

weddings

BY RENAISSANCE® HOTELS



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OUR HOTEL

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.

General Information

MENU SELECTIONS

Our current menu suggestions are enclosed, however, menu item offerings are subject to change. Our creative culinary team will custom design your menu based on your preferences. Enclosed menus and pricing are subject to change but may be confirmed up to six months prior to your event. Prices are per person unless otherwise noted.

SERVICE CHARGE AND SALES TAX

All food and beverage, rental items, room rental and audio visual prices are subject to a customary taxable service charge of 22% and 7.75% sales tax.

FOOD AND BEVERAGE

With the exception of your wedding cake, the Hotel must provide all food and beverage. No alcoholic beverages may be brought into the Hotel from outside sources. The patron acknowledges that the State Alcoholic Beverage Commission regulates the sale, service, and consumption of alcoholic beverages. Consequently, neither the patron nor any of the patron's guests nor invitees may bring alcoholic beverages of any kind onto hotel premises from outside sources nor can beverages be removed.



OUR HOTEL

General Information continued

GUEST COUNT

In arranging private food and beverage functions, the final attendance must be received no later than three (3) business days (72 working hours) prior to your event. The Hotel will be prepared to serve 5% over and above designated guarantee for up to 25 guests. Once your guarantee is received, it is not subject to reduction.

PARKING

The Renaissance Cleveland Hotel has self parking with limited valet parking available. Special rates are offered for hosted event self parking (currently at \$12.00 per car including tax). Additional self parking is available across the street and in adjacent lots to the Hotel (rates starting at \$6.00). Current rates: for overnight parking is \$30.00 per night (includes in/out) for valet and \$24.00 for self park. All Hotel parking is subject to availability.

FLORISTS, PHOTOGRAPHERS AND MUSIC

The Renaissance Cleveland Hotel has compiled an exclusive referral list of event professionals who have created memorable events the Renaissance over the years.

OVERNIGHT ROOM ACCOMMODATIONS

Special rates are available for your guests, based on availability. Your Event Manager will assist you with the details.

DEPOSIT AND EVENT PAYMENT

A non-refundable deposit will be required to secure your date. Your Event Manager will advise you of the deposit amount required. Thirty (30) days prior to the event, fifty percent (50%) of the total estimated balance is due. The remaining estimated balance will be required 7 days prior to the start of your event. During your event the actual expenses will be compiled on the master bill. Any difference between your pre-payment and the final master bill will be refunded or billed to you at the conclusion of your event.

OUTSIDE VENDOR REQUIREMENTS

Florists, decorators and or entertainers must schedule their move-in and move-out times with the Hotel's Event Manager and must adhere to Hotel Regulations. All move-in and out must occur through our loading dock area. Florists and decorators are responsible for removing all of their items promptly at the conclusion of the event. Including removing their own trash. The Hotel cannot be responsible for items left behind. All vendors must provide the Hotel with proof of insurance.

SAFETY REGULATIONS

To comply with fire safety regulations, no open flames are allowed. Candles enclosed in container or hurricane lamps are permitted. Pyrotechnics are strictly prohibited. All room sets must be approved by the Hotel in accordance with local fire regulations.

INCLUDED (COMPLIMENTARY)

Suite for Bride and Groom for Evening of Wedding
Champagne and Strawberries Delivered to suite night of wedding
Mirrors and Votive Candles Provided for Dining Tables
66" Round Dining Tables
Ivory Floor Length Linens and Ivory Napkins
Personalized Ballroom Diagram
White Glove Service
Parquet Dance Floor and Custom Staging for Entertainment
Marriott Rewards Points
Silver Framed Table Numbers for Dining Tables
Cake Cutting



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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.

