##### **Della Regina Wedding Celebration**

***Elaborate Cocktail Hour & Sit-Down Reception***

***Located in the Meadowlands Plaza Hotel***

***Minutes from the Meadowlands Sports Complex***

***40 Wood Avenue***

***Secaucus, NJ 07094***

***201-422-0200***

***Fax: - 201-422-0645***

***www.lareggiaus.com***

**Email** [***info@lareggiausus.com***](mailto:info@lareggiausus.com)

***Butler Service of Hors D'oeuvres Passed on Silver Trays***

*Please Select Six*

*Angus Cheese Slider*

*Mini Pizza*

*Franks in a Blanket*

*Crostini di Calamari*

*Eggs with Tuna Pesto*

*Bite Size Prosciutto di Parma*

*Mozzarella en Carrozza*

*Polenta with Fontina Cheese*

*Frittata di Spinach (Quiche)*

*Sea Scallops Wrapped in Pancetta*

*Brie with Sun Dried Tomato in Puff Pastry*

*Mascarpone and Prosciutto in Puff Pastry*

*Mushroom Caps Stuffed with Prosciutto, Mozzarella & Roasted Peppers*

*Spicy Chicken Wings with Blue Cheese Dipping Sauce*

*Potato Pancakes with Apple Sauce*

*Crispy Chicken Tenders with Honey Dijon Sauce*

*Gyoza – Oriental Dumplings Filled with Beef & Vegetables*

*Negamaki – Scallions Wrapped in Filet of Beef*

*Tiny Red Bliss Potatoes with Sour Cream & Caviar*

*Saucusson en Croute – Sausage Wrapped in Puff Pastry*

*Triopita – Three Cheeses in a Phyllo Pastry*

*Spanikopita – Spinch & Cheese in a Phyllo Pastry*

*Crostini with Smoked Salmon and Dill Sauce*

*Assorted Cold Canapes*

*California Sushi Rolls*

*Dry figs & Prosciutto*

*Crispy Shrimp*

*Mini Crab Cakes*

*Beef or Chicken Kebabs*

*Tomato Bruschetta*

*Clams Oreganata*

*Artichoke Hearts stuffed with Parmiggiano Cheese*

*Spring Rolls*

***Elaborate Display Table of Italian Antipasti***

**Fresh Cut Seasonal Fruits & Berries.**

**Fresh Vegetables, Grilled & Brushed with Extra Virgin Olive Oil.**

**A Crisp Vegetable Crudités Made Up of Fine Seasonal Vegetables,**

**Accompanied by Our Homemade Dip.**

**Antipasto to Include Our Fresh Daily Roasted Sweet Red Peppers,**

**Homemade Mozzarella & Plump Sliced Tomatoes.**

**Artichoke Hearts in Vinaigrette, Marinated Mushrooms & Cannellini Beans**

**Seasonal Green & Black Olives.**

**Nova Scotia Smoked Salmon with Garnish.**

**Veal Tonnato with Creamy Tuna Mousse.**

**Assorted Imported Meats to Include**

**Bresaola, Sopressata, Mortadella & Prosciutto.**

**Served on a Display Table Decorated with Fresh Greens**

***La Reggia Formaggi Display***

**A Beautiful Display of Whole Cheeses to Include**

**Asiago, Provolone, Parmiggiano, Gorgonzola & Pepato Siciliano.**

**Accompanied by Assorted Breads, Homemade Focaccia & Assorted Crackers**.

***Salad:***

**Please Select One**

**Caesar Salad**

**Tri-Colore Salad**

**Champagne Dressing**

**Artisan Lettuce & Candy Walnuts**

**In a Balsamic Vinaigrette**

***Chafing Dishes:***

**(Please Select Six)**

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| **Sesame Chicken** | **Chicken Francese** |
| **Chicken Marsala** | **Chicken alla Reggia** |
| **Veal Spezzatino** | **Veal Delizia** |
| **Sausage & Peppers** | **Luganica Sausage** |
| **Italian Meatballs** | **Swedish Meatballs** |
| **Beef Tips Pizzalola** | **Eggplant Rollatini** |
| **Stuffed Mushrooms** | **Medley of Seasonal Vegetables** |
| **Roasted Potatoes** | **Seafood Paella** |
| **Mussels Marinara** | **Crispy Fried Calamari** |
| **Sea Scallops with Cannellini Beans Light Smoked Plum Tomato** | |
| **Stirred Fried Rice with Shrimp, Chicken or Vegetables** | |

***Pasta Station:***

**(Please Select Two)**

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| **Pasta Choice** | **Sauce Selection** |
| **Fusilli** | **Garlic & Broccoli Florets** |
| **Penne** | **Arrabbiata** |
| **Tortellini** | **Vodka Sauce with Sweet Peas** |
| **Rigatoni** | **Filetto di Pomodoro** |
| **Homemade Gnocchi** | **Bolognese** |
| **Farfalle** | **Classic Alfredo** |
| **Cavatelli** |  |

