

Wedding Menu



The
Regency
CONFERENCE CENTER

400 Regency Park | O'Fallon, IL 62269
618.624.9999 | www.regencyconferencecenter.com

Welcome

Our three wedding packages, Capri, Tuscany and Venetian All-Inclusive are designed to make for effortless planning. Packages include:

Tables and Chairs

Premium Ivory, White or Black Linens and Napkins

Mirrored Candlelit Centerpieces

Accent Lighting under the Head and Cake Tables

Table Numbers and Stands

China, Glass and Silverware, Including Use of Cake Knife and Server

Complimentary Parking For Guests

Full Service Catering Staff

Choice of One Salad, One Starch and One Vegetable

Freshly Baked Rolls and Butter

Iced Water, Iced Tea and Coffee Service

Wedding Cake Cut and Served

Tasting for up to 4 People

Complimentary Hotel Room at the Hampton Inn – O'Fallon (Room type to be determined)



Packages

Capri

Plated or Buffet Dinner
Four Hour Reception
Discount on Dance Floor
and Staging Package \$180.00
Champagne Toast for Wedding Party

Plated Entrée (Choose One)

Chicken - \$42.00 per person
Vegetarian - \$42.00 per person
Pork - \$45.00 per person
Beef - \$50.00 per person
Seafood - \$52.00 per person
Duo Entrée (Two Entrees) - \$54.00 per person
Childrens Meal (12 and Under) - \$15.00 per person
(Chicken Fingers, French Fries and Fruit Cup)

Buffet Option \$56.00 per person
(Choice of Two Entrées)

Tuscany

Plated or Buffet Dinner
Four Hours of Open Bar with Deluxe Brand Selections
One Hour Service of Four Passed Hors d'oeuvre
Five Hour Reception
Champagne Toast for All Guests
Dance Floor and Staging
(Not to exceed The Regency's Inventory)

Plated Entrée (Choose One)

Chicken - \$57.00 per person
Vegetarian - \$57.00 per person
Pork - \$60.00 per person
Beef - \$65.00 per person
Seafood - \$67.00 per person
Duo Entrée (Two Entrees) - \$69.00 per person
Vendors and 13 to 20 Year Olds - \$39.90 per person
(Chicken or Vegetarian Entrée)
Childrens Meal (12 and Under) - \$15.00 per person
(Chicken Fingers, French Fries and Fruit Cup)

Buffet Option \$71.00 per person
(Choice of Two Entrées)

For additional hours, a labor fee of \$150.00
will be charged

Prices do not include service charge of 22% and
applicable tax.



Packages



All Inclusive 100 Guest Minimum

Plated or Buffet Dinner
Four Hours of Open Bar with Deluxe Brand Selections
One Hour Service of Four Passed Hors d'oeuvre
Five Hour Reception
Champagne Toast for All Guests
Dance Floor and Staging
(Not to exceed The Regency's inventory)
Satin or Spandex Chair Cover with Satin Sash
Satin Colored Table Runner
Choice of Colored Napkin
Up to Three Different Centerpieces for Guest Tables
One Centerpiece for Head Table
Polyester Draping in White or Ivory with White
or Ivory Sheers and Tie Backs behind the Head Table
Wedding Cake
5 Hour DJ

Plated Entrée (Choose One)

Chicken - \$90.00 per person
Vegetarian - \$90.00 per person
Pork - \$93.00 per person
Beef - \$98.00 per person
Seafood - \$100.00 per person
Duo Entrée (Two Entrées) - \$102.00 per person
13 to 20 Year Old Guests - \$72.90* per person
Vendors - \$39.90* per person
* Chicken or Vegetarian Entrée
Childrens Meal (12 and Under) - \$48.00 per person
(Chicken Fingers, French Fries and Fruit Cup)

Buffet Option \$104.00 per person (Choice of Two Entrées)

For additional hours a labor
fee of \$150.00 will be charged

All Vendors and Selections are at the Discretion of
The Regency Conference Center and Based
Upon Availability. Packages over holiday
weekends require preapproval.
Prices do not include service charge
of 22% and applicable tax.

