Virden 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 Virden 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....

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 self-serve Bar
Special Overnight Room rates for your out of town 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. Prices subject to change due to market fluctuations.
Our Wedding Package begins with.....

~Cocktail Hour~

One hour Call Brands Open Bar

~Hors D’oeuvres~

Display of Fresh & Roasted Vegetables with Spicy Ranch Dipping Sauce
Assorted Domestic and Imported Cheeses, Smoked Meats, Garnished with Fresh Fruit
served with Assorted Crackers and Dipping Sauces

A Choice of Four Butlered Hors D’oeuvres

Beef or Chicken Teriyaki Brochettes ~ Spanakopita ~ 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 Raviolis

...at this point you may select either a Sit-down Plated style dinner
...or a Bountiful Wedding Buffet

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 with Orzo, Roasted Red Peppers & Spinach
    Lobster Ravioli with Roasted Red Pepper Cream

All prices in this offering are per person, unless otherwise noted, and are subject to a 21% gratuity
Salad
Please select one

Mixed Garden Salad with Raspberry Vinaigrette
Baby Field Greens with Almonds & Mandarin Oranges and a Citrus Vinaigrette
Traditional Caesar Salad with Parmesan Cheese & Crispy Croutons
Strawberry, Feta, & Bacon Spinach Salad with Poppy Seed Vinaigrette

Entrees
Breast of Chicken with Artichokes, Sun-dried Tomatoes, and Lemon Cream $77.95
Grilled Breast of Chicken Forestiere with Bacon, Mushrooms & Shallots $77.95
Stuffed Chicken with Prosciutto and Fontina Cheese $78.95
Herb Crusted Roast Pork Tenderloin ~ Sauce Robert $78.95
Roast NY Sirloin of Beef with Wild Mushroom Demi Glace $76.95
Char Grilled Marinated London Broil ~ Topped with Sautéed Mushrooms $79.95
Herb Roasted Prime Rib of Beef au jus ~ Tender & Juicy $84.95
Filet Mignon with Sliced Mushrooms and Sauce Béarnaise $86.95
Stuffed Flounder Florentine ~ Topped with a Creamy Seafood Sauce $83.95
Sesame Crusted Atlantic Salmon with Sweet & Spicy Plum Glaze $79.95
Stuffed Flounder with Jumbo Lump Crabmeat and Lobster Cream $85.95
Virden Surf and Turf ~ Sautéed Jumbo Lump Crab Cake and Filet Mignon $89.95

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

Accompaniments (please choose 2)
Oven Roasted Potatoes ~ Red Skin Mashed Potatoes ~ Wild Rice Pilaf
Roasted Vegetable Medley ~ Glazed Baby Carrots ~
Fresh Green Beans with Roasted Red Pepper or Almonds

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)
- Mixed Garden Salad with Raspberry Vinaigrette
- Baby Field Greens with Almonds & Mandarin Oranges and a Citrus Vinaigrette
- Traditional Caesar Salad with Parmesan Cheese & Crispy Croutons
- Strawberry, Feta, & Bacon Spinach Salad with Poppy Seed Vinaigrette

Entrées

Top Round of Beef au jus, Applewood Smoked Ham, or Roast Turkey Breast

Carving Station... served with appropriate condiments
(*add $5.95 per person to upgrade to Carved Prime Rib or Tenderloin of Beef*)

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

- Boneless Chicken Breast with Artichokes, Sun-Dried tomatoes & Feta Cheese $76.95
- Breast of Chicken Forestiere with Bacon, Mushrooms, & Shallots $76.95
- Tuscan Chicken Mornay Topped w/ Spinach, Roasted Red Pepper, & Olives $77.95
- Stuffed Chicken with Prosciutto and Fontina Cheese $77.95
- Char-Grilled London Broil with Mushrooms and au jus $78.95
- Stuffed Flounder Florentine with a Creamy Seafood Sauce $82.95
- Sesame Crusted Salmon with a Spicy Plum Glaze $78.95
- Seafood Scampi w/ Bowtie Pasta, White Wine & Garlic Butter $81.95
- Stuffed Flounder with Jumbo Lump Crab Imperial & Lobster Cream $84.95
- Mediterranean Pasta ~ Our Chef’s Specialty $74.95

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

Accompaniments (please choose 2)

- Oven Roasted Potatoes ~ Red Skin Mashed Potatoes ~ Wild Rice Pilaf
- Oven Roasted Vegetable Medley ~ Glazed Baby Carrots ~
- Fresh Green Beans with Roasted Red Pepper or Almonds

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 21% 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 Stationed 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 to upgrade to Chef Carved Tenderloin of Beef)

Please Choose 6 from the following:

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

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

All prices in this offering are per person, unless otherwise noted, and are subject to a 21% gratuity
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:**

$82.95 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 2.1% gratuity*
Virden 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 ~

*A 21% Gratuity will be added to all food and beverage*

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