

weddings
BY RENAISSANCE® HOTELS



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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.

OUR HOTEL – general information

PARKING

The hotel provides valet parking at a discounted event parking rate of \$15 per vehicle on first come, first serve basis. Those guests staying the night will receive a discounted rate of \$25 per vehicle. You may choose to host this charge or your guests may pay individually.

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 10% applicable DC 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.

A 25% non-refundable deposit is required to secure your event space on a definite basis. An additional 25% deposit is due no later than 6 months prior to event. Your final payment is due no later than 14 days prior. Acceptable methods of payment for your event are credit card, cashiers check, certified check or cash.

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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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.

OUR HOTEL

Preferred Vendors

CAKE

Cake Love
cakelove.com
202.588.7500

Creative Cakes
creativecakes.com
301.587.1599

Cakes by Linda
cakesbylinda.com
703.893.4782

PHOTOGRAPHY

Freed Photography & Videography
freedphoto.com
301.652.5452

StoryMotion Studio
storiotion.com
240.683.0085

Blue Sky Films
blueskyfilms.com
240.494.1022



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Preferred Vendors continued

FLORAL

Tierra Floral Design
tierrafloraldesign.com
 301.951.0199

Da Vinci Florist
davinciflorist.us
 301.588.8900

Greenworks by Shane
greenworksflorist.com
 202.265.3335

Mayflower Florist
 202.776.9113

DÉCOR

Freeman Decorating Exhibit Co.
freemanco.com
 301.918.7989

Jan Davis
jandavis.com
 703.461.7253

TRANSPORTATION

International Limousine
internationallimo.com
 202-.388.6800

Reston Limosine
restonlimo.com
 703.478.0500

ENTERTAINMENT

Élan Artists
elanartist.com
 888-800-3526

Bialek Music
bialekmusic.com
 301.340.6206

Washington Talent Photo & Video
washingtontalent.com
 240.676.9251

Lance Music
thelacemusic.com
 703.830.106

Scorpio DJ
scorpiodjs.com
 202-536-4495

RENTAL

Party Rental Ltd
partyrentalltd.com
 301.931.4580

CORT Furniture
cortevents.com
 301.776.7690

AFR Event Furnishings
afrevents.com
 301.362.4300



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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.

REHEARSAL DINNER & CEREMONY

REHEARSAL DINNER

As you prepare for your journey together....

Let us help you celebrate this time with your family and friends. Allow our executive chef, Devon Capili, and our culinary team to create a custom menu based on your needs and preferences.

CEREMONY

The jewel-toned colors in our ballrooms offer a striking backdrop as you become husband and wife. With two ballrooms, we have several flexible options for your ceremony.

"love is a little haven of refuge from the world"
betrand a. russell

our staff will guide you seamlessly through the details and decisions. ceremony room rental is \$750 and includes guest seating, stage, two lavalier microphone, four channel mixer and speakers.

additional costs may apply depending upon the complexity of the set up.



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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

all three of our signature wedding packages include the following:

- four hour top shelf open bar
- two reception displays
- two hors d'œuvres
- three course plated dinner including salad, entrée and dessert or wedding cake
- champagne toast
- menu tasting with our chef for up to four guests

- certified wedding planner to create your dream wedding
- dance floor, head table, cake table and staging
- gift, placecard and guestbook table
- chivari chairs, specialty linen and cotton napkin*
- votive candles for your tables
- six up lights to accent the room in your wedding colors

- couple ready room for the day of your wedding
- luxury suite with breakfast in bed the morning after your wedding
- special discounted room rate for family and friends
- four complimentary valet parking vouchers
- marriott rewards points
- customized web page



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RECEPTION HORS D'ŒUVRES

COLD HORS D'ŒUVRES

poached shrimp with "patron" lime cocktail sauce
tuna tartare in wonton crisp
herbed pita with tomato basil and feta cheese
apricots with boursin cheese and walnuts
beef tenderloin on crostini with horseradish
asparagus, prosciutto and cantaloupe skewers

