

C A T E R I N G B Y

**Restaurant Associates**

**WINTERTHUR**



## *Winterthur Wedding Package*



*Sunday through Friday Evenings  
(Based on a five-hour event)*

Four-Hour Premium Open Bar

Champagne Toast

Choice of Six Passed Hors d'oeuvres

Selected First Course

Selected Second Course

Coffee Service

Basic Wedding Cake

*Served with Fresh Berries and Fruit Coulis*

White Floor-Length Linens; tables set for 8-10 guests

Votive Candles on Each Table

Complimentary Cake Tasting for Bride & Groom

Winterthur Garden Photo Opportunities

Complimentary Winterthur Garden & Galleries passes to all wedding guests

Hotel room provided for the wedding night

Personal attendant for bride and groom

*\$105 per person*

*Please contact the catering office for more information on seasonal discounts and guest minimums.*

# *Butlered Hors d' Oeuvres*



## HOT

Kennett Square Portabella Mushroom and Boursin Cheese Tart  
Chorizo and Fig-Stuffed Button Mushrooms  
Caramelized Onion and Goat Cheese Tart  
Spicy Beef Teriyaki with Thai Peanut Sauce  
Bacon-Wrapped Scallops and Maple Glaze  
Vegetable Spring Rolls with Hoisin Sauce  
Pan Seared Crab Cakes with Jalapeno Remoulade  
Tropical Chicken Satay with Thai Peanut Sauce  
Grilled Goat Cheese Sandwiches on Raisin Walnut Bread with Fig Jam  
Breaded Lamb Skewer with Rosemary Demi-Glace  
Lobster and Mango Spring Rolls with Avocado Lime Sauce  
Chicken and Cashew Egg Rolls with Sweet Chili Apricot Sauce  
Coconut Shrimp with Apricot Dipping Sauce  
Fried Gouda Cheese with Red Pepper Confit  
Beef Wellington wrapped in Phyllo with Horseradish Sour Cream  
Artichoke Fritters with Boursin Aioli  
Pecan Crusted Chicken with Honey Maple Mustard Glaze

## COLD

Spicy Tuna and Cucumber Roll  
Fried Plantains with Hummus and Chives  
Roasted Pork Tenderloin with Apricot Chutney on Toasted Brioche  
Avocado and Crab Salad in Phyllo Cup  
Smoked Duck Salad on Walnut Toast  
Curried Chicken Salad on Pappadam Chip  
Seared Beef Tenderloin on Crustini with Roquefort and Watercress  
Fresh Mozzarella and Roasted Red Pepper Bruschetta  
Strawberries Stuffed with Chevre Goat Cheese and Crumbled Pancetta  
Smoked Salmon with Crème Fresh and Dill on a Potato Pancake  
Soup Shooters (Seasonal)

## HORS D' OEUUVRES UPGRADE

Individual Servings of Crudités with Gorgonzola Dip or Cheese and Crackers  
Served at Bar and Cocktail Tables  
\$1 per person

Spoons of Tuna Tarter on Seaweed Salad  
Spoons of Thai Crab Salad  
\$1 per person

Lamb Lollipops with Roasted Red Pepper and Mozzarella, served with a Cucumber Raita  
\$1.50 per person

Shrimp Cocktail Shooters  
\$1 per person

# *First Courses*

## SOUPS

Tomato and Sweet Basil

Kennett Square Mushroom

Maryland Crab Bisque  
*(additional \$3 per person)*

Italian Wedding

Carrot and Ginger Bisque

Vichyssoise

## SALADS

Romaine Hearts with Caesar Dressing and Parmesan Crisp

Baby Spinach and Belgium Endive with Candied Walnuts and Warm Apple Fritters  
Sherry Vinaigrette  
*Seasonal Fruit Suggestions Available*

Grilled Pineapple and Hearts of Palm Slices over Shaved Romaine Lettuce, Radicchio, Currants  
and Toasted Coconut in Marion Blackberry Vinaigrette

# *Second Courses*

Chicken Rollatini stuffed with Sautéed Arugula and Boursin Cheese with Savory Focaccia Bread  
Pudding

Pepper-Crusted French Chicken Breast, Wild Mushroom Risotto Caramelized Shallot Demi-glace

