

weddings

BY RENAISSANCE® HOTELS

2017 Wedding Information Packet





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BY RENAISSANCE® HOTELS

OUR HOTEL

General Information

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.

PROPERTY SITE VISITS:

We encourage you to contact our Sales Office and schedule a site visit of our resort to personally view our exquisite ceremony locations and wedding reception options. It is our mission to help you discover something wonderfully new at our beautiful property!

MENU TASTING:

Once your event has been confirmed with a signed contract, we would be delighted to schedule a menu tasting. It is recommended that the tasting occur approximately 6-8 weeks prior to the wedding event to ensure seasonal items will be available for your special day. Wedding menu tastings are complimentary for a maximum of 6 guests and will be arranged during non-peak meal hours.

COURTESY WEDDING ROOM BLOCK:

We would be happy to provide a proposal for discounted room rates to accommodate any out of town wedding guests. The resort will hold a maximum of ten (10) guestrooms at your discounted room rate, once those rooms are filled we will provide an additional ten (10) rooms, based on availability. The discounted room block will be held for up to thirty (30) days prior to your scheduled event date, at which time all unreserved rooms will be released back into general inventory and the contract signer will not be held responsible for guestrooms not reserved. Larger room blocks can be negotiated with your Event Sales Manager.



OUR HOTEL

General Information Con't.

PARKING:

Self parking is complimentary to your guests. Valet parking is \$5.00 per day and \$20.00 overnight.

GIFT DELIVERIES:

Often groups will request personalized gift deliveries to guestrooms. We are happy to provide this service, however arrangements must be made in advance through your Event Sales Manager. This service is offered at a rate of \$5.00 per room, which will be charged to your master account. Distribution of gift bags to guests at check-in is offered at a rate of \$2.50 per gift bag, which will be charged to your master account.

GUEST COUNT

Your final guarantee of attendance is due 7 business days prior to the event. At that point, it may be possible to increase the guest count number but not decrease the number below your final guarantee. If guest count must be increased after the due date, you must contact your Event Sales Manager to confirm the new guaranteed attendance. If you exceed the final attendance guarantee, on the day of the event, food selections can not be guaranteed for the overage and appropriate charges will be incurred.

PRE-SELECTED CHOICE ENTREES:

For plated menus, you may offer your guests up to three (3) entrée options; for example, a beef, chicken or fish entrée. However, please keep in mind that these entrée selections cannot be changed at the event and there must be a place card, provided by you, for our wait staff to appropriately serve the meals. In addition, when pricing these menus, the highest priced entrée prevails for all entrée options.

VENDOR & CHILDREN MEALS:

A boxed meal offering of deli sandwich, chips, cookie and non-alcoholic beverage can be purchased for any vendor working during your special event for \$25.00++ per meal. Children's meals are also available for younger guests aged 5-12 for \$20.00++ per person; selections vary.

OPEN BAR GUIDELINES:

All bars available during any banquet function must not exceed a five (5) hour time frame. All bartenders are TIPS Certified and have the right to refuse service to any individual who cannot provide proper age identification or who appears to be intoxicated. Shots will not be served at banquet functions.

OUTSIDE CATERING:

Outside catering is prohibited. All food and beverage must be purchased through the resort. Any deviation of this must be pre-approved by the Director of Event Sales Management, Director of Food & Beverage and the General Manager.

PAYMENT SCHEDULE:

A non-refundable advance deposit will be required along with a signed contract to confirm the reservation. Advance deposit amount will be 20% of the total value of the event or \$1,500.00 (whichever is greater). Cash, personal check and credit cards are accepted as payment for the advance deposit. However, a valid credit card will also be required for final payment guarantee and any 'day of event' charges that may be incurred. Forty-five (45) days prior to the scheduled event date, 80% of estimated charges will be due. Advance deposit will be applied to your final balance. The final remaining balance is due seven (7) business days prior to the event. Cash or credit card are acceptable methods of payment for your final balance (no personal checks allowed).

SERVICE CHARGE AND SALES TAX:

A taxable service charge (currently 24%) and applicable state sales tax (currently 6.5%) will be added to all charges including food, beverage, audio-visual, destination services, etc. Service charge and state sales tax are subject to change without notice.

VENDORS:

Vendors hired by the group to provide services for the event must be appropriately licensed, insured and approved by Renaissance World Golf Village Resort prior to the scheduled event. All vendors must carry a MINIMUM of \$1,000,000 general liability insurance.



