

HOTEL DU PONT

Weddings

DU PONT PACKAGE



DU PONT PACKAGE

HOTEL DU PONT opened its doors in 1913 and for years has been regarded as one of the most sophisticated, elegant, and extraordinary hotels in the country. We invite you to indulge in the glamour that our guests have enjoyed for over 100 years. Your event will include timeless elements from cocktail hour through dessert. We invite you to make this culinary experience your own. Imagine the memories you can make here today.

BAR SERVICE

5-Hour Open Bar with Superior Brands
Custom Signature Drinks
Champagne Toast
Wine Pour with Entree

COCKTAIL HOUR

Choice of 6 Passed Hors d'Oeuvres
Choice of 3 Hors d'Oeuvre Displays
Choice of 2 Action Stations

DINNER

Select 1 First and Second Course
Select 2 Entrées and 1 Vegetarian Option

DESSERT & COFFEE

Wedding cake designed by the
HOTEL DU PONT Bake Shop
– Meet with Pastry Chef
Tablesides Flambé or Viennese Table
Freshly Brewed Coffee Served Tableside with
HOTEL DU PONT Macarons
Elegant Coffee Station
Chocolate Covered Strawberries
Petit Fours

ADDITIONAL INCLUSIONS

Private Menu Tasting for Four
Coatroom Attendant
Choice of Specialty Linens and Napkins
Chiavari Chairs
Complimentary Changing Room for Bridal Parties
Complimentary Deluxe Overnight Accommodations
for the Wedding Couple (Night of Wedding)
Special Hotel Room Rates for Wedding Guests

OPTIONAL SERVICES TO ENHANCE YOUR RECEPTION

Additional Reception Stations
Custom Ice Carving
Additional Dessert Displays
After Party Indulgences

Food and beverage minimums will apply. Please enquire with your Catering Manager.

All pricing is per person plus 23% service fee

Hors d'Oeuvres

SELECT SIX

BUTLERED CHILLED

- Smoked Blueberry and Vanilla Soup Shooter^{GF/ VEG}
- Malibu Lobster Lollipop
- Zucchini and Quinoa Fritter^{GF/ VEG}
- Charcoal Brioche, Roasted Tomato, Pesto Mozzarella
- Classic Shrimp Cocktail^{GF}
- Tuna Tartare with Chili Oil and Lime and Sesame Glaze^{CN} Summer Roll Stuffed with Tamari Glazed Shiitake Mushrooms, Green Onions and Sesame Seeds^{VEG}
- Smoked Salmon on Cucumber Lemon Dill Crème Fraiche
- Chili Rubbed Beef Tenderloin, Chipotle Aioli on Crostini

BUTLERED HOT

- Beef Bourguignon with Red Wine Sauce
- Chicken Cordon Bleu with Smoked Ham and Swiss
- Peking Duck Spring Roll
- Mini Cuban
- Beef Tenderloin Kabob with Peppers and Red Onion
- Maine Lobster Empanada with Black Beans and Pepper Jack
- Pork and Shrimp Suime
- Spiced Potato and Green Peas Samosa^{VG}
- Porcini Mushroom Croquettes^{VEG}
- Brandied Peach and Brie^{VEG}
- Lobster Boule

Hors d'Oeuvres Displays

SELECT THREE

- Domestic and Imported Cheese Display with Artisanal HOTEL DU PONT Breads and Crackers
- Exotic and Seasonal Fresh Fruit Display
- Seasonal, Fresh and Grilled Vegetables with Roasted Red Pepper Dip and Garlic Pesto Dips
- Assorted Housemade Hummus Dips with Pita Chips and Grilled Pita Bread^{CN}
- Charcuterie Display with Traditional Accoutrements^{CN}
- Artisanal Flatbread Display
- Raw Bar: Jumbo Shrimp with Cocktail Sauce, Raw Oysters, Blue Crab Claws

Action Stations

SELECT TWO

WITH CHEF

- Seafood Pasta Station*
- Marinated Turkey Breast*
- Porchetta Aged Balsamic Demi*
- Filet Tenderloin*

WITHOUT CHEF

- Artisanal Flatbread Station
- Grilled Cheese and Soup
- Potstickers

*Chef attendant included. Additional chef fee: \$100 + 23% service fee.

