

# weddings

BY RENAISSANCE® HOTELS



# weddings

BY RENAISSANCE® HOTELS



OUR HOTEL	Pg 3
REHEARSAL DINNER	Pg 6
CEREMONY	Pg 8
RECEPTION	Pg 9
SIGNATURE DETAILS	Pg 10



# weddings

BY RENAISSANCE® HOTELS

## 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

As part of the wedding package, complimentary self-parking is available. Valet parking is available for \$10.00 per car. Parking charges may be added to the master account if desired.

#### 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 applicable state 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.

#### 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 for availability.





# weddings

BY RENAISSANCE® HOTELS

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 Vendors

#### COORDINATORS

Gala Productions  
Stacey Parker  
225.439.6502  
[www.imaginegala.com](http://www.imaginegala.com)

Allie Wester  
Weddings by Allie  
225.485.7340  
[www.weddingsbyallie.com](http://www.weddingsbyallie.com)

#### BAKERIES

Ambrosia Bakery  
225.763.6489  
[www.ambrosiabakery.com](http://www.ambrosiabakery.com)

Sweet Impressions  
(225) 261-3201  
[www.sweetimpressionscakes.com](http://www.sweetimpressionscakes.com)



# weddings

BY RENAISSANCE® HOTELS

---

## Preferred Vendors continued

### PHOTOGRAPHERS

Jenn Ocken Photography  
225.590.3731  
[jenn.ockenphotography.com](http://jenn.ockenphotography.com)

Eye Wander Photo  
Aaron Hogan  
225.772.4051

### LIMOUSINE SERVICES

Limousine Livery  
(225) 261-8777  
[www.limolivery.com/baton-rouge](http://www.limolivery.com/baton-rouge)

### FLOWERS

Billy Heroman's  
225.272.7673  
[www.billyheromans.com](http://www.billyheromans.com)

Lance Hayes  
225.926.4700  
[www.lancehayesflowers.com](http://www.lancehayesflowers.com)

Fleur Du Jour, L.L.C.  
225.334.9300  
[www.fleurdujourla.com](http://www.fleurdujourla.com)

### MUSICIANS

Green Frog Productions  
225.806.3764  
[www.greenfrogmusic.com](http://www.greenfrogmusic.com)

### DJ'S

Premier Sound Services  
225.769.3529  
[www.psssound.com](http://www.psssound.com)

X-Pert D.J. Services  
225.296.0123  
[www.xpertdj.com](http://www.xpertdj.com)





# weddings

BY RENAISSANCE® HOTELS

## 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!

### TALLULAH RESTAURANT

Treat your guests to dinner in our unique full-service restaurant, reservations can accommodate parties up to 20 guests

### TERRACE

Featuring an infinity water feature, which creates a relaxed setting to dine with your guests outdoors

### BIENVENUE ROOM

One of many banquet spaces, featuring a large window which will seat up to 70 guests



---

## REHEARSAL DINNER

---

### ***Spinach Salad***

Baby spinach salad with fresh strawberries, toasted almonds, and Steen's cane syrup gorgonzola vinaigrette

### ***Tenderloin of Beef with BBQ Shrimp***

Seasoned and seared, accompanied with BBQ gulf shrimp roasted potatoes and grilled asparagus

### ***Chocolate Mousse Martinis***

Homemade chocolate mousse accompanied with gourmet chocolate pieces And a mint sprig

### ***Wine Service with Dinner***

***Served with artisan rolls and butter and coffee and tea service***

**\$64.00 per person**

Please see your Wedding Specialist to Customize Menus

---

Please add 22% taxable Service Charge & 11% Sales Tax to all prices.  
All pricing is subject to change without prior notice.  
5/2013





# weddings

BY RENAISSANCE® HOTELS

## CEREMONY

---

### 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.

The jewel-toned colors in our ballrooms offer a striking backdrop as you become husband and wife. With 12,000 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.





# weddings

BY RENAISSANCE® HOTELS

## 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 in all Wedding Packages :

- Wedding Planner Software
- Silk Orchid Centerpiece, Votive Candles and Mirror Tile
- White or Ivory Table Linens and Napkins
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service
- Champagne or Sparkling Cider Toast Bridal Party
- Customized Signature Cocktail or Mocktail
- Elegant Cherry Wood Dance Floor
- Custom Staging for Entertainment
- Self-Parking for the Wedding Guests
- Suite Accommodation for the Bride and Groom
- Including Champagne and Strawberries Delivered Wedding Night
- Special Room Rates for Wedding Guests



# weddings

BY RENAISSANCE® HOTELS

## 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.

## RENAISSANCE WEDDING RECEPTION

---

### Renaissance Reception Menu

#### Cocktail Pre-Reception

Open Call Brand Bar  
Butler Passed Hors d'oeuvres & Champagne  
Cold Display

#### Wedding Reception

Open Call Brand Bar  
(3 hours including pre-reception)

Choose from the following:

- Cold Hors d'oeuvres
- Hot Hors d'oeuvres
- Cold Display
- Carving Stations
- Louisiana Specialties

## Reception Menu

### DISPLAYS ~ Select Two

An Elaborate Display of International and Domestic Cheeses  
Garnished with Fresh Fruit, Presented Market Style with Crispy Flat  
Breads and Artisan Breadsticks

Assorted Grilled Vegetable Display with Fresh Herb Dip  
and Hummus with Pita Chips

Assorted Smoked and Cured Salami, Grilled and Roasted Vegetables,  
Imported Olives and a Parmigiano-Reggiano Wedge

### CARVING STATION\*\* – SELECT ONE

Carving Stations Served with Artisan Rolls

- Baron of Beef ~ Au Jus and Horseradish Cream Sauce
- Roasted Turkey ~ Mango Chutney, Sea Salt Mayonnaise
- Bone-in Ham ~ Bourbon-Maple Glaze, Cheddar Biscuits, Cranberry Sauce Mayo

### LOCAL FARE – SELECT ONE or TWO (based on Package)

Chicken and Sausage Pastalaya or Jambalya  
Seafood Etouffee with Louisiana Popcorn Rice  
Creamy Seafood Pasta  
Dirty Rice

### COLD HORS D'OEUVRES

Chicken Salad with Cranberries on Belgian Endive  
Smoked Salmon Mousse Crostini  
Mini Muffaletta's  
Prosciutto Wrapped Melon  
Gruyere Cheese Puffs  
Ahi Tuna Tartar on Crispy Wonton  
Grilled Fruit wrapped in Prosciutto  
Assorted Bruschetta  
Deviled Eggs  
Roast Beef on Crostini with Horseradish Cream  
Cream Cheese Spinach Dip  
Chilled Shrimp Dip  
Mini Croissant Sandwiches

### HOT HORS D'OEUVRES

Spinach and Tasso Baked Oysters  
Pecan Crusted Chicken Strips with Creole Honey Mustard  
Fried Catfish Strips with Cajun Sauce  
Toasted Duck Ravioli  
Smoked Sausage Brochette  
Andouille and Creole Honey Mustard Puffs  
Petite Quiches  
Fried Artichoke with Lemon Aioli  
Vegetable Spring Rolls with Spicy Peanut Sauce  
Pork and Vegetable Pot Stickers with Sweet and Spicy Sauce  
Spanakopita  
Chicken or Beef Brochettes  
Miniature Crawfish Pies with Remoulade Sauce  
Brie and Raspberry in Puffed Pastry  
Creamy Spinach and Artichoke Dip with Toast Points  
Crab Mornay Dip  
Queso Dip

### Three Hour Open Call Brand Bar

Bar Includes Call Brands of Liquor, House Wines,  
Domestic and Imported Beers, Champagne, Soft Drinks and Bottled Water

All prices are per person and will be charged based on the  
Guaranteed guest count of adults over 21 years of age.

### CALL BRANDS INCLUDE:

Absolut, Bacardi Superior, Captain Morgan, Tanqueray,  
Johnnie Walker Red Label, Maker's Mark, Jack Daniels,  
Seagram's VO, 1800 Silver Tequila, Courvoisier VS

Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light,  
Amstel Light, Heineken, Corona, Samuel Adams Boston Lager,  
Samuel Adams Seasonals, Sierra Nevada Pale Ale,  
Regional/Craft Selection, Stella Artois, Blue Moon,  
New Belgium Fat Tire

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio,  
White Zinfandel, Champagne

