



**REGENCY**  
*at Dominion Valley*

*Wedding Package*

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# Venue Fees

Regency at Dominion Valley is a quiet retreat of rolling landscapes, natural ponds, gentle streams and beautiful mountain vistas, providing the perfect setting for unique and memorable weddings. For picturesque ceremonies we offer two lushly landscaped settings featuring lake front backdrops with stunning water fountain features. After the ceremony, your guests will be invited into our elegant clubhouse adorned with a muted and modern palette to enjoy fine cuisine and detailed service and attention in our grand ballroom. Attached to the ballroom is a spacious veranda where guests can step outside to enjoy breathtaking views.

## - Ceremony Fees -

Natural lush landscaping, lakefront backdrop and stunning water fountain features. Includes Professional Event Coordinator, White Ceremony Chairs (up to 200), Wedding Arbor, 30 Minutes Additional Event Time, choice of Lakefront Patio or Regency Amphitheater, and 30 minute ceremony rehearsal prior to wedding.

Lake Front Patio \$500

The Regency Amphitheater \$800

## - Venue Fees -

Includes Professional Event Coordinator, Dance Floor, Tables, Chairs, China, Flatware, Glassware, Frosted Votives and Mirror Tile Centerpiece Enhancements, Floor Length Linens in white or ivory with selection of 12 Napkin Colors, and the Dressing Room Essentials Package.

*Includes 1.5 hours prior to the event for set up and 1 hour for breakdown.*

Monday - Thursday (non holiday) \$1000

Friday/Sunday \$1500

Saturday \$2500

Holidays \$3000

## - Dressing Room Packages -

### Essentials Package (included in price)

Dressing Room Available 2 Hours Prior to Ceremony Start Time  
Water Station and Lemonade Station

### Blissful Package \$200

Dressing Room Rental Starting 3 Hours Prior to Ceremony  
Water Station and Lemonade Station

### Blushing Package \$300

Dressing Room Rental Starting 4 Hours Prior to Ceremony  
Water Station and Lemonade Station

### Pampered Package \$500

Dressing Room Rental Starting 5 Hours Prior to Ceremony  
Water Station and Lemonade Station

# Reception Packages

*Custom Packages Available Upon Request*

## *- Classic Package -*

**Includes:**

Three Butler Passed Hors D'oeuvres

4 hour Light Open Bar

Champagne/Cider Toast

Plated (2 options plus vegetarian choice) \$80

Duet Plated \$85

Buffet \$89

Package Enhancements

Upgrade to Deluxe Bar with Signature Cocktails \$14

Extra Hour of Open Bar \$9

## *- Timeless Package -*

**Includes:**

Three Butler Passed Hors D'oeuvres and One Displayed

Four Hour Deluxe Open Bar & Signature Cocktail

Champagne/Cider Toast

Plated (2 options plus vegetarian choice) \$99

Duet Plated \$104

Buffet \$109

Package Enhancements

Upgrade to Premium Bar with Signature Cocktails \$10

Extra Hour of Open Bar \$13

## *- Royal Package -*

**Includes:**

Three Butler Passed Hors D'oeuvres and Two Displayed

Upgrade One Hors D'oeuvres to Premium

Four Hour Premium Open Bar

Two Signature Cocktails

Champagne/Cider Toast

Charger Plates

Plated (2 options plus vegetarian choice) \$120

Duet Plated \$125

Buffet \$130

Package Enhancements

Extra Hour of Open Bar \$15

## *- Brunch Package \$59 -*

**Includes:**

4 hour Light Bar, Mimosa Bar, Champagne Toast, and Brunch Buffet.





