

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.

OUR HOTEL

General Information

PARKING

Self-parking at the Linden Street parking garage attached to the hotel is available for \$16 per car. Valet parking is at the main hotel entrance for \$20 per car. Parking charges may be added to the master account if desired.

GUEST COUNT

Your final guarantee of attendance is due 7 business days 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 6% state sales tax will be added to all food and beverage charges as well as any event technology 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 for up to four. Please consult your Catering Sales Manager for availability.

PAYMENT SCHEDULE

A 25% non-refundable deposit is required at contract signing. A payment schedule will be drafted with your proposal that spells out the details for your other payments. Final payment is due no later than 7 business days prior to your event.



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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

DECORATOR/FLORIST
Mosaic & Co.
610.657.5703
Hello@mosaicandcompany.com
Mosaicandcompany.com

RichMar Florist
610.437.5588
Richmarflorist@aol.com

LOCAL VENDORS
Blow Dry Bar By Revive! Salon
610.351.1301
Info@revivedrybar.com

Nail Play Studio
610-295-5156
nailplaystudio@outlook.com

Bella Bridesmaids
484.221.9897
allentown@bellabridesmaids.com

Sorrelli
610.295.5995
Rachel.berrigan@sorrelli.com

PHOTOGRAPHY
Colin Coleman
814.314.3553
info@colincolemanphoto.com

John Rounds
484.293.1241
info@jroundsphotography.com
www.jroundsphotography.com
Provides Photo booth as well.

Dustin Weiss
570.947.5631
dustin@dweissphoto.com

Ali Whitby Photography
484.241.5429
aliwhitbyphoto@gmail.com
www.aliwhitbyphotography.mypixiest.com



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Preferred Vendors continued

OFFICIANTS

A Wedding of Joy
484.225.8538
magickandmiracles@gmail.com

A Wedding of Joy
610.774.9519
aweddingofjoy@yahoo.com

Heart Ceremonies
610.762.9137 info@
heartceremonies.com

ENTERTAINMENT

Lehigh Valley Events
610.390.2861
lehighvalleyevents@gmail.com

Gruvin Enterprises
610.972.7981
emit@ptd.net

Wesley Works Entertainment
610.928.2000

Philly Event Group
215.499.8580
bob@phillyeventgroup.com

Uptown Band
610.781.8312
erich@uptownbandmusic.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!

BALLROOM AND TERRACE

A unique space that is secluded from hotel guests yet open to the beautiful Terrace. Stunning views of the city lights and mountains will take your breath away.

THE DIME

For a more casual affair, treat your guests to glorious dinner in our full-service restaurant, The Dime. We feature both the Liberty and Mercury rooms for your family to enjoy your day!



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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 muted colors in our ballrooms offer a striking backdrop as you become joined as a family. With over 11,000 square feet of elegant event space, we have several appealing options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with Angela for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.



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DETAILS

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)

Renaissance Certified Wedding Event Planner, dedicated to you and your Dream Wedding - Angela Salloum
No Venue Rental Fee
Votive Candles
Parquet Dance Floor and Custom Staging for Entertainment
Champagne or Sparkling Cider Toast
White Floor Length Tablecloths and Choice of White or Black Napkins
Complimentary Private Area for Bridal Party during Cocktail Hour
Complimentary Suite for the Wedding Couple on Wedding Night
Special Discount Hotel Room Rates for Wedding Guests
Marriott Bonvoy Event Points for Room Block and Wedding

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WEDDING PACKAGE

Wedding Package \$100

Package Includes:

- FIVE HOUR RECEPTION INCLUDING ROOM RENTAL

- COCKTAIL HOUR TO INCLUDES:

Reference pg 12

Six Selective Passed Hors D'oeuvres

- FOUR HOUR BEER, WINE, & SODA BRAND BAR

Soft Drinks and Water

Two Domestic and Two Import/Craft Beers

Two Red Wines,

Two White Wines

One Signature Drink

- CHAMPAGNE TOAST WITH GARNISH

- TWO COURSE DINNER INCLUDES::

Reference pg 14

Soup/Salad

Two Choices of Plated Entrees and Vegetarian Meal

All prices are subject to 22% service charge and 6% sales tax.