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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 free to consult with us to make the perfect match.

OUR HOTEL

Preferred Vendor

YOU'RE NOT ALONE!

As your partner, we want to insure the success of your wedding event. Therefore, we will gladly enlist the expertise of our Destination Services Team at Corporate 1 Events to be at your service for any special details you require. Everything from specialty décor and linen to customized welcome gifts and personalized key cards to custom branding – challenge them, they do not know the word 'no' which is why they are the best the industry can provide – and they are yours!!

CORPORATE1EVENTS



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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

The Renaissance World Golf Village Resort & Convention Center offers an on-site wedding ceremony package when combined with a wedding reception package. From beautiful banquet rooms to our inspiring outdoor setting, this is the perfect wedding destination.

WEDDING CEREMONY PACKAGE INCLUDES:
Breathtaking Outdoor or Beautiful Indoor Settings
Wedding Ceremony Rehearsal Space
White Wedding Ceremony Chairs
Ceremony Plant Package
Private Bridal "Hideaway"
Inclement Weather Back Up (if necessary)
\$1,200.00++

++ Indicates an additional 24% Service Charge & 6.5% Sales Tax. All pricing is subject to change without prior notice.



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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.

WEDDING RECEPTION PACKAGE INCLUDES:

- Cocktail Hour Hors d'oeuvres
- Cocktail Hour event space
- Wedding Reception event space
- Private Menu Tasting
- Resort Floor Length Table Linens and Napkins
- Elevated Sweetheart Table
- Parquet Dance Floor
- Votive Candles for dining tables
- Table Numbers
- Cake Cutting Service
- Bartender Fees
- Chef's Fees
- Complimentary Self-Parking for your guests



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PLATED DINNER PACKAGES

RUBY PACKAGE

\$45.00++ per person

Includes room rental, standard hotel linen, parquet dancefloor, cake cutting service, bartender & Chef fees (if applicable)

PASSED HORS D'OEUVRES

Choose from three of the following:

~Served during your cocktail hour~

Beef Wellington

Vegetable Spring Roll, Sweet Chili Dipping Sauce

Wild Mushroom Tart

Caprese Salad Brochettes

Lemongrass Chicken Sate, Peanut Dipping Sauce

SALAD

Choose from one of the following:

Bibb Lettuce, Dried Cranberries, Gorgonzola, Scallions,

Shallot Vinaigrette

Spinach Salad, Candied Pecans, Strawberries, Maple Sherry Dressing

Chop Salad, Farm Fresh Tomatoes, Cucumbers, Shredded Carrots

Buttermilk Ranch or Balsamic Vinaigrette Dressing

ENTRÉE

Choose from one of the following:

Crispy Salmon Provencal
Saffron Lemon Couscous, Haricot Vert

Seared Jones Farms All-Natural Boneless, Skinless Chicken Breast
Lemon Parsley Sauce
Fingerling Potatoes, Steamed Asparagus

White Marble Farms Pork Filet
Prosciutto, Sage, Chianti Sauce
Potato Fritto, Roasted Brussel Sprouts

Chef's Vegetarian Special
Green Vegetable Risotto
Kale, Zucchini, Roasted Seasonal Vegetables

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SAPPHIRE PACKAGE

\$55.00++ per person

Includes room rental, standard hotel linen, parquet dancefloor, cake cutting service, bartender & Chef fees (if applicable)

PASSED HORS D'OEUVRES

Choose from three of the following:

~Served during your cocktail hour~

Beef Tenderloin on Parmesan Crostini, Arugula Pesto

Vegetable Spring Roll, Sweet Chili Dipping Sauce

Mushroom Tart

Caprese Salad Brochettes

Lemongrass Chicken Sate, Peanut Dipping Sauce

SALAD

Choose from one of the following:

Bibb Lettuce, Dried Cranberries, Gorgonzola, Scallions,

Shallot Vinaigrette

Spinach Salad, Candied Pecans, Strawberries, Maple Sherry Dressing

Chop Salad, Farm Fresh Tomatoes, Cucumbers, Shredded Carrots

Buttermilk Ranch or Balsamic Vinaigrette Dressing

ENTRÉE

Choose from two of the following:

Braised Short Rib, Cabernet Sauce

Garlic Mashed Potato

Broccolini

Seared Snapper

Cipinno Sauce

Rice Pilaf, Baby Carrots

Seared All Natural Chicken Breast

Mushroom Madeira Sauce

Roasted Orzo, Asparagus

Chef's Vegetarian Special

Grilled Squash, Curried Vegetables

Jade Rice, Lentils

PRE-SELECTED ENTRÉE OPTIONS

Grilled Filet of Beef

Roasted Cipolini Onion, Chianti Glaze

Parmesan Potato Gratin, Asparagus

Local Fish, Beurre Blanc

Dijon Lemon Marinade, Truffled Cauliflower Puree

Chef's Vegetarian Special

Spinach Risotto

Eggplant Cannelloni, Smoked Tomato

Sauce

DUAL ENTRÉE OPTION

Grilled Filet of Beef and Crab Cake

Parsley Burro Risotto, Baby Zucchini

DIAMOND PACKAGE

\$85.00++ per person

Includes room rental, standard hotel linen, parquet dancefloor, cake cutting service, bartender & Chef fees (if applicable)

CHEF'S HORS D'OEUVRES BAR

~Service during your cocktail hour~

Choose three of the following:

Seared Tuna, Wonton Crisp, Lemon Aioli

Rosemary Seared Beef Tenderloin Kebob

BBQ Pork, Corn Cake Fritter

Blackened Shrimp & Grits

SALAD

Choose from one of the following:

Strawberry and Arugula Salad, Goat Cheese, Bermuda Onion and Balsamic Dressing

Artisan Romaine, Roasted Asparagus, Prosciutto, Champagne Vinaigrette

Fried Green Tomato Caesar Salad

LATE NIGHT SNACK STATION

Housemade Potato Chip Bar, Assorted Dips

Pistachio, Chocolate Macaroons

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DINNER BUFFET / STATIONS PACKAGES

RUBY PACKAGE

\$51.00++ per person

Includes room rental, standard hotel linen, parquet dancefloor, cake cutting service, bartender & Chef fees (if applicable)

PASSED HORS D'OEUVRES

~Service during your cocktail hour~

Lemongrass Chicken Sate, Peanut Dipping Sauce

Caprese Salad Brouchettes

Beef Wellington

Vegetable Spring Rolls

SALADS

Mediterranean Pasta Salad tossed with Feta, Kalamata Olives, Tomatoes, Oregano Dressing

Chopped Salad with Candied Pecans, Cranberries, Cucumbers, Tomatoes, Bacon, Blue Cheese Vinaigrette

Grilled Vegetable Salad, Sun Dried Tomato and Feta

ENTREES

Seared Orange Pepper Mahi-Mahi, Mango Salsa
Grilled Flank Steak, Brandied Mushroom Sauce
Sautéed Chicken Breast, Lemon Parsley Sauce

Chef's Selection of Appropriate Starch
Local, Seasonal Farm Fresh Vegetables

Chef's selection of appropriate starch and vegetables served with all dinner buffets.

++ Indicates an additional 24% Service Charge & 6.5% Sales Tax. All pricing is subject to change without prior notice.



DINNER BUFFET / STATIONS PACKAGES CON'T.

SAPPHIRE PACKAGE

\$60.00++ per person

Includes room rental, standard hotel linen, parquet dancefloor, cake cutting service, bartender & Chef fees (if applicable)

PASSED HORS D'OEUVRES

Choose from three of the following:

~Service during your cocktail hour~

Beef Tenderloin on Parmesan Crostini, Arugula Pesto

Shrimp Spring Roll, Sweet Chili Dipping Sauce

Lemongrass Chicken Sate, Peanut Dipping Sauce

Wild Mushroom Tart

SALADS

Tuscan Caprese

Fresh Mozzarella, Roasted Asparagus & Tomato, White Beans, Fresh Herbs

Kalamata Vinaigrette

Romaine, Grilled Onions, Cucumber, Feta, Artichoke, Lemon Dressing

ENTREES

Grilled Flank Steak, Mushroom Jus

Mango & Brown Sugar Glazed Pork Loin

Honey Ginger Salmon

Gruyere Risotto

Roasted Cauliflower and Baby Peppers

DIAMOND PACKAGE

\$81.00++ per person

Includes room rental, standard hotel linen, parquet dancefloor, cake cutting service, bartender & Chef fees (if applicable)

