



Winterthur Wedding Package



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

Four-Hour Premium Open Bar

Signature Bar Snack

Champagne Toast

Choice of Four Passed Hors d'oeuvres

Selected First Course

Selected Second Course

Coffee Service

Basic Wedding Cake

Served with Fresh Berries and Fruit Coulis

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

Votive Candles on Each Table

Complimentary Tasting for Bride & Groom

Winterthur Garden Photo Opportunities

Complimentary Winterthur Garden & Galleries passes to all wedding guests

Personal attendant for bride and groom

\$113.00 per person, inclusive of service charges

*Please contact the catering office for more information on seasonal discounts and catering minimums
Packages are designed for groups of 100 or more. Your catering representative will customize a package
for less people for you.*

Butlered Hors d' Oeuvres



HOT

Spicy Beef Teriyaki with Thai Peanut Sauce
Grilled Goat Cheese Sandwiches on Raisin Walnut Bread with Fig Jam
Fried Gouda Cheese with Red Pepper Confit
Red Curry Pulled Pork Quesadillas with Honey Infused Goat Cheese
Apple and Brie Mini Panini with Honey Mustard
Tandoori Chicken with Minted Crème Fraiche
Ground Beef and Potato Fritters with Cheddar Cheese, Ancho Chile Sour Cream
Fig Jam, Caramelized Onion, and Gorgonzola Fajita
Award Winning - Avocado Spring Rolls with Grilled Pineapple Salsa
Tropical Chicken Satay with Lemongrass Sauce
Mini Grilled Vegetable Flatbread with Pesto
Wild Mushroom Risotto Croquettes
Habañero Black Bean Cakes with Coconut Guacamole
Eggplant Parmesan Crisps with Fresh Mozzarella, Basil, Roasted Red and Yellow Tomatoes
Sweet Potato Pancakes with Currant, Pecan, and Apple Chutney

COLD

Fried Plantains with Hummus and Chives
Savory Crab Cheesecake Pyramids
Bruschetta Skewer of Fresh Mozzarella, Tomato, and Focaccia
Strawberries Stuffed with Chèvre Goat Cheese and Crumbled Pancetta
Soup Shooters (Seasonal)
Seared Scallops on Wonton Chip with Mango Salsa
Avocado and Crab Salad in Phyllo
Chicken Salad on Whole Grain Bread w/Ricotta, Walnuts, Cherries, and Mint
Beef Carpaccio on Fingerling Potato Chip with Horseradish Dill Sauce
Antipasto Crustini on Flatbread (Roast Peppers, Prosciutto, Fresh Mozzarella, Olives, and Basil)
Chipotle Chicken, Black Bean, Corn Salsa stuffed Profiteroles

HORS D' OEUVRES UPGRADE

Spoons of Tuna Tarter on Seaweed Salad
Spoons of Thai Crab Salad
\$1 per person
Cajun Rosemary Lamb Skewers with Lemon Dill Crème Fraiche
Sweet and Sour Duck Wraps with Hoisin Mu Shu Vegetables
Lobster Burrito with Shiitake Mushrooms, Brie Cheese, and Edamame Puree
Tempura Scallops with Ginger Sweet Pea Cream
Shrimp Cocktail Shooters with Red and Yellow Tomato Gazpacho
\$2.00 per person
Foie Gras Tart with Fontina, Black Currant Jam, Toasted Almonds, and Pancetta
\$4.00 per person
Mini Lobster Cheesecake with Mango Ratatouille
Coconut Crusted Lobster with Tamarind Date Chutney
Thai Curry Shrimp Salad in Savory Cone Cracker
\$2.25 per person

Stationary Hors D'oeuvres Options

Individual Servings of Crudités with Gorgonzola Dip or Cheese and Crackers
Served at Bar and Cocktail Tables
\$2.00 per person

