

Crowne Plaza Wilmington North



***630 Naamans Road | Claymont, DE 19703
(302) 798-6182***

Your Exclusive Crowne Plaza Wedding is Inclusive of:

Services

Exclusive White Glove Service

Private Maître D throughout the Reception

Wedding Specialist that will work side by side with you to create your dream wedding Benefit of Stress Free One Stop Shop Wedding Planning

Accommodations

Complimentary Suite for the Bride and Groom on the evening of the Reception Personalized Room Block for your guests at a discounted rate

Rewind Time with our One Year Anniversary Escape: Overnight stay in one of our suites with Champagne, Dinner for two in our Embers Restaurant, and Breakfast the next morning

Bar

Private Room for the Bridal Party During Cocktail Hour with Beer, Wine, and Signature Drinks

***4.5 Hour Open Premium Bar
Signature Drink***

Champagne or Sparkling Cider toast for all Guests Garnished with A Strawberry

Features

Floor Length White Linen

***Wide Range Selection of Napkin Color to personalize your wedding
Custom Centerpieces***

***Wedding Cake and Cake Cutting Service
Plated, Buffet, or Action Style Menus***

***Private Menu Tasting for up to 4
guests All Inclusive Pricing***

****All of our Packages can be customized to fit your needs***

Krystal

Butlered Hors d'oeuvres:

(Selection of 6)

Asparagus Wrapped in

Prosciutto Beef Teriyaki Skewers

Mini Burger Spears

Caribbean Jerk Skewers served with Fresh Mango

Chutney Mongolian Beef Lettuce Wrap

Philly Cheesesteak Jalapeño

Poppers Pork Pot Skewers

Hawaiian Chicken Kabob with fresh pineapple

Thai Chicken Lettuce Wraps with Spicy Peanut Dipping Sauce

Mesquite Chicken Taquitos served with creamy salsa

Chicken Parmigianino Bite

Buffalo Chicken Shooter

Sesame Encrusted Tuna Tartar on a Crispy Wonton and Wasabi Soy

Coconut Shrimp with a cocktail sauce

Spicy Grilled Mini Shrimp Skewer

Scallops Wrapped in Bacon

Crab Rangoon

Traditional Crab Cake served with a remoulade

Spinach, Roasted Red Pepper, Feta Cheese Quiche

Tomato Basil Soup and Petit Grilled Cheese

Shooter Three Cheese Stuffed Mushrooms

Brie and Raspberry Wrapped in

Filo Panko Crusted Cheesy Risotto

Balls Gazpacho Shooter

Shrimp Cocktail Shooter (Upgrade)

Shrimp Ceviche Shooter (Upgrade)

CHOICE OF ONE DISPLAYED STATION:

Classic Chefs Table

Imported and Domestic Cheese Display Garnished with Fruit and Berries, Served with an Assortment of Gourmet Crackers, Fresh Baked Herb Focaccia, and Crispy Sliced French Baguettes, Vegetable Crudit  with our Peppercorn Parmesan Dipping Sauce.

Sliced Salami, Pepperoni, Prosciutto, Fresh Mozzarella Cheese and Tomato Skewers Drizzled with a Reduced Balsamic drizzle, Roasted Peppers, Kalamata Olives, Pepperoncini, and Artichoke Hearts

Mediterranean Display

Assortment of Greek Delicacies Including

Sliced Feta Cheese, Kalamata Olives., Stuffed Grape Leaves,

Baba Ganoush, Tapenade served with Pita Bread, Grilled Flat Breads, and Roasted Red Pepper Hummus, Garlic Hummus , and Traditional Hummus

Grilled Chicken and Beef Satay

Fresh Lemon, Onion, Capers, and Tomato

Selection of one Appetizer or Soup

Maryland Broiled Crab Cake with Field Greens and Old Bay Sauce

Rigatoni a la Carmelo with Baby Shrimp in a Blushing Cognac Sauce

Tri Colored Tortellini in a White Wine Parmesan Cream Sauce

*Trio of Three Cheese, Spinach, and Tomato Stuffed Portobello
Mushrooms Italian Wedding Soup*

Crab Bisque

Tomato Soup with Roasted Garlic and Herbs

Selection of one Salad

Caesar Salad

Romaine Lettuce with Freshly Shredded Parmesan and Garlic Herbed Croutons

Wedge Salad

The Classic Salad - A quarter head of crisp, fresh lettuce, Drizzled in Blue Cheese, Grape Tomatoes, and Bacon

Crowne

Spring Mix with Chopped Plum Tomatoes, Kalamata olives, Avocado, Red Onion, Feta Cheese, and Balsamic Vinaigrette Dressing

