

weddings
BY RENAISSANCE® HOTELS

R
RENAISSANCE®
ORLANDO AT SEAWORLD®

weddings

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OUR HOTEL
REHEARSAL DINNER
CEREMONY
RECEPTION
SIGNATURE DETAILS



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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.

OUR HOTEL

PARKING: Complimentary self parking for the day of the event will be exclusively offered to all of your wedding guests. Valet parking services area available currently at a daily rate of \$27 per car or \$32 per car for overnight valet parking. Parking fees may be charged to the client's 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 25% 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 for up to a total of 4 guests. Please consult your Renaissance Certified Wedding Planner for availability. Personal consultation of your wedding cake style, flavor and design will be also conducted during your menu tasting.

REDUCED GUEST ROOM RATES: The Renaissance is happy to provide a block of guest rooms at a reduced rate for the weekend of your event. Rates do not include applicable taxes, resort fees or parking. Rooms are subject to availability.

WEATHER GUIDELINES FOR OUTDOOR FUNCTIONS: Functions with 30% chance of rain will be relocated to back-up space. Temperatures below 60° and/or wind gust in excess of 20 mph shall be cause to hold the function indoors. The decision will be made by the Hotel (5) hours prior to the scheduled start time.

OUTDOOR MUSIC: The Renaissance Orlando at SeaWorld has a music cut-off time of 10:00 PM for all outdoor functions.



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PREFERRED VENDORS

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.

EVENT PLANNERS

Michele Butler Events, 407-365-4729
 michele@michelebutlerevents.com,
 michelebutlerevents.com

NON DENOMINATIONAL OFFICIANTS

Rev. Kevin Knox, 407-521-8697,
 info@abeautifulceremony.net,
 abeautifulceremony.net

FLORISTS

In Bloom Florist, Rochelle Koontz,
 rochellek@inbloomflorist.com,
 inbloomflorist.com

Lee Forrest Design, Bruce Hagley,
 407-770-0440, lee@leeforrestdesign.com,
 leeforrestdesign.com

LINENS & RENTALS

A Chair Affair, Sharon Baragona,
 407-921-7733,
 sharonb@chairaffairrentals.com,
 chairaffairrentals.com

BBJ Linen, Jenn Slama, 305-434-0784,
 bbjlinen.com

Over the Top, Pat Mobley,
 407-601-5977, pat@overthetopinc.com,
 overthetopinc.com

Unique Linens & Floral,
 407-692-5389, info@uniquelinens.net,
 uniquelinens.net



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PREFERRED VENDORS (CONTINUED)

PIANIST

The Entertainment Company, Chris Chan, 407-423-2800, chrischan@entertainmentcompany.net, entertainmentcompany.net

HARPIST

Christine MacPhail, 407-239-1330, christine@orlandoharpist.com, orlandoharpist.com

PHOTOBOOTH

Photo Booth Rocks, Kristin Wilson, 407-509-9786, strikeapose@photoboothrocks.com, photoboothrocks.com

Rent The Photobooth, 407-924-2582, info@rentthephotobooth.com, rentthephotobooth.com

DJS

DJ Live Productions, DJ Mark, 407-383-1740, admin@djliveproductions.com, djliveproductions.com

White Rose Entertainment, Jeff VerSchage, 407-601-3765, jeff@orlandodj.com, orlandodj.com

PHOTOGRAPHERS

Cricket's Photography, 407-484-2931, info@cricketsphoto.com, cricketsphoto.com

Damon Tucci Photography, 407-835-7879, info@damontucci.com, damontucci.com

Drake Photography, 407-808-0755, nick@drakeweddings.com, drakeweddings.com

VIDEOGRAPHERS

Jeffery Stoner Video, 407-977-9078, info@stonervideo.com, stonervideo.com

Perfect Sky Productions, Schuyler Osborne, 407-810-8037, sky@perfectskyproductions.com, perfectskyfilms.com

Pro One Video, Mark Le Grand, 407-852-0788, proone@proonevideo.com, vhvideo.com



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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!

POOLSIDE

Surprise your guests with a casual dinner on our pool lawn. A customary \$7.50 per person outdoor fee will apply.

TRADEWINDS' PRIVATE DINING ROOM

For a more casual affair, treat your guests to dinner in our full-service restaurant. Food and Beverage minimum applies.

