

Elite Wedding Package



Private Ballroom

elite weddings come with full grand ballroom access when you have 150 guests or more thus ensuring that you are the only wedding or event for the day. Weddings with 75-145 guests only require one ballroom.

Complimentary Valet Parking

professional valet attendants readily available for all of your guests

Red Carpet Entrance with Red Velvet Ropes

★ Six Hour Reception with a Six Hour Premium Open Bar

non-alcoholic reception \$8.50 less per guest price

beer, wine & soda only \$3.50 less per guest price

Complimentary Bridal Suite with VIP Service

includes private restroom with beverage and hors d'oeuvres service along with complimentary champagne

Custom Color Up-Lighting

theatrical style lighting that enhances the ambiance of your reception

★ Custom Illuminated Wall Monogram

you are the star, so we place your name in lights on the wall, a beautiful accent for your reception

★ Custom Reception Table Linens

wide variety of patterns, textures, fabrics and designs to create the perfect table setting

China, Silverware and Stemware throughout your reception

Candelabra Centerpieces with Tapered Candles and /or Pillar Vases with Floating Candles

centerpieces are included as an amenity, you are welcome to provide your own centerpieces if you prefer

Maitre'd to orchestrate the events of your reception

★ Private Cocktail Room with a Lavish Hour and Half Cocktail Reception

enjoy passed hors d'oeuvres, culinary displays, action stations and premium bar in the privacy of your separate cocktail room with high & low bistro seating permitting you to unveil the reception ballroom and get "first looks"

Champagne Toast for each guest

★ Seated and Served Dinner Service

Tier Wedding Cake by Bredenbeck's Bakery

all cakes are pound cake with buttercream icing - located in Chestnut Hill on Germantown Avenue. They offer a wide variety of styles & flavors

★ Tapas Style Dessert & Flambé Action Station

an array of individualized dessert station including personal sized desserts accompanied with banana's foster and cherries jubilee flambeed to order and served over vanilla bean ice cream

Individually served freshly brewed coffee and teas

★ Complimentary Philadelphia Cheesesteak Station

At the conclusion of your reception, surprise your guests with a taste that made Philadelphia famous

PA Sales Tax, Philadelphia Soda Tax, Gratuity and Service Charges are all included in the price

Friday	Saturday	Sunday
\$125	\$135	\$125

Minimum Guest Requirements

Fridays & Sundays 75 up to 145 guests for our Curtis or Oxford Ballroom or 150 or more guests for our Grand Ballroom
Saturdays 150 up to 400 guests for our Grand Ballroom

Seasonal Discount

December through April \$115 per guest

★ - denotes an upgraded item that is not included in the Princess wedding package
regal ballroom | philadelphia, pa | 215-744-4466 | sales@regalballroom.net | www.regal-ballroom.com

Elite Reception Cocktail Hour and a Half Menu



Center City Chic in the Northeast | Exquisite Dining

PASSED HORS D'OEUVRES

all listed hors d'oeuvres are butlered to your guests

Island Mahi-Mahi with spicy avocado Baja sauce

Jumbo Lump Crab Cake

Coconut Shrimp with red pepper jelly

Scallops with chive oil

Grilled Cheese with Tomato Soup Shooter

Pecan Crusted Chicken with balsamic glaze

CULINARY COCKTAIL DISPLAYS

Mashed Potato Bar

trio of mashed potatoes to included: red bliss, garlic Yukon, and sweet potato with all the toppings

Fromage, Seasonal Fruit and Crudité

imported & domestic artisan cheese, seasonal fruits and berries, & harvest vegetables

WHARF STATION

Jumbo Shrimp, Raw Oysters and Clams on the Half Shell

cocktail sauce | tartar sauce | tabasco | lemons

STATIONARY APPETIZERS

Fried Rice Salad with Ham & Asian Pear

Vegetable Flatbread

CHEF ATTENDED STATION

Pasta Station

Cavatelli Sundried Tomato & Basil creme

Carving Station

petite beef tenderloin with demi-glace drizzle

herb roasted pork tenderloin with seasonal chutney

FIRST COURSE SALAD SELECTION

select any one option for your first course to be served to each guest

Regal Salad

romaine leaf with roasted tomato, shaved parmesan, and balsamic drizzle

Classic Caesar Salad

tossed with house made Caesar dressing and parmesan croutons

Field Greens

tossed with bleu cheese crumbles and apple confetti and drizzled with a champagne vinaigrette

Elite Reception Dinner Menu



Center City Chic in the Northeast | Exquisite Dining

SERVED DINNER SELECTIONS

Select three entrees for your guests to choose from your meal card in your wedding invitation
vegetarian, vegan and special need menus will be accommodated at no extra fee