HOT HORS D'ŒUVRES

mini crab cakes with tarragon remoulade
mini chicken cordon bleu with honey mustard
shiitake mushroom chopsticks with cilantro ponzu
cherry blossom tart
thai cashew chicken spring rolls with mango sauce
beef satay with peanut sauce

UPGRADED HORS D'ŒUVRES

maryland crab cakes and lobster tempura | \$3.00 per piece
served with fried baby spinach and peeks of wild flower
honey mustard sauce

colby beef sliders | \$8.00 per piece
chipotle barbeque balsamic, fried onion straws
roma tomato, bibb lettuce and pickle on an onion brioche roll

ahi tuna sliders | \$8.00 per piece
asian slaw, cilantro vinaigrette and wasabi aioli
on a brioche roll



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RECEPTION DISPLAYS

choice of two (included in package)

third choice – additional \$4 per person

international and local cheese display

imported, domestic and local cheese display with french bread and assorted crackers

farmer's market vegetable crudités

malibu carrots, radishes, english cucumbers, peppers, teardrop tomatoes, cauliflower, red peppers and asparagus served with chipotle ranch dressing and onion dip

seasonal fresh fruit display

seasonal fresh sliced fruits and berries with peaks of otter wildflower honey mint dip

mezzas

hummus, babaghanoush, edamame hummus, marinated olives, tabbouleh, fresh baby mozzarella skewers, feta cheese, stuffed grape leaves and pita bread

charcuterie board

a selection of artisan meats, country pâtés and smoked sausages with assorted relish, cornichons, assorted breads and cumberland sauce



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ENHANCEMENTS – appetizers*

crispy philippine spring rolls
with thai chili and mango sauce

maryland crab cakes with shrimp tempura
with fried spinach and honey mustard sauce

lobster ravioli
with saffron sauce

chipotle barbeque shrimp
with tasso grits

charred cilantro beef satays
with tamarind glaze and stir fry vegetables

portobello and fennel ravioli
with burnt sage butter

* an additional \$3.00 per piece per person will be added to the package price



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PLATED DINNER FIRST COURSE

SALAD

fresh berry salad with baby bibb lettuce

strawberries, raspberries, blueberries, firefly farms merry goat cheese with a raspberry mint vinaigrette

dupont circle signature salad

field greens, teardrop tomatoes, candied pecans, shaved bermuda onions, boursin cheese croutons, with house dijon vinaigrette

classic caesar

romaine hearts and red oak, pesto croutons, kalamata olives, shaved parmesan and oven dried tomato

mixed field greens

poached pears in merlot, gorgonzola, candied walnuts and citrus vinaigrette

SOUP

lobster bisque en croute

crab and roasted corn chowder soup

classic cream of asparagus soup

chilled gazpacho with sour cream soup



PLATED DINNER ENTRÉE

QUARTZ

\$115 per person

“panko” crusted chicken breast

with mandarin yuzu sauce

grilled flank steak

with merlot demi-glace

seared tilapia with mango salsa

with lemon beurre blanc

portbello and fennel ravioli

with sage butter

SAPPHIRE

\$125 per person

“bell & evans” chicken palliard

garlic fingerling potatoes zucchini, yellow squash,
and roasted roma tomatoes with sun dried tomato –caper relish

grilled ny strip steak

with chateau saffron potatoes

grilled atlantic salmon filet

with mediterranean orzo and citrus reduction

grilled vegetable strudel

with roasted basil eggplant pomodoro

DIAMOND

\$135 per person

“whiskey” eberly farms organic chicken breast

with shiitake mushrooms and leek risotto

filet mignon

with merlot demi-glace

seared halibut

with chive beurre blanc

grilled eggplant manicotti

with beets and roma tomato coulis

DUET

\$145 per person

grilled petite filet mignon and seared jumbo lump crab cakes

merlot demi-glace and whole grain mustard sauce

braised beef short ribs and grilled chipotle barbeque shrimp

with tasso grits

cedar plank seared salmon with lobster sauce

and organic chicken bruschetta

grilled filet mignon with sea bass

pinot noir demi-glace and chive butter

an additional 22% Service Charge & 10% DC Sales Tax will be added to per person pricing
All pricing is subject to change without prior notice.
Renaissance Washington DC, Dupont Circle Hotel Wedding Package 2012



