

weddings
BY RENAISSANCE® HOTELS



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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

General Information

WHEN IT COMES TO TYING THE KNOT, RENAISSANCE 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 wedding planner to ensure the ideal wedding. we can accommodate every wish and family tradition for you.

OUR HOTEL offers spectacular venues to make your wedding fairy tale perfect. we have award winning chefs will work with you to create a unique experience for family and friends. we'll handle all of the details so you can relax and enjoy your special day.



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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. Please feel to free to consult with us to make the perfect match.

OUR HOTEL

PARKING

valet parking is at the main hotel entrance for \$55 per car For a 24 hour period. discounted parking for the day of the wedding can be offered to your guests. parking charges may be added to the master account if desired.

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 24% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual 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. please consult with your event manager for availability.



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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

whether you are planning a casual affair or an evening of culinary luxury, allow the RENAISSANCE CHICAGO DOWNTOWN HOTEL to host your rehearsal dinner.

we offer 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 entrée, your options are endless. THE CONVENIENCE of hosting all your wedding events with the RENAISSANCE CHICAGO DOWNTOWN HOTEL is surely a way to inspire your guests.

SKYLINE TERRACE

a unique space that is secluded from hotel guests yet open to the beautiful view of the city. the terrace is on the third level with a stunning view of the chicago river. it offers serenity and elegance at the same time for you and your guests.

GREAT STREET RESTAURANT

for a more casual affair, treat your guests to dinner in our full-service restaurant, GREAT STREET.

GOLD COAST

an intimate and unique room with panoramic views of the city and the chicago river.



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CEREMONY

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.

TASTE AND STYLE

your celebration may include a champagne brunch, bountiful lunch buffet or a more formal sit down lunch. whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.

our newly renovated GRAND BALLROOM offers a striking backdrop as you become husband and wife. with over 30,000 square feet of event space, we have several flexible options for your ceremony.



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RECEPTION

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.

our menus feature plated entrees and an array of buffet style menu selections. opposite of ordinary, the variety on our menu is impressive in sight and taste.

CHOOSE FROM OUR THREE ENCHANTING PACKAGES:

flirt

infatuation

devotion

or contact your catering sales manager to create a custom wedding proposal. we look forward to making your day uniquely yours.



RECEPTION

FLIRT

an enchanting evening to include

four hour renaissance premium bar
butler-passed hors d' oeuvres
elegant four-course dinner featuring soup or salad, sorbet, entrée, and dessert
wine service
signature champagne toast
custom designed wedding cake

pamper with delight

suite for the bride and groom
specialty room rates for your guests

four hours of open bar service

absolut vodka, cruzan aged light rum, gordon's gin, grant's family reserve scotch,
jim beam white label bourbon, canadian club whiskey, jose cuervo especial gold tequila,
korbel brandy
renaissance select chardonnay, cabernet sauvignon and merlot
imported and domestic beer
assorted soft drinks, mineral waters and fruit juices

chic décor package

choice of select chair covers with choice of sash
gold or silver chiavari chair with seat cushion
reception linen with choice of color

FLIRT

hors d'oeuvres – select four

BUTLER PASSED

farm

lamb caillette, stewed apricots, sauternes
pork rilette, baguette, pickled cucumber, grain mustard
smoked ribeye slider, horseradish, widmer cheddar, sweet onion roll
la quercia rosa prosciutto, black mission fig, maytag farms blue cheese
venison carpaccio, pink peppercorn, kalamata, shallot, lavender,
truffle oil, rye cracker

air

duck confit, apricot mostarda, fingerling potato
organic chicken apple sausage, pickled pearl onion, grapefruit, pretzel
duck prosciutto, honey goat cheese, pickled peppers
chicken tinga, lime, cilantro, gorditas
smoked pheasant breast, cheddar grits, bechamel, green onion

sea

snow crab-lobster blt, demi brioche
yellow fin tuna poke, pickled ginger, yuzu, coriander, wasabi peas
scallop ceviche, apple, lemongrass, celery, horseradish
cured coho salmon, cucumber, shallot, lemon, toast point
smoked white fish, caviar, horseradish, roasted corn blini

garden

charred knob onion, romesco sauce, grilled artisan bread
maytag farms blue cheese polenta cake, butter poached leeks
chevre cheese and wild mushroom strudel, fine herbs, phyllo
dough
comte profiterole, deer creed farms honey, marcona almonds,
pickled grape, radish

