

Regal Wedding Package



REGAL WEDDING PACKAGE INCLUDES:

Wedding Ceremony or Cocktail Hour in a private room
includes a (1) hour ceremony prior to your cocktail hour / reception

Five and a Half Hour Wedding Reception
Consists of a (1.5) hour cocktail hour and a (4) hour reception

Complimentary Valet Parking
Professional attendants readily available for all of your guests 30 minutes before the event.

Red Carpet Entrance with Red Velvet Ropes

Five and a Half Hour Top Shelf Open Bar with Premium Liquor

Complimentary Bridal Suite with Personal Server
The suite is available 2 hours prior your ceremony / reception. The suite includes private restroom / dressing room. Hors d'oeuvres and drinks will be served during the cocktail hour.

Floor Length Table Linens and Linen Napkins
50 colors to select from to enhance your vision. Custom table linens are available at an additional cost.

White China, Silverware and Glass Stemware throughout your reception

Day of Event Wedding Specialist to orchestrate the reception timeline

Custom Color Up-lighting and Custom Monogram
Theatrical style lighting to enhance the ambiance of your reception room accompanied by your name or initials in lights.

Timeless Candelabra Centerpieces

Champagne Toast for Sweetheart Table and Parents Tables
Add a champagne toast for all guests \$8 per person charge.
Add a white wine toast for all guests \$5 per person charge.

An Hour and a Half Cocktail Reception in a Private Area
Your guests will enjoy (5) butlered hors d'oeuvres | (1) displays | (1) station of your choice accompanied by a Top Shelf Open Bar with Premium Liquor.

Served Sit-Down Dinner Duet Style

Selection of (1) dessert selection

Tiered Wedding Cake by Bredenbeck's Bakery
Pound cake with buttercream icing | 12 styles to choose from | Cake tastings available at the bakery |
A \$150.00 credit will be issued if you provide your own cake.

Individually Served Coffee and Tea

Service Charges and Gratuities are included

DJ Services by JProd - Jose Rodriguez

JPROD offers DJ, photo booth, dancing on a cloud effect, photography services and more. Please contact Jose Rodriguez
(267)784-1711 or events@jrod.biz

\$150 per guest

8% sales tax will be added to all invoices

Guest Requirements

Sunday through Friday Evening minimums are based upon full price guests.
A minimum of 70 guests to a maximum of 165 guests to occupy the Oxford or Curtis Ballrooms.
A minimum of 185 guests to a maximum of 400 guests to occupy the Grand Ballroom.
Saturday requires a minimum of 100 guests for the Oxford or Ballroom and 185 guests for the Grand Ballroom.

Cocktail Hour..... and a Half



REGAL WEDDING PACKAGE INCLUDES: A (1.5) HOUR COCKTAIL HOUR WITH YOUR SELECTION OF (5) HOT AND/OR COLD HORS D'OEUVRES | 1 DISPLAYS AND (1) STATION

Additional hors d'oeuvres, cocktail displays or cocktail stations may be added to either wedding package for the additional price per person listed.

BUTLERED HOT & COLD HORS D'OEUVRES

Jumbo Lump Crab Cakes
Barbados Coconut Shrimp
Grilled Chicken skewers with a balsamic
Tomato Soup Shooter with Grilled Cheese
Mini Baked Potato with sour cream & chives
Tomato Bruschetta on crostini
Franks en Croute
Cheesesteak Spring Roll
Pecan Crusted Chicken with balsamic glaze
Island Mahi-Mahi with spicy avocado Baja sauce
Seared Scallops with chive oil
Crab Tostados with corn relish & black beans
Pork Belly Tamale bite
Grilled Vegetable flatbread with kale pesto
Tuna Tartare on English cucumber with cusabi
Vegetable Spring Roll
Summer roll with mint
Tostones with tomato guacamole
Greek Spanikopita
Jerk Chicken with mango salsa
Lollipop Lamb Chops with mint jus+4/pp
Petite Split Lobster Tails +5/pp
Filet Crostini with boursin cheese
Olive Tapenade with goat cheese on crostini
Dumpling with Szechuan sauce
Smoked Barbecue Pulled Pork in phyllo cup
Chicken Tikka Masala skewer with mint yogurt

add additional hors d'oeuvres for \$4.95 per person per hors d'oeuvre unless otherwise noted

