

weddings

BY RENAISSANCE® HOTELS





weddings

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Congratulations on your upcoming wedding!

It's your day and no one else's.

We at the Renaissance are excited for the opportunity to create your dream wedding. No request is too large or too small.

Allow our wedding specialist to make planning your wedding easy and enjoyable. The ceremony and reception are just the beginning. This is your day, so the choices are all yours to make.

OUR HOTEL

Whether you're planning an outdoor ceremony under the stars or an elegant indoor affair, the Renaissance offers impeccable backdrops for your picture-perfect wedding day.

MAIN VERANDA

The Main Veranda overlooks a tropical oasis and is truly a hidden gem in the heart of Boca Raton. Candlelight chandeliers and the gentle sound of the cascading waterfall creates a unique outdoor setting for your reception.

EAST VERANDA

The East Veranda is nestled amid a lush landscape; this private location can be an intimate setting for your ceremony or reception.

CORAL BALLROOM

The Coral Ballroom has a modern design which can be transformed to personalize your wedding vision.

GALLERY BALLROOM

The Gallery Ballroom offers a picturesque setting with natural light that can be utilized for ceremonies or receptions.

There is a 25% service charge and a 7% sales tax



EVENT

Choose the perfect indoor or outdoor setting for your ceremony and reception.

Our event options are fully customizable and cater to your wedding day desires.

IT'S ABOUT TRADITION.

We can accommodate every family tradition to make your dream wedding absolutely perfect.

Your package includes

*Boca Brand Signature four-hour open bar
Five Butler Passed Hors D'oeuvres
One Display
Entrée of your choice
Champagne Toast
Butter Cream Wedding Cake
Color Floor Length Linen and Napkins
Votive Candles
Dance Floor
One Bartender per Hundred Guests*

There is a 25% service charge and a 7% sales tax



OUR GIFT TO YOU

weddings

BY RENAISSANCE® HOTELS

DISCOVER THE EXPERIENCE.

When it comes to tying the knot, our Wedding Specialists are an important part of your special day. Our expert specialist is dedicated to ensuring all the details are executed for a flawless experience.

Our menus are completely customizable and we look forward to discussing ways to take your event from ordinary to extraordinary. Make your event truly unique.

UNIQUE AND JUST FOR YOU

- Complimentary room for Bridal Party Preparation
- Discounted menu for Bridal Party Preparation
- Specialty Wedding Signature Drink created just for you
- Clear Cylinder Votive Candle Centerpiece
- Wedding night accommodation for the Bride & Groom with a minimum of a \$4,000.00 in Food and Beverage
- Wedding night Amenity for the Bride & Groom
- Special Group Room Rates for Your Family & Friends
- Complimentary self-parking
- Specialty Vendor Recommendations
- Marriott Event Planner Points for Your Food & Beverage
- Marriott Event Planner Points for qualified group blocks



YOUR PLATED MENU

RECEPTION

boca brand signature four-hour open bar including champagne toast

RECEPTION DISPLAY

-select one-

- seasonal fruit display
- artisanal cheese display, assorted crackers, flatbreads, vegetable crudité
- antipasto display, assorted cured meats, domestic cheeses, grilled vegetables

PASSED HORS D'OEUVRES

-select five-

CHILLED

- caprese skewers
- Five spice crusted tuna
- smoked salmon, marble rye crostini, dill pesto
- mini filet mignon topped potato pancakes, horseradish cream
- gorgonzola dulce cheese crostini fresh herb
- chicken caesar bites

HOT

- sesame chicken, orange-ginger drizzle
- chimichurri beef satay
- vegetable spring roll, plum sauce
- beef empanadas
- brie & raspberry phyllo purses
- mini chicken tacos
- key west crab cakes, spicy rémoulade
- coconut shrimp, ginger jam drizzle
- lamb lollipop chops, mint pesto

DINNER

FIRST COURSE

-select one-

- **harvest salad**
spinach, sliced apple, sugared pecans, blue cheese, champagne vinaigrette
- **classic caesar salad**
crisp romaine, garlic, herb crostini, shaved parmesan reggiano, caesar dressing
- **renaissance salad**
baby spring greens, cherry tomatoes, carrots, toasted almonds, cucumber wrap, balsamic glaze

ENTRÉES

chared seared salmon **\$119.00 per person**
Yukon gold mashed potatoes, baby green topped carrots, asparagus with a citrus sauce

blackened mahi mahi **\$120.00 per person**
coconut jasmine rice, grilled yellow & green squash
With tropical fruit citrus salsa

pan seared snapper **\$135.00 per person**
garlic & spinach orzo, haircots verts
with a lemon citrus reduction

chicken francese **\$130.00 per person**
yukon gold mashed potatoes, asparagus,
baby green tipped carrots with lemon caper white wine sauce

roasted bone in-chicken breast **\$119.00 per person**
yukon gold mashed potatoes,
lemon infused grilled asparagus with rosemary thyme reduction