FOUR COURSE DINNER

soup or salad select one

mushroom bisque
sherry, porcini, corn stock, mushroom ravioli, fresh herbs

italian wedding soup
escarole, orzo, chicken dumpling, truffle oil

bibb letuce
carrots, celery, radish, chive, lovage, parsley, shallot, dijon,
red wine dressing

arugula
candied beets, fennel, chevre, apple, olive oil, champagne vinaigrette

intermezzo
choice of sorbet

entrée select one

free bird farms organic chicken, spring onion quinoa, rainbow chard
trumpet mushrooms, natural jus

macadamia nut crusted mahi mahi, yucca fries, green garlic,
papaya relish

goose island stout braised short rib, chard knob onion, smoked cheddar
mac n cheese, popcorn reduction

dessert
cake
sweet table
coffee, tea, decaf



RECEPTION

INFATUATION

a provocative evening to include

- four hour renaissance deluxe bar
- butler-passed hors d' oeuvres
- one chef attended station
- elegant five-course dinner featuring soup, salad, sorbet, entrée, and dessert
- wine service
- signature champagne toast
- custom designed wedding cake

pamper with delight

- suite for the bride and groom
- specialty room rates for your guests

four hours of open bar service

- absolut vodka, bacardi superior white rum, tanqueray gin, johnnie walker red label scotch, maker's mark bourbon, jack daniel's, canadian club whiskey, 1800 silver tequila, korbel brandy
- renaissance select chardonnay, cabernet sauvignon and merlot
- imported and domestic beer
- assorted soft drinks, mineral waters and fruit juices

trendy décor package

- choice of select chair covers with choice of sash
- gold or silver chiavari chair with seat cushion
- reception linen with choice of color
- choice of color table linens with matching napkins

