

weddings

BY RENAISSANCE® HOTELS





weddings

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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

Mayflower Wedding Ceremony

Reserve one of our historical ballrooms for your wedding ceremony.

Ceremony Package includes:

Sound System with 2 speakers and 6 channel mixer

2 wireless handheld or lavalier microphones

Piped in Music

Technician to supervise the sound during the ceremony

All cabling, extension cords and power strips

Staging

Mayflower Banquet Chairs

Ceremony Packages to accommodate up to 300 guests

Package 1 – sound system, staging and chairs - \$2,500

Package 2 – package 1 items and Chiavari Chairs - \$4,000

Add: Butler passed sparkling and still waters with lemon at \$5 per person - applicable service charge and tax applies



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The Afternoon Wedding Package is available from the hours of 11:00 am and concluding by 5:00 pm providing (4) hours of service.

AFTERNOON RECEPTION PACKAGE

Your Mayflower Afternoon Wedding Package presents:

~Beverage~

4 Hours of Open Bar service featuring Well Brand Spirits, Wine and Beer
Sparkling Wine Toast
Wine Service throughout Luncheon Service
Bartender Service is included in Wedding Package (1 Bartender per 100 guests)

~Reception~

Your guests will be greeted by Mayflower White Gloved Butlers passing the following on Silver Trays:
White Wine and Sparkling Wine, Sparkling Water
A selection of Hors d'Oeuvres, 6 pieces per person
A Private Holding Room for the Bridal Party offering beverages and hors d'Oeuvres

~Dinner and Dance~

3 Course Dinner Service with our Mayflower Signature Bread Service, Salad, Entrée and Dessert, Coffee Service
White or Ivory Floor Length Cotton Twill Linens and coordinating Napkins
Votive Candles
Customize Wedding Cake by Fluffy Thoughts Cakes
Wooden Parquet Dance Floor, Staging for Band or DJ

...and to make your Wedding complete...

Complimentary 2 night stay in our Bridal Suite
2 complimentary upgrades in our one Bedroom Suites offered at the Wedding Rate (based on availability)
Special group rate for your guests
2 Complimentary Event Parking Passes for the Wedding
Team of Certified Renaissance Wedding Professionals
Marriott Rewards Points
Customized Wedding Webpage



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RECEPTION

Your Guests Arrive to your Private Cocktail Reception

They Shall Be Greeted by Mayflower Butlers Passing Sparkling Wine, Beaulieu Vineyards Century Cellars Chardonnay, Evian® Water with Lemon

Open Bar – Premium Brands

First Hour during Cocktail Reception followed by three additional Hours during the Wedding Reception and Dance, beverage service offers:

Svedka Vodka | Beefeater Gin | Cruzan Aged Light Rum |
Dewar's White Label Scotch Whiskey | Jim Beam White Label Bourbon |
Canadian Club Whisky | Jose Cuervo Especial Gold Tequila | Korbel Brandy

Beaulieu Vineyards Century Cellars Chardonnay and Cabernet Sauvignon
Freixenet Sparkling Wine
Imported, Domestic and Micro Brews

Selection of Soft Drinks, Juices and Mineral Water

Complimentary Bartenders based on 1 bar per 100 guests



RECEPTION HORS D'OEUVRES

The Afternoon Wedding Package is available from the hours of 11:00 am and concluding by 5:00 pm. Package is based on (4) hours of service.

Cold Hors D'Oeuvres

Jumbo Shrimp with Cucumber And Black Caviar
Lump Crabmeat On Artichoke Bottom
Smoked Salmon On Crispy Potatoes, Lemon Mascarpone
Assorted Sushi Rolls, Soy Sauce
Carpaccio of Beef, Toasted Crouton, Horseradish Cream
Olive Tapenade on Crostini
Oyster Shooter, Cocktail Sauce
Crostini with Eggplant Tapenade
Tuna Medallion, Wasabi Mayonnaise
New Potatoes, Caviar
Bocconcini, Tomato, Basil Skewers
Petaluma Duck Breast on Barquette, Cranberry Compote
Blackened Beef on Barquette

