

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

PARKING

As part of the wedding package, complimentary self-parking is available in the hotel garage. Valet parking is at the main hotel entrance for \$10.00 per car. 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 21% 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 your Catering Sales Manager for availability.



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Preferred Vendors continued

PHOTOGRAPHERS

Piper Warlick Photography
704.904.3638
piperwarlickphotography.com

Indigo Photography
704.335.0948

Juliet Photography
704.321.1442

Dean Forsyth Photography
704.451.1402

LIMOUSINE SERVICES

Executive Car
704.525.2191
execcarsofcharlottes.com

Rose Limousine
214.574.5900
rose-limo.com

FLORISTS

Crawford & Company
704.523.8474

The Place for Flowers
704.377.2167

The Flower Diva
704.975.7619

Party Blooms
704.957.0884

Blossom Shop
704.372.4447

MUSICIANS

Joan Johnson, harpist
803.548.3832

Violin by Christine
803.802.1930

BAKERIES

Cake Expressions by Lisa
704.560.2013
www.cake-expressions.com

Edible Art
704.342.2253
www.edible-art-charlotte.com

Wow Factor Cakes
704.654.0598
www.wowfactorcakes.com

ENTERTAINMENT

Split Second Sound
704.907.9507
splitsecondsound.com

Daniel Entertainment
704.333.2122

Black Top Entertainment
704.296.0777

Joan Johnson, harpist
803.548.3832
Violin by Christine
803.802.1930



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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!

Queens Court Ballroom

A unique space that is secluded from hotel guests yet open to the beautiful courtyard. Candlelight and the gentle sound of the atrium fountain create an elegant yet relaxed setting.

Cotillion Ballroom

An intimate banquet room just off the main lobby, which will seat up to 100 guests.

Flagstone's

For a more casual affair, treat your guests to dinner in our full-service restaurant, Flagstone's.



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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 8,000 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

Included (Complimentary)

Hurricane Globe Centerpiece, Votive Candles and Mirror Tile

White, Black or Ivory Table Linens and Napkins

Tables for Gifts, Cake and Guestbook

Cake-Cutting Service

Champagne or Sparkling Cider Toast

Dance Floor and Custom Staging for Entertainment

Guest Room Accommodations for the Bride and Groom Including Champagne and Strawberries Delivered on the Wedding Night and Breakfast the Following Morning

Special Room Rates for Wedding Guests



RECEPTION MENU OPTIONS

Afternoon Reception Menu

Displayed Hors d'oeuvres

Imported and Domestic Artisan Cheeses, Gourmet Crackers, French Bread
Grilled Marinated Vegetables, Crisp Crudités and Dips
Seasonal Fresh Fruit and Honey Yogurt Dip

Passed Hors d'oeuvres (select three)

Raspberry and Brie Phyllo Purse
Roma Tomato Basil Bruschetta
Chicken Cordon Bleu
Chipotle Steak Brochette
Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Carolina Barbeque Pork Wontons

CARVING STATION (select one)

Carolina Roast Breast of Turkey
Petit Croissants, Dijon Mustard, Garlic Aioli, Fig and Cranberry Jam
Maple and Brown Sugar Glazed Smithfield Ham
Petit Rolls, caramelized Onion Mayonnaise, Dijon Mustard
Cracked Black Pepper and Garlic Roast Inside Round of Beef
Petit Rolls, Sour Cream Horseradish Sauce, Roast Garlic Mayonnaise, Dijon Mustard

Pasta Station (select one)

Fusilli Carbonara, Peas, Mushrooms, Ham, Parmesan Cheese
Gemelli Spirals, Basil Pesto, Tomatoes, Fresh Mozzarella
Penne Rigate, Italian Sausage, Roasted Sweet Peppers, Marinara Sauce
Ricotta Tortellini, Broccoli Florets, Mushrooms, garlic Alfredo

