

The Farmhouse

DELAWARE'S HIDDEN GEM

an intimate setting for your

Ceremony and Reception

2026 wedding dates

The Knot Hall of Fame Winner

Best of Zola Award 2025, 2026

WeddingWire Couples' Choice Award 2015 - 2020, 2022

Best of Delaware Winner for Wedding Venue Upstate, 2018, 2022, 2026

The News Journal Readers' Choice Award 2015, 2018, 2020

5600 OLD CAPITOL TRAIL
WILMINGTON, DE 19808

WWW.THEFARMHOUSEDE.COM

302-999-8477

Inclusions

EVERY WEDDING RECEPTION INCLUDES:

- Five-hour dinner reception for up to 190 guests, including a premium open bar, coffee station, and inclusive of 22% gratuity and taxes.
- Gourmet food freshly prepared onsite by our talented head chef and culinary team, with options for a served dinner, buffet or cocktail reception.
- Cocktail hour featuring two stationary and four butlered hors d'oeuvres during the first hour of your reception.
- A professional planning coordinator to assist throughout the entire process, from booking through your wedding day.
- Setup and breakdown of the event, with only one wedding scheduled per day.
- Exclusive access to the entire estate and four-acre property, including a large wrap-around deck and outdoor gazebo bar.
- Separate dressing suites for the wedding couple, complete with private bathrooms and refreshments.
- Round banquet guest tables with dark walnut chiavari chairs and ivory cushions; and beautiful barn wood accent tables.
- Choose from 60 colors for both floor-length table linens and napkins. Napkins are not included for cocktail-style receptions.
- Candle centerpieces with greenery, tea lights, and mirror or wood slab bases.
- Complimentary night at the Christiana Hilton for the couple, with discounted group rates and courtesy shuttle service (shuttle included with ten or more booked rooms; additional fee if room minimum is not met).
- Custom wedding cake from Desserts by Dana, including gold or silver stands, cake cutting, and bagging services.
- Tasting event for our wedding couples to sample a wide array of menu items.
*Subject to timing of booking and schedule of tasting events.

Receptions

FACILITY RENTAL FEES:

Peak Season (May, September, October)

- Saturdays: \$2,000
- Fridays, Sundays and Weekdays: \$1,000

Off Season (April, June, July, August, November)

- Saturdays: \$1,000
- Fridays, Sundays and Weekdays: \$500

Winter Season (December, January, February, March)

- Saturdays: \$750
- Fridays, Sundays and Weekdays: waived

Ceremonies

EACH CEREMONY INCLUDES:

- Ceremony time of thirty minutes immediately prior to the reception.
- Private ceremony space with a wooden pergola. Wooden arch available for use indoors.
- Elegant white padded chairs for up to 190 guests.
- A professional coordinator to assist with every detail during the ceremony.
- Separate dressing suites for the wedding couple with private baths and imported cheese trays.
- One-hour rehearsal directed by a Farmhouse coordinator (timing subject to restrictions).

\$1,500

Outdoor Ceremony

\$1,000

Indoor Ceremony

(if scheduled indoors more than 24 hours in advance)

Cocktail Hour Selections

Cocktail hour is included as the first hour of all wedding reception packages at The Farmhouse.

During cocktail hour, your guests will enjoy two stationary hors d'oeuvres and your choice of four butlered hors d'oeuvres.

Stationary Hors D'oeuvres

ELEGANT DISPLAY OF DOMESTIC AND IMPORTED CHEESES,
With Assorted Crackers and Garnished with Fresh Fruit

FRESH VEGETABLE CRUDITÉ WITH A CREAMY SPINACH & ARTICHOKE DIP

Butlered Hors D'oeuvres

(select four)

COLD:

BRUSCHETTA BITES

CAPRESE SKEWERS

CRAB & AVOCADO ON CROSTINI

BEEF TENDERLOIN ON CROSTINI WITH A HORSERADISH CREAM

SMOKED SALMON & BOURSIN MOUSSE ON PUMPERNICKEL TOAST

WHITE BEAN HUMMUS & VEGETABLES EN CROUTE ✓

SUNDRIED TOMATO & OLIVE TAPENADE ON SLICED BAGUETTE ✓

SEARED AHI TUNA ON WONTON CHIP WITH SEAWEEED SALAD

AHI TUNA POKE BITE ON CUCUMBER

JUMBO SHRIMP COCKTAIL (+ \$5 PP*)

HOT:

