

weddings
BY RENAISSANCE® HOTELS



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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

General Information

PARKING

As part of the wedding package, complimentary self-parking is available at the hotel. Valet parking at the Ballroom entrance can be arranged for an additional cost by your Event Manager.

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. After 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 Michigan state sales tax of 6% 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, The Renaissance Baronette would be delighted to offer a menu tasting for Weddings with a \$7,500 minimum. The tasting will be arranged 8-10 weeks prior to your Wedding and is limited to four guests. This will be arranged by your Event Manager.



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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!

Toasted Oak Grill and Market

Toasted Oak Grill Market features a local menu with a focus on fresh and original ingredients.

Grand Oak 1

An elegant portion of the Ballroom, which will seat up to 100 guests.

Grand Oak 2, 3, 4

An elegant portion of the Ballroom, which will seat up to 200 guests.

Oak Ballroom

Our Stunning Ballroom, which will seat up to 300 guests.

Northern Red

An intimate banquet room just off the first floor, which will seat up to 50 guests.



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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

Our elegant ballroom, glass pre-function room, ballroom terrace and intimate garden offer the perfect backdrop for your ceremony. We have several flexible options.

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.



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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.

Wedding Package Details

Included

- Starbucks Coffee and Tazo Tea
- Candle Centerpiece and Votive Candles
- Votive Candles for Cocktail Tables
- White, Black, or Ivory Floor Length Table Linens
- White, Black, Ivory, or Taupe Napkin
- Gift, Cake, Place cards, and Guestbook Tables
- Table Numbers and Stands
- Cake-Cutting Service
- Champagne or Sparkling Cider Toast
- Modern Dance Floor and Custom Staging for Entertainment
- Complimentary Parking for the Wedding Guests
- Deluxe Junior Suite Accommodations for the Bride & Groom, including Gift on Wedding Night
- Special Room Rates for Wedding Guests



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Pre-Reception – One Hour

Displays

Assorted Domestic and Imported Cheese Display- Michigan Pinconning cheddar, Boursin, peppercorn crusted goat cheese, Maytag blue, St. Andre, sliced baguette, assorted crackers, lavender honey, bacon caramel sauce, sweet onion jam, spiced nuts and dried fruit

Vegetable display- grilled asparagus, zucchini, yellow squash, fresh broccoli, cauliflower florettes, carrot, cucumber, celery sticks, roasted red pepper, sweet onion marmalade, tomato confit, basil pesto, ranch and whipped garlic cream cheese

Dinner

Salads – Select Two

Caesar Salad- romaine hearts, smoked red onions, lemon zest, house made croutons, Caesar dressing

Toasted Farm Salad- mixed greens, dried tart cherries, Cantalet cheese, grilled Michigan apples, candied walnuts, shallot vinaigrette

Garden Salad- mixed greens, carrots, cherry tomatoes, cucumber, shallot vinaigrette

Arugula Salad- quinoa, kasha, apple, pickled grape dressing

Renaissance Buffet Dinner

Entrees

Grilled 4oz. Roasted Petite Tenderloin, rosemary demi

Braised Short Ribs, Marchand de Vin

Michigan Apple-Wood Grilled Atlantic Salmon, hoisin glaze and pickled radish

Grilled Trout, maitre d' butter, grilled lemon

Dijon-Parmesan Crusted Chicken Breast, chardonnay caper butter sauce

Smoked Chicken Breast, orange thyme glaze

Penne Pasta, herb roasted vegetables, parmesan (tomato or cream sauce)

Rigatoni Ala Forno, rigatoni pasta, mozzarella pearls, basil, sauce bolognese

Starches – Select One

Garlic Whipped Potatoes

Chipotle Grits

Roasted Redskin Potatoes

Herb Roasted Fingerling Potatoes

Potato Gratin

Wild Rice

Vegetables – Select One

Grilled Asparagus, Lemon Zest

Haricot vert, maitre d' butter

Herb Roasted Vegetables

Pickled Corn Succotash

Spicy Broccolini, Parmesan

Braised Greens

Renaissance Two Entree Buffet Dinner \$47

Renaissance Three Entree Buffet Dinner \$52

Additional Starch or Vegetable (Add \$3)

(Beverages priced separately on Page 13)