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## *Starters*



# *Hors D'Oeuvres*

## *- Displayed -*

Spinach & Artichoke Dip served with Hot and Crispy Pita Bread  
Buffalo Chicken Dip with Crostinis  
Swedish, BBQ, or Marinara Meatballs  
Pork, Chicken, or Vegetarian Pot Stickers  
Seasonal Fresh Fruit & Berry Display with Yogurt Dip  
Grilled Vegetables with Red Pepper Dip  
Composed Grilled Flatbread Trio : Cheese, Pepperoni, and Margherita

## *- Premium Displays (+ \$3pp) -*

Assorted Artisanal International & Domestic Cheeses with Crackers and Berries  
Crab & Artichoke Dip with Warm and Crispy Pita Chips  
Shrimp Cocktail with Lemon and Cocktail Sauce

## *- Butler Passed -*

### **Hot:**

Vegetable Egg Rolls with Mae Ploy Chili Sauce  
Asparagus and Blue Cheese wrapped in Phyllo  
Mini Short Rib Pot Pies topped with Bourbon Cherries  
Chicken Cordon Bleu Bites  
Grilled Chicken Skewers, choose BBQ, Buffalo, Teriyaki, or Garlic Parmesan  
Pigs in a Blanket

### **Cold:**

Tomato & Mozzarella Bruschetta with Balsamic Drizzle  
Petite Crudités Cups with Ranch Dressing  
Fruit and Berry Yogurt Cups with Crispy Prosciutto  
Antipasto Cup with Hard Salami Cups

### **Premium Passed: (+\$3pp)**

Smoked Salmon Crostini with Dilled Creme Fresh  
Tempura Baby Shrimp with Siracha Mayo  
Bacon Scallops with Barbecue Sauce



**REGENCY**  
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*Plated Meals,  
Buffets, & More*

# Menu

## - Two Course Plated Meal -

### Beef:

6 oz Barrel Cut Sirloin

8 oz Grilled New York Strip Steak

6 oz Filet Mignon (Add \$10 per person)

Chimichurri Flank Steak

Steaks can be accompanied with Jack Daniels Brown Sauce, Port Wine Demi, Peppercorn Sauce, or Pan Jus

### Poultry:

Herb Roasted Airline Chicken Breast with Rosemary Pan Jus

Lemon Thyme Airline Chicken Breast with Lemon Beurre Blanc

Airline Chicken Breast with Mushroom Brandy Cream Sauce

### From the Sea:

Pan-Seared Salmon with Lemon Beurre Blanc

Pan-Seared Salmon with a White Wine - Balsamic Glaze

Lemon & Herb Roasted Mahi Mahi with Mango Relish

Oven Roasted Rockfish with Tomato Basil Wine Sauce (Add \$5 per person)

Jumbo Lump Crab Cake with Roasted Garlic Aioli (Add \$10 per person)

### Vegetarian / Vegan:

Pasta Primavera with Mixed Vegetables (Light White Wine Sauce)

Seasonal Vegetable Risotto

Grilled Vegetables in Puff Pastry with Brown Rice

Roasted Portabella Mushroom Stuffed with Wild Rice, Wilted Spinach, Roasted Tomatoes, and Balsamic Oil

Grilled Vegetable Kabobs over Rice with Balsamic Drizzle

### Pork:

Apple Glazed Bone-In Pork Chop

Rosemary & Dijon Pork Roulade

## - Duet Plated -

Flank Steak & Herb Roasted Chicken Breast

Pan-Seared Salmon & Herb Roasted Chicken Breast

Herb Roasted Chicken Breast & Blackened Shrimp

Petite Filet Mignon & Chicken Breast (Add \$4 per person)

Crab Cake & Seared Chicken Breast (Add \$4 per person)

Petite Filet Mignon & Crab Stuffed Shrimp (Add \$8 per person)

*Salads and Sides listed on page 10*



## *- Regency Signature Buffet -*

### **Entrees, Sides, Salad, Warm Rolls**

#### **Additional Entrees \$12pp**

Chicken Marsala  
Herb Roasted Chicken with Rosemary Pan Jus  
Creamy Chicken or Vegetarian Risotto  
Chicken Alfredo (Linguini, Broccoli, Chicken, and Alfredo Sauce)  
Marinated Flank Steak  
Pepper Crusted Sirloin with Au Poivre Glaze  
Roasted Pork Loin with Apple Glaze  
Pan-Seared Salmon with Lemon Beurre Blanc  
Mahi Mahi with Mango Relish

## *- Themed Dinner Buffet -*

### **Southern Picnic:**

Garden Salad, Coleslaw, Country Fried Chicken, Pulled BBQ Pork, Buttermilk Biscuits and Warm Rolls, Mashed Potatoes, Green Beans, and Corn on the Cobb.