Strawberry Spinach Salad

Baby Spinach, Red Onion, Crumbled Blue Cheese, Sliced Strawberries, Toasted Almonds, with a Red Wine Vinaigrette Dressing

Entrée Selection

(Select one or two)

Chicken Champagne

Sautéed Boneless Breast of Chicken Served with a Delicate Champagne Cream Sauce

Chicken Forestiere

Sautéed Boneless Breast of Chicken Served with a Wild Mushroom Cognac Sauce

Chicken Francese

Egg Battered and Finished in a Light Lemon Beurre Blanc Sauce

Chicken Piccata

Sautéed in a lemon parsley caper sauce

Chicken Cacciatore with Tomato Basil Sauce

Boneless Breast of Chicken in Tomato Gravy of Bell Peppers, Onions, Peas, Mushrooms, Wine and Garlic.

Sliced Roast Sirloin

Thinly Sliced and Served with a Wild Mushroom Bordelaise

Sesame Garlic Marinated London Broil

Served in a Lemongrass Sauce

Flank Steak Marsala

Sautéed in a Sweet Marsala Wine Sauce with Fresh Mushrooms and Capers.

Roasted Pork Loin

Rubbed with whole grain Dijon, complimented by a caramelized apple and raisin chutney

Pit Fired Ham

Glazed with Pineapple and Mango Maple Syrup

Maryland Crab Cakes

Jumbo Lump Crab Meat Served with our own Remoulade Sauce and Roasted Corn Salsa

Cajun Seared Salmon

Cajun Spices and Cucumber Wasabi Cream Sauce

Herb Crusted Cod

With a light Country Dijon Cream Sauce

Broiled Flounder

With Rock Shrimp in a Light Lobster Sauce

Broiled Tilapia

With a Cilantro Lime Beurre Blanc

Quinoa Cake Stuffed Peppers

Quinoa Cakes are filled with a blend of Onion, Garlic, Mushrooms, Carrots, and Squash

Eggplant Parmigianino

Eggplant Parmigianino with layered Mozzarella cheese and Italian Bread Crumbs

Potato Gnocchi

Served in a choice of a White Wine Parmesan Cream, Pesto, or Vodka Cream Sauce

Slow Roasted Prime Rib

*Served with Au Jus and
Horseradish (\$3.00 Additional
Per Person)*

New York Strip Steak

*Flame Grilled Medium with Peppercorn Seasoning
(\$5.00 Additional Per Person)*

Citrus Chilean Sea Bass

*Served with a Pineapple Mango Chutney
(\$6.00 Additional Per Person)*

Filet & Stuffed Shrimp

*4 oz. Filet Mignon and 3 Jumbo Crab Stuffed
Shrimp Served with a Duo of Sauces
(12.00 Additional Per Person)*

Surf and Turf

*4 oz. Filet Mignon and 6oz Australian Cold Water Lobster
Tail (\$17.00 Additional Per Person)*

Dessert Selection

(Select one)

Choice of Coffee and Hot Tea Service or Coffee and Hot Tea Station

New York Style Cheesecake with choice of topping

Crème Brulee Cheesecake with Caramel Sauce

Chocolate or Strawberry Mousse in a Delicate Chocolate Shell

Chocolate Truffle Torte

Tiramisu

Fruit Tart Filled with Chocolate Mousse and Garnished with Seasonal

Berries Bananas Foster Served over Vanilla Bean Ice Cream

Apple Normandy

Amaretto, Crème De Menthe, or Grand Marnier Mousse

Upgraded Dessert Selections

Cupcake Station

*A Variety of Cupcakes and Colors with Buttercream, Cream Cheese, Vanilla, and Chocolate Icing.
(\$6.00 Additional Per Person)*

Ice Cream Cart

*5 Varieties of Homemade Ice cream and Water Ice and 5
toppings (\$7.00 Additional Per Person)*

Viennese Table

*Extravagant Display of Cakes, Pies, Mousses, Éclairs, Chocolate Covered Strawberries, and Mini
Pastries (\$8.00 Additional Per Person)*

Chocolate Fountain

*Milk and White Chocolate with Choice of 5 dipping
Sauces (\$12.00 Additional Per Person)*

Sapphire

Butlered Hors d'oeuvres:

(Selection of 7)

