weddings
BY RENAISSANCE® HOTELS
when it comes to tying the knot, renaissance 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 wedding planner to ensure the ideal wedding. we can accommodate every wish and family tradition for you.

our hotel offers spectacular venues to make your wedding fairy tale perfect. we have award winning chefs willing to work with you to create a unique experience for family and friends. we’ll handle all of the details so you can relax and enjoy your special day.
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. Please feel free to consult with us to make the perfect match.

**OUR HOTEL**

**parking**
Valet parking is at the main hotel entrance for $72, per car for a 24 hour period.

**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 tax**
A taxable service charge (currently 25%) and applicable state and local sales taxes 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. The package includes up to 6 people, any additional guests will be charged a fee. Please consult with your event manager for availability and prices.
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

contact your wedding expert for ceremony fees

includes:

designated ceremony room
banquet chair set up based on guarantee
wine table
floor length lamour-linen for wine table easel

ketubah signing

room $300.00 room rental includes:
designated room
banquet chair set up based on guarantee for signing table set up for ketubah and yichud
water station
RECEPTION PACKAGE

an enchanting evening to include:

five and one half hours of continuous premium bar service
butler-passed hors d’oeuvres choice of five
elegant three-course dinner featuring soup or salad, entrée and wedding cake
wine service with dinner
signature champagne toast
custom designed wedding cake
coffee and tea service

chic décor package to include:
coordinating napkins based on tables of ten
four votive candles per table
charger plates
floor length lamour table linens

extras:
complimentary suite for the couple on the evening of the reception
special room rates for guests with a personal reservation link
personalized menu tasting for up to six people
synchronized service (one server per twelve guests)
COCKTAIL RECEPTION

butler passed hors d'oeuvres

select from:

**hot**
braised lamb brochette | cucumber dill raita
sweet corn fritters | vermilion blue cheese | chive pesto
smoked rib eye slider | horseradish cream | widmer cheddar | brioche
duck confit panini | goat cheese | smashed brioche
chicken skewer | house mole | orange relish
chicken tinga | lime | cilantro | blue corn masa
coconut chicken | honey sriracha
seared marinated artichokes | pickled fresno peppers | house quark
chevre cheese | wild forage mushrooms | fine herbs | phyllo

**cold**
maine lobster crostini | pickled onion | brioche
yellow fin tuna sushi roll | yuzu | wasabi peas
cold crab salad | pickled fresno peppers | asiago cracker
pork rillete crostini | pickled tomato | house mustard
tuna tostada | yuzu | avocado | grated macadamia nuts | crispy wonton
cucumber salad | greek yogurt | mint | fresh dill
local foods smoked tomato shooter | parley pistou
fresh mozzarella | grape tomato | sea salt | balsamic

**additional hors d’oeuvres $9 per person**
COCKTAIL RECEPTION

stations

cheese | $20 per person
aged cheddar | local blue cheese | burratta cheese | local grana podano | aged goat cheese
fresh berries | local honey | candied nuts | house jams | polenta bread | seasonal crackers

cheese & charcuterie | $28 per person
aged cheddar | local blue cheese | burratta cheese | local grana podano | aged goat cheese |
fresh berries | local honey | candied nuts | house jams | seasonal cracker | west loop salumi |
shaved coppa | three pigs chorizo | grilled torn polenta bread | toasted caramel walnut bread

vegetable | $12 per person
edamame hummus | babagonoush | seasonal local vegetables
house made truffle chips | gouda fondue | antipasto platter

risotto | $18 per person
butternut squash risotto | grana podano
foraged mushroom risotto | parmesan | chive oil
goat cheese risotto | peppadew relish
COCKTAIL RECEPTION

**japanese station | $9 per piece based on 3 piece minimum per person**
- chef prepared maki rolls
- california | spicy tuna | salmon
- butter poached shrimp | soy avocado cream
- nigiri | sweet octopus | salmon | snapper | unagi | tuna | shoyu | pickled ginger | wasabi

**asian inspired | $22 per person**
- chef prepared stir fry | buckwheat noodles | hoisin glaze
- ginger chicken potstickers | chili soy glaze
- short rib bao | napa slaw | sriracha honey
- duck spring rolls | teriyaki