OUR HOTEL

Preferred Vendors

BAKERIES

Wild Flour Bakery

440.331.2950

www.wildflourbakery.com

White Flower Bakery

216.514.2253

www.whiteflowercake.com

Michael Angelo's

440.526.0499

www.michaelangelosbakery.com

EVENT LIGHTING & DECOR

Ted Van Hying

Renaissance Cleveland Event Production

216.902.4042

<http://www.facebook.com/RenaissanceClevelandEventTechnology>

ENTERTAINMENT

Jerry Bruno Productions

216.986.1808

www.jerrybruno.com

TKO Entertainment DJ's

330.659.6900

www.tkodjs.com



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OUR HOTEL

Preferred Vendors continued

FLORISTS

Stephen M. Tokar Custom Floral
216.431.0578
www.smtokar.com

Prestige Floral
Tina Gudín
216.595.8910
www.prestigefloralevents.com

Pat Catans
216.238.6664
www.sociallyartistic.com

Blooms by Landscaping
Arne Klein
216.367.1200
www.landscaping.com

Something New Florist
Joe Mineo
330.286.3024
www.somethingnewflorist.com

HeatherLily, Inc.
Heather Thomas
216.862.2864
www.heatherlily.com

Pieter Bouterse Studio
216.765.0700
www.pieterboutersestudio.com

PHOTOGRAPHER/VIDEOGRAPHER

New Image Photography
216.464.8959
Video-Nano Rached
440.257.5392
www.newimagephotography.com

LCD Photograph & Video
Lauren and David Cartee
440.257.5392
www.lcdphotography.com

Genevieve Nisly
330.705.3484
www.genevievenisly.com

Z Media
Chris and Julie First
216.469.8267
www.zphotomedia.com

MAKE UP ARTISTS

Jann Cellura
440.513.2549

Kajal by Kimberly
Kimberly Seenarine-Pfeifer
440.821.7463
www.kajalbykimberly.com

SALONS

Marengo Institute
216.621.4600
www.marengospa.com

Studio Palmeri
216.344.3200
www.dinopalmerisalon.com

TRANSPORTATION

A-1 Mr. Limo
440.943.5466
www.a-1mrlimo.com

Lolly The Trolley
800.848.0173
www.lollytrolley.com

OFFICIATOR

Bob Javorsky
216.621.4600
www.ourweddingofficiant.com

WEDDING CONSULTANTS

GS Special Events
Ginny Sukenik
216.765.3300
www.gsspecialevents.com

Shi Shi Events
Gina Jokilehto Schigel
440.623.3822
www.shi-shievents.com



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REHEARSAL DINNER

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.

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

BRASSERIE BANQUET ROOM

A unique space reminiscent of a French Café that is secluded from hotel guests on our lower lobby.

SHUCKER'S BANQUET ROOM

For a more casual affair, treat your guests to dinner in the pub-like atmosphere of Shucker's.

SANS SOUCI WINE ROOM

An intimate area in our full service restaurant which will seat up to 24 guests.



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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.

The jewel-toned colors in our ballrooms offer a striking backdrop as you become husband and wife. With 64,000 square feet of banquet space, 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 Manager for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.



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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

Pre-Dinner Reception Hors D'oeuvre Package

Your Choice of up to four (4) selections, hot, cold or combination of both
(Based on a total of 4 pieces per person)

COLD SELECTIONS

Sundried Tomato Antipasto Skewer
Individual Grilled Crudités, Herb Dressing
Pear and Gorgonzola Canapé
Bruschetta with Olive Tapenade and Ratatouille
Artichoke Half with Crabmeat Salad
Smoked Salmon and Cucumber Flatbread
“Cleveland” Walleye Sushi Roll
Balsamic Fig and Goat Cheese Focaccia

WARM SELECTIONS

Spinach and Feta Wrapped in Phyllo
Sesame Crusted Chicken Tenders, Honey Mustard
BBQ Pork Biscuits
Bacon Wrapped Scallops
Asian Short Rib Pot Pie
Mushroom Truffle Risotto
Chicken Brochettes, Pineapple Accent
Crispy Petite Crab Cakes, Remoulade Sauce

\$16.00 per person ++

++ Indicates an additional 22% Service Charge & 7.75% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Cleveland Hotel Wedding Package 2012



