



Weddings

Cocktails.

Hors d'oeuvres.

Entrees.

Champagne.

Cake.

Good caterers
make great food.

Great ones make
sweet memories.



WEDDING PACKAGES

At the Chase Center on the Riverfront, your wedding celebration will become the first of many unforgettable memories together. Our experienced event planners will assist you with every decision and our staff will attend to the smallest detail with professional, impeccable service. Our two beautifully appointed ballrooms, the Riverfront Ballroom and Christina Ballroom, set the stage for exquisite culinary creations so you and your guests can celebrate your special day.

Our five-hour, three course reception wedding package represents a variety of creative selections designed and prepared by our award winning Executive Chef. We can customize alternative menus for your guests with specific dietary restrictions. Create your perfect wedding celebration from the many amenities and endless possibilities the Chase Center on the Riverfront has to offer.

Package includes:

- One Hour Cocktail and Hors D'Oeuvres Reception
- Complimentary Sparkling Wine Toast
- Three-Course Served Dinner
- Premium Open Bar for Four (4) Hours
- Twenty Two Percent Staffing Charge
- Bridal Reception in Private Suite or Room during the Cocktail Reception
- Elegant Table Settings with Floor Length Linen and Napkins with over twenty color options to choose from
- Chair Covers your choice of White, Ivory, or Black
- Bridal Table or a Sweetheart Table on Risers, Gift, and Cake Tables
- Floral Centerpieces from Aribella Events, Petal Pushers, or Bloomsberry Flowers
- Votive Candles
- Custom Wedding Cake from Bing's Bakery or Cakes By Kim
- Parquet Dance Floor
- Entertainment Power
- Personal Wedding Planner

Packages are all inclusive for receptions of 100 guests or more,
prices are guaranteed with proper deposit

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Additional Food and Beverage selections outside the Wedding Package
Will be subject to a 22% Staffing Charge



THREE COURSE SERVED WEDDING PACKAGE

PREMIUM OPEN BAR

Dewar's Scotch, Canadian Club Whiskey, Jack Daniels, New Amsterdam Vodka,
Captain Morgan Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
Canyon Road Chardonnay, Pinot Grigio, Cabernet, Merlot and White Zinfandel
Miller Lite, Troeggs, Corona, Local Microbrew
Assorted sodas, juices and bottled water

STATIONARY HORS D'OEUVRES

Chef's Bounty of Seasonal Local Vegetables
Artisanal Domestic and European Cheeses
Dried Fruits, Nuts, Assorted Crackers and Sliced Baguettes
Double Cream French Brie Cheese en Croute

HORS D'OEUVRES STATION (*Choice of One Additional*)

PAN ASIAN STATION

Seared Beef and Chicken Skewers
Tempura Shrimp with Chili Mustard
Steamed Dumplings and Dim Sum with Soy Sauce and Wasabi
Assorted Maki and California Rolls

GLOBAL TASTINGS

Chef's Antipasto display featuring Cured Meats, Salamis, Olives and Cheese
Meze Platter with Roasted Garlic Hummus, Dolmas, Marinated Olives and Feta Cheese
Herb Crusted Whole Salmon Sides, Tomato Compote and Balsamic Drizzle
Traditional Bruschetta with Crostini and Garlic Bread

SPANISH TAPAS BAR

Grilled Chorizo Sausage with Whole Grain Mustard Dip
Spicy Steamed Baby Clams with Saffron Broth
Jamón Serrano Plate with Olive Oil and Crusty Bread
Braised Short Rib Empanadas with Romesco Sauce
Spiced Olives and Manchego Cheese

PHILLY CHEESESTEAK STATION

Thinly Sliced Beef and Chicken Steaks
Fried Onions, Peppers, and Cheese Sauce
Mayonnaise and Ketchup
Fresh Italian Rolls

GOURMET SLIDER BAR

Angus Beef Sliders, BBQ Pulled Pork and Herb Grilled Chicken
Served with Brioche Rolls, Sliced Tomatoes and Condiments

COASTAL BOUNTY (+\$8.00 PP) (MANNED STATION)

Lobster Bisque Shooters
Jumbo Lump Miniature Crab Cakes Cooked at the Station
Served with Brioche Buns
Mango Slaw and Chesapeake Bay Remoulade

