

# HILTON CHRISTIANA WEDDINGS



Hilton

WILMINGTON/CHRISTIANA



# CONGRATULATIONS!

Our stylish & chic venue in Newark, DE is nestled conveniently right off I-95, halfway between Philadelphia & Baltimore, and is *sales-tax free!*

Our award-winning team promises to create the most memorable wedding for you. We are your one-stop-shop for all things Wedding related. Engagement parties, rehearsal dinners, bridal showers, ceremonies, wedding receptions, overnight accommodations, farewell breakfasts, and even more. Allow us to create your fairytale wedding and assist in coordinating all events leading up to the big day.

We pride ourselves in the remarkable culinary experience that we deliver. Our Wedding Packages are infused with the freshest and local ingredients. The majority of our beef selections are Certified Angus. Our onsite Courtyard Garden, cultivated and kept by our award-winning culinary team, produces fresh ingredients which are infused throughout our Wedding Packages. Our local farm partners include Reid Angus Farm in Frankford, DE, Woodside Farm Creamery in Hockessin, DE, and several more. We guarantee a fresh and local culinary experience for you and your guests.

Our picturesque outdoor venues are ideal for onsite ceremonies and also perfect for photo opportunities. The Patio overlooks the serene pond and flowing fountain and The Courtyard is decorated with the gorgeous rose and herb garden.

Schedule your private tour today by contacting Leah Markiewicz at 302.631.1546 or [lmarkiewicz@hiltonchristiana.com](mailto:lmarkiewicz@hiltonchristiana.com).

Discover real-life wedding testimonials and stories by clicking [here](#).



## EACH WEDDING PACKAGE INCLUDES:

- OPEN BAR
- SIGNATURE COCKTAIL
- CHAMPAGNE TOAST
- DISPLAY STATIONS
- PASSED HORS D'OEUVRES
- SERVED DINNER OR BUFFET DINNER
- GOURMET COFFEE STATION
- CUSTOM WEDDING CAKE
- LATE NIGHT SNACK
- FRESH FLORAL CENTERPIECES
- TABLE LINEN
- NAPKINS
- DANCEFLOOR
- HIGH TOP COCKTAIL TABLES
- HOSPITALITY ROOM
- WEDDING NIGHT ACCOMMODATIONS FOR THE NEWLYWEDS
- MENU TASTING, COMPLIMENTARY FOR TWO
- SPECIAL ROOM RATES FOR WEDDING GUESTS
- BUTLER SERVICE





