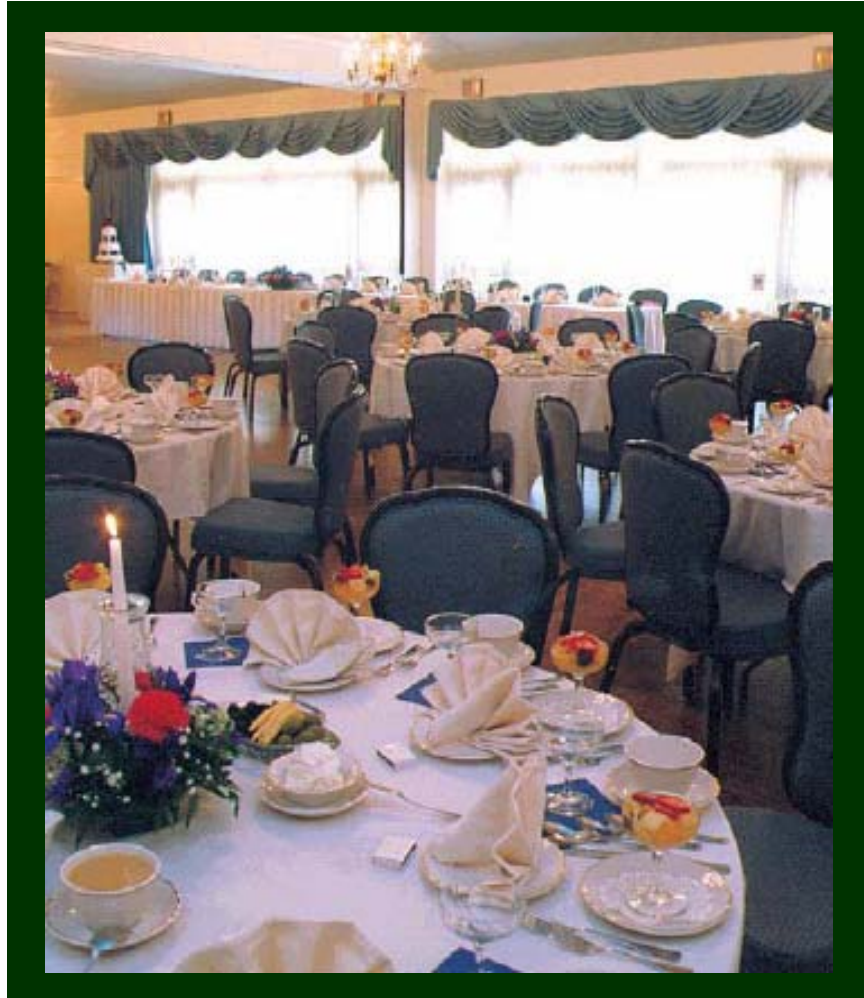




Private Events



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Delaware National Country Club

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Wilmington, DE 19808-1547



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BROCHURES are also available for
Athletic Activities & Wedding Receptions
Please inquire.



Guidelines & Room Charges

1. ROOM SET-UP CHARGES WILL BE IN EFFECT FOR ALL MEETINGS AND PARTIES. Private rooms are available from either 8:00 am until 5:00 pm or from 6:30 pm until 1 am. **When both time periods are required, the room set-up charges will be effective for each time period.**
2. LUNCHEONS AND DINNERS: **Room charges are waived for the space required for a luncheon or dinner (dinner prices are in effect for all weekend events) when the minimum room requirement is satisfied.** For space required in addition to the meal area, there will be a room set-up charge as listed below.

	Room Charge Weekdays	Room Charge Weeknights	Room Charge Weekends	Deposit Required	Minimum Room Requirements
BALLROOM	\$400.00	\$550.00	\$1,000.00	\$1,000.00	100 people
WOODDALE ROOM & CAROUSEL LOUNGE	\$250.00	\$350.00	\$600.00	\$1,000.00	50 people
DUNHAM ROOM (Half Room)	\$150.00 (\$75.00)	\$150.00 (\$75.00)	\$250.00 (\$125.00)	\$250.00 (\$125.00)	25 people (15 people)
GINTHER ROOM	\$ 75.00	\$ 75.00	\$125.00	\$125.00	15 people
DUNHAM & GINTHER	\$225.00	\$225.00	\$375.00	\$375.00	40 people

3. Room deposits are required to confirm all bookings. Deposits are refundable if the Country Club receives written notice one year prior to the date of the event.
4. Two (2) weeks prior to the event, the menu, arrangements and 75% of your anticipated balance is required to be submitted. The remaining balance is due on the day of the event.
5. Two (2) days prior to the event, the guaranteed number of persons attending is required. The maximum number of estimated guests recorded on the confirmation will be used as the guarantee if an updated number is not submitted.
6. Acceptable payment methods are Cash, Personal Check, Visa, MasterCard, Discover or American Express.
7. Due to restrictions set forth by the Board of Health, outside food or beverage of any kind is prohibited.
8. A guest list is required prior to the event. This may be mailed to the Clubhouse Office in advance.
9. **NO ALCOHOLIC BEVERAGE may be brought onto the property for consumption or for use as a prize or party favor. (STATE LAW)**
10. **We reserve the right to make reasonable substitutions in rooms chosen, set-up arrangements, and/or menu selections.**

