

WEDDING PACKAGES

DELAWARE'S PREMIER WEDDING & HOTEL VENUE



Hilton

WILMINGTON/CHRISTIANA

100 CONTINENTAL DRIVE | NEWARK DE 19713 | 302.631.1542 | HILTONCHRISTIANA.COM

WELCOME

Thank you for considering us to host your most special day. Our stylish & chic venue in Newark, DE is nestled conveniently right off I-95, halfway between Philadelphia & Baltimore, and is free of sales-tax.

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 more. Allow us to create your fairytale wedding and assist in coordinating all events leading up to your big day.

We pride ourselves in the remarkable culinary experience that we deliver. Our Wedding Packages are infused with the freshest local ingredients. Our local farm partners include Reid Angus Farm in Frankford, DE, Woodside Farm Creamery in Hockessin, DE, and more. We guarantee a fresh and local culinary experience for you and your guests.



Katie McDevitt

Catering Sales Manager & Wedding Specialist
302.631.1551
kmcdevitt@mjhotels.com

Table of Contents

The Wedding Weekend Experience	2
Wedding Ceremony & Reception Spaces	3
Wedding Package Inclusions	4
Package Comparisons	5
Cocktail Hour Hors d'Oeuvres	6
Bar Packages	8
Plated and Buffet Selections	9
Enhance Your Day	12
Preferred Partners	13
Special Notes of Interest	14
Love Notes	15

100 CONTINENTAL DRIVE, NEWARK, DE 19713
P: 302.631.1542
HILTONCHRISTIANA.COM



HOW DO YOU ENVISION THE DAY YOU SAY "I DO"?

WEDDING WEEKEND EXPERIENCE

Let us inspire your vision. Here at the Christiana Hilton, we can help you plan your entire wedding experience, from the day you say "Yes", to the day you say "I Do." Let our venue charm be your inspiration while putting your personal stamp on your special day. Like we say, why trust anyone else?



rehearsal dinners

Some call it a rehearsal dinner while others call it a welcome dinner; either way you are greeting your bridal party and out of town guests to your wedding weekend with this time honored "kick off" party.

chic hotel

When you arrive at the Christiana Hilton, you're not just here for a wedding; you're here for a mini weekend vacation! With an outdoor pool, on-site restaurant and bar, outdoor lounging space, and close proximity to tax-free shopping and museums, there's so much to do at the hotel and in the Brandywine Valley.

the ceremony

A manicured private Courtyard garden or a waterfront Patio gazebo both present magnificent outdoor ceremony spaces each with its own unique design and character. In addition, our versatile banquet space can be used for indoor ceremonies.

the after party

Our restaurant, Market Kitchen & Bar, is the ideal gathering place for your after party! Enjoy the outdoor Patio, which is adjacent to Market Kitchen & Bar.

farewell brunch

A post-wedding breakfast is a perfect way to close out the end of a memorable weekend. It'll allow you to spend extra time with your wedding party and other special guests before they head back home, plus give you all a chance to swap fun stories from the night before.

YOUR

WEDDING CEREMONY SPACES



The Patio can accommodate up to 140 guests and is adjacent to our Le Chameleon Ballroom. This space overlooks the pond and flowing fountain.



The Courtyard Garden can accommodate up to 180 guests and is adjacent to our Christiana Ballroom. This space is surrounded by rose bushes.

WEDDING RECEPTION SPACES



The Le Chameleon Junior Ballroom can accommodate up to 82 people and features five French windows, which add beautiful natural light to the room. This room is adjacent to The Patio, which overlooks the pond and flowing fountain.



The Christiana Ballroom can accommodate up to 172 people and features unique chandeliers, made of jewelry-like branches with cut crystal balls, and represent beautiful and dashing diamonds. This room is adjacent to the Courtyard Garden.

PACKAGE INCLUSIONS

HORS D'OEUVRES

Available during cocktail hour. You select passed hors d'oeuvres and display stations (see page 6-7).

OPEN BAR

Open bar is included in package price (see page 9).