SEAFOOD BOUNTY (+\$16.00 PP) (MANNED STATION)

A Grand Display of Raw Oysters, Jumbo Shrimp Cocktail and Colossal Lump Crab Meat
Displayed Over Ice and Accompanied by Chef's Prepared Sauces
Crab Meat Tacos and Clams Casino

TRAY PASSED HORS D'OEUVRES

HOT

Sea Scallops Wrapped in Bacon
Sesame Chicken Skewers with Honey Mustard Dip
*Flatbread Pizza Florentine with Mushrooms and Truffle Oil
*Vegetarian Spring Rolls with Marmalade Dip
*Crispy Portabella Fries with Sriracha Ketchup
Filet Tips on Black Bread with Béarnaise
Mushroom Caps Stuffed with Veal Sausage and Boursin Cheese
Mini Cheeseburger Sliders
Mini Beef Wellingtons with Blue Cheese
Baby Crab Cakes with Chili Aioli
Maple Glazed Pork Belly Skewers
Crispy Risotto and Mozzarella Croquette, Chili Infused Tomato Sauce
Applewood Smoked Bacon Wrapped Shrimp
Korean Short Rib, Fried Noodles in a Takeout Container with Chopsticks
*Spanakopita
Sriracha and Honey Glazed Chicken Satay

CHILLED

Tuna Ceviche with Charred Tomatillo Salsa
Shrimp Cocktail Skewers with Honey-Chipotle Cocktail Sauce
*Caprese Salad Satay
*Golden Beet and Goat Cheese Bruschetta
Seared Duck Breast Canapé with Ligonberry Jam
Tomato and Crab Salad in Cucumber Cups
Asparagus Wrapped in Prosciutto di Parma
Foie Gras Mousse Canapés with Fig Jam
Smoked Salmon Canapés with Cream Fraiche and Salmon Egg Caviar
Miniature Beef Tenderloin “Sliders” with Caramelized Onions and Blue Cheese Aioli

*Vegetarian Selections
(Please Select Six Items from Above)

SPARKLING WINE TOAST

Select House Sparkling Wine

FIRST COURSE SELECTIONS

(Choice of One)

Mixed Field Greens
Fresh Seasonal Berries, Mango Ginger Stilton, Citrus Vinaigrette

GARDEN SALAD
Shaved Carrots, English Cucumbers, Grape Tomatoes, Herb Croutons, Balsamic Vinaigrette

BABY SPINACH LEAVES
Candied Pecans, Shaved Red Onions, Dried Cherries, Blue Cheese Vinaigrette

BABY GREENS SALAD
Roasted Pear, Dried Cranberries, Gorgonzola Cheese, Sherry Vinaigrette

HEARTS OF ROMAINE
Marinated Tomatoes, Focaccia Croutons, House-Made Caesar Dressing

BABY WEDGE SALAD
Tomato Confit, Shaved Carrots, Blue Cheese Dressing

MAINE LOBSTER BISQUE

ITALIAN WEDDING SOUP

POTATO LEEK SOUP WITH CRISPY LEEKS

ADDITIONAL COURSE OPTIONS

SOUP OR SALAD

Enhance your guest's experience by adding an additional course of Soup or Salad

\$5 per person

INTERMEZZO

Your choice of Lemon, Raspberry, or Mango

\$4 per person

PASTA COURSE

\$7.50 per person

PETITE CRAB CAKE

Served atop Saffron Risotto with Roasted Tomato Aioli

\$9 per person

ENTRÉE SELECTIONS

Choice of Two for \$130.00 per person

Served with Chef's Selection of Accompaniments

BOURSIN STUFFED CHICKEN

Boneless Breast of Chicken Stuffed with Caramelized Red Onions,
Shallots and Boursin Cheese Served with a Madeira Sauce

CHICKEN A LA GRIGLIA

Grilled Basil Infused Chicken with a Melted Tomato Fondue

MUSTARD CRUSTED CHICKEN

Oven Roasted Boneless Breast Encrusted with Whole Grain Mustard
With a Fresh Tarragon Cream Sauce

