



**CROWNE PLAZA**

**HAMPTON MARINA**

## *Wedding Reception Packages*

*Your Dream Wedding Awaits You...*



*Crowne Plaza Hampton Marina*  
*700 Settlers Landing Road*  
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## *A Perfect Wedding Package for Your Special Day*

*At the Crowne Plaza Hampton Marina, we understand that your wedding day is one of the most memorable days of your life. Our experienced wedding coordinators will assist you with every detail; so just relax and enjoy your day.*



### *Our Simple Elegance Package Includes:*

- ⚓ Banquet room at no charge\**
- ⚓ Wedding Menu Tasting for up to 4 people*  
*(Tasting includes main course, up to 4 options, tasting must be scheduled 2 weeks in advance)*
- ⚓ Elevated head table or sweetheart table*
- ⚓ Ivory Floor Length Linen*
- ⚓ Elegant Cut Glass Candle Centerpieces*
- ⚓ Complimentary dance floor*
- ⚓ Dedicated staff to cut and serve the wedding cake*
- ⚓ Chocolate dipped strawberries served with your wedding cake*
- ⚓ Champagne Toast*
- ⚓ Portrait Easel*
- ⚓ Complimentary standard king room accommodations for the Bride and Groom on wedding night*  
*(Based on weddings 50 or more guests)*
- ⚓ Discounted room rates for out of town guests*  
*(based upon availability)*
- ⚓ Vendor Recommendations & Consultations*

*\*Ballroom space will be subject to food and beverage minimums. \*Prices are subject to change without notice*

## The Simple Elegance Package

### Chilled Displays

#### Domestic & International Cheeses

Display of Imported and Domestic Cheese garnished with Fresh Fruit  
Served with French Bread and Crackers

### Salad Course

(Choice of One)

#### Caesar Salad

Crisp Romaine Lettuce mixed with Herb Croutons and Parmesan  
Cheese

Tossed with a Caesar Dressing

#### Classic Spinach

Baby Spinach Leaves tossed with Sliced Mushrooms, Red Onions,  
Herb Croutons and Warm Bacon Dressing

#### House Salad

Mixed Field Greens with Wedged Tomatoes, Cucumbers and Choice  
of Dressing

**The Simple Elegance Plated Entrees**

Includes Warm Rolls and Butter, Chef's Selection of Starch, Fresh Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

**Entrée Course: Choice of One**

**Boneless Breast of Chicken**

(Choice of One)

Supreme Sauce, Wild Mushroom Sauce,  
Wine Sauce

Tomato Pesto, Smoked Gouda Mornay  
Mushroom Sauce

**Sliced Top Sirloin of Beef**

(Choice of One)

Burgundy

Shitake

**Grilled Filet of Salmon**

Lemon Beurre Blanc Sauce

Simple Elegance Plated Package

\$40.00 Per Person Inclusive- Dinner

\$34.00 Per Person Inclusive- Lunch (out by 4pm)

## The Simple Elegance Buffet

Includes Warm Rolls and Butter, Chef's selection of Starch, Fresh Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

### Chilled Display

#### Domestic & International Cheeses

Display of Imported and Domestic Cheese garnished with Fresh Fruit  
Served with French Bread and Crackers

### Salad Course

(Choice of Two)

Mediterranean Pasta Salad  
Tomato and Fresh Mozzarella Caprese  
Tossed Field Greens with Two Dressings  
Spinach Salad  
Classic Caesar Salad

### Entrée Course

Breast of Chicken with a Mushroom Cream Sauce

Roast Loin of Pork with Port Wine Reduction

Baked Atlantic Salmon Lemon Butter Sauce

Tenderloin Tips with Brandy Mushroom Sauce

Sliced Sirloin of Beef with a Mushroom Demi Glace

Grilled Mahi Mahi with Tomato Fennel Puree

**Southern Fried Chicken**

**Southwest Pork Loin with Sweet Chili Sauce and Cajun Black Beans**

Simple Elegance Buffet Package with Two Entrée Choices

\$43.00 Per Person Inclusive - Dinner

\$38.00 Per Person Inclusive - Luncheon (out by 4pm)

Simple Elegance Buffet Package with Three Entrée Choices

\$47.00 Per Person Inclusive - Dinner

\$42.00 Per Person Inclusive - Luncheon (out by 4pm)