Above Prices, Terms & Conditions Subject to Change

Effective January 1 – December 31, 2009



Room Facilities

	BALLROOM	DUNHAM A or B	GINTHER	WOODDALE	CAROUSEL LOUNGE
Size	76' x 38'	40' x 30' (20' x 30')	17' x 30'	39' x 37'	--
Area	2888 sq. ft.	1200 sq. ft. (600 sq. ft.)	510 sq. ft.	1443 sq. ft.	600 sq. ft.
Set Up	Recommended maximum number of people				
Theater	375	90 (40)	40	125	40
Schoolroom	150	48 (16)	16	50	20
Conference	24	38 (20)	20	24	20
U-Shape	32	24 (12)	16	30	16
Round Tables	224	64 (32)	32	88	32
Rectangular Tables	300	100 (50)	40	100	40
Standing Reception	400	100 (50)	40	100	50
DINNER DANCES					
Round Tables	176	64		60	
Rectangular Tables	240	70		80	
WEDDING RECEPTIONS (includes rectangular head table)					
Round Tables	172	56		80	
Rectangular Tables	220	70		100	

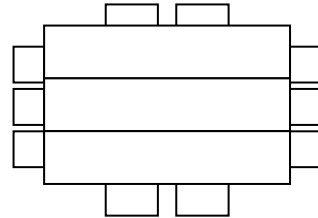
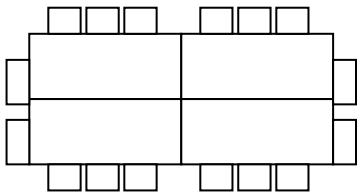
The capacities listed are considered practical maximums. Since every function is an individual affair, these capacities may not apply in your case. When planning a function that approaches these limits, it is wise to discuss your exact set-up requirements with us. Sometimes a few additional people may be accommodated.



Meeting set-ups

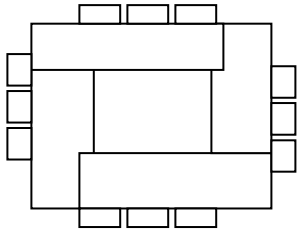
CONFERENCE

FOR MEETINGS CONSISTING ENTIRELY OF DISCUSSION, NO PRESENTATION



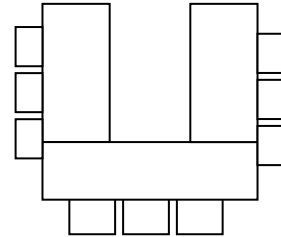
HOLLOW SQUARE

A CONFERENCE SET-UP FOR LARGER GROUPS



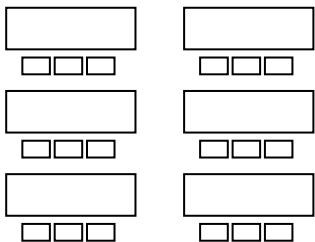
U-SHAPE

FOR MEETINGS CONSISTING OF PRESENTATION AND DISCUSSION



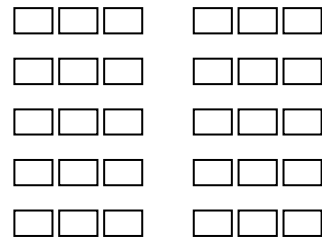
SCHOOLROOM

FOR MEETINGS CONSISTING ENTIRELY OF PRESENTATION AND REQUIRING NOTE TAKING OF ATTENDEES



THEATER

FOR LECTURE MEETINGS WITH LITTLE OR NO NOTE TAKING





Meeting Equipment

The following list includes all equipment currently maintained on premise.

The cost listed is per unit.

All rooms may be equipped (upon request) with a Lectern,
Easel with Flipchart & Markers and a Microphone at no additional cost.

Wireless Internet is also available upon request

2 Standing Lecterns
3 Table Lecterns

1 Microphone Mixer
5 Microphone Stands
2 Lavalier Microphones
5 Microphones
1 Wireless Lavalier Microphone

\$15.00 charge for each
additional microphone needed.

2 35 mm Carousel Slide Projectors
@ \$45.00 with remote control

3 Overhead Projectors @ \$45.00

1 Screen 8 ft. x 8 ft. @ \$40.00
1 Screen 10 ft. x 10 ft. @ \$40.00
Portable Screens 5 ft. x 5 ft. @ \$15.00

1 Laser Pointer @ \$15.00

1 Conference Phone

1 DVD player with TV @ \$80.00

1 ½" Video VHS Cassette Recorder (Color TV)
@ \$80.00

TV Monitor only @ \$45.00

Easel with Flipchart & Markers @ \$25.00

1 Disklavier player piano \$100.00

Pads and Pencils for groups of 25 people or more @ \$.50 per person.

**Our standard tables include: 60 inch rounds, 8 ft. x 30" rectangular
and 8ft. x 18" schoolroom tables.**

Prices effective January 1 – December 31, 2009



Coffee Breaks & Refreshments

BREAK SUGGESTIONS

STANDARD

\$ 7.75 per person

The Standard consists of: Coffee, Decaffeinated Coffee & Teas throughout the day and Bakery Pastries served in the morning.

CONTINENTAL

\$10.00 per person

The Continental consists of: Coffee, Decaffeinated Coffee & Teas throughout the day and Assorted Juices served in the morning along with Bakery Pastries.