PASSED HORS D'OEUVRES

~Service during your cocktail hour~

Beef Carpaccio, Arugula Pesto

Truffled Potato

Tuna Tartar, Wonton Crisps, Wasabi Crème Fraiche

Breaded Artichoke Hearts

Salad Station

Quinoa Salad, Shaved Brussel Sprouts, Meyer Lemon Vinaigrette

Greek Salad

Heirloom Tomato Caprese Salad

Market Selection of Fresh & Lightly Grilled Vegetable Display

Shrimp Cocktail Station

Chilled Mayport Shrimp, Traditional Cocktail Sauce

Fresh Cut Lemons

Entrée Station

Local Fish Provençal, Olives, Tomato Relish

Seared Chicken Saltimbocca

Local Seasonal Vegetables, Roasted Potato Medley

Carving Station

Coffee Rubbed Ribeye, Horseradish Jus

Pasta Station

Penne, Tortellini, Mushrooms, Sundried Tomatoes, Garlic,

Spinach, Parmesan, Basil Leaves

Pomodoro and Alfredo Sauces

Late Night Snack Station

Housemade Parmesan Potato Chips

Chef's Slider Assortment

Chocolate Covered Popcorn

Chef's selection of appropriate starch and vegetables served with all dinner buffets.

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LATE NIGHT RECEPTION ENHANCEMENTS

While you and your guests are dancing the night away, offer one of our late night enhancements as a quick 'pick me up'!

SALTY & SWEET

Warm, Soft Pretzels with Mustard Variety
Fresh Baked Chocolate Chip Cookies
\$10.00++ per person

CHIPS & CHOCOLATE

Housemade Parmesan Potato Chips,
French Onion Dip
Chocolate Brownie Bites
\$10.00++ per person

NACHO BAR

Tortilla Chips,
Chili Con Queso, Seasoned Pulled Chicken,
Jalapeno, Guacamole,
Salsa Fresca and Chipotle Sour Cream
\$12.00++ per person

++ Indicates an additional 24% Service Charge & 6.5% Sales Tax. All pricing is subject to change without prior notice.
Price listed is per person and for 1 ½ hours of service.
Minimum of 25 guests is required



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BEVERAGES

CONSUMPTION BAR

Premium Well Brands

Svedka Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Whiskey, Seagraoms' VO, Dewar's Scotch
\$6.50 per drink

House Wines: White Zinfandel, Chardonnay, Merlot
\$6.50 per drink

Soft Drinks:

Assorted Coke Products
\$3.00 each

Beer:

Budweiser, Bud Light, Michelob Ultra, Yuengling, O'Douls NA, Amstel Light, Heineken, Heineken Light, Sierra Nevada Pale Ale, Corona, Corona Light, Stella Artois, Samuel Adams
\$5.00 each

**WINE BY THE BOTTLE AND UPGRADED LIQUOR OPTIONS ARE AVAILABLE UPON REQUEST

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BEVERAGES CON'T.

SPONSORED HOURLY BARS

Beer & Wine

Budweiser, Bud Light, Michelob Ultra, Yuengling, O'Douls NA
Amstel Light, Heineken, Heineken Light, Sierra Nevada Pale Ale,
Corona, Corona Light, Stella Artois, Samuel Adams

House Wines: White Zinfandel, Chardonnay & Merlot

\$31.00++ per person / 4 hour bar

\$35.00++ per person / 5 hour bar

Premium Well Brands

Svedka Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila,
Jim Beam Whiskey, Seagraoms' VO, Dewar's Scotch

House Wines: White Zinfandel, Chardonnay, Merlot

\$40.00++ per person / 4 hour bar

\$45.00++ per person / 5 hour bar

Super Premium Brands

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum,
Jose Cuervo Tequila, Jack Daniel's Whiskey, Crown Royal, Johnnie
Walker Red Scotch

Redwood Creek Vineyard Wines

\$45.00++ per person / 4 hour bar

\$49.00++ per person / 5 hour bar

Ultra Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum,
Patron Silver Tequila, Knob Creek Whiskey, Crown Royal Reserve,
Johnnie Walker Black Scotch

Rodney Strong Vineyard Wines

\$50.00++ per person / 4 hour bar

\$55.00++ per person / 5 hour bar

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WHITE WINES & CHAMPAGNE

Pinot Grigio:

Alta Luna, Adige Valley, Italy - \$32.00++ per bottle

Sauvignon Blanc:

Casa Lapostolle, Raphel Valley, Chile - \$32.00++ per bottle

Kim Crawford, New Zealand - \$42.00++ per bottle

Chardonnay:

BV Century Cellars, California - \$27.00++ per bottle

Rodney Strong, Sonoma - \$36.00++ per bottle

Kim Crawford, Unoaked - \$42.00++ per bottle

Newton Red Label, Napa Valley - \$45.00++ per bottle

Sparkling:

"House" Champagne - \$26.00++ per bottle

Mumm Cuvee, California - \$52.00++ per bottle

Lunetta Prosecco, Italy - \$42.00++ per bottle

White Zinfandel:

Beringer White Zinfandel - \$26.00++ per bottle

Additional wines available upon request.