### Package Pricing

#### Package #1 – 15 pieces per person

- (3) Displays, (3) Cold Hors d'oeuvres, (7) Hot Hors d'oeuvres
- (1) Carving, (1) Local Fare (one selection)

**\$73++ per person**

#### Package #2 – 20 pieces per person

- (3) Displays, (4) Cold Hors d'oeuvres, (8) Hot Hors d'oeuvres
- (1) Carving, (1) Local Fare (one selection)
- (3) Butler Passed Hors d'oeuvres

**\$89++ per person**

#### Package #3 – 25 pieces per person

- (3) Displays, (5) Cold Hors d'oeuvres, (11) Hot Hors d'oeuvres
- (1) Carving, (2) Local Fare (two selections)
- (3) Butler Passed Hors d'oeuvres

**\$99++ per person**

\*\* Chef attendant required - \$100.00 per Chef

(1) Chef attendant can serve up to 50 Guests

\*\* Bar attendant required - \$100.00 per bartender

(2) Bar attendant can serve up to 50 guests

Please add 22% taxable Service Charge & 11% Sales Tax to all prices.

All pricing is subject to change without prior notice.

5/2013





# weddings

BY RENAISSANCE® HOTELS

## RECEPTION MENU ENHANCEMENTS

### Enhancements

Wine & Champagne Service During Dinner \$7 per person  
 House Wine \$25.00 Per Bottle  
 House Champagne \$30.00 Per Bottle  
 Non-Alcoholic Fruit Punch \$25.00 Per Gallon  
 Champagne Punch Bowl \$45.00 Per Gallon  
 Upgrade from Call to Premium \$7 per person  
 Add one (1) Hour Call Bar \$6 per person / hour  
 Add Martini Bar \$12 per person\*\*

Add Dessert \$5 per person  
 Add Specialty Coffee Station \$7 per person  
 Add Deluxe Dessert Display \$12 per person  
 Add Intermezzo \$4 per person

### Add a Carving Station\*\*

Tenderloin of Beef \$15 per person  
 Strip Loin of Beef \$10 per person  
 Smoked Prime Rib of Beef \$10 per person  
 Leg of Lamb \$12 per person  
 Pork Loin \$8 per person  
 Bourbon Ham \$6 per person  
 Roasted Turkey \$7 per person

Carving Stations Served with Artisan Rolls & Appropriate Condiments

## RECEPTION MENU ENHANCEMENTS

---

### **Mashed Potato Martini Bar\*\***

Mashed Yukon Gold Potatoes and Mashed Sweet Potatoes  
Roasted Vegetables, Sautéed Mushrooms, Scallions, Bacon,  
Cheese, Sour Cream, Butter, Pecans, Mini Marshmallows  
And Maple Syrup

\$10 per person

### **Pasta Station\***

Choose Two Types of Pasta: Bowtie, Penne or Gnocchi

Choose Two Types of Sauce: Marinara, Alfredo or Basil Pesto

Accompaniments: Broccoli Florets, Roasted Bell Peppers,  
Mushrooms, Artichokes, Red Pepper Flakes, Fresh Parmesan,  
Chicken, Italian Sausage and Roasted Vegetables

\$12 per person

Add: Small Shrimp, Scallops, Crab

\$5 per person additional

### **Risotto Martini Station\*\***

Smoked Chicken and Mushroom and Parmesan Risotto  
Accompaniments: Freshly Prepared Rock Shrimp Scampi and Wild  
Mushrooms, Crispy Pancetta, Pesto, Sun-Dried Tomatoes, Crème  
Fraiche, Scallions and Parmigiano-Reggiano

\$11.00 per person

### **Shrimp and Grits Station\***

Sautéed Spicy Gulf Shrimp with House Made Cheesy Grits

\$12 per person

### **Polenta Station\***

Grilled Polenta Squares with Wild Mushrooms, Oven Roasted  
Balsamic Onions and Fontina Cheese

\$10 per person

---

\* Chef attendant is optional - \$100.00 per Chef

\*\* Chef attendant required- \$100.00 per Chef

(1) Chef attendants can serve up to 50 Guests

Please add 22% taxable Service Charge & 11% Sales Tax to all prices.

All pricing is subject to change without prior notice.

