

BANQUET AND EVENT GUIDE

# CELEBRATE



1901



## WHERE HISTORY AND TRADITION MEET MODERN AMENITIES

Set among the rolling hills of the Delaware Valley and surrounded by land formerly owned by the renowned duPont family, our storied history of over 100 years has solidified Wilmington Country Club as one of the finest and most prestigious clubs in the country. As our members already know, this is truly a special place. Welcome.

# EVENT POLICIES

## A PARTY ARRANGEMENT SHEET (PA)

A (PA) will be sent to you in advance of your event outlining the details of the party. Any changes in the agreed-upon arrangements should be made through the Club at your earliest convenience.

## MENU SELECTION AND GUARANTEE

Your menu should be finalized at your earliest convenience, but no later than 10 days prior to the scheduled event. We request that the Club be notified of the exact number of guests attending a function at least (72) hours prior to the function. This will be considered a guarantee for which you will be charged, even if fewer guests attend. If we receive no guarantee, we will consider the maximum number expected on the Party Arrangement Sheet (PA) as the guarantee. On groups that number 100 or more, only one (1) entrée may be selected. For functions fewer than 100, two (2) entrées may be selected. The exact count of each selected item must be provided five (5) days prior to the function. The Club can also accommodate guests with specific dietary requirements.

## ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is regulated by the State of Delaware. The Club is responsible for the legal and safe dispensing of alcohol; therefore no alcoholic beverages may be brought onto the Club property.

## PRICES AND BILLING

A 20% service charge will be added to all food and beverage items on member and member-sponsored functions. Prices are subject to change without notice. On coffee breaks and other parties with attendance of fifteen (15) persons or less, a labor and service charge of \$40.00 will be applied. Members' accounts will be billed directly. In addition, member-sponsored functions will be sent a separate invoice to be paid by month end.

## PRIVATE ENTERTAINMENT CANCELLATION

Under certain circumstances, a non-refundable deposit will be required to reserve private entertainment space in the Clubroom or Ballroom. Deposits will be applied to the final bill.

## SMOKING & PHONE USAGE

There is no smoking permitted in any area of the Clubhouse. This includes all vestibules and access areas as well as the Grille/Ballroom Patio. The voice use of cellular telephones is prohibited at the Wilmington Country Club. Any personal communication device should be kept in silent mode.

## OUTSIDE VENDORS

Flowers and décor items may be brought into the Club with prior approval. We request the vendor contact the Club regarding delivery times and load-in/out procedures. The responsibility of delivery and timely removal of these items shall be solely that of the member. The Club is not responsible for storage, loss or damage of any of these items. Please inform all vendors that Wilmington Country Club does not have a freight elevator to provide access to the various levels of the Clubhouse. For Ballroom functions, equipment is to be unloaded at the Ballroom door which is located along the front of the Clubhouse to the right of the front door. Please be advised that steps are involved. For functions held on the 3rd floor, equipment may be unloaded using the front doors. Since this is a member area, care should be taken to minimize the time spent in the lobby area. Access to the 3rd floor is gained by the main stairwell. No elevator access is permitted.

## LINEN

The Club has linens available for your usage at no additional charge. Should you desire a special color of a napkin that we do not possess, we will make every attempt to accommodate your request. Fifteen (15) days notice is required.

## AUDIO-VISUAL EQUIPMENT

The Club can provide certain audiovisual equipment. This includes an LCD projector, various sizes of screens, podiums, flipchart pads and markers, two (2) wireless, handheld microphones and one (1) lavalier microphone. There is a \$100 equipment fee for the LCD projector and \$15 fee for each flip chart. Should you need more than the Club is able to provide, we can recommend local audiovisual companies you may contact to discuss your needs.

# EVENT SPACES

## LIBRARY

The Library is ideal for meetings up to 20 people and provides an intimate setting for breakfast, lunch, or dinner, accented by a wood burning fireplace. The Library can accommodate up to 32 people for a seated meal or a reception up to 40 guests.

There is an adjoining room which makes a perfect setting to socialize during cocktail time.

## CLUBROOM

The Clubroom is a larger room located between the Library and Montchanin Rooms and can accommodate served meals for up to 90 people. It can expand to a larger area for cocktail and hors d'oeuvres reception for up to 150 people. The Clubroom is ideal for wedding ceremonies for up to 140 people.

