

HOTEL DU PONT

Weddings

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MODERN

“Something Old, Something New” – the HOTEL DU PONT offers the perfect blend of old-world charm with a modern dining experience. Begin your evening with a cutting-edge cocktail hour before transitioning to a stylish reception set in the glamorous HOTEL DU PONT. A custom wedding cake from the HOTEL DU PONT Bake Shop is a perfect ending to your celebration. Your culinary journey will reflect your own personal taste and style from the moment a glass is raised in your name. Imagine the memories you can make here today.

BAR SERVICE

5-Hour Open Bar with Premium Brands
Champagne Toast

COCKTAIL HOUR

Choice of 6 Passed Hors d'Oeuvres
Choice of 4 Hors d'Oeuvre Displays

DINNER

Select 1 Soup or Salad
Select 2 Entrées and 1 Vegetarian Option

DESSERT & COFFEE

Custom Wedding Cake designed by the
HOTEL DU PONT Bake Shop
Sweets Table
Coffee Station
French Friandises
Macaroons

ADDITIONAL INCLUSIONS

Private Menu Tasting for Two
Coatroom Attendant
Choice of Specialty Linens and Napkins
Chiavari Chairs
Complimentary Changing Room for Bridal Parties
Complimentary Deluxe Overnight Accommodations
for the Wedding Couple (Night of Wedding)
Special Hotel Room Rates for Wedding Guests

OPTIONAL SERVICES TO ENHANCE YOUR RECEPTION

Additional Reception Stations
Upgraded Beverage Offerings
Custom Ice Carving
Additional Dessert Displays
Elegant Coffee Display
After Party Indulgences

Food and beverage minimums will apply. Please enquire with your Catering Manager.

All pricing is per person plus 23% service fee.

Hors d'Oeuvres

SELECT SIX

BUTLERED CHILLED

Caprese Salad Kabob^{VEG}

Classic Shrimp Cocktail^{GF}

Deviled Egg Mousse, Pickled Red Onion, Crisp Bacon on Grilled Pita

Tuna Tartare with Chili Oil and Lime and Sesame Glaze^{CN}

Summer Roll stuffed with Tamari Glazed Shiitake Mushrooms, Green Onions and Sesame Seeds^{VG}

Duck Rillettes on Brioche with Onion Marmalade

Bruschetta on Toasted Baguette^{VG}

BUTLERED HOT

Beef Wellington

Corn, Poblano Pepper, and Edamame Quesadilla^{VEG}

Granny Smith and Brie Grilled Cheese^{VEG}

Crab and Avocado Toast on Brioche

Bacon Wrapped Scallops

Phyllo Wrapped Fig and Mascarpone^{VEG}

Cherry Blossom Tart

Beef Tenderloin Kabob with Peppers and Red Onion

Artichoke and Boursin Arancini^{VEG}

Spiced Potato and Green Peas Samosa^{VG}

Hors d'Oeuvres Displays

SELECT FOUR

Domestic and Imported Cheese Display with Artisanal HOTEL DU PONT Breads and Crackers

Exotic and Seasonal Fresh Fruit Display

Seasonal, Fresh and Grilled Vegetables with Roasted Red Pepper Dip and Garlic Pesto Dip

Assorted Housemade Hummus Dips with Pita Chips and Grilled Pita Bread^{CN}

Charcuterie Display with Traditional Accoutrements^{CN}

Late Night Milk and Cookies

Contains Nuts^{CN} Gluten Free^{GF} Vegetarian^{VEG} Vegan^{VG}

First Course

SELECT ONE

Onion Bisque

Classic Caesar, Aged Asiago, Croutons, Housemade Dressing

Mesclun Salad, Roasted Beets, Goat Cheese Crumbles, Marinated Baby Tomatoes, Lemon Herb Vinaigrette

Garden Greens, Shaved Midnight Moon Cheese, Seasonal Berries, Spiced Pecans, Candied Orange Vinaigrette

ENHANCEMENTS

Lobster Ravioli, Asparagus Tips, Onion, Roasted Garlic Cream

Crab Cake, Roasted Fingerling Potato, Caperberry, Spiced Tomato Beurre Blanc

Plated Entrées

SELECT TWO & ONE VEGETARIAN OPTION

Breast of Chicken, Crispy Potatoes, Crab Fondue

Shrimp Curry, Jasmine Rice, Carrots, Bell Peppers, Tomato, Mild Curry Sauce

Wild Salmon, Lemon Pomme Puree, Artichoke Pesto, Agrumato Lemon Oil

Rack of New Zealand Lamb, Herb Risotto, Rosemary Demi Sauce

Spinach Gocce Pasta, Kennet Square Mushrooms, Red Bell Pepper Jus **VEG**

ENHANCEMENTS

8 oz. Certified Black Angus Filet Mignon, Roasted Garlic Whipped Potatoes, Truffle Demi Sauce — **additional; Market Price for each**

