

Hartefeld National 2009 ~ Saturday Evening Weddings

Four Hour Open Bar

Open Bar includes the following Liquor

Smirnoff Vodka, Tangueray Gin, Seagram's 7, Seagram's VO, Dewars Scotch, Jim Beam, Captain Morgan's Rum, Bacardi Rum, Cuervo Tequila, Kahlua, Peachtree Schnapps, Amaretto

Beer

Yuengling Lager
Budweiser
Coors Light

Wines and Champagne

Cabernet Sauvignon
Chardonnay
White Zinfandel
House Champagne

Wedding Toast

With Hartefeld's Champagne

Wine Service

Your guests will be offered a choice of Hartefeld's Merlot or Chardonnay served with their entree.

Additional Services that are available:

Martini Bar

Upgraded Vodka to include Ketel One, Grey Goose, Vox, Bombay Sapphire and Beefeater's Gin. Served with appropriate garnishes and mixers served in a martini glass

\$7.95-\$9.95 per drink (Charged on a consumption basis)

Cordials

B&B, Bailey's Irish Cream, Drambuie, Sambuca, Courvoisier VS, Remy Martin VSOP, Grand Marnier, Amaretto di Sarrono

(Charged on a consumption basis)

Upgrade Liquors on Open Bar

(In addition to Standard Bar Brands)

Crown Royal, Bombay Sapphire Gin, Grey Goose, Ketel One, Absolute Citron

\$7.95 per person

Specialty Services

Tiered Wedding Cake

Custom appointed wedding cake by renowned pastry chef Liz Marden in Hockessin, Cakes & Chocolates by Maryellen and The Master's Baker in West Chester and Bing's Bakery in Newark.

Elegant Centerpieces

For your guests' tables, Hartefeld will provide an elegant arrangement of flowers to coordinate with your reception.

Private Dressing Rooms

Luxurious accommodations are provided for the Bride and Her Attendant.

** For Receptions with a Ceremony - Champagne and Hors d'oeuvres are provided compliments of Hartefeld*

Linen

Floor-length Ivory table linens and Ivory napkins will be provided in package. Upgraded linens, napkins, Chair Covers and Sashes are available upon request.

Overnight Accommodations

*Complimentary accommodations will be made for the Bride and Groom at the Hilton Wilmington/Christiana Hotel or the Courtyard by Marriott at the University of Delaware.
Per availability*

Golf

Four complimentary rounds of golf on Hartefeld's challenging course.

Menu Tastings

Complimentary for Bride & Groom. Additional attendees may attend and will be charged \$25.00 per person and can be arranged through your Sales Manger.

Limousine Service

Hartefeld will arrange for a ten-passenger limousine to provide elegant transportation for your special day. Maximum of 3 consecutive hours included.

Displayed Hors d' Oeuvres

Imported and Domestic Cheese Display garnished with Seasonal Fruits, Crackers and Mustards.

Garden Fresh Crudités with your choice of 2 dips:

<i>Sour Cream and Dill</i>	<i>Honey Mustard</i>
<i>Jamaican Curry</i>	<i>Wasabi Dip</i>
<i>Spicy Ranch</i>	<i>Mandarin Orange</i>
<i>Roasted Red Pepper</i>	<i>Sweet Chili Garlic</i>

One hour of butlered hors d'oeuvres

Your choice of four from Hartefeld's selection

Cold Hors d'Oeuvres

Belgian Endive Leaves filled with Crab Salad

Asparagus or Melon wrapped in Prosciutto Ham

Filet of Beef Au Poivre on Crostini with Creamy Horseradish

Curried Chicken on Toast Rounds with Mango Sauce

Seared Ginger Duck Breast on Crostini with a Mango Chutney

Crab and Garlic Allouette in a Petite Pastry Shell

Dill Smoked Salmon Pinwheel

Crostini with Fresh Mozzarella & Sundried Tomatoes

Bruschetta – Crostini topped with Tomato, Olive, Capers and Peppers

Tartlets of Boursin Cheese with Walnut and Apricot Glaze

Jumbo Shrimp with a Zesty Key Lime Cocktail Sauce (Please add \$1.50 per person)

