

REGENCY GARDEN

The Finer Things– All Inclusive

June 2019

- ❖ Wedding Ceremony & Reception (8hr time block- 2 hours prep, 1/2 hour ceremony, 5.5 hours reception)
- ❖ Intimate and Private Garden with state of the art surround sound and picturesque Gazebo nestled in a brilliant display of lights
- ❖ Fine dining – Buffet style – Choose from an assortment of Butler Passed Appetizers, (2) Entrees, (2) Sides, Choice of Spring Mix or Caesar Salad or Pico de Galla and Salsa with Tri color chips, Rolls/Butter or Garlic bread
- ❖ Wedding cake/Cupcake – Size appropriate, any flavor, frosting and décor.
- ❖ Photographer – 6 hours coverage, 150 high-resolution digital negatives of your choice,\$100 product credit~
- ❖ DJ/Emcee –Music for ceremony and/or cocktail hour, dinner and dancing
- ❖ Bridal Suite – Dressing room (available all night)
- ❖ Groomsmen dressing room (available all night)
- ❖ Wedding party flowers- Bouquets, Boutonnieres, Aisle decor
- ❖ Wrought Iron Candelabra Centerpieces with votives
- ❖ Accent tables for Cake, Photos/Guest book, Gifts, DJ etc
- ❖ Dining tables (72” round), Silver Chivari chairs, Table linens – choice of colors
- ❖ On-Site Coordination for Rehearsal, Ceremony and Reception. Security included
- ❖ Additional services and options available: Officiant/Minister, Videography, Photobooth

	<u>Saturday</u>	<u>Friday/Sunday</u>	<u>Mon-Thu</u>
Up to 50 people -	\$10,635	\$9635	\$8485
Up to 75 people -	\$11,650	\$10,650	\$9400
Up to 100 people -	\$12,665	\$11,665	\$10,415
Up to 125 people -	\$13,680	\$12,680	\$11,430
Up to 150 people -	\$14,695	\$13,695	\$12,445
Up to 175people -	\$15,955	\$14,955	\$13,705
Up to 200 people -	\$17,255	\$16,305	\$15,055

Hosted Bar package- \$17 per person includes: Bartender, Name Brand Beer & Wine, assorted sodas/mixers, juices, garnishes, ice, clear acrylic cups & spring water. (5hr service) \$4 more per person with liquor added.

2019/2020 rates. Prices do not include applicable sales tax 8.3% or service charge of 20% . Pricing & packages are subject to change without notice and Regency Garden will not be held responsible for incorrect pricing. \$400 refundable damage deposit added to all events. A 33% deposit and a signed contract are required to reserve a date. Groups greater than 100 may require additional security/bartender. Number of guests/people (includes: Bride, Groom and wedding party) Holiday rates will apply to certain dates including but not limited to Dec 25 & 31, Jan 1, Labor/Memorial Day, Thanksgiving weekend and special number dates. 3% surcharge on all credit/debit card transactions. Liability insurance not included. \$650 fee for outside catering. Additional fee for Garden cocktail receptions.

*Come take a tour and visit the magic
of Regency Garden ~*

*Join us every Tuesday
between 4p and 8p for Open
House*

Regency Garden * 25 N Robson * Mesa, AZ 85201 * www.RegencyGarden.com

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Appetizers (passed or stationary)

Mini Hawaiian Pulled Pork Sandwiches, Sirloin & Gorgonzola Wrapped in Bacon, BBQ Bacon Wrapped Shrimp, Roasted Red Pepper Hummus & Pita Breads, Anti Pasta Display, Tandoori or Chili Lime Chicken Satay, Coconut Chicken, Chicken or Steak Kabab, Chicken Quesadilla Cones, Southwest Chorizo Spring Roll, Southwest Chicken Spring Roll, Roasted Eggplant, Spinach & Artichoke or Spicy Beef Tortilla Crisps, Spanakopita, Feta & Sun Dried Tomato Phyllo Rolls, Buffalo Chicken Phyllo Pouch, Brie & Raspberry Phyllo Star, Scallops Wrapped in Bacon, Lobster Potpie, Southwest Lump Crab Cake, Coconut Shrimp, Crab or Sausage Stuffed Mushrooms, Vegetable or Duck Spring Roll, Pigs in a Blanket, Spinach & Pesto Puffs, Andouille Sausage in a Puff Pastry, Beef Tenderloin or Chicken Wellington, Assorted Quiche, Cold Canapes, Olive Bruschetta over Goat Cheese on a Baguette, Prosciutto Wrapped Melon, Caprese Skewers, Fresh Fruit Display, Cheese & Cracker Display, Grilled Vegetable Skewers

