



## *University and Whist Club of Wilmington*

*Congratulations on your engagement! The University and Whist Club of Wilmington is dedicated to making your wedding day the one of your dreams. The beautiful historic clubhouse and grounds are the perfect setting for your ceremony and or reception. Our experienced staff will help you with every detail of your special day.*

*Our all-inclusive wedding package offers a wide variety of selections. Among the included features are:*

- ❖ Only one reception per day in our beautifully decorated ballroom*
- ❖ A Five hour reception which includes a five hour open bar*
- ❖ Stationary & butlered hors d'oeuvre*
- ❖ A Champagne toast for all your guests*
- ❖ Exquisite wedding cake, made in-house, by our pastry chef*
- ❖ Beautiful fresh floral centerpieces coordinated with your chosen theme and colors*
- ❖ Choice of two entrées*
- ❖ On-site parking with valet service*
- ❖ Complimentary food tasting up to four guests*
- ❖ White or Ivory floor length linens with coordinating napkins*
- ❖ Personal changing rooms available for the bridal party*
- ❖ Professional planning coordinators to help assist you with every detail*
- ❖ 20% service Charge*

*Please call the club with any questions or to set up an appointment to view the facility. We look forward to working with you.*

*Sincerely,*

*Cathy Smith, Clubhouse Manager*

*Margaret Reilly, Catering Coordinator*



## *University and Whist Club of Wilmington Wedding Reception Package*

### *Five Hour Open Bar*

*Our bar includes the following:*

*Svedka Vodka, Beefeaters Gin, Malibu Rum, Bacardi Rum, Captain Morgan Rum, Jim Beam, Old Grand Dad, Seagram's VO, Seagram's 7, Amaretto, Peachtree Schnapps*

*Your choice of one Import, one Domestic and one Lite Beer*

*House Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon and Pinot Noir*

*Open Bar may be extended for \$6 per person per hour plus 20%. Additional bar items available upon request, for an additional fee.*

### *Hors d'oeuvre*

*Table Top Presentations:*

*Seasonal Sliced Fruit with Raspberry Yogurt Dip*

*Cheese Presentation to include Jarlsberg, Smoked Gouda, Cheddar, Chevre, Brie & Blue Served with Stoned Wheat Crackers, French Bread & Champagne Mustard*

*Fresh Cut Vegetables with Two Dipping Sauces, Creamy Spinach and Ranch*



## *University and Whist Club of Wilmington Wedding Reception Package*

*Please choose any five of the following cold or hot butlered Hors d'oeuvre*

*Cold items:*

*Tuna Tartar on a Crisp Wonton with Pickled Ginger & Wasabi  
Smoked Salmon & Boursin Pinwheels on Toast Rounds  
Bocconcini di Mozzarella Wrapped with Prosciutto  
Endive leaves filled with Jumbo Lump Crab Salad*

*Hot items:*

*Four Cheese & Roasted Garlic Puffs  
Curried Chicken on Toast Rounds with Mango Sauce  
Baked Brie in Phyllo Cups with Raspberry & Almonds  
Dim Sum Assortment: Shaomai Dumplings, Spring Rolls, & Pot Stickers  
Spinach & Cheese Triangles in Phyllo  
Miniature Quiche Lorraine  
Chicken Cordon Bleu*

### ***Champagne Toast***

*A house champagne toast is served to all guests. Sparkling cider is available for those under 21.*

### ***Choice of First Course***

*Additional courses are available for \$5.70 per person plus 20%. Please refer to the attached sheet for first course options.*

### ***Choice of Entrée***

*Please refer to the attached sheet for entrée choices and accompaniments.*



## *University and Whist Club of Wilmington Wedding Reception Package*

### *Wedding Cake*

*Our in-house pastry chef will create your personalized wedding cake of your dreams. The cake is made on premise, from scratch and accompanied by fresh berries & ice cream. Browse through our portfolio for samples of their work. The standard wedding cake included in the package is a three-tier, stacked cake, with butter cream icing and filling. We would be happy to deviate from this at an upgraded charge. Please refer to the attached sheet for information on the available cakes, fillings, and icings. Additional dessert selections are available with pricing at the discretion of our chef.*