Hot Hors D'Oeuvres

Breaded Scallops, Caper Tartar Sauce
Asian Seared Scallops In A Pastry Shell
Spinach And Feta Cheese Wrapped In Phyllo Dough
Grilled Shrimp, Red Pepper & Cilantro Dipping Sauce
Miniature Maryland Crab cakes
Cajun Tartar Mini Latkes, Crème Fraîche And Fried Apples
Black Olive And Feta Cheese Tarts
Vegetable Samosas
Mini Angus Beef Burgers
Scallops Wrapped in Apple Wood Bacon
Crispy Asparagus, Asiago
Baby Lamb Chops
Edamame Pot Stickers with Soy Dipping Sauce

Based on a total of (6) pieces per person – Recommended (2) pieces of (3) selections



RECEPTION PLATED LUNCH SERVICE

The Afternoon Wedding Package is available from the hours of 11:00 am and concluding by 5:00 pm. Package based on (4) hours of service.

SALADS - SELECT ONE FOR YOUR GROUP

Mixed Field Greens, Raspberries,
Goat Cheese, Caramelized Walnuts
Champagne Vinaigrette

Bibb Lettuce, Sun-dried Tomatoes, Kalamata Olives,
Feta Cheese and Cucumbers
Aged Balsamic Dressing

Baby Spinach with Fanned Poached Pear Gorgonzola,
Roasted Pine Nuts
Balsamic Vinaigrette

Orange Cucumber Salad, Black Olives and Fresh Cilantro
Sun-dried Tomato Dressing

Caesar Salad, Homemade Croutons, Shaved Parmesan Cheese
Caesar Dressing

SINGLE ENTRÉE OPTIONS

Organic Chicken, with Spinach, Artichokes and Goat Cheese
Jus Lié

Bronzed Citrus Chicken, Grand Marnier Orange Glaze

Chesapeake Bay Lump Crab Cakes, Mustard Beurre Blanc

Pan Seared Halibut, Red Pepper Coulis

Grilled New York Steak, Cabernet Mushroom Sauce

Grilled Petit Filet Mignon, Port Wine Demi-Glace

Vegetable Strudel
Sautéed Vegetables, in Puff Pastry, served with Polenta,
Black Olives and Tomato Basil Coulis

Kennett Square Mushroom Cannelloni
with Garlic Creamed Spinach & Parmesan Fondue

DUET ENTRÉE OPTIONS

Petite Filet Mignon
with Mushroom Duxelle Wild Mushroom Cabernet Sauce
and Herb Encrusted Salmon, Chardonnay Reduction

Roasted Lamb Chops, Rosemary Jus and
Walnut Crusted Sea Bass, Orange Ginger Sauce

Grilled Breast of Chicken with Ragout of Mushrooms
and Parmesan Crusted Swordfish, Lemon Thyme Reduction

Accompaniments
Our Culinary Team sources seasonal and local accompaniments
to pair with selected entrees.

We ensure your guests culinary experience is fresh and vibrant.
Highlighted below are some ideas of the passion for pairing
you will experience.

Select One:
Haricot Verts
Asparagus Spears
Baby Carrots and Snow Peas
Brocollini with Red Bell Peppers

Select One:
Risotto Cakes
• Parmesan
• Mushroom
• Pesto

Potato Croquette
Potato Dauphinoise
Garlic and Parmesan Fingerling Potatoes

Yukon Gold Mashed Potatoes
• Garlic
• Basil or Parsley
• Horseradish or Wasabi
• Cheese:
• Boursin
• Cheddar
• Parmesan
• Gorgonzola

RECEPTION PLATED LUNCH SERVICE

The Afternoon Wedding Package is available from the hours of 11:00 am and concluding by 5:00 pm. Package based on (4) hours of service.

Wedding Desserts

Trio of Sorbets

Blood Orange, Lemon,

Strawberry, Wafer Cookie

Fresh Mint

Mayflower Mélange

Table Presentation of Chocolate Covered Strawberries,

Grapes and Truffles

Chocolate Valencia Bowl

White Chocolate Mousse and Fresh Berries

Wedding Cake Selection

CAKE FLAVORS

Chocolate

Yellow

Red Velvet

White

Marble

ICING FLAVORS

Vanilla

Chocolate

Cream Cheese

Lemon

Raspberry

Hazelnut

Peanut Butter

Cookie & Cream

Mint

DESIGNS

Swirls

Real Ribbon

Textured

Dots

Package Pricing is per person and determined by Entrée Selection

Poultry Entrée	\$137
Seafood Entrée	\$140
Meat Entrée	\$144
Duet Entrée	\$150

Compliments of the Mayflower

Tablesides Bread Service with Butter

Freshly Brewed La Colombe® Regular and Decaffeinated Coffee

Assortment of Teas

We will provide one complimentary bartender for every 100 guests.

If you would like additional bartenders, the cost will be \$175.00 each plus Washington, D.C. Sales Tax. All prices are per person and subject to customary 22% Taxable Service Charge and 10% Washington, D.C. Sales Tax.

Menu prices valid through December 31, 2013





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RECEPTION MENU ENHANCEMENTS

Mediterranean Dips | \$8

Wild Mushroom, Sun dried Tomato Dip
Artichoke Dip, Tapenade, Sliced Prosciutto, Capellini
Onions, Home Made Chips and Toasted Ciabatta Bread

Artisan Cheese & Gourmet Crudités | \$9

Brie, Swiss, Boursin, Smoked Gouda and Goat Cheese
Sliced Baguette accompanied with Snap Peas, Haricot
Verts, Baby Carrots, assorted Bell Peppers, Broccolini
Roquefort Blue Cheese or Avocado Herb Dip

Maryland Crab Cake Station | \$25**

Pan Seared Jumbo Lump Crab Cakes
Served with seaweed and Jicama Salad,
Tartar Sauce and Grain Mustard Aioli

Raw Bar Display (priced per piece)**

Oysters on the Half Shell | \$6
Clams on the Half Shell | \$6
Iced Jumbo Shrimp | \$6

Served with:

Cocktail Sauce

Fresh Horseradish and Lemon Wedges

Viennese Style Dessert Display | \$22

Mélange of Sweets to Include:
Miniature Chocolate Cups filled with White Chocolate Mousse,
Miniature Cannolis
Tiramisu, Pecan Squares, Lemon Tartlets
Chocolate Dipped Strawberries
Chocolate Dipped Grapes
Chocolate Truffles
Chocolate Dipped Peanut Butter Balls
Macaroons
Glazed Caramel Tarts, Miniature Fruit Tarts
Linzer Squares, Napoleons, Cream Puffs and Éclairs

Based on 6 Pieces Per Person

Fruit Display | \$10

Colorful Array of Cubed Fruit with Dark Chocolate Fondue
or Fruit Skewers with Honey Lime Yogurt Dipping Sauce

** Chef Attendant Required - \$150.00 per Chef++ (1 Chef per 50 Guests).
Prices based on Two Hours of Food Service



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SIGNATURE COCKTAILS

Butler Pass One of the Mayflower's Martinis
Select One or our mixologist will collaborate with you in
creating your own Signature Cocktail | \$10 each

"Your Signature Wedding Tini"

The Mayflower's "Washingtonian Award
Winning Mixiologist " Crafts your Personal Wedding Tini

"Sam I Am"

Absolut Citron, Cranberry Juice, Amaretto, Lemon Twist
Mayflower Royale
Belvedere, Dry Vermouth, Chambord, Lemon Twist

"Italiano"

Bombay Sapphire, Campari, Tomolive

"Silver Bullet"

Bombay Sapphire, Dewars Scotch, Lemon Twist

"Citron Martini"

Absolut Citron, Dry Vermouth, Garlic Stuffed Olive

"Honeydew"

Absolut, Midori, Triple Sec

All prices are per drink based on consumption
Subject to customary 22% Taxable Service Charge
and 10% Washington, D.C. Sales Tax.