## MONTCHANIN

The Montchanin is ideal for meetings up to 20 people and provides an intimate setting for a breakfast, lunch, or dinner, accented by a wood burning fireplace. The Montchanin can accommodate up to 32 people for a seated meal or a reception for up to 40 guests. There is an adjoining room which makes a perfect setting to socialize during cocktail time.



## BALLROOM

The Ballroom is a beautiful setting for a wedding reception up to 220 guests and has a patio outside overlooking the golf course. It is also used for cocktail and food stations up to 275 people.

## VERANDA

With a wall of windows and abundant sunlight, the Veranda offers direct access to the Ballroom Patio and accommodate smaller dinner gatherings and cocktail receptions.



# CONTINENTAL BREAKFAST

## BREAKFAST BAKES

assorted breakfast bakeries:  
danish, breakfast breads,  
and sticky buns  
coffee & decaffeinated  
fresh squeezed orange juice  
*6/person*  
add fruit additional *3/person*

## FRUIT & BAGELS

seasonal fresh fruit bowl  
assorted bagels  
cream cheese, jelly  
and butter  
coffee & decaffeinated  
fresh squeezed orange juice  
*7/person*

## GRAB & GO

individual yogurts with  
granola and fresh berries  
individually wrapped  
breakfast sandwiches  
coffee & decaffeinated  
fresh squeezed orange juice  
*8/person*



## BREAKFAST STATIONS

### OMELETTE STATION

mushrooms, peppers,  
tomatoes, spinach, onions  
assorted grated cheeses,  
bacon, diced ham  
*6/person additional*  
*30/hour for attendant*

### PANCAKE STATION

made to order with  
assorted toppings,  
warm vermont maple syrup  
and warm berry compote  
*6/person additional*  
*30/hour for attendant*

### SMOKED FISH STATION

variety of smoked fish salad  
accompanied by tomatoes,  
red onion, cucumber, capers,  
mustard horseradish sauce,  
french bread croutons  
*6/person additional*

# BRUNCH BUFFET

## CLASSIC BUFFET

seasonal fresh fruit bowl  
fluffy scrambled eggs  
home fried potatoes  
sausage and bacon  
french toast with maple syrup  
assorted danish, English muffins  
butter and jelly  
coffee & decaffeinated  
fresh squeezed orange juice  
*20/person*

## TRADITIONAL BUFFET

seasonal fresh fruit bowl  
eggs benedict or Florentine  
home fried potatoes  
sausage and bacon  
Belgium waffles with fruit sauce  
creamed chipped beef  
assorted danish, sticky buns  
butter and jelly  
coffee & decaffeinated  
fresh squeezed orange juice  
*24/person*

## MODERN BUFFET

mixed seasonal greens  
chicken strips  
tuna salad  
smoked fish  
assorted bagels  
quiche  
bacon & sausage  
home fried potatoes  
sliced fruit platter  
assorted pastries  
coffee & decaffeinated  
fresh squeezed orange juice  
*28/person*



# PLATED LUNCH

## ENTREE SALADS

includes house dessert

### GRILLED SALMON SALAD

mesclun greens, marinated artichokes, roasted tomatoes, grilled peppers, feta, capers, pine nuts, olives, egg, charred tomato dill vinaigrette  
*24/person*

### GRILLED ASIAN CHICKEN SALAD

marinated crisp vegetables, shredded iceberg, sesame ginger vinaigrette  
*22/person*

### CHICKEN SALAD & FRESH FRUIT

traditional chicken salad, seasonal fruit, mixed greens  
*21/person*

### TRADITIONAL COBB SALAD

mixed greens, chicken breast, bleu cheese, avocado, tomato, egg, bacon  
*23/person*

### PECAN CRUSTED CHICKEN BREAST

spring greens, goat cheese, melon & dried fruit salsa, grilled mango vinaigrette  
*23/person*

