



Wedding Reception Packages

Your Dream Wedding Awaits You...



Crowne Plaza Hampton Marina
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www.hamptonmarinahotel.com

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 Wedding Packages Include:

- ♥ *Crowne Plaza Dream Honeymoon Rewards Points*
 - ♥ *Banquet room at no charge**
 - ♥ *White Glove Butler Service for Hors d'oeuvres*
 - ♥ *Wedding Menu Tasting for up to 4 people*
(Tasting includes salad and main course, up to 4 options, tasting must be scheduled 2 weeks in advance)
 - ♥ *Elevated head table or sweet heart table*
- ♥ *Custom designed floral arrangement for head table**
 - ♥ *Floor length linens with choice of overlay**
- ♥ *Coordinating Chair Covers with Sash and napkins**
 - ♥ *Complimentary dance floor*
 - ♥ *Custom Designed Wedding Cake**
- ♥ *Dedicated staff to cut and serve the wedding cake*
- ♥ *Chocolate dipped strawberries served with your wedding cake*
 - ♥ *Champagne Toast*
- ♥ *Custom Designed Floral Centerpieces for each table**
(Or hurricane globe with candle centerpiece)
 - ♥ *Portrait Easel*
- ♥ *Complimentary suite for the Bride & Groom on wedding night*
- ♥ *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, flowers or Cake flavors may be an additional charge*



The Yacht Club 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 and

Served with French Bread and Crackers

Butler Passed Hors D'oeuvres

(Choice of Four - based on three pieces 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

The Yacht Club Plated Entrees

Served with your Choice of Salad, Warm Rolls and Butter, Chef's Selection of Starch, Fresh Seasonal Vegetables, and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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

Entrée Course

Filet Mignon

Charbroiled Tenderloin of Beef
with
Wild Mushroom Cabernet Sauce
\$100.00 Per Person

Chicken Chesapeake

Boneless Chicken Breast Stuffed
with Jumbo
Lump Crabmeat Served over
Spinach and
Topped with a Supreme Sauce
and
Roasted Peppers
\$80.00 Per Person

Parmesan Encrusted Salmon

Oven Baked Atlantic Salmon
Encrusted with Parmesan
Cheese and Bread Crumbs
\$90.00 Per Person

Herb Roasted Sirloin

Sliced Herb Roasted Sirloin with
a
Wild Mushroom Green Peppercorn
Sauce
\$95.00 Per Person

Tuscan Chicken

Boneless Chicken Breast Stuffed
with
Prosciutto Ham, Swiss Cheese
and

Sautéed Artichokes on a Bed of
Spinach and Topped with a
Buerre Blanc Sauce
\$80.00 Per Person

Make it a Duet
Petite Filet Mignon and a Petite
Jumbo Lump Crab Cake
\$110.00 Per Person

* All Prices are Inclusive

The Yacht Club Buffet

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

Salad Course

(Choice of Two)

Grilled Seasonal Vegetable Platter
Fresh Mozzarella, Tomatoes and Fresh Basil in Olive Oil
Field Greens with Raspberry Vinaigrette
Spinach Salad with Pinenuts and Mushrooms with Balsamic
Vinaigrette
Caesar Salad with Herb Croutons and a Caesar Dressing

Entrée Course

Chicken Piccata with a Lemon Caper Sauce
Rosemary Glazed Roast Loin of Pork
Parmesan Crusted Salmon
Tenderloin Tips with Wild Mushrooms and Sherry
Sliced Herb Roasted Sirloin with a Green Peppercorn Merlot Wine
Sauce
Flounder Veronique with a White Wine Cream Sauce and White
Grapes
Grilled Chicken topped with Artichokes, Olives, Tomatoes, Capers
and Red Onion

Slow Roasted Prime Rib with Au Jus
Shrimp Scampi Gulf Shrimp sautéed in garlic, olive oil and white
wine

Yacht Club Buffet Package with Two Entrée Choices
\$80.00 Per Person Inclusive

Yacht Club Buffet Package with Three Entrée Choices
\$90.00 Per Person Inclusive



The Members Only Package

Includes a Cocktail Hour with the following...

International Fruit & Cheese Display

Seafood Station to include

Custom Ice Sculpture * Shrimp Cocktail

Oysters on a Half Shell * Crab Claws

Butler Passed Hors D Oeuvres

Clams Casino

Assorted Mini Quiche

Hors D Oeuvres Station

Scallops Wrapped in Bacon * Thai Money Bags (For Good Luck)

Brie En Croute * Teriyaki Beef Sate

Butler Passes Signature Beverage

(Customized to match your wedding colors or favorite drink)

Salad

Field Greens with Raspberry Vinaigrette and Crisp Vegetables

Appetizers

(Choice of One)

Grilled Lamb Chop

Tuna Bites served in a Martini Glass

Plated Entrée Course

(Choice of One)

Macadamia Crusted Grouper with Mango Papaya Salsa and Lobster

Buerre Blanc

Lobster Raviolis with Asiago Cream, Roasted Pepper Coulis and

Asparagus Tip

Free Range Chicken Breast stuffed with Proscuitto, Leeks, Roasted

Peppers and Havarti Cheese with Lemon Pesto Cream

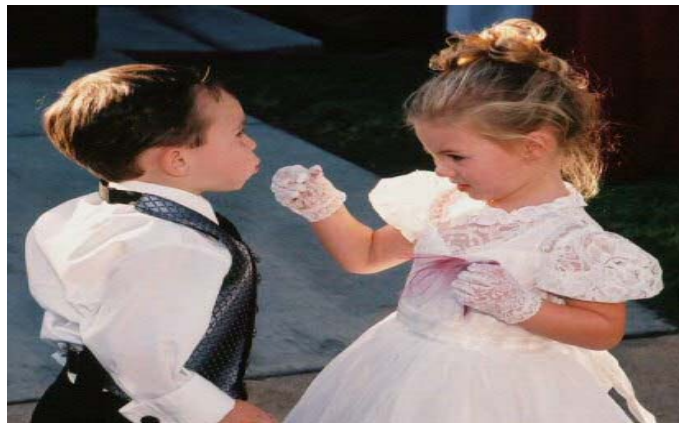
Beef Tenderloin over Shrimp Fricassee with Creamy Shitake

Mushroom Risotto

and Glace de Veau

All entrées served with Chef's selection of accompaniments

Members Only Package
\$175.00 Per Person Inclusive



Additional Touches...

Children Menu

(To be served with plated options only)

(Choose one)

12 years of age and under

Cheese Ravioli served with Marinara Sauce and Garlic Bread

Chicken Fingers served with French Fries

Penne Pasta served with Marinara, Alfredo, or Butter Sauce and
Garlic Bread
\$30.00 inclusive

Children's buffet ½ price of adult entrée inclusive

Starboard Dessert Bar Starting at \$10.00 per Person
Inclusive

Hors D'oeuvre Reception Packages Available

See Sales Associate for Pricing

Also Ask About:

- Engagement Parties
- Bachelor and Bachelorette Parties
- Custom Menus
- Chocolate Fountains
- Decorate Accents

Catering Policies

All prices are per person unless other wise noted
All buffets require a minimum of 25 people. Should the guarantee fall
below 25, menu price will increase by \$3 per person.

Prices include a 20% Service Charge and 11.5% sales tax

Prices are subject to change without notice. Crowne Plaza Hampton
Marina cannot guarantee menu prices until 90 days prior to event.

Guarantees Policy

An exact count of guest to be served is required three (3) business days
prior to your function. If the guarantee is not received three business
days prior, the highest number of your estimated count will be used as
your guarantee. Once received, the guarantee may not be lowered. You
will be charged for the guarantee, minimum guarantee or the actual
attendance, whichever is greater. Additional charges for guest over the
guarantee are due and payable at the time of the event. If you choose
to offer a choice of entrée to your guests, the exact count of each entrée
is also required three (3) business days prior to your function.

Payment Policy

A non-refundable deposit of \$500.00 is due upon signing the contract.

Six months prior to the event an additional deposit of 50% of the estimated catering charges are due. The remaining balance is due 72 hours prior to the date of the event. A credit card must be provided and will remain on file to cover any additional charges requested during the function.

Taxes and Service Charge

20% Service Charge

11.5% Sales Tax

Surcharges

There is a minimum of 25 guests for all buffets.

