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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 breakfast in bed.

Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

# **OUR HOTEL**

## **General Information**

## **PARKING**

Complimentary self-parking is available in the garage attached to the hotel. Valet parking is also complimentary at the main hotel entrance.

# **GUEST COUNT**

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

#### **SERVICE CHARGE AND SALES TAX**

A 22% taxable service charge and 8.1% sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

## **MENU TASTING**

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Catering Sales Manager for availability.





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.

# **OUR HOTEL**

## **Preferred Vendors**

COORDINATORS Green Orchid Events Juliet Douglas 702.373.7045 greenorchidevents.com

Scheme Events Rissa Gunderson 702.778.9414 schemeevents.com

BAKERIES Gimme Some Sugar 702.882.2537 gimmesomesugarlv.com

The Gourmet Cake Factory 702.364.2253 tgcf.com

Las Vegas Custom Cakes 702.233.2253 lasvegascustomcakes.com







# **Preferred Vendors continued**

PHOTOGRAPHERS Meg Ruth Photo 702.714.0634 megruth.com

Ella Gagiano Photography 702.340.5505 ellagagiano.com

Bella Pictures 888.556.7590 bellapictures.com.

LIMOUSINE SERVICES Celebrity Coaches 702.736.6491 celebritylasvegas.com

Earth Limos 702.437.1900 earthlimos.com FLOWERS Layers of Lovely 702.281.9145 layersoflovely.com

Nakiti Floral 702.385.5484 nakitifloral.com

MAKE UP Your Beauty Call 702.530.1661 yourbeautycall.com

OFFICIANT
Peachy Keen Unions
702.812.0860
peachykeenunions.com

LIGHTING / DÉCOR LED Unplugged 702.675.6100 ledunplugged.com

PHOTO BOOTH Shutterbooth 702.823.3659 shutterbooth.com

LINEN / RENTALS RSVP Party Rentals 702.878.0144 rsvpparty.com

FAVORS Welcome Bag Shoppe 702.778.9414 welcomebagshoppe.com DJS Harry O Productions 702.767.0699 harryoproductions.com

Knight Sounds 702.452.3544 knightsoundsdjslasvegas.com

MUSICIANS Las Vegas Wedding Music 702.327.4508 Ivweddingmusic.com

Las Vegas String Quartet 972.722.5167 702.250.8488







#### **RELAX AND ENJOY.**

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.

## REHEARSAL DINNER

There are several venues throughout the hotel that will provide the perfect atmosphere for your rehearsal dinner or cocktail reception.

# **ENVY The Steakhouse – Wine Room**

Capacity: 25 – 30 guests

Surround yourselves with the stunning sophistication of the world's finest wines in this cozy space that is uniquely private.

#### **ENVY The Steakhouse - The Cellar**

Capacity: 50 - 80 guests

You and your guests will enjoy the refined atmosphere of this stylishly secluded space that boasts a stunning view of the walk-in wine cellar and outdoor atrium.

## 14th Floor Club Lounge

Capacity: 30 – 60 guests

Overlooking the twinkling lights of the Las Vegas Strip, this ultra lounge setting offers an intimate environment for your exclusive event on the top floor of the hotel.

#### Al Fresco

Capacity: 50 - 200 guests

For a more casual affair, treat your guests to dinner or cocktails poolside in our spacious outdoor atrium.





#### IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony or reception, offering spectacular venues to make your fairy tale wedding absolutely perfect.

# **CEREMONY / RECEPTION VENUES**

The dark woods and neutral tones in our grand ballroom and event space offer a striking balance to complement any color scheme you choose for your backdrop. With 25,000 square feet of event space, we have several flexible options for your ceremony or reception.

# **RENAISSANCE BALLROOM**

Capacity: 200 - 500 guests

Our ballroom offers a perfect setting for a grand affair with a large foyer to accommodate your cocktail reception.

## **OUTDOOR ATRIUM**

Capacity: 50 – 100 guests

An intimate and private setting for your guests set on the glass enclosed patio set alongside lush palm trees.

# **CLUB LOUNGE**

Capacity: 15 – 25 guests

On the top floor of the hotel, this intimate space offers a spectacular view of the sparkling lights on the Las Vegas Strip.

Pricing will vary depending on the room selected and time frame needed; please consult with our Director of Catering for availability and pricing.



# Wedaungs BY RENAISSANCE® HOTELS

## IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

# **CEREMONY PACKAGE**

In unison with your reception package, we are delighted to assist you with planning your ceremony. We are also pleased to suggest Independent Wedding Planners for additional assistance with coordination.