### **Pasta Bar:**

Classic Caesar Salad, Build your own Pasta – Penne or Fettuccine Pasta, Zesty Marinara and Alfredo Sauces, Meatballs, Grilled Chicken and Grilled Vegetables, and Garlic Bread.

### **Southwestern Station:**

Spicy Beef & Chicken Fajitas, Monterey Jack Cheese, Peppers and Onions, Soft and Crispy Tortillas, Sour Cream, Shredded Lettuce, Jalapenos, Chips, Salsa and Guac, Cilantro Lime Rice, and Black Beans.

### **Hawaiian Luau:**

Greens Salad with mandarin oranges, raisins, apples, and champagne vinaigrette, Grilled Pineapple Glazed Chicken, Slow Cooked Kauai Pulled Pork, Jasmine Coconut Rice, Vegetable Medley, and Warm Rolls.

## *- Brunch Buffet -*

Assorted Breakfast Bread, Pastries, and Muffins  
Yogurt with Granola, Nut, and Raisin Toppings  
Sliced Seasonal Fresh Fruits and Berries  
Fluffy Scrambled Eggs  
Crisp Bacon and Sausage  
Oven Roasted Breakfast Potatoes  
Brioche French Toast with Maple Syrup

# Salads, Sides, & Other

## - Salads -

### Salad:

Regency Field Green Salad with Tomatoes, Carrots, Red Onions, and Cucumbers  
Classic Caesar Salad with Housemade Croutons  
Wild Arugula Salad (+\$2pp) with Garlic Croutons, Shaved Parmesan, and Lemon  
Spinach Salad (+\$2pp) with Tomatoes, Bacon, Mushrooms, and Red Onions  
Roasted Beet Goat Cheese Salad (+\$3pp)  
Harvest Salad (+ \$3pp) Mesclun Greens, Gorgonzola Cheese, Dried Cranberries, Apples, and Pecans

### Dressings:

Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, and Citrus Champagne Vinaigrette

## - Sides -

### Starches:

Yukon Whipped Potatoes  
Herb Roasted Red Bliss Potatoes  
Wild Rice Pilaf  
Creamy Orzo Pasta  
Jasmine Rice

### Vegetables:

Steamed Asparagus  
Haricot Vert (French Style Green Beans)  
Broccoli & Cauliflower  
Sautéed Zucchini & Squash  
Chef's Seasonal Vegetable Medley

## - Other -

### Children's Menu

\$18.95 per child (2-12 years)  
Includes choice of French Fries, Fruit Cup, and unlimited Juice/Soda  
- Chicken Fingers (Fried or Grilled)  
- Hamburger or Cheeseburger  
- Hot Dog  
- Grilled Cheese  
- Mac N Cheese

### Vendor Meals:

\$25 per person  
Chef's Choice of Entrée





# *Bars, Beverages, & Cocktails*

# Bars & Beverages

## - Packages -

### Light:

#### Beer Selections:

- Budlight, Devils Back Bone, Stella, Shock Top, Land Shark, and Goose Island IPA

#### Wine Selections:

- Chardonnay, Riesling, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, and Pinot Noir

#### Non-alcoholic Selections:

- Coke Products, Juice

### Deluxe:

#### Beer Selections:

- Budlight, Devils Back Bone, Stella, Shock Top, Land Shark, and Goose Island IPA

#### Wine Selections:

- Chardonnay, Riesling, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, and Pinot Noir

#### Non-alcoholic Selections:

- Coke Products, Juice

#### Liquors & Spirits:

- Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Jim Beam Bourbon, Margaritaville Tequila, Dewar's Scotch