RECEPTION HORS D'OEUVRES ENHANCEMENTS

Individual Hors D'oeuvres

Priced Per Piece

Minimum of 50 pieces per selection

COLD SELECTIONS

Petite Fruit Kabobs
Asparagus with Raspberry Vinaigrette (carb conscious)
Sun Dried Tomato Antipasto Skewer
Individual Grilled Crudités, Herb Dressing
Pear and Gorgonzola Canapé
Bruschetta with Olive Tapenade and Ratatouille
\$4.00 per piece++

Artichoke Half with Crabmeat Salad
Smoked Salmon and Cucumber Flatbread
Mini Chopped Caesar Salad with Chicken
"Cleveland" Walleye Sushi Roll
Balsamic Fig and Goat Cheese Focaccia
\$4.50 per piece++

Tea Leaf Smoked Duck, Apple Chutney
Seared Beef Tenderloin, Bleu Cheese, Porcini Mushrooms
Ahi Tuna Tartar, Sesame Salad, Wonton
Bloody Mary Shrimp Shooters
Jumbo Chilled Shrimp, Cocktail Sauce, Lemons
Oysters on the Half Shell, Cocktail Sauce
Clams on the Half Shell, Cocktail Sauce
\$5.00 per piece++

WARM SELECTIONS

Miniature Vegetable Quiche
Spinach and Feta Wrapped in Phyllo
Sesame Crusted Chicken Tenders, Honey Mustard
BBQ Pork Biscuits
Mushroom Truffle Risotto
Corn Cakes with Mango Salsa (carb conscious)
\$4.00 per piece++

Bacon Wrapped Scallops
Miniature Chicken Cordon Bleu
Chicken Brochettes, Pineapple Accent
Beef and Vegetable Satay
Asian Short Rib Pot Pie
\$4.50 per piece++

Miniature Beef Wellington
Spicy Shrimp Chopsticks
Organic Rosemary Infused Lamp Chop
Crispy Petite Crab Cakes, Remoulade Sauce
\$5.00 per piece++

Stationed Hors D'oeuvres

Crudités

Market Display of Fresh Cut Vegetables with Herb Dip and Balsamic Vinaigrette
\$6.00 per person++

Fruit Display

Market Display of Seasonal Fruits and Berries
\$7.00 per person++

Amish Cheese Display

Selection of Imported and Domestic Cheese, Garnished with Fresh Fruit & Berries, Assorted Gourmet Crackers, Grissini and Lavosh, Dried Fruit, Walnuts
\$9.00 per person++

Antipasto Display

Arrangement of Prosciutto, Salami, Pepperoni, Provolone, Mozzarella Cheese, Olives, Roasted Peppers, Grissini and Thin Sliced French Bread, Hummus and Pita Chips
\$10.00 per person++

Sushi Display

California Rolls, Salmon, Tuna, Shrimp and Snapper
Served with Wasabi, Ginger and Soy Sauces
Based on 3 pieces per person.
\$12.00 per person++
Add \$200.00 for action station (sushi is prepared in room)

++ Indicates an additional 22% Service Charge & 7.75% Sales Tax.
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RECEPTION DINNER ENHANCEMENTS

ENHANCEMENTS

Intermezzo (Champagne, Mango, Passion Fruit, Raspberry or Lemon)

Potato Leek Soup

Asparagus and Brie Soup

Heirloom Tomato Basil Soup

\$3.00 per person++

Roasted Butter Nut Squash Bisque En Croute

Signature Wild Mushroom Bisque En Croute

Risotto Cake with Wild Mushrooms, Artichoke Hash, Dry Vermouth and Mustard Cream

\$5.00 per person++

Lobster Ravioli with Wilted Greens, Pancetta and Corn Fondue

Seared Scallops, Gorgonzola, Polenta Cakes, Spicy Crawfish Stew

Chilled Garlic Herb Shrimp Cocktail with Cold Lump Crabmeat Crepe, Bloody Mary Mango Chutney

\$7.00 per person++

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RECEPTION PLATED DINNERS

Salads – Select One

Mixed Greens

Poached Pears, Gorgonzola, Walnuts, Champagne Vinaigrette

Iceberg Wedge

Diced Tomatoes, Smoked Bacon Confetti, Green Onions, Bleu Cheese Dressing

Romaine Caesar

Kalamata Olives, Sun Dried Tomatoes, Shaved Pecorino, Herb Croutons

Signature Salad of Baby Greens

Candied Pecans, Grape Tomatoes, Dried Cranberries, Crumbled Goat Cheese, Red Wine Dressing

