



OUR HOTEL
THE CEREMONY
RECEPTION PACKAGES
MIDNIGHT SNACKS
BEVERAGE SERVICES
PREFERRED VENDORS
SIGNATURE DETAILS





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.

We are pleased that you are considering the Renaissance Columbus Downtown Hotel as the site for your very special day! This fabulously located city-center hotel offers a truly wonderful event location with an alluring combination of bold design and local charm. The Renaissance way of making every wedding personal and unique is built into every detail, making your day unforgettable and your guests' experience extraordinary.

What you and your guests will love is a hotel that puts them in the heart of Columbus, just steps from many of the city's major attractions and hidden gems, that is also easily accessible to the airport and major highways. Everyone will enjoy the hotel's beautiful guest rooms, each imaginatively designed to blend luxurious styling and state-of-the-art conveniences.

Food is always a key component to any event. Our Beverage & Food philosophy is Fresh, Local and always with an element of Discovery. From local cheeses and smoked meats, to our very own Chef's Garden Herbs, each dish is crafted to delight you and your guests. Do you have something special in mind for this wonderful day? Let us know, we are always happy to custom create a menu specifically for your extraordinary event.



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.

Our roof top terrace and our contemporary ballroom both offer a striking backdrop as you commit to your new life together. With 27,500 square feet of event 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.





SILVER RECEPTION PACKAGE

DISCOVER THE EXPERIENCE.

When it comes to tying the knot, our Certified Wedding Coordinators are an important part of your special day. Our wedding experts provide complimentary services, handling your specific event details and working closely with you and your own wedding planner to ensure the perfect wedding.

Included in our Silver Package:

four hour open bar selection of three reception hors d'oeuvres two course served dinner

champagne toast for all guests

complimentary ballroom rental

complimentary white chair covers with choice of colored sash

complimentary junior suite overnight stay for evening of event

white table linens and napkins

votive candles and mirror centerpieces

complimentary cake cutting

complimentary webpage

complimentary reservation link

reduced accommodation rates for friends and family parquet dance floor

\$79 per person



SILVER PACKAGE OPTIONS

Chilled Butler Passed Selections

prosciutto & melon lollipop creamy páté on garlic toast crisp pita chips with hummus and salmon caviar

Hot Butler Passed Selections

parmesan crusted warm brie hearts bacon wrapped scallops andouille en croúte

Display Selections

seasonal fresh vegetables with artichoke dip and crisp flat breads

regional cheese display with artisan snack breads

Salad Options – Select One

columbus caesar

baby romaine hearts, Blue Jacket Dairy Feta, french baguette crisps & grape tomato confit

baby greens & candy stripe beets boursin cheese, heirloom tomatoes and champagne pink peppercorn vinaigrette

blt wedge

crisp iceberg with Benton's bacon, confit grape tomatoes, Mayfield bleu cheese & creamy peppercorn dressing

all meals include chef's selection of appropriate seasonal fresh local vegetables, artisan rolls & butter, and Starbucks coffees & Tazo teas

Entrée Options - Select One

orange juniper rubbed roasted chicken with butternut risotto and fig jus

oven roasted salmon with wild mushrooms, arugula, goat cheese risotto & cilantro oil

tender braised short ribs

with white bean puree and roasted root vegetables

duo plate: select two of your favorites breast of chicken, salmon, or braised short ribs presented with chef's selection of complimentary sauce, starch and regional fresh vegetables







GOLD RECEPTION PACKAGE

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. Renaissance can create a day that's special for everyone

Included in our Gold Package:

five hour open bar

selection of four reception hors d'oeuvres

two course served dinner

champagne toast for all guests

complimentary ballroom rental

complimentary white chair covers with choice of colored sash

complimentary junior suite overnight stay for evening of event

white table linens and choice of color napkins

upgraded candle and mirror centerpiece

complimentary cake cutting

complimentary webpage

complimentary reservation link

reduced accommodation rates for friends and family

parquet dance floor

\$90 per person



GOLD PACKAGEOPTIONS

Chilled Butler Passed Selections

peppered tenderloin Carpaccio with garlic crostini

smoked salmon with dill on rye crisp heirloom tomato bruschetta with buffalo mozzarella

Hot Butler Passed Selections

duck confit egg rolls with orange dipping sauce chicken wellington with mango demi-glace petite crab cakes with dijon aioli

Display Selections

seasonal fresh vegetables with artichoke dip and crisp flat breads

regional cheese display with artisan snack breads

display with marinated mushrooms, assorted olives, feta, mozzarella, grape tomatoes, roasted peppers & assorted Italian meats

