

weddings
BY RENAISSANCE® HOTELS



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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

As part of the wedding package, complimentary self-parking (Day of Event) to your guests on your wedding day. Normal rates apply to overnight parking. Valet parking is at \$12.00 per car. Please ask your Catering Manager for more information.

GUEST COUNT

Your final guarantee of attendance is due (14) business days 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 24% taxable service charge and 8% applicable 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. Maximum of four (4) guests. Please consult your Event Specialist for availability.



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OUR HOTEL

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.

Preferred Vendors

See Attached Vendor List



RENAISSANCE VENDOR LIST

Photographers

Dwayne Sullivan Photography

www.dwaynesullivanphotography.com

Contact: Dwayne Sullivan

678-641-6878 or 404-699-7264

Bella Pictures

www.bellapictures.com/marriott

888-556-7580

Florists

Flower Cottage on Main

www.flowercottageonmain.com

2821 Main Street

East Point, Georgia 30344

Contact: Mr. Richard Ramey -Owner

Contact: Mr. Alex Crowell -Designer

404-768-2626

Décor and Floral

Perfect Creations and Designs

www.thepperfectcreation.com

Contact: Alisa Smalls

770-361-4513

The House of Rose

Contact: Ms. Rosa Parks

404-349-3143

Bridal Consultants

Carter & Carter, LLC

www.cartercarterllc.com

Contact: Susan Gibson Carter

Cartersg@bellsouth.net

404-349-4332

Wedding Consultant

Circle of Love Weddings

www.circleofloveweddings.com

Contact: Daria Macgregor

daria@circleofloveweddings.com

404-513-5037

Make -up Artist

Every Face is a Canvas

Contact: Dawn Adams

everyfaceisacanvas@yahoo.com

770-337-8338

Flawless Faces by Lisa

www.makeupartistsofatlanta.com

Contact: Lisa Kennedy

770-653-3035



RENAISSANCE PREFERRED VENDOR LIST

Entertainment

Entertainment Atlanta

www.entertainmentatlanta.com

Contact: Steve Jacobs President

404-876-8472

Classical Harpist

Contact: Deedi

770-939-3180

DJ -Spectrum Entertainment

www.spectrum-ent.com

Contact: Brad Hardegree

bhardegree@spectrum-ent.com

770-492-1266 ext 137

DJ -Image is Everything / Sir Charles

Contact: Sir Charles

www.sircharlesdj.com

678-924-7634 or 989-980-8818

Dance Instruction

www.rachelsdancelessons.com

Contact: Ms. Rachel Pinet

678-755-5104

Dance Instruction

Atlanta Ballroom Dance Centre

Contact: Charles Cuthbert

6125 Roswell Road NE, Suite 104

Atlanta, Georgia 30328

404-847-9827

Wedding Cakes

Buttersweet Bakery

www.buttersweetbakery.com

Contact: Charlita Varner

625 North Central Avenue

Hapeville, Georgia 30354

404-767-9884

Childcare Service

Eventrio – Onsite Childcare Services

Contact: Any Event manager

Email: eventrio@yahoo.com

Phone: 770-964-5494



RENAISSANCE PREFERRED VENDOR LIST

Transportation

Cascade Limousine

www.cascadelimo.net
Contact: Rodney Scales
678-886-9795

Greene Classic Limousines

www.greeneclasiclimousine.coms
Contact: Tracie Shockley
1359-B Ellsworth Industrial Blvd.
Atlanta, Georgia 30318
tracies@gcllimo.com
404-875-3866

Supreme Shuttle Service

www.supremeshuttleservice.com
Contact: Monica G. Coleman
Email: monica@m320consulting.com
1359-B Ellsworth Industrial Blvd.
404-669-6320
1-866-844-5796

Formal Wear

Savvi Formal Wear

www.besavi.com
Contact: George Sanders
shannon@besavi.com
770-964-7055

Men's Warehouse

www.menswarehouse.com
Contact: Gretchen Beal
6735 Jonesboro Road, # F
Morrow, Georgia 30260
770-961-6747

