

MMC 2012 Banquet Pricing



Prices effective
January 2012
Subject to
change
without notice

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DEPOSIT/POLICY FORM

We are happy you have chosen The Modern Maturity Center as the location for your special event. It is our desire to make your event truly "special" with delicious food served in a beautiful and cheerful atmosphere. Please take the time to read through our policies and list of services. If there is anything we can do to make your occasion more memorable, please let us know.

The Modern Maturity Center is pleased to offer banquet services to groups of **fifty (50) or larger**. If the event count is under 50, you must cancel the event or pay for the required 50. Enclosed, you will find the most frequently requested menu selections. Additional menu selections may be created at your request.

DEPOSIT & CANCELLATION POLICY

A \$500 non-refundable deposit is required to guarantee your event. In the event of cancellation, 50% of the deposit may be refunded if the date is re-booked. A 24-hour notice is required to cancel an event due to weather conditions. The non-refundable deposit will be forfeited. If, however, you reschedule your event within 60 days, all monies will be transferred. *If less than 24-hour notice of weather cancellation is given, you are still obligated to pay the guarantee for your event.*

FOOD AND BEVERAGE

All food and alcoholic beverages served in The Modern Maturity Center must be provided by The Modern Maturity Center.

GUARANTEE

A guarantee for your event must be provided five (5) business days prior to the event, excluding holidays and weekends. This number is not subject to reduction and charges will be made based on the guarantee.

Seating and food preparation will be provided for 5% above the guaranteed number. **If the guarantee is increased less than two (2) business days prior to the event and the increase surpasses the 5% overage allowance or if the attendance at your event surpasses the 5% allowance, there will be a 10% surcharge assessed for each additional entree ordered or served.**

In the event that no guarantee is provided, the projected number in the contract will be used. Charges will be made for the guarantee or the number served, whichever is greater. **If your event is a buffet, any food not consumed will not be permitted to leave the premises.**

FUNCTION SPACE

The Center reserves the right to adjust room assignment based on actual numbers.

PAYMENT POLICY

All events must be prepaid unless other arrangements have been made upon the signing of the contract. Prepayment will be based on the guarantee, any balances due for additional meals over the guarantee will be billed. Payment, if by personal check, should be made ten (10) days prior to the event. **If payment is made less than ten (10) days prior to the event, it must be made by certified or cashiers check. If full payment for the guarantee is not received prior to the event, it will be cancelled.**

EVENT DURATION

Space will be provided for a period of four hours, beginning at the scheduled time of arrival. If the event is extended beyond the four (4) hour limit, there will be a charge of \$100 per hour. Event duration will be discussed at the time of booking and will be in the written contract. Weddings are subject to a five (5) hour duration.

BANQUET ROOM LIABILITY

The Center reserves the right to inspect and control all functions—The liability for any damages will be charged to the person making the arrangements at actual repair or replacement cost.

1. Banners may be hung with prior approval.
2. The use of scotch tape, nails, push pins, or fasteners that may cause damage is prohibited.
3. Additional labor charges will apply to any function for which more than standard clean up is required.

Please sign and date this form that you have read and agree to all MMC event policies and return this form with your deposit.

Print Name _____ Sign _____ Date _____

THE MODERN MATURITY CENTER, INC. BANQUET SERVICES _____ 1

Wedding Packages

Majestic Elegance

Appetizers/1-Hour Reception

Cheese & Cracker Tray
Fresh Fruit
Vegetable Crudites

Sit-Down Entrees

Tossed Salad - Rolls
Petite Filet Mignon with Portabella Mushroom
Sauce & Crab Imperial
Choice of 1 Vegetable and 1 Starch

Also included:

Coffee, Iced Tea & Hot tea
Wedding Cake Cutting Ceremony
Two Drink Tickets per adult includes:
Soda, Beer, Wine, Premium Bar Drinks
Non-Alcoholic Punch in Fountain
Champagne Toast

\$65.50 per person

Enchanting Hearts

Appetizers/1-Hour Reception

Cheese & Cracker Tray
Fresh Fruit, Vegetable Crudites
Meatballs (BBQ, Sweet & Sour or Italian)
Mini Egg Rolls

Buffet Entrees

Tossed Salad - Rolls
Prime Rib au jus &
Stuffed Chicken Breast w/ Cranberry Glaze
Choice of 1 Vegetable and 1 Starch

Also included:

