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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

PARKING

Self Parking is available in the adjacent Garage, rates vary by the Hour. Valet event parking is available at the main hotel entrance for \$12 per car. Parking charges for your guests may be added to the master account if desired. Overnight Valet parking for hotel guests is \$20 per car.

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 24% 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. Please consult your Catering Sales Manager to schedule.





OUR HOTEL

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.

Preferred Vendors

COORDINATORS PHOTOGRAPHERS
Lydia Noble Brad Puckett Photography

251-533-1395 251-802-9990

Jenna Laine Weddings Admoni Photography 251-929-0485 251-680-4588

BAKERIES ENTERTAINMENT
Couture Cakes Southern Sounds
251-626-9895 251-219-4665

Flour Girls Bakery Music Garden 251-634-2285 800-689-BAND

FLOWERS SPECIAL EFFECTS

Sarah Beth's Florist PSAV

251-656-2679 251-623-1138

Rose Bud Flowers Willow Bridge 251-457-6040 251-479-2758

Ask your Catering Sales Manager for a Complete List





REHEARSAL DINNER

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.

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!

JUBILEE SUITE

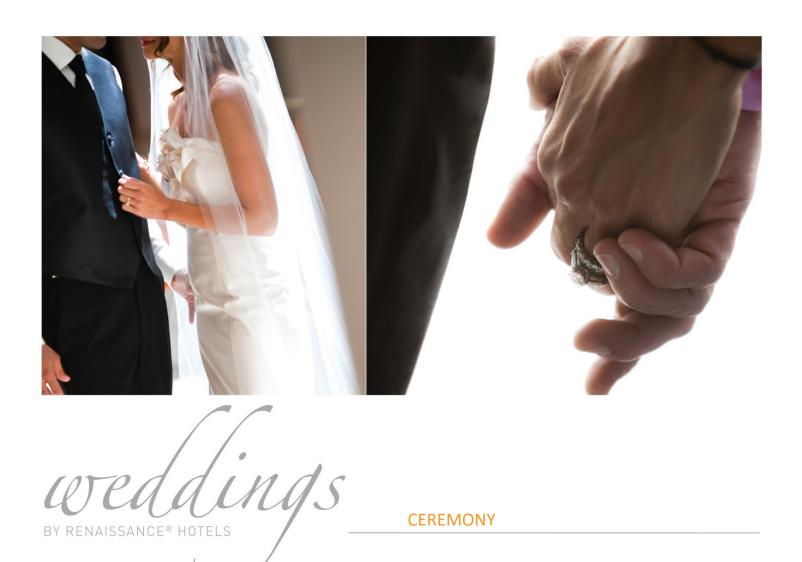
An intimate room which includes a built-in Bar and a view of the Mobile River.

MOBILE BAY BALLROOM

Ideal for smaller gatherings of 100 people or less, features a Pre-Function area that overlooks the Hotel's Courtyard.

BON SECOUR BAY BALLROOM

The largest of our Ballrooms makes the perfect setting for a Grand Affair - with 16ft. tall ceilings and a spacious Foyer that is perfect for a Pre-Reception.



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.

With 44,000 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.





RECEPTION

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.

INCLUDED (Complimentary)

Tables and Chivari Chairs

Silverware, Stemware and China
Tables for Gifts, Cake and Guestbook
Choice of Colored Table Linens and Napkins
Votive Candles
Cake-Cutting Service
Champagne or Sparkling Grape Juice Toast
Wooden Dance Floor and Custom Staging for Entertainment
Ambient Light Package including Ten(10) LED PAR Up Lights
Chef Attendant(s) and Bartender(s) Fees
Professional Assistance to Plan & Customize all Details
Deluxe Accommodations for the Bride and Groom, including
Champagne and Strawberries Delivered on the Wedding Night
Special Discount Room Rates for Wedding Guests



RECEPTION MENU OPTIONS

Mobile Bay Reception - \$90++ per person

Reception

CALL BRANDS BAR - Three Hours

Smirnoff Vodka, Don Q Cristal Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Tradicional Silver Tequila, Christian Brothers Brandy, Courvoisier VS Cognac House Wine Imported & Domestic Beers Soft Drinks and Bottled Water

