



**magical moments**

created by the

**renaissance charlotte suites hotel**

because only the best will do!

~ ~ ~ ~

**wedding packages include:**

an elegantly appointed suite  
with champagne and chocolate dipped strawberries  
for your wedding night

breakfast for two  
delivered to your suite

custom wedding website

consultation by a certified renaissance wedding planner

four hours open bar  
premium brands, domestic and imported beers, house wine

cocktail reception

custom ice sculpture

complimentary champagne toast

custom wedding cake

centerpiece of votive candles and mirror

elegant chair covers with sash

select one:

guest welcome bags  
candy buffet



### **package cocktail reception**

included with all package menus  
(45 minutes)

### **premium well cocktails**

gordon's vodka, cruzan aged light rum, grant's family reserve scotch, canadian club whiskey,  
jim beam white label bourbon, jose cuervo especial gold tequila, gordon's gin

### **domestic and imported beer**

budweiser, bud light, heineken, sam adams, amstel light,  
carolina blonde, o'douls

### **wines**

stone cellars by beringer chardonnay and cabernet sauvignon  
beringer vineyards white zinfandel

### **soft drinks**

~ ~ ~ ~

### **butler passed canapés**

(select four- one piece per person)

~smoked trout, herb infused cheese & chives ~ herb cheese & vegetable pinwheel ~  
seared tenderloin of beef, horseradish aioli, cornichon ~ curried chicken tartlet ~  
clemson blue cheese mousse, spicy georgia pecans ~ duck confit, blueberry compote ~  
tapenade & sun dried tomato crostini ~ smoked salmon roulade, fresh dill & capers ~

### **displays around a custom ice sculpture**

international & domestic gourmet cheeses and fruits  
served with french bread and crostini  
farmers market crudité with sun-dried tomato pepper cream  
vine-ripened tomato bruschetta, fresh basil, buffalo mozzarella  
spinach and artichoke confit, parmesan gratinee, pita chips, toasted french bread



## **renaissance hors d'oeuvres reception**

### **select four hot hors d'oeuvres**

**~ unlimited for two hours ~**

~ spinach and goat cheese flatbread ~ mini brie en croute, raspberry coulis  
~ chicken kabobs, sweet chili sauce ~ caramelized onion turnover ~ cozy shrimp, soy ginger ~  
beef satay, thai peanut ~ crispy asparagus asiago ~ carolina crabcakes, cajun remoulade  
~ vegetable quesadilla, cilantro aioli ~ pecan crusted chicken, jack daniels bbq sauce ~  
~ roasted mushroom caps, boursin, goat cheese ~ hibachi beef skewer ~

### **attended carving board**

**~ choose one ~**

house smoked loin of pork, citrus barbecue  
lemon pepper & sage breast of turkey  
chicken roulade, sun-dried tomatoes, artichokes, goat cheese  
garlic & rosemary rubbed new york strip steak  
served with appropriate accompaniments and petite french rolls

**~ choose one activity station ~**

### **gourmet pasta station**

bowtie pasta, grilled chicken, sun-dried tomato sauce  
penne, artichoke hearts, roma tomatoes, pine nuts, pesto & tomato compote  
cheese tortellini, parmesan vin blanc  
gratin garlic bread

### **low country grits station**

stone ground white grits, rock shrimp scampi,  
shiitake tasso gravy served in martini glasses

### **martini mash**

yukon gold and sweet potato mash served with appropriate accompaniments:

**~traditional~** crispy pancetta, prosciutto, roasted garlic, snipped chives, fresh basil,  
clemson blue cheese, sour cream, sautéed mushrooms, wisconsin cheddar  
**~sweet~** brown sugar, marshmallows, cinnamon, crumbled goat cheese,  
caramelized apples, candied pecans

