Goodstay Mansion and Arsht Hall
2700 Pennsylvania Avenue
Wilmington, De 19806
302-573-4419 or 302-573-4401
Toll Free 800-823-2214
www.udel.edu/conferences
GARDEN CEREMONIES
AT GOODSTAY

Ceremony
White Padded Chairs Included

Ceremony Coordinator

Ceremony Rehearsal

Chair Set-up and Rental

Manicured Gardens

Wedding Party Dressing Rooms
(Available two hours prior to ceremony)

Rain Space

$1,500.00

Ceremony with Reception

$2000.00

Ceremony Only (up to 200 guests)
$2500.00 (over 200 guests)
UNIVERSITY OF DELAWARE
RECEPTION PACKAGE

Reception with 50 or More Adult Guests Include

Prices range from $93 - $146 per person
Prices are effective through 2015

Five Hour Dinner Reception
Four Hour Open Bar Includes Premium Brands of Liquor and Domestic Beer, House Wine, Mixers, Juices and Soft Drinks

Champagne Toast (Non-Alcoholic Toast Available)

Skirted Head Table or Sweetheart Table

Skirted Gift Table, Cake Table and Place Card Table

China Service

Facility Charge and Gratuity

Cake Cutting Service

Dance Floor

Suite at the Hotel DuPont for the Couple
Transportation Provided from Reception to Hotel

Fresh Flowers Centerpieces for Each Table

Wedding Coordinator

Free Parking

Use of Our Beautiful Grounds for Pictures

*Split entrée choices will be charged at the higher package price
*Weekend events are subject to a $200 maximum University Public Safety Charge
SERVED DINNER SELECTIONS

Four Hour Premium Open Bar

COCKTAIL HOUR
Domestic and Imported Cheese Display with Assorted Gourmet Crackers
Fresh Fruit and Vegetable Crudités with Ranch and Yogurt Dips
Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus served with Crostini's and Bread Stick

Butlered and Stationary Hot Hors d’Oeuvres are Optional for an Additional Fee

Add a Hot Dip $4.50 per person
Choose from Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie

Add 3 Butlered Hors d’Oeuvres $11.50 per person
Choices:
Chef Carl’s Mini Crab cakes with Remoulade
Spanakopita
Coconut Chicken with Dipping Sauce
Goat cheese Crostini
Tenderloin of Beef Crostini with Horseradish Sauce
Sesame Crusted Ahi Tuna
(Additional choices available upon request)

FIRST COURSE
(choose one)
Seasonal Mixed Greens with Choice of Dressing
Classic Caesar Salad
Spinach Salad with Candied Pecans, Red Onion, Roquefort Cheese, Warm Bacon Balsamic Dressing

ENTRÉE
All entrees served with Chef’s fresh vegetable, starch and assorted rolls with butter
(choose one)

Filet of Beef and Salmon Filet
$146.00 per Person

Grilled Flat Iron Steak with a Mushroom Demi-Glace
$124.00 per Person

Filet of Beef
$131.00 per Person
Delaware Combo
Broiled Crab Cake and Grilled Breast of Chicken with Lemon Butter and Capers
$124.00 per Person

Sweet Chili Glazed Salmon
$112.00 per Person

Herb Crusted Mahi Mahi with a Spicy Mango Sauce
$112.00 per Person

Roasted Tenderloin of Pork with a Cracked Pepper Brandy Sauce
$107.00 per Person

Chicken Oscar
Sautéed Supreme Chicken Breast with Crab Meat, Asparagus, finished off with a Hollandaise Sauce
$118.00 per Person

Pan Seared Ancho Chili Lime Chicken Breast, Caramelized Chipolini Onion, Roasted Corn and Sweet Potato Cake
$107.00 per Person

Grilled Breast Chicken Vin Blanc
$105.00 Per Person

Portobello Florentine
$97.00 Per Person

Vegetable Wellington In a Puff Pastry Crust
$95.00 Per Person

Champagne Toast

All Entrees include Chef’s Choice of Vegetables
All Dinners are served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Selection of Hot Teas and Iced Tea
BUFFET SELECTIONS

COCKTAIL HOUR
Domestic and Imported Cheese Display, assorted gourmet crackers
Fresh Fruit and Vegetable Crudites with Ranch and Yogurt Dips,
Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus
served with Crostini’s and Bread Sticks

