



REGENCY LODGE

Your Retreat in the City

Congratulations on Your Engagement!

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. Not only can we provide you with a beautiful site for your upcoming ceremony and reception but we can also accommodate all of your out-of-town guests in our Executive King and Queen Guest Rooms.

If you have any further questions or would like to tour our facility please feel free to contact me. I know you will feel at ease at our "Retreat in the City."



Sincerely,

*Jackie Schultz
Sales Manager
Regency Lodge*

Wedding Details

The Following Benefits Are Offered Complimentary For Each Event.

Banquet Amenities

- Sparkling Champagne for Bride and Groom*
- Cake Cutting Service*
- Bartender and Security Guard*
- Table Decorations: Round Mirror Tile, Glass Globe Bowl, and Votives*
- Dance Floor*
- 8 Linen Color Choices and China*
- Set Up/Clean Up*
- Complimentary Whirlpool Suite*

Hotel Services

- Signature Grand Staircase for Photos*
- Shuttle Service within 5 mile radius*
- Free parking for reception guests*

Guestroom Amenities

- Discounted Wedding Block Room Rate*
- Deluxe Hot Breakfast Buffet for All Hotel Guests*
- Our beautifully appointed guest rooms include:*
 - Microwave-Refrigerator-Bath and Body Works Products-Fogless Mirrors-Safe-Coffee Maker-Hairdryer-Iron-Newly remodeled Pool, Whirlpool and Sauna -*





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Deposit

A \$500 non-refundable deposit is required to hold your date. The deposit will apply toward your final bill.

Service Charge and Tax

All prices are subject to a 20% Food and Beverage Service Fee and a 7% Sales Tax Fee required by state law and are subject to change.

Food and 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, all food and beverages served at any event held on hotel property must be ordered through the hotel. Should you have any special requests, our catering staff will do their best to accommodate you.

Cancellation Fee

Should it become necessary to cancel your event, a cancellation fee will be assessed. The fee is based on the estimated total cost of the event and the cancellation notice given. All specific fees are specified on the contract.



HORS D'OEUVRES



<i>Pinwheels</i> <i>(Southwestern, Chipotle Ham, Honey Mustard Turkey)</i>	<i>\$129.95 per 100pc</i>
<i>Assorted Canapés</i> <i>(Beef, Shrimp & Smoked Salmon)</i>	<i>\$225.95 per 100pc</i>
<i>Cocktail Shrimp with Sauce</i>	<i>\$229.95 per 100pc</i>
<i>Smoked Salmon</i>	<i>\$160.00 per 50 guests</i>
<i>Deviled Eggs</i>	<i>\$129.95 per 100pc</i>
<i>Toasted Tomato or</i> <i>Spicy Crab Bruschetta</i>	<i>\$129.95 per 100pc</i>
<i>Baked Brie & Fruit</i>	<i>\$100.00 per 40 guests</i>
<i>Stuffed Tomatoes</i>	<i>\$129.95 per 100pc</i>
<i>Cucumber & Boursin Cheese</i>	<i>\$129.95 per 100pc</i>
<i>Salsa with Tri Color Chips</i>	<i>\$16.65 per bag</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$179.95 per 100pc</i>
<i>Mini Crab Cakes</i>	<i>\$179.95 per 100pc</i>
<i>Coconut Shrimp</i>	<i>\$229.95 per 100pc</i>
<i>Firecracker Shrimp</i>	<i>\$229.95 per 100pc</i>
<i>Teriyaki Chicken Satays</i>	<i>\$209.95 per 100pc</i>
<i>Mini Chicken Cordon Bleu</i>	<i>\$229.95 per 100pc</i>
<i>Breaded Chicken Wings</i> <i>(Buffalo, BBQ, Teriyaki)</i>	<i>\$195.95 per 100pc</i>
<i>Meatballs</i> <i>(Swedish Gravy or BBQ)</i>	<i>\$129.95 per 100pc</i>
<i>Mini Beef Wellington</i>	<i>\$249.95 per 100pc</i>
<i>Egg Rolls with Sweet & Sour</i>	<i>\$159.95 per 100pc</i>
<i>Queso Dip</i>	<i>\$109.95 per 75 guests</i>
<i>Artichoke & Spinach Dip</i>	<i>\$119.95 per 75 guests</i>
<i>Domestic Cheese Tray & Crackers</i>	<i>\$2.95 per guest</i>
<i>Fresh Fruit Display</i>	<i>\$2.95 per guest</i>
<i>Fresh Vegetable Crudités & Ranch Dip</i>	<i>\$2.49 per guest</i>
<i>Grilled Antipasto Tray</i>	<i>\$2.95 per guest</i>