EXECUTIVE

\$13.50 per person

The Executive consists of: Coffee, Decaffeinated Coffee & Teas throughout the day and Assorted Juices served in the morning along with Seasonal Fresh Fruit Bowl, Bakery Pastries & Bagels with Cream Cheese.

REFRESHMENTS

COFFEE, DECAF COFFEE & HOT TEA BY THE POT	\$12.00 per pot
JUICE	\$ 2.50 per bottle
BOTTLED WATER	\$ 1.50 per bottle
SOFT DRINKS	\$ 1.50 per can
MINIATURE ECLAIRS or MINIATURE CREAM PUFFS	\$14.50 per dozen
PETITE FOURS	\$18.00 per dozen
HOME STYLE COOKIES	\$14.00 per dozen
BROWNIES	\$20.00 per dozen
SOFT PRETZELS	\$20.00 per dozen
PRETZEL BASKET	\$ 2.50 per basket
SLICED FRESH FRUIT	\$ 4.75 per person
SLICED FRESH FRUIT & HOMESTYLE COOKIES	\$ 5.75 per person
SLICED FRESH FRUIT AND IMPORTED CHEESE with CRACKERS	\$ 7.75 per person
GRANOLA BARS	\$ 2.00 per person

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Breakfast Selections

AVAILABLE ONLY ON WEEK DAYS UNTIL 10:00 AM

BUFFET BREAKFAST

THE CLUBROOM BUFFET \$14.50 (15 person minimum)

Fresh Fruit
Juice
SCRAMBLED EGGS (Half Plain, Half with Diced Ham)
Bacon, Sausage
Home Fries
Bakery Muffins & Pastries, Bagels with Cream Cheese
Beverage

Add French Toast with Caramelized Apples + \$1.50 per person

JUST FOR STARTERS \$13.50 (15 person minimum)

Fresh Fruit
Assorted Juice
Coffee, Hot Tea

Choice of one

Scrambled Eggs
French Toast
Pancakes

*Breakfast Sandwich

*(English Muffin, Egg, Ham, Cheese)

Choice of one

Bacon
Sausage
Ham Slice

Choice of one

Bagels with Cream Cheese
Bakery Pastries
Bakery Muffins

SERVED BREAKFAST

THE WAKE-UP CALL \$12.50

Orange Juice
Fresh Fruit
SCRAMBLED EGGS
Home Fries
Bacon, Sausage
Bakery Muffins & Pastries
Beverage

THE RISE AND SHINE \$12.50

Orange Juice
HAM, EGG & CHEESE CROISSANT SANDWICH
Home Fries
Fresh Fruit Garni
Beverage

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Brunch Buffet

BRUNCH MENUS ARE AVAILABLE FOR GROUPS OF 25 PEOPLE OR MORE.

BUFFET BRUNCH - \$16.50

Juice
Watermelon Basket
Soup du Jour
Smoked Salmon, Garni
Pasta with Marinara or Cream Sauce
Garden or Caesar Salad
Sausage
Bacon
Home Fries
Scrambled Eggs
Eggs Benedict
French Toast
Bakery Pastries
Beverage

The following items are available at an additional charge

Carved Roast Sirloin of Beef + \$3.00 per person

Omelet Station + \$4.00 per person

Mimosas & Bloody Marys + \$5.25 per serving

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Meeting Lunches

AVAILABLE FOR BUSINESS MEETINGS ON WEEK DAYS ONLY UNTIL 2:30 PM

\$15.50 per person

BUFFET MEALS

THE STOCKDALE

Soup du jour
Garden Salad Bowl with Dressings
Tray of Assorted Wraps
Potato Chips
Dessert
Beverage

THE LANCASTER

Soup du jour
Chicken Caesar Bowl
Sliced Turkey, Ham & Roast Beef
Assorted Cheeses
Lettuce, Tomato & Onion
Potato Chips
Rolls and Breads
Dessert
Beverage

THE NEW YORKER

Soup du jour
Sliced Corned Beef, Pastrami, Turkey,
Roast Beef, Ham and Cheeses
Lettuce, Tomato & Onion
Potato Salad
Cole Slaw
Pasta Salad
Rolls and Breads
Dessert
Beverage

SERVED MEALS

THE SMART CHOICE

Garden Salad
CROISSANT SANDWICH with
SLICED FRUIT GARNI
(1/2 Chicken Salad &
1/2 Roast Beef with Provolone)
Dessert
Beverage

CHEF'S SPECIAL MENU

(Only available to meetings with an early morning start; maximum 35 people)

Menu prepared daily by our Chef.
Individuals select from 4 entrees.
also includes:
Garden Salad
Dessert
& Beverage

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Luncheon Suggestions

AVAILABLE UNTIL 2:30 PM

YOUR ENTRÉE SELECTION WILL BE SERVED WITH CHOICE OF APPETIZER OR SALAD,
TWO VEGETABLE SELECTIONS, ROLLS, BUTTER, DINNER BEVERAGE AND DESSERT.

See Page 17 for Selection of Appetizer or Salad, Vegetables and Dessert.