Salad Options – Select One

columbus caesar

baby romaine hearts, Blue Jacket Dairy Feta, french baguette crisps & grape tomato confit

baby greens & candy stripe beets boursin cheese, heirloom tomatoes and champagne pink peppercorn vinaigrette

frisee with frosted cranberries

& Tazo teas

Silver Lake Chevre, pistachios and apple cider vinaigrette

red & yellow heirloom tomatoes with fresh buffalo mozzarella

micro greens, balsamic syrup & extra virgin olive oil

all meals include chef's selection of appropriate seasonal fresh local vegetables.

artisan rolls & butter, and Starbucks coffees

Entrée Options – Select One

seared breast of organic chicken with wild mushroom jus, swiss chard,

with wild mushroom jus, swiss chard, tomato confit & mascarpone polenta

grilled sea bass with radicchio

saffron essence, roasted fingerling potatoes, fried kale, yukon buttermilk mash, carrots & basil oil

lobster & artichoke ravioli

with succotash & tarragon butter sauce

petite 6oz filet with tomato confit, roasted mushrooms, bordelaise and parmesan asparagus polenta

duo plate select two of your favorites petite filet mignon, rosemary roasted breast of chicken, salmon, presented with Chef's selection of complimentary sauce, starch and regional fresh vegetables





PLATINUM RECEPTION PACKAGE

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. Renaissance can create a day that's special for everyone.

Included in our Platinum Package:

five hour premium brand open bar (tier 2) selection of four reception hors d'oeuvres

two course served dinner

Champagne toast for all guests

house wine pour at dinner

late night snack

complimentary ballroom rental

complimentary white chair covers with choice of colored sash or chivari chairs

complimentary junior suite overnight stay for evening of event

your choice of solid color table linens and napkins

upgraded candle and mirror centerpiece

complimentary cake cutting

complimentary webpage

complimentary reservation link

custom design up lighting package

reduced accommodation rates for friends and family parquet dance floor

\$109 per person



PLATINUM PACKAGE OPTIONS

Chilled Butler Passed Selections

peppered tenderloin Carpaccio with garlic crostini

smoked salmon with dill on rye crisp heirloom tomato bruschetta with buffalo mozzarella

Hot Butler Passed Selections

duck confit egg rolls with orange dipping sauce chicken wellington with mango demi-glace petite crab cakes with dijon aioli

Display Selections

seasonal fresh vegetables with artichoke dip and crisp flat breads

regional cheese display with artisan snack breads antipasto display with marinated mushrooms, assorted olives, feta, mozzarella, grape tomatoes, roasted peppers & assorted Italian meats

Salad Options – Select One

columbus caesar

baby romaine hearts, Blue Jacket Dairy Feta, french baguette crisps & grape tomato confit

baby greens & candy stripe beets boursin cheese, heirloom tomatoes and champagne pink peppercorn vinaigrette

frisee with frosted cranberries

Silver Lake Chevre, pistachios and apple cider vinaigrette

red & yellow heirloom tomatoes with fresh buffalo mozzarella

micro greens, balsamic syrup & extra virgin olive oil

Entree Options - Select One

crabmeat stuffed chicken

with wild mushroom jus, swiss chard, tomato confit & mascarpone polenta

grilled sea bass with radicchio

saffron essence, roasted fingerling potatoes, fried kale, yukon buttermilk mash, carrots & basil oil

lobster & artichoke ravioli

with succotash & tarragon butter sauce

truffle glazed 8oz filet of beef

with merlot demi-glace & butter ravioli

duo plate select two of your favorites petite filet mignon, rosemary roasted breast of chicken, salmon, or garlic shrimp, presented with Chef's selection of complimentary sauce, starch and regional fresh vegetables

Late Night Snack Options – Select One

Walking Tacos: Create your own late night classic featuring individual bags of Fritos, seasoned taco meat, warm cheese sauce, shredded lettuce, diced tomato & sour cream sauce

Potato Skin Bar

Lots of skins with shredded cheese, bacon bits, green onion and sour cream

Popcorn Bar

Select from three of our special flavors-Bacon Popcorn, Herb & Parmesan, Chicago Blend, or Buckeye

The Pretzel Bar

Our soft jumbo pretzel bites with warm cheese sauce, and cinnamon sugar with a buckeye sauce.





