



ROYAL REGENCY
HOTEL

REGENCY WEDDING PACKAGE

COCKTAIL HOUR

Guest's Selection of Hot and Cold Hors d'oeuvres served
In a White Glove Butler Style

Guest will pre-select six (6) hors d'oeuvres to be served, such as
Cocktail Franks in puff pastry, Coconut Shrimp, Mini Quiche Lorraine,
Vegetable Spring Roll, Steak Skewer, Clam Puffs, Chicken Kabob,
Baked Stuffed Clams, Stuffed Mushrooms, Spanakopita (spinach in fillo pastry)

Five (5) Action Stations including:

Pasta Station

Captain attended Pasta Station

Choice of two (2) types of Pasta to include
Ravioli, Tortellini, Orchiette, Penne or Farfalle

Choice of two (2) types of Pasta Sauce to include
Plum Tomato Basil, Alfredo or Pink Vodka

Cold Station Platter Displays, such as

Cheese & Cracker Display includes a selection of domestic and imported cheses

Fruit Platter Display includes local produce such as fresh berries, grapes and melons

Prosciutto wrapped Asparagus Spears, Balsamic Marinated Grilled Vegetable Display

Garden Fresh Vegetable Crudités Display includes a variety of Fresh, Crispy Vegetables such as
Carrots, Asparagus, Celery, Radishes, Black Olives, Cherry Tomatoes & Zucchini
with a Ranch Style Dressing Dip

Hot Entrees served in Silver Chaffing Dishes, such as

Oven Baked Chicken Marsala in a Mushroom Sauce

Flash Fried, Zesty Salt & Pepper Calamari

Eggplant wrapped Ricotta Cheese with
a homemade tomato sauce

Asian Style Beef Teriyaki with Broccoli

The above menu may be upgraded with a variety of options from our enhancements menu.
The above menu is subject to applicable sales tax, administrative fees and maitre'd charges.
If you, or one of your guests, have a food allergy, please alert a banquet manager
On duty prior to eating anything on the day of your event.



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Seafood Raw Bar

Five (5) feet of fresh, top quality seafood served over
A bed of ice. Selections may include Jumbo Shrimp, Clams, Oysters,
Mussels, Crab Claws and Lobster Tails*

This spectacular favorite is complemented by a beautiful
Ice sculpture Centerpiece

Carving Station

Attended Carving Board station with a heat lamp to assure your choice of
protein is at the perfect temperature. Host will predetermine the carving selection
from a menu of options such as Turkey, Pork Loin, Virginia Ham, Roast Sirloin or Rack of Lamb**

TOP SHELF OPEN BAR

Selection of Top Shelf Liquors including Grey Goose Vodka, Bacardi Rum,
Cuervo Gold Tequila, Bombay Sapphire Gin, Johnny Walker Black Whiskey,
Jack Daniels Bourbon & Hennessy Cognac

California Wine Selection to include
Cabernet Sauvignon, Merlot, Pinot Grigio
and Chardonnay

Beer Selection of Corona, Coors Light & Heineken

Fruit Juices & Assorted Soft Beverages

TOAST TO THE BRIDE & GROOM

The Royal Regency's Signature Purple Champagne Cocktail
Garnished with Purple Sugar & Fresh Strawberries

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FIRST COURSE

(Choice of One)

Delicious Wild Shrimp Poached until tender, peeled and chilled served with our Zesty House Cocktail Sauce and Lemon Wedges

Seasonal Fresh Fruit Plate with Mint Garnish

Mozzarella & Tomato with Red Pepper Garnish and Basil Pesto Drizzle

Cheese Ravioli with Plum Tomato Basil Sauce

SALAD

(Choice of One)

Tré Color Salad of Fresh Mixed Greens, Arugula & Radicchio Dressed w/ a Balsamic Vinaigrette Dressing

Ceasar Salad of Romaine Lettuce, Parmesan Cheese & Homemade Croutons with Caesar Dressing

Gourmet Spinach Salad of Fresh Baby Spinach Leaves, Sun Dried Cranberries Mandarin Orange Slices & Walnuts Dressed with a Homemade Raspberry Vinaigrette

Cucumber Wrap Salad of Wild Mixed Greens Dressed with our House Vinaigrette

ENTREE

Filet Mignon of Beef

Chicken Francaise prepared in a White Wine & Lemon Caper Sauce

Pan Seared Chilean Sea Bass with a Beurre Blanc Sauce

*All entrees served with a Seasonal Vegetable & Starch
As well as dinner rolls and butter*

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DESSERT

Multi Level Wedding Cake
w/ option of filling and icing colors

Coffee & Tea Service

Royal Regency's Viennese Extravaganza

This smorgasbord of desserts adds an additional hour to your event,
Allowing you and your guests a total of 6 hours to celebrate this
Momentous occasion.

The Viennese dessert hour includes a wide
Variety of options to satisfy everybody's sweet cravings, such as
A Chocolate Fountain Display surrounded by assorted fruits, cookies, marshmallows,
pretzels, and more for your chocolate dipping pleasure, an Ice Cream Bar with Vanilla, Chocolate &
Strawberry Flavors and a variety of toppings, Italian Cookie Platters, Cheese Cake, Strawberry Cheesecake,
Tiramisu, Strawberry Shortcake, Chocolate Layer Cake, Pies, Pastry Displays, and much more!

In addition, the Regency Package includes a bridal suite for the bride & groom
on the evening of their event, chair covers, Valet Service,
choice of linen, coat check, directional cards and seating cards.

**additional charge for Lobster Tails in Seafood Raw Bar*

***additional charge for Rack of Lamb at the Carving Station*

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