FENNEL ROASTED SALMON FILLET

Big Pearl Couscous, Warm Tomato Vinaigrette, Crispy Leeks

MAPLE GLAZED SALMON FILLET

Served with Whipped Sweet Potatoes and Seasonal Vegetables

BRAISED ANGUS BEEF SHORT RIBS

Parsnip Mash, Red Wine Sauce

ROSEMARY GRILLED CHICKEN BREAST AND MAPLE GLAZED SALMON FILLET

Choice of Two for \$138.00 per person
Served with Chef's Selection of Accompaniments

MEDITERRANEAN STUFFED CHICKEN
FRENCH BREAST OF CHICKEN STUFFED WITH SAUTÉED SPINACH, PLUM TOMATOES AND FETA CHEESE

PAN SEARED SEA BASS FILLET
Orzo Pilaf, Mediterranean Salsa

JUMBO LUMP CRAB CAKES
Roasted Fingerlings, Chesapeake Bay Aioli

PACIFIC HALIBUT FILLET
Served with Melted Roma Tomatoes, Spanish Capers, and Herb Fumé

TORNEDOS OF BEEF
Medallions of Tenderloin Pan Seared and Served with a Roasted Shallot Demi-Glace

FILET MIGNON (+12.00 PP)
Dauphinoise Potatoes, Cabernet Demi-Glace

DUET ENTREES

Choice of One for \$142.00 per person
Served with Chef's Selection of Accompaniments

PETITE FILET AND JUMBO LUMP CRAB CAKE

RED WINE BRAISED SHORT RIB AND FENNEL CRUSTED SALMON

PETITE FILET AND MISO GLAZED SEA BASS

DESSERT

*Your custom wedding cake will be cut and served to your guests on a painted plate with Chef's choice of mousse
In a chocolate cup or boxed for your guests to take home*

*All Weddings include Regular Coffee, Decaffeinated Coffee and Assorted Hot Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk*

ADDITIONAL DESSERT OPTIONS

VIENNESE DESSERT TABLE

Miniature Pastries and Petit Fours
Chocolate Covered Strawberries, Assorted Cookies and Mousses
Assortment of Sugar-Free, Gluten Free Selections & Fresh Fruit Salad
Our Chef will personally select Four Magnificent Cakes to complement your Viennese Dessert Table
Also Included: Belgian Crepe Station with Flambéed Bananas Foster and Warm Brandied Apples
\$12.50 Per Person

BITTERSWEET CHOCOLATE-ORANGE FONDUE

Almond Macaroons, Strawberries, Seedless Red and Green Grapes, Bananas, Pineapple
Biscotti, Pound Cake, Pretzel Sticks, Marshmallows
\$9 Per Person

COOKIES AND CREAM STATION

Vanilla and Chocolate Ice Cream Station
Served With Assorted Toppings: Fresh Baked Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies
\$8.50 Per Person



SOMETHING EXTRA FOR YOUR WEDDING

ADDITIONAL AMENITIES

Custom Ice Sculptures
Starting at \$250

Custom Ice Martini Luge
Add \$500

Specialty Linens
Table Runners, Textured Cloths and Napkins
Please inquire for pricing

ADDITIONAL BEVERAGE SERVICE

Cordial Bar
Hennessy VS, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambucca, Amaretto Di Saronno
Add \$4 Per Person Up To Two Hours

Wine Service

Canyon Road Chardonnay, Cabernet Sauvignon	\$20
Canyon Road Pinot Grigio	\$22
Baron Fini Pinot Grigio	\$24
Sea Glass Sauvignon Blanc	\$26
Matua Sauvignon Blanc	\$28
Sonoma Cutrer River Ranch Chardonnay	\$32
Canyon Road Merlot	\$22
Chateau St. Jean Cabernet Sauvignon	\$26
Louis Martini Sonoma County Cabernet Sauvignon	\$32
A by Acacia Pinot Noir	\$36
Ruta 22 Malbec	\$24
Gascon Reserve Malbec	\$38
Mac Murray Russian River Pinot Noir	\$45
La Marca Prosecco Sparkling	\$24
Louis Roederer NV Brut	\$45
Veuve Clicquot Champagne	\$74

(Please inquire for additional wine selections)

Extra Hour Premium Bar
Add \$4 PER PERSON

Extra Hour Wine and Beer Bar
ADD \$3 PER PERSON

Extra Hour Soda and Water Bar
ADD \$2 PER PERSON

ADDITIONAL STAFFING

Restroom Attendant
with mouthwash, hairspray, hand lotion
Add \$100 each for up to 150 guests

Valet Service
Please inquire for pricing

ADDITIONAL EVENT TIME

Extra Reception Hour
Fee of \$500 per additional hour or portion of an hour

All additional food and beverage is subject to a 22% staffing charge, prices are subject to change.