Audio Visual packages are available to enhance your reception.



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WEDDING PACKAGE

Wedding Package \$110

Package Includes:

- FIVE HOUR RECEPTION INCLUDING ROOM RENTAL

- COCKTAIL HOUR TO INCLUDES:

Reference pg 12

Six Selective Passed Hors D'oeuvres

Cheese and Crudité Display.

- FOUR HOUR DELUXE BRAND BAR

Soft Drinks and Water

Two Domestic and Two Import/Craft Beers

Two Red Wines, Two White Wines

To Include: Smirnoff, Don Q Cristal Rum, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Especial Silver, Courvoisier VS

- CHAMPAGNE TOAST WITH GARNISH

- TWO COURSE DINNER INCLUDES:

Reference pg 13

Soup/Salad

Two Choices of Plated Entrees and Vegetarian Meal

All prices are subject to 22% service charge and 6% sales tax.
Audio Visual packages are available to enhance your reception.



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WEDDING PACKAGE

Wedding Package \$115

Package Includes:

- FIVE HOUR RECEPTION INCLUDING ROOM RENTAL

- COCKTAIL HOUR TO INCLUDES:

Six Selective Passed Hors D'oeuvres

Cheese and Crudité Display.

Reference pg 12

- FOUR HOUR DELUXE BRAND BAR

Soft Drinks and Water

Two Domestic and Two Import/Craft Beers

Two Red Wines, Two White Wines

To Include: Smirnoff, Don Q Cristal Rum, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Especial Silver, Courvoisier VS

- CHAMPAGNE TOAST WITH GARNISH

- RECEPTION BUFFET DINNER INCLUDES:

One Starters

Two Entrees

Three Accompaniments

Reference pg 14

All prices are subject to 22% service charge and 6% sales tax.

Audio Visual packages are available to enhance your reception.





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BY RENAISSANCE® HOTELS

WEDDINGS A LA CARTE

Our A La Carte pricing offers many options for meeting your minimum.

Displays

Market Crudité | \$6

Assorted Seasonal Vegetables to include: Peppers, Cucumber, Asparagus, Squash, Baby Heirloom Carrots Green Goddess-Avocado Dip

Med and Spreads | \$12

Traditional Hummus, Feta, Tomato Bruschetta, Olive Tapenade, and Spinach Dip served with Grilled Pastry Lab Flatbread, Pita Chips & Baguettes

Local Artisanal & International Cheese | \$14

Dried Fruit, Assorted Nuts, Local Preserves, Sliced Baguette & Crackers

Deluxe Iced Seafood Bar | Market Price

Crab Legs, Jumbo Shrimp, Fresh Oysters on the half shell, Lemons, Trio of Remoulades, Traditional Cocktail Sauce, Tabasco

* Chef attendant is optional - \$100.00 per Chef++ (1 Chef per 50 Guests) Prices based on 60 minutes of continuous food service.

Stations

Pasta Pronto | \$16 *

Choice of Two Pasta: Orecchiette, Penne, Fusilli, cheese Tortellini

Choose Two Sauces: Carbonara, Walnut Kale Pesto, tomato Basil Fondue, Mushroom cream, Classic Marinara

Choose Two Proteins: Shrimp, Chicken, Sweet Italian Sausage, Braised Beef

Served with Charred Onion, Asparagus, Primavera Vegetables, Spinach, Tomato, Basil, Sliced Kalamata Olives, Mushrooms and Parmesan

Modern Mac & Cheese | \$10 *

An Array of Toppings Including: Ham, Bacon, Peas, Pulled Chicken, Onions and Roasted Tomatoes

