

weddings
BY RENAISSANCE® HOTELS



weddings

BY RENAISSANCE® HOTELS



OUR HOTEL	pg 3
REHEARSAL DINNER	pg 6
CEREMONY	pg 7
RECEPTION	pg 8
SIGNATURE DETAILS	pg 18



weddings

BY RENAISSANCE® HOTELS

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

Valet parking is at the main hotel entrance for \$17.00 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 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. Please add an additional 3% for any functions held outdoors.

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.



weddings

BY RENAISSANCE® HOTELS

OUR HOTEL

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.

Preferred Vendors

COORDINATORS
 TOCA Event & Design Production
 Teresa Blumberg
 305.588.3846
www.tocaevents.com

PHOTOGRAPHY AND VIDEOGRAPHY
 Serendipity Studios
 Travis and Candice Cossel
 888.350.4458
www.beyondordinary.net

Senderey Video
 Ruben Senderey
 954.778.8999
www.sendereyvideo.com

84 West Studios
 Andrea Radice
 954.236.9000
www.84weststudios.com

MUSICIANS & DJ'S
 Hello Florida
 305.674.5581
www.hello-usa.com

LIMOUSINE SERVICES
 Hello Florida!
 305.674.5581
www.hello-usa.com

FLOWERS & DECOR
 Blooming Design & Events
 305.437.8336
www.blooming-design.com

HAIR & MAKE UP
 ELLE Spa
 305.674.5585
www.ellespamiami.com



weddings

BY RENAISSANCE® HOTELS

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!

OCEAN GARDEN

A unique space that is semi-secluded from hotel guests yet open to the sounds and sights of the ocean. The versatile space can be set to fit any theme.

CABANA

For a more casual affair, treat your guests to dinner in our full-service restaurant, Cabana. With ocean views, it is sure to delight.

1500

For a more intimate affair, book one of our private dining rooms in 1500, voted one of the 2011 10 best new restaurants in the country by *Esquire Magazine*.



weddings

BY RENAISSANCE® HOTELS

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.

Our variety of ballrooms offer a striking backdrop as you become husband and wife. Whether you are looking to go modern in one of our Ocean Tower Ballrooms, or Classic in a ballroom has gone down in the history books as legendary, we can accommodate your needs.

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.



weddings

BY RENAISSANCE® HOTELS

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.

Included (Complimentary)

- Votive Candles
- White Table Linens and Napkins
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service*
- Champagne or Sparkling Cider Toast
- Parquet Dance Floor and Custom Staging for Entertainment
- Discounted Parking for the Wedding Guests
- Deluxe Suite Accommodations for the Bride and Groom the Night of the Wedding
- Special Room Rates for Wedding Guests

**Complimentary cake cutting service is provided if cake is custom designed by Hotel's Pastry Chef.*



Plated Dinner Package

Roc Quartz Package

One hour reception to include:

A Selection of Hors d'oeuvres

Cold:

Shrimp Tostones and Avocado Crema
Eggplant Caponata Bruschetta
Peruvian Ceviche
Taco-Shimi Rare Seared Ahi Tuna, Avocado and
Shitake Mushrooms on Crisp Tortilla Chip

Hot:

Sugarcane Lamb Kebab with Yogurt-Mint Vinaigrette
Jerk Spiced Chicken Wing
Bacon Wrapped Scallop
Wild Mushroom Crostini
Braised Short Ribs on Blue Cheese Polenta

Cheese Board

Selection of Imported and Domestic Cheeses served with Fresh
Fruit and Artisanal Flatbreads

CUISINE IN MOTION

Carving Station**

Oven Roasted Turkey Breast with Gravy, Cranberry Sauce, Dijon
Mustard and Silver Dollar Rolls

Plated Dinner Service

First Course- Please select one of the following:

Farmer Greens with Candied Walnuts, Crumbled Blue Cheese,
Dried Fruit and Blueberry Vinaigrette

Arugula, Caramelized Fennel and Orange Segments with Piquillo
Pepper Dressing

Farmer Greens with Poached Pears, Pomegranates and Candied
Pistachios

Main Course- Please select one of the following:

Saffron Roasted Chicken Breast on Roasted Cauliflower, Spinach
and Peppers with Rosemary Potatoes

Blackened Grouper on Cilantro Lime Rice with Citrus Beurre Blanc
and Mango Salsa

Mustard Crusted and Bacon Wrapped Niman Ranch Pork Tenderloin
with Haricot Verts, Roasted Carrots, Potato Confit and Spring Onions

Grilled Filet Mignon with Horseradish Gratin Potatoes, Roasted
Vegetables and Bordelaise Sauce

All dinners include our signature bread basket with herb infused olive oil

Dessert- Please select one of the following:

Eden Roc Custom Designed Wedding Cake

Standard 2-3 Tier Cake- a surcharge may apply to cakes larger than 3 tiers

Mini Cupcake Display

Based on one cupcake per person

White and Dark Chocolate Tulip

filled with Fresh Berries marinated in Grand Marnier, Fruit Coulis

White Chocolate Raspberry Cheesecake

with Fresh Berries and Chocolate Port Reduction

Chocolate Cherry Torte

Delectable Chocolate Cake with our very own house made Fudge
served with Brandied Cherries and Vanilla Ice Cream

Coffee, Decaffeinated Coffee and Hot Tea

* Chef attendant is optional - \$150.00 per Chef++ (1 Chef per 100 Guests)

** Chef attendant required - \$150.00 per Chef++ (1 Chef per 100 Guests)

Prices based on two hours of food service

A cake cutting fee applies to cakes brought in from an outside vendor

A set up fee will be applied for a candy dessert station or a display brought
in from an outside vendor



Plated Dinner Package

Roc Sapphire Package

One hour reception to include:

A Selection of Hors d'oeuvres

Cold:

Shrimp Tostones and Avocado Crema
Eggplant Caponata Bruschetta
Peruvian Ceviche
Taco-Shimi Rare Seared Ahi Tuna, Avocado and
Shitake Mushrooms on Crisp Tortilla Chip

Hot:

Sugarcane Lamb Kebab with Yogurt-Mint Vinaigrette
Jerk Spiced Chicken Wing
Bacon Wrapped Scallop
Wild Mushroom Crostini
Braised Short Ribs on Blue Cheese Polenta

Mediterranean Display

Hummus, Tahini, Israeli Salad, Marinated Olives, Marinated
Grilled Vegetables and Caprese Salad served with Pita and Flat
Breads

Sushi Display- Based on three pieces per person:

California Rolls, Salmon Rolls, Spicy Tuna Rolls, Assorted Nigiri,
Soy, Pickled Ginger and Wasabi

Eden Roc Domestic Cheese Display

Cheese Display served with Fresh Fruit and Assorted Garlic
Crostini

CUISINE IN MOTION

Carving Station** - Please select one of the following:

Banana Leaf Wrapped Whole Grouper served with Coconut Rice,
Ginger Oil and Tropical Fruit Salsa

Whole Roasted Sirloin, Au Jus, Mustard, Wasabi Mashed Potatoes
and Silver Dollar Rolls

Plated Dinner Service

First Course- Please select one of the following:

Farmer Greens with Candied Walnuts, Crumbled Blue Cheese,
Dried Fruit and Blueberry Vinaigrette

Arugula, Caramelized Fennel and Orange Segments with Piquillo
Pepper Dressing

Farmer Greens with Poached Pears, Pomegranates and Candied
Pistachios

Second Course- Please select one of the following:

Hot:

Mushroom Spinach Strudel with Gorgonzola Cream Sauce
Mini Salmon Wellington with Saffron Sauce

Cold:

Ahi Tuna Tartar with Ginger, Soy, Avocado Salsa and Fried Plantain
Crab Cake with Roasted Corn and Black Bean Salsa

Main Course- Please select one of the following:

Grilled Salmon on Beluga Lentils, Roasted Beets and Wild Mushrooms

Veal Chop with Blanched Leeks, Roasted Potato Rösti, Carrots and
Wild Mushroom Demi

Grilled Filet Mignon with Horseradish Gratin Potatoes, Roasted
Vegetables and Bordelaise Sauce