5/2013



# weddings

BY RENAISSANCE® HOTELS

## PLATED DINNER RECEPTION

### Cocktail Hour

Three Hour Open Call Brand Bar (Including Cocktail Hour)  
Butler Passed Hors d'oeuvres (4 pieces per person)  
Display

### Display- Select One

An Elaborate Display of International and Domestic Cheeses  
Garnished with Fresh Fruit, Presented Market Style with Crispy Flat Breads and Artisan Breadsticks

Assorted Grilled Vegetable Display with Fresh Herb Dip  
and Hummus with Pita Chips

Assorted Smoked and Cured Salami, Grilled and Roasted Vegetables,  
Imported Olives and a Parmigiano-Reggiano Wedge

### Cold Hors D'oeuvres – Select two

Chicken Salad with Cranberries on Belgian Endive  
Smoked Salmon Mousse Crostini  
Mini Muffaletta's  
Prosciutto Wrapped Melon  
Gruyere Cheese Puffs  
Ahi Tuna Tartar on Crispy Wonton  
Grilled Fruit wrapped in Prosciutto  
Assorted Bruschetta

### Hot Hors D'oeuvres – Select two

Andouille and Creole Honey Mustard Puffs  
Vegetable Spring Rolls with Spicy Peanut Sauce  
Pork and Vegetable Pot Stickers with Sweet and Spicy Sauce  
Spanakopita  
Chicken or Beef Brochettes  
Miniature Crawfish Pies with Remoulade Sauce  
Brie and Raspberry in Puffed Pastry

\* Pricing Based on 3 Hours for the Reception & Dinner



## Wedding Plated Dinners

### Dinner

#### SALADS - SELECT ONE

##### Garden Greens

Mixed Greens, Julienne of Vegetables, Cherry Tomatoes and Shaved Cucumbers, Ranch Dressing and Balsamic Vinaigrette

##### Greek Salad

Crisp Romaine Lettuce, Feta Cheese, Tomato, Kalamata Olives, Artisan Breadsticks, Mediterranean Vinaigrette

##### Spinach Salad

Baby Spinach salad with Fresh Strawberries, Toasted Almonds, and Steen's cane syrup gorgonzola vinaigrette

##### Caprese \*adds \$3.00 per person

Buffalo Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic Drizzle

#### DUET ENTRÉE OPTIONS

##### Chicken and Tenderloin

Grilled Herb Chicken Breast and Sliced Tenderloin of Beef, Cracked Black Pepper Cabernet Demi  
Roasted Potatoes and Fresh Seasonal Vegetables  
\$95.00 per person

##### Filet Mignon and Jumbo Crab Cake

Creole Mustard  
Whole Grain Rice Pilaf and Fresh Seasonal Vegetables  
\$105.00 per person

#### SINGLE ENTRÉE OPTIONS

##### Pecan Chevre Stuffed Chicken Breast

Pecan and Chevre Stuffed Sautéed Chicken Breast, Madeira Jus  
Whole Grain Rice Pilaf and Fresh Seasonal Vegetables  
\$79.00 per person

##### Dijon Mustard Crusted Pork Loin

Dijon Mustard Crusted Pork Loin, Herb Jus  
Sour Cream-Chive Mashed Potatoes and Fresh Seasonal Vegetables  
\$80.00 per person

##### Chicken Oscar

Baked Chicken with Smoked Tomato Hollandaise, Lump Crab Meat, Asparagus with Fingerling Potatoes and Fresh Seasonal Vegetables  
\$84.00 per person

##### Pan-Seared Salmon

Pan-Seared Salmon, Pistachio Vinaigrette  
Jasmine Rice and Fresh Seasonal Vegetables  
\$80.00 per person

##### Sea Bass

Pan seared with roasted garlic, tomato-caper salsa, fried fingerlings and seasonal vegetables  
\$90.00 per person

##### Pepper Crusted Filet Mignon

Finished with Béarnaise Sauce, Served with Gorgonzola  
Roasted Potatoes, Fresh Seasonal Vegetables  
\$94.00 per person

Dinners are served with Artisan rolls and Coffee Service.  
Please add 22% taxable Service Charge & 11% Sales Tax to all prices listed  
All pricing is subject to change without prior notice.  
5/2013



