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
As part of the wedding package, $5.00 event parking is available in the garage attached to the hotel. Valet parking is at the main hotel entrance for $18.00 per car. Parking charges may be added to the master account if desired.

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 applicable 12.5% state sales tax will be added to all food and beverage charges as well as any 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 Certified Wedding Planner for availability.
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!

TERRACE WITH A VIEW

A unique space that is on the beautiful Elizabeth River, combined with the Admiral Board Room, is an unforgettable view and experience for your guests.

FOGGY POINT BAR & GRILL

For a more casual affair, treat your guests to dinner in our full-service restaurant, Foggy Point Bar & Grill.

COMPASS POINT & PATIO

Prefect space for a warm spring or summer evening. Let us treat your guests to an outdoor experience that has great views.
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

The jewel-toned colors in our ballrooms offer a striking backdrop as you become husband and wife. With 24,000 square feet of banquet space, we have several flexible options for your ceremony.

Ask about our outdoor spaces! We have great outdoor spaces we can use to host your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with our Certified Wedding Planner for availability and pricing.
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)

- Votive Candles and Mirror Tiles
- Napkins in Black, Ivory or White
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service
- Parquet Dance Floor and Custom Staging for Entertainment
- Complimentary Accommodations for the Bride and Groom Including Breakfast for Two on the Wedding Night
- Special Room Rates for Wedding Guests
Gold Reception Menu

Pre-Reception – 1 hour

DISPLAYS
An Elaborate Display of International and Domestic Cheeses
Served with Breads and Crackers
Sliced Fresh Seasonal Fruit and Berries

Reception – Course 1

SALAD
Field Green Salad with Tomato and English Cucumber
Classic Iceberg Wedge
Traditional Caesar Salad
Renaissance Salad with Strawberries and Parmesan

Reception – Course 2

PLATED ENTRÉE
Pan Roasted Free Range Chicken Breast with Wild Mushrooms, Thyme & Tomatoes
Mediterranean Stuffed Pork Loin with Rosemary Sauce
Grilled New York Strip Steak served with Pinot Noir and Horseradish Sauce
Pan Seared Key West Shrimp served with Roasted Garlic Herb Butter
Broiled Atlantic Salmon with Smoked Tomato Butter Sauce

Four Hour Host Bar*

LIQUORS:
svedka, Beefeater, Cruzan Aged Light Rum, Canadian Club, J&B Red Label Scotch, Jim Beam White Label & Cuervo Gold Tequila, Amaretto Diamore, Peach Schnapps, Apple Pucker, Korbel Brandy

DOMESTIC BEER:
Budweiser, Bud Lite, Miller Lite & O’Doul’s

PREMIUM BEER:
Corona, Heineken & Samuel Adams

WINES:
Stone Cellars Chardonnay, Cabernet Sauvignon & Merlot
Canyon Road White Zinfandel & Moscato

SOFT DRINKS & BOTTLED WATER

$85.00++ per guest

* Bartender required, $80.00 ++ (1 Bartender per 100 Guests)
++Indicates an additional 22% Service Charge & 12.5% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
RECEPTION PACKAGE OPTIONS

Platinum Reception Menu

Pre-Reception – 1 hour

DISPLAYS
An Elaborate Display of International and Domestic Cheeses
Served with Breads and Crackers
Sliced Fresh Seasonal Fruit and Berries

Reception – Course 1

SALAD
Field Green Salad with Tomato and English Cucumber
Classic Iceberg Wedge
Traditional Caesar Salad
Renaissance Salad with Strawberries and Parmesan

Reception – Course 2

CHEF’S CHOICE PALATTE CLEANSER

Reception – Course 3

PLATED ENRÊTE
Grilled Filet of Beef with Herb & Dijon Mustard Sauce
Grilled Mahi Mahi served with a Wild Mushroom Ragout
Prosciutto Wrapped Sea Bass Served with Pesto Butter
Pan Seared Chicken Breast with Jumbo Lump Crabmeat & Tomato
Hollandaise
Petit Filet & Key West Shrimp Served with Hunter Sauce
& Lime Butter Sauce

Four Hour Host Bar*

PLATINUM LIQUORS:
Absolute Vodka, Tanqueray Gin, Bacardi Superior Rum or
Captain Morgan Rum, Jack Daniels or Makers Mark, Canadian Club,
Johnnie Walker Red Label Scotch, 1800 Silver Tequila &
Amaretto Disoranno, Peach Schnapps, Apple Pucker & Korbel Brandy