All dinners include our signature bread basket with herb infused olive oil

Dessert- Please select one of the following:

Eden Roc Custom Designed Wedding Cake
Standard 2-3 Tier Cake- a surcharge may apply to cakes larger than 3 tiers

Mini Cupcake Display

Based on one cupcake per person

White and Dark Chocolate Tulip
filled with Fresh Berries marinated in Grand Marnier, Fruit Coulis

White Chocolate Raspberry Cheesecake
with Fresh Berries and Chocolate Port Reduction

Chocolate Cherry Torte

Delectable Chocolate Cake with our very own house made Fudge
served with Brandied Cherries and Vanilla Ice Cream

Coffee, Decaffeinated Coffee and Hot Tea

* Chef attendant is optional - \$150.00 per Chef++ (1 Chef per 100 Guests)

** Chef attendant required - \$150.00 per Chef++ (1 Chef per 100 Guests)

Prices based on two hours of food service

A cake cutting fee applies to cakes brought in from an outside vendor

A set up fee will be applied for a candy dessert station or a display brought
in from an outside vendor



Plated Dinner Package

Roc Diamond Package

One hour reception to include:

A Selection of Hors d'oeuvres

Cold:

Shrimp Tostones and Avocado Crema
Eggplant Caponata Bruschetta
Peruvian Ceviche
Prosciutto-Melon Lollipop
Taco-Shimi Rare Seared Ahi Tuna, Avocado and
Shitake Mushrooms on Crisp Tortilla Chip

Hot:

Sugarcane Lamb Kebab with Yogurt-Mint Vinaigrette
Jerk Spiced Chicken Wing
Bacon Wrapped Scallop
Braised Short Ribs on Blue Cheese Polenta
Mini Crab Cake with Cayenne Mayonnaise
Wild Mushroom Crostini
Braised Short Ribs on Blue Cheese Polenta

Cheese Board

Selection of Imported and Domestic Cheeses served with Fresh
Fruit and Artisanal Flatbreads

Sushi Display- Based on three pieces per person:

Sashimi, Tuna Roll, California Roll, Cucumber Roll, Wasabi, Soy
and Ginger Pickle

Domestic Caviar Station

Mini Blini served with Caviar, Sour Cream, Onion, Egg White
and Chives

CUISINE IN MOTION

Pasta Station** - Please select two of the following:

Penne Pasta with Artichokes, Asparagus, Roasted Eggplant,
Mushrooms, Roasted Tomatoes, Olive Oil, Lemon and Parsley

Chicken Alfredo Bowtie Pasta in White Wine and Garlic Cream
Sauce

Lobster Ravioli with Spinach and Lemon Caper Butter

Rigatoni and Short Rib Pasta

Carving Station** - Please select one of the following:

Banana Leaf Wrapped Whole Grouper served with Cilantro Lime
Rice, Avocado-Mango Salsa and Jalapeño-Scallion Oil

Pineapple and Rum Brined Pork Loin, Curried Squash, Congri Rice
and Mango Chutney

Grilled Beef Tenderloin, Roasted Potato Salad with Spinach, Goat
Cheese and Olive Salsa and Sun Dried Tomato Rolls

Plated Dinner Service

Soup- Please select one of the following:

Lobster Bisque with Crème Fraiche and Tarragon

French Onion Soup en Croute with Gruyere Cheese

Salad- Please select one of the following:

Farmer Greens with Candied Walnuts, Crumbled Blue Cheese,
Dried Fruit and Blueberry Vinaigrette

Arugula, Caramelized Fennel and Orange Segments with Piquillo
Pepper Dressing

Farmer Greens with Poached Pears, Pomegranates and Candied
Pistachios

Plated Appetizer- Please select one of the following:

Hot:

Mushroom Spinach Strudel with Gorgonzola Cream Sauce
Mini Salmon Wellington with Saffron Sauce

Cold:

Ahi Tuna Tartar with Ginger, Soy, Avocado Salsa and Fried Plantain
Crab Cake with Roasted Corn and Black Bean Salsa

