

weddings

BY RENAISSANCE® HOTELS



weddings

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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

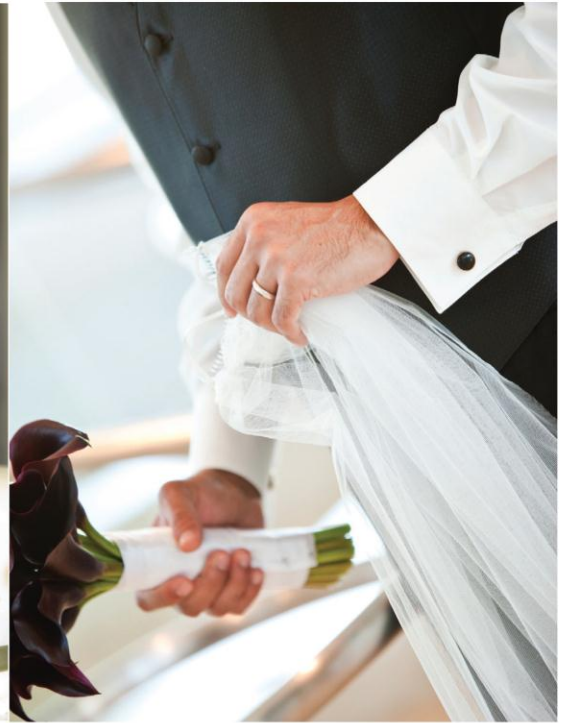
As part of the wedding package, complimentary self-parking is available in the garage across from the hotel. Valet parking is at the main hotel entrance for \$5.00 per car. Parking charges may be added to the master account if desired.

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 22% 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.



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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.

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

MAIN VERANDA

A unique space that overlooks our tropical oasis, a hidden gem in the heart of Boca Raton. Candlelight and the gentle sound of the cascading waterfalls offer an elegant yet relaxed setting.

UMBRIA

For a more casual affair, treat your guests to dinner in our full-service Italian inspired restaurant, Umbria.

EAST VERANDA

A casual, poolside courtyard nestled between royal palms, perfect for your prenuptial BBQ or welcome luau.



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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

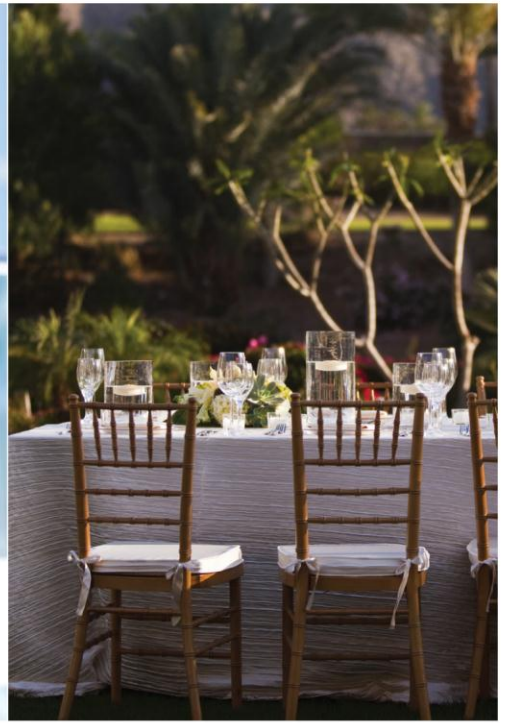
Lori Kelly
954-263-1134
weddingsbylorik@aol.com

Sara Renee
954-326-8426
sara@sarareneeevents.com

Myrna Swire
561-852-0222
myrna@itsyourpartyevents.com

Jean Wilco
561-394-9194
jean@jeanwilcoevents.com

Joni Scalzo
561-756-6760
specialdaybyjoni@aol.com



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Preferred Vendors continued

PHOTOGRAPHERS

Creative Focus-Jay Guttveg
561-487-0578
jay@creativefocusinc.com

Michelle McMinn
561-243-9612
studio@michellemcminn.com

Patty Daniels
954-680-9994
info@townandcountrystudios.com

Munoz Photography
954-564-7150
munoz664@bellsouth.net

Videography
Doyle Video Productions
954-341-8139
doylevideoinfo@aol.com

Timeline Productions
561-649-5826

FLOWERS

5 Stars Events (Emilie)
561-929-1007
fivestarsevents@aol.com

Dalsimer Atlas (Lane or David)
954-418-0608
dalsimeratlas@.com

Daniel Events (Jeff Good)
561-393-1432
jeff@danielevents.com

Fringe & Company (Jill)
561-361-4918
fringeandcompany@netscape.net

Xquisite Events (Jon Buick)
561-988-9798

DJ'S

Mthree/Platinum Gold
561-989-8081
zazzevents.com

Jimmy Jam-James Conway
954-929-1925
events@jimmyjamproductions.com

Jammin' Express
954-659-3472
jamminexpress.com

Pure Energy-Mike Sipe
561-488-1007
info@mikesipeentertainment.com

MUSICIANS

Marcia Mitchell
561-963-5056
mmmbookings@aol.com

Manhattan Music
954-561-5615
howard@manhattanmusic.com

Euphoria (Tony)
954-401-3589
eurphoriaband@aol.com

Harpist - Nancy Gillian
561-479-3252
Naharp1@aol.com



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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 perfect wedding means different things to different people; whether it's a poolside ceremony overlooking our tropical oasis or an elegant black-tie affair in the Grand ballroom, let us create the moment that you've always dreamed of.