### CAESAR SALAD WITH GRILLED CHICKEN

romaine, seasoned croutons, parmesan cheese, caesar dressing  
*21/person*

## ENTREE SELECTIONS

includes salad and house dessert

### BROILED PETITE FILET MIGNON

madeira or béarnaise sauce  
*38/person*

### CHICKEN MARSALA

sautéed mushrooms in marsala sauce  
*29/person*

### CHICKEN PICATTA

sautéed mushrooms & lemon caper sauce  
*29/person*

### FLOUNDER AMANDINE

lemon beurre blanc  
*35/person*

### EASTERN SHORE CRAB CAKES

roasted tomato horseradish sauce  
*38/person*

### PAN SEARED SALMON FILET

dill hollandaise or tomato basil beurre blanc  
*35/person*

### CHICKEN CREPES

green vegetable, veloute sauce  
*25/person*

### QUICHE

chefs selection  
*20/person*





# BUFFET LUNCH



The following are sample buffets and can be modified to accommodate your specific needs

## GARDEN CREATIONS

hot soup du jour  
fresh mixed greens  
crisp romaine lettuce  
julienne of honey baked ham  
roast turkey breast, roast beef  
imported swiss, American, provolone  
variety of vegetable selections,  
soft garlic breadsticks  
assorted cookies and brownies

*16/person*

## 1901 BUFFET

assorted baguettes,  
chicken salad, sliced turkey  
cranberry mayonnaise  
roast beef with  
horseradish mayonnaise  
honey baked ham with  
whole grain mustard  
caesar salad, pasta salad  
cole slaw, fresh fruit tray  
assorted cookies

*27/person*

## SANDWICH SENSATIONS

display of cold cuts & cheeses  
variety of fresh baked breads  
french bread rolls  
potato salad, pasta salad  
cole slaw and variety of  
sandwich accompaniments  
seasonal fresh fruit bowl  
assorted cookies and brownies

*18/person*

*add soup 4/person*

# BUFFET LUNCH

## THE CLASSIC

mixed seasonal greens  
assorted dressings, french rolls  
wild mushroom ravioli,  
garlic parmesan cream sauce  
sautéed chicken picatta,  
sautéed mushrooms with a  
lemon caper cream sauce  
roasted baby new potatoes  
broccoli, fresh cut fruit tray  
assorted cookies  
*32/person*

## THE GOURMET

mixed seasonal greens  
poppy seed vinaigrette  
ranch dressing, french rolls  
pasta primavera, chicken marsala,  
mushroom marsala sauce  
carved roast tenderloin of beef  
béarnaise & creamy horseradish  
baby new potatoes, green beans  
assorted cookies  
*40/person*

## THE TRADITIONAL

caesar salad  
sauteed chicken picatta  
seared salmon, dill vin blanc sauce  
carved tenderloin of beef  
dollar rolls & french rolls  
creamy horseradish  
béarnaise sauce  
macaroni and cheese  
roasted baby new potatoes  
green beans amandine  
assorted cookies  
*45/person*  
*30/per hour carving fee*



# HORS D'OEUVRES

**SELECT SIX OPTIONS: 27/TWO HOURS OR 32/THREE HOURS**  
**SELECT EIGHT OPTIONS: 32/TWO HOURS OR 37/THREE HOURS**

crudité assorted bruschetta - gourmet cheese - fresh fruit mirror - roasted red pepper hummus  
roasted onion dip - pastry wrapped brie - spanakopita - coconut chickens - scallops wrapped in bacon  
spring rolls - four cheese roasted garlic puffs - balsamic figs & goat cheese flatbread - stuffed mushrooms  
ratatouille - asian vegetable dumplings - pigs in a blanket - petite croque monsieur  
mozzarella, tomatoes, prosciutto - mini warm antipasto sandwiches



## CHEF ATTENDED CARVING STATIONS

Minimum of thirty guests. All stations require attendants 30/hour

### ROASTED TURKEY

carved tender breast of turkey  
assorted dollar rolls,  
cranberry relish, sage aioli  
*7/person*

### TENDERLOIN

carved aged tenderloin of beef,  
assorted dollar rolls,  
french rolls, creamy horseradish  
sauce, béarnaise sauce  
*9/person*

