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BY RENAISSANCE<sup>®</sup> HOTELS

OUR HOTEL

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

### 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.



BY RENAISSANCE® HOTELS

# **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 motive 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 for 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.



BY RENAISSANCE® HOTELS

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



Wedding Package Menus

Hors d'oeuvres Selections

# **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 one Butler Passed and one Display
- gold package select three Butler Passed and one Display
- platinum package select three 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. multiple entrée events are 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.

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

RENAISSANCE COLUMBUS DOWNTOWN HOTEL | 50 North 3rd Street | Columbus, OH 43215 | 1 614.228.5050 | renaissancehotels.com



# RECEPTION BARS

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
- Miller Light
- \* Heineken
- 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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**RENAISSANCE® HOTELS** 

# ADDITIONAL BEVERAGE OPTIONS

#### **BUBBLES**

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

#### 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

#### 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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BY RENAISSANCE® HOTELS

At Renaissance, we take special care of our

extends to helping you choose all the right

enhancements to your wedding day. Here

is a list of our preferred vendors who have

ensure only the very best service for our

guests. Please feel to free to consult with

successfully worked with our hotel to

us to make the perfect match.

guests and their needs. Our expertise in making your special day even more special

# OUR HOTEL

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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 <u>kittiescakes.com</u>

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

Brett Loves Elle 808.781.4178 brettloveselle.com

Jim Sanders Photography 614.530.3022 jimsandersphoto.com

Kellogg Photography 614.437.8404 <u>briankellogg.com</u>

Lambert Photography 614.717.9822 Jambertphotographs.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 <u>dalayket.com</u>

Expressions Floral Design Studio 614.858.0444 expressionsfloraldesign.com

Flourish Bespoke Floral & Event Styling 614.581.5752 <u>flourishbespoke.com</u>

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

# PREFERRED VENDORS CONTINUED

#### **MUSIC & ENTERTAINMENT**

Class Acts 614.358.1888 <u>class-acts.com</u>

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 <u>teamdj.com</u>

Trending Sounds Entertainment 614.372.3323 <u>trendingsounds.com</u>

### **RENTALS/DÉCOR**

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 <u>classiclimos.net</u>

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) <u>mukhaspa.com</u>

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



# THE FINE PRINT

#### 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 fess 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 expceptional 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

