

*weddings*  
BY RENAISSANCE® HOTELS

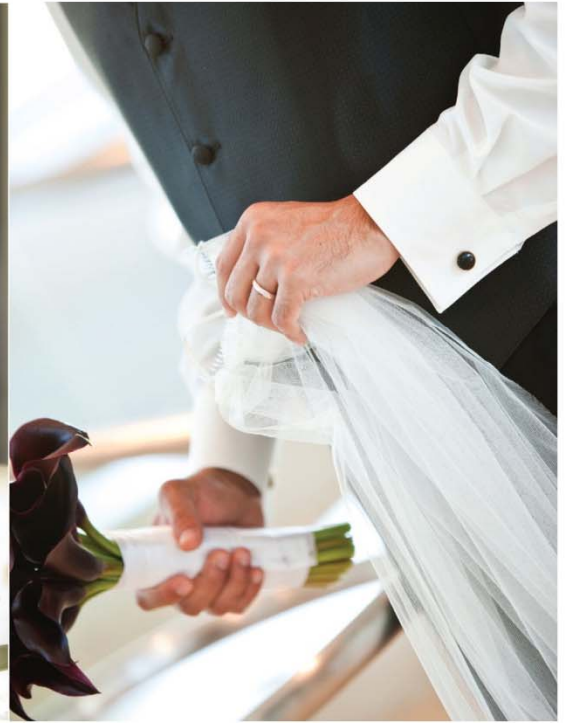


# weddings

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# weddings

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**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

The Renaissance Schaumburg Convention Center Hotel's evocative architecture, inspired design, and whimsical touches are wondrously blended to enthrall the senses and leave you inspired.

Our wedding planners will create a sensationally sophisticated event that leaves a lasting impression. Be captivated by the decadence of the day secure in the knowledge that we have anticipated your every need and given our attention to even the smallest of details. Tantalize your palette with deliciously chic culinary expressions.

Whether you are timeless, cosmopolitan, fashionable or glamorous, allow our wedding planners to design a delightful experience which articulates your personality and distinct style. Our inspiring array of options, True Romantic, Urban Chic, Modern Lux, and Indulgence, all feature exquisite fare from the masterful mind of our award winning culinary team.

It's time to discover a hidden gem.  
We invite you to embrace the unexpected.



# weddings

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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.

## VENDORS

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### DÉCOR VENDOR

For décor, flowers, entertainment and event theme production we recommend our preferred vendor Botanicals at 773.782.0800

### TRANSPORTATION VENDOR

For transportation services to and from The Renaissance Schaumburg Convention Center Hotel, we recommend our preferred vendor Eved Services at 847.303.4183

### PRICING

A taxable service charge (currently 24%) and sales tax (currently 11.5%) will be added onto all pricing. Sales tax and service charge are subject to change. 2013 menu pricing is subject to an annual increase of 5%.

### MINIMUM REVENUE

A beverage and food minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only beverage and food ordered thru the hotel will apply.



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## 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

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Conveniently host all the wedding events in one location to inspire your guests. Whether you are planning a casual or formal affair, explore having your rehearsal dinner at the Renaissance Schaumburg Convention Center Hotel.

Discover private event spaces that are sophisticated in style and a menu that is eclectic and diverse for all palates. From a reception style menu to a dinner buffet or plated entree, your options are endless.

For a unique dining experience, Sam and Harry's is a progressive steak house offering wet aged prime beef and a fresh seafood menu which changes daily. The private dining room is a hidden gem, elegant yet comfortable, and seats up to twenty-eight guests. Entertain in exclusivity as three-hundred bottles of wine spanning nine countries around the world surround the walls of your memorable evening.



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## CEREMONY

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**CEREMONY | \$10**  
(Minimum Fee of \$1,000 Will Apply)

Set-Up and Room Usage Fee Includes  
Standard Hotel Banquet Chairs  
Staging for the Ceremony  
One Wired Microphone  
Two Complimentary Dressing Rooms

### 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.



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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.