14 ounce New York Strip Steak

topped with sautéed button mushrooms with basil shallot butter

8 ounce Center Cut Filet Mignon

wrapped in bacon and accompanied with a cabernet demi glace, fried leeks and béarnaise sauce

12 ounce Veal Chop

topped with a lobster cream sauce and fire roasted tomato confit

Osso Bucco

slow-braised leg of veal with roasted root vegetables in veal glaze enhanced with lemon & tomato zest

New Zealand Rack of Lamb

marinated with fresh rosemary, drizzled with mint jus reduction

Chesapeake Chicken

crabmeat stuffed breast of chicken topped with tarragon veloute sauce and asparagus tips

Roasted Grouper

enhanced with island spices over apple puree with a chive & coconut reduction

Lobster Francaise

twin Maine lobster tails, sautéed in a white wine lemon butter sauce

Ahi Tuna

crusted in flax seed with tomato coulis, caramelized shallots & snow pea shoots

Peppercorn Swordfish

marinated with sweet red pepper, sage and a pineapple vinaigrette

Red Snapper Margherita

accompanied with a jicama-cilantro relish and tequila infused citrus sauce

Potato Wrapped Halibut

wrapped in thinly sliced Yukon potatoes with herbs de Provence and a champagne beurre blanc

Roasted Red Snapper

accompanied with yellow beets, French green lentils and tomato fennel broth

Princess Wedding Package



Complimentary Valet Parking

professional valet attendants readily available for all your guests

Red Carpet Entrance with Velvet Ropes

Five Hour Reception with a Five Hour Top Shelf Open Bar

*non-alcoholic reception \$6 less per guest price
beer, wine & soda only \$2.50 less per guest price*

Complimentary Bridal Suite with Personal Server

includes private restroom with beverage and hors d'oeuvres service along with complimentary champagne

Custom Color Up-lighting

theatrical style lighting that enhances the ambiance of your reception

Ivory Linens with your choice of color overlays linens and napkins

we offer 50 different colors to select so that you capture your wedding vision

China, Silverware and Stemware throughout your Reception

Candelabra Centerpieces with Tapered Candles

Maitre'd service to Orchestrate the Events of your Wedding

Cocktail Hour with Array of Hot & Cold Passed Hors d'oeuvres

accompanied by our mélange of fresh fruit, domestic cheese, & fresh garden vegetable display

Champagne Toast for each Guest

Your Choice of either Buffet Style Menu or Served Dinner Selections

Tier Wedding Cake by Bredenbeck's Bakery

they are located in Chestnut Hill on Germantown Avenue and offer a wide variety of styles & flavors

Dessert Action Station

bananas foster and cherries jubilee flamed to order and served over vanilla bean ice cream

Individually Served Freshly Brewed Coffee and Teas

PA Sales Tax, Philadelphia Soda Tax, Gratuity and Service Charges are all included

Friday	Saturday	Sunday
\$88	\$95	\$88

Minimum Guest Requirements

Fridays & Sundays 100 up to 165 required guest for our Oxford and Curtis Ballrooms

Saturdays 125 up to 165 guests for our Oxford and Curtis Ballrooms

175 up to 400 guest for our Grand Ballroom

Separate Cocktail Room available for additional \$900

Chapel Style Ceremony available for additional \$850

Seasonal Discount

December through April \$80 per guest

Princess Wedding Menu



Center City Chic in the Northeast | Elegant Dining

PASSED HORS D'OEUVRES

all listed hors d'oeuvres are included in the first hour of your reception for cocktail hour

Jumbo Lump Crab Cakes
Barbados Coconut Shrimp
Grilled Chicken Skewers with a Balsamic Drizzle
Tomato Soup Shooter with Grilled Cheese Wedge
Mini Baked Potato with sour cream & chives
Tomato Bruschetta

Seasonal Fruit, Domestic Cheese and Vegetable Crudité Display

seasonal sliced fruit accompanied with assorted cheeses & fresh garden vegetables

SALAD SELECTIONS

select any one option for your first course to be served to each guest

Regal Salad
romaine leaf with roasted tomato, shaved parmesan, and balsamic drizzle
Classic Caesar Salad
tossed with house made Caesar dressing and parmesan croutons
Garden Salad
blended leaf with red cabbage and carrots

SERVED & BUFFET DINNER MENU SELECTIONS

select three entrees for buffet option

select two entrees for served dinner (served as a duet plate)