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DESSERT

choice of one included in package or your own wedding cake

triple chocolate charlotte

dark and white chocolate mousse layered with sponge cake

tiramisu

espresso flavored sponge cake and mascarpone cheese with coffee soaked lady fingers

“simplicity” local artisan trio of sorbets

pomegranate, green apple and lemon ginger flavored sorbet in a martini glass with fresh berries and vanilla wafer fan

raspberry and mango charlotte

white sponge cake, mango and raspberry mousse wrapped in a delicate almond cake with glaze

fresh seasonal fruit tart with raspberry sauce

tart dough layered with bavarian cream and topped with assorted fresh fruit and glaze

UPGRADES*

white chocolate mousse cake
key lime pie

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spirits

absolute vodka
bacardi rum
captain morgan original spiced rum
tanqueray gin
johnny walker red label scotch
maker's mark bourbon
jack daniel's tennessee whiskey
canadian club whiskey
1800 silver tequila
korbel brandy

premium wine by the glass

clos du bois cabernet sauvignon
clos du bois merlot

non-alcoholic

juice
soft drinks
water

PREMIUM RECEPTION BAR

domestic beer

samuel adams
budweiser
bud light
miller lite
local brew
hook and ladder golden ale
o'doul's non alcoholic

imported beer

heineken
corona
corona light
amstel light
bass ale

A 22% Service Charge will be charged to all Sponsored Bar Drinks and an additional 10% for DC Sales Tax will apply to Mineral Waters, Soft Drinks, and Non-Alcoholic Punch.

Bartenders at \$150 Charge Each. Above Labor Charges are based on a Four-Hour Minimum with a charge of \$15.00 per additional hour.

UPGRADED DÉCOR

linen | additional \$3 per person

premium print / dolce

napkin | additional \$3 per person

shimmer napkin / satin napkin / church linen napkin

chargers | additional \$5 per person

white rim chop / black rim chop / white with gold chop /
ecru with gold chop / platinum rim chop

an array of specialty chargers, glassware, chinaware,
flatware, & upgraded linens are also available a la carte.
see catering or event manager for additional fee

afterglow reception | \$14 per person

assorted petit fours, macaroons, chocolate dipped strawberries and
late night illy's coffee bar to include flavored syrups, cinnamon sticks,
and shaved chocolate

viennese table | \$12 per person

chocolate covered strawberries, miniature eclairs, napoleons,
truffles, petite fruit tarts, profiteroles, tiramisu and miniature crème
brulée with assorted toppings

late night illy coffee | \$7 per person

freshly brewed illy coffee, decaffeinated coffee, tea, hot chocolate
with whipped cream, milk and white chocolate shavings, candied
swizzle sticks, peppermint patties

cordial bar | \$10 each on consumption

drambuie, amaretto, grand marnier, bailey's irish cream, kahlua, and
sambuca

friandise | \$9 per person

tiny dance floor sweets, rice krispie treats dipped in chocolate,
caramels, macaroons, chocolate dipped strawberries, and brownie
bites



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BRUNCH

fresh apple, orange, cranberry, grapefruit, tomato juice
seasonal sliced fruit and berries
croissants, danish and breakfast breads
smoked salmon display and mini bagels
scrambled eggs with chives
maple pepper bacon
chicken apple sausage
lemon souffle pancakes
caesar salad
tomato and fresh mozzarella salad
seasonal vegetables
whiskey chicken
coffee, herbal teas, iced tea, soft drinks and water

ENHANCEMENTS

choice of one

specialty stations | \$10 per person

omelet station
belgian waffle station

carved to order | \$13 per person

roasted turkey
beef strip loin
accompanied by appropriate condiments and rolls

attendant fee of \$150.00; one per 75 guests recommended
buffet requires a minimum guarantee of 25 guests.
an additional \$3.00 per person will be applied if guarantee
is under 25 guests

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for more information visit
renaissancehotels.com/weddings