## TRUE ROMANTIC

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### AN ENCHANTING EVENING

Four-Hours of Unlimited Cocktail Service  
Butler Passed Hors d'oeuvres  
Champagne Toast  
Wine Service  
Elegant Four Course Dining  
Soup | Salad | Entrée | Dessert  
Custom Designed Wedding Cake

### CLASSIC DÉCOR

White Floor Length Cotton Table Linen  
Cotton White Napkins  
Votive Candles

### BEVERAGE

Smirnoff, Bacardi Superior, Maker's Mark, Dewars,  
Beefeater, Canadian Club, Cuervo Gold & Korbel  
Renaissance Select Chardonnay,  
Cabernet Sauvignon & Merlot  
Imported & Domestic Beer  
Assorted Soft Drinks, Mineral Waters & Fruit Juices



## TRUE ROMANTIC

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### FOUR COURSE DINING

#### SOUP

Puree of Porcini and Oyster Mushrooms, Chive Truffle

Tuscan Vegetable Broth, Cannellini Beans and Black Kale

Potato Leek, Thyme, Bacon and Crispy Shallots

#### SALAD

Caesar

Shaved Reggiano Cheese, Garlic Crouton, Caesar Dressing

Field Greens

Grape Tomato, Shallots, White Balsamic Dressing

#### ENTRÉE

**Garlic-Thyme Chicken** | \$98

Fingerling Potatoes, Pan Jus

**Citrus Crusted Whitefish** | \$99

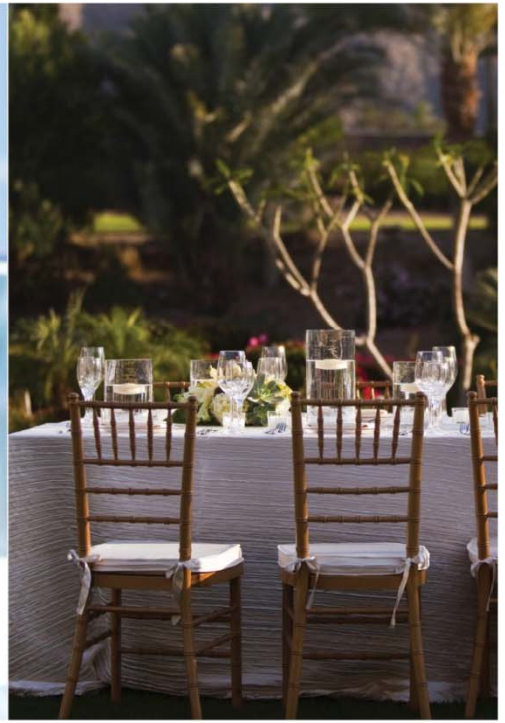
Red Quinoa, Chervil Butter

**Grilled Sirloin** | \$108

Scallion Mashed Potatoes, Wild Mushroom Sherry Reduction

#### DESSERT

Buttercream Wedding Cake



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## URBAN CHIC

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### **A PROVOCATIVE EVENING**

Four-Hours of Unlimited Cocktail Service  
Butler-Passed Hors d'oeuvres  
One Chef Attended Station  
Champagne Toast  
Wine Service  
Unique Five-Course Dining  
Soup | Salad | Intermezzo | Entrée | Dessert  
Custom Designed Wedding Cake

### **TRENDY DÉCOR**

Stylish White Floor Length Satin Lamour Table Linen  
Decorative Glass Charger Plates  
White Satin Napkins  
Votive Candles

### **BEVERAGE**

Absolut 80, Skyy, Bombay Sapphire, Chivas Regal,  
Jack Daniel's, Captain Morgan, Glenfiddich, Seagram's VO,  
1800 Silver & Courvoisier VS  
Renaissance Select Chardonnay,  
Cabernet Sauvignon & Merlot  
Imported & Domestic Beer  
Assorted Soft Drinks,  
Mineral Waters & Fruit Juices



## URBAN CHIC

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### SELECTION OF ONE STATION

Enhanced with Beverage Pairings

### FROMAGERIE

Imported and Domestic Cheese Display

Baked Goat Cheese en Croute, Honey, Pistachios, Moscato Grapes  
Morbier, Pears in Port Wine, Candied Pecans, Artisan Baguettes,  
Lavosh, Fruit Jams

