

weddings
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OUR HOTEL

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

General Information

PARKING

The Renaissance Plantation is delighted to offer complimentary self-parking for all of your guests.

GUEST COUNT

Your final guarantee of attendance is due 7 days prior to the event. At that point, it is possible to increase the guest count number if space allows, but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred. Failure to provide a final guarantee will result in the initial contracted anticipated attendance to be used as the guarantee.

SERVICE CHARGE AND SALES TAX

A 25% taxable service charge and 7% 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 for up to four guests. Please consult your Catering Sales Manager for availability.



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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 Vendors

BAKERIES

Edda's Cake Design
954.885.8770
www.eddascakedesign.com

Edible Creations
954.433.3445
www.ediblecreationscakes.com

Elite Creations
954-450-2685
www.elitecake.com

DJ/ENTERTAINMENT

Jason Bank (Jammin' Express)
954-659-3472
info@jamminexpress.com
www.jamminexpress.com

L R Entertainment
775-848-9019
www.lr-entertainment.com



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OUR HOTEL

Preferred Vendors continued

DJ/ENTERTAINMENT (cont.)

Master Musicians
954.495.8296
www.mastermusiciansinc.com

Complete Weddings & Events
www.completewedo.com
954-499-8099

Sound Event DJ's
Jorge Antonatos
954-505-4175 / 305-423-9470
www.soundeventdjs.com

Bill Cody's Party Time
214.340.8000
partytimetexas.com

Dallas Party
972.527.5507
dallasparty.com

PHOTOGRAPHY/VIDEO

Sonju Photography/ Juju Booth
954.798.5118
www.sonjuphotography.com

Leo Photographer
305-255-1125
info@leophotographer.com

Michelle Lawson Photography
305.986.7029
www.michellelawson.com

Marcy Vanegas Photography
954-732-8895
www.marcyvanegasphotography.com

FLOWERS/DÉCOR

Sensational Experiences
305-710-9733
www.sensationalexperiencesevents.com

Dalsimer Atlas
305.986.7029
www.Dalsimer.com

FLOWERS/DÉCOR

Sofia's Flowers and Events
954-648-1110 / 954-214-1301
www.sofiasflowers.com

Wrapmyfloor.com
561-221-4219
wrapmyfloor@gmail.com

PLANNERS

Gina Geiler
954-288-6234
ginamarieevent@gmail.com

Mia Santini
754-231-9222
mia@merakicreationsinc.com

Grettel Guerra
954-648-7750
agrettelguerraproduction@gmail.com



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Bridal Dressing Room

Your wedding day is important to us and we want you to relax and get ready in our spacious bridal suite. Tucked away on the second floor and designed with you in mind, this two room suite is just steps away from sleeping rooms and a balcony overlooking the lobby for amazing pictures. A private bathroom and plenty of counter space means you won't need to step foot outside and risk your guests seeing you before the ceremony. Flooded with natural light, you'll have plenty of space for your beauty team and entourage. Step up on our dress pedestal and see yourself as a bride for the first time in the three way mirror! See your Catering Manager for more details.





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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 our delicious menus and your guests are sure to be delighted!