Use of separate Bride and Groom Suite for 2 Hours Marriott Certified Wedding Coordinator Fresh Rose Petals for Aisle Wedding Arch with Floral Swag White Wooden Padded Chairs Ceremony Rehearsal with Wedding Party

\$2000 – Based on wedding events up to 100 guests \$4 per guest for events over 100

We are also delighted to recommend popular ceremony venues that are near the hotel.





## 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 PACKAGE

#### **INCLUDED IN FOOD & BEVERAGE MINIMUM**

- Room Rental for Four Hours (\$500 for each additional hour)
- Votive Candles / Centerpieces
- Floor Length Linens and Napkins in Your Choice of Color
- Chairs with White, Ivory, or Black Chair Covers and Sash in Your Choice of Color
- · Dance Floor
- Tables for Gifts, Cake and Guestbook
- Menu Tasting for Two
- Custom Wedding Cake
- Cake-Cutting
- One Hour Hosted Bar
- Champagne or Sparkling Cider Toast
- Complimentary Self-Parking for Wedding Guests
- Deluxe Junior Suite Accommodations for the Bride and Groom Including Champagne and Strawberries Delivered on the Wedding Night and Breakfast the following Morning
- Special Room Rates for Wedding Guests

# **OPTIONAL UPGRADES**

Chiavari Chairs - \$10

DJ for Reception Only (Four Hours) - \$650

Photo Booth - \$1200

Wireless Uplights (15 Lights) - \$800





# HORS D'OEUVRES ENHANCEMENTS

# COLD HORS D'OEUVRES

**Deviled Cherry Tomato** 

Asparagus Wrap in Prosciutto Ham

Filet Mignon Crostini with Bleu Cheese Confit

Smoked Salmon Rosette

Mozzarella, Tomato & Basil Bruschetta

Ahi Tuna in a Cucumber Cup

Blackened Chicken & Mango

Chutney in Endive Spear

\$4.50 per piece++

# HOT HORS D'OEUVRES

Crispy Wrapped Beef

Chicken Parmesan Skewer

Mini Mojito Crab Cakes

Chicken Satay

Chipotle Beef Kabob

Mini Chicken Wellington

Pork Pot Sticker

Mikado Shrimp Flaky Roll

Brie Phyllo Pouch

Vegetarian Egg Roll

\$5.50 per piece++

Minimum of 25 pieces per selection

<sup>++</sup> Indicates an additional 22% Service Charge & 8.1% Sales Tax. All pricing is subject to change without prior notice.







## SINATRA RECEPTION MENU

#### Pre-Reception - 45 minutes

#### **DISPLAYS**

International and Domestic Cheeses and Crackers Grilled Vegetable Display with Fresh Herb Dip, Hummus, and Pita Chips Sparkling Tropical Fruit Punch (Non-Alcoholic) and Iced Tea Station

# Reception

#### **DISPLAYED HORS D'OEUVRES**

Select Three from Page 10

#### **CARVING STATION - SELECT TWO**

- · Herb Crusted Prime Rib
- Slow Roasted Turkey Breast
- · Honey Glazed Pork Loin

Carving Stations Items Served with Horseradish Cream, Creole Mustard, Orange Cranberry Relish, and Renaissance Rolls

# RECEPTION / APPETIZER STATIONS

# THEME STATIONS – SELECT ONE

# Potato Martini Bar

Double Cream Butter Mash or Sweet Garlic Mash Accompaniments: Cheddar, Chives, Sour Cream, Bacon, Bleu Cheese Crumbles, and Pico de Gallo Enhancements: Add Scampi Shrimp or Smoked Bay Scallops \$5.00 per person++

#### **Pasta Station**

Choose Two: Tri Color Rotini, Penne or Cheese Tortellini Choose Two: Plum Tomato Basil, Spinach Alfredo, Pesto, Vodka Accompaniments: Broccoli Florets, Bay Shrimp, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes, Grated Parmesan

## **Risotto Martini Station**

BBQ Spiced Chicken, Mushroom and Parmesan Risotto Accompaniments: Freshly Prepared Rock Shrimp Scampi and Wild Mushrooms, Pesto, Sun-Dried Tomatoes, Crème Fraiche, Scallions and Grated Parmesan

# \$95.00 per person++

<sup>++</sup> Indicates an additional 22% Service Charge & 8.1% Sales Tax. All pricing is subject to change without prior notice.