Bartender fee is \$50.00 per bar plus tax

Coat Check Attendant is \$50.00 for length of your event

Chef Attendant is \$75.00 per attendant

Audio Visual Equipment

A wide range of audio visual equipment and services are available through our supplies, and a technician is available to assist you with your needs. Charges for audio visual equipment are separated.

Vendor Recommendations

Photographers:

M&M Photography

Marianne Provaznik - (757) 368-6934

www.mandmphoto.com

**All photographs contained in this package
were taken by M & M Photography*

Keith Cephus Photography

Keith Cephus - (757) 430-2169

www.keithcephus.com

Apparel:

Ames Tuxedos Rental & Sales

(757) 825-3335

www.amestuxedos.com

Blush - Bridal Consignment Boutique

Holly Yaskowsky - (757) 595-7797

www.blushgowns.com

All Around DJ's
Mark Schilling - (757) 867-8994
www.ppdj3.net

Audio Visual:

Burwell Bay Innovations
Hans Peterson - (757) 356-9696
www.burwellbay.com

Ice Sculpture:

Ice Art
Steve & Andrea Latham - (757) 498-4777
www.geocities.com/iceartvabeach

Salon:

VanGar - The Salon
(757) 728-2753
www.vangarthesalon.com

Disk Jockey:

Tidewater DJ's
Jeff Bristow - (757) 865-0020
www.tidewaterdjs.com



Bridal Shower Luncheon

Starter (Choice of One)

Caesar Salad With Croutons, Parmesan Cheese and Caesar Dressing
Spinach Salad With Roma Tomatoes, Mushrooms and Honey Mustard Dressing

House Salad With Mixed Field Greens, Cucumbers, Carrots, Sliced Roma Tomatoes, Ranch Dressing

Entrees (Choice of Two)

Penne Pasta, Grilled Chicken, Basil Cream with Shitake Mushrooms, Sundried Tomatoes and Asparagus

Parmesan Crusted Chicken, Lemon Chive Sauce and Charred Tomato Salsa

Hawaiian Chicken, Pineapple and Mandarin Relish

Garlic Crusted Pork Loin, Rosemary Apricot Chutney Sauce

Crab Crusted Salmon, Lobster Sauce and Smoked Shrimp

Chef's Choice of Seasonal Accompaniments

Oven Fresh Dinner Rolls and Butter

Seasonal Fruit w/ Honey Yogurt Dressing

Mimosas

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$26.00 per person inclusive of service charge and tax



Buffet Rehearsal Dinner

(Minimum of 25 People)

Garden Salad

Mixed Field Greens with Grape Tomatoes, Black Olives and Cucumbers; served with a Choice of Dressing
Tomato and Mozzarella Salad

Crab Bisque

Grilled Chicken Breast with Rosemary Dijon Sauce
Cheese Manicotti, Asparagus, and Sundried Tomato Sauce
Sliced Sirloin of Beef Wild Mushroom Demi and Crispy Onions
Crab and Lobster Cakes with Herb Aioli and Tartar sauce

Chef's Choice of Seasonal Accompaniments
Oven Fresh Dinner Rolls and Butter
Dessert Station

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$36.00 per person inclusive of service charge and tax
(Ask About Adding a Carving Station)



Farewell Wedding Breakfast

(Minimum of 25 People)

Fresh Orange, Apple & Cranberry Juices
Sliced Fresh Fruit and Berries
Pastry Display to include Bagels and Cream Cheese, Freshly Baked
Miniature Muffins and Breakfast Pastries

Entrees (Selection of Two)

Farm Fresh Scrambled Eggs
Buttermilk Pancakes with Spiced Apples
Hot Oatmeal with Brown Sugar
Cinnamon French Toast
Cheese Blintzes with Vanilla Anglaise and Fresh Assorted Berries
Chef's Home Fried Potatoes

Choice of Breakfast Meat

Farm House Bacon
County Link Sausage
Virginia Ham
Turkey Sausage
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot
Teas

\$25.00 per person inclusive of service charge and tax
(Ask About Buffet Upgrades Including an Omelet Station and
Pancake or Waffle Bar)