

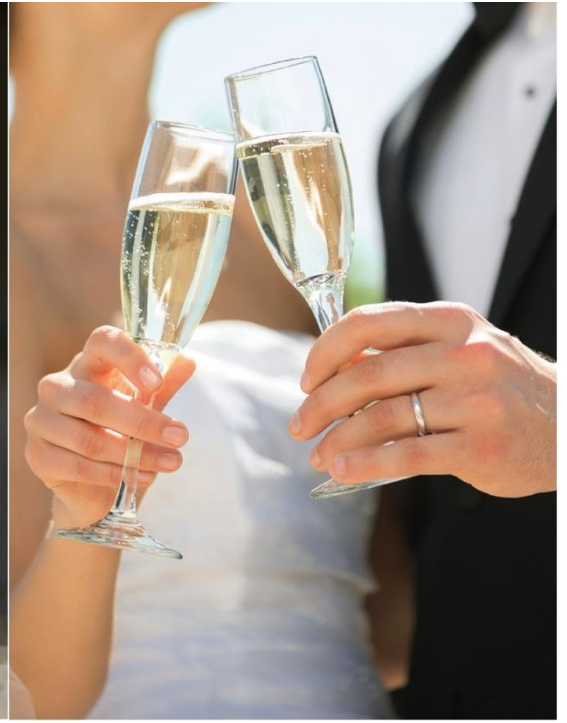
weddings
BY RENAISSANCE® HOTELS

weddings

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weddings

BY RENAISSANCE® HOTELS

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

The Renaissance Des Moines Savery Hotel's historic love story dates back almost 100 years. The hotel was built in 1919 by local business men as a tribute to the legacy and love of Annie and James Savery.

As wedding specialists, we understand the importance in honoring the traditions of yesteryear along with intertwining today's trends to ensure your event is unique.

Memorable weddings are well orchestrated, distinctive and personal.

Let us help make your wedding day and affair to remember. Your wedding day is more than a celebration of love, it is a celebration of the rest of your lives as one.

Come create your history with us.



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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

General Information

PARKING

Guest parking is available by hotel valet at \$25.00 per day or in a City of Des Moines garage at approximately \$10.00 per day.

GUEST COUNT

Your final estimated guarantee and payment are due 10 days prior to your arrival. The final guarantee of attendance 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 attendance exceeds the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX

A 25% 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 for availability.



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PREFERRED VENDORS

PHOTOGRAPHERS

Amy Allen Photography
515.447.7938
amyallenphoto.com

Brian Garman
515.238.7832
briangarman.com

Blind Photography
515.865.0655
blind-photography.com

Maharry Photography
515.276.8314
maharryphotography.com

Mindy Myers Photography & Design
515.279.2501
mindymyers.com

BAKERS

Cake Me I'm Yours
515.465.2253
cakemeimyours.com

Crème Cupcake
515.554.9007
cremecupcake.com

Glorious Desserts
515.279.4944
gloriousdesserts.com

TRANSPORTATION

Chauffeurs of Distinction
515.993.1996
chauffeursofdistinction.com

Iowa Trolley
800.712.8518
desmoinestrolley.com

Majestic Limousine
515.986.0305
majesticlimo.com

PRINTING

Creative Perfection
Invites, Custom Koozies, t-shirts
515.259.0419
creativeperfection.com

MUSIC

Aquarian Duo Flute and Harp
515.232.7464

BC Productions
515.986.3300
bcpdjs.com

Dueling Pianos of
Andy Anderson & Mike Leads
515.830.1563
duelingmusicians.com

Eloquent Photography & DJ
515.554.3132
eloquentphotography.com

SPA SERVICES

Salon W
515.280.5358
mysalonw.com



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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

Scopri

Modern Italian, serving Regional and Local Iowa products in modern Italian cuisine to guests from all over the world daily.

Scopri is Italian for discover.

Open for breakfast lunch and dinner

Dress code: casual

Local modern Italian cuisine

Discover a modern taste of Italian cuisine and cocktails showcasing the rich culinary heritage of Des Moines.

Scopri what will you discover?