INFATUATION

station – select one

CHINESE dim sum

chef prepared: pad thai

char sui bao, shrimp shumai, ginger chicken pot stickers

cilantro chili sauce, sweet honey teriyaki

wakame, edamame

greek town

grilled octopus, arugula, lemon, oregano, olive oil

soft feta, olive oil, house cured olives, tiropita

chef prepared: broiled saganaki, garlic prawns, lemon, garlic

lamb souvlaki, dill yogurt

maxwell street polish

smoked polish sausage, widmer 2 year aged cheddar

warm brun uusto cheese, lingonberry preserves

smoked white fish spread, dill crème fraiche, preserved lemons

chef prepared: potato perogi, fried onion, foraged mushrooms

hors d'oeuvres – select four

BUTLER PASSED

farm

lamb caillette, stewed apricots, sauternes

pork rilette, baguette, pickled cucumber, grain mustard

smoked ribeye slider, horseradish, widmer cheddar, sweet onion roll

la quercia rosa prosciutto, black mission fig, maytag farms blue cheese

venison carpaccio, pink peppercorn, kalamata, shallot, lavender,

truffle oil, rye cracker

air

duck confit, apricot mostarda, fingerling potato

organic chicken apple sausage, pickled pearl onion, grapefruit, pretzel

duck prosciutto, honey goat cheese, pickled peppers

chicken tinga, lime, cilantro, gorditas

smoked pheasant breast, cheddar grits, bechamel, green onion

sea

snow crab-lobster blt, demi brioche

yellow fin tuna poke, pickled ginger, yuzu, coriander, wasabi peas

scallop ceviche, apple, lemongrass, celery, horseradish

cured coho salmon, cucumber, shallot, lemon, toast point

smoked white fish, caviar, horseradish, roasted corn blini

garden

charred knob onion, romesco sauce, grilled artisan bread

maytag farms blue cheese polenta cake, butter poached leeks

chevre cheese and wild mushroom strudel, fine herbs, phyllo

dough

comte profiterole, deer creed farms honey, marcona almonds,

pickled grape radish

FIVE COURSE DINNER

soup select one

mushroom bisque

sherry, porcini, corn stock, mushroom ravioli, fresh herbs

italian wedding soup

escarole, orzo, chicken dumpling, truffle oil

oxtail consomme en croute

Petit pois, fine herb dumplings

green gazpacho

avocado, heirloom tomatoes, jumbo lump crab, mint, crème fraiche

salad select one

bibb letuce

carrots, celery, radish, chive, lovage, parsley, shallot, dijon,

red wine dressing

arugula

candied beets, fennel, chevre, apple, olive oil, balsamic must

heirloom tomato

burrata cheese, panzanella, olive oil, pickled onion, opal basil

asparagus salad

shaved comte, white truffle, marcona almonds, roasted garlic, fried egg

intermezzo

choice of sorbet

entrée select one

free bird farms organic chicken, red sunchoke puree, asparagus, celery,

golden raisin, riesling jus

loch duart salmon, roasted heirloom grape tomatoes, shitake, fava beans

dijon mustard, rye

kurobuta pork medallion, maple braised belly, smoked cheddar grits,

tuscan kale, chorizo sausage

smoked sirloin steak, roasted baby fennel, pernod, fingerling hash,

oyster mushrooms, bordelaise

dessert

cake

sweet table

coffee, tea, decaf



RECEPTION

DEVOTION

a provocative evening to include

- four hour renaissance top shelf bar
- butler-passed hors d' oeuvres
- two chef attended stations
- elegant five-course dinner featuring soup, salad, sorbet, entrée, and dessert
- wine service
- signature champagne toast
- custom designed wedding cake

pamper with delight

- suite for the bride and groom
- specialty room rates for your guests

four hours of open bar service

- grey goose vodka, captain morgan spiced rum, bombay sapphire gin, gentleman jack, patron silver tequila, korbel brandy
- renaissance select chardonnay, cabernet sauvignon and merlot
- imported and domestic beer
- assorted soft drinks, mineral waters and fruit juices

trendy décor package

- choice of select chair covers with choice of sash
- gold or silver chiavari chair with seat cushion
- reception linen with choice of color
- choice of color table linens with matching napkins

DEVOTION

stations – select two

CHINESE dim sum

chef prepared: pad thai
char sui bao, shrimp shumai, ginger chicken pot stickers
cilantri chili sauce, sweet honey teriyaki
wakame, edamame

greek town

grilled octopus, arugula, lemon, oregano, olive oil
soft feta, olive oil, house cured olives, tiropita
chef prepared: broiled sanganaki, garlic prawns, lemon, garlic
lamb souvlaki, dill yogurt

maxwell street polish

smoked polish sausage, widmer 2 year aged cheddar
warm brun uusto cheese, lingonberry preserves
smoked white fish spread, dill crème fraiche, preserved lemons
chef prepared: potato perogi, fried onion, foraged mushrooms

JAPANESE sushi chef prepared

nigiri: sweet shrimp, octopus, salmon, snapper, barbeque eel, tuna
maki rolls: california, spicy tuna, salmon, tempura shrimp,
cucumber-avocado
shoyu, pickled ginger, wasabi

oysters and pearls

baked oyster rockefeller, pernod cream spinach, hollandaise mousseline
shrimp cornet, smoked white fish caviar, horseradish, celery
deviled quail egg, truffle mousse, osetra caviar
chef prepared:
coastal oysters, ver jus mignonette, cucumber ponzu salsa
chef prepared:
caviar bar, accruements

Savor

espresso foie gras, pickled cherries, concord grape, hazelnut, fine herb
chef prepared:
soft shell crabs, charred corn, heirloom tomato, ver jus, cilantro, lime,
corn nuts
Smoked escargot, braised kurobuta, lemon, gorgonzola, coppa, esplette,
celery yuzu salad

hors d'oeuvres – select four

BUTLER PASSED

farm

lamb caillette, stewed apricots, sauternes
pork rilette, baguette, pickled cucumber, grain mustard
smoked ribeye slider, horseradish, widmer cheddar, sweet onion roll
la quercia rosa prosciutto, black mission fig, maytag farms blue cheese
venison carpaccio, pink peppercorn, kalamata, shallot, lavender,
truffle oil, rye cracker

air

duck confit, apricot mostarda, fingerling potato
organic chicken apple sausage, pickled pearl onion, grapefruit, pretzel
duck prosciutto, honey goat cheese, pickled peppers
chicken tinga, lime, cilantro, gorditas
smoked pheasant breast, cheddar grits, bechamel, green onion

sea

snow crab-lobster blt, demi brioche
yellow fin tuna poke, pickled ginger, yuzu, coriander, wasabi peas
scallop ceviche, apple, lemongrass, celery, horseradish
cured coho salmon, cucumber, shallot, lemon, toast point
smoked white fish, caviar, horseradish, roasted corn blini

garden

charred knob onion, romesco sauce, grilled artisan bread
maytag farms blue cheese polenta cake, butter poached leeks
chevre cheese and wild mushroom strudel, fine herbs, phyllo
dough
comte profiterole, deer creed farms honey, marcona almonds,
pickled grape, radish

