

Princess Wedding Package



PRINCESS WEDDING PACKAGE INCLUDES:

Five Hour Wedding Reception

Consists of a (1) 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 until the conclusion.

Red Carpet Entrance with Red Velvet Ropes

Five Hour Top Shelf Open Bar

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

Cocktail Hour includes (5) Hot and Cold hors d'oeuvres and the Regal Display

Cocktail hour is served in the same room as the wedding reception.

A separate private cocktail room is available as an upgrade if the ballroom is available.

Champagne Toast for the Sweet Heart Table and Parents Tables

Add a champagne toast for all guests \$6 per person charge.

Add a white wine toast for all guests \$4 per person charge.

Buffet Style | Served Style | Station Reception

Your choice of dinner service to capture the perfect ambiance - prices will vary.

Dessert Selection

Your choice of 1 included dessert.

Tiered Wedding Cake by Bredenbeck's Bakery

Pound cake with buttercream icing | 12 styles to choose from | Cake tastings & upgrades available at the bakery |

A \$150.00 credit will be issued if you provide your own cake.

Individually Served Coffee and Tea throughout the Reception

**8% Sales Tax is not included in the package price
and will be applied to all final invoices**

Elite Wedding Package



ELITE WEDDING PACKAGE INCLUDES:

- ♥ **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 until the conclusion.

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 3 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 displayed on the wall.

- ♥ **Timeless Candelabra Centerpieces with four tapered lit candles adorned with a Silk Floral arrangement or Vases with Floating Candles**

- ♥ **Champagne Toast for each guest**
Sparkling cider toast also available.

- ♥ **An Hour and a Half Cocktail Reception in a Private Area**

Your guests will enjoy (6) butlered hors d'oeuvres | (2) displays | (1) chef attended station of your choice accompanied by a Top Shelf Open Bar with Premium Liquor.

Buffet Style | Served Style | Station Reception

Your choice of dinner service to capture the perfect ambiance - prices will vary.

- ♥ **Bananas Foster & Cherries Jubilee Flambeed and served over Vanilla Ice Cream plus your Choice of (1) additional 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

- ♥ **Philadelphia Cheesesteak Station**

Say "thank you" with food! A great favor for your guests for celebrating with you on your special day! Set-up 45 minutes before the conclusion of your reception for guests to take with them on the ride home.

**8% Sales Tax is not included in the package price
and will be applied to all final invoices**



Heart symbol denotes the additional items that are included in the Elite package that are not included in the Princess package.

Cocktail Hour.....and a Half



PRINCESS WEDDING PACKAGE INCLUDES: A (1) HOUR COCKTAIL HOUR WITH YOUR SELECTION OF (5) HOT AND/OR COLD HORS D'OEUVRES AND THE REGAL DISPLAY.

ELITE WEDDING PACKAGE INCLUDES: A (1.5) HOUR COCKTAIL HOUR WITH YOUR SELECTION OF (6) HOT AND/OR COLD HORS D'OEUVRES | 2 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 \$3.95 per person per hors d'oeuvre unless otherwise noted

REGAL DISPLAY

crudite cups with raw vegetables and ranch dip
sliced domestic cheeses
fresh cut watermelon, strawberries, honeydew and cantaloupe and pineapple | assorted crackers and sauces
\$4 per person as an add-on

CHEESE DISPLAY

assortment of French, Italian, Spanish, Swiss and domestic cheeses with fresh figs and jams | crispy breads and crackers
\$6 per person as an add-on

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
\$5 per person as an add-on

ANTIPASTO DISPLAY

sliced prosciutto | salami | cappicola | sharp provolone | Mediterranean olives | roasted and grilled vegetables | Italian breads and crostinis
\$6 per person as an add-on

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



COCKTAIL HOUR STATIONS

The Elite 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 | sweet potato | red bliss

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

\$4 per person as an add-on

PASTA STATION

chef attended station

pasta purse with roasted pepper and sun-dried tomato creme

\$4 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.

\$8 per person as an add-on + ice sculpture

CARVER STATION

chef attended station

beef tenderloin medallions | pork tenderloin

\$5 per person as an add-on

MAC & CHEESE BAR

chef attended station

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

\$4 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

Buffet Dinner Selections

All of our cuisine is prepared on the premises from scratch by our award-winning chefs.
Select (1) Salad | (1) Beef (1) Chicken (1) Fish (1) Pasta (1) Potato or Rice (1) Vegetable. A Carving Station may be substituted for any one of your entrees (with the exception of your pasta choice)

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

CARVING STATIONS

Prime Rib (well done is not available)

Traditional Roasted Prime Rib | Espresso Rubbed Prime Rib | Chipotle Crusted Prime Rib

Beef Tenderloin Filet with mushroom Merlot sauce | Steamship Round (100 guests minimum) |

Italian Rosemary Pork Loin with roasted garlic | Pork Tenderloin with apple and peach compote

Leg of Lamb with tzakiki sauce and jus (+5 per person)

BEEF ENTREES

Beef Medallions | Santa Maria Tri-Tip with roasted corn relish | Churrasco Steak with chimichurro sauce | Ginger Lime Skirt Steak | Beef Bourguignon with egg noodles | Pepper Steak with rice | Ropa Vieja | Beef Bracirole | Shepherd's Pie | London Broil | Smoked Brisket | Carne Guisado

CHICKEN | PORK | VEAL

Boneless Breast of Chicken: (substitute veal for \$5 per person additional)

Parmesan | Francaise | Picatta | Caprese | Cacciatore | Abruzzi | Marsala | Saltimbocca

Jerk Chicken with pineapple mango salsa | Grilled Chicken with three onion marmalade | Honey

Brushed Chipotle Chicken with green lentils | Southern Fried Chicken | Chicken and Shrimp

Gumbo | Chicken and Broccoli in a veloute sauce with a butter crumb topping | Roasted Turkey

Breast with homemade stuffing | Pork Pernil | Pork Shoulder al' diavolo | Pollo Cuisado |

Pit Ham with maple glaze

FISH

Salmon: grilled with tomato herb butter | baked with mushroom and brandy Alexander sauce |
baked lemon-dill | blackened with bleu cheese crumbles | Baked Cod Puttanesca

Crab Stuffed Flounder Fillet | Basa Provencal | Tilapia Florentine

PASTA

Penne Marguerite | Penne alla Vodka | Cheese Ravioli with spinach cream | Rigatoni Bolognese |

Pasta al Pomodoro | Tortellini with prosciutto and peas | Cavatelli with sun-dried tomatoes and

basil cream | Cavatappi Macaroni and Cheese

POTATO AND RICE

Rice: Pilaf | White | Brown | Jasmine | Arroz con gandules | Whole Roasted Red Skin Sesame
Potatoes | Garlic Mashed | Mashed Sweet Potato | Roasted Sweet Potato | Roasted Fingerling

FRESH VEGETABLES

Steamed Broccoli with garlic butter | Haricot Vert with almonds | Vegetable Medley | 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

CHILDREN'S MENU

children ages 0 - 12 years are \$18.95 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

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 (3) entree selections to put on your invitation - you must inform us of how many of each entree is requested. Or, 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 glace, 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 | Sauteed 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 \$18.95 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

Station Dinner Selections

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

Select (1) salad and any (3) stations for your dinner service.

All cuisine listed will be served at each appropriate station.

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

STATION DINNER SELECTIONS

Chef Attended Carver | Griller

Filet Mignon Tenderloin | Carved Oven Roasted Turkey Breast |

Sesame Roasted Red Potatoes | Steamed Broccoli

Italian

Chicken Marsala | Rigatoni Carbonara | Sauteed Broccoli Rabe

La Comida

Pernil al Horno | Pollo Guisado | Arroz con Gandules | Platanos Maduros Fritos

Caribbean Grille

Ginger and Lime Marinated Skirt Steak | Jerk Chicken with Pineapple Mango Salsa | Rice and Kidney Beans

Concession Stand

Brisket with Slaw Slider | Chicken and Waffle Slider | Cheddar Burger Slider | Curly Fries with Sriachi Ketchup

Southern Barbecue

Texas BBQ Chicken | Carolina Pulled Pork | Mashed Sweet Potatoes with butter and brown sugar |
Shrimp and Grits

Soul Food

Buttermilk Fried Chicken | Macaroni and Cheese | Collard Greens with Smoked Turkey

The Orient

Thai Drunken Noodles with Chicken | Vegetable Stir Fry | White Rice | Fortune Cookies

Farmhouse

Pork Medallions with wild mushrooms and roasted shallots | Tuscan Farmhouse Chicken Thigh |
Roasted Root Vegetables

New Orleans

Crawfish | Chicken and Shrimp Gumbo | Dirty Rice

Dessert Menu Selections

The Princess Wedding Package includes your choice of (1) dessert to be served after dinner. The Elite Wedding Package includes the Flambe Dessert Station plus (1) additional dessert selection is included. 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

Custom Candy Table

Color Coordinated Assorted Candies arranged in various vases and elegantly displayed
\$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 than the per person rate

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

\$7.00 less per person for the Elite Wedding Package

Add a Premium Liquor Bar to the Princess Wedding Package for \$10.00 additional per person.

Add an Extra Hour of reception time with open bar for \$7.00 per person additional, based on the final count. An extra hour with a non-alcoholic bar is \$4.00 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

Bailey's Irish Cream
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 | Sam Adams Seasonal |
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
Patron Silver Tequila
Johnnie Walker Black
Gentlemen Jack Whiskey
Crown Royal Whiskey
Gran Marnier
Chambord Royale
Chivas Regal
Frangelico
Courvoisier VSOP
Hennessy Cognac

Regal Ballroom Pricing Guide

PRINCESS WEDDING BUFFET OR SERVED DINNER

\$85 per guest (April through October) / \$78 per guest (November through March)

The Princess Wedding Package is subject to an 8% Pennsylvania Sales Tax on the final invoice.

Guest Requirements:

Sunday through Friday Evening minimums are based upon full price guests.

A minimum of 85 guests to a maximum of 160 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 200 guests to a maximum of 400 guests to occupy the Grand Ballroom.

Saturday minimums are based upon full price guests.

A minimum of 135 guests to a maximum of 160 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 200 guests to a maximum of 400 guests to occupy the Grand Ballroom.

PRINCESS STATION RECEPTION

\$92 per guest (April through October) / \$85 per guest (November through March)

The Princess Wedding Package is subject to an 8% Pennsylvania Sales Tax on the final invoice.

Guest Requirements:

Sunday through Friday Evening minimums are based upon full price guests.

A minimum of 100 guests to a maximum of 140 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 175 guests to a maximum of 400 guests to occupy the Grand Ballroom.

Saturday minimums are based upon full price guests.

A minimum of 125 guests to a maximum of 140 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 185 guests to a maximum of 400 guests to occupy the Grand Ballroom.

ELITE WEDDING BUFFET OR SERVED DINNER

\$108 per guest (April through October) / \$100 per guest (November through March)

The Elite Wedding Package is subject to an 8% Pennsylvania Sales Tax on the final invoice.

Guest Requirements:

Sunday through Friday Evening minimums are based upon full price guest.

A minimum of 85 guests to a maximum of 150 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 175 guests to a maximum of 400 guests to occupy the Grand Ballroom.

Saturday minimums are based upon full price guests.

A minimum of 125 guests to a maximum of 150 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 185 guests to a maximum of 400 guests to occupy the Grand Ballroom.

ELITE WEDDING STATION RECEPTION

\$115 per guest (April through October) / \$107 per guest (November through March)

The Elite Wedding Package is subject to an 8% Pennsylvania Sales Tax on the final invoice.

Guest Requirements:

Sunday through Friday Evening minimums are based upon full price guest.

A minimum of 100 guests to a maximum of 140 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 175 guests to a maximum of 400 guests to occupy the Grand Ballroom.

Saturday minimums are based upon full price guests.

A minimum of 125 guests to a maximum of 140 guests to occupy the Oxford or Curtis Ballrooms.

A minimum of 185 guests to a maximum of 400 guests to occupy the Grand Ballroom.

Enhancements & Extras

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. \$895.00

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. Included in the fee:

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. \$995.00

MONOGRAM & UPLIGHTING

Add a custom monogram and choice of color up-lighting to your Princess Wedding Package. \$400.00

CUSTOM TABLE LINENS

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

CENTERPIECES

Add our candelabras with tapered candles and silk floral arrangement or our clear vases with water in varying heights with floating candles and silk arrangement. You may also select a combination of both centerpieces. \$30.00 per table

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 \$450.00

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. A traditional head table (from 3 to a max of 18 guests) is available at an additional cost of \$250.00

PODIUM & CORDLESS MIC WITH SPEAKERS

We include at no additional cost, a complimentary podium and cordless microphone if requested. We do not offer projectors or slide show capabilities. We recommend consulting your DJ, Band, Photographer or Videographer for assistance.

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

CHAIR COVERS AND SASHES

Assorted colors available | Bow-tied sashes \$4 per chair cover and \$4 per sash

CHARGER PLATES

Available in silver or gold. \$5.00 per plate

CHEESESTEAK STATION

Philly cheesesteaks wit or wit-out served to your guests 45 minutes before the conclusion of the reception. \$6.00 per person based on final count.

#1 RECOMMENDED VENDOR

Jose and his team at JPROD are our #1 recommendation for customer service & satisfaction, quality, and pricing. Every event JPROD hosts is flawless. JPROD handles the Cloud Dance, DJ Service, Photography, Videography & Photo Booth. JPROD is not included in any of our packages but you'll be glad you called them. Jose Rodriguez: 267-784-1711

Important Information

TERMS OF SERVICE, VENDOR REQUIREMENTS & MISCELLANEOUS INFORMATION.

TASTINGS

We provide a tasting for (4) 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. We do not permit any food to leave the ballroom from your tasting.

FINAL RECEPTION MEETING

Your final meeting must take place 10 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 wedding 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.

DECORATORS

All decorators are permitted 3 hours before the ceremony or reception to set-up and 1 hour post event to breakdown and remove all items from the venue. Additional time is available for set-up or breakdown at \$150.00 for each additional hour. No extra time will be permitted unless paid in advance. All items must be removed from the venue within the allotted 1 hour breakdown time. The Regal Ballroom does NOT permit or assume any responsibility for decorator items left behind or damaged. We will not store or hold items. EVERYTHING MUST BE REMOVED at the conclusion of the event. The Regal Ballroom does not permit confetti or rice of any kind, no open flames and nothing may be attached, stapled, pinned, glued, hung, or stuck to any property that belongs to the Regal Ballroom. This includes but is not limited to walls, ceilings, chairs, tables, & chandeliers, etc.

MISCELLANEOUS

LEFTOVERS: Food may only be removed from the venue if you have signed a food / indemnification waiver and have provided your own containers for the food.

EXTRA GUESTS: Chairs and tables will not be provided until the extra guests are paid in full. If there is a seating issue, all manners of service (bar will close and any food service will cease immediately) will stop until the situation is resolved.

FIRE ALARM: In the event the fire alarm is pulled anywhere in the building and there is no emergency, there is a \$300.00 false alarm fee.

DEPOSIT/PAYMENTS

1st deposit: \$1,500.00 initial deposit is due to secure your date. A 2nd deposit of \$1,500.00 is due 60 days after the first deposit was received. A 3rd deposit of 50% of the total cost of the reception is due six months prior to the wedding date.

Any remaining balance is due 10 days prior the wedding date.

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

You will be given a deposit schedule upon signing the contract. Any deposit that is not received on its due date will be subject to a \$50.00 late fee. If the scheduled deposit and late fee are not paid within 24 hours, you are in "breach of contract" and your wedding date will be released and your wedding cancelled until the delinquent payment and penalties are paid in full (this does not guarantee the date will still be available). Any and all deposits on account will be forfeited. Any returned checks will be charged a \$25.00 bank fee and the \$50.00 late fee charge. Additional fees and charges must be paid at the time they are assessed.