### Premium:

#### Beer Selections:

- Budlight, Devils Back Bone, Stella, Shock Top, Land Shark, and Goose Island IPA

#### Wine Selections:

- Chardonnay, Riesling, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, and Pinot Noir

#### Non-alcoholic Selections:

- Coke Products, Juice

#### Liquors & Spirits:

- Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Jack Daniels Bourbon, 18-00 Reposado Tequila, Chivas Regal Scotch



# Wedding Enhancements



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*Must be ordered 90 days prior to Wedding date (\$30 delivery fee)*

## **Chiavari Chairs:**

Black, Gold, Silver, White, or Mahogany

\$9 per chair (minimum of 50)

## **Charger Plates:**

Gold or Silver Charger Plates

\$2.20 Each (minimum of 50)

**Photo Booth:** 3 Hours - \$800 | 4 Hours - \$900 | 5 Hours - \$1,000

**Additional Event Time:** \$499.95 per hour

**Second Beer and Wine Bar:** \$500 (includes the bartender)

## **Upgraded Napkins:**

Satin and Pintuck Napkins

\$2 per person

## **Upgraded Table Cloths:**

Satin and Pintuck Tableclothes

\$10 per additional table cloth

*All enhancements are subject to availability. Items cannot be canceled once reserved. All prices listed will incur a 20% service charge and state sales tax. Prices are subject to change without notice.*



# General Information

## **Deposits and Policies:**

A non-refundable deposit is required to reserve your date, along with a signed contract. All deposits are non-refundable. Below is an outline of the payment schedule. Deposits are based on the food and beverage minimum, venue rental and ceremony fees.

**1st Deposit:** 25% to reserve event date due at contract signing.

**2nd Deposit:** Additional 50% due 180 days (6 months) prior to the scheduled event date.

**3rd Deposit:** Additional 75% due 90 days (3 months) prior to the scheduled event date.

**4th Deposit:** Additional 100% due 30 days (1 month) prior to the scheduled event date.

**Final Guest Count and Payment:** 10 business days prior to the scheduled event date.

All events are required to meet a minimum food and beverage expenditure. Minimums may vary due to date, time, or size of the event. Minimum expenditures do not include service charge, state sales tax, ceremony fees, or the Venue Rental fee. Ballroom Rental fees are included when calculating the minimum expenditure. The requirements are quoted prior to booking the event and are stated in the contract.

Minimums are as follows and are subject to change.

## **Minimums:**

Monday, Wednesday, Thursday: \$2000

Friday: \$5000

Saturday: \$9000

Sunday: \$5000

A 20% service charge and current state tax will be applied to all charges.

The final guarantee of attendance is required for all events by 10:00 a.m. (EST), 10 business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

Final menu selections, room arrangements, and other details are due thirty 30 days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order (BEO) confirming the specific requirements of your event.

## **Directions:**

- Once you turn into Dominion Valley Drive, continue past the shopping center on the right (Dominion Valley Market Square).
- Turn right on Regency Club Drive. This is a gated community, so you will need to check-in at the gate.
- Turn left at the intersection after the gate, and the parking lot is immediately to the left.



## *Wedding Package Information With Outside Caterer*

Outside Caterers must be licensed, bonded & insured. Proof of insurance and Food Waiver must be signed. Use of onsite kitchen facilities will not apply.

**Outside Catering Package for Friday Rental: \$7,000.00**

**Outside Catering Package for Saturday Rental: \$8,000**

**Outside Catering Package for Sunday Rental: \$7,000**

8 Hour Venue rental including set up and break down  
Additional hours \$500

**Includes the following:**

Set up and clean up of the ballroom. Mirror tiles and votive candles on table. All place settings, floor length linens, napkins, plates, utensils, chaffers, stenos, and water glasses. Cake cutting and serving if from a licensed bakery. Lakefront Ceremony Space, Dressing Room, and day of event coordinator.

**This fee does not include serving of outside food.  
Caterer would need to provide its own staffing.**

**Bar Services are not included in the fee above.  
Additional fees apply for bar service.**