



Du Pont Country Club & Brantwyn Estate

2011 WEDDING RECEPTION PLAN IV

Reception Stations

Bar Service

Four Hour Open Bar offering Premium Brands, including House Wines

Champagne Toast

Hors d'Oeuvres—Featured on following page

Pasta Station—Featured on following page

Carved Turkey Station—Featured on following page

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) • 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 114.00 per person (Including Service Charge)

Seasonal Discounts Available



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Hors d'Oeuvres Selections

Butlered:

PHYLLO FLORENTINE
PLUM TOMATO & MOZZARELLA WITH PESTO ON CROUTON
FIG CHUTNEY ON ROQUEFORT PECAN CRACKER
SCALLOPS WRAPPED IN BACON
FOUR CHEESE PUFFS
SESAME CHICKEN FINGERS, PINEAPPLE CHUTNEY SAUCE
FRESH MELON WRAPPED IN PROSCIUTTO
MUSHROOM CAPS WITH SAUSAGE

Buffet:

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

Salad Station

WITH ATTENDANT

ROMAINE OR SEASONAL GREENS WITH AN ASSORTMENT OF DRESSINGS & VINAIGRETTE,
GARLIC FOCACCIA CROUTON, PARMESAN CHEESE & ASSORTED CRACKERS

Pasta Station

WITH CHEF TO ASSIST

Garlic Breadsticks & Parmesan Cheese

Select Two Pastas: TORTELLINI • MINI RAVIOLI • PENNE • BOWTIE

Select Two Sauces: BASIL PESTO • MARINARA • GARLIC CREAM • SUN-DRIED TOMATO-PANCETTA CREAM SAUCE

Carved Turkey Breast Station

WITH CHEF TO ASSIST

Includes Silver Dollar Rolls, Fruit Chutney, Cranberry Mayonnaise