Micro Green Salad

Arugula, Garden Tomatoes, Fresh Mozzarella Cheese, Cracked Black Pepper Basil Balsamic Vinaigrette

• Each wedding plated dinner include choice of salad, entrée, dessert, assorted rolls and butter, freshly brewed Seattle's Best regular and decaffeinated coffee, assorted Tazo Teas and Iced Tea.

• If more than one entrée selection is requested, price will be based on the highest price entrée.

++ Indicates an additional 22% Service Charge & 7.75% Sales Tax.

All pricing is subject to change without prior notice. Renaissance Cleveland Hotel Wedding Package 2012.

Wedding Plated Dinners

Single Entrée Options

Roasted Breast of Chicken

with Tarragon Jus, Basmati Rice Pilaf, Seasonal Vegetable
\$45.00 per person++

Stuffed Chicken Breast

with Wild Mushrooms, Mozzarella Cheese, Basil Cream,
Scallion Mashed Potatoes, Seasonal Vegetable
\$48.00 per person++

Mustard Crusted Atlantic Salmon

with Orange Beurre Blanc, Creamy Polenta, Seasonal
Vegetable
\$49.00 per person++

Herb Crusted Haddock

with Lemon Caper Cream Sauce, Sun Dried Tomato Risotto,
Seasonal Vegetable
\$49.00 per person++

Seared New York Strip Steak

Wild Mushroom Ragout, Garlic Roasted Yukon Gold Potatoes,
Seasonal Vegetable
\$55.00 per person++

Pan Seared Filet of Beef

with Horseradish Demi, Rosemary Potato Cake, Seasonal
Vegetable
\$58.00 per person++

Vegetarian Entrée – Select One

Eggplant Roulade

Rolled Eggplant Filled with Spinach and Roasted Peppers
on Polenta Cake, Chive Oil and Balsamic Syrup Drizzle

Rotolo Primavera

Three Colored Pasta Rolled with Ricotta Cheese and
Nestle Vegetables Served with House Made Marinara Sauce

Duet Entrée Options

Filet of Beef and Chicken

Seared Petite Filet of Beef with Merlot Sauce Paired with
Parmesan Crusted Breast of Chicken, Charred Tomato Sauce,
Garlic Masher, Seasonal Vegetable
\$56.00 per person++

Filet of Beef and Salmon

Seared Petite Filet of Beef with Merlot Sauce Paired with
Seared Salmon, Citrus Cream, Creamy Herb Risotto, Seasonal
Vegetable
\$58.00 per person++

Filet of Beef and Haddock

Seared Petite Filet of Beef with Merlot Sauce Paired with Herb
Crusted Haddock, Navy Bean Puree, Seasonal Vegetable
\$58.00 per person++

Filet of Beef and Shrimp

Seared Petite Filet of Beef with Merlot Sauce Paired with
Shrimp Scampi, Creamy Gorgola Tomato Orzo, Seasonal
Vegetable
\$59.00 per person++

Dessert – Select One

Designed to be served with your wedding caked, paired on
the same plate. Wedding cake will be cut and served at no
charge

Chocolate Strawberries

Duo of Chocolate Dipped Strawberries,
Whipped Cream Garnish

Fresh Berries

Glazed Fresh Berries with Grand Marnier Whipped Cream
in Almond Tart Shell

• Each wedding plated dinner include choice of salad, entrée, dessert, assorted rolls and butter, freshly brewed Seattle's Best regular and decaffeinated coffee, assorted Tazo Teas and Iced Tea.

• If more than one entrée selection is requested, price will be based on the highest price entrée. .

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RECEPTION ENHANCEMENTS

Coffee Station

Freshly Brewed Starbucks Best Regular and Decaffeinated Coffee with Starbucks Flavoring Syrups, Hot Water, Tazo Teas, Local Hot Cocoa Mix, Whipped Vanilla Bean Cream, Chocolate Shavings, Freshly Ground Cinnamon, Sugar Rock Sticks and Creamers.