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

\$25.95 per guest

Diamond Buffet

2 Entrees / 2 Starches / 2 Vegetables / 2 Salads*

**Plus Carving Station by Uniformed Chef*

Choice of Prime Rib or Beef Tenderloin

\$32.95 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

Mixed Greens

*All Dinner Buffets include Fresh Rolls & Coffee,
Decaffeinated Coffee, Tea & Water. Two Hour Maximum.*



Plated Dinners

Surf & Turf

4oz. Omaha Steak Filet

Choice of Shrimp Scampi, Walnut Encrusted Salmon or

Lobster Tail

Market Price

Roasted Prime Rib

Hand Carved– Served with Au Jus & Horseradish

\$30.95

10oz. Aged New York Strip

Omaha Steaks Filet Finished with Peppercorn Demi Glace

\$31.95

Filet Mignon

8oz. Omaha Steaks Filet Presented With a Rich Bordelaise Sauce

\$33.95

Filet and Chicken

4oz. Omaha Steaks Filet & Roasted Garlic Chicken

\$34.95

Steak & Chicken

4oz. Flat Iron Omaha Steaks & Seared Chicken topped with Garlic Basil Cream

\$30.95

London Broil

Flank Steak topped with Sherry Mushroom Sauce

\$26.95

Walnut Encrusted Salmon

Baked Salmon Encrusted in Crushed Walnut & Lemon

\$24.95



Plated Dinners

Pork Loin

Dijon Mustard Encrusted Pork Loin topped with Pineapple Demi Sauce

\$19.95

Roasted Garlic Chicken

Searched Chicken Breast in Garlic Basil Cream Sauce

\$19.95

Pecan Chicken

Pecan Encrusted Chicken topped with Apple Demi Glace

\$19.95

Roulade Chicken

Sundried Tomato Stuffed Chicken Breast topped with Roasted Tomato Cream Sauce

\$21.95

Chicken Parmesan

Italian Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese

\$19.95

Children's Meal– Served with buffet or plated meals

Choice of Chicken Fingers & French Fries or Mac & Cheese

Meal comes with Milk or Soda

\$7.95 kids 10 and under



All Plated Dinner Selections include:

Choice of Starch, Vegetable, Salad & Fresh Rolls

Coffee, Decaffeinated Coffee, Tea & Water

**Vegetarian Entrees Available Upon Request*

Beverage Packages



5 Hour Maximum

Beverages Purchased Not Included in Package Will Be Charged at Full Price

Bronze

Domestic Draft Beer, House Wine OR House Mixed Drinks

*\$12.00 per of age guests- *100 person minimum*

Silver

Domestic Draft Beer, House Wine & House Mixed Drinks

*\$15.00 per of age guests- *100 person minimum*

Gold

Domestic Bottled Beer, House Wine & House Mixed Drinks

\$19.00 per of age guests

Platinum

Domestic & Imported Bottled Beer

Reserve Wine & Call Mixed Drinks

\$24.00 per of age guests

Diamond

Domestic, Import & Premium Bottled Beer

Reserve Wine, Call & Premium Mixed Drinks & Champagne

\$31.00 per of age guests

20 & Under Soda Package

Unlimited Soda

\$5.00 per minor

All Beverage Packages Include Soda, Coffee & Tea

BEVERAGES



Beer

<i>Domestic</i>	<i>\$3.75 per Bottle</i>
<i>Imported</i>	<i>\$4.50 per Bottle</i>
<i>Premium</i>	<i>\$5.50 per Bottle</i>
<i>Draft Beer</i>	<i>\$260.00 per Keg</i>