DOMESTIC BEER:
Budweiser, Bud Lite, Miller Lite & O’Doul’s

PREMIUM BEER:
Corona, Heineken & Samuel Adams

WINES:
Stone Cellars Chardonnay, Cabernet Sauvignon & Merlot
Canyon Road White Zinfandel & Moscato

SOFT DRINKS & BOTTLED WATER

$95.00++ per guest

* Bartender required, $80.00 ++ (1 Bartender per 100 Guests)
++Indicates an additional 22% Service Charge & 12.5% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
Silver Reception Menu

Pre-Reception – 1 hour

DISPLAYS
An Elaborate Display of International and Domestic Cheeses
Served with Breads and Crackers
Sliced Fresh Seasonal Fruit and Berries

Reception – Course 1

SALAD
Field Green Salad with Tomato and English Cucumber
Classic Iceberg Wedge
Traditional Caesar Salad
Renaissance Salad with Strawberries and Parmesan

Reception – Course 2

PLATED ENTRÉE
Broiled Chicken Breast with Champagne Sauce
Herb Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce
Mediterranean Stuffed Pork Loin with Rosemary Sauce
Broiled Atlantic Salmon with Smoked Tomato Butter Sauce

Four Hour Host Bar*

LIQUORS:
svedka, Beefeater, Cruzan Aged Light Rum, Canadian Club,
J&B Red Label Scotch, Jim Beam White Label & Cuervo Gold Tequila,
Amaretto Diamore, Peach Schnapps, Apple Pucker, Korbel Brandy

DOMESTIC BEER:
Budweiser, Bud Lite, Miller Lite & O’Doul’s

PREMIUM BEER:
Corona, Heineken & Samuel Adams

WINES:
Stone Cellars Chardonnay, Cabernet Sauvignon & Merlot
Canyon Road White Zinfandel & Moscato

SOFT DRINKS & BOTTLED WATER

$75.00++ per guest

* Bartender required, $80.00 ++ (1 Bartender per 100 Guests)
++Indicates an additional 22% Service Charge & 12.5% Sales Tax.
All pricing is subject to change without prior notice.
© Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
Commander’s Reception Menu

Pre-Reception – 1 hour

DISPLAYS – SELECT TWO
An Elaborate Display of International and Domestic Cheeses served with Breads and Crackers
Assorted Vegetable Crudité with Peppercorn Ranch & Chipotle Aioli
Sliced Fresh Fruit and Berries

Reception

DISPLAYED HORS D’ŒUVRES – SELECT TWO
(Additional Hors D’Oeuvres are Available for Purchase.)
- Zucchini, Tomato & Basil Bruschetta on Garlic Crostini
- Spanakopita
- Swedish Meatballs
- Black Bean Spring Rolls

CARVING STATION** – SELECT ONE
Carving Stations Served with Appropriate Condiments and Split Rolls
- Garlic & Herb Crusted Round of Beef
- Herb Roasted Turkey
- Rosemary Roasted Pork Loin

THEME STATIONS

Potato Martini Bar
Yukon Mashed Potatoes & Mashed Sweet Potatoes
Accompaniments: Caramelized Onion, Sautéed Wild Mushrooms, Chive Sour Cream, Chopped Ham, Tomatoes, Scallions, Assorted Cheeses, Golden Raisins, Brown Sugar, Mini Marshmallows, Chopped Pecans

Specialty Pasta Station**
Choose Two of the following pasta selections:
- Potato Gnocchi with Grilled Chicken & Wild Mushrooms
- Ravioli with Traditional Alfredo Sauce
- Red Pepper Tortellini Pasta with Julienne Prosciutto
- Linguini with Portobello Mushrooms, Sun Dried Tomatoes & Garlic Oil
- Rigatoni with Smoked Tomato Cream & Prosciutto Crisps
- Italian Sausage, Agnolotti Pasta with Marjoram Broth
- Penne with Grilled Chicken, Garlic, Sun Dried Tomatoes, Bell Peppers & Crushed Red Chilies

Four Hour Host Bar*

LIQUORS:
- svodka, Beefeater, Cruzan Aged Light Rum, Canadian Club,
- J&B Red Label Scotch, Jim Beam White Label & Cuervo Gold Tequila,
- Amaretto Diamore, Peach Schnapps, Apple Pucker, Korbel Brandy

DOMESTIC BEER:
- Budweiser, Bud Lite, Miller Lite & O’Doul’s

PREMIUM BEER:
- Corona, Heineken & Samuel Adams

WINES:
- Stone Cellars Chardonnay, Cabernet Sauvignon & Merlot
- Canyon Road White Zinfandel & Moscato

