



REGENCY LODGE

Congratulations on Your Engagement!

What an exciting time in your life! Now that you have decided to get married it's time to plan a celebration that will be remembered forever. Regency Lodge is the perfect setting for your special day.

Regency Lodge offers the relaxed atmosphere of a classic mountain lodge combined with the sophisticated amenities and attention to detail of a full service hotel.

Personalized attention and outstanding service is complimentary to every wedding. I am confident that your friends and family will feel welcomed and comfortable in our beautiful ballrooms and spacious guestrooms.

If you have any questions or would like to tour our fine hotel please feel free to contact me. I look forward to hearing back from you soon!

Kind Regards,

*Lynette Stephens
Wedding & Event Coordinator
Regency Lodge Omaha
397-8971*



REGENCY LODGE

Deposit:

A non-refundable deposit and signed contract is required to hold your date. The deposit will apply towards your final bill.

Food & Beverage Services:

Regency Lodge is responsible for the quality and freshness of all food and beverages served to our guests. Due to health department regulations, our professional catering and food service staff must prepare all food and beverages served at any event held on hotel property. For our guest's safety, food and beverage may not be taken off the premises after they have been prepared and served.

Your wedding cake may be arranged through an outside vendor.

Regency lodge requires that all event arrangements, including guaranteed numbers and payment, be finalized at least 14 days prior to your wedding reception. After the number of guests is guaranteed, the count may only be increased. Final billing for your event will be based on the guarantee or the actual number of guests served if exceeded from your guarantee.

Cancellation Fee:

Should it become necessary to cancel your event, a written letter of cancellation must be received and a cancellation fee will be assessed. In the event of cancellation, a fee will apply based upon the original guest count and room rental revenue. The fee structure will be as follows:

- Prior to 9 months (270 days) of event date=Loss of non-refundable deposit
- 269 days to 180 days prior to event date=50% of anticipated total revenue
- 179 days to 90 days prior to event date=75% of anticipated total revenue
- Less than 89 days prior to event date=100% of anticipated total revenue

All deposits are non-refundable and will be applied to cancellation fee.

Additional Fees:

All prices are subject to a 20% Food & Beverage Service Fee and a 9.68% Sales Tax Fee required by state law, and are subject to change.



Wedding Details

Personalized attention and outstanding service is complimentary to every wedding.
The following benefits are offered complimentary for each event:

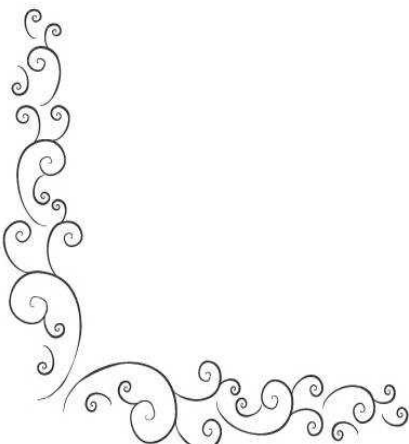
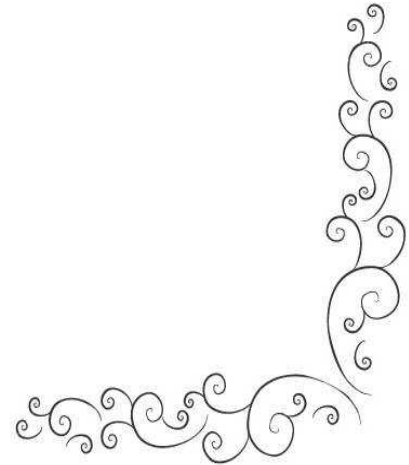
Banquet Amenities

