



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: Shao Mai 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 Devil's 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, www.sheratonsuiteswilmington.com

Hotel DuPont, www.hoteldupont.com

Doubletree Hotel, King Street, stacey.bradley@hilton.com

Christiana Hilton, pharris@hiltonestate.com

Fairville Inn, www.fairvilleinn.com

Inn at Montchanin Village, www.montchanin.com

Westin Hotel, Riverfront, spatterson@westonwilmington.com

(302) 654-8300

(302) 594-3294

(302) 661-4316

(302) 781-7049

(610) 388-5900

(302) 888-4204

(302) 654-2900

Bands/Musicians

Brandywine Valley Talent, www.brandywinevalleytalent.com

(610) 358-9010

Victor England, Pianist

(302) 366-8057

Wilmington String Ensemble, Karen Ahramijian, wse4music@aol.com

(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, www.tombarrett.com

(302) 529-9200

Gino Daniello

(302) 559-8876

George Kramedas, www.mastergentertainment.com

(302) 547-9367

Scratch Weddings, www.scratchweddings.com

(866) 955-8580

Floral Design

Le Sentier, Dominique Ho, www.lesentierflowers.com

(302) 234-2971



University and Whist Club of Wilmington

Invitations/Favors

<i>Fulton Paper</i> , www.fultonparty.com	(302) 594-0400
<i>E-Special Day</i> , especialday@gmail.com	(302) 658-4993
<i>Social Butterfly</i> , www.socialbutterflyinvites.com	(302) 656-3202
<i>Designs by Renee</i> , info@designsbyreneebiz	(717) 390-0998

Photographers

<i>Ellis Photography</i> , <i>Scott A. Ellis</i> , scott@ellisphotoq.com	(302) 239-3632
<i>Clair Pruett</i> , www.clairpruett.com	(302) 888-1000
<i>Michael Miller</i> , www.mmillerphoto.com	(302) 383-4464
<i>Bev Michel Photography</i> , www.michelphoto.com	(610) 793-2210
<i>Daniel Bostwick</i> , www.danielbostwickphotography.com	(302) 381-3267

Transportation

<i>Pony Express</i> , www.poneyetc.com	(302) 834-4249
<i>Celebrity</i> , www.celebritylimo.com	(610) 651-2800
<i>Delaware Express Shuttle</i> , www.delexpress.com	(302) 454-7800
<i>Buker Limousine Service</i>	(302) 234-7600

Linens

<i>Gala Cloths</i> , <i>Nancy Bauman</i> , galacloths.com	(215) 760-2853
<i>Queen Street Linens</i> , <i>Claudia Himes</i> , www.specialo.com	(888) 905-0863
<i>Diamond State Party Rental</i>	(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.