



*Du Pont Country Club & Brantwyn Estate*  
**2011 WEDDING RECEPTION PLAN II**

*Bar Service*

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

*Champagne Toast*

*Hors d'Oeuvres*

Butlered:

SESAME CHICKEN FINGERS, PINEAPPLE CHUTNEY SAUCE  
MUSHROOM EMPANADA

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 109.00 per person (Including Service Charge)  
Seasonal Discounts Available



*Du Pont Country Club & Brantwyn Estate*  
**2011 WEDDING RECEPTION PLAN II**

*Appetizer or Salad - Inclusive*

Select One

- SEASONAL FRESH FRUIT WITH BERRY GARNI SERVED IN MARTINI GLASS  
CHILLED STRAWBERRY SOUP, CINNAMON DUSTED CROUTON  
DUNGENESS CRAB CAKE WITH ASPARAGUS AND LEMON COULIS  
ITALIAN CHICKEN AND SPINACH SOUP WITH ROASTED GARLIC AND ASIAGO CHEESE  
VIDALIA ONION BISQUE WITH SCALLION GARNI  
CREAMY POTATO SOUP WITH FRIED LEEKS  
SPRING VEGETABLE SALAD WITH HERB VINAIGRETTE AND PARMESAN TUILLE  
Tomatoes, Cucumbers, Carrots Garni  
CAESAR SALAD  
Focaccia Croutons  
BABY SPINACH WITH WARM BALSAMIC VINAIGRETTE  
Portobella Mushrooms, Cherry Tomatoes, Feta Cheese  
SPRING MIX OF GREENS  
Crispy Pancetta, Fig, Dates and Bleu Cheese with Sherry Vinaigrette

*Appetizer/Salad - Upgrades*

JUMBO LUMP CRAB SALAD (Lemon & Orange Scented, Cucumber Fan, Micro Greens, Crème Fraîche)	\$4.00
CARAMELIZED SHALLOT AND GOAT CHEESE TART TARTIN with Garlic Cream	\$4.50
DUCK CONFIT, Shaved Mimolette Aged Cheese Ribbons, Spring Mix of Greens, Blackberry Vinaigrette	\$4.50
SEARED SCALLOPS with Crispy Pancetta	\$5.50
SEARED JUMBO SHRIMP on Celeriac Salad with Lobster Bisque Essence	\$6.50
CREAMY LOBSTER RISOTTO with Saffron	\$6.50

*Dessert - Inclusive*

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

*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 II**

All entrées served with Chef's fresh vegetable and starch

*Menu Entrées*

<b>BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE</b> Wrapped in Phyllo with Creme de Cassis Reduction Sauce	109.00
<b>PAN-ROASTED FILET OF SALMON</b> Potato, Bacon and Watercress Cake, Apple and Fennel Salad, Cider Sauce	109.00
<b>POACHED HALIBUT</b> Barley Risotto, Sautéed Pearl Onions, Lemon Sauce	112.00
<b>PAN-ROASTED CHICKEN BREAST AND CRAB IMPERIAL</b> Jus-Thyme Vin Blanc and Hollandaise	112.00
<b>DIJON MUSTARD AND HERB-CRUSTED TENDERLOIN OF PORK</b> Sun-Dried Cherry Port Sauce	112.00
<b>SLICED NEW YORK STRIP LOIN</b> Roasted in Herbed Salt Crust, Creamed Morel Sauce	119.00
<b>BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH</b> Marsala Wine Sauce and Cilantro Cream Sauce	121.00
<b>RED SNAPPER</b> Pear Tomato Chutney, Thai Basil and Lime Sauce	121.00
<b>GRILLED FILET MIGNON</b> Port Wine Reduction Sauce	121.00
<b>GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE</b> TRUFFLE-Madeira Demi and Champagne Mustard Sauce	125.00
<b>ROASTED RACK OF LAMB PROVENÇALE</b> Lamb Demi Glace enhanced with Rosemary	125.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*