# weddings

BY RENAISSANCE® HOTELS

## Wedding Buffet Dinner

### This package consists of the following:

- Three Hour Open Call Brand Bar (Including the Cocktail Hour)
- Cold Display at Cocktail Hour
- Butler Passed Hors d'oeuvres during the Cocktail Hour
- Elegant Dinner Buffet
- Champagne or Non-Alcoholic Sparkling Cider for Toast

### Cocktail Hour ( approximately 45 minutes)

#### DISPLAYS ~ Select One

An Elaborate Display of International and Domestic Cheeses Garnished with Fresh Fruit, Presented Market Style with Crispy Flat Breads and Artisan Breadsticks

Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips

Assorted Smoked and Cured Salami, Grilled and Roasted Vegetables, Imported Olives and a Parmigiano-Reggiano Wedge

## RECEPTION BUFFET DINNERS

### Cold Hors D'oeuvres – Select two

- Chicken Salad with Cranberries & Apricots on Belgian Endive
- Smoked Salmon Mousse Crostini
- Mini Muffaletta's
- Prosciutto Wrapped Melon
- Gruyere Cheese Puffs
- Ahi Tuna Tartar on Crispy Wonton
- Grilled Fruit wrapped in Prosciutto
- Assorted Bruschetta

### Hot Hors D'oeuvres – Select two

- Andouille Puff Served with Honey Creole Mustard
- Vegetable Spring Rolls with Spicy Peanut Sauce
- Pork and Vegetable Pot Stickers
- Spanakopita
- Chicken or Beef Brochettes
- Miniature Crawfish Pies
- Brie and Raspberry in Puffed Pastry



## RECEPTION BUFFET DINNER

---

### Dinner Buffet Selection

#### SOUPS/SALADS - SELECT TWO

Crab and Roasted Corn Chowder  
Tuscan White Bean Soup  
Crawfish Bisque  
Loaded Potato Soup  
Roasted Vegetable Couscous  
Seasonal Fresh Fruit  
Marinated Mushrooms  
Black Bean and Rice Salad  
Grilled Asparagus with Roasted Pepper  
Pasta Salad with Sun-Dried Tomatoes, Smoked Mozzarella and Fresh Basil  
Broccoli Slaw

#### GREEN SALADS - SELECT ONE

Tossed Field Greens with Vine Ripened Tomatoes  
Caesar Salad of Romaine Lettuce with Olives, Shaved Parmesan Cheese and Artisan Bread Sticks, Creamy Caesar Dressing  
Mixed Greens with Avocado, Red Onion, Mandarin Oranges, Vinaigrette Dressing  
Artisan Greens, Haricot Vert, Olives, Lemon and Olive Oil  
Caprese Salad  
Fennel, Fresh Orange and Grapefruit Arugula Salad  
Baby Spinach salad with Fresh Strawberries, Toasted Almonds, and Steen's cane syrup gorgonzola vinaigrette

#### Enhancements

Wine & Champagne Service During Dinner \$7 per person  
House Wine \$28.00 Per Bottle  
House Champagne \$30.00 Per Bottle  
Non-Alcoholic Fruit Punch \$25.00 Per Gallon  
Champagne Punch Bowl \$45.00 Per Gallon  
Additional hour for Call bar \$6 per person  
Add Dessert \$5 per person  
Add Specialty Coffee Station \$7 per person  
Add Deluxe Dessert Display \$12 per person

#### ENTRÉES - SELECT THREE

Pan Roasted Filet of Salmon, Olive Oil, Lime, Cilantro, Pepper & Onion  
Baked Spiced Tilapia with Grilled Pineapple  
Blackened Gulf Fish with Chimichurri Sauce  
Seafood Etouffee Served with Rice  
Seafood Fettuccini  
Chicken and Andouille Gumbo  
Chicken and Sausage Pastalaya  
Grilled Chicken Breast Saltimbocca  
Herb Grilled Chicken with Pancetta & Roasted Tomato Sauce  
Bistecca alla Fiorentina  
Slow Roasted Beef Brisket  
Pork Tenderloin, Apple Cider jus

#### ACCOMPANIMENTS - SELECT THREE

Gorgonzola Roasted Potatoes  
Pasta Florentine  
Roasted Asparagus  
Mashed Red Bliss Potatoes  
Dauphin Oise Potatoes  
Market Fresh Vegetables  
Roasted Asparagus  
French Green Beans  
Whole Grain Rice Pilaf  
Wild Mushroom Risotto  
Mashed Sweet Potatoes

#### WEDDING CAKE (provided by client)

Served as Dessert  
Complimentary Cake Cutting Service

Freshly Baked Artisan Dinner Rolls  
Coffee Service

Champagne or Sparking Cider Toast for Bridal Party

\$96.00 per person

---

Buffet based on one hour of service\*

Please add 22% taxable Service Charge and 11% Sales tax to all prices.

