

weddings

BY RENAISSANCE® HOTELS



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The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries, and brunch in Latitude 41. Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

OUR HOTEL

Congratulations on your engagement!

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.

You and your guests will love a hotel right in the heart of Columbus, just steps from many of our major attractions and hidden gems, yet is still 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, Seasonal, 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.



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RELAX AND ENJOY.

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 Specialist will work with you to ensure its success.

REHEARSAL DINNER

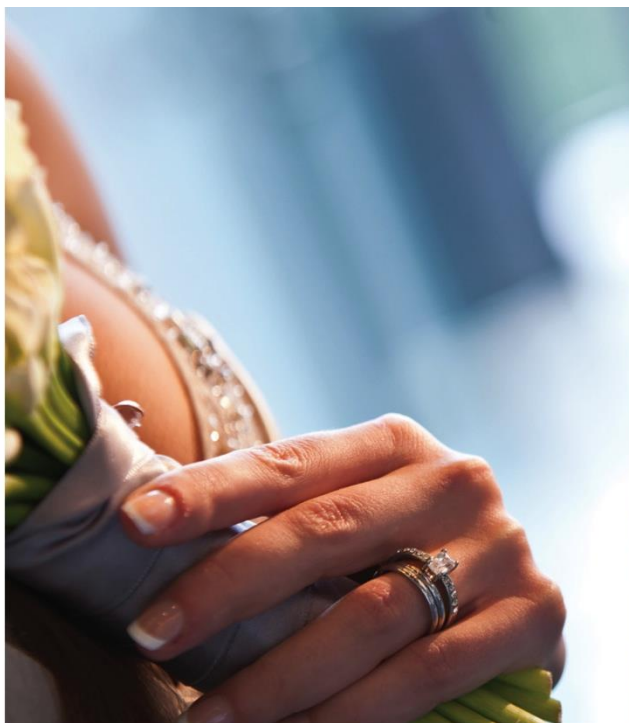
There are several venues throughout the hotel that will provide the perfect atmosphere. Pair that with one of our delicious menus and your guests are sure to be delighted!

LATITUDE 41

Our street restaurant was one of the first in the city to embrace the farm to table concept. We continue to feature fresh, seasonal selections crafted to let the flavors shine. The atmosphere is comfortable and our creative cocktail navigators are available to design a special beverage featuring your favorite spirits.

CITYVIEW TERRACE

Our Cityview Terrace offers a beautiful panoramic view of downtown Columbus. This unique setting offers a blank slate to select handcrafted menus from our own Executive Chef.



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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.

IT'S ABOUT TRADITION, OR NOT. A ceremony as unique as you are.

Our City View Terrace and our contemporary Hayes 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.



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RECEPTION PACKAGES

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. Experience breathtaking Indoor and outdoor ceremony and reception venues, specialty linens and chair covers, as well as resources for many other options. Renaissance can create a day that's special for everyone.

All Reception Packages include:

- ❖ open bar as specified per package
- ❖ complimentary linens as specified per package
- ❖ candle and mirror centerpieces
- ❖ indoor dance floor
- ❖ complimentary cake cutting
- ❖ one complimentary suite overnight stay for evening of event
- ❖ complimentary webpage & reservation link
- ❖ reduced accommodation rates for friends and family



PACKAGE OPTIONS

THE SILVER PACKAGE | \$82 per person

- ❖ four hour open bar well brand service
- ❖ two hors d'oeuvres from our seasonal selections
- ❖ two course served dinner or dinner buffet from our seasonal selections
- ❖ champagne toast for all adult guests
- ❖ complimentary white chair covers with choice of colored sash
- ❖ white table linens and napkins
- ❖ mirror and votive centerpieces