Appetizer Selections

Passed - Choose Four

Beef Bruschetta Crostini

Sliced Beef Tenderloin with Fresh Mozzarella, Tomato Bruschetta, and Balsamic Reduction on a Toasted Crostini

Miniature Crab Cakes

Blue Crab, Accented with a Citrus Beurre Blanc

Stuffed Mushroom Caps

Cremini Mushroom Caps Stuffed with Choice of Italian Sausage or Herb Cream Cheese topped with Blackened Shrimp

Smoked Pork Tenderloin

Served on a Tortilla Chip, Topped with a Red Onion Compote and Drizzled with a Bourbon BBQ Sauce

Piped Cherry Tomatoes

Cherry Tomato Filled with a Boursin Herb and Cream Cheese Blend

Tofu Bites

Marinated in Soy Sauce, Flash Fried and Drizzled with Sweet Chili Sauce and Sesame Seeds

Shrimp Canape

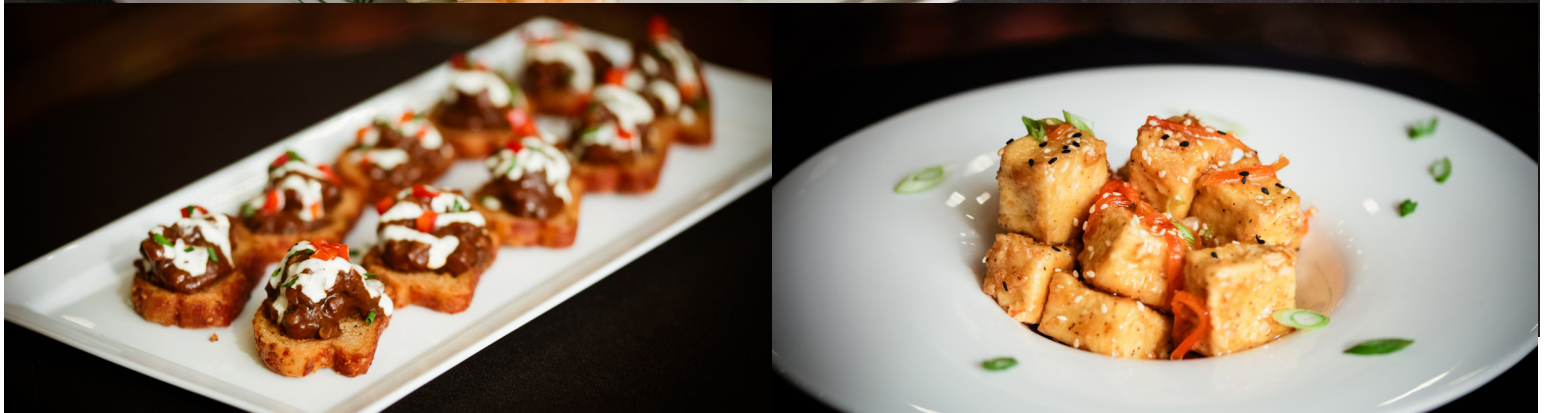
Cucumber Slice Topped with Herb Cheese, Shrimp and Fresh Dill

Beef Burgundy Canape

Beef Tenderloin Bites, Served on a Toasted Crostini and Topped with Mushrooms in a Burgundy Reduction

Gourmet Meatballs

Choice of Swedish, BBQ, Sweet and Sour or Bleu Cheese and Bacon Stuffed



Soups, Salads, & Sides

Salad

Plated Packages Include One Salad; Buffet Packages Include Two Salads and/or Soup

Regency Spring Salad

Spring Mix Topped with Crispy Pancetta, Feta Cheese and Cherry Tomato

Garden Salad

Mixed Baby Green and Romaine Lettuce Topped with Cucumber Slices, Grape Tomato and Pita Crisp

Caesar Salad

Romaine, Croutons and Parmesan Frito

Choice of Two Dressings

Ranch, Italian, Smoked Roma Tomato Vinaigrette, Raspberry Vinaigrette, Sweet Herb Vinaigrette, Balsamic Vinaigrette, Classic Caesar or Balsamic Caesar