Day Spa and Salon Services

D'Lor Salon and Spa Treatments

www.dlorsalonspa.com
Contact: Patricia Tingling
1180 Fairburn Road, Suite 100
Atlanta, Georgia 30331
404-344-1622

Spa Sydell

www.spasydell.com
1745 Peachtree Street, Suite M
Atlanta, Georgia 30309
404-255-7727

Invitations

Your Invitations Await

www.yourinvitationawaits.com
Contact: Lisa Beasley
lbeasley@yourinvitationawaits.com
404-276-0752

Custom Publishing

www.1420dezigns.com
Contact: Valerie Travis
valerie.travis@1420dezigns.com
678-905-1677



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

Ceremony Rehearsal

Experience the convenience of one-shopping. Every ceremony receives complimentary space for rehearsal the evening prior.

Rehearsal Dinner

Everything under one roof; ask about our rehearsal dinner packages.



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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.

With our 11,000 square feet of ballroom space, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; LOBBY ATRIUM-\$750.00* (seats 125) and PRE-FUNCTION ATRIUM-\$1,250.00 *(seats 275) (includes service charges and tax); please consult with your Catering Sales Manager for availability and pricing.

Specific date availability is based on hotel's projected occupancy to minimize conflicts with other events.

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



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RECEPTION

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.

Included (Complimentary)

- Wedding Planner Software
- Punch & Starbucks Coffee Station
- Chef's Show Cooks and Carvers
- Champagne Toast
- Self-Parking for the Wedding Guests (Day of the Event)
- Complimentary Banquet Space
- Wedding Suite Accommodations for the Bride and Groom



AFTERNOON BUFFET BRUNCH MENU OPTIONS

BUFFET BRUNCH

Selection of Chilled Fruit Juices
Sliced Seasonal Fresh Fruit and Berries

Seasonal Mixed Greens with Choice of Two Dressings
Marinated Cucumber and Roma Tomato Salad
Vinaigrette Pasta Salad

Classic Eggs Benedict
Black Pepper Bacon
Peaches and Cream French Toast
Chef's Breakfast Potatoes or Cheese Grits

Lemon Pepper Chicken with Roasted pepper Vinaigrette
Seared Salmon with soy Glaze and Pineapple Salsa
Penne Pasta with Feta, Green Onions and Tomatoes

Rolls and Butter
Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Pricing

\$52.00 per person

Includes 24% Service Charge & 8% Georgia State Tax

Additional Inclusions in Wedding Packages:

Champagne Toast
Punch & Starbucks Coffee Station
Complimentary Banquet Space
Wedding Suite for Bride and Groom
Self Parking (Day of Event)
Wedding Planning Software

PLATED LUNCHEON

Pre-Reception Hour

Display of International and Domestic Cheeses with
Seasonal Fresh Fruit , Crisp Crackers, French Baguettes

Fruit Punch and Starbucks Coffee Station

APPETIZER – Choice of One

Soup du Jour

Boston Bibb Salad, Mushroom Artichoke Compote

Classic Caesar Salad with Parmesan Cheese

Seasonal Field Greens with Candied Pecans, Goat Cheese,
Mandarin Oranges, Grape Tomatoes

ENTREES – Choice of One

Seared Breast of Chicken, Mushrooms, Artichokes, Grape Tomatoes,
Basil Cream & Maderia Wine Sauce

Classic Chicken Marsala, Tomato Caper Relish, Grated Parmesan
Cheese

Caribbean Jerk chicken Breast, Mango Reduction, Tropical
Fruit Relish

Hickory Smoked French Breast of Chicken, Honey Mustard Glaze,
Roasted Poblano Salsa

Southern Fried Breast of Chicken with Pan Gravy, Green Tomato
Chow Chow

Cheese Tortellini with Parmesan Cream, and Tomato Basil
Tapenade, Grilled Chicken

Hot Smoked Salmon Filet, Sweet Nishiki Rice, Shallot Tomato
Relish

Hickory Smoked Pork Loin, Honey Mustard Barbeque Sauce
and Golden Pine apple Relish

