

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 at the hotel. Daily Valet parking is at the main hotel entrance for \$5 per car or Overnight Valet is \$16 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 applied.

SERVICE CHARGE AND SALES TAX

A 24% taxable service charge and 7% state sales tax will be added to all food and beverage charges as well as any audio visual 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 Event Manager for availability.



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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

COORDINATOR
Events
Amanda Shanks
813.313.3217
www.Eventionsfl.com

PHOTOGRAPHER
Limelight Photography
877.926.4291
www.Stepintothelimeight.com

FLORISTS
Botanica
800.771.0965
www.Botanicaflorest.com

Four Seasons Florals & Events
727.446.8837
www.Fourseasonsflorals.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!

LA FUENTE COURTYARD

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

PELAGIA TRATTORIA

For a more casual affair, treat your guests to dinner in our full-service restaurant, Pelagia Trattoria or book their private dining room that will seat up to 15.

GENOA OR KALAMATA

An intimate room just off the main lobby, which will seat up to 50 guests.



REHARSAL DINNER OPTIONS

Rehearsal Dinner Menu

SALAD-SELECT ONE

Baby Field Greens

with Cherry Tomatoes, Candied Walnuts and Fig Balsamic Vinaigrette

Boston Wedge Salad

Boston Lettuce, Maple Bacon, Teardrop Tomatoes & Shaved Red Onions with Creamy Gorgonzola Dressing

Tomato & Mozzarella Salad

Heirloom Tomatoes, Buffalo Mozzarella, Basil with a Pesto Drizzle

ENTRÉE-SELECT ONE

Chicken Picatta with Basil Risotto

Served with Fresh Vegetables and a Lemon Caper Sauce
\$40.00++ per person

Seared Salmon with Herb Roasted Potatoes

Served with Baby Vegetables and a Chive Butter
\$42.00++ per person

Grilled Sirloin with Parmesan Fingerling Potatoes

Served with Baby Vegetables and a Red Wine Reduction
\$55.00++ per person

DESSERT-SELECT ONE

Kahlua Cake

Layers of Chocolate Cake Soaked in Kahlua and Filled with Coffee Mousse

Jack Daniels Cake

Layers of Chocolate Cake Soaked in Jack Daniels with Chocolate Grenache

Raspberry Mousse

Layers of Yellow Cake Filled and Iced with Smooth Raspberry Mousse

++Indicates an additional 24% Service Charge & 7% Sales Tax.
All pricing is subject to change without prior notice.
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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 Costa del Sol Ballroom offers a striking backdrop as you become husband and wife. With 12,500 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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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)

- Wedding Planner Software
- Hotel Select Centerpieces and Votive Candles
- White or Black Imperial Stripe 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
- Self-Parking for the Wedding Guests
- Suite Accommodations for the Bride and Groom Including Champagne and Strawberries Delivered on the Wedding Night
- Special Room Rates for Wedding Guests



AFTERNOON MENU OPTIONS

Plated Menu Option

SOUP OR SALAD-SELECT ONE

Shrimp and Sweet Corn Chowder

Mushroom Barley Soup

Mixed Baby Greens

With Candied Walnuts, Dried Cranberries, Dried Cherries, Goat Cheese Crumbles and Teardrop Tomatoes, Served with Fig Balsamic Vinaigrette

Hearts of Romaine Salad

With Herbed Croutons and Shaved Parmesan, Served with Caesar Dressing

Wedge of Iceberg Salad

With Feta Cheese, Kalamata Olives, Tomatoes and Pepperocinis, Served with Greek Dressing

ENTRÉE-SELECT ONE

Parmesan Crusted Airline Chicken Breast

Served with Crab and Green Onion Potatoes and a Tomato Ragù
\$52.00++ per person

Grilled Grouper

With Baby Vegetables, Jasmine Rice and Fresh Florida Fruit Salsa
\$58.00++ per person

Grilled Sirloin Steak

With Baby Vegetables, Potato Gratin and Roasted Garlic Demi-Glace
\$68.00++ per person

