

# *The Princess Wedding Reception*

*Private Venue with Private Bar and Restrooms*  
*Five hour reception with Five hour top-shelf open bar*  
*Eight Butlered Hot and Cold Hors d'oeuvres*  
***Mélange of Fresh Fruit, Domestic Cheeses and Vegetable Crudité Display***  
***Your Choice of Buffet or Traditional Duet Sit-Down Dinner Style***  
***Banana's Foster or Cherries Jubilee Chef Attended Flambé Dessert Station***  
*Wedding Cake by Bredenbeck's*  
***Verdi Champagne Toast for each guest***  
*Floor length ivory table linens, choice of color overlays, & linen napkins*  
*China, Silverware and Stemware throughout reception*  
*Candelabra Centerpieces with **tapered candles***  
*Event Coordinator to orchestrate events of the evening*  
*Bridal Party and Parents Tables fully served*  
*Individually **served** coffee, decaffeinated coffee & tea*  
***Custom Color Up-Lighting for Ballroom***  
*Pa Sales Tax, Gratuity and Service Charges included in total cost*  
*Red Carpet Entrance with Velvet Ropes*  
*Complimentary Valet Parking*

**Please Contact Our Office to Schedule and Private Tour & Pricing Consultation**

\*A minimum of 185 guests is required to occupy the full ballroom\*

**The Regal Ballroom**  
**5411 Oxford Avenue**  
**Phyladelphia, PA 19124**  
**215.744.4466**

# Princess Wedding Reception Menu

## Cocktail Hour

### Butlered Hors d'oeuvres

Jumbo Lump Crab Cakes with Remoulade  
Grilled Filet on Crostini Bread with Boursin Cheese  
Barbados Coconut Shrimp  
Jerk Chicken Skewers  
Mushrooms stuffed with Andouille & Spinach  
Tomato Bruschetta  
Vegetable Spring Rolls  
Raspberry & Brie Purses

### Mélange of Fresh Fruit, Domestic Cheese and Vegetable Crudités Displays

Domestic cheeses with assorted crackers and crostini's with fresh seasonal fruit and berries,  
Vegetable Crudités with fresh crisp seasonal vegetables

### First Course:

Romaine with roasted tomato and shaved parmesan with Balsamic Drizzle  
Classic Caesar Salad

### Buffet or Sit-Down Entrée Selections {all entrees are made from scratch}

(Select any 4 entrees for Buffet/Select any 2 entrees for Served)

