



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

OMAHA MARRIOTT REGENCY®

10220 REGENCY CIRCLE – OMAHA, NE 68114

T 402.399.9000 F 402.399.0223

www.marriott.com/OMAW

August 2020



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE OMAHA MARRIOTT
REGENCY. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR TASTES,
YOUR DREAMS COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

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YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BEAUTIFUL BALLROOMS. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO ASSISTING YOU WITH GREAT VENDORS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

DETAILED WEDDING PACKAGES

WEDDING PACKAGES

Our wedding packages are enclosed to help you begin planning. We also offer assistance with selection of local florists, photographers, bakers and entertainment professionals. The experienced staff at the Omaha Marriott Regency will do everything possible to assist you during the exciting planning stages of your wedding. For any questions in regards to customizing the packages we provide, please let your Catering Sales Manager know!

PACKAGES INCLUDE

Complimentary Overnight accommodations the evening of the reception for Bride & Groom (suite if available)

A special group rate for overnight guestrooms the weekend of your wedding, based on availability

Full banquet staff to service your day from setup, during the event, and breakdown

Marriott approved sustainable tables that already come skirted plus china, glassware, silverware

House centerpieces (circle mirrors, votive candles, vases)

Custom-sized wood parquet dance floor

Head table, Sweetheart table, with or without riser

Complimentary guest parking

Complimentary choice of linen napkins (black, white, ivory, burgundy, forest green and chocolate)

Beautiful Ballrooms, perfect for ceremony and/or reception

Discounts on rehearsal dinner and gift opening brunch

CEREMONY

When it comes to wedding memories that last a lifetime, The Omaha Marriott Hotel is truly extraordinary. From start to finish, our wedding professionals will work with you to ensure that your dream wedding fulfills all your expectations.

Ask our Certified Wedding Coordinator about an outdoor ceremony held poolside on our landscaped pool deck.

WEDDING ENHANCEMENT PACKAGES

We offer two packages that can be added to enhance your reception. These packages can be added to both our plated entrees and our dinner buffets.

THE CRYSTAL PACKAGE \$25 PER PERSON

HORS D'OEUVRES

Includes imported and domestic cheeses with assorted crackers and French baguettes and garden fresh vegetables (fresh and roasted asparagus, broccoli, carrots, celery, radishes and both ranch and sundried tomato dip)

TOAST

Champagne toast for all of your guests

OPEN BAR

1-hour of limited open bar to include:

Domestic and imported beers, chardonnay, cabernet, white zinfandel and soft drinks

Bartender fee - \$100

Cake Cutting Service - \$75.00

Cake Service - \$125.00

THE DIAMOND PACKAGE \$45 PER PERSON

HORS D'OEUVRES

Includes imported and domestic cheeses with assorted crackers and French baguettes and garden fresh vegetables (fresh and roasted asparagus, broccoli, carrots, celery, radishes and both ranch and sundried tomato dip). Butler passed champagne and sparkling water upon guests arrival

TOAST

Champagne toast with a strawberry garnish for all of your guests

OPEN BAR

4-hour of limited open bar to include:

Domestic and imported beers, chardonnay, cabernet, white zinfandel and soft drinks

Bartender fee - \$100

Cake Cutting Service - \$75.00

Cake Service - \$125.00

EXTRAS

White, black or ivory table linens

50% off your room rental

All prices are exclusive of service charge and state and local food and beverage tax

PLATED ENTREES

SALAD CHOICE OF 1

- ☐ Mixed lettuce greens with black walnuts, gorgonzola and dried cranberries and balsamic vinaigrette
- ☐ Caesar salad with tomatoes, fresh cracked pepper and parmesan
- ☐ Spinach salad with toasted almonds, shaved onions, mandarin oranges and raspberry vinaigrette
- ☐ Garden salad with cherry tomatoes, cucumbers, croutons & ranch dressing

ENTREES

**all entrees are served with warm rolls and butter*

- ☐ Sautéed breast of chicken with choice of 1 sauce - \$28
(Chardonnay onion / Portobello & port wine / Green peppercorn / Cabernet mushroom)
- ☐ Pecan encrusted chicken with a bourbon onion sauce - \$29
- ☐ Bacon wrapped salmon with wasabi yuzu - \$37
- ☐ Boneless grilled pork loin with cranberry pecan chutney - \$28
- ☐ Omaha Steaks beef filet with herbed garlic butter- \$44
- ☐ New York strip with dark beer with smoked cheese - \$44
- ☐ Pasta primavera - \$26
- ☐ Eggplant picatta with garlic pasta - \$24

COMBINATION ENTREES

- ☐ Tenderloin of beef with sautéed breast of chicken with a boursin cream sauce - \$42
- ☐ Sautéed breast of chicken and baked salmon with a lemon caper sauce - \$39