BEEF	6oz. Oven Roasted Prime Rib of Beef	\$19.50
	6oz Petite Filet Mignon, Herb Demi Glaze	\$23.00
	Oven Roasted Sirloin of Beef, au jus	\$16.50
	London Broil, Sherry Mushroom Sauce	\$15.50
	Open Face Hot Roast Beef Sandwich, Gravy	\$15.50
PORK	Baked Country Ham, Port Wine Mushroom Sauce	\$15.50
	Herb Crusted Pork Tenderloin, Apple Demi Glaze	\$15.50
POULTRY	Stuffed Chicken Breast, Apricot Glaze	\$15.50
	Chicken Breast Parmigiana	\$15.50
	Herb Marinated Breast of Chicken, au jus	\$15.50
	Baked Breast of Chicken, Wild Mushroom Marsala Sauce	\$15.50
	Breast of Chicken Stuffed with Spinach, Roasted Peppers, Prosciutto and Mozzarella Cheese, Demi Glaze	\$17.50
	Chicken Oscar	\$18.50
Oven Roasted Turkey with Dressing, Gravy	\$15.50	
SEAFOOD	Baked Fresh Flounder Filet, Lemon Beurre Blanc	\$15.50
	Baked Fresh North Atlantic Salmon, Shrimp Sauce	\$15.50
	Baked Fresh Tilapia, Dill Cream Sauce	\$17.50
	5 oz. Jumbo Lump Crab Cake	\$21.00
VEGETARIAN (No Vegetable Selection)	Vegetarian	\$15.50
	Vegetarian Lasagna	\$15.50
	Strictly Vegan	\$15.50
PASTA (*only one vegetable)	Chicken Vegetable Penne Pasta	\$15.50
	Fettuccini Primavera	\$15.50
	Tortellini Carbonara	\$15.50
	Cheese Ravioli in a Basil Cream Sauce	\$15.50
	Lasagna	\$15.50
SALAD PLATES (No Vegetable Selection)	Chef's Salad, Choice of Dressing	\$15.50
	Herb Marinated Breast of Chicken Salad	\$15.50
	Herb Marinated Chicken Caesar Salad	\$15.50
	Blackened Steak Salad	\$15.50
	Blackened Tuna or Shrimp Caesar Salad	\$17.50
	Chicken Penne Pasta Salad	\$15.50

Two Entrées may be chosen @ \$2.00 extra charge per entrée.

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Lunch Buffet

AVAILABLE UNTIL 2:30 PM

HOT BUFFETS - \$19.50 INCLUDES SALAD, TWO ENTREES, THREE VEGETABLES, ROLLS, BEVERAGE & DESSERT.
(25 person Minimum) *See page 17 for Selection of Vegetables & Dessert.*

ENTREES (Choice of Two)

HAND CARVED OVEN ROASTED SIRLOIN OF BEEF, AU JUS
BEEF TENDERLOIN STROGANOFF OVER NOODLES

BAKED FRESH FLOUNDER, LEMON BEURRE BLANC
BAKED FRESH NORTH ATLANTIC SALMON, SHRIMP SAUCE
SEAFOOD JAMBALAYA OVER RICE
SHERRIED SEAFOOD NEWBURG OVER RICE

SESAME TERIYAKI CHICKEN OVER RICE
BAKED HERB MARINATED BREAST OF CHICKEN, AU JUS
COQ AU VIN
OVEN ROASTED TURKEY WITH DRESSING

PORK TENDERLOIN, APPLE DEMI GLAZE
HAND CARVED BAKED COUNTRY HAM

LASAGNA

VEGETARIAN LASAGNA
VEGETABLE PENNE PASTA STIR FRY

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Bar set-ups

OPEN BAR BY THE HOUR

BAR BRANDS - \$11.00 per person

(each additional hour - \$5.00 p.p.)

Imperial Whiskey
Old Smuggler Scotch
Old Crow Bourbon
Castillo Rum
Barton Gin
McCormick Vodka
Jose Cuervo Tequila
Peachtree Schnapps
Amaretto, Spiced Rum
Coffee Liqueur
Domestic Beer
Merlot
Chardonnay
White Zinfandel
Cabernet Sauvignon
Soft Drinks

PREMIUM BRANDS - \$12.50 per person

(each additional hour - \$5.50 p.p.)

Seagram's 7 & V.O. Whiskey
DeWars & Chivas Regal Scotch
Old Grand Dad & Jack Daniels (Black) Bourbon
Beefeater & Tanqueray Gin
Bacardi Captain Morgans & Parrot Bay Rum
Absolut, Ketel One or Gordons Vodka
Jose Cuervo Tequila
Amaretto, Southern Comfort & Kahlua
Peachtree Schnapps
Heineken, Coors Light, Michelob Ultra &
Yuengling Lager
Mondavi Merlot, Sauvignon Blanc
Mondavi Chardonnay, Pinot Grigio
Mondavi White Zinfandel
Mondavi Cabernet Sauvignon
Soft Drinks

BANQUET PUNCH

Fruit Punch \$25.00 per gallon

BANQUET PUNCHES AND OPEN BAR BY THE HOUR ARE SUBJECT TO 18% SERVICE CHARGE.

CASH OR TAB BAR BY THE DRINK

BAR BRANDS - \$5.25 per drink

PREMIUM BRANDS - \$6.00 per drink

SUPER PREMIUM - \$8.25

SOFT DRINKS - \$1.50

DOMESTIC BEER - \$4.00

IMPORTED BEER - \$5.00

HOUSE WINE - \$4.25 per glass

MONDAVI WINE - \$5.50 per glass

BARTENDER CHARGE: \$50.00

One Bartender Charge (\$50.00)
waived for every \$100.00 in drink sales.