BIN 595

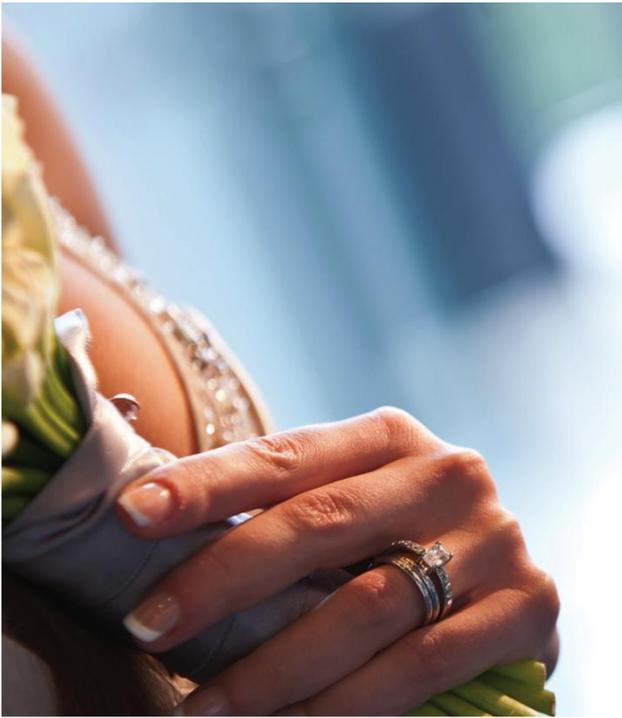
A mix of eclectic combinations and local flare sets our luxury hotel apart by creating an ambiance that is inviting, timeless, and whimsical. Treat your guests to dinner in our full-service restaurant, featuring a private dining room guaranteed to be a crowd and palate pleaser.

Miami, Orlando, Tampa

For a more intimate affair, joins us in one of our conference rooms just off of the main lobby. This space can hold 20-65 guests.

Lakeview Terrace

A unique outdoor space with a beautiful lakefront view. This versatile space can be set to fit any theme and is sure to delight!



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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 elegant colors in our ballroom offer a striking backdrop as you become husband and wife. With 10,000 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.

Sunday – Friday Evening: \$500.00++
Saturday Evening: \$700.00++ after 5:00pm
Saturday Afternoon: \$600.00++

Includes: Service time of 30 minutes – One Hour Rental, Chairs, 8x12 Riser with Steps, Ceremony Table, Microphone and Aisle Runner



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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

Included (Complimentary)

- Votive Candles
- Chair Cover & Sashes or Elegant Chiavari Chairs
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service*
- Champagne or Sparkling Cider Toast
- Dance Floor and Custom Staging for Entertainment
- Self-Parking for the Wedding Guests
- Special Room Rates for Wedding Guests

Deluxe Suite Accommodations for the Bride & Groom on the Wedding Night, including delivered champagne and strawberries

**Complimentary cake cutting service is provided if the cake is custom designed and included in the package from one of the hotel's provided vendors.*



RECEPTION MENU OPTIONS

The Crystal Reception Package

Four-Hour Beer and Wine Bar

Imported, Domestic and Local Beer
Exclusive Name Brand Wines from Bin 595
Assorted Sodas & Fruit Juices.

One Hour Cocktail Reception

Displays – Please select one of the following:

An Elaborate Display of International & Domestic Cheeses
Served with Assorted Flat Breads & Water Crackers.

Seasonal Fresh Fruit Display with Honey Poppy Seed Dressing

Antipasto Display Featuring an Attractive Arrangement
of Italian Salads, Imported Meats & Cheeses,
Marinated Vegetables to
Include: Artichokes, Olives & Tomatoes

Baked Stuffed Brie Featuring Brie Cheese Stuffed with Fruit
Preserves & Wrapped in Flaky Pastry with Seasonal Grapes,
Flat Breads & Water Crackers

Butler Passed

Choice of Four Hors D' Oeuvres
(Includes Four Pieces Per Person)

Hot Hors D' Oeuvres

Mini Beef Wellington
Beef Tenderloin Kabob
BBQ Meatballs
Pecan Crusted Chicken Tender
Thai Peanut Chicken Satay
Chicken Kabob
Premium Crab Cake
Coconut Shrimp
Plantain Shrimp
Assorted Quiche
Vegetable Spring Roll
Spanakopita
Medjool Dates with Spanish Chorizo wrapped with Bacon

Cold Hors D' Oeuvres

Bruschetta
Pear & Almond Brie
Jumbo Shrimp Cocktail

Plated Dinner Service

FIRST COURSE– Please select one of the following:

Signature Salad – Baby Field Greens, Grape Tomatoes,
Crumbled Gorgonzola, Candied Walnuts & Diced Poached Pears
Wrapped in a Ribbon of Thinly Sliced English Cucumber