Jumbo Lump Crab Cake, Herb Roasted Fingerling Potatoes, Champagne Mustard Beurre Blanc — **additional; Market Price for each**

Contains Nuts **CN** Gluten Free **GF** Vegetarian **VEG** Vegan **VG**

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Dessert

Custom Wedding Cake
Designed by HOTEL DU PONT Bake Shop

Sweets Table

Coffee Station

French Friandises

Macaroons

Signature Wedding Cakes



HOTEL SIGNATURE POUND CAKE

Signature Pound, Raspberry Jam, White Chocolate Ganache, Grand Marnier

SWISS CHOCOLATE

Swiss Chocolate, Whipped Chocolate Cream, Kahlua

CHOCOLATE PB&J

Chocolate Cake, Raspberry Jam, Peanut Butter Buttercream, Chambord

CHOCOLATE CHIP POUND CAKE

Chocolate Chip Pound, Dark Chocolate Ganache, Crème de Cacao

CARROT CAKE

Carrot Spice Cake, Whipped Cream Cheese, Carrot Jam, Cinnamon Liqueur

LEMON BLUEBERRY POUND CAKE

Lemon Pound, Blueberry Ginger Jam, Lemon Buttercream, Limoncello

VANILLA POUND CAKE

Vanilla Pound, Vanilla Bean Bavarian Cream, Vanilla Schnapps

PINK CHAMPAGNE CAKE

Pink Champagne Cake, Strawberry Jam, Champagne Buttercream

Design fee may apply to custom creations.

Specialty Stations

ENHANCEMENTS

CARVING STATIONS

- Slow Roasted Breast of Turkey, Cranberry Orange Relish, Pan Gravy, Soft Rolls
- Herb Brined Pork Loin, Raisin Apple Chutney, Cherry Demi Sauce, Soft Rolls
- Honey Glazed Ham, Pineapple Chutney, Soft Rolls
- House Smoked Salmon Served with Traditional Garnish, Rye Bread
- Baby New Zealand Lamb Chops with a Lamb Demi Sauce
- Tenderloin of Beef, Pinot Noir Demi Sauce, Soft Rolls, Creamy Horseradish, Mustard, Mayonnaise

GRILLED CHEESE & SOUP STATION

Three Petite Grilled Cheese Sandwiches

- American on White
- Fontina on Wheat
- Swiss on Rye

Served with Your Choice of Two Soups

- Traditional Tomato
- Roasted Red Pepper Bisque
- Butternut Squash Bisque
- Cream of Mushroom

PASTA STATION

INCLUDES BREADSTICKS AND PARMESAN CHEESE

Select Two Pastas and Two Sauces

- Cheese Ravioli, Penne, Orecchiette, Rotini
- Basil Cream, Marinara, Roasted Garlic Cream, Vodka Blush

With

- Grilled Chicken and Portobello Mushrooms
- Baby Scallops and Shrimp

BAO BAO BUN STATION

- Korean Barbecue Shredded Chicken, Julienne Carrots
- Pork Belly, Pickled Cucumbers, Hoisin Sauce
- Shiitake Mushrooms, Housemade Kimchi, Arugula

SOUTHWEST STREET TACO STATION

- Southwest Spiced Chicken
- Green Chili Braised Beef
- Chili and Lime Rubbed Tilapia

Lettuce, Cheddar Cheese, Lime Wedges, Guacamole, Sour Cream, Pico De Gallo, Salsa Verde, Warm Flour and Corn Tortillas

PACIFIC RIM STATION

Select Two, Accompanied by Seasoned Rice

- Lumpia; Beef Bistik; Stir Fried Chicken or Beef

OR

- Tofu; Steamed and Fried Dumplings with choice of Chicken, Shrimp, Pork or Vegetable; Asian Vegetables

DELICACIES BY THE SEA

Select One of Each Item

- Jumbo Shrimp, Cocktail Sauce, Lemon
- Raw Oyster Bar, Mignonette Sauce, Cocktail Sauce, Tabasco, Lemon
- Raw Top Neck Clams, Blue Crab Claws, Oysters Rockefeller

SUSHI DISPLAY

Three Pieces Per Person

- Assorted Sushi Rolls and Nigiri Selections

A chef attendant fee of \$100 + 23% will apply to select stations. Please enquire with your Catering Manager.

