

# Virден Retreat Center

Lewes, Delaware

## Wedding Package



Celebrate at the Beach with Sunsets and Sea Air  
as your backdrop to a Perfect Day  
...only at The Virден Center.

700 Pilottown Road • Lewes DE 19958 • 302-645-4100

The Virden Retreat Center offers Full Service Wedding Receptions in a casual, relaxed, serene, back to nature, setting for 25 to 200 people.

Our experienced staff can help you plan the perfect Beach Wedding Ceremony from start to finish....

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Your Wedding Reception Package includes:

Display of fresh Vegetable crudités & Fruit and cheeses

A selection of Hot & Cold Butlered Hors D'oeuvres

A Five Hour Party with four hours of Open bar

...including Call Brand Liquors, Virden House Wine, Domestic and Premium Beers, Juices and Soft Drinks

Sparkling Champagne Toast

Table Centerpieces for your guest tables

Served or Buffet style four course dinner

An Overnight Room for the Bride and Groom

Private Hospitality Room for the Bridal Party

with complementary hors d'oeuvres and bar

Special overnight room rates for your guests

Wedding Coordinator to assist you in planning your special day

Virden China and Linens

Dance Floor and full DJ setup (tables & electricity)

Use of the Virden Center grounds for your ceremony & pictures

The following package pricing is for a minimum of 90 or more guests.

A charge of \$20 per person under the minimum of 90 guests will apply.

Our Wedding Package begins with.....

~Cocktail Hour~

One hour Call Brands Open bar

~Hors D'oeuvres~

Display of Fresh Vegetables with spicy ranch dipping sauce  
Assorted Domestic and Imported Cheeses, Garnished with Fruit and served with Assorted  
Crackers and mustard  
and...

A Choice of Four Butlered Hors d'oeuvres

Beef or Chicken Teriyaki Brochettes ~ Spanikopita ~ Mediterranean Antipasto Skewer  
Broccoli & Cheese Puffs ~ Miniature Crab Balls ~ Scallops wrapped in Bacon ~  
Crab or Sausage stuffed Mushrooms ~ Baked Brie in Puff Pastry with Raspberry Sauce ~  
Baked Crab Dip ~ Tenderloin Canapés ~ Coconut Shrimp ~  
Asparagus wrapped in Prosciutto ~ Wild Mushroom Crustini ~ Asian Spring Rolls  
Seafood Stuffed Belgian Endive Leaves ~ Toasted Mushroom Raviolis

...at this point you may select either a Sit-down Plated style dinner  
...or a Bountiful Wedding Buffet (see options below)

Option One:

~Served Plated Dinner~

Champagne Toast

Appetizer

Select one

Sliced melon wrapped in Prosciutto  
Fresh Fruit Medley  
Creamy Seafood Bisque  
Traditional Wedding Soup  
Jumbo Shrimp Cocktail (additional \$6.00 per person)  
Stuffed Portabella Mushroom  
Lobster Ravioli with Roasted Red Pepper Cream

All prices in this offering are per person, unless otherwise noted, and are subject to a 20% gratuity

## Salad

Please select one

Mixed Garden Greens with Raspberry Vinaigrette

Baby Field Greens with Champagne Vinaigrette

Traditional Caesar Salad

Beefsteak Tomatoes and Fresh Buffalo Mozzarella with Basil Vinaigrette

## Entrees

Breast of Chicken with Artichokes, Sun-dried tomatoes, and a light Lemon cream	\$69.95
Grilled Breast of Chicken Marsala	\$68.95
Stuffed Chicken with Prosciutto and Fontina Cheese	\$70.95
Herb Crusted Roast Loín of Pork ~ Sauce Robert	\$69.95
Roast Sirloin of Beef w/ wild mushroom demiglace	\$68.95
Char Grilled Marinated London Broil ~ Topped with sautéed mushrooms	\$68.95
Herb Roasted Prime Rib of Beef au jus ~ Tender & Juicy	\$75.00
Filet Mignon with Sliced Mushrooms and sauce béarnaise	\$76.95
Flounder Florentine ~ Stuffed w/spinach and topped w/ a Creamy Shrimp Sauce	\$71.95
Oven Poached Atlantic Salmon with Sweet & Spicy Plum Glaze	\$69.95
Stuffed Flounder with Jumbo Lump Crabmeat and Lobster Cream	\$75.95
Virde Surf and Turf ~ Sautéed Jumbo Lump Crab cake and Filet Mignon	\$77.95

