

# weddings

BY RENAISSANCE® HOTELS



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# weddings

BY RENAISSANCE® HOTELS

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

## OUR HOTEL

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### General Information

#### **PARKING**

The hotel is connected to a covered parking garage offering both valet and self parking. The garage is owned and operated by Standard Parking who controls all parking rates. Reduced rates are available in the evenings after 4:00 PM.

#### **GUEST COUNT**

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

#### **SERVICE CHARGE AND SALES TAX**

A 22% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audio visual equipment charges and function room set-up/rental fees.

#### **MENU TASTING**

Once a contract is signed, we will be delighted to set a time for a menu tasting for up to a total of 6 guests. Please consult your Renaissance Certified Wedding Planner for availability.

#### **REDUCED GUESTROOM RATES**

The Renaissance is happy to provide a block of guest rooms at a reduced rate for the weekend of your event. Rates do not include applicable taxes or parking. Rooms are subject to availability.



# weddings

BY RENAISSANCE® HOTELS

At Renaissance, we take special care of our guests and their needs. Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day. Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel free to consult with us to make the perfect match.

## OUR HOTEL

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### Preferred Vendors

#### ATTIRE AND BEAUTY

Betsy Robinson's Bridal Collection  
Betsy Robinson 410 484 4600  
[www.robinsonsbridal.com](http://www.robinsonsbridal.com)

Chaz Hair Salon  
410 625 2427

Gamberdella Bridal Salon  
410 828 7870

#### COORDINATORS

Your Happily Ever After  
Vaneisha Brown 443 851 0756  
[www.yourhappilyeverafter.com](http://www.yourhappilyeverafter.com)

Elizabeth Bailey Weddings and Events  
Elizabeth Bailey 410 879 8984  
[www.elizabethbaileyweddings.com](http://www.elizabethbaileyweddings.com)

Premiere Event Management  
Linnyette Richardson-Hall 410 233 3203  
[www.theweddingdiva.com](http://www.theweddingdiva.com)

Engaging Affairs  
Amanda Smith 703 408 1651  
[www.engagingaffairs.com](http://www.engagingaffairs.com)



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**Preferred Vendors continued**

**BAKERIES**  
 Charm City Cakes  
 410 235 9229  
[www.charmcitycakes.com](http://www.charmcitycakes.com)

SugarBakers  
 410 788 9478  
[www.sugarbakerscakes.com](http://www.sugarbakerscakes.com)

**FLORIST**  
 J.J. Cummings  
 410 664 1100

Flowers by Chris  
 410-727-3434  
[www.flowersbychris.com](http://www.flowersbychris.com)

Crimson and Clover  
 410 534 LILY  
[www.crimsonandcloverdesigns.com](http://www.crimsonandcloverdesigns.com)

Flowers and Fancies  
 410 653 4123  
[www.flowersandfancies.com](http://www.flowersandfancies.com)

**MUSIC**  
 Bialek's Music  
 Robin Gordon 410 484 7978  
[www.bialeksmusic.com](http://www.bialeksmusic.com)

Washington Talent  
 Alana Shore 410 356 1500  
[www.washingtontalent.com](http://www.washingtontalent.com)

Elan Artists  
 Jeff Adams 800 933 7917  
[www.elanartists.com](http://www.elanartists.com)

**DÉCOR**  
 Party Rentals  
 410 931 4580  
[www.partyrentalltd.com](http://www.partyrentalltd.com)

Table Toppers  
 Patti Boyle 410 769 9339

**PHOTOGRAPHY**  
 Hamilton Photography  
 410 267 6090  
[www.mhamiltonphoto.com](http://www.mhamiltonphoto.com)

Shane Carpenter  
 888 744 8529  
[www.shanecarpenterweddings.com](http://www.shanecarpenterweddings.com)

Jen Lowe 410 913 0803  
[www.jlowephotos.com](http://www.jlowephotos.com)

James Roy Fine Art Photography  
 301 206 0483  
[www.jamesroyphotography.com](http://www.jamesroyphotography.com)

**VIDEO**  
 Blue Sky Films  
 202 841 8874  
[www.blueskyfilms.com](http://www.blueskyfilms.com)

Elan Artists  
 800 933 7917  
[www.elanartists.com](http://www.elanartists.com)

**TRANSPORTATION**  
 Universal Limo  
 443 413 3333  
[www.rideuniversal.com](http://www.rideuniversal.com)

American Limousine Service  
 410 522 0400  
[www.amerlimo.com](http://www.amerlimo.com)

