



Du Pont Country Club & Brantwyn Estate
2011 WEDDING RECEPTION PLAN I

Bar Service

Three Hour Continuous Open Bar offering Premium Brands, including House Wines

Champagne Toast

Hors d'Oeuvres

Buffet:

DOMESTIC AND IMPORTED CHEESE DISPLAY, FRESH FRUIT GARNI
MYRIAD OF FRESH AND ROASTED VEGETABLES, ROASTED RED PEPPER, PESTO GARLIC DIP
BOTH SERVED WITH PETITE SLICED HOME BAKED FRENCH BREAD, ASSORTED CRACKERS
Butlered & Stationary Hot and Cold Hors d'Oeuvres optional at additional expense

First Course • Dessert

Large variety available for your consideration; inclusive

Entree Selections—Featured on following pages

Coffee Service

Wedding Cake

Prepared by the Hotel du Pont:

Select from a wide variety of flavors, fillings and unique designs

Miscellaneous Services

Event Coordination Services by Our Professional Wedding Staff
Complimentary Trial Dinner for the Bride & Groom • Complimentary Self Parking
Cloakroom Attendant (seasonal) • Four Pointed Ivory Linen
Votive Candles • Complimentary Hospitality Room for Bridal Party
One Complimentary Golf Foursome with Carts
Complimentary Accommodations for Bride & Groom at Hotel du Pont
Special Rates for Overnight Wedding Guests at Hotel du Pont

Additional Services

Provided upon Request:

Designed Ice Sculpture • Chocolate Fountain • Fresh Fruit Pyramid
Shrimp Cocktail Pyramid • Hotel du Pont Chocolate Favors • Viennese Dessert Table

Minimum Revenue/Room Rental—May apply, please inquire with your Catering Manager

From 99.00 per person (Including Service Charge)
Seasonal Discounts Available



Du Pont Country Club & Brantwyn Estate
2011 WEDDING RECEPTION PLAN I

Appetizer - Inclusive

SEASONAL FRESH FRUIT WITH BERRY GARNI SERVED IN MARTINI GLASS
CHILLED STRAWBERRY SOUP, CINNAMON DUSTED CROUTON
ITALIAN CHICKEN AND SPINACH SOUP WITH ROASTED GARLIC AND ASIAGO CHEESE
VIDALIA ONION BISQUE WITH SCALLION GARNI
CREAMY POTATO SOUP WITH FRIED LEEKS
FIELD GREENS WITH CITRUS VINAIGRETTE
Tomatoes, Cucumbers, Carrots Garni
CAESAR SALAD
Focaccia Croutons
SPRING MIX OF GREENS
Crispy Pancetta, Fig, Dates and Bleu Cheese with Sherry Vinaigrette
MIXED GREENS WITH WALNUT VINAIGRETTE
Beets, Walnuts and Goat Cheese

Appetizer - Upgrades

LOBSTER BISQUE WITH CHIVE GARNI	\$3.50
JUMBO LUMP CRAB SALAD (Lemon & Orange Scented, Cucumber Fan, Micro Greens, Crème Fraîche)	\$4.00
PROSCIUTTO DE PARMA (Whipped Mascarpone Cheese, Duet of Melon)	\$4.50
CHILLED TUNA NIÇOISE (Seared Rare Chilled Tuna on a Bed of Cherry Tomatoes, Haricot Verts, and Quartered Organic Hard-Boiled Egg)	\$5.00
SEARED JUMBO SHRIMP on Celeriac Salad with Lobster Bisque Essence	\$6.50

Dessert - Inclusive

LEMON MERINGUE CHARLOTTE
CHOCOLATE PANNA COTTA, CHOCOLATE FLORENTINE COOKIE & HOT FUDGE SAUCE
MILK CHOCOLATE OR VANILLA BEAN CREME BRULEE
PINEAPPLE GAZPACHO WITH MANGO SORBET, MIXED BERRIES AND MINT
PASSION FRUIT AND WHITE CHOCOLATE BOMBE

Dessert - Upgrades

INDIVIDUAL BAKED ALASKA FLAMBÉ	\$3.50
TRIO OF CHOCOLATE PARFAIT	\$3.50
GIANDUJA MOUSSE WITH VANILLA SAUCE	\$3.50
WHITE COFFEE MOUSSE VACHERIN	\$2.50



DuPont Country Club & Brantwyn Estate

2011 WEDDING RECEPTION PLAN I

All entrées served with Chef's fresh vegetable and starch

Menu Entrées

BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE Wrapped in Phyllo with Creme de Cassis Reduction Sauce	99.00
PAN-ROASTED FILET OF SALMON Potato, Bacon and Watercress Cake, Apple and Fennel Salad, Cider Sauce	99.00
POACHED HALIBUT Barley Risotto, Sautéed Pearl Onions, Lemon Sauce	99.00
ROASTED SUPREME BREAST OF CHICKEN WITH ROSEMARY SAUCE Warm Salad of Glazed Walnuts, Grapes and Arugula	102.00
DIJON MUSTARD AND HERB-CRUSTED TENDERLOIN OF PORK Sun-Dried Cherry Port Sauce	102.00
HERB-CRUSTED SEASONAL FISH Lemon-Scented Cream	102.00
SLICED NEW YORK STRIP LOIN Roasted in Herbed Salt Crust, Creamed Morel Sauce	110.00
BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH Marsala Wine Sauce and Cilantro Cream Sauce	112.00
GRILLED FILET MIGNON Port Wine Reduction Sauce	112.00
GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE Madeira Wine Sauce and Champagne Mustard Sauce	116.00
ROASTED RACK OF LAMB PROVENÇALE Lamb Demi Glace	116.00