

The Wedding of Your Dreams Awaits

The exquisite design, elegant atmosphere and gourmet cuisine create the perfect setting for your wedding day. Experience the Country Club ambiance throughout the banquet facilities featuring deep cherry wood accents with stunning lake and golf course views for as many as 285 guests. Our Lakefront Patio provides additional space for hosting up to 300 of your family and friends overlooking the eighteenth green and lake fountains.



REGENCY
at Dominion Valley

Cocktail Reception

DISPLAYED HOR D'OEUVRES

Display of International Fruits and Cheeses

Provolone, Gruyere, Gouda, Pepper Jack and Boursin Cheeses
Assortment of Carr's Water Crackers
Driscoll Strawberries, Cantaloupe, Pineapple

Mediterranean Antipasto Display

Smoked Salmon, Imported and Domestic Cheeses
Prosciutto, Salami, Ham and Olives
Assortment of Peppers
French Baguettes

Crudités Display

Assortment of Carrots, Tomatoes, Broccoli and Cauliflower
Accompanied by Buttermilk Ranch Dipping Sauce

Spinach & Artichoke Dip

With Toasted Pita Points

Regency's Fresh Hummus

With Toasted Pita Points

Swedish Meatballs

Served in a Mushroom Cream Sauce

Italian Meatballs

Served in Marinara Sauce

Raw Bar

(50 Person Minimum)

Fresh Oysters on the Half Shell, Crab Legs
Jumbo Shrimp and Whole Crawfish

Cocktail Reception

BUTLER PASSED HOR D'OEUVRES

Hibachi Steak Skewers

Jumbo Shrimp Cocktail

Served with Our Tangy Cocktail Sauce and Lemon Garnish

Assorted Seasonal Crostini

Toasted Baguettes Topped with Olive Tapenade,
Artichoke and Asiago Cheese

Hawaiian Coconut Shrimp

Crunchy Rock Shrimp Rolled in Fresh Coconut,
Served with Our Sweet and Sour Sauce

Mini Crab Cakes

Delicious Blend of Jumbo-Lump Crabmeat and Fresh Herbs
Served with Remoulade

Mini Vegetable Quesadillas

Stuffed with Jalapeno Peppers and Monterey Jack Cheese
Served with Sour Cream

Smoked Salmon Canapés

Served with Dill Cream Cheese

Asian Chicken Skewers

Scallops Wrapped In Bacon

Veggie Spring Rolls

Served with a Sweet & Sour Dipping Sauce

Spanikopita

Phyllo Dough Filled with Spinach and Feta Cheese

Mushroom Caps

Stuffed with Lump Crabmeat

Plated Dinner

*Selections are Limited to Two (2)
Vegetarian Meals Are Available Upon Request*

APPETIZER SELECTIONS

(Choice of One Appetizer or One Salad)

Asian Chicken Skewers

Chilled Shrimp Cocktail

With Sweet & Sour Dipping Sauce

Stuffed Artichokes

With Sundried Tomatoes and Fontina Cheese

SALAD SELECTIONS

(Choice of One Appetizer or One Salad)

Classic Caesar

Regency House

Red Onions, Cheese, Croutons,
Cucumbers and Tomatoes with
Buttermilk Ranch & Raspberry Vinaigrette

Citrus Baby Greens Salad

Goat Cheese, Walnuts, Mandarin Oranges, Cranberries
with Balsamic Vinaigrette

ENTRÉE SELECTIONS

(Choice of One)

Oven Roasted Prime Rib

With a Dairy Horseradish Sauce

Center Cut Certified Angus Filet Mignon

With a Mushroom Merlot Sauce

Lamb Osso Bucco

Braised in a Red Wine Demi-Glace

New York Strip Steak

With a Mushroom Demi-Glace

Plated Dinner

Braised Short Ribs

Served in a Red Wine and Veal Demi

Double Cut Pork Chops

Marinated in a Maple Balsamic Glaze
and Char-Grilled to Perfection

Chicken Picatta

Chicken Breast Sautéed in a White Wine and Lemon Butter Sauce
with Shallots, Capers and Artichoke Hearts

French Cut Chicken Breast

Grilled in a Tarragon Mustard Sauce

Coconut Encrusted Tilapia

With Mango Salsa

Two Jumbo Lump Crab Cakes

Broiled and Served with Tarragon Remoulade Sauce

Fresh North Carolina Baked Trout

With Garlic and Chive Butter

Pan Seared Atlantic Salmon Filet

Topped with a Cajun Cream Sauce

Pan Seared Mahi Mahi

Served with a Pineapple Mango Salsa

Certified Angus Petite Filet & Jumbo Lump Crab Cake

With Mushroom Merlot Sauce and a Side of Remoulade

Certified Angus Petite Filet & Chicken Picatta

Atlantic Salmon Filet & Herb Marinated Chicken Breast

With a Tarragon Mustard Sauce

Certified Angus Petite Filet & Maine Lobster Tail

Plated Dinner

ACCOMPANIMENT SELECTIONS

(Choice of Two)

Green Bean Almandine
Goat Cheese Mashed Potatoes
Steamed Asparagus
Garlic Mashed Potatoes
Grilled Asparagus
Wild Rice
Ratatouille
Roasted Red Potatoes with Green Beans, Red Peppers & Carrots
Garlic and Rosemary
Sautéed Zucchini and Squash
Basmati Rice
Haricot Vert Roasted Tomatoes
Herb Roasted Fingerling Pots
Linguine with Pesto or Alfredo

Brunch Buffets

INCLUDES

Coffee, Iced Tea & Fresh Juices
Fruit Display
Breakfast Pastries
Scrambled Eggs
Made-To-Order Omelets
Bacon or Sausage
Regency House Salad
Smoked Salmon Display
Chef's Choice Dessert