DEVOTION

FIVE COURSE DINNER

soup select one

mushroom bisque
sherry, porcini, corn stock, mushroom ravioli, fresh herbs

italian wedding soup

escarole, orzo, chicken dumpling, truffle oil

ox tail consomme en croute

petit pois, fine herb dumplings

green gazpacho

avocado, heirloom tomatoes, jumbo lump crab, mint,
crème fraiche

lobster bisque

butter poached lobster, chive fennel salad

salad select one

bibb letuce
carrots, celery, radish, chive, lovage, parsley, shallot, dijon,
red wine dressing

arugula

candied beets, fennel, chevre, apple, olive oil, balsamic must

heirloom tomato

burrata cheese, panzanella, olive oil, pickled onion, opal basil

asparagus salad

shaved comte, white truffle, marcona almonds, roasted garlic,
fried yolk

waldorf salad

apple grapes candied pecans, yogurt, celery, sorrel, fennel,
riesling gelee, pheasant breast

intermezzo

choice of sorbet

entrée select one

pheasant braised in red wine, pearl onions, thumbelina carrots,
parsnip puree, apple wood bacon

tea smoked muscovy duck breast, okinawa potato croquette,
thai coconut curry, lotus root, candied ginger

maine lobster tail, pickled anaheim chili, avocado, shallot, cilantro,
ginger consomme

dover sole veronique, champagne, concord grape, spinach, tarragon,
lemon, shallot

roasted rack of lamb crepinette, oregon white truffle gnocchi,
braised lamb shank, mustard greens

wet aged wagyu beef filet mignon, bacon wrapped,
pernod creamed spinach, asparagus, bernaise sauce

dessert

cake
sweet table
coffee, tea, decaf



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intermezzo

champagne sorbet
blood orange sorbet
watermelon sorbet
frozen lychee fruit, pear nectar, elderflower liquor
passion fruit shot, acai berry, blueberry lavender

RECEPTION ENHANCEMENTS

amuse bouche \$3 per person

compressed watermelon, balsamic vinegar, feta
grilled mission fig, honey truffle goat cheese mousse
buffalo rabbit ravioli, smoked yellow tomato crema
spicy tuna, green ponzu, cucumber salsa
saffron fluid, lobster gelee, lobster roe, persian caviar
roasted pepper frittata, veal sweet bread, liquefied parmesan reggiano

friandise \$2 per person

selection of the pastry chef's whimsical truffles, jellies, and candies

international coffee station \$12 per person

freshly brewed starbucks coffee, decaffeinated coffee and hot tea
served with:

whipped cream, chocolate shavings, mini marshmallows, lemon zest,
cinnamon sticks and assorted biscotti

cappuccino and espresso bar \$15 per person

authentic italian coffee drinks
with an attendant (minimum guarantee of 150 required)



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AFTERGLOW

LATE NIGHT STATIONS

SLIDERS \$18

lamb merguez sliders, thai curry, cabbage, coconut, cilantro

black angus sliders, american cheese, crisp lettuce, tomato
caramelized onion

reuben slider, sauerkraut, 1000 island, corned beef, rye

FLATBREADS \$18

sweet italian sausage, fennel, onions, garlic provolone

four cheese, provolone, mozzarella, parmesan, gruyere

sun-dried tomato, garlic, basil, olive oil, buffalo mozzarella

PANINIS \$18

short rib panini, horseradish, lovage, radish salad

vegetable panini, tomato, buffalo mozzarella, cilantro pesto,
herb salad

chicken panini, tomato bruschetta, provolone, basil pesto

PIZZA \$20

margarita, tomato, basil, buffalo mozzarella, olive oil

three pigs, italian sausage, capicola ham, pulled pork belly, mozzarella

baby portabello, blue cheese, goat cheese, provolone, mozzarella, sage

TACOS \$25

pork belly tacos, fish tacos, tequila marinated skirt steak tacos

cabbage, cilantro, queso fresco, lime, fire roasted salsa, guacamole,
pico de gallo