Assorted Tart Station
Choice of 3
Cheesesteak - Tomato, Basil and Fresh Mozzarella – Kennett Square Mushroom and Cheese – Grilled
Pineapple, Ham, and Fresh Mozzarella – Apple, Bleu Cheese, Spinach, and Chicken
\$4.00 per person

Bruschetta Station
Roasted Red Pepper – Spinach and White Bean – Olive Tapenade
Served with Assorted Breads and Flatbreads
\$4.00 per person

First Courses

YOUR CHOICE OF ONE OF THE FOLLOWING



SOUPS

Kennett Square Mushroom Bisque

Chilled Cucumber Curry Soup with Eggplant Caponata

Gingersnap Pumpkin Soup with Cranberry Reduction and Candied Pecans

Grilled Tomato Gazpacho with Shrimp
Add \$5.00 per person

APPETIZERS

Napoleon of Flatbread with Stilton Mousse, Sliced Pears, Currents, Pistachio Oil and Fig Jam
Add \$1.50 per person

Ravioli Trio of Mushroom, Cheese, and Spinach with Toasted Pine Nut Alfredo
Add \$3.25 per person

Pan Seared Crab Cake with Balsamic Reduction, Fried Pesto stuffed Gnocchi and Apple Jícama Slaw
Add \$4.00 per person

SALADS

Grape Poached Apples with Baby Spinach, Toasted Almond Slices, Manchego Cheese, and Sherry
Vinaigrette

Baby Arugula, Roasted Asparagus, Crumbled Feta with Orange Segments, and Cherry Walnut Vinaigrette

Ruby Red Salad of Watermelon, Radishes, Beets, and Red Onion, and Pomegranate Vinaigrette

Mizuna Greens with a Vegetable Terrine Wedge, Apple Cucumber Slaw, and Sun-Dried Tomato
Vinaigrette
Add \$1.00 per person

Fresh Mozzarella Roulade of Yellow Peppers and Pesto over Vine Ripe Tomatoes, Baby Red Oak Lettuce,
and Cabernet Vinaigrette
Add \$2.00 per person

Second Courses



Breast of Chicken stuffed with Spinach, Ricotta and Toasted Pine Nuts, served with Smoked Mozzarella Risotto with Puttanesca Sauce

Cabernet Braised Short Ribs in Smoked Chili Sauce with Gorgonzola Polenta and Roasted Vegetables

Pumpkin Seed crusted French Chicken Breast with Dried Cherry Demi-Glace and Sweet Potato Mash

Sustainable Chipotle crusted Tilapia, Capellini Pasta, Shaved Asparagus and Yellow Tomato Gazpacho Sauce

Mediterranean Grilled Chicken, topped with Capers, Olives, Sun Dried Tomatoes, Feta Cheese with Arugula Pesto Sauce and Eggplant Tabouli

Dual Entrée - Portobello Crusted Chicken Breast and Pan Seared Scallops with Lemon Risotto and Mimosa Champagne Sauce

Dual Entrée - Pecan Grilled Chicken and Grilled Tamarind Shrimp with a Soba Noodle Pancake

Roulade of Salmon stuffed with Lingonberry Almond Dill, Shredded Potato and Pistachio Sage Sauce
Upgrade of \$5.00 per person

Grilled Sirloin topped with Fresh Mozzarella and Cherry Tomato Salad with a Horseradish Potato Croquette
Upgrade of \$12.50 per person

Bacon crusted Filet of Beef with Tandoori Grilled Shrimp, Lyonnaise Potato, and Balsamic Fig Reduction
Upgrade of \$13.00 per person

Sustainable Sesame Seared Black Cod with Miso Sauce, Toasted Sunflowers Seeds, and Vegetable Dumplings
Upgrade of \$13.00 per person

Grilled Filet Mignon with Jumbo Lump Crab Cake, Smoked Paprika Mashed Potatoes, and an Ancho Chile Mole Sauce
Upgrade of \$14.00 per person

Grilled New York Strip Steak and a Lobster Turnover with Scalloped Potato Leek Pie and a Citrus Dill Butter
Upgrade of \$18.00 per person

Premium Bar Selections

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

Signature Cocktail Ideas

We would customize a cocktail just for you. Some of our favorite ideas include mojitos, sangria, apple-cranberry martinis, chocolate martinis, irish dancers, bellinis, and fruit-infused liquors.