Contains Nuts^{CN} Gluten Free^{GF} Vegetarian^{VEG} Vegan^{VG}

First Course

SELECT ONE

- Snapper Soup, Served with Sherry
- Vichyssoise, Traditionally Chilled with Chives or Served Warm with Melted Leeks
- Caesar Salad, Served Tableside, Garlic Croutons, Baby Tomatoes
- Mesclun Salad, Marinated Tomatoes, Cucumber, Shaved Carrots, Havarti Cheese, Toasted Almonds, Herb Vinaigrette
- Nicoise Salad, Firm Egg, Nicoise Olives, Tomato, Haricots Verts, Boquerónes Anchovies, Extra Virgin Olive Oil

Second Course

SELECT ONE

- | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> Duck Confit Cassoulet, Beans, Tomato, Mirepoix, Duck Rillettes Asiago and Almond Crusted Scallops, Sauté of Asparagus, Red Bell Pepper and Onion, Champagne Beurre Blanc Escargot, Buttery Puff Pastry, Pernod Cream or Garlic and Herb Butter Sauce | <ul style="list-style-type: none"> Fennel and Leek Tart, Roquefort Cheese, Toasted Walnuts Spinach Gocce Pasta, Kennett Square Mushrooms, Red Bell Pepper Jus Lobster Ravioli, Asparagus Tips, Onion, Roasted Garlic Cream |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

Plated Entrées

SELECT TWO & ONE VEGETARIAN OPTION

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> Beef Wellington, Garlic Mashed Potato, Wild Mushroom Demi-Glace Chicken Oscar with Local Asparagus and Crab Imperial, Hollandaise, Garlic Rubbed Fingerling Potatoes Seafood Platter, Salmon, Halibut, Shrimp, Scallops, Lemon Mashed Potato, Sauce Veloute Herb Seared Halibut, Creamy Risotto, Shiitake Mushroom, Saffron Crema | <ul style="list-style-type: none"> Rack of Lamb, Herb Polenta, Puttanesca Demi-Glace 8 oz. Certified Black Angus Filet Mignon, Roasted Garlic Whipped Potatoes, Truffle Demi XO Glazed Chilean Seabass with Wasabi Mashed Potatoes Risotto, Baby Heirloom Carrots, Sugar Snapped Peas VEG or VG Grilled Eggplant Steak, Beluga Lentils, Cauliflower Rice, Seasonal Vegetable, Tomato Jus VEG |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

Contains Nuts **CN** Gluten Free **GF** Vegetarian **VEG** Vegan **VG**

Prices are per person and do not include the standard 23% service charge.

Dessert

Wedding Cake
*Designed by HOTEL DU PONT Bake Shop
 - Meet with Pastry Chef*

Tableside Flambé or Viennese Table

Freshly Brewed Coffee Served Tableside

HOTEL DU PONT Macaroons

Elegant Coffee Station

Chocolate Covered Strawberries

Petit Fours



Signature Wedding Cakes

HOTEL SIGNATURE POUND CAKE

Signature Pound, Raspberry Jam, White Chocolate Ganache, Grand Marnier

SWISS CHOCOLATE

Swiss Chocolate, Whipped Chocolate Cream, Kahlua

CHOCOLATE PB&J

Chocolate Cake, Raspberry Jam, Peanut Butter Buttercream, Chambord

CHOCOLATE CHIP POUND CAKE

Chocolate Chip Pound, Dark Chocolate Ganache, Crème de Cacao

CARROT CAKE

Carrot Spice Cake, Whipped Cream Cheese, Carrot Jam, Cinnamon Liqueur

LEMON BLUEBERRY POUND CAKE

Lemon Pound, Blueberry Ginger Jam, Lemon Buttercream, Limoncello

VANILLA POUND CAKE

Vanilla Pound, Vanilla Bean Bavarian Cream, Vanilla Schnapps

PINK CHAMPAGNE CAKE

Pink Champagne Cake, Strawberry Jam, Champagne Buttercream

Flambé or Viennese Table

BAKED ALASKA

Layers of Vanilla, Strawberry, and Chocolate Ice Cream Encased in Toasted Swiss Meringue and Flambéed