SERVICE CHARGE: \$30.00

Groups of 15 people or less
(not requiring a bar)
may have waiter/waitress service.

Prices effective January 1 – December 31, 2009



Wines

SPARKLING

Perrier-Jouet Grand Brut (France)	\$75.00
“J” Brut (California)	\$62.00
Tosti Asti Spumante (Italy)	\$24.00
Domaine Ste. Michelle Brut (Washington State)	\$24.00
William Wycliff (California)	\$18.00
Korbel Brut (California)	\$27.00
Roderer Estate Brut (California)	\$40.00

WHITE DINNER WINES – Delightful with Light Meats, Fish & Poultry

Chardonnay, J. Lohr Riverstone (California)	\$25.00
Chardonnay, Ferrari-Carano (California)	\$50.00
Chardonnay, Kendall-Jackson (California)	\$30.00
Pinot Bianco, Lageder (Italy)	\$27.00
Riesling, Beringer (California)	\$24.00
Pouilly Fuisse, Louis Jadot (France)	\$42.00
Sauvignon Blanc, Selaks (New Zealand)	\$28.00
Chenin/Viognier, Pine Ridge(California)	\$24.00

BLUSH WINES – Excellent with all Foods

White Zinfandel, Beringer (California)	\$23.00
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RED DINNER WINES – Full Bodied Wines that Complement the Qualities of Red Meats

Cabernet Sauvignon, Estancia (California)	\$27.00
Cabernet Sauvignon, Beringer “Knights Valley” (California)	\$45.00
Cabernet Sauvignon, Sebastiani (Calif.)	\$30.00
Merlot, Chateau St. Jean (California)	\$26.00
Merlot, Sterling Napa (California)	\$45.00
Pinot Noir, Mondavi (California)	\$25.00
Zinfandel, Ravenswood Vintners Blend (California)	\$24.00
Beaujolais, Georges Duboeuf (France)	\$25.00
Shiraz, Rosemount Est. (Australia)	\$27.00

HOUSE WINE BY THE CARAFE (liter)

Franzia, Cabernet, Chardonnay, Merlot, White Zinfandel	\$14.00
Mondavi Woodbridge, Cabernet, Chardonnay, Merlot, White Zinfandel, Pinot Grigio Sauvignon Blanc	\$25.00

**AVAILABILITY OF WINES MAY VARY
WINES MUST BE ORDERED TWO WEEKS PRIOR TO YOUR EVENT**

Prices effective January 1 – December 31, 2009



Hors D'oeuvres

COLD GOURMET SUGGESTIONS

Per 50 pieces:

Curried Chicken Salad Canapé	\$50.00
Salmon Mousse on a Cucumber Chip	\$60.00
Tenderloin on Baguette, Tiger Sauce	\$75.00
Garlic Croutons with Tomatoes, Fresh Mozzarella and Pesto	\$50.00
Fresh Crudité with Dip	\$29.00
Imported Cheese Board with Fresh Fruit Garni & Crackers	\$64.00
Sliced Fresh Fruit Display	\$57.00
2 lb. Port Wine Cheese Ball rolled in Mixed Nuts served with crackers	\$28.00
1 lb. Cheese Spread with Crackers	\$15.00
2 lb. Pate' Sampler with Crackers	\$32.00

50 piece Sushi Rolls, Dipping Sauce	\$80.00
50 piece Cocktail Shrimp	\$124.00
50 piece Oysters on the Half Shell	\$118.00
50 piece Clams on the Half Shell	\$100.00
3 lb. Sliced Smoked Salmon	\$124.00

COCKTAIL ACCOMPANIMENTS

Crock of Goldfish	\$ 4.50
Crock of Bar Mix	\$ 6.00
Crock of Mixed Cocktail Nuts	\$13.50
Potato Chip & Pretzel Basket	\$ 2.50

SALADS

1 lb. Shrimp Salad	\$30.00
1 lb. Cole Slaw	\$ 4.50
1 lb. Potato Salad	\$ 4.50
1 lb. Pasta Salad	\$ 5.00
Antipasta Tray (per person)	\$ 8.00
Garden or Caesar Salad Bowl (per person)	\$ 3.00

HOT GOURMET SUGGESTIONS

Per 50 pieces:

Vegetable Spring Roll, Oriental Dipping Sauce	\$60.00
Spinach & Artichoke in a Wonton Cup	\$100.00
Quiche Lorraine	\$75.00
Cocktail Franks Wrapped in Puffed Pastry	\$60.00
Mushroom Caps with Crabmeat & Boursin Cheese Stuffing	\$89.00
Mushroom Caps with Cheese & Sausage	\$62.00
Salmon & Goat Cheese Purse	\$100.00
Crab Imperial on Toast Points	\$65.00
Clams Casino	\$108.00
Sea Scallops Wrapped in Bacon	\$88.00
Shrimp & Black Bean Quesadillas	\$95.00
Coconut Shrimp	\$100.00
Chicken Livers Wrapped in Bacon	\$59.00
Chicken & Cheese Quesadillas	\$80.00
Chicken Wings	\$50.00
Sesame Chicken Satey	\$100.00
Beef Teriyaki Satey	\$105.00
Beef Wellington	\$105.00
Swedish Meatballs	\$59.00
Jalapeno Poppers	\$65.00
Cheese Puffs	\$59.00
Phyllo stuffed with Raspberry & Almond Brie	\$90.00
Phyllo stuffed with Spinach and Feta Cheese	\$70.00