***Carving Station:***

**(Please Select Two)**

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| **Whole Roasted Suckling Pig** | **Whole Roasted Beef Au Jus** |
| **Whole Roasted Breast of Turkey**  **With Cranberry-Mandarin Sauce** | **Roasted Loin of Pork**  **With Horseradish Sauce** |
| **Smoked Virginia Ham**  **With Mustard Sauce** | **Roasted Leg of Lamb**  **With Mint Jelly** |
| **Honey Glazed Corned Beef**  **With Honey Mustard** | **Loin of Yellow Fin Tuna**  **With Scallion Ginger Sauce** |
| **Grilled Flank Steak**  **With Mushroom Sauce** | **Oak Hickory Pastrami**  **With Deli Mustard** |
| **Baby Rack of Lamb** | |

***Della Regina Wedding Reception***

**Champagne Toast**

***Appetizer/ Salad***

**La Reggia Salad**

**Grilled Vegetable & Fresh Mozzarella**

***Entrée-***

(**Please Select Two from Entrée Selection List)**

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| **Beef** | | |
| ***Prime Rib***  **Au Jus** | ***Broiled Filet Mignon***  **Porto Wine Sauce** | ***Chateaubriand***  **Barolo Wine Sauce** |

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| **Chicken** | | |
| ***Chicken Mandorle***  **Pancetta & Roasted Almond in Brandy Demiglaze Sauce** | ***Chicken Marsala***  **Sautéed Fresh Mushrooms in a Marsala Wine Sauce** | ***Chicken Valdostano***  **Stuffed with Prosciutto, & Fontina Cheese Porcini Mushroom Sauce** |

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| **Fish** | | |
| ***Grilled Salmon***  **Honey Dijon, Pesto Cream,Dill or Balsamic Glaze** | ***Stuffed Filet of Sole***  **Stuffed with Shrimp & Scallops in a Cognac Sauce** | ***Pan-Seared John Dory***  **With Pignoli Crust in a  Lobster Sauce** |

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| **Veal** | |
| ***Veal Scallopine Delizia***  **With Grilled Eggplant, Fresh Mozzarella & Roasted Peppers**  **Served in a Madeira Sauce** | ***Veal Margherita***  **Topped with Homemade Mozzarella, Asparagus, Sliced Tomato**  **Served in a Bristol Cream Sauce** |

***Della Regina Wedding Dessert***

**Individual Plated Dessert**

**Customized Wedding Cake**

**French Vanilla Ice Cream with Raspberry Sauce**

**Chocolate Covered Strawberries**

**Beverages:**

**American Coffee**

**Tea**

**Freshly Brewed Decaffeinated Coffee**

**Espresso & Cappuccino**

**Five Hours Open Bar**

**$90.00 per Person**

**Please add 6.875% Sales Tax and 18% Service Charge**

**75 Adults Minimum Guarantee**

**Hotel Accommodations**

Complimentary Overnight Bridal Suite for the Bride & Groom

(Breakfast served in the Bridal Suite)

Guest Accommodations in Meadowlands Plaza Hotel at Discounted Rate

To arrange for a block of rooms, please call the Group Sales Department at the hotel directly 201-272-1000

# Deposit and Payment Information

Queen Room Minimum Guarantee of 75 adults

King Room Minimum Guarantee of 125 adults

For Both Queen & King Rooms Minimum Guarantee of 150 Adults for Cocktail Hour & Sit-Down Dinner (Children & Vendors is in addition to minimum adults)

There is a Maitre D’ Fee & Captain fee on all Banquets

A minimum deposit of **$1,000.00** is required

(No party is guaranteed until deposit is received)

Final Payment is due 14 days prior to event

Cash or Cashier’s Check ONLY

(La Reggia does not except Credit Cards on Banquet Functions)

50% of event amount due 6 months prior to event

Cash or Cashier’s Check ONLY

Final head count, linens and menu due 14 days prior to event

La Reggia highly recommends the use of Place Cards. If Place Cards are not being used the client will be responsible for seating their guests. The room will be set for the amount of guests that are paid for. No additional tables will be setup.

Guest rooms can be blocked with the Meadowlands Plaza Hotel at a discounted rate, based on availability. To arrange for a block of rooms, please call the Group Sales Department at the hotel directly – 201-272-1000.

Please be advised that you are responsible for any decorative set-up for your event, therefore please make necessary arrangements for centerpieces, balloons, favors, etc. to be placed in the room prior to the start of your event. La Reggia will set-up pre-selected linens and candles only.

**Cancellation Information**

In the event it is necessary for you to cancel your event after a contract for the room and date has been executed, La Reggia will be entitled to liquidated damages (agreed not to constitute a penalty) based on the following scale:

**More than six months prior to scheduled date**:

An amount equal to 25% of the minimum food & beverage as estimated.

**More than 60 days to six months prior to scheduled date**:

An amount equal to 50% of the minimum food & beverage as estimated.

**60 days prior to 14 days prior to the scheduled date:**

An amount equal to 75% of the minimum food & beverage as estimated.

**Less than 14 days prior to the scheduled date:**

An amount equal to 100% of the minimum food & beverage as estimated.

Should you cancel a contracted function, La Reggia shall use its best efforts to re-sell the function and banquet room space. In the event La Reggia re-sells some or all of the space and is able to recover an equal amount of revenue, reimbursement of your cancellation fee shall be made to you after the date of the scheduled event.