Ask your event specialist about booking Scopri private dining Room for your rehearsal dinner for groups up to 14 people



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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

One of our flexible ballroom options might be the perfect fit for your ceremony as you become husband and wife. Our Ceremony Package is \$1,000.00 which includes:

- Skirted stage with steps
- Wireless microphone
- Seating.

Additional costs may apply 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 near the hotel.



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BY RENAISSANCE® HOTELS

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 WEDDING PACKAGES

SAVERY I

(named after the 1st Savery Hotel, opened in 1862)

Included Services:

- Menu Tasting for the Bridal Couple and Four Guests
 - Two Butler Passed Hors d' Oeuvres (Tier 1) during Cocktail Reception
 - House Centerpiece to Compliment Your Wedding Decor
 - Black or White House Linen to Scape your Banquet Tables
 - Silver, Gold or Black Charger Plates
 - Tables for Gifts, Cake, DJ, Place Cards and Guestbook
 - Cake-Cutting Service
 - Champagne or Sparkling Cider Toast
 - Microphone for Toasts and Dance Floor
 - Head Table Layout of Your Choice
 - Suite Accommodations for the Bridal Couple on your Wedding Night
 - Breakfast for Two the Following Morning
 - Special Room Rates for Wedding Guests
 - Marriott Rewards Planner Points
 - Marriott Certified Wedding Planner
-



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RECEPTION WEDDING PACKAGES

SAVERY II

(named after the 2nd Savery Hotel, opened in 1888)

Included Services:

- Personalized Menu Cards at Each Place Setting
- Two Hour Continuous Bar
- Menu Tasting for the Bridal Couple and Four Guests
- House Centerpiece to Compliment Your Wedding Decor
- Silver, Gold or Black Charger Plates
- Tables for Gifts, Cake, DJ, Place cards and Guestbook
- Cake-Cutting Service
- Champagne or Sparkling Cider Toast
- Two Butler Passed Hors d' Oeuvres (Tier 1 & 2) During Cocktail Reception
- Microphone for Toasts and Dance Floor
- Head Table Layout of Your Choice
- Suite Accommodations for the Bridal Couple on your Wedding Night
- Breakfast for Two the Following Morning
- Special Room Rates for Wedding Guests
- Marriott Rewards Planner Points
- Marriott Certified Wedding Planner



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RECEPTION WEDDING PACKAGES

SAVERY III

(named after the 3rd Savery Hotel, opened in 1919)

Included Services:

Four Hour Continuous Bar

Late Night Snack

Three Butler Passed Hors d' Oeuvres During Cocktail Reception

Gourmet Coffee and Infused Water Station after Dinner

Menu Tasting for the Bridal Couple and Four Guests

Silver, Gold or Black Charger Plates

White or Black Chair Covers

Personalized Menu Cards at Each Place Setting

House Centerpiece to Compliment Your Wedding Décor

Tables for Gifts, Cake, DJ, Place cards and Guestbook

Cake-Cutting Service

Champagne or Sparkling Cider Toast

Microphone for Toasts and Dance Floor

Head Table Layout of Your Choice

Suite Accommodations for the Bridal Couple on your Wedding Night

Breakfast for Two the Following Morning

Special Room Rates for Wedding Guests

Marriott Rewards Planner Points

Marriott Certified Wedding Planner

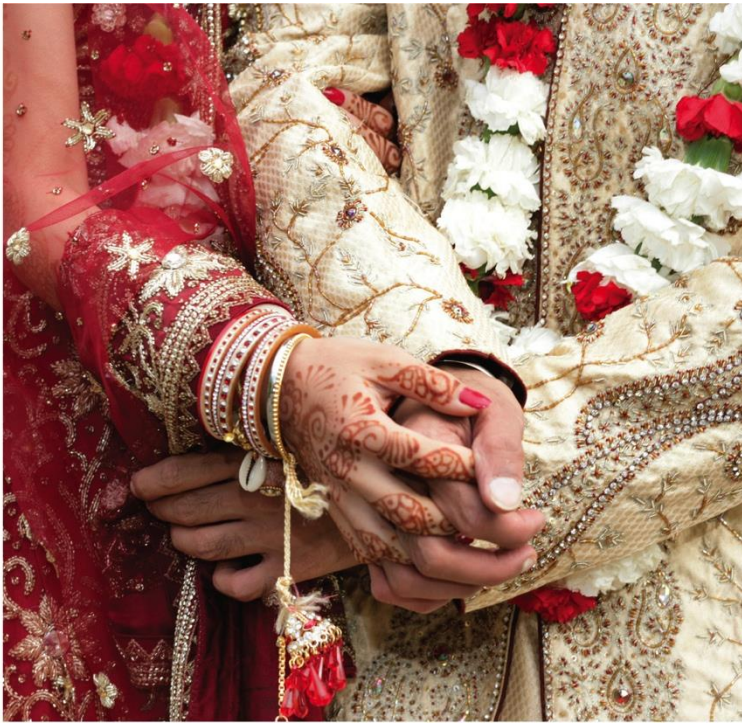


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DINNER SELECTIONS

	SAVERY I	SAVERY II	SAVERY III
Chicken Saltimbocca Chicken Parmesan Egg Batter Sage La Quercia Prosciutto Marsala Butter Simple Asiago Risotto Broccolini Oven Roasted Roma Tomato	47	65	92
American Sea Bass Cast Iron Seared <i>Veroblu</i> Farms Barramundi, <i>Lapota Gardens</i> Fingerling Potato Fennel Charred Cauliflower and Broccolini Insalata, Roasted Tomato Saffron Broth With Orange Infused Olive Oil	58	76	103
Layered Lasagna Bolognese Fresh Pasta Layered Between Special Recipe Bolognese Asiago Cream Sauce Chef Recommends Tomato Basil Ragù	46	65	92
Deconstructed Porchetta House Spiced Pork Roulade Crispy Belly Confit Mustarda Di Frutti Orange Basil Mascarpone Polenta Roasted Butternut Squash Celery Root Fennel Aronia Thyme Sweet Onion Marmellata	54	73	100
Iowa Raised Black Angus Filet Cast Iron Seared Marinated Filet Mignon Iowa's Own Sauce De' Burgo Orange White Balsamic Bagna Cauda <i>Lapota Gardens</i> Potato Celery Root Puree Roasted Asparagus Spears Oven Roasted Tomato	62	81	108
Crispy Eggplant Romesco Layered Parmesan Egg Battered Eggplant Aged Provelone Romesco Sauce Broccolini Spears Simple Mushroom Risotto Balsamic Reduction	50	69	96



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DINNER SALAD SELECTIONS

Plated Dinner Salad Selections

Curated Courses To Enhance And Flavors To Discover

Included Salad Selection

Bistro Romaine Heart Caesar Salad

Romaine Lettuce, Baby Kale,
Grated Aged Parmesan,
South Union Bakery Garlic Herb Bread Shards,
Caesar Dressing

Italian Chop Salad

Radicchio Cup Romaine, Arcadian Pepperoncini,
Sweet Red Onion, Kalamata Olives, Roasted Red Pepper,
Grated Parmesan, Pinot Noir Vinaigrette

Pecan Wedge Salad

Iceberg Romaine, Arcadian Red Onion, Roasted Pecan
Maple Bacon, Granny Smith Apples,
Maytag Bleu Cheese, Orange, Poppy Seed,
Cream Dressing

Enhanced Salad Selection

| 6

Farm House Mason Jar Salad

Iceberg Lettuce, Arcadian Greens, Shredded Carrot, Purple
Cabbage, English Cucumber, Baby Tomato, Chive, Scallions,
Buttermilk Ranch Dressing

Winter Salad

Radicchio Baby Kale, Arcadian Greens, Orange Segments,
Shaved Radish,
Sweet Red Onion, Sundried Cherry, Candied Pistachio,
Orange, Ginger, Chive, Agrodolce Vinaigrette

Arcadian Bouquet Salad

Arcadian Arugula And Baby Kale, Bouquet Hand Tied With
Green Onion,
Sweet Red Onion, Marmelleta, Herbed Goat Cheese, Ebert
Farms Honey Cider, Agrodolce Vinaigrette, Citrus Pistachio
Gremolata