**ramen station | $22 per person**
- choice of broth | chicken | miso
- choice of noodle | soba buckwheat | bean thread noodle
- choice of protein | porkbelly | shredded chicken thighs | veggie
- accompaniments | pickled mushrooms | scallions | fresno peppers | baby corn | bean sprouts |
- bamboo shoots | purple cabbage | tomato relish

**carving stations**
- coffee rubbed tenderloin | carmelized mushrooms | demi | $35 per person
- chimichurri turkey breast | turkey jus | potato dumplings | $15 per person
- roasted pork loin | mustard bure blanc | spiced apples | $18 per person
- achiote flank steak | romesco | roasted corn salsa | $20 per person
soups and salads

select one

**additional course | $10 per person**

intermezzo | $5 per person

choice of sorbet

champagne sorbet
blood orange sorbet
watermelon sorbet
blueberry
lemon
RECEPTION OPTIONS

children’s meals | $45 per person

- fruit cup
- choice of:
  - chicken tenders, french fries
  - mini burgers (2), french fries
  - mac and cheese
  - wedding cake

vendor meals | $35 per person

turkey blt | grilled sourdough | pesto mayo | housefries

- grilled 8 oz. angus burger | house steak sauce | brioche bun | lettuce | tomato | house cured pickles

- hangar steak sandwich | gruyere | caramelized mushrooms | lemon aioli | pretzel bun

- egg pappardelle | caramelized mushrooms | sweet pea puree | truffle butter | arugula

- house salad | shaved seasonal vegetables | mustardvinaigrette
PRICING

air

amish chicken $152
signature coq au vin 150
muscovy duck breast $155

garden

summer vegetable rollatini $152
warm quinoa salad $152
spinach and ricotta gnocchi $152

farm

sirloin steak $160
compart farms doroc pork $153
braised short rib $157
ranch rack of lamb $165
filet of beef $175

sea

loch duart salmon $155
florida grouper $156
maine lobster tail $163
black sea bass $170
sweet table | $16 per person
choose eight items

- lemon bar
- milk chocolate crème brule torte
- white chocolate bailey’s torte
- cherry almond florentine brownie
- salted caramel tart
- fruit tart
- cinnamon sugar beignets
- triple berry panna cotta
- raspberry champagne verrine
- pecan sandies
- s’mores pop
- macaroons
- lemon raspberry cannoli
- raspberry passion fruit torte
- sour orange meringue verrine

sweeter table | $22 per person
choose 12 items

- macaroons (vanilla, pistachio, hazelnut, chocolate)
- double chocolate cookie
- malted milk cookie
- gingersnap with apricot cream
- caramel snicker doodle sandwich cookie
- peanut butter pop
- red velvet cupcake
- chocolate grand marnier cupcake
- chocolate hazelnut verrine
- s’mores cupcakes
- maple bacon chocolate chip cookies
- chocolate nutella cupcakes
- bananas foster with brown rum icing cupcake
- tropical fruit mousse verrine
- bananas and sabayon verrine
- black and tan (chocolate stout & butterscotch pudding) verrine
- sweet potato with toasted homemade marshmallow tart

candy table | $18 per person

- pate de fruit
- lemon drop
- muesli bar, dried fruit, almonds
- chocolate espresso beans
- candied cashews
- chocolate covered almonds
- twizzlers
- m&m’s assorted
- jelly bellies
LET’S EAT CAKE

custom wedding cake options
included in package

cake
yellow chiffon
devil’s food
white
chocolate chiffon

cake enhancement | $1 per person
almond pound
carrot
banana
lemon
red velvet

icings
butter cream
white or ivory

icing enhancement | $2 per person
fondant

fillings
strawberry preserve
apricot preserves
raspberry preserves
vanilla pastry cream
chocolate pastry cream
dark chocolate pastry cream
white chocolate pastry cream
raspberry mousse
lemon mousse
lemon cream
orange cream
coffee cream

filling enhancement | $2 per person
tiramisu
fresh raspberries
cream cheese
peanut butter mousse

*special requests will be reviewed by our pastry chef & priced accordingly.
### SIP