Soup

Tomato Bisque

Fresh, Roasted Tomato Pureed with Heavy Cream Reduction, Vegetable Stock and Fresh Basil Topped with Crème Fraiche

4 Cheese Bacon Beer Soup

Provel, Smoked Cheddar, American and Fontina Cheeses Enhanced with American Lager Beer

Crab Bisque

Crab Stock, Sherry Wine and Tarragon Leaves Pureed with Heavy Cream Reduction Topped with Blue Crab Meat, Crème Fraiche, Puff Pastry Garnish, Chopped Applewood Bacon and Fresh Scallions

Vegetable

Classic Vegetable Medley

Broccoli, Cauliflower and Carrots

Chef's Vegetable Medley

Steamed Asparagus, Sculpted Carrots and Green Beans

Green Beans Almandine

Green Beans with Butter, Olive Oil, and Almonds

Green Beans Regency

Regency Green Beans with Bacon and Onion

Grilled Italian Stack

Zucchini, Yellow Squash and Yellow Bell Pepper with Herbs de Provence

Sugar Glazed Baby Carrots

Baby Carrots Prepared with Butter and Brown Sugar

Starch

Chef's Cheesy Mac and Cheese

Roasted Garlic Cream Cheese

Whipped Potatoes

Horseradish Cheddar Mashed Potatoes

Dauphinoise Potatoes

Duchess Potatoes

Herb Roasted Baby Red Potatoes

Parmesan Risotto

Wild Mushroom Risotto

Herbed Vegetable Rice Pilaf



Entrée Selections

Vegetarian

Seasonal Squash Ravioli

Tossed in a Buttered Pecan Pesto Cream Sauce

Wild Mushroom Risotto Cakes

Parmesan and Wild Mushroom Blend Complemented with Roasted Asparagus Tips, Sautéed Spinach and Sundried Tomato, on a Bed of Roasted Pepper Coulee, Accented with Pesto Cream Sauce

Vegetarian Wellington

Roasted Portabello Mushrooms, Pecans and Chestnuts Baked in a Puff Pastry and Finished with a Roasted Butternut Squash Puree Atop a Bed of Steam Asparagus

Beef

Sliced Beef Tenderloin

Marinated and Peppercorn Encrusted Tenderloin Sliced and Paired with a Red Wine Demi

Filet Mignon

8 oz, Sirloin Filet Grilled to Perfection, Topped with your Choice of Red Wine Demi, Peppercorn Cream or Maître de Butter

Braised Short Ribs

Slowly Braised in a Red Wine Reduction

Pork

Parmesan Encrusted Pork Chop

Marinated, Bone-In, Center Cut Pork Chop, Golden Seared and Encrusted with Parmigiano-Reggiano

Roasted Pork Loin

Slow Roasted Seasoned Pork Loin, Sliced and Topped with your Choice of Apple Brandy Sauce, Whole Grain Mustard Demi Glace or Rosemary Garlic Jus Sauce

Seafood

Seared Salmon

Pistachio Encrusted Salmon Filet Accented with a Citrus Maître de Butter
(Can do without Pistachios)

Crab Cakes

Blue Crab Meat Cakes Pan Seared and Drizzled with Orange Blossom Citrus Beurre Blanc

Seared Sea Scallops

4 Large Scallops, Pan Seared on a Bed of Fresh Asparagus, Accented with a Citrus Beurre Blanc

Shrimp Tomato Cup

Panko Crusted Champagne Dijonnaise Shrimp in a Tomato Cup

Chicken

Regency Chicken

Pan Seared Skin-on Chicken Breast Finished with Your Choice of Herb Cream Sauce, Roasted Roma Tomato Sauce or Pinot Noir Demi

Asiago Stuffed Chicken

Fried Panko Encrusted Chicken Breast Inlayed with Asiago Mousse Spinach and Roasted Red Peppers Topped with a Roasted Red Pepper Cream Sauce

Fried Chicken

Classic Fried Chicken with Biscuits and Whipped Honey Butter



Dual Entrée

Choose Any Two Entrées Listed
Upgraded Entrée will Result in
Additional Charge



Bar Enhancements & Upgrades

DELUXE BAR BRANDS

Liquor

New Amsterdam Vodka and Gin, Admiral Nelson, Old Thompson Whiskey, Bench Mark Bourbon, Clan McGregor Scotch and Montezuma Tequila

CK Mondavi Wine

Cabernet, Merlot, Chardonnay, Sauvignon Blanc and Pinot Grigio

Premium Plus Wine – Charles Smith Brand

Riesling, Chardonnay, Rose, Cabernet, Merlot and Pinot Noir

Domestic Beer

Budweiser, Bud Light, Bud Select, Miller Lite, and Coors Lite

PREMIUM BAR BRANDS

Liquor

Smirnoff Vodka, Bacardi and Captain Morgan Rum, Tanqueray, Seagram 7, Jim Beam, Cutty Sark Scotch and El Jimador Tequila

Robert Mondavi Private Select Wine

Cabernet, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Riesling and Pinot Grigio

Domestic and Import Bottle Beer

Budweiser, Bud Light, Bud Select, Miller Lite, Coors Lite, Premium Corona Extra, and Michelob Ultra

UPGRADES

Signature Cocktail - \$8.00 per serving
50 Servings Minimum

Champagne Toast - \$4.00 per person

Dinner Wine Service

1 Hour Service
\$9.00 per person for Deluxe
\$12.00 per person for Premium
\$15.00 per person for Premium Plus

Additional Hour of Deluxe Brands Open Bar
\$7.00 per person

Upgrade a Deluxe Brands Bar to Premium
\$10.00 per person

Additional Hour of Premium Brands Open Bar
\$9.00 per person



Brands Based on Availability, Comparable Substitutions May Be Made at The Regency's Discretion

Late Night Snacks



S'mores and Hot Chocolate Bar
\$12.00 per person
(100 person minimum)



Plain and Cheeseburger Sliders
\$30.00 per dozen
Served with Appropriate Toppings



Jumbo Pretzels
\$25.00 per dozen
Served with Warm Cheese
Sauce and Mustard



Cold Stone Ice Cream Cake
\$5.00 per person

Portable Cold Stone Station
\$10.00 Per person



Toasted Ravioli
\$6.00 per person
Served with Warm Marinara Sauce
(50 person minimum)



Taco Bar
\$25.00 per person
Seasoned Ground Beef, Seasoned Julienned Chicken

Soft Flour and Hard Corn Tortillas

Mexican Beans and Rice
Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese,
Sliced Black Olives, Sour Cream, and Pico de Gallo Served on the Side
Hot and Mild Salsa
(50 Person Minimum)

Prices do not include service charge of 22% and applicable tax

Outdoor Ceremonies

Piazza Patio and Pergola Garden Rental

70 – 100 People - \$500.00

110-200 People - \$800.00

210-300 People - \$1000.00

Half Price on Ceremony Package if Reception Meets Required Food and Beverage Minimum for Specified Date

Inclusions

4:00 pm Ceremony Rehearsal the Previous Day – Based on Availability

Use of Pergola in Garden Area

Regency Banquet Chairs

Use of Upgraded Chairs from Reception Room with a \$50.00 Labor Fee

Get Ready Room for Bride that May be Used for Storage for the Duration of the Day

(Earliest Start Time is 10:00 am)

Table for Unity Candle, Sand, Guest Book, Gifts and Program Set Up and Tear Down of Regency Equipment



Prices do not include service charge of 22% and applicable tax

Customization



Pergola Decor

Crystal Chandelier for Pergola - \$50.00
Draping in Client's Color Choice
Starting at \$180.00
One Center or Two Column Floral
Arrangements – Based on Selection



Wedding Party Floral

Bride's Bouquet

Round – Starting at \$125.00
Cascade – Starting at \$150.00
Natural/Organic – Starting at \$150.00

Bridesmaids' Bouquets

Round – Starting at \$65.00
Cascade – Starting at \$75.00
Natural/Organic – Starting at \$65.00