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RECEPTION ENHANCEMENTS

Station Items To Enhance Your Reception

Chef Curated Items To Showcase Indigenous Iowa Flavors

Vegetable Crudité Baby Carrot, Cucumber Chips, Baby Tomatoes, Asparagus, Radish Chips, Belgian Endive, <i>Anderson Erickson Dairy Sour Cream</i> , Dill Ranch Dip	6
Domestic Cheese Board Trio Of Chef Selected Cheeses, Petite Brie, Boursin, Dried Fruits, Medley Roasted Nuts, Fig Jam, & Crackers	8
Iowa Cheese Board Selection Of Iowa Local Dairy Cheese, Accompanied By Champagne Dijon Mustard, Brown Ale Stone Ground Mustard, Dried Fruits, Medley Roasted Nuts, Balsamic Fig Jam, South Union Bread Shards	14
Artisan Meat Board <i>La Quercia Prosciutto</i> , <i>Borsellino Graziano Cappicola</i> , Salami, Accompanied By Champagne Dijon Mustard, Brown Ale Stone Ground Mustard, Aronia Oregano Pickled Onions, House Giardiniera, Balsamic Fig Jam, South Union Bread Shards	18
Citrus Garlic Cannellini Bean dip Herbed Parmesan Pita Chips, <i>South Union Bakery Bread Shards</i> , Tortilla Strips, Cucumber Chips, Charred Cauliflower, Baby Carrots	6
Spinach Sweet Corn Artichoke Dip And Warm Pita Chips	8



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RECEPTION HORS D'OEUVRES

Cold Hors D'oeuvres

Tier One | 3

Herbed Cream Cheese,
Stuffed Baby Tomatoes,
Meat & Cheese Pinwheel Bites,
Antipasti Skewer,
Salami Horn With Herbed Cream Cheese,
Chocolate Dipped Bacon Swizzle

Tier Two | 4

Chicken Salad Profiterole,
BLT Deviled Egg,
Strawberry Stuffed With Brie Mousse,
BLT Profiterole,
Rueben Profiterole,
Brie Walnut Orange Canape,
Tomato Olive Bruschetta Herb Roasted Crostini,
La Quercia Prosciutto Wrapped Melon,
Maytag Bleu Cheese Caramelized Walnut
Belgian Endive

Tier Three | 5

Minted Citrus Melon Skewers With 5 Spice
Syrup
Oysters On Half Shell
Chilled Poached Shrimp Lemon Mignonette,
French And Traditional Tomato Cocktail Sauce

Hot Hors D'oeuvres

Tier One | 3

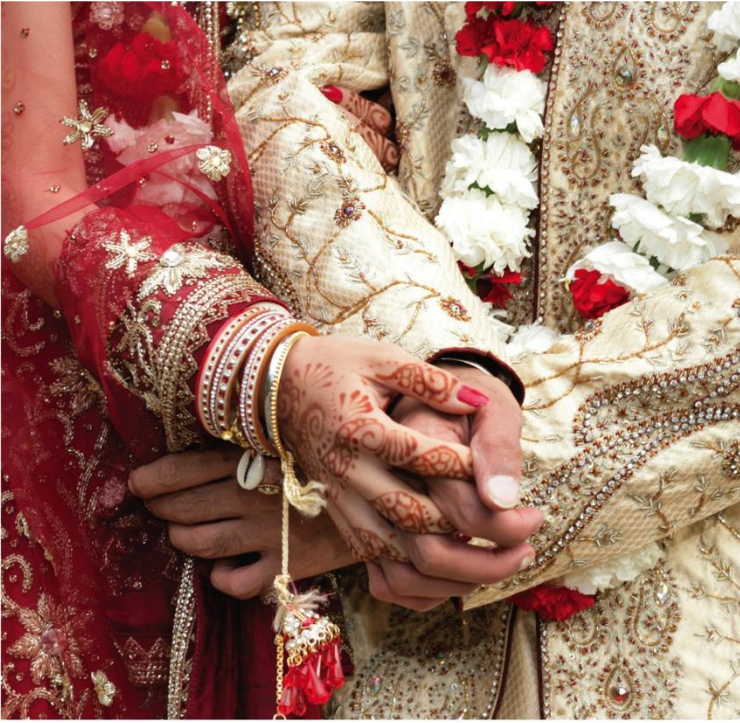
Brie En Croute With Raspberry,
Mini Quiche Assortment,
Breaded Parmesan Artichoke Hearts,
Pork Or Vegetable Pot Stickers Orange Ponzu,
Malaysian Beef Satay Or Chicken Satay,
Sweet Chili Lime Vegetable,
Samosa Yogurt,
Ginger Onion Garlic Raita,
Chicken Empanada and House Salsa