Add Crab for \$5, Add Lobster for \$7

Potato Bar | \$8 *

Mashed Yukon Gold Potatoes & Mashed Sweet Potatoes

* Chef attendant is optional - \$100.00 per Chef++ (1 Chef per 50 Guests) Prices based on 60 minutes of continuous food service. Assorted Toppings to Include: Butter, Shredded Cheese, Chives, Crumbled Bacon, Roasted Vegetables, Sour Cream, Brown Sugar, Marshmallow Crème, Chopped Candies Pecans



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A LA CARTE HORS D'OEUVRES

Hors D'Oeuvres | \$4 per piece

Cold:

Caprese Skewer; Bocconcini, Heirloom Tomato, Basil
Goat Cheese & Asparagus Tart
Tomato & Kalamata Olive Bruschetta on Crostini
Boursin & Walnuts on Crisp Endive
Chicken Waldorf Tarts

Hot:

Vegetable Spring Roll, Garlic Ginger Sauce
Apple Brie Walnut Phyllo Purse
Pear & Brie Almond Phyllo Purse
House-made Franks in Puff Pastry, Dijon Mustard
Quiche Lorraine, Finlandia Swiss, Smoked Pork belly

Hors D'Oeuvres | \$5 per piece

Cold:

American Caviar Toast Points, Crème Fraiche
Blackened Seared Tuna on Cornbread, Wasabi Cream
Smoked Salmon, Dill Cream on Pumpnickel
Seared NY Strip, Red Onion Con it, Crostini
Prosciutto Wrapped Melon Skewer

Hot:

Bacon Wrapped Scallops
Coconut Shrimp Skewer; Sweet Orange Mayo
Crabmeat Stuffed Cremini Mushroom
Beef Wellington
Short Rib Empanada, Manchego Cheese
Ratatouille & Goat Cheese Phyllo Triangle
Chicken Cordon Bleu Puff
Chicken Sate, Thai Peanut Sauce
Chicken & Cilantro Dumpling, Ginger Soy Sauce
Duck Spring Roll, Hoisin Sauce

Hors D'Oeuvres | \$6 per piece

Cold:

Beef Tenderloin Carpaccio, Balsamic Onions, Spinach, Crostini
Sesame Salmon Tartare, cucumber
Tuna Tartare on Crispy Wonton
Shrimp Cocktail Shooters

Hot:

Moroccan Lamb Kebab, Fig, Apricot, Peppers
New Zealand Lamb Chops, Dijon Herb Crusted, Rosemary Demi
Lobster Newburg, Sherry Cream
House-made Crab Cakes, Lemon Aioli

APPETIZERS

Classic Shrimp Cocktail | \$12
 Primordia Farms Exotic Mushroom Tart | \$8
 Fennel Pollen Crusted Sea Scallops on Citrus Risotto | \$14
 Ricotta Ravioli, Gorgonzola, Chopped Walnuts, Sage Cream Sauce | \$12

SOUP AND SALAD OPTIONS

Primordia Farms Mushroom Bisque
 Lobster Bisque with Pernot Crème Fraiche + \$4
 Caesar | Crisp Romaine Lettuce, Shaved Parmesan, House-made Focaccia Croutons, House Caesar
 Simple Greens | Spring Field Greens, Oven Roasted Tomato, Toasted Pecan Crusted Goat Cheese, Sherry Vinaigrette
 Iceberg Wedge | Smoked Applewood Bacon, Crumbled Blue, Heirloom Cherry Tomatoes, Blue Cheese Dressing
 Butter Lettuce | Crisp Apples, Radish, Crumbled Blue, Candied Walnuts, Citrus Vinaigrette
 Baby Spinach | Cucumber Wrapped, Feta Cheese, Tomato Relish, Balsamic Dressing + \$2
 Classic Caprese | Fresh Mozzarella, Tomatoes, Fresh Basil Pesto, Aged Balsamic Drizzle + \$2