Traditional Caesar Salad – Crisp Romaine Tossed with
Garlic Parmesan, Topped with Italian Toast Croutons

MAIN COURSE– Please select two of the following:

Aged Balsamic Glazed Chicken Breast – Marinated in Balsamic
Vinegar, Served with Artichokes, Mushrooms & Fennel Sauce; ; choice
of Starch and Seasonal Vegetables

Honey Ginger Salmon – Ginger Seared Filet of Salmon Served
With a Honey Soy Glaze; choice of Starch and Seasonal Vegetables

Beef Tenderloin – Served with a Mushroom Demi Glaze; choice of
Starch and Seasonal Vegetables

Pasta Allegro – Penne Pasta & Marinated Grilled Vegetables in
a Spicy Tomato Broth

*All dinners include our signature freshly baked rolls and butter and
freshly brewed regular & decaffeinated coffee*

WEDDING CAKE

Custom Designed Wedding Cake by one of our
Preferred Cake Vendors:

- ❖ Edda's Cake Designs
- ❖ Edible Creations
- ❖ Elite Cake Creations

Choice of Black or White

Up-Lights (up to 10 lights)

\$109.00++ Per person - Saturday Evenings after 5:00pm

\$95.00++ per person- Saturday Afternoons Must conclude by 4:00pm

\$105.00 ++ Per person – Friday Evenings

\$99.00++ Per person – Sunday-Thursday

- ❖ Discounted Bridal Dressing Room at **\$500.00++** from 7:00am – 11:00pm

UPGRADES

- ❖ Colored Poly Linen & Charger Package - \$5.00++ per person
- ❖ Dessert Display - \$15.00++ per person
- ❖ Upgrade to Name Brand Bar - \$12.00++ per person
- ❖ Upgrade to a 5 Hour Bar - \$10.00++ per person
- ❖ Extra: ½ Hour of Wedding and Open Bar (per person, per ½ hour) - \$5.00

A cake cutting fee applies to cakes brought in from an outside vendor
++ indicates an additional 25% service charge & 7% sales tax

The Silver Reception Package

Four-Hour Name Brand Bar

Featuring Exclusive Name Brand Spirits
Imported, Domestic and Local Beer
Exclusive Name Brand Wines from Bin 595
Assorted Sodas & Fruit Juices.

One Hour Cocktail Reception

Displays – Please select two of the following:

An Elaborate Display of International & Domestic Cheeses
Served with Assorted Flat Breads & Water Crackers.

Seasonal Fresh Fruit Display with Honey Poppy Seed Dressing

Antipasto Display Featuring an Attractive Arrangement
of Italian Salads, Imported Meats & Cheeses,
Marinated Vegetables to
Include: Artichokes, Olives & Tomatoes

Baked Stuffed Brie Featuring Brie Cheese Stuffed with Fruit
Preserves & Wrapped in Flaky Pastry with Seasonal Grapes,
Flat Breads & Water Crackers

Butler Passed

Choice of Four Hors D' Oeuvres

(Includes Four Pieces Per Person)

Hot Hors D' Oeuvres

Mini Beef Wellington

Beef Tenderloin Kabob

BBQ Meatballs

Pecan Crusted Chicken Tender

Thai Peanut Chicken Satay

Chicken Kabob

Premium Crab Cake

Coconut Shrimp

Plantain Shrimp

Assorted Quiche

Vegetable Spring Roll

Spanakopita

Medjool Dates with Spanish Chorizo wrapped with Bacon

Cold Hors D' Oeuvres

Bruschetta

Pear & Almond Brie

Jumbo Shrimp Cocktail

Plated Dinner Service

FIRST COURSE– Please select one of the following:

Signature Salad – Baby Field Greens, Grape Tomatoes,
Crumbled Gorgonzola, Candied Walnuts & Sliced Poached Pears
Wrapped in a Ribbon of Thinly Sliced English Cucumber