# SERVED DINNER PACKAGES

## THE DIAMOND

### RECEPTION

PASSED HORS D'OEUVRES (8 SELECTIONS)  
1 DISPLAY STATION + 1 ACTION STATION

CHAMPAGNE TOAST

### 4- COURSE PLATED DINNER

SOUP, PASTA, OR SMALL PLATE  
SALAD

CHOICE OF 3 DINNER ENTRÉES W/ SEASONAL ACCOMPANIMENTS  
CUSTOMIZED WEDDING CAKE WITH COFFEE SERVICE

### BAR

5 HOUR PREMIUM BRANDS OPEN BAR OF SPIRITS,  
RED & WHITE WINES, DOMESTIC & IMPORTED BEER,  
SOFT DRINKS

SIGNATURE COCKTAIL

LATE NIGHT SNACK BUFFET FEATURING CHEESESTEAKS  
WITH FRIES, ONION RINGS, OR TATOR TOTS

LED UPLIGHTING

CUSTOM ICE CARVING

YOUR CHOICE OF COLORED NAPKINS & TABLE OVERLAY  
UPGRADED FRESH FLORAL CENTERPIECES  
ANNIVERSARY DINNER FOR TWO

\* CHIVARI CHAIRS, ADDITIONAL FEE \*

## THE SAPPHIRE

### RECEPTION

PASSED HORS D'OEUVRES (5 SELECTIONS)  
2 DISPLAY STATIONS

CHAMPAGNE TOAST

### 3-COURSE PLATED DINNER

SOUP, SALAD, OR PASTA

CHOICE OF 2 DINNER ENTRÉES W/ SEASONAL ACCOMPANIMENTS  
CUSTOMIZED WEDDING CAKE WITH COFFEE SERVICE

### BAR

4 HOUR DELUXE BRANDS OPEN BAR OF SPIRITS,  
RED & WHITE WINES, DOMESTIC & IMPORTED BEER,  
SOFT DRINKS

SIGNATURE COCKTAIL

LATE NIGHT SWEET SNACK FEATURING SIGNATURE CINNAMON  
SUGAR BEIGNETS W/ WOODSIDE FARM CREAMERY ICE CREAM

*\*Event administrative fee is included in package price. The Hilton Wilmington/Christiana reserves the right to make adjustments to pricing.*

## PASSED HORS D'OEUVRES

### HOT

- Brie & Raspberry in Phyllo Dough
- Artichoke & Goat Fritter with Spicy Marinara
- Chicken Quesadilla with Chipotle Sour Cream
- Mini Grilled Cheese with Tomato Soup Shooter
- Quinoa and Zucchini Fritter with Fra diavolo Sauce
- Chicken Fontina with Pomodoro Sauce
- Vegetable Egg Rolls with Sweet Thai Sauce
- Beef Bourguignonne Puff
- Crab Cake with Chipotle Sauce
- Vegetable Potstickers with Soy Sauce
- Corn & Edamame Quesadilla with Smoked Chipotle Sauce
- French Onion Soup Boule
- Turkey Meatball with Coconut Curry Sauce
- Spinach & Artichoke Crisp
- Maui Shrimp Spring Roll with Mango Sauce
- Sundried Tomato & Feta Cheese in Phyllo Dough
- Asiago Asparagus Roll Up
- Chicken Yakitori Garlic, Soy, Brown Sugar Glaze Shell (GF)
- Tempura Shrimp with Sweet Thai Chili Sauce
- Buffalo Chicken Tenders with Crumbled Blue Cheese
- Coconut Chicken Skewer with Sweet Thai Sauce
- Sesame Chicken Skewer with Mango Sauce
- Roast Pork Provolone & Broccoli Rabe Spring Roll with Dijon Beer Fondue
- Maine Lobster Sherry Phyllo Triangle
- Thai Curry Samosa Triangle with Tzatziki Sauce

- Green Chili Arepa
- Peking Duck Ravioli with Asian Jam
- Korean Bulgogi Beef Dumpling with Sesame Garlic Sauce
- Short Rib Pierogi with French Onion Dip
- Mini Stuffed Yukon Gold Potato with Truffle Oil
- Buffalo Chicken Spring Roll with Blue Cheese Dip
- Mushroom Caps with Chicken Sausage, Broccoli Rabe & Aged Provolone
- South Philly Cheese Steak Egg Rolls with Sweet Thai Ketchup
- Fried Ravioli with Marinara
- Hickory Bacon Wrapped Scallop with Mango Sauce

### COLD

- Seared Ahi Tuna & Seaweed Salad Shooter
- Antipasti Skewer with Pesto Oil
- California Roll with Soy Sauce
- Wasabi Sesame Seared Scallop over Asian Slaw
- Avocado, Goat Cheese & Bruschetta Toast with Balsamic Glaze
- Shrimp Cocktail Shooter
- Lobster Salad in Tart Shell (GF)
- Sesame Tuna Poke Shooter
- Tomato Bruschetta with Micro Basil & Balsamic Drizzle