Main Course- Please select one of the following:

Duck Breast with Roasted Grapes and Spinach Risotto with Radicchio
and Parmesan

Lamb Osso Bucco with Braised Root Vegetables, Parmesan Polenta
Cakes and Remolata

Grilled Filet Mignon with Blue Cheese Fritters, Roasted Vegetables
and Wild Mushroom Bordelaise Sauce

Surf and Turf- Filet Mignon and Lemon Garlic Prawns, Lobster Mashed
Potatoes, Grilled Asparagus, Roasted Carrots and Caramelized Onions

All dinners include our signature bread basket with herb infused olive oil

Dessert- Please select one of the following:

Eden Roc Custom Designed Wedding Cake

Standard 2-3 Tier Cake- a surcharge may apply to cakes larger than 3 tiers

Mini Cupcake Display

Based on one cupcake per person

Grand Marnier Fruit Tart

Painted with Chocolate, Grand Marnier Pastry Cream, garnished
With a mix of Fresh Fruit and an Apricot Glaze

Chocolate Cherry Torte

Delectable Chocolate Cake with our very own house made Fudge
served with Brandied Cherries and Vanilla Ice Cream

Coffee, Decaffeinated Coffee and Hot Tea

* Chef attendant is optional - \$150.00 per Chef++ (1 Chef per 100 Guests)

** Chef attendant required - \$150.00 per Chef++ (1 Chef per 100 Guests)

Prices based on two hours of food service

A cake cutting fee applies to cakes brought in from an outside vendor

A set up fee will be applied for a candy dessert station or a display brought
In from an outside vendor



weddings

BY RENAISSANCE® HOTELS

Buffet Dinner Package

Roc Quartz Buffet Package

One hour reception to include:

A Selection of Hors d'oeuvres

Cold:

Shrimp Tostones and Avocado Crema
Eggplant Caponata Bruschetta
Peruvian Ceviche
Taco-Shimi Rare Seared Ahi Tuna, Avocado and
Shitake Mushrooms on Crisp Tortilla Chip

Hot:

Sugarcane Lamb Kebab with Yogurt-Mint Vinaigrette
Jerk Spiced Chicken Wing
Bacon Wrapped Scallop
Wild Mushroom Crostini
Braised Short Ribs on Blue Cheese Polenta

Cheese Board

Selection of Imported and Domestic Cheeses served with Fresh
Fruit and Artisanal Flatbreads

Carving Station**- Please select one of the following:

Oven Roasted Turkey, Natural Gravy, Cranberry Sauce, Mayonnaise,
Dijon Mustard and Mini Challah Rolls

Whole Roasted Strip Loin, Bordelaise Sauce, Creamy Horseradish
and Onion Rolls

CUISINE IN MOTION

Pasta Station**- Please select two of the following:

Penne Pasta with Artichokes, Asparagus, Roasted Eggplant,
Mushrooms, Roasted Tomatoes, Olive Oil, Lemon and Parsley

Chicken Alfredo Bowtie Pasta in White Wine and Garlic Cream
Sauce

Lobster Ravioli with Spinach and Lemon Caper Butter

Rigatoni and Short Rib Pasta



weddings

BY RENAISSANCE® HOTELS

Buffet Dinner Package

Roc Quartz Buffet Package (cont.)

Buffet Dinner

Small Plate Offerings

Heirloom Tomato Salad with Watermelon and Feta Cheese

Wedge Salad with Blue Cheese, Bacon, Roasted Peppers, Tomato and Garlic Croutons

Tropical Caesar Shooters with Blackened Shrimp

Main Entrees

Saffron Roasted Chicken Breast on Roasted Cauliflower, Spinach and Peppers with Rosemary Potatoes

Grilled Cobia, Roasted Artichokes and Potatoes, Red Pepper, Watercress and Lemon Parsley Butter

Carved Beef Tenderloin, Horseradish Gratin Potatoes, Roasted Vegetables and Bordelaise Sauce

Starch and Vegetables

Garlic Roasted Fingerling Potatoes

Grilled Root Vegetables with Parsley Butter Sauce

All dinners include our signature bread basket with herb infused olive oil

Dessert- Please select one of the following displays:

Eden Roc Custom Designed Wedding Cake

Standard 2-3 Tier Cake- a surcharge may apply for cakes larger than 3 tiers

Mini Cupcake Display

Based on one cupcake per person

Petit Fours Table

Based on three pieces per person

An extravagant display of Cupcakes, Tortes, Éclairs, Petit Fours, Truffles. Fresh fruits and Berries

The Dolce Display

A fun assortment of candies displayed in glass jars including:

Gummy Bears, Twizzlers, M&M's, Hershey Kisses, Jordan Candy Almonds, Marshmallow Treats, Skittles and Caramels

Can be customized to the bride's preference

The Eden Dessert Station

Based on four pieces per person

Crème Brule Bites, Cheesecake Bites, Mini Fruit Tarts, Truffle Lollipops, Key Lime Bites and Mini Cupcakes

Coffee, Decaffeinated Coffee and Hot Tea

* Chef attendant is optional - \$150.00 per Chef++ (1 Chef per 100 Guests)

** Chef attendant required - \$150.00 per Chef++ (1 Chef per 100 Guests)

Prices based on two hours of food service

A cake cutting fee applies to cakes brought in from an outside vendor

A set up fee will be applied for a candy dessert station or a display brought in from an outside vendor



weddings

BY RENAISSANCE® HOTELS

Buffet Dinner Package

Roc Sapphire Buffet Package

One hour reception to include:

A Selection of Hors d'oeuvres

Cold:

Shrimp Tostones and Avocado Crema
Eggplant Caponata Bruschetta
Peruvian Ceviche
Taco-Shimi Rare Seared Ahi Tuna, Avocado and
Shitake Mushrooms on Crisp Tortilla Chip

Hot:

Sugarcane Lamb Kebab with Yogurt-Mint Vinaigrette
Jerk Spiced Chicken Wing
Bacon Wrapped Scallop
Wild Mushroom Crostini
Braised Short Ribs on Blue Cheese Polenta

Cheese Board

Selection of Imported and Domestic Cheeses served with Fresh
Fruit and Artisanal Flatbreads

Action Stations with Small Plate Offerings

Sushi Display- Based on three pieces per person:

California Rolls, Salmon Rolls, Spicy Tuna Rolls, Assorted Nigiri,
Soy, Pickled Ginger and Wasabi

Mediterranean Display

Hummus, Baba Ghanoush and Roasted Eggplant Salad served with
Pita Chips and Flatbreads

CUISINE IN MOTION

Pasta Station**- Please select two of the following:

Penne Pasta with Artichokes, Asparagus, Roasted Eggplant,
Mushrooms, Roasted Tomatoes, Olive Oil, Lemon and Parsley

Chicken Alfredo Bowtie Pasta in White Wine and Garlic Cream
Sauce

Lobster Ravioli with Spinach and Lemon Caper Butter

Rigatoni and Short Rib Pasta



weddings

BY RENAISSANCE® HOTELS

Roc Sapphire Buffet Package (cont.)

Buffet Dinner

Small Plate Offerings

Heirloom Tomato Salad with Watermelon and Feta Cheese

Wedge Salad with Blue Cheese, Bacon, Roasted Peppers, Tomato and Garlic Croutons

Tropical Caesar Shooters with Blackened Shrimp

Honey Glazed and Tea Smoked Lamb Chops on Roasted Butternut Squash

Carving Stations**

Banana Leaf Wrapped Whole Grouper, Cilantro Lime Rice, Avocado-Mango Salsa and Jalapeño-Scallion Oil

Whole Roasted Prime Rib, Whole Grain Mustard, Bordelaise Sauce, Creamy Horseradish and Artisanal Rolls

Main Entrees

Saffron Roasted Tanglewood Farms Chicken with Peppers, Onions, and Tomatoes

Grilled Cobia, Roasted Artichokes and Potatoes, Red Pepper, Watercress and Lemon Parsley Butter

Pineapple and Rum Pork Tenderloin and Caribbean Rice

Carved Beef Tenderloin, Horseradish Gratin Potatoes, Roasted Vegetables and Bordelaise Sauce