### HONEY GLAZED HAM

thinly sliced honey glazed ham,  
assorted dollar rolls  
*7/person*

# SPECIAL EVENT

## PASSED

- shrimp, cocktail sauce 21/dozen
- assorted bruschetta 9/dozen
- seared rare tuna 18/dozen
- mini crab cakes 18/dozen
- spanakopita 15/dozen
- pastry wrapped brie & raspberry 15/dozen
- scallops wrapped in bacon 21/dozen
- vegetable spring rolls 15/dozen
- pigs in a blanket, mustard 15/dozen
- four cheese roasted garlic puffs 18/dozen
- ratatouille in canapé cup 15/dozen
- petite croque monsieur 12/dozen
- mini warm antipasto sandwiches 15/dozen
- coconut chicken 15/dozen
- wild mushroom in phyllo 18/dozen
- balsamic fig & goat cheese with bacon 18/dozen
- stuffed mushrooms:
  - vegetable & swiss 12/dozen
  - sausage 15/dozen
  - crab cake 18/dozen

## TABLE

- crudités with dill dip 3/person
- fresh cut fruit 3/person
- red pepper hummus 3/person
- gourmet cheese with fresh fruit 4/ person
- antipasto display 8/ person
- smoked salmon garni, 7/person
- rare tenderloin of beef, rolls 8/ person
- sushi display 15/person
- sashimi display 30/person
- oyster display 24/dozen
- clams 12/dozen
- raw bar 32/person

*the final price per person may vary depending  
on your specific requirements*



# PLATED DINNER

## FIRST COURSE

### INCLUDED SALAD

mixed seasonal greens, poppy seed vinaigrette

### ADDITIONAL SALAD CHOICES

caesar salad

egg & swiss, ranch dressing

tomato, red onion, fresh mozzarella, & basil salad

spinach salad, honey mustard vinaigrette

granny smith or pear william

*3/additional*

### SOUP ENHANCEMENTS

snapper, pumpkin mushroom, minestrone,

italian wedding soup, cream of broccoli,

cream of mushroom, lemon chicken,

sweet & sour mushroom, garden vegetable, tomato

florentine, clam chowder (new england or manhattan),

corn chowder, chicken noodle, chicken barley, beef

barley, cream of asparagus,

cream of carrot & ginger, split pea with ham

*4/additional*

## COMBINATION PLATES

### PETITE FILET MIGNON & CRAB CAKE

béarnaise sauce or fire roasted red pepper coulis

*54/person*

### BREAST OF CHICKEN & CRAB CAKE

tropical fruit salsa & orange ginger beurre blanc

*46/person*

### PETITE FILET MIGNON & PAN SEARED SALMON

wild mushrooms & leeks, lobster cream sauce

*52/person*

## ENTREE SELECTIONS

### GRILLED FILET MIGNON

madeira or béarnaise sauce

*49/person*

### BONELESS BREAST OF CHICKEN MARSALA

mushrooms in marsala sauce

*35/person*

### BONELESS BREAST OF CHICKEN PICATTA

sautéed mushrooms & lemon caper cream sauce

*35/person*

### EASTERN SHORE CRAB CAKES

roasted tomato horseradish sauce

*49/person*

### PAN SEARED SALMON FILET

cucumber caper relish & dill vin blanc sauce

*43/person*

### FLOUNDER AMANDINE

lemon beurre blanc vegetable

*43/person*

### VEGETABLES

broccoli, snow peas, mixed vegetables,

zucchini, squash medley,

green beans, carrots, peas

### POTATOES

roasted baby new potatoes, mashed potatoes (plain

butter, horseradish, garlic, parmesan, whole grain

mustard, or sour cream & onion)

Plated entrees include house salad, french rolls, seasonal vegetable, starch, house dessert and coffee service.

Prices do not include cocktails, wine or 20% service charge.

# BUFFET DINNER

## THE CLASSIC

mixed seasonal greens  
assorted dressings, french rolls  
wild mushroom ravioli,  
garlic parmesan cream sauce  
sautéed chicken picatta  
sautéed mushrooms with a  
lemon caper cream sauce  
roasted baby new potatoes  
broccoli, fresh cut fruit tray  
assorted cookies  
*35/person*

## THE GOURMET

mixed seasonal greens  
poppy seed vinaigrette  
ranch dressing, french rolls  
pasta primavera, chicken marsala  
lemon caper cream sauce  
carved roast tenderloin of beef  
béarnaise & creamy horseradish  
baby new potatoes, green beans  
assorted cookies  
*40/person*

## THE TRADITIONAL

caesar salad  
sauteed chicken marsala  
seared salmon, dill vin blanc sauce  
carved tenderloin of beef  
dollar rolls & french rolls  
creamy horseradish  
béarnaise sauce  
macaroni and cheese  
roasted baby new potatoes  
green beans amandine  
assorted cookies  
*45/person*  
*30/per hour carving fee*



