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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 to free to consult with us to make the perfect match.





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!

BRASSERIE BANQUET ROOM

A unique space reminiscent of a French Café that is secluded from hotel guests on our lower lobby.

SANS SOUCI WINE ROOM

An intimate area with a view of public square which will seat up to 24 guests.





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 64,000 square feet of banquet space, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Manager for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.





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

Pre-Dinner Reception Hors D'ouevre Package

Your Choice of up to four (4) selections, hot, cold or combination of both (Based on a total of 4 pieces per person)

COLD SELCETIONS

Sundried Tomato Antipasto Skewer Kalamata Olive Profiterole

Pear and Gorgonzola Canapé Mini Chopped Caesar Salad with Chicken Artichoke Crabmeat Salad Crostini Smoked Salmon and Cucumber Flatbread Assorted Sushi Rolls

Balsamic Fig and Goat Cheese Focaccia

Spinach and Feta Wrapped in Phyllo

WARM SELECTIONS

Buffalo Chicken Spring Roll
Candied Apple Pork Belly
Bacon Wrapped Scallops
Asian Short Rib Pot Pie
Wild Mushroom in Phyllo
Sesame Crusted Chicken Tenders with Honey Mustard
Crispy Petite Crab Cakes, Remoulade Sauce

\$16.00 per person ++

⁺⁺ Indicates an additional 24% Service Charge & 8% Sales Tax. All pricing is subject to change without prior notice. Renaissance Cleveland Hotel Wedding Package 2018



RECEPTION HORS D'OEUVRES ENHANCEMENTS

Individual Hors D'oeuvres

Priced Per Piece
Minimum of 50 pieces per selection

COLD SELECTIONS

Kalamata Olive Profiterole Assorted Sushi Rolls Sun Dried Tomato Antipasto Skewer Balsamic Fig & Goat Cheese Focaccia \$4.00 per piece++

Artichoke Crabmeat Salad Crostini Smoked Salmon and Cucumber Flatbread Pear and Gorgonzola Canapé Mini Chopped Caesar Salad with Chicken \$4.50 per piece++

Tea Leaf Smoked Duck, Apple Chutney Seared Beef Tenderloin, Bleu Cheese, Porcini Mushrooms Ahi Tuna Tartar, Sesame Salad, Wonton Jumbo Chilled Shrimp, Cocktail Sauce, Lemons \$5.00 per piece++

WARM SLECTIONS

Raspberry and Brie En Croute Spinach and Feta Wrapped in Phyllo Sesame Crusted Chicken Tenders, Honey Mustard \$4.00 per piece++

Bacon Wrapped Scallops Candied Apple Pork Belly Buffalo Chicken Spring Roll Asian Short Rib Pot Pie \$4.50 per piece++

Miniature Beef Wellington Spicy Shrimp Chopsticks Organic Rosemary Infused Lamb Chop Crispy Petite Crab Cakes, Remoulade Sauce \$5.00 per piece++

Stationed Hors D'oeuvres

Crudités

Fresh Seasonal Cut Vegetables with Herb Dip \$7.00 per person++

Fruit Display

Seasonal Fruits and Berries \$7.00 per person++

Domestic Cheese Display

Guggisberg Baby Swiss, Ostenburg Horseradish and Chive Havarti, Kronenust Fontina, Smoked Yellow Cheddar, Middlefield Mild Goat, Garnished with Fresh Fruits and Berries, Assorted Gourmet Crackers and Herbed Focaccia, Dried Fruits and Candied Pecans \$9.00 per person++

Antipasto Display

Prosciutto, Salami, Pepperoni, Provolone and Mozzarella Cheeses, Assorted Olives, Roasted Peppers, Artichoke Hearts, Hummus and Pita Chips, Grissini and Thin Sliced French Bread \$12.00 per person++

Sushi Display

California Rolls, Salmon, Tuna, Shrimp and Snapper Served with Wasabi, Ginger and Soy Sauces Based on 3 pieces per person. \$12.00 per person++ Add \$200.00 for action station (sushi is prepared in room)

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Renaissance Cleveland Hotel Wedding Package 2018





RECEPTION DINNER ENHANCEMENTS

ENHANCEMENTS

Intermezzo of Sorbet Asparagus and Brie Soup En Croute Roasted Butter Nut Squash Bisque En Croute Signature Wild Mushroom Bisque En Croute Ohio City Truffle Pierogi with Wild Mushrooms, Arugula, Crème Fraiche \$5.00 per person++