Coffee, Tea & Iced tea
Wedding Cake Cutting Ceremony
Two drink Tickets per adult includes:
Soda, Beer, Wine, Premium Bar Drink
Non-Alcoholic punch in Fountain
Champagne Toast

\$54.50 per person

Blissful Love

Appetizers/1-Hour Reception

Cheese & Cracker Tray
Fresh Fruit
Vegetable Crudites

Buffet Entrees

Tossed Salad - Rolls
Steamship Round of Beef & Baked Chicken
Choice of 1 Vegetable and 1 Starch

Also included:

Coffee, Iced Tea & Hot tea
Wedding Cake Cutting Ceremony
Two drink Tickets per adult includes:
Soda, Beer, Wine, Premium Bar Drinks
Champagne Toast

\$42.50 per person

Plus 20% gratuity

*One Bartender required per 125 guests
Bar set-up fee of \$75 per bar for 4 hours
After 4 hours add \$15 per bartender per hour*

Breakfast

All breakfasts include coffee and assorted juices

Continental Breakfast

C.B. # 1	4.00
Assorted Pastries	
C.B. # 2	5.50
Assorted Pastries and Bagels with Assorted Cream Cheese	
C.B. # 3	6.00
Fresh Fruit Tray, Assorted Pastries	
C.B. # 4	7.75
Fresh Fruit Cup, Assorted Pastries, Muffins, Bagels & Cream Cheese	
Additional Items Available:	
Individual Fresh Yogurts	2.50
Granola Fruit Bars	2.00

Breakfast Buffet

The Eye Opener	13.75
Fresh Scrambled Eggs, Bacon, Sausage, Home Fries, Biscuits and Pastries, Grits	
The Capitol	14.75
Fresh Scrambled Eggs, French Toast, Fruit Medley, Home Fries, Assorted Muffins, Choice of Bacon or Sausage, Grits	
Farmers Breakfast	17.00
Fresh Scrambled Eggs, Creamed Chipped Beef, Southern Style Biscuits, Home Fries, Bacon, Sausage, Ham, Grits	

Lunch

Lite Fare

Salads

Served with a beverage and bread sticks, pudding or sherbet

Grilled Chicken Caesar Salad	13.50
Chef Salad	13.50

Sandwiches

Served with Potato Chips & Condiments, Coffee, Iced Tea, Chef's Choice of Dessert

Choice: Tuna Salad or Chicken Salad 12.75	
with Croissant	
Chicken Breast with Honey Dijon	14.00
on Kaiser Roll	
Chicken Breast with Buffalo Sauce	14.00
on Onion Roll with Cheese	
Deli Tray (75 minimum)	19.00
Roast Beef, Ham, Turkey, Cheese, Assorted Rolls, Choice of Potato Salad, Pasta Salad, or Cole Slaw	
Cups of Homemade Soup	1.75 pp
Cream of Crab, Cream of Cauliflower, Cream of Broccoli, Vegetable Beef, Chicken Noodle. Other soups available upon request.	

Entrees

Served with Salad, Vegetable, Starch, Rolls, Beverage & Dessert

Chicken Breast

with Honey Dijon or White Wine Sauce	16.10
1/8 Cut Marinated Chicken	16.00
Roast Pork Loin	16.10
Roast Top Round	16.50
Roast Beef and	
1/8 Cut Marinated Chicken	20.25

Pasta Entrees

Served with Salad, Italian Bread, Beverage & Dessert

Lasagna w/Spaghetti & Meat Sauce	14.75
Spaghetti with Meat Sauce	12.75
Vegetable Lasagna	13.50
Stuffed Shells	13.50

Plus Gratuity of 20%

Lunch Buffet Prices from 11 a.m. -1 p.m.