Tier Two | 4

Boursin Graziano Sausage Stuffed Mushroom,
Buffalo Style Chicken Spring Roll,
Maytag Bleu Cheese Wing Sauce,
Mini Beef Wellington En Croute,
Bacon Wrapped Scallop Maple Glaze Cracked Pepper,
Mini Crab Cakes With Chipotle Aioli

Tier Three | 5

Toasted Coconut Shrimp
Mini Brie Cheese Bacon Apple Toasty
Toasty Mini Potato Steak Rosemary Skewers
Pulled Pork Sliders Maytag Cheddar Pickled Onion
Dragon Shrimp Orange Ponzu
Bacon Wrapped Shrimp *Cedar Ridge Bourbon*
Raspberry Molasses Barbeque



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LATE NIGHT ENHANCEMENT SELECTIONS

Curated A La Carte Items To Energize And Excite While You Keep The Party Going

Chili Lime Tortilla Strips House Salsa Spicy Chili Con Queso	7
Parmesan White Truffle Kettle Chips Cipollini Onion La Quercia Pancetta Dip	9
Cheese Toasties Sliders <i>Laquercia Prosciutto, Aged Provolone, Fontina, Asiago, Mustarda Di Fruitti Panini</i>	8
<i>Buttered Jolly Time*</i> Popcorn Assorted <i>Allspice Culinarium</i> <i>Seasoning Salts, Spiced Sugar, Dark Chocolate Chips, Yogurt Covered Raisins</i>	7
Spinach Sweet Corn Artichoke Dip And Warm Pita Chips	8
Citrus Garlic Cannellini Bean Dip Herbed Parmesan Pita Chips, <i>South Union Bakery Bread Shards</i> , Tortilla Strips, Cucumber Chips, Charred Cauliflower, Baby Carrots	6
Graziano Flatbread Caramelized Cipollini Onion, Garlic Confit, Asiago, Fontina And Balsamic Reduction	12
Margherita Flatbread Genovese "No Nut" Pesto, Roasted Tomato, Fresh Mozzarella, Fresh Basil And White Balsamic Reduction	12



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RENAISSANCE SIGNATURE BEVERAGE DETAILS

Imbibe
Beverage Selections

Select Well | 7 Host | 8 Cash

Swell Vodka | *Clearheart Gin* | Bacardi Superior Rum
Jose Cuervo Tradicional Tequila | Korbel California Brandy
Jim Beam Kentucky Straight Bourbon | Old Overholt
Rye Whiskey | Canadian Club Whisky

Premium Call | 9 Host | 10 Cash

Tito's Handmade Vodka | Tanqueray Gin |
Captain Morgan's Spiced Rum | Jose Cuervo 1800 Tequila
Courvoisier VS Cognac | Jack Daniel's Old No. 7 Whiskey
Bulleit Rye Whiskey | Jameson Irish Whiskey
Dewar's White Label Scotch

Top Shelf Luxury | 11 Host | 12 Cash

Grey Goose Vodka | Bombay Sapphire Gin | Cedar Ridge
Dakk Rum | Milagro Silver Tequila | Hennessy VS Cognac
Makers Mark Kentucky Straight Bourbon | Crown Royal
Deluxe Whisky | Chivas Regal 12yr Scotch

