



Du Pont Country Club & Brantwyn Estate
2009 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 105.00 per person (Including Service Charge)
Seasonal Discounts Available



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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
THREE-ONION SOUP WITH GRUYERE CHEESE
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
ARTICHOKE SALAD WITH LEMON VINAIGRETTE

Appetizer/Salad - Upgrades

LOBSTER BISQUE WITH CHIVE GARNI	\$3.50
DUCK BREAST PASTRAMI with Petite Greens and Pomegranate Vinaigrette	\$4.50
CHILLED RICE PAPER ROLL stuffed with Seafood, Marinated Cucumber Salad, with a Shiso Ponzu Sauce	\$5.50
CHILLED SEAFOOD with Petite Greens and a Vanilla-Brown Butter Vinaigrette	\$5.50
CORN MILK POACHED JUMBO TIGER SHRIMP with English Peas, Country Ham and Fennel	\$5.50
SEARED SEA SCALLOPS with Edamame, Cannellini Beans with a Sherry Cream	\$5.50
TOMATO TART TATIN	\$4.50

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



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All entrées served with Chef's fresh vegetable and starch

Menu Entrées

BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE Wrapped in Phyllo with Creme de Cassis Reduction Sauce	105.00
PAN-SEARED CHICKEN BREAST AND SHRIMP SAUSAGE Wild Mushroom and Red Grape Ragout	108.00
DIJON MUSTARD AND HERB-CRUSTED TENDERLOIN OF PORK Sun-Dried Cherry Port Sauce	108.00
PAN-ROASTED FILET OF SALMON Potato, Bacon and Watercress Cake, Apple and Fennel Salad, Cider Sauce	105.00
HALIBUT WITH CRIMINI MUSHROOMS AND SPRING VEGETABLES Green Pesto Butter and Mushroom Jus	105.00
BLACK SABLE COD Herb Crust over Artichoke Barigoule	108.00
GRILLED FILET MIGNON Port Wine Reduction Sauce	117.00
GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE TRUFFLE-Madeira Demi and Champagne Mustard Sauce	121.00
SLICED NEW YORK STRIP LOIN Roasted in Herbed Salt Crust, Creamed Morel Sauce	115.00
BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH Marsala Wine Sauce and Cilantro Cream Sauce	117.00
ROASTED RACK OF LAMB PROVENÇALE Lamb Demi Glace enhanced with Rosemary	121.00

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