ZBest Limousine Service  
 1 800 406 0301  
[www.zbestlimo.com](http://www.zbestlimo.com)

**OFFICIANTS**  
 Rev. John P. Gaffney (Interfaith)  
 301 352 4175  
[www.reverendjohngafney.net](http://www.reverendjohngafney.net)

Rev. Joel Dan Lehman  
 410 216 7985

St. Patrick Ceremony Officiants  
 302 945 6906  
[www.saintpatrickabbey.org](http://www.saintpatrickabbey.org)



# weddings

BY RENAISSANCE® HOTELS

## RELAX AND ENJOY.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.

## REHEARSAL DINNER

There are several venues throughout the hotel (many with harbor views) that will provide the perfect atmosphere. Pair that with one of our delicious menus and your guests are sure to be delighted!

### CHESAPEAKE STATION MENU

- Mixed Greens with Assorted Dressings
  - Cole Slaw
  - Chilled Shrimp, Oysters & Clams on the Half Shell with Cocktail Sauce
  - Hot Old Bay Spiced Crabs (three per person)
  - Pit Style Carved Beef (attendant required @ \$150)
  - Seared Chesapeake Bay Rockfish with Lobster Infusion
  - Country Fried Chicken
  - Corn on the Cob
  - Haricot Verts
  - Steamed Yukon Potatoes
  - Jalapeno Corn Bread & Flavored Biscuits
  - Assorted Whoopie Pies, Smith Island Cake & Fresh Berries
- \$78\*

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# weddings

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## IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

## CEREMONY

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The jewel-toned colors in our ballrooms offer a striking backdrop for your event. With both indoor and outdoor venues, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Executive for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.

The Ceremony Fee Includes the Following Services:

Ceremony Set Up

Staging

Chairs

Private Holding Room for the Bride and Her Attendants

Audio Sound Package\*

Ceremony Breakdown

\*Includes Wireless Hand Held Mic, Wireless Lavalier Mic, Mixer, CD/iPod/iPad Patch and Speakers



# weddings

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## DISCOVER THE EXPERIENCE.

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your own wedding planner to ensure the perfect wedding.

## RECEPTION

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### INCLUDED IN ALL PACKAGES (Complimentary)

Renaissance Certified Wedding Event Planner,  
Dedicated to You and Your Dream Wedding

Five Hours of Open Bar Service

Waterfront Room for Bridal Party's Private  
Cocktail Reception

Champagne Toast

Chivari Chairs and Cushions

Staging, Dance Floor, and Tables for Cake, Place Cards, Gifts  
and Guest Book

Wedding Cake Service on Hand Painted Plates

Reduced Meal Pricing for Vendors and Children (Ages 3-12)

Suite for Bride and Groom on Your Wedding Night

Changing room for Bride on Wedding Day

Distribution of Your Gift/Welcome Bags for Guests at Front  
Desk Upon Check-In

Special Room Rates for Your Overnight Guests

Customized Website for Your Guests' Reservations

Complimentary Wedding Software and Customized Webpage

Marriott Rewards Points for Your Dream Honeymoon

Complimentary Menu Tasting for Up to Six Guests



## EVENING WEDDING PACKAGES

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### The Essential Wedding Package \$115\*

The Essential Wedding Package Also Includes a Choice of Specialty Linen OR Silver or Gold Charger Plates to add that finishing touch

5 Hours of Premium Open Bar Service

50,000 Marriott Rewards Points

#### Cocktail Hour

##### BAR SERVICE

Five Hours of Premium Open Bar Service

##### HORS D'OEUVRES

To be Butler Passed

A Selection Six Hors D'oeuvres for Your Guests

### Three Course Plated Dinner Service

#### SOUP OR SALAD COURSE

#### ENTRÉE COURSE

Please Pre-Select One Entrée for Your Guests:

Poultry

Fresh Seasonal Fish

Beef

Duet (available for an additional \$3 per person)

#### DESSERT COURSE

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Each Wedding Plated Dinner will be served with chef recommended starch, seasonal local vegetables, freshly baked Renaissance rolls and coffee service.

