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.

The Renaissance Schaumburg Convention Center Hotel’s evocative architecture, inspired design, and whimsical touches are wondrously blended to enthrall the senses and leave you inspired.

Our wedding planners will create a sensationally sophisticated event that leaves a lasting impression. Be captivated by the decadence of the day secure in the knowledge that we have anticipated your every need and given our attention to even the smallest of details. Tantalize your palette with deliciously chic culinary expressions.

Whether you are timeless, cosmopolitan, fashionable or glamorous, allow our wedding planners to design a delightful experience which articulates your personality and distinct style. Our inspiring array of options, Chic, Bliss, and Indulgence, all feature exquisite fare from the masterful mind of our award winning culinary team.

It’s time to discover a hidden gem. We invite you to embrace the unexpected.
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.

**DÉCOR**
For décor, flowers, entertainment and event theme production we recommend our preferred vendor Yanni Design Studio at 847.419.9999

**TRANSPORTATION**
For transportation services to and from the Renaissance Schaumburg Convention Center Hotel, we recommend our preferred vendor ACCESS Destination Services at 847.698.1413

**PRICING**
A taxable service charge (currently 25%) and sales tax (currently 12%) will be added onto all pricing. Sales tax and service charge are subject to change. Prices are valid for weddings held on or before 12/31/2018. Menu pricing is subject to an annual increase of 5%.

**MINIMUM REVENUE**
A beverage and food minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only beverage and food ordered through the hotel will apply.
REHEARSAL DINNER

Conveniently host all the wedding events in one location to inspire your guests. Whether you are planning a casual or formal affair, explore having your rehearsal dinner at the Renaissance Schaumburg Convention Center Hotel.

Discover private event spaces that are sophisticated in style and a menu that is eclectic and diverse for all palates. From a reception style menu to a dinner buffet or plated entree, your options are endless.

For a unique dining experience, Sam and Harry’s is a progressive steak house offering wet aged prime beef and a fresh seafood menu which changes daily. The private dining room is a hidden gem, elegant yet comfortable, and seats up to twenty-eight guests. Entertain in exclusivity as three-hundred bottles of wine spanning nine countries around the world surround the walls of your memorable evening.
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.

CEREMONY | $10
(Minimum Fee of $1,000 Will Apply)

Set-Up and Room Usage Fee Includes
- Standard Hotel Banquet Chairs
- Staging for the Ceremony
- One Wired Microphone

PIANO | $200*
Hotel piano available for ceremony and reception use based on availability. Couples are responsible for ensuring the piano is tuned prior to event date.

*Rental fee does not include tuning cost
AN ENCHANTING EVENING

ELEGANT THREE COURSE DINING
Soup or Salad | Entrée | Custom Designed Wedding Cake
Add Soup or Salad for $8
Add Wine Service $10
Add Hors D’oeuvres $6.50 (minimum 50 pieces)
Add Late Night Snack $15-$17

CLASSIC DÉCOR
Colored Floor Length Cotton Table Linen
White Cotton Napkins
Votive Candles

BEVERAGE
WELL- $21 per person first hour /$10 each additional hour
Svedka, Bacardi Superior, Jim Beam White Label, Dewars, Beefeater, Canadian Club, Cuervo Gold & Korbel
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices

TOP SHELF- $22 per person first hour /$10 each additional hour
Absolut 80, Skyy, Bombay Sapphire, Chivas Regal, Jack Daniel’s, Captain Morgan, Glenfiddich, Seagram’s VO, 1800 Silver & Courvoisier VS
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices

PREMIUM- $24 per person first hour /$10 each additional hour
Ketel One, Belvedere, Grey Goose, Tanqueray, Pyrate XO Reserve, Knob Creek, Johnnie Walker-Black Label, Crown Royal, Patron Silver, Remy Martin VSOP, Bailey’s Irish Cream, Disaronno Originale, Drambuie, Frangelico & Kahlua
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices

OPTIONAL RECEPTION ENHANCEMENTS
See page 18

OPTIONAL SWEET TABLE AND LATE NIGHT MUNCHIE STATIONS
See pages 20 & 21
SELECTION OF SOUP OR SALAD

SOUP
Roasted fennel and tomato cream, aged cheddar popover
Sweet corn and potato bisque, poblano biscuit
Roasted portobello and truffle cream, chive profiterole
Butternut squash soup, chile, maple sage crouton

SALAD
Baby greens, shaved vegetables, chives, champagne vinaigrette
Caesar, shaved reggiano cheese, garlic crouton, caesar dressing
Frisee salad, sweet potato, blue cheese, pickled grapes, macadamia, orange maple dressing
Bibb salad, carrot, radish, parsley, white balsamic vinaigrette
Heirloom tomato salad, fresh mozzarella, pickled onion, watercress, balsamic, olive oil
Beet salad, frisee, upland cress, aerated goat cheese, apple, radish, pistachio, granola, olive oil
A LA CARTE

ENTRÉES

Herb Roasted Amish Chicken | $75
Yukon mash, swiss chard, caramelized cauliflower, pearl onion, chicken jus

Herb Roasted Amish Chicken | $75
Wilted greens, five grain risotto, baby carrots, brussels, bacon, red onion confit

Creole Roasted Chicken | $75
Greens, red quinoa, sweet corn puree, piquillo succotash, natural jus

Roasted Chicken | $75
Saffron potatoes, onion soubise, haricot verts, oven dried tomato, mushrooms, herb vinaigrette

Roasted Whitefish | $75
Parsnip puree, smoked paprika, beluga lentils, haricot verts, golden raisins, almonds, grapefruit butter

Tea Crusted Salmon | $75
Bamboo rice, honey glazed baby carrots, thai curry cream, daikon radish

Half Acre Braised Short Ribs | $80
Smoked cheddar grits, charred onion relish, swiss chard, lemon cream

Slow Braised Short Rib | $80
Truffled mac & cheese, asparagus, red cabbage jam, buttered bread crumbs

Grilled Beef Tenderloin | $90
Broken potato hash, tuscan kale, broccolini, braised fennel, oven roasted tomato, bordelaise

Seared Beef Filet | $90
Pernod creamed spinach, broken fingerlings, roasted mushroom, tomato confit, bordelaise
DISCOVER THE EXPERIENCE.

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**2018 CHIC WEDDING PACKAGE**

**CLASSIC DÉCOR**
Colored Floor Length Cotton Table Linen  
Colored Cotton Napkins  
Votive Candles

Four Hours of Unlimited Cocktail Service  
Three Butler Passed Hors d’oeuvres  
Champagne Toast  
Elegant Three Course Dining  
Soup or Salad | Entrée | Custom Designed Wedding Cake

**BEVERAGE**
Svedka, Bacardi Superior, Jim Beam White Label, Dewars, Beefeater, Canadian Club, Cuervo Gold & Korbel  
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot  
Imported & Domestic Beer  
Assorted Soft Drinks, Mineral Waters & Fruit Juices

Complimentary Bridal Suite
CHIC

SELECTION OF SOUP OR SALAD

SOUP
Roasted fennel and tomato cream, aged cheddar popover
Sweet corn and potato bisque, poblano biscuit

SALAD
Baby greens, shaved vegetables, chives, champagne vinaigrette
Caesar, shaved reggiano cheese, garlic crouton, caesar dressing
Frisee salad, sweet potato, blue cheese, pickled grapes,
macadamia, orange maple dressing

ENTRÉE

Herb Roasted Amish Chicken | $97
Yukon mash, swiss chard, caramelized cauliflower, pearl onion,
chicken jus

Herb Roasted Amish Chicken | $97
Wilted greens, five grain risotto, baby carrots, brussels, bacon, red
onion confit

Roasted Whitefish | $101
Parsnip puree, smoked paprika, beluga lentils, haricot verts, golden
raisins, almonds, grapefruit butter

Half Acre Braised Short Ribs | $110
Smoked cheddar grits, charred onion relish, swiss chard, lemon
cream

Grilled Beef Tenderloin | $115
Broken potato hash, tuscan kale, broccolini, braised fennel, oven
roasted tomato, bordelaise

DESSERT
Buttercream Wedding Cake
Coffee and Tea Service
2018 BLISS WEDDING PACKAGE