GOURMET DIPS

2 lb. Baked Crab Imperial Dip	\$114.00
2 lb. Baked Crab & Artichoke Dip	\$88.00
2 lb. Spinach & Artichoke Dip	\$65.00

SAUTE' STATIONS

Assorted Pasta with Sauces	\$8.00 per person
*Shrimp, Chicken, or Beef Stir Fry with Rice	
* (Choice of Two)	\$9.00 per person

ASSORTED SANDWICH SELECTIONS

50 pc. Assorted Tea Sandwiches	\$60.00
3 lb. Sliced Cold Oven Roasted Sirloin of Beef, Glazed Country Ham, Oven Roasted Breast of Turkey served with Rolls & Condiments	\$81.00
1 lb. Sliced Swiss, Monterey Jack & Provolone Cheeses	\$15.00

6 lb Oven Roasted Tenderloin of Beef	\$235.00
12 lb. Oven Roasted Breast of Turkey	\$135.00
12 lb. Oven Roasted Sirloin of Beef	\$265.00
10 lb. Glazed Country Ham	\$135.00

All sliced meats are served with Fresh Baked Rolls & Condiments

CARVER FEE \$80.00

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Cocktail Hours & Parties

HORS D'OEUVRES BY THE HOUR - \$10.50 per person (each additional hour \$6.00 per person)

Imported Cheese Board with Fresh Fruit Garni & Crackers
Fresh Crudit  with Dip

Choice of Four

Cheese Puffs	Quiche Lorraine	Mushroom Caps with Cheese & Sausage Stuffing
Sea Scallops wrapped in Bacon	Garlic Croutons with Tomatoes, Fresh Mozzarella & Pesto	Phyllo with Spinach & Feta Stuffing
Cocktail Franks wrapped in Puff Pastry	Vegetable Spring Roll, Oriental Dipping Sauce	Salmon Mousse, Cucumber Chip
Crab Imperial on Toast Points	Chicken Wings	Swedish Meatballs
Curried Chicken Salad Canap�		Jalapeno Poppers

HORS D'OEUVRES SELECTION FOR COCKTAIL PARTIES - \$25.00 per person (2-1/2 hour limit)

Fresh Crudit  with Dip
Imported Cheeses with Fresh Fruit Garni & Crackers
Swedish Meatballs

Cold Sliced Oven Roasted Sirloin of Beef, Glazed Country Ham and Oven Roasted Breast of Turkey
Served with Gourmet Cheeses, Fresh Baked Rolls & Accompaniments

Caesar Salad Bowl or Chopped Antipasta Salad Bowl
Sliced Smoked Norwegian Salmon, Gami
Baked Crab & Artichoke Dip with Baguettes
Coffee & Mints

Choice of Four

Cheese Puffs	Quiche Lorraine	Mushroom Caps with Cheese & Sausage Stuffing
Sea Scallops wrapped in Bacon	Garlic Croutons with Tomatoes, Fresh Mozzarella & Pesto	Phyllo with Spinach & Feta Stuffing
Cocktail Franks wrapped in Puff Pastry	Vegetable Spring Roll, Oriental Dipping Sauce	Salmon Mousse, Cucumber Chip
Crab Imperial on Toast Points	Chicken Wings	Swedish Meatballs
Curried Chicken Salad Canap�		Jalapeno Poppers

CARVER FEE \$80.00

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Dinner Selections

YOUR ENTRÉE WILL BE SERVED WITH CHOICE OF APPETIZER, SALAD,
TWO VEGETABLES, ROLLS, BUTTER, DINNER BEVERAGE AND DESSERT.
See Page 17 for Selection of Appetizer, Salad, Vegetables and Dessert

BEEF	8 oz. Oven Roasted Prime Tenderloin, Bordelaise	\$36.00
	10 oz. Oven Roasted Prime Rib of Beef, au jus	\$34.00
	10 oz. New York Prime Strip Steak	\$35.00
	8 oz. Filet Mignon with Herb Demi Glaze	\$36.00
	Oven Roasted Sirloin of Beef, au jus	\$28.00
	London Broil, Sherry Mushroom Sauce	\$25.00
PORK	Baked Country Ham Port Wine Mushroom Sauce	\$25.00
	Herb Crusted Pork Tenderloin, Apple Demi Glaze	\$25.00
POULTRY	Stuffed Chicken Breast, Apricot Glaze	\$25.00
	Baked Breast of Chicken, Wild Mushroom Marsala Sauce	\$25.00
	Chicken Breast Parmigiana	\$25.00
	Chicken Cordon Bleu, Dijon Sauce	\$25.00
	Breast of Chicken stuffed with Spinach, Roasted Peppers, Prosciutto and Mozzarella Cheese, Demi Glaze	\$27.00
	Chicken Oscar	\$32.00
SEAFOOD	Baked Fresh North Atlantic Salmon Filet, Shrimp Sauce	\$25.00
	Baked Fresh Tilapia Filet, Dill Cream Sauce	\$27.50
	Baked Fresh Flounder Filet, Lemon Beurre Blanc	\$25.00
	Fresh Flounder with Crab Imperial & Hollandaise	\$30.00
	2 – 5 oz. Jumbo Lump Crab Cakes	\$35.00
SEA & LEA	Oven Roasted Sirloin of Beef and Shrimp with Crab Imperial	\$34.00
	6 oz. Filet and 5 oz. Crab Cake	\$40.00
	6 oz. Filet and 4 oz. Lobster Tail	\$42.00
VEGETARIAN (no vegetable selections)	Vegetarian	\$25.00
	Vegetarian Lasagna	\$25.00
	Strictly Vegan	\$25.00
PASTA (*only one vegetable)	Chicken Vegetable Penne Pasta	\$25.00
	Lasagna, Meatball	\$25.00
	Tortellini Carbonara	\$25.00
	Cheese Ravioli in a Basil Cream Sauce	\$25.00
	Fettucini Primavera	\$25.00