### **carolina crabcake station**

housemade lump crabcakes, creamed corn,  
smoked pepper aioli, tomato basil relish

package pricing includes cocktail reception, 4-hour open bar, and custom wedding cake  
\$85.00 per person

pricing subject to 22% service charge and 8.25% sales tax



## royal renaissance hors d'oeuvres reception

### select four hot hors d'oeuvres

~ unlimited for two hours ~

~ spinach and goat cheese flatbread ~ mini brie en croute, raspberry coulis ~  
chicken kabobs, sweet chili sauce ~ caramelized onion turnover ~ cozy shrimp, soy ginger  
~ beef satay, thai peanut ~ crispy asparagus asiago ~ carolina crabcakes , cajun remoulade  
~ vegetable quesadilla, cilantro aioli ~ pecan crusted chicken, jack daniels bbq sauce ~  
~ roasted mushroom caps, boursin, goat cheese ~ sea scallops, dry cured bacon  
~ beef wellington ~ hibachi beef skewers ~

### attended carving board

~ choose one ~

herb crusted slow roasted prime rib, horseradish cream  
salmon rockefeller en croute, creamed spinach  
cracked peppercorn roast beef tenderloin, sauce béarnaise  
served with appropriate condiments and petite french rolls

~ choose two activity stations ~

### gourmet pasta station

farfalle pasta with chicken, wild mushroom madeira cream  
radiatore pasta, rock shrimp, pancetta, sugar snap peas, chipotle sauce  
cheese ravioli, fire roasted red pepper sauce  
gratin garlic bread

### low country grits station

stone ground white grits, rock shrimp scampi  
shiitake tasso gravy served in martini glasses

### martini mash

yukon and sweet potato mash served with appropriate accompaniments:

~**traditional**~ crispy pancetta, prosciutto, roasted garlic, snipped chives, fresh basil,  
clemson blue cheese, sour cream, sautéed mushrooms, wisconsin cheddar  
~**sweet**~ brown sugar, marshmallows, cinnamon, crumbled goat cheese,  
caramelized apples, candied pecans

### carolina crabcake station

housemade lump crabcakes, creamed corn,  
smoked pepper aioli, tomato basil relish

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**renaissance seated dinner menus**

**choose one salad**

mixed greens salad

caesar salad, parmesan curls, toasted garlic croutons

bibb lettuce, fresh citrus slices, walnuts, orange blossom vinaigrette

field greens, shaved parmesan cheese, hearts of palm, tomatoes, toasted pignolis,

balsamic & red wine vinaigrette

**entrée selections**

~ please select one ~

parmesan crusted chicken

sweet corn & potato pancake

\$80.00

roulade of chicken, sun-dried tomatoes, garlic,

asiago cheese, pearl onion pancetta sauce, orzo risotto

\$82.00

chicken saltimbocca, italian prosciutto, sage, garlic, provolone cheese

sun-dried tomato & herb risotto

\$82.00

fillet of salmon, tomato basil relish

jasmine rice

\$85.00

horseradish encrusted red snapper, citrus beurre blanc

smashed yukon gold potatoes

\$85.00

roasted prime rib of beef, rosemary garlic & black peppercorn rub,

horseradish cream with twice baked potato

\$85.00

cracked peppercorn crusted tenderloin of beef,

portobello mushrooms, port wine jus, potato gateau

\$94.00

grilled filet mignon, truffle mushroom duxelle, sauce pergourdine

chateau potatoes

\$94.00

grilled filet mignon, pimento cheese, madeira sauce

potato & vidalia onion pancake

\$94.00



**renaissance seated dinner menus continued**

**duo plates**

grilled filet mignon, roulade of chicken  
potato galette, glazed baby carrots  
\$94.00

roasted tenderloin of beef, pan seared carolina crabcake  
garlic mashed potatoes  
\$94.00

filet mignon, shrimp provencal  
wilted spinach & tomato risotto cake  
\$94.00

seasonal fresh vegetables  
freshly baked dinner breads

100% colombian coffee, decaffeinated coffee  
and specialty tea selections

package pricing includes cocktail reception, 4-hour open bar, and custom wedding cake  
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## **renaissance buffet dinner**

### **choose three salads:**

mixed baby greens  
baby spinach, poached pears, candied walnuts  
orzo pasta, sun-dried tomatoes, feta, pesto  
roma tomato & buffalo mozzarella antipasto, balsamic drizzle  
hearts of palm & artichokes, champagne vinaigrette  
wild rice blend, sun-dried cherries, cranberries

