

MMC

Banquet Pricing



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Prices effective July 1, 2025 Subject to change without notice



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 **seventy-five (75) or larger full paying meals**. If the event count is under 75, you must cancel the event or pay for the required 75. 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.

If your event is a buffet, any food not consumed will not be permitted to leave the premises.

GUARANTEE

A guarantee for your event must be provided seven (7) 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. ***If the guarantee is increased less than two (2) business days prior to the event, there will be a 10% surcharge assessed for each additional entree ordered or served.***

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. A valid credit card must be on file. A damage fee of \$250 will be placed against the card and refunded after the event if there are no dam-

ages. Prepayment will be based on the guarantee, any balances due for additional meals over the guarantee will be billed to the credit card in addition to any other after charges. Any additional time beyond the time contracted will be billed to the credit card at the full rate. Prepayment, if by personal check, should be made thirty (30) days prior to the event. ***If payment is made less than ten (10) days prior to the event, it must be made by credit card, certified or cashiers check. If full payment for the guarantee is not received prior to the event, it will be cancelled.***

CHILDREN RATES

Ages 4-9 - Half Price; Under 4 years of age - Free, but no plate provided.

EVENT DURATION

Space will be provided for a period of four hours, when you purchase lunch or dinner for your event, 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

Crusted Tilapia Filet

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

\$86 per person with gratuity

Enchanting Hearts

Appetizers/ 1-Hour Reception

Cheese & Cracker Tray

Fresh Fruit, Vegetable Crudites

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

\$88 per person with gratuity

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

\$65 per person with gratuity

Prices include 20% gratuity per person

*One Bartender required per 125 guests. Bar set-up fee of \$100 per bar for 4 hours
After 4 hours add \$20 per bartender per hour*

Breakfast

All breakfasts include coffee, orange juice and water

Continental Breakfast

C.B. # 1	7.00
Assorted Pastries	
C.B. # 2	9.10
Assorted Pastries and Bagels with Assorted Cream Cheese	
C.B. # 3	9.63
Fresh Fruit Tray, Assorted Pastries	
C.B. # 4	12.25
Fresh Fruit Cup, Assorted Pastries, Muffins, Bagels & Cream Cheese	
Additional Items Available:	
Individual Fresh Yogurts	2.60
Granola Fruit Bars	2.60

Breakfast Buffet

The Eye Opener	23.95
Fresh Scrambled Eggs, Bacon, Sausage, Home Fries, Biscuits and Pastries, Grits	
The Capitol	24.15
Fresh Scrambled Eggs, French Toast, Fruit Medley, Home Fries, Assorted Muffins, Bacon, Sausage, Grits	
Farmers Breakfast	27.60
Fresh Scrambled Eggs, Creamed Chipped Beef, Southern Style Biscuits, Home Fries, Bacon, Sausage, Ham, Grits	

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

Please ask about our Special Bereavement rate for a Chicken Breast meal available for MMC Members.

Lite Fare

Salads

Served with a beverage and bread sticks, chocolate or vanilla mousse

Grilled Chicken Tropical Salad

with Mango Salsa 20.75

Grilled Chicken Caesar Salad 20.75

Chef Salad 18.75

Sandwiches

Served with Potato Chips & Condiments, Coffee, Iced Tea, Chocolate or Vanilla Mousse

Choice: Tuna Salad or Chicken Salad 18.15
with Croissant

Chicken Breast with Honey Dijon 19.40
on Kaiser Roll

Chicken Breast with Buffalo Sauce 19.40
on Kaiser Roll with Cheese

Deli Tray (75 minimum) 25.95
Roast Beef, Ham, Turkey, Cheese, Croissants, Choice of Potato Salad, Pasta Salad, or Cole Slaw

Cups of Homemade Soup 6.25 pp
Cream of Cauliflower, Cream of Broccoli, Vegetable Beef, Chicken Noodle.

Crab Soup 9.00 pp
Other soups available upon request.