BRAISED BEEF & GOAT CHEESE WONTON

FILET & MUSHROOM KABOBS

JERK CHICKEN & PINEAPPLE KABOBS

BAKED BRIE & RASPBERRY BITES WITH BALSAMIC GLAZE

CAJUN CANDIED BACON

CRISPY FRIED SHRIMP WITH SWEET CHILI AIOLI

FRIED CHICKEN & WAFFLE SKEWER WITH HOT HONEY DRIZZLE

VEGETABLE EGG ROLLS WITH A SWEET CHILI SAUCE

HAND BREADED FRIED CHICKEN BITES WITH MANGO BBQ OR HONEY MUSTARD

✓ MARINATED GRILLED VEGETABLE PHYLLO TARTS

✓ FRIED BRUSSELS SPROUTS WITH SWEET SOY DIPPING SAUCE

FLATBREAD PIZZA (SELECT ONE):

PESTO MARGARITA & ARUGULA, WHITE TRUFFLE CHEESE & WILD MUSHROOMS, JERK CHICKEN & PINEAPPLE

MUSHROOMS STUFFED WITH SAUSAGE & CHEDDAR,

✓ GRILLED VEGETABLES OR CRAB

(+ \$2 PP FOR CRAB*)

BACON WRAPPED SEA SCALLOPS (+ \$3 PP*)

SHRIMP LEJON (+ \$5 PP*)



Classic Served Dinner Menu

HIGHLIGHTS:

- Three course dinner including a salad or soup course with freshly baked rolls, plated entrée (two selections are included), and wedding cake served for the dessert course. All courses are served table-side at preset tables.
- Features a four and a half hour premium open bar (closed during dinner service), a champagne toast for your guests, and coffee station.
- Includes cocktail hour with two stationary and four butlered hors d'oeuvres.
- Prices are inclusive of 22% gratuity.

starting at
**\$135 Per
Person**

First Course

(select one)

Sweet Potato Apple Bisque

Fresh Garden Salad

Cream of Mushroom Soup

Homemade Caesar Salad

Crab Bisque* (+ \$4)

Baby Spinach Salad
with Raspberry Vinaigrette

Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

Main Entrées

Please see next page for entree options.

Accompaniments

(select two)

Sautéed Green Beans

Roasted Garlic Red Bliss Mash

Seasonal Vegetable Medley

Shallot & Thyme Roasted Fingerling Potatoes

Roasted Cauliflower

Rice Pilaf

Dessert Course

Wedding Cake

* Prices for these menu items are subject to change depending on market prices. Prices for these items will be confirmed and guaranteed (90) days in advance of the event.

Some items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dietary restrictions and food allergens can be accommodated with advance notice

Classic Served Dinner Menu

Main Entrees

(select two)

**\$135 Per
Person**

POULTRY & PORK:

CORNBREAD & SAUSAGE STUFFED CHICKEN

served with a Supreme Sauce

CHICKEN ROULADE

*stuffed with Spinach & Provolone
served with a Mornay Sauce*

FREE RANGE AIRLINE CHICKEN BREAST

pan-roasted with Natural Thyme Jus (+ \$2)

CHICKEN CHESAPEAKE

*seared chicken breast topped with rich cream
sauce featuring shrimp and lump crab meat*

PAN-SEARED CHICKEN BREAST

*served with your choice of sauce: Arugula Pesto
Cream, Lemon Herb Veloute, or Kennett Mushroom*

GRILLED PORK CHOP

served with an Apple Demi-Glace

FRESH ROASTED TURKEY

with Cranberry Relish

ORANGEWOOD SMOKED TURKEY

with Orange Chutney

SEAFOOD:

POTATO CRUSTED TILAPIA*

*garnished with Fresh Herbs, served with a
Lemon Beurre Blanc*

HERB SEARED SCOTTISH SALMON*

topped with Fresh Dill Cream (+ \$5)

FLOUNDER A LA FARMHOUSE*

*stuffed with Crab & baked with a
Creamy Lobster Sauce (+ \$8)*

CRAB CAKES*

*two cakes served with a Whole Grain
Mustard Aioli (+ \$6)*

VEGETARIAN/VEGAN:

RATATOUILLE STUFFED PORTABELLA

*Stewed Tomatoes, Squash and Eggplant in a
Balsamic Braised Portabella Mushroom with
Balsamic Reduction*

GRILLED VEGETABLE NAPOLEON

*layers of Marinated and Grilled Zucchini, Tomatoes
and Red Onions, served with Basil Oil and Balsamic
Reduction*

PASTA PRIMAVERA

*Sautéed Vegetables and Pasta with Garlic & Fresh
Herbs, served with Marinara or a White Wine
Butter Sauce*

VEGETABLE STIR FRY

*Broccoli, Snow Peas, Peppers, Onions, Carrots &
Pineapple in a Teriyaki Glaze over Rice*

BEEF:

MARINATED LONDON BROIL*

grilled & served with a Classic Demi Glace (+ \$10)

NEW YORK STRIP STEAK*

*served with a Sautéed Mushroom
or Caramelized Onion Demi Glace (+ \$18)*

RED WINE BRAISED SHORT RIBS*

served with a Natural Reduction (+ \$22)