INTERMEZZO | + \$3

Champagne
 Lemon-Ginger
 Pear-Mango Prosecco
 Raspberry with Port
 Passionfruit

DUET ENTRÉE

Jumbo Lump Crab Cake & Petit Filet Mignon +\$12
 Imperial Sauce and Cabernet Demi
 Grilled Petit Filet & Fire Roasted Salmon +\$12
 Blue Cheese Butter and Leek Fondue
 Grilled Airline Chicken Breast & Garlic Prawns +\$8
 Whole Grain Mustard Demi and Old Bay Cream Sauce

PLATED ENTRÉES

Porcini Crusted Chicken Breast, Shiitake Mushroom Demi
 Herb Marinated Airline Chicken Breast, Roasted Shallot Au Jus Florentine
 Stuffed Chicken Breast, Classic Mornay Sauce +\$5
 Pan Roasted Atlantic Salmon, Browned Butter & Lime Sauce +\$2
 Parmesan Crusted Flounder, Roasted Tomato
 Seared Halibut, Creamy Dijon Mustard Sauce +\$5
 Brined Pork Tenderloin Medallions, Bourbon and Bacon Glaze
 Grilled Beef Sirloin Tips, Cabernet-Veal Reduction with Fried Shallots
 Coffee Rubbed Flat Iron Steak, Red Wine Sauce
 Herbed Strip Steak, Demi Glace +\$5
 Braised Short Ribs, Port Wine Demi-Glace +\$5
 Rosemary Roasted Rack of Lamb, Lamb jus +\$5
 Filet Mignon, Primordia Farms Wild Mushroom Sauce +\$8
 Roasted Vegetable Napoleon Balsamic Reduction
 Vegetable or Wild Mushroom Risotto
 Vegetable Strudel

+ Indicates an additional surcharge for A La Carte and our Wedding Package

Each plated entrée includes choice of soup or salad, seasonal vegetable, starch, freshly baked artisan rolls, sweet butter floret, coffee and tea service. All pricing is subject to change without prior notice, Wedding Package 2021



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Wedding Buffet Dinners

STARTER - SELECT ONE

Primordia Farms Mushroom Bisque
 Minestrone Soup
 Renaissance Chicken Noodle Soup
 Baby Greens, Fresh Strawberries, Candied Pecans, Crumbled Goat Cheese,
 Sliced Red Onion, Strawberry-Dijon Vinaigrette
 Renaissance Caesar Salad, Shaved Parmesan, House Croutons
 Citrus Marinated Shrimp, Edamame, Sweet Peas, Diced Red Onion, Lemon
 Scented Olive Oil
 Caprese Salad, Bocconcini Mozzarella, Cherry Tomatoes, Basil Chiffonade,
 Aged Balsamic

ENTRÉES

Pan Seared Salmon Filet, Dijon Cream
 Herb-Seared Chicken Breast, Lemon-Thyme Jus Chicken
 Piccata, Lemon Caper Sauce
 Beef Tenderloin, Burgundy Reduction
 Peppercorn Encrusted Sliced Sirloin, Red Wine Sauce, Horseradish Cream
 Blackened Pork Loin, Peach & Bourbon Glaze

RECEPTION BUFFET DINNERS

ACCOMPANIMENTS

- SELECT ONE

Primordia Farms Wild Mushroom & Parmesan Risotto
 Pasta Primavera
 Penne Puttanesca fresh garlic & basil
 Wild Rice
 Roasted Vegetable Couscous Salad
 Red quinoa & wilted baby Kale, grilled asparagus & roasted yellow peppers

- SELECT ONE

Roasted Garlic Smashed Yukon Gold Potatoes
 Olive Oil & Herb Roasted Potatoes
 Mashed Potatoes
 Scalloped Potatoes

- SELECT ONE

Green Beans, Slivered Almonds, Roasted Cherry Tomatoes
 Chef's Vegetable of the Season

Two entrée \$45

Three entrée \$50

Artisan rolls, sweet butter, coffee and tea service included.