\$7.00 per person++

“A Perfect Pair” Wedding Cake and Ice Cream

Buffet Service, Your Wedding Cake Cut to Order Served with Chocolate, Vanilla and Strawberry Ice Creams, Assorted Toppings of Caramel and Chocolate Sauces, Crumbled Oreo’s, M&M’s, Butterfingers, Candied Pecans and Whipped Cream (served in martini glasses). Attendant will Assist with Scooping Ice Cream and Guests will Add Their Own Toppings.

\$6.00 per person++

Sweet Table

Individual Serving of Fresh Berries with Whipped Cream (served in stemmed glassware), Assortment of Miniature French Pastries, Chocolate Dipped Strawberries, Assorted Truffles, White and Dark Chocolate Dipped Pretzel Rods (based on a total of 4 pieces per guest)

\$10.00 per person++

“Late Night Munchies”

Miniature Pepperoni Pizza
Fried Mac and Cheese Wedges
Miniature Corn Dogs
Funnel Cakes

\$4.00 per piece++

Miniature Cheeseburgers with Ketchup
Miniature Traditional Gyros with Tzatziki Sauce (wrapped in foil)
Milk and Cookies
Yogurt and Fruit Parfaits
Chocolate Mousse Shots
Mini Pancake Skewers
Grilled Cheese and Tomato Soup
Milkshakes and Brownies
Potato Pierogies
\$5.00 per piece++

Minimum of 75 pieces per selection

Prices based on 1 ½ Hours of Food Service
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RECEPTION BUFFET DINNERS

MILLIONAIRE'S ROW

Lobster Bisque
Mesclun Greens, Dijon Mustard Dressing
Marinated Mushroom and Artichoke Salad
Orzo Pasta Salad with Sun Dried Tomatoes
Seared Medallions of Beef, Wild Mushroom Demi
Herb Crusted Salmon, Citrus Cream and Shrimp
Roasted Breast of Chicken with Wild Mushrooms
and Roasted Shallot Sauce
Oven Roasted Rosemary Potatoes
Fresh Seasonal Vegetables
Assorted Rolls and Butter
Fruit Tarts, Apple Tarts and Flourless Chocolate Cake
Iced Tea Upon Request, Freshly Brewed Seattle's Best
Regular and Decaffeinated Coffee and Assorted Tazo Teas
\$62.00 per person ++

OHIO CITY

Field Greens with Sliced Mushrooms and Grape Tomatoes,
Mustard Vinaigrette and Creamy Garlic Dressings
Marinated Vegetable Salad
Penne Pasta Salad
Stuffed Breast of Chicken with Spinach, Sun-Dried
Tomatoes, Artichokes, Marsala Sauce
Seared Salmon, Lemon Tarragon Cream
Braised Short Ribs in Red Wine Reduction
Oven Roasted Red Skin Potatoes with Garlic and Herbs
Seasonal Vegetables
Mini Demi Rolls and Butter
Assorted Cakes and Pastries
Iced Tea Upon Request, Freshly Brewed Seattle's Best
Regular and Decaffeinated Coffee and Assorted Tazo Teas
\$59.00 per person ++

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All pricing is subject to change without prior notice.
Renaissance Cleveland Hotel Wedding Package 2012



RECEPTION DINNER STATIONS

THE SIGNATURE

CHEESE DISPLAY

Assorted Domestic and Imported Cheeses Platter

HORS D'OEUVRES

Roasted Tomato Bruschetta, Spinach and Feta Wrapped in Phyllo,
Sesame Crusted Chicken Tenders with Honey Mustard

RAW BAR

Jumbo Shrimp Cocktail, Crab Claws and Legs, Cocktail Sauce, and
Horseradish Cream

SPINACH SALAD STATION*

Tossed to order Baby Spinach, Blue Cheese Crumbles, Candied
Pecans, Sliced Mandarin Oranges, and Warm Bacon Dressing