**Carved Rosemary Sirloin** with Au jus

**Filet of Beef Medallion** with a Cognac Glaze

**Beef Brisket:** Beef Brisket braised until tender and seared with a Portobello Mushroom Glaze

**Boeuf Bourguignon:** Traditional with shallots, pearl onions, and mushrooms braised in burgundy gravy.

**Pollo alla Cubana:** crisp chicken tenders with bananas and spicy chile sauce over rice

**Pork Pernil:** Spanish-Caribbean style Pork

**Chicken and Broccoli:** chicken with broccoli floret's tossed in a cream sauce with a butter-crumbs topping

**Arroz con Pollo:** shredded chicken with peas, tomato & sweet peppers on a bed of Spanish rice

**Chicken Scaloppini:** Sautéed chicken in white wine and Italian herbs with braised peppers, onions and mushrooms

**Chicken Parmigiana** Lightly breaded chicken breast with sauce and mozzarella

**Honey Brushed and Roasted French Chicken Breast** with Green Lentils and Chipotle Glaze

**Stuffed Chicken Breast:** with cornbread stuffing and dried fruits, served with apple demi glaze

**Chicken Marsala:** Tender Breast of Chicken, served with brown Marsala Wine Sauce and Sautéed Mushrooms

**Grilled Chicken:** grilled chicken with three onion marmalade and drizzled with a balsamic reduction

**Chicken Caprese:** stuffed with fresh mozzarella and basil, topped with a tomato confit

**Jerk Chicken:** Jamaican style marinated quartered chicken served with mango salsa

**Carved Turkey Breast** with Cranberry Relish, Dijon Mustard, Mayonnaise

**Carved Honey Baked Ham** with Grainy Mustard, Dijon and Mayo

**Stuffed Flounder:** Fresh Flounder stuffed with jumbo lump crabmeat and topped with an Imperial sauce.

**Lemon Pepper Battered Flounder:** served with lemon infused cream sauce

**Salmon Alexander:** pan seared with Shiitake mushrooms and roasted shallot brandy cream

**Tilapia Provencal** with tomatoes, garlic, and virgin olive oil

**Sesame Crusted Tuna:** topped with sprouts, leeks and teriyaki glaze

**Cheese Ravioli** stuffed with ricotta cheese in a spinach Alfredo cream sauce

**Penne Pasta** with Broccoli, Grilled Radicchio, Braised Peppers, Parmesan and Garlic in Olive Oil

**Penne Ala Vodka:** Vodka laced tomato basil sauce finished with parmesan

### Vegetable & Starch

All Buffets and Served dinners will be accompanied by Roasted Red Bliss Potatoes and Vegetable Medley  
(Substitutions are permitted if requested)

# *The Elite Wedding Reception*

---

*The Grand Ballroom*

*Six hour Reception with a Six Hour Premium Open Bar*

*Wedding Cake by Bredenbeck's*

*Menu cards at each place setting*

*Separate Cocktail Hour Room with Pipe & Drape if desired*

*Butlered Hot and Cold Hors d'oeuvres*

*Trio Mashed Potato Martini Bar*

*Display Stations to include a Rustic, Fromage, and Mélange*

*Station Style Dinner Service or Sit-Down Service*

*Flambé Station, with display of delectable individual desserts*

*Champagne Toast with Strawberries for all guests*

*Custom Table Linens*

*Candelabra Centerpieces with tapered candles*

*Maître d' to orchestrate events of the evening*

*Take-Out Cheesesteak Station at conclusion of reception*

*Individually served coffee, decaffeinated coffee & herbal teas*

*Pa Sales Tax, Gratuity and Service Charges included in total cost*

*Custom Monogram Lighting*

*Custom Color Up-lighting around perimeter of the room*

*Red Carpet Entrance with Velvet Ropes*

*Complimentary Valet Parking*

**Please Contact Our Office to Schedule and Private Tour & Pricing Consultation**

**The Regal Ballroom  
5411 Oxford Avenue  
Philadelphia, PA 19124  
215.744.4466**

# The Elite Wedding Reception Menu

## Cocktail Hour

### Butlered Hors d'oeuvres

Roasted Eggplant Bruschetta  
Shredded Duck Spring Roll  
Jumbo Lump Crab Cakes with Remoulade  
Goat Cheese & Pistachio crusted Grapes  
Melon & Prosciutto Skewers with Aged Sharp Cheese  
Baby Lobster Tails  
Soup Shooters  
(Southwest corn chowder, crab bisque, or black bean)  
Jerk Chicken Skewers  
Filet Crostini with Boursin Cheese  
Coconut Shrimp

### Exquisite Displays

Rustic Platter with a mélange of vegetables to include baby carrots, roasted sweet potato, asparagus, red & yellow peppers, grilled endive, snow peas with a Dijon drizzle.

Our Fromage of imported and domestic cheeses alongside fresh ricotta with three onion marmalade with crostini's, & crackers accompanied seasonal fruits and berries with a honey mint yogurt dressing.

### Mashed Potato Martini Bar

An assortment of whipped potatoes to include:  
Red Bliss, Sweet Potatoes with brown sugar and butter, Garlic Mashed Yukon Potato served with chopped smoked bacon, creamed spinach, sautéed mushrooms with basil, broccoli florets, sour cream, jack cheese, gravy  
served in a martini glass

### Served First Course:

Romaine Lettuce with Roasted Plum Tomato & Shaved Parmesan

Classic Caesar Salad with Garlic Croutons

Chef Selection of Homemade Soups

# Elite Station Reception

All stations are elaborately displayed in an elegant arrangement  
(Please choose four stations for your station reception)

## The Orient

Chicken with Broccoli and sticky rice  
Shrimp pad Thai sautéed to order with rice noodles in  
garlic-chili broth  
Asian Short Ribs  
California & Spicy Tuna Rolls  
Served with Hot Mustard, Soy Dipping Sauces, Vinegar  
and Wasabi Sauce, Oriental Salad

## South of the Border

Beef and Chicken marinated in Cilantro, Chilies, and Lime  
Chef seared Peppers, Onions, and Scallions  
Accompanied by Roasted Tomato Chutney, Monterey Jack  
Cheese, Sour Cream, Lettuce and Flour Tortillas  
Refried beans and rice garnished with scallions