**Top Shelf Bar Service**
- Grey Goose Vodka
- Ketel One Vodka
- Bacardi Superior White Rum
- Captain Morgan Original Spiced Rum
- Mt. Gay Eclipse Gold Rum
- Bombay Sapphire Gin
- Deaths Door Gin
- Johnnie Walker Black Label Scotch
- Jack Daniel's
- Patron Silver Tequila
- Crown Royal Canadian Whisky
- Knob Creek Kentucky Straight Bourbon Whiskey
- Hennessy Privilege VSOP Cognac
- Renaissance Select White Wine
- Renaissance Select Red Wine
- Imported, Domestic and Local Beer
- Assorted Soft Drinks
- Mineral Waters and Fruit Juices
- Champagne

**Premium Bar Service**
- Absolut Vodka
- Ketel One Vodka
- Bacardi Superior White Rum
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Johnnie Walker Red Label Scotch
- Maker's Mark Bourbon
- Jack Daniel's
- 1800 Silver Tequila
- Seagrams VO
- Courvoisier VS Cognac
- Renaissance Select White Wine
- Renaissance Select Red Wine
- Imported, Domestic and Local Beer
- Assorted Soft Drinks
- Mineral Waters and Fruit Juices
- Champagne

*Upgrade to top shelf bar service | $15 per person*
SIP

wine

selections & pricing provided upon request
butler passed | $1 per person

upgrade wine with dinner and bar options available
selections to be sipped at wedding tasting

signature cocktails

selections & pricing provided upon request
butler passed | $1 per person

selections to be sipped at wedding tasting
AFTER DINNER NOSH

**Butler Passed | $21 per person**

choose three

- mini chicago hotdogs | onions | tomatoes | relish | sport peppers
- mini sliders | angus beef | fresno ketchup | house pickle | american cheese | sesame brioche bun
- mini chicken burritos | cotija cheese | fire roasted salsa
- beef empanadas | salsa verde
- goat cheese quesadillas | mushrooms | roasted poblanos
- mini grilled cheese panini | local honey goat cheese | butterkase | toasted brioche
ENHANCEMENTS

presentation and lighting packages
picture presentation | $500 per monitor

linen and chairs
chivari chair | $10 per chair
additional floor length lamour-linen | $25 per table
napkins | $2 each

dance floors
vinyl dance floor  white or black | $2 per square foot
custom color
monogrammed dance floor- custompricing
custom gobo- custompricing

parking
overnight | $72 per car
ENHANCEMENTS

hospitality suite | $500 b&f minimum

bridal changing room day of wedding | $30 per person

attendant
seasonal danish | sliced fruits | croissants | mimosas
(two bottles of champagne included)

or

chicken blt wrap | grilled vegetable panini | pasta salad | chips
cookies & brownies
(two bottles of champagne included)

music docking station
tables/barstools for hair and make-up stations
clothing rack
three full length mirrors

groom changing room day of wedding | $30 per person

attendant
sandwich platter to include hog & hen | italian bruschetta | panini
mixed nuts | truffle chips | house made chipotle ranch dip
flat screen TV cable
clothing rack
beer (1 case on beverage package)
3 full length mirrors
welcome bags
we can personally deliver welcome bags to your guests rooms. ($6 per person for name specific bags and $4 per person for welcome bags that are not name specific).

personalized reservation link
we can email you a reservation link which can serve as an extremely helpful tool for you, your family and friends to make reservations at the renaissance chicago downtown. this link can be included on your wedding webpage.

marriott custom webpage
we have the ability to create a custom web page for your wedding if you do not have one. your reservation link can be included in the custom page making it even easier to reserve a guestroom.

special service
our staff will be pleased to assist you with photographers, entertainment and décor to enhance your event. please consult with us as all signs, displays or decorations and their set-up, shall be subject to the prior approval of the hotel in accordance with local fire codes to prevent damage to the hotel.

diagrams
your event manager will be happy to provide you with diagrams of room arrangements upon request. we ask that they be returned with specific requirements two weeks before your event.
vendor insurance policy
all personnel contracted by the client are required to follow policies and guidelines set forth at this location. each vendor will provide the hotel an indemnification agreement and proof of adequate insurance. all outside vendors must be pre-approved by the hotel.

deposits and final payment information
a deposit is required to secure your event space on a definite basis. additional deposits will also be requested. your final payment is due no later than three working days prior to your event. acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash.

outside food and beverage policy
all food and beverages served at functions associated with the wedding must be provided, prepared, and served by hotel, and must be consumed on hotel premises, including changing rooms. outside food and beverage is not permitted in the hotel.