weddings
BY RENAISSANCE® HOTELS
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.

General Information

PARKING
Complimentary self-parking is available at the hotel.

GUEST COUNT
In order to best serve your guests, a final confirmation of attendance or “guarantee” is requested 72 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 guarantee. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX
A 21% taxable service charge and applicable state 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.

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.
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

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!

RENAISSANCE ROOM

A small unique space that is secluded from our hotel guests. Candlelight atmosphere and the opportunity to customize creative menu’s designed by our own Chef Sergio.

FINCH’S

For a more casual affair, treat your guests to dinner in our full-service restaurant.
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

COMPLIMENTARY TO ALL WEDDING PACKAGES

- Marriott Rewards Points
- Three Points for Every Dollar Spent (Maximum 50,000 Points)
- Points can be redeemed for hotel stays, airline tickets and car rentals
- White Table Linens and Napkins
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service
- Champagne or Sparkling Cider Toast
- Dance Floor and Custom Staging for Entertainment
- Self-Parking for the Wedding Guests
- Special Room Rates for Wedding Guests
- Custom Wedding Cake
- Deluxe Bridal Suite Accommodations for the Bride and Groom Including Champagne and Chocolate Covered Strawberries delivered on the Wedding Night
COLD CANAPÉS & HOT HORS D'OEUVRES

Cold
- Smoked Salmon on Toast Points with Sour Cream and Chives
- Vegetable California Roll with Soy, Wasabi and Pickled Ginger
- Gourmet filled Deviled Eggs
- Crostini of Beef Carpaccio with Tomato Caper Relish
- Tuna Tartar with Yuzu and Toasted Sesame Seeds
- Lump Crab and Mango Salad in a Profiterole
- Foie Gras Mousse with Fig and Chervil on Brioche
- Serrano Ham with Manchego Cheese and Asian Pear on Crostini

Hot
- Beef Empanadas filled with Beef, Potato and Cheese served with a Red Pepper Dip
- Chicken Satay served with a Peanut Dipping Sauce and Sweet and Spicy Chili Sauce
- Portabella Mushroom Puffs with Sun-Dried Tomato Aioli
- Maryland style Lump Crab Cakes with Old Bay Mayo
- Potato Puffs with Cheddar and a Pale Ale Dipping Sauce
- Shrimp Wrapped in Wonton Skins with Dipping Sauce
- Vegetable Pot Sticker with Spicy Mustard and Ginger Soy Dip
- Peppercom Seared Beef Kebobs with Tarragon Mayo
- Chicken and Vegetable Pot Sticker Spicy Mustard and Ginger Soy Dips
- Mini Beef Wellington with White Truffle Demi
- Tandoori Chicken Skewers with Coconut and Red Thai Curry Dipping Sauce
- Gorgonzola - Melted Leek Tart with Blackened Duck Breast and Cherry-Port Preserve
- Andouille Sausage Wrapped in Puff Pastry Served with a Dijon Remoulade
- Roast Beef Tenderloin with Red Onion Marmalade and Bleu Cheese on a Crostini
- Chorizo and Chicken Skewers with Piquillo Pepper Aioli
- Fried Sweet Plantains with Serrano Ham and Calabrese Cheese

COCKTAIL RECEPTION

CHEFS ACTION THEME RECEPTION STATIONS

Tapas Bar | Montaditos – Rustic Bread Topped with Manchego Cheese & Serrano Ham | Fig Jam | Cabrales Cheese | Mixed Briny Olives | Potato Torta

Pasta Station | Mezzi Rigatoni, Penne and Mini Pasta Shells | Pesto, Tomato Basil and Bolognaise | Garlic Bread | Caesar salad

Dim Sum Station | Eggrolls, Pot Stickers, Dumplings & Shumai Served with Dipping Sauces | Steamed White Rice | Fortune Cookies |

Spring in Paris | Savory Filled Crepes with Spinach and Mushrooms | Shrimp and Boursin Cheese | Strawberry and Brie Cheese | Chicken in Tarragon Cream with Apple and Walnuts

Italian Trattoria | Filled Arancini | Antipasto platter of Cured Meats, Aged Provolone and Marinated Vegetable | Crostini Platter with Tomato-Basil, Olive Spread and Mashed White Bean with Garlic |

American Carvery | choose two | Roast Vermont Turkey | House Smoked Beef Brisket | Honey-Bourbon Glazed Ham served with Slider Rolls, Mini Corn Muffins, Cranberry Sauce, Horseradish Cream Sauce and Giblet Gravy |
Your reception will include: A complimentary International Cheese Display and a Crudité of traditional and grilled market vegetables, your choice of eight butler passed hors d’oeuvres and two additional themed reception stations. Dinner will include baked breads with butter, choose one starter, two entrée choices or one duet plate, one starch, one vegetable and one dessert to be served alongside your wedding cake. All non-alcoholic beverages including ice water, iced tea, illy Premium Regular and Decaffeinated Coffee and Twinings Traditional and Herbal Teas will be served tableside. Your guest’s will also enjoy a five hour premium open bar.

