

REGENCY GARDEN

The Finer Things– All Inclusive

January 2025

- ❖ 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, USB of all final edited, high resolution digital images
- ❖ 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
- ❖ Several choices of centerpieces
- ❖ 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 -	\$11,910	\$11,160	\$10,509
Up to 75 people -	\$12,995	\$12,275	\$11,525
Up to 100 people -	\$14,140	\$13,395	\$12,645
Up to 125 people -	\$15,280	\$14,530	\$13,880
Up to 150 people -	\$16,425	\$15,675	\$14,925
Up to 175 people -	\$17,980	\$17,230	\$16,380
Up to 200 people -	\$19,395	\$18,645	\$17,885

Hosted Bar package- \$20 per person includes: Bartender, Name Brand Beer & Wine, assorted sodas/mixers, juices, garnishes, ice, clear acrylic cups & spring water. (5hr service) \$5 more per person with liquor added.

2025 rates. Prices do not include applicable sales tax 8.3% or service charge of 23% . 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. Liability insurance not included. 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. 4% surcharge on all credit/debit card transactions. Liability insurance not included.

Open House every Tuesday

*Private tours every Tuesday between 5p
and 7p*



*See below for info on our Annual
Winter Bridal Fair*

Bridal Fair Sunday

February 2, 2025 12p-3p

Come tour your wedding venue and meet our fabulous vendors. Sample exquisite culinary delicacies/beverages and win great prizes!



Regency Garden

25 N. Robson Mesa, AZ

RSVP at: info@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-marinated 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, Medley-Zucchini & Squash with Asparagus Spears, Red Onion & Bell Peppers, Green Bean Alman