SIGNATURE DRINK TO BE BUTLERED DURING COCKTAIL HOUR

Choose one of our most popular signature drinks or create your own (see page 9, Sapphire and Diamond Packages only)

CHAMPAGNE TOAST

Sparkling cider also available for those under the age of 21. (Sapphire and Diamond Packages only)

PLATED OR BUFFET DINNER

Our Ruby & Sapphire Packages include 3-courses and our Diamond Package includes 4-courses.

CUSTOM WEDDING CAKE

Meet directly with one of the following bakeries to design your wedding cake. The size of your cake will be determined by your final guest count.

Bing's Bakery (302) 737-5310 | BingsBakery.com

Cannon's Bakery (302) 368-7900 | CannonsCakes.com

FRESH FLORAL CENTERPIECES

Meet directly with one of the following florists to design your guest table centerpieces.

Belak Flowers (302) 762-5000 | Belak-Flowers.com

Ramone's Flowers (302) 994-8409 | RamonesFlowers.com

COFFEE STATION

A coffee & tea station will feature assorted flavored teas, freshly brewed coffee

LATE NIGHT SWEET SNACK

Our signature cinnamon sugar beignets served with Woodside Farm Creamery Ice Cream.

Included in Sapphire Package and Buffet Package only.

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. (Sapphire and Diamond Packages only)

TABLE LINEN AND CLOTH NAPKINS

We include white or light gray tablecloths, and white or dark gray napkins. You are welcome to bring in your own colored linen and napkins, or we could rent them on your behalf through one of our partners.

PROFESSIONAL PLANNING COORDINATOR

Your Wedding Specialist will assist with every detail of planning your wedding from the time you book through your wedding day.

WEDDING NIGHT ACCOMMODATIONS FOR THE NEWLYWEDS IN ONE OF OUR SUITES

MENU TASTING, COMPLIMENTARY FOR TWO

SPECIAL ROOM RATES FOR WEDDING GUESTS

SERVED PACKAGE COMPARISON

	RUBY \$120/person (2024) \$125/person (2025) <small>inclusive of all taxes and fees</small>	SAPPHIRE \$142/person (2024) \$149/person (2025) <small>inclusive of all taxes and fees</small>	DIAMOND \$185/person (2024) \$194/person (2025) <small>inclusive of all taxes and fees</small>
LENGTH OF RECEPTION	4 hours	5 hours	5 hours
PASSED HORS D'OEUVRES	your selection of 4	your selection of 5	your selection of 8
DISPLAY STATIONS	your selection of 1	your selection of 2	your selection of 1
ACTION STATIONS			your selection of 1
OPEN BAR	3-hour, deluxe	4-hour, deluxe	4-hour, premium
SIGNATURE DRINK		✓	✓
CHAMPAGNE TOAST		✓	✓
PLATED DINNER	3 courses	3 courses	4 courses
CUSTOM WEDDING CAKE	✓	✓	✓
FRESH FLORAL CENTERPIECES	✓	✓	upgraded
COFFEE STATION	✓	✓	✓
LATE NIGHT SWEET SNACK <small>Signature cinnamon sugar beignets + Woodside Farm Creamery Ice Cream</small>		✓	
LATE NIGHT SAVORY SNACK <small>Make your own Beef & Chicken Cheesesteaks with Fried Onions & Cheese Whiz , with Old Bay Fries, Onion Rings OR Loaded Tater Tots</small>			✓
HOSPITALITY ROOM		✓	✓
TABLECLOTHS	white or dark gray	white or dark gray	color of your choice
CLOTH NAPKINS	white or light gray	white or light gray	color of your choice
WEDDING NIGHT ACCOMMODATIONS FOR THE NEWLYWEDS IN SUITE	✓	✓	✓
MENU TASTING	✓	✓	✓
SPECIAL ROOM RATES FOR GUESTS	✓	✓	✓
LED UPLIGHTING			✓
ANNIVERSARY DINNER IN OUR RESTAURANT, MARKET KITCHEN & BAR			✓

BUFFET PACKAGE

Turn your plated meal into a BUFFET for additional \$22 per person. Select two starters and two entrees to be displayed buffet style. Buffets are available for a 90 minute timeframe.