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RECEPTION PLATED DINNERS

Salads – Select One

Butter Bibb Salad

Poached Pears, Gorgonzola, Walnuts, Balsamic Vinaigrette

Romaine Caesar Salad

Kalamata Olives, Sun Dried Tomatoes, Shaved Parmesan, Herb Croutons, Caesar Dressing

Signature Salad of Baby Greens Candied Pecans, Grape Tomatoes, Dried Cranberries, Crumbled Goat Cheese, Balsamic Vinaigrette

Micro Green Salad Garden Tomatoes, Fresh Mozzarella Cheese, Cracked Black Pepper Basil Balsamic Vinaigrette

[•] Each wedding plated dinner include choice of salad, entrée, seasonal vegetable dessert, assorted rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee, assorted Tazo Teas and Iced Tea.

[•] If more than one entrée selection is requested, price will be based on the highest price entrée.

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RECEPTION PLATED DINNERS

Wedding Plated Dinners

Single Entrée Options

Roasted Breast of Chicken

with Tarragon Jus, Cilantro Sweet Corn, Cheddar Mashers \$45.00 per person++

Herb Infused Haddock

with Warm Shitake Mushroom and Tomato Salad, Israeli Couscous \$46.00 per person++

Stuffed Chicken Breast

Spinach, Shallots, Fontina Cheese and Pesto Cream, And Eggplant Raviolis \$47.00 per person++

Braised Short Ribs

with Thyme Jus, Amish Cheddar Grits \$47.00 per person++

Mustard Crusted Atlantic Salmon

with Orange Beurre Blanc, Creamy Polenta \$48.00 per person++

Cider Marinated Pork Chop

Balsamic Glaze, Cran-Apple Cornbread Dressing \$48.00 per person++

Pan Seared Filet of Beef

with Horseradish Demi, Roasted Garlic Risotto \$57.00 per person++

Vegetarian Entrée – Select One

Eggplant Roulade

Rolled Eggplant Filled with Spinach and Roasted Peppers On Polenta Cake, Chive Oil and Balsamic Syrup Drizzle

Roasted Vegetable Stack

Portobello Mushroom and Eggplant Squash Charred Tomato Vinaigrette

Ohio City Smoked Raviolis

Zucchini, Roasted Peppers, Tomato Sauce

Duet Entrée Options

Short Rib and Chicken

Short Rib, Thyme Jus, Herb Crusted Chicken, Garlic Roasted Yukon Gold Mashers \$49.00 per person++

Short Rib and Haddock

Short Rib, Thyme Jus, Herb Crusted Haddock, Garlic Red Skin Mashers \$50.00 per person++

Lake Erie Walleye and Grilled Chicken Breast

Preserve Lemon Crème, Charred Tomato Fumet, Long Grain Rice \$51.00 per person++

Petite Filet and Seared Salmon

Seared Petite Filet of Beef, Merlot Sauce, Seared Salmon, Citrus Cream, Creamy Herb Risotto \$59.00 per person++

Petite Filet and Shrimp

Seared Petite Filet of Beef, Shallot Demi, Shrimp Scampi, Creamy Gorgonzola Tomato Orzo, Seasonal Vegetable \$63.00 per person++

Dessert

Designed to be served with your wedding caked, paired on the same plate. Wedding cake will be cut and served at no charge

Chocolate Cup

Filled with Fresh Berries and Whipped Cream

[•] Each wedding plated dinner include choice of salad, entrée, seasonal vegetable, dessert, assorted rolls and butter, freshly brewed Starbucks regular and decaffeinated coffee, assorted Tazo Teas and Iced Tea.