## DISPLAY STATIONS

- Grilled Vegetables, Olives & Fresh Cut Vegetables with Hummus, Bruschetta, Balsamic Glaze, Roasted Pepper Dip & Housemade Ranch Dressing
- Wedges of Fruit & Fresh Berries with Yogurt Dipping Sauce & Seasonal Fruit Shooters (*Examples of Seasonal Fruit Shooters - Watermelon, Feta, Mint with Balsamic Glaze, Honeydew, Mint & Shaved Prosciutto, Cherries, Goat Cheese & Ricotta*)
- Wedged Domestic & Imported Cheeses, Grapes, Assorted Nuts, Backyard Jams and Mustards, Dried Fruit, Assorted Crackers, Flat Bread & Baguettes
- Warm Local Beer Cheese Fondue, Pretzels, Bread, Strawberries, Hot Housemade Chips, Crumbled Blue Cheese, Scallions, Tortilla Chips, Fresh Salsa, Guacamole
- Antipasto Display - Sliced Italian Meats, Cheese, Grilled Vegetables, Marinated Peppers & Olives, Sliced French Bread Crostini, Flatbread
- Pizza Station - Flatbread Pizza with Tomato, Sliced Mozzarella & Fresh Basil, Arugula Salad, Balsamic Glaze, Gemelli Pasta with Broccolini, Sundried Tomatoes, Roasted Tomatoes, Roasted Peppers, Kalamata Olive and Parmesan Cheese with Pesto Oil
- Bruschetta Display - Crab Bruschetta, Avocado Bruschetta, Tomato Bruschetta, Feta Bruschetta, Grilled Portabella Bruschetta, with Balsamic Glaze, Crumbled Goat Cheese, Micro Basil, Warm Flatbread, Crispy Pita, Pesto Crostini & Crackers
- Tapas Station - Sicilian Bean Salad, Olive Tapenade, Bruschetta, Baba Gnouch, Roasted Red Pepper Dip, Pesto Dip, Olive Oil with Spice Dip, Avocado Dip, Goat Cheese Dip with Pesto and Sundried Tomato, French Bread, Crostini, Tortilla Chips, Hot Chips & Crispy Pita

*If Station Requires an Attendant, Fee Will Apply*

## ACTION STATIONS

*Inclusive of the Diamond Package*

*Additional per person fee to replace a display station on Sapphire Package.*

- Dim Sum Display - Steamer Baskets in Woks filled with Edamame Potstickers, Bugogi Beef Potstickers & Shrimp Shu Mai & Chicken Lemongrass Potstickers served with Soy Sauce, Sweet Thai Chili Sauce & Wasabi Soy Sauce
- Salt Block Station - Seared Salmon & Scallops Cooked on Hot Salt Slab, served over Baby Tomato Salad & Mango Slaw
- Sushi Station - California, Tuna, Philly, Vegetable, Eel & Salmon Rolls with Wasabi, Soy Sauce & Pickled Ginger
- Taco Station - Mahi Mahi, Short Rib, BBQ Duck, Flour Tortilla Toasted filled with Cabbage, Cilantro, Jalapeno, Pickled Onion, Poblano Corn Salsa, Chipotle Sour Cream & Queso Fresco
  - o *(add Margarita Shooters for \$5, only available with open bar)*
- Risotto Station with Mushroom Risotto, Lobster, Shrimp & Crab Risotto, Saffron & Chicken Risotto and Served with Pesto Oil, Truffle Oil & Shaved Parmesan Cheese
- Italian Pasta Station - Stuffed Rigatoni with Duck Ragout & Shaved Parmesan, Gemelli Pasta with Sausage, Asparagus, Sundried Tomatoes, & Basil with Alfredo Sauce, and Tortellini, Baby Kale, Roasted Peppers & Heirloom Tomatoes in Pesto Oil
- Taste of Italy - Pesto Agnolotti, Prosciutto, Peas, Roasted Peppers, Basil Alfredo Sauce: Gluten Free Ravioli, Broccolini with Tomato Cream Sauce: Penne, Spinach, Ricotta, Parmesan Cheese, with Basil Marinara
- Slider Station - Crab Cake, Chipotle Sauce, Roasted Heirloom Tomatoes & Baby Kale on a Brioche Roll, Peach Habanero BBQ Short Rib & Apple Slaw on a Pretzel Roll, Seared Sesame Tuna Wasabi Caesar Dressing & Lemon Grass Ginger Slaw
- Raw Bar - Shrimp Cocktail, Marinated Clams, Marinated Mussels, Oyster on Half Shell, Roasted Salmon, Poke Shooters with Cocktail Sauce, Tabasco, Horseradish, Lemons, Mignonette Sauce

