

weddings

BY RENAISSANCE® HOTELS



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OUR HOTEL

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

MAYFLOWER DÉCOR AND ENTERTAINMENT

Your wedding at the Mayflower will include White or Ivory Cotton Twill Floor-Length Linens and Napkins. Any special décor, such as Chiavari Chairs and a selection of satin cushion, specialty linens, centerpieces, party favors or entertainment may be priced separately upon request.

PERSONALIZED MENU TASTING

Upon contract signing, we will be delighted to set a time for a menu tasting (up to 4 guests) two months prior to your wedding. Your Mayflower Certified Event Professional will discuss a convenient time during the planning phase, scheduled Monday through Friday during non-peak meal hours. Your tasting offers a sampling of two menu items per course. Cocktail items are not included.

FLORAL BOUTIQUE

Customized floral designs are available through our exclusive on-site boutique, Bergeron's at the Mayflower. A usage fee applies for outside floral companies. Please contact our Floral Shop at 202-776-9113.

WEDDING CAKE

Your wedding cake is designed by Fluffy Thoughts Cakes of McLean, VA. #1 Wedding Cake Designer in the Washington D.C. Metropolitan Area 2 Years Running! We are happy to assist you in scheduling your complimentary tasting for up to 4 people at Fluffy Thoughts Cakes design studio.



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MISCELLANEOUS CHARGES

There may be additional charges to consider when planning your wedding. These charges may include, but are not limited to: children's meals, vendor meals for your band, photographer and or videographer as well as the necessary power requirements above the standard for your band and or DJ.

COAT CHECK

Should the weather require coat check, we will provide the appropriate number of staff to accommodate your guests. Please ask your Certified Wedding Planner for our current pricing.

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 10% Washington, D.C. Sales Tax will be added to all food and beverage charges as well as any audio visual equipment charges and function room set-up/rental fees.

PARKING

Currently, our parking rates are as follows: valet parking is available at the entrance to the hotel for \$28 per car for the evening of the event. Parking charges may be applied to your master account or paid by your guests. There is self parking available in close proximity to the hotel. Prices are subject to change.



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Reduced Guestroom Rates

The Mayflower Renaissance is pleased to offer reduced guestroom rates for Friday, Saturday and/or Sunday, based on availability for guest's rooms attending your event. Guestroom rates do not include breakfast or taxes.

Gift Bags/Baskets

If you choose to provide your out of town guests with a Welcome Bag/Basket, we will be delighted to deliver these to your guest's rooms after they check in. A delivery fee of \$2.00 per bag/basket will apply.

Marriott Rewards

Marriott Rewards points can be earned after your event. You will receive 3 points per catering dollar, (food, beverage and audio visual) minus any sales tax and service charge. The maximum points earned are 50,000 points per event. Points earned will be applied after the event. Please provide your Marriott Rewards 9 digit account number, name, address and phone number below. If you are not a member of the Marriott Rewards program, you can enroll by calling 1-800 249-0800 or online at www.MarriottRewards.com

Outside Vendors

As a policy of the hotel, all vendors contracted by our clients must follow the hotel's procedures at all times, including appropriate times to set-up and strike your function, loading dock hours, fire codes, noise limitations, etc. Contact names are to be given to the Event Manager's office for each vendor. All vendors are required to provide Hotel with an indemnification agreement and proof of adequate insurance. Hotel will not be responsible for any items brought into the hotel by contracted vendors.



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Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

MINIMUM COMMITMENT

A total food and beverage minimum will apply to your wedding. This minimum is based upon the event space you require (or desire) and a minimum package price per person. Minimums vary based on the day of the week and day of interest.

Final guarantee numbers of attendees of a catered event shall be provided to your event manager three business days prior to the start of the event. The hotel reserves space sufficient to accommodate your special event. When you contract for our ballrooms and other space, it is removed from our inventory and considered "sold". Therefore, it is difficult and costly to re-market facilities when a request for date changes or reduce the number of guests, or cancel without adequate written notice.

DEPOSIT

A non-refundable deposit of 30% of the estimated cost is due at contract signing to confirm your date. Additional deposits are scheduled and may range between 35%-50% of your total estimated charges with consideration to your event date. Your final balance is due 7 days prior to the start of your event. Acceptable methods of payment are credit cards, cashier's check, certified check or cash. Personal checks are not accepted.

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.



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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.

PREFERRED VENDORS

FLORAL DESIGNERS

Bergeron's at the Mayflower

ph: 202.776.9113

website: <http://www.marriott.com/hotels/travel-guide/washh-the-mayflower-renaissance-washington-dc-hotel/>

ENTERTAINMENT

Bialek's Music

ph: 301.340.6206

website: <http://www.bialeksmusic.com>

Entertainment Exchange

ph: 301.986.4640 or 1.888.986.4640

website: <http://www.entertainmentexchange.com>

Washington Talent

ph: 301.762.1800

<http://washingtontalent.com>

HAIR & MAKE UP

Andre Chreky, The Salon Spa

ph: 202.293.9393

<http://www.andrechreky.com>

Salon Khouri

ph: 703.273.7878

http://www.salonkhouri.com/Wedding_Card_Comb.pdf



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WEDDING & EVENT PLANNERS

Michelle Hodges Events, LLC.
Michele Hodges
ph: 301.576.2643
<http://www.michelehodgesevents.com>