Renaissance Food Stations Menu

Pre-Reception – One Hour

Displays- Select Two

Assorted Domestic and Imported Cheese Display-Michigan Pinconning cheddar, Boursin, peppercorn crusted goat cheese, Maytag blue, St. Andre, sliced baguette, assorted crackers, lavender honey, bacon caramel sauce, sweet onion jam, spiced nuts and dried fruit

Charcuterie Display- thin sliced prosciutto ham, country terrine, house made smoked Hunter's sausage, duck liver pate, Molinari Toscano Salami. House made sweet pickles, assorted pickled vegetables, sweet onion jam, orange ginger sauce, grilled baguette

Vegetable Display- grilled asparagus, zucchini, yellow squash, fresh broccoli, cauliflower florettes, carrot, cucumber, celery, roasted red pepper, sweet onion marmalade, tomato confit, basil pesto, ranch and whipped garlic cream cheese

Mediterranean Display-marinated artichokes, roasted red pepper salad, roasted tomatoes, olives, stuffed grape leaves hummus, tabouli, basil pesto, grilled Baguettes, pita bread, and crackers

Display of Fruit- assorted sliced melons, pineapple, tropical fruit, fresh seasonal berries, assorted seasonal fruits with honey whipped cream cheese, vanilla pastry cream, chocolate ganache and Chantilly cream

Display of Dips- spinach and artichoke dip, crab dip, basil pesto, cheddar and ale fondue, Zingerman's sourdough bread, baguette, croccatini flatbread and assorted crackers



Renaissance Food Stations Menu Continued

Petite Salad Station* - Select One

Caesar Salad, romaine hearts, smoked red onions, lemon zest, house made croutons, Caesar dressing

Toasted Farm Salad, mixed greens, dried tart cherries, Cantalet cheese, grilled Michigan apples, candied walnuts, shallot vinaigrette

Garden Salad, mixed greens, carrots, cherry tomatoes, cucumber, shallot vinaigrette

Arugula Salad, quinoa, kasha, apple, pickled grape dressing

Entrée Station ** - Select One

Slow Roasted New York Strip Loin Carving Station, red wine sauce, horseradish cream, caraway beer mustard, assorted rolls

Herb Roasted Michigan Farm Raised Turkey Breast, Michigan cherry mustard, cranberry chutney, Toasted Oak cornbread muffins

Roasted Pork Loin, house-made beer mustard, mustard cream, red wine sauce, and assorted rolls

Sides - Select Two

Garlic Whipped Potatoes
Chipotle Grits
Roasted Redskin Potatoes
Herb Roasted Fingerling Potatoes
Potato Gratin
Wild Rice

Grilled Asparagus, Lemon Zest
Haricot Vert, Maitre d' butter
Herb Roasted Vegetables
Pickled Corn Succotash
Spicy Broccolini, Parmesan
Braised Greens

Specialty Stations – Select One

Pasta Station*

Grilled chicken breast, Cavatappi, parmesan cream
Foraged mushroom, penne, basil pesto cream, sun-dried tomatoes
Rigatoni al Forno, rigatoni, mozzarella pearls, basil, sauce bolognese

House Made Sausage Station

Kielbasa, smoked hunters, spicy italian, and seasonal sausage selection, whole grain mustard, caraway beer mustard, sweet onion jam, German potato salad

Potato Bar*

Garlic whipped potatoes, sweet potato puree, baked redskin potatoes, assorted toppings - bacon, chives, cheddar cheese, toasted pecans and coconut, sour cream, caramelized onions, whipped butter, mini marshmallows

Cheese Bar

Cheddar-Ale fondue with Zingerman's sourdough bread and baguettes, warm Raclette with boiled potatoes and gherkins, baked Martin Colette Brie wrapped in puff pastry, with dried fruit, spiced nuts, raspberry preserves and ginger-orange marmalade

Stir Fry**

Chicken, white rice, bean sprouts, bell pepper, carrot, bamboo shoots, baby corn, tofu, broccoli, mushrooms, snow peas, teriyaki sauce and sweet and sour sauce

Stationed Reception Menu \$68 per person

(Beverages priced separately on Page 13)

* Chef attendant is optional - \$75.00 per Chef (1 Chef per 50 Guests)
** Chef attendant required - \$100.00 per Chef (1 Chef per 100 Guests)
A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices.
All pricing is subject to change without prior notice.
Baronette Renaissance Hotel Wedding Package 2017