REGAL DISPLAY

crudite cups with raw vegetables and ranch sliced domestic cheeses fresh cut watermelon, strawberries, honeydew and cantaloupe and pineapple | assorted crackers and sauces

CHEESE DISPLAY

assortment of French, Italian, Spanish, Swiss and domestic cheeses with fresh figs and jams | crispy breads and crackers

SALAD DISPLAY

goat cheese salad with roasted beets and peppers, and field greens | fried rice salad with ham and Asian pear | roasted duck salad with spicy noodles

ANTIPASTO DISPLAY

sliced prosciutto | salami | cappicola | sharp provolone | Mediterranean olives | roasted and grilled vegetables | Italian breads and crostinis

Cocktail Hour..... and a Half (continued)



COCKTAIL HOUR STATIONS

The Regal Wedding Package includes any (1) station during your cocktail hour & half. You may add any station listed to enhance your reception for the price per person listed.

MASHED POTATO BAR

roasted garlic | red bliss

Accompanied with sour cream, mushrooms, cheddar cheese, peas, scallions, chopped bacon, and gravy.

\$5 per person as an add-on

PASTA STATION

pasta purse with roasted pepper and sun-dried tomato creme

\$5 per person as an add-on

WHARF STATION

jumbo shrimp | raw oysters

Accompanied with tequila infused cocktail sauce | tartar sauce | lemons.

Display it in an ice sculpture display for additional \$400.

\$9 per person as an add-on + ice sculpture

MAC & CHEESE BAR

cavatappi pasta with 2 cheese sauces and assorted toppings & infusions to include: bacon, mushrooms, shrimp and truffle oil.

\$5 per person as an add-on

SUSHI BAR

spicy tuna roll | California roll | salmon roll | Alaskan roll |

shrimp tempura roll | vegetable roll

soy sauce | wasabi | sliced ginger

\$6 per person as an add-on

Served Dinner Selections

All of our cuisine is prepared on the premises from scratch by our award-winning chefs.

Your choice of (1) salad and you may select (2) entrees to be served as a duet dinner to each guest. In addition, please select (1) potato or rice and (1) fresh vegetable

SALADS

Regal Salad with roasted tomatoes and balsamic drizzle

Classic Caesar Salad with Parmesan croutons

Spinach Salad with shaved red onions, button mushrooms, and chopped eggs
with a honey mustard vinaigrette

Spring Mix Salad with cherry tomatoes, shaved carrots and cabbage with choice of dressing

Arugula Salad with roasted beets and goat cheese and champagne vinaigrette

BEEF ENTREES

Filet Medallions with wild mushrooms and roasted shallots |

Beef Madeira sun-dried tomatoes with roasted garlic and fresh basil

in a Madeira demi-glace | Flat Iron Steak with chimichurri sauce | Stout Braised Short Ribs |

14 ounce NY Strip Steak topped with sautéed button mushrooms with basil butter (+\$10 per guest)

8 ounce Center Cut Filet Mignon accompanied with a cabernet demi glaze, fried leeks and béarnaise sauce (+\$10 per guest) | 12 ounce Veal Chop topped with a lobster cream sauce and fire

roasted tomato confit (+\$10 per guest) | Osso Bucco slow-braised leg of veal with roasted root
vegetables in veal glaze enhanced with lemon and tomato zest (\$10 per guest) |

New Zealand Rack of Lamb with fresh rosemary with a mint jus reduction (+\$10 per guests)

CHICKEN ENTREES

Chicken and Shrimp Francaise | Cornbread Stuffed Chicken with apple demi-glace | Roasted

Cornish Game Hen | Chicken Caprese | Sautéed Chicken with apple and sherry pan sauce |

Chicken Milanese | Chicken Parmigiana | Chicken Marsala | Crab Stuffed Chicken with
tarragon sauce | Almond Crusted Chicken with orange-bourbon sauce | Chicken with brandy-
mustard cream sauce with garlic, spinach and sun-dried tomatoes

FISH ENTREES

Salmon: grilled with tomato herb butter | blackened with bleu cheese crumbles | baked with

Shiitake mushrooms and brandy Alexander sauce | Crab Stuffed Flounder | Tilapia Provencal |

Lobster Francaise (+\$10 per guest) | Potato Wrapped Halibut (+\$10 per guest) | Mahi - Mahi (+\$4

per guest) | Roasted Grouper with island spices, chive and coconut reduction (+\$10 per guest) |