Entrees

Served with Salad, Vegetable, Starch, Rolls, Beverage & Chocolate or Vanilla Mousse

Chicken Breast

with Honey Dijon or White Wine Sauce ... 25.30

Marinated Chicken 25.15

Ham 25.15

Roast Pork Loin 25.30

Chicken Alfredo on a bed of Linguini 25.30

Crusted Tilapia Filet 25.80

Fried Chicken 25.80

Roast Top Round of Beef 25.90

Roast Beef and Marinated Chicken 30.50

Pasta Entrees

Served with Salad, Italian Bread, Beverage & Chocolate or Vanilla Mousse

Lasagna 23.00

Spaghetti with Meat Sauce 20.35

Vegetable Lasagna 23.00

Stuffed Shells 23.00

Extra Entrees - \$5 per person

Prices include 20% gratuity

Appetizers

◆◆ **Priced per person** ◆◆

Fresh Fruit Cup 4.50
served a la carte

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

Cheese & Cracker Tray 4.25

Vegetable Tray 4.65

**Cheese & Cracker-
Vegetable & Dip Tray** 8.00

Cheese with Fruit Tray..... 8.50

**Cheese & Cracker
Vegetable and Fresh Fruit** 10.50

Fruit Tray 5.30

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

Prices include gratuity of 20%

◆◆ **Priced per 100 pieces** ◆◆

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

Mini Crab Cake Balls..... 188.50

Scallops Wrapped In Bacon ...Market Price

Shrimp Wrapped In BaconMarket Price

Coconut Shrimp..... 150.00

Philly Cheesesteak Springrolls..... 186.00

Chicken Quesadilla 186.00

Fried Chicken Wings 200.00

Hot Wings 175.00

Pot Stickers 133.00

Mini Chicken Tenders 150.00

Fried Shrimp 175.00

Mini Egg Rolls 150.00

Fried Mac & Cheese 95.00

Meatballs..... 82.50
(BB, Sweet & Sour or Italian)

Pigs in Blanket 152.00

Fried Green Beans..... 64.00

*Butlered hors d'oeuvres -
\$10 extra per selection*

Entrees

Prices quoted are for buffet meals - **minimum 75 full-paying guests required.**
 All prices are 'per person'. If you prefer a sit-down dinner, please add \$3.00 per person to the price of the entree. Family style - add \$4.00 per person to the price of the entree

Prime Rib of Beef Roast

Slow roasted, tender choice cut served au jus

\$60.00 pp

Chicken Cordon Bleu with Gravy

Ham and cheese filling, finished with supreme sauce

\$41.50 pp

Baked Stuffed Flounder

Stuffed with crab imperial

Market Price

Stuffed Chicken Breast

Drizzled with a cranberry glaze

\$39.50 pp

Roasted Top Round of Beef & Baked Marinated Chicken

A delightful combination of the chef's signature dishes

\$40.00 pp

(Handcarved beef, add \$.50 per person)

(boneless Breast of Chicken add \$1.50 per person)

Steamship Round of Beef*

A masterfully carved presentation

\$45.00 pp

Steamship Round of Beef & Baked Chicken*

A marriage of two of our most popular entrees

\$41.50 pp

Baked Ham

Carved pit ham with raisin sauce or cranberry glaze

\$31.00 pp

(Hand carved add \$1 per person)

Meat Lasagna

with Marinara

\$28.50 pp

Vegetable Lasagna

\$28.00 pp

Filet Mignon

Unparalleled original adorned with bernaise sauce

\$51.50 pp

Chicken Chesapeake

Boneless Breast of Chicken topped with succulent

Crab Imperial

Market Price

Parmesan Crusted Chicken Breast

\$33.50 pp

Boneless Breast of Chicken

Choice of White Wine, Honey Dijon, Cranberry Glaze

\$32.00 pp

Roast Top Round of Beef

Seasoned Beef cooked to perfection

\$34.75 pp

(Handcarved, add \$.50 per person)

Baked Marinated Chicken

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

\$31.00 pp

Seafood Newburg with Rice

Shrimp and scallops in a sherry cream sauce

\$43.00 pp

Steamship Round of Beef & Turkey*

A combination of two delicious roasted meats

\$43.00 pp

Fried Chicken

1/4 cut, Eastern shore favorite

\$33.00 pp

BBQ Chicken

1/4 cut, Eastern Shore favorite

\$31.00 pp

Turkey, Stuffing & Cranberry Sauce

just like Thanksgiving!

\$33.00 pp

Crusted Tilapia Fillet

\$31.50 pp

4 oz. Salmon with Lemon sauce

Market Price

Dinners include starch, vegetable, salad, rolls, 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 \$2.00 per person. For additional single meat entree - add \$6.00 per person

For groups of 75-100 - one entree choice. For groups of 100 or more - two entree choices.