## New Orleans Station

Spicy Seafood Gumbo  
Louisiana Jambalaya with andouille sausage, mussels, &  
clams  
Red Beans and Rice  
Fried Beignets  
Crawfish available upon request

## Soul Food Station

House-made Potato Salad  
Buttermilk marinated Fried Chicken  
Fried Catfish  
Baked Macaroni and Cheese  
Collard Greens with Smoked Turkey Butts  
Hopppin' John Rice

## 1950's Drive-In-fused

Kobe Beef Sliders  
-mushroom & swiss  
-pepper jack & bacon  
-cheddar & caramelized onions  
French Fries with Sriachi – Ketchup  
Black & White Milkshake Shooters with Whipped Cream  
Kettle Corn

## Italian Station

Veal Marsala in reduction  
Baked Chicken Saltimbocca layered with Prosciutto and  
Mozzarella Cheese  
Seared pumpkin ravioli with browned butter and sage  
Tomato and fresh mozzarella salad with basil  
Caesar Salad, Fresh crisp Italian breads

## Polish Station

Potato stuffed pierogies sautéed with butter and  
caramelized onions served with sour cream and applesauce  
Polish Kielbasa and sauerkraut with mustard  
Freshly rolled golumpkies (stuffed cabbage)  
Babka bread

## Carver / Griller Station

Grilled tenderloin filet with basil horseradish sauce  
Carved Turkey Breast  
Green Herb crusted Salmon  
Parisian style carrots and haricot verts

## Seafood Station

A tower of shrimp with tequila infused cocktail sauce  
Crab Claw & Jumbo Lump Crab Shooters,  
Steamed Clams in fresh herbs garlic & wine  
Raw oysters with melon infusion & Oysters Rockefeller  
Mussels Marinara

## Indonesian Rice Table

Papaya and carrot salad with shrimp and sweet basil and  
lime vinaigrette, bean curd marinated in chili oil,  
mung bean sprouts in spiced oil.  
Fried rice with garlic and butter, with fresh peas and egg  
White rice with toasted cashews and chives

## Spanish Station

Pollo en Fricasé (chicken fricassee)  
Pernil al Horno (roast pork shoulder)  
Mojo Isleño (fish with tomato olive paste)  
Arroz con Gandules  
Mofongo (mashed plantains and pork cracklings)

We will be happy to create a customized Food Station for you to reflect the atmosphere, ambience

# *Elite Sit-Down Dinner Service*

*Choose a selection of three entrees to be prepared for your guests, each will be accompanied by the chef's selection of vegetables and artistically garnished*

## ***NY Strip Steak***

*A 14oz sirloin topped with button mushrooms and basil shallot butter*

## ***Classic Filet Mignon***

*80z. center cut filet wrapped in bacon and served with a cabernet demi glace fried leeks & sauce béarnaise*

## ***Veal Chop***

*12oz rib-eye 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 a lemon & tomato zest*

## ***New Zealand Rack of Lamb***

*Lamb marinated with fresh rosemary and drizzled with minted jus reduction*

## ***Chesapeake Chicken***

*Boneless Breast of Chicken stuffed with crabmeat and topped with tarragon Veloute and asparagus tips*

## ***Roast Grouper***

*Enhanced with island spices over apple potato puree and topped with a chive & coconut reduction*

## ***Lobster Francaise***

*Twin petite Maine lobster tails, egg battered and sautéed in white wine lemon butter*

## ***Flax Seed Crusted Ahi Tuna***

*Pan seared and accompanied with tomato coulis, caramelized shallots & snow pea shoots*

## ***Peppercorn Swordfish***

*Marinated swordfish steak with sweet red Pepper, sage, & pineapple vinaigrette*

## ***Red Snapper Margherita***

*Spicy red snapper with a jicama-cilantro relish and tequila infused citrus sauce*

## ***Potato Wrapped Halibut***

*Alaskan Halibut wrapped in thinly sliced Yukon gold potatoes with herbs de Provence and champagne beurre blanc*

## ***Roasted Red Snapper***

*Served with yellow beets, French green lentils and tomato fennel broth*

## *Additional Enhancements*

Add one of our delectable enhancements during your cocktail hour or dinner service

