

DELAFIELD HOTEL EVENT WEDDING PACKAGES

Dear Guest,

Thank you for your interest in the Delafield Hotel. Hosting unique and memorable events is our specialty. We strive to provide the finest quality food and beverage - along with impeccable service for each and every event. Whether your special day is a wedding, anniversary, graduation, birthday, retirement or a business function, you will be proud to host your event at the Delafield Hotel.

We look forward to being of service to you in planning all aspect of your event. No request is too big or too small. We will arrange fresh flowers, photography, custom bakery, guest amenities and services.

Chef Shawn Kolo prepared these menus to serve as a guideline in planning for your special function. We are skilled and dedicated in providing you and your guests with the finest food and service. The Chef and Managers are available to assist you in creating a special menu tailored to your individual desires, resulting in a unique and memorable event.

We stand prepared to create a one-of-a-kind occasion for you. You have our word on it.

The Delafield Hotel Team

WEDDING PACKAGES

Wedding package menus provide an alternative for those who wish to plan using a per person cost for the food and bar service for their wedding guests. Additional charges for rentals and additional labor may apply. Applicable sales tax and service charge will be applied.

THE TRADITIONAL

COMPLIMENTARY DELUXE SUITE FOR BRIDE AND GROOM

PREFERRED OVERNIGHT ROOM RATE FOR YOUR WEDDING GUESTS

PASSED CHAMPAGNE UPON GUEST ARRIVAL

DISPLAYS OF ASSORTED CHEESES WITH CRACKER AND CRUDITÉS WITH DIP DURING YOUR RECEPTION

THREE COURSE MENU INCLUDING COFFEE, TEA AND CUT AND SERVICE OF YOUR WEDDING CAKE

ONE HOUR HOSTED HOUSE BAR

SALADS (CHOOSE ONE)

MIXED GREEN SALAD – INCLUDED

Seasonal greens with diced tomatoes, cucumbers, red onion, and croutons in our house vinaigrette

STRAWBERRY SPINACH SALAD - \$3/EXTRA

Fresh spinach tossed with sliced strawberries and crumbled feta in a strawberry balsamic vinaigrette

CAESAR SALAD - \$2/EXTRA

Crisp romaine lettuce tossed in a traditional Caesar dressing with croutons and grated Asiago

ENTRÉES

PESTO ATLANTIC SALMON \$55

SAUTÉED BREAST OF CHICKEN WITH PROSCIUTTO WRAPPED ASPARAGUS \$53

CHICKEN AND SHRIMP MORNAY \$56

STUFFED PORK TENDERLOIN \$57

SLICED ROAST BEEF TENDERLOIN WITH SAUCE BORDEAUX \$63

One entrée selection is encouraged however you may select up to three different entrées when you provide us with your guests' entrée choices and place cards indicating their choice. There is a \$1 charge per person per additional entrée.

THE DELUXE

COMPLIMENTARY DELUXE ROOM FOR BRIDE AND GROOM

PREFERRED OVERNIGHT ROOM RATE FOR YOUR WEDDING GUESTS

PASSED CHAMPAGNE UPON GUEST ARRIVAL

CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES

THREE COURSE MENU INCLUDING COFFEE, TEA AND CUT AND SERVICE OF YOUR WEDDING CAKE

ONE POUR OF HOUSE WINE OFFERED WITH DINNER

ONE HOUR HOSTED HOUSE BAR AND THREE HOURS HOSTED DOMESTIC DRAFT BEER, HOUSE WINE, SODA

BUTLER PASSED APPETIZERS

CRANBERRY CHICKEN SALAD IN PHYLLO CUPS

BLUE CRAB CEVICHE IN ENDIVE LEAVES

CAPRESE SALAD SKEWERS

GOAT CHEESE AND ROASTED RED PEPPER BAKED IN PHYLLO

ALMOND STUFFED DATES WRAPPED IN BACON

BAKED BRIE WITH RASPBERRY WRAPPED IN PHYLLO

MINI BEEF WELLINGTONS

SALADS (CHOOSE ONE)

MIXED GREEN SALAD – INCLUDED

Seasonal greens with diced tomatoes, cucumbers, red onion, and croutons in our house vinaigrette

STRAWBERRY SPINACH SALAD - \$3/EXTRA

Fresh spinach tossed with sliced strawberries and crumbled feta in a strawberry balsamic vinaigrette

CAESAR SALAD - \$2/EXTRA

Crisp romaine lettuce tossed in a traditional Caesar dressing with croutons and grated Asiago

ENTRÉES

PESTO ATLANTIC SALMON \$76 PERSON

PORCINI SEARED SWORDFISH \$78 PERSON

CHICKEN AND SHRIMP MORNAY \$78 PERSON

CHICKEN 'SALTIMBOCCA' \$76 PERSON

GRILLED FILET MIGNON AND SHRIMP \$89 PERSON

GRILLED FILET MIGNON WITH ROASTED MUSHROOMS \$86 PERSON

One entrée selection is encouraged however you may select up to three different entrées when you provide us with your guests' entrée choices and place cards indicating their choice.

There is a \$1 charge per person per additional entrée.