Planning your Event

Anyone who plans
an event has a lot
on their plate.

The flowers. The band.
A million little things
that could chip the shiny
vener of perfection.

Our expert event planners
are more than on your side.

They're at your side.

Allowing hosts to lift their
heads from the tiny details.

And see the big
magnificent – picture.



WEDDING PACKAGES

EVENT PLANNING As the exclusive event manager and caterer for the Chase Center on the Riverfront, Sodexo looks forward to making your wedding day memorable. A Sales Manager will tentatively hold a function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 25% of the estimated revenue or the food and beverage minimum for the space reserved, whichever is greater, and a signed contract is required.

MENU Our Sales Managers are at your service to assist you and meet your needs. Our Wedding package offers a variety of menu choices. You may offer your guests a choice of two entrees. Any additional choice entrees may be offered for an additional charge of \$3 per person. Vendor and children meals are available. Please inquire with your wedding coordinator. No outside food or beverage is permitted into the Chase Center.

EVENT DETAILS A Banquet Event Order will be submitted for your approval at least two weeks in advance of the function. It is the client's responsibility to review all arrangements, notify your event coordinator of any changes, and return the signed agreement at least three weeks prior to the date of the function.

GUARANTEED ATTENDANCE A final attendance guarantee must be specified by 12 Noon, **four** business days prior to the event. This guarantee is not subject to reduction. Increase of guarantee will be dependent upon increased number and approval of the Chef. If a guarantee is not received four business days prior to the event, the estimated count will be used as the final guarantee. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

DECORATIONS Decorations, posters, signs or displays brought into our facility must be approved before the event. Items may not be attached to walls to prevent damage to fixtures or furnishings. The name and contact info of your DJ and/or band must be provided. They should receive, and sign our DJ/Band requirements to ensure a safe and professional event. A 150 amp power drop will be provided. Should they require additional electric, sound or lighting, contact Riverfront Audio Visual, our exclusive in-house provider 302.472.0118. There may be a separate contract and invoice for these services.

STAFFING CHARGE Wedding package pricing is all-inclusive. Any additional food or beverage purchases will be subject to a 22% staffing charge. The Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed our actual labor cost. Gratuity is offered at the sole discretion of the customer. Additional line item labor charges may still apply. Check with your sales manager for further clarification.

PAYMENT Sodexo accepts payments by money order, personal, credit card and/or corporate check. A signed copy of the contract and **deposit of 25% of the estimated** food, beverage and rental fee(s) is due within ten business days. The **final balance** must be paid in full by 12 noon, four days prior to the event based on the final guaranteed number of guests. Should proper payment not be received within the designated time, Sodexo reserves the right to cancel the event. **Any additional charges** during the event will be due within 5 business days following the completion of the event.



SERVICE VENDORS

MEETING, EVENT AND PARTY PLANNERS

Bravo!	302.652.1222
Meetings by Design	302.738.8318
Perfected Planning	302.838.2227
Planning Factory International	302.656.8400
Soiree, Etc.	856.498.5829
Spotlight Style	917.655.2837
What's your Inspiration? Custom Events	302.494.4453

FLORAL AND DECOR

Bloomsberry Flowers, LTD	302.654.4422
Celebrations Design Group	302.793.3893
Elegant Affairs	973.882.8001
Flowers by Yukie	302.658.8292
On Q Productions by Quill's Bunches	302.428.1413
Petal Pushers (Alexis)	302-654-4236
Aribella Events (Tonia)	484-843-1265

BANNERS / SIGNAGE

Precision Color Graphics	302.661.2595
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DISC JOCKEYS

All Around Entertainment	215.354.0124
All Around Sound Entertainment	888.315.6804
DJ Connection	856.414.1515
Fredrick Hart Entertainment	609.230.3869

Maximum Sound Entertainment	302.295.6428
The Pros	800.843.7767
Tom Barrett DJ's	302.529.9200
Ultimate Sound DJ's	718.204.1938
VIP Mobile	856.293.0475