Sesame crusted Chicken with Sweet Chili Lime Sauce and Three Bean Soft Polenta

Pork Porterhouse Au Poivre, Sweet Potato Lyonnaise, Caramelized Apples, Calvados Sauce

Wild Mushroom crusted Sirloin Steak with Caraway Port Demi-Glace and Gorgonzola Mashed  
Potatoes

Red Chili Snapper with Backfin Crab Crust and Smoked Tomato Salsa with Green Onion Polenta

Miso Marinated Pan Seared Salmon with BBQ Mango Duck Sauce and Ginger Scallion Capellini  
Pancake

Grilled Fillet of Beef with Roquefort Mashed Potatoes, Black Currant Butter  
*(additional \$3 per person)*

Herb-Seared Breast of Chicken with Sautéed Gulf Shrimp and Grilled Parmesan Polenta Yellow  
Tomato Saffron Sauce  
*(additional \$5 per person)*

Grilled Filet Mignon with Jumbo Lump Crab Cake and Garlic Mashed Potatoes  
Port Demi-Glace  
*(additional \$8 per person)*

Twin Lump Crab Cake, Caramelized Pear and Current Risotto with Lemongrass Reduction  
*(additional \$5 per person)*

# *Premium Bar Selections*

Absolut Vodka	Sweet Vermouth	Jose Cuervo Tequila
Tanqueray Gin	Amaretto	House Merlot and
Bacardi Light Rum	Seagram's 7	Chardonnay
Dewar's Scotch Whiskey	Coke, Diet Coke, Sprite,	Peach Schnapps
Jack Daniel's Bourbon	Mixers	Wild Hop Organic Lager,
Dry Vermouth	Captain Morgan	Stella Artois, Amstel Light

## *Optional Upgrades*

Wine Service with Meal  
*(Please reference our wine list on the following pages.)*

Pre-Selected Choice of more than one Entrée  
*(\$5 per person)*

Dessert Station  
*(\$12 per person)*

Homemade Ice Cream Shooters Served with Cake  
*(\$2 per person)*

Children's Meal  
*(\$25 per person)*

Vendor Meals  
*(\$40 per person)*

Cordial & Coffee Station  
*(\$5 per person)*

Ceremony Setup Fee at the Visitor Center  
*(\$4 per person)*

Off-Site Cocktail Reception (Cocktails in different location than dinner)  
*(\$10 per person)*

Extra Hour of Bar Service (within five-hour time period)  
*(\$9 per person)*

Stationary Hors d'oeuvres  
*Please ask your catering representative*

Signature Cocktail  
*Please ask your catering representative*

Votives on Outside Railing  
*(\$1 per votive)*

Additional Spirits  
*(\$95 per bottle)*

Less than 8 people per table *(\$50 per table)*

# Wedding Cakes



## CAKE FLAVORS

White	* Pound
Vanilla	* Carrot
Chocolate	* Lemon Pound
Marble	* Chocolate Hazelnut
Devil's Food	*Toasted Almond
* Chocolate Chip	* Red Velvet

## FILLINGS

- Chocolate Buttercream
  - Mocha Buttercream
  - Strawberry Buttercream
  - Raspberry Buttercream
  - Chocolate Hazelnut Buttercream
  - Apricot Marmalade
  - Raspberry Marmalade
    - \* Vanilla Custard
    - \* Chocolate Bavarian
    - \* Chocolate Ganache
    - \* Chocolate Mousse
  - \* Chocolate Hazelnut Mousse
  - \* White Chocolate Mousse
    - \* Strawberry Mousse
  - \* Pineapple/Cream Cheese
    - \* Cream Cheese
    - \* Caramel Cream
    - \* Cappuccino Cream
      - \* Lemon Curd
  - Fresh Fruit & Cream

## ICINGS

Buttercream

Flavored Buttercreams (lemon or almond)

\* White Chocolate Buttercream

\* Fondant

## SPECIALTY CAKES

### ITALIAN RUM CREAM CAKE

Chopped pecan and coconut folded into white cake, and then soaked with light rum. Filled with creamy mixture of custard, pecans, coconut, and rum. Iced with Cream Cheese.

### GINGERBREAD

Layers of gingerbread cake with lemon mousse filling. Iced with spiced buttercream.