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### The Premier Wedding Package \$145\*

The Premier Wedding Package Builds on the Essential Package to Create an Even More Memorable Occasion and also includes:

An Unforgettable Arrival for your Guests As They are Welcomed with Butler Passed, Infused Champagne

Five Hours of Top Shelf Open Bar Service plus Signature Cocktail

Butler Passed Hors D'oeuvres

Two Hors D'oeuvres Displays and/or Action Stations During Cocktail Hour

Elegant Three Course Dinner plus Intermezzo

Both Upgraded Linen and Silver or Gold Charger Plates

75,000 Marriott Rewards Points

#### Cocktail Hour

##### BAR SERVICE

Five Hours of Open Top Shelf Bar Service

##### HORS D'OEUVRES

To be Butler Passed

A Selection Eight Hors D'oeuvres for Your Guests

Displayed Hors D'oeuvre and Stations

Your Choice of Two Elegant Displayed items or

Action Stations with Uniformed Chefs Serving Your Guests

### Three Course Plated Dinner Service plus Intermezzo

#### SOUP OR SALAD COURSE

#### INTERMEZZO

#### ENTRÉE COURSE

You May Pre-Select up to Two Entrées for Your Guests:

Poultry

Fresh Seasonal Fish

Beef

Duet

#### DESSERT COURSE



## RECEPTION MENU OPTIONS

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### Opulent Wedding Package \$180\*

The Opulent Wedding Package offers:

An Unforgettable Arrival for your Guests As They are Welcomed with Butler Passed Champagne Cocktails or Signature Drink

Five Hours of Executive Brand Open Bar plus Signature Cocktail Specialty Bar of Choice

Complimentary Harborview Guestrooms for Parents of Bride and Groom on Wedding Night (2 room nights total)

Three Hors D'oeuvre Displays and/or Action Stations During Cocktail Hour

Elegant Four Course Dinner with Intermezzo

Upgraded Hors D'oeuvres and Entrée Selections

Tablesides Wine Service

Guest's Choice of Entrée (Order Taken Tableside)

Ivory Printed Menu Cards at Each Table Setting

Upgraded Linen, Silver or Gold Charger Plates and Dramatic Lighting Effects

75,00 Marriott Rewards Points

#### Cocktail Hour

##### BAR SERVICE

Five Hours of Open Executive Bar Service

##### HORS D'OEUVRES

To be Butler Passed

A Selection Eight Hors D'oeuvres for Your Guests

Displayed Hors D'oeuvres and Stations  
Your Choice of Three Elegant Displayed items or  
Action Stations with Uniformed Chefs Serving Your Guests

#### Four Course Plated Dinner Service

##### SOUP OR SALAD COURSE

##### APPETIZER COURSE

##### INTERMEZZO

ENTRÉE COURSE please select two for your guests to choose from

Tablesides Entrée Selection of:

Poultry

Fresh Seasonal Fish

Beef

Duet

##### DESSERT COURSE

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Each Wedding Plated Dinner will be served with chef recommended starch, seasonal local vegetables, freshly baked Renaissance rolls and coffee service.

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## To Be Butler Passed

\*indicates item is available with Opulent Package or for an additional \$1.50 each

### earth

hot

tempura asparagus with miso aioli  
boursin & spinach stuffed mushrooms  
vegetable pehkoras with tamarind sauce  
vegetable samosas with minted yogurt sauce  
gruyere & leek tart

cold

zucchini, tomato, and basil bruschetta on garlic crostini  
watermelon and goat cheese skewers  
strawberry and blue cheese skewers with cherry drizzle  
miniature dippers of red pepper hummus with sky high bread sticks  
\*pistachio crusted grapes with blue cheese and truffle oil

### land

cold

prosciutto de parma and cantaloupe relish  
antipasto skewers  
prosciutto, herbed cheese and red pepper roulade  
\*chilled potato latke topped with beef tenderloin and raspberry jam

## RECEPTION HORS D'OEUVRES

hot

veal wellington with dijon cream  
seared beef tenderloin served on crostini with pesto  
hibachi beef skewers  
\*pecan crusted baby lamp chops

air

cold

pulled chicken with cantaloupe and honeydew slaw on crostini  
spiced asian chicken and cashew nut croustade on wonton crisp  
spicy chicken with peanut and sesame soy dipping sauce  
truffle risotto with duck confit spoons

hot

mediterranean chicken skewers with tzatziki sauce  
miniature chicken cordon bleu  
tandoori chicken  
sesame and coconut crusted chicken with orange dipping sauce  
lemongrass chicken sate with roasted peanut sauce

sea

cold

sea scallop ceviche, with avocado and plantain crisp  
smoked salmon pinwheel with caper cream cheese, fresh chives  
\*tuna tartare with sesame chili oil and seaweed salad on fish spoon  
\*lobster cobbler  
\*mini new england lobster rolls on local split top potato roll

hot

crispy wonton wrapped shrimp with hot and sour sauce  
miniature crabmeat barquette and old bay hollandaise  
miniature crab cakes  
\*skewered thai shrimp on chopsticks