COCKTAIL HOUR INCLUSIONS

PASSED HORS D'OEUVRES

Ruby Package - Your Selection of Four

Sapphire Package - Your Selection of Five

Diamond Package - Your Selection of Eight

HOT

Brie & Raspberry · Phyllo Dough
Artichoke & Goat Fritter · Spicy Marinara
Chicken Quesadilla · Chipotle Sour Cream
Mini Grilled Cheese · Tomato Soup Shooter
Quinoa and Zucchini Fritter · Fra diavolo Sauce
Chicken Fontina · Pomodoro Sauce
Vegetable Egg Rolls · Sweet Thai Sauce
Beef Bourguignonne Puff
Vegetable Potstickers · Soy Sauce
Turkey Meatball · Coconut Curry Sauce
Spinach & Artichoke Crisp
Maui Shrimp Spring Roll · Mango Sauce
Asiago Asparagus Roll Up
Tempura Shrimp · Sweet Thai Chili Sauce
Buffalo Chicken Tenders · Crumbled Blue Cheese
Coconut Chicken Skewer · Sweet Thai Sauce
Sesame Chicken Skewer · Mango Sauce
Maine Lobster Cobbler
Thai Curry Samosa Triangle · Tzatziki Sauce

HOT

Chicken Yakitori Garlic, Soy, Brown Sugar Glaze Shell (GF)
Peking Duck Ravioli · Asian Jam
Korean Bulgogi Beef Dumpling · Sesame Garlic Sauce
Short Rib Pierogi · French Onion Dip
Buffalo Chicken Spring Roll · Blue Cheese Dip
Mushroom Caps · Chicken Sausage, Broccoli Rabe, Provolone
South Philly Cheese Steak Egg Rolls · Sweet Thai Ketchup
Fried Ravioli · Marinara
Hickory Bacon Wrapped Scallop · BBQ Sauce
Roast Pork Provolone & Broccoli Rabe Spring Roll Dijon Beer Fondue

COLD

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



COCKTAIL HOUR INCLUSIONS

DISPLAY STATIONS

Ruby Package - Your Selection of One

Sapphire Package - Your Selection of Two

Diamond Package - Your Selection of One + Your Selection of One Action Station

- Grilled Vegetables · Olives · Fresh Cut Vegetables · Hummus · Bruschetta · Balsamic Glaze · Roasted Pepper Dip · Housemade Ranch Dressing
- Wedges of Fruit & Fresh Berries with Yogurt Dipping Sauce & Seasonal Fruit Shooters
- Wedged Domestic & Imported Cheeses, Grapes, Assorted Nuts, 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 Broccoli, Sundried Tomatoes, Roasted Tomatoes, Roasted Peppers, Kalamata Olive and Parmesan Cheese with Pesto Oil
- Bruschetta Display - 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



DELUXE BRANDS OPEN BAR

This selection of wines, beers, liquors, and soft drinks is included in our Ruby and Sapphire Wedding Packages.

WINE	Silver Gate Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Beringer White Zinfandel
BEER	<u>You Choose Three:</u> Michelob Ultra, Bud Light, Corona, Sam Adams Boston Lager, Stella Artois, Truly Pineapple Seltzer, Sam Adams 'Just The Haze' Non Alcoholic IPA
SOFT DRINKS	Coca Cola, Diet Coke, Sprite, Iced Tea, Lemonade
DELUXE LIQUORS	Svedka Vodka, Flavored Selections to Include Citron, & Raspberry, Seagram's 7 Whiskey, Dewars Scotch, New Amsterdam Gin, El Jimador Tequila, Jim Beam Bourbon, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Kamora

PREMIUM BRANDS OPEN BAR

This selection of wines, beers, liquors, and soft drinks is included in our Diamond Wedding Package. Upgrade your Ruby or Sapphire or Package to Premium Brands for an additional fee of \$8 per person.