Two Entrées may be chosen @ \$2.00 extra charge per entrée.

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Dinner Buffet

HOT BUFFETS - \$28.00
(25 PERSON MINIMUM)

INCLUDES APPETIZER, SALAD, THREE ENTREES,
THREE VEGETABLES, ROLLS, BEVERAGE & DESSERT
See page 17 for selection of Appetizer, Salad, Vegetables and Dessert.

ENTREES (Choice of Three)

HAND CARVED OVEN ROASTED SIRLOIN OF BEEF, AU JUS
BEEF TENDERLOIN STROGANOFF OVER NOODLES
HAND CARVED OVEN ROASTED PRIME RIB OF BEEF, AU JUS + \$5.00 p.p.
HAND CARVED OVEN ROASTED TENDERLOIN OF BEEF + \$7.00 p.p.

SEAFOOD JAMBALAYA OVER RICE
SHERRIED SEAFOOD NEWBURG OVER RICE
BAKED FRESH FLOUNDER FLORENTINE, SAUCE
BAKED FRESH NORTH ATLANTIC SALMON, SHRIMP SAUCE
FRESH BAKED FLOUNDER, LEMON BEURRE BLANC

SESAME TERIYAKI CHICKEN OVER RICE
BAKED HERB MARINATED BREAST OF CHICKEN, AU JUS
COQ AU VIN
OVEN ROASTED TURKEY WITH DRESSING

HAND CARVED BAKED COUNTRY HAM
PORK TENDERLOIN, APPLE DEMI GLAZE

LASAGNA

VEGETARIAN LASAGNA
VEGETABLE PENNE PASTA STIR FRY

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Course Selections

APPETIZERS

Fresh Fruit Medley	Shrimp or Crab Bisque + \$1.50 p.p.	Mushrooms with Crab Imperial + \$3.50 p.p.
Soup du Jour	Seafood Bisque + \$1.00 p.p.	Fresh Asparagus wrapped in Sirloin with Dijon + \$1.00 p.p.
Gazpacho	Shrimp Cocktail + \$6.00 p.p.	Mini Crab Cakes with Wasabi Drizzle + \$3.50 p.p.
	Crabmeat Cocktail + \$5.00 p.p.	Sea Scallops wrapped in Bacon + \$4.50 p.p.

SALADS

Delaware National Signature Salad	Spinach Salad, Balsamic Vinaigrette + \$.75 p.p.
Garden Salad with Choice of 2 dressings	Chopped Antipasta, Vinaigrette + \$1.00 p.p.
Caesar Salad	Tomato & Mozzarella, Basil Drizzle + \$1.00 p.p.

VEGETABLES

Parslied Potatoes	Potatoes au Gratin	Asparagus or Snow Peas (+\$1.00 p.p.)
Baked Stuffed Potato	Pasta Marinara	Fresh Vegetable Medley
Duchess Potato	Pasta Alfredo	Green Beans with Roasted Red Peppers
Baked Potato, Sour Cream & Chives	Rice Pilaf	Green Beans with Pine Nuts
Roasted Garlic Mashed Potatoes	Peas with Mushrooms	Peas with Pearl Onions
Roasted Red Potatoes, Rosemary	Broiled Half Tomato	Buttered Baby Belgium Carrots

DESSERTS

Vanilla Bean Ice Cream	Chocolate Cake
Sherbet	Decorated Sheet Cake + \$1.00 p.p.
Chocolate Raspberry Mousse	Hazel Nut Sundae + \$1.00 p.p.
Chocolate Mousse	Strawberry Layered Shortcake +\$1.00 p.p.
Lemon Sherbet, Sauce Framboise	Cheesecake + \$1.00 p.p.
Snowball in Chocolate Sauce	Black Forest Cake + \$1.00 p.p.
Old Fashioned Apple Pie, a la mode	Tiramisu + \$1.00 p.p.
Granny Apple Caramel Torte	

DESSERT TABLE + \$7.00 p.p. (35 person minimum)
Consist of: Mini Cream Puffs, Mini Eclairs, Petite Fours, Assorted Cakes, Chocolate Mousse

PRICES SUBJECT TO 18% Service Charge

Prices effective January 1 – December 31, 2009



Picnic Suggestions

PICNICS WILL BE SET UP OUTSIDE THE CLUBHOUSE, AT THE CLUB'S DISCRETION.