THE GOLD PACKAGE | \$95 per person

- ❖ five hour open bar well brand service
- ❖ four hors d'oeuvres from our seasonal selections
- ❖ two course served dinner or dinner buffet from our seasonal selections
- ❖ champagne toast for all adult guests
- ❖ complimentary white chair covers with choice of colored sash or chiavari chairs
- ❖ white table linens and choice of colored napkins
- ❖ upgraded candle and mirror centerpieces

THE PLATINUM PACKAGE | \$115 per person

- ❖ five hour open bar call brand service and choice of two craft beer selections
- ❖ four hors d'oeuvres from our seasonal selections
- ❖ two course served dinner or dinner buffet from our seasonal selections
- ❖ champagne toast for all adult guests
- ❖ house selection wine pour with dinner entrée for all adult guests
- ❖ one late night snack selection
- ❖ complimentary white chair covers with choice of colored sash or chiavari chairs
- ❖ custom design uplighting package
- ❖ colored table linens and choice of colored napkins
- ❖ upgraded candle and mirror centerpieces

pricing does not include 25% service charge & state sales tax. all pricing is subject to change without prior notice.



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FOOD MATTERS

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:

Bluescreek Farms -- Marysville
Blue Jacket Farms -- Bellefontaine
Sugardaddy's Sumptous Sweeties -- Columbus
Lucky Penny Farm -- Kent
Chef's Garden -- Huron
Pistachio Vera -- German Village, Columbus

If you or your guests have special requirements, we are happy to assist in creating a custom designed menu that will meet your needs, and feature the best seasonal products that are available.

Executive Chef Tyler Murray

BUTLER PASSED HORS D'OEUVRES

- ❖ falafel with cucumber yogurt drizzle
- ❖ chicken satay with bourbon peach glaze
- ❖ chicken wellington with chipotle hollandaise
- ❖ heirloom baby tomato, mozzarella and garden basil skewers
- ❖ sliced beef tenderloin with horseradish aioli and bacon jam on crostini
- ❖ pepper crusted goat cheese truffles
- ❖ bourbon barrel smoked salmon pâté on cucumber rounds

DISPLAY SELECTIONS

- ❖ seasonal fresh vegetables with artichoke dip and crisp flat breads
- ❖ regional cheese display with artisan snack breads
- ❖ lemon horseradish hummus with sun dried tomato tapenade, pita bread and crisp flatbreads

- ❖ silver package – select two Butler Passed and one Display
- ❖ gold package – select four Butler Passed and one Display
- ❖ platinum package – select four Butler Passed and one Display



Wedding Package Menus

Plated Dinner Selections

STARTER SELECTIONS

- ❖ watermelon & mint gazpacho
- ❖ tomato mozzarella caprese salad
- ❖ baby iceberg wedge with heirloom tomatoes, julienne carrots and cheddar curds
- ❖ baby arugula and spinach with local goat cheese, fresh strawberries and spiced pecans
- ❖ baby romaine, grape tomatoes, shaved pecorino and toasted walnuts, peppercorn parmesan dressing

ENTREE SELECTIONS

- ❖ grilled 5 oz center cut filet with braised mushrooms and creole shrimp
- ❖ seared tenderloin of beef with lavender honey veal reduction and amish farms chicken with truffle butter and garden herb glaze
- ❖ beef short rib braised in a blueberry bourbon mirepoix
- ❖ seared breast of amish chicken with artichokes, kalamata olives, and roasted chicken stock
- ❖ grilled amish chicken with roasted sweet corn and tomatillo chutney
- ❖ atlantic filet of salmon with ohio maple soy citrus glaze
- ❖ wild sea bass with tomato olive and fennel caponata
- ❖ herb crusted heritage pork loin with a wild mushroom chutney
- ❖ sweet and spicy peppers stuffed with quinoa, mushrooms, and spinach hash
- ❖ house made eggplant and summer squash napoleon with smoky tomato sauce

all meals include chef's selection of starch and appropriate seasonal fresh local vegetables, artisan rolls & butter, and freshly brewed coffees & teas. Split Menus and Duo plated entrée are each an additional \$3 per person