MARTINI MASHED POTATO BAR*

Buttered Yukon Golden Mashed Potatoes, Cheddar Cheese, Bleu
Cheese, Green Onions, Butter and Sour Cream

CARVING STATION*

Prime Rib of Beef - Au Jus, Horseradish Cream and Petite Rolls
Salmon En Croute – Whole North Atlantic Salmon stuffed with
Spinach and Boursin Cheese

DESSERT

Elaborated Display of Assorted Miniature Desserts and
Chocolate Dipped Fruits. Freshly Brewed Seattle's Best®
Regular and Decaffeinated Coffee and Assorted Tazo® Teas.

\$68.00 ++ per person (minimum of 100 guests)

Maximum service time of two hours

* Attendant required at \$150 each

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Host Bar Service

Priced Per Drink

SIGNATURE BRANDS \$6.50

Gordon's 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

TOP SHELF BRANDS \$7.50

Absolut 80 Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Korbel Brandy

HOUSE WINE BY THE GLASS \$7.00

Chardonnay, Merlot and White Zinfandel

CRAFT OR MICROBREW BEER \$6.00

Great Lakes Brewery Seasonal Selection of Microbrews

IMPORTED BEER \$5.50

Heineken, Amstel Light

DOMESTIC BEER \$4.50

Budweiser, Miller Lite, O'Doul's (Non Alcoholic)

SOFT DRINKS AND MINERAL WATER \$3.75

RECEPTION BAR

Package Bar Service

Package Bar Pricing is Based on Continuous Service. Package Does Not Include Champagne Toast, Wine Service During Dinner, Microbrews, or Cordials (available upon request)

SIGNATURE BRANDS

Five Hour Package - \$31.00 per person

Six Hour Package - \$35.00 per person

TOP SHELF BRANDS

Five Hour Package - \$34.00 per person

Six Hour Package - \$38.00 per person

A 22% Service Charge and 7.75% Sales Tax will be charged to all Sponsored Bars. Bartenders are required for all bars at \$100.00 Each. Above Labor Charges are based on a Four-Hour Minimum with a charge of \$20.00 per additional hour. All pricing is subject to change without prior notice. Renaissance Cleveland Hotel Wedding Package 2012



RECEPTION BAR (continued)

Bar Enhancements

MARTINI BAR \$9.00

Classic Tanqueray Gin or Absolut Vodka Martini with Dry Vermouth, Twist or Stuffed Olives, Skyy Vodka Cosmpolitan, Chocolate Martini , Sour Apple Martini

COFFEE AND CORDIAL BAR \$9.00

Grand Marnier, Bailey's Irish Cream, Amaretto, Frangelico, Kahlua, Sambucca and Cointreau. Deluxe Coffee Service with Whipped Cream, Chocolate Shavings and Cinnamon Sticks

Wine List

All prices are per bottle.

SPARKLING WINES AND CHAMPAGNE

MILDEST TO FULLEST BODY

Moet Chandon, White Star \$88.00
Taittinger, Brut, La Francaise \$95.00
Gloria Ferrer, Blanc de Noirs \$46.00
Freixenet Blanc de Blancs, San Sadurni d Anoya \$32.00
Mumm Cuvee, Napa Valley \$48.00

BLUSH AND SWEET WHITE WINES

SWEETEST TO LEAST SWEET

White Zinfandel, Beringer, Napa Valley \$31.00
Johannisberg Riesling, Chateau Ste. Michelle, Columbia Valley \$32.00

WHITE WINES

MILDEST TO FULLER-BODIED: DRY LIGHT INTENSITY

Pinot Grigio, Meridian Vineyards, Central Coast California \$32.00
Pinot Grigio, Stone Cellars by Beringer, California \$28.00
Pinot Grigio, Pighin , Friuli Grave, Italy \$38.00
Fume Blanc, Ferrari-Carano, Valdadige, Italy \$42.00
Chenin Blanc Viognier, Pine Ridge, Clarksburgh, \$40.00
Sauvignon Blanc, Casa Lapostole, Rapel Valley \$31.00
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand \$46.00
Pinot Grigio, Santa Margherita, Valdadige \$52.00