### WINE FLIGHT | \$10

Chef to Determine Wines to Compliment and Enhance

### GASTRO PUB

Charcuterie

Smoked Polish, Knockwurst and Bratwurst

Pate Campagne, Chicken Liver Pate

Artisan Breads, Caramelized Onions

Gherkins, Assorted Mustards

### MICROBREW | \$10

Unique Assortment of Local Microbrews

### FLATBREAD

Soft Green Salad, Vine Ripened Tomatoes, Grana Padano

Cheese, Ciabatta Croutons, Herb Vinaigrette, House Marinated  
Country Olives.

Choice of Four Selections

Chicken and Smoked Gouda, Spinach and Artichoke,

Fennel Sausage and Rapini, Mushroom and Leek,

Potato and Truffle Cheddar, Eggplant Caponata,

Four Cheese and Roasted Garlic, Sundried Tomato and Mozzarella.

### SIP | \$10

Red Sangria, Fresh Fruit Garnish.

Pomencello Martini, Carmelized Lemon Twist

FIVE COURSE DINING

**SOUP**

Porcini “Cappuccino”, Thyme Madeline  
Chicken and Truffle Dumplings  
Yukon Potato Bisque, Cheddar-Chive Biscuit

**SALAD**

Frisée  
Goat Cheese, Preserved Red Onion,  
Roasted Whole Almonds, Pear Vinaigrette

Tomato Confit  
Soft Greens, Haricot Verts, Opal Basil Vinaigrette

Lobster Mango Spring Roll  
Daikon Slaw, Apricot Vinaigrette

**INTERMEZZO**

Champagne Sorbet  
Mandarin Sorbet, Sour Cherry Broth  
Minted Melon Granita  
Riesling Poached Pear Sorbet

**ENTRÉE**

**Organic Chicken** | \$103  
Butter Bean Cassoulet, Sausage  
Roasted Peppers and Savoy Spinach

**Housemade Peking Duck Breast** | \$105  
Chinese Black Rice, Leeks, Shiitake, Carrot Chiffonade

**Seared Big Eye Tuna** | \$109  
Asparagus, Olives, New Potatoes, Lemon Capers Butter

**Provencal Snapper** | \$109  
Tomatoes, Artichokes, Capers, Fingerling Potatoes, Ouzo Butter

**Bells Porter Braised Short Rib** | \$112  
Cauliflower Risotto, Knob Onions, Baby Vegetables

**Center Cut Beef Tenderloin** | \$115  
Truffle Potato Puree, Button Mushrooms, Torpedo Shallots and  
Green Beans

**DESSERT**

Buttercream Wedding Cake



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## MODERN LUX

### CUTTING EDGE DÉCOR

Fashionable Bars with Specialty Lighting  
Glamorous Floor Length Satin Lamour Table Linen  
Satin Lamour Napkins in Your Choice of Color  
Decorative Glass Charger Plates  
Votive Candles

### AN EXQUISITE EVENING

Four-Hours of Unlimited Cocktail Service  
Butler-Passed Hors d'oeuvres  
One Deluxe Chef Attended Station  
Champagne Toast  
Wine Service  
Sensational Five-Course Dining  
Appetizer | Salad | Intermezzo | Entrée | Dessert  
Custom Designed Wedding Cake  
Dessert Enhancement  
International Coffee Display

### BEVERAGE

Ketel One, Belvedere, Grey Goose, Tanqueray,  
Pirate XO Reserve, Knob Creek, Crown Royal,  
Johnnie Walker- Black Label, Patron Silver, Hennessy XO,  
Bailey's Irish Cream, Disaronno Original,  
Drambuie, Frangelico & Kahlua  
Renaissance Select Chardonnay,  
Cabernet Sauvignon & Merlot  
Imported & Domestic Beer  
Assorted Soft Drinks,  
Mineral Waters & Fruit Juices



## MODERN LUX

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### SELECTION OF ONE DELUXE STATION