### *Coffee Service*

*French roast coffee and select teas are served with your wedding cake.*

### *Fresh Floral Centerpieces*

*Our in-house floral designer, Dominique Ho of Le Sentier will work with you to create beautiful centerpieces to complement the theme and colors of your wedding day. These arrangements are yours to take home at the end of the evening.*

### *Wedding Ceremony*

*Wedding ceremonies can be performed at the University and Whist Club. They may be held indoors or outdoors in our beautiful gardens. There is a \$3.50 per person chair rental fee for your ceremony and a nominal fee of \$250 for your set up and rehearsal.*

### *Additional Information*

- ❖ There is a \$1000 room fee for non-members to hold their wedding here. The \$1000 is used as your deposit and is non-refundable.*
- ❖ You do not need to be sponsored by a member to have your wedding here.*
- ❖ Our ballroom holds 150 people comfortably with a large dance floor.*
- ❖ Your reception may start when you choose; no later than 6:00 p.m. Last call for beverage will be at 12:00 p.m.*
- ❖ Quarterly payments on spending estimates will be discussed in the contract section.*
- ❖ Prices are in effect starting November 1, 2008*



## University and Whist Club of Wilmington Wedding Reception Package

### Menu Selections

#### Choice of First Course

Please choose one item, either an appetizer, soup, or salad. Certain items are upgraded offerings; please add the price shown plus 20 percent service charge to the package price. Additional courses are available for \$5.70 per person plus 20%.

#### Appetizers:

<i>Cheese Filled Tortellini in Tomato Basil Cream</i>	
<i>Marinated Artichoke Hearts &amp; Mushrooms on Romaine Lettuce</i>	
<i>Lobster Ravioli with Chardonnay Chive Cream</i>	\$2.50
<i>A Seafood Crepe of Shrimp, Scallop, and Crab with Hollandaise Sauce</i>	\$4.50
<i>University &amp; Whist Club Crab Cake with Chardonnay Cream</i>	\$4.50
<i>Shrimp Cocktail</i>	\$6.00
<i>Jumbo Lump Crab Cocktail</i>	\$7.00

#### Soups:

<i>Italian Wedding Soup</i>	
<i>Tomato Bisque with Basil</i>	
<i>Cream of Mushroom</i>	
<i>Lobster Bisque</i>	\$2.50
<i>Additional soups are available upon request</i>	

#### Salads:

<i>University and Whist Club Caesar Salad</i>	
<i>Spinach &amp; Bibb with Mandarin Orange &amp; Almonds, Scarlet Orange Vinaigrette</i>	
<i>Spinach &amp; Mushroom Salad, Creamy Peppercorn Dressing (bacon upon request)</i>	
<i>Roma Tomato, Fresh Mozzarella, and Basil with Balsamic Dressing</i>	
<i>Mixed Baby Greens, House Made Dressings</i>	
<i>Baby Greens, Almond Crusted Goat Cheese, Grape Tomatoes, Champagne Vinaigrette</i>	\$2.75
<i>Endive, Radicchio, &amp; Romaine with Walnuts &amp; Roasted Garlic Gorgonzola Dressing</i>	\$2.75



**Choice of Entrée**

Please choose one or two entrees to offer to your guests, a vegetarian option is offered for those with dietary needs.

**Poultry choices:**

<i>Chicken Marsala with Kennett Square Mushrooms</i>	\$95
<i>Chicken Oscar with Jumbo Lump Crab, Asparagus, and Béarnaise Sauce</i>	\$101
<i>Chicken in Puff Pastry with Sautéed Mushrooms, Shallots, Madeira Sauce</i>	\$96
<i>Stuffed Chicken Breast with Prosciutto &amp; Fresh Mozzarella, Tomato Basil Marsala Sauce</i>	\$96
<i>Chicken Francese with Artichoke Hearts and Lemon Thyme Sauce</i>	\$94
<i>Chicken Sauté with Exotic Mushrooms in a Brandy Cream Sauce</i>	\$95
<i>Roast Duckling with a Wild Rice Blend and Brandied Orange Sauce</i>	\$97

**Seafood choices:**

<i>Baked Flounder Stuffed with Crab Imperial</i>	\$103
<i>Poached Salmon with Spinach &amp; Hollandaise Sauce</i>	\$101
<i>Striped Bass, Julienne Vegetables, Basmati Rice, Asian Butter Sauce</i>	\$102
<i>University and Whist (Jumbo Lump) Crab Cake, Tomato Basil Cream Sauce</i>	\$105
<i>Baked Stuffed Shrimp with Crab Imperial</i>	\$105

**Meat choices:**

\*All red meats are cooked Medium Rare, unless otherwise specified. All meats must be prepared the same way for the entire party.