LIVE ENTERTAINMENT

Bernie Doherty	302.598.0136
Chico's Vibe	610.246.5831
Club Phred	302.999.9330
CTO Artists (Live Bands, Rock, Strings)	877.286.6874
Dynasty Orchestras	800.238.2263
EBE Events and Entertainment	888.323.2263
Grease Band	609.890.2575
Jelly Roll	610.358.9010
Larry Tucker Band	302.985.7020
The Best of Both Worlds	800.607.2378
The Juveniles	302.326.2177
Walt Wagner and the Polka Serenaders Orchestra	302.239.5159

TRANSPORTATION

City Wide Limousine	302.792.1225
Creative Travel	302.658.2900
Daves Limo	302.656.4100
Delaware Express Shuttle	302.454.7800
Eagle Transportation Services	302.325.4200
Primetime Limos	302.425.5599

PHOTOGRAPHERS

Charles Uniatowski Photography	267.336.7850
Clair Pruett	302.888.1000
Fairmount Photography	484.892.7768

Engler's Designer Images	302.426.9000
Laura Novak/Little Nest Photography	302.656.5274
Litrato Photography	302.229.5572
Thomas W. Lunt Photography	302.293.6723

BAKERIES

Bing's Bakery	302.737.5310
Cakes by Kim	302.252.9995
Candy for all Occasions	302.654.9171
Cannon's Bakery	302.368.7900
The Master's Baker	610.436.9888

MISCELLANEOUS

Celebrations Design Group	856.630.2427
Dapa Balloons	302.999.9426
Elite Photo Booth	302.383.8798
Fulton Paper & Party	302.594.0400
Kool Beans, Etc.	302.654.8590
Picture This Photo Booths	302.753.2210
Special Occasions Linen Rental	717.299.4642
The Fun Dept.	302.731.8800
The Wilmington Photo Booth Co.	302.388.3619
PiXcara Studios	610-763-9882



WILMINGTON DELAWARE AREA HOTELS

The Chase Center on The Riverfront is proud to be located adjacent to the new **Westin Wilmington**. The **Westin Wilmington** will be offering preferred rates to Chase Center guests. For more information please call

Phone: 302-654-2900

DOWNTOWN HOTELS

Hotel DuPont 11th and Market Streets, Wilmington, DE 19801	302.594.3100	www.hoteldupont.com
Sheraton Suites Wilmington 422 Delaware Avenue, Wilmington, DE 19801	302.654.8300	www.Sheraton.com/Wilmington
Doubletree Hotel Downtown Wilmington 700 King Street, Wilmington, DE 19801	302.655.0400	www.doubletree.com
Courtyard Marriot Wilmington 1102 West Street, Wilmington, DE 19801	302.429.7600	www.marriott.com

ROUTE 202 CORRIDOR HOTELS

Best Western Brandywine Valley Inn 1807 Concord Pike, Wilmington, DE 19803	302.656.9436	www.brandywineinn.com
Doubletree Wilmington Hotel 4727 Concord Pike, Wilmington, DE 19803	302.478.6000	www.doubletree.com
Inn at Wilmington 300 Rocky Run Parkway, Wilmington, DE 19803	302.479.7900	www.innatwilmington.com
Quality Inn & Suites 4000 Concord Pike, Wilmington 19803	302.478.2222	www.qualityinn.com
Courtyard Marriott Brandywine-Wilmington 320 Rocky Run Parkway, Wilmington, DE 19803	302-477-9500	www.marriott.com

SOUTH I 95 CORRIDOR HOTELS

Hilton Wilmington/Christiana I-95 (exit 4B) and Route 7, Newark, DE 19713	302.454.1500	www.hiltonchristiana.com
Courtyard Marriot Newark 48 Geoffrey Drive, Newark, DE 19713	302.456.3800	www.marriott.com
Sheraton Wilmington South 365 Airport Road, New Castle, DE 19720	302.328.6200	www.sheratonwilmingtonsouth.com

There are over 6,000 hotel rooms in the greater Wilmington area, including 750 rooms within a mile of the Chase Center on the Riverfront. Inquire within or contact the Greater Wilmington Convention & Visitors Bureau www.visitwilmingtonde.org for further assistance on specific pricing and packages.

sodexo 