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Sweets

Miniature Pastry Display

Assorted petite pastries to include, Baklava, Bumpy Cake, assorted chocolate mousse shooters, crème brulee spoons, campfire smores spoons, chocolate covered strawberries, and cheesecake lollipops \$12

Cakes and Pies

Assorted cheesecakes, New York cheesecake, chocolate decadence cake, warm apple pie, assorted pastry shop cookies, assorted brownies, large éclairs, fruit tarts in a phyllo shell, and chocolate "Mud Kiss" \$12

Chocolate Dipped

Dipped pretzel sticks, strawberries, assorted pastry shop cookies, assorted brownies, Rice Krispies treats, marshmallows, and Oreo cookies \$7

Dip Your Own Chocolate (100 Person Minimum)

Chocolate Fountain with dipping assortment to include, pretzel sticks, strawberries, pineapple, marshmallows, graham crackers, Oreo cookies, pastry shop cookies, and Nilla wafers \$10

A Little Bit of Everything

Chocolate covered strawberries, chocolate covered pretzel, chocolate covered Rice Krispies treats, chocolate covered Oreos, pastry shop cookies, brownies, assorted baklava, sliced melon, New York style cheesecake, and apple pie \$16
(5 Pieces person)

Make your own Smores Bar

Assortment of graham crackers, Jet-Puffed Marshmallows, house made marshmallows, chocolate ganache sauce, and Hershey's chocolate bars. \$12

Display of Fruit

Assorted sliced melons, pineapple, star fruit, kiwi fresh seasonal berries and assorted seasonal fruits with honey whipped cream cheese, vanilla pastry cream, chocolate ganache and Chantilly cream \$10

Gourmet Coffee Bar

Starbucks Regular and Decaf Coffee, vanilla, hazelnut and caramel syrups chocolate mint sticks, vanilla cigarette cookies, chocolate Sauce, whipped cream, cinnamon sticks, and chocolate shavings \$5

Cider and Doughnuts (seasonal)

Local apple cider, cinnamon, powdered sugar and plain doughnuts, caramel sauce, and apple wedges \$8

Hot Chocolate Bar

House made hot chocolate, house made marshmallows, whipped cream, chocolate shavings, and cinnamon \$5

Prices based on One Hour of Food Service and 4 Pieces per person (unless otherwise noted)

A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices.

Baronette Renaissance Hotel Wedding Package 2017



Late Night Snacks

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Classic Sliders

Hamburgers and Cheese Burgers, butter pickle, ketchup, brioche bun \$5

Assorted Sliders

Classic Burger, bleu cheese, sweet onion jam
Braised BBQ Pork, apple slaw on a pretzel bun
Southwest Chicken, guacamole, black bean spread \$8

Coney Dogs

Buns, dogs, chili, chopped onion, ketchup, mustard, relish, cheddar cheese \$5

Flatbread Pizzas

Margherita (tomato, mozzarella, basil)
Salume (house made Italian sausage, prosciutto ham, Toscano salami)
Hawaiian (Duroc Country Ham, Pineapple, Smoked red onions) \$6

Nacho Bar

Build your own nachos, ground beef, black bean puree, guacamole, salsa, black olives, cheddar cheese, tortilla chips, sour cream, scallions \$5

Cookies and Milk

Individual milk "shooters", assorted pastry shop cookies \$5

Prices based on One Hour of Food Service
A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices.
All pricing is subject to change without prior notice.
Baronette Renaissance Hotel Wedding Package 2017



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BAR SERVICE

Premium Brands

Liquors: Smirnoff vodka, Beefeater gin, Cruzan rum, Jim Beam whiskey, Cutty Sark scotch, Sauza Gold tequila
 Bottled Beer (choice of 2): Budweiser, Bud Light, Labatt, Miller Lite
 Wine: House Chardonnay and Cabernet

Super Premium Brands

Liquors: Tito's vodka, Tanqueray Gin, Captain Morgan rum, Bacardi rum, Buffalo Trace bourbon, Dewar's scotch, Jose Cuervo tequila
 Bottled Beer (choice of 2): Budweiser, Bud Light, Labatt, Miller Lite
 Wine(choice of 2); House Chardonnay, Pinot Grigio, Merlot, and Cabernet
 One Signature Cocktail