* Requires a minimum of 100 guests

Entrees - continued

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Starch - choose one

Potato - baked, yams, whipped or garlic roasted ◆ Rice - wild, buttered or fried
Rice & Peas ◆ Macaroni & Cheese ◆ Stuffing ◆ Dumplings

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Vegetable - choose one

Frozen Mixed Greens ◆ Green Beans
◆ Glazed Carrots ◆ French Beans with Almonds

Additional Vegetable or Starch - \$2.00 per person

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Salads - choose one

Pasta Salad ◆ Cole Slaw ◆ Potato Salad ◆ Tossed ◆ Caesar
Salad Dressing - 2 Choices:
French, Ranch, Italian, 1,000 Island, Red Vinaigrette, Honey Mustard,
Bleu Cheese

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Dessert Selections

\$1.75 per person additional, per item:

Chocolate, Vanilla ◆ Chocolate, Banana, Strawberry Crème Pies
◆ Vanilla Ice Cream or Sherbet

\$2.50 per person additional, per item:

Cheesecake ◆ Apple Pie ◆ Lemon Meringue Pie ◆ Pumpkin Pie ◆ Sweet Potato Pie ◆
Chocolate Cake ◆ Carrot Cake

\$3.00 per person additional, per item:

Lemon Shortcake Supreme ◆ Strawberry Shortcake Supreme
Dessert Bars ◆ Crème Brûlée Cheesecake

Prices include Gratuity of 20%

Specialty menus planned upon request
Rates include gratuity, room for four hours, tablecloths

The event coordinator will determine the size and number of rooms needed to accommodate your guests. If additional room space is requested, there will be an extra room rental charge.

Cocktails & Beverages

Beers

Assorted Beers 5.25

Punch

Amaretto Sour Punch
in Fountain (5 gallons) \$150.00
100.00 per replenishment

Champagne Punch in Punch Bowl \$120.00
(5 gallons) 90.00 per replenishment

Whiskey Sour Punch
in Fountain (5 gallons) \$120.00
90.00 per replenishment

Non alcoholic punch
in Fountain (5 gallons) \$75.00
30.00 per replenishment

Sodas

Large \$1.50

Draft Beer

1/4 keg \$200.00
1/2 keg..... \$350.00

Champagne

Champagne Toast \$2.00 per person

Sparkling Cider or
Grape Juice Toast..... \$1.50 per person

Bar Price List

Doubles \$11.00

Specialty Drinks \$9.00

Specials..... \$11.00

Wine..... \$6.00

Wines (pre-ordered bottles)

White Zinfandel, Merlot or Chardonnay
(750 ml.) \$20 per bottle

*One bartender required per 125 guests
Bar set-up fee \$100 per bar for a time period of 4 hours.
After 4 hours, \$20 per bartender per hour will be charged
There is a 6 hour maximum for a bar.*

*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*

All Open Bars subject to 20% gratuity
NO OUTSIDE ALCOHOL ALLOWED IN THE CENTER

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: _____

Mic and Podium _____ Designated Phone Line _____ Registration Table _____

Gift Table _____ Cake Table _____ Display Table _____

Piano _____ TV/VCR (\$) _____

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: _____

Return Contract to: Name _____

Revised Jan. 2020

E-Mail Address _____ Phone _____



Room Rental Charges

Room	First 2 Hours	Each Additional Hour
Longwood Room	\$1000	\$300
Palmer Home Room	\$325	\$150
Wilmington Trust/ Diamond State Telephone Room	\$100	\$50
Main Lobby/Sun Room/Education Rooms	\$100	\$50
Art Room	\$50	\$20
East Wing	\$500 (per room)	\$300 (per room)
For all 3 rooms	\$1500	\$600
Conference Room	\$150	\$75
Room 8 (Yellow Room)	\$75	\$35

MISCELLANEOUS RENTAL CHARGES

Champagne glasses	\$.50 each
House Microphone & Podium	NO CHARGE
Portable Microphones	NO CHARGE
Digital Whiteboard	\$150
LCD Video Projector/Screens	\$250
Piano	\$10
Choir Risers	\$25
Chair Covers (White or Black)	\$2.75 each (Modern Maturity will put on)
Chair Sash	\$.50 each
	(Black/Red/Teal/White/Hot Pink/Lavender/Navy)
Wheelchair lift for stage	\$100
Staging (East Wing) 3 Sections 8 x 12	\$500 - each additional 4' x 8' section \$50

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