### *Ice Sculpture:*

Choose from a wide variety of designs or you 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)

### *Lighting Effects:*

Custom Logo Design on Dance Floor or Ballroom Wall or 24 up-lights surrounding the perimeter of the room. Any (1) Effect \$400.00, (2) effects (up lighting & monogram) \$800.00

### *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, lighted archway, unity candle table, & heating/air conditioning. The ceremony fee also includes a (1) one hour rehearsal the Wednesday or Thursday prior the wedding day. Any special decorations or floral arrangements is the responsibility of the bride & groom and must be approved by the Regal Ballroom \$750.00 fee

### *Separate Cocktail Room:*

We can provide you with a separate cocktail room for you and your guests provided that 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, Reception Display Station, Martini Mashed Potato Bar, private bar area during cocktail area, hi & lo cocktail tables with linens & votive candles \$750.00 fee

### *Cheesesteak Station:*

Surprise your guests at the end of your memorable day with complimentary Philadelphia Cheesesteak compliments of the Bride & Groom.

\$5 per person as an add-on

### *Martini Mashed Potato Bar*

An assortment of whipped potatoes to include: Red Bliss, Sweet Potatoes with brown sugar and butter, Garlic Mashed Yukon Potato served with chopped smoked bacon, creamed spinach, sautéed mushrooms with basil, broccoli florets, sour cream, jack cheese, gravy served in a martini glass

\$6.00pp as an add-on

### *Candy Bar*

Delight your guests with a dazzling display of your favorite, and your guests favorite candies arranged high and low glass vases and jars reflecting you color scheme or theme.

\$450

### *Ice Cream Station*

Choose three of your favorite flavors garnished with hot fudge and caramel sauces, sliced bananas, strawberries, cherries, homemade whipped cream, wet walnuts and peanuts, Oreo cookies, crushed butterfingers, & jimmies

\$5 per person

### *Chocolate Fountain*

A tower of molten chocolate in your choice of White, Milk or Dark Chocolate accompanied with fresh cut seasonal fruit, potato chips, pretzel rods, graham crackers, marshmallows, angel food cake, red licorice.

\$5 per person

### *Viennese Sweet Table*

An assortment of gourmet Pies, Cakes and Tortes alongside 3" individual desserts and an array of miniature pastries.

\$7 per person

# FYI Comparison Chart

## Example: Do It Yourself:

(this comparison is based on 100 guests choosing our traditional wedding package on a Sunday)

Rent Hall Comparable to Regal Ballroom \$2000

Chair Covers \$5 per chair or \$500

Chiavari Style Chairs \$12 per chair or \$1,200

Rent Linens, China, Glassware & Silverware \$10pp or \$1000

Top Shelf Liquor \$10 per person or \$1,000

Ice \$300

Food \$15 per person or \$1,500 cocktail hour & dinner only having someone to shop, cook, & deliver it will be extra!

Dessert Station \$300

Serving Staff (4 servers- 2 dishwashers & bartender)

Set-up, Clean-up \$10 per person or \$1,000

Centerpieces \$15-\$50 each table

Wedding Cake \$350-\$500

Coffee & Tea Station \$250

Valet Parking \$500

Aggravation of planning, organizing & stressing the details  
Priceless

**Total cost to do it yourself: \$11,000.00**

**Regal Ballroom: \$7,200.00**

(Regal Ballroom price based on our Princess Wedding Package for 100 guest on a Sunday)

**we do everything for you so you can relax & enjoy your day**

## What sets us apart:

No hidden costs, fees, or expenses

A realistic wedding package suitable for any realistic wedding budget

NO 1970's or 1980's wedding style receptions filling your guests with cold salads, prefabricated foods & outdated menu items – we give you what your guests will love!

All Homemade Natural Ingredients

A Modern Elegant Ballroom

Top Shelf Liquor

Private restrooms and Bars in each ballroom

Wedding Cakes from Bredenbeck's with Multiple Choices

Fresh Linens on each table not covered in plexi-glass or outdated Lace

Elegant Chiavari Style Chairs not requiring Chair Covers

Largest Dance Floor in the Area

No steps- making us accessible for all your guests

Full Service Professional & Courteous Staff

Center City Elegance without the price tag

## Deposit & Payment Information

### Option 1:

\$1,000.00 initial deposit to secure your date,

\$1500.00 90 days after the first deposit

50% of the total cost of the reception six months prior to the wedding date.