<i>Veal Chop in Port Wine Sauce</i>	\$110
<i>Sirloin Strip Steak with Brandy Peppercorn Cream</i>	\$112
<i>Veal Oscar with Jumbo Lump Crab, Asparagus, and Béarnaise Sauce</i>	\$104
<i>Filet of Beef Wellington with Duck Liver Mousseline in Puff Pastry with Madeira Sauce (Individual serving)</i>	\$112
<i>Pork Tenderloin Medallions, Caramelized Apples &amp; Apple Brandy Cream</i>	\$95
<i>Veal Sauté with Kennett Square Mushrooms, Brandy Cream Sauce</i>	\$101
<i>Filet Mignon with a Roasted Shallot &amp; Red Wine Sauce</i>	
<i>Six ounce</i>	\$108
<i>Eight ounce</i>	\$114
<i>Prime Rib of Beef with Natural Juices and Horseradish Cream</i>	\$108



***Vegetarian:***

*Vegetarian Option Changes Seasonally with our Dining Room Menu* \$94

***Combination Plates:***

*Mixed Grill of Salmon, Shrimp, and Scallops* \$106

*Crab Cake with Tomato Dill Cream & Chicken Breast with Leeks & Mushrooms* \$105

*Crab Cake with Tomato Dill Cream & Filet Mignon with Shallot & Red Wine Sauce* \$114

*Stuffed Lobster Tail with Crab Imperial & Filet Mignon with Shallot & Red Wine Sauce* \$123

*Stuffed Shrimp with Crab Imperial & Filet Mignon with Shallot & Red Wine Sauce* \$114

*Stuffed Shrimp with Crab Imperial & Chicken Breast with Leeks & Mushrooms* \$105

***Choice of Accompaniments***

*Please choose one Starch and one Vegetable to accompany your entrée selections*

***Starch choices:***

*Mashed Potatoes*

*Garlic Mashed Potatoes*

*Roasted Red Bliss Potatoes*

*Baked Potato*

*Twice-Baked Potato - \$1.00*

*Au Gratin Potato*

*Rice Pilaf*

***Vegetable choices:***

*Broccoli*

*Asparagus*

*Baby Carrots*

*Seasonal Vegetable Medley*



## *University and Whist Club of Wilmington Wedding Cake Guidelines*

*The University and Whist Club's Wedding Package includes your wedding cake.  
It is a three-tier, stacked cake, with butter cream filling and icing.  
Additional fillings and icings are available for an upgraded charge.*

### ***Cake Flavors***

*Vanilla Cake  
Chocolate Devils Food Cake  
Carrot Cake  
Vanilla Pound Cake  
Almond Pound Cake  
Lemon Pound Cake  
Orange Pound Cake  
Marble Pound Cake*

### ***Fillings***

<i>Vanilla Butter Cream</i>	
<i>Chocolate Butter Cream</i>	
<i>Raspberry Jam</i>	<i>\$0.50</i>
<i>Apricot Jam</i>	<i>\$0.50</i>
<i>Raspberry Mousse</i>	<i>\$0.50</i>
<i>Vanilla or Chocolate Pastry Cream</i>	<i>\$0.50</i>
<i>Lemon Curd</i>	<i>\$0.75</i>
<i>Peach Melba</i>	<i>\$0.75</i>
<i>Chocolate or White Chocolate Mousse</i>	<i>\$0.75</i>

### ***Icings***

<i>Vanilla Butter Cream</i>	
<i>Chocolate Butter Cream</i>	
<i>Cream Cheese</i>	<i>\$0.25</i>
<i>Dark Chocolate Ganache</i>	<i>\$0.50</i>
<i>Rolled Fondant</i>	<i>\$1.00</i>

*Special piping add \$.50 pp; cakes with different layers ad \$.50 pp  
The cost of specialty decorations, for example, sugar flowers, bow toppers & flower  
decorations, are priced at the discretion of the chef at cost plus 20%.*