++ Indicates an additional 24% Service Charge & 6.5% Sales Tax.
All pricing is subject to change without prior notice.

WINE

RED WINES

Pinot Noir:

BV Coastal Estates, California - \$27.00++ per bottle

Alta Luna, Adige Valley, Tentino, Italy - \$32.00++ per bottle

Mark West, Appellation, California - \$36.00++ per bottle

Wild Horse, Central Coast, California - \$47.00++ per bottle

Cabernet Sauvignon:

Rodney Strong, Sonoma - \$37.00++ per bottle

Beringer, Knights Valley - \$59.00++ per bottle

Franciscan, Napa Valley - \$59.00++ per bottle

Newton, Napa, California - \$63.00++ per bottle

Jordan - \$115.00++ per bottle

Nickel and Nickel - \$147.00++ per bottle

Merlot:

BV Century Cellars, California - \$27.00++ per bottle

Rodney Strong, Sonoma, California - \$37.00++ per bottle

Duck Horn "Decoy", Napa, California - \$53.00++ per bottle

Chianti:

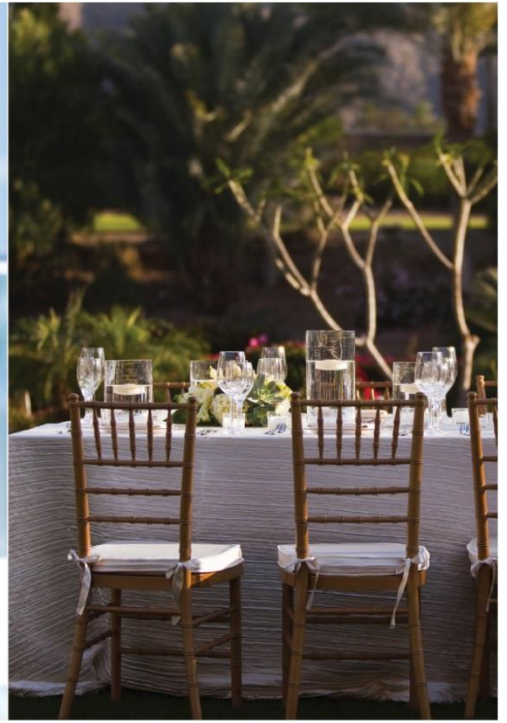
Ruffino "Reserva" Chianti Classico, Italy - \$65.00++ per bottle

Malbec:

Diseno, Argentina - \$32.00++ per bottle

Zinfandel:

Ravenswood, California - \$44.00++ per bottle



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FAREWELL

Rejuvenation Breakfast

Fresh, Seasonal Fruit Display
 Fresh Fruit Smoothies
 Hot Ham, Egg & Cheese Breakfast Croissant
 Chef's Breakfast Bakeries

Orange Juice & Infused Water Station
 Coffee, Decaf & Tea

\$22.00++ per person

Late Morning Breakfast Buffet

Fresh, Seasonal Fruit Display
 Yogurt & Granola
 Variety of Muffins with Butter, Honey, Jams & Preserves
 Scrambled Eggs
 Bacon & Sausage
 Home Fried Potatoes

Orange, Apple & Cranberry Juices
 Coffee, Decaf & Tea

\$30.00++ per person

"Just Married" Farewell Brunch

Fresh, Seasonal Fruit Display
 Smoked Salmon Display with Mini Bagels, Cream Cheese & Capers
 Build Your Own Greek Yogurt Parfait

Chef Attended Omelet Station
 French Toast, Maple Syrup
 Smoked Bacon and Sausage Links
 Breakfast Potatoes with Peppers and Onions

Penne Pasta, Grilled Chicken, Vodka Sauce
 Grilled Vegetables

Assorted Breakfast Breads, Eclairs, Cream Puffs,
 Cinnamon Buns, Apple Tarts, Chocolate Mousse Crunch Bar

\$40.00++ per person

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