# RECEPTION / PLATED DINNER SELECTIONS

## Pre-Reception – 45 minutes

#### **DISPLAYS**

An Elaborate Display of International and Domestic Cheeses Served with Breads and Crackers

Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips

Sparkling Tropical Fruit Punch (Non-Alcoholic) and Iced Tea Station

#### Dinner

**SALADS - SELECT ONE** 

#### **Envy Salad**

Seasonal Greens Topped with Shaved Fennel & Sweet Onion Tear Drop Tomatoes, Roasted Pine Nuts, Sliced Strawberries Served with Balsamic Vinaigrette

#### **Apple Orchard Greens**

Bibb Lettuce Cup with Fresh Greens and Frisee, Candied Hazelnuts, Granny Smith Apple Slices Walnut Vinaigrette

#### The Southwest Caesar Salad

Romaine Leaves, Crisp Black Pepper Crouton Shredded Parmesan Cheese, Spicy Tortilla strips Served with Creamy Caesar Dressing

#### The Watermelon Serano Salad

Diced Watermelon and Cucumber on a Bed of Frisee Salad Spicy Serano Peppers Dressing

#### SINGLE ENTRÉE OPTIONS

#### **Grilled Fresh Herb Marinated Chicken Breast**

Sauteed Garlic Baby Spinach Basil Cream Sauce \$78.00 per person++

#### **Seared Honey Chicken**

Double Chicken Breast Glazed with Local Honey Roasted Pine Nut Glaze \$80.00 per person++

## Blue Tortilla Chip-Encrusted East Coast Halibut

Served with Cilantro Beurre Blanc \$80.00 per person++

#### **Beef Tenderloin**

with Blue Cheese Walnut Butter, Pinot Noir Glaze \$98.00 per person++

#### **Truffle Crusted Sea Bass**

with Shitaki & Asparagus Essence \$98.00 per person++

#### **Roasted Colorado Rack of Lamb**

Fresh Herb Crust and Thai Basil Demi-Glace \$95.00 per person++

#### **DUET ENTRÉE OPTIONS**

#### Beef Tenderloin and Supreme of Chicken

Petite Beef Tenderloin Filet, Cabernet Demi-Glace paired with Grilled Supreme of Chicken, Cilantro Cream \$108.00 per person++

# **Angus Tenderloin and Char-Broiled Gulf Prawns**

Espresso Crusted Tenderloin Medallion, Bordelaise Sauce Paired with Char-Broiled Gulf Prawns, Serano Saffron Cream \$114.00 per person++

# Fillet of Sea Bass and Black Angus Tenderloin

Truffle Crust Sea Bass, Asparagus Shitake Essence Paired with Beef Tenderloin Filet, Madeira Reduction \$118.00 per person++

- Each Plated Dinner will be served with chef recommended starch, seasonal vegetables, freshly baked rolls and coffee service.
- Selections for starch and vegetables will be presented and determined at the tasting that will be scheduled with your Marriott-Certified Wedding Planner prior to the event.
- ++ Indicates an additional 22% Service Charge & 8.1% Sales Tax. All pricing is subject to change without prior notice.







# Pre-Reception – 45 minutes

#### **DISPLAYS**

An Elaborate Display of International and Domestic Cheeses Served with Breads and Crackers

Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips

Sparkling Tropical Fruit Punch (Non-Alcoholic) and Iced Tea Station

## Dinner

## **SALADS - SELECT THREE**

Spiced Salad, Jicama, Cucumber, Pineapple, Citrus Vinaigrette
Vine Ripened Tomato & Mozzarella Salad
Southwest Caesar Salad
Fresh Greens of the Season, Ranch & Balsamic Vinaigrette
Roma Tomato English Cucumber Salad
Mandarin Squash Salad

# RECEPTION / BUFFET MENU SELECTIONS

# **ENTRÉES - SELECT THREE**

Baked Salmon, Grilled Leek Butter Sauce
Herb-Seared Chicken, Fresh Basil Essence
Grilled New York Strip, Pink-Peppercorn Sauce \*\*
Chicken Picata, Lemon Caper Sauce
Chilean Sea Bass, Truffle Crust, Mushroom Jus Lie
Petite Filet Bites, Pink Peppercorn Sauce
Seared Tilapia Filets, Cilantro Butter

#### **ACCOMPANIMENTS - SELECT ONE**

Dauphinoise Potatoes
Parmesan Risotto
Roasted Garlic Mashed Potatoes
Herb Roasted New Potatoes
Fresh Seasonal Vegetable Medley
Freshly Baked Renaissance Dinner Rolls

#### \$108.00 per person++

\*\* Carver Required, \$150.00 per Carver (1 Carver per 50 Guests)++ ++Indicates an additional 22% Service Charge & 8.1% Sales Tax. All pricing is subject to change without prior notice.