Enhanced with Beverage Pairing

#### RISOTTO

Wild Mushroom, Porcini Cream

Pork Belly, Balsamic Gastrique

Chicken Confit, Black Pepper, Asiago Barolo, Herb Chevre

#### SAVOR | \$10

Chef to Determine Wines to Compliment and Enhance

#### SEA & PRAIRIE

Nantucket Bay Scallops St. Jacques, Oyster Mushrooms

Artichokes and Goat Cheese en Croute, Manzanilla Olive Pesto

Grilled Flat Iron Steak a la Oscar

Pastrami Salmon, Potato Scallion Cake, Chardonnay Mustard Cream

#### TASTE | \$10

Chef to Determine Wines to Compliment and Enhance

#### SUSHI AND DIM SUM

Assorted Maki, Nigiri, Sashimi

Soy, Ginger, and Wasabi

Assorted Dim Sum

#### FUSION | \$10

Yuzu Collins, Candied Lime Wheel

Lychee Martini, Cherry Stuffed Lychee



**MODERN LUX**

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**FIVE COURSE DINING**

**APPETIZER**

Orange Dusted Tiger Shrimp Cocktail  
Heirloom Tomato-Avocado  
Horseradish Essence

Potato, Mushroom Lasagna  
Creamy Leeks, Sage Pesto

Short Rib Canneloni  
Spinach, Pearl Onions  
Gruyere Fondue

Brandied Lobster Bisque  
Chive Popovers

Blue Crab and Avocado Timbale  
Charred Tomato, Pasilla Chile Oil

**SALAD**

Baby Spinach, Red Endive  
Red Onion, Candied Walnuts,  
Chevre, Mission Figs

Frisée  
Citrus Glazed Beets, Gorgonzola,  
Mandarins, Walnut Vinaigrette

Arugula  
Poached Fennel, Orange, Pistachio,  
Roasted Shallot Vinaigrette

Red-Green Baby Romaine, Endive  
Cucumber Ribbons, Piquillo Chile,  
Manchego Crisps

**INTERMEZZO**

Blood Orange Sorbet  
Peach Sangria Sorbet  
Lemongrass Granita  
Watermelon Sorbet



## MODERN LUX

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### FIVE COURSE DINING

#### ENTRÉE

##### **Organic Chicken**

**Coq Au Vin Style** | \$121

Smoked Bacon, Pearl Onions,  
Carrots, Celeriac Puree

**Thyme Scented Chicken** | \$121

White Cheddar Grit Cake,  
Broad Bean Fricassee

**Oven Poached Halibut** | \$134

Fava Bean Mash, Tomato Confit  
Hazelnut Brown Butter

**Potato Crusted Coho Salmon** | \$130

Flageolet Beans, Kale  
Herb Fumet

**Peppered Tenderloin** | \$139

Twice Baked Yukon, Cipolline Onions  
Pencil Asparagus, Malbec Reduction

**Grilled Filet Mignon** | \$141

Smashed Blue Cheese Fingerling Potatoes, Green  
and Wax Beans

#### DESSERT

Buttercream Wedding Cake

#### MARTINI STYLE

##### **CHOCOLATE FONDUE**

Mini Martini Glasses of Dark Chocolate  
Orange, White Chocolate Bailey's Fondue  
Brochette of Strawberry, Raspberry, Pound  
Cake

#### INTERNATIONAL

##### **COFFEE STATION**

Coffee, Decaffeinated Coffee, Hot Tea  
Served with Whipped Cream, Chocolate  
Shavings, Orange Zest, Cinnamon Sticks



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## INDULGENCE

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### A LUXURIOUS EVENING

Five-Hours of Unlimited Cocktail Service  
Two Signature Cocktails for Reception  
Butler-Passed Hors d'oeuvres  
One Chef Attended Station  
Deluxe Champagne Toast  
Deluxe Wine Service  
Lavish Six-Course Dining  
Appetizer | Soup | Salad | Intermezzo | Entrée | Dessert  
Custom Designed Wedding Cake  
Sweet Dreams Dessert Display  
International Coffee Station

### EXCLUSIVE DÉCOR

Dramatic Bar Design with Specialty Lighting  
Glamorous Floor Length Satin Lamour Table Linen  
Satin Lamour Napkins in Your Choice of Color  
Decorative Glass Charger Plates  
Gold or Silver Chivari Chairs  
Votive Candles