All pricing is per person plus 23% service fee.

After Party Indulgences

ENHANCEMENTS

WAFFLE STATION

Belgian Waffles, Whipped Cream, Toasted Almonds, Blueberries, Strawberries, Nutella, Chocolate Sauce, Pure Maple Syrup, Housemade Vanilla Ice Cream

FLATBREAD STATION

Select Two

Goat Cheese and Fig

Short Rib, Caramelized Onions, Brie

Kennett Square Mushrooms, Gruyère and Rosemary

Margherita with Fresh Mozzarella, Sliced Plum Tomatoes, Basil

DOUGHNUT DISPLAY

A Selection of Ring Doughnuts

Chocolate Iced, Chocolate Cake, Powdered and Old Fashioned Sour Cream

MINI BEEF & CHICKEN CHEESE STEAKS

Sautéed Onions, Sautéed Mushrooms, Hot and Mild Sliced Peppers, Ketchup, Mustard, Mayo, Au Jus

RETRO 90'S SWEETS TABLE

A Spin on Classic Sweets from the 90s

Hostess Cupcakes, Peanut Butter Kandy Kakes, Butterscotch Krimpets, Dunkaroos, Fruit Snacks, and Cosmic Brownies

QUESADILLAS

Select Two

Cheese, Chicken, Shrimp or Steak

Accompaniments: Peppers, Onions, Jack and Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole, Salsa

SLIDER STATION

Select Three

Pulled Chicken with Sweet Chili Barbecue Sauce

Mini HOTEL DU PONT Crab Cakes with Avocado Crema, Bacon, Lettuce and Sliced Tomato
Fried Chicken with Creamy Slaw

Pulled Barbecue Pork, Caramelized Onions, Jack Cheese

Vegetarian Black Bean and Corn Cake with Red Pepper Aioli and Arugula

Coffee & Dessert

ENHANCEMENTS

CROQUEMBOUCHE

A Traditional French Wedding Delight

A Centerpiece Display of Cream Puffs, Filled with Fresh Bavarian Pastry Cream, Bound Together with Caramel and Wrapped in Spun Sugar

—Price Dependent on Size

FRENCH MACARONS

A Rainbow Assortment of Flavors of the Delicate Sandwich Cookie, Arranged in an Elegant Tower

PASTRY DISPLAY

Assortment of Gourmet Tortes and Tarts, Miniature Crème Brûlées, Petite Fresh Pastries, Assorted Mousse Parfait Glasses, Chocolate Truffles, and Signature HOTEL DU PONT Macaroons

Our Freshly Brewed Coffee and Tea Service Includes HOTEL DU PONT Macaroons

ELEGANT COFFEE BAR

The ultimate upgrade for the coffee-loving couple and their discerning guests includes:

Specialty Roasted Coffee

Amaretto, Irish Creme and Viennese Cinnamon Decaf

Accompaniments: Cinnamon Sticks, Chocolate Shavings, Chantilly, Brown Sugar, Piroulines

INDULGE YOUR SWEET TOOTH

Assortment of Gourmet Tortes and Tarts, Miniature Crème Brûlées, Petite Fresh Pastries, Assorted Mousse Parfait Glasses, Traditional French Macarons, Chocolate Truffles and Pralines, and Our Signature Chocolate-Dipped HOTEL DU PONT Macaroons

Wedding Beverage Selections



PREFERRED BRANDS

- Vodka**
Skyy
- Canadian**
Seagram's 7
- Gin**
Beefeater
- Tequila**
Sauza
- Bourbon/Whiskey**
Jim Beam
- Scotch**
Johnny Walker Red
- Rum**
Cruzan
Captain Morgan

Includes:

- Preferred Wines: White, Red and Rosé
- Domestic Beer
- Sodas and Juices

PREMIUM BRANDS

Included in Package

- Vodka**
Tito's
- Canadian**
Seagram's VO
- Gin**
Bombay
- Tequila**
Cuervo Gold
- Bourbon/Whiskey**
Jack Daniels
- Scotch**
Dewar's
- Rum**
Bacardi Silver
Captain Morgan

Includes:

- Premium Wines: White, Red and Rosé
- Make a selection for a total of four Domestic and Imported Beers
- Sodas and Juices

SUPERIOR BRANDS

upgrade

- Vodka**
Grey Goose
- Canadian**
Crown Royal
- Gin**
Bombay Sapphire
- Tequila**
Silver 1800
- Bourbon/Whiskey**
Maker's Mark
- Scotch**
Chivas Regal
- Rum**
Pyrat Rum
Captain Morgan (spiced)
Bacardi

Includes:

- Superior Wines: Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc
- Make a selection for a total of four Domestic, Imported and Craft Beers
- Sodas and Juices

DOMESTIC BEER

- Samuel Adams
- Yuengling
- Miller Lite
- Bud Light

IMPORTED BEER

- Heineken
- Corona
- Blue Moon
- Stella Artois

CRAFT BEER

- Dogfish 60 Minute IPA
- Victory Prima Pils
- Harpoon UFO White
- Yards Brawler
- New Belgium Fat Tire

All bars will be supplied with the following: Rum Haven, Triple Sec, Peach Schnapps, Amaretto, Sweet and Dry Vermouth.

There is a Fee of \$125 per bottle surcharge for category additions (i.e. from Deluxe Vodka to Superior Vodka).

Initial Bar Set-Up and Bartender Fee Included | Additional Bar Set-Up Fee \$125 | Additional Bartender Fee \$100

All pricing is per person plus 23% service fee.



HOTEL DU PONT *Weddings*
Additional Details

Guest Room Blocks

HOTEL DU PONT offers courtesy blocks of rooms (up to 20) for your guests to reserve with specially discounted rates.

Should you require above 20 rooms per night, a guaranteed block of rooms may be arranged with your Catering Manager. Specially discounted rates would continue to apply based upon your date.

Accommodations for Wedding Couple

Upgraded deluxe accommodations are included within your wedding package, to be reserved on the evening of your wedding.

Valet Parking

OVERNIGHT: \$35.00 per Car

DAY/EVENT RATE: \$25.00 per Car

Please consult with your Catering Manager if you choose to pay for your guest's parking.

Food and Beverage Minimums

Food and Beverage Minimums apply to all special event spaces. Service Charge applies to all food and beverage charges. Labor fees may apply.

Ceremony Location Rental

GOLD BALLROOM: \$3,000.00 plus Service Charge

DU BARRY ROOM: \$1,500.00 plus Service Charge

Ceremony rental fees are inclusive of set up, breakdown

and space reservations for rehearsal and ceremony only. A Day of Wedding/Ceremony coordinator is required for any ceremonies taking place at HOTEL DU PONT to staff and coordinate appropriately to your needs and vision.

Menus

Please notify your Catering Manager of any sensitivities or allergies during the planning process. Vendor meals and Children's pricing are also available upon request.

Approved Outside Caterers

HOTEL DU PONT's food and beverage is exclusively prepared by our in-House Executive Chef and classically trained culinary team. Please consult with your Catering Manager should you require use of our pre-approved licensed and certified outside religious catering partners. Additional fees will apply.

Bridal Party Changing Rooms

Complimentary changing rooms are provided for both sets of bridal parties on the day of your wedding. Outside food and beverage may be brought into the changing room. A clean up fee of \$150.00 will be implemented if outside food and beverage or waste is left behind. A service fee of \$75.00 will apply if HOTEL DU PONT staff is requested to service outside food and beverage items or provide/deliver utensils, glassware, china or ice.

Final Guarantees

Due to Hotel 72 Business hours from your event arrival date. Guarantees cannot be reduced after this time. Pre-determined Entrée selections are due to Hotel 10 Business days prior to your event arrival date. Entrée indicators are required in addition to a master breakdown list that you would provide in advance to your Catering Manager.

Payment

HOTEL DU PONT accepts credit cards, cash, or certified checks for deposit payments. A personal check may be used for initial or additional deposits up to 30 days in advance of your arrival only.

Deposit & Payment Schedule

INITIAL DEPOSIT: 30% of Minimum Spend and Rental

3 MONTHS TO ARRIVAL: 35% of Minimum Spend and Rental

1 MONTH TO ARRIVAL: 35% of Minimum Spend and Rental
10 DAYS PRIOR TO ARRIVAL: Full Payment including overages to contracted minimum, service charge, and labor fees.

Contact us

Elizabeth DiFelice

CATERING & CONVENTION
SERVICES COORDINATOR

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HOTEL DU PONT

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