Cordials | 9 Host | 10 Cash

Kahlua | Bailey's Irish Cream | Amaretto | Peach Tree

Wine By The Glass | 7 Host | 8 Cash

Canyon Road Pinot Grigio
Canyon Road Chardonnay
Canyon Road Pinot Noir
Canyon Road Cabernet Sauvignon

Domestic Beer | 5 Host | 6 Cash

Budweiser, Bud Light, Michelob Ultra, Busch Light

Craft & Regional | 6 Host | 7 Cash

Samuel Adams Boston Lager Boston, Mass
Blue Moon Belgian Ale Denver, CO
Boulevard Brewing Company Kansas City, MO

Import | 7 Host | 8 Cash

Stella Artois Lager Belgium
Modelo Especial Mexico
New Castle Brown Ale United Kingdom
Heineken Netherlands

Local & Seasonal Beer | 8 Host | 9 Cash
Subject to change

Backpocket Brewing Coralville, IA
Slingshot Dunkel Lager

Confluence Brewing Des Moines, IA
Des Moines IPA

Firetrucker Brewing Ankeny, IA
Cat In A Tree Ginger Beer

Non Alcohol | 5 Host | 6 Cash

Kaliber Ireland

Pepsi Soft Drinks | 3 Host | 4 Cash
Vasa Pure Water | 3 Host | 4 Cash
Red Bull Sugar Free | 4 Host | 5 Cash
Red Bull | 4 Host | 5 Cash



RENAISSANCE SIGNATURE BEVERAGE DETAILS

Imbibe

Additional Beverage Selections

Mixologist Crafted Cocktails To Enhance Your Event

Non Alcohol Additions

Evian Water (still)	3
San Pellegrino Water(sparkling)	3
Assorted Bottled Juice	4
Red Bull Sugar Free Red Bull	4
Signature Citrus Fruit Punch	34
Sparkling Cider By The Glass	6

Curated Iowa Spirits | 12 Host | 13 Cash

- Mississippi River Distillery River Pilot Vodka*
- Clearheart Vodka*
- Lonely Oak Distillery North 40 Vodka*
- Clearheart Gin*
- Mississippi Rivers River Rose Gin*
- Clearheart Rum*
- Cedar Ridge Aged Dark Rum*
- Iowa Distillery Straight Bourbon*
- Cedar Ridge Iowa Bourbon*
- Mississippi River Cody Road Bourbon*
- Mississippi River Cody Road Rye*

Curated Whiskeys | 14 Host | 15 Cash

- Makers Mark Kentucky Straight | Knob Creek Kentucky Straight | Woodford Reserve Kentucky Straight
- Jameson Irish Whiskey | Bulleit Rye Frontier Whiskey

The Cocktails | 14 Host | 15 Cash

- The Old Fashioned | The Perfect Manhattan | The Sazerac
- The Rusty Nail | The Whiskey Sour

Curated Vodkas | 14 Host | 15 Cash

- Swell | Tito’s Handmade | Ketel One | Grey Goose
- Absolut Cintron | Absolut Ruby Red

The Cocktails

- The Martini | The Moscow Mule | The Lemon Drop
- The Salty Dog | The Cosmopolitan

Curated Gins | 14 Host | 15 Cash

- Tanqueray London Dry | Bombay London Dry
- Hendrick’s Scottish Gin | *Mississippi River Rose Gin* | *Clearhart Gin*

The Cocktails | 14 Host | 15 Cash

- The Negroni | The Gin Rickey | The Bees Knees | The Southside | The French 75



RENAISSANCE SIGNATURE BEVERAGE DETAILS

Imbibe
Mixologist Crafted Cocktails To Enhance Your Event
Hosted Hourly Beverage Packages

Well Host Open Bar By The Hour

Stocked with Well Brands of Gin, Vodka, Whiskey, Scotch, Bourbon, Rum, House Wines, Soft Drinks, & Beer.

First Hour	16 Per Person
Second Hour	12 Per Person
Additional Hour	8 Per Person

Call Host Open Bar by the Hour

Stocked with Call Brands of Gin, Vodka, Whiskey, Scotch, Bourbon, Rum, House Wines, Soft Drinks, & Beer.

