

Complimentary Wedding Amenities

Provided with Wedding Dinner or Wedding Reception

Minimum 100 Guests

*King Room for the Bride & Groom
With a Sweet Wedding Amenity delivered to the Room
&
Breakfast the next morning through
Room Service or in our Award Winning Cyprus Grille*

*Parquet Dance Floor
Staging and Tables for Band or DJ
Hotel Centerpieces, Mirror & Votive Candles*

*Experienced Banquet Captain to Cut & Serve Wedding Cakes
Champagne Flutes, Knife & Server, Mints & Nuts for Cake Display
Specialty Wedding Skirting for Cake Display*

Catering Manager is a Marriott Certified Wedding Professional

Fresh Fruit Punch, Iced Tea & Coffee Service

Banquet Room Rental if food & beverage minimum is met

Wedding Planning Software Kit

*Special Room Rates for Wedding Guests
Hotel Parking
(Valet available at nominal charge)*

May we help with extras?

*Floral, Photography, Salon, Travel, Videography, Limousine & Entertainment Experts
Rehearsal Dinners, Bridal Luncheons, Special Amenities for Bride & Grooms' Guest Room*

Remember to ask your Wedding Professional to price out extras for you that only the Hotel can provide:

*Specialty Ice Sculptures- Chef specializes in Monograms
Chocolate Fountains*

Proud Members of the Tulsa Bridal Association

.....Special Events deserve to be held at Special Hotels



Wedding Dinners

Renaissance Salad

*Mesclun Greens, Vine Ripe Tomatoes, Toasted Pine Nuts, Fresh Basil,
Crumbled Feta Cheese, & Mustard Seed Vinaigrette*

Main Course

(select one)

*Filet of Atlantic Salmon
Sweet Potato, Corn & Scallion Cake
Saffron Mustard Cream Sauce
\$35*

*Mushroom-Stuffed Chicken
Frenched Chicken Breast Stuffed with Mushrooms & Feta Cheese,
Yukon & Celery Mashed Potatoes, with Shitake & Cognac Cream Sauce
\$35*

*Bourbon Glazed Prime Rib
Slow Roasted U. S. Prime Rib, Smoked Cheddar Mashed Potatoes,
Horseradish Cream Sauce & Rosemary Jus
\$41.25*

*Asiago Chicken & Shrimp
Asiago Crusted Chicken Breast with Jumbo Garlic Shrimp,
Tomato & Artichoke Colcannon, with Pesto Cream Sauce
\$37.50*

*Petite Filet & Tarragon Chicken
Petite Filet with Chimmi Churri Relish
& Grilled Chicken Breast marinated in Lemon, Garlic, Tarragon & Olive Oil
Apricot & Red Wine Sauce
Roasted Garlic Mashed Potatoes
\$46*

Add Butler Passed Hors d'oeuvres for \$5 per person



RENAISSANCE.
TULSA HOTEL &
CONVENTION CENTER

DINNER BUFFET

Includes iced tea & coffee service ~ 30 Person minimum

RENAISSANCE SIGNATURE BUFFET

Salad Choices

Tossed Salad with Ranch Dressing & House Vinaigrette
Cantaloupe & Hearts of Palm Salad
Tri-Colored Pasta Salad
Marinated Mushroom & Artichoke Salad
Dill Seafood & Pasta Salad
Tomato, Mozzarella & Basil Salad

Entrée Choices

Cajun Crusted Cod with Cilantro Cream Sauce
Cornmeal Crusted Salmon with Chive Buerre Blanc
Chicken Picatta with Crisp Prosciutto topped with Caper Cream Sauce
Mango & Pepper Roasted Porkloin with Orange Jus
Pecan Crusted Chicken with Bourbon Au Jus
Sliced Prime Rib of Beef with Port Demi Glace

Chef's Selection of Potato, Rice or Pasta, Seasonal Fresh Vegetables

Freshly Baked Rolls & Butter

3 Salad selections included with Dual Entrée Buffet \$39.25

3 Salad selections included with Tri Entrée Buffet \$47.00

Add Butler Passed Hors d'oeuvres prior to Dinner for \$5 per person



RENAISSANCE.
TULSA HOTEL &
CONVENTION CENTER

The Romance Wedding Reception

International Cheese Presentation

*Tiered Tiles of Domestic and Imported Cheeses
Assorted Breads, Crostinis & Crackers
Garnished with Fresh Fruit*

