



## *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 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:*

- A Five hour reception which includes a five hour open bar*
- Stationary & butlered hors d'oeuvre for your cocktail hour*
- A Champagne toast for all of your guests*
- Three Course Plated Dinner*
- 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 menu tasting up to four guests*
- Custom-made Ivory Damask floor length linens with coordinating napkins*
- Personal changing rooms available for the bridal party*
- Professional planning coordinator to help assist you with every detail*
- Overnight accommodations at the Christiana Hilton for the Bride and Groom*
- 20% service charge included*

*Please call the club with any questions or to schedule 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 standard bar is stocked with the following:*

*Svedka Vodka, Absolut Vodka, Beefeaters Gin, Tanqueray Gin, Malibu Rum  
Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon, Seagram's VO, Seagram's 7, Jack  
Daniels, Dewar's Scotch, Jose Cuervo Tequila, Amaretto, Peachtree Schnapps, Kahlua,  
Bols Sour Apple Schnapps and Triple Sec.*

*Robert Mondavi Private Select Wines are the exclusive house wines of the University and  
Whist Club. Enjoy Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot and  
Cabernet Sauvignon from America's First Family of Wine.*

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

*Assorted Coke Products and Juices*

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

### ***Champagne Toast***

*A house champagne toast is served to all guests. Sparkling cider is available for young adults  
under 21 and children.*

### ***Stationary Hors d'Oeuvre***

*Each wedding package includes complimentary starters stationed throughout the clubhouse for  
your guests. Each of the following stations are beautifully presented of the highest quality  
ingredients.*

*Seasonal Sliced Fruit with Lime-Mint Yogurt Dip*

*Imported and Domestic Cheese Presentation to include Jarlsberg, Smoked Gouda, Cheddar,  
Chevre, Brie and Blue served with Assorted Artisan Crackers, French Bread and  
"Cherchies" Champagne Mustard*

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



## *University and Whist Club of Wilmington*

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

### *Cold items:*

*Tuna Tartar on a Crisp Wonton with Avocado and Miso*  
*Smoked Salmon & Boursin Pinwheels on Toast Rounds*  
*Bocconcini di Mozzarella Wrapped with Prosciutto*  
*Endive leaves filled with Jumbo Lump Crab Salad*  
*Curried Chicken and Apple on Toast Rounds*  
*Asparagus wrapped with Roast Beef, Dill Cream Cheese*  
*Prosciutto with Melon, Basil*  
*Caponata Bruschetta, Roasted Mushroom and Eggplant Spread*

### *Hot items:*

*Four Cheese Gougeres*  
*Baked Brie in Phyllo Cups with Fig Jam*  
*Dim Sum Assortment: Shaomai Dumplings, Spring Rolls, & Pot Stickers*  
*Spinach & Cheese Spanakopita*  
*Stuffed Mushrooms with Sweet Sausage*  
*Chicken Cordon Bleu*  
*Bang-Bang Shrimp*

## *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.*

### *Appetizers:*

*Cheese Filled Tortellini or Ravioli in Tomato Basil Cream*  
*Grilled Portobello Mushroom on Baby Greens*  
*A Seafood Crepe of Shrimp, Scallop, and Crab with Hollandaise Sauce*  
*University & Whist Club Crab Cake with Chardonnay Cream*  
*Shrimp Cocktail with Cocktail Sauce, Fresh Lemon*  
*Jumbo Lump Crab Cocktail*



## *University and Whist Club of Wilmington*

### ***Soups:***

*Italian Wedding Soup*  
*Tomato Bisque with Basil*  
*Forest Mushroom*  
*Maryland Crab*  
*Lobster Bisque*  
*Additional soups are available upon request*

### ***Salads:***

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

### ***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:***

*Chicken Marsala with Kennett Square Mushrooms*  
*Chicken Oscar with Jumbo Lump Crab, Asparagus, and Béarnaise Sauce*  
*Chicken in Puff Pastry with Sautéed Mushrooms, Shallots, Madeira Sauce*  
*Stuffed Chicken Breast with Prosciutto & Fresh Mozzarella, Tomato Basil*  
*Marsala Sauce*  
*Chicken Francese with Artichoke Hearts and Lemon Thyme Sauce*  
*Chicken Sauté with Exotic Mushrooms in a Brandy Cream Sauce*  
*Roast Duckling with a Wild Rice Blend and Brandied Orange Sauce*





