

WHIST *Weddings*



Historic Tilton Mansion



805 North Broom Street Wilmington, DE 19806 | 302.658.5125

www.whistweddings.com



WHIST *Weddings*

Congratulations on your engagement! We are dedicated to making your wedding day the one of your dreams. The beautiful historic Tilton Mansion 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
- Two stationary & four passed hors d'oeuvres for your cocktail hour
- Plated dinner
- Choice of two entrées, plus a vegetarian and children's option
- Wedding Cake
- Centerpieces
- Complimentary menu tasting for the wedding couple plus two guests
- Sparkling wine toast for all guests
- Complimentary off-street parking
- Choice of House Linens
- 20% service charge included
- Minimum of 75 guests

Please call with any questions or to schedule an appointment to take a tour of our beautiful venue. We look forward to working with you!

Sincerely,

*Margaret Reilly
Catering Coordinator*



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WHIST *Weddings* PACKAGES

(Minimum 75 guests)

Five Hour Open Bar

Our deluxe bar is stocked with the following items*:

Tito's Vodka, Absolut Vodka, Bluecoat Gin, Beefeaters Gin, Mi Campo Blanco Tequila, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Malibu Coconut Rum, Jim Beam Bourbon, Jack Daniel's Sour Mash Whiskey, Seagram's VO Canadian Whisky, Jameson's Irish Whiskey, Southern Comfort Whiskey, Dewar's White Label Scotch, Johnnie Walker Red Label Scotch, Amaretto, Kahlua, Triple Sec, Peach Schnapps, Apple Pucker, Bailey's Irish Cream

House Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Rose, Cava Brut Sparkling White

Bottled Beer Offerings: Miller Lite, Yuengling, Heineken, Dogfish Head 60min IPA

Assorted Coke Products and Juices

House wine served twice during dinner, \$11 per guest, plus 20%.

A bar credit of \$6.00 is applied to guests ages 13 – 20.

Credit for non-alcoholic bar is \$8.00 per guest

Premium Bar Upgrade – ask for pricing and selections

We are happy to accommodate special requests for brands not carried in inventory. All special order wines, beer or liquor purchased for your event will be charged to the event in its entirety.

*Items subject to change

Toast

A house sparkling wine is served to all guests. Sparkling cider is available for young adults under 21 and children.

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Stationary Hors d'Oeuvre: (select two)

Each wedding package includes two complimentary stationary hors oeuvre for your guests. Each of the following stations are beautifully presented of the highest quality ingredients.

Charcuterie

Thinly Shaved Prosciutto and La Quercia Coppa,
Jarlsberg and Maytag Blue Cheese with Lavender-Infused Honey,
Fresh Herb Rolled Chevre Goat Cheese and Smoked Gouda,
Fruit Jam, Roasted & Salted Almonds, Assorted Olives & Stone Ground Mustard
Grapes and Strawberries
Soft Baguettes and Grilled Bread

Baked Brie & Puff Pastry

Oven Baked Brie Wrapped in Puff Pastry served with Sliced Baguettes and Granny Smith Apples
Filling Varieties (select one)
Maple Sugar & Pecans
Apricot Chutney & Slivered Almonds
Raspberry Hazelnut
Sundried Tomato, Roasted Garlic & Basil

Exotic Crudité

Baby Bok Choy, Snap Peas, Daikon, Watermelon Radish, Assorted Peppers, Baby Carrots,
Red and Yellow Cherry Tomatoes, White Asparagus, Romanesco, Haricot Verts,
Herb Feta Dip, Roasted Red Pepper Dip

🐟 Cold Roasted Side of Salmon

with Pesto, Capers & Lime Aioli
served on a bed of baby greens with grape tomatoes

Tapas Bar

Including Spanish Cheeses, Chickpea & Olive Salad, Chorizo & Roasted Pepper Kebobs,
Black Olive Bread, Shrimp & Artichoke Kebobs



Butlered Hors d'Oeuvre (select four)

Please choose any four of the following butlered Hors d'Oeuvre.

- ☛ Ahi Tuna Martini with Mango & Avocado, Pickled Ginger & Wasabi
- ☛ Smoked Salmon & Boursin Blini
 - Bocconcini di Mozzarella Wrapped with Prosciutto
 - Macho Gazpacho Shooter
 - Short Rib Crostini, Roquefort, Cherry-Bacon Jam
 - Prosciutto Wrapped Pickled Asparagus
- ☛ Mini Lobster Taco, Mango Salsa, Cilantro-Habanero Oil
- ☛ Jumbo Cocktail Shrimp Shooter, Pomegranate-Sriracha Cocktail Sauce
 - Puff Pastry Wrapped Nathan's Hotdogs with IPA Mustard, Tuxedo Sesame Seeds
 - Spinach & Cheese Spanakopita
 - Beer Battered Chicken Bites with Honey Mustard
 - Mini Beef Wellington
 - Dim Sum Assortment, Thai Peanut Chili Sauce
 - Sesame Chicken with Plum Sauce
 - Mini Warm Brie in Croute with Strawberry Compote
- ☛ Coconut Shrimp with Pineapple Plum Sauce
- ☛ Scallops wrapped in Bacon with Chipotle BBQ Sauce
 - Sliced Sirloin Crostini, Balsamic Caramelized Onions, Blue Cheese, Watercress
- ☛ Miniature Crab Cakes with Remoulade
 - Duck Confit Spring Roll with Pomegranate Molasses



Menu Selections

Choice of First Course (please select one). Additional courses are available for \$5.00 per guest plus 20%.