### Specialty Items and Stations

#### SPECIALTY ITEMS

(can be included as a passed item or as a station in Opulent Package)

#### \*shooters (soup and otherwise)

lobster bisque, cumin cream white bean volute and cream truffle  
tomato bisque with grilled cheese crouton  
cucumber melon with fresh mint  
spicy gazpacho with bloody mary marinated jumbo shrimp (+\$1)  
apple calvados and cheddar soup w/brioche  
natty boh oysters  
oysters cioppino w/fennel & cilantro

#### \*sushi

california rolls, spicy tuna rolls, sushi nigiri, sashimi

#### STATIONS (no attendant required)

mini vegetable crudités  
yellow and zucchini squash, red bell pepper, baby carrots with avocado  
ranch dressing served on a bed of wheat grass

charcuterie display  
prosciutto, salami, pate, mortadella, cheddar, goat cheese, smoked  
blue, and triple cream brie

cheese board  
selection of artisan cheeses paired with a trio of seasonal  
spreads, garnished with dried fruits and assorted nuts, served  
with crackers, crackle flat breads and french baguettes

#### slider station:

seared jumbo lump crab sliders served with wasabi remoulade  
mini bison slider served with house made texas bbq sauce  
carolina pulled pork served with spicy pickle relish &  
blue cheese slaw

#### CARVED TO ORDER

please select one of the following:

pepper crusted tenderloin of beef with natural thyme jus  
lollipop lamb chops with a mint demi  
herb roasted turkey breast  
salmon  
mojo marinated sliced flank steak  
traditional peking duck with moo shu pancakes and hoisin sauce

#### ACTION STATIONS (attendant required)\*

\*burgers and fries  
kobe beef sliders  
grilled marinated portobello slider on local potato bread with goat  
cheese mousse  
teriyaki salmon slider with fresh pineapple  
all burgers served with a trio of duck fat fries (sweet potato, sea salt and  
pepper, and asiago dusted)

\*crab cake station  
miniature crab cakes served with fried green tomato, cilantro  
sour cream & sweet chili sauce

shrimp n grits  
mascarpone enriched grits and grilled gulf shrimp with baby zucchini

\*oyster station  
oysters casino, three types of fresh shucked oysters, fried po' boy  
sandwich with tartar sauce on a mini sourdough roll

mash-tini bar  
creamy mashed potatoes or parmesan risotto piped into martini  
glasses, ready to be topped with herbed butter, cheddar cheese, crispy  
bacon, sour cream, sautéed mushrooms or au jus

pad thai station  
tender rice noodles with choice of shrimp or beef  
with peanuts, ginger, garlic, assorted  
vegetables, tofu, sautéed with fish sauce  
and tamarind.  
Assorted dim sum with traditional dipping sauces

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\*Indicates that item/station is available only with the Opulent  
Wedding Package or for an additional fee.  
If station is added to either the Essential or Premiere Wedding  
Packages, a \$175 attendant fee will be required.



# weddings

BY RENAISSANCE® HOTELS

## Wedding Dinners

### Soup

award winning Maryland crab chowder

chilled strawberry champagne soup

freshest seasonal soup  
(we will tailor your selection to the season of your event or color of your wedding)

### Salads

lola rosa, frisée & red hickory lettuce, wrapped in cucumber with pencil asparagus, tomato relish & balsamic reduction

baby arugula, caramelized pecans and shaved sweet onions with polenta croutons and strawberry vinaigrette

field green salad with teardrop tomato, chèvre cheese, candied pecans & pink peppercorn dressing

\*crab avocado salad with alfalfa Sprout, frisée lettuce and sweet pepper rémoulade

arugula & spinach salad with roasted pears, candied walnuts & spanish blue cheese served with a champagne vinaigrette

## DINNER SELECTIONS

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### Intermezzo

lemon-ginger sorbet presented on shaved ice with rose petals  
(seasonal sorbet also available)

### Appetizers

grilled tiger shrimp with cheddar grits and kaffir lime leaf with pepper coulis

butternut squash ravioli with curry sauce

lobster ravioli with a lobster cognac cream sauce & topeka caviar

shrimp nest – shrimp ceviche served in a cucumber nest with a mango chip

white truffle ravioli with wild mushrooms & garlic cream

braised pork belly with red miso glaze & baby spinach

lobster risotto with sea scallop & salsa verde

pistachio dusted dry pack scallops with wilted greens and roasted corn relish

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Each Plated Dinner will be served with chef recommended starch, seasonal local vegetables, freshly baked Renaissance rolls and coffee service.