Teriyaki Glazed Flank Steak, Shiitake Wine Sauce

All plated luncheons include:
Fresh Seasonal Vegetables Starch, Rolls and Butter,
Starbucks Coffee, Decaffeinated Coffee, and Iced Tea

Pricing

\$48.00 per person

Includes 24% Service Charge & 8% Georgia State Tax

Additional Inclusions in Wedding Packages:

Champagne Toast
Punch & Starbucks Coffee Station
Wedding Suite for Bride and Groom
Self Parking (Day of Event)
Wedding Planning Package



EVENING RECEPTION MENU OPTIONS

Choice of 6 Hors d'oeuvres

HOT HORS d'oeuvres

Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Spicy Chicken Santa Fe with Roasted Poblano Cream
Mini Beef Wellingtons with Red Wine Sauce
Mini Risotto Cakes Crab Cakes with Parmesan Cream
Beef States, Coconut Peanut Sauce, Toasted Sesame

COLD HORS d'oeuvres

Fingerling Potatoes with Garlic Cream Cheese, Chives
Stuffed Bread Bouché with Lump Crab
Belgian Endive Leaf with Curries Apple Chicken Salad
Mozzarella, Tortellini and Grape Tomato Skewer
Prosciutto and Port Wine Marinated Melon

Choice of 2 Displays

SPECIALTY DISPLAYS

International Cheese Display
Domestic and International Cheeses with Sun Dried
Fruits and Seasonal Berries, Crackers and Sliced Baguette

Seasonal Fresh Fruit
Assorted Seasonal Sliced Fruits and Berries with Honey
Yogurt Sauce

Warm Spinach and Artichoke Dip
with Pico de Gallo and rosemary Sea Salt Flat Bread

Grilled Vegetable Platter
Mediterranean Olives, Roasted Sweet Peppers
Marinated Artichokes, Cipollini Onions, Grilled Vegetable
Assortment

Choice of 1 Carving Station

CARVING STATIONS – CARVED to ORDER

Top Round of Beef
with Horseradish Sauce, Whole Grain Mustard and Mayonnaise,
Served with Petite Focaccia Rolls

Hickory Smoked Boneless Turkey Breast
with Cranberry Sauce, Mayonnaise, Whole Grain Mustard and
Silver Dollar Rolls

Chutney Glazed Smithfield Ham
With Whole Grain Mustard, Silver Dollar Pretzels

Choice of 1 Specialty Station

SPECIALTY STATIONS – PREPARED to ORDER

Pasta Station
Chicken and Spinach Raviolis with Sun-dried Tomato Cream,
Cheese Tortellini with Basil Tomato Sauce, Toppings to include
Parmesan Cheese, Fresh Basil, Kalamata Olives, Grilled
Asparagus and Garlic Bread

Asian Dim Sum Station
Vegetable, Shrimp and Pork Dim Sum, Presented in Bamboo
Steamers with Asian Noodle Salad, Sweet Nishiki Rice, Soy Sauce,
Plum Sauce, Sweet Thai Chili Sauce and Chopsticks

Short Rib Station
Braised Short ribs with Red Wine Demi Glace, Blue Cheese Grits,
Sweet Potato Confetti and Sour Cream

Hot Smoked Salmon Station
Hot Smoked Salmon with Sweet Nishiki Rice, Roasted Shallot
Tomato Relish, with Tabasco Honey Drizzle

Pricing includes:

(6) Hors d'oeuvres
(2) Displays
(1) Carving Station
(1) Specialty Station

\$65.00 per guest

Includes 24% Service Charge & 8% Georgia State Tax

Additional Inclusions in Wedding Packages:

Champagne Toast
Punch & Starbucks Coffee Station
Chef's Show Cooks and Carvers
Complimentary Banquet Space
Wedding Suite for Bride and Groom
Self Parking (Day of Event)
Wedding Planning Package



RECEPTION UPGRADES

Scottish Smoked Salmon | \$14

With Capers, Tomatoes, Bermuda Onions, Lemon, Cream Cheese served with Roasted Garlic Flat Bread