### **~ choose two or three entrees ~**

slow roasted loin of pork, georgia peach & orange marmalade  
rosemary grilled breast of chicken, morel mushroom sauce  
bronzed norwegian salmon, heirloom tomato salsa  
seared breast of chicken, artichoke ragout  
penne pasta, roma tomatoes, asparagus, mushrooms, feta cheese  
sliced new york strip, shitake mushroom port wine, tobacco onions

### **choose one starch**

~ au gratin potatoes ~ roasted garlic yukon golds ~ saffron rice ~  
~ roasted red bliss potatoes ~ baked cheese gemelli pasta ~

seasonal fresh vegetables  
freshly baked dinner breads

100% colombian coffee, decaffeinated coffee and specialty tea selections

two entrées \$82.00 per person  
three entrees \$87.00 per person

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## **plated entrée enhancements**

### **starters**

carolina crabcakes, creamed corn, sautéed spinach, tomato basil relish ~ \$8.00 per person

wild mushroom ravioli, creamy spinach, sun-dried tomato pesto ~ \$8.00 per person

peppered seared sea scallops, red pepper coulis, pimento cheese grits ~ \$8.00 per person

wild mushrooms, fresh basil, tomato, puffed pastry ~ \$7.00 per person

### **soups**

lobster bisque en croute ~ \$8.00 per person

tomato basil bisque, goat cheese crostini ~ \$5.00 per person

saffron scented wild mushroom en croute ~ \$6.00 per person

### **salad upgrades**

summer tomato & vidalia onion salad, champagne vinaigrette ~ \$3.00 per person

baby arugula, strawberries, fresh goat cheese, balsamic vinaigrette ~ \$3.00 per person

baby greens, wine poached pears, candied pecans, clemson blue cheese, sherry walnut vinaigrette ~ \$3.00 per person

baby greens, grapes, sliced apples, toasted walnuts, miso honey vinaigrette ~ \$3.00 per person

### **dinner buffet enhancements**

cracked peppercorn roast beef tenderloin, sauce béarnaise ~ \$10.00 per person

garlic & rosemary rubbed new york strip ~ \$8.00 per person

herb crusted slow roasted prime rib, horseradish cream ~ \$8.00 per person

salmon rockefeller en croute, creamed spinach ~ \$8.00 per person

lemon pepper & sage roasted breast of turkey ~ \$8.00 per person

house smoked loin of pork, citrus barbecue ~ \$8.00 per person



## **reception enhancements**

### **shrimp scampi station**

(three pieces per person)

jumbo shrimp sautéed to order, garlic, white wine, tomatoes, butter and fresh herbs

\$8.00 per person

### **steak Diane station**

beef tenderloin sautéed to order, brandy, dijon mustard, wild mushrooms.

\$8.00 per person

### **risotto station**

arborio rice served with a selection of accompaniments in martini glasses

artichokes, spinach, caramelized onions, prosciutto, pancetta,

shrimp, wild mushrooms, tomatoes

\$7.00 per person

### **seafood raw bar**

(8 pieces per person)

chilled jumbo shrimp, iced crab claws, oysters,

remoulade, cocktail sauce, lemon & lime wedges

\$22.00 per person

### **sushi station**

california rolls, cucumber rolls, smoked salmon rolls,

spicy mushroom rolls

wasabi, ginger, soy sauce

\$8.00 per person

### **soup shots**

(choose two)

saffron scented wild mushroom

tomato basil bisque

lobster bisque

carolina she-crab soup

consommé with gold flake

\$5.00 per person

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### **elegant endings**

#### **viennese dessert display**

assorted individual petite fours, french and italian pastries, mousses,  
cheesecakes, fresh fruit fondue  
\$12.00 per person

#### **flaming dessert station**

choice of bananas foster, peach flambé, apple raisin flambé,  
wine poached pear flambé, strawberry flambé  
served with vanilla ice cream  
\$5.00 per person

#### **gourmet coffee station**

freshly brewed coffee served with flavored syrups, cinnamon,  
brown sugar cubes, chocolate shavings, whipped cream, rock sugar sticks,  
\$5.00 per person

pricing subject to 22% service charge and 8.25% sales tax



### **additional information**

ask your wedding consultant about the following:

upgrading brands for your bar

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extending bar hours

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additional hors d'oeuvres

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photography

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band or disc jockey

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florist

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prices quoted upon request