BANANAS FOSTER

Bananas, Brown Sugar and Rum, Flambéed over Housemade Vanilla Bean Ice Cream

CZARINA PARFAIT

Strawberries and Orange Liqueur Sauce, Flambéed over Housemade Vanilla Bean Ice Cream

CHOCOLATE RUM TIRAMISU

Chocolate Sponge Cake with Rum Mascarpone Cream, Chocolate Shavings, Mocha Sauce

VIENNESE TABLE

Assortment of Gourmet Tortes and Tarts, Miniature Crème Brûlées, Petite Fresh Pastries, Assorted Mousse Parfait Glasses, Chocolate Truffles, and Signature HOTEL DU PONT Macaroons

Design fee may apply to custom creations.

Specialty Stations

ENHANCEMENTS

CARVING STATIONS

Slow Roasted Breast of Turkey, Cranberry Orange Relish, Pan Gravy, Soft Rolls

Herb Brined Pork Loin, Raisin Apple Chutney, Cherry Demi Sauce, Soft Rolls

Honey Glazed Ham, Pineapple Chutney, Soft Rolls

House Smoked Salmon Served with Traditional Garnish, Rye Bread

Baby New Zealand Lamb Chops with a Lamb Demi Sauce

Tenderloin of Beef, Pinot Noir Demi Sauce, Soft Rolls, Creamy Horseradish, Mustard, Mayonnaise

GRILLED CHEESE & SOUP STATION

Three Petite Grilled Cheese Sandwiches

American on White

Fontina on Wheat

Swiss on Rye

Served with Your Choice of Two Soups

Traditional Tomato

Roasted Red Pepper Bisque

Butternut Squash Bisque

Cream of Mushroom

PASTA STATION

INCLUDES BREADSTICKS AND PARMESAN CHEESE

Select Two Pastas and Two Sauces

Cheese Ravioli, Penne, Orecchiette, Rotini

Basil Cream, Marinara, Roasted Garlic Cream, Vodka

Blush

With

Grilled Chicken and Portobello Mushrooms

Baby Scallops and Shrimp

BAO BAO BUN STATION

Korean Barbecue Shredded Chicken, Julienne Carrots

Pork Belly, Pickled Cucumbers, Hoisin Sauce

Shiitake Mushrooms, Housemade Kimchi, Arugula

SOUTHWEST STREET TACO STATION

Southwest Spiced Chicken

Green Chili Braised Beef

Chili and Lime Rubbed Tilapia

Lettuce, Cheddar Cheese, Lime Wedges, Guacamole, Sour Cream, Pico de Gallo, Salsa Verde, Warm Flour and Corn Tortillas

PACIFIC RIM STATION —

Select Two, Accompanied by Seasoned Rice

Lumpia; Beef Bistik; Stir Fried Chicken or Beef

OR

Tofu; Steamed and Fried Dumplings with Choice of Chicken, Shrimp, Pork or Vegetable, Asian Vegetables

DELICACIES BY THE SEA

Select One of Each Item

Jumbo Shrimp, Cocktail Sauce, Lemon

Raw Oyster Bar, Mignonette Sauce, Cocktail Sauce, Tabasco, Lemon

Raw Top Neck Clams, Blue Crab Claws, Oysters Rockefeller

SUSHI DISPLAY

Three Pieces Per Person

Assorted Sushi Rolls and Nigiri Selections

A chef attendant fee of \$100 + 23% will apply to select stations. Please enquire with your Catering Manager.

All pricing is per person plus 23% service fee.

After Party Indulgences

ENHANCEMENTS

WAFFLE STATION

Belgian Waffles, Whipped Cream, Toasted Almonds, Blueberries, Strawberries, Nutella, Chocolate Sauce, Pure Maple Syrup, Housemade Vanilla Ice Cream

FLATBREAD STATION

Select Two

Goat Cheese and Fig

Short Rib, Caramelized Onions, Brie

Kennett Square Mushrooms, Gruyère and Rosemary

Margherita with Fresh Mozzarella, Sliced Plum Tomatoes, Basil

DOUGHNUT DISPLAY

A Selection of Ring Doughnuts

Chocolate Iced, Chocolate Cake, Powdered and Old Fashioned Sour Cream

MINI BEEF & CHICKEN CHEESE STEAKS

Sautéed Onions, Sautéed Mushrooms, Hot and Mild Sliced Peppers, Ketchup, Mustard, Mayo, Au Jus

RETRO 90'S SWEETS TABLE

A Spin on Classic Sweets from the 90s

Hostess Cupcakes, Peanut Butter Kandy Kakes, Butterscotch Krimpets, Dunkaroos, Fruit Snacks, and Cosmic Brownies

QUESADILLAS

Select Two

Cheese, Chicken, Shrimp or Steak

Accompaniments: Peppers, Onions, Jack and Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole, Salsa

WARM SLIDER STATION

Select Three

Pulled Chicken with Sweet Chili Barbecue Sauce

Mini HOTEL DU PONT Crab Cakes with Avocado Crema, Bacon, Lettuce and Sliced Tomato

Fried Chicken with Creamy Slaw

Pulled Barbecue Pork, Caramelized Onions, Jack Cheese

Vegetarian Black Bean and Corn Cake with Red Pepper Aioli and Arugula

Dessert

ENHANCEMENTS

CROQUEMBOUCHE

A Traditional French Wedding Delight

A Centerpiece Display of Cream Puffs, Filled with Fresh Bavarian Pastry Cream, Bound Together with Caramel and Wrapped in Spun Sugar

—Price Dependent on Size

FRENCH MACARONS

A Rainbow Assortment of Flavors of the Delicate Sandwich Cookie, Arranged in an Elegant Tower

INDULGE YOUR SWEET TOOTH

Assortment of Gourmet Tortes and Tarts, Miniature Crème Brulées, Petite Fresh Pastries, Assorted Mousse Parfait Glasses, Traditional French Macarons, Chocolate Truffles and Pralines, and Our Signature Chocolate-Dipped HOTEL DU PONT Macarons

Wedding Beverage Selections



PREFERRED BRANDS

- Vodka**
Skyy
- Canadian**
Seagram's 7
- Gin**
Beefeater
- Tequila**
Sauza
- Bourbon/Whiskey**
Jim Beam
- Scotch**
Johnny Walker Red
- Rum**
Cruzan
Captain Morgan

Includes:

- Preferred Wines: White, Red and Rosé
- Domestic Beer
- Sodas and Juices

PREMIUM BRANDS

- Vodka**
Tito's
- Canadian**
Seagram's VO
- Gin**
Bombay
- Tequila**
Cuervo Gold
- Bourbon/Whiskey**
Jack Daniels
- Scotch**
Dewar's
- Rum**
Bacardi Silver
Captain Morgan

Includes:

- Premium Wines: White, Red and Rosé
- Make a selection for a total of four Domestic and Imported Beers
- Sodas and Juices

SUPERIOR BRANDS

Included in Package

- Vodka**
Grey Goose
- Canadian**
Crown Royal
- Gin**
Bombay Sapphire
- Tequila**
Silver 1800
- Bourbon/Whiskey**
Maker's Mark
- Scotch**
Chivas Regal
- Rum**
Pyrat Rum
Captain Morgan (spiced)
Bacardi

Includes:

- Superior Wines: Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc
- Make a selection for a total of four Domestic, Imported and Craft Beers
- Sodas and Juices

DOMESTIC BEER

- Samuel Adams
- Yuengling
- Miller Lite
- Bud Light

IMPORTED BEER

- Heineken
- Corona
- Blue Moon
- Stella Artois

CRAFT BEER

- Dogfish 60 Minute IPA
- Victory Prima Pils
- Harpoon UFO White
- Yards Brawler
- New Belgium Fat Tire

All bars will be supplied with the following: Rum Haven, Triple Sec, Peach Schnapps, Amaretto, Sweet and Dry Vermouth.