- *Asparagus Wrapped in Prosciutto*
- *Beef Teriyaki Skewers*
- *Mini Burger Spears*
- *Caribbean Jerk Skewers served with Fresh Mango Chutney*
- *Mongolian Beef Lettuce Wrap*
- *Philly Cheesesteak Jalapeño Poppers*
- *Pork Pot Skewers*
- *Hawaiian Chicken Kabob with fresh pineapple*
- *Thai Chicken Lettuce Wraps with Spicy Peanut Dipping Sauce*
- *Mesquite Chicken Taquitos served with creamy salsa*
- *Chicken Parmigianino Bite*
- *Buffalo Chicken Shooter*
- *Sesame encrusted Tuna Tartar on a Crispy Wonton and Wasabi Soy*
- *Coconut Shrimp with a cocktail sauce*
- *Spicy Grilled Mini Shrimp Skewer*
- *Scallops Wrapped in Bacon*
- *Crab Rangoon*
- *Traditional Crab Cake served with a remoulade*
- *Spinach, Roasted Red Pepper, Feta Cheese Quiche*
- *Tomato Basil Soup and Petit Grilled Cheese Shooter*
- *Three Cheese Stuffed Mushrooms*
- *Brie and Raspberry Wrapped in Filo*
- *Panko Crusted Cheesy Risotto Balls*
- *Shrimp Cocktail Shooter (Upgrade)*
- *Shrimp Ceviche Shooter (Upgrade)*

CHOICE OF ONE DISPLAYED STATION:

Classic Chefs Table

Imported and Domestic Cheese Display Garnished with Fruit and Berries, Served with an Assortment of Gourmet Crackers, Fresh Baked Herb Focaccia, and Crispy Sliced French Baguettes, Vegetable Crudit  with our Peppercorn Parmesan Dipping Sauce.

Sliced Salami, Pepperoni, Prosciutto, Fresh Mozzarella Cheese and Tomato Skewers Drizzled with a Reduced Balsamic drizzle, Roasted Peppers, Kalamata Olives, Pepperoncini, and Artichoke Hearts

Mediterranean Display

Assortment of Greek Delicacies Including Sliced Feta Cheese, Kalamata Olives., Stuffed Grape Leaves, Baba Ganoush, Tapenade served with Pita Bread, Grilled Flat Breads, and Roasted Red Pepper Hummus, Garlic Hummus , and Traditional Hummus Grilled Chicken and Beef Satay Fresh Lemon, Onion, Capers, and Tomato

Selection of Two (2) Salads

Caesar Salad

Romaine Lettuce with Freshly Shredded Parmesan and Garlic Herbed Croutons

Wedge Salad

The Classic Salad - A quarter head of crisp, fresh lettuce, Drizzled in Blue Cheese, Grape Tomatoes, and Bacon

Crowne

Spring Mix with Chopped Plum Tomatoes, Kalamata olives, Avocado, Red Onion, Feta Cheese, and Balsamic Vinaigrette Dressing

Strawberry Spinach Salad

Baby Spinach, Red Onion, Crumbled Blue Cheese, Sliced Strawberries, Toasted Almonds, with a Red Wine Vinaigrette Dressing

Selection of Two (2)

Vegetable Medley
Green Beans Almandine
Roasted Asparagus
Julienne Carrots with Shallots, Sage, and Thyme
Rice Pilaf
New England Parsley Potatoes
Potatoes Au Gratin
Garlic Mashed Potatoes
Rosemary Roasted Potatoes

Entrée Selection

(Select two)

Chicken Champagne

Sautéed Boneless Breast of Chicken Served with a Delicate Champagne Cream Sauce

Chicken Forestiere

Sautéed Boneless Breast of Chicken Served with a Wild Mushroom Cognac Sauce

Chicken Francese

Egg Battered and Finished in a Light Lemon Beurre Blanc Sauce

Chicken Piccata

Sautéed in a lemon parsley caper sauce

Chicken Cacciatore with Tomato Basil Sauce

Boneless Breast of Chicken in Tomato Gravy of Bell Peppers, Onions, Peas, Mushrooms, Wine and Garlic.