SOFT DRINKS & BOTTLED WATER

$75.00++ per guest

* Bartender required, $80.00 ++ (1 Bartender per 100 Guests)
** Chef Attendant Required, $80.00++ (1 Attendant per 75 Guests)
++Indicates an additional 22% Service Charge & 12.5% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
Admiral’s Reception Menu

Pre-Reception – 1 hour

DISPLAYS – SELECT TWO
An Elaborate Display of International and Domestic Cheeses served with Breads and Crackers
Assorted Vegetable Crudité with Peppercorn Ranch & Chipotle Aioli
Sliced Fresh Fruit and Berries

Reception

DISPLAYED HORS D’OEUVRES – SELECT TWO
(Additional Hors D’OEuvres are Available for Purchase.)
- Scallops Wrapped in Bacon
- Hibachi Beef Skewer
- Miniature Crab Cakes with Wasabi Tartar
- Crispy Wonton Wrapped Shrimp with Hot & Sour Sauce

CARVING STATION** – SELECT ONE
Carving Stations Served with Appropriate Condiments and Split Rolls
- Slow Roasted Prime Rib of Beef
- Maple-Mustard Glazed Ham
- Lemon & Dill Seasoned Salmon Filet

THEME STATIONS

Chopped Salad Station
Crisp Romaine & Baby Field Greens
Accompaniments: Grilled Artichokes & Portobello, Olives, Cucumbers, Grape Tomatoes, Cipollini, Feta Cheese, Crisp Prosciutto, Blue Cheese, Mozzarella Cheese, Fried Shallots and Assorted Dressings

Specialty Pasta Station**
Choose Two of the following pasta selections:
- Potato Gnocchi with Grilled Chicken & Wild Mushrooms
- Ravioli with Traditional Alfredo Sauce
- Red Pepper Tortellini Pasta with Julienne Prosciutto
- Linguini with Portobello Mushrooms, Sun Dried Tomatoes & Garlic Oil
- Rigatoni with Smoked Tomato Cream & Prosciutto Crisps
- Italian Sausage, Agnolotti Pasta with Marjoram Broth
- Penne with Grilled Chicken, Garlic, Sun Dried Tomatoes, Bell Peppers & Crushed Red Chilies

Four Hour Host Bar*

PLATINUM LIQUORS:
Absolute Vodka, Tanqueray Gin, Bacardi Superior Rum or Captain Morgan Rum, Jack Daniels or Makers Mark, Canadian Club, Johnnie Walker Red Label Scotch, 1800 Silver Tequila & Amaretto Disarrano, Peach Schnapps, Apple Pucker & Korbel Brandy

DOMESTIC BEER:
Budweiser, Bud Lite, Miller Lite & O’Doul’s

PREMIUM BEER:
Corona, Heineken & Samuel Adams

WINES:
Stone Cellars Chardonnay, Cabernet Sauvignon & Merlot
Canyon Road White Zinfandel & Moscato

SOFT DRINKS & BOTTLED WATER

$85.00++ per guest

* Bartender required, $80.00 ++ (1 Bartender per 100 Guests)
** Chef Attendant Required, $80.00++ (1 Attendant per 75 Guests)
++ Indicates an additional 22% Service Charge & 12.5% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
Cold Hors d’ oeuvres

$120++
zucchini, tomato & basil bruschetta on garlic crostini
thai curry chicken in puff pastry shell
belgian endive with boursin cheese and mandarin orange
smoked duck & red currant on crostini
traditional smoked salmon pinwheel with capers, cream cheese & chives
guacamole with spanish chorizo in filo cups
spiced asian chicken & cashew on wonton crisp
watermelon & feta cheese skewer
cucumber and mandarin orange spaghetti on a crisp wonton
$170++
shrimp & crab filled puff pastry shell with lemon chive cream
baby shrimp & asparagus with brandied cocktail sauce in a pastry cup
peppered tuna with wasabi mayonnaise on a wonton crisp
chilled beef tenderloin with tomato jam and goat cheese

Hot Hors d’ oeuvres

$135++
ginger flavored pot stickers
spanakopita
southwestern black bean spring rolls
boursin & spinach stuffed mushrooms
smoked chicken quesadillas with cilantro cream
crispy wonton wrapped shrimp with hot & sour sauce
roasted vegetable quesadillas
asparagus wrapped in phyllo
$150++
scallops wrapped in bacon
sesame & coconut crusted chicken sate with orange dipping sauce
hibachi beef skewer
phyllo filled with brie & raspberry
$175++
miniature crab cakes with wasabi tartar
blue point oyster baked with boursin & crab
petite beef wellington with dijon cream
honey mustard pecan crusted baby lamb chops
peking duck roll with hoisin sauce
pesto grilled jumbo shrimp