There is a Fee of \$125 per bottle surcharge for category additions (i.e. from Deluxe Vodka to Superior Vodka).

Initial Bar Set-Up and Bartender Fee Included | Additional Bar Set-Up Fee \$125 | Additional Bartender Fee \$100

All pricing is per person plus 23% service fee.

HOTEL DU PONT *Weddings*
Additional Details

Guest Room Blocks

HOTEL DU PONT offers courtesy blocks of rooms (up to 20) for your guests to reserve with specially discounted rates.

Should you require above 20 rooms per night, a guaranteed block of rooms may be arranged with your Catering Manager. Specially discounted rates would continue to apply based upon your date.

Accommodations for Wedding Couple

Upgraded deluxe accommodations are included within your wedding package, to be reserved on the evening of your wedding.

Valet Parking

OVERNIGHT: \$35.00 per Car

DAY/EVENT RATE: \$25.00 per Car

Please consult with your Catering Manager if you choose to pay for your guest's parking.

Food and Beverage Minimums

Food and Beverage Minimums apply to all special event spaces. Service Charge applies to all food and beverage charges. Labor fees may apply.

Ceremony Location Rental

GOLD BALLROOM: \$3,000.00 plus Service Charge

DU BARRY ROOM: \$1,500.00 plus Service Charge

Ceremony rental fees are inclusive of set up, breakdown and space reservations for rehearsal and ceremony only. A Day of Wedding/Ceremony coordinator is required for any ceremonies taking place at HOTEL DU PONT to staff and coordinate appropriately to your needs and vision.

Menus

Please notify your Catering Manager of any sensitivities or allergies during the planning process. Vendor meals and Children's pricing are also available upon request.

Approved Outside Caterers

HOTEL DU PONT's food and beverage is exclusively prepared by our in-House Executive Chef and classically trained culinary team. Please consult with your Catering Manager should you require use of our pre-approved licensed and certified outside religious catering partners. Additional fees will apply.

Bridal Party Changing Rooms

Complimentary changing rooms are provided for both sets of bridal parties on the day of your wedding. Outside food and beverage may be brought into the changing room. A clean up fee of \$150.00 will be implemented if outside food and beverage or waste is left behind. A service fee of \$75.00 will apply if HOTEL DU PONT staff is requested to service outside food and beverage items or provide/deliver utensils, glassware, china or ice.

Final Guarantees

Due to Hotel 72 Business hours from your event arrival date. Guarantees cannot be reduced after this time. Pre-determined Entrée selections are due to Hotel 10 Business days prior to your event arrival date. Entrée indicators are required in addition to a master breakdown list that you would provide in advance to your Catering Manager.

Payment

HOTEL DU PONT accepts credit cards, cash, or certified checks for deposit payments. A personal check may be used for initial or additional deposits up to 30 days in advance of your arrival only.

Deposit & Payment Schedule

INITIAL DEPOSIT: 30% of Minimum Spend and Rental

3 MONTHS TO ARRIVAL: 35% of Minimum Spend and Rental

1 MONTH TO ARRIVAL: 35% of Minimum Spend and Rental
10 DAYS PRIOR TO ARRIVAL: Full Payment including overages to contracted minimum, service charge, and labor fees.

Contact us

Elizabeth DiFelice

CATERING & CONVENTION
SERVICES COORDINATOR

302.425.9693

EDiFelice@hoteldupont.com



HOTEL DU PONT

42 W. 11TH STREET
WILMINGTON, DE 19801

HOTELDUPONT.COM