Sliced Roast Sirloin

Thinly Sliced and Served with a Wild Mushroom Bordelaise

Flank Steak Marsala

Sautéed in a sweet Marsala Wine Sauce with fresh Mushrooms and Capers

Sesame Garlic Marinated London Broil

Served in a Lemongrass Sauce

Roasted Pork Loin

Rubbed with whole grain Dijon, complimented by a caramelized apple and raisin chutney

Pit Fired Ham

Glazed with Pineapple and Mango Maple Syrup

Maryland Crab Cakes

Jumbo Lump Crab Meat Served with our own Remoulade Sauce and Roasted Corn Salsa

Cajun Seared Salmon

Cajun Spices and Cucumber Wasabi Cream Sauce

Herb Crusted Cod

Served in a light Country Dijon Cream Sauce

Broiled Flounder

Accompanied by Rock Shrimp in a Light Lobster Sauce

Broiled Tilapia

Served with a Cilantro Lime Beurre Blanc

Quinoa Cake Stuffed Peppers

Quinoa Cakes are filled with a blend of Onion, Garlic, Mushrooms, Carrots, and Squash

Eggplant Parmigianino

Eggplant Parmigianino with layered Mozzarella cheese and Italian Bread Crumbs

Potato Gnocchi

Served in a choice of a White Wine Parmesan Cream, Pesto, or Vodka Cream Sauce

Slow Roasted Prime Rib

*Served with Au Jus and
Horseradish (\$3.00 Additional
Per Person)*

New York Strip Steak

*Flame Grilled Medium with Peppercorn Seasoning
(\$5.00 Additional Per Person)*

Citrus Chilean Sea Bass

*Served with a Pineapple Mango Chutney
(\$6.00 Additional Per Person)*

Filet & Stuffed Shrimp

*4 oz. Filet Mignon and 3 Jumbo Crab Stuffed
Shrimp Served with a Duo of Sauces
(12.00 Additional Per Person)*

Carving Station

(Selection of one)

Served with Warm Dinner Rolls and a Sweet Butter Cream

Honey Baked Ham with Bourbon Raisin Glaze

Roasted Turkey Breast with Turkey Gravy

Roast Sirloin of Beef with au Jus

Roast Prime Rib of Beef with Horseradish Sauce

Steamship Round of Beef with Au Jus Roasted

Pork Loin

*Rubbed with whole grain Dijon, complimented by a caramelized apple and raisin
chutney*

Dessert Selection

Choice of Coffee and Hot Tea Service or Coffee and Hot Tea Station

Viennese Table

*Extravagant Display of Cakes, Pies, Mousses, Éclairs, Chocolate Covered Strawberries, and
Mini Pastries*

Emerald

Butlered Hors d'oeuvres:

(Selection of 8)

- *Asparagus Wrapped in Prosciutto*
- *Beef Teriyaki Skewers*
- *Mini Burger Spears*
- *Caribbean Jerk Skewers served with Fresh Mango Chutney*
- *Mongolian Beef Lettuce Wrap*
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- *Chicken Parmigianino Bite*
- *Buffalo Chicken Shooter*
- *Sesame encrusted Tuna Tartar on a Crispy Wonton and Wasabi Soy*
- *Coconut Shrimp with a cocktail sauce*
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- *Panko Crusted Cheesy Risotto Balls*
- *Shrimp Cocktail Shooter (Upgrade)*
- *Shrimp Ceviche Shooter (Upgrade)*

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Classic Chefs Table

Imported and Domestic Cheese Display Garnished with Fruit and Berries, Served with an Assortment of Gourmet Crackers, Fresh Baked Herb Focaccia, and Crispy Sliced French Baguettes, Vegetable Crudit  with our Peppercorn Parmesan Dipping Sauce.

Sliced Salami, Pepperoni, Prosciutto, Fresh Mozzarella Cheese and Tomato Skewers Drizzled with a Reduced Balsamic drizzle, Roasted Peppers, Kalamata Olives, Pepperoncini, and Artichoke Hearts

OR

Mediterranean Display

Assortment of Greek Delicacies Including Sliced Feta Cheese, Kalamata Olives., Stuffed Grape Leaves, Baba Ganoush, Tapenade served with Pita Bread, Grilled Flat Breads, and Roasted Red Pepper Hummus, Garlic Hummus , and Traditional Hummus Grilled Chicken and Beef Satay Fresh Lemon, Onion, Capers, and Tomato

Pasta Station Made to Order- Included

Pasta Choice: Penne, Angel Hair, Rigatoni, Spiral, Ziti, Fettuccini

Sauce Choices: White Wine Parmesan Cream Sauce, Tomato Basil, Vodka Blush, Alfredo, Garlic Chardonnay, and Sherry Blush Sauce

Also Includes – Peas, Bacon, Baby Shrimp, Parmesan Cheese, Mushrooms, Black Olives, Chicken, Broccoli, Sausage, Mozzarella Cheese, and Tomatoes

Gourmet Breads and Assorted Butter Preset on all Tables

Selection of One Served Salad

Caesar Salad

Romaine Lettuce with Freshly Shredded Parmesan and Garlic Herbed Croutons

Wedge Salad

The Classic Salad - A quarter head of crisp, fresh lettuce, Drizzled in Blue Cheese, Grape Tomatoes, and Bacon

