

Elite Wedding Reception

The Full Grand Ballroom

Six hour Reception with a Six hour Premium Open Bar

Customized Wedding Cake from Bredenbeck's

Six Butlered Hot and Cold Hors d'oeuvres

Station Featuring Mélange of Fresh Fruit, Imported and Domestic Cheeses, Crudité, Italian Meats, with marinated mushrooms and artichokes, marinated tomatoes and Kalamata olives, fresh mozzarella, fresh tuna, assorted pesto dips and Bruschetta with crackers, croustades and breads

Station Style Dinner Service

A decadent array of assorted sweets to tantalize your guests

Fluted Champagne Toast with Strawberries for all guests

Floor length table linens with custom linen overlays

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

Minimum guarantee of 150 adult guests

Please Call for Details

Princess Wedding Reception

Private Venue

Five hour reception with **Five hour top-shelf open bar**

Choice of a traditionally tiered wedding cake

Four Butlered Hot and Cold Hors d'oeuvres

Choice of Reception Display

Choice of Buffet / Sit-Down Served Dinner Style

Banana's Foster or Cherries Jubilee Chef Attended Flambé Dessert Station

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

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

Red Carpet Entrance with Velvet Ropes

Complimentary Valet Parking

Friday Evening, Saturday Afternoon and Sunday

Minimum of 110 guests guarantee

Please Call for Details

Saturday Evening

Minimum of 135 guests guarantee

Please Call for Details

A minimum of 185 guests for Grand Ballroom

The Regal Ballroom

Wedding Reception Menus

By *Grasshopper's Catering*

The Regal Cocktail Hour

Hot & Cold Hors d'oeuvres

Your choice of 4 homemade hors d'oeuvres to be Butlered to your guests
Additional Hors d'oeuvres are available for \$1.50 per person based on final guest count

Chicken Sate with Balsamic Infusion
Jumbo Lump Crab Cakes with Remoulade
Grilled Filet on Crostini's with Boursin Cheese
Sea Scallops wrapped in Bacon
Barbados Coconut Shrimp
Caribbean Jerk Chicken with Mango Salsa
Potato Baskets with Spicy Cheddar and Bacon
Vegetable Spring Rolls
Mushrooms stuffed with Mozzarella and Pesto
Franks En Croute (pigs in a blanket)
Boneless Wings with bleu cheese
California Sushi Roll
Tomato Bruschetta

Reception Display

Melange of Fresh Fruit, Domestic Cheese and Vegetable Crudité's

Domestic cheeses with assorted crackers and crostini's with fresh seasonal fruit and berries,
vegetable Crudité's with fresh crisp seasonal vegetables with dipping sauces and hummus

Elegant Buffet Reception

Served Soup or Salad:

Classic Caesar Salad with Garlic Croutons
Garden Greens with tomatoes & cucumbers
Choice of Chef Created Soup

Buffet Entrée Selections:

(Please select three entrees)

Carved Rosemary Sirloin with Au jus

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 a burgundy gravy.

Beef Short Ribs: tender braised short ribs with homemade barbecue sauce

Pork Pernil: Spanish-Caribbean style Pork

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

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

Tuscany Grilled Chicken: served with a mushroom sauce.

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 Roulade of Fresh Mozzarella and Basil with Tomato Concasse

Paella: Shrimp, mussels, clams, and smoked sausage with peas and saffron rice

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

Seafood Gumbo: simmered seafood gumbo with okra and rice

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

Bourbon Street Salmon: pecan crusted salmon filet with a cinnamon brandy cream sauce.

Green Herb Crusted Salmon: Salmon fillet crusted with fresh Italian herbs and spices

Italian Pasta Creations

(Please select one)

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

Farfalle Genovese: bow-tie pasta with sun-dried tomatoes and toasted pine nuts

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

Classic Stuffed Shells with Ricotta Cheese served with Marinara Sauce

Hot Vegetables and Starches

(Please select two from list)

Sesame Roasted Red Bliss Potatoes

Herb Roasted Yukon Gold Potatoes

Baked Yams

Rice Pilaf

Braised Baby Greens

Steamed Garden Vegetable Medley

Steamed Broccoli and Cauliflower

Fresh String Bean with Sliced Almonds

Glazed Baby Carrots

Spinach with Garlic

Elegant Duet Served Dinner Selections

Served Soup or Salad:

Classic Caesar Salad with Garlic Croutons
Garden Greens with tomatoes & cucumbers
Choice of Chef Created Soup

Elegant Served Entrée Selections:

(Please select two entrees as a duet platter)
(We will prepare Vegetarian Platters for your guests at no additional costs)

Beef Tenderloin Madeira: sliced beef tenderloin with sun-dried tomatoes, roasted garlic, and fresh basil in a Madeira wine demi glaze
Filet Medallion with a Cognac Glaze
Filet of Beef Au Poivre (peppercorn sauce)
Apple Walnut Pork Mignon: center cut pork mignons stuffed with apples and walnuts and topped with a cried cherry brandy glaze
Chicken Capon Roasted Chicken Breast with herb stuffing
Chicken Parmigiana Lightly breaded chicken breast with sauce and mozzarella
Grilled Chicken with threes onion marmalade and balsamic reduction
Honey Brushed and Roasted French Chicken Breast with Green Lentils and Chipotle Glaze
Stuffed Chicken Breast: with cornbread stuffing and dried fruits, served with a demi glaze
Stuffed Chicken Roulade with fresh mozzarella, Roasted Red Peppers and Tomato Concasse Beurre Blanc
Green Herb Crusted Salmon with a Orange Cream Sauce
Red Snapper Picatta: Fresh filet of gulf snapper topped with a warm tomato caper relish
Tilapia Provencal with tomatoes, garlic, and virgin olive oil
Stuffed Flounder: Fresh filet of flounder stuffed with Chef Bill's crab stuffing topped with a lemon-pepper cream sauce
Flounder Florentine stuffed with spinach and cheese
Sesame Crusted Tuna: Yellow fin tuna steak coated with sesame seeds and topped with a honey teriyaki glaze
Vegetarian Portobello Tower with Summer Squash, Cilantro Pesto and Corn and Couscous Pudding
Vegetarian Stuffed Tomato trio with artichoke and spinach, white bean hummus, couscous with a carrot puree

Hot Vegetables and Starches

(Please select two from list)

Sesame Roasted Red Bliss Potatoes	Steamed Broccoli and Cauliflower
Herb Roasted Yukon Gold Potatoes	Fresh String Bean with Sliced Almonds
Regal Style Twice Baked Potato	Spinach with Garlic
Rice Pilaf	Braised Baby Greens

Station Reception Displays

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
Ice cold bottled Corona and Corona Light

Homemade Maryland Crab Cakes

Jumbo Lump Crab Cake (2oz) Sautéed to Order
with Roasted Tomato Coulis and Garlic Cream Sauce
Steamed Broccoli and Sweet Potato Pomme Frites

New Orleans Station

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

Soul Food Station

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

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
Green Herb crusted Salmon
Parisian style carrots and haricot verts

Seafood Station

A tower of shrimp with tequila infused cocktail sauce
Snow crab claws, Clams on the half shell
Raw oysters infused with melon on the half shell
Farm raised mussels

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)
Paella (seafood and saffron rice)
Arroz con Gandules
Mofongo (mashed plantains and pork cracklings)

**We will create a customized Food Station for you to reflect the atmosphere, ambience
& culture you wish to create**

Additional Station Enhancements

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

Cheesesteak Station:

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

\$4.75pp 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.

Price varies on elaboration

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

Viennese Sweet Table

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

\$7.00 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.

\$5.00per person

Sesame Crusted Ahi Tuna

Black and White sesame seeds with a Balsamic Glaze and Saffron Vinaigrette served with freshly baked rolls

\$9.00pp as and add-on

Carved Turkey Breast

Carved to order with Cranberry Relish, Dijon Mustard And Mayonnaise served with freshly baked rolls

\$5.00pp as an add-on

Chipotle Crusted Prime Rib

Slow Roasted Prime Rib prepared to your request crusted in Chipotle peppers and served with natural jus

Served with freshly baked rolls

\$8.00pp as an add-on

Bourbon Glazed Pork Loin

Carved to order and filled with fennel sausage, chestnuts, herbs and apple balsamic glaze

Served with freshly baked rolls

\$6.00pp as an add-on

Maryland Crab Cake Station

Jumbo Lump Crab Cake (2oz) Sautéed to Order with Roasted Tomato Coulis and Garlic Cream Sauce

\$6.00pp as an add-on

Stuffed Turkey Breast

Carved to Order Stuffed Turkey Breast with dried fruits and herbs and topped with a Cider-Bacon Gravy

Served with freshly baked rolls

\$5.00pp as an add-on

Green Herb Crusted Salmon

Salmon crusted with fresh herbs and carved to order served with freshly baked rolls