Assorted California Rolls | \$14

Lump Crab, Grilled Shrimp, Smoked Salmon, Ahi Tuna served with Say Sauce, Wasabi, Pickled Ginger and Chop Sticks

Smoked Seafood Display | \$15

Shrimp, Tuna, Mackerel, Scallops and Mussels with Horseradish Cream and Roasted Garlic Flat Bread

Shrimp and Crab Cocktail | \$17

Served with Spicy Cocktail Sauce and Lemons

Crab Cake Station | \$15

House Made Lump Crab Cakes Sautéed to Order with White Cheddar Grits and Lemon Beurre Blanc

Mashed Potato Bar | \$13

Garlic Whipped Yukon Potatoes with Burgundy Beef, Spicy Shrimp Creole Served with Assorted Topping of Chopped Scallions, Bacon Bits, Shredded Cheddar Cheese and Sour Cream

Hickory Smoked Beef Tenderloin | \$14

With Horseradish Sauce, Whole Grain Mustard and Mayonnaise served with Silver Dollar Rolls

Pepper Crusted Sirloin of Beef | \$11

Served with Mayonnaise, Whole Grain Mustard and Silver Dollar Rolls

Banana Foster Station | \$12

Bananas Sautéed or Order with Dark Jamaican Rum, Brown Sugar And Butter served with Vanilla Ice Cream

Crème Brulee Station | \$15

Raspberry, Lemon and Vanilla Crème, Caramelized to order with Seasonal Berries and Whipped Cream

Assorted French Pastries | \$8

Cheese Cake, Opera Cake, white Chocolate Mousse, Mini Éclairs and Fruit Tarts

Chocolate Fountain | \$10

Your Choice of Milk Chocolate or White Chocolate served with Cubed Fruits and Sponge Cake

Pricing

\$ Menu Price, per guest, additional

Includes 24% Service Charge & 8% Georgia State Tax



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RECEPTION HORS D'OEUVRES

Cold Hors D'Oeuvres

Fingerling Potatoes with Garlic Cream Cheese, Chives
Stuffed Bread Bouche' with Lump Crab
Belgian Endive Leaf with Curried Apple Chicken Salad
Mozzarella, Tortellini and Grape Tomato Skewer
Prosciutto and Port Wine Marinated Melon

Hot Hors D'Oeuvres

Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Spicy Chicken Santa Fe with Roasted Poblano Cream
Mini Beef Wellingtons with Red Wine Sauce
Mini Risotto Cakes Crab Cakes with Parmesan Cream
Beef Sates, Coconut Peanut Sauce, Toasted Sesame



RECEPTION PLATED DINNERS

Wedding Plated Dinners

Pre-Reception

DISPLAYS

An Elaborate Display of International and Domestic Cheeses with Seasonal Fruit, Crisp Crackers French Baguettes

Fruit Punch and Starbucks Coffee Station

Dinner

APPETIZER – Choice of One

Soup du Jour

Boston Bibb Salad, Mushroom Artichoke Compote

Classic Caesar Salad with Parmesan Cheese

Seasonal Field Greens with Candied Pecans, Goat Cheese, Mandarin Oranges, Grape Tomatoes

SINGLE ENTRÉES OPTIONS

Chicken Entrees – Choice of One

Wild Mushroom Stuffed Chicken Breast wrapped with Prosciutto Ham, Madeira Cream Sauce

Seared Breast of Chicken with Mushrooms, Artichokes, Grape Tomatoes, Basil Cream and Madeira Wine

Caribbean Jerk Chicken Breast with Mango Reduction and Tropical Fruit Relish

Hickory Smoked French Breast of Chicken with Honey Mustard Glaze, Roasted Poblano Salsa

Spinach and Boursin Stuffed Breast of Chicken with Pine Nuts and Marsala Wine Sauce

Pricing

\$56.00 per guest, chicken entrée

\$Menu Price, beef or duo entrée

Includes 24%Service Charge and 8% Georgia Tax

Beef Entrees – Choice of One

Roasted Sirloin of Beef
Caramelized Onions and Mushrooms, Red Wine Sauce
\$59.00 per person