TRENDY DÉCOR
Stylish Colored Floor Length Satin Table Linen
Colored Satin Napkins
Decorative Glass Charger Plates
Votive Candles
Four Hours of Unlimited Cocktail Service
Four Butler-Passed Hors d’oeuvres
Champagne Toast
Wine Service
Unique Four Course Dining
Soup | Salad | Entrée | Custom Designed Wedding Cake
Late Night Snack

BEVERAGE
Absolut 80, Skyy, Bombay Sapphire, Chivas Regal, Jack Daniel’s,
Captain Morgan, Glenfiddich, Seagram’s VO, 1800 Silver &
Courvoisier VS
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices

Complimentary Bridal Suite
SELECTION OF SOUP AND SALAD

SOUP
Roasted fennel and tomato cream, aged cheddar popover
Butternut squash soup, chile, maple sage crouton

SALAD
Bibb salad, carrot, radish, parsley, white balsamic vinaigrette
Heirloom tomato salad, fresh mozzarella, pickled onion, watercress, balsamic, olive oil
Beet salad, frisee, upland cress, aerated goat cheese, apple, radish, pistachio, granola, olive oil

ENHANCE WITH A SELECTION OF ONE INTERMEZZO | $5
Champagne sorbet, Riesling poached pear sorbet, lemon sorbet, Rose Champagne sorbet, Blood orange and beet juice shooter, Coconut water and cucumber shooter

ENTRÉE
Creole Roasted Chicken | $114
Greens, red quinoa, sweet corn puree, piquillo succotash, natural jus

Roasted Chicken | $117
Saffron potatoes, onion soubise, haricot verts, oven dried tomato, mushrooms, herb vinaigrette

Tea Crusted Salmon | $119
Bamboo rice, honey glazed baby carrots, thai curry cream, daikon radish

Slow Braised Short Rib | $127
Truffled mac & cheese, asparagus, red cabbage jam, buttered bread crumbs

Seared Beef Filet | $135
Pernod creamed spinach, broken fingerlings, roasted mushroom, tomato confit, bordelaise

DESSERT
Buttercream Wedding Cake
Coffee and Tea Service

LATE NIGHT SNACK
Select from Late Night Munchie Menu on page 21
A LUXURIOUS EVENING
Five Hours of Unlimited Cocktail Service
Two Signature Cocktails for Reception
Four Butler-Passed Hors d’oeuvres
Champagne Toast
Wine Service
Chef Attended Deluxe Station
Lavish Four Course Dining
Appetizer or Soup | Salad | Entrée | Wedding Cake
Sweet Dreams Dessert Display or Late Night Munchie
International Coffee Station

EXCLUSIVE DÉCOR
Dramatic Bar Design with Specialty Lighting
Glamorous Floor Length Satin Lamour Table Linen
Satin Lamour Napkins in Your Choice of Color
Decorative Glass Charger Plates
Gold or Silver Chiavari Chairs
Votive Candles

PAMPER WITH DELIGHT
Elite Bridal Suite for the Evening
Two Suites for Parents of the Wedding Couple

BEVERAGE
Ketel One, Belvedere, Grey Goose, Tanqueray, Pyrate XO Reserve,
Knob Creek, Johnnie Walker-Black Label, Crown Royal, Patron Silver,
Remy Martin VSOP, Bailey’s Irish Cream, Disaronno Originale,
Drambuie, Frangelico & Kahlua
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices
INDULGENCE

SELECTION OF APPETIZER OR SOUP

APPETIZER
Sous vide pheasant breast, parsnip puree, apricot mostarda, pickled morels, champagne grapes

Chicken fried sweetbreads, fava beans, candied lemon and mint, herb brown butter

Lobster and langostine terrine, asparagus, micro chervil, saffron aioli

SOUP
Italian wedding soup, black kale, veal croquette

Crimson lentil soup, duck confit, foie gras crostino

Bantam corn broth, pancetta, baby shiitake

SELECTION OF ONE SALAD

SALAD
Baby red oak and mache, oil poached artichokes, haricot verts, deviled egg, barrel aged sherry vinaigrette