Ceremonies held at the hotel at an additional \$500 ceremony setup fee



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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.

UNIQUE AND JUST FOR YOU

- Fresh floral Centerpiece and Candles
- Custom Table Linens and Napkins
- Custom Chair Covers with Sash
- Cake-Cutting Service
- Champagne or Sparkling Cider Toast
- Parquet Dance Floor and Custom Staging for Entertainment
- Complimentary Self-Parking for the Wedding Guests
- Deluxe Accommodations for the Bride and Groom
- Renaissance amenity on the Wedding Night
- Special Room Rates for Wedding Guests



EMERALD WEDDING PACKAGE

RECEPTION

FOUR HOUR OPEN BAR

Featuring Premium Brand Liquor
House Wine
Imported & Domestic Beers
Soft Drinks and Bottled Waters
Sparkling Wine Champagne Toast

Domestic Sparkling Wine for friends & family to toast YOU

Wine Service throughout each dinner course
select one white
Pinot Grigio, Chardonnay or Sauvignon Blanc

select one red
Merlot, Cabernet or Pinot Noir

BUTLER PASSED WHITE GLOVE SERVICE (Choice of 5 Hot)

HOT

Spinach & Feta in Phyllo
Chicken Sate with Thai Peanut Sauce
Wild Mushroom Turnovers
Pan Fried Vegetable
Pot Stickers with Scallion & Soy dipping Sauce
Mini Beef Wellington
Coconut Chicken with Orange Horseradish Sauce

TUSCAN TABLE

Mozzarella with Basil & Extra Virgin Olive Oil
Marinated Artichoke Hearts, Kalamata Olives,
Grilled Eggplants, Marinated Mushrooms,
Fire Roasted Peppers
Served with Fresh Baguettes
Parmesan Crisps & Focaccia Breads

SALAD

(Select one)

Renaissance Spinach Salad with Grapes, Sliced Mushrooms, Red Onions
and Pine Nuts with Raspberry Vinaigrette Dressing

Traditional Signature Salad served with Pistachio Nuts and Crumbled Bleu
Cheese with Bleu Cheese Dressing

Mesculin Greens with Goat Cheese, Tomatoes, Julienne Carrots and
Balsamic Vinaigrette Dressing

Baby Red Leaf Lettuce, Mandarin Oranges, Maui Onions and Julienne Red
Peppers served with Honey Lime Dressing

Emerald Entrée Selections

PORCINI CRUSTED FREE RANGE CHICKEN

Wild Mushroom Linguini
Vegetable Medley and Truffle Cream Sauce
Evening Dinner \$115
Afternoon Luncheon \$100

PECAN NUT ENCRUSTED MAHI MAHI

Lemon Buerre Blanc
Island Grilled Vegetables & Blended Rice
Evening Dinner \$121
Afternoon Luncheon \$105

FILET MIGNON WITH BREAST OF CHICKEN

Herbed Grilled Filet paired with Chicken in Asian Ginger Sauce
Grilled Vegetable Medley & Risotto Pearls
Evening Dinner \$139
Afternoon Luncheon \$114

FILET MIGNON

Sun dried Tomatoes and Portobello Mushroom Tapenade
Bouquiterre of Vegetables & Chefs famous Redskin Whipped Potatoes
Evening Dinner \$140
Afternoon Luncheon \$124

FILET MIGNON WITH CHILEAN SEA BASS

Served with Cabernet Drizzle and Brandied Cranberry Glace
Exotic Grilled Vegetables & Croquette Potatoes
Evening Dinner \$142
Afternoon Luncheon \$125

A 22% Service Charge & 6% Sales Tax will be added to above menu pricing
All pricing is subject to change without prior notice.