\$6.00pp as an add-on

Special Enhancements

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.....\$500.00 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

Lighting Effects:

Custom Logo Design on Dance Floor or Ballroom Wall
Dance Floor Lighting
24 up-lights surrounding the perimeter of the room
(Any (1) Effect \$800.00, (2) effects \$1,200, (all 3 effects) \$1,600

Specialty Drink Station:

(Best when you are having a non-alcoholic wedding but want to provide your guests with a favorite drink)

Tantalize your guests with your favorite drink; whether it is a mojito, specialty martini or color coordinate it with your wedding theme. (price varies pending drink selection)

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)

Chair Covers and Sashes:

Choose from a variety of colors to enhance your reception chairs. You may choose to have just the chair cover (\$5.00), or just the sash (\$2.00) or both the chair cover and the sash (\$7.00). If you wish to supply your own then there will be a nominal charge of \$2.00 handling fee per chair to place them on each chair.

Frequently Asked Questions

1. What is your deposit policy? We require an initial \$1,000.00 deposit to secure your date that is deducted from your total balance. A second deposit of \$1,500.00 is due 90 after your contract is signed and a 50% deposit of the total minimum balance is due 6 months prior to your wedding date. The balance is due 10 days prior to your reception date. We will customize a deposit schedule if you do not fall in these parameters.
2. Can we supply our own caterer? No, Grasshopper's Catering is the exclusive caterer for the Regal Ballroom.
3. Can we supply our own alcohol? No, it is against the law to provide your own liquor at a facility that has a liquor license.
4. Are we allowed to supply our own wedding cake? Yes, we will credit your final bill \$150.00 or apply it to something else.
5. Can we have extra time to decorate? Yes, you may decorate one (1) hour prior to the reception, if more time is needed than a \$75.00 per hour charge will be applied. This is for the increase in utilities and labor being used.
6. Can we have Bottled Beer? Yes, we will charge you on a consumption basis – example: if we buy 50 cases and you use 25 cases, you will be billed for the 25 cases that are used.
7. Do you cater at other locations? Yes, we can cater anywhere you would like to have us.
8. Can you cater cultural foods? Yes, please ask your representative for our list of ethnic foods.
9. Do you offer a "Tasting" of the food? We would be happy to give you a tasting with the intention that you will be doing a contract and a deposit at the same time of the tasting.
10. How many servers will be working? For served dinners, you are supplied with 1 server for every 20 guests: Buffet Style is 1 server for every 25 guests.

The Regal Ballroom

Liquor List Wedding Reception

Canadian Whiskey
Seagrams V.O.

Bourbon Whiskey
Jack Daniel
Old Grand Dad

Scotch Whiskey
J & B

Blended Whiskey
Seagrams 7
Southern Comfort

Champagne
Verdi

Wine
White Zinfandel
Chardonnay
Merlot
Shiraz

Brandy
Christian Brothers
Jacquins Apricot
Jacquins Blackberry

Schnapps
De Kuyper Peach Tree
De Kuyper Apple Pucker
Jacquins Peppermint

Main Mixers

Gordon's Gin
Tanqueray Gin
Smirnoff Vodka
Three Olives Cherry
Absolut Vodka
Bacardi Light Rum
Malibu Rum
Capt. Morgan Spiced Rum
Dewars
Jose Cuervo Tequila

Miscellaneous

Jacquins Crème de Cacao Light
Jacquins Crème de Cacao Dark
Jacquins Crème de Almond
Jacquins Crème de Menthe White
Jacquins Crème de Menthe Green
Jacquins Grenadine
Jacquins Triple Sec
Jacquins Sloe Gin
Martini & Rossi Dry Vermouth
Martini & Rossi Sweet Vermouth

Liqueurs

Amaretto
Jacquins Anisette
Kahlua
Bailey's Irish Crème
De Kuyper Melon Liqueur
Hennessy

Beer (Draft)

Miller Lite
Yuengling Lager
Heineken (Princess Package)
Choice (Elite)

Elite Wedding plus Princess

Grey Goose or Ketel One
Stoli Oranj
Stoli Vanil
Chambord Royale
Frangelico Hazelnut
Pinot Grigio
Pinot Noir

Patron Silver
Macallan Scotch
Johnny Walker Black
Grand Marnier
Crown Royal
Amaretto Di Saronna
Cabernet Sauvignon



*Full Ballroom with Soft Pink *Up-lighting and *logo design effects*



**Candy Station coordinated with your color scheme*



*Curtis Room with special effect*lighting*

Asterisk(*) denotes additional expense