Promise Package | $ 95 pp
Plated Four Course Dinner Menu with the option to select a Duet Entrée Plate

**STARTER COURSE** | Choose one
- Jersey Blue Crab Chowder Topped | Seasoned Croutons
- Italian Wedding Soup with Mini Meatballs, Sautéed Escarole and Pasta Pearls Served with Parmesan Cheese
- Seasonal Greens European Cucumber, Tear Drop Tomato, Warm Brie Cheese | Berries | Raspberry Champagne Vinaigrette
- New Caesar Salad with Baby Red and Green Romaine Leafs | Bouli Crouton | Shaved Parmesan | Traditional Dressing
- Pumpkin Ravioli with Toasted Pancetta | Arugula Salad | Balsamic Glaze

**INTERMETZZO** | Choose one
- Raspberry and Mint
- Lemon with Blueberries
- Mango with Passion Fruit

**ENTRÉE COURSE** | Choose two
- Petit Filet Mignon with Caramelized Onions & Mushrooms | Red Wine Demi
- Grilled NY. Sirloin Topped with Gorgonzola and Mixed Mushrooms | Bordelaise Sauce
- Pan Roasted Salmon Filet with Wilted Spinach | Artichoke & Tomato Pan Sauce
- Grilled Corvina Filet | Tomato-Caper Relish | Lemon Buree Blanc
- Roasted French Cut Chicken Breast with Rosemary and Toasted Garlic | Dijon Mustard Sauce

**DUET PLATE CHOICE** | Choose one
- Petit Filet Mignon with Caramelized Onions & Mushrooms, Red Wine Demi | Pan Roasted Salmon Filet | Artichoke & Tomato Sauce
- Grilled NY. Sirloin with Maryland Crab Cake | Red Wine Demi | Remoulade Sauce
- Roasted French Cut Chicken Breast and Blackened Shrimp | Dijon Mustard Sauce

**DESSERT COURSE** | Choose one to be served with your Wedding Cake
Crème Brûlée with Seasonal Berries | Warm Mini Lava Cake | Opus Chocolate Sabayon Mousse with Hazelnut | Crème Caramel
The Elegant Memories Package offers a sophisticated reception and four course plated dinner. You may select three dinner entrées or choose one trio entrée to offer your guests. The host will be responsible for providing the hotel with place cards indicating each individual guest’s entrée selection unless the trio plate is chosen.

Your reception will include: A complimentary International Cheese Display and a Crudité of traditional and grilled market vegetables, your choice of ten butler passed hors d’oeuvres and three additional themed reception stations. Dinner will include baked breads with butter, one starter, three entrée choices or choose one trio entrée plate, one starch, one vegetable and one dessert to be served alongside your wedding cake. All non-alcoholic beverages including ice water, iced tea, illy Premium Regular and Decaffeinated Coffee and Twinings Traditional and Herbal Teas will be served tableside. Your guests will also enjoy a five hour top shelf open bar.

ELEGANT MEMORIES | $125 pp
Plated Four course dinner menu with the option to select a trio entrée plate

FIRST COURSE | Choose one
• Crispy Goat Cheese with Raspberry Soup and Micro Basil
• Gazpacho with Tempura Avocado and Micro Cilantro
• Grilled Shrimp with Mango Relish and Herb Salad
• Seared Scallop, Mache Lettuce, Roasted Red Pepper Salsa

INTERMEZZO | Choose one
• Pear and Hibiscus
• Blackberry Cabernet
• Strawberry Lemonade
• Peach Sangria

ENTRÉE CHOICES | Choose three
• Filet Mignon Red Onion Marmalade and Roasted Mushrooms | Red Wine Demi
• Maryland Lump Crab Cake Topped with Tomato Caper Relish | Meyer Lemon Burr Blanc
• Roast Boneless Cornish Game Hen Stuffed with Porcini Mushroom Mousse | White Truffle Demi
• Grilled Salmon Florentine | Béarnaise Sauce
• Roast NY Sirloin of Beef with Gorgonzola Crust |
• Broiled Sea Bass with Saffron Aioli |
• Grilled Corvina Filet -Florentine | Toasted Pancetta and Tomato-Garlic Broth
• Sliced Beef Tenderloin with a peppercorn herb crust | Chimichuri sauce

TRIO PLATES | Choose one
• Petit Filet Mignon Red Onion Marmalade | Maryland Lump Crab Cake Topped with Tomato Caper Relish | Roast Breast of Cornish Game Hen Stuffed with Porcini
• Grilled Salmon with Béarnaise Sauce | Roast Sirloin of Beef with Gorgonzola Crust | BBQ Quail with Cornbread Stuffing
• Broiled Sea Bass with Saffron Aioli | Grilled Shrimp Scampi with Wilted Spinach | Sliced Beef Tenderloin with Chimichuri Sauce

DESSERT | Choose one Dessert to be served with Your Wedding Cake
Pate Au Choux Swan Filled With Vanilla Mousse | Chocolate Dome With Raspberry Coulis | Praline and Chocolate Triangle | Pear-almond Tart |
The Grand Wedding Reception Buffet Package consists of a traditional cocktail reception and an elegantly displayed dinner buffet which can be customized to reflect your guest’s palate. The Renaissance team will invite guests to the buffet to ensure a steady flow. Your reception will include: A complimentary International Cheese Display and Crudité of traditional and grilled market vegetables, your choice of eight butler passed hors d’oeuvres and two additional themed reception stations. Dinner will include baked breads with butter, choice of three chilled salads, four entrées, one starch, one vegetable, and three dessert choices to be served alongside your wedding cake.

All non-alcoholic beverages include ice water, iced tea, illy Premium Regular and Decaffeinated Coffee and Twinings Traditional and Herbal Teas will be served tableside. Your guest’s will also enjoy a five hour premium open bar.

The Grand Wedding Reception Buffet Package | Starting at $ 105 pp

Chilled Salad Choices | Choose three Chilled Salads

- Green Salad with Crumbled Goat Cheese, Candied Walnuts and Sundried Cranberries | Pomegranate Dressing
- Classic Caesar Salad of Chopped Romaine, Garlic Croutons, Shredded Parmesan and Traditional Dressing
- Spring Garden Greens with Assorted Toppings and House Made Dressings
- Seasonal and Tropical Fruit served with Coconut- Mango Dipping Sauce
- Balsamic Tri Color Tortellini Salad with Peas and Sundried Tomato
- Herb Quinoa Salad with Grilled Chicken and Pomegranate Seeds
- Pasta salad with Pesto and Grilled Vegetable
- Red and Yellow Teardrop Tomatoes with Basil & Fresh Mozzarella
- Roasted Root Vegetable Salad with Beets, Parsnips, Celery Root and Apple
- Marinated French Beans, Mushroom and Roasted Red Pepper Salad
- Antipasto Salad of Diced Cured Meats, Marinated Vegetables and Sharp Provolone

Entrée Selection | Choose four Entrees

- Rigatoni Pasta with Italian Sausage, White Bean and Broccoli in Spicy Toasted Garlic-Tomato Pan Sauce
- Grilled Vegetable Ravioli with Pesto Cream and tomato sauce
- Gemelli Pasta with Shrimp and Scallops in Scampi Sauce
- Ginger Teriyaki Glazed Salmon with Sesame Miso Butter
- Pan roasted Salmon Filet with Lemon Caper Sauce
- Roast Pork rubbed with Rosemary and Garlic
- Cabernet Braised Beef with Caramelized Pearl Onions and Mushrooms
- Grilled Flat iron Steak served with Gorgonzola and Fried Onions, Red Wine Demi
- Pan Roasted Chicken with Fried Potato and Lemon-Chardonnay Sauce
- Pan Seared Chicken with Spinach, Feta Cheese and Roasted Peppers
Starch Choices | Choose one Starch
• Garlic Mashed Potato
• Saffron Rice Pilaf
• Baked and Sliced Anna Potato with Parmesan
• Herb Roasted Mixed Potatoes
• Sour Cream & Chive Mashed Potato
• Toasted Orzo Pasta with Basil and Parmesan Cheese

Vegetable Choices | Choose one Vegetable
• Medley of Sautéed Market Vegetables
• Roasted Seasonal Root Vegetable with Shallot Butter
• Grilled Seasonal Squash, Asparagus and Tomato
• Roast Butternut Squash and Candied Sweet Potato Glazed with Rum & Brown Sugar
• Cauliflower Mornay Au Gratin

Buffet Dessert | Choose three
Italian Pastries | Chocolate Blackout Cake | Seven Layer Cake | Chocolate Mousse Cake | Red Velvet Cup Cakes | Cheese Cake | Petit Fours | Assorted Cake Bites | Mini Assorted Pies | Mini Linzer Tarts |