\*Indicates that item/station is available only with the Opulent Wedding Package or for an additional fee.



# weddings

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## DINNER SELECTIONS

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### Entrées

#### land

sliced beef tenderloin with shallot chianti sauce

seared beef filet mignon with mushroom ragout and périgourdine sauce

rosemary rubbed new york strip steak with roasted tomato demi-glace

braised short ribs with sun-dried cherry bbq sauce

#### air

porcini dusted breast of chicken with tarragon scented au jus

chicken chesapeake with lobster béchamel

#### sea

braised wild atlantic salmon with braised tuscan kale and sorrel sauce

lime and ginger seared salmon served with citrus butter sauce

herb crusted george's bank cod with lentils and caper beurre blanc

grilled swordfish with pineapple salsa

\*six ounce crab cake with red pepper sauce and corn relish

### Duet Entrées

black cod with caramelized fennel cucumber salad & sliced tenderloin of beef with port wine reduction

oven roasted organic chicken breast with jumbo lump crab cake and meyer lemon sauce

baltimore surf & turf - seared petite filet mignon & jumbo lump crab cake with whole grain mustard demi glaze

seared petite filet mignon with port wine reduction & herb crusted chicken breast with citrus cream sauce

### Desserts

opera cake- six layers of almond jaconde filled with dark chocolate ganache & mocha buttercream finished with crème anglais, whipped cream & chocolate covered espresso bean

flourless chocolate & cherry cake- rich, dense chocolate cake with a dark chocolate glaze

caramelized pear square- layers of caramel & pear mousse covered with brown sugar roasted pears, whipped cream & a gaufrette

imported baby strawberries along with champagne and strawberry mousse fill a delicate almond cake

mixed berries served in a champagne flute with a sauvignon sauce



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## ENHANCEMENTS

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The enhancements below can be added to any of the Renaissance Wedding Packages

Wine Service with Dinner – Consult Your Catering Professional for Pricing

Raw Bar to Include: Clams, Oysters & Shrimp \$5 per piece Served Over Ice with Fresh Lemon & Cocktail Sauce (recommended 2 pieces per person/per item minimum)

Liquid Dessert Station \$18 per person Assortment of Flavored Liquors Served with the Corresponding Dessert. A Selection of Three Different Liquors Are Included in the Station Pricing.

Viennese Table \$10 per person

Assorted Cakes, Miniature Pastries & Seasonal Fruit with Whipped Cream

Cheesecake Pops with Assorted Sauces \$6 per person

Late Night Chicken-n-Waffles Station \$10 per person

Baltimore Dessert Table- \$8 per person An Assortment of Area Favorites to Include Whoopie Pies, Smith Island Cake, Berger Cookies and more

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## RECEPTION BAR

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### Premium Bar Service Includes:

Spirits: Gordon's Vodka, Cruzan Aged Light Rum, Gordon's Gin, Grant's Family Reserve Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Especial Gold, & Korbel Brandy  
Wines to Include: Premium Level Chardonnay, Cabernet, and Merlot and Frexinet Champagne

Domestic Beer: Budweiser, Samuel Adams, Miller Lite & O'Douls

Imported Beer: Amstel Light, Corona, Heineken & Bass Ale

Non-Alcoholic: Assorted Soft Drinks & Bottled Waters

### Top Shelf Bar Service Includes:

Spirits: Absolut 80 Vodka, Bacardi Superior and Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label, Maker's Mark, Jack Daniels, Canadian Club, Jose Cuervo 1800 Silver, Korbel Brandy  
Cordials: Bailey's, Kahlúa, Amaretto DiSaronno & Grand Marnier

Wines: Top Shelf Level Chardonnay, Cabernet and Merlot, Korbel Champagne

Domestic Beer: Budweiser, Clipper City, Miller Lite, Yuengling & O'Douls

Premium Beer: Amstel Light, Corona, Heineken, Stella Artois & Sam Adams Non-Alcoholic: Assorted Soft Drinks & Bottled Waters