Please ask your catering representative for costs

Optional Upgrades

Pre-Selected Choice of More than One Entrée.....\$5.00pp	Extra Hour of Bar, extension of Wedding\$12.00pp
Dessert Table Display.....\$12.00pp	Upgraded Linens..... <i>please ask your catering representative</i>
Homemade Ice Cream Shooters.....\$2.00pp	Beverages for the Bridal Party during Photos, Non-Alcoholic.....\$3.00pp
Cordial Station.....\$5.00pp	Beer, Wine, and Non-Alcoholic.....\$5.00pp
Chair Bows – Visitor Center only - \$5.00pp	Estate Silver Cloud Rolls Royce available for Photos.....\$500.00
Children's Meals.....\$25.00pp	Announcements, Photos on Flat Screens – Visitor Center Only.....\$250.00 - \$500.00
Vendor Meals..... \$40.00pp	Asian Lanterns – Visitor Center only.....\$200.00
Milk and Cookies.....\$5.00pp	Additional Spirits.....\$95.00
Pre-Ceremony Cocktails..... <i>please ask your catering representative</i>	Additional Course..... <i>please ask your catering representative</i>
Ceremony Set-up Fee – Visitor Center only.....\$4.00pp	Golf Outing..... <i>please ask your catering representative</i>
Votives on Outside Railing – Visitor Center only.....\$200.00	Off-Site Cocktail Reception (location other than where the dinner is).....\$10.00pp
Less than 8 people per table \$50.00 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



BRANDY ALMOND BUTTERCREAM

Vanilla cake layers and apricot jam

RASPBERRY BUTTERCREAM

Choice of vanilla or chocolate cake layers

VANILLA BUTTERCREAM

Choice of vanilla or chocolate cake layers

LEMON CAKE

With vanilla buttercream and raspberry jam

MOCHA BUTTERCREAM

Choice of chocolate and vanilla cake layers, raspberry jam optional

SPICE CAKE

With vanilla buttercream

WHITE CHOCOLATE MOUSSE

Light and airy white chocolate mousse, sandwiched with a combination of chocolate and vanilla cake layers and raspberry jam. Liz Marden's signature cake

MILK CHOCOLATE MOUSSE

Clouds of light chocolate flavor, rich and creamy, but not too sweet, with your choice of vanilla or chocolate layers.

DARK CHOCOLATE MOUSSE

Rich dark chocolate mousse with chocolate cake for chocolate lovers.

MANDARIN ORANGE MOUSSE

Vanilla or chocolate cake layers with mandarin orange mousse and mandarin oranges folded into the bottom layer of mousse

MOCHA MOUSSE

Mocha mousse between chocolate or vanilla cake layers, raspberry jam optional

STRAWBERRY MOUSSE

Strawberry mousse with vanilla cake

BANANAS FOSTER

Banana mousse, sandwiched between vanilla cake layers that have a delicate hint of rum flavoring

Additional Cake Flavors

Marble

Chocolate Chip

Carrot Cake with White Chocolate

Cream Cheese Icing

Buttercream Flavors

Chocolate

White Chocolate

Rum

Strawberry

Peanut Butter

Bananas Foster

Wine List



UPGRADED WINE WITH DINNER SERVICE \$6.00 MORE PER PERSON

SCHMITT SOHNE RIESLING	SPATLESE GERMANY
WENTE MORNING FOG ESTATE CHARDONNAY	LIVERMORE VALLEY, CALIFORNIA
WENTE SANDSTONE ESTATE MERLOT	MONTEREY, CALIFORNIA
WENTE SHORTHORN CANYON ESTATE SYRAH	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*