Appetizers

◆◆◆ **Priced per person** ◆◆◆

Fresh Fruit Cup..... 3.50
served a la carte

Crab Dip with Crackers (market price)

◆◆◆ **Priced per Person**
Based upon guaranteed
number of guests ◆◆◆

Cheese & Cracker Tray 2.00

Vegetable Tray 2.00

Cheese & Cracker-
Vegetable & Dip Tray 3.50

Cheese with Fruit Tray 4.75

Cheese & Cracker
Vegetable and Fresh Fruit 5.25

Fruit Tray..... 4.00

Chocolate Fountain Rental Fee..... 100.00
with milk chocolate and assorted items for
dipping (per person).
50 person minimum 4.50

◆◆◆ **Priced per 100 pieces** ◆◆◆

Shrimp Cocktail Bowl *(min. 200p)* Market Price

Asparagus in Phyllo 130.00

Mini Crab Cake Balls 126.00

Scallops Wrapped In Bacon ... Market Price

Shrimp Wrapped In Bacon Market Price

Coconut Shrimp..... 105.00

Chicken Quesadilla 89.00

Cheese Puffs 89.00

Fried Chicken Wings 85.00

Hot Wings 85.00

Wontons 85.00

Mini Chicken Tenders 85.00

Mini Egg Rolls 75.00

Mini Pizza 75.00

Fried Mac & Cheese..... 75.00

Meatballs 65.00
(BB, Sweet & Sour or Italian)

Pigs in Blanket 63.00

*If you select hors d' oeuvres only,
there will be an additional room rental fee
Subject to availability*

Plus gratuity of 20%

Entrees

Prices quoted are for buffet meals - minimum 50 guests required.
All prices are 'per person'. If you prefer a sit-down dinner, please add
\$1.75 per person to the price of the entree .

Prime Rib of Beef Roast

Slow roasted, tender choice cut served au jus
29.75

Chicken Cordon Bleu with Gravy

Ham and cheese filling, finished with supreme sauce
25.00

Baked Stuffed Flounder

Stuffed with crab imperial
25.25

Stuffed Chicken Breast

Drizzled with a cranberry glaze
25.50

Roasted Top Round of Beef & Baked Marinated Chicken

A delightful combination of the chef's signature dishes
25.00

(Handcarved, add \$.50 per person)
(boneless Breast of Chicken add \$1.50 per person)

Steamship Round of Beef*

A masterfully carved presentation
24.00

Steamship Round of Beef & Baked Chicken*

A marriage of two of our most popular entrees
25.50

Baked Ham

Carved pit ham with raisin sauce or cranberry glaze
21.00
(Hand carved add \$.75 per person)

Dinners include starch, vegetable, salad, rolls, dessert, coffee & tea

Coffee, iced tea, hot tea are served with the meal.

Other beverages can be provided for an additional charge .

For an additional vegetable or starch - add \$1.00 per person

For additional single meat entree - add \$4.50 per person

* Requires a minimum of 100 guests

Please add Gratuity of 20%

Specialty menus planned upon request

Filet Mignon

Unparalleled original adorned with bernaise sauce
32.00

Boneless Breast of Chicken

Choice of White Wine, Honey Dijon, Cranberry Glaze
22.50

Roast Top Round of Beef

Seasoned Beef cooked to perfection
22.50

(Handcarved, add \$.50 per person)

Baked Marinated Chicken

1/4 cut chicken with chef Victor's secret seasoning
21.75

Seafood Newburg with Rice

Shrimp and scallops in a sherry cream sauce
25.00

Steamship Round of Beef & Turkey*

A combination of two delicious roasted meats
26.50

Fried Chicken

1/4 cut, Eastern shore favorite
22.00

Turkey, Stuffing & Cranberry Sauce

just like Thanksgiving!
22.50

Crusted Tilapia Fillet

22.00

Lasagna

with Ziti or Spaghetti
18.00

Entrees - continued

Starch and Vegetables - choose one of each

Potato - baked, whipped or garlic roasted ♦ Rice - wild, buttered or fried ♦ Mixed Greens ♦
Green Beans ♦ Mixed Vegetables ♦ Black-Eyed Peas ♦ Glazed Carrots ♦ French Beans with
Almonds

to substitute for one of the above - add \$1.50 for each of the following:

♦ Macaroni & Cheese ♦ Stuffing ♦ Dumplings ♦ Green Bean Casserole
Twice Baked Potato (*sit down dinners only*)

Additional Vegetables and Starches - \$.75 per person



Salads - choose one

Pasta Salad ♦ Cole Slaw ♦ Potato Salad ♦ Tossed ♦ Caesar ♦ Applesauce
Salad Dressing Choices: French, Ranch, Italian, 1,000 Island, Red Vinaigrette, House



Dessert Selections

Lemon Meringue Pie ♦ Pumpkin Pie ♦ Sweet Potato Pie ♦ Cream Pie ♦ Cherry Pie ♦ Apple
Pie ♦ **Cheese Cake** ♦ Chocolate, Vanilla, Banana, or Lemon Mousse ♦ Chocolate Cake ♦
Coconut Cake ♦ Dessert Bars ♦ Ice Cream or Sherbet