### PAMPER WITH DELIGHT

Elite Bridal Suite for the Evening  
Two Suites for Parents of the Bride & Groom  
Maximum 100,000 Marriott Rewards Points  
Complimentary Breakfast Buffet for Fifteen Guests  
at Sam & Harry's Restaurant

**BEVERAGE**

Ketel One, Belvedere, Grey Goose, Tanqueray,  
Pirate XO Reserve, Knob Creek, Johnnie Walker-Black Label,  
Crown Royal, Patron Silver, Hennessy XO, Bailey's Irish Cream,  
Disaronno Original, Drambuie, Frangelico & Kahlua  
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot  
Imported & Domestic Beer  
Assorted Soft Drinks, Mineral Waters & Fruit Juices

**SELECTION OF ONE DELUXE STATION**

Enhanced with Beverage Pairing

**PLENTITUDE**

Smoked Lamb Bacon, Candied Parsnip  
Caramelized Scallop, Pork Belly, Tangerine Horseradish Glaze  
Macaroni and Taleggio Cheese, Porcini Mushrooms.

**MAJESTY**

Oyster and Caviar Station

**VODKA | \$20**

Assorted Chilled Vodka

**OPULENCE**

Lobster, Truffle Potato Parfait  
Seared Foie Gras en Croute, Cognac Zabayon  
Wagyu Beef Tataki, Yuzu Vinaigrette

**CHAMPAGNE | \$20**

Assorted Champagne

SIX COURSE DINING

**APPETIZER**

Honey Lacquered Quail  
Amaranth, Red Rice  
Goji Berry Gastrique

Chicken Fried Sweetbreads  
Fava Beans, Candied Lemon and Mint  
Herb Brown Butter

Lobster and Langostine Terrine  
Asparagus, Micro Chervil, Saffron Aioli

**SOUP**

Italian Wedding Soup, Black Kale, Veal Croquette

Crimson Lentil Soup, Duck Confit, Foie Gras Crostino

Bantam Corn Broth, Pancetta, Baby Shiitake

**SALAD**

Baby Red Oak and Mache  
Oil Poached Artichokes, Haricot Verts  
Deviled Egg, Barrel Aged Sherry Vinaigrette

Baby Red and Green Romaine  
Endive, Shaved Radish, Fennel, Watercress,  
Cherry Balsamic Vinaigrette

Citrus Roasted Beet Carpaccio  
Frisee Baby Chard, Tangerine Horseradish Dressing

**INTERMEZZO**

Caramelized Pineapple Sorbet

Meyer Lemon Sorbet, Basil Broth

Green Apple Thyme Sorbet

Red Currant Amaretto Sorbet



INDULGENCE

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SIX COURSE DINING

**ENTRÉE**

**Veal Roulade** | \$178

Champignon Mushrooms, Savory Spinach  
Oloroso Sherry

**Poussin Supreme** | \$150

Foie Gras, Sour Cherry Mousse  
Moscato Liquor

**Lamb Wellington** | \$180

Parisienne Potatoes, Haricot Verts  
Sauce Périgourdine

**Sole Papillette** | \$155

Rock Lobster, Vegetables Paysanne  
Cherrystone Vin Blanc

**Grilled Wild Striped Bass** | \$155

White Asparagus, Baby Fennel  
Mussels a la Poulette

**Tournedos de Boeuf** | \$179

Truffle Celeriac Gratin  
Haricot Verts Bundle, Bordelaise

**Grilled Filet Mignon with Sweet Butter**

**Poached Lobster Tail** | \$205

Pencil Asparagus, Baby Twice Baked, Roasted Garlic  
and Shallot Butter

**DESSERT**

Fondant Wedding Cake

**SWEET DREAMS**

Fresh Fruit Tarts, Flourless Chocolate Cake  
Amaretto Cream Puffs, Lemon Meringue,  
Miniature Cheesecakes, Cannoli,  
Miniature Dessert Shots, Maple Pecan Tarts  
Chocolate Mousse Torte