## *A Perfect Wedding Package for Your Special Day*

*At the Crowne Plaza Hampton Marina, we understand that your wedding day is one of the most memorable days of your life. Our experienced wedding coordinators will assist you with every detail; so just relax and enjoy your day.*



### *Our Timeless Celebration Package Includes:*

- ⚓ Banquet room at no charge\**
- ⚓ White Glove Butler Service for Hors d'oeuvres*
- ⚓ Wedding Menu Tasting for up to 4 people*  
*(Tasting includes main course, up to 4 options, tasting must be scheduled 2 weeks in advance)*
- ⚓ Elevated head table or sweetheart table*
- ⚓ Specialty Floor Length Table Cloth and Overlay\**
- ⚓ Coordinating Chair Covers with Sash and Napkins\**
- ⚓ Elegant Cut Glass Candle Centerpieces*
- ⚓ Complimentary dance floor*
- ⚓ Dedicated staff to cut and serve the wedding cake*
- ⚓ Chocolate dipped strawberries served with your wedding cake*
- ⚓ Champagne Toast*
- ⚓ Portrait Easel*
- ⚓ Complimentary Executive King Room accommodations for the Bride and Groom on wedding night*  
*(Based on weddings 50 or more guests)*
- ⚓ Discounted room rates for out of town guests (based upon availability)*
- ⚓ Vendor Recommendations & Consultations*

*\*Ballroom space will be subject to food and beverage minimums.*

*\*Certain Fabrics and colors may be an additional charge*

*\* Prices are subject to change without notice*

# The Timeless Celebration Package

## Chilled Displays

(Choice of One)

### Seasonal Fruit

Fresh Sliced Seasonal Fruits and Berries Served with Honey Yogurt Dressing

### Grilled Crudités

Selection of Grilled Garden Vegetables served with a Zesty Ranch dip

### Domestic & International Cheeses

Display of Imported and Domestic Cheese garnished with Fresh Fruit Served with French Bread and Crackers

## Butler Passed Hors D'oeuvres

(Choice of two - based on one piece each per person)

Mini Quiche \* Scallops Wrapped in Bacon \* Smoked Chicken Quesadillas

Spring Rolls \* Three Cheese and Bacon Stuffed Baby Red Potatoes Italian Sausage & Parmesan Stuffed Mushrooms \* Assorted Bruschetta

## Salad Course

(Choice of One)

### Caesar Salad

Crisp Romaine Lettuce mixed with Herb Croutons and Parmesan Cheese

Tossed with a Caesar Dressing

### Classic Spinach

Baby Spinach Leaves tossed with Sliced Mushrooms, Red Onions, Herb Croutons and Warm Bacon Dressing

### House Salad

Mixed Field Greens with Wedged Tomatoes, Cucumbers and Choice of Dressing

## The Timeless Celebration Plated Entrées

Includes Warm Rolls and Butter, Chef's selection of Starch, Fresh Seasonal Vegetables,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

### **Filet Mignon**

Charbroiled Tenderloin of Beef  
with  
Wild Mushroom Cabernet Sauce

**Crabmeat Encrusted Salmon**  
Baked Atlantic Salmon  
Encrusted with Crabmeat and  
finished with a Crab Butter

**Grilled Ribeye Steak**  
Grilled to your liking Smothered  
In Sautéed Onions and  
Mushrooms

**Chicken Chesapeake**  
Boneless Chicken Breast Stuffed  
with Jumbo Crabmeat and finished  
with a Crab Butter

### **Chicken Wellington**

Boneless Chicken Breast Stuffed  
with  
Mushroom Duxelle wrapped in  
a puff pastry. Finished with a  
Burgundy Wine Sauce

**Prime Rib of Beef**  
Au Jus

**Cashew Encrusted Mahi Mahi**  
Mahi Mahi Encrusted with  
Cashew topped with a Sweet  
Mango- Pineapple Salsa

**Grilled Lamb Chops**  
Feta Yogurt Sauce

The Timeless Celebration Plated Package  
\$65.00 per person Inclusive

## **The Timeless Celebration Buffet**

Includes Warm Rolls and Butter, Chef's selection of Starch, Fresh Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

### **Salad Course**

(Choice of Two)