BUFFET RECEPTION PACKAGE

Selection of Three Salads, Two Entrees \$85 per person

Selection of Three Salads, Two Entrees One Chef Action Station \$94 per person

all buffet receptions include chef's selection of appropriate starch and seasonal fresh local vegetables Starbucks coffees & Tazo teas

Included in our Buffet Package:

Four hour open bar

selection of three reception hors d'oeuvres

buffet dinner

champagne toast for all guests

complimentary ballroom rental

complimentary white chair covers with choice of colored sash

complimentary junior suite overnight stay for evening of event

white table linens and napkins

votive candles and mirror centerpieces

complimentary cake cutting

complimentary webpage

complimentary reservation link

reduced accommodation rates for friends and family parquet dance floor



BUFFET PACKAGE OPTIONS

Chilled Butler Passed Selections

prosciutto & melon lollipop

peppered tenderloin carpaccio with garlic Crostini

creamy pate on garlic toast

smoked salmon with dill on rye crisp

crisp pita chip with hummus and salmon caviar

heirloom tomato bruschetta with buffalo mozzarella

Hot Butler Passed Selections

parmesan crusted warm brie hearts bacon wrapped scallops

chicken wellington with mango demi-glace petite crab cakes with dijon aioli

Salad Selections – Select Three

tossed garden salad with seasonal fresh greens

romaine with cucumbers, kalamata olives, cherry tomatoes & shaved Houtz Farms goat cheese

chopped salad with iceberg, radicchio, Mayfield aged gouda, black olives, celery & Benton's bacon

tri-colored cheese tortellini with chef's garden seasonal italian herbs

caprese salad with tomatoes, fresh mozzarella, basil, olive oil and aged balsamic

columbus salad

micro greens tossed in maple vinaigrette sweet & spicy pecans, wild berries, sugared cranberries and pomegranate vinaigrette

Display Selections

seasonal fresh vegetables with artichoke dip and crisp flat breads

regional cheese display with artisan snack breads antipasto display with marinated mushrooms, assorted olives, feta, mozzarella, grape tomatoes, roasted peppers & assorted Italian meats

Entrée Selections - Select Two

orange juniper roasted organic chicken with fig au jus

seared organic chicken with wild mushroom jus, swiss chard, and tomato confit

grilled breast of organic chicken with wilted arugula, caper berries and Meyer lemon sauce

chicken saltimbocca with prosciutto, fresh mozzarella & sage jus

seared salmon with Mayfield Havarti cream sauce, sweet corn and tomato confit

roasted salmon with local mushrooms, wilted baby spinach, Lucky Penny goat cheese and cilantro oil

wild mushroom ravioli with smoked tomato sauce & fresh parmesan

shrimp & lobster stuffed ravioli with lobster cognac cream

pistachio crusted mahi with lemon cream and pineapple-mango salsa

chef Sven's spice rubbed strip loin with mushroom ragoût

braised short ribs with roasted shallot jus

herb roasted pork loin with apples & calvados au jus



carved apple cider cured boneless breast of turkey with spiced maple mayonnaise & orange infused honey mustard

carved brown sugar & ginger ale cured ham with mango-pineapple relish & house made Renaissance bbg sauce

citrus brined pork loin with chipotle glaze

risotto station – crisp pancetta, rock shrimp scampi, Italian sausage, clams, peas, shallots, and plenty of vegetables

pasta to order – choose two to be prepared by a Renaissance chef for your guests

- orecchiette with pancetta and spring peas in a garlic cream finished with fresh parmesan
- penne with Mayfield bleu cheese, shrimp, baby spinach, mushrooms and finished with garlic olive oil
- farfalle with Italian sausage, tri-colored peppers & red onions in a spicy marinara sauce
- * tri-colored tortellini with artichokes, red chiles, wine and fresh parmesan





MIDNIGHTSNACKS

Grilled Cheese Station

selection of grilled cheddar on sourdough, brie & lingonberry preserves on whole grain, fresh mozzarella with basil on focaccia tomato bisque shooters - \$10 per person

The Slider Bar

spicy chorizo with creamy guacamole, and matchstick potato fries on brioche, blackened grouper with homemade slaw and remoulade, classic beef and Ohio cheddar, presented with sweet potato, beet and classic chips -\$12 per person

The Flatbread Bar

margarita style with fresh tomatoes, basil & rich mozzarella, goat cheese & kalamata olives grilled chicken with pesto & parmesan -\$9 per person

Salsa, Chips & More tri-colored tortilla chips whole grain tortilla chips, fresh garden salsa, pineapple-mango salsa, creamy guacamole, queso fresca, chopped tomatoes, spicy jalapenos, sour cream & olives -\$7 per person

The Buckeye Bar flourless chocolate torte creamy peanut butter mousse shards of peanut tuille peanut butter sauce, chocolate shavings, & freshly whipped cream rich Ohio buckeye candies Starbucks coffees & Tazo teas - \$9 per person