ENTRÉE

(Choice of One)

Atlantic Salmon

Served in a Cajun Cream Sauce
Dirty Rice, Fresh Green Beans

Marinated Flank Steak

With Chasseur Sauce, Red Bliss Potato Home Fries
and Vegetable Medley

Chicken Marsala

With White Wine, Lemon Butter, Shallots, Capers and Artichoke Hearts

Lunch Buffets

Sub Sandwich

(Serves 18)

6' Sub with Salami, Turkey, Ham, Prosciutto, Provolone Cheese, Lettuce, Tomato
Potato Chips, Pickles, Brownies, Fruit

Pork BBQ

Pulled Pork Barbeque with Cole Slaw, Baked Beans,
Chips, Kaiser Rolls, Pickles, Brownies or Cookies

Soup & Salad

Tomato Basil, Potato Leek, Chicken Tortilla or Veggie Beef Soup
Regency Mixed Green House Salad or Chicken Caesar Salad

Dinner Buffets

Includes Coffee Bar and Freshly Baked Rolls

SALAD

(Choice of One)

Regency House
Caesar
Citrus Baby Greens

ACCOMPANIMENTS

(Choice of One Each)

VEGETABLES

Green Bean Almandine
Steamed Asparagus
Grilled Asparagus
Ratatouille
Green Beans, Red Peppers & Carrots
Sautéed Zucchini and Squash
Haricot Vert Roasted Tomatoes

STARCHES

Goat Cheese Mashed Potatoes
Garlic Mustard Potatoes
Wild Rice
Roasted Red Potatoes
With Garlic and Rosemary
Basmati Rice
Herb Roasted Fingerling Pots
Linguine with Pesto or Alfredo

MASHED POTATO BAR

With a Variety of Toppings

ENTRÉE SELECTIONS

(Choice of Two)

PREPARED ENTRÉES

Atlantic Salmon
Coconut Crusted Tilapia
Chicken Picatta
Barbeque Quartered Chicken
Jerk Chicken with Mango Salsa
Roast Beef with Caramelized Onion Marsala Sauce
Beef Bourguignonne
Herb Roasted Pork Loin

Dinner Buffets

DINNER BUFFET ADDITIONS

CARVING STATION

Slow Roasted Angus Prime Rib
Beef Top Round
Angus Beef Tenderloin
Herb Roasted Pork Loin
Roasted Whole Turkey

CREATE-YOUR-OWN PASTA STATION

Choice of Three:

Angel Hair, Penne, Linguine, Bowtie, Farfalle or Tortellini
Grilled Chicken Breast or Sausage

Choice of Three:

Alfredo, Vodka, Pesto, Marinara, Bolognese

Children's Menu

(Ages 6-10)

All Children's Meals Include Choice of French Fries or Fruit and Pepsi Products

Chicken Fingers
Hamburger
Cheeseburger
Grilled Cheese
Hot Dog
Mac N Cheese

Desserts

New York Style Cheesecake with Fresh Berries
Key Lime Pie
Apple Crisp
Carrot Cake
Oreo Cheesecake
Dark Side of the Moon Cake

MINI SWEETS

Butler Passed or Displayed

PETIT FOURS

Cannoli
Mini Éclairs
Napoleons
Assorted Lemon Bars
Gourmet Brownies
Chocolate Covered Strawberries

CHOCOLATE FOUNTAIN

(Requires Minimum of 50 People for 5 Hours)

Pineapple, Strawberries, Melons, Marshmallows

ICE SCULPTURES

Banquet Beverage Selections

Beverage Packages Require a 3 Hour Minimum.

DELUXE PACKAGE

Barton Gin
Aristocrat Vodka
Montego Bay Silver Rum
Aristocrat Whiskey
House of Stewart Scotch
Montezuma Tequila

PREMIUM PACKAGE

Bombay Gin
Skyy Vodka
Appleton White Rum
Canadian Mist Whiskey
Johnny Walker Red Scotch
Margaritaville Tequila

SUPER PREMIUM PACKAGE

Bombay Sapphire Gin
Grey Goose Vodka
Myers Rum
Jack Daniels Tennessee Whiskey
Chivas Regal 12 Year Old Scotch
1800 Resposado Tequila

HOUSE WINE AND BEER BAR

Includes La Terre Wines
Choice of Two Domestic and Two Imported
Beers of Choice from Limited Selection

Specialty Bars and Cocktails

Martini Bar

Assortment of Vodkas and Gins
with a Variety of Garnishes

Mojito Bar

Classic and Flavored Mojitos with Garnishes

Champagne Bar

Assorted Sparkling Wines,
Served with Strawberries and Assorted Mixers

Margarita Bar

Assorted Tequilas, Cointreau, Grand Marnier,
Triple Sec and Flavor Enhancers

Gourmet Coffee and Cordial Bar with Attendant

Grand Marnier, Irish Whiskey, Sambuca,
Tia Maria, Drambuie, Kahlua and
Assorted Flavored Syrups

Signature Cocktail

We Will Create a Customized Cocktail
For You And Your Guests

Rental Fees

L-Shaped Ballroom / Veranda
(Accommodates up to 225 Guests)

Middleburg Grille / Lower Patio
(Cocktail Hour or Ceremony Location)

Dance Floor Rental
(20' x 20')

Outdoor Amphitheater
(Private Ceremony Location)

Outdoor Ceremony Chair Rental

Chair Covers with Sash

Specialty Linen Rental

PRIVATE ROOMS
FOR SMALLER EVENTS/MEETINGS

Front Ballroom

Dining Room / Lounge

Fully Mirrored Bridal Suite