MILDER TO FULLEST-BODIED: DRY-MEDIUM INTENSITY

Chardonnay, Beaulieu Vineyard (BV), Coastal Estates, Coastal California \$33.00
Chardonnay, Stone Cellars by Beringer, California \$28.00
Chardonnay, Meridian Vineyards, Central Coastal California \$34.00
Chardonnay, Clos du Bois, Sonoma County \$40.00
Chardonnay, Lindeman's, Western Cape, South Africa \$38.00
Chardonnay, Sebastiani Vineyards, Sonoma County \$41.00
Chardonnay, Rodney Strong Chalk Hill, Sonoma County \$44.00

RED WINES

MILDEST TO FULLER-BODIED: DRY LIGHT INTENSITY

Beaujolais-Villages, George Duboeuf, Burgundy \$43.00
Pinot Noir, Beaulieu Vineyard (BV) Coastal Estates, Coastal California \$34.00
Pinot Noir, Mark West, California \$34.00
Pinot Noir, Kim Crawford, Marlborough \$42.00
Pinot Noir, Estancia Pinnacles Ranches, Monterey \$46.00

MILDER TO FULLEST-BODIED: DRY-MEDIUM INTENSITY

Merlot, Beaulieu Vineyard (BV) Coastal Estates, Coastal California \$34.00
Merlot, Columbia-Crest Grand Estates, Columbia Valley \$37.00
Merlot, Stone Cellars by Beringer, California \$28.00
Chianti Castiglioni, Marchesi de Frescobaldi, Tuscany \$40.00
Chianti, Classico, Costello di Volpaia, Tuscany \$52.00
Cotes-Du-Rhone, J. Vidal Fleury \$38.00
Zinfandel, Ravenswood Vintners Blend, Sonoma \$36.00
Shiraz, Rosemount Estate, Australia \$32.00
Shiraz, Chateau Ste. Michelle, Columbia Valley \$38.00
Grenache Shiraz Blend, d'Arenberg The Stump Jump, Mourvedre, South Australia \$36.00
Cabernet Sauvignon, BV Coastal Estate Vintner's \$38.00
Cabernet Sauvignon, Aquinas, Napa Valley \$40.00
Cabernet Sauvignon, Penfolds Koonunga Hill, Australia \$33.00
Merlot, Clos du Bois, Special Select, North Coast \$42.00
Merlot Ferrari-Carano, Alexander Valley \$55.00
Merlot Cabernet Blend, Taltarni Three Monks, Victoria \$45.00
Malbec, Bodegas Catena Zapata Alamos, Mendoza \$34.00
Cabernet, Stone Cellars by Beringer, California \$28.00
Cabernet Sauvignon, Sterling, Napa Valley \$51.00
Cabernet Sauvignon, Estancia, Paso Robles \$42.00

MILDER TO FULLEST-BODIED: DRY FULL INTENSITY

Zinfandel, St. Francis Vineyard, Old Vines, Sonoma \$47.00
Cabernet Sauvignon, Franciscan Oakville Estate, Napa \$60.00

A 22% Service Charge and 7.75% Sales Tax will be charged to all Sponsored Bars. Bartenders are required for all bars at \$100.00 Each. Above Labor Charges are based on a Four-Hour Minimum with a charge of \$20.00 per additional hour. All pricing is subject to change without prior notice. Renaissance Cleveland Hotel Wedding Package 2012



weddings

BY RENAISSANCE® HOTELS

SIGNATURE DETAILS

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.

SPECIALTY LINEN

Floor Length Elegant Gold, Pewter, or White Crinkle Cloth Linens available at \$25.00 each

Custom Specialty Linens to enhance your selected color scheme are also available; priced per specifications

Chair Covers with Bows available at \$6.50 per chair

Chivari Chairs available at \$10.00 per chair (must be ordered through Hotel)

SPECIALTY LIGHTING

Our Event Technology experts can create a special custom Lighting Package to further enhance the ambiance of your room.

Your Certified Wedding Planner can provide you additional information.