Hors d’ oeuvres are priced per 50 pieces
Signature Buffet Package

**Pre-Reception – 1 hour**

**DISPLAYS – SELECT TWO**
An Elaborate Display of International and Domestic Cheeses Served with Breads and Crackers
Assorted Vegetable Crudité with Peppercorn Ranch & Chipotle Aioli
Sliced Fresh Fruit and Berries

**Dinner**

**SALADS - SELECT THREE**
- Corn and Crab Chowder
- Field Greens with Spinach, Carrots, Cucumbers & Red Onions
- Spicy Old Bay Vinegar Slaw
- Roasted Sweet Potato & Pecan Salad
- Cucumber & Melon Salad

**ENTRÉES - SELECT THREE**
- Jumbo Lump Crab Cakes with Jalapeño Tartar
- Maple Glazed Cornish Hens served over Wild Rice
- Pit Style Carved Beef**
- Penne with Smoked Chicken, Garlic & Sun Dried Tomatoes
- Salmon with Lobster Cream Sauce

**ACCOMPANIMENTS - SELECT THREE**
- Wild Mushroom Risotto
- Oven Roasted Potatoes
- Green Beans
- Garlic Mashed Potatoes
- Fresh Seasonal Vegetable Medley

Freshly Baked Renaissance Dinner Rolls & Butter

**Four Hour Host Bar***

**LIQUORS:**
- svedka, Beefeater, Cruzan Aged Light Rum, Canadian Club,
- J&B Red Label Scotch, Jim Beam White Label & Cuervo Gold Tequila,
- Amaretto Diamore, Peach Schnapps, Apple Pucker, Korbel Brandy

**DOMESTIC BEER:**
- Budweiser, Bud Lite, Miller Lite & O’Doul’s

**PREMIUM BEER:**
- Corona, Heineken & Samuel Adams

**WINES:**
- Stone Cellars Chardonnay, Cabernet Sauvignon & Merlot
- Canyon Road White Zinfandel & Moscato

**SOFT DRINKS & BOTTLED WATER**
- $95.00++ per guest

* Bartender required, $80.00 ++ (1 Bartender per 100 Guests)
** Chef Attendant Required, $80.00++ (1 Attendant per 75 Guests)
++Indicates an additional 22% Service Charge & 12.5% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
RECEPTION MENU ENHANCEMENTS

Smoked Salmon Display
Served with Chopped Eggs, Diced Red Onions, Capers, Assorted Sliced Breads and Cream Cheese
$12.00 per person++

Assorted Hand-Rolled Sushi Including Vegetarian Rolls
$300.00 per 100 pieces++

Chocolate Fountain
Seasonal Fruits and Berries, Pound Cake, Marshmallows, Graham Crackers and Chocolate Fountain
$15.00 per person++

Viennese Dessert Display
Assorted Petit Fours, Assorted Mini Pastries, Chocolate Dipped Strawberries & Miniature Cookies served side-by-side with Chocolate Fondue with Seasonal Fruit, Marshmallows, Pound Cake & Pretzels
$18.00 per person++

Prices based on Two Hours of Food Service
++Indicates an additional 22% Service Charge & 12.5% Sales Tax. All pricing is subject to change without prior notice. Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
RECEPTION BAR

SPONSORED BAR

(pricing exclusive of service charge and tax)

Gold Brands $6.25++
Platinum Brands $7.00++
Wine by the Glass $6.50++
Domestic Beer $4.75++
Imported Beer $5.50++
Cordials $8.50++
Mineral Water $2.50++
Soft Drink $2.50++

ADDITIONAL SELECTIONS

(pricing exclusive of service charge and tax)

House Wine $26.00++ Per Bottle
House Champagne $30.00++ Per Bottle
Non-Alcoholic Fruit Punch $45.00++ Per Gallon
Champagne Punch Bowl $65.00++ Per Gallon
Keg of Domestic Beer $500.00 (inclusive) Per Keg

CASH BAR

(pricing inclusive of service charge and tax)

Gold Brands $6.50
Platinum Brands $7.50
Wine by the Glass $7.00
Domestic Beer $5.00
Imported Beer $6.00
Cordials $9.00
Mineral Water $3.00
Soft Drinks $3.00
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.

GOLD BRANDS
1 Hour $13.00++
2 Hours $19.00++
3 Hours $25.00++
4 Hours $31.00++

GOLD BRANDS INCLUDE:
Svedka Vodka, Beefeater Gin, Cruzan Aged Light Rum,
Canadian Club Whiskey, J&B Red Label Scotch,
Jim Beam White Label & Cuervo Gold Tequila,
Amaretto Diamore, Peach Schnapps, Apple Pucker, Korbel Brandy

PLATINUM BRANDS
1 Hour $16.00++
2 Hours $23.00++
3 Hours $30.00++
4 Hours $37.00++

PLATINUM BRANDS INCLUDE:
Absolute Vodka, Tanqueray Gin, Bacardi Superior Rum or
Captain Morgan Rum, Jack Daniels or Makers Mark,
Canadian Club, Johnnie Walker Red Label Scotch,
1800 Silver Tequila & Amaretto Disorrano, Peach Schnapps,
Apple Pucker & Korbel Brandy

A 22% Service Charge will be charged to all Sponsored Bar Drinks and an additional 6.5% for Sales Tax will apply to Mineral Waters, Soft Drinks, and Non-Alcoholic Punch. Bartenders at $80.00++ Each (1 Bartender per 100 Guests).
White Varietal Wine List
All prices are per bottle.

**CHARDONNAY**
- Beringer Chardonnay $32.00++
- Century Cellars Chardonnay $34.00++
- Clos Du Bois Chardonnay $36.00++
- Arrowood Chardonnay $42.00++
- The Dreaming Tree Chardonnay $46.00++
- Stag’s Leap Wine Cellars “Karia” Chardonnay $52.00++

**RIESLING**
- Chateau Saint Michelle Riesling $38.00++

**WHITE ZINFANDEL**
- Beringer White Zinfandel $32.00++

**PINOT GRIGIO**
- Beringer Pinot Grigio $34.00++
- Pighin Grave Del Friuli Pinot Grigio $48.00++

**SAUVIGNON BLANC**
- Lapostolle “Casa” Sauvignon Blanc $36.00++
- Wairau River Sauvignon Blanc $52.00++

**SPARKLING SELECTIONS**
- Freixent Blanc de Blancs $42.00++
- Mumm Napa Brut Prestige $62.00++
- Minoetto Treviso Prosecco $52.00++
- Moet & Chandon “Imperial” Champagne $130.00++

Red Varietal Wine List
All prices are per bottle.

**CABERNET SAUVIGNON**
- Beringer Cabernet Sauvignon $32.00++
- Century Cellars Cabernet Sauvignon $34.00++
- Spellbound Cabernet Sauvignon $36.00++
- Sledgehammer Cabernet Sauvignon $44.00++
- Ferrari-Carano Cabernet Sauvignon $46.00++
- Beringer “Knight’s Valley” Cabernet Sauvignon $48.00++

**MERLOT**
- Beringer Merlot $34.00++
- Century Cellars Merlot $36.00++
- Columbia Crest “Grand Estates” Merlot $44.00++
- Decoy by Duckhorn Merlot $48.00++

**PINOT NOIR**
- Mark West Point Pinot Noir $42.00++
- Kim Crawford Point Pinot Noir $44.00++

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A 22% Service Charge will be charged to all Sponsored Bar Drinks and an additional 6.5% for Sales Tax will apply to Mineral Waters, Soft Drinks, and Non-Alcoholic Punch. Bartenders at $80.00+ Each (1 Bartender per 100 Guests).
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 DETAILS – FAREWELL BRUNCH

DISPLAYS
An Assortment of Pastries, Muffins, Sweet Breads and Danishes
Sliced Fresh Fruit and Berries
Miniature Desserts

SALADS
Renaissance Salad with Strawberries and Parmesan
Pasta Salad Primavera
Marinated Cucumber and Tomato Salad

ENTREES
Oven Roasted Fresh Catch with Lemon Basil Cream Sauce
Citron Grilled Chicken
Country Sausage & Crisp Bacon

SIDES
Southern Style Grits with Cheese
Oven Roasted Vegetables
Parmesan and Garlic Roasted Potatoes

OMELET STATION**
Diced Ham, Chopped Bacon, Assorted Cheeses, Mushrooms, Onions, Peppers, Seasonal Vegetables, Made To Order

ASSORTED JUICES AND COFFEE SERVICE

MORNING COCKTAILS*
Mimosas
Bloody Marys
Peach Bellinis

$36.00++ per guest

* Bartender required, $80.00 ++ (1 Bartender per 100 Guests)
** Chef Attendant Required, $80.00 ++ (1 Attendant per 75 Guests)
++Indicates an additional 22% Service Charge & 12.5% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Portsmouth-Norfolk Waterfront Hotel 2014
weddings
BY RENAISSANCE® HOTELS

for more information visit
renaisssancehotels.com/weddings