Assorted Sushi presentation with Pickled Ginger and Wasabi (Please add \$2.50 per person)

Hot Hors d'Oeuvres

Local Mushroom Caps filled with your choice of Sausage, Spinach & Cheese or Crab Meat

Crispy Spring Rolls filled with Vegetables with a Soy Ginger Dipping Sauce

Blackened Swordfish with a Mango Myers Rum Dipping Sauce

Petite Veal Meatballs with Tarragon in a Port Wine Sauce

Baked Brie and Raspberry in Puff Pastry

Scallops wrapped in a Hickory Smoked Bacon

Potstickers with Sweet Teriyaki Glaze

Baked Crab Meat and Cheddar in Puff Pastry

Spinach, Feta Cheese and Pine Nut Triangles

Brie Cheese and Mushrooms in a Puff Pastry

Sesame Chicken with Pineapple Chutney

Spicy Barbecued Pork Cubes

Coconut Skewered Shrimp with a Thai Peanut Sauce

Miniature Crab Cakes with Cajun Remoulade (Please add \$2.25 per person)

Marinated Grilled Baby Lamb Chops (Please add \$3.50 per person)

First Course

Select one

Seasonal Fresh Fruit

Crab Bisque, Italian Wedding Soup, Cream of Chester County Mushroom Soup

Cheese filled Tortellini sautéed with Wild Mushrooms in a Brandy Blush Sauce

Four Jumbo Shrimp with a Zesty Cocktail Sauce (add \$4.00 per person)

Penne Puttanesca with Capers, Tomatoes and Olives

Bouchee Filled with a Mushroom Ragout

Lump Crab Cake with a Champagne Mustard Sauce (add \$2.50 per person)

Salad

Select one

Hartefeld Salad of Baby Greens, Tomato, Mushroom, Red Onion, Apple Balsamic Vinaigrette

Spinach Salad with Strawberries and Almonds, Honey Mustard Vinaigrette

Wedge Salad

Warm Mushroom with Vanilla Vinaigrette over Spring Mix

Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing

Entrée

See Selections on following page

Dessert

Select One

Fresh Seasonal Berries with Frangelica Sabayon

Crème Brulee topped with Caramelized Brown Sugar

Vanilla Ice Cream with Caramelized Pineapple

Peach & Blackberry Tart

Tiramisu

Traditional Cheesecake with Raspberry Coulis

Double Chocolate Cheesecake

Assorted Miniature Pastries Per Table

Coffee Service

Your guests will be offered a choice of Coffee, Hot Tea, or Decaffeinated Coffee

Special Menu Offerings

Children's Menu

Children Under 12

Fruit cup

Chicken Tenders or

Mini Cheeseburgers

Served with French Fries,

Applesauce & Vanilla Ice Cream

\$30.00 inclusive

Vendor Meals

Club Sandwich

\$18.75 Inclusive

OR

Regular Entree

\$35.00 Inclusive

Vegetarian

Pasta Primavera

Vegetable Lasagna

Mushroom Raviolis

Entrée

Select Two

Chicken Hartefeld – Stuffed with Spinach, Roasted Red Pepper and Fresh Mozzarella in a Tomato Blush Sauce \$136.00

Chicken Wellington with Mushroom Duxelle and Perigourdine Sauce \$132.00

Chicken Locatelli – Stuffed with Leeks and Shiitake Mushrooms, topped with Locatelli Cheese with a Tomato Basil Blush Sauce \$131.00

Chicken Imperial – Sautéed Breast of Chicken topped with Lump Crab Imperial with Sauce Marsala \$139.00