DESSERT-SELECT ONE

Bananas Foster Cake

Banana Nut Cake Layered with Caramel, Walnuts, and Whipped Cream Icing

Apple Crumble Tart

Streusel Topped with Sweet Sliced Apples, Golden Raisins and a Caramel Drizzle

Classic Tiramisu

With Mascarpone Cream and an Espresso Sponge

Buffet Menu Option

Choice of Two Cold Hors d'oeuvres and Two Hot Hors d'oeuvres

White Bean Soup with Pancetta

Mixed Green Salad with Red Onions, Feta Cheese, Olives, Tomatoes and Balsamic Vinaigrette

Bocconcini Mozzarella Salad with Red Onions, Sun-Dried Tomatoes and Fresh Basil

Italian Meat Salad

Seared Grouper with a Shellfish Broth

Grilled Chicken Pillard Served with Herb Butter

Penne Pasta with Artichokes, Sun-Dried Tomatoes, Portobello

Mushrooms and a Pesto Cream Sauce

Vegetable Medley

Tiramisu

Raspberry Napoleon

Baklava

\$62.00++ per person

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RECEPTION HORS D'OEUVRES

Cold Hors D'Oeuvres

Hickory Smoked Salmon Lollipop on Herb Grissini
Lobster Medallion with Truffle Mayonnaise
Prosciutto Wrapped Chicken with Herb Focaccia
Manchego Cheese with Spanish Honeycomb
Crostini of California Goat Cheese, Sun-Dried Tomato and Olive Tapenade
Pepper Seared Ahi Tuna with Mango Salsa and Wasabi Aioli
Mini Pistachio Crusted Chicken with a Fig Marmalade on Toasted Brioche
Tandori Chicken with Mango Chutney in a Phyllo Cup

Hot Hors D'Oeuvres

Hawaiian Coconut Shrimp with Sweet and Sour Sauce
Greek Feta and Spinach in a Phyllo Pastry
Grilled Colorado Lamb Chop with a Port Reduction
Goat Cheese and Roasted Tomato Baguette with Pesto Drizzle
Mushroom Risotto Croquette with Tomato Fondue
Vegetable Spring Rolls with Ginger Soy Sauce
Mini Assorted Pizzas
Lemon Ginger Crab Cake with Red Pepper Sauce
Brie Stuffed Phyllo Cup Topped with Apricots and Mango Chutney
Beef Satay with Teriyaki Sauce
Duck Egg Roll with a Hoison Dipping Sauce
Beef Wellington
Fancy Mini Burger with Caramelized Onions and Gorgonzola
Sweet Potato Puff



RECEPTION PLATED DINNERS

Plated Dinners

Pre-Reception

Select Two Cold Hors d' oeuvres and Two Hot Hors d' oeuvres

Dinner

SOUP OR SALAD - SELECT ONE

Roasted Red Pepper Bisque, Finished with Extra Virgin Olive Oil

Potato Leek Soup Garnished with Fried Leeks

Cream of Mushroom Soup, Finished with a Procini Foam

Wedge of Iceberg Lettuce Salad

with Chopped Bacon, Cheery Tomatoes, Diced Red Onions and Creamy Blue Cheese Dressing

Mixed Baby Greens Salad

with Cherry Tomatoes, Blue Cheese Crumbles with Red wine Vinaigrette

Oven Dried Tomato and Goat Cheese Tart

with Arugula and Reduced Balsamic Dressing

DESSERT- SELECT ONE

Mocha Temptation

Layers of Chocolate Cake with Butter Cream finished with Mocha Beans

Peaches and Cream

Yellow Cake Soaked in Peach Liquor and Layered with Peaches

Italian Rum Cake

Yellow Cake Infused with Aged Rum, Topped with Cream Cheese Icing, Amaretto Mousse and Praline Nuts

SINGLE ENTRÉE OPTIONS

Pistachio Crusted Chicken

Served with a Saba Butter Sauce, Sun-Dried Tomatoes and Wild Mushroom Risotto, Sautéed Baby Vegetables
\$62.00 per person++

Pan Seared Atlantic Salmon

with a Buerre Rouge, Roasted Red Pepper and Crab Polenta Cake and Baby Vegetables
\$68.00 per person++

Grilled New York Strip

with Brandy Cream Sauce, Goat Cheese and Potatoes Gratin with Charred Asparagus
\$72.00 per person++