### KAHLUA CAKE

Double chocolate cake soaked with Kahlua, and filled with a mocha buttercream. Iced with chocolate ganache.

### BERRIES-N-CREAM CAKE

Velvety white cake with mixed berries and cream in between each layer.

### SUNSHINE CAKE

Vanilla cake with alternating layers of raspberry marmalade and lemon curd fillings. Iced with lemon buttercream.

### STRAWBERRY SHORTCAKE

Thinly sliced strawberries on a bed of whipped cream, in between layers of moist vanilla cake.

### CREAMSICKLE CAKE

Melt-in-your-mouth orange chiffon cake and white chocolate mousse filling, with a fluffy white icing.

### BLACK FOREST CAKE

Chocolate ganache, whipped cream, and cherries in between layers of dark chocolate cake. Iced with chocolate buttercream.

### PRICE LIST:

Basic	included in package
Basic with Upgrade	\$2 per person
Specialty	\$4 per person

### ADDITIONAL CHARGES:

Fresh Fruit, Fondant, Intricate designs

# *Wine List*



## **UPGRADED WINE WITH DINNER SERVICE \$6.00 MORE PER PERSON**

SCHMITT SOHNE RIESLING	SPATLESE GERMANY
WENTE MORNING FOG ESTATE CHARDONNAY CALIFORNIA	LIVERMORE VALLEY, MONTEREY, CALIFORNIA
WENTE SANDSTONE ESTATE MERLOT	MONTEREY, CALIFORNIA
WENTE SHORTHORN CANYON ESTATE SYRAH CALIFORNIA	LIVERMORE VALLEY, CALIFORNIA
L DE LYTH CABERNET SAUVIGNON	CALIFORNIA

## **UPGRADED WINE WITH DINNER SERVICE \$9.00 MORE PER PERSON**

KING ESTATE PINOT GRIS	OREGON
FERRARI-CARRANO FUME BLANC	SONOMA, CALIFORNIA
STERLING VINTNERS COLLECTION ZINFANDEL	NAPA VALLEY, CALIFORNIA
LOUIS MARTINI CABERNET SAUVIGNON	NAPA VALLEY, CALIFORNIA

## **UPGRADED WINE WITH DINNER SERVICE \$12.00 MORE PER PERSON**

WHITEHAVEN SAUVIGNON BLANC	MARLBOROUGH, NZ
ATTENS PINOT GRIGIO	ITALY
STERLING VINEYARDS NAPA CHARDONNAY	NAPA VALLEY, CALIFORNIA
WILLAMETTE VINEYARDS, PINOT NOIR	OREGON
MARKHAM VINEYARDS MERLOT	NAPA VALLEY, CALIFORNIA

## **CHAMPAGNE AND SPARKLING WINE**

CRISTALINO SPARKLING WINE CATALUNYA, SPAIN	\$27.00
DOMAINE CHANDON BRUT NAPA VALLEY, CALIFORNIA	\$42.00
MOET AND CHANDON WHITE STAR EPERNAY, FRANCE	\$78.00
VEUVE CLIQUOT YELLOW LABEL REIMS, FRANCE	\$82.00
PERRIER JOUET FRANCE	\$90.00
DOM PERIGNON FRANCE	\$230.00

*\*To upgrade wine throughout your entire wedding please add \$4.00 per person*

# *Terms & Conditions*



A deposit of \$2,500 is required to reserve the reception date with Restaurant Associates. When the reservation is made, the Winterthur Events Department will send a contract that, when signed and returned with required deposit, will confirm your event and book the requested facility.

A payment of \$8,000 is required six months prior to the event. Final payment of the remainder of the fee and a confirmed guest count are required three business days prior to the event. If the event is cancelled within four months of the contracted date, all deposits are nonrefundable.

If the event extends beyond the allotted five-hour period, overtime charges will apply.

If all meets with your approval, please sign above the "Accepted By" line and send a copy of this contract to my attention. Thank you for your patronage.

\_\_\_\_\_  
Accepted By

\_\_\_\_\_  
Approved by Nicole Bailey  
Director of Catering

Restaurant Associates

\_\_\_\_\_  
Date

\_\_\_\_\_  
Date

For more information, please contact Nicole Bailey at 302.888.4855.

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