Traditional Caesar Salad – Crisp Romaine Tossed with
Garlic Parmesan, Topped with Italian Toast Croutons

MAIN COURSE– Please select two of the following:

Aged Balsamic Glazed Chicken Breast – Marinated in Balsamic
Vinegar, Served with Artichokes, Mushrooms & Fennel Sauce; choice
of Starch and Seasonal Vegetables

Honey Ginger Salmon – Ginger Seared Filet of Salmon Served
With a Honey Soy Glaze; choice of Starch and Seasonal Vegetables

Beef Tenderloin – Served with a Mushroom Demi Glaze; choice of
Starch and Seasonal Vegetables

Pasta Allegro – Penne Pasta & Marinated Grilled Vegetables in
a Spicy Tomato Broth

*All dinners include our signature freshly baked rolls and butter and
freshly brewed regular & decaffeinated coffee*

WEDDING CAKE

Custom Designed Wedding Cake by one of our
Preferred Cake Vendors:

- ❖ Edda's Cake Designs
- ❖ Edible Creations
- ❖ Elite Cake Creations

Solid Linen in your Choice of Color

Up-Lights (up to 10 lights)

\$125.00++ per person – Saturday Evenings after 5:00pm

\$110.00++ per person– Saturday Afternoons Must conclude by 4:00pm

\$120.00++ Per person – Friday Evenings

\$115.00++ Per person – Sundays- Thursday

- ❖ Discounted Bridal Dressing Room at \$250.00++ from 7:00am-11:00pm

Upgrades

- ❖ Charger Package - \$2.00++ per person
- ❖ Dessert Display - \$15.00++ per person
- ❖ Upgrade to Premium Brand Bar - \$12.00++ per person
- ❖ Upgrade to a 5 Hour Bar - \$10.00++ per person
- ❖ Extra: ½ Hour of Wedding and Open Bar (per person, per ½ hour) - \$5.00

A cake cutting fee applies to cakes brought in from an outside vendor
++ indicates an additional 25% service charge & 7% sales tax



The Gold Reception Package

Four Hour Premium Brand Bar

Featuring Exclusive Premium Brand Spirits
Imported, Domestic and Local Beer
Exclusive Name Brand Wines from Bin 595
Assorted Sodas & Fruit Juices.

One Hour Cocktail Reception

Displays – Please select two of the following:

An Elaborate Display of International & Domestic Cheeses
Served with Assorted Flat Breads & Water Crackers.

Seasonal Fresh Fruit Display with Honey Poppy Seed Dressing

Antipasto Display Featuring an Attractive Arrangement
of Italian Salads, Imported Meats & Cheeses,
Marinated Vegetables to
Include: Artichokes, Olives & Tomatoes

Baked Stuffed Brie Featuring Brie Cheese Stuffed with Fruit
Preserves & Wrapped in Flaky Pastry with Seasonal Grapes,
Flat Breads & Water Crackers

Butler Passed

Choice of Four Hors D' Oeuvres
(Includes Four Pieces Per Person)

Hot Hors D' Oeuvres

Mini Beef Wellington
Beef Tenderloin Kabob
BBQ Meatballs
Pecan Crusted Chicken Tender
Thai Peanut Chicken Satay
Chicken Kabob
Premium Crab Cake
Coconut Shrimp
Plantain Shrimp
Assorted Quiche
Vegetable Spring Roll
Spanakopita
Medjool Dates with Spanish Chorizo wrapped with Bacon

Cold Hors D' Oeuvres

Bruschetta
Pear & Almond Brie
Jumbo Shrimp Cocktail

RECEPTION MENU OPTIONS

Plated Dinner Service

FIRST COURSE– Please select one of the following:

Signature Salad – Baby Field Greens, Grape Tomatoes,
Crumbled Gorgonzola, Candied Walnuts & Sliced Poached Pears
Wrapped in a Ribbon of Thinly Sliced English Cucumber