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RECEPTION PLATED DINNERS

Plated Dinners

Pre-Reception

Select Two Cold Hors d' oeuvres and Two Hot Hors d' oeuvres

Dinner

SOUP OR SALAD - SELECT ONE

Lobster Bisque with Jumbo Lump Crab

Puree of Butternut Squash with a Molasses Foam

Caesar Fondue

With Baby Romaine, Parmesan Cheese, Focaccia Crouton, Served In a Bamboo Basket

Mixed Baby Field Greens

With Fresh Strawberries, Toasted Almonds, Cherry Tomatoes and A Fig Balsamic Dressing

Heirloom Tomato and Goat Cheese Tart

With Mixed Greens, Reduced Balsamic and Pesto Drizzle

DESSERT - SELECT ONE

Black Tie Mousse Cake

Layers of Dark Chocolate Cake, Chocolate Cheesecake and Creamy Chocolate Mousse

Boston Cream Cake

Yellow Cake Covered in Delicious Fudge Icing, and Filled with Smooth Bavarian Cream

Luscious Coconut Cake

Creamy Coconut Icing, Moist Yellow Cake, Garnished with Toasted Coconut

DUET ENTRÉE OPTIONS

Grilled Filet of Beef with an Oven Roasted Chicken Breast

Roasted Garlic Demi-Glace, Served with Gnocchi Romano, Zucchini Wrapped Baby Vegetables

\$87.00 per person++

Seared Beef Tenderloin and Grilled Salmon

Tenderloin topped with Red Wine Reduction and the Grilled Salmon with Chive Butter, Served with Parmesan Fingerling Potatoes, Baby Vegetables

\$90.00 per person++

Grilled Filet and Maine Lobster

Filet with a Porcine Demi-Glace, and Butter Poached Maine Lobster, Served with Wild Mushroom Risotto, and Baby Vegetables

\$98.00 per person++

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RECEPTION BUFFET DINNERS

Buffet Dinners

Pre-Reception

Select Two Cold Hors d' oeuvres and Two Hot Hors d' oeuvres

Dinner

SALADS - SELECT THREE

Mixed Greens with Chef's Choice of Condiments and Dressings
 Chopped Romaine with Parmesan Cheese and Herb Croutons
 Italian Meat Salad
 Fusilli Pasta Salad with Kalamata Olives, Yellow Peppers, Basil, Marinated Artichokes and Red Wine Vinaigrette
 Bocconcini Mozzarella with Sun-Dried Tomatoes and Basil
 Cajun Shrimp Salad with Tomatoes, Red Onions, Green Peppers And a Spicy Mayo
 Homemade Potato Salad
 Heirloom Tomato and Mozzarella Salad with Pesto
 Platter of Grilled Vegetables

ACCOMPANIMENTS - SELECT TWO

Fresh Vegetable Medley
 Zucchini and Parmesan Cheese Gratin
 Green Beans and Blistered Cherry Tomatoes
 Herb Roasted Potatoes
 Jasmine Rice
 Potato Gratin

ENTRÉES - SELECT THREE

Herb Crusted Tilapia with a Pizzaiola Sauce
 Seared Salmon with Braised Cabbage with a Ginger Soy Vinaigrette
 Grilled Grouper with a Tomato Orange Brodetto
 Grilled Chicken with a Tomato Fondue
 Seared Chicken with Tropical Fruit Salsa
 Jerk Marinated Pork Tenderloin with a Pineapple Chutney
 Grilled Sirloin of Beef with a Wild Mushroom Ragù

DESSERTS-SELECT TWO

Chocolate Raspberry Cake
 Strawberry Shortcake
 Bananas Foster Cake
 Jack Daniels Chocolate Cake
 Kahlua Cake
 Tres Leches Cake
 Assortment of Mini Deserts

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RECEPTION MENU ENHANCEMENTS

Wild Mushroom and Herb Risotto

Finished with Truffle Oil
\$8.00 per person++

Jumbo Shrimp Poached in Shell

Served in a Martini Glass with Lemon Wedge and Limón Cello
Cocktail Sauce
\$10.00 per person++

Jumbo Crab Cake

With a Spicy Corn Relish, Red Pepper Aioli, Garnished with
Cahaba Clubs Micro Greens
\$10.00 per person++

Mediterranean Dinner Display

Mini Cured Meat and Cheese Panini, Grilled Vegetables, Variety
Of Marinated Mushrooms and Olives, Baba Ganoush, Hummus,
Pita Points, Lavash, and Assorted Breads
\$12.00 per person++