Hickory Smoked Filet Mignon
Caramelized Onions and Mushrooms, Red Wine Sauce
\$68.00 per person

DUO ENTRÉE OPTIONS – Choice of One

Stuffed Chicken Breast and Grilled Shrimp Duo
\$64.00 per person

Filet Mignon and Pan Seared Chicken Breast Red Wine and Madeira Cream
\$68.00 per person

Pan Seared Chicken Breast and Thai Spiced Salmon Filet With Madeira Cream and Mango Reduction
\$68.00 per person

Hickory Smoked Filet Mignon and Thai Spiced Shrimp Red Wine Sauce and Mango Reduction
\$70.00 per person

All plated dinners include:

Fresh Seasonal Vegetables, starch, Rolls and Butter, Starbucks Coffee, Decaffeinated Coffee, and Iced Tea

Additional Inclusions in Wedding Packages:

Champagne Toast
Punch & Starbucks Coffee Station
Complimentary Banquet Space
Wedding Suite for Bride and Groom
Self Parking (Day of Event)
Wedding Planning Software

- Each Wedding Plated Dinner will be served with chef recommended starch, seasonal vegetables, freshly baked Renaissance 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 Event Specialist prior to the event.
 - ++ Indicates an additional 24% Service Charge & 8% Sales Tax.
- All pricing is subject to change without prior notice. Renaissance Concourse Hotel Wedding Package 2012



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Wedding Buffet Dinners

Pre-Reception

DISPLAYS

An Elaborate Display of International and Domestic Cheeses with Seasonal Fresh Fruit, Crisp Crackers, French Baguettes

Fruit Punch and Starbucks Coffee Station

Choice of (4) Starters

Homemade Soup du Jour

Seasonal Green Salad with Assorted Dressings

Classic Nicoise Bean Salad

Grilled Vegetable Platter

Vinaigrette Slaw

Broccoli, Cheese and Grape Tomato Salad

Pasta Salad

Red Bliss Potato Salad

Fresh Mozzarella Salad with Balsamic Vinaigrette

Fresh Seasonal Fruit Salad

RECEPTION BUFFET DINNERS

CHOICE OF (2) ENTRÉES

Mushroom Stuffed Chicken Breast with Madeira Cream

Wood Smoked Tenderloin of Beef, Chianti Wine Sauce, Sautéed Spinach, Pine Nuts and Crumbled Gorgonzola

Mediterranean Seafood Grill with Hot Balsamic Vinaigrette with Basil and Pine Nuts

Crusted Chicken Breast with Roasted Shallot, Tomato Relish

Teriyaki Marinated Flank Steak with Shiitake Wine Sauce

Ginger Braised Spare Ribs with Toasted Sesame Seeds and Green Onions

Thai Spiced Tilapia Filets with Cilantro Grits

Caribbean Jerk Chicken Breast Mango Reduction, Tropical Fruit Relish



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Choice of (1) Carving Station

Pepper Crusted Sirloin of Beef with Mayonnaise, Whole Grain Mustard, Rolls

Hickory Smoked Boneless Turkey Breast with Cranberry Sauce, Mayonnaise, Whole Grain Mustard

Baked Whole Salmon Encroute Mustard Dill Cream

Chutney Glazed Smithfield Ham with Whole Grain Mustard, Silver Dollar Soft Pretzels

Choice of (3) Side Items

Penne Pasta Carbonara
Gratin Potatoes
Roasted Medley of Vegetables

RECEPTION BUFFET DINNERS - Continued

Choice of (3) Side Items – Continued

Stir Fried Vegetables
Sweet Nishiki Rice
Baked Yukon Gold Potatoes with Five Toppings
Roasted Red Potatoes
Broccoli Cauliflower Au Gratin
Grilled Asparagus with Sweet Balsamic Glaze
Green Beans with Onions and Applewood Bacon
Yukon Gold Mashed Potatoes

Rolls and Butter
Starbucks coffee, Decaffeinated Coffee, and Iced Tea

Pricing

\$67.00 per guest

Includes 24% Service Charge and 8% Georgia State Tax

Additional Inclusions in Wedding Packages:

Champagne Toast
Punch & Starbucks Coffee Station
Chef's Show Cook or Carver
Complimentary Banquet Space
Wedding Suite for Bride and Groom
Self Parking (Day of Event)
Wedding Planning Software



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Upgrades “Butler Passed” Pre-Reception

A selection of premium butler passed hot and/or cold hors d’oeuvres, compliments the existing fruit & cheese display. Includes (1) white gloved butler attendant per every 75 guests.