DISPLAYED

Chef's Selection of Seasonal Fruit, Domestic Cheeses, Crackers, and Preserves Choice of Four Hors D'Oeuvres

CARVING STATION - SELECT ONE

Roasted Turkey Breast, Satsuma Marmalade Glazed Ham or Creole Roasted Pork Loin

Served with Appropriate Condiments and Petite Rolls

ACTION STATION - SELECT ONE

LoDa Shrimp & Grits

Gulf Shrimp, Bacon, Conecuh, Cream Sauce & Stone Ground Grits

Southern Risotto Station

Choose 1 Option

- Smoked Chicken, Wild Mushrooms, Collard Chiffonade, Parmesan
- Rock Shrimp, Charred Corn, Spinach, Mozzarella
- Braised Beef, Spring Onions, Tomato Garlic Cream Sauce

Hand Made Beignets

Powdered Sugar, Lemon, Chocolate Ganache, Rum Caramel

Fresh Ovster Bai

Local Raw Oysters, Traditional Accompaniments, Chef's Selection of Mignonette

Fish Tacos

Whole Grilled Gulf Catch, Flour Tortillas, Housemade Salsa, Seasonal Vegetable Slaw

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection

Prices based on Three-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



RECEPTION MENU OPTIONS

Blakely Reception - \$105++ per person

Pre-Reception - One Hour

Butler-Passed

Two Cold Hors D'Oeuvres
House Chardonnay and Sparkling Wine

Reception

PREMIUM BAR - Three Hours

Tito's Vodka, Bacardi Superior Rum, Captain Morgan
Original Spiced Rum, Canadian Club Whiskey, Tanqueray Gin,
Makers Mark Bourbon, Jack Daniels Tennessee Whiskey,
Courvoisier VS Cognac, Dewar's White Label Scotch,
Don Julio Blanco Tequila
House Wine
Imported & Domestic Beers
Soft Drinks and Bottled Water

DISPLAYED

Chef's Selection of Cured Meats, Domestic & Imported Cheeses, Gourmet Breads & Crackers, Jams & Preserves, House Pickles, Imported Olives, Grilled & Brined Vegetables Loaded Mashed Potato Bar with Butter, Sour Cream, Bacon, Green Onion, Cheddar Cheese Choice of Four Hors D'Oeuvres

CARVING STATION – SELECT ONE

Roasted Turkey Breast, Satsuma Marmalade Glazed Ham, Herb Rubbed Tenderloin of Beef or Creole Roasted Pork Loin Served with Appropriate Condiments and Petite Rolls

ACTION STATION - SELECT ONE

LoDa Shrimp & Grits

Gulf Shrimp, Bacon, Conecuh, Cream Sauce & Stone Ground Grits

Southern Risotto Station

Choose 1 Option

- Smoked Chicken, Wild Mushrooms, Collard Chiffonade, Parmesan
- Rock Shrimp, Charred Corn, Spinach, Mozzarella
- Braised Beef, Spring Onions, Tomato Garlic Cream Sauce

Hand Made Beignets

Powdered Sugar, Lemon, Chocolate Ganache, Rum Caramel

Fresh Oyster Bar

Local Raw Oysters, Traditional Accompaniments, Chef's Selection of Mignonette

Fish Tacos

Whole Grilled Gulf Catch, Flour Tortillas, Housemade Salsa, Seasonal Vegetable Slaw

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection

Prices based on Four-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.