Napoleon of Grilled Portabella Mushroom

With Goat Cheese, Charred Asparagus, Oven Dried Tomato,
Soft Polenta, Finished with Balsamic Reduction
\$10.00 per person++

Vegetable Display

Asparagus, Artichokes, Carrots, Celery, Cucumber, Tear Drop
Tomatoes, Served with Hummus and Gorgonzola Dipping Sauce
\$8.00 per person++

Lobster Filled Ravioli

With Tomatoes, Asparagus, Kennett Square Mushrooms and a
Saffron Cream, Finished with Balsamic Reduction
\$10.00 per person++

Pelagia Trio

Goat Cheese and Roasted Tomato Baguette with Pesto Drizzle,
Shrimp Tarragon Vinaigrette and Mango Cheese with Spanish
Honey Comb
\$12 per person++

Your Choice of Any Soup or Salad Selection

\$4 per person++

Cheese Display

Variety of American Farmhouse and Imported Cheeses, Garnished
With Nuts, Fresh and Dried Fruits, Served with Water Crackers and
French Bread
\$10 per person++

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RECEPTION MENU STATIONS

Salad Stations

Fresh From the Farm

Mixed Baby Greens, Romaine, Baby Spinach, Iceberg Lettuce, Grilled Chicken, Sliced Sirloin, Poached Shrimp, Avocado, Gorgonzola Cheese, Feta Cheese, Buffalo Mozzarella, Hard Boiled Eggs, Tomatoes, Grilled Portobello, Sun-Dried Tomatoes, Roasted Red Peppers, Artichokes, Kalamata Olives, Poached Pears, Candied Walnuts, Herb Croutons, Hearts of Palm, Fig Balsamic Vinaigrette, Belgian Blue Cheese Dressing, Caesar Dressing, and Red Wine Vinaigrette
\$15.00 per person++

Caesar Salad

Romaine Lettuce, Garlic Croutons, Grated Parmesan, Caesar Dressing With Smoked Chicken, Poached Prawns and Herb Croutons
\$12.00 per person++

Chinatown Salad

Grilled Chicken, Carrots, Bell Pepper, Shitake Mushrooms, Snow Peas, Napa Cabbage, Bean Sprouts, Wonton Strips, Ginger Hoison Dressing
\$12.00 per person++

Action Stations

Pasta Station

Pear and Ricotta Cheese Borsettino with Walnuts, Fresh Herbs, Concasse Tomatoes, Parmesan Cheese with a Sage Butter, Rigatoni Romani, Served with a Traditional Bolognese, Shrimp Roasted Garlic Ravioli in a Shellfish Cream Sauce and Served with Garlic Bread Sticks
\$15.00 per person++

Mashed Potato Station

Mashed Sweet Potatoes, Mashed Idaho Potatoes, Mushroom Ragout, Roasted Garlic, Whipped Butter, Whipped Truffle Butter, Sour Cream, Chopped Bacon, Shredded Cheddar Cheese, Shredded Mozzarella Cheese, Crumbled Blue Cheese, Fried Onions, Green Onions, Sun-Dried Tomatoes, Pesto Sauce, and Grilled Corn
\$15.00 per person++

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Action Stations

SUSHI STATION

(50 Person Minimum)

Wasabi, Pickled Ginger, Edamame, Seaweed Salad, Soy Sauce, Cucumber Salad and Dikon Radish

Choice of Three From the Following Options

Spicy Tuna Roll

California Roll

Crab, Avocado and Cucumber

Smoked Salmon Roll

Vegetable Roll

Charred Asparagus, Cucumber, Avocado and Carrot

Gabriella Roll

Lemon Pepper Grouper, Avocado, and Citrus Mayo

Sergio Roll

Rock Shrimp and Spicy Mayo

Assorted Sashimi

\$17.00 price based on three pieces per person++

GOURMET SLIDER STATION

Angus Patties, Fried Onions, Sliced Onions, Grilled Portabella Mushrooms, Sliced Roma Tomato, Lettuce, Sliced Pickles, Assorted Cheese, Rolls, Mustard, Ketchup, Relish, Mayo, Guacamole, and Sage Chips

\$16.00++ per person

RISOTTO STATION

Choice of Two of the Following Selections

Garden Grilled Vegetables and Pesto Risotto

Sun-Dried Tomatoes, Saba and Pesto Sauce

Porcini Risotto

Wild Mushroom Ragu, Essence of Truffle, Fresh Herbs, Aged Balsamic and Parmesan Cheese

