Delaware Technical Community College
Stanton Campus
400 Stanton-Christiana Road, Newark, Delaware 19713
302.454.3900

Directions to Stanton Campus from I-95 South
From I-95 South, take Exit 4B, Churchman’s Road, toward Christiana Hospital, turn right at the first traffic light into the campus parking lot. Welcome!

Directions to Stanton Campus from I-95 North
From I-95 North, take Exit 4B to Stanton-Christiana Road. Proceed to Exit 166 off-ramp, and stay to the left. At the traffic light, turn left onto Churchman’s Road. Go to the first traffic light and turn left into the campus parking lot. Welcome!

Wilmington Campus
333 N. Shipley Street, Wilmington, Delaware 19801
302.571.5300

Directions to Wilmington Campus from I-95 South
Take I-95 South and exit at 4th Street/Maryland Avenue (the exit just after Delaware Avenue). Turn left at the bottom of the ramp. You are now on 4th Street. Take 4th Street to Tatnall Street. Turn right on Tatnall Street. Go one block to 3rd Street and turn left. Parking lot/garage entrance is on the right. Welcome!

Directions to Wilmington Campus from I-95 North
Take I-95 North to Exit 6. Go right at the bottom of ramp. You are now on Maryland Avenue. Turn right at the first light onto Martin Luther King Boulevard. At the third light turn left onto Orange Street (you will pass Delaware Tech parking lots on the left and right). At 3rd Street turn left; parking lot/garage entrance is on the left. Welcome!
Delaware Tech
Conference and Training Centers

Let's plan your next event together

Stanton and Wilmington Campuses
Delaware Tech offers more than 2,000 square feet of conference space available for meetings, training, conferences, banquets, trade shows and other events. Our training classrooms can accommodate 25; our conference rooms, 500; and our gymnasium, 1,200. We offer Wi-Fi, overhead projectors and video conferencing equipment. Both our Stanton and Wilmington locations offer free parking.

Our team of professional planners and caterers will work with you to create a successful event with the right combination of facility, equipment, staffing and catering.

Let's put your next event together!

Space Reservation
Please contact us at least two weeks prior to your event. Requests received less than three business days prior to an event will be subject to a surcharge.

Attendance Policy
A final guest count must be received by 10:00 a.m., three days prior to your event.

Equipment
All equipment is on loan; replacement charges will be added to the final bill for missing or damaged items.

Delaware Tech cannot assume responsibility for any guest’s equipment or personal property brought onto its grounds or into its buildings.

Payment
• Payment must be made at least three days prior to your event by credit card or a cashier’s check.
• Prior arrangement with your event coordinator must be made in order to pay with a business check. We do not accept personal checks.
• All food and beverages are subject to an 18% administrative charge, and must be purchased from the Conference and Training Center.
• No outside food or beverages may be brought into the buildings or onto the premises.

Menus
The following menus provide a guideline as you plan your event. Our catering professionals can assist you with choices and customization. We offer a unique variety of foods, with the understanding, some items may not be available for specific dates or locations.
Breakfast & Coffee Breaks

Prices based on per person, with a 15 guest minimum except as noted. The A la Carte breakfast menus are available for groups of less than 15.

**Eye Opener • $3.25**
Fresh brewed coffee & assorted gourmet teas
With assorted juices $4.75

**Quick Start • $4.35**
Fresh brewed coffee, assorted teas, assorted mini-Danish
With assorted juices $5.35

**Wilmington - Continental • $5.25**
Our coffee & tea service, assorted mini-Danish, muffins, bagels w/cream cheese, butter & jellies.
With assorted juices $6.25

**Owens • $6.75**
Fresh brewed coffee & tea service, assorted chilled juices, fresh seasonal fruit compote, mini-Danish, muffins & bagels
*Inquire about special requests from our professional staff.*
Cooked-to-order omelet stations are available.

Gourmet Brunch
Our catering staff will create a customized gourmet feast that can be served morning to early afternoon.

**A la Carte Pastry Items**
Large Danish $2.25 • Muffins $2.20 • Bagels $1.95

**A la Carte Beverages**
Coffee, tea, decaf $2.75, 8 oz bottled water $1.00

Cold Luncheon Buffets

A minimum of two business days notice is required.
*Includes dessert assortment & beverage. Add $2 per person for soup. Add $2.25 per person for fruit salad.*

**That’s a Wrap • $11.95**
Grilled veggie wrap with basil aioli, grilled chicken caesar salad, roast beef fajita wrap with cilantro ranch dressing

**Build Your Own Tech Deli Lunch • $11.95**
Sliced turkey breast, Virginia baked ham, chicken & tuna salads, cheddar & provolone cheese, sliced tomato and lettuce, fresh breads, condiments & potato chips

**The Student Box • $10.95**
Your choice of turkey, ham, roast beef & cheese on fresh bread, served with choice of one side, a cookie or brownie & beverage

**OR**

Strips of herb chicken over pasta with vegetables tossed in a vinaigrette dressing with fresh fruit, roll & beverage

**The Executive Box**
A custom cold luncheon buffet may be created upon request.

Hot Buffets

**Choice of two entrees: $13.95, or three entrees: $15.95**

- Chicken penne, lemon pepper chicken, baked vegetarian lasagna, hot roast beef sandwiches, chicken Marsala & fried chicken

Both entrée choices include: starch vegetable, assorted beverages, assorted cookies & brownies

**Cold Side Dishes**

- Bowlie Parmesan pasta salad, creamy cole slaw, roasted potato salad with dill-lemon vinaigrette, field greens salad with choice of dressing, classic Caesar salad, tomatoes, peppers, onions, pesto & bags of chips

**Warm Side Dishes**

- Vegetables: fresh green beans of garlic red peppers, vegetable medley, broccoli au gratin with cheese sauce
- Starches: herb rice green pilaf, long grain rice with chicken stock & onion, oven roasted new potatoes with rosemary & Parmesan pesto

Let’s plan your next meeting together!