All dinners include our signature bread basket with herb infused olive oil

Buffet Dinner Package

Starch and Vegetables

Garlic Roasted Fingerling Potatoes

Wild Rice with Dried Fruit

Grilled Root Vegetables with Parsley Butter Sauce

Dessert- Please select one of the following displays:

Eden Roc Custom Designed Wedding Cake

Standard 2-3 Tier Cake- a surcharge may apply to cakes larger than 3 tiers

Mini Cupcake Display

Based on one cupcake per person

Petit Fours Table

Based on three pieces per person

An extravagant display of Cupcakes, Tortes, Éclairs, Petit Fours, Truffles. Fresh fruits and Berries

The Dolce Display

A fun assortment of candies displayed in glass jars including: Gummy Bears, Twizzlers, M&M's, Hershey Kisses, Jordan Candy Almonds, Marshmallow Treats, Skittles and Caramels
Can be customized to the bride's preference

The Eden Dessert Station

Based on four pieces per person

Crème Brule Bites, Cheesecake Bites, Mini Fruit Tarts, Truffle Lollipops, Key Lime Bites and Mini Cupcakes

Coffee, Decaffeinated Coffee and Hot Tea

* Chef attendant is optional - \$150.00 per Chef++ (1 Chef per 100 Guests)

** Chef attendant required - \$150.00 per Chef++ (1 Chef per 100 Guests)

Prices based on two hours of food service

A cake cutting fee applies to cakes brought in from an outside vendor

A set up fee will be applied for a candy dessert station or a display brought in from an outside vendor



weddings

BY RENAISSANCE® HOTELS

RECEPTION BAR PACKAGES

Premium Hosted Bar

Gordon's Vodka
Cruzan Aged Light Rum
Gordon's Gin
Grant's Family Reserve Scotch
Canadian Club Whiskey
Jim Beam White Label Bourbon
Jose Cuervo Especial Gold Tequila

Deluxe Hosted Bar

Absolut Vodka
Bacardi Superior Rum
Tanqueray Gin
Johnny Walker Red Label Scotch
Canadian Club Whiskey
Maker's Mark Bourbon
Cuervo 1800 Silver Tequila

Luxury Hosted Bar

Grey Goose Vodka
Capitan Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnny Walker Black Label 12YR Scotch
Crown Royal Whiskey
Maker's Mark Bourbon
Patron Silver Tequila
Hennessy VSOP

All bars include:

Wine Selections

Renaissance Select Red, White and Blush

Beer Selections

Imported

Heineken, Corona

Domestic

Samuel Adams Boston Lager

Budweiser, But Light

Native Lager

Assorted Mixers

Bartender Fees at \$150 per bartender
Estimate one bartender per 100 guests



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.

Custom Wedding Menus

Our cutting edge chefs and creative wedding planners will be delighted to assist you in creating a menu that fits both your taste and your budget.

Please speak with your catering sales manager for more details.

Kosher & Indian Weddings

Looking to follow tradition to your special day? Our staff has worked hard to provide you with options to host your Indian or Kosher wedding. With a certified Kosher kitchen on-site, look to us to prepare an event your family and friends will never forget.

Please speak with your catering sales manager for more details.



RENAISSANCE SIGNATURE DETAILS

Wedding Ceremony Packages

Set-Up Fee of \$1,500.00
Includes Seating & Staging
Sound System \$350
Includes Microphone and Sound System

Special Concessions

We are pleased to offer the following special concessions with all Wedding Packages:
Complimentary suite for the Bride and Groom the night of the wedding
Suite upgrade for parents of the Bride and Groom, based on availability
Two complimentary, private "day use" dressing rooms for wedding party
Special sleeping room rates for guests. Please speak with your sales manager for more details

Culinary

All of our menus may be customized to further meet your needs and the needs of your guests. A complimentary menu tasting for our plated meal service is available for up to 4 guests.
Your menu tasting will be scheduled within the 2 months prior to your event and based upon chef's availability and business demands. Tastings are conducted Monday-Thursday between 2 & 4 pm.