Gambas Style Risotto

Fresh Herbs, Shrimp, Braised Radicchio, Gambas Butter and Spicy Gremolata

Duck Confit with Butternut Squash Risotto

Fontina Cheese, Fresh Herbs, Pancetta, Butternut Squash and Pine Nuts

\$16.00++ per person

Carving Stations

Black Pepper Crusted Tuna Loin

With a Citrus Aioli

\$11.00 per person++

Lemon Scented Roasted Hen Turkey

With Fresh Baked Rolls and Sage Gravy

\$8.00 per person++

48oz Harris Ranch Porter House Carving

With Red Wine Reductions

\$15.00 per person++

Salt Crusted Prime Rib of Beef

With Red Onion Marmalade

\$11.00 per person++

Roast Tenderloin of Beef

With a Wild Mushroom Ragu

\$18.00 per person++

Oven Roasted New York Sirloin

With a Horseradish Cream

\$9.00 per person++

Salt Rock Grilled Whole Snapper

With Ginger Soy

\$12.00 per person++

Dessert Options

Trio of Dessert Shots

Choice of Three From the Following Options

Key Lime Pie

Carrot Cake

Jack Daniels Chocolate Cake

Bailey's Cheesecake

Strawberry Shortcake

New York Style Cheesecake

Chocolate Mousse Sensation

Wild Berry Crumb Cake

Red Velvet Cake

Tiramisu

Coconut Cake

White Chocolate Mousse

\$12.00 price based on three per person++

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RECEPTION BAR

SPONSORED BAR

- Premium Well Cocktail \$7.25
- Top Shelf Cocktail \$8.25
- Premium Wine by the Glass \$7.75
- Domestic Beer \$5.75
- Imported Beer \$6.25
- Cordials \$7.50
- Natural Bottled Water \$3.50
- Soft Drink \$3.50

CASH BAR

- Premium Well Cocktails \$7.25
- Premium Wine by the Glass \$7.75
- Domestic Beer \$5.75
- Imported Beer \$6.25
- Cordials \$8.50
- Natural Bottled Water \$3.50
- Soft Drinks \$3.50

Bartender Fee \$125 per bar

Cashier Fee \$75 per bar



RECEPTION BAR continued

Sponsored Hourly Receptions

All Bars Include House Wines, Domestic and Imported Beers, Soft Drinks and Bottled Water.

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

PREMIUM WELL	TOP SHELF
1 Hour \$17.00	1 Hour \$19.00
2 Hours \$25.00	2 Hours \$28.00
3 Hours \$34.00	3 Hours \$37.00
4 Hours \$43.00	4 Hours \$46.00

BEER AND WINE

1 Hour \$14.00
2 Hours \$19.00
3 Hours \$27.00
4 Hours \$35.00

Premium Well Liquors

Gordon's Vodka, Gordon's Gin, Myer's Platinum Rum, Jim Beam Bourbon, Grants Scotch, Canadian Club Whiskey and Jose Cuervo Tequila

Top Shelf Liquors

Ketel One Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Rum, Jack Daniels Bourbon, Johnny Walker Red Scotch, Crown Royal Whiskey, and Jose Cuervo 1800 Silver Tequila

Catering Wine List

All prices are per bottle.

Red Wines

Cabernet Sauvignon, Camelot (house)	\$36.00
Merlot, Columbia Crest "Grand Estates"	\$40.00
Cabernet Sauvignon, Columbia Crest "Grand Estates"	\$40.00
Pinot Noir, La Crema, Sonoma Coast	\$60.00
Chianti, Nozzole Classico Riserva, Tuscany	\$72.00
Cabernet Sauvignon, J. Lohr "Seven Oaks", Paso Robles	\$49.00
Campo Viejo Gran Reserva, Rioja	\$63.00
Luigi Righetti Amarone, Piedmont	\$93.00

White Wine

Chardonnay, Camelot (house)	\$36.00
Chardonnay, Columbia Crest "Grand Estates"	\$40.00
Pinot Gris, King Estate, Oregon	\$48.00
Chardonnay, Kendall Jackson	\$46.00
Chardonnay, Sonoma Cutrer, Russian River	\$59.00
Chardonnay, Frog's Leap, Napa	\$81.00
Chardonnay, Cakebread Cellars, Napa	\$120.00

Champagne

House Champagne	\$36.00
Perrier-Jouet Grand Brut, Epern	\$97.00
Moet & Chandon, White Star, Epern	\$131.00

Specialty Selections

Tropical Frozen Drinks

\$7.00 Each

Non-Alcoholic Drinks

\$4.00 Each

Select Two

Piña Coladas, Fruit Daiquiris, Margaritas
Ice Cream Drink Specialties

Cocktail Punches

Champagne Punch
Mimosa Punch
Tropical Rum Punch
\$100 per gallon

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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.