Boutonnieres
\$14.50 and up

Corsages
\$28.50 and up

Outdoor Upgrade Options



Keep Them Warm

3 Fire Pits with Wood - \$250.00
5 Hour Service

Propane Patio Heaters - \$100.00 Each

"To Have and To Hold In Case You Get Cold" Fleece Blankets - \$5.00 per blanket
Upgrade is based on availability from supplier and will be in a neutral color if wedding colors are not available.
Will be set up as a cozy display for guests making their way to the ceremony

Prices do not include service charge of 22% and applicable tax

Customization

Our goal is to help make the planning process for your big day as easy as possible. Please refer to the list below for our most popular items.

Centerpieces

Non-Floral - \$15.00-\$55.00

Crystal Spheres, Manzanita Tress, Candelabras and more

Floral – Starting at \$70.00 per guest table

Head Table – Starting at \$65.00 and Up

Chairs and Covers

Satin or Spandex Chair Cover in White, Black or Ivory with

Colored Sash - \$6.00 per chair

Colors based on availability

Versailles Chairs in Gold (300 max) - \$6.00 per chair

Chivari Chairs in Gold, Silver or Mahogany - \$7.00 per chair

(\$3.00 Upgrade for All Inclusive Package Per Chair)

Linen and Draping

Satin Table Runner - \$2.00 per runner

Rosette, Lace or Sequin Table Runner - \$7.00 per runner

(\$4.00 Upgrade for All Inclusive Package Per Table)

Colored Napkin - \$1.50 per napkin

Solid Color Table Linen – \$9.00 per table cloth

(\$4.00 Upgrade for All Inclusive Package Per Table)

Specialty Linen – \$10.00-\$20.00 per table cloth

Price based on selection

10 feet of Polyester Draping in White or Ivory with White or

Ivory Sheers and Tie Backs - \$40.00 per 10 feet section

Upgraded Pipe and Drape – Custom Pricing Based on

Selection

Lighting:

LED Colored Up-Light - \$20.00 per light

Warm White Up-Light - \$18.00 per light

Colored Warm White Up-Light - \$20.00 per light



30% of Total Cost of Customizations are due at the Time of Order
Prices do not include service charge of 22% and applicable tax

Entertainment

DJ - Allegro Entertainment

4 Hour Service - \$695.00
Pre-event Planning
Custom Playlist and Agenda
Includes Microphone for: Welcome, Toasts and Blessing
Pro Audio Equipment
Illuminating DJ Booth/Facade
LED Dance Floor Lighting
Personality, including Grand Entrance Announcements
Setup, Breakdown and Travel

Allegro Package Add On's

10 Up lights - \$200.00
Gobo Light - \$150.00
Ceremony DJ - \$395.00
Extra Hours of Service and/or Down Time - \$100.00 hour

DJ - McMusic

5 Hour Service - \$1,200.00
Includes Microphone for: Welcome, Toasts and Blessing
Dance Floor Lighting
Personality, including Grand Entrance Announcing
Setup, Breakdown and Travel

McMusic Add On's

Ceremony Sound – Included in the 5 Hour Service or Pay for Additional Hours

Two Lapel Microphones
1 Handheld Microphone if needed for a reading
Queued Music for Ceremony – Selected by Couple
Non-Consecutive Hour - \$200.00
Dancing on a Cloud - \$250.00
Up-lights or Pin Lights - \$40.00

Photo Booth - \$800.00

3 Hours of Attendant
4"x 6" Instant Prints

Online Gallery
Flash Drive of Pictures 2 Weeks After the Event

Ceremony Officiant - \$250.00

One Hour Meeting 4-6 Months Prior to Wedding
Custom Ceremony
Officiant Led Rehearsal
Day of Officiant

DJ – TKO DJs

5 Hour Reception Service - \$999.00

In Person Consultation
Professional Sound System
Custom Playlist and Agenda
Includes Microphone for: Welcome, Toasts and Blessing
LED Dance Floor Lighting
Personality, including Grand Entrance Announcements
Setup, Breakdown and Travel