FILET MIGNON*

served with a Roasted Shallot Demi-Glace (+ \$22)

SURF & TURF*

*center cut Filet Mignon with Demi Glace,
served with a Pan-Seared Crab Cake (+ \$26)*

*** Third entree selection is available for \$4 per person ***

Dinner Buffet Menu

HIGHLIGHTS:

- Three course dinner includes your choice of two entrees & two side dishes served buffet style. Choice of soup or salad is served to preset guest tables as the first course with freshly baked rolls. Wedding cake is served as the dessert course.
- Features a four and a half hour open bar (closed during dinner), a champagne toast for your guests, and coffee station.
- Cocktail hour with two stationary and four butlered hors d'oeuvres.
- Prices are inclusive of 22% gratuity.

**\$140 Per
Person**

First Course

(select one)

Sweet Potato Apple Bisque

Cream of Mushroom Soup

Crab Bisque (+ \$4)

Fresh Garden Salad

Homemade Caesar Salad

Baby Spinach Salad
with Raspberry Vinaigrette

Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

Main Entrees

(select two)

Chicken Roulade, stuffed with Spinach & Provolone & served with a Mornay Sauce

Cornbread & Sausage Stuffed Chicken, served with a delicate Supreme Sauce

Chicken Chesapeake with rich cream sauce featuring shrimp and lump crab

Pan-Seared Chicken Breast: Arugula Pesto, Lemon Herb Velouté, or Kennett Mushroom

Marinated London Broil, grilled & served with a Classic Demi Glace* (+ \$5)

Herb-Seared Scottish Salmon with Fresh Dill Cream*

Fresh Roasted Turkey with Cranberry Relish

Orangewood Smoked Turkey Breast with Orange Chutney

Slow Roasted Pork Loin with an Apple Demi Glace

Vegetable Pasta Primavera in a White Wine Butter Sauce

Vegetable Stir Fry in a Teriyaki Glaze over Rice

Cheese Tortellini with Vodka Sauce

Baked Penne Marinara with Italian Sausage

Cheese or Meat Ravioli in a Marinara Sauce

Lobster Ravioli in a Creamy Lobster Sauce (+ \$5)

Accompaniments

(select two)

Roasted Garlic Red Bliss Mash

Shallot & Thyme Roasted Fingerling Potatoes

Rice Pilaf

Sautéed Green Beans

Seasonal Vegetable Medley

Roasted Cauliflower

Dessert Course

Wedding Cake

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Cocktail Dinner Menu

HIGHLIGHTS:

- Cocktail dinner package includes a soup or salad station, two carving stations, pasta & vegetable stations & freshly baked rolls. Wedding cake is served for the dessert course.
- Guests enjoy open seating and guest tables are not preset with place settings.
- Includes a cocktail hour with two stationary & four butlered hors d'oeuvres.
- Features a four and a half hour open bar (closed last 30 mins) and coffee station.
- Prices are inclusive of 22% gratuity.

\$135 Per Person

First Course

(select one)

Sweet Potato Apple Bisque
Cream of Mushroom Soup
Crab Bisque (+ \$4)

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
with Raspberry Vinaigrette
Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

Carving Stations

(select two)

Fresh Roasted Turkey with Cranberry Relish
Orangewood Smoked Turkey Breast with Orange Chutney
Roasted Pork Loin with Apple Demi Glace
Boneless Ham with Pineapple Glaze
Roast Top Round of Beef
with Red Wine Jus (+ \$3)
Prime Rib Au Jus
and Creamy Horseradish Sauce (+ \$8)

Pasta Station

(select one)

Cheese Tortellini with Vodka Sauce
Baked Penne Marinara with Italian Sausage
Vegetable Pasta Primavera
in a White Wine Sauce
Cheese or Meat Ravioli in a Marinara Sauce
Lobster Ravioli in a Creamy Lobster Sauce (+ \$5)

Accompaniments

(select one)

Sautéed Green Beans
Seasonal Vegetable Medley
Roasted Cauliflower

Dessert Course

Wedding Cake

Brunch Buffet Menu

HIGHLIGHTS:

- Includes an assortment of breakfast and lunch fare, including two main entrees, a carving station, two sides, and freshly baked rolls & biscuits.
- All courses are served buffet style. Guest tables will be preset with place settings.
- Features a four and a half hour open bar (closed final 30 minutes) and coffee station.
- Includes cocktail hour with two stationary & four butlered hors d'oeuvres.
- Prices are inclusive of 22% gratuity.