# RECEPTION MENU ENHANCEMENTS

#### **Sliced Fresh Fruit**

Display of Seasonal Fresh Fruits and Berries \$6 per person++

# **Smoked Salmon Display**

Served with Chopped Eggs, Diced Red Onions, Capers, Assorted Sliced Breads and Cream Cheese \$8 per person++

## Sushi Boat (160-170pcs)

Assorted Hand-Rolled Sushi to Include Vegetarian Rolls Served with Pickled Ginger, Japanese Mustard and Scallion Soy \$5 per piece++

# **Gulf Coast Shrimp Display**

Old Bay Poached Tiger Shrimp Bloody Mary Cocktail Sauce, Lemon Wedges \$3 per piece++

## **Fond Memories**

Rich Chocolate Fondue with Fruits and Pound Cake
Miniature Fruit Tarts, Chocolate Eclairs
Miniature Crème Brulee, Biscotti, Mini Cookies
Freshly Brewed Regular and Decaffeinated Starbucks Coffee

\$17.95 per person++

++ Indicates an additional 22% Service Charge & 8.1 Sales Tax. All pricing is subject to change without prior notice.

Renaissance Las Vegas Hotel Wedding Package 2014







# **RECEPTION BAR**

# **HOSTED BAR**

Premium Brands \$11.00

Wine by the Glass \$9.00

Domestic Beer \$7.00

Imported Beer \$8.00

Non-Alcoholic Beer \$7.00

Cordials \$13.00

Mineral Water \$5.00

Soft Drink \$5.00

## **CASH BAR**

Premium Brands \$12.00

Wine by the Glass \$10.00

2nd Tier Wine by the Glass \$11.00

3rd Tier Wine by the Glass \$12.00

Domestic Beer \$8.00

Imported Beer \$9.00

Non-Alcoholic Beer \$8.00

Cordials \$14.00

Mineral Water \$6.00

Soft Drinks \$6.00

# **ADDITIONAL SELECTIONS**

House Wine \$45.00 Per Bottle

House Champagne \$45.00 Per Bottle

Non-Alcoholic Fruit Punch \$60.00 Per Gallon

Champagne Punch Bowl \$75.00 Per Gallon



# **RECEPTION BAR continued**

# **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	PREMIUM BRANDS
1 Hour \$20.00	1 Hour \$22.00
2 Hours \$38.00	2 Hours \$40.00
3 Hours \$44.00	3 Hours \$48.00
4 Hours \$50.00	4 Hours \$54.00
BEER AND WINE	<b>BEER AND WINE</b>
1 Hour \$18.00	1 Hour \$20.00
2 Hours \$29.00	2 Hours \$31.00
3 Hours \$38.00	3 Hours \$42.00
4 Hours \$44.00	4 Hours \$48.00

#### NAME BRANDS INCLUDE:

J&B Scotch, Jim Beam Bourbon, Beefeaters Gin, Smirnoff Vodka, Bacardi Silver Rum, Sauza Gold Tequila, Canadian Club Blend, Triple Sec, Amaretto, Peach Schnapps

#### PREMIUM BRANDS INCLUDE:

Chavis 12, Bombay, Absolut Vodka, Malibu Rum, Jose Cuervo Gold Tequila, Jack Daniels, Dewars, Bacardi, Captain Morgan

#### **SUPER PREMIUM BRANDS INCLUDE:**

Grey Goose Vodka, Maker's Mark Bourbon, Bacardi Light, Johnny Walker Black, Bombay, Sapphire, Crown Royal, Patron Silver Tequila, Malibu, Captain Morgan, Hennessy VSOP, Cognac

# **Catering Wine List**

All prices are per bottle.

#### **FIRST TIER WINES**

Domino Cabernet \$45.00 Domino Chardonnay \$45.00 Beringer White Zinfandel \$32.00

#### **SECOND TIER WINES**

Freemark Abbey Chardonnay, Napa Valley \$64.00 Chateau Ste Michelle Riesling, Columbia Valley \$53.00 William Hill Merlot, Napa Valley \$68.00

#### SPARKLING SELECTIONS

Freixent \$31.00 Mumm Cuvee \$40.00 Moet "White Star" \$84.00

#### **PORTS & DESSERT WINES**

Sandemans Founders Reserve Porto \$33.00 Taylor Fladgate LBV Porto \$45.00

A 22% Service Charge will be charged to all Sponsored Bar Drinks and an additional 8.1% for Sales Tax will apply to Mineral Waters, Soft Drinks, and Non-Alcoholic Punch. Bartenders at \$150.00 Charge Each. Above Labor Charges are based on a Three-Hour Minimum with a charge of \$25.00 per additional hour.



for more information visit renaissancelasvegas.com