\$6.00 (2 pieces) Per Person
 \$8.00 (3 pieces) Per Person

Wedding Cakes

Professionally Baked Wedding Cakes of All Shapes, Designs and Flavors
 \$4.50 - \$6.00 Per Serving

Groom’s Cake

Traditional Groom’s Dark Fudge Cake with Chocolate Butter Cream Icing and Chocolate Dipped Strawberries (other flavors are available)
 \$1.50 Per Serving

Video Projection Package

(1) Large Projection Screen with Drape,
 (1) LCD Video Projector (Requires Laptop Computer),
 (1) VHS Video Cassette Player (for Video Tape),
 (1) Wired Microphone
 House Audio Patch Mixer
 \$350.00 per Package

SPECIAL ADDITIONS

Iced Carvings

Available in a variety of designs to perfectly accent the buffet or cake tables. Prices vary based on size and complexity, ask For a listing if available selections/
 \$250.00 and Up, Per Carving++

Chair Covers

Elegant chair covers are available in a variety of fabrics, colors and patterns with color coordinated decorative tie backs. Includes Chair coverings and professional installations.
 Starting at \$5.50 per chair++ **(listed price are subject to change)**

Specialty Linens

Coordinate your table setting with your wedding colors! Specialty table covering. Napkins and lace overlays are available in a wide Variety of colors. **(listed prices are subject to change)**
 \$1.00 and Up, Napkins
 \$15.00 - \$28.00 Table Overlays (90” Chair Length)
 \$19.00 - \$35.00 Table Overlays (120” Floor Length)
 \$14.00 - \$19.00 Embroidered Lace Overlays

Valet Parking

Offer your guests the luxury and convenience of valet parking For the ceremony and/or reception. Maximum event size is 150 guests
 \$5 Per Adult Guest / Attendee – Flat Rate

Pricing

Add 8% Georgia Sate Tax
 (except parking)



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HORS D'OEUVRES ENHANCEMENTS

Cold Hors D'Oeuvres

Bruschetta with Fresh Mozzarella and Heirloom Tomatoes
Tomato, Basil and Mozzarella Skewers
Brochette of Melon and Prosciutto on a Rosemary Skewer
Chicken Salad with Cranberries and Apricots
Served on Belgian Endive
Asparagus Wrapped with Prosciutto
\$3.50 per piece++

California Roll with Wasabi and Soy
Ahi Tuna Tartare on a Sesame-Crusted Crispy Wonton
Dried Apricot with Bleu Cheese and Mint-Roasted Beef
and Horseradish Roulade
Pinwheel of Smoked Salmon and Herb Cream Cheese
on Pumpnickel
\$4.00 per piece++

Hot Hors D'Oeuvres

Beef or Chicken Kabobs with Teriyaki Sauce
Pecan-Crusted Chicken Tender
with Honey Dijon Dipping Sauce
Italian Sausage Calzone with Marinara Sauce
Spinach Spanakopita
Cashew Chicken Spring Rolls with Spicy Peanut Sauce
\$3.50 per piece++

Cajun Spiced Chicken Brochette
Miniature Maryland Crab Cake with Remulade Sauce
Vegetable Spring Rolls with Orange Sauce
Brie Cheese and Granny Smith Apple Quesadilla
\$4.00 per piece++

Minimum of 50 pieces per selection

++ Indicates an additional 24% Service Charge & 8% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Concourse Hotel Wedding Package 2012



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RECEPTION BAR

Open Bar-Premium Brands

- Absolute Vodka
- Tanqueray Gin
- Bacardi Gold Rum
- Dewars Scotch
- Jack Daniels Bourbon
- Crown Royal Canadian Whiskey
- Jose Cuervo Tequila