Fresh Vegetable Crudite Display

*An Elaborate Presentation of Fresh Market Vegetables
With Cilantro, Ranch & Lobster Dill Dips*

Seasonal Fresh Fruit Display

*Sliced Seasonal Fruits & Berries
With Honey Lime Dip*

Butler Passed Hors d'oeuvres

(choose 3 for a total of 6 pieces per person)

*Sausage Stuffed Mushrooms
Petite Smoked Tomato & Spinach Quiche
Crisp Wonton Wrapped Jumbo Shrimp
Smoked Salmon Rosette
Herb Goat Cheese Mousse with Roast Garlic Slivers
Double Cream Brie and Pear in Phyllo*

Pasta Table

*Penne Pasta with Marinara Sauce
Tortellini Pasta with Alfredo Sauce
Toppings to Include Roasted Red Pepper, Italian Sausage, Toasted Pine Nuts,
Parmesan and Feta Cheese, Peppers, Basil Pesto, Black Olives & Sundried Tomato Pesto*

*Wedding Mints and Nuts
Fresh Fruit Punch, Iced Water
Freshly Brewed Coffee, Decaffeinated Coffee
\$36*

Menus subject to 22% service charge and all applicable sales taxes.



RENAISSANCE.
TULSA HOTEL &
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The Enchanted Wedding Reception

International Cheese Presentation

*Tiered Tiles of Domestic and Imported Cheeses
Assorted Breads, Crostinis & Crackers
Garnished with Fresh Fruit*

Seasonal Fruit Display

*Seasonal Fresh Sliced Fruits & Berries
With Honey Lime Dip*

Mediterranean Antipasto Presentation

*A Unique Display of Regional Italian Meats & Cheeses
Olives, Grilled Vegetables, Artichokes, Hearts of Palm
Focaccia Crostinis with Pesto & Herb Remoulade*

Selection of Hors d'oeuvres

(choose 4 for a total of 8 pieces per person)
*Korean Barbecued Peppered Beef Satays * Sausage Stuffed Mushrooms*
*Chicken Pot Stickers * Maryland Crab Cakes*
Herb Goat Cheese Mousse with Roast Garlic Slivers
Double Cream Brie and Pear in Phyllo
*Tomato Basil Bruschetta * Wonton Ginger Shrimp*

Carving Station

Peppered Sirloin Strip
*Selections of Mustards * Assorted Cocktail Rolls*

Wedding Mints and Nuts
Fresh Fruit Punch, Iced Tea, Iced Water
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
\$44

Menus subject to 22% service charge and all applicable sales taxes.



RENAISSANCE.
TULSA HOTEL &
CONVENTION CENTER

CATERING BILL OF FARE

WINE SELECTION

BV COASTAL

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir
6.50 per glass ~ 26.00 per bottle

INDIGO HILLS

Chardonnay, Pinot Noir,
Merlot, or Cabernet Sauvignon
6.75 per glass ~ 32.00 per bottle

ROSEMONT

Chardonnay, Shiraz, or
Cabernet Sauvignon
7.75 per glass ~ 36.00 per bottle

Complete Wine List Available

SPARKLING

Chateau Ste. Michelle

6.75 per glass ~ 29.00 per bottle

Mumm Cuvee Champagne

Per bottle ~ 49.00

Moet & Chandon White Star

Per bottle ~ 82.00

Non-alcoholic

Cold Duck Sparkling Wine

Per bottle ~ 17.00

ENHANCE YOUR EVENT – ASK ABOUT:
AFTER DINNER CORDIALS & DESSERT

MARTINI BAR WITH ICE SCULPTURE

**CHOCOLATE FOUNTAIN
& SPARKLING WINES**

BEVERAGE SERVICE

Premium Brands

Smirnoff Vodka, Bacardi Rum,
Dewar's Scotch, Seagram's 7 Whisky,
Jim Beam Bourbon, Cuervo Gold Tequila,
Beefeaters Gin, Bud Select, Bud Light, Coors
Light, Heineken, Corona, & O'Doul's Beer