Baby red and green romaine, endive, shaved radish, fennel, watercress, cherry balsamic vinaigrette

Citrus roasted beet carpaccio, frisee baby chard, tangerine horseradish dressing

SELECTION OF ONE DELUXE STATION

Sushi and Dim Sum
Assorted maki, nigiri, sashimi
Assorted dim sum
Soy, ginger, and wasabi

Majesty
Oyster and caviar station

Opulence
Lobster, truffle potato parfait
Seared foie gras en croute, cognac zabayon
Wagyu beef tataki, yuzu vinaigrette
INDULGENCE

ENTRÉE
Veal Roulade | $188
Champignon mushrooms, savory spinach, oloroso sherry

Poussin Supreme | $160
Foie gras, sour cherry mousse, moscato liquor

Lamb Wellington | $190
Parisienne potatoes, haricot verts, sauce périgourdine

Sole Papillette | $165
Rock lobster, vegetables paysanne, Cherrystone vin blanc

Grilled Wild Striped Bass | $165
White asparagus, baby fennel, mussels a la poulette

Tournedos de Boeuf | $189
Truffle celeriac gratin, haricot verts bundle, bordelaise

Grilled Filet Mignon with Sweet Butter & Poached Lobster Tail | $215
Pencil asparagus, baby twice baked, roasted garlic and shallot butter

DESSERT
Fondant wedding cake

INTERNATIONAL COFFEE STATION
Coffee, decaffeinated coffee, hot tea
Served with whipped cream, chocolate shavings, orange zest, cinnamon sticks

CHOICE OF ONE:
SWEET DREAMS
Chocolate covered strawberries, assorted mini seasonal tarts, mini cheesecake pops, dark chocolate pot de crème, assorted French macarons, sliced fresh seasonal fruit and berries

LATE NIGHT MUNCHIES
Mini burgers
Housemade chips
Mini grilled cheese
Tomato soup shooters
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.

HORS D’OEUVRES

POULTRY

Mini chicken cordon bleu
Cashew chicken spring roll, citrus ponzu
Asian chicken salad, wonton, cabbage, peanut, lemon zest
Peking duck potstickers, apricot sweet and sour sauce

OCEANS

House cured salmon, crostini, chive, caper, lemon zest
Coconut shrimp, ginger, cilantro, orange essence, chile sauce
Tea crusted tuna tataki, wakami, Thai curry-lemongrass broth
Vanilla infused lobster rangoon, citrus vinaigrette

MARKET

Honey truffle goat cheese mousse, profiterole, radish, pickled grape, almond
Chilled vegetable spring roll, spicy peanut sauce
Wild mushroom crostini, arugula and pecorino
Eggplant pizettes, fresh mozzarella, basil

PRAIRIE

Bacon wrapped lamb loin, cassis glaze
Bacon, cipolline onion and gruyere pizzette
Short rib crostini, Wisconsin cheddar, sour cherry confit
Peppered tenderloin, cambozola, red onion marmalade
**OPTIONAL RECEPTION STATION UPGRADES**

**Fromagerie | $15**
Imported and domestic cheese display
Baked goat cheese en croute, honey, pistachios, moscato grapes
Morbier, pears in port wine, candied pecans, artisan baguettes
Lavosh, fruit jams
(Minimum order of 50)

**Gastro Pub | $20**
Charcuterie smoked polish, knockwurst and bratwurst
Pate campagne, chicken liver pate
Artisan breads, caramelized onions
Gherkins, assorted mustards
(Minimum order of 50)

**Flatbread, choose four | $22**
Spinach and artichoke
Fennel sausage and rapini
Mushroom and leek
Eggplant caponata
Four cheese and roasted garlic
Sundried tomato and mozzarella & pesto
(Minimum order of 50)

**CHEF ATTENDED STATIONS**

**Risotto | $17**
Wild mushroom, porcini cream
Pork belly, balsamic gastrique
Chicken confit, black pepper, Asiago barolo, herb chevre
(Attendant required at $175 attendant fee)
(Minimum order of 50)