- Domestic & Imported Beers
- Wines by the Glass
- Soft Drinks and Bottled Waters

Top Shelf Premium

One Hour	\$18.00	\$16.00
Two Hours	\$25.00	\$23.00
Three Hours	\$32.00	\$30.00
Four Hours	\$37.00	\$58.00

Cash Bar – Premium Brands

- Cocktails \$8.00
- Domestic Beer \$6.00
- Imported Beer \$7.00
- Wine \$7.50
- Soft Drinks \$3.00
- Bottled Water \$3.50

Tablesides Wine Service

Our selections of California Chardonnay and Cabernet Sauvignon Butler poured table side a Customary 24% Taxable Sales Charge A 8% Sales Tax Charge and 3% Liquor Tax will be added to the Price.



RECEPTION BAR continued

Sponsored 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 \$15.25	1 Hour \$17.25
2 Hours \$25.00	2 Hours \$27.00
3 Hours \$29.00	3 Hours \$31.25
4 Hours \$31.50	4 Hours \$36.25

BEER AND WINE	BEER AND WINE
1 Hour \$13.50	1 Hour \$19.25
2 Hours \$23.00	2 Hours \$25.25
3 Hours \$28.50	3 Hours \$33.25
4 Hours \$32.25	4 Hours \$36.25

NAME BRANDS INCLUDE:

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

PREMIUM BRANDS INCLUDE:

Johnnie Walker Red Scotch, Crown Royal Bourbon, Tanqueray Gin, Absolut Vodka, Malibu Rum, Jose Cuervo Gold Tequila, Kahlua, Amaretto Di Saronno, Baileys Irish Crème, Courvoiser Cognac, Sambuca Romana, Grand Marnier

SUPER PREMIUM BRANDS INCLUDE:

Grey Goose Vodka, 10 Cane Rum, Knob Creek Bourbon, Macallen Scotch, Tanqueray 10 Gin, Patron Silver Tequila, Hennessy VSOP, Cognac

Catering Wine List

All prices are per bottle.

FIRST TIER WINES

BV Coastal Chardonnay \$32.00
BV Coastal Cabernet Sauvignon \$32.00
BV Coastal Merlot \$32.00
Beringer White Zinfandel \$32.00

SECOND TIER WINES

Meridian Chardonnay \$35.00
Meridian Merlot \$35.00
Meridian Pinto Grigio \$35.00
Peregrine Hill Pinot Noir \$35.00

THIRD TIER WINES

Clos Du Bois Merlot \$48.00
Estancia Cabernet Sauvignon \$44.00
Clos Du Bois Chardonnay \$42.00
Kim Crawford Sauvignon Blanc \$41.00

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 23% Service Charge will be charged to all Sponsored Bar Drinks and an additional 8.25% for Sales Tax will apply to Mineral Waters, Soft Drinks, and Non-Alcoholic Punch. Bartenders at \$55.00 Charge Each. Above Labor Charges are based on a Three-Hour Minimum with a charge of \$15.00 per additional hour.



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SIGNATURE DETAILS

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.



ADDITIONAL SIGNATURE DETAILS

Booking Procedures

A signed catering agreement and \$1,000.00 deposit are required to confirm your function space on a definite basis. Please note that, due to high demand for wedding space, the hotel can not hold space on a "pencil in" basis.

Payment Arrangements

A deposit of \$1,000.00 is required at the time of signing the contract. This deposit is subtracted from your final bill, but is non refundable should you cancel your event. Payment equal to 50% of your estimated catering charges is due 30 days prior to your event. Final payment of remaining charges is due (14) days prior. The hotel can not accept personal checks fewer than (14) days before your event.

Reception Times

Day events may commence as early as 9:00 AM, but must conclude by 4:00 PM. Evening events may start at 6:00 PM or later and and must conclude by 11:59 PM.

Overnight Sleeping Room Accommodations

The hotel is pleased to provide overnight sleeping room accommodations for the weekend of your reception, at a reduced rate, which varies by weekend. Reservations are made by calling the hotel's toll-free reservations line and referencing the name of your event. All reservations must be confirmed with major credit card.