Wedding Package Menus

Buffet Dinner Option

SELECT TWO SALADS

- ❖ baby greens, local strawberries, toasted pecans and farmhouse cheese with sherry vinaigrette
- ❖ heirloom tomatoes, fresh mozzarella, garden basil, fresh white balsamic and Olive Oil Dressing
- ❖ grilled baby romaine with sun dried tomatoes and shaved parmesan, creamy peppercorn ranch
- ❖ heirloom tomato and cucumber salad with crumbled feta
- ❖ grilled eggplant and portobello mushroom salad with fresh herbs and tomatoes
- ❖ orzo with grilled artichokes, andouille sausage and rock shrimp
- ❖ grilled asparagus and couscous with fresh spinach and tomatoes

SELECT TWO ENTREES

- ❖ pan seared chicken with grilled leeks, herb jus
- ❖ roasted breast of chicken with grilled corn and tomato summer relish
- ❖ roast heritage pork loin with a mustard greens chimichurri
- ❖ lemon pepper salmon with garden herb and heirloom tomato kalamata relish
- ❖ lake erie walleye with lemon caper dill sauce
- ❖ smoky beef brisket with braised mushroom and roasted shallot sauce
- ❖ herb roasted sirloin of beef with blue jacket dairy gorgonzola crust

SELECT ONE SIDE

- ❖ roasted eggplant with fresh mozzarella, garden basil, and spicy tomato concasse
- ❖ summer squash, mushroom, tofu, and garden pepper gratin
- ❖ orecchiette with roasted corn, grape tomatoes, grilled asparagus, wild mushrooms, and wilted greens
- ❖ yukon gold and chive buttermilk smashed potatoes
- ❖ creamy lemon thyme risotto
- ❖ tri-colored fingerlings and smoky bacon hash
- ❖ orzo and rice pilaf
- ❖ rosemary and garlic roasted new potatoes

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



LATE NIGHT SNACKS

Potato Skin Bar* | \$8

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

Popcorn Bar* | \$8

Create your own mix -- Grab a bag and choose from your favorite -- smoky bbq, parmesan truffle or sea salt chocolate

Pretzel Bar Deluxe* | \$9

All beef pretzel dogs with german mustard, and mini pretzel tots with buckeye sauce & beer cheese sauce

Salsa, Chips & More* | \$8

Tri-colored tortilla chips whole grain tortilla chips, fresh garden salsa, roasted tomatillo & corn salsa, creamy guacamole, queso fresca, chopped tomatoes, spicy jalapenos, sour cream & olives

Grilled Cheese Station | \$12

Selection of grilled cheddar on brioche, brie & apple pear chutney on whole grain, fresh mozzarella with basil on focaccia

The Slider Bar | \$14

Tangy carolina apple cider chicken, smokey bourbon bbq pulled pork, and Chef Matt's special veggie slider with broccoli & horseradish slaw and mesquite bbq house chips

Late Night Slice | \$12

Smoked mozzarella & pepperoni, bbq chicken & caramelized onion, and veggie delight pizza

The Buckeye Bar | \$11

Traditional buckeyes, individual buckeye mousse, chocolate dipped pretzels with almond butter dipping sauce, and our very own Chef Jason's Buckeye Bombs

*included in Platinum Package for no additional cost

Pricing is per person, based on one hour of service. Special requests are invited.