White Wines

Light to Medium Intensity White Wines

Pighin, Pinot Grigio, Friuli Grave, Friuli – Venezia Giulia, Italy | \$56

Lapostolle “Casa” Sauvignon Blanc, Rapel Valley, Chile | \$46

Wairau River Sauvignon Blanc, Marlborough, New Zealand | \$54

Medium to Full Intensity White Wines

The Dreaming Tree Chardonnay, Central Coast, California | \$68

Stag’s Leap Wine Cellars, Chardonnay, ‘KARIA’, Napa Valley, California | \$92

Arrowood, Chardonnay, Sonoma Country, California | \$71

Red Wines

Light to Medium Intensity Red Wines

Kim Crawford, Pinot Noir, Marlborough, New Zealand | \$72

Mark West, Pinot Noir, California | \$51

Columbia Crest, ‘Grand Estates’ Merlot, Columbia Valley, Washington | \$53

Spellbound Cabernet Sauvignon, California | \$58

Medium to Full Intensity Red Wines

Decoy, Merlot, Napa Valley, California | \$72

Beringer, Cabernet Sauvignon, Knights Valley, California | \$85

Ferrari-Carano Cabernet Sauvignon, Alexander Valley, California | \$78

Sledge Hammer Cabernet Sauvignon, North Coast, California | \$56

Sparkling Wines

Mumm Napa, “Brut Prestige”, Napa Valley, California | \$65

Moët & Chandon, Brut, ‘Impérial’, Champagne, France | \$100

All prices are per bottle. A 22% Taxable Service Charge and 10% Washington, D.C. Sales Tax applies



RENAISSANCE SIGNATURE DETAILS

May We Suggest The Following Upgrades:

APPETIZER COURSE | \$9

Bisque of Butternut Squash

Carpaccio of Portobello, Smoked Duck
Mango Relish Mustard Oil

Napoleon of Mozzarella, Tomato, Zucchini
Kalamata Olive Vinaigrette

Asparagus and Fontina Cheese Ravioli
Yellow Pepper Coulis

Napoleon of Smoked Salmon
Boursin and Yogurt Dill, Frisee, Champagne Vinaigrette

Grilled Jumbo Shrimp
Seaweed Mashed Potatoes, Soy Barbecue Glaze

Falafel Seared Sea Scallops
Corn Risotto Galette, Sundried Tomato Pesto Sauce

INTERMEZZO | \$7

A selection to choose one from:
Mango, Lemon, Strawberry, Tropical, Citrus and
Pineapple Sorbets

LIGHTING

Bronze Lighting Package \$400

4-8 LED Par-Can Uplights
Alter/Stage Area Light Wash

Silver Lighting Package \$600

8-10 LED Par-Can Uplights
Alter/Stage Area Light Wash
Spotlight on Cake/Sweetheart Table

Gold Lighting Package \$1,000

16 LED Par-Can Column Uplights
Alter/Stage Area Light Wash
Spotlight on Cake/Sweetheart Table
Color on Dance floor

A LA CARTE

Chiavari Chairs with coordinating Satin Cushions \$8 each
Specialty Drape \$25/ft
Custom Gobo \$175+
Pin Spots \$45/ea
LED Par Can Up light \$50.00/ea
Par Can Up light w/gel \$40.00/ea
Dedicated Tech \$100/hr
DJ Access to House Audio \$150
Laptop \$200/ea
42" Plasma TV \$300
DVD Player \$100
Blu Ray Player \$150

†This support does not include the gobo.



RENAISSANCE SIGNATURE DETAILS

The Fond Farwell Brunch | \$65

Orange, Grapefruit and Cranberry Juice

Sliced Seasonal Fruits and Berries

Yogurt with Granola

Breakfast Breads to include:

The Mayflower Renaissance's Signature Banana Bread®

Muffins, Miniature Croissants and Bagels with Accompaniments

Smoked Salmon Presentation

Artisan Cheeses with Sliced French Bread and Crackers

Bowtie Pasta Salad

Tomatoes, Onions and Cucumbers with Dill Dressing

Select One

Cheese Blintzes, Warm Cherry and Blueberry Toppings

Spinach and Mushroom Quiche

Quiche Lorraine

*Traditional Eggs Benedict Station

*Crabcake Eggs Benedict Station

European Charcuterie Display

Belgium Waffles

Brioche French Toast

Assorted Miniature Pastries and Fruit Tarts

La Colombe® Coffee and Tea Service

*Attendant is required per 75 Guests for \$150 each

*Brunch Minimum of 30 Guests or \$150 surcharge

Enhancements | \$8 each

Fresh Strawberries with Grand Marnier & Whipped Cream

Bloody Mary's | per drink

Champagne Mimosas | per drink

Select One

Scrambled Eggs with Chives

Vegetable Frittata with Roasted Red Pepper Coulis

Poached Eggs on Yukon Gold Crab Hash

Select One

Roasted Yukon Gold Breakfast Potatoes

Spicy Roasted Red Bliss Potatoes

Hash Brown Potato Cakes

Select Two

Crispy Bacon Strips

Maple Pepperd Bacon

Chicken Apple Sausage

Sausage Links or Patties

Select One

Falafel Crusted Swordfish, Pommeray Mustard Sauce

Grilled Cedar Plank Salmon, Honey Glaze

Breast of Chicken, Leeks and Balsamic Essence

Ragout of Shrimp and Sea Scallops, Dill Sauce

Marinated Pork Loin, Onion Marmalade

Roasted Top Sirloin, Wild Mushroom Sauce

Afternoon Bridal Tea | \$40

Your royal tea experience includes Private tea room with butler greeting from 2 pm to 5 pm
Decorated room with sweet and savories elegantly pre-set exclusively for your event

White or Ivory Floor Length Cotton Twill Linens and coordinating Napkins

Tea Sandwiches to include:
(presented on silver cake stands)

Cucumber with Tomato & Mushroom Spread on Seven Grain Bread
Grilled Eggplant with Artichoke on Focaccia Bread
Smoked Salmon with Chive Cream Cheese on Marble Rye
Ham & Smoked Provolone Cheese on Wheat Bread
Turkey & Cranberry with Olive Spread on Brioche

Currant Scones
Mayflower Banana Nut Bread
Whipped Cream
Lemon Curd and Assorted Preserves
Assorted Fruit Tarts

Miniature Pastries to include:
Raisin Brioche, Coconut Macaroons
Raspberry Tarts, Chocolate Éclairs, Biscotti and Chocolate Dipped Strawberries

Tea Cookies to include:
Shortbread, Butter, and Palmier

Select three of the following Teas:

Taylors of Harrogate Teas®
Served with lemon, honey and cream

English Breakfast, Earl Grey, Afternoon Darjeeling
Green Tea with Jasmine, Chamomile Flowers Tisane
Peppermint Tisane, Lemon & Orange, Mango Spiced Tea
Moroccan Mint, Black Currant, Cinnamon Apple Cider
Hot Chocolate

Coffee Service, Evian® and Perrier® Water

12 Months Prior:

- ☐ ☐ Announce your engagement.
- ☐ ☐ Arrange for your two sets of parents to get together if they have not already met.
- ☐ ☐ Decide on a date.
- ☐ ☐ Choose the kind of wedding you want – afternoon, evening, wedding with sit-down dinner, wedding with buffet etc.
- ☐ ☐ Discuss the budget (include both sets of parents if they'll be paying for any portion of the event).
- ☐ ☐ Identify the ceremony site and visit the officiant.
- ☐ ☐ Compile the guest list to estimate a rough guest count.
- ☐ ☐ Visit reception sites and reserve one.

6 – 9 Months Before:

- ☐ ☐ Interview wedding planners if you'll be using one.
- ☐ ☐ Choose your wedding party.
- ☐ ☐ Choose a caterer.
- ☐ ☐ Enroll in bridal gift registry.
- ☐ ☐ Shop for a gown.
- ☐ ☐ Shop for bridal attendants' dresses.
- ☐ ☐ Choose photographer and, if desired, a videographer.
- ☐ ☐ Hire florist.
- ☐ ☐ Book musician, band and/or DJ.

4 – 6 Months Before:

- ☐ ☐ Select wedding invitations, envelopes, thank-you cards, and any other stationary.
- ☐ ☐ Order wedding gown.
- ☐ ☐ Order tuxedos for groom and groomsmen.
- ☐ ☐ Shop for wedding and or groom's cake.
- ☐ ☐ Scout accommodations for out-of-towners so you can send guests a list of nearby hotels in various price ranges. (Most hotels offer lower rates if you tell them a group is coming.)
- ☐ ☐ Meet with event manager and florist sales coordinator to discuss menu, service style, wine pairings, etc.
- ☐ ☐ Complete guest list. Assume 20 percent of the invitees probably will not attend.)
- ☐ ☐ Arrange for rehearsal dinner.

2-4 Months Before:

- ☐ ☐ Contact county clerks office to determine requirements for marriage license.
- ☐ ☐ Schedule blood test if needed for license in your state.
- ☐ ☐ Make honeymoon reservations (passport, Visa).
- ☐ ☐ Select ceremony music. (Check with your ceremony site about any restrictions).
- ☐ ☐ Purchase thank-you gifts for attendants.
- ☐ ☐ Shop for wedding bands.

4-8 Weeks Before:

- ☐ ☐ Mail invitations eight weeks ahead of the date.
- ☐ ☐ Do a hair and make up run-through (with head piece).
- ☐ ☐ Have final dress fitting.

2 – 4 Weeks Before:

- ☐ ☐ Puzzle time: do seating for the reception.
- ☐ ☐ Confirm details with caterer, florist, etc.
- ☐ ☐ Give caterer final head count.
- ☐ ☐ Make appointment with your favorite beauty pros to prepare you for that all-eyes on you moment.
- ☐ ☐ Send engagement photograph with a wedding announcement to news papers.

1 Week Before:

- ☐ ☐ Host bridesmaids' party.
- ☐ ☐ Place fees in envelopes to be given to the organists, soloist, minister, etc., on the big day.
- ☐ ☐ Appoint a punctual pal to bring cake knife, toasting glasses or other heirlooms to the wedding site early. (and be responsible for getting them home again.
- ☐ ☐ Get a manicure, pedicure, facial, massage or other beauty treatments of your choice.

- ☐ ☐ Pack for the honeymoon (arrange for someone to bring your luggage and going-away outfits to the reception site if you're leaving from the reception).

The Days Before:

- ☐ ☐ Greet out of town guests.
- ☐ ☐ Go to the gym, take a long walk, or do some other stress-reducing activities.
- ☐ ☐ Schedule time for beauty—manicure touch-up or a hairstyling appointment before the rehearsal dinner.

The Big Day:

- ☐ ☐ Congratulations. Time to Celebrate and Enjoy Yourself!!

History of the Mayflower

Facts that will make you marvel

- ❖ The site of President Calvin Coolidge's 1925 charity inaugural ball, The Grand Ballroom continues to be a popular site for inaugural events, earning it the title, "The Inaugural Ball Hotel."
- ❖ Franklin D. Roosevelt, in room 776, on the eve of his inaugural address, penned one of the most famous lines in U.S. political history, "The only thing we have to fear is fear itself."
- ❖ Winston Churchill passed many hours posing for his portrait here.
- ❖ The Serviceman's Readjustment Act, or GI Bill, was drafted on hotel letterhead in room 570 in 1943. Once passed, the bill assists millions of veterans by helping to pay for their education or home purchase once they've returned from war.
- ❖ Restaurant patrons included, FBI Director J. Edgar Hoover who dined here nearly every working day for 20 years selecting the same items from the menu until his death in 1972.
- ❖ The Hotel has been host to many International events including the historic state dinner in honor of the signing of the Arab-Israel Peace Treaty of 1979.
- ❖ In 1994, during the longest suspension of American baseball, owners and players met in the Colonial Room to work out a resolution. Finally after 234 days the strike ended.
- ❖ In the Cabinet Room, Ronald Reagan's former aides and presidential library volunteers gathered here in 2004 to prepare and disseminate the 1,000 funeral invitations that Nancy Reagan asked be sent to family and friends.
- ❖ It is a Historic Hotel of America known as "*Washington's Second Best Address*"
- ❖ AAA Four Diamond Award Winning Hotel for 20 consecutive years