Pricing is based on one hour of service, chef attendant may be included with any midnight snack station, \$75.00 per chef, plus tax & service, 1 chef per 50 guests





RECEPTION BARS

PACKAGE BEER SELECTIONS:

select two domestic selections, and two import selections

Budweiser Bud Light Miller Light Amstel Light Heineken Corona O'Douls

Stone Cellars by Beringer – Chardonnay, Merlot & Cabernet Sauvignon Beringer – White Zinfandel

Vodka – Svedka Gin – Beefeaters Rum – Cruzan Aged Light Rum Bourbon - Jim Beam Whiskey – Canadian Club Scotch – Grant's Family Reserve

TEIR 2 - Additional \$8 per person

Vodka - Absolut Gin - Tanqueray Rum - Cpt. Morgan's Bourbon - Jack Daniels Whiskey - Canadian Club Scotch - J Walker Red

Tier 3 - Additional \$12 per person

Vodka - Grey Goose Gin - Bombay Rum - Capt Morgan's Bourbon - Knob Creek Whiskey - Crown Royal Scotch - J Walker Black





BANQUET WINE LIST

WHITES

Beaulieu Vineyards Century Cellars Chardonnay, California | \$30 Beringer Vineyards, White Zinfandel, California | \$28 Freixenet Blanc de Blancs, San Dadurni D'Anoia | \$28 Stone Cellars by Beringer Pinot Grigio, California | \$28 Stone Cellars by Beringer, Chardonnay, California | \$28 Arrowood Chardonnay, Sonoma County | \$47 Casa Lapostolle or Casa Sauvignon Blanc, Rapel Valley | \$30 Clos du Bois Chardonnay, North Coast | \$32

BUBBLES

Moet & Chandon, "Imperial" Champagne, Epernay | \$72

REDS

Beaulieu Vineyards Century Cellars Cabernet Sauvignon | \$30 Beaulieu Vineyards Century Cellars Merlot, California | \$30 Stone Cellars by Beringer Cabernet Sauvignon, California | \$28 Stone Cellars by Beringer Merlot, California | \$28 Aquinas Cabernet Sauvignon, Napa Valley | \$38 Beringer Cabernet Sauvignon, Knights Valley | \$75 Columbia Crest "Grand Estates" Merlot, Napa Valley | \$32 Kim Crawford, Pinot Noir, Marlborough | \$51 Mark West Pinot Noir | \$38





PREFERRED VENDORS

At Renaissance, we take special care of our guests and their needs.

Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day. Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel to free to consult with us to make the perfect match.