(You may choose to have 2 entrée choices to offer your guests for a nominal charge of \$3.00 extra per person)

## Accompaniments (please choose 2)

Blended Wild Rice ~ Oven Roasted Potatoes ~ Red Skin Mashed Potatoes

Steamed Fresh Vegetable Medley ~ Glazed Baby Carrots ~

Fresh Green Beans with Roasted Red Pepper or Almondine

## Dessert

Chef's Miniature Dessert Table to include Mini Éclairs, Petit Fours, Cream Puffs

Served with your Wedding Cake

Fresh Brewed Coffee, Hot Tea, and Iced Tea

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## Option Two:

...or you may choose from our Chef's bountiful buffet

(see next page)

## ~ Buffet Dinner Selections ~

Champagne Toast

### Salad

Please select one of the following:

Mixed Garden Greens with Raspberry Vinaigrette

Baby Field Green with Champagne Vinaigrette

Traditional Caesar Salad

### Entrées

Roast Top Round of Beef au jus, Virginia Baked Ham, or Roast Turkey

Carving Station... served with appropriate condiments

(\*add \$4.95 per person for Carved Prime Rib or Tenderloin of Beef\*)

...and a choice of one of the following Entrées:

Boneless Chicken Breast with Artichokes, Sun-Dried tomatoes & Lemon cream	\$69.50
Breast of Chicken Marsala	\$68.95
Virten Chicken Supreme stuffed w/ mushroom duxelle and seafood sauce	\$70.95
Stuffed Chicken with Prosciutto and Fontina Cheese	\$70.95
Char-Grilled London Broil with Mushrooms and au jus	\$69.95
Stuffed Flounder Florentine with a creamy seafood sauce	\$71.95
Oven Poached Salmon with Sweet & Spicy Plum Glaze	\$70.95
Seafood Newburg	\$73.95
Stuffed Flounder with Jumbo Lump Crab Imperial	\$75.95
Mediterranean Pasta ~ Our Chef's Specialty	\$68.95

(\* A third entrée may be added to the buffet for an additional \$4.00 per person\*)

### Accompaniments (choose 2)

Blended Wild Rice ~ Oven Roasted Potatoes ~ Red Skin Mashed Potatoes

Steamed Vegetable Medley ~ Glazed Baby Carrots ~

Fresh Green Beans with Roasted Red Pepper

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Chef's Miniature Desserts Table ~ Coffee, Hot Tea & Iced Tea

Then...your evening continues with 3 additional hours of open bar to accompany dancing and wedding activities...

All prices in this offering are per person, unless otherwise noted, and are subject to a 20% gratuity

## Option Three...

....or you could choose our Cocktail Party Wedding Reception format ...  
.... not so Traditional, yet still Casually Elegant

### ~Cocktail Hour~

One hour Call Brands Open bar

### ~Hors D'oeuvres~

Display of Fresh Vegetables with spicy ranch dipping sauce  
Assorted Domestic and Imported Cheeses, Garnished with Fruit  
and served with Assorted Crackers and mustard

...At this point your Reception continues (with 3 additional hours of open bar)  
into our dining room

beginning with Announcements and a Champagne Toast  
...then your Full Service Hors D'oeuvres Buffet begins...