*If Station Requires an Attendant, Fee Will Apply*





## FIRST COURSE

Select one soup, salad, or pasta.

### SOUP

- Local Roasted Tomato Bisque with Heirloom Tomatoes & Basil
- Butternut Squash Soup with Pumpkin Seed Brittle
- Italian Wedding Soup
- Signature She Crab Bisque with Old Bay Tortillas
- Tuscan Chicken Soup
- Kennett Square Mushroom Soup

### SALAD

- Baby Kale & Spinach Salad with Strawberries, Red Onion, Crumbled Goat Cheese, Candy Pecans, Blackberry Peppercorn Vinaigrette
- Hybrid Caesar & Radicchio Salad with Roasted Local Heirloom Tomatoes, Peppers, Kalamata Olives, Crouton, Parmesan Cheese, Traditional Caesar Dressing
- Mediterranean Salad with Crumbled Feta Cheese, Roasted Peppers, Kalamata Olives, Cucumber, Tomato, Capers, Signature Feta Vinaigrette
- Baby Greens, Grilled Asparagus Tips, Grapefruit, Roasted Beets, Scallion, Maple Walnuts, Goat Cheese, White Balsamic Vinaigrette
- Bog Salad with Dried Cranberries, Fresh Raspberries, Roasted Pears, Crumbled Blue Cheese, Red Onion, Toasted Walnuts, Raspberry Vinaigrette
- Burrata Cheese, Local Heirloom Tomatoes, Baby Greens, Dijon Basil Vinaigrette,
- Baby Greens, Kale, Spinach, Blueberries, Toasted Almonds, Ancient Grains, Red Onion, Currants, Blueberry Pomegranate Vinaigrette

### PASTA

- Stuffed Rigatoni, Grilled Chicken, Sundried Tomato, Asparagus, Basil Alfredo Sauce
- Gemelli, Peas, Sausage, Sundried Tomato, Basil, Vodka Tomato Sauce
- Shrimp Francaise, Sweet Pea Tortellini, Roasted Heirloom Tomatoes, Olives, Asparagus, Roasted Peppers, Shaved Parmesan, Lemon Caper Sauce
- Crab Mac & Cheese - Cheese Stuffed Rigatoni, Spinach, Creamy Old Bay Crab Cheese Sauce
- Duck Ragout, Cheese Stuffed Rigatoni, Basil, Parmesan
- Gluten-free Ravioli, Broccolini, Roasted Peppers, Parmesan, Olives, Pesto Oil (GF)

### SMALL PLATE

*Inclusive of the Diamond Package*

*Fee per person to replace soup, salad, or pasta with the Sapphire Package.*

- Seared Wasabi Sesame Scallops, Coconut Jasmine Rice, Coconut Curry Sauce
- Seared Ahi Tuna, Asian Sprout Slaw & Wontons
- Lobster Francaise Pesto Agnollotti - Roasted Heirloom Tomatoes, Olives, Grilled Asparagus Roasted Peppers, Shaved Parmesan, Lemon Caper Sauce
- Blackened Shrimp & Grits with Poblano Corn Salsa
- Sautéed Crab Cake over Jersey Cream Corn
- Kennett Square Wild Mushroom Risotto, Basil Truffle Oil
- Sautéed Crab Cake over Lobster Risotto with Basil Oil
- Honey Glazed Salmon over Grilled Asparagus & Fruit Infused Quinoa
- Sautéed Crab Cake over Mac & Cheese - Cheese Stuffed Rigatoni with Spinach, Creamy Old Bay Crab Cheese Sauce

