



*Du Pont Country Club & Brantwyn Estate*

**2011 WEDDING RECEPTION PLAN III**

Exclusively designed for Saturday Evening

*Bar Service*

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

— or —

Four Hour Open Bar offering Premium Brands with a Glass of House Wine Served with Dinner

*Champagne Toast*

*Hors d'Oeuvres*—Buffet Style and Butlered

*First Course • Dessert*

Large variety available for your consideration; inclusive

*Entree Selections*—Featured on following pages

*Wedding Cake*

Prepared by the Hotel du Pont:

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

*International Coffee & Sweets Table*

**FRESHLY BREWED COFFEE WITH AMARETTO, HAZELNUT AND VANILLA FLAVORS**

Cinnamon Sticks, Chocolate Shavings, Chantilly, Lemon Peels, Sugars

**SWEET DELIGHTS FROM OUR PASTRY SHOP**

**ASSORTED GOURMET COOKIES**

**WHITE AND DARK CHOCOLATE COVERED STRAWBERRIES**

*Miscellaneous Services*

Event Coordination Services by Our Professional Wedding Staff

Complimentary Trial Dinner for the Bride & Groom • Complimentary Self Parking

Cloakroom Attendant (seasonal) • Floor Length 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 121.00 per person (Including Service Charge)

Seasonal Discounts Available



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*Hors d'Oeuvres Selection*

Butlered:

SCALLOPS WRAPPED IN BACON  
SESAME CHICKEN FINGERS, PINEAPPLE CHUTNEY SAUCE  
PHYLLO FLORENTINE

Buffet:

DOMESTIC AND IMPORTED CHEESE DISPLAY, FRESH FRUIT GARNI  
MYRIAD OF FRESH AND ROASTED VEGETABLES, ROASTED RED PEPPER & PESTO DIP  
BAKED BRIE EN CROUTE WITH RASPBERRY SAUCE  
ALL SERVED WITH PETITE ARTISAN BREAD ON ASSORTED CRACKERS

*Appetizer or Salad - Inclusive*

Select One

CHILLED STRAWBERRY SOUP, CINNAMON DUSTED CROUTON  
CHICKEN SPINACH SOUP, Roasted Garlic & Asiago Cheese  
VIDALIA ONION BISQUE, Scallop Garni  
CREAMY POTATO SOUP with Fried Leeks  
LOBSTER BISQUE, Chive Garni  
SPRING VEGETABLE SALAD WITH HERB VINAIGRETTE AND PARMESAN TUILLE  
BABY SPINACH & HONEY POACHED PEAR WITH BLEU CHEESE, CANDIED WALNUTS, TOMATOES & AGED SHERRY VINAIGRETTE  
BIBB & RED OAK LETTUCE WITH RASPBERRIES, ALMOND DUSTED GOAT CHEESE & FRIED LEEKS  
CAESAR SALAD, GARLIC FOCACCIA CROUTON AND PARMESAN TUILLE

*Appetizer - 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
SEARED SCALLOPS with Crispy Pancetta	\$5.50
SHRIMP COCKTAIL with Sliced Avocado, and Bloody Mary Granite	\$6.00
CREAMY LOBSTER RISOTTO with Saffron	\$6.50

*Dessert - Inclusive*

PASSION FRUIT AND WHITE CHOCOLATE BOMBE  
INDIVIDUAL BAKED ALASKA FLAMBÉ  
GIANDUJA MOUSSE WITH VANILLA SAUCE  
TRIO OF CHOCOLATE PARFAIT  
CHOCOLATE PANNA COTTA, CHOCOLATE FLORENTINE COOKIE WITH HOT FUDGE SAUCE  
PINEAPPLE GAZPACHO WITH MANGO SORBET, MIXED BERRIES AND MINT  
TRIO SAMPLER: AMARETTO DOBOSCH, MINI CRÈME BRÛLÉE, CHOCOLATE MOUSSE IN CHOCOLATE CUP  
MILK CHOCOLATE OR VANILLA BEAN CRÈME BRÛLÉE

*Dessert - Upgrades*

WHITE COFFEE MOUSSE VACHERIN

\$2.50



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*Entree Selections - Poultry*

<b>SUPREME BREAST OF CHICKEN WITH CRISPY RISOTTO CAKE</b> Filled with Confit of Duck and a Wild Mushroom Roasted Shallot Jus, Edamame White Wine	121.00
<b>BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE</b> Wrapped in Phyllo with Creme de Cassis Reduction Sauce	123.00
<b>SUPREME BREAST OF CHICKEN STUFFED WITH COMTE CHEESE AND BROCCOLI RABE</b> Chicken Jus finished with Marsala	124.00
<b>ROASTED SUPREME BREAST OF CHICKEN WITH ROSEMARY SAUCE</b> Warm Salad of Glazed Walnuts, Grapes and Arugula	124.00
<b>SUPREME BREAST OF CHICKEN STUFFED WITH SPINACH &amp; OYSTER MUSHROOMS</b> Manchego Cheddar Cheese, Asian Pear Relish, Sherry Sauces	126.00
<b>CHICKEN BREAST WITH CRAB IMPERIAL</b> Jus-Thyme Vin Blanc & Hollandaise	129.00

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



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*Entree Selections - Beef & Lamb*

<b>SLICED NEW YORK STRIP LOIN</b> Roasted in Herbed Salt Crust, Creamed Morel Sauce	131.00
<b>BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH</b> Marsala Wine Sauce and Cilantro Cream Sauce	133.00
<b>GRILLED FILET MIGNON</b> Port Wine Reduction Sauce	133.00
<b>FILET MIGNON TOPPED WITH A FRESH HORSERADISH CRUST</b> <b>PORT DEMI GLACE</b>	133.00
<b>MUSTARD AND HERB-CRUSTED RACK OF LAMB</b> Balsamic-Mint Demi Glace	139.00
<b>GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE</b> Truffle Marsala Sauce & Pear-Dijon Mustard Purée	139.00
<b>ROASTED SLICED TENDERLOIN OF BEEF (CARVED TABLESIDE)</b> Madeira Wine Sauce	143.00

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*Entree Selections - Seafood*

<b>PAN-ROASTED FILET OF SALMON</b> Potato, Bacon and Watercress Cake, Apple and Fennel Salad, Cider Sauce	123.00
<b>RED SNAPPER</b> Pear Tomato Chutney, Thai Basil and Lime Sauce	124.00
<b>HERB-CRUSTED SEASONAL FISH</b> Lemon-Scented Cream Sauce	124.00
<b>POACHED HALIBUT</b> Barley Risotto, Sautéed Pearl Onions, Lemon Sauce	126.00
<b>DU PONT COUNTRY CLUB CRAB CAKE</b> Dijon Mustard and Pear Purée	131.00
<b>SEAFOOD MEDLEY</b> DuPont Country Club Crab Cake, Potato Crusted Halibut, and Seared Sea Scallops with Lemon Caper Sauce	132.00

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