Add \$1.50 per person for the following selections:
Lemon Shortcake Supreme ♦ Strawberry Shortcake Supreme
Reese's Peanut Butter Cake

*If under one hundred guests, only one dessert may be selected.
If over one hundred guests, a dessert variety may be provided for your guests
for an additional \$.75 per guest*

Please add Gratuity of 20%

Cocktails & Beverages

Beers _____ ◆◆◆

Assorted Beers 4.00

Punch _____ ◆◆◆

Amaretto Sour Punch
in Fountain..... \$120.00
100.00 per replenishment

Champagne Punch in Punch Bowl \$110.00
90.00 per replenishment

Whiskey Sour Punch
in Fountain \$110.00
90.00 per replenishment

Non alcoholic punch
in Fountain..... \$50.00
30.00 per replenishment

Sodas _____ ◆◆◆

Large \$1.50

Small \$.75

Draft Beer _____ ◆◆◆

1/4 keg \$110.00

1/2 keg..... \$175.00

Champagne _____ ◆◆◆

Asti Spumanti \$20 per bottle

Champagne Toast \$1.50 per person

Sparkling Cider or
Grape Juice Toast..... \$1.00 per person

Bar Price List _____ ◆◆◆

Doubles \$8.00

Premium Mixed Drinks \$4.50

Specials..... \$5.50

Wine..... \$4.50

Wines _____ ◆◆◆

White Zinfandel, Merlot or Chardonnay
(75 ml.)..... \$15 per bottle

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*One bartender required per 125 guests
Bar set-up fee \$75 per bar for a time period of 4 hours.
After 4 hours, \$15 per bartender per hour will be charged.*

*Cash Bar- Drinks are paid for by each guest
Open Bar - Billed on a per drink basis with one billing to event sponsor.
No drink tickets will be accepted after 4 hours*

BANQUET WRITE-UP FORM

Name of Event: _____

Date of Event: _____ Room: _____

Projected Attendance: _____ Time: _____

Time Food Served: _____ Hors d'Oeuvres: YES _____ NO _____

Buffet _____ or Sit-Down _____

Menu: _____

Cost per person: _____

Bar: YES _____ NO _____ OPEN _____ CASH _____

Beer: _____ Keg: 1/4 _____ 1/2 _____ Brand: _____

Soda Station: YES _____ NO _____ (guests provide 2 litre bottles only)

Linen Color: Tablecloths (circle one) White or Vanilla Napkins: _____

Head Table: YES _____ NO _____ Count: _____

Centerpieces: MMC will provide _____ Guest will provide _____ None _____

Music: DJ _____ Band _____ Dance Floor _____

ADDITIONAL ITEMS REQUESTED: _____

Mike and Podium _____ Designated Phone Line _____ Registration Table _____

Gift Table _____ Cake Table _____ Display Table _____

Piano _____ TV/VCR (\$) _____ Overhead Projector (\$) _____

LCD Projector (\$) _____ Awards Table _____ Screen _____

DEPOSIT RECEIVED: YES _____ NO _____ AMOUNT _____

If no, how much money needed with returned contract? _____

Guaranteed Count by: _____ Payment in full by: _____

Or Bill in full after the event _____

Return Contract to: Name _____

Address _____ Phone _____



Room Rental Charges

Room	First 2 Hours	Each Additional Hour
Longwood Room	\$1000	\$200
Palmer Home Room	\$325	\$125
Wilmington Trust/ Diamond State Telephone Room	\$75	\$35
Main Lobby	\$75	\$35
Art Room	\$35	\$20
East Wing	\$500 (per room)	\$200 (per room)
For all 3 rooms	\$1500	\$500
Conference Room	\$100	\$40

MISCELLANEOUS RENTAL CHARGES - Advance Reservation Required

Fountain Rental (only inside building)	\$25
House Microphone & Podium	NO CHARGE
Portable Microphones, Lavaliers (if available)	\$10
Television w/VCR or DVD (can be used in all rooms)	\$50
Overhead Projector	\$25
LCD Video Projector	\$100
Archway	\$30
Choir Risers	\$25
Mirror Tiles	\$1.50 each
Flower Topiary	\$10 each

Prices effective January 2010