Grilled Vegetable Pasta Salad  
Tomato and Mozzarella Salad  
Tossed Field Greens with two Dressings  
Seafood Pasta Salad  
Classic Caesar Salad

### **Entrée Course**

Breast of Chicken Piccata with a Lemon Caper Sauce  
Breast of Chicken with a Champagne Cream Sauce  
Macadamia Encrusted Grouper Mango Salsa and Lobster Butter  
Parmesan Crusted Salmon  
Braised Lamb Tips with Garlic and Tomato Broth  
Sliced Roasted Sirloin Au Poive with a Brandy Cream Demi Glace  
Cornish Game Hen with Wild Rice and Gravy  
Wild Mushroom Ravioli Port Wine Cream Sauce  
Slow Roasted Prime Rib with Au Jus

Timeless Celebration Package with Two Entrée Choices  
\$65.00 Per Person Inclusive

Timeless Celebration Package with Three Entrée Choices  
\$70.00 Per Person Inclusive

## *A Perfect Wedding Package for Your Special Day*

*At the Crowne Plaza Hampton Marina, we understand that your wedding day is one of the most memorable days of your life. Our experienced wedding coordinators will assist you with every detail; so just relax and enjoy your day.*



### *Our Ultimate Affair Package Includes:*

- ⚓ Banquet room at no charge\**
  - ⚓ White Glove Butler Service for Hors d' oeuvres*
  - ⚓ Wedding Menu Tasting for up to 4 people*  
*(Tasting includes main course, up to 4 options, tasting must be scheduled 2 weeks in advance)*
  - ⚓ Elevated head table or sweetheart table*
  - ⚓ Specialty Floor Length Table Cloth and Overlay\**
  - ⚓ Coordinating Chair Covers with Sash and Napkins\**
  - ⚓ Custom Designed Floral piece for Head Table\**
  - ⚓ Custom Designed floral centerpieces for all guest tables\**
  - ⚓ Complimentary dance floor*
  - ⚓ Dedicated staff to cut and serve the wedding cake*
  - ⚓ Chocolate dipped strawberries served with your wedding cake*
  - ⚓ Champagne Toast*
  - ⚓ Portrait Easel*
  - ⚓ Complimentary Suite for the Bride and Groom on wedding night*  
*(Based on weddings 50 or more guests)*
  - ⚓ Discounted room rates for out of town guests*  
*(based upon availability)*
  - ⚓ Vendor Recommendations & Consultations*
- \*Ballroom space will be subject to food and beverage minimums.*  
*\*Certain Fabrics, colors, and flowers may be an additional charge*  
*\* Prices are subject to change without notice*

# The Ultimate Affair Package

## Chilled Displays

(Choice of Two)

### Seasonal Fruit

Fresh Sliced Seasonal Fruits and Berries Served with Honey Yogurt Dressing

### Grilled Crudités

Selection of Grilled Garden Vegetables served with a Zesty Ranch dip

### Domestic & International Cheeses

Display of Imported and Domestic Cheese garnished with Fresh Fruit Served with French Bread and Crackers

## Butler Passed Hors D'oeuvres

(Choice of Four - based on one piece each per person)

Mini Quiche \* Scallops Wrapped in Bacon \* Smoked Chicken Quesadillas

Spring Rolls \* Three Cheese and Bacon Stuffed Baby Red Potatoes Italian Sausage & Parmesan Stuffed Mushrooms \* Assorted Bruschetta

## Salad Course

(Choice of One)

### Caesar Salad

Crisp Romaine Lettuce mixed with Herb Croutons and Parmesan Cheese

Tossed with a Caesar Dressing

### Classic Spinach

Baby Spinach Leaves tossed with Sliced Mushrooms, Red Onions, Herb Croutons and Warm Bacon Dressing

### House Salad

Mixed Field Greens with Wedged Tomatoes, Cucumbers and Choice of Dressing

## **The Ultimate Affair Plated Entrees**

Includes Warm Rolls and Butter, Chef's Selection of Starch, Fresh Seasonal Vegetable, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