Magnolia Bluebird Events and Design

Danielle Couick
ph: 703.926.0766
danielle@magnoliabluebird.com

Exclusively Events

Patrice Golesorkhi
ph: 703-517-4343
www.eventsbypg.com

The Posh Planner

Lisa Schultz
ph: 703.727.7615
lisa@theposhplanner.com

Ice Sculptures

Eric West
ph: 804.262.4369
<http://www.icesculpturesunlimited.com>

TRANSPORTATION & LIMOS

Abe's Limousine & Tours
Hotel Concierge Desk can assist in reserving
ph: 1.866.591.9147
<http://www.abeslimo.com>

Grayline / Martz Transportation

ph: 301.386.8300
<http://www.graylinedc.com>

PHOTOGRAPHY & VIDEOGRAPHY

Tara Welch Photography
Tara Welch
ph: 808.679.6126
<http://www.tarawelchphotography.com>

Blue Sky Films

Martin Andrews
ph: 301.755.5478
<http://www.blueskyfilms.com>

PHOTOGRAPHY & VIDEOGRAPHY

Freed Photography
Bryan Blanken
ph: 301.652.5452
<http://www.freedphoto.com>

Lisa Boggs Photography

Lisa Boggs
ph: 571.432.8469
<http://www.lisaboggsphotography.com>

Ashley McArthur Photography

McArthur Newell
ph: 703.951.3239
<http://www.ashleymcarthur.com>

Egomedia Photography

Jennifer Cody
ph: 202.684.6228
<http://egomediaphotography.com>

WEDDING CAKES

Fluffy Thoughts Cakes
ph: 703.942.5538
<http://www.fluffythoughts.com>



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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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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.

EVENING RECEPTION PACKAGE

Your Mayflower Evening Wedding Package presents:

~Beverage~

5 Hours of Open Bar service featuring Call Brand Spirits, Wine and Beer
Sparkling Wine Toast
Wine Service throughout Dinner 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, 8 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 for Friday and Saturday evenings)
Special group rate for your guests
2 Complimentary Event Parking Passes for the Wedding
Team of Certified Renaissance Wedding Professionals
Marriott Rewards Points



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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 – Well Brands

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

Absolute 80 Vodka | Tanqueray Gin | Johnnie Walker Red Label Scotch |
Maker's Mark Bourbon | Captain Morgan's Spiced Rum | Bacardi Superior Rum |
Jack Daniels Whiskey | Seagram's VO Whiskey | 1800 Silver Tequila |
Courvoisier VS Cognac

Beaulieu Vineyards Century Cellars, Chardonnay and Cabernet Sauvignon
Mumm Napa, Brut "Prestige" Napa Valley, California
Imported, Domestic and Micro Brews

Selection of Soft Drinks, Juices and Mineral Water

Complimentary Bartenders based on 1 bar per 100 guests



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RECEPTION HORS D'OEUVRES

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 Sticker with Soy Dipping Sauce

Based on a total of (8) pieces per person – Recommended (2) pieces of (4) selections

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
Broccolini 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

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

Select the following options from the Silver Level of Cakes included in your wedding package. Should you choose to enhance your Wedding Cake, appropriate charges will apply.

CAKE FLAVORS

Chocolate

Yellow

Red Velvet

White

Marble

DESIGNS

Swirls

Real Ribbon

Textured

Dots

ICING FLAVORS

Vanilla

Chocolate

Cream Cheese

Lemon

Raspberry

Hazelnut

Peanut Butter

Cookie & Cream

Mint

Package Pricing is per person and determined by Entrée Selection

Poultry Entrée **\$172**

Seafood Entrée **\$174**

Meat Entrée **\$180**

Duet Entrée **\$186**

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, Brocollini
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 (Resin Style)
with coordinating Satin Cushions \$8 each
Specialty Drape \$20/ft
Custom Gobo \$175+
LED Par Can Up light \$50.00/ea
Par Can Up light w/gel \$40.00/ea
Pin Spots \$15/ea
Dedicated Tech \$100/hr
DJ Access to House Audio \$150
Laptop \$250/ea
42" Plasma TV \$275
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

**Pick up 100% or more of your Guest Rooms Commitment
and reap the rewards!**

Minimum of 30 Total Rooms to qualify.

100% pick up of Room Commitment – Choose 1

- Additional 10 K Marriott Reward Points
- Upgrade to one bedroom suite for a family or friend
- Additional complimentary room
- Additional Welcome Amenity

110% pick up of Room Commitment – Choose 2

- Additional 20 K Marriott Reward Points
- \$50.00 Marriott Gift Card
- Welcome Amenity sent to a guest of your choosing
- Upgrade to one bedroom suite for a guest of your choosing
- Additional complimentary room
- \$50 Donation to a charity of your choice

120% or greater pick up of Room Commitment – Choose 3

- Additional 20 K Marriott Reward Points
- \$100.00 Marriott Card
- Additional complimentary room
- Complimentary Breakfast/ Tea in the hotel's restaurant for 4 people
- Welcome Amenity sent to a guest of your choosing
- Upgrade to one bedroom suite for a guest of your choosing
- Free Parking for 1 car for two days (in and out privileges)
- \$100.00 Donation to a charity of their choice

Offer subject to change. Not applicable for programs already contracted and cannot be combined with other offers.

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