WINE	Mezzacorona Cabernet, Mezzacorona Pinot Noir, Santa Marina Pinot Grigio, Mezzacorona Chardonnay, Beringer White Zinfandel
BEER	<u>You Choose Four:</u> Michelob Ultra, Bud Light, Corona, Sam Adams Boston Lager, Stella Artois, Truly Pineapple Seltzer, Sam Adams 'Just The Haze' Non Alcoholic IPA
SOFT DRINKS	Coca Cola, Diet Coke, Sprite, Iced Tea, Lemonade
PREMIUM LIQUORS	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

SIGNATURE COCKTAIL *Please Select One (Sapphire & Diamond Packages only)*

- Blueberry Smash – muddled blueberries, simple syrup, fresh mint, fresh squeezed lemon juice, vodka (purple in color)
- Orange Crush – fresh squeezed orange juice, 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)

PLATED SELECTIONS

RUBY/SAPPHIRE/DIAMOND

FIRST COURSE SELECTIONS CHOOSE ONE

SOUP

- Local roasted tomato bisque with heirloom tomatoes & basil
- Butternut squash soup with pumpkin seed brittle
- Italian wedding soup
- 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, + \$3
- 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
- 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 only. \$6 per person to replace soup, salad, or pasta with the Ruby or 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
- Kennett Square Wild Mushroom Risotto, Basil Truffle 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 (available as an upgrade, ask our Wedding Specialist for current pricing)

ENTREE COURSE SELECTIONS

Pre-select two for your guests. Entrée count/breakdown due 10 days prior to Wedding.

Place cards required with a symbol for Hilton serving staff to distinguish who gets which entrée.

- 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
- Crab Imperial Filled Tilapia, mediterranean sauce of capers, tomato, roasted peppers, lemon broth (available as an upgrade, ask our Wedding Specialist for current pricing)
- Grilled Honey Lime Glazed Salmon, broccolini, roasted red pepper, cauliflower rice
- Grilled Pesto Salmon, tomato relish, lemon broth, grilled asparagus, quinoa
- Coconut Curry Salmon, coconut rice, baby bok choy, pad thai stir fry vegetables

VEGETARIAN ENTREES

- Portabella Mushroom Tower, eggplant, mushroom, onions, yellow & red peppers, balsamic glaze
- Pesto Agnolotti, roasted tomato, asparagus, olives, roasted peppers, shaved peppercorn parmesan, pesto oil
- Stuffed Rigatoni & Eggplant Parmesan Tower, housemade marinara sauce
- Vegan Pad Thai, asian vegetable, tofu, rice noodles, toasted peanuts, tamarind coconut curry sauce

UPGRADED ENTREE SELECTIONS + \$6.00

(only charged for these selections)

- Roasted Striped Bass filled with crab meat, citrus reduction, with siena rice pilaf, asparagus, julienne carrots (available as an upgrade, ask our Wedding Specialist for current pricing)
- Mediterranean Farm-raised Rockfish - feta, olives, tomato, capers, peppers over pearl quinoa, kale & leeks
- Braised Boneless Short Ribs, tomato jam, creamy polenta, boursin cheese, herbs, roasted brussels sprouts
- Smoked Paprika Grilled Flat Iron Steak, kennett square wild mushroom demi, cauliflower mashed potatoes, asparagus, roasted heirloom tomatoes
- Chipotle Blackberry BBQ Short Rib, whipped sweet potato, broccolini
- Farm-raised Rockfish, roasted cauliflower, zucchini, red peppers, brussels sprouts, spicy tomato broth, shaved parmesan
- Roasted Boneless Pork Chop stuffed with apples over mashed sweet potatoes, roasted red peppers, brussels sprouts

ENTREE COURSE SELECTIONS

Pre-select two for your guests. Entrée count/breakdown due 10 days prior to Wedding.

Place cards required with a symbol for Hilton serving staff to distinguish who gets which entrée.

UPGRADED ENTREE SELECTIONS + \$11.00

(only charged for these selections)

- Sautéed Herb & Citrus Crusted Halibut, quinoa fennel, leeks, baby kale, red pepper, tomato, haricots verts
- Grilled Pesto Shrimp, lobster mac & cheese, grilled asparagus, tomatoes, spinach, peppers
- Bistecca 10oz. New York Strip Steak, garlic rosemary sauce, salt and vinegar yukon gold potatoes, haricots verts, garlic, tomato

UPGRADED ENTREE SELECTIONS + \$16.00

(only charged for these selections)

- Lobster Francaise, pesto agnolotti, roasted heirloom tomatoes, olives, grilled asparagus, roasted peppers, shaved parmesan, lemon caper sauce
- Filet Mignon, local black & blue cheese butter & bordelaise sauce, crispy gnocchi, brussels sprouts