R KITCHEN

An intimate and interactive event space with an open kitchen just off the main lobby, which will seat up to 40 guests. Have the Chef prepare the food in front of your guests and indulge yourself in a unique culinary experience. Food and Beverage minimum applies.



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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

There are several venues throughout the hotel that will provide a striking backdrop for your ceremony. Whether outdoors on our beautiful lawn under the stars or inside our gorgeous ballrooms, we have the perfect option to suit your personal style.

CEREMONY INCLUDES

- Renaissance Certified Wedding Planner to organize and assist you Rehearsal the day prior to the wedding (based on availability)
- Ceremony set-up
- Staging
- Garden style chairs
- Infused water station
- Private holding/dressing room
- Back-up space for outdoor event (final weather call 5 hours before the event start time)

30- 50 guests \$750

51-100 guests \$1,250

101- 200 guests \$2,000

201 or more guests \$2,500

A customary 25% taxable service charge and 6.5% sales tax will be added.



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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

INCLUDED IN ALL PACKAGES (complimentary)

- Renaissance Certified Wedding Planner
- Open Bar Service (excluding Pearl Wedding Package)
- Private Cocktail Reception (excluding Pearl Wedding Package)
- Champagne Toast
- Staging, dance floor; cake table, DJ table
- Chiavari chairs: white, black, gold, silver; mahogany, clear, natural
- Chiavari chair pads: white, black, silver; gold, brown, burgundy, plum, ivory, red and navy
- Wedding cake (except Brunch Package)
- Floor length white linen
- Up to six votive candles per table
- Reduced meal pricing for vendors and children (Ages 3-12)
- Suite for the wedding couple on their wedding night
- Suite upgrades for parents (based on availability)
- Holding room with light Hors D'oeuvres exclusively for the wedding party
- Distribution of gift/welcome bags for guests at the reception desk when checking in
- Customized web page for guests' reservations
- Earn Marriott Rewards® Points for a dream vacation
- Menu tasting for up to 4 guests (except Brunch Package)
- LED lights for uplighting (maximum 12) (except Brunch Package)
- One night stay certificate for the one year anniversary



MENU OPTIONS

PEARL WEDDING PACKAGE \$95 per person

COCKTAIL HOUR (excluding bar service)

A selection of three Butler Passed Hors D'oeuvres

PLATED DINNER

- Soup or Salad (Seasonal Selection)
- Please select One:
 - Oven Roasted All Natural Chicken Breast
 - Market Fish
 - Beef Short Rib
- Wedding Cake

Each entrée will be served with Chef's recommendation of starch, seasonal vegetables, freshly baked Renaissance rolls and coffee service. Vegetarian options are available upon request.

BAR SERVICE (additional)

Host Bar: on consumption basis, per drink. We would be happy to cap your bar consumption at an amount that suits your budget.

Top Shelf Open Bar: Svedka Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila and Korbel Brandy. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

One Hour	\$25 per person
Two Hours	\$32 per person
Three Hours	\$39 per person

Executive Shelf Open Bar: Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Gold Rum, Bacardi Superior, Johnnie Walker Black, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Whiskey, Jack Daniels. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

One Hour	\$30 per person
Two Hours	\$38 per person
Three Hours	\$47 per person

* We would be happy to customize your bar package to meet your needs and budget. One bartender for the first 75 guests is included. Additional bartenders at \$200 each. A customary 25% taxable service charge and 6.5% sales tax will be added.



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BAR ON CONSUMPTION

HOSTED BAR

- Top Shelf \$9
- Executive Brands \$11
- Domestic Beer \$6
- Imported & Craft Beer \$7
- Non-Alcoholic Beer \$6
- Cordials \$9
- Mineral Water \$4
- Soft Drink \$4

Beverages are charged to your account per drink, plus 25% service charge and 6.5% sales tax.

CASH BAR

- Top Shelf \$10
- Executive Brands \$12
- Domestic Beer \$7
- Imported & Craft Beer \$8
- Non-Alcoholic Beer \$7
- Cordials \$10
- Mineral Water \$5
- Soft Drink \$5

Beverages sold on a cash basis are inclusive of service charge and tax.



MENU OPTIONS

EMERALD WEDDING PACKAGE \$135 per person

COCKTAIL HOUR

A selection of three Butler Passed Hors D'oeuvres

PLATED DINNER

- Soup or Salad (Seasonal Selection)
- Please select One:
 - Oven Roasted All Natural Chicken Breast
 - Market Fish
 - Filet Mignon with Veal Glace
- Wedding Cake

Each entrée will be served with Chef's recommendation of starch, seasonal vegetables, freshly baked Renaissance rolls and coffee service. Vegetarian options are available upon request.

BAR SERVICE

Top Shelf Bar included for up to 4 hours.

Top Shelf Open Bar: Svedka Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila and Korbel Brandy. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

Executive Shelf Open Bar: Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Gold Rum, Bacardi Superior, Johnnie Walker Black, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Whiskey, Jack Daniels. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

Additional \$8 per person

*One bartender for the first 75 guests is included.
Additional bartenders at \$200 each. A customary 25% taxable service charge and 6.5% sales tax will be added.

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MENU OPTIONS

SAPPHIRE WEDDING PACKAGE \$145 per person

COCKTAIL HOUR

A selection of four Butler Passed Hors D'oeuvres, Signature Drink

PLATED DINNER

- Soup or Salad (Seasonal Selection)
- Please select Two*:
 - Oven Roasted All Natural Chicken Breast
 - Market Fish
 - Filet Mignon with Veal Glace
 - Duet: Filet with Shrimp or Chicken or Market Fish
- Wedding Cake

Each entrée will be served with Chef's recommendation of starch, seasonal vegetables, freshly baked Renaissance rolls and coffee service. Vegetarian options are available upon request.

BAR SERVICE

Top Shelf Bar included for up to 4 hours.

Top Shelf Open Bar: Svedka Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila and Korbel Brandy. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

Executive Shelf Open Bar: Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Gold Rum, Bacardi Superior, Johnnie Walker Black, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Whiskey, Jack Daniels. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

Additional \$8 per person

*One bartender for the first 75 guests is included. Additional bartenders at \$200 each. A customary 25% taxable service charge and 6.5% sales tax will be added.

*A choice of two plated entrees will be permitted with a guarantee each entrée provided to the Hotel three (3) days in advance. Coded name cards or colored tickets are required at the guests' tables to identify the guests' entrée selections.



MENU OPTIONS

DIAMOND WEDDING PACKAGE \$155 per person

COCKTAIL HOUR

A selection of five Butler Passed Hors D'oeuvres, Signature Drink

PLATED DINNER

- Soup or Salad (Seasonal Selection)
- Please select Two*:
 - Oven Roasted All Natural Chicken Breast
 - Market Fish
 - Filet Mignon with Veal Glace
 - Duet: Filet with Shrimp or Chicken or Market Fish
- Wedding Cake
- Midnight Snack or Take-Away Dessert (Macaroons) for your Guests

Each entrée will be served with Chef's recommendation of starch, seasonal vegetables, freshly baked Renaissance rolls and coffee service. Vegetarian options are available upon request.

BAR SERVICE

Top Shelf Bar included for up to 4 hours.

Top Shelf Open Bar: Svedka Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila and Korbel Brandy. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

Executive Shelf Open Bar: Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Gold Rum, Bacardi Superior, Johnnie Walker Black, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Whiskey, Jack Daniels. Domestic, Imported Beers, House Wines, Non-Alcoholic Assorted Soft Drinks & Bottled Waters.

Additional \$8 per person

*One bartender for the first 75 guests is included. Additional bartenders at \$200 each. A customary 25% taxable service charge and 6.5% sales tax will be added.

*A choice of two plated entrees will be permitted with a guarantee each entrée provided to the Hotel three (3) days in advance. Coded name cards or colored tickets are required at the guests' tables to identify the guests' entrée selections.



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RECEPTION HORS D'OEUVRES

COLD HORS D'OEUVRES

- Brie Bruschetta
- Bloody Mary Deviled Eggs
- Baby Caprese
- Vegetarian Quesadilla
- Smoked Salmon on Johnny Cake
- Rock Shrimp Gazpacho
- La Quercia Prosciutto Wrapped Fig and Dolce Blue
- Seared Beef Tenderloin Crostini, Kalamata Olive,
- Caper and Dill Aioli

HOT HORS D'OEUVRES

- Down South Spring Roll, Braised Collard, Tasso Ham, Tobasco Aioli
- Chorizo and Manchego Arepas, Quince Jam
- Mini Shepherd's Pie
- Mini Chicken Pot Pie
- Ham and Fontina Grit Puppy
- Edamame Dumpling, Ponzu
- Mini Char Siu Bao, Hoisin Barbeque
- BBQ Pork Stuffed Corn Bread
- Beef Bourguignon Puff Pastry, Red Wine Reduction
- Bacon Wrapped Turkey Tenderloin
- Chicken Lemongrass Dumpling, Ponzu



WINE LIST

WHITE WINES

Beringer White Zinfandel	46
Pighin Pinot Grigio, Friuli Grave, Friuli	56
Stone Cellars by Beringer, Pinot Grigio	48
Casa Lapostolle, Sauvignon Blanc	52
Stone Cellars by Beringer, Chardonnay	48
Clos du Bois, Chardonnay	48

HOUSE WINES (Included in Emerald, Sapphire, and Diamond Wedding Packages)

BV White Zinfandel	46
Stone Cellars by Beringer, Pinot Grigio	48
BV Chardonnay	47
BV Century Cellars Merlot	50
BV Cabernet Sauvignon	49

RED WINES

Mark West Pinot Noir	54
Kim Crawford Pinot Noir	60
Century Cellars by BV, Merlot	49
Stone Cellars by Beringer, Merlot	48
Stone Cellars by Beringer, Cabernet	46
Ferrari-Carano Cabernet Sauvignon	98

All prices are per bottle. A customary 25% taxable service charge and 6.5% sales tax will be added.



SIGNATURE DETAILS: WEDDING CAKES

All Wedding Cakes are Designed and Prepared by our Award-Winning Pastry Team

SHAPES: Round or Square

STYLE: Tiered stacked

ICING: Fondant

Up to:

- 45 guests - 2 tier
- 45-150 guests – 3 tier
- 150-200 guests – 4 tier
- 200+ - Our pastry team will be happy to create a 4 tier cake and an additional sheet cake.

CAKE FLAVORS: Chocolate, Vanilla, Red Velvet, Almond, Carrot, Citrus, or Pumpkin Spice

FILLINGS: Vanilla Bean Buttercream, Chocolate Buttercream, Peanut Butter, Coconut, Pistachio, Strawberry Jam, Raspberry Jam, Cream Cheese, Dark Ganache

TOPPERS:

- Fresh Flowers (florist to provide)
- Cake Topper (wedding couple to provide)
- Sugared Flowers or Roses (\$60 additional charge for every ½ dozen)

PRICES AND GENERAL INFO: Our pricing is based on the number of servings, cake flavor, and most importantly on the level of difficulty of each cake. There may be additional charge depending on the complexity. Our Pastry Chef will be happy to consult with you during your Menu Tasting.



BRUNCH RECEPTION

Starting at \$55 per person

- An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry
- Sliced Seasonal Fruit and Berries with Local Honey Whole Milk, 2% and Skim Milk
- Whole Bananas Yogurt, Housemade Granola, Berries and Local Honey
- Farm Fresh Scrambled Eggs Crisp Applewood Bacon or Sausage
- Potato Hash
- Sausage Gravy with Housemade Biscuits
- Starbucks® Coffee and Specialty Tazo Teas
- Champagne Toast

OPTIONAL UPGRADES

t, additional \$10 per person

Hand Breaded Chicken, Grade A Maple Syrup

Artisanal Cheese and Charcuterie, additional \$12 per person

Housemade Seasonal Jam, Local Orange Blossom Honey Assorted Grilled Breads

Omelets Made To Order, additional \$13 per person

Eggs, Egg Whites, Boars Head® Ham, Pecan Bacon, Sausage, Swiss Cheese, Cheddar Cheese, Onions, Peppers, Mushrooms, Spinach, Local Organic Tomatoes and Salsa

New York Strip Loin, additional \$550

Peppercorn Sauce, Horseradish and Grain Mustard Miniature Rolls and Traditional Condiments (Serves Approximately 25 Guests)

Bourbon Sugar Glazed Ham, additional \$500

Buttermilk Biscuits and Traditional Condiments (Serves Approximately 50 Guests)

A customary 25% taxable service charge and 6.5% sales tax will be added.

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