**INTERNATIONAL COFFEE STATION**

Coffee, Decaffeinated Coffee, Hot Tea  
Served with Whipped Cream, Chocolate Shavings,  
Orange Zest, Cinnamon Sticks



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## HORS D'OEUVRES

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### OCEANS

Jonah Crab and Asiago Cheese Fondue, Edible Spoon  
Coconut Shrimp, Ginger, Cilantro, Orange Essence, Chile Sauce  
Tea Crusted Tuna Tataki, Wakami, Thai Curry-Lemongrass Broth  
Vanilla Infused Lobster Rangoon, Citrus Vinaigrette

### PRAIRIE

Bacon Wrapped Lamb Loin, Cassis Glaze  
Bacon Cipolline Onion and Gruyere Pizzette  
Short Rib Crostini, Wisconsin Cheddar, Sour Cherry Confit  
Peppered Tenderloin, Cambozola, Red Onion Marmalade

### POULTRY

Mini Chicken Cordon Bleu  
Cashew Chicken Spring Roll, Citrus Ponzu  
Green Curry Chicken Brochette, Scallion Vinaigrette  
Peking Duck Potstickers, Apricot Sweet and Sour Sauce

### MARKET

Artichoke and Roasted Garlic Goat Cheese Croquette  
Chilled Vegetable Spring Roll, Spicy Peanut Sauce  
Wild Mushroom Crostini, Arugula and Pecorino  
Crimini Mushrooms with Sundried Tomato and Smoked  
Mozzarella



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## WEDDING CAKES

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### FLAVORS

Yellow Chiffon, Devil's Food Cake, Lemon Cake  
Spice Cake, Marbled Cake, Red Velvet  
Chocolate Chip Cake

Carrot Cake, Banana Cake | \$1 Additional Per Guest

### FILLINGS

Strawberry or Raspberry Preserves,  
Vanilla or Chocolate Pastry Cream  
Cream Cheese, Fresh Strawberries, Fresh Raspberries  
Dark Chocolate, White Chocolate, Raspberry, Lemon, Mango  
or Peanut Butter Mousse  
Hazelnut, Coffee, Pistachio, Dark Chocolate, White Chocolate,  
Orange Mousse  
Cookies and Cream, Vanilla Malt Ball

### ICINGS

Buttercream – White or Ivory  
Fondant | \$2 Additional Per Guest



## AFTERGLOW

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### **COFFEE STATION | \$5**

Renaissance Select Coffee, Decaffeinated Coffee & Specialty Teas

### **INTERNATIONAL COFFEE STATION | \$9**

Coffee, Decaf, and Hot Tea Served with the Following: Whipped Cream, Chocolate Shavings, Orange Zest Cinnamon Sticks & Assorted Biscotti

### **CAPPUCCINO & ESPRESSO BAR | \$12**

Authentic Italian Coffee Drinks with an Attendant  
Minimum Guarantee of 150 is Required

### **ADULT ICE CREAM | \$10**

Two Flavors Passed on Mini Ice Cream Cones  
Car Bombe Ice Cream, Grasshopper Ice Cream, White Russian Ice Cream, Cherry Manhattan Ice Cream, Amaretto Sunrise Sorbet, Mojito Sorbet

### **LATE NIGHT | \$17**

Fried Chicken, Thyme Biscuit, Creole Remoulade  
Candied Pork Belly & Aged Cheddar Potato Skin  
BBQ Chicken and Smoked Gouda Potato Skin