Freshly Brewed Coffee, Select Herbal Teas

\$40.00 per Guest

Each Action Station Requires a Chef Attendant at \$95 each



RECEPTION MENU OPTIONS

Afternoon Buffet

PASSED HORS D'OEUVRES (select two)

Raspberry and Brie Phyllo Purse
Roma Tomato Basil Bruschetta
Chicken Cordon Bleu
Chipotle Steak Brochette
Vegetable Springs Rolls, Sweet Chili Dipping Sauce
Carolina Barbeque Pork Wontons

BUFFET

Baby Spinach, Diced Cucumber, Tomato, Feta, Red Wine Vinaigrette
Couscous Salad with Curried Vegetables
Tuscan Style Panzanella
Cheese Tortellini Primavera

Grilled Chicken Breast, Tomato Rosemary Sauce
Pan Seared Snapper, Pickled Vegetable Slaw

Low Country Rice Pilaf
Garlic and Herb Roasted Vegetables

Warm Rolls and Butter

Freshly Brewed Coffee, Select Herbal Teas

\$43.00 per Guest



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EVENING RECEPTION

Passed Hors D'Oeuvres (select four)

Raspberry and Brie Phyllo Purse
Roma Tomato Basil Bruschetta
Chicken Cordon Bleu
Chipotle Steak Brochette
Vegetable Springs Rolls, Sweet Chili Dipping Sauce
Carolina Barbeque Pork Wontons
Mozzarella, Tomato Antipasti Skewers
Smoked Salmon Canapé

Displayed Hors D'Oeuvres

Imported and Domestic Artisan Cheeses,
Gourmet Crackers,
Sliced French Bread
Grilled Marinated Vegetables, Crisp Crudités
and Dips

Mashed Potato Trio Bar

Lemon Grass, Candied Sweet, Purple Peruvian Potatoes
Butter, Scallions, Bacon, Brown Sugar, candied Pecans,
Cheddar Cheese

Carving Station (select one)

Carolina Roast Breast of Turkey
Petit Croissants, Dijon Mustard, Garlic Aioli, Fig and Cranberry Jam
Maple and Brown Sugar Glazed Smithfield Ham
Petit Rolls, Caramelized Onion Mayonnaise, Dijon Mustard
Cracked Black Pepper and Garlic Roast Inside Round of Beef
Petit Rolls, Sour Cream Horseradish Sauce, Roast Garlic Mayonnaise,
Dijon Mustard

Pasta Station (select two)

Fusilli Carbonara, Peas, Mushrooms, Ham, Parmesan Cheese
Gemilli Spirals, basil Pesto, Tomatoes, Fresh Mozzarella
Penne Rigate, Italian Sausage, Roast Sweet Peppers, marinara
Sauce
Ricotta Tortellini, Broccoli Florets, Mushrooms, Garlic Alfredo
Low Country Shrimp and Grits, Olive Oil, Shallots, Garlic, Cajun
Seasoning,
Local Ale

Freshly Brewed Coffee, Select Herbal Teas

\$54.00 per Guest

Each Action Station Requires a Chef Attendant at \$95 each



RECEPTION PLATED DINNERS

Evening Plated Dinners

PASSED HORS D'OEUVRES (select two)

Raspberry and Brie Phyllo Purse
Roma Tomato Basil Bruschetta
Chicken Cordon Bleu
Chipotle Steak Brochette
Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Carolina Barbeque Pork Wontons
Mozzarella, Tomato Antipasta Skewers
Smoked Salmon Canapés

DISPLAYED HORS D'OEUVRES

Imported and Domestic Artisan Cheeses, Gourmet Crackers
Sliced French Bread

STARTER (select one)

Tomato Basil Madrilène
Baby Spinach, Poached Pear, candied Walnuts, Bleu Cheese
Balsamic Vinaigrette
Renaissance SouthPark Gourmet Salad

Entrée (select up to three)