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Coffee Station

Freshly Brewed Starbucks Best Regular and Decaffeinated Coffee with Starbucks Flavoring Syrups, Hot Water, Tazo Teas, Local Hot Cocoa Mix, Whipped Vanilla Bean Cream, Chocolate Shavings, Freshly Ground Cinnamon and Creamers. \$8.00 per person++

"A Perfect Pair" Wedding Cake and Ice Cream Buffet Service, Your Wedding Cake Cut to Order Served with Pierre's Chocolate and Vanilla Ice Cream, Assorted Toppings of Caramel and Chocolate Sauces, Crumbled Oreo's, M&M's, Butterfingers, Candied Pecans and Whipped Cream (served in martini glasses). Attendant will assist with Scooping Ice Cream and Guests will Add Their Own Toppings. \$10.00 per person++

Bake Shop

Assorted Truffles - \$40.00 per dozen Chocolate Dipped Strawberries - \$40.00 per dozen Assortment of Miniature French Pastries - \$42.00 per dozen Chocolate Mousse Shots -\$42.00 per dozen Vanilla Ice Cream with Chocolate Sauce in Martini Glass-\$42.00 per dozen Assorted Donut Holes-\$42.00 per dozen

RECEPTION ENHANCEMENTS

"Late Night Munchies"

Cheese Pizza by the Slice
Crispy Mac and Cheese Wedges
Mini Corn Dogs
Rosemary and Truffle Popcorn Bags
Homemade Chips and Dip
Miniature Cheeseburgers with Ketchup
Miniature Traditional Gyros with Tzatziki Sauce
Grilled Cheese and Tomato Soup
\$5.00 per piece++

Minimum of 50 pieces per selection

Prices based on 1 ½ Hours of Food Service ++ Indicates an additional 24% Service Charge & 8.0 Sales Tax. All pricing is subject to change without prior notice. Renaissance Cleveland Hotel Wedding Package 2018





RECEPTION BUFFET DINNERS

MILLIONAIRE'S ROW

Ohio Corn Chowder, Truffle Essence
Caesar Salad Parm Cups
Herb Tossed Spätzle, Arugula, Toasted Pine Nuts
Beef Tenderloin, Wild Mushroom Demi
Herb Crusted Salmon, Citrus Cream and Shrimp
Roasted Breast of Chicken, Roasted Shallot Sauce
Yukon Gold Mashed Potatoes
Fresh Seasonal Vegetables
Assorted Rolls and Butter
Miniature French Pastries
Iced Tea upon Request, Freshly Brewed Starbucks
Regular and Decaffeinated Coffee and Assorted Tazo Teas
\$55.00 per person ++

OHIO CITY

Heirloom Tomato Basil Soup

Field Greens with Shaved Radishes, Julienne Carrots, Balsamic Vinaigrette and Creamy Buttermilk Dressings

Truffle Pierogies, Shitake Chutney, Crème Fraiche

Grilled Chicken with Sun Dried Tomatoes, Artichokes, Marsala Sauce

Seared Walleye, Lemon Tarragon Cream

Roasted Pork Loin, Apple Glaze

Oven Roasted Red Skin Potatoes with Garlic and Herbs

Fresh Seasonal Vegetables Assorted Rolls and

Butter Assorted Cakes and Pastries Iced Tea Upon

Request, Freshly Brewed Starbucks

Regular and Decaffeinated Coffee and Assorted Tazo Teas

\$50.00 per person ++

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RECEPTION DINNER STATIONS

THE SIGNATURE

Customize your own reception package, ideal for Heavy Hors d'oeuvre receptions.

cold displays

Antipasto Meats, Olives and Dips Vegetable Crudité Display

sweets

Assorted French Pastries, Fresh Cut Fruits and Berries Martinis, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Tazo® Brand Hot Teas

hot hors d'oeuvres

(select up to 2 items, total of 2 pieces per person)

Bacon Wrapped Scallops
Sesame Crusted Chicken Tenders with Honey Mustard
Asian Short Rib Pot Pie
Spinach and Feta Wrapped in Phyllo
Raspberry and Brie En Croute

carved items

Please Select One (1) Item to be Carved

Oven Roasted Turkey Breast
Maple Glazed Smoked Ham
Herb Crusted New York Strip
(Carver required for above at \$ 150 per station)

stations

(Please Select Two (2) Stations from the Following)

spinach salad

Spinach, Goat Cheese Crumbles, Candied Pecans, Sliced Mandarin Oranges, Herb Dressing

asian

Spicy Noodles with Chicken, Water Chestnuts, Sweet Chili Sauce, Vegetable Stir-Fry, Fortune Cookies

mashed potatoes

Yukon Gold Potatoes, Sweet Potatoes, Bacon, Sour Cream, Cheddar Cheese, Julienne Vegetables, Green Onions, Brown Sugar

fish tacos

Walleye, Jicama Slaw, Flour Tortillas, Black Bean Salsa and Cilantro Cream

macaroni and cheese

Broccoli, Bacon, Crispy Onions, Mushroom, Rock Shrimp, and Sundried Tomato

bistro

Grilled Cheese Sandwiches, Tomato Basil Soup, Caesar Salad Martinis and Assorted Sliders

If attendant for stations is required one will be provided for every 75 guests at \$ 150 each. Butler service available for passed Hors d'oeuvres at \$40 per server.