COMBINATION ENTREES + \$16.00

(only charged for these selections)

- Filet Mignon & Grilled Pesto Salmon, mushroom demi, tomato lemon thyme relish
- Grilled Filet & Shrimp Scampi, whole grain mustard demi





ENHANCEMENTS

- White Chair Covers with Sash \$8 Per Person*
- Napkins in your Color Choice \$2 Per Person*
- Colored Polyester Floor Length Linen \$16 Each*
- Colored Satin Floor Length Linen \$17 Each*
- Satin Table Runner \$9 Each*
- Chivari Chairs (Gold or Silver) - \$11 per chair + \$300 delivery fee
- Beignet & Salted Caramel Woodside Farm Creamery Dessert Station - \$10 Per Person, + \$150 Chef Attendant Fee
- Make your own Beef & Chicken Cheesesteaks with Fried Onions & Cheese Whiz accompanied with Old Bay Fries, Onion Rings OR Loaded Tater Tots - \$12 per person
- LED Up-Lighting \$600
- Award Winning Crab Cake Station \$20 per person - Pan Seated Lump Crab Cakes served with Lobster Risotto during Cocktail Hour
- Additional Course (Soup or Salad) \$6 Per Person
- Chocolate Fountain \$10 Per Person - Cascading Chocolate with Fruit Skewers, Marshmallows, Pretzel Rods & Strawberries
- Tuxedo Strawberries \$40 Per Dozen
- Viennese Dessert Table \$12 Per Person - Miniature French Pastries, Sliced Fruit, Whole Cakes & Tortes
- Additional Hour Open Bar - \$9 Per Person
- Premium Brands Bar Package - \$8 Per Person

* Subject to 1.99% Rental Fee

PREFERRED VENDORS & PARTNERS

The following partners have been hand selected as being the foremost service providers in their respective categories. These companies and individuals are intimately familiar with our facilities, our processes and our staff. They have our full confidence and assurance that you will be provided with excellent attention and care. And above all, they will ensure your special day runs smoothly and seamlessly!

DISC JOCKEYS

D & J DJ's- Don Timlin: (302) 832-1176
Dana McDonald: (302) 753-7269
Jamir Stewart: (302) 983-8163
Icon DJs: (302) 438-2949
Tom Barrett Disc Jockeys: (610) 459-8888
Silver Sound Disc Jockeys: 800-TALENTS
Must Be The Music DJs: (302) 438-2507
EBE Talent: (888) 323-2263

DECORATIONS

Something Borrowed: (302) 464-3194

CAKE

Bing's Bakery: (302) 737-5310
Cannon's Bakery: 302) 368-7900

FRESH FLORAL CENTERPIECES

Belak Flowers: (302) 762-5000
Ramone's Flowers: (302) 994-8409

PHOTOGRAPHERS

Creative Image Associates: (302) 731-9142
Ron Evans: (215) 830-8630
Christopher Vitale Photography: (610) 453-0308
Life Images Inc.: (610) 765-1494
Nick Wallace Photography: (302) 312-8077
Clair Pruet: (302) 888-1000
Blue Print Photography: (302) 668-6058
Foschi: (302) 529-1339
Belles and Beaus Photography: (302) 397-7439

VIDEOGRAPHER

Creative Image Associates: (302) 731-9142
Ron Evans: (215) 830-8630
Christopher Vitale Photography: (610) 453-0308
Clair Pruet: (302) 888-1000
Cinemavericks Media: (302) 438-1144
DVideography: (866) 989-0158
Valley Creek Productions: (215) 525-9904

OFFICIANT

Laura Becker: (609) 774-0341



CEREMONIES

Outdoor ceremonies at the Christiana Hilton are located either in the Courtyard or on The Patio. The Pre-Function space, in addition to both Le Chameleon and Christiana Ballroom, can be used as a backup plan for any outdoor ceremonies. The ceremony fee is \$1,500 and includes rental of white resin chairs, rental of ceremony location, and ceremony rehearsal walkthrough with Hilton Banquet Coordinator, scheduled within two days of your wedding date. *Wedding couple is responsible for setting up and breaking down ceremony decorations.*

WEDDING TASTINGS

We encourage menu tastings which can be scheduled through your Wedding Specialist. Pricing is complimentary for the wedding couple for already contracted weddings. Additional guests are \$35 each + gratuity (maximum of 6 people).