- ∞ Sparkling Champagne for Bride & Groom Toast
- ∞ Cake Cutting Service
- ∞ Bartender & Security Guard
- ∞ Table Linens ~ An array of colors to choose from
- ∞ Dance Floor
- ∞ Custom Set Up/Clean Up
- ∞ Centerpiece items can be rented for your convenience (mirrors/vases) for \$2.00 per table
- ∞ Decorated White Trellis for \$50.00
- ∞ Piano for Ceremony for \$50.00
- ∞ Complimentary Honeymoon Whirlpool Suite for your Wedding Night
 - Upgrade to a Log Cabin Suite for \$75.00
 - Add Champagne, engraved toasting glasses & chocolate covered strawberries for \$25.00

Hotel Services

- ∞ Signature Grand Staircase for Photos
- ∞ Shuttle Service Within 5 Mile Radius
- ∞ Free Parking for Overnight and Reception Guests

Guestroom Amenities

- ∞ Special Guest Room Rate for Your Out of Town Guests
 - ∞ Deluxe Hot Breakfast Buffet for All Hotel Guests
 - ∞ Our beautifully appointed guest rooms include:
 - ❖ Hairdryer
 - ❖ Iron & Ironing Board
 - ❖ Microwave
 - ❖ Refrigerator
 - ❖ Safe
 - ❖ Coffee Maker
 - ❖ Fogless Mirrors in Bathroom
 - ❖ Bath & Body Works Personal Amenities
 - ❖ Newly Remodeled Pool, Whirlpool & Sauna with Outdoor Patio Access
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We are delighted to present the following packages and menus.
If you do not find your perfect package, we are happy to design a
personalized package for your special day.

The following Menu does not include Tax.

COLD HORS'DOEUVRES

Pinwheels (Southwestern, Chipotle Ham or Honey Mustard Turkey)	\$129.95 per 100 pc
Asparagus wrapped in Prociutto	\$165.00 per 100 pc
Assorted Canapés (Beef, Shrimp & Smoked Salmon)	\$225.95 per 100 pc
Cocktail Shrimp with Sauce	\$250.00 per 100 pc
Smoked Salmon	\$160.00 per 50 guests
Deviled Eggs	\$129.95 per 100 pc
Toasted Tomato or Spicy Crab Bruschetta	\$129.95 per 100 pc
Baked Brie & Fruit	\$100 per 35 guests
Cucumber & Boursin Cheese	\$129.95 per 100 pc
Salsa with Tri Color Chips	\$3.00 per guest

HOT HORS'DOEUVRES

Teriyaki Chicken Satays	\$209.95 per 100 pc
Miniature Chicken Cordon Bleu	\$229.95 per 100 pc
Meatballs (Swedish Gravy, Marinara or BBQ)	\$129.95 per 100 pc
Mini Beef Wellington	\$249.95 per 100 pc
Egg Rolls with Sweet & Sour Sauce	\$149.95 per 100 pc
Queso Dip	\$109.95 per 75 guests
Chicken Wings (Buffalo, Teriyaki or BBQ)	\$195.95 per 100 pc
Artichoke & Spinach Dip	\$119.95 per 75 guests



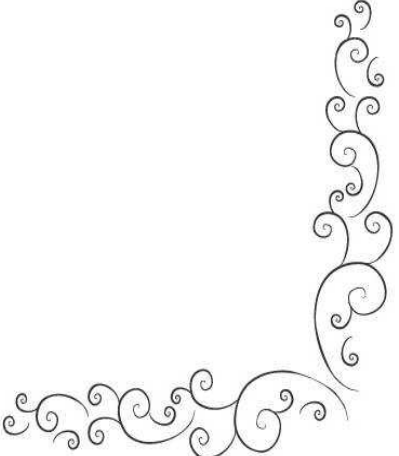
HORS'DOEUVRES TRAYS

Domestic Cheese Tray & Crackers	\$3.00 per guest
Fresh Fruit Display	\$3.00 per guest
Fresh Vegetable Crudités & Ranch Dip	\$3.00 per guest

CARVING STATIONS

Carving Stations come with Silver Dollar Rolls and Assorted Condiments
Add to any Dinner Buffet.