# DESSERT SELECTIONS

## CLASSIC TREATS

coffee station  
macaroons  
oatmeal raisin cookies  
chocolate chip cookies  
*3/person*

## SWEET TOOTH

coffee station  
coconut macaroons  
lemon squares  
brownies  
pecan diamonds  
peanut butter mousse tarts  
mini fruit tarts  
*7/person*

## INDULGENCE

coffee station  
assortment of five cakes,  
pies or tarts  
mini french pastries  
chocolate covered strawberries  
*13/person*



## DESSERT STATIONS

### SUNDAE BAR

Featuring an assortment of  
your favorite toppings, and  
Whipped Cream.  
*7/person*

### PETITS FOURS

A delicious selection of  
beautiful decorated  
miniature desserts  
*8/person*

## CHOCOLATE FOUNTAIN ENHANCEMENTS

### SWEET AND SALTY

macaroons, cookies, pretzel rods, potato chips  
and crème puffs  
*6/person*

### BOUNTY OF FRUIT

strawberries, angel food cake, melon, pineapple  
banana slices, grapes, and kiwis  
*6/person*



# DESSERT SELECTIONS

## HOUSE DESSERTS

cheesecake  
apple crumb pie  
lemon meringue tart  
key lime pie  
flourless chocolate cake  
angel food cake  
ice cream  
sorbet  
assortment of cookies

## SPECIALTY DESSERTS

*Minimum of thirty guests  
additional 4/person*

key lime tower with pistachio crust  
tart tatin a la mode  
crème brulee with fresh berries  
lemon poppy seed cheesecake  
grand marnier trifle, layers of cake, custard and fruit  
apple strudel with anglaise sauce  
peanut butter dome  
strawberry shortcake (biscuit)  
tiramisu  
triple chocolate cake  
meringue coupe with ice cream, caramel sauce



# BAR SELECTIONS



All bars are based on consumption. If you have specific requests for your bar offerings, please let us know and we will do our best to accommodate them

## STANDARD

- absolut
- stoli
- tito's
- beefeater
- tanqueray
- bacardi
- captain morgan
- mt. gay
- myers
- dewars
- j&b
- vo
- jim beam
- jack daniels
- cuervo tequila
- peach schnapps
- kahlua
- assorted bottled beers
- assorted wine

## PREMIUM

- grey goose
- ketel one
- bombay
- bombay sapphire
- hendricks
- bacardi
- captain morgan
- mt. gay
- goslings
- dewars
- johnnie walker red
- knob creek
- makers mark
- patron tequila
- amaretto
- peach schnapps
- kahlua
- baileys
- assorted bottled beers
- assorted wine

# WINE LIST

## SPARKLING

taittinger la francais, nv	60
perrier-jouet grand cru, nv	80
veuve clicquot yellow label brut, nv	80
lamarca prosecco, nv	45

## CHARDONNAY

chateau souverain, california, 2014	37
duckpond, columbia valley, washington, 2014	50
kendall-jackson "vintner's reserve", sonoma county, 2015	40
cakebread, napa valley, 2014	70

## OTHER WHITES

stellina di notte pinot grigio, italy, 2015	40
santa margherita pinot grigio, valdadige, 2014	50
benzinger sauvignon blanc, north coast, 2015	40
dog point sauvignon blanc, marlborough, 2015	50
cakebread sauvignon blanc, napa valley, 2015	60
dr. hans riesling, germany, 2013	40

## CABERNET SAUVIGNON

chateau souverain, california, 2014	37
beringer "knights valley", sonoma, 2014	50
cakebread, napa valley, 2014	95
girard, napa valley, 2013	40

## MERLOT

chateau souverain, california, 2014	37
tommasi "le prunec", italy, 2014	40
hall, napa valley, 2011	50

## OTHER REDS

rodney strong knotty vines zinfandel, sonoma, 2015	50
alta vista malbec, argentina, 2016	45
lyric pinot noir, santa barbara county, 2015	55
parducci pinot noir, mendocino county, 2018	40

We are happy to assist in selecting the perfect wines for your special event. Should you wish to explore options other than those listed above, please inquire with your event planner.

\*Please Note: The vintage and wines listed are subject to change without prior notice