Haddock Puttanesca (+6 per guest) | Baked Chilean Sea Bass (+\$10 per guest)

VEGAN / VEGETARIAN ENTREES

Grilled Portobello mushroom with grilled eggplant, green and yellow squash,
spinach and roasted peppers on a bed of quinoa

POTATO AND RICE

Rice: Pilaf | White | Brown | Jasmine | Arroz con Gandules | Risotto |

Sesame Whole Roasted Red Skin Potatoes | Garlic Mashed | Mashed Sweet Potato |

Roasted Sweet Potato | Roasted Fingerling

FRESH VEGETABLES

Steamed Broccoli with garlic butter | Haricot Vert with almonds | Asparagus | Collard Greens
with smoked turkey | Brussel Sprouts with bacon and pine-nuts | Carrots, Asparagus and Beans
with herb butter | Fried Sweet Plantains | Roasted Green and Yellow Squash | Spaghetti Squash

CHILDREN'S MENU

CHILDREN AGES 0 - 12 YEARS ARE \$28.00 PER CHILD AND ARE SUBJECT TO THE 8% SALES TAX

Chicken Fingers and French Fries or Fruit | Slider Burger with French Fries or Fruit |

Macaroni and Cheese | Spaghetti with butter and cheese

Dessert Menu Selections

includes your choice of (1) dessert to be served after dinner.
Additional desserts may be added to either package at the listed price.

INDULGENCE

Live Action Flambe Dessert

Bananas Foster & Cherries Jubilee flambeed and served over vanilla bean ice cream
\$5.00 per guest if added as an additional dessert

Miniature Dessert Display

Lemon Mousse | Raspberry Parfait | Chocolate Mousse | Tiramisu | Petit Fours | Macarons
\$5.00 per guest if added as an additional dessert

Gelato Bar

Chocolate | Pistachio | Strawberry | Salted Caramel
\$5.00 per guest if added as an additional dessert

Bakery Display

Assorted Homemade Cookies | Cream Puffs filled with custard | Miniature Eclairs | Cannolis
\$5.00 per guest if added as an additional dessert

Chocolate Fountain

Dark or Milk Chocolate with all the dippers: pretzel rods, potato chips, licorice, marshmallows, graham crackers, fresh cut strawberries & pineapple, angel food cake
\$6.00 per guest (may not be selected as included dessert item) this is an upcharge dessert only

Viennese Sweet Table

An Assortment of Gourmet Cakes, Pies and Tortes and Individual Gourmet Pastries
\$9.00 per guest (may not be selected as an included dessert) this is an upcharge dessert only

Regal Ballroom Liquor List

Cash Bars are NOT available for wedding receptions

Beer, Wine & Soda Reception ONLY - \$3.00 less the per person rate

Non-Alcoholic wedding reception is - \$5.00 less the per person for the Princess Package &

\$7.00 less the per person for the Elite Wedding Package

Add a Premium Liquor Bar to the Princess Wedding Package for \$15.00 additional per person.

Add an Extra Hour of reception time with open bar for \$10.00 per person additional, based on the final count. An extra hour with a non-alcoholic bar is \$5.00 per person based on the final count.

Signature Drinks are available - please consult your representative

VODKA

Tito's
Absolut
Three Olives Cherry
Three Olives Grape

RUM

Bacardi Silver
Captain Morgan
Malibu Coconut

GIN

Beefeater's
Tanqueray

TEQUILA

Jose Cuervo Gold

WHISKEY

Seagram's V.O.
Seagram's 7
Southern Comfort
Jack Daniels
Honey Jack
Dewar's White Label

MISCELLANEOUS

Amaretto
Kahlua

BRANDY AND SCHNAPPS

E & J
Jacquin's Blackberry
DeKuyper Peach Schnapps
DeKuyper Melon
Apple Pucker

WINES

Moscato
White Zinfandel
Chardonnay
Pinot Grigio
Merlot
Shiraz
Cabernet Sauvignon
Pinot Noir

DRAUGHT BEER SELECTIONS

Coors Light | Heineken
Corona | Yuengling
Substitutions are available - please consult your representative for options & pricing