A SET UP FEE MAY BE CHARGED ACCORDING TO YOUR NUMBER OF PEOPLE.

A ROOM WILL ALSO BE RESERVED IN THE CLUBHOUSE IN CASE OF RAIN.

PICNICS ARE OFFERED BUFFET STYLE, USING PAPER PRODUCTS.

MINIMUM OF 25 PEOPLE

BACKYARD BBQ

HOT DOGS with SAUERKRAUT
HAMBURGERS / CHEESEBURGERS

Served with:

Potato Salad, Cole Slaw
Sliced Tomato, Lettuce & Onions
Condiments
Potato Chips & Pretzels
Watermelon
Iced Tea, Lemonade & Sodas

\$15.50

THE ROUND UP

HOT DOGS with SAUERKRAUT
GRILLED MARINATED CHICKEN BREAST
HAMBURGERS / CHEESEBURGERS
BARBECUED PORK RIBS

NACHO TABLE

Served with:

Cole Slaw, Potato Salad
Cucumbers & Red Onion Salad
Pasta Salad
Baked Beans
Corn on the Cob
Lettuce, Tomato, Onion & Condiments
Iced Tea, Lemonade & Sodas
Watermelon, Fresh Fruit Bowl & Cupcakes

\$26.00

THE CHUCKWAGON

ROAST BEEF SANDWICHES
HOT DOGS with SAUERKRAUT
HAMBURGERS / CHEESEBURGERS
GRILLED MARINATED BREAST OF CHICKEN

Served with:

Corn on the Cob
Baked Beans
Potato Salad & Cole Slaw
Sliced Tomato, Lettuce & Onions
Condiments
Potato Chips & Pretzels
Watermelon, Fresh Baked Cookies
Iced Tea, Lemonade & Sodas

\$21.00

NEW ENGLAND CLAMBAKE

1 – 1 ½ LOBSTER
1 dozen STEAMED SHRIMP
1 dozen STEAMED CLAMS
8oz. GRILLED CHICKEN BREAST

Served with:

Crab Soup
Red Potatoes
Corn on the Cob
Cole Slaw, Pasta Salad
Iced Tea, Lemonade, Coffee & Sodas
Ice Cream, Fresh Fruit Bowl & Cookies

\$43.00

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Prices effective January 1 – December 31, 2009



Directions to Delaware National Country Club

FROM MARYLAND, D.C. & POINTS SOUTH ON I-95

1. Follow I-95 North to Exit 5 – Newport – Rt. 141 North
2. Continue on 141 North (4.5 Miles) to Rt. 48 West
3. Turn left – Rt. 48 West
4. Follow “From Intersection Rt. 141 & Rt. 48” directions below

FROM PHILADELPHIA & POINTS NORTH ON I-95

1. Follow I-95 South through Wilmington
2. Take Exit 5 - Newport – Rt. 141 North
3. Continue on 141 North (4.5 Miles) to Rt. 48 West
4. Turn left – Rt. 48 West
5. Follow “From Intersection Rt. 141 & Rt. 48” directions below

FROM DELAWARE MEMORIAL BRIDGE

1. After crossing Memorial Bridge follow I-95 South
2. Stay in left lane and take Exit 5 – Newport – Rt. 141 North
3. Continue on 141 North (4.5 Miles) to Rt. 48 West
4. Turn left – Rt. 48 West
5. Follow “From Intersection Rt. 141 & Rt. 48” directions below

FROM DOVER & DOWNSTATE DELAWARE

1. Follow Rt. 1 North to I-95 North to Exit 5 – Newport – Rt. 141 North
2. Continue on 141 North (4.5 Miles) to Rt. 48 West
3. Turn left – Rt. 48 West
4. Follow “From Intersection Rt. 141 & Rt. 48” directions below

FROM WEST CHESTER, RT. 202, ETC.

1. Follow Rt. 202 South to Rt. 141 South
2. Turn right onto Rt. 141 (Astra Zeneca will be on your right)
3. Continue on Rt. 141 South to Rt. 48 West (3.8 Miles)
5. Turn right onto Rt. 48 West.
6. Follow “From Intersection Rt. 141 & Rt. 48” directions below

FROM OXFORD, AVONDALE, KENNETT SQUARE, PA

1. Follow Rt. 41 South to Rt. 41/48 split
2. Take left fork Rt. 48 East
3. Continue on Rt. 48 East to Hercules Road (1.9 Miles)
4. Turn right onto Hercules Road at traffic light
5. Go 3/10ths mile to light at top of hill, turn left, go 200 ft. turn left and follow the road to Clubhouse.

FROM WILMINGTON TRAIN STATION

1. Go two blocks to West 2nd Street, Rt. 48 West
2. Follow Rt. 48 West to Hercules Road (4.4 Miles)
3. Go 3/10ths mile to light at top of hill, turn left, go 200 ft. turn left and follow the road to Clubhouse

FROM INTERSECTION RT. 141 & RT. 48

1. Follow Rt. 48 West (1.8 Miles) to Hercules Road
2. Turn left onto Hercules Road at traffic light
3. Go 3/10ths mile to light at top of hill, turn left, go 200ft. turn left and follow the road to Clubhouse.

400 Hercules Road, Wilmington DE 19808 (302) 993-3200