Non-Alcoholic: Assorted Soft Drinks & Bottled Waters

### Executive Brand Bar Service Includes:

Spirits: Grey Goose & Ketel One Vodkas, Bombay Sapphire, Bacardi, Johnnie Walker Black, Chivas Regal, Knob Creek, Patron Silver, Crown Royal & Hennessy VS

Cordials: Bailey's, Kahlúa, Amaretto DiSaronno & Grand Marnier

Wines: Executive Level Chardonnay, Cabernet, and Merlot Selections, Korbel Champagne (choice of Brut or Rose)

Domestic Beer: Budweiser, Clipper City, Miller Lite, Yuengling & O'Douls

Premium Beer: Amstel Light, Corona, Heineken, Stella Artois & Sam Adams Non-Alcoholic: Assorted Soft Drinks & Bottled Waters

\*One bartender per 75 attendees included (additional bartenders at \$225 each)

### Specialty Beverage Stations:

Martini Bar with Assorted Vodkas and Mixers

Mojito Bar with Assorted Rums, Fruit and Mixers

Gourmet Coffee Bar with Chocolate Shavings, Flavored Syrups, and Cordials

\*Ice Luge Available for Additional Fee



## RECEPTION BAR continued

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### Wines by Renaissance

#### WHITE WINES

Mumm Napa "Brut Prestige" \$42  
Piper Sonoma Brut \$53  
Moet & Chandon Champagne \$130  
Snoqualmie Reisling "Naked" \$48  
Casa Lapostolle Sauvignon Blanc \$48  
Whitehaven Sauvignon Blanc \$67  
Ecco Domani Pinot Grigio \$48  
Ferrari-Carano Fume Blanc \$60  
Clos du Bois Chardonnay \$43  
William Hill Chardonnay \$47  
*\*Bonterra Chardonnay \$50*  
Sonoma Cutrer Russian River Ranches  
Chardonnay \$73

#### RED WINES

Mark West Pinot Noir \$50  
Kim Crawford Pinot Noir \$78  
Gloria Ferrer Pinot Noir \$75  
*\*Casa Lapostolle Merlot \$50*  
J. Lohr Estates Merlot \$61  
Duckhorn Merlot \$89  
Alamos Malbec \$42  
Rosemount Estate Shiraz \$44  
Aquinas Cabernet Sauvignon \$50  
Hess Select Cabernet Sauvignon \$58  
Ferrari-Carano Cabernet Sauvignon \$70  
Rodney Strong Cabernet Sauvignon \$72  
Rancho Zabaco Sonoma Heritage Vines Zinfandel \$55  
Rosenblum Vintner's Cuvee XXX Zinfandel \$48

#### HOUSE WINES

Freixenet Blanc de Blancs \$35  
Beringer Vineyards White Zinfandel \$40  
Stone Cellars by Beringer Pinot Grigio \$40  
Stone Cellars by Beringer Chardonnay \$40  
BV Century Cellars Chardonnay \$44  
Stone Cellars by Beringer Merlot \$40  
BV Century Cellars Merlot \$44  
Stone Cellars by Beringer Cabernet  
Sauvignon \$40  
BV Century Cellars Cabernet Sauvignon \$44

#### ADDITIONAL HOURS OF BAR

Premium Brands \$9  
Top Shelf Brands \$11  
Executive Brands \$14

*\*items listed in green are organic or made with organically grown grapes*

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**DISCOVER RENAISSANCE  
SIGNATURE DETAILS.**

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guest rooms to private pre-reception areas, breathtaking indoor and outdoor ceremony and reception venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guestbooks. Renaissance can create a day that's special for everyone.

**SIGNATURE DETAILS**

- Dramatic Up Lighting \$45 per light
- Customized Gobo Light \$225 per light
- Chocolate Menu Cards \$10 per card
- Personalized Menu Cards Printed with Your Wedding Menu and Placed at Each Place Setting \$1 per card
- Rest Room Attendant \$225
- Specialty Dance Floor \$1200 and up
- Pin Spotting \$75 per single spot, \$150 per double spot

**PACKAGES**

**Video Memories**

Screen, Projector and DVD	\$350
42" Plasma TV and DVD	\$175

<b>Specialty Lighting</b>	100 Guests	101-175	176 and Up
	\$675	\$975	\$1450

- LED Uplights
- Cake Spot
- Head Table Spot
- Monogram Gobo
- Breakup Patterns

# weddings

BY RENAISSANCE® HOTELS

for more information visit  
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