All pricing is subject to change without prior notice.

Renaissance Allentown Hotel Wedding Package 2021



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SIP

Wine Service with Dinner – consult with Angela for pricing
Specialty Beverage Stations:

- Margarita Bar
- Cocktails Crafted: Bourbon, Bitters, Classics Reinvented
- Martini Bar: Gin, Vodka, House-made Flavors
- Blood Mary Bar with all the trimmings

POST EVENT

Slider Station | \$10

Beef, Turkey, Chicken

Served with House Made Rolls,

Assorted Condiments, Lettuce, Tomato, Cheddar and Swiss

Cheeses, Pickle and Raw Onion

Slammin' Street Tacos | \$15

Braised Beef, Achote Chicken, Chipotle Pork and Mini Corn Tortillas,
Borracho Beans, Roasted Poblano & Tomatillo Salsa, Sour Cream,
Charred Tomato Salsa Fresco, Guacamole

Chocolate Fondue Station | \$10

Strawberries, Assorted Melon, Pound Cake, Marshmallows,
Pretzel Rods, Monogrammed Mini Cupcakes

RECEPTION MENU ENHANCEMENTS

CARVING STATIONS

Bourbon Brown Sugar Glazed Ham | \$175 **

Serves up to 25 persons

All Natural Whole Roasted Turkey | \$200 **

Serves up to 25 persons

Herb Roasted Beef Tenderloin | \$325 **

Serves up to 15 persons

Salt Crusted Prime Rib Eye with Beef Au Jus | \$450 **

Serves up to 25 persons

Whole Roasted Suckling Pig | \$600 **

Serves up to 40 persons

Roasted Leg of Lamb | \$300 **

Serves up to 25 persons

Carving Station Enhancements:

Sweet Potatoes* and Southern Style Collard Greens* | \$7

Creamed Spinach and Oven Roasted Potatoes* | \$8

Macaroni and Cheese and Slow Cooked Green Beans* | \$9

Creamy Mashed Potatoes* and Honey Chili Brussel Sprouts* | \$7

** Chef attendant required - \$100.00 per Chef

(1 Chef per 50 Guests). Prices based on 90 minutes of continuous service.

All pricing is subject to change without prior notice.

Renaissance Allentown Hotel Wedding Package 2020



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RECEPTION BAR

SPONSORED BAR

Deluxe Brands \$8.50
Premium Brands \$9.50
Ultra-Premium Brands \$11.50
Wine by the Glass \$7.75- \$10
Domestic Beer \$6.50
Imported Beer \$7.50
Non-Alcoholic Beer \$6
Cordials \$11.50
Mineral Water \$4
Soft Drink \$4

CASH BAR

Deluxe Brands \$9
Premium Brands \$10
Ultra-Premium Brands \$12
Wine by the Glass \$8- \$11
Domestic Beer \$7
Imported Beer \$8
Non-Alcoholic Beer \$6
Cordials \$12
Mineral Water \$4
Soft Drink \$4

ADDITIONAL SELECTIONS

House Champagne and Prosecco \$35.00 Per Bottle
Non-Alcoholic Fruit Punch \$45.00 Per Gallon
Champagne Punch Bowl \$65.00 Per Gallon

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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.