Traditional Caesar Salad – Crisp Romaine Tossed with
Garlic Parmesan, Topped with Italian Toast Croutons

Sunrise Spring Salad – Fresh Spring Mix Topped with Chopped Walnuts,
Dried Cranberries, Mandarin Oranges, Strawberries and Feta Cheese
Served with Raspberry Vinaigrette

MAIN COURSE– Please select two of the following:

Asiago Crusted Chicken Breast – Asiago Seared Chicken Breast with
Sundried Tomato and Boursin Cheese Reduction; choice of Starch and
Seasonal Vegetables

Chicken Saltimbocca – Chicken Breast Stuffed with Prosciutto and
Provolone, Served with White Wine Sage Sauce; choice of Starch
and Seasonal Vegetables

Island Spiced Fresh Mahi – Caribbean Spiced Filet of Mahi with
Brown Butter Mango Vinaigrette; choice of Starch and Seasonal
Vegetables

NY Strip Steak – Topped with Pinot Noir Blue Cheese Butter; choice of
Starch and Seasonal Vegetables

Pasta Allegro – Penne Pasta & Marinated Grilled Vegetables in
a Spicy Tomato Broth

*All dinners include our signature freshly baked rolls and butter and
freshly brewed regular & decaffeinated coffee*

WEDDING CAKE

Custom Designed Wedding Cake by one of our
Preferred Cake Vendors:

- ❖ Edda's Cake Designs
- ❖ Edible Creations
- ❖ Elite Cake Creations

Satin Linen in your choice of Color Up-Lights (up to 10 lights)

\$140.00++ per person – Saturday Evenings after 5:00pm

\$125.00++ per person– Saturday Afternoons Must conclude by 4:00pm

\$135.00++ Per person – Friday Evenings

\$130.00++ per person – Sundays – Thursday

- ❖ Complimentary Bridal Dressing Room from 7:00am-11:00pm

Upgrades

- ❖ Charger Package - \$2.00++ per person
- ❖ Dessert Display - \$15.00++ per person
- ❖ Upgrade to Super Premium Brand Bar - \$12.00++ per person
- ❖ Upgrade to a 5 Hour Bar - \$10.00++ per person
- ❖ Extra: ½ Hour of Wedding and Open Bar (per person, per ½ hour) - \$5.00

A cake cutting fee applies to cakes brought in from an outside vendor
++ indicates an additional 25% service charge & 7% sales tax



The Platinum Reception Package

Five-Hour Super Premium Brand Bar

Featuring Exclusive Premium Brand Spirits
Imported, Domestic and Local Beer
Exclusive Name Brand Wines from Bin 595
Assorted Sodas & Fruit Juices.

One Hour Cocktail Reception

Displays – Please select two of the following:

An Elaborate Display of International & Domestic Cheeses
Served with Assorted Flat Breads & Water Crackers.

Seasonal Fresh Fruit Display with Honey Poppy Seed Dressing

Antipasto Display Featuring an Attractive Arrangement
of Italian Salads, Imported Meats & Cheeses,
Marinated Vegetables to
Include: Artichokes, Olives & Tomatoes

Bakes Stuffed Brie Featuring Brie Cheese Stuffed with Fruit
Preserves & Wrapped in Flaky Pastry with Seasonal Grapes,
Flat Breads & Water Crackers

Butler Passed

Choice of Four Hors D' Oeuvres
(Includes Four Pieces Per Person)

Hot Hors D' Oeuvres

Mini Beef Wellington
Beef Tenderloin Kabob
BBQ Meatballs
Pecan Crusted Chicken Tender
Thai Peanut Chicken Satay
Chicken Kabob
Premium Crab Cake
Coconut Shrimp
Plantain Shrimp
Assorted Quiche
Vegetable Spring Roll
Spanakopita
Medjool Dates with Spanish Chorizo wrapped with Bacon

Cold Hors D' Oeuvres

Bruschetta
Pear & Almond Brie
Jumbo Shrimp Cocktail

RECEPTION MENU OPTIONS

Plated Dinner Service

FIRST COURSE– Please select one of the following:

Signature Salad – Baby Field Greens, Grape Tomatoes,
Crumbled Gorgonzola, Candied Walnuts & Sliced Poached Pears
Wrapped in a Ribbon of Thinly Sliced English Cucumber

Traditional Caesar Salad – Crisp Romaine Tossed with
Garlic Parmesan, Topped with Italian Toast Croutons

Sunrise Spring Salad – Fresh Spring Mix Topped with Chopped Walnuts,
Dried Cranberries, Mandarin Oranges, Strawberries and Feta Cheese
Served with Raspberry Vinaigrette

MAIN COURSE– Duet Entrée Combinations: Please Choose One

Duet Plate: Herbed Gorgonzola Crusted Filet Mignon; Asiago Seared
Chicken Breast with Sundried Tomato and Boursin Cheese Reduction;
choice of Starch and Seasonal Vegetable

Duet Plate: Petite Filet, Seared Center Cut Filet; Topped with Pinot Noir Blue
Cheese Butter and Lemon Marinated Shrimp, Served with a Roasted Garlic Butter;
choice of Starch and Seasonal Vegetables

Duet Plate: Aged Balsamic Glazed Chicken Breast; Marinated in Balsamic
Vinegar, Served with Artichokes, Mushrooms & Fennel Sauce and
Chilean Sea Bass; Seasoned and Seared, Served with a Caramelized
Leek and Balsamic Relish; choice of Starch and Seasonal Vegetables

Duet Plate: Chicken Roulade; Roasted Breast of Chicken stuffed with Sage and
Cranberry, Spinach and a Five Cheese Blend and Island Spiced Fresh Mahi;
Caribbean Spiced Filet of Mahi with Brown Butter Mango Vinaigrette;
choice of Starch and Seasonal Vegetables

Grilled Vegetable Torte; Marinated Vegetables layered with a
Ricotta Cheese & Served with Wild Mushroom Risotto

*All dinners include our signature freshly baked rolls and butter and
freshly brewed regular & decaffeinated coffee*

WEDDING CAKE

Custom Designed Wedding Cake by on of four
Preferred Cake Vendors:

- ❖ Edda's Cake Designs
- ❖ Edible Creations
- ❖ Elite Cake Creations

Satin Linen in your Choice of Color

Up-Lights (up to 10 lights)

\$150.00++ per person – Saturday Evenings after 5:00pm

\$140.00++ per person – Saturday Afternoons Must conclude by 4:00pm

\$145.00++ per person – Friday Evenings

\$142.00++ per person Sundays and other evenings

- ❖ Complimentary Bridal Dressing Room from 7:00am-11:00pm

Upgrades

- ❖ Charger Package - \$2.00++ per person
- ❖ Dessert Display - \$15.00++ per person
- ❖ Extra: ½ Hour of Wedding and Open Bar (per person, per ½ hour) - \$5.00

A cake cutting fee applies to cakes brought in from an outside vendor
++ indicates an additional 25% service charge & 7% sales tax



RECEPTION BAR

Hosted Hourly Receptions

All Bars Include House Wines, Domestic and Imported Beers, 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.

NAME BRANDS

1 Hour \$18.00
2 Hours \$28.00
3 Hours \$38.00
4 Hours \$48.00

PREMIUM BRANDS

1 Hour \$20.00
2 Hours \$32.00
3 Hours \$44.00
4 Hours \$56.00

SUPER PREMIUM

1 Hour \$24.00
2 Hours \$38.00
3 Hours \$52.00
4 Hours \$66.00

BEER AND WINE

1 Hour \$15.00
2 Hours \$23.00
3 Hours \$31.00
4 Hours \$39.00

NAME BRANDS INCLUDE:

New Amsterdam Vodka, New Amsterdam Gin, Sauza Gold Tequila, Dewar's, Canadian Club Whiskey, Jim Bean Whiskey, Cruzan Light Rum