First Hour	18 Per Person
Second Hour	14 Per Person
Additional Hour	12 Per Person

Luxury Host Open Bar by the Hour

Stocked Premium Brands of Gin, Vodka, Whiskey, Scotch, Bourbon, Rum, House Wines, Soft Drinks, & Beer.

First Hour	20 Per Person
Second Hour	16 Per Person
Additional Hour	14 Per Person

Additional Liquors Are Available Upon Request And Charged Per Bottle



RENAISSANCE SIGNATURE DETAILS

Imbibe
Selections From The Grape To Enhance Your Event

Wines Listed From Milder to Stronger

Sparkling

Prosecco, DaLuca, Italy, Nv	25
Blanc de Blanc, Brut, Anna, Cava, Reserva Sant Sadurni d'Anoia	30
Prosecco, Mionetto, Organic, Veneto Italy, NV 750 ml	47
Brut, "Prestige, Chef de Caves", Mumm Napa, Napa Valley, California, NV	57
Brut, "Impérial", Moët & Chandon, Champagne, France, NV	157

Sweet White & Blush Wines

Moscato Movendo Sicily Italy	25
White Zinfandel, Beringer, California, 2014	22
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington, 2014	29
White Blend, Conundrum, California, 2014	52

Lighter Intensity White Wines

Pinot Grigio, Pighin, Friuli Grave, Friuli-Venezia Giulia, Italy, 2015	48
Sauvignon Blanc, Wairau River, Marlborough, New Zealand, 2015	46
Sauvignon Blanc, Lapostolle, "Casa Grand Selection", Rapel Valley, Central Valley, Chile, 2014	40

Fuller Intensity White Wines

Chardonnay, The Dreaming Tree, Central Coast, California, 2014	45
White Blend, Murrieta's Well, "The Whip", Livermore Valley, California, 2014	37
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California, 2014	77
Rombauer, Chardonnay, Carneros, California, 2014	102

Lighter Intensity Red Wines

Pinot Noir, Mark West, California, 2014	34
Pinot Noir, Meiomi, Monterey-Sonoma-Santa Barbara Counties, California, 2014	47
Montepulciano D'Abruzzo, Folanari, Tuscan Italy	25
Merlot, Columbia Crest, "Grand Estates", Columbia Valley, Washington, 2013	29
Malbec, Alamos, Mendoza, Argentina, 2014	37
Sangiovese, 'Santa Cristina', Antinori Rosso, Toscana, Italy	57
Barbera d'Asti Renato Ratti Piedmont Italy	42
Super Tuscan, "Non-Confunditur", Argiano Rosso, Tuscano Italy	62

Fuller Intensity Red Wine

Chianti, 'White Label', Castello di Gabbiano, Tuscany, Italy	37
Merlot, "Decoy", Duckhorn, Sonoma County, California	70
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, California	95
Veronese, "Palazzo Della Torre", Allegrini, Veneto, Italy	57
Toscana, "Modus", Ruffino, Tuscany, Italy	75
Red Blend, "If You See Kay", Lazio, Latium, Italy	42
Cabernet Sauvignon, "Ultra", Kaiken, Mendoza, Argentina	42
Zinfandel, "Old Vine", St. Francis, Sonoma County, California	54
Cabernet Sauvignon, Franciscan Estate, Napa Valley, California	82

In 1853, James C. Savery and his wife, Annie, Nowlan Savery, venture to Iowa from New York. James wants to express his love for his wife Annie, so with his brothers, purchase a lot of land on Third Street which includes various buildings, one of them being the Marvin House, which James renames to the Everett House. James leases the Everett House to Absalom Morris in 1856, who renames the property to City Hotel. That same year, James purchases property on Fourth Street and enters into an agreement with “Billy” Moore, R.W. Sypher and a few others to build a big hotel to “draw trade uptown.” It is on this site that James Savery built his first hotel, the Savery House.

Annie Savery, who is fluent in French, unsuccessfully seeks appointment as U.S. Consul to LeHavre, France, in an effort to show that women consider themselves entitled to recognition by the government. Annie graduates with high honors from the University of Iowa College of Law and is admitted to the Iowa Bar.