DIAMOND WEDDING PACKAGE

RECEPTION

FIVE HOUR OPEN BAR

Featuring Deluxe Brand Liquor
House Wine
Imported & Domestic Beers
Soft Drinks and Bottled Waters
Sparkling Wine Champagne Toast

Domestic Sparkling Wine for friends & family to toast YOU

Wine Service throughout each dinner course
select one white
Pinot Grigio, Chardonnay or Sauvignon Blanc

select one red
Merlot, Cabernet or Pinot Noir

BUTLER PASSED WHITE GLOVE SERVICE (Choice of 5 Hot)

HOT

Mini Kobe Beef Sliders
Cranberry & Bleu Cheese in Puff Pastry
Lobster Vol-A-Vent,
Chicken Sate with Thai Peanut Sauce
Wild Mushroom Turnovers
Pan Fried Vegetable Pot Stickers with Soy dipping Sauce
Mini Beef Wellington
Coconut Chicken with Orange Horseradish Sauce

TUSCAN TABLE

Mozzarella with Basil & Extra Virgin Olive Oil
Marinated Artichoke Hearts, Kalamata Olives,
Grilled Eggplants, Marinated Mushrooms,
Fire Roasted Peppers
Served with Fresh Baguettes
Parmesan Crisps & Focaccia Breads

POTATO MARTINI BAR

Chef attended station with your guests to select
their martini glass filled with:
Sweet Potato, Gruyere Cheese Potato
Garlic Whipped, Cheddar Potato or
Sour Cream & Chive Potatoes
with appropriate toppings to surely please the palate

(1) Attendant Chef Required

APPETIZER COURSE

(Select one)
Napoleon of Goat Cheese and Smoked Salmon
Spinach Ravioli topped with a sherry cream sauce
Wild Mushrooms Sautéed with Cognac and Cream in a Puff Pastry Shell

SALAD

(Select one)
Renaissance Spinach Salad with Grapes, Sliced Mushrooms, Red Onions
and Pine Nuts with Raspberry Vinaigrette Dressing

Traditional Signature Salad served with Pistachio Nuts and Crumbled Bleu
Cheese with Bleu Cheese Dressing

Mesculin Greens with Goat Cheese, Tomatoes, Julienne Carrots and
Balsamic Vinaigrette Dressing

Baby Red Leaf Lettuce, Mandarin Oranges, Maui Onions and Julienne Red
Peppers served with Honey Lime Dressing

Diamond Entrée Selections

PORCINI CRUSTED FREE RANGE CHICKEN

Wild Mushroom Linguini
Vegetable Medley and Truffle Cream Sauce
Evening Dinner \$140
Afternoon Luncheon \$128

PECAN NUT ENCRUSTED MAHI MAHI

Lemon Buerre Blanc
Island Grilled Vegetables & Blended Rice
Evening Dinner \$145
Afternoon Luncheon \$133

FILET MIGNON WITH BREAST OF CHICKEN

Herbed Grilled Filet paired with Chicken in Asian Ginger Sauce
Grilled Vegetable Medley & Risotto Pearls
Evening Dinner \$159
Afternoon Luncheon \$142

FILET MIGNON

Sun dried Tomatoes and Portobello Mushroom Tapenade
Bouquiterre of Vegetables & Chefs famous Redskin Whipped Potatoes
Evening Dinner \$160
Afternoon Luncheon \$143

FILET MIGNON WITH CHILEAN SEA BASS

Served with Cabernet Drizzle and Brandied Cranberry Glace
Exotic Grilled Vegetables & Croquette Potatoes
Evening Dinner \$162
Afternoon Luncheon \$145

A 22% Service Charge & 6% Sales Tax will be added to above menu pricing
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RECEPTION HORS D'OEUVRES

ADDITIONAL DISPLAY ENHANCEMENTS

imported & domestic cheese | \$7 per person
served with sliced french breads, lavosh
and gourmet crackers with fruit garnish

crudités| \$5 per person
individual crudité with specialty dips

baked brie| \$125 per display
savory baked brie in pastry with apricot,
Raspberry or pear preserves
(serves 25 guests)

sushi boat| \$525 per display
california roll, vegetable roll,
fresh tuna, yellowtail snapper, ebi
soy, ginger and hot wasabi
(serves 75 pieces)

HOT HORS D'OEUVRES

small bites| \$3.75 per piece | * \$5 per piece
50 piece minimum

spring rolls with plum sauce
spanikopita
mini franks en crouté with deli mustard
sesame chicken tenders with honey mustard
mini kobe beef sliders *
chicken wellington
mini brie, raspberry and almond puff
beef sate with teriyaki sauce *
roasted garden vegetable puff
scallops wrapped in bacon *
key west crab cakes with spicy rémoulade *
coconut shrimp with orange ginger marmalade *
cozy shrimp *
cranberry & bleu cheese in puff pastry *
spicy beef empanadas



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SWEET ENDINGS....

Please select one dessert option

DESSERT PLATE

Tiramisu, Red Velvet and Crème Bruleè

MINI SWEET PLATE

Tuxedo Strawberry, Chocolate Napoleon and Strawberry Cream Puff

INDIGENOUS TRIO

Florida Key Lime Tartlet & Key Lime Cooler Cookies, Key Lime Bruleè

MINI CUPCAKES (diamond package)

Assorted mini couture cupcakes with all your favorite designers

*Specialty Wedding Cake included in price.

Unique and just for you to design to your specifications with the top bakery in Boca Raton.



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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.

Create the perfect wedding....
Unique and just for you.

Contact our Certified Wedding Planner and let us create the experience that you've always dreamed of.