Roast Top Round of Beef au jus, Herb Roasted Pork Loin, or Roast Turkey  
Carving Station... served with appropriate condiments  
(\*add \$4.95 per person for Chef Carved Tenderloin of Beef\*)

Please Choose 7 from the following:

#### Cold Selections:

Shrimp or Crab Mousse	Tenderloin Canapés
Asparagus wrapped in Prosciutto	Bruschetta Display
Stuffed Artichokes with Seafood Salad	Mediterranean Antipasti Skewer
International Sausage Display	Seafood stuffed Belgian Endive
Jumbo Shrimp Cocktail Display ~ (add \$5.95 per person)	

#### Hot Selections:

Bourbon Meatballs	Beef Teriyaki Brochettes
Baked Crab Spread	Mushroom Crustini
Assorted Mini Quiche	Stuffed Mushrooms w/crab or sausage
Vegetable or Seafood Spring Rolls	Coconut Shrimp with Pineapple Salsa
Spanikopita with Spinach and Feta Cheese	Mini Chicken or Vegetable Quesadillas
Baked Brie in Puff Pastry w/ Raspberry	Broccoli and Cheese Puffs
Scallops Wrapped in Bacon	Chesapeake Bay Mini Crab Cakes
Chicken & Pineapple Brochettes	Mini Chicken Cordon Bleus

In addition, the Cocktail/Hors D'oeuvres Reception includes...

....A Special International Coffee and Miniature Desserts Station  
including Amaretto and Hazelnut Coffees, Gourmet Teas  
...and a sumptuous selection of mini desserts and your Wedding Cake

The evening continues with the open bar to accompany your  
dancing and wedding activities...

## Cocktail Wedding Reception Package:

\$72.95 per person

The Cocktail Reception Package Includes:

A Five Hour Party with four hours of open bar...

....including Call Brand Liquors, Virden House Wine, Domestic  
and Premium Beers, Juices and Soft Drinks

Sparkling Champagne Toast

Table Centerpieces for your guest tables

An Overnight Room for the Bride and Groom

Private Hospitality Room for the Bridal Party with complementary hors d'oeuvres and bar

Special overnight room rates for your guests

Wedding Coordinator

Virden China and Linens

Dance Floor and full DJ setup (tables & electricity)

Use of the Virden Center grounds for your ceremony & pictures

\*Be sure to ask us about some decorative additions to add to the atmosphere  
of your evening such as our Tented Garden Patio,  
White Wedding chairs, Raised Head Table Arrangement\*

In addition we have Overnight Rooms available for your out of town guests or  
those who wish to walk home for the evening down our quiet path...

All prices in this offering are per person, unless otherwise noted, and are subject to a 20% gratuity

# Viriden Conference & Retreat Center

## Wedding Rehearsal Dinner Package

### Cocktail Hour:

Fresh Vegetable Crudite w/ Creamy Ranch Dip  
Cheese & Fruit Display with Assorted Crackers and Spicy Mustard  
Choice of 2 Hot Hors d'oeuvres (from our Catering Menu)  
One Hour Open Call Brands Bar

### Your Rehearsal Dinner Includes:

Fresh Fruit Medley or Chef's Soup du Jour  
Mixed Greens Salad w/ 2 choices of dressings

### Choice of Entrée from the following:

Sliced Sirloin of Beef au jus  
Stuffed Chicken Breast w/ Mushrooms and Wild Rice  
Stuffed Chicken with Prosciutto & Fontina Cheese  
Oven Poached Salmon with Lemon Dill Wine Sauce  
Stuffed Flounder Florentine  
Oven Roasted Potatoes or Rice Pilaf, & Steamed Fresh Vegetable Medley  
Rolls and Butter  
Coffee, Tea, Decaf and Ice Tea  
Our Chef's Selected Dessert du Jour

Package Price @ \$47.95 per person

Wine table service available during Dinner Hour (ask for details)

Add \$2.50 per/person for split entrée choices

\*Buffet Menus also Available with similar pricing\*

Pricing includes Facility Rental Fee, Table Centerpieces & Linens

~ Overnight Lodging available for your Wedding Guests ~



\*An 20% Gratuity will be added to all food and beverage\*

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