## *University and Whist Club of Wilmington*

### *Seafood choices:*

*Baked Flounder Stuffed with Crab Imperial*  
*Poached Salmon with Spinach & Hollandaise Sauce*  
*Sea Bass, Julienne Vegetables, Basmati Rice, Asian Butter Sauce*  
*University and Whist Jumbo Lump Crab Cake, Tomato Basil Cream Sauce*  
*Baked Stuffed Shrimp with Crab Imperial*

### *Meat choices:*

*Veal Chop with Morel Cream*  
*Sirloin Strip Steak with Brandy Peppercorn Cream*  
*Veal Oscar with Jumbo Lump Crab, Asparagus, and Béarnaise Sauce*  
*Pork Tenderloin Medallions, Caramelized Apples & Apple Brandy Cream*  
*Veal Sauté with Kennett Square Mushrooms, Brandy Cream Sauce*  
*Prime Rib of Beef with Natural Juices and Horseradish Cream*  
*Six ounce Filet Mignon with a Roasted Shallot & Red Wine Sauce*  
*Eight ounce Filet Mignon with a Roasted Shallot & Red Wine Sauce*

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

### *Vegetarian:*

*Cheese Ravioli with marinara or tomato cream sauce, basil*  
*Stuffed Portobello Mushroom with spinach and couscous, roasted plum tomatoes and curry cream (gluten free)*  
*Seasonal Vegetable Risotto with grated parmesan cheese and fresh herbs (gluten free)*  
*Grilled Vegetables and Roasted Tomato with balsamic reduction and pesto (gluten free and vegan)*



## *University and Whist Club of Wilmington*

### ***Combination Plates:***

*Mixed Grill of Salmon, Shrimp, and Scallops*

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

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

*Lobster Tail & Filet Mignon with Shallot & Red Wine Sauce*

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

*Stuffed Shrimp with Crab Imperial & Chicken Breast with Leeks & Mushrooms*

### ***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*

*Au Gratin Potato*

*Basmati Rice*

*Twice-Baked Potato (additional charge)*

#### ***Vegetable choices:***

*Broccoli & Cauliflower*

*Asparagus*

*Baby Carrots*

*Seasonal Vegetable Medley*

### ***Vendor Meals***

*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*

### *Children's Menu*

#### ***Appetizers***

*Fresh Fruit Cup*

*Cup of Soup*

*Caesar Salad*

*Vegetable Crudite*

*carrots, celery, cucumbers, grape tomato and broccoli  
with Ranch dressing*

#### ***Main***

*Breaded Chicken Tenders with barbecue sauce*

*Grilled Cheese Sandwich*

*Hot Dogs*

*two all-beef hot dogs on buns*

*Hamburger Sliders*

*two (2)oz. mini hamburger or cheeseburgers*

*Pasta*

*linguini, penne or rotini pasta with marinara sauce  
or butter and cheese*

*Please choose two side items: French Fries, Steamed Vegetables or Apple Sauce*

#### ***Dessert***

*Wedding Cake*



## *University and Whist Club of Wilmington*

### ***Wedding Cake***

*Our in-house pastry chef will create the wedding cake of your dreams. The cake is made on premise, from scratch. 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 filling and icing. We would be happy to deviate from this at an additional charge. Please refer to the attached sheet for available cakes, fillings, and icings. Additional dessert selections are available with pricing at the discretion of our chef.*

### ***Coffee Service***

*French Roast coffee and Harney and Sons 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 garden. 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 \$1,000 room fee for non-members to hold their wedding at the University and Whist Club. The \$1,000 is used as your deposit and is non-refundable.*
- ❖ *You do not need to be sponsored by a member to have your wedding at the University and Whist Club.*
- ❖ *Our ballroom holds 150 people with a large dance floor.*
- ❖ *Last call for alcoholic beverage will be at 12:45 a.m.*
- ❖ *Quarterly payments on spending estimates will be discussed in the contract section.*
- ❖ *Prices are in effect until June 1, 2014*





## *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***

*Vanilla Butter Cream  
Chocolate Butter Cream  
Raspberry Jam  
Apricot Jam  
Raspberry Mousse  
Vanilla or Chocolate Pastry Cream  
Lemon Curd  
Chocolate or White Chocolate Mousse*

### ***Icings***

*Vanilla Butter Cream  
Chocolate Butter Cream  
Cream Cheese  
Dark Chocolate Ganache  
Rolled Fondant*