Classic Italian Wedding Soup

Tomato & Basil Bisque

Exotic Mushroom Bisque

🐟 Maryland Crab (MP)

University and Whist Club Caesar Salad

Spinach & Bibb with Mandarin Oranges & Candied Almonds, Scarlet Orange Vinaigrette

Roma Tomato, Fresh Mozzarella, and Basil with Balsamic Vinaigrette

Mixed Baby Greens, Carrot, Cucumber, Tomato with House Made Dressings

Roasted Beets, Frisee, Radicchio, Goat Cheese, Walnuts, Honey-Dijon Vinaigrette

Choice of Entrée

Please choose one or two entrees to offer to your guests, a vegetarian option is offered for those with dietary needs. Three entrées may be chosen for an additional \$5.00 per person plus 20%. If multiple entrées are chosen, the host is required to provide escort cards designating entrée selection for each guest.

Poultry choices:

Chicken Roulade Stuffed with Andouille Sausage, Sage & Rosemary, Chicken Demi	\$101
Chicken Oscar with Colossal Crab, Asparagus, and Béarnaise Sauce 🐟	\$120
Pan Seared Duck Breast, Mixed Berry Compote	\$125
Stuffed Chicken Breast with Baby Spinach, Roasted Red Peppers, Buffalo Mozzarella, Tomato Basil Cream Sauce	\$101
Chicken Francaise with Fried Artichoke Hearts and Lemon Thyme Sauce	\$101
Chicken Breast Provençale, Herbs, Olives, Garlic, Shallots, Tomato Ragout	\$101

Seafood choices: 🐟

Citrus Grilled Rockfish with Grapefruit, Fennel and Orange Relish	\$121
Jumbo Lump Crab Cake (5 oz.) with Remoulade	\$128
Cocoa Dusted Scallops, Cherry Vanilla Jus, Cinnamon Apple Risotto Cake	\$140



Parmesan Crusted Swordfish, Rosemary Sauce, Fried Capers	\$120
Green Tea Poached Salmon with Apple & Red Onion Marmalade	\$116

Meat choices:

IPA Braised Short Ribs with Root Vegetable Demi	\$116
Pork Tenderloin Medallions, Caramelized Fuji Apples, Brandy Cream	\$110
Filet Mignon (6oz) with Roasted Shallot & Red Wine Sauce or Sauce Au Poivre	\$144
Honey & Lavender Roasted Rack of Lamb with Herb Jus Lie	\$140
Ginger Sesame New York Strip Steak with Wasabi Crème Fraiche	\$136
Prime Rib, Au Jus, Bacon & Horseradish Cream	\$136

**All red meats are cooked Medium Rare, unless otherwise specified. All meats must be prepared the same way for the entire party.*

Vegetarian Options

Asian Vegetable and Tofu Pad Thai	\$102
Roasted Vegetable Lasagna	\$102
Roasted Stuffed Peppers with Jasmine Rice, Fresh Herbs, Artichoke Hearts, Kalamata Olives and Toasted Pine Nuts, Red Wine Tomato Sauce	\$110

Combination Plates

Crab Cake (5oz) with Remoulade & Filet Mignon (6oz) with Red Wine & Shallot Demi	\$152
Lobster Tail & Filet Mignon (6oz) with Red Wine & Shallot Demi 🐟	\$160
Jumbo Shrimp (4) and Filet Mignon (6oz) with Red Wine & Shallot Demi	\$152



Choice of Accompaniments

Please choose one Starch and one Vegetable to accompany your entrée selections

Starch choices:

Parmesan Duchess Potatoes
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Tiger Mashed Potatoes
Jasmine Rice

Vegetable choices:

Broccoli & Cauliflower
Grilled Asparagus
Tri-Color Baby Carrots
Tasso Ham Roasted Brussels Sprouts
Haricot Verts

Vendor Meals \$25

Whist Weddings offers your vendors a chef's choice entrée.

Children's Menu \$25

The Whist Weddings Package includes an option for your guests ages two to twelve. Please select one entrée and one side. All children's meals are served with a first course of fresh fruit cup.

Breaded Chicken Tenders with Barbecue Sauce

Hot Dogs (two all-beef hot dogs on buns)

Penne Pasta with Butter and Cheese or Marinara Sauce

Sides

French Fries, Steamed Vegetables or Apple Sauce

Coffee Service

French Roast coffee and Harney and Sons teas are served throughout the reception.



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Additional Information

- There is a \$1,500 room fee for non-members to hold their wedding at the University and Whist Club. The \$1,500 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 130 guests with a large dance floor.
- Last call for alcoholic beverages will be at 12:45 a.m.
- Quarterly payments on spending estimates will be discussed in the contract section.
- Menu tasting is complimentary for the wedding couple plus two guests
- The use of rice, birdseed, bubbles and flower petals inside function rooms and anything attached to walls, furniture or artwork is strictly prohibited.

The University and Whist Club Ceremony Package includes the following:

- A Bridal Suite for up to 4 hours prior to your ceremony
- A Grooms Room for up to 4 hours prior to your ceremony
- White garden chairs for the ceremony
- Outdoor garden with wooden pergola and interior weather back-up location
- One hour rehearsal one or two days prior to your ceremony
- Total for Ceremony Package \$1,000

Prices quoted on sales brochures, menus or contracts are current to date, but are subject to changes depending on the market price and seasonal availability of certain items. Prices will be confirmed and guaranteed (30) days in advance.

