

weddings

BY RENAISSANCE® HOTELS



MULTICULTURAL WEDDINGS

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.

R
RENAISSANCE®
DALLAS AT PLANO
LEGACY WEST HOTEL

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.

Discover West of Zen at the Renaissance Dallas at Plano Legacy West. Our modern architecture and intriguing designs provoke discovery. Combining unexpected spaces and natural lighting with uniquely decorated guest rooms. Located steps away from shopping, live entertainment and dining.

Our team will embrace your vision and ideas and help you create lasting memories.

The Renaissance Dallas at Plano Legacy West would be delighted to host your wedding celebration. It would be our pleasure to take you on this journey.



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 RENAISSANCE®
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 LEGACY WEST HOTEL

MULTICULTURAL PACKAGE

\$50 | PLUS 8.25 TAX + 25% GRATUITY

use of the banquet space, based on your outlined event agenda

rectangular linenless dining tables for guest seating

china | glassware | flatware

three votive candles per table

dance floor and staging for band, entertainment or head table

guestbook table | gift table | cake table + dj table

buffet tables | vessels + appropriate utensils

complimentary cake cutting

access to a staging area for the outside approved caterer

event manager to assist you with the hotel planning details

non-alcoholic beverages including: coffee | hot tea | iced tea + water during meal service

complimentary deluxe corner king room

discounted self-parking rate during the event.

marriott rewards points: (3) points per dollar spent, with a maximum award of 50,000 point.

GUIDELINES

the client will work directly with a hotel approved outside caterer for food, equipment and any additional items which require special handling. the hotel must approve the outside caterer

caterer must provide proof of insurance with a minimum liability of \$5 million. they must also provide a current operating license and food handlers permit and sign a separate food waiver with the hotel

other vendors must provide a current proof of valid liability insurance and a minimum of two current (within the past twelve months) letters of recommendation from similar establishments.

the hotel has the final right of approval on all vendors hired

client will need to provide printed menu cards to read: "cuisine prepared by (name of caterer)"

upon agreement of the date and policies:

the catering agreement will be drafted

signed catering agreement to be returned to hotel by specified decision date

25% deposit based upon estimated minimum hotel charges is due with signed contract

final payment of hotel charges is due 30 days prior to the event date, payable by check or credit card.

client to provide confirmation of approved caterer 90 days prior to the event

client orders food and pays approved caterer directly

client provides caterer a guaranteed number of guests consistent with number of guests provided to hotel

caterer is responsible for providing chaffing dishes and staff for buffet service. (use of the hotel kitchen is prohibited)

open flame or on-site cooking on the hotel premises is strictly prohibited

additional beverage or food stations or changes to the start or end times will be subject to a price increase

final event order outlining set-up, services and event timeline to be completed 14 days prior to event. final guest count is due to the hotel no later than three business days prior to the event

all alcoholic beverages must be purchased from the hotel and served by hotel staff

events finishing after the contracted end time will be a subject to a \$500 per hour fee

the hotel will set-up 5% over the guarantee up to 2 tables