*University and Whist Club of Wilmington  
Wedding Reception Package*

***Children's Menu \$15.95 (inclusive)***

*Please choose one appetizer, one main course*

***Appetizers***

*Fresh Fruit Cup*

*House Salad*

***Main Course Selections***

*Chicken Tenders with Barbecue Sauce*

*Grilled Cheese Sandwich (with ham if you prefer)*

*Hot Dogs (served one or two)*

*.... served with French Fries and Applesauce*

***Dessert***

*Wedding Cake with Berries and Ice Cream*

***Vendor Meals \$15.95 (inclusive)***

*A University and Whist "Club Sandwich" made with your choice of Fresh Roasted Turkey  
Baked Ham or Roast Beef, served with Potato Chips*



## *University and Whist Club of Wilmington Preferred Purveyor List*

### ***Accommodations***

<i>Sheraton Suites</i>	(302) 654-8300
<i>Hotel DuPont, <a href="http://www.hoteldupont.com">www.hoteldupont.com</a></i>	(302) 594-3264
<i>Doubletree Hotel</i>	(302) 661-4316
<i>Inn at Wilmington</i>	(302) 479-9326
<i>Courtyard by Marriott</i>	(302) 429-7600
<i>Christiana Hilton</i>	(302) 631-1540

### ***Bands/Musicians***

<i>Boulevard</i>	(302) 998-1871
<i>Brandywine Valley Talent, Jellyroll</i>	(610) 793-9233
<i>Victor England, Piano</i>	(302) 366-8057
<i>June Tragesser, Piano, <a href="mailto:jddt4@netzero.net">jddt4@netzero.net</a></i>	(302) 453-8835
<i>Wilmington String Ensemble, Karen Ahramijian, <a href="mailto:wse4music@aol.com">wse4music@aol.com</a></i>	(302) 764-1201
<i>Wilson Summers, Piano/Trio/Jazz</i>	(302) 368-1030

### ***Ceremony***

<i>Ken Boulden, Jr.</i>	(302) 395-7780
<i>Gene L. Wilkins</i>	(856) 468-2711
<i>Rev. Lorraine Rozanski</i>	(302) 449-1892

### ***Disc Jockeys***

<i>Tom Barrett Disc Jockeys, <a href="http://www.tombarrett.com">www.tombarrett.com</a></i>	(302) 529-9200
<i>Ron Shubra "Shubie"</i>	(302) 995-0669

### ***Floral Designer***

<i>Le Sentier, Dominique Ho</i>	(302) 234-2971
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### ***Invitations/Favors***

Fulton Paper, [www.fultonparty.com](http://www.fultonparty.com) (302) 594-040  
Pamela Mayse, [weddingsbypamela@yahoo.com](mailto:weddingsbypamela@yahoo.com) (410) 620-2874  
Beautifully Detailed (302) 477-4975  
Social Butterfly (302) 656-3202

### ***Photographers***

Ellis Photography, Scott A. Ellis, [scott@ellisphotog.com](mailto:scott@ellisphotog.com) (302) 239-3632  
Rodrick Moore Photography, [great-photos@rmphotodesign.com](mailto:great-photos@rmphotodesign.com) (302) 832-3597  
Clair Pruet, [www.clairpruet.com](http://www.clairpruet.com) (302) 888-1000  
Engler's Photography, [www.englers.com](http://www.englers.com) (302) 426-9000  
Bev Michel Photography, [www.michelphoto.com](http://www.michelphoto.com) (610) 793-2210

### ***Transportation***

Buiker Limo, [www.buikerlimo.com](http://www.buikerlimo.com) (302) 234-7600  
Pony Express, [www.poneyetc.com](http://www.poneyetc.com) (302) 834-4249  
Philadelphia Trolley Works (215) 923-8522  
Delaware Express Shuttle (302) 454-7800

### ***Linens***

Special Occasions, [www.specialo.com](http://www.specialo.com) (717) 299-4642  
Gala Cloths, [galacloths.com](http://galacloths.com) (215) 760-2853  
Diamond State Party Rentals (302) 777-6677  
Linens of the Week (302) 322-3126

### ***Videographer***

AOV Productions (302) 656-3347

*While these are preferred purveyors, you are not restricted to using them, these are companies and individuals we have high confidence in and know will provide you with exceptional service.*