



# 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](http://www.marriott.com/OMAW)



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

- Certified wedding planner to customize your special day
- Overnight accommodations the evening of the reception for Bride & Groom
- 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
- Cake cutting service from approved vendor
- House centerpieces
- 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)

# 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 - \$20 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 - \$60

## THE DIAMOND PACKAGE \$40 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 - \$60

### EXTRAS

White chair covers with either black or silver sash

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 - \$25  
(Chardonnay onion / smoked tomato cream Green peppercorn / cabernet mushroom)

-Pecan encrusted chicken with a bourbon onion sauce - \$26

-Bacon wrapped salmon with wasabi yuzu - \$30

-Boneless grilled pork loin with peach chutney - \$26

-Tenderloin Jägermeister - \$40

-New York strip with dark beer with smoked cheese - \$42

-Pasta primavera - \$23

-Eggplant parmesan - \$20

## COMBINATION ENTREES

-Tenderloin of beef with sautéed breast of chicken with a boursin cream sauce - \$38

-Sautéed breast of chicken and baked salmon with a lemon caper sauce - \$36

## 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)

-Chicken fingers

-Grilled cheese

-Hamburger or cheeseburger pasta

*\*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

\$35 per person

Option #2 includes

1 salad, 3 entrees, 2 starches and 1 vegetable

\$39 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*

- Sautéed breast of chicken with choice of sauce (chardonnay onion, smoked tomato crème, green peppercorn, black walnut pesto crème or cabernet mushroom)
- Pecan encrusted chicken with bourbon onion sauce
- Chicken parmesan
- Pork loin with peach chutney
- Meat or vegetarian lasagna
- Pasta alfredo with chicken
- Eggplant parmesan
- Bacon wrapped salmon with wasabi yuzu
- Classic pot roast
- London broil with mushroom sauce
- Blackened flank steak with au poivre
- Tenderloin Jägermeister (additional \$7 per person)

## CARVING STATIONS

**\$60.00 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) - \$425
- Slow roasted turkey with a lavender honey glaze served with cranberry relish and rolls (serves 30 guests) - \$300

-Brown sugar / bourbon glazed ham served with cherry bourbon sauce and rolls (serves 50 guests) - \$250

## -SIDES

- Garlic and sour cream whipped potatoes
- Roasted red 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

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

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

# ENHANCEMENTS

## LINENS AND CHAIR COVERS

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

Custom linens: price varies with selection

Chair covers with sash - \$3.5 per chair

(white chair covers with choice of black or silver organza sash)

## AUDIO VISUAL

Up lighting – customized to your color - \$35 per light

### Slideshow package

42' Flat screen with DVD player - \$175

8 x 8 screen and projector - \$175

Small sound system - \$50

Connect laptop to house sound - \$25

### Microphones

Handheld wired microphone - \$30

Handheld wireless microphone - \$70

Wireless lavalier microphone - \$70

Pipe and draping (black) - \$5 per foot

## LATE NIGHT SNACK

Cheese quesadilla with salsa and nacho cheese dip with tortilla chips - \$6 per person

Assortment of finger sandwiches with onion dip and potato chips - \$6 per person

Warm jumbo pretzels with assortment of mustards and popcorn - \$6 per person

Assortment of pizzas - \$8 each

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