TOP SHELF BRANDS

Absolute Vodka, Captain Morgan Spiced Rum,
Johnny Walker Red Scotch, Crown Royal
Whisky, Jack Daniel's Bourbon, Cuervo 1800
Tequila, Tanqueray Gin, Amstel Light, Bud
Select, Bud Light, Heineken, Corona, Sam
Adams & O'Doul's Beer

HOST BAR

(Priced per drink)

Premium	6.50
Top Shelf	7.00
Domestic Beer	4.50
Import Beer	5.00
House Wine	6.50
Soft Drinks	2.50
Bottled Water	3.50
Cordials	8.00

CASH BAR

(Priced per drink)

Premium	7.00
Top Shelf	7.50
Domestic Beer	5.00
Import Beer	5.50
House Wine	6.50
Soft Drinks	2.50
Cordials – Imported	9.00

Prices are subject to 22% service charge, applicable sales & local taxes, and Bartender fees of \$75 per bartender, unless bar averages \$300 each. Cashier fees are \$15 each, per hour.

ADDITIONAL WINE SELECTIONS
***** WHITE WINES *****

SPARKLING WINES & CHAMPAGNES

Totts, Brut, California, NV	24
Mumm's Napa, Brut Prestige, Napa Valley, NV	50
Moet & Chandon, White Star, Brut, Champagne, NV	76

LIGHT, FLORAL, AROMATIC

Meridian, Pinot Grigio, California, 2002	28
Ecco Domani, Pinot Grigio, Italy, 2003	27
Santa Margherita, Pinot Grigio, Valdadige, Italy, 2003	58

CLEAN, CRISP, HERBAL

Casa Lapostolle, Sauvignon Blanc, Rapel Valley, Chile, 2004	22
Brancott, Sauvignon Blanc, Reserve, Marlborough, New Zealand, 2003	36

Medium-Bodied, Versatile, Fruit-forward

Robert Mondavi Woodbridge, Chardonnay, California, 2002	30
Chateau Ste Michelle, Chardonnay, Canoe Ridge Vineyard, WA, 2000	48
Rosemount Estate, Chardonnay, Australia, 2002	30

Rich, Complex, Lush

Stags' Leap Winery, Chardonnay, Napa Valley, 2001	54
Cakebread, Chardonnay, Napa Valley, 2002	76

***** RED WINES *****

Soft, Supple, Versatile

Estancia, Pinot Noir, Pinnacles Ranches, Monterey, 2003	42
Rosemount Estate, Shiraz, Australia, 2002	34

Medium-bodied, Velvety, Fruity

Georges Duboeuf, Beaujolais-Villages, Burgundy, 2003	24
Casa Lapostolle, Merlot, Cuvée Alexandre, Apalta Vineyard, Chile, 2003	42
Sterling, Merlot, Vintner's Collection, Central Coast, 2002	32
Chateau Ste Michelle, Merlot, Canoe Ridge, Columbia Valley, WA, 2001	58

Full-flavored, Robust, Complex

Rancho Zabaco, Zinfandel, Sonoma Heritage Vines, Sonoma County, 2002	30
Ravenswood, Zinfandel, Vintner's Blend, Sonoma County, 2002	46
Casa Lapostolle, Cabernet Sauvignon, Rapel Valley, Chile, 2002	24
Meridian Vineyards, Cabernet Sauvignon, California, 2002	28
Rosemount Estate, Cabernet Sauvignon, Australia, 2002	34
Sterling, Cabernet Sauvignon, Vintner's Collection, Central Coast, 2002	44
Estancia, Cabernet Sauvignon, Paso Robles, 2002	42
Chateau Greysac, Medoc, Bordeaux, 2000	48
Franciscan, Cabernet Sauvignon, Napa Valley, 2002	60
Robert Mondavi, Cabernet Sauvignon, Napa Valley, 2001	64