### **Filet Mignon**

Charbroiled Tenderloin of Beef  
with  
Wild Mushroom Cabernet Sauce

**Crabmeat Encrusted Salmon**  
Baked Atlantic Salmon  
Encrusted with Crabmeat and  
finished with a Crab Butter

**Grilled Ribeye Steak**  
Grilled to your liking Smothered  
In Sautéed Onions and  
Mushrooms

**Chicken Chesapeake**  
Boneless Chicken Breast Stuffed  
with Jumbo Crabmeat and  
finished with a Crab Butter

### **Chicken Wellington**

Boneless Chicken Breast Stuffed  
with  
Mushroom Duxelle wrapped in a  
puff pastry. Finished with a  
Burgundy Wine Sauce

**Prime Rib of Beef**  
Au Jus

**Cashew Encrusted Mahi Mahi**  
Mahi Mahi Encrusted  
with  
Cashew topped with a Sweet  
Mango- Pineapple Salsa

**Grilled Lamb Chops**  
Feta Yogurt Sauce

Ultimate Affair Plated Package \$80.00 per person Inclusive

### **Make it a Duet**

Petite Filet Mignon and a Petite Jumbo Crab Cake  
\$100.00 Per Person Inclusive

## **The Ultimate Affair Buffet**

Includes Warm Rolls and Butter, Chef's selection of Starch, Fresh Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

### **Salad Course**

(Choice of Two)

Grilled Vegetable Pasta Salad  
Tomato and Mozzarella Salad  
Tossed Field Greens with two Dressings  
Seafood Pasta Salad  
Classic Caesar Salad

### **Entrée Course**

Breast of Chicken Piccata with a Lemon Caper Sauce  
Breast of Chicken with a Champagne Cream Sauce  
Macadamia Encrusted Grouper Mango Salsa and Lobster Butter  
Braised Lamb Tips with Garlic and Tomato Broth  
Parmesan Crusted Salmon Beurre Blanc  
Sliced Roasted Sirloin Au Poive with a Brandy Cream Demi Glace  
Cornish Game Hen with Wild Rice and Gravy  
Wild Mushroom Ravioli Port Wine Cream Sauce  
Slow Roasted Prime Rib with Au Jus

Ultimate Affair Buffet Package with Two Entrée Choices  
\$80.00 Per Person Inclusive

Ultimate Affair Buffet Package with Three Entrée Choices  
\$85.00 Per Person Inclusive

## Wedding Hors d'oeuvres Package

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

## Social Hour

Towering Display of Domestic and International Cheeses, Fresh Fruit, Fresh Vegetables, Assorted Dips and Breads

## Reception - Hors d'oeuvres

(Choice of Six)

Mini Beef Wellingtons\*Mini Chicken Cordon Blues\*Mini Crab Cakes  
Chipotle Tarter Sauce\*Barbequed Pork Ribs\*Chicken  
Quesadillas\*Crispy Pot Stickers with Soy Sauce\*Beef Tips sautéed in  
Cognac and Garlic\*Crab Mousse and Cucumbers\*Antipasto  
Skewers\*New Potatoes with Sour Cream and Caviar

## Carving Station

Choose One:

Chef Carved Top Round of Beef

Or

Chef Carved Roasted Turkey

With Warm Portuguese Rolls, Whole Grain Mustard, Horseradish  
Sauce and Mayonnaise

Or

Pasta Station

Tri-Colored Tortellini and Penne Pasta  
Marina and Alfredo Sauces  
Made to Order

Hors d'oeuvres Package

\$50.00 Per Person Inclusive - Dinner

\$40.00 Per Person Inclusive - Lunch (out by 4pm)

Hors d'oeuvres Based on 8 pieces per person

Minimum Number of Guests Required (40)

All Prices are Inclusive



## **A La carte Wedding Services**

Add to any Wedding Package

### **Wedding Cake**

Cakes to be made by:

Bella Cakes

Or

CakeAlicious Design Studio

**\$7.00 inclusive pp**

### **Specialty Linens**

Choose Linens from our

Extensive collection of specialty fabrics

**Table Cloth \$4.50 inclusive pp**

**Overlays \$2.50 inclusive pp**

**Napkins \$2.00 inclusive pp**

**Chair covers with Bow/Sash \$8.00 inclusive pp**

### **Fresh Flowers Centerpieces**

Centerpieces to be created by:

Jeff's Flowers of Course

Or

Graceful Designs

**\$8.50 inclusive pp**

Client to meet with cake vendor and florist to design cake or centerpieces to meet their personal wants

Catering manager will add cost to A La carte service to wedding package:

Client will pay Crowne Plaza directly for the service of their choosing