Parking

The hotel is pleased to offer complimentary Self Parking (Day of Event) to your guests, on your wedding day. Normal rates apply to overnight. Please ask your Event Specialist for more information. Valet Parking is at \$12.00 per vehicle. Parking services are provided by AAA Parking Company.

Banquet Menus

Our catering department will plan a menu especially for you or to assist you in selecting the proper menu items and arrangements. Entrée selection on all plated menus is limited to one choice for your group unless dietary restrictions must be adhered to.

All food and beverage must be provided by the Renaissance Concourse Hotel and can not be brought in from outside sources. Renaissance Concourse Hotel specifically prohibits the removal of food or alcoholic beverages from the function by the client or any of client's guests.

The sale and service of alcoholic beverages are regulated by the State of Georgia and City of Atlanta Codes. As a licensee, the hotel is responsible for the administration of these regulations. It is policy, that liquor can not be brought into the hotel from outside sources.

Pricing is effective for events held in calendar year 2012



ADDITIONAL DETAILS

Menu Tasting

To assist you with the planning of your menu your hotel Event Specialist can arrange a sample tasting of those items which interest you. Maximum Of four (4) guests. This is available once the event is definite.

Wedding Cakes

Wedding Cakes may be arranged through your Event Specialist, or may be brought in from an outside source and the cutting fee will be \$2.25 per Person. The hotel will set your cake table, and provide all plate and service ware, as well as cut and serve your cake (s) to your reception guests.

Cash Bar Set-Up Charges

Cash bars will incur a labor charge of \$100.00 for each bartender and \$100.00 for each cashier. These fees do not apply to the hourly wedding package bars.

Minimum Attendance/Guarantee

Because the hotel is holding ballroom space sufficient for your indicated number of guests, your final guarantee must reach the original contracted number of guests. There will be a food and beverage attrition charge should your number fall below the minimum allowable guarantee. The hotel requires a minimum per person food expenditure of **\$46.20** (before 4 PM) and **\$56.00** (after 4 PM), including applicable taxes and gratuities – in consideration for the wedding reception space provided. We ask that you give a final attendance number fourteen (14) business Days prior to your function so that we may make final arrangements. Your guarantee is not subject to reduction once confirmed. If a final Guarantee is not received, we will consider the number indicated on the original arrangement forms to be the correct and guaranteed number of guests.

Cancellations

The Hotel will retain the deposit due to cancellation, as indicated on your Catering Sales Contract. An additional pro-rata service charge will be applied if cancellation is made after the cut off period. If a guest finds it necessary to cancel a function, expenses incurred by the Hotel preparation for the function become the responsibility of the guest.

Wedding Coordinators

We strongly recommend that you secure the services of a professional wedding coordinator for all wedding ceremonies and receptions. If you are utilizing the services of a professional wedding coordinator, please make certain this person is present for all meetings with you Event Specialist, to ensure that all parties involved have a clear understanding of what has been agreed upon.



ADDITIONAL DETAILS - CONTINUED

Decorations

Arrangements may be made through your Event Specialist for the purchase of freshly cut flowers, ice carvings, chair covers, specialty lines and distinctive centerpieces. If you would like special theme decorations and entertainment, we will be happy to suggest companies with whom these arrangements can be made. Decorations or displays brought into the hotel by the client are to be approved prior to arrival in accordance with local fire department regulations. Banners or display items may not be affixed to any stationary wall, floor or ceiling with nails, staples, tape or any other substance unless approved in advance by our Catering Department, in order to prevent damage to the property. Any damage that is incurred by using the aforementioned items will be charged to the client's account.

Security

The client is responsible for any damage done to the property by client's guests, attendees, employees, independent contractors or other or other agents under the client's control. The Hotel will not assume responsibility for the damage or loss of any merchandise or articles brought to the Hotel. Arrangements may be made for security of exhibits, merchandise or other articles.

weddings

BY RENAISSANCE® HOTELS

for more information visit
renaissancehotels.com/weddings