BRUNCH

We offer a unique venue that is open and beautiful for you and your guests to enjoy the morning after the big day.

La Fuente Courtyard

Enjoy the Florida sun and the gentle sound of the La Fuente Fountain that creates an elegant yet relaxed setting.

Genoa Room

An intimate room just off the main lobby, which can seat up to 50 guests.

BRUNCH MENU OPTIONS

Buffet Brunch Options

Gabriella and Sergio Buffet Brunch*

Freshly Squeezed Orange Juice or Grapefruit Juice
Seasonal Fresh Fruits and Berries
Selection of Granola and High Fiber Oat Cereal
Individual Cold Cereals with Choice of Whole, 2%, Skim and Soy Milk
Renaissance Bakery Basket with Assortment of Croissants, Danish and Muffins
Sweet Butter, Honey and Preserves
Cinnamon French Toast with Warm Maple Syrup and Whipped Butter
Scrambled Eggs with Cheddar Cheese
Crisp Bacon Strips and Country Pork Sausage
Home-Fried Potatoes with Herbs
Starbucks® Coffee and Tea Selection
\$31.00 per person++

Healthy Breakfast Brunch*

Freshly Squeezed Orange Juice or Grapefruit Juice
Freshly Sliced Fruit
Healthy Breakfast Muffins
Build Your Own Yogurt Parfaits
Scrambled Egg Whites
Wild Mushroom Ragu
Oatmeal with Traditional Condiments
Turkey Sausage
\$27.00 per person++

Plated Brunch Options

Plated Brunch

Chilled Freshly Squeezed Orange Juice or Grapefruit Juice
Sliced Seasonal Fruit Plate with Berries
Scrambled Eggs on Toasted Country Bread with Smoked Bacon
Country Pork Sausage
Home-Fried Potatoes
Renaissance Bakery Basket with Assortment of Croissants, Danish and Muffins
Sweet Butter, Honey and Preserves
Starbucks® Coffee and Tea Selection
\$23.00 per person++

Plated Healthy Brunch

Chilled Freshly Squeezed Orange Juice or Grapefruit Juice
Fresh Berries with Non-Fat Yogurt Parfait
Scrambled Egg Whites with Wild Mushroom Ragout and Roasted Pepper-Tomato Coulis
Healthy Muffins with Homemade Preserves
Starbucks® Coffee and Tea Selection
\$21.00 per person++

*\$100.00 fee for buffets under 25 people

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ENHANCEMENTS FOR BRUNCH

Enhancements for Brunch

English Muffins with Shaved Ham, Scrambled Eggs and Swiss Cheese

\$4.00 per person++

Breakfast Burrito with Scrambled Eggs, Jack Cheese, Ham or Sausage, Tomato and Salsa

\$4.00 per person++

Bagels with Hickory Smoked Salmon and Cream Cheese

\$5.50 per person++

Omelet Station

Cooked to Order by Uniformed Chef

Eggs and Egg Whites, Diced Ham, Crumbled Bacon, Sausage, Shrimp, Onions, Peppers, Smoked Salmon, Mushrooms, Spinach, Herbs and Cheese

\$10.00 per person++

Create Your Own Pancake Station

Maple Syrup, Plain Whipped Cream, Strawberry Whipped Cream, Chocolate Whipped Cream, Chocolate Sauce, Carmel Sauce, Raspberry Sauce, Strawberries, Raspberries, Black Berries, Blueberries, Mangos, Papayas, Peaches, Apples, Assorted Dried Fruit, Walnuts, Pecans, Bananas, Coconut, Chocolate Chips, M &M's, Snickers, Milky Ways, Marshmallows, Oreo Cookies, Cinnamon, and Brown Sugar

\$10.00 per person++

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