RECEPTION HORS D'OEUVRES

Hot Hors D'Oeuvres

Vegetable Samosas
Southern Pulled Pork & Collard Green Wonton
Pecan Crusted Chicken Bites with Hot Sauce Honey
Chicken & Waffle Bites
Pulled Pork & Pimento Cheese Biscuits
Lump Crab Cake with Remoulade
Gulf Shrimp Wonton with Jalapeno Sweet Chili

Cold Hors D'Oeuvres

Seared Sushi Grade Tuna with Sesame Slaw & Soy Reduction
Smoked Salmon Toast with Satsuma Cream Cheese & Chives
Peach & Goat Cheese Crostini, Crushed Priester's Pecans
Gulf Chilled Shrimp with Creole Remoulade
Grilled Zucchini Ribbons with Roasted Red Peppers & Feta Cheese
Smoked Chicken Salad Crostini, Tomato Jam
Cucumber Hummus Bites



PLATED DINNER

Middle Bay Lighthouse Dinner- \$75++ per person

Reception - One Hour

CALL BRANDS BAR - Three Hours

Smirnoff Vodka, Don Q Cristal Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Tradicional Silver Tequila, Christian Brothers Brandy, Courvoisier VS Cognac House Wine Imported & Domestic Beers Soft Drinks and Bottled Water

Dinner

SALAD - SELECT ONE

Arcadian Greens, Shaved Root Vegetables, Baby Heirlooms Caesar Salad with Romaine Hearts, House Made Croutons, Shaved Parmesan and Caesar Dressing

ENTRÉE – SELECT ONE

Herb Chicken Breast

Roasted Potatoes, Seasonal Vegetables, Thyme Butter

Pork Loin

Wild Rice, Asparagus, Caramelized Onions and Bourbon Glaze

Seared Atlantic Salmon

Split Pea & Spring Onion Risotto, Roasted Root Vegetables, Butter Sauce

DESSERT – SELECT ONE

Layered Chocolate Cake Vanilla Cheesecake

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection

Prices based on Three-Hour Event. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



PLATED DINNER

Sand Island Lighthouse Dinner- \$95++ per person

Reception - One Hour

PREMIUM BAR - Three Hours

Tito's Vodka, Bacardi Superior Rum, Captain Morgan
Original Spiced Rum, Canadian Club Whiskey, Tanqueray Gin,
Makers Mark Bourbon, Jack Daniels Tennessee Whiskey,
Courvoisier VS Cognac, Dewar's White Label Scotch,
Don Julio Blanco Tequila
House Wine
Imported & Domestic Beers
Soft Drinks and Bottled Water

Dinner

SALAD - SELECT ONE

Arcadian Greens, Roasted Root Vegetables, Baby Heirlooms Greek Salad, Chopped Romaine, Tomatoes, Cucumbers, Feta, Kalamata Olives and Pepperoncini Baby Spinach with Dried Cranberries, Goat Cheese and Candied Pecans

ENTRÉE – SELECT ONE

Turf & Turf

Petite Filet, Herb Grilled Chicken Bordelaise Sauce, Roasted Garlic Pommes Puree, Roasted Vegetables

Stuffed Chicken Breast

Conecuh Sausage & Cornbread Stuffing Parmesan Cream, Wild Rice, Grilled Asparagus

Gulf Fish

Roasted Broccoli and Romesco "Jambalaya"

DESSERT – SELECT ONE

Red Velvet Pie Triple Chocolate Mousse Cake Key Lime Tart

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection

Prices based on Three-Hour Event. ++Indicates subject to 24% Service Charge & 10% Sales Tax.







BUFFET DINNER

The Mardi Gras Buffet - \$90++ per person

Reception

CALL BRANDS BAR - Three Hours

Smirnoff Vodka, Don Q Cristal Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Tradicional Silver Tequila, Christian Brothers Brandy, Courvoisier VS Cognac House Wine Imported & Domestic Beers Soft Drinks and Bottled Water

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection

Dinner Buffet

Sam's Award Winning Seafood Gumbo

Arcadian Greens, Shaved Root Vegetables, Baby Heirlooms, Croutons, Cheddar

Herb Chicken Breast, Cajun Cream

Blackened Gulf Catch, Old Bay Butter

Herbed Wild Rice

Succotash

Grilled Seasonal Vegetables

Housemade Cornbread Bananas Foster Cheesecake Praline Bread Pudding

Prices based on Three-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.