\$54.00 ++ per person (minimum of 100 guests)

Maximum service time of two hours

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Host Bar Service

Priced Per Drink

SIGNATURE BRANDS \$7.00

Titos Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewars White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy

TOP SHELF BRANDS \$8.00

Absolut 80 Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagrams VO Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac

HOUSE WINE BY THE GLASS \$7.50

Chardonnay, Cabernet Sauvignon and White Zinfandel

CRAFT OR MICROBREW BEER \$6.00

Seasonal Selection of local Craft brews or Sam Adams

IMPORTED BEER \$5.75

Stella, Heineken

DOMESTIC BEER \$4.75

Bud Light, Miller Lite, O'Doul's (Non Alcoholic)

SOFT DRINKS AND MINERAL WATER \$4.00

RECEPTION BAR

Package Bar Service

Package Bar Pricing is Based on Continuous Service. Package
Does Not Include Champagne Toast, Wine Service During Dinner,
Microbrews, or Cordials (available upon request)

SIGNATURE BRANDS

Five Hour Package - \$33.00 per person Six Hour Package - \$37.00 per person

TOP SHELF BRANDS

Five Hour Package - \$36.00 per person Six Hour Package - \$40.00 per person







SIGNATURE DETAILS

DISCOVER RENAISSANCE SIGNATURE DETAILS.

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guest rooms to private prereception 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 guestbook. Renaissance can create a day that's special for everyone.

SPECIALTY LINEN

Custom Specialty Linens to enhance your selected color scheme are also available; priced per specifications

Chair Covers with Bows available at \$6.50 per chair

Chivari Chairs available at \$8.00 per chair (must be ordered through Hotel)

SPECIALTY LIGHTING

Our Event Technology experts can create a special custom Lighting Package to further enhance the ambiance of your room.



Post Wedding Breakfast & Brunch Menus

All Buffets are designed for a maximum service time of two hours (minimum of 30 guests). \$150 fee if less than 30 guests. All buffets served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Tazo Teas.

TRADITIONAL CONTINENTAL

Orange, Apple and Cranberry Juices
Market Display of Fresh Cut Seasonal Fruit and Berries
Individual Greek and Low Fat Yogurts
Selection of Assorted Danish, Fruit Bread and Croissants
with Butter and Fruit Preserves
\$18.00 per person ++

Enhancements

- •Croissant Sandwich with Egg, Cheddar and Ham
- •English Muffin with Egg and Cheddar
- Sausage and Cheese Biscuits
- •Fruit Smoothie Shooters
- House made Amish Granola and yogurt Samplers
- •Steel Cut Oatmeal with Brown Sugar and Raisins \$5.00 each ++

TRADITIONAL BREAKFAST BUFFET

Orange, Apple and Cranberry Juices
Assorted Danish, Muffins, Croissants with Butter and Preserves
Fresh Cut Seasonal Fruit and Berries
Assorted Cereals with Skim, 2% Milk and Soy Milk
Aged White Cheddar Cheese Scrambled Eggs
Crisp Smoked Bacon and Local Chicken Apple Sausage
Skillet Breakfast Potatoes with Peppers and Onions
\$26.00 per person ++

HEARTY BREAKFAST BUFFET

Orange, Apple and Cranberry Juices Assorted Danish, Muffins, Croissants and Bagels with Butter, Preserves and Cream Cheese

Fresh Cut Seasonal Fruit and Berries
Individual Greek and Low Fat Yogurts
Steel Cut Oatmeal with Raisins and Brown Sugar
Assorted Cereals with Skim, 2% and Soy Milk
Smoked Salmon topped with Capers, Diced Garden Tomatoes, and Hard Boiled Eggs
Aged White Cheddar Cheese Scrambled Eggs
Crisp Smoked Bacon and Chicken Apple Sausage
Skillet Breakfast Potatoes with Peppers and Onions
Blueberry Oat Infused Pancakes with Warm Maple Syrup
\$29.00 per person ++

SIGNATURE DETAILS

Enhancements

All Stations require attendants at \$150.00 per attendant.

Griddle Station

Make your own Pancakes with Chocolate Chips, Fresh Berries, Pecans, Warm Maple Syrup \$8.00 per person ++

Waffle Station

Prepare a la minute with Chopped Bacon, Crispy Chicken, Strawberries, Whipped Cream and Warm Maple Syrup \$8.00 per person++

Smoothie Station

Strawberry, Raspberry, Garden Kale, Peanut Butter and Banana served in Shot Glasses \$8.00 per person++

Omelets Made to Order

With Onions, Tomatoes, Spinach, Peppers, Ham, Mushroom, Bacon, Cheddar, Chicken and Baby Shrimp \$9.00 per person ++

TRADITIONAL BRUNCH

Orange and Cranberry Juices
Market Display of Fresh Cut Seasonal Fruit
Individual Greek and Low Fat Yogurt
Assorted Breakfast Cereals with Skim, 2% and Soy Milk
Bowtie Pasta Primavera with Boursin Cream
Smoked Salmon Display with Capers, Chopped Eggs, Sweet
Onions, Cream Cheese and Miniature Bagels
Blueberry Steel Cut oat Infused Pancakes with
Warm Maple Syrup
Scrambled Eggs with Mascarpone Cheese and Chives
Apple Smoked Bacon and Sausage Patties
Breakfast Potatoes
Fresh Seasonal Vegetables
Breakfast Bakeries
Coffee Service

Please Select One Carved Item

(Attendant Required at \$100.00) Honey Glazed Ham Roast Pork Loin Roasted Top Sirloin of Beef

\$35.00 per person ++

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SIGNATURE DETAILS

Wedding Cost Estimate

BASED ON HORS D'OEUVRES, THREE COURSE DINNER, AND OPEN BAR. PRICES WILL VARY ACCORDING TO YOUR PREFERENCES.

ITEM	DESCRIPTION	ESTIMATE
Hors d'oeuvres	(Based on 3 pieces per person)	12.00
Open Bar	(Based on 5 hour Signature Brand Bar)	33.00
Dinner	(Based on Starting Price Entrée Selection)	<u>45.00</u>
Sub-Total		90.00
24% Service Charge		21.60
8% Sales Tax		<u>8.93</u>
Total Per Person Estimate		120.53



RENAISSANCE WEDDING PACKAGE

This Package is Only Valid on Fridays and Sundays **Unlimited Signature Brand Cocktail Bar up to Four Hours**

Two Passed Hors D'oeuvres

Asian Short Rib Pot Pie Parmesan Artichoke Fritter with Tomato Confit Sesame Crusted Chicken Tender with Honey Mustard

Champagne Toast for all Guests

Freixenet

Two Course Dinner Service

Salad and Entrée

Client to Provide Wedding Cake as Dessert

Complimentary Bridal Suite with Champagne and Chocolate Covered Strawberries

\$105.00 Per Person

Price Above Includes all Taxable Service Charge and State Sales Tax

Signature Brand Cocktails

Dewars White Label Scotch Jim Beam White Label Bacardi Superior Light Rum Svedka Vodka, Titos Vodka Beefeater Gin Canadian Club Whiskey Sauza Silver

Teguila

Imported Beers: Heineken, Corona & Amstel Light

Domestic Beers: Budweiser, Miller Lite, Blue Moon Belgian White, Sierra Nevada Pale Ale,

Dortmunder Gold & O'Douls

House Chardonnay House Merlot

Soft Drinks and Bottled Water

Choice of Soup or Salad

Wild Mushroom Bisque En Croute

Mixed Lettuce, Poached Pears, Goat Cheese, Candied Pecans, Red Wine Vinaigrette

Choice of Entrée

All Entrées come with Garden Fresh Vegetables, Scallion Red Bliss Mashed Potatoes, **Rolls & Butter**

Herb Crusted Chicken, Basil Tomato Coulis Mustard Crusted Salmon, Pesto Cream Braised Short Rib, Mushroom Demi

Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Teas

All pricing is subject to change without prior notice. Renaissance Cleveland Hotel Wedding Package 2018.



for more information visit renaissancehotels.com/weddings