12 oz new york strip steak center cut **\$145.00 per person**
roasted redskin potatoes, fresh vegetables with
Parsley, shallots & garlic compound butter

8 oz filet mignon **\$150.00 per person**
Yukon gold mashed potatoes, fresh vegetables
with a veal demi glace

~Gluten Free, Vegetarian & Kosher Menu Options Available

DESSERT

custom designed buttercream wedding cake
fresh brewed regular, decaffeinated coffee & fine selection of teas

There is a 25% service charge and a 7% sales tax



YOUR DUET MENU

RECEPTION

boca brand signature four hour open bar including champagne toast

RECEPTION DISPLAY

-select one-

- seasonal fruit display
- artisanal cheese display, assorted crackers, flatbreads, vegetable crudité
- antipasto display, assorted cured meats, domestic cheeses, grilled vegetables

PASSED HORS D'OEUVRES

-select five-

CHILLED

- caprese skewers
- Five spice crusted tuna
- smoked salmon, marble rye crostini, dill pesto
- mini filet mignon topped potato pancakes, horseradish cream
- gorgonzola dulce cheese crostini fresh herb
- chicken caesar bites

HOT

- sesame chicken, orange-ginger drizzle
- chimichurri beef satay
- vegetable spring roll, plum sauce
- beef empanadas
- brie & raspberry phyllo purses
- mini chicken tacos
- key west crab cakes, spicy rémoulade
- coconut shrimp, ginger jam drizzle
- lamb lollipop chops, mint pesto

DINNER

FIRST COURSE

-select one-

- **harvest salad**
spinach, sliced apple, sugared pecans, blue cheese, champagne vinaigrette
- **classic caesar salad**
crisp romaine, garlic, herb crostini, shaved parmesan reggiano, caesar dressing
- **renaissance salad**
baby spring greens, cherry tomatoes, carrots, toasted almonds, cucumber wrap, balsamic glaze

ENTRÉES

- | | |
|--|----------------------------|
| chicken & Salmon | \$120.00 per person |
| yukon gold mashed potatoes with fresh vegetables with lemon caper sauce | |
| filet & salmon | \$140.00 per person |
| yukon gold mashed potatoes with fresh vegetables with bordelaise & white wine sauce | |
| filet & shrimp | \$140.00 per person |
| yukon gold mashed potatoes with fresh vegetables with bordelaise & lemon caper sauce | |
| filet & crabcake | \$150.00 per person |
| yukon gold mashed potatoes with fresh vegetables with bordelaise sauce & remoulade | |

~Gluten Free, Vegetarian & Kosher Menu Options Available

DESSERT

custom designed buttercream wedding cake
fresh brewed regular, decaffeinated coffee & fine selection of teas

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YOUR BUFFET DINNER

ARTISANAL CHEESE BOARD AND MORE

assorted crackers, flatbreads, imported cheese and fruit, crudite and dip

choice of two dips:

- french onion dip
- red pepper hummus
- green goddess dip
- lemon parmesan dip

SELECTION OF GOURMET INSPIRED HOT & CHILLED HORS D'OEUVRES

please select five (5)

hot:

- sesame chicken, orange-ginger drizzle
- chimichurri beef satay
- vegetable spring roll, plum sauce
- beef empanadas
- brie & raspberry phyllo purses
- mini chicken tacos
- key west crab cakes, spicy rémoulade
- coconut shrimp, ginger jam drizzle
- lamb lolly pop with mint pesto

chilled:

- caprese skewers
- five spice crusted tuna
- smoked salmon, marble rye crostini, dill pesto
- mini filet mignon topped potato pancakes, horseradish cream
- gorgonzola cheese crostini with drizzled honey, walnuts and apple
- chicken caesar bites

SALAD STATION

assorted rolls & butter included

please select one (1)

- radicchio & arugula salad, shaved parmesan, sliced apple & champagne vinaigrette
- mixed field greens, beets, goat cheese, pistachios, with balsamic vinaigrette
- caesar salad with romaine, asiago, garlic croutons & classic caesar dressing

ENTREES

please select two (2)

- herb roasted chicken breast
- lemon grilled salmon
- sliced new york strip loin in a red wine demi glaze
- mojo cumin pork loin

ACCOMPANIMENTS

please select two (2)

- fresh vegetables
- yukon gold mashed potatoes
- redskin potatoes with butter & parsley
- long grain wild rice

DESSERT

custom designed buttercream wedding cake and mini assorted pastries

fresh brewed regular, decaffeinated coffee & fine selection of teas

\$135.00 per person

Gluten Free, Vegetarian & Kosher Menu Options Available

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RECEPTION ENHANCEMENTS

DISPLAYS

ultimate sushi boat **\$32.00 per person**
based on 6 pieces per person
variety of traditional and contemporary sushi & hand rolls to include: spicy yellow fin tuna, salmon, california & vegetable rolls with soy sauce, pickled ginger and wasabi

top sliders **\$25.00 per person**
based on 3 pieces per person
presented with french fries and chefs appropriate condiments

select two (2)

- certified angus beef burgers with crispy onion
- crab cake with house made remoulade portobello mushroom with spinach pesto
- grilled barbecue chicken with wisconsin sharp cheddar

seafood stop **\$34.00 per person**
based on 6 pieces for person
cocktail shrimp, ceviche shooters, crab cakes and conch fritters cocktail sauce, mustard sauce, and house made remoulade

CARVING STATION

- herb roasted tom turkey **\$22.00 per person**
- baked salmon wellington **\$18.00 per person**
- roast prime rib **\$26.00 per person**

Viennese table **\$16.00 per person**
special selections of chef's mini dessert creations

SIGNATURE STATIONS-*Based on 1-1/2 hours*

composed taco station* **\$29.00 per person**
presented with chefs appropriate accoutrements

select three (3)

- ropa vieja
- carnitas pulled pork
- grilled chicken
- blackened mahi-mahi
- grilled marinated vegetables

pasta station* **\$20.00 per person**
accompanied by garlic bread sticks, asiago cheese, miniature meatballs, crushed red pepper flakes, green peas, mushrooms, spinach, tomatoes & roasted garlic

select two (2)

- italian pastas rigatoni
- cheese tortellini
- penne
- rainbow farfalle

select two (2)

- classic pomodoro
- alfredo
- traditional pesto
- A la vodka sauce

pasta station enhancements

- italian fennel sausage \$5
- grilled chicken \$5
- shrimp \$7

**chef fee required \$150.00 for every (75) guests*

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BEVERAGES

BOCA BRAND SIGNATURE FOUR HOUR OPEN BAR

smirnoff vodka, cruzan aged light rum, beefeater gin, dewar's white label scotch, canadian club whiskey, jose cuervo especial gold tequila, jim bean budweiser, michelob ultra, corona, miller lite, amstel light, heineken, blue moon belgian white, samuel adams boston lager, local craft beer (Floridian)

\$15.00 per person for additional hour

UPGRADE TO PREMIUM OPEN BAR \$20.00 per person

tito, captain morgan original spiced rum, bacardi, tanqueray gin, johnnie walker red scotch, makers mark bourbon, jack daniels whiskey, seagrams vo whiskey, 1800 silver tequila, courvoisier vs cognac, hennessy cognac

SPECIALITY DRINK OPTIONS (for three hours)

\$20.00 per person

***Bartender Fee will be applied* \$155.00**

tropical flavored mojito station - choice of four flavors

classic mint mojito, pineapple, pink grapefruit, frosty coconut, pomegranate and more

classic martini station - choice of four flavors

classic, cosmopolitan, chocolate, lemon drop & sour appletini and more

Have a special request? We would be delighted to have you meet with our mixologist to create a craft cocktail.

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DISCOVER RENAISSANCE SIGNATURE DETAILS.

We offer elite accommodations that your guests will appreciate from complimentary parking to spacious guest rooms. Private pre-reception areas, breathtaking indoor and outdoor ceremony locations. Renaissance can create a day that's special for everyone.

SPECIALTY CHAIRS

Chair Covers & Sashes	\$6.50 each
Chivari Chairs	\$7.00 each
White Padded Ceremony Chairs	\$5.50 each

There is a 25% service charge and a 7% sales tax

GENERAL INFORMATION

ATTENDANCE GUARANTEE

Final guarantee of attendance is required 5 business days prior to your event. If guests exceed the guarantee, appropriate charges will be applied. Once final guarantee is given, numbers cannot decrease. When selecting more than one entrée for your guests, the higher price will prevail and the final entrée split is required 5 business days prior to your event. To ensure seamless service, you must provide identification on place cards for proper entrée presentation.

SERVICE CHARGE AND SALES TAX

All event space, beverage and food, outside services, and event technology prices are subject to a 25% taxable service charge and 7% sales tax.

BEVERAGE AND FOOD

All federal, state and local laws with regards to beverage and food purchases and consumption are strictly observed. All beverage and food must be purchased through the hotel. The hotel prohibits the removal of food from any catered function.

MEALS

Children from the age of 4-12 are offered a child's meal at \$25.00 per child.

Vendor meals will be chef choice at \$35.00 per vendor.

There is a 25% service charge and a 7% sales tax on food and beverage