WEDDING CONSTULTANTS

Bliss and Event Design Studio 614.216.4006 www.blisseventsco.com

Devoted to Details 614.717.7526 www.devotedtodetails.com

Joie de Vivre 614.975.7571 www.jdveventsllc.com

The Finer Things 614.330.8583 www.thefinerthingseventplanning.com

VIP Wedding & Event Planning 330.607.8434 www.vipeventsplanning.com



PREFERRED VENDORS CONTINUED

CAKES

Kitties Cakes 614.754.8828 kittiescakes.com

Polka Dot Cupcakery 614.304.1368 polkadotcupcakery.com

Sauer Cakes 614.428.9741 sauercakes.com

Short North Piece of Cake 614.421.0399 shornorthpieceofcake.com

The Cake Studio 740.881.6400 thecakestudio.net

PHOTOGRAPY

Banks Photography 614.214.2359 bankspix.com

Jim Sanders Photography 614.530.3022 jimsandersphoto.com

Kellogg Photography 614.437.8404 briankellogg.com

Lambert Photography 614.717.9822 lambertphotographs.com

Paul & Miranda Photography 614.329.9099 paulandmiranda.com

Red Gallery Photography 614.794.1113 redgalleryphoto.com

LINENS

Connie Duglin Linens 614.846.1277 connieduglinlinen.com

ICE SCULPTURES

Precise Ice 614.332.7926 heyiceman.com

PHOTO BOOTH

Great Photo booth 614.570.5330 greatphotobooth.com

FLORISTS

Dalay Ket Floral & Event Design 614.270.1604 dalayket.com

Expressions Floral Design Studio 614.858.0444 expressionsfloraldesign.com

Flourish Bespoke Floral & Event Styling 614.581.5752 flourishbespoke.com

Flowers on Orchard Lane 614.262.0880 flowersonorchardlane.com

Petals & Leaves 614.785.9690 petalsandleaves.net

Prema-Designs 614.734.6224 prema-designs.com

SPECIALTY GIFTS

Sugardaddy's 614.888.4491 sugardaddys.com

That's So Sweet 614.895.0100 thatssosweet.net

UNIQUE SERVICES

VIP Events Management 614.823.8300 vipeventsmgmt.com

MUSIC & ENTERTAINMENT

Class Acts 614.358.1888 class-acts.com

Mark Dantzer 614.329.7042 markdantzer.com

Night Music 614.529.6777 nightmusicdj.com

Paragon Music & Entertainment 740.548.5250 paragonmusic.com

Team DJ 614.798.8794 teamdj.com

Trending Sounds Entertainment 614.372.3323 trendingsounds.com

RENTALS/TENTS/DÉCOR

Advantage Events 614.743.8120 advantageeventtents.com

Event Source 614.431.3000 eventsource.net

Lasting Impressions 614.252.5400 <u>lirents.net</u>

Posh Event Services 740.362.0004 poshevent.com

VIDEOGRAPHY

Joseph Testa Films 614.774.3595 josephtestafilms.com

Prodigy Cinema 614.321.9350 prodigycinema.com

TRANSPORTATION

American Limousine Service 614.228.5466 amerilimo.com

Bexley Beat 614.237.4216 bexleybeat.com

Classic Limousine 614.949.9222 classiclimos.net

Cardinal Transportation 614.274.2500 cardinal trans.com

Xtreme Limo 614.483.3300 xtremelimo.com

SPA, MAKEUP & HAIR SERVICES

Makeup by Melissa Roshan 614.741.5447 melissaroshan.com

Mukha Salon & Medi-Spa 614.294.SKIN (7546) mukhaspa.com

Pearls and a Black Dress Makeup Artistry 614.519.6833 paabdmakeupartistry.com

OFFICIANTS

William Glazer 614.327.7477 marrymecolumbus@live.com

Jason Williams 219.841.2097 jwilliams.digital





SIGNATURE DETAILS

Our Culinary Team is focused on ensuring that the food for your event is current, fresh, and flavorful. From organic free range Amish chicken and local fresh vegetables, to our very own seasonal rooftop garden herbs, each dish is crafted to delight you and your guests.

We are continuously on the search for local companies that share our philosophy. Current partners include:

Blue Jacket Farms -- Bellefontaine Ohio Sugardaddy's Sumptous Sweeties -- Columbus, Ohio Benton's Country Meats -- Madisonville Tennessee Lucky Penny Farm – Kent Ohio Snowville Creamery -- Pomeroy Ohio Jeni's Ice Cream – Columbus Ohio



SIGNATURE DETAILS

PARKING

Please consult with your Event Coordinator on any anticipated valet parking needs for your guests at least one month prior to your event. Please consult with your Sales Manager for rates.

GUEST COUNT

In order to provide you with the highest quality food and service, it is essential that the hotel know your guaranteed attendance numbers by 12 pm, seven business days prior to your event. After this time, the guaranteed attendance number may not be reduced. If no guarantee is provided, the hotel will bill for the expected attendance as listed on your catering prospectus. On the day of the event, should the actual attendance exceed the guarantee number, the hotel will provide your additional guests with meals that are as similar to your selected meal as possible.

SERVICE CHARGE AND SALES TAX

All food and beverage will be subject to 22% taxable service charge and current Ohio sales tax. Service fees and tax are subject to change.

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.

BANQUET MENUS

We take pride in providing you with the finest quality of banquet food and service. Consult with your Event Coordinator regarding vegetarian requests, special dietary needs, or religious restrictions that are being followed. Our event management staff with be delighted to design a menu that meets your specific needs.

DEPOSITS & PAYMENTS

Upon receipt of your signed contract, a non-refundable advanced deposit is required. The deposit, which is 25% of your food and beverage minimum, will be applied to the balance of your event. A payment of 25% of your food and beverage minimum will be required every three (3) months until your event. Final payment is due seven (7) days prior to your event. Payment will be based on your food guarantees, rental charges, audio-visual charges, and estimated beverage total.

ALCOHOL

The hotel is the only licensed authority to sell and serve alcohol on the hotel premises. Therefore, law does not permit alcohol to be brought into the hotel from outside sources. The hotel reserves the right to refuse service to any guest that appears to be under age, without legal identification, or appears to be intoxicated. Shots are not permitted on any banquet bar function. The hotel reserves the right to request the removal of any alcoholic beverages brought into the hotel's banquet facilities.

SET UP & DECORATING

The hotel must be made aware of any outside suppliers (i.e. entertainers, a/v, florists, etc.) that require access to your banquet room prior to the start of your event. Your event manager will assist in coordinating their requirements.



for more information visit:

columbusrenaissance.com

renaissancehotels.com/weddings