SIDES CHOICE OF 1 STARCH, 1 VEGETABLE

- ☐ Gorgonzola whipped potatoes
- ☐ Roasted garlic & rosemary whipped potatoes
- ☐ Rice pilaf
- ☐ Macaroni and cheese with a smoky cheese sauce and bacon
- ☐ Sun dried tomato and basil risotto
- ☐ Honey glazed carrots
- ☐ Seared green beans with sea salt
- ☐ Sautéed medley of vegetables
- ☐ Asparagus with citrus butter
- ☐ Ratatouille

**all plated dinners are served with coffee, decaffeinated coffee, ice tea and water service*

CHILDREN (12 AND UNDER) - \$16

- ☐ Chicken fingers
- ☐ Grilled cheese
- ☐ Hamburger or cheeseburger

**each entrée includes french fries, green beans, fresh fruit cup and soft drink or milk*

All prices are exclusive of service charge and state and local food and beverage tax

CREATE YOUR OWN BUFFET

Buffet #1 includes

1 salad, 2 entrees, 1 starch and 1 vegetable

\$39 per person

Buffet #2 includes

1 salad, 3 entrees, 2 starches and 1 vegetable

\$45 per person

SALADS

- ☐ Caesar salad with tomatoes, fresh cracked pepper and parmesan
- ☐ Garden salad with cucumbers, cherry tomatoes, seasoned croutons and assortment of dressings
- ☐ Spinach salad with mandarin oranges, gorgonzola, dried cranberries, black walnuts, sliced red onions and balsamic dressing

ENTREES

**Warm rolls and butter are included*

- ☐ Black walnut tenderloin with currant balsamic glaze, walnuts, bleu cheese & drizzled with fresh berries
- ☐ Pecan encrusted chicken with bourbon onion sauce
- ☐ Sautéed chicken breast with boursin cream sauce
- ☐ Pork loin roulade; served with brown butter sauce and sage stuffing
- ☐ Meat or vegetarian lasagna
- ☐ Cedar smoked salmon, rubbed with coriander & black pepper
- ☐ Eggplant parmesan
- ☐ Classic pot roast
- ☐ Seared salmon with lemon caper sauce
- ☐ Flank steak Diane; grilled & sliced with homemade classic brandy peppercorn cream sauce

CARVING STATIONS

**\$100.00 CARVER FEE
REQUIRED**

- ☐ Slow roasted prime rib; infused with rosemary and garlic
- ☐ Served with black walnut pesto mayo, horse radish sauce, assorted mustards and rolls (serves 50 guests) - \$450
- ☐ Slow roasted turkey with a lavender honey glaze served with cranberry relish and rolls (serves 30 guests) - \$360
- ☐ Brown sugar / bourbon glazed ham served with cherry bourbon sauce and rolls (serves 50 guests) - \$300

SIDES

- ☐ Roasted garlic whipped potatoes
- ☐ Garlic parsley red potatoes
- ☐ Wild rice pilaf
- ☐ Macaroni and cheese with a smoky cheese sauce and bacon
- ☐ Parmesan herb risotto
- ☐ Honey glazed carrots
- ☐ Seared green beans with sea salt
- ☐ Sautéed medley of vegetables
- ☐ Asparagus with citrus butter
- ☐ Ratatouille

**Buffet served with coffee, decaffeinated coffee, ice tea and water service*

Children Pricing

Children (12-5) – half price

Children (4 and under) – no charge

All prices are exclusive of service charge and state and local food and beverage tax

OTHER SERVICES

COCKTAILS	HOST	CASH
Premium liquor	\$7	\$8
Top shelf liquor	\$8	\$9
Domestic beer	\$5	\$6
Specialty & Imported beer	\$6	\$7
House Chardonnay	\$6	\$7
House Cabernet	\$7	\$8
House White Zinfandel	\$6	\$7
Cordials	\$7	\$7
Sodas	\$3	\$3

HOURLY COCKTAIL PACKAGES

PREMIUM LIQUOR, DOMESTIC, SPECIALTY & IMPORTED BEER, WINE & SODAS

1 hour - \$15.50 per person
2 hour - \$19.25 per person
3 hour - \$22.25 per person
4 hour - \$25.25 per person

DOMESTIC, SPECIALTY & IMPORTED BEER, WINE & SODAS

1 hour - \$13.25 per person
2 hour - \$16.25 per person
3 hour - \$19.25 per person
4 hour - \$22.25 per person

BARTENDER SERVICES

Bartender fee (per) - \$100

LATE NIGHT SNACK

Cheese quesadilla with salsa and nacho cheese dip with tortilla chips - \$7 per person

Assortment of finger sandwiches with onion dip and potato chips - \$7 per person

Warm jumbo pretzels with assortment of mustards and popcorn - \$7 per person

Assortment of pizzas - \$10 each

LINENS AND CHAIR COVERS

Table linens: white, ivory or black - \$3 per table

White chair covers with sash - \$3.5 per chair
(white chair covers with choice of black or silver organza sash)

Custom linens: price varies with selection

Cake Cutting Service - \$75.00
Cake Service - \$125.00

All prices are exclusive of service charge and state and local food and beverage tax