### **LAST CALL | \$8**

Turbo Shandy  
Shock Top, Limencello,

The Solution

Miller Lite, Ginger Ale, Lime Juice

### **SIMPLY CHICAGO | \$15**

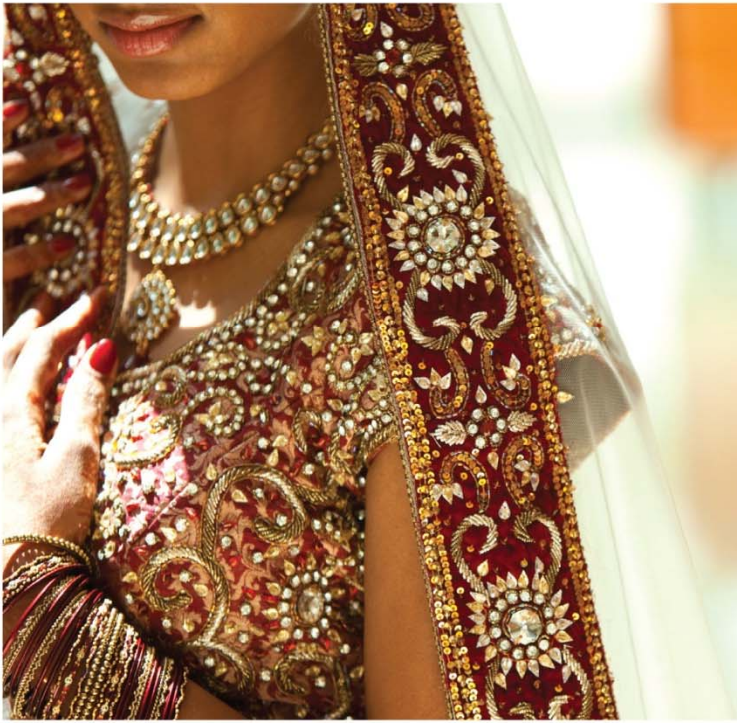
Assorted Deep Dish Pizzas, Italian Beef,  
Maxwell Street Polish Sausages

### **WESTERN COMFORT | \$15**

Mini Burgers, Housemade Chips, Veggie Paninis, Mini Grilled Cheese, Tomato Soup Shooters

### **OPPOSITES DO ATTRACT | \$10**

Assorted Flavored Mixed Nuts,  
Assorted Cookies, Two Flavors of  
Popcorn, Soft Pretzels &  
Cheese Fondue



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## GUILTY PLEASURES

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### **CHOCOLATE FONDUE | \$6**

Mini Martini Glasses of Dark Chocolate Orange,  
White Chocolate Bailey's Fondue  
Brochette of Strawberry, Raspberry, Pound Cake

### **THE SWEET SHOPPE | \$15**

Housemade Brittles, Bark & Smore Pops  
Assorted Cookies: Snickerdoodles, Oatmeal Cranberry,  
Peanut Butter, Chocolate Chip  
& Iced Monogram Sugar Cookies  
Individual Brownie Wedding Cakes  
Assorted Miniature Cupcakes

### **SWEET DREAMS | \$18**

Fresh Fruit Tarts, Flourless Chocolate Cake  
Amaretto Cream Puffs, Lemon Meringue,  
Miniature Cheesecakes, Cannoli,  
Miniature Dessert Shots, Maple Pecan Tarts  
Chocolate Mousse Torte

### **SWEET NOTHINGS | \$21**

Vanilla Bean Crème Brulee  
Berries and Cream  
Chocolate Covered Strawberries  
Cherry Almond Parfait  
Orange Ricotta Cheesecake  
Truffles, Caramels, and Chocolate Candies  
Dark Chocolate and Passion Fruit Bombe  
Pistachio Mascarpone Cones  
Opera Tart



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## SUNRISE

### CONGRATULATORY HOTEL BRUNCH | \$28

Assorted Juices, Coffee, Teas & Milks  
Assorted Crumb Cakes, Strudels &  
Flavored Croissants with  
Whipped Butter & Fruit Jellies  
Selection of Seasonal Sliced & Whole Fruits  
Assorted Cereals & Housemade Granola  
Assorted Yogurts  
Scrambled Eggs with Chives  
Smoked Bacon  
Peppered Hash Browns

### MIX AND MINGLE | \$10 each

Signature Drinks Fit for a Morning of Celebration

Mandarin Champagne Napoleon  
Mango Champagne Cocktail  
Peach Bellini  
Kiwi Mango Mint Cocktail  
Strawberry Cream Agua Fresca  
Ginger Apricot Mimosa  
Greyhound  
Abuela

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for more information visit  
[renaissancehotels.com/weddings](https://renaissancehotels.com/weddings)

