

RENAISSANCE MILWAUKEE WEST HOTEL

INTRIGUING - STYLISH - DISTINCTIVE

 $\underset{\text{hotels}}{R}$

RENAISSANCE MILWAUKEE WEST HOTEL 2300 NORTH MAYFAIR ROAD WAUWATOSA, WISCONSIN 53226 RENMILWAUKEE.COM 414.771.2300

WELCOME TO RENAISSANCE

Renaissance Milwaukee West meetings and special events are designed to be exceptional. No matter your group's size or purpose, a dedicated events team will bring together inspiring style and incredible, locally-sourced fare to transform your event planning into an elevated, extraordinary experience.

Our brand-new, eclectic venue allows a spacious setup to jumpstart creativity providing chic furnishings, modern audio-visual and virtual capabilities, with floor to ceiling windows and panoramic views.

Beverage and Food is our passion, and we crave uniqueness. Our talented culinary and mixologist team prepare offerings that highlight intriguing ways to entertain, excite and delight you and your guests.

Discover this Way....



BREAKFAST | DISPLAY BREAKFAST

RENEW | 24

Breakfast Danishes, Croissants and Muffins Seasonal Fresh Fruit Assorted Fruit Juices Stone Creek Coffee Regular or Decaf, Rishi Hot Teas

MIND-BODY-SOUL | 32

Seasonal Fresh Fruit
Build-Your-Own Greek Yogurt Parfait
Cottage Cheese
Steel Cut Oatmeal with Assorted Toppings
Avocado Toast on Eldr+Rime's Grilled Sour Dough
Assorted Fruit Juices
Stone Creek Coffee Regular or Decaf, Rishi Hot Teas

LIFE STYLE | 40

Seasonal Fresh Fruit
House Made Breakfast Danishes, Croissants and Muffins
Individual Yogurts
Eldr+Rime Granola
Milo's Scrambled Eggs or Scrambled Egg Whites
Pritzlaff Breakfast Sausage or Applewood Smoked Bacon
Crispy Breakfast Potatoes
Assorted Fruit Juices
Stone Creek Coffee Regular or Decaf, Rishi Hot Teas

RENAISSANCE®

Prices are per person. A customary 24% taxable service charge, plus state and local sales tax will be added to prices.

BREAKFAST | PLATED

HEALTHY START | 24

Heirloom Tomato Relish, Avocado and Sliced Hard Egg on Eldr+Rime's Grilled Sour Dough Seasonal Fresh Fruit Assorted Juices Stone Creek Coffee Regular or Decaf and Rishi Teas

CLASSIC | 30

Milo's Scrambled Eggs or Vegetable Frittata
Jones Applewood Smoked Bacon or Jones Breakfast Sausage
Crispy Breakfast Potatoes
Seasonal Fresh Fruit
Fresh Baked Muffin
Assorted Juices
Stone Creek Coffee Regular or Decaf and Rishi Teas



BREAKFAST | ENHANCEMENTS & HANDHELDS

Assorted Bagels with Cream Cheese, Butter and Preserves | 4 each

Assorted House-Made Muffins & Pastries | 5 each

Greek Yogurt Parfait with Local Honey, Fresh Berries and Eldr+Rime Granola | 6 each

Avocado Toast on Eldr+Rime's Grilled Sour Dough | 8 each

Assorted KIND Bars and Cliff Bars | 5 each

Seasonal Fresh Fruit Display | 7 per person

Whole Fresh Fruit | 4 each

BROKEN YOLK SANDWICH | 120 per dozen

Pritzlaff Applewood Smoked Bacon, Wisconsin White Cheddar, English Muffin

SCRAMBLED EGG BURRITO | 120 per dozen

Pritzlaff Sausage, Pepper Jack Cheese, Roasted Potatoes, Peppers, Onions, Fire-Roasted Tomato Salsa & Smoked Chile Crema

ASIAGO CHEDDAR BAGEL SANDWICH | 120 per dozen

Pritzlaff Sausage, Milo's Egg, Widmer's Beer Cheese Spread, Fresh Bagel

VEGETABLE FRITTATA CROISSANT | 110 per dozen

Roasted Vegetable Frittata on Fresh Baked Croissant



BREAKS | ENRICHED FLAVORS

POWER WAKE UP | 20

Assorted Protein Bars

Seasonal Whole Fruit

House-Made Trail Mix

Fresh Juice Shooters

REFRESH | 24

Fruit and Oat Crunch Stack, Toasted Coconut and Sweet Creme

Chia Pudding Trifle

Seasonal Fresh Fruit

Peanut Butter Protein Bites

SWEET & SALTY | 20

House Made Potato Chips with Caramelized French Onion Dip

House-Made Trail Mix

Fresh Baked Cookies

Iced Tea and Assorted Fruit-Infused Ice Waters

ENERGY FIX | 24

Protein Bars

Locally Cured Jalapeno and Cheddar Bunzel's Beef Sticks

House-Made Trail Mix

Chef's Seasonal Hummus with Pita Chips

Power Infused Water

SPICED POPCORN | 10

Seasoned Heirloom White Popcorn

Cinnamon Brown Sugar, Spiced Blend, Parmesan Herb Truffle

Mixed Berry Lemonade

THE LOCAL | 24

Eldr+Rime's Charcuterie Display

Selection of Local Milwaukee Sausages, Cured Meats and Wisconsