

REGAL BALLROOM

SOCIAL EVENT PACKAGES FOR EVERY CELEBRATION



PREMIER EVENT PACKAGE

★ COMPLIMENTARY VALET PARKING
PROFESSIONAL PARKING VALETS READILY
AVAILABLE FOR ALL OF YOUR GUESTS

★ RED CARPET ENTRANCE
WITH RED VELVET ROPES

★ FIVE HOUR EVENT WITH A FIVE HOUR
TOP SHELF OPEN BAR

CUSTOM COLOR UPLIGHTING
THEATRICAL STYLE LIGHTING THAT ENHANCES
THE AMBIANCE OF YOUR ROOM

FLOOR LENGTH TABLE LINENS
WITH LINEN NAPKINS

50 SOLID COLORS TO SELECT FROM |
UPGRADED LINENS AVAILABLE
STARTING AT \$18 PER TABLE.

WHITE CHINA, SILVERWARE AND
GLASSWARE THROUGHOUT YOUR EVENT

★ CANDELABRA CENTERPIECES WITH
TAPERED CANDLES OR GLASS VASES WITH
WATER AND FLOATING CANDLES OR A
COMBINATION OF THE TWO STYLES

★ A ONE HOUR COCKTAIL HOUR WITH
FOUR BUTLERED HORS D'OEUVRES

BUFFET | SERVED | COCKTAIL
STYLES OF SERVICE

YOUR CHOICE OF DINNER SERVICE -
PRICES WILL VARY

DESSERT SELECTION
YOUR CHOICE OF (1) INCLUDED DESSERT

★ INDIVIDUALLY SERVED COFFEE AND TEA

CUSTOM FULL SHEET CAKE BY
BREDENBECK'S BAKERY
UPGRADE TO A TIERED STYLE CAKE FOR
\$3.25 PER PERSON

8% PHILADELPHIA SALES TAX IS NOT
INCLUDED IN THE PACKAGE PRICE AND
WILL BE APPLIED TO ALL FINAL INVOICES

SOCIALITE EVENT PACKAGE

FOUR HOUR EVENT WITH A FOUR HOUR
SODA AND JUICE BAR

CUSTOM COLOR UPLIGHTING
THEATRICAL STYLE LIGHTING THAT ENHANCES
THE AMBIANCE OF YOUR EVENT

FLOOR LENGTH TABLE LINENS
WITH LINEN NAPKINS

50 SOLID COLORS TO SELECT FROM |
UPGRADED LINENS AVAILABLE
STARTING AT \$18 PER TABLE.

WHITE CHINA, SILVERWARE AND
GLASSWARE THROUGHOUT YOUR EVENT

VOTIVE CANDLES ON EACH TABLE

BUFFET SERVICE | SIT-DOWN SERVICE

DESSERT SELECTION
YOUR CHOICE OF (1) INCLUDED DESSERT

FRESHLY BREWED COFFEE AND TEA STATION

CUSTOM FULL SHEET CAKE BY
BREDENBECK'S BAKERY

UPGRADE TO A TIERED STYLE CAKE FOR
\$3.25 PER PERSON

8% PHILADELPHIA SALES TAX IS NOT
INCLUDED IN THE PACKAGE PRICE AND
WILL BE APPLIED TO ALL FINAL INVOICES





COCKTAIL HOUR

HOT AND COLD BUTLERED HORS D'OEUVRES

PREMIER EVENT PACKAGE INCLUDES YOUR CHOICE OF (4) HOT OR COLD BUTLERED HORS D'OEUVRES.
COCKTAIL STYLE EVENT INCLUDES YOUR CHOICE OF (7) BUTLERED HORS D'OEUVRES.



BUTLERED HOT AND COLD HOR D'OEUVRES

- GRILLED CHICKEN SKEWERS WITH BALSAMIC
- JERK CHICKEN WITH PINEAPPLE-MANGO SALSA
- BEEF TERIYAKI AND PEPPER SKEWER
- CHEESESTEAK SPRING ROLLS
- FRANKS EN CROUTE
- JUMBO LUMP CRAB CAKES
- COCONUT SHRIMP
- MINI BAKED POTATO WITH SOUR CREAM
- GRILLED CHEESE WEDGE WITH TOMATO SOUP
- VEGETABLE SPRING ROLL
- TOMATO BRUSCHETTA
- GREEK SPANIKOPITA
- TOSTONES WITH GUACAMOLE
- GRILLED VEGETABLE FLATBREAD
- SMOKED BARBECUE PULLED PORK IN PHYLLO
- QUESADILLA ROLL
- ASPARAGUS AND GOAT CHEESE IN PHYLLO
- WASABI SEAFOOD ROLL
- GLAZED PIG WINGS

**ADD (4) BUTLERED HORS D'OEUVRES TO YOUR SOCIALITE PACKAGE
FOR AN ADDITIONAL \$10 PER PERSON**

ADD ADDITIONAL HORS D'OEUVRES FOR \$3.95 PER PERSON, PER HOR D'OEUVRE





COCKTAIL HOUR

DISPLAYS AND COCKTAIL STATIONS

COCKTAIL STYLE DINNER PACKAGE INCLUDES YOUR CHOICE OF (1) DISPLAY.

ANY DISPLAY OR COCKTAIL STATION MAY BE ADDED TO ANY EVENT PACKAGE FOR THE LIST PRICE.



REGAL DISPLAY

CRUDITE CUPS WITH RAW VEGETABLES AND CUSABI DIP | SLICED DOMESTIC CHEESES |
FRESH CUT WATERMELON, STRAWBERRY, HONEYDEW, CANTALOUPE AND PINEAPPLE |
ASSORTED CRACKERS AND SAUCES.

\$6 PER PERSON AS AN ADD-ON MENU ITEM

CHEESE DISPLAY

ASSORTMENT OF FRENCH, ITALIAN, SPANISH, AND SWISS AND DOMESTIC CHEESES WITH
FRESH FIGS AND JAMS | CROSTINIS AND CRACKERS

\$8 PER PERSON AS AN ADD-ON MENU ITEM

ANTIPASTO DISPLAY

SLICED PROSCIUTTO | GENOA SALAMI | CAPPICOLA | SHARP PROVOLONE |
MEDITERRANEAN OLIVES | ROASTED AND GRILLED VEGETABLES |
ITALIAN BREADS AND CROSTINIS

\$7 PER PERSON AS AN ADD-ON MENU ITEM

MASHED POTATO STATION

ROASTED GARLIC | SWEET POTATO |

ACCOMPANIED WITH SOUR CREAM, MUSHROOMS, CHEDDAR CHEESE, PEAS, SCALLIONS,
CHOPPED BACON, AND GRAVY.

\$5 PER PERSON AS AN ADD-ON MENU ITEM

MAC AND CHEESE STATION

CHEF ATTENDED STATION

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 MENU ITEM

SUSHI STATION

SPICY TUNA ROLL | CALIFORNIA ROLL | SALMON ROLL | VEGETABLE ROLL
SOY SAUCE | WASABI | SLICED GINGER

\$8 PER PERSON (NOT AVAILABLE AS AN INCLUDED OPTION)

WHARF STATION

JUMBO SHRIMP | RAW OYSTERS

ACCOMPANIED WITH TEQUILA INFUSED COCKTAIL SAUCE | TARTAR SAUCE | LEMONS

\$10 PER PERSON (NOT AVAILABLE AS AN INCLUDED OPTION)





REGAL BALLROOM

SEATED AND SERVED SITDOWN MENU



SALAD SELECTIONS

SELECT ONE SALAD TO BE SERVED TO EACH GUEST

REGAL SALAD WITH ROASTED TOMATOES AND BALSAMIC DRIZZLE
CLASSIC CAESAR SALAD WITH PARMESAN CROUTONS
SPRING MIX SALAD WITH CHERRY TOMATOES, SHAVED CARROTS AND CABBAGE
WITH CHOICE OF DRESSING
ARUGULA SALAD WITH ROASTED BEETS, GOAT CHEESE AND
RASPBERRY VINAIGRETTE

SERVED DINNER SELECTIONS

SELECT (2) ENTREES AS A CHOICE OR (2) ENTREES AS A DUET MEAL TO BE SERVED TO EACH GUEST.

BEEF TENDERLOIN MADERIA

SUN-DRIED TOMATOES WITH ROASTED GARLIC AND FRESH BASIL IN A MADEIRA DEMI-GLACE

FILET OF BEEF MEDALLION

TOPPED WITH COGNAC DEMI-GLACE

FLAT IRON STEAK

DRIZZLED WITH CHIMICHURRI SAUCE

BEEF ROULADE

HORSERADISH CRUSTED AND STUFFED WITH PEPPERS, LEEKS AND PROVOLONE CHEESE

CORNBREAD STUFFED CHICKEN BREAST

DRIZZLED WITH APPLE DEMI-GLACE

CHICKEN MILANESE

PANKO CRUSTED CHICKEN BREAST WITH CHERRY TOMATOES WITH LEMON INFUSED CREAM SAUCE

BREAST OF CHICKEN

PARMESAN | MARSALA | FRANCAISE | CAPRESE

SALMON

GRILLED WITH TOMATO HERB BUTTER | BAKED WITH BRANDY ALEXANDER SAUCE |
BLACKENED WITH BLEU CHEESE CRUMBLES

TILAPIA PROVENCAL

TOMATOES, ROASTED GARLIC, AND OLIVE OIL

CRAB STUFFED FLOUNDER

TOPPED WITH IMPERIAL CREAM SAUCE

POTATO AND RICE

RICE: PILAF | WHITE | BROWN | ARROZ CON GANDULES | WHOLE ROASTED RED SKIN POTATOES WITH
SESAME | 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 AND GREEN BEANS WITH HERB BUTTER | FRIED SWEET PLANTAINS |
ROASTED GREEN AND YELLOW SQUASH

VEGAN SELECTION

GRILLED PORTOBELLO MUSHROOM WITH GRILLED EGGPLANT, GREEN AND YELLOW SQUASH,
SPINACH AND ROASTED PEPPERS ON A BED OF QUINOA





REGAL BALLROOM

BUFFET MENU



SALAD SELECTIONS

PLEASE SELECT (2) SALADS FOR THE BUFFET

REGAL SALAD WITH ROASTED TOMATOES AND BALSAMIC DRIZZLE
CLASSIC CAESAR SALAD WITH PARMESAN CROUTONS
SPRING MIX SALAD WITH CHERRY TOMATOES, SHAVED CARROTS AND CABBAGE
WITH CHOICE OF DRESSING
PASTA SALAD | POTATO SALAD | THREE BEAN SALAD

BUFFET ENTREE SELECTIONS

SELECT (1) BEEF, (1) CHICKEN (1) FISH, (1) PASTA, (1) POTATO OR RICE, (1) VEGETABLE

BEEF

SKIRT STEAK WITH GINGER-LIME MARINADE | ROPA VIEJA SHREDDED BEEF IN A TOMATO RAGU WITH ONIONS AND PEPPERS | TRI-TIP BEEF: SANTA MARIA STYLE WITH TOMATO AND CORN SALSA OR RED WINE AND ROSEMARY | BEEF BURGUNDY WITH SAUTÉED MUSHROOMS IN A BURGUNDY WINE SAUCE OVER RICE OR EGG NOODLES | SMOKED BEEF BRISKET ACCOMPANIED WITH BACON JAM | BEEF MEDALLIONS WITH BLUEBERRY DEMI-GLACE | PEPPER STEAK WITH WHITE RICE

CHICKEN AND PORK

BREAST OF CHICKEN; MARSALA | FRANCAISE | PICCATA | PARMESAN | CACCIATORE
BUTTERMILK FRIED CHICKEN | POLLO GUISADO | CHICKEN AND BROCCOLI
PARISIAN STYLE CHICKEN WITH TARRAGON CREAM SAUCE |
SAUTÉED CHICKEN WITH PARSNIPS, APPLES AND SHERRY PAN SAUCE |
ROASTED TURKEY WITH STUFFING |
PIT HAM WITH PINEAPPLE GLAZE | PORK PERNIL |
SWEET AND MILD ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
PORK MEDALLIONS WITH AN APPLE-PEACH COMPOTE |
PANCETTA AND HERB ROASTED PORK LOIN WITH FIG JAM

FISH

SALMON: GRILLED WITH TOMATO HERB BUTTER | BAKED WITH BRANDY ALEXANDER SAUCE |
BLACKENED WITH BLEU CHEESE CRUMBLES | ALE BATTERED COD | TILAPIA PROVENCAL | BASA
FILLET WITH A ROASTED PEPPER CREAM SAUCE | FLOUNDER FLORENTINE |
SHRIMP, CHICKEN AND ANDOUILLE GUMBO

PASTA

PENNE ALLA VODKA | PANKO CRUSTED MAC AND CHEESE WITH TRUFFLE OIL |
TORTELLINI ALFREDO WITH BABY PEAS | PASTA AL POMODORO | GNOCCHI ROMANO |
BOW TIE PASTA WITH PESTO WINE SAUCE AND MOZZARELLA | STUFFED SHELLS

POTATO AND RICE

RED AND WHITE QUINOA WITH CARAMELIZED ONIONS | SESAME ROASTED POTATOES |
GARLIC MASHED POTATOES | SWEET POTATOES
RICE: PILAF | JASMINE | ARROZ CON GANDULES

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 AND BEANS WITH HERB BUTTER |
FRIED SWEET PLANTAINS | ROASTED GREEN AND YELLOW SQUASH





REGAL BALLROOM

STATION MENU



COCKTAIL STATION MENU INCLUDES YOUR SELECTION OF ANY TWO FOOD STATIONS TO BE SERVED IN CONJUNCTION WITH YOUR BUTLERED HORS D'OEUVRES AND DISPLAY STATION.

SALAD

SELECT ANY TWO SALADS

REGAL SALAD WITH ROASTED TOMATOES AND BALSAMIC DRIZZLE
CLASSIC CAESAR SALAD WITH PARMESAN CROUTONS
SPRING MIX SALAD WITH CHERRY TOMATOES, SHAVED CARROTS AND CABBAGE
WITH CHOICE OF DRESSING
PASTA SALAD | POTATO SALAD | THREE BEAN SALAD

PHILADELPHIA

ALL BEEF CHEESESTEAKS | FRIED ONIONS | FRENCH FRIES |
PRETZEL FACTORY SOFT PRETZELS | TASTYKAKES

CARIBBEAN

LIME & GINGER MARINATED SKIRT STEAK | JERK CHICKEN
WITH MANGO SALSA | JICAMA SLAW

BREW PUB

IMPERIAL STOUT SHORT RIB WITH CARAMELIZED ONIONS AND CARROTS | PORTOBELLO AND
BARLEY GNOCCHI | BRUSSEL SPOUTS WITH BACON AND PINE NUTS

FARMHOUSE

YARD BIRD (1 / 2 ROASTED CHICKEN) | BARBECUE BRISKET WITH BACON JAM |
ROASTED ROOT VEGETABLES

CARNIVAL

CHEDDAR BURGER SLIDERS | FRIED CHICKEN & WAFFLE SLIDERS |
CORN DOGS | CURLY FRIES

PASTA - CHEF ATTENDED

A DUET OF PASTA WITH A TRIO OF SAUCES SAUTÉED TO
ORDER WITH FRESH VEGETABLES | CHICKEN AND SHRIMP

CARVER - CHEF ATTENDED

FILET TENDERLOIN WITH BASIL HORSERADISH AND MUSHROOM DEMI-GLACE |
ROASTED TURKEY BREAST WITH CIDER GRAVY | HARICOT VERT AND CARROTS

KIDS KORNER

CHICKEN FINGERS | MOZZARELLA STICKS | MINI PIZZAS | FRESH FRUIT

**COCKTAIL STATION INCLUDES ANY (2) STATIONS WITH YOUR PACKAGE. YOU
MAY ADD ANY ADDITIONAL STATION(S) FOR \$8 PER GUEST, PER STATION.**





DESSERT SELECTIONS

SELECT ANY (1) DESSERT TO BE SERVED AFTER DINNER.
ADD ANY ADDITIONAL DESSERT(S) FOR \$5 PER GUEST, PER SELECTION.



BANANAS FOSTER AND CHERRIES JUBILEE - CHEF ATTENDED

BANANAS FOSTER & CHERRIES JUBILEE FLAMBEED AND SERVED OVER VANILLA BEAN ICE CREAM

MINIATURE DESSERT DISPLAY

LEMON MOUSSE | RASPBERRY PARFAIT | CHOCOLATE MOUSSE | TIRAMISU | PETIT FOURS | MACARONS

GELATO BAR

CHOCOLATE | PISTACHIO | STRAWBERRY | SALTED CARAMEL

BAKERY DISPLAY

ASSORTED HOMEMADE COOKIES | CREAM PUFFS FILLED WITH CUSTARD | MINIATURE ECLAIRS | CANNOLIS

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



LIQUOR SELECTIONS

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

PREMIUM LIQUOR UPGRADE

(OPTIONAL)

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

★ PREMIER AND

COCKTAIL PACKAGE

INCLUDES A TOP SHELF OPEN BAR
SELECT A NON-ALCOHOLIC OR CASH BAR FOR
\$6.00 LESS PER PERSON
SELECT A BEER AND WINE BAR ONLY FOR
\$3.00 LESS PER PERSON
CASH BAR: \$100.00 BARTENDER FEE
(PER BARTENDER)

★ SOCIALITE PACKAGE

INCLUDES AND SODA AND JUICE BAR
SELECT A TOP SHELF AND PREMIUM LIQUOR,
BEER, WINE, SODA AND JUICE BAR.
\$20.00 PER PERSON

SELECT A TOP SHELF LIQUOR,
BEER, WINE, SODA AND JUICE.
(PREMIUM LIQUORS EXCLUDED)
\$15.00 PER PERSON

SELECT A BEER AND WINE BAR
4 DRAFT BEERS AND A VARIETY OF WINES
\$10.00 PER PERSON

CASH BAR
\$100.00 BARTENDER FEE (PER BARTENDER)





REGAL BALLROOM EVENT PRICING GUIDE



PREMIER EVENT BUFFET OR SERVED DINNER

PRICE PER PERSON DOES NOT INCLUDE SALES TAX.
PHILADELPHIA 8% SALES TAX WILL BE ADDED TO ALL FINAL INVOICES.

FRIDAY \$60 PER GUEST

SATURDAY \$65 PER GUEST

SUNDAY \$55 PER GUEST

SOCIALITE EVENT BUFFET OR SERVED DINNER

PRICE PER PERSON DOES NOT INCLUDE SALES TAX.
PHILADELPHIA 8% SALES TAX WILL BE ADDED TO ALL FINAL INVOICES.

FRIDAY \$39 PER GUEST

SUNDAY \$37 PER GUEST

FOUR HOUR COCKTAIL EVENT

PRICE PER PERSON DOES NOT INCLUDE SALES TAX.
PHILADELPHIA 8% SALES TAX WILL BE ADDED TO ALL FINAL INVOICES.

INCLUDES ALL THE AMENITIES IN THE PREMIER PACKAGE FOR A FOUR HOUR EVENT.
YOU WILL SELECT (7) HORS D'OEUVRES, (1) COCKTAIL DISPLAY, (2) FOOD STATIONS AND (1) DESSERT

FRIDAY | SATURDAY | SUNDAY

\$65 PER GUEST

GUEST REQUIREMENTS

MINIMUMS ARE BASED UPON FULL PRICE GUESTS.
CHILDREN AGES 0-12 ARE \$18.95 PER PERSON

SUNDAY THROUGH FRIDAY EVENTS REQUIRE A MINIMUM
OF 85 GUESTS TO A MAXIMUM OF 165 GUESTS
TO OCCUPY THE OXFORD OR CURTIS BALLROOMS.

SATURDAY EVENTS REQUIRE A MINIMUM OF 115 GUESTS
TO A MAXIMUM OF 165 GUESTS
TO OCCUPY THE OXFORD OR CURTIS BALLROOMS.

A MINIMUM OF 200 GUESTS TO A MAXIMUM OF 400 GUESTS TO OCCUPY
THE GRAND BALLROOM.

DEPOSIT AND PAYMENT SCHEDULE

PRICE PER PERSON DOES NOT INCLUDE SALES TAX.
PHILADELPHIA 8% SALES TAX WILL BE ADDED TO ALL FINAL INVOICES.

A \$1,000.00 INITIAL DEPOSIT IS REQUIRED TO SECURE YOUR EVENT DATE.

A 2ND DEPOSIT OF \$750.00 IS REQUIRED 60 DAYS
AFTER YOUR INITIAL DEPOSIT WAS RECEIVED.

A 3RD DEPOSIT OF 50% OF YOUR TOTAL CONTRACT IS DUE 120 DAYS (4 MONTHS)
BEFORE YOUR EVENT DATE.

THE FINAL BALANCE OF YOUR CONTRACT IS DUE
NO LATER THAN 10 DAYS BEFORE YOUR EVENT DATE.

PAYMENT SCHEDULES MAY VARY DEPENDING ON THE EVENT DATE.





ENHANCEMENTS AND SPECIALTY EVENT PACKAGES

ENHANCEMENTS

V.I.P. SUITE

A PRIVATE SUITE WITH A PRIVATE BATHROOM AND DRESSING ROOM. ACCESS SUITE 2 HOURS PRIOR TO THE EVENT - HAIR AND MAKE-UP ARE NOT PERMITTED TO BE DONE IN THE SUITE.

\$350.00

THRONE CHAIRS

WE OFFER KING AND QUEEN THRONE CHAIRS OR MODERN HIGH-BACK CHAIRS TO RENT IN WHITE ONLY.

\$150.00 PER CHAIR

DRAPING BACKDROP

10' FOOT SECTION OF ELEGANT WHITE DRAPING. GREAT FOR PHOTO BACKDROP OR HEAD TABLE BACKDROP

\$500.00 PER 10' SECTION

CUSTOM MONOGRAM

YOUR NAME IN LIGHTS ON THE WALL - GREAT FOCAL POINT AND BACKDROP FOR PHOTOS.

\$250.00

TABLE CENTERPIECES

TRADITIONAL CANDELABRAS OR GLASS VASES WITH FLOATING CANDLES OR A COMBINATION OF BOTH STYLES.

\$30.00 PER TABLE

HEAD TABLE

A TRADITIONAL HEAD TABLE (FROM 3 TO A MAX OF 18 GUESTS) IS AVAILABLE IF EVENT SPACE PERMITS.

\$175.00

ICE SCULPTURE

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

VALET PARKING

PROFESSIONAL VALET ATTENDANTS READILY AVAILABLE THROUGHOUT YOUR ENTIRE EVENT.

\$5.00 PER PERSON

SPECIALTY EVENT PACKAGES

BABY AND BRIDAL SHOWER PACKAGE

SAMPLE MENU:

CRUDITE CUPS WITH WASABI DIPPING SAUCE | SEASONAL FRUIT AND BERRY CUPS
BABY ARUGULA WITH QUINOA, ROASTED BEETS, HEIRLOOM TOMATOES & GOAT CHEESE DRESSED WITH PINK GRAPEFRUIT JUICE & GRAPE SEED OIL | TRADITIONAL CAESAR SALAD
CUBAN WEDGE WITH PORK, HAM & SWISS CHEESE, PICKLES & MUSTARD
BUTTERMILK FRIED CHICKEN SLIDER WITH SPICY SLAW ON WAFFLES WITH MAPLE SYRUP
TORTELLINI WITH PEAS & PROSCIUTTO IN CREAM SAUCE
FRESH BAKED COOKIES AND ASSORTED FRENCH MACAROONS

PRICES START AT \$24.95 PER PERSON
PLEASE REQUEST OUR SHOWER BROCHURE

BRUNCH PACKAGE

SAMPLE MENU:

SIGNATURE SALAD WITH MIXED GREENS
CROISSANTS, MUFFINS, DANISH, BAGELS WITH CREAM CHEESE AND ASSORTED JAMS
CARVED TURKEY FLANK WITH CRANBERRY RELISH AND HERB MAYONNAISE
SALMON ALEXANDER WITH SHIITAKE MUSHROOMS
OMELET STATION WITH ALL THE TOPPINGS (MADE TO ORDER)
CHICKEN PARMA WITH FRESH MOZZARELLA, PROSCIUTTO HAM, BASIL AND A TOMATO CONCASSE BEURRE BLANC
BRIOCHE FRENCH TOAST
ROASTED RED BLISS POTATOES
COUNTRY BACON AND COUNTRY SAUSAGE

PRICES STARTING AT \$28.95 PER PERSON
PLEASE REQUEST OUR BRUNCH BROCHURE

HOLIDAY PARTIES | CORPORATE EVENTS | FUNDRAISERS | SPORTS BANQUETS | WEDDING RECEPTIONS

PLEASE REQUEST A BROCHURE