Sliced Beef Tenderloin	\$7.75 per guest
Prime Rib	\$7.00 per guest
Sliced Beef Strip Loin	\$5.50 per guest
Sliced Smoked Turkey Breast	\$4.25 per guest
Sliced Honey Glazed Ham	\$3.95 per guest





THE GRAND DINNER BUFFET

Gold Buffet

2 Entrees | 1 Starch | 1 Vegetable | 2 Salads
\$21.95 per guest

Platinum Buffet

2 Entrees | 2 Starches | 2 Vegetables | 2 Salads
\$24.95 per guest

Diamond Buffet

2 Entrees* | 2 Starches | 2 Vegetables | 2 Salads
*Plus Carving Station by Uniformed Chef
Choice of Prime Rib, Ham or Turkey Breast
\$33.95 per guest

Entrée Options:

Chicken Piccata
Chicken Parmesan
Roasted Garlic Chicken
Roast Pork Loin
Beef Tips Burgundy
Sliced Strip Loin of Beef
Brown Sugar Rubbed Salmon
London Broil

Starch Options:

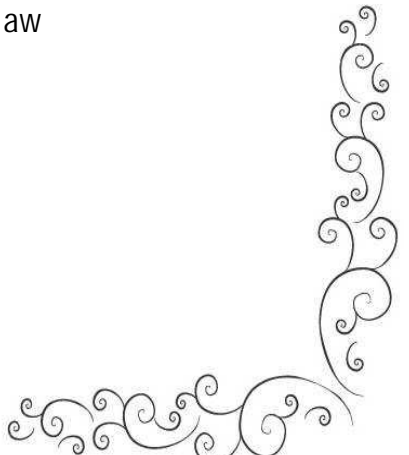
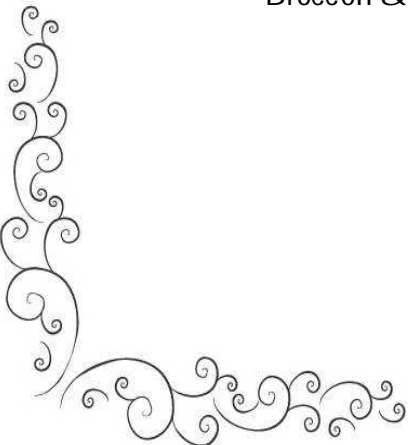
Wild Rice Pilaf
Baked Potato
Au Gratin
Scalloped
Yukon Mashed Potatoes
Roasted Baby Red Potatoes
Cheesy Hash Brown Casserole

Vegetable Options:

Corn O'Brien
Baby Glazed Carrots
Green Beans Almandine
Seasonal Vegetable Blend
Broccoli & Cauliflower

Salad Options:

Fresh Fruit Display
Tossed Green Salad
Caesar Salad
Broccoli Raisin Salad
Italian Pasta Salad
Coleslaw



All Dinner Buffets include Fresh Rolls &
Coffee, Decaffeinated Coffee, Tea & Water
Minimum of 20 guests
Two Hour Maximum



PLATED DINNER SELECTIONS

Roasted Prime Rib

Hand Carved - Served with Au Jus & Horseradish
\$30.95 per guest

12 oz. Aged New York Strip

Omaha Steaks Filet Finished with Peppercorn Sauce
\$31.95 per guest

Filet Mignon

8 oz Omaha Steaks Filet Presented With a Rich Bordelaise Sauce
\$34.95 per guest

Filet and Chicken

4 oz Omaha Steaks Filet & Roasted Garlic Chicken
\$32.95 per guest

Steak & Chicken

4 oz Flat Iron Omaha Steaks & Seared Chicken topped with Garlic Basil Cream
\$30.95 per guest