Crowne

Spring Mix with Chopped Plum Tomatoes, Kalamata olives, Avocado, Red Onion, Feta Cheese, and Balsamic Vinaigrette Dressing

Strawberry Spinach Salad

Baby Spinach, Red Onion, Crumbled Blue Cheese, Sliced Strawberries, Toasted Almonds, with a Red Wine Vinaigrette Dressing

Dinner Stations

*Attended Stations
(Choice of Three)*

Mash Potato- Sweet Potato Bar

Garlic Mashed Potatoes and Whipped Sweet Potatoes Served in a Martini Glass with La Cart Toppings:

Bacon, Chives, Cheddar-Jack Cheese Blend, Butter, Sour Cream, Gravy, Candied Walnuts, Cinnamon, Brown Sugar, Maple Syrup

Tapas Bar

Petite Hors d'oeuvres Plates

*Solomillo al Whisky: pork tenderloin in whisky and Garlic
Sauce Citrus Salmon with Feta Cheese and Cucumber*

Tortilla Espanola: Spanish Tortilla Served with Aioli Sauce

Aceitunas Marinadas a la Espanola: Homemade Spanish Marinated Black Olives

Pincho De Carne: Grilled Teriyaki Skewered Beef

Sushi & Sashimi Station

Assorted California Rolls, Cucumber Rolls, Avocado Rolls, Vegetable Rolls, Salmon Rolls, Spicy Tuna Rolls with Avocado and Baby Shrimp

Assorted Sashimi: White Tuna, Salmon, Tuna

Accompanied by Wasabi, Ginger, Soy Sauce, and Seaweed Salad

Stir Fry Lettuce Wrap Station

Stir Fry Chicken and Korean Minced Beef

*Crisp Iceberg Lettuce Leaves with Ginger-Shredded Chicken,
Jasmine Rice, Orange Noodles, Red Bell Peppers, Bean Sprouts, Cucumbers,
Mushrooms, Candied Orange Peel, Crushed Peanuts, Peanut and
Soy Dipping Sauces
Stir Fry Vegetable Medley*

Carving Station

(Selection of Two)

Served with Warm Dinner Rolls and a Sweet Butter Cream

Honey Baked Ham with Bourbon Raisin

Glaze Roasted Turkey Breast with Turkey

Gravy Roast Sirloin of Beef with Au Jus

Roast Prime Rib of Beef with Horseradish Sauce

Steamship Round of Beef with Au Jus Roasted

Pork Loin

**Rubbed with whole grain Dijon, Complimented by a Caramelized Apple and Raisin Chutney
Macaroni and Cheese Martini Bar**

*Classic Macaroni and Cheese with Accompaniments of Crumbled Bacon, Scallions,
Jalapenos, Roasted Red Peppers, Toasted Breadcrumbs and
Sautéed Mushrooms.*

Slider Station

Chef-Attended Slider Station

*Served with Miniature Buns and Accompaniments of Apple wood-Smoked
Bacon, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms,
Shredded Lettuce, Pickles, Roasted Garlic Aioli, Dijon Mustard, Mustard,
and Jalapeno Ketchup.*

Mexican Street Food Station

*Mini Taco Bar to include Shredded Pork Filling and Chicken,
Chipotle and Raisin Filling served with accompaniments of
Shredded Lettuce, Diced Tomatoes, Pickled Onions, Grilled Pineapple and
Guacamole*

*Fire Roasted Corn Dip and Fresh Salsas with Chips
Pineapple, Watermelon and Jicama served in Paper Cups
Watermelon Agua Fresca and Agave-Lime Agua Fresca*

Chilled Seafood Station (Additional Pricing)

Shrimp and Scallop Ceviche

King Crab, Cucumber, and Candied Lemon Skewers

Giant Shrimp Cocktail and Snow Crab Claws

Served with Tamarind Cocktail Sauce, Remoulade, and Dill Tartar Sauce.

Dessert Selection

Choice of Coffee and Hot Tea Service or Coffee and Hot Tea Station

Viennese Table

Extravagant Display of Cakes, Pies, Mousses, Éclairs, Chocolate Covered Strawberries, and Mini Pastries

Gourmet Coffee Bar

Freshly Brewed Coffee, Cappuccino, and Espresso Shots

Whip Cream, Chocolate Shavings, Raw Sugar

Bailey's Irish Cream, Amaretto, Sambuca, and Kahlua

Fresh Raspberries, Strawberries, and Chocolate Covered Strawberries