Chicken Boursin – Sautéed Breast of Chicken filled with Julienne Vegetables, Boursin Cheese and wrapped in Phyllo with Champagne Mustard Sauce \$132.00

Grilled Swordfish Encrusted with Crab Imperial topped with Roasted Leek Cream Sauce \$140.00

Crab Cake served over Wilted Spinach with Tomato Concasse and Champagne Mustard Sauce \$138.00

Five Jumbo Gulf Shrimp stuffed with Crab Imperial and baked \$138.00

Grilled Salmon with a Pommery Mustard or Dill Cream Sauce \$135.00

Flounder Florentine with Mornay Sauce \$131.00

Roast Tenderloin of Beef with Cabernet Demi \$141.00

Veal Oscar – Medallions of Veal with Jumbo Lump Crab Meat, poached Asparagus with Sauce Béarnaise \$142.00

Filet Mignon with Caramelized Onion, Gruyere Cheese and Merlot Demi Glace \$140.00

Filet Mignon with Sautéed Wild Mushrooms and Madeira Demi Glace \$140.00

Rack of Spring Lamb – Herb and Mustard Crusted with a Cabernet Demi \$141.00

Filet Mignon with Cabernet Demi Glace Served with your choice of Grilled Salmon, Crab Cake, or Jumbo Stuffed Shrimp \$152.00

Petite Filet Mignon with Lobster Tail \$155.00

Entrees served with chef selection of potato or rice and Chef's selection of fresh seasonal vegetables.

All taxes and gratuities are included.

Booking Requirements 2009 Saturday Evening

Minimum revenue of \$15,000.00 is required.

Hartefeld offers a 10% discount during the months of January, February and March with a Minimum revenue of \$12,500.00.

A \$2,000.00 advance payment and signed contract must be received by Hartefeld to secure the date. Fifty percent (50%) of the estimated balance will be due six months prior to your event, with an additional forty five percent (45%) due thirty days prior.

The remaining balance will be due seventy-two (72) hours prior to your event, together with the final guaranteed number of guests in attendance.

In the event of cancellation, all advance payments are non-refundable and cancellations fees will apply.

Ceremony

Hartefeld's Veranda, the perfect location to hold your ceremony,

offers a breathtaking view of our signature Sixth Hole and surrounding countryside.

Hartefeld welcomes you to have photographs taken on the pier at the pond, or anywhere on our beautifully manicured grounds, to capture the moment of your special day.

\$1,000.00 Ceremony fee applies.

Hartefeld Suggested Vendors

The following vendors represent the same high quality standards in their fields that Hartefeld strives for in hospitality. Their attention to guests' needs, detail and professionalism has always exceeded expectation. Please keep in mind that this is a suggested list and Hartefeld welcomes the opportunity to work with other vendors.

Florists:

*Way's Florist 610.444.3841
* New London Florist 800-944-9259

Bakers:

*Liz Marden Custom Cakes 302.239.0728
*The Master's Baker 610.436.9888
*Cakes & Candies by Maryellen 610-986-3802 www.cakesandcandiesbymarlyellen.com
*Bing's Bakery 302-737-5310 www.bingsbakery.com

Photography:

Ellis Photography 302.239.3632 www.ellisphotog.com
Mike Kehr Photography 302.234.9080 www.mikekphoto.com
Joel Plotkin Photography 610.388.1997 www.plotkinphotography.com

Videography:

AOV Productions 302.234.9577 www.aovweddings.com

Disc Jockeys:

Rich Buchanan Disc Jockeys 410.620.1770 www.djrichbuchanan.com
Tom Barrett Disc Jockeys 610.459.8888 www.tombarrett.com
Moore Music 610-269-6990 www.mooremusicdjs.com

Bands:

Brandywine Valley Talent/Jellyroll 610.793.9233 www.brandywinevalleytalent.com
World Entertainment/ CTO 610.688.8886 www.cto.com

*Indicates vendors included in package.