Wine

<i>House</i>	<i>\$4.50 per Glass</i>
	<i>\$19.00 per Bottle</i>
<i>Reserve</i>	<i>\$ upon request</i>

Champagne

<i>Champagne</i>	<i>\$18.00 per Bottle</i>
<i>Champagne & Flutes</i>	<i>\$2.95 per Guest</i>
<i>Champagne, Flutes & Ice Bucket</i>	<i>\$3.20 per Guest</i>
<i>Champagne & Flutes-Butlered</i>	<i>\$4.00 per Guest</i>

Mixed Drinks

<i>House</i>	<i>\$4.75 per Glass</i>
<i>Call</i>	<i>\$5.25 per Glass</i>
<i>Premium</i>	<i>\$5.75 per Glass</i>
<i>Super Premium</i>	<i>\$6.50 per Glass</i>

Non-Alcoholic Beverages

<i>Soda</i>	<i>\$2.00 per Glass</i>
<i>Punch</i>	<i>\$19.95 per Gallon</i>
<i>Coffee</i>	<i>\$29.95 per Gallon</i>
<i>Tea</i>	<i>\$19.95 per Gallon</i>

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

Beer Selections

Domestic– Budweiser, Bud Light, Coors Light, Miller Lite & O’Douls

Import– Bud Select, Corona, Heineken, Michelob Ultra & Samuel Adams

Premium– Amstel Light, Bass Ale, BoulevardWheat, Fat Tire, Third Stone, Killians, Red Stripe, Newcastle & Sierra Nevada

Liquor Selections

House– Phillips, Bartons, Clan McGregor, Durango & EvanWilliams

Call– Bacardi, Beefeater, Canadian Club, Dewars, Jim Beam, Jose Cuervo, Peach Schnapps, Seagrams Seven,VO & Smirnoff

Premium– Absolute, Captain Morgan, Christian Brothers, Jack Daniels, Tanqueray & Wild Turkey

Super Premium– Baileys, Chevis, Crown Royal, Kahlua, Ketel One, Makers Mark, Bombay & Grey Goose

Wine Selections

House– Copperridge Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel

Reserve Reds– BV Signet Cabernet Sauvignon, Napa Ridge Merlot, Georges Duboeuf BeaujolaisVillages, Yellow Tail Shiraz & Gnarly Head OldVine Zinfandel

ReserveWhites– Kendall Jackson Chardonnay, Kris Pinot Grigio & Piesporter



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Additions

Carving Stations

Carving Stations Come With Silver Dollar Rolls and Assorted Condiments

Add to Any Dinner Buffet

<i>Sliced Beef Tenderloin</i>	<i>\$7.75 per guest</i>
<i>Prime Rib</i>	<i>\$7.00 per guest</i>
<i>Sliced Beef Strip Loin</i>	<i>\$5.75 per guest</i>
<i>Sliced Smoked Turkey Breast</i>	<i>\$4.25 per guest</i>
<i>Sliced Honey Glazed Ham</i>	<i>\$3.85 per guest</i>
<i>Pasta Amore Station</i>	<i>\$4.95 per guest</i>
<i>(comes with penne rigate or bow tie pasta, garlic bread, & choice of 2 sauces)</i>	

Late Evening Snacks

*Serve the Following Items Near the End of the Reception to Ensure Your Guests
Don't Go Home Hungry*

Chips, Dip, Salsa, Snack Mix & Pretzels

\$3.95 per guest

Sweet Accents

To Accompany Your Cake Table

Mini Cheesecakes, Éclairs, Cream Puffs, Petit Fours & Baklava

\$3.00 per guest