## ENTRÉE COURSE

*Pre-select entrées. Entrée counts are required 7 days prior to your Wedding.*

- Chicken Francaise, Gemelli Pasta, Grilled Asparagus, Roasted Tomatoes, Baby Kale
- Mediterranean Chicken Breast - Feta, Olives, Tomato, Capers & Peppers over Pearl Couscous, Kale, Leeks, Lemon Broth
- Stuffed Chicken with Wild Mushrooms, Smoked Gouda, Caramelized Onions over Mushroom Risotto
- Sautéed Pesto Chicken Bruschetta - Fresh Mozzarella & Basil Tomatoes with Garlic Parmesan Fingerling Potatoes & Crispy Brussels Sprouts
- Tilapia Filled with Crab Imperial with a Mediterranean Sauce of Capers, Tomato, Roasted Peppers & Lemon Broth
- Grilled Honey Lime Glazed Salmon with Broccolini Roasted Red Pepper & Cauliflower Rice
- Grilled Pesto Salmon with Tomato Relish & Lemon Broth, served with Grilled Asparagus & Quinoa
- Coconut Curry Salmon over Coconut Rice, Baby Bok Choy & Pad Thai Stir Fry Vegetables

*Entrees below, additional fee*

- Roasted Striped Bass filled with Crab Meat, Citrus Reduction, Siena Rice Pilaf, Asparagus, Julienne Carrots
- Mediterranean Farm-raised Rockfish - Feta, Olives, Tomato, Capers, Peppers over Pearl Quinoa, Kale & Leeks
- Signature Crab Cakes, Lemon Sauce & Tomato Relish with Basil Mashed Potatoes, Sautéed Green Beans & Carrots
- Braised Boneless Short Ribs with Tomato Jam, Creamy Polenta, Boursin Cheese & Herbs with Roasted Brussels Sprouts
- Smoked Paprika Grilled Flat Iron Steak with Kennett Square Wild Mushroom Demi, served with Cauliflower Mashed Potatoes, Asparagus & Roasted Heirloom Tomatoes
- Chipotle Blackberry BBQ Short Rib over Whipped Sweet Potato & Broccolini
- Farm-raised Rockfish over Roasted Cauliflower, Zucchini, Red Peppers & Brussels Sprouts with a Spicy Tomato Broth topped with Shaved Parmesan
- Roasted Boneless Pork Chop Stuffed with Apples over Mashed Sweet Potato, with Roasted Red Pepper & Brussels Sprouts

*Entrees below, additional fee*

- Sautéed Herb & Citrus Crusted Halibut over Quinoa Fennel, Leeks, Baby Kale, Red Pepper, Tomato & Hari Coverts
- Grilled Pesto Shrimp over Lobster Mac & Cheese with Grilled Asparagus, Tomatoes, Spinach & Peppers
- Bistecca 10oz. New York Strip Steak, Garlic Rosemary Sauce, over Salt and Vinegar Yukon Gold Potatoes, with Hari Coverts Sautéed with Garlic & Tomato

*Entrees below, additional fee*

- Lobster Francaise over Pesto Agnolotti, Roasted Heirloom Tomatoes, Olives, Grilled Asparagus, Roasted Peppers & Shaved Parmesan with a Lemon Caper Sauce
- Filet Mignon, Local Black & Blue Cheese Butter & Bordelaise Sauce, over Crispy Gnocchi & Brussels Sprouts



## COMBINATION ENTREES

*Entrees below, additional fee*

- Chicken Marsala & Sautéed Crab Cake with Tomato Relish
- Pesto Salmon & Sautéed Crab Cake with Heirloom Tomato Lemon Thyme Relish