Dinner Menu (served buffet style)

Salad/Starter Options

Spring Mix Salad-Chopped Tomato, Cucumbers, Feta Cheese & Balsamic Vinaigrette
Caesar Salad-Fresh Shaved Parmesan, Olives and Garlic Herb Croutons & Caesar Dressing
Fresh Pico De Gallo & Salsa with Tri Color Chips
Assorted Dinner Rolls with Butterballs
Garlic Bread

Two Entrée Choices

Peppercorn Roast beef
Savory Pork Tenderloin in Au Jus
Honey Baked Ham
Garlic Pesto Chicken
Blackened Chicken Penne Pasta with Chopped Peppers & Onions
Chicken Picatta, Chicken Marsala, Chicken Parmesan (Breading Optional)
Rigatoni with Vodka Sauce and 5 Cheese Italian Blend
Sausage & Peppers Over Bowtie Pasta
Pasta Primavera with Shrimp
4 Cheese Lasagna with Italian Sausage & Ground Beef
Vegetable Pesto Pasta with Mushrooms, Sun Dried Tomatoes, Red Onion & Bell Peppers
3 Cheese Tortellini with Creamy Sun Dried Tomato Alfredo Sauce
Pasta Marinara with Meatballs over Spaghetti
Flour or Corn Tacos or Fajitas with beef & Chicken, grilled onions & peppers, Lettuce, shredded cheese, and sour cream
Cheese Enchiladas-mixed cheese with onions and served with red sauce
Chicken Enchiladas-shredded chicken mixed with cheese blend, onions, garlic, and topped with green chili sauce
Pork Carnitas-marinaded shredded pulled pork grilled with sliced onion



Two Side Dish Options

Garlic Smashed Potatoes

Wild Rice Pilaf

Seasoned New Potatoes

Baked Mac & Cheese

Cheesy Scalloped Potatoes

Green Chili Smashed Sweet Potatoes

Steamed Broccoli

Green Bean Almandine

Medley-Zucchini & Squash with Asparagus Spears, Red Onion & Bell Peppers

**Carving Station is \$100.00 additional and can be added to any meat option

Present this menu for 15% off Rehearsal Dinner

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Sample Menu & Pricing

100ppl

Friday or Sunday in 2019

Reception room - 8hr time block (no time/noise restraints) All Accent tables w/ linen, china and glassware Dining tables, all linens, Chivari chairs w/ cushions Wrought iron candleabra centerpieces with votives Reception/Ceremony coordinators Bride & Groom dressing rooms Ceremony chairs, music, PA, sound system, microphone	11665
DJ/Emcee - Music for Ceremony, Cocktails, Dinner/Dancing	
Photographer - 6hrs coverage	
Wedding Flowers - Bouquets, Corsages, Boutonnieres	
Buffet style dinner w/Butler passed appetizer (2) Entrees, (2) sides and Salad consisting of: Spring mixed salad w/ chopped tomatoes, Cucumbers, Cheese and Balsalmic or Strawberry Vinagarette Chicken Marsala, Raspberry Chipotle Enchiladas, Green Chile Smashed Sweet Potatoes, Medley of Zuchinni, Asparagus Spears, Squash with red and yellow bell peppers, Potato rolls with Honey whipped butter	
Wedding Cake 3 tier	
Beer & Wine Bar to include: Name Brand Beer & Wine Licensed bartender - Unlimited sodas, mixers, juices, water, ice clear acrylic cups and garnishes - 5hr time block \$17/person x 100ppl	1700
Security - included	
Food & Beverage Service charge 20%	890
Sales tax	710
\$250 off coupon for Military/First responders	-250
Total	14,715
Refundable damage deposit	400