Weddings

Cocktails.

Hors d’oeuvres.

Entrees.

Champagne.

Cake.

Good caterers make great food.

Great ones make sweet memories.
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’ŒUVRES
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’ŒUVRES 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

SEABOARD 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

TORNEADOS 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
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.
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.
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
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](http://www.hoteldupont.com)

Sheraton Suites Wilmington  
422 Delaware Avenue, Wilmington, DE 19801  
302.654.8300  
[www.Sheraton.com/Wilmington](http://www.Sheraton.com/Wilmington)

Doubletree Hotel Downtown Wilmington  
700 King Street, Wilmington, DE 19801  
302.655.0400  
[www.doubletree.com](http://www.doubletree.com)

Courtyard Marriot Wilmington  
1102 West Street, Wilmington, DE 19801  
302.429.7600  
[www.marriott.com](http://www.marriott.com)

**ROUTE 202 CORRIDOR HOTELS**
Best Western Brandywine Valley Inn  
1807 Concord Pike, Wilmington, DE 19803  
302.656.9436  
[www.brandywineinn.com](http://www.brandywineinn.com)

Doubletree Wilmington Hotel  
4727 Concord Pike, Wilmington, DE 19803  
302.478.6000  
[www.doubletree.com](http://www.doubletree.com)

Inn at Wilmington  
300 Rocky Run Parkway, Wilmington, DE 19803  
302.479.7900  
[www.innatwilmington.com](http://www.innatwilmington.com)

Quality Inn & Suites  
4000 Concord Pike, Wilmington 19803  
302.478.2222  
[www.qualityinn.com](http://www.qualityinn.com)

Courtyard Marriott Brandywine-Wilmington  
320 Rocky Run Parkway, Wilmington, DE 19803  
302-477-9500  
[www.marriott.com](http://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](http://www.hiltonchristiana.com)

Courtyard Marriott Newark  
48 Geoffrey Drive, Newark, DE 19713  
302.456.3800  
[www.marriott.com](http://www.marriott.com)

Sheraton Wilmington South  
365 Airport Road, New Castle, DE 19720  
302.328.6200  
[www.sheratonwilmingtonsouth.com](http://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](http://www.visitwilmingtonde.org) for further assistance on specific pricing and packages.