**\$135 Per
Person**

Breakfast Entrees (select two)

Western Breakfast Casserole
Scrambled Eggs (Plain or Cheddar)
Buttermilk Biscuits with Sausage Gravy

Pancakes
*with your choice of Fresh Fruit Topping,
Maple Syrup, and Whipped Butter*

French Toast
*with your choice of Fresh Fruit Topping,
Maple Syrup, and Powdered Sugar*

Carving Stations (select one)

Boneless Ham with Pineapple Glaze
Roasted Pork Loin with Apple Demi Glace
Fresh Roasted Turkey with Cranberry Relish
Orangewood Smoked Turkey with Orange Chutney

Roast Top Round of Beef
with Red Wine Jus (+ \$3)*

Prime Rib Au Jus
and Creamy Horseradish Sauce (+ \$8)*

Accompaniments (select two)

Home Fried Potatoes with Onions
Crispy Tator Tots
Applewood Bacon Strips
Sausage Links

Fresh Garden Salad
Homemade Caesar Salad
Baby Spinach Salad
with Raspberry Vinaigrette
Mediterranean Arugula Salad
with Creamy Lemon Vinaigrette

Pasta Salad
Farmhouse Potato Salad
Broccoli Salad
Citrus Coleslaw

Dessert Course

Wedding Cake

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Premium Bar Selections

All Wedding Packages include a four and a half hour open bar, use of the indoor bar with bartender, and a coffee station. A second outdoor gazebo bar is also included for weddings with 115 adult guests or more (this option can be added for smaller weddings; see bar upgrades below).

Any substitutions/additions must be purchased through The Farmhouse and will have an added cost depending on the selection.

Bottled Beer

COORS LIGHT
SAM ADAMS SEASONAL
DOGFISH HEAD 60 MINUTE IPA

Draft Beer

YUENGLING LAGER
MILLER LITE

House Wine

PINOT GRIGIO
CHARDONNAY
CABERNET
PINOT NOIR
MOSCATO
SPARKLING WINE

Spirits

TITO'S VODKA
JACK DANIELS
TANQUERAY GIN
JOSE CUERVO TEQUILA
SOUTHERN COMFORT
BACARDI SUPERIOR
CAPTAIN MORGAN
PARROT BAY COCONUT RUM
SEAGRAM'S 7 CROWN
DEWAR'S WHITE LABEL
JIM BEAM

Sodas & Juices

COKE
DIET COKE
GINGER ALE
SPRITE
CRANBERRY, ORANGE &
PINEAPPLE JUICE

OPTIONAL BAR UPGRADES

Champagne toast with cocktail dinner or brunch buffet	\$4 PP
Wine service during dinner	\$4 PP
Extended open bar during dinner service (30 minutes)	\$7 PP
Extend reception with 1 hour of open bar service	\$14 PP
Outdoor gazebo bar with bartender (included with 115+ adults)	\$350
Champagne Barnwood Wall Rental	\$100
Gourmet Coffee Station: <i>flavored syrups, whipped cream, cinnamon, and chocolate shavings; featuring hot cocoa, an assortment of teas, honey, and lemon</i>	\$2 PP

Enhancements

DESSERT STATIONS

Assorted Miniature Desserts <i>Elaborate display of bite-size desserts</i>	\$5 PP
Decadent Chocolate Fondue <i>with pound cake, marshmallows, pretzel sticks, bananas, strawberries & pineapples</i>	\$8 PP
Cookie & Brownie Table <i>Assortment of freshly baked cookies (chocolate chip, sugar and oatmeal) and brownies (cheesecake & chocolate chip)</i>	\$6 PP
Assorted Breakfast Pastries <i>Assortment of freshly baked breakfast pastries, available for our brunch packages</i>	\$5 PP

LATE NIGHT SNACKS

Cheeseburger Sliders & Fries <i>Mini cheeseburger and french fries served to guests in "grab & go" containers</i>	\$8 PP
Chicken Tenders & Fries <i>Chicken tenders and french fries served to guests in "grab & go" containers</i>	\$8 PP
Mac & Cheese <i>Macaroni & cheese in your choice of flavor: cheddar cheese, pepper jack, or white truffle.</i>	\$5 PP
Nacho Bar <i>Choice of shredded chicken or ground beef, warm queso sauce, pico de gallo, sour cream and tortilla chips</i>	\$8 PP
Soft Pretzel Display <i>Soft pretzels displayed on a custom barnwood wall and accompanied with mustard and choice of warm cheese: cheddar, beer cheese or white truffle</i>	\$6 PP

COCKTAIL HOUR ENHANCEMENT STATIONS

Mashed Potato Bar <i>Red Bliss & Sweet Potato Mash with Cheddar Cheese, Applewood Bacon, Sour Cream Scallions, Brown Sugar, Mini Marshmallows</i>	\$8 PP
Baked Spinach & Artichoke Dip <i>Served with assorted warm breads</i>	\$5 PP
Baked Crab Dip <i>With sharp cheddar & accompanied by warm breads*</i>	\$8 PP

**** A setup and cleaning fee of \$150 will be charged for any outside food brought in.
Any outside vendors must be pre-approved by The Farmhouse****