DELUXE	PREMIUM
1 Hour \$23.00	1 Hour \$27.00
2 Hours \$33.00	2 Hours \$37.00
3 Hours \$41.00	3 Hours \$45.00
4 Hours \$49.00	4 Hours \$53.00

ULTRA PREMIUM	BEER AND WINE
1 Hour \$31.00	1 Hour \$18.00
2 Hours \$41.00	2 Hours \$28.00
3 Hours \$49.00	3 Hours \$36.00
4 Hours \$57.00	4 Hours \$44.00

DELUXE BRANDS INCLUDE:

Smirnoff, Don Q Cristal Rum, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Especial Silver, Courvoisier VS

PREMIUM BRANDS INCLUDE:

Absolut, Bacardi Superior, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Hennessy VS

ULTRA-PREMIUM BRANDS INCLUDE:

Grey Goose, Mt. Gay, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, El Jimador Blanc, Hennessy Privilege VSOP

Catering Wine List

All prices are per bottle.

FIRST TIER WINES

Trinity Oaks Chardonnay \$35.00
Trinity Oaks Pinot Grigio \$35.00
Trinity Oaks Cabernet Sauvignon \$35.00
Trinity Oaks Merlot \$35.00

SECOND TIER WINES

K Jackson Chardonnay \$45.00
K Jackson Cabernet Sauvignon \$45.00
K Jackson Pinot Noir \$45.00

SPARKLING SELECTIONS

Freixenet, Blanc de Blancs, Brut, Spain, NV \$36.00
Mumm Napa, Brut "Prestige", CA, NV \$57.00
Moët & Chandon, Brut, "Imperial", France, NV \$96.00

FOR ADDITIONAL WINE SELECTIONS,
PLEASE ASK TO SEE OUR AWARD WINNING WINE LIST



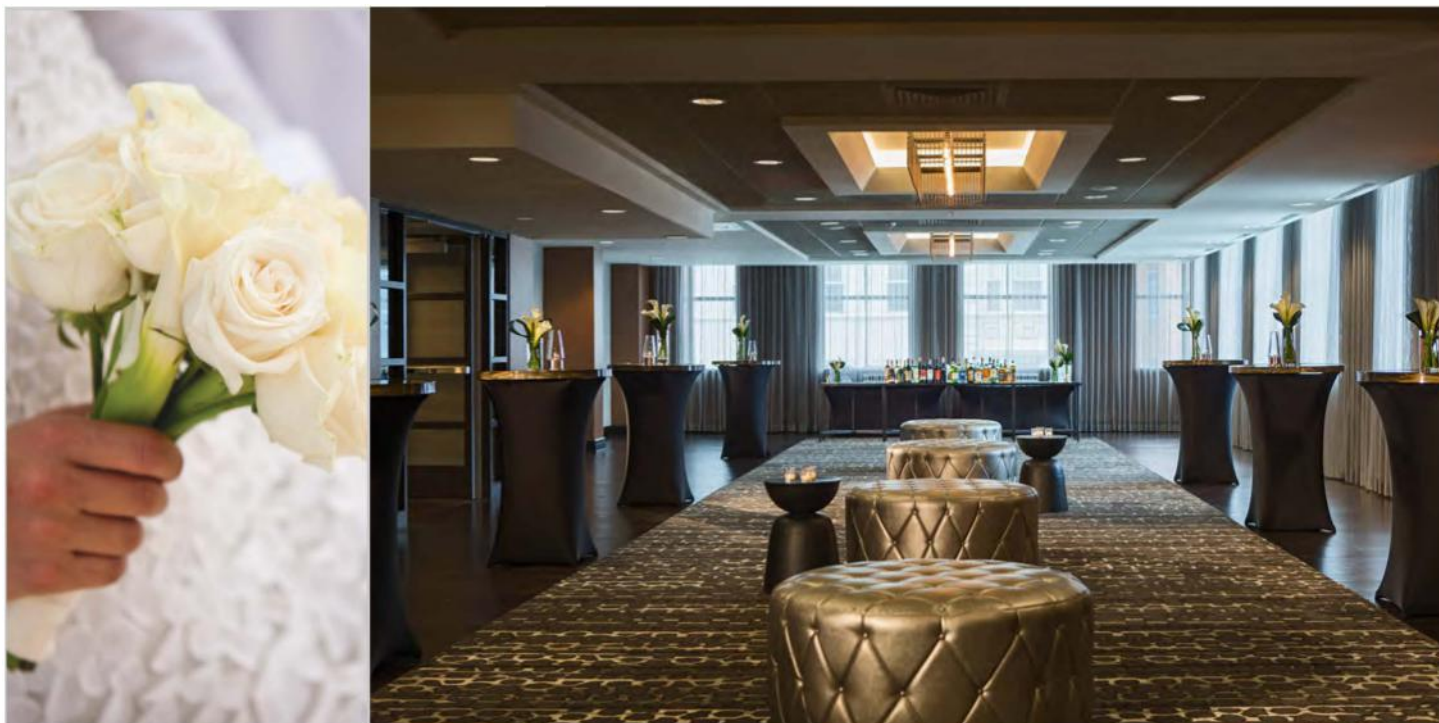
All packages include the following Wine and Beer selections:

Wine: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Two Choice of Domestic: Budweiser, PBR (Cans), Sam Adams, Yuengling, Bud Light, Coors Light, Michelob Ultra, Miller Lite

Two Choice of Imported/Craft: Corona, Guinness Draught, Modelo, Stella, Stella Cidre, Troegs Dreamweaver, Victory Hop Devil, Founders IPA, Victory Headwaters Prima Pils

A 22% service charge will be applied to all bars and an additional 6% for sales tax will apply to mineral waters, soft drinks, and non-alcoholic beverages.



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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.

SIGNATURE LIGHTING

LED Up lights (10)	\$325 per 10 lights
Monogrammed Gobo Light	\$155 per light
Cake Table Pin Spot Light	\$25 per light
Sweet Heart Table Pin Spot Light	\$25 per light
Balcony String Lights	\$200

Packages

VIDEO MEMORIES

Screen, Projector & Media Player	\$475
Video Loop, Foyer Displays, Media Player	\$150

SPECIALTY LIGHTING I

\$995

LED Up lights (20)
Cake Spots (2)
Sweetheart Table Spots (4)
Table Pin Spots (20)
Monogrammed Gobo

SPECIALTY LIGHTING II

\$775

LED Up lighting (20)
Cake Spots (2)
Sweetheart Table Spots (4)
Table Pin Spots (20)



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ENCORE

Continue your celebration with a breakfast or brunch.

Breakfast - \$20

assorted juices

seasonal cubed fruits

assorted breakfast breads

- cinnamon rolls, bran muffins, blueberry muffins, croissants
- toast to include: assorted sliced breads, mini bagels

cream cheese, sweet creamery butter, and fruit preserves

breakfast potatoes with leeks

fluffy scrambled cage free eggs

crispy bacon

freshly brewed regular coffee, decaffeinated coffee and hot tea selections

Breakfast - \$30

assorted juices

seasonal cubed fruits

assorted breakfast breads

- cinnamon rolls, bran muffins, blueberry muffins, croissants, and glazed donuts
- toast to include: white bread, multigrain bread, and mini bagels

cream cheese, sweet creamery butter, and fruit preserves

breakfast potatoes with leeks

fluffy scrambled cage free eggs

bacon and chicken apple sausage

breakfast frittata with Primordia Farms mushrooms, asparagus and roasted tomato

smoked salmon served with capers, chopped egg, shaved red onion and mustard dill sauce

Local Cheese with prosciutto, salami and Carvemaster ham

whole milk and skim milk

freshly brewed regular coffee, decaffeinated coffee and hot tea selections

All pricing is subject to change without prior notice. Renaissance Allentown Hotel Wedding Package 2021

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CONTACT

FOR MORE INFORMATION VISIT

<http://renaissanceallentown.com/>

or contact

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Catering Sales Manager

[484-273-4117](tel:484-273-4117)

asalloum@renaissanceallentown.com

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RENAISSANCE SIGNATURE DETAILS