All pricing is subject to change without prior notice.

5/2013





# weddings

BY RENAISSANCE® HOTELS

## RECEPTION BAR

---

### HOST BAR

Call Brands \$7.00  
Premium Brands \$9.00  
Wine by the Glass \$7.00  
2nd Tier Wine by the Glass \$8.00  
Domestic Beer \$4.00  
Imported Beer \$5.00  
Non-Alcoholic Beer \$4.00  
Cordials \$9.00  
Cognacs \$9.00  
Mineral Water \$3.00  
Soft Drink \$3.00

22% taxable Service Charge and 11% Sales tax are applied to all host bar sales.

All pricing is subject to change without prior notice

### CASH BAR

Call Brands \$8.00  
Premium Brands \$10.00  
Wine by the Glass \$7.00  
2nd Tier Wine by the Glass \$9.00  
Domestic Beer \$5.00  
Imported Beer \$6.00  
Non-Alcoholic Beer \$5.00  
Cordials \$9.00  
Cognacs \$9.00  
Mineral Water \$3.00  
Soft Drinks \$3.00

### ADDITIONAL SELECTIONS

House Wine \$25.00 Per Bottle  
House Champagne \$30.00 Per Bottle  
Non-Alcoholic Fruit Punch \$25.00 Per Gallon  
Champagne Punch Bowl \$45.00 Per Gallon

## Sponsored Hourly Receptions

All Bars Include House Wines, Domestic and Imported Beers, Champagne, Soft Drinks and Bottled Water.

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

### CALL BRANDS

1 Hour \$15.00  
2 Hours \$23.00  
3 Hours \$29.00  
4 Hours \$35.00

### PREMIUM BRANDS

1 Hour \$18.00  
2 Hours \$28.00  
3 Hours \$36.00  
4 Hours \$44.00

### BEER AND WINE

1 Hour \$12.00  
2 Hours \$18.00  
3 Hours \$23.00  
4 Hours \$28.00

### CALL BRANDS:

Absolut, Bacardi Superior, Captain Morgan, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniels, Seagrams VO, 1800 Silver Tequila, Courvoisier VS

Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light, Amstel Light, Corona Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonals, Sierra Nevada Pale Ale, Regional/Craft Selection, Stella Artois, Blue Moon, New Belgium Fat Tire

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Champagne

## Catering Wine List

### FIRST TIER WINES

Stone Cellars Chardonnay \$28.00  
Stone Cellars Pinot Grigio \$28.00  
Stone Cellars Cabernet Sauvignon \$28.00  
Stone Cellars Merlot \$28.00  
Beringer White Zinfandel \$28.00

### SECOND TIER WINES

BV Coastal Chardonnay \$30.00  
BV Coastal Merlot \$30.00  
BV Coastal Cabernet Sauvignon \$30.00

### SPARKLING SELECTIONS

Freixent Blanc de Blancs \$30.00  
Segura Viudas Aria Estate brut \$34.00  
Mumm Napa "Brut Prestige" \$45.00

All prices are per bottle

### PREMIUM BRANDS:

Grey Goose, Mt. Gay, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light, Amstel Light, Corona, Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonals, Sierra Nevada Pale Ale, Regional/Craft Selection, Stella Artois, Blue Moon, New Belgium Fat Tire

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Champagne

Please add 22% taxable Service Charge and 11% Sales tax to all prices except Cash Bars.  
Bartender Labor Fees are \$100.00 each for up to three hours, \$15.00 per additional hour  
All pricing is subject to change without prior notice.  
5/2013

# weddings

BY RENAISSANCE® HOTELS

for more information visit

[renaissancehotels.com/weddings](http://renaissancehotels.com/weddings)

or contact

Landon Vincent

Catering Sales Manager

225.388.5729

[lvincent@renaissancebatonrouge.com](mailto:lvincent@renaissancebatonrouge.com)