Herb Grilled French Cut Breast of Chicken

Basil, Olive Oil Marinated, Mushroom Beurre Blanc
\$49.00 per Guest

Medallions of Pork Madagascar

Seared with Chanterelle Mushrooms, Green Peppercorns
Brown Sauce, Cream
\$49.00 per Guest

Seared Salmon Peperonata

Roasted Red Peppers, Tomatoes, Onions, Garlic
\$54.00 per Guest

Onion Crusted Grouper

Seared with Currant and Red Onion Jam
\$54.00 per Guest

Filet Mignon Duxelles

Chargrilled, Brushed with Garlic Butter, Sautéed Mushrooms
\$57.00 per Guest

Filet and Shrimp

Chargrilled Petit Medallion, Bacon Wrapped Shrimp, Red
Pepper Marmalade, Brown Sauce
\$60.00 per Guest

STARCHES AND VEGETABLES

(select one of each to accompany entrée)

Israeli Herb Couscous
Garlic Parmesan Mashed Potatoes
Sweet Potato Pancake
Angel Hair Flan
Asparagus and Carrots
Haricot Verts and Pearl Onions
Sautéed Baby Vegetables

Warm Rolls and Butter

Freshly Brewed Coffee, Select Herbal Teas



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RECEPTION BUFFET DINNERS

Evening Buffet Dinners

Passed Hors D'Oeuvres (select two)

Raspberry and Brie Phyllo Purse
Roma Tomato Basil Bruschetta
Chicken Cordon Bleu
Chipotle Steak Brochette
Vegetable Springs Rolls, Sweet Chili Dipping Sauce
Carolina Barbeque Pork Wontons
Mozzarella, Tomato Antipasti Skewers
Smoked Salmon Canapé

Displayed Hors D'Oeuvres

Imported and Domestic Artisan Cheeses, Gourmet Crackers
Sliced French Bread

BUFFET

Renaissance SouthPark Mixed Greens, House Dressings
Mozzarella, Tomato, Kalamata Salad
Couscous Salad with Curried Vegetables
Sliced Seasonal Fresh Fruit

Carved Garlic and Peppercorn Roast Prime Rib of Beef,
Horseradish Sauce, au jus
Seared Atlantic Salmon, Lemon Caper Sauce
Grilled Breast of Chicken, Tomato Rosemary Sauce

Garlic and Parmesan Mashed Yukon Potatoes
Low Country Rice Pilaf
Sautéed Garden Vegetables

Warm Rolls and Butter

Freshly Brewed Coffee, Select Herbal Teas

\$58.00 per Guest



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RECEPTION MENU ENHANCEMENTS

Shrimp and Grits Station

Garlic Shrimp
Chorizo Sausage, Creamy Parmesan Grits
(4 pieces of shrimp per Guest)

Filet Mignon Station

Mashed Potato
Demi Glace, Roasted Mushrooms, Caramelized Onions,
Bleu Cheese

Crab Cake Station

Bruschetta
Remoulade Sauce

Pork Tenderloin Station

Corn Cakes
Chipotle Lime Cream

Lamb Lollipops Station

Onion Horseradish Chutney
Olive Oil Mashed Potatoes



RECEPTION BAR

Beverage Selections

Open Top Shelf Liquor, Beer and Wine Bar

Three Hours	\$29.00 per Guest
Four Hours	\$35.00 per Guest

Open Premium Liquor, Beer and Wine Bar

Three Hours	\$26.00 per Guest
Four Hours	\$32.00 per Guest

Open Beer and Wine Bar

Three Hours	\$22.00 per Guest
Four Hours	\$27.00 per Guest

Host Bar (priced per drink)

Top Shelf Liquor	\$6.50
Premium Liquor	\$6.00
House Wines	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
Martini	\$8.50
Cordials	\$8.00
Soft Drinks & Spring Water	\$3.00

Top Shelf Liquors: Absolut, Tangueray, Chivas Regal, Seagram's V.O., Jack Daniels, Mt. Gay, 1800 Resposado

Premium Liquors: Smirnoff, Gordon's, Dewar's White Label, Canadian Club, Jim Beam, Bacardi Light, Jose Cuervo Especial

House Wines: BV Century Cellars Merlot, BV Century Cellars Cabernet Sauvignon, BV Century Cellars Chardonnay, Beringer White Zinfandel

Domestic and Imported Beers: Miller Lite, Budweiser, Bud Light, Michelob Ultra, Heineken, Amstel Light, Corona, O'Douls

Non-Alcoholic Beverages (included in all packages):

Pepsi Soft Drinks, Mixers, Bottled Water

Complimentary Champagne Toast

Bartender \$95 (4 hours)

BREAKFAST BUFFET

Hand Crafted Danish, Croissants and Muffins
Warm Beignets, Chocolate and Strawberry Preserves
Sliced Seasonal Fruits and Berries

Creamed Eggs, au Gratin
Home Fried Breakfast Potatoes
Hickory Smoked Bacon
French Toast, Pecan Honey

Chilled Orange, Grapefruit and Tomato Juices
Freshly Brewed Coffees, Select Herbal Teas

\$24.00 per Guest

BRUNCH BUFFET

Hand Crafted Danish, Croissants and Muffins
Sliced Seasonal Fruits and Berries

Steel Cut Oatmeal, Brown Sugar, Raisins

Roast Tomato, Scallion and Got Cheese Quiche
Hickory Smoked Bacon
Brandied Apple Walnut Crepes

Bibb Lettuces, Sliced Radishes, Buttermilk Dressing
Gemelli Caesar Pasta Salad

Herb Seared Chicken Breast, Tomato Basil Relish
Onion Crusted Cod, Beurre Blanc
Grilled Broccolini, Lemon Butter
Oven Roasted Fingerling Potatoes

Chilled Orange Juice, Freshly Brewed Coffees, Iced or
Herbal Teas

\$39.00 per Guest



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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.



SIGNATURE DETAILS

The Renaissance Charlotte SouthPark Hotel

Located just 6 miles south of Uptown Charlotte, our location is perfect for your wedding and hosting your out of town guests. All of our 264 guest rooms, including two suites, have been newly renovated and exude a rich and contemporary relaxing atmosphere.

Payment

A non-refundable deposit equal to 25% of the total estimated revenue is required to confirm your date. The remaining payment schedule is as follows:

180 days prior to event: Total of 50% of estimated revenue due

90 days prior to event: Total of 75% of estimated revenue due

7 days prior to event: Remaining balance due

All payments must be made by credit card, cashier's check or cash.

The hotel may request a credit card to be held as back-up form of payment.

Guarantees

The final guest count is due three business days prior to your event. Once confirmed, this number is not subject to reduction.

Service Charge and Current Sales Tax

21% taxable service charge and current sales tax applies to all charges, including food, beverage, rental and audio visual fees. Taxes are subject to change.

Attendant Fees

Culinary attendants and bartenders are provided at a flat rate of \$95 each. One cashier per cash bar is required at \$15 per hour



SIGNATURE DETAILS

Special Amenities Include...

Complimentary Customized Wedding Web Page

Dance Floor, Tables, Chairs

White, Ivory or Black Floor Length Cotton Twill Linens and Coordinating Napkins

Complimentary Mirror Tiles, Votive Candles and Hurricane Globe with Taper Candle as a Centerpiece

Complimentary Cake Cutting

Complimentary Champagne Toast

Menu Tasting for up to four people prior to your wedding

Private gathering place and holding room for the Wedding Party

A Guest Room for the Bride and Groom the evening of their wedding
Marriott Reward Points

Ask our Renaissance Certified Wedding Planners for additional upgrades for your wedding, including upgraded cocktail hours, specialty linens, chair covers and centerpieces.

Please contact a Catering Sales Executive for questions, references, photos or a personalized proposal.