



## 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  
Wedding Coordinator

Packages are all inclusive for receptions of 100 guests or more in Christina Ballroom or 150 guests or more in Riverfront Ballroom,  
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, Dogfish Head, 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

#### GOURMET SLIDER BAR

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

#### PHILLY CHEESESTEAK STATION

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

## 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 Passed 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**

\$7.00 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

OR

WARM BRANDIED APPLES

\$12.00 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

\$8.00 PER PERSON



## SOMETHING EXTRA FOR YOUR WEDDING

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	\$24
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



## 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  
veneer 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
- Spotlight Style 917.655.2837
- What's your Inspiration? Custom Events 302.494.4453

### FLORAL AND DÉCOR

- 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 610.494.5667
- Petal Pushers (Alexis) 302.654.4236
- Aribella Events (Tonia) 484.843.1265

### BANNERS / SIGNAGE

- Precision Color Graphics 302.661.2595

### 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

Must Be The Music 302.438.2507

The Pros 800.843.7767

Tom Barrett DJ's 610.459.8888

Ultimate Sound DJ's 718.204.1938

VIP Mobile 856.293.0475

## **LIVE ENTERTAINMENT**

Bernie Doherty 610.624.2110

Chico's Vibe 610.246.5831

Club Phred 302.999.9330

CTO Artists (Live Bands, Rock, Strings) 877.286.6874

Dynasty Entertainment 732.536.3398

Ebe Events and Entertainment 888.323.2263

Grease Band 609.890.2575

Jelly Roll 610.624.2110

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  
Fairmount Photography 215.821.9764  
Engler's Designer Images 302.426.9000  
Laura Novak/Little Nest Photography 302.656.5274  
Lifetouch/ Foschi Fine Photography 302.655.4339  
Litrato Photography 207.370.1791  
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 302.793.3893  
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	<a href="http://www.hoteldupont.com">www.hoteldupont.com</a>
Sheraton Suites Wilmington 422 Delaware Avenue, Wilmington, DE 19801	302.654.8300	<a href="http://www.Sheraton.com/Wilmington">www.Sheraton.com/Wilmington</a>
Doubletree Hotel Downtown Wilmington 700 King Street, Wilmington, DE 19801	302.655.0400	<a href="http://www.doubletree.com">www.doubletree.com</a>
Courtyard Marriot Wilmington 1102 West Street, Wilmington, DE 19801	302.429.7600	<a href="http://www.marriott.com">www.marriott.com</a>

### ROUTE 202 CORRIDOR HOTELS

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

### SOUTH I 95 CORRIDOR HOTELS

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

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](http://www.visitwilmingtonde.org) for further assistance on specific pricing and packages.

*sodexo* 