In 1878 James becomes a victim of financial disaster. His finances are depleted by post-Civil War depression and he is forced to sell the hotel along with his other real estate holdings. To the dismay of the town, the new purchasers renamed the Savery Hotel to the Kirkwood House after the Civil War Governor. However, the Editors of The Register and The Leaders still referred to the Kirkwood House as the “Old Savery” in honor of the work James Savery had done in Des Moines.

James and Annie move to New York to recoup their losses engaging in mining and other enterprises. Their business interests in Des Moines make them frequent visitors to the city they consider home. James is determined to erect another hotel, grander than the first, to once again serve as a tribute to his wife Annie. After successfully developing his business interests, the Savery’s return to Des Moines, and James invests in the Second Savery hotel which opens on July 1, 1888.

Annie is able to enjoy this second tribute for just a brief time before she passes away in 1891. Funeral services are held in the parlors of the hotel and Annie laid to rest in Woodland Cemetery. Without Annie, James loses his enthusiasm for the hotel and looks for business travel to take him away from Des Moines and his memories of Annie. James finally relocates to Cable, Montana where he passes away in 1905.

As a tribute to the legacy of James and Annie Savery, local businessmen erect the third Savery Hotel. The construction of the new Georgian-style hotel finishes in 1919. The new hotel boasts 11 stories, making it the first skyscraper in Iowa. The new hotel showcases an opulent lobby in addition to the three hundred guest rooms with individual bathrooms for which it is famous.



RENAISSANCE SIGNATURE DETAILS

GENERAL INFORMATION

GENERAL ATTENDANCE AND MENU REQUIREMENTS

- To ensure a successful event, arrangements must be communicated at least three weeks in advance.
- Guaranteed attendance count at least three business days in advance which is not subject to reduction.
- You will be billed for the guaranteed number or actual attendance, whichever is greater.
- Meals are prepared for your guaranteed count. Our kitchen will make every effort to duplicate your menu for any additional guests above the guarantee. In the event that this cannot be done, a substitute entrée will be provided.
- In the event we do not receive a guarantee, the expected number of guests on your signed contract will be used as the guarantee.

FOOD AND BEVERAGE

- All food and beverage must be purchased through the Renaissance Des Moines Savery and served only by hotel staff. This policy ensures the safety of our guests and complies with local health regulations.
- No beverages, alcoholic or otherwise, shall be brought into an event by the patrons or attendees from outside sources. We reserve the right to refuse alcohol service to anyone under the age of 21, persons who cannot produce a valid ID or persons who appear intoxicated.
- All food, beverage, room rental and audio visual equipment charges will incur a 25% service charge and applicable sales tax.

ENTERTAINMENT AND PERFORMANCE LICENSE

- Special requirements for entertainment such as electrical power needs, staging and extensive set up/teardown times may be subject to additional charges.
- Your group is responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including without limitation, music, audio, or video recordings, art, etc.) that you may use or request to be used at the hotel.
- Vendor proof of insurance is also required if you chose to bring in an outside company for a specialized component of your event.

DECORATIONS AND SIGNS

- All decorations must meet with the approval of the hotel. All flames must be enclosed within a non flammable barrier.
- The hotel will not permit affixing items to the walls, floor or ceiling with nails, wires, staples or unapproved tape. Small sequin or confetti type decorations are not to be used on table tops and subject to additional charges.
- Signage used in public areas must look professional and may be restricted to location and size.
- Groups are responsible for the actions of outside vendors.

EQUIPMENT

- Hotel will provide at no charge a reasonable amount of meeting equipment (i.e. chairs, tables, dance floor, etc.)
 - These complimentary items do not include extraordinary sets that would deplete hotel's present in-house equipment to the point of requiring rental of additional supply, or use of kitchen space or equipment.
 - If such special setups or extraordinary formats are requested, hotel will present two (2) alternatives: (1) charging the rental cost for additional equipment, or (2) changing the extraordinary setup to a standard format, avoiding the additional cost.
 - No outside audio visual equipment is permitted in the hotel without prior discussion and approval by the hotel.
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