TKO Package Add On's

Full Room Up-lighting - \$350.00
Custom Monogram Lighting - \$250.00
Extra Hours of Service and/or Down Time - \$100.00 per hour
Ceremony and 5 Hour Reception Service - \$1,399.00
Includes Items Listed Above
Custom Playlist, Sound System and Wireless
Microphone for Ceremony



30% of Total Cost of Customizations are due at the Time of Order
Prices do not include service charge of 22% and applicable tax

Entertainment

Fish Eye Fun

4 Hour Service - \$1,274.00

Fish Eye Fun Photographer

One Hour of Idle Time if Needed

On-site Backup Equipment

Instant 4"x6" Prints for Everyone in Each Photo

Personalized Text and Graphics on Prints

Two Double-Sided Custom Prop Signs

Trunk of Fun Hats, Glasses, Props, Signs, Etc.

Live Facebook Album

Public or Private Online Gallery

Animated GIFS Online Gallery

All High Resolution Files with License



Cold Stone Creamery

Ice Cream Wedding Cake:

Starts at \$4.50 per person

Ice Cream Sheet Cake - \$85.00

Ordered by the sheet, 50 servings each sheet

Ice Cream Cupcake - Starts at \$4.00 per person

Portable Stone - \$7.80 per person

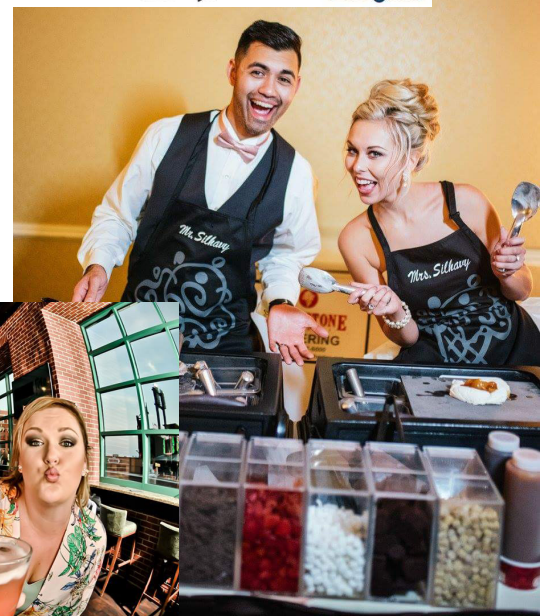
3 Ice Cream Flavors and 8 Mix-ins

Ice Cream Sundae Bar - \$6.50 per person

Pre-scooped Ice Cream Cups and a Variety of Toppings

Ice Cream Cookie Sandwiches -

\$4.00 per Sandwich



Prices do not include service charge of 22% and applicable tax

Sweets & Treats

Patty Cakes

Buttercream Frosting - Starting at \$2.50 per serving
 Fondant Frosting – Starting at \$3.50 per serving
 Gluten Free Cake and Cupcakes – Starting at \$3.00 per serving. Available in Chocolate and Yellow Cake
Reserve Your Date - \$75.00
Delivery and Assembly - \$45.00

Cake Flavors:

White
 Chocolate
 Marble
 French Vanilla
 Butter Pecan
 Red Velvet
 Amaretto
 Cherry
 Lemon
 Spice
 Carrot
 Yellow

Filling Flavors:

Raspberry
 Lemon
 Cream Cheese
 Caramel
 Bavarian Cream
 Chocolate Bavarian Cream
 Raspberry Truffle
 Fudge
 Strawberry
 Cherry
 Bailey's
 Apple
 Peanut Butter



Covered In Chocolate

Buttercream Frosting Cake – Starting at \$1.50 per serving
 Fondant Frosted Cake – Starting at \$2.50 per serving

"All Things Sweet" Bars – Starting at \$2.00 per person

Options Include, But Not Limited to:

Cheesecake
 Cake Pops
 "Odd" Donuts and Cupcakes
 Classic Donuts and Cupcakes
 Chocolate Covered Anything
 Candy Assortment
 Custom Decorated Sugar Cookies
 Cookies
 Truffles
AND MORE!





Happily
Ever After