*Special piping and cakes with different layers are charged an additional fee. 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*

### *Preferred Purveyor List*

#### ***Accommodations***

Sheraton Suites, <a href="http://www.sheratonsuiteswilmington.com">www.sheratonsuiteswilmington.com</a>	(302) 654-8300
Hotel DuPont, <a href="http://www.hoteldupont.com">www.hoteldupont.com</a>	(302) 594-3294
Doubletree Hotel, King Street, <a href="mailto:stacey.bradley@hilton.com">stacey.bradley@hilton.com</a>	(302) 661-4316
Christiana Hilton, <a href="mailto:pharris@hiltonestate.com">pharris@hiltonestate.com</a>	(302) 781-7049
Fairville Inn, <a href="http://www.fairvilleinn.com">www.fairvilleinn.com</a>	(610) 388-5900
Inn at Montchanin Village, <a href="http://www.montchanin.com">www.montchanin.com</a>	(302) 888-4204
Westin Hotel, Riverfront, <a href="mailto:spatterson@westonwilmington.com">spatterson@westonwilmington.com</a>	(302) 654-2900

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

Brandywine Valley Talent, <a href="http://www.brandywinevalleytalent.com">www.brandywinevalleytalent.com</a>	(610) 358-9010
Victor England, Pianist	(302) 366-8057
Wilmington String Ensemble, Karen Ahramijian, <a href="mailto:wse4music@aol.com">wse4music@aol.com</a>	(302) 764-1201
Michael Hunter, Pianist	(302) 654-5788

#### ***Ceremony***

Ken Boulden, Jr., Clerk of the Peace	(302) 395-7780
Gene L. Wilkins	(856) 468-2711
Rev. Lorraine Rozanski	(302) 449-1892

#### ***Disc Jockeys***

Tom Barrett Disc Jockeys, <a href="http://www.tombarrett.com">www.tombarrett.com</a>	(302) 529-9200
Gino Daniello	(302) 559-8876
George Kramedas, <a href="http://www.mastergentertainment.com">www.mastergentertainment.com</a>	(302) 547-9367
Scratch Weddings, <a href="http://www.scratchweddings.com">www.scratchweddings.com</a>	(866) 955-8580

#### ***Floral Design***

Le Sentier, Dominique Ho, <a href="http://www.lesentierflowers.com">www.lesentierflowers.com</a>	(302) 234-2971
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## *University and Whist Club of Wilmington*

### ***Invitations/Favors***

Fulton Paper, <a href="http://www.fultonparty.com">www.fultonparty.com</a>	(302) 594-0400
E-Special Day, <a href="mailto:especialday@gmail.com">especialday@gmail.com</a>	(302) 658-4993
Social Butterfly, <a href="http://www.socialbutterflyinvites.com">www.socialbutterflyinvites.com</a>	(302) 656-3202
Designs by Renee, <a href="mailto:info@designsbyrenee.biz">info@designsbyrenee.biz</a>	(717) 390-0998

### ***Photographers***

Ellis Photography, Scott A. Ellis, <a href="mailto:scott@ellisphotog.com">scott@ellisphotog.com</a>	(302) 239-3632
Clair Pruett, <a href="http://www.clairpruett.com">www.clairpruett.com</a>	(302) 888-1000
Michael Miller, <a href="http://www.millerphoto.com">www.millerphoto.com</a>	(302) 383-4464
Bev Michel Photography, <a href="http://www.michelpphoto.com">www.michelpphoto.com</a>	(610) 793-2210
Daniel Bostwick, <a href="http://www.danielbostwickphotography.com">www.danielbostwickphotography.com</a>	(302) 381-3267

### ***Transportation***

Pony Express, <a href="http://www.poneyetc.com">www.poneyetc.com</a>	(302) 834-4249
Celebrity, <a href="http://www.celebritylimo.com">www.celebritylimo.com</a>	(610) 651-2800
Delaware Express Shuttle, <a href="http://www.delexpress.com">www.delexpress.com</a>	(302) 454-7800
Buher Limousine Service	(302) 234-7600

### ***Linens***

Gala Cloths, Nancy Bauman, <a href="http://galacloths.com">galacloths.com</a>	(215) 760-2853
Queen Street Linens, Claudia Himes, <a href="http://www.specialo.com">www.specialo.com</a>	(888) 905-0863
Diamond State Party Rental	(302) 777-6677

*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.*