PREMIUM BRANDS INCLUDE:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold, Jack Daniels, Johnny Walker Red Scotch, Knob Creek Whiskey

SUPER PREMIUM BRANDS INCLUDE:

Gray Goose Vodka, Bombay Sapphire, 10 Cane Rum, Johnny Walker Black Scotch, Crown Royal Whiskey, Patron Silver Tequila

BEER SELECTIONS

Domestic Beer

Budweiser
Bud Light
Miller Light

Imported Beer

Heineken
Corona
Corona Light

Local Craft Beer

Holy Mackerel, Fort. Lauderdale
Miami Brewing Co., Miami
Cigar City, Tampa
Monk in the Trunk, Jupiter

WINE SELECTIONS

NAME BRANDS INCLUDE:

Cabernet – Canyon Road
Merlot – Canyon Road
Chardonnay – Canyon Road
Sauvignon Blanc – Ménage A Trois

PREMIUM BRANDS INCLUDE:

Cabernet – Mirassou
Merlot – Mirassou
Chardonnay - Ménage a Trois
Sauvignon Blanc -Ménage a Trois

SUPER PREMIUM BRANDS INCLUDE:

Cabernet – Murphy Goode
Merlot – Murphy Goode
Chardonnay - Murphy Goode
Sauvignon Blanc –Echo Bay

A 25% Service Charge and 7% Sales Tax will be charged to all Sponsored Bar Drinks, Mineral Waters, Soft Drinks, and Non-Alcoholic Punch.



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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.

SIGNATURE DETAILS

Kosher & Indian Weddings

Looking to follow tradition on your special day? Our team is ready to provide you with options to host your Indian or Kosher wedding.

Packages with Outside Catering:

Non-Alcoholic Bar - \$30.00++ per person

Includes: 4 Hours Non-Alcoholic beverages

Non-Alcoholic Bar - \$43.00++ per person

Includes: 4 Hours Non-Alcoholic Beverages, Chiavari Chairs or Chair Covers and Sashes, Satin Linen in your Choice of Solid Color

Crystal Package - \$52.00++ per person

Includes: 4 Hours Beer and Wine Bar, Wedding Cake, Chiavari Chairs or Chair Covers and Sashes, Satin Linen in your Choice of Color

Silver Package - \$65.00++ per person

Includes: 4 Hours Name Brand Bar, Wedding Cake, Chiavari Chairs or Chair Covers and Sashes, Satin Linen in your Choice of Color

Gold Package - \$73.00++ per person

Includes: 4 Hours Premium Brand Bar, Wedding Cake, Chiavari Chairs or Chair Covers and Sashes, Satin Linen in your Choice of Color

Platinum Package - \$80.00++ per person

Includes: 4 Hours Super Premium Brand Bar, Wedding Cake, Chiavari Chairs or Chair Covers and Sashes, Satin Linen in your Choice of Color

Utility and Equipment Fee

All Outside Catering Events are subject to a \$500.00++

Utility and Equipment Fee for use of the kitchen and banquet area by your Caterer.

All Caterers will be required to meet our Chef prior to the Event day to outline Catering needs



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BY RENAISSANCE® HOTELS

Brunch/Lunch Menus & Custom Menus

Brunch and Lunch Menus

Looking to have an earlier Wedding? Please inquire with your Catering Sales Manager on special pricing for our Lunch and Brunch Weddings. Enjoy all of the same amenities of an evening wedding during the day and receive discounted pricing!

Lunch/Brunch packages are for Weddings ending by 4:00PM

Custom Wedding Menus

Looking for Reception Station options or other customizations? Thinking a late Evening Cocktail Reception is more your style? All menu types are a possibility here at the Renaissance Plantation Hotel! Our cutting edge Chef and Creative Wedding Planner will be delighted to assist you in creating a menu that fits both your taste and your budget.

Please speak with your Catering Sales Manager for more details on creating your custom menu!

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for more information visit
www.Marriott.com/flrp

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