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

### Option 2:

\$500.00 initial deposit to secure your date

\$500.00 Automatic Fund Transfer on the same date of each month

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

\*Please Note: A \$50.00 late fee will be applied to payment if funds are not readily available on designated date

# *Client Testimonials*

---

## **Wedding 12/17/2011 – posted 12/27/2011 on the Knot Wedding Channel**

My husband John and I held our wedding reception at the Regal Ballroom 12.17.11. I hardly have words for how perfect my day was, and the experience from start to finish was truly 5 star. Chris, the owner, went above and beyond and exceeded my high expectations. Every girl wants her wedding day to be flawless and the Regal Ballroom delivered. The Ballroom has that chic expensive center city feel without the center city price tag. When you walk through the front doors you completely forget that you are in Northeast Philly! As my 240 guests pulled up they had their cars valet parked (included!) then stepped on to a red carpet and into a beautifully renovated and decorated lobby with upscale lounge feel. After they checked their coats they walked into the Ballroom with its' dramatic 30 foot ceilings and crystal chandeliers to start cocktail hour (all while we waited in a gorgeous private bridal suite with their attentive wait staff taking great care of us). My guests are still RAVING about the food! From the huge selection of apps at the cocktail hour, the 15 entrée choices offered at 4 different international buffet stations, to the huge spread of mini desserts and flambéed bananas foster to top off the meal. But wait there's more...after my 6 turned into 7 hour reception was over my guests walked away with a take-out Philly cheesesteaks! My guests said that they went back for seconds and even thirds the food was so good. Absolutely everything was top shelf. To a certain popular big business Northern Liberties ballroom, not naming names...eat your heart out. If you want an all-inclusive high end AMAZING experience from the first time you look at this place to when the last song is played look no further. I and all of my guests were treated like royalty; to address every special detail would take forever, you just have to see for yourself. I would not change one single thing about my day, and can truly say that it was perfect. My family and I could not thank Chris enough for all of his hard work and attention to every little detail. Thanks Again for making Our day perfect!

## **WHAT A FABULOUS VENUE!!!!!! posted 1/24/2011 on the Knot Wedding Channel**

Tom & I were married on Jan. 7th 2011. Our ceremony & reception took place at the Regal Ballroom. Mr. Angeli & his exceptional staff helped us celebrate the most important day of our lives, by providing exquisite food, beverages, and extremely classy accommodations for our bridal party, family, & friends. I have received nothing but compliments on how beautiful everything turned out. The dramatic "old movie theater style" room fit our, classic black & white vintage themed wedding, with extravagant chandeliers, high ceilings, and spacious dance floor. Custom lighting only enhanced the natural beauty of the room, and no draping or room alterations were needed at all! They incorporated a slight Eagles touch for my sports nut of a husband, and somehow it wasn't tacky. Ha-ha! The centerpieces, linens, and chairs were top quality and not to mention, BEAUTIFUL. The food was scrumptious! They say you don't eat on your wedding day, but not me! I couldn't wait to eat! Just remembering our tasting and how delicious everything was then, made us so anxious for second time around! The valet service was on point and the wait staff was courteous, quick, & professional. The acoustics for a DJ were perfect; no matter where you were in the building you could hear everything. The Ballroom is extremely flexible with all vendors, unique entry ideas, floor plans, and time extensions. Mr. Angeli & his assistant, Jordan, waited on my husband and I hand and foot-Literally. I forgot my comfy shoes to change out of and Jordan ran out and bought me a pair of slippers, we never had a dry glass, empty plate, or lull in the entire reception. Even prior to our big day, Mr. Angeli catered to us. He not only was our Maitre d', he was our wedding planner and "go-to-guy". For example, during our rehearsal I had misplaced my mother-in-law's gift and didn't realize it until we were at our rehearsal dinner. I called Mr. Angeli and he stopped everything and personally delivered the gift to me. I was amazed at how much my happiness meant to him. The Regal Ballroom has an amazing attention to detail, and tries their hardest to keep the bride & groom as stress free as possible. They provide an exceptional service at an affordable price, and the quality of their service is top notch. I would recommend this venue to anyone who is currently planning, and wants nothing but the best!