*Entree below, additional fee*

- Herb Crusted Halibut & Crab Cake with a Blood Orange Chive Buerre Blanc

*Entrees below, additional fee*

- Filet Mignon & Grilled Pesto Salmon with Mushroom Demi & Tomato Lemon Thyme Relish
- Grilled Filet & Shrimp Scampi served with a Whole Grain Mustard Demi

*Entree below, additional fee*

- Filet Mignon & Crab Cake with Peppercorn Demi & Tropical Fruit Salsa

*Entree below, additional fee*

- Sautéed Crab Cake & Grilled Lobster, served with Lobster Risotto, Grilled Asparagus & Roasted Heirloom Tomatoes served with Tomato Broth Pesto Oil

## VEGETARIAN ENTREES

- Portabella Mushroom Tower of Eggplant, Mushroom, Onions, Yellow & Red Peppers with Balsamic Glaze
- Pesto Agnolotti with Roasted Tomato, Asparagus, Olives & Roasted Peppers with Shaved Peppercorn Parmesan in Pesto Oil
- Stuffed Rigatoni & Eggplant Parmesan Tower with Housemade Marinara Sauce
- Vegan Pad Thai Asian Vegetable, Tofu, Rice Noodle Toasted Peanuts & Tamarind Coconut Curry Sauce

## BAR PACKAGES

### DELUXE BRANDS

- DELUXE SPIRITS - Svedka Vodka, Flavored Selections to Include Citron, Clementine & Raspberry, Seagram's 7 Whiskey, Dewars Scotch, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Kamora
- DELUXE WINES | Woodbridge Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Beringer White Zinfandel
- DELUXE BEERS | Miller Lite, Yeungling

### PREMIUM BRANDS

- PREMIUM SPIRITS - Absolut Vodka, Flavored Selections to Include Citron, Mandarin & Raspberry, Tito's Vodka, Seagram's 7 Whiskey, Jack Daniels Whiskey, Dewars Scotch, Tanqueray Gin, Sauza Gold Tequila, Makers Mark, Wild Turkey, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Kahlua, Bailey's Irish Cream
- PREMIUM WINES | Natura Cabernet, PIO Pinot Grigio, McManis Pinot Noir, Chateau Souverain Chardonnay, Beringer White Zinfandel
- PREMIUM BEERS | Amstel Light, Miller Light, Corona, Heineken, Yuengling

\*Add Seasonal Craft Beer for \$2 per person

\*Add Stateside Vodka for \$3 per person

*(Stateside Vodka contains electrolytes, which are good for cellular hydration, and are also proven to help combat hangovers.)*

A Signature Drink to be Butlered During Cocktail Hour (please select one)

- Blueberry Smash - Muddled Blueberries, Simple Syrup, Fresh Mint, Fresh Squeezed Lemon Juice, Vodka (Purple in Color)
- Orange Crush - Fresh Squeezed Orange Juice, Mandarin Orange Vodka, Orange Liquor, Sparkling Water, Simple Syrup (Orange in Color)
- Rum Punch - Light Rum, Dark Rum, Orange Liquor, Cherry Brandy, Fresh Fruit Juices (Red in Color)





## DESSERT & BEYOND

### CUSTOM WEDDING CAKE

Meet directly with Liberty Lane Bake Shoppe, Bing's Bakery, or Cannon's Bakery to design. The size of your cake will be determined by your final guest count. For a non-traditional wedding cake option, donut walls can be designed by Duck Donuts.

### GOURMET COFFEE SERVICE

A Gourmet Coffee & Tea Station will feature Assorted Flavored Teas, Freshly Brewed Coffee, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange & Lemon Rinds

### LATE NIGHT SWEET SNACK *(Inclusive of Sapphire Package)*

Our signature Cinnamon Sugar Beignets served with Woodside Farm Creamery Ice Cream

### FRESH FLORAL CENTERPIECES

Meet directly with Belak or Ramone's Flowers to design your guest table centerpieces.

