



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:

- 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*
- 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 an additional charge.

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



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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. Additional courses are available for an extra fee.

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**

**additional charge*



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Soups:

Italian Wedding Soup
Tomato Bisque with Basil
Mushroom-Chestnut Bisque
*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

**additional charge*



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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)



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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**

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

**additional charge*



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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



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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.

Additional Information

- ❖ *There is a room fee for non-members to hold their wedding at the University and Whist Club.*
- ❖ *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, 2013*



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**

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%.

**additional charge*



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Preferred Purveyor List

Accommodations

<i>Sheraton Suites, www.sheratonsuiteswilmington.com</i>	<i>(302) 654-8300</i>
<i>Hotel DuPont, www.hoteldupont.com</i>	<i>(302) 594-3294</i>
<i>Doubletree Hotel, Concord Pike</i>	<i>(302) 478-6000</i>
<i>Doubletree Hotel, King Street</i>	<i>(302) 655-0400</i>
<i>Christiana Hilton, www.hiltonchristiana.com</i>	<i>(302) 454-1500</i>
<i>Fairville Inn, www.fairvilleinn.com</i>	<i>(610) 388-5900</i>
<i>Inn at Montchanin Village, www.montchanin.com</i>	<i>(302) 888-4204</i>

Bands/Musicians

<i>Brandywine Valley Talent, www.brandywinevalleytalent.com</i>	<i>(610) 358-9010</i>
<i>Victor England, Pianist</i>	<i>(302) 366-8057</i>
<i>June Tragesser, Pianist</i>	<i>(302) 453-8835</i>
<i>Wilmington String Ensemble, Karen Ahramijian, wse4music@aol.com</i>	<i>(302) 764-1201</i>
<i>Michael Hunter, Pianist</i>	<i>(302) 654-5788</i>

Ceremony

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

Disc Jockeys

<i>Tom Barrett Disc Jockeys, www.tombarrett.com</i>	<i>(302) 529-9200</i>
<i>Gino Daniello</i>	<i>(302) 559-8876</i>
<i>George Kramedas, www.mastergentertainment.com</i>	<i>(302) 547-9367</i>

Floral Design

<i>Le Sentier, Dominique Ho, www.lesentierflowers.com</i>	<i>(302) 234-2971</i>
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University and Whist Club of Wilmington

Invitations/Favors

Fulton Paper, www.fultonparty.com

(302) 594-0400

E-Special Day

(302) 658-4993

Social Butterfly, www.socialbutterflyinvites.com

(302) 656-3202

Photographers

Ellis Photography, Scott A. Ellis, scott@ellisphotog.com

(302) 239-3632

Clair Pruett, www.clairpruett.com

(302) 888-1000

Michael Miller, www.mmillerphoto.com

(302) 383-4464

Bev Michel Photography, www.michelphoto.com

(610) 793-2210

Daniel Bostwick, www.danielbostwickphotography.com

(302) 381-3267

Transportation

Pony Express, www.poneyetc.com

(302) 834-4249

Celebrity, www.celebritylimo.com

(610) 651-2800

Delaware Express Shuttle, www.delexpress.com

(302) 454-7800

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.