BOOKING REQUIREMENTS

Please discuss booking requirements with your Wedding Specialist. Minimums vary based on day, date & time of your reception. A deposit of \$1,500 and signed contract must be received by the Christiana Hilton within 14 days of the contract being issued. A payment schedule is then established with our team.

CHILDREN & VENDOR MEALS

Vendor Meals - The entrée served to your guests may also be served to your vendors (\$45 each) or a turkey club wrap with hot chips (\$25 each). Child (11 years or under) - Chicken tenders and fries with fruit cup, pasta with fruit cup, or cheeseburger with fruit cup (\$35 each).

ADDITIONAL INFORMATION

OUTSIDE VENDORS

Please be sure vendors are aware that access into an event room more than two hours prior to the scheduled start time cannot be guaranteed. We will know 72 hours prior if the vendor may access the room before that time.

EVENT PLANNING

You will meet with your wedding coordinator approximately four months prior to your wedding. They will work with you to help detail your menu, configure your room layout, discuss the ceremony, and the overall schedule of the day. A Banquet Manager will be your contact person on the wedding day and will manage your event.

FOOD & BEVERAGE

The Christiana Hilton does not permit outside food or beverage to be brought in for events on property (with the exception of favors).

START TIMES

Due to the frequency in which we host two events on the same day and our desire to offer you a seamless flow for your entire wedding we have set start times for our ballrooms:

Friday & Saturday Nights | 5:30pm or later
Sunday Afternoon/Evenings | 4:30pm or later
Saturday & Sunday Daytime | 11:00am or earlier

WHY TRUST ANYONE ELSE?

DELAWARE'S PREMIER WEDDING & HOTEL VENUE

LOVE NOTES

“

Our wedding and reception at the Hilton was perfect! Our wedding coordinator, Katie, communicated with us every step of the way and expertly made our vision for the ceremony and reception a reality. Katie and Todd, our day of coordinator, made sure everything ran smoothly the day of our event and thought of every detail. They were both fantastic! Our guests raved about the food (we had a taco bar that everyone loved!) and all of the staff were so welcoming. Everything you need for a wedding except for a DJ and photographer were included in the wedding package, which made planning easier than expected. The reception hall was beautiful and spacious, with lovely chandeliers. Overall, we'd highly recommend the Hilton for your wedding!

SIOBHAN F - 6/2023

“

Great venue! Planned last minute (5 weeks). Everyone was extremely helpful throughout the process. They cover basically everything except photographer and DJ. Ceremony/reception we're great and the staff was super attentive to us and all of our guests. We would recommend this venue to anyone.

HUNTER L - 5/2023

“

Where do we begin with our gratitude and thanks to the Hilton Christiana!? The Hilton was the last of MANY venues we looked at and all it took was one visit, I knew the search was over! The location was perfect, accommodations were gorgeous, food was amazing, and the all inclusive pricing took away so many worries and extra planning details that I was stressing over! Right from our first visit we were made to feel at home and could immediately envision our wedding there. The personal touches that Leah worked hard to make happen for us were indescribable. (EX: We wanted Donuts instead of Wedding Cake. DONE. We wanted Whiskey Shots for our Unity Ceremony. DONE.) She was always available by phone or email and readily answered the many, many, many questions we had up until the big day. On the day of, we had absolutely nothing to worry about. PS- we loved our experience and The Hilton Christiana so much that we now come the first of every month to have a drink together and celebrate another month of marriage bliss.

RYAN & RENEE JONES - 9/2019

“

Deciding to have our wedding and reception here was the best choice we could have made. Everything was done professionally and according to our wishes and some added surprises (Thanks Theresa! :-). We chose the outdoor garden/patio, the fountain was a beautiful back drop for the ceremony and pictures. What can we say about the food.....absolutely delicious, presentation superb! The Hilton packages make your wedding planning experience stress free as they include the catering and alcohol and have partnerships to supply your flowers & cake. We only needed to find a DJ and photographer!

DENA S - 5/2022

