



*Du Pont Country Club & Brantwyn Estate*  
**2009 WEDDING RECEPTION PLAN I**

*Bar Service*

Three Hour 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 96.00 per person (Including Service Charge)

Seasonal Discounts Available



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*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  
THREE-ONION SOUP WITH GRUYERE CHEESE  
FIELD GREENS WITH CITRUS VINAIGRETTE  
Tomatoes, Cucumbers, Carrots Garni  
CAESAR SALAD  
Focaccia Croutons  
ENDIVE, APPLE SALAD WITH CREAMY CHEDDAR DRESSING  
Smoked Bacon and Candied Pecans  
MIXED GREENS WITH WALNUT VINAIGRETTE  
Beets, Walnuts and Goat Cheese

*Appetizer - Upgrades*

LOBSTER BISQUE WITH CHIVE GARNI	\$3.50
MILLE-FEUILLE (Seared Tuna, Jumbo Crabmeat, Tomato, Orange and Saffron Consommé)	\$4.50
DUCK BREAST PASTRAMI with Petite Greens and Pomegranate Vinaigrette	\$4.50
GRILLED TUNA WITH CILANTRO VINAIGRETTE and Sweet Corn Relish and Avocado Purée	\$5.00
SHRIMP WITH SMOKED PAPRIKA	\$6.50
TOMATO TART TATIN	\$4.50
ASPARAGUS WITH SHIITAKE & OYSTER MUSHROOMS and a Flaky Crust	\$4.50

*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



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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	96.00
<b>ROASTED SUPREME BREAST OF CHICKEN WITH ROSEMARY SAUCE</b> Warm Salad of Glazed Walnuts, Grapes and Arugula	98.50
<b>WHITE MARBLE FARMS PORK TENDERLOIN</b> Peppercorn Crusted with Pomegranate-Pistachio Relish, and Marion Blackberry Jus	98.50
<b>PAN-SEARED SALMON</b> Champagne Vin Blanc and Tomato Jam	96.00
<b>POACHED HALIBUT IN SMOKED BUTTER</b> Potato Mousseline and Parsley Coulis	96.00
<b>GROUPEL IN A TRUFFLED CORN EMULSION</b> Shiitake Mushrooms, White Asparagus and Prosciutto	98.50
<b>GRILLED FILET MIGNON</b> Port Wine Reduction Sauce	108.00
<b>GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE</b> Madeira Wine Sauce and Champagne Mustard Sauce	112.00
<b>SLICED NEW YORK STRIP LOIN</b> Roasted in Herbed Salt Crust, Creamed Morel Sauce	106.00
<b>BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH</b> Marsala Wine Sauce and Cilantro Cream Sauce	108.00
<b>ROASTED RACK OF LAMB PROVENÇALE</b> Lamb Demi Glace	112.00