



Royal Wedding Celebration

Located in the Meadowlands Plaza Hotel

Minutes from the American Dream Mall

40 Wood Avenue

Secaucus, NJ 07094

201-422-0200

www.lareggiaus.com

Email: info@lareggiaus.com

La Reggia Restaurant Banquets & Lounge

Royal Wedding Celebration

Guests are Greeted with Champagne

White Glove 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

Saucisson en Croute – Sausage Wrapped in Puff Pastry

Triopita – Three Cheeses in a Phyllo Pastry

Spanakopita – Spinach & 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 Parmigiana Cheese

Spring Rolls

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La Reggia Restaurant Banquets & Lounge

Royal Wedding Celebration

Deluxe Seafood Bar with Ice Sculpture

Seafood Display of Fresh, Jumbo Shrimp, Seasonal Oysters & Clams on the Half Shell

Beautifully Presented on a Bed of Crushed Ice

Accompanied by Cocktail Sauce and Lemon Wedges

Seafood Salad and Smoked Salmon with Traditional Garniture to Include:

Lemon, Capers, Red Onion & Sliced Black Bread

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.

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Chafing Dishes:

(Please Select Seven)

Sesame Chicken	Chicken Francese
Chicken Marsala	Chicken alla Reggia
Veal Spezzatino	Roasted Veal Marsala
Veal Delizia	Sausage & Peppers
Luganica Sausage	Italian Meatballs
Swedish Meatballs	<i>Roasted Quail</i>
Eggplant Rollatini	Roasted Potatoes
Stuffed Mushrooms	Medley of Seasonal Vegetables
Roasted Quail	Seafood Paella
Mussels Marinara	Crispy Fried Calamari
Clams Casino	Maryland Crab Cake
Shrimp Mediterraneo <i>Sautéed with Grape Tomatoes, Artichoke & Black Olives</i>	
Sea Scallops with Cannellini Beans Light Smoked Plum Tomato	
Stirred Fried Rice with Shrimp, Chicken or Vegetables	
Fritto Misto – Rice Balls, Potato Croquettes & Fried Ravioli	
Sautéed Filet Mignon Tips in a Barolo Wine Sauce	

Wok Station

(Please Select One)

Chicken – Beef – Seafood
Stir-Fried with Chinese Vegetables
Choice of Soy Sauce, Duck Sauce or Garlic Sauce

La Reggia Restaurant Banquets & Lounge

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Pasta Station:

(Please Select Two)

Pasta Choice

Fusilli
Penne
Tortellini
Rigatoni
Homemade Gnocchi
Farfalle
Cavatelli

Sauce Selection

Garlic & Broccoli Florets
Arrabbiata
Vodka Sauce with Sweet Peas
Filetto di Pomodoro
Bolognese
Classic Alfredo

Carving Station:

(Please Select Two)

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

La Reggia Restaurant Banquets & Lounge

Royal Wedding Celebration

Royal Wedding Reception

Champagne Toast

Appetizer/ Salad: Please Select One

La Reggia Salad - Poached Pear Salad

Jumbo Sea Scallops with Pancetta & Portobello Mushrooms in a Honey Cream Sauce

Pasta: Please Select One

Penne Filetto di Pomodoro - Orecchiette Bolognese

Farfalle with Asparagus & Smoked Salmon in a Pink Sauce

Intermezzo:

Lemon or Raspberry Sorbet with Fresh Fruit Prosecco

Entrée: Please Select Two

Beef

Prime Rib

Au Jus

Chateaubriand con Porcini

Barolo Wine Sauce

Filet Mignon

Chianti Wine Reduction

Chicken

Chicken Francese

*Lightly Egg Battered
In a Lemon Wine Sauce*

French Cut Chicken

*Stuffed with Spinach &
Fontina Cheese in a
Rosemary Au Jus*

Chicken Valdostano

*Stuffed with Prosciutto &
Fontina Cheese in a Porcini
Mushroom Sauce*

Fish

Chilean Sea

*Over Sliced Potato
In an Almond Sauce*

Grilled Tuna

*Over Escarole &
Roasted Tomatoes*

Red Snapper

With Pinzimonio Lemon Oil

Veal

Veal Scallopini Deliza

*Grilled Eggplant, Fresh
Mozzarella, Prosciutto &
Roasted Peppers in a
Madeira Wine Sauce*

Veal Alla Reggia

*Topped with Homemade
Mozzarella, Prosciutto & Sliced
Tomato in a Sherry Wine Sauce*

Roasted Veal Chop

Truffle Sauce

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La Reggia Restaurant Banquets & Lounge
Royal Wedding Celebration

Royal Table Grand Finale

Wedding Cake

Customized Tiered Wedding Cake

Fondue Station

Warm Chocolate Sauce with a Beautiful Arrangement of Fresh Fruit

Homemade Chocolate Mousse

Accompanied by our Freshly Whipped Crème

French Vanilla Ice Cream

Topped with Sweet Raspberry Sauce

Italian Pastry

Assortment of Fresh Miniature Italian Pastries

Assorted Cakes & Pies

Choice of a Wide Variety of Delicious Assorted Cakes & Pies

Crème Brûlée

La Reggia's Banana Flambé with Vanilla Gelato

Beverages

American Coffee, Tea and Freshly Brewed Decaffeinated Coffee

Espresso & Cappuccino

A Fine Selection of After-Dinner Liqueurs and Cognac

Five Hours Open Bar

La Reggia Restaurant Banquets & Lounge
Royal Wedding Celebration

\$150.00 per Person Plus 6.625%Tax and 20%

Gratuities

75 Adult Minimum Guarantee

Included Services

Linens – Included
Candles – Included
Place Cards – Included
Ladies Room Attendant
Direction Maps – Included
Ice Sculpture for Cocktail Hour

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

La Reggia Restaurant Banquets & Lounge

Royal Wedding Celebration

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 **10% Based off the total Number of guests** is required plus Tax
(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

A breakdown per table of entrée selection is due as well.

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.

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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.