Ultra Premium Brands

Liquors: Grey Goose vodka, Bombay Sapphire gin, Bacardi rum, Captain Morgan rum, Crown Royal bourbon, Johnnie Walker Red scotch, Milagro Reposado tequila
 Bottled Beer (choice of 3): Budweiser, Bud Light, Labatt, Miller Lite, Amstel Light, Heineken, Corona
 Wine (choice of 2): Ultra Premium Wine Selections change seasonally. Contact Event Manager for seasonal selections
 Two Signature Cocktails

RECEPTION BAR

Pure Michigan Brands

Liquors: Valentine Vodka, New Holland Knickerbocker Gin, New Holland Huron Rum, Long Road Whiskey
 *Bottled Beer: New Holland Full Circle, Bells Amber, Bells Two Hearted
 *Wine: Château Grand Traverse Semi Dry Riesling, Château Grand Traverse Silhouette Red, Château Grand Traverse Chardonnay
 *Michigan beer and wine subject to seasonal availability

BEVERAGE ENHANCEMENTS

Cordials (\$8 Per Drink)

Cordials: Kahlua coffee liquor, Baileys Irish cream, Cointreau, Di Sarrona

House Wine Service with Dinner \$6 per person



RECEPTION BAR continued

Sponsored Hourly Receptions

All Bars Include Soft Drinks

Prices are per person and will be charged

based on the guaranteed guest count of adults

over 21 years of age.

PREMIUM BRANDS	SUPER PREMIUM BRANDS	ULTRA PREMIUM BRANDS
1 Hour \$13.00	1 Hour \$14.00	1 Hour \$15.00
2 Hours \$18.00	2 Hours \$20.00	2 Hours \$22.00
3 Hours \$23.00	3 Hours \$26.00	3 Hours \$29.00
4 Hours \$26.00	4 Hours \$31.00	4 Hours \$34.00
5 Hours \$30.00	5 Hours \$35.00	5 Hours \$39.00

PURE MICHIGAN BRANDS	DOMESTIC BEER AND WINE	MICHIGAN BEER AND WINE
1 Hour \$15.00	1 Hour \$9.00	1 Hour \$12.00
2 Hours \$22.00	2 Hours \$13.00	2 Hours \$18.00
3 Hours \$29.00	3 Hours \$17.00	3 Hours \$24.00
4 Hours \$34.00	4 Hours \$21.00	4 Hours \$30.00
5 Hours \$39.00	5 Hours \$25.00	5 Hours \$34.00

BEVERAGE ENHANCEMENTS

***Add Two Local Michigan Beers to Bar Package \$4 per person**

Beer Selections – Select Two
Arbor Brewing Co. Bollywood Blonde
Atwater Dirty Blonde
Atwater Vanilla Java Porter
Atwater Lager
Bell's Two Hearted Ale
New Holland Full Circle
Founders Porter
Shorts Huma-Lupa-Licious
Shorts Soft Parade
Bells Oberon

*Please note that all Michigan Beers are subject to seasonal availability

MARTINI BAR \$8 Per Person

Includes three Stolichnaya flavors, and two hand crafted martinis

1 Bartender per 100 guests included in Wedding Bar Packages
Additional Bartenders are available at \$100 per bartender
A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices.



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OUR HOTEL'S 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.

Photographers

Christopher Belli Photography
Royal Oak, MI
christopherbelliphotography.com
(586)219-0063

Craig David Butler Studio
craigdavidbutler.com
(734)560-3115
Jeweler

Robert Bruce Photography
robertbrucephoto.com
(248) 336-9301

Videographers

Blue Racer Productions
blueracerproductions.com
blueracerproductions@gmail.com

Epic Motion
epicmotion.com
866.408.3742

Lighting

The Lighting Guy
www.TheLightingGuy.net
(866)377-2618



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Preferred Vendors continued

Design/Floral

Emerald City Designs
24590 North Industrial Drive,
Farmington Hills, MI 48335
www.emeraldcitydesigns.com
(248)474-7077

Top That Event
33174 Capitol Street
Livonia, MI 48150
www.tophatevent.com
(855) 867- 8428

Blumz By JR DESIGNS
503 E. Nine Mile Road
Ferndale, MI 48220
www.blumz.com
(248)398-5130