Special Service

Our staff will be pleased to assist you with any floral arrangement and will gladly recommend 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 and to prevent damage to the hotel.

Banquet Menus

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event.

The final details of your event are to be submitted to your event manager at least three weeks before your event so that our entire staff may prepare to accommodate your needs.

Pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

A 24% service charge is added to the quoted prices, and the 9% Florida sales tax is applied after the service charge has been added to the food and beverage total. For outdoor events, a 27% per person service fee will apply.

Advance Payment/Schedule

To confirm event space on a particular date, an advance payment equivalent to 25% of the total minimum Food and Beverage Catering Revenue will be required at the time of returning a signed event agreement. All advance payments will be credited toward the Master Account. All payments received by Hotel are non-refundable. A schedule of additional advance payments will be required as follows:

- Six (6) months prior to the event date, an advance payment equivalent to 50% of the total minimum Food & Beverage Catering Revenue, will be due (in addition to payments already received).
- Three (3) months prior to the event date, a payment equivalent to 75% of the total minimum Food & Beverage Catering Revenue will be due (in addition to payments already received).

Full pre-payment (less payments received) based on estimated guarantee and final menu plans, plus reasonable estimates of any item purchased on a per unit basis will be due seven (7) business days prior to the event date. The final payment

should be made in cash, cashiers check, credit card or money order. No personal or private business checks will be accepted.

Use of Outside Vendors

If an outside vendor(s) is hired by you (the customer) to provide any goods and/or services at the Eden Roc Renaissance Miami Beach during the Event the Hotel may, in its sole discretion, require that such vendors provide the Hotel, in form and amount reasonably satisfactory to the Hotel, an indemnification agreement and proof of adequate insurance. Contractor shall indemnify Client and the Hotel for any and all costs or expenses pertaining to its performance under this agreement.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At the Eden Roc Renaissance Miami Beach, we understand this importance and we will work with you to achieve the overall experience you desire. We offer four ballrooms and several outdoor spaces to accommodate a wide range of events. The number of guests you anticipate and the set-up requirements of your event are the primary factors in your event's room assignment. Revisions of these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's program. Revisions in factors such as group counts, times, dates, meal functions or set-up may necessitate a revision of the rental fee.

A 24% service charge is added to room rental fees. Room rental tax of 7% is applied to the room rental fee after the service charge is added.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event. Please refer to the cancellation terms of your contract.

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.

Audio Visual

Your event manager and the Swank Audio Visual Department will be delighted to assist you with your audio visual needs. Price lists are available upon request.

Hotel Parking

The Eden Roc Renaissance Miami Beach has ample parking available. Valet Service is available at covered carriage entrance on Collins Ave. at \$17.00 per vehicle, or guests may self-park at conveniently located parking near the hotel.

Security

The Eden Roc does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your event manager for the cost of this service.

Liabilities

You may be sure that the Eden Roc team will do everything to see that your event is a success. Occasionally situations do occur beyond our control, such as accidents, government regulations, labor difficulties and food and beverage supplies, which prevent or interfere with our performance. We will keep you informed should these situations occur and we will arrange an alternate solution.

Damages

It is the responsibility of the patron to assume full responsibility for any damages to the hotel property caused by the patron, their guests or the agents of the patron, i.e. bands, display companies, etc.



RENAISSANCE SIGNATURE DETAILS

Shipping and Receiving

Packages may be delivered to the hotel two business days before your event. To ensure that your materials are stored and delivered properly, please include the following information on all packages:

Eden Roc,
A Renaissance Beach Resort
4525 Collins Avenue
Miami Beach, FL 33140
Attention:
(Name of Event Mgr.)
(Name of Group or Event)
(First Date of Event)
No. Boxes (i.e. 1 of 2, 2 of 2, etc.)

Our UPS Store will be delighted to assist you with the return shipment of your packages. Please discuss with your event manager how you would like this charged to your event.

Smoking Policy

Eden Roc Renaissance Miami Beach is a smoke-free facility.

weddings

BY RENAISSANCE® HOTELS

for more information visit
renaissancehotels.com/weddings