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CUSTOM DESIGN YOUR WEDDING CAKE WITH OUR PASTRY CHEF

CAKE FLAVORS

yellow chiffon, white cake, chocolate chiffon, devil's food cake

for additional \$1 per person

almond pound cake, carrot cake, banana cake, lemon cake

FILLINGS

strawberry, apricot, raspberry preserves, vanilla or chocolate pastry cream, dark chocolate, white chocolate, raspberry or lemon mousse, lemon or orange cream, hazelnut, coffee, caramel, pistachio, chocolate butter cream and fresh strawberries

for additional \$1 per person

tiramisu, fresh raspberries, cream cheese, peanut butter mousse

ICINGS

butter cream white or ivory

For additional \$2 per person

fondant

CAKE

CHEF'S RECOMMENDATIONS

lemon raspberry torte

yellow chiffon cake filled with raspberry mousse and lemon cream

white chocolate raspberry

white cake soaked with a raspberry syrup and filled with white chocolate mousse and raspberry preserves

mocha torte

devil's food cake filled with mocha butter cream and chocolate mousse

orange chocolate

chocolate chiffon cake with orange cream and chocolate mousse

strawberry and lemon shortcake

yellow chiffon with lemon mousse and fresh strawberries alternating with strawberry preserves

almond pound cake

vanilla pastry cream, fresh raspberries, raspberry mousse



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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.

ENHANCEMENTS

individual brownie wedding cake \$9 per cake
stacked with perfection and garnished with sugar

custom designed individual cakes
starts at an additional \$13 per person for a one-tier individual cake.
all individual wedding cakes are custom priced based on design.

truffles \$7 per person
mr. and mrs. chocolate truffles presented on each table

chocolate fondue \$9 per person
mini martini glasses with dark chocolate orange and white chocolate bailey's fondue accompanied with a skewer of strawberry, raspberry and pound cake

the sweet shoppe \$18 per person
assortment of housemade brittles and bark, housemade marshmallows and smore pops, assorted cookies: snickerdoodles, oatmeal cranberry, peanut butter, chocolate chip and iced monogram sugar cookies, individual brownie wedding cakes, assorted miniature cupcakes

sweet dreams \$21 per person
chocolate covered strawberries, chocolate and pistachio torte, amaretto cream puffs, fresh berries with crème sabayon, miniature dessert shots, fresh fruit tarts, vanilla bean ricotta cheesecakes, white chocolate bailey's cake, caramel nut diamonds



RENAISSANCE SIGNATURE DETAILS

INCLUDED

personal event manager
votive candles
menu tasting for up to six people
parquet dance floor and custom staging for events
discounted parking for wedding guests
deluxe suite accommodations for the bride and groom
special room rates for wedding guests

PERSONALIZED RESERVATION LINK

we can email you a reservation link which can serve as an extremely helpful tool for you, your family and friends to make reservations at the RENAISSANCE CHICAGO DOWNTOWN HOTEL. this link can be included on your wedding webpage.

MARRIOTT CUSTOM WEB PAGE

we have the ability to create a custom web page for your wedding if you do not have one. your reservation link can be included in the custom page making it even easier to reserve a guestroom.

30 MINUTE PHOTO SESSION

our terrace is located on the third floor of the hotel and serves as an incredible backdrop for wedding photos. let your event manager know if you are interested to coordinate a 30 minute photo session. this space is based on availability, please give your event manager the date and time you would be interested in utilizing the space for your wedding photos.



RENAISSANCE SIGNATURE DETAILS

SPECIAL SERVICE

our staff will be pleased to assist you with photographers, entertainment and décor to enhance your event. please consult with us as all signs, displays or decorations and their set-up, shall be subject to the prior approval of the hotel in accordance with local fire codes to prevent damage to the hotel.

DIAGRAMS

your event manager will be happy to provide you with diagrams of room arrangements upon request. we ask that they be returned with specific requirements two weeks before your event.

VENDOR INSURANCE POLICY

all personnel contracted by the client are required to follow policies and guidelines set forth at this location. each vendor will provide the hotel an indemnification agreement and proof of adequate insurance.

DEPOSITS AND FINAL PAYMENT INFORMATION

a deposit is required to secure your event space on a definite basis. additional deposits will also be requested. your final payment is due no later than three working days prior to your event. acceptable methods of payment for your final balance are personal check, credit card, cashier's check, certified check or cash.

MINIMUM REVENUE REQUIREMENTS

a total food and beverage revenue minimum will apply to your event. this minimum is determined based upon the event space you require (or desire) and a minimum package price per person. this minimum may vary based upon the day of the week and date of interest.

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for more information visit
renaissancehotels.com/weddings