ELITE WEDDING ACCOMPANIMENTS

Ciroc Vodka
Grey Goose Vodka
Grey Goose Orange
Stoli Vanilla
Blue Coat Gin
Bombay Sapphire Gin
Casa Amigos
Johnnie Walker Black
Gentlemen Jack Whiskey
Crown Royal Whiskey
Gran Marnier
Chambord Royale
Chivas Regal
Frangelico
Courvoisier VSOP
Hennessy Cognac

Enhancements | Extras | Miscellaneous Information

CEREMONY SERVICES

A (1) one hour ceremony is included prior to your reception if you elect this service. This will include the set-up of your ceremony room in a chapel style set-up, (1) 8' section of drape for your backdrop, a unity candle table (candles not provided). The ceremony fee also includes a (1) hour rehearsal the Wednesday or Thursday prior the wedding day. Any special decorations or floral arrangements are the responsibility of the bride and groom and must be approved by the Regal Ballroom. The latest permitted ceremony time is 5:30pm to 6:30pm with the reception to immediately follow. \$995.00

SEPARATE COCKTAIL ROOM

We will provide a separate cocktail room for you and your guests if you are only utilizing (1) one of our ballrooms for your reception and that we have the availability to accommodate your request. private bar area during cocktail area, high and low cocktail tables with linens, votive candles and the cocktail hour cuisine corresponding to your selected package. \$1200.00

CUSTOM TABLE LINENS

Upgrade from solid linens to damask, sequins, swirls or many other selections to choose. Starting at \$18 per table and up.

ICE SCULPTURES

Our ice sculptures are carved by Ice Concepts starting with a 300 pound block of Belgium Ice. Huge selection of styles and types of sculptures. starting at \$550.00

SWEETHEART TABLE - RECOMMENDED

We include a sweetheart table in a choice of a 48" round clothed table with elegant high back white chairs or an 8' clothed & skirted table with white throne chairs. Candle holders and a Mr. & Mrs. sign in silver or gold are also included.

DRAPING

Elegant white draping with sheer sways to soften any wall or great as a backdrop for photos or behind your sweetheart table. Available in 10' wide sections, priced per section. \$500.00 per section

TASTINGS

We provide a tasting for (2) adult guests (children may not attend) 90-120 days prior your wedding date. You may select (4) entrees only for the tasting. Your tasting is to help you decide what you would like to serve for your dinner on your wedding day. We require 24 hour notice of cancellation for any tasting guest that cannot attend. If we are not notified 24 hours in advance, a \$75.00 charge per guest that did not attend will be added to your final invoice.

FINAL RECEPTION MEETING

Your final meeting must take place 15 business days before your reception. You **MUST** bring your completed final checklist and your seating arrangement with you or we will need to reschedule your final meeting. Placecards or seating chart and any other items **MUST** be dropped off no later than 72 hours prior to your reception. **WE WILL NOT ACCEPT ANY ITEMS DROPPED OFF ON YOUR EVENT DAY.** Final payment is due in certified check, cash or credit card. If final payment is not received 10 days prior your wedding date a 1.5% late fee will added to your balance due.

ON-SITE CEREMONY REHEARSAL PRACTICE

Rehearsals are permitted for private room ceremonies only. Same room ceremonies do not have access to the ballroom for a rehearsal practice. We allow (1) hour for rehearsal on a Wednesday or Thursday only.

Rehearsals on the weekends are not permitted. **ONLY THE BRIDAL PARTY & PARENTS ARE PERMITTED IN THE VENUE** for rehearsal. Spectators & children are not permitted unless they are members of the bridal party.

VENDORS

Any vendor that will be providing a service for you at the Regal Ballroom, ie; DJ, Photographer, Photo Booth, Band, Decorator, etc. and is not on our recommended vendor list must provide the Regal Ballroom a "certificate of insurance" for your file before they are permitted to perform or have access to the Regal Ballroom. Vendors are permitted in the venue 2-3 hours before the start of the reception. We charge 1/2 price for all vendors as a professional courtesy.

Deposit Information

DEPOSITS / PAYMENT INFORMATION

1st deposit:

a non-refundable \$1,500.00 initial deposit is due to secure your date.

2nd deposit:

a \$2,000.00 is due 60 days after the first deposit was received unless otherwise specified.

3rd deposit:

50% is due (6) months prior to the wedding day unless otherwise specified.

Any remaining balance is due 15 business days prior the wedding day.

note: deposit requirements will be customized for receptions that are less than 12 months away.