Flat Iron

8 oz Marinated Flat Iron Omaha Steaks with Bordelaise Sauce
\$26.95 per guest



All Plated Dinner Selections include:
Choice of Starch, Vegetable, Salad & Fresh Rolls
Coffee, Decaffeinated Coffee, Tea & Water
*Vegetarian Entrees Available Upon Request



PLATED DINNER SELECTIONS – Continued

Brown Sugar Rubbed Salmon

Baked Salmon Filet with a Brown Sugar Rub
\$24.95 per guest

Pork Loin

Roasted Pork Loin with a Pineapple Demi Sauce
\$19.95 per guest

Roasted Garlic Chicken

Seared Chicken Breast in Garlic Basil Cream Sauce
\$21.95 per guest

Pecan Chicken

Pecan Encrusted Chicken topped with Apple Demi Glace
\$21.95 per guest

Salmon Picatta

Baked Salmon Filet Glazed in Picatta Sauce and Capers
\$24.95 per guest

Chicken Parmesan

Italian Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese
\$19.95 per guest



All Plated Dinner Selections include:
Choice of Starch, Vegetable, Salad & Fresh Rolls
Coffee, Decaffeinated Coffee, Tea & Water
*Vegetarian Entrees Available Upon Request



BEVERAGES

BEER

Domestic	\$3.75 per Bottle
Imported	\$4.50 per Bottle
Domestic Draft Beer	\$250.00 per Keg

CHAMPAGNE

Champagne	\$20.00 per Bottle
Champagne & Flutes	\$2.95 per Guest
Champagne, Flutes & Ice Bucket	\$3.20 per Guest
Champagne & Flutes - Butlered	\$4.00 per Guest

WINE CELLAR



House	\$4.50 per Glass or \$19.00 per Bottle
Reserve	\$ upon request

NON-ALCHOLIC BEVERAGES

MIXED DRINKS

Well	\$5.00 per Glass
Call	\$5.75 per Glass
Premium	\$6.50 per Glass

Soda	\$2.00 per Glass
Punch	\$19.95 per Gallon
Coffee	\$29.95 per Gallon
Tea	\$19.95 per Gallon



A cash bar will be available along with any hosted service unless requested otherwise.



Beverage Packages

5 hour maximum

Beverages purchased not included in package will be charged at full price.

Bronze

Domestic Draft Beer, House Wine or Well Mixed Drinks

\$13.00 per guest

Silver

Domestic Draft Beer, House Wine & Well Mixed Drinks

\$15.00 per guest

Gold

Domestic Bottle Beer, House Wine & Well Mixed Drinks

\$18.00 per guest

Platinum

Domestic & Import Bottle Beer

Reserve Wine & Call Mixed Drinks

\$21.00 per guest

Diamond

Domestic & Import Bottle Beer

Reserve Wine, Call & Premium Mixed Drinks & Champagne

\$28.00 per guest

Soda Package

Unlimited Soda

\$5.00 per guest



All Beverage Packages include Soda, Coffee & Iced Tea.



Beer Selections

Domestic - Budweiser, Bud Light, Coors Light, Miller Lite & O'Douls

Import - Corona, Heineken, Samuel Adams, Bass Ale, Boulevard Wheat, Michelob Ultra, Bud Select, Sierra Nevada, Guinness, Blue Moon, Lucky Bucket, Shier Bock & Newcastle

Liquor Selections

Well – Phillips Vodka, Whiskey, Tequila, Gin & Rum, ClanMcGregor Scotch, Peach Schnapps & Amaretto

Call – Bacardi, Tangueray, Canadian Club, Dewars, Jim Beam, Jose Cuervo, Christian Brothers, Seagrams Seven & VO, Captain Morgan, Smirnoff Vodka, Absolut, Jack Daniels, Malibu, UV Blue & Jameson

Premium – Grey Goose, Bombay Sapphire, Baileys, Kahlua, Chevis, Crown Royal, Makers Mark, Patron & Glenlivet

Wine Selections

House - Camelot - Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel

Reserve – Available Upon Request