### HOSPITALITY ROOM

Utilize our Hospitality Room to Dress before your Wedding Ceremony or host a private cocktail hour for the members of your Wedding Party.

*Inclusive of the Diamond Package.*

### LED UP-LIGHTING

Choose a Color to Enhance the Ambiance & Look of Your Ballroom.

### CUSTOM ICE CARVING

Select one of the following: Swan, Double Stacked Hearts with your Initials, or Diamond on a Pedestal. Other selections are available and may incur an additional cost.

### UPGRADED LINEN

Your package includes White or Light Gray Floor Length Tablecloths as well as your choice of Colored Table Overlay & Napkins.

### LATE NIGHT SNACK BUFFET

Make your own Beef & Chicken Cheesesteaks with Fried Onions & Cheese Whiz accompanied with Old Bay Fries, Onion Rings OR Loaded Tater Tots

### ANNIVERSARY DINNER

Celebrate your one year anniversary with dinner for two in our restaurant, Market Kitchen & Bar.

# ENHANCE YOUR WEDDING DAY

## A LA CARTE ENHANCEMENT OPTIONS

- Beignet & Salted Caramel Woodside Farm Creamery Dessert Station
- Upgrade to an Extra Hour Open Bar
- Award Winning Crab Cake Station
  - o Pan Seared Lump Crab Cakes served with Lobster Risotto during Cocktail Hour
- LED Up-Lighting
- Ice Carving - Select from Swan, Double Stacked Heart or Diamond on a Pedestal
- Additional Course (Soup or Salad)
- Add our Award Winning Crab Cake to any Entrée
- White Chair Covers with Sash
- Napkins in your Color Choice
- Colored Polyester Floor Length Linen
- Satin Table Runner
- Polyester Table Overlay
- Organza Table Overlay
- Printed Menu Cards at each Place Setting
- Chocolate Fountain
  - o Cascading Chocolate with Fruit Skewers, Marshmallows, Pretzel Rods & Strawberries
- Tuxedo Strawberries
- Viennese Dessert Table
  - o Miniature Pastries, Éclairs & Cream Puffs, Tiramisu Shooters, Whole Cakes & Tortes

# ENHANCE YOUR WEDDING DAY

## A LA CARTE ENHANCEMENT OPTIONS

- Individual Turndown Service
  - o Turndown Service with Two (2) Chocolates & a Love Note
- Make Your Own S'mores Bar
  - o Graham Crackers, Marshmallows, Chocolate Bars & Peanut Butter Cups Cooked on Skewers
- Super Premium Brands Bar Package
  - o SUPER PREMIUM LIQUOR: Grey Goose Vodka, Flavored Selections to Include Lemon, Orange & Cherry Noir, Stateside Vodka, Crown Royal Whiskey, Jameson Whiskey, Chivas Scotch, Bombay Sapphire Gin, Hornitos Tequila, Basil Hayden Bourbon, Diamond State Straight Bourbon, Clement Rum, Clement Coco Rum, Captain Morgan Rum, Peach Schnapps, Apple Pucker, Midori, Grand Marnier, Kahlua, Bailey's Irish Cream, Sambuca, Disaronno Amaretto
  - o SUPER PREMIUM WINES | William Hill Cabernet, 14 Hands Merlot, Bottega Pinot Grigio, Stella Rosa Moscato, La Crema Pinot Noir, Kendall Jackson Chardonnay, Kim Crawford Sauvignon Blanc, Mumm Nappa Brut Split
  - o SUPER PREMIUM BEERS | Amstel Light, Miller Light, Corona, Heineken, Yuengling, Dogfish 60 Minute IPA
  - o CRAFT COCKTAILS included with above premium tier
    - Hornitos Margarita - Hornitos tequila, agave nectar, Rose's lime, and sour mix
    - Basil Hayden Old Fashion - Basil Hayden's straight bourbon, sweet vermouth, and blood orange bitters



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