**Sea & Prairie | $20**
Nantucket Bay scallops St. Jacques, oyster mushrooms
Artichokes and goat cheese en croute, manzanilla olive
Pesto grilled flat iron steak a la oscar pastrami salmon
Potato scallion cake, chardonnay mustard cream
(Attendant required at $175 attendant fee)
(Minimum order of 50)

**Sushi and Dim Sum | $30**
Assorted maki, nigiri, sashimi
Assorted dim sum
Soy, ginger, and wasabi
(Attendant required at $250 attendant fee)
(Minimum order of 50)
CAKE FLAVORS
Yellow Chiffon, Devil’s Food Cake, Lemon Cake, Spice Cake, Marbled Cake, Red Velvet, Chocolate Chip Cake, Carrot Cake, Banana Cake, Sprinkle Cake

FILLINGS
Preserves: Strawberry, Raspberry, Mango, Apricot
Fruit: Strawberries, Blueberries, Raspberries, Pineapple
Other: Blueberry Cheesecake, Cream Cheese, Fudge, Lemon Curd, Passionfruit Curd, Vanilla Pastry Cream

ICINGS
Buttercream – White or Ivory
Fondant | $2 Additional Per Guest
**GUilty Pleasures**

**The Sweet Shoppe** | $16 per person  
Fudge brownies, Lemon bars, Sea salt chocolate chip cookies,  
Coconut macaroons, Sliced seasonal fruit and berries  
(Minimum order of 50)

**Donut Station** | $14 per person  
Fresh vanilla sugared ricotta donuts  
caramel sauce, berry compote  
(Minimum order of 50)

**Sweet Dreams** | $20 per person  
Chocolate covered strawberries, assorted mini seasonal tarts, mini cheesecake pops, dark chocolate pot de crème, assorted French macarons, sliced fresh seasonal fruit and berries  
(Minimum order of 50)

**Cookies & Milk** | $17 per person  
Choice of 4 cookies, individual white and chocolate milk chugs  
Chocolate chip, triple chocolate, sugar, heath, oatmeal, lemon coconut, white chocolate macadamia nut.  
(Minimum order of 50)

**Ice Cream** | $5 Per Mini Cone  
Ice Cream: salted caramel, mint chocolate chip, cookies n’ cream, bananas foster, cherry Manhattan, car bombe, blueberry cheesecake  
Sorbet: peach sangria, mango, coconut, raspberry  
(Attendant required at $175 attendant fee, minimum order of 50)

**Chocolate Fondue** | $6 per serving  
Mini martini glasses of white chocolate  
Milk chocolate, or dark chocolate fondue  
Skewer of fresh fruit and pound cake  
(Minimum order of 50)

**Sundae Bar** | $12 per person  
Vanilla and chocolate ice cream  
Toppings: caramel sauce, chocolate sauce, fresh berries, cherries, candied nuts, sprinkles, crushed cookies, toasted coconut, toffee bits  
(Attendant required at $175 attendant fee)

**International Coffee Station** | $7 per person  
Coffee, decaffeinated coffee, hot tea  
Served with whipped cream, chocolate shavings, orange zest, cinnamon sticks

**Chocolate Covered Strawberries** | $53 per dozen  
Assorted Chocolate covered strawberries  
(Minimum order of 4 dozen)
LATE NIGHT MUNCHIES

SIMPLY CHICAGO | $15
Assorted deep dish pizzas
Italian beef
Maxwell street Polish sausages

WESTERN COMFORT | $15
Mini burgers
Housemade chips
Mini grilled cheese
Tomato soup shooters

TACO NACHO BAR | $17
Ground beef tacos
Nacho bar, Queso fundido, piquillo pepper, corn, scallion
Fresh house made tortilla chips, salsa and guacamole
CONGRATULATORY BRUNCH AT SAM & HARRY’S | $28
(Price inclusive of tax and service charge)

Assorted juices, coffee & teas
Assorted breakfast pastries with butter & housemade jams
Selection of seasonal sliced & whole fruits
Assorted cereals & housemade granola
Assorted yogurts
Smoked bacon & sausage
Peppered hash browns
Omelets & eggs made to order
Belgium waffles
weddings
BY RENAISSANCE® HOTELS

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