Butlered and Stationary Hot Hors d’Oeuvres are optional at an additional expense

Add a Hot Dip $4.50 per person
(Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie)

Add 3 Butlered Hors d’Oeuvres $11.50 per person
Choices:
Chef Carl’s Mini Crab Cakes with Remoulade
Spanakopita
Coconut Chicken with Dipping Sauce
Goat Cheese Crostini
Tenderloin of Beef Crostini with Horseradish Sauce
Sesame Crusted Ahi Tuna
(Additional choices available upon request)

SALADS
(choose one)
Spring Greens with Choice of Two Dressings
Caesar Salad, Spinach Salad
Pasta Salad with Fresh Vegetables
Orzo with Fresh Vegetables
Spinach Salad with Candied Pecans, Red Onion, Roquefort Cheese, Warm Bacon
Balsamic Dressing

ENTRÉE
Chicken with Champagne Cream Sauce
Carved Pork Loin with Cracked Pepper Brandy Sauce
Shrimp and Scallop Scampi
Chicken Chesapeake with Hollandaise and Asparagus
Grilled Breast of Chicken with Fresh Tarragon
Penne Pasta with Porcini Mushroom Cream Sauce (Vegetarian)
Portobello Florentine (Vegetarian)
**VEGETABLES**  
(choose one)  
- Fresh Green Beans with Toasted Almonds  
- Ginger Stir Fry Vegetable Medley  
- Citrus Glazed Whole Baby Carrots  
- Broccoli and Cauliflower Florets with Herb Butter  
- Zucchini, Yellow Squash, and Carrots  

**ACCOMPANIMENTS**  
(choose two)  
- Roasted Potatoes with Fresh Rosemary  
- Rice Pilaf  
- Herbed Cous Cous  
- Garlic Mashed Potatoes  
- Baked Stuffed Potato  

**DESSERTS**  
(choose one)  
- Seasonal Sliced Fruits  
- Assorted Gourmet Mini Pastries  
- Assorted Dessert Mousses  

Champagne Toast  
Warm Rolls and Butter  
Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea  

**2 Entrée Choices - $121.00 per Person**  
**3 Entrée Choices - $131.00 per Person**
STATION SELECTIONS

COCKTAIL HOUR
Domestic and Imported Cheese Display, assorted gourmet crackers
Fresh Fruit and Vegetable Crudités with Ranch and Yogurt Dips.
Spinach Artichoke Dip, Tomato Basil Bruschetta, and Roasted Red Pepper Hummus
served with Crostini’s and Bread Sticks

Butlered and Stationary Hot Hors d’Oeuvres are optional at an additional expense

Add a Hot Dip  $4.50 per Person
(Crab, Mushroom Truffle Dip, Artichoke Dip, or Baked Brie)

Add 3 Butlered Hors d’Oeuvres  $11.50 per Person
Choices:
Chef Carl’s Mini Crab Cakes with Remoulade
Spanakopita
Coconut Chicken with Dipping Sauce
Goat Cheese Crostini
Tenderloin of Beef Crostini with Horseradish Sauce
Sesame Crusted Ahi Tuna
(Additional choices available upon request)

SECOND AND THIRD HOURS

CARVING STATION WITH ATTENDANT
Choice of one:
Smoked Turkey Breast
Honey-Glazed Ham
Pork Tenderloin
Ahi Tuna
Served with rolls and condiments

CHOICE OF TWO OF THE FOLLOWING ACTION STATIONS

ASIAN STATION
Choice of two Stir Fry Entrees:
Chicken, Pork or Shrimp
Served with White Rice, Vegetables, Soy Sauce,
Sweet and Sour Sauce, Szechwan Sauce
PASTA STATION
Two Pastas and two Sauces:
Penne and Tortellini Pasta, Marinara and Alfredo
Vegetables, Garlic, Sundried Tomato Pesto, Parmesan Cheese
Served with Fresh Vegetables, Caesar Salad, and Bread Sticks

RISOTTO STATION
Orzo and Risotto
Lemon Chardonnay Cream Sauce, Rosemary Sweet Potato Sauce, Herbs,
Bleu Cheese, Parmesan, Baby Shrimp, Shallots and Garlic, Peas

FOURTH AND FIFTH HOURS
Seasonal Sliced Fruits
Assorted Gourmet Mini Pastries
Assorted Dessert Mousses
Champagne Toast
Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

$133.00 per Person