ICE SCULPTURES

Available beginning at \$400.00 each. Please allow at least one week advance notice.



SIGNATURE DETAILS

Post Wedding Breakfast & Brunch Menus

All Buffets are designed for a maximum service time of two hours (minimum of 30 guests). All buffets served with Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Assorted Tazo Teas.

TRADITIONAL CONTINENTAL

Orange, Apple and Cranberry Juices
Market Display of Fresh Cut Fruit and Berries
Assorted Breakfast Bakeries with Butter and Preserves
\$18.00 per person ++

Enhancements

- Croissant Sandwich with Egg, Cheddar and Ham
 - English Muffin with Egg and Cheddar
 - Tortilla with Scrambled Eggs and Salsa
- \$5.00 each ++

TRADITIONAL BREAKFAST BUFFET

Orange, Apple and Cranberry Juices
Market Display of Fresh Cut Fruit and Berries
Assorted Breakfast Cereals with Whole Bananas, Skim and 2% Milk
Mascarpone Cheese Scrambled Eggs
Crisp Bacon and Sausage Links
Skillet Breakfast Potatoes with Peppers and Onions
Assorted Breakfast Bakeries, Croissants and Bagels with Cream Cheese, Butter and Preserves
\$25.00 per person ++

HEARTY BREAKFAST BUFFET

Orange, Apple and Cranberry Juices
Market Display of Fresh Cut Fruit and Berries
Assorted Breakfast Cereals with Whole Bananas, Skim and 2% Milk
Mascarpone Cheese Scrambled Eggs
Crisp Bacon and Sausage Links
Skillet Breakfast Potatoes with Peppers and Onions
Assorted Breakfast Bakeries, Croissants and Bagels with Cream Cheese, Butter and Preserves
Vanilla Yogurt, Berries & Granola Parfaits
Please Select One
Cinnamon French Toast, Belgian Waffles, or Buttermilk Pancakes (Served with Warm Maple Syrup)
\$29.00 per person ++

Enhancements

- Griddle Station (Make your own Pancakes)
\$8.00 per person ++
- Omelets Made to Order
\$9.00 per person ++

TRADITIONAL BRUNCH

Orange and Cranberry Juices
Market Display of Fresh Cut Fruit
Vine Ripe Tomatoes with Fresh Mozzarella Cheese, Extra Virgin Olive Oil
Field Green Salad with Assorted Toppings and Dressings
Bowtie Pasta Primavera with Fresh Herbs and Cheeses
Smoked Salmon Display with Capers, Chopped Eggs, Sweet Onions, Cream Cheese and Miniature Bagels
Scrambled Eggs with Mascarpone Cheese and Chives
Apple Smoked Bacon and Sausage Links
Breakfast Potatoes
Wild Mushroom Risotto
Fresh Seasonal Vegetables
Miniature French Pastries and Breakfast Bakeries
Coffee Service

Please Select One

- Cheese Blintzes with Warm Strawberry Coulis
- French Toast with Warm Maple Syrup, Glazed Peaches and Toasted Almonds
- Belgian Waffles with Warm Maple Syrup, Candied Pecans and Blueberries

Please Select One Carved Item

(Attendant Required at \$100.00)

- Honey Glazed Ham
- Roast Pork Loin
- Roasted Top Sirloin of Beef

\$39.00 per person ++

++Indicates an additional 22% Service Charge & 7.75% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Cleveland Hotel Wedding Package 2012



SIGNATURE DETAILS

Wedding Cost Estimate

BASED ON HORS D'OEUVRES, THREE COURSE DINNER, AND OPEN BAR. PRICES WILL VARY ACCORDING TO YOUR PREFERENCES.

ITEM	DESCRIPTION	ESTIMATE
Hors d'oeuvres	(Based on 3 pieces per person)	12.00
Open Bar	(Based on 5 hour Signature Brand Bar)	31.00
Dinner	(Based on Starting Price Entrée Selection)	<u>45.00</u>
Sub-Total		88.00
22% Service Charge		19.36
7.75% Sales Tax		<u>8.32</u>
Total Per Person Estimate		115.68

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