Filet of Beef Medallion served with a demi- mushroom cognac glaze
Carved Chipotle Crusted Prime Rib
buffet entrée only
Beef Brisket with Portobello glaze
Rosemary Sirloin with Au Jus
Honey Brushed Roasted Chicken Breast with green lentils and a chipotle glaze
Cornbread Stuffed Chicken Breast with dried fruits and apple demi glaze
Chicken Marsala with sautéed mushrooms
Grilled Chicken with a three onion marmalade
Chicken Caprese with fresh mozzarella and basil with a tomato confit
Roasted Turkey Breast with stuffing, cranberry relish and Dijon mustard
buffet entrée only
Salmon Alexander with Shiitake mushrooms and a roasted shallot brandy sauce
Tilapia Provencal accompanied with tomatoes, garlic and olive oil
Stuffed Flounder with jumbo lump crab, topped with Imperial cream sauce
Blackened Salmon with Bleu cheese crumbles or Grilled Salmon with a tomato herb butter

VEGETARIAN SELECTIONS (BUFFET ONLY)

Select one vegetarian entree to complete your buffet

Cheese Ravioli with spinach Alfredo cream sauce
Penne alla Vodka laced with tomato basil sauce and finished with fresh parmesan
Farfalle Pasta with broccoli, grilled radicchio, braised peppers, parmesan and garlic infused olive oil
Portabello and Barley Gnocchi

roasted red skin potatoes and vegetable medley will be served with your entree selections.
you may substitute these sides for anything you prefer to have served with your dinner.

Regal Ballroom Liquor List



HAPPIEST OF HOURS

liquors that are underlined & italicized are additional liquors that are included in the Elite Wedding Package only

VODKA

Ciroc
Grey Goose
Grey Goose Orange
Stoli Vanilla
Smirnoff
Absolut
Three Olives Cherry
Three Olives Grape

RUM

Bacardi
Captain Morgan
Malibu

GIN

Blue Coat
Bombay Sapphire
Gordon's
Tanqueray

TEQUILA

Patron Silver
Jose Cuervo

WHISKEY

Gentlemen Jack
Johnny Walker Black
12 yr Macallan Scotch
Crown Royal
Honey Jack
Seagram's V.O.
Seagram's 7
Southern Comfort
Jack Daniels
Dewar's White Label

LIQUORS & COGNACS

Gran Marnier
Chambord Royale
Chivas Regal
Frangelico
Courvoisier
Hennessy
Bailey's Irish Cream
Amaretto
Kahlua

BRANDY & SCHNAPPS

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

WINES

Barefoot Pinot Grigio
Copper Ridge White Zinfandel
Copper ridge Chardonnay
Moscato
Woodbridge Merlot
Yellowtail Shiraz
Rex Goliath Cabernet Sauvignon
Pinot Noir
Verdi Champagne

DRAUGHT BEER SELECTION

Client's Choice of two selections
certain craft or specialty beers may require a
nominal fee

Enhancements



Center City Chic in the Northeast |

Vendors and Ideas to make your day stand apart from everyone else

Fresh Floral

We recommend the services of Torresdale Florist and London florist for all your floral consult needs

Ceremony Services

We include (1) one hour additional time prior to your reception to accommodate your ceremony service. This will include set-up of your room chapel style, drapery backdrop, unity candle table (candles not provided). The ceremony fee also includes a (1) one hour rehearsal the Wednesday or Thursday prior the wedding day. Any special decorations or floral arrangements are the responsibility of the bride & groom and must be approved by the Regal Ballroom. \$850.00

Separate Cocktail Room

We can provide you with 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. Included in the fee: Butlered hors d'oeuvres, Display Station, Martini Mashed Potato Bar, private bar area during cocktail area, high & low cocktail tables with linens & votive candles \$900.00

"Out of the Box" Ideas

Want something different? Not looking for the same old wedding ideas.....East Coast Entertainment offers an Illusionist - (great idea for cocktail hour), dueling pianos, bands, Broadway performers, DJ's, fire breathers sword swallows, and so much more..... (215)767-1105

Ice Sculpture

Choose from a wide variety of designs or customize your own (varies). All ice designs are hand carved from a 300-pound block of Belgium Ice and will last the duration of your reception. \$400.00

Testimonials

Not convinced yet that the Regal Ballroom is the perfect choice for your wedding day? Please see our reviews from actual past brides and grooms on the following websites: regal-ballroom.com | theKnot.com | Weddingwire.com

DEPOSITS AND PAYMENT OPTIONS

Option 1:

1st deposit: \$1,000.00 initial deposit due to secure your date.

2nd deposit: \$1500.00 due 90 days after the first deposit.

3rd deposit: 50% of the total cost of the reception due six months prior to the wedding date.

Remaining balance will be due 10 days prior the wedding date.

Please note: you may make additional deposits at anytime as long as our deposit scheduled is adhered to.

Option 2:

(a current credit card or debit card must be kept on file)

1st deposit: \$1,000.00 initial deposit due to secure your date.

Additional Deposits: A \$500.00 Automatic Fund Transfer on the same date of each month

Remaining balance will be due 10 days prior the wedding date. (A credit card or debit card must be kept on file and must remain current)

Please note: you may make additional deposits at anytime as long as our deposit scheduled is adhered to.