Flourish Event Design
3127 W 12 Mile Rd
Berkley, MI 48072
www.flourisheventdesign.com
(248)594-3213

Linen/Chair Covers/Chiavari Chairs

Luxe Event Linen
1715 Stutz
Troy, MI 48084
www.luxeeventlinen.com
(248)822.9400

Chair Covers & Linens
DeVonna Snowden
www.LinenHero.com
(800)260-1030

Lasting Touch of Linen
Tami@LastingTouchOfLinen.com
(248)960-7417

Cake

Bella e Dolce Cakes
www.bellaedolce.com
(248) 295-1500

Music

Mary Ann Productions
ma@maprodj.com
(248)601-9586

Mike Staff Productions
1934 Livernois
Troy, MI 48083
(248)689-0777

Elysium Wedding Entertainment
(586)203-8575
elysium@elysiumwed.com

Tuxes

The Tux Shop on Woodward
33423 S. Woodward Avenue
Birmingham, MI 48009
www.thetuxshoponwoodward.com
(248)664-5055

Event Planners/Day of Coordinators

Laura Davis and Co.
306 S. Washington Ave., Suite 203
Royal Oak, MI 48067
www.lauradavisandco.com
(248)591-0160

Party Assurance
5330 Huron Hills Drive
Commerce, MI 48382
partyassurance@aol.com
(248)366-6778

Two Foot Creative
Principal Event Planner
Ana Skidmore
(734)709-6656
ana@twofootcreative.com

Melissa Marie Events
melissamariemevents@gmail.com
Melissamariemevents.com
(248)881.9111

Additional Information:

Ceremony

We would be honored to host your ceremony at the Baronette Renaissance. We can accommodate up to 300 guests in two sections of our ballroom. After the ceremony, while your guests are enjoying the cocktail hour, we will re-set the ceremony space and use the entire ballroom for the reception. There is a \$400 rental fee per section of our Ballroom for this service.

Our beautiful outdoor terrace or intimate garden are also available for your ceremony. There is a \$400 rental fee for this service and outdoor chairs would need to be rented at an additional charge. Please let us know if you will need additional set up items for your ceremony (stage, microphones, etc). Contact Catering Sales Manager for outdoor ceremony options.

Rehearsals

We will accommodate rehearsals on a space available basis. We will confirm the room and time no sooner than four weeks prior to the wedding date.

Menus

If you offer multiple entrée choices, you must provide place cards for your guests which indicate their selection and a list of how many entrée types per table. Children's Menus are available at \$16 per child.

We are pleased to offer you the opportunity to experience our Chef's unique food. Wedding menu tastings are complimentary for the bride, groom and up to two additional guests (with contracted \$7,500 minimum).

Final guest count, entrée break down, and payment are required 72 business hours prior to the wedding date.

You may supply a wedding cake from an outside licensed vendor or select one of our custom Baronette Renaissance Wedding cakes.

Meals Include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas.

All pricing is subject to 6% state sales tax and 22% taxable service charge.

Outside Food

Outside food and beverage is not allowed other than the exception of a Wedding Cake/Cupcakes. Please contact Catering Sales Manager for exceptions and note that if approved, charges will apply.

Outside Beverage

No outside beverage is allowed.

Vendors

We can offer you our preferred vendor list, or you may work with any licensed/insured vendor of your choice.

Vendor meals are \$49 per vendor and include non-alcoholic beverages.

Coat Check

Coat check services are available for a fee of \$100 per 100 guests.



for more information visit

renaissancehotels.com/weddings

Ballroom Minimums

There is a \$15,000 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Saturday. There is a \$7,500 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Friday or Sunday. The Baronette Renaissance off peak wedding season is January through April. Should you reserve the ballroom for your wedding during these months there may be additional incentives available. Peak dates will have higher minimums. Contact your Catering Sales Manager for more information. **2018 Minimums will increase by \$1,000

Ballroom Room Rental

\$800.00

Courtesy Hold, Contract and Deposit

It will be our pleasure to place a courtesy hold on your wedding date for a maximum of one week (7 days). Please request this of your Catering Sales Manager.

If you decided to host your wedding with the Baronette Renaissance, the contract will be due one weeks (7 days) from when it is sent to you along with an initial deposit. The initial, non-refundable deposit is \$1,500 and may be in the form of cash, check, or credit card.