THE SUPERIOR

COMPLIMENTARY DELUXE ROOM FOR BRIDE AND GROOM

PREFERRED OVERNIGHT ROOM RATE FOR YOUR WEDDING GUESTS

PASSED CHAMPAGNE UPON GUEST ARRIVAL

CHOICE OF FIVE BUTLER PASSED HORS D'OEUVRES

THREE COURSE MENU INCLUDING COFFEE, TEA AND CUT AND SERVICE OF YOUR WEDDING CAKE

TWO POURS OF HOUSE WINE OFFERED WITH DINNER

FOUR HOUR HOSTED HOUSE BAR

LATE NIGHT SNACK AND GOURMET COFFEE STATION

BUTLER PASSED APPETIZERS

CRANBERRY CHICKEN SALAD IN PHYLLO CUPS

BLACKENED TENDERLOIN WITH AVOCADO MOUSSE

CAPRESE SALAD SKEWERS

GOAT CHEESE AND ROASTED RED PEPPER BAKED IN PHYLLO

ALMOND STUFFED DATES WRAPPED IN BACON

BAKED BRIE WITH RASPBERRY WRAPPED IN PHYLLO

MINI BEEF WELLINGTONS

SALADS (CHOOSE ONE)

MIXED GREEN SALAD – INCLUDED

Seasonal greens with diced tomatoes, cucumbers, red onion, and croutons in our house vinaigrette

STRAWBERRY SPINACH SALAD - \$3/EXTRA

Fresh spinach tossed with sliced strawberries and crumbled feta in a strawberry balsamic vinaigrette

CAESAR SALAD - \$2/EXTRA

Crisp romaine lettuce tossed in a traditional Caesar dressing with croutons and grated Asiago

ENTRÉES

LEMON BROILED SHRIMP \$100 PERSON

CHICKEN AND SHRIMP MORNAY \$97 PERSON

CHICKEN 'SALTIMBOCCA' \$96 PERSON

GRILLED FILET MIGNON AND SHRIMP \$109 PERSON

GRILLED FILET MIGNON WITH ROASTED MUSHROOMS \$106 PERSON

One entrée selection is encouraged however you may select up to three different entrées when you provide us with your guests' entrée choices and place cards indicating their choice. There is a \$1 charge per person per additional entrée.

EXTRAS

DESSERT STATION - \$9/PERSON

a selection of mini pastries including

Mini cream puffs

Mini éclairs

Petit fours

Chocolate dipped strawberries

Fruit tarts

GOURMET COFFEE STATION - \$4/PERSON

Regular and decaffeinated coffee

Cocoa powder

Cinnamon powder

Whipped cream

Chocolate, caramel, hazelnut, raspberry & vanilla syrups

PASTA BAR - \$9/PERSON

(Chef attendant fee - \$75)

Penne and radiatore pastas

Marinara, Alfredo and pesto sauces

Grilled chicken and shrimp

Asparagus, mushrooms, tomatoes, red onion, spinach

Minced garlic and crushed red pepper

Grated Asiago cheese

LATE NIGHT STATION - \$9/PERSON

Assorted silver dollar sandwiches

Condiments

Potato chips

Pickles

Fruit

Assorted freshly baked cookies

BAR SERVICE

HOSTED/CASH BARS

Host Bars are one alternative for beverage service at your party. Charges are based on consumption.

HOSTED/CASH

Premium mixed drinks	\$8
Call mixed drinks	\$7
House mixed drinks	\$6
Domestic beer - bottle	\$3
Imported/Micro beer - bottle	\$4-\$5
House wines	\$6
Soft drinks	\$2
Bottled FIJI water	\$3
Domestic half-barrel	\$225
Import/Micro half-barrel	\$325-\$425

PACKAGE BARS

Package bars are often practical when it is important to know in advance the entire event cost. Amount charged is based on guarantee or actual attendance if higher.

FULL BAR: includes mixed drinks, house wine, domestic beer and soft drinks.

	HOUSE	CALL	PREMIUM
First hour	\$14	\$15	\$19
Each additional hour	\$8	\$10	\$12
Four hour package	\$35	\$39	\$42

SODA/BEER: includes domestic draft beer and soft drinks

First hour	\$10
Each additional hour	\$5
Four hour package	\$22

SODA/WINE/BEER: includes house wine, domestic draft beer and soft drinks

First hour	\$12
Each additional hour	\$7
Four hour package	\$25

SODA: unlimited soda for the total guest count \$3.00/*per person*

SELECT WINES

The Delafield hotel offers a large variety of high-quality wines from the finest vintners around the world and would be happy to assist in your selection.

The Hotel staffs one bartender for every 75 guests. A bartending fee of \$55 per bartender will apply to cash bars, to bars requested for groups of less than 75 people, and if additional staffing is requested.

BRIDE'S TEA

*(10 person minimum or a \$50 charge will apply)
\$28/per person*

APPETIZER TRAYS

(Choose 1)

Fresh Seasonal Fruits and Berries with Sweet Cheese Dipping Sauce

Assorted Mini Scones and Muffins with Jams, Jellies and English Cream

Assorted Sweet Fruit and Nut Breads with Flavored and Plain Butters

TEA SANDWICHES

(Choose 3)

Sliced Tenderloin on Grilled French Bread with Basil Aioli and Roasted Red Pepper

Grilled Chicken and Cranberry Salad on Multigrain Rounds

Shrimp and Crab Salad with Dill and Lemon on Sour Dough Rounds

Curry Egg Salad and Lavender Sandwich

Lemon and Cream Cheese Cucumber Sandwich

Prosciutto and Mozzarella on Herb Ciabatta

SWEET SELECTIONS

(Choose 2)

Chocolate Dipped Strawberries

Mini Éclairs

Fresh Berry and Custard Tartlets

*2 pieces per person for each selection
Additional selections can be added at \$4.00 per person per selection.*