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WELL BRAND SERVICE

- ❖ Svedka Vodka
- ❖ Beefeater Gin
- ❖ Cruzan Aged Light Rum
- ❖ Jim Beam White Label Bourbon
- ❖ Canadian Club Whiskey
- ❖ Dewar's White Label Scotch
- ❖ Jose Cuervo Especial Gold Tequila
- ❖ Korbel Brandy

CALL BRAND SERVICE

- Additional \$8 per person on Silver and Gold packages
- ❖ Absolut Vodka
- ❖ Tanqueray Gin
- ❖ Bacardi Superior Rum
- ❖ Captain Morgan Original Spiced Rum
- ❖ Jack Daniels Tennessee Whiskey
- ❖ Maker's Mark Bourbon
- ❖ Johnnie Walker Red Label Scotch
- ❖ Seagram's VO Whisky
- ❖ 1800 Silver Tequila
- ❖ Courvoisier VS Cognac

TOP SHELF SERVICE

- Additional \$12 per person on Silver and Gold packages, additional \$4 on Platinum packages
- ❖ Grey Goose Vodka
- ❖ Bacardi Rum
- ❖ Mt. Gay Eclipse Gold Rum
- ❖ Bombay Sapphire Gin
- ❖ Jack Daniel's Tennessee Whiskey
- ❖ Crown Royal
- ❖ Patron Silver Tequila
- ❖ Knob Creek Bourbon
- ❖ Johnnie Walker Black Label

BEER SELECTIONS

Select two domestic and two import beers for all packages

- | | |
|----------------|----------------|
| Domestic: | Import: |
| ❖ Budweiser | ❖ Amstel Light |
| ❖ Bud Light | ❖ Heineken |
| ❖ Miller Light | ❖ Corona |

Platinum packages include two craft beer selections

- Additional \$6.50 per bottle on Silver and Gold packages
- ❖ Sam Adams
- ❖ Great Lakes Brewing
- ❖ Columbus Brewing Company Pale Ale
- ❖ Elevator Frog IPA
- ❖ Seventh Son Strong Arm Ale

WINE SELECTIONS

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



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ADDITIONAL BEVERAGE OPTIONS

BUBBLES

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

WHITES

Beaulieu Vineyards, Century Cellars Chardonnay, California | \$30
 Beringer Vineyards, White Zinfandel, California | \$28
 Freixenet Blanc de Blancs, San Darni 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

REDS

Beaulieu Vineyards, Century Cellars Cabernet Sauvignon, California | \$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

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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

WEDDING CONSULTANTS

Bliss Event Design Studio
614.216.4006

www.blisseventsco.com

Ashley Stephan Wedding & Events
614.271.3333

www.ashleystephanweddings.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

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
shorthpieceofcake.com

The Cake Studio
740.881.6400
thecakestudio.net

PHOTOGRAPHY

Brett Loves Elle
808.781.4178
brettloveselle.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
floweronorchardlane.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
thatsosweet.net

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/DÉCOR

Event Source
614.431.3000
eventsource.net

Lasting Impressions
614.252.5400
lirents.net

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
cardinaltrans.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

UNIQUE SERVICES

VIP Events Management
614.823.8300
vipeventsmgmt.com

PARKING

Please consult with your Event Coordinator on any anticipated valet parking needs for your guests. Special rates may be available when you contract your event through your Sales Manager.

GUARANTEES NEEDED

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 along with your final payment. 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.

FOOD AND BEVERAGE MINIMUM

All beverage and food will be subject to 25% taxable service charge and current Ohio sales tax. Service fees and tax are subject to change. Service fees and taxes are exclusive of the food and beverage minimum.

EVENT MENUS

We take pride in providing you with the freshest in seasonal food and exceptional service. Consult with your Event Coordinator regarding vegetarian requests, special dietary needs, or religious restrictions that are being followed. Our Culinary & Event Teams will be delighted to design a menu that meets your specific needs.

Split Menus are available at an additional \$3 per person, and will require specific entrée counts and service directions 3 days prior.

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 will be assisting in creating your personalized event. Vendor will be required to agree to property code of conduct while on property and provide proof of insurance to hotel. If additional set up time is needed outside of contracted time, it will be based on availability, and may require a rental fee.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Weddings with a \$10,000 food and beverage minimum will have a complimentary tasting for 6 people.

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for more information visit
renaissancehotels.com/weddings

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