BUFFET DINNER

The Port City Buffet - \$120++ per person

Reception

PREMIUM BAR - Three Hours

Tito's Vodka, Bacardi Superior Rum, Captain Morgan
Original Spiced Rum, Canadian Club Whiskey, Tanqueray Gin,
Makers Mark Bourbon, Jack Daniels Tennessee Whiskey,
Courvoisier VS Cognac, Dewar's White Label Scotch,
Don Julio Blanco Tequila
House Wine
Imported & Domestic Beers
Soft Drinks and Bottled Water

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection

Dinner Buffet

Salad Display

Chef's Selection of Assorted Toppings and Dressings

Spinach, Roasted Pepper, & Goat Cheese Stuffed Chicken Breast, Tomato Cream

Herb Prime Rib, House Demi

Blackened Gulf Catch, Lemon Butter

Parmesan & Herb Orzo Pasta

Whipped Yukon Gold Potatoes

Haricot Vertes

Honey Glazed Carrots

Assorted Rolls and Butter

Dessert Display Chef's Selection of Assorted Desserts





RECEPTION MENU ENHANCEMENTS

Antipasto Skewers

Salami, Prosciutto, Capicola, Artichoke, Mozzarella Balls, Provolone, Olives, Roasted Peppers & Pepperoncini \$8.00++ per person

Mashed Potato Bar

Butter, Sour Cream, Bacon, Green Onion, Cheddar Cheese \$8++ per person

Seafood Boil

Peel N' Eat Gulf Shrimp, Conecuh Sausage, Red Potatoes, Corn on the Cob \$16++ per person

Oyster Bar

Fresh shuck –to-order Gulf Oysters \$16.00++ per person

Sugar Shots

Chef's Selection of Individual Desserts \$9.00++ per person







RECEPTION BAR

SPONSORED BAR

Call Brands \$7.50++ Premium Brands \$9.50++ Super Premium Brands \$10.50++ House Wine \$7.50++ Domestic Beer \$5.00++

Imported Beer \$6.00++

Specialty Beer \$7.00++

Regional Beer \$7.00++

Soft Drink \$4.00++

Bottled Water \$4.00++

CALL BRANDS PACKAGES

One Hour - \$22++ per person Two Hours - \$28++ per person Three Hours – \$34++ per person Four Hours - \$40++ per person

CASH BAR

Call Brands \$8.00 Premium Brands \$10.00 Super Premium Brands \$11.00 House Wine \$8.00 Domestic Beer \$5.50 Imported Beer \$6.50 Specialty Beer \$7.50

Regional Beer \$7.50

Soft Drink \$4.00

Bottled Water \$4.00

PREMIUM BRANDS PACKAGES

One Hour - \$25++ per person Two Hours - \$31++ per person Three Hours - \$36++ per person Four Hours - \$43++ per person

^{*\$150} bartender fee per bar – based on 4 hours of service







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, 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 guestbooks. Renaissance can create a day that's special for everyone.

SIGNATURE DETAILS

GRAND BAY BRUNCH - \$28++ per person

Fresh Seasonal Fruit & Berries

Honey Yogurt Parfaits with Seasonal Fruit

Assorted Danish, Muffins and Croissants

Sweet Butter and Preserves

Scrambled Cage-Free Eggs

Crisp Bacon and Sausage Links

Breakfast Potatoes

Belgian Waffles, Warm Blueberry Syrup, Cream Butter, Whipped Cream and Powdered Sugar

Assorted Fruit Juices

Coffee, Decaffeinated Coffee and Hot Tea Selection

Omelet Station – Action Station

Includes onions, bell peppers, cheese, mushrooms, turkey, ham, bacon, jalapenos, salsa, diced tomatoes, fresh spinach

\$7++ per person

Beignets – Action Station

Gulf Coast breakfast staple

\$6++ per person

Build Your Own Bagel Bar—Action Station

Chef's Selection of Assorted Bagels, Cheeses, Compound Butters, and Toppings \$5++ per person

Royal Coffee Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Coffee and Tea Selection with an Assortment of Artisan Flavors and Condiments \$5++ per person

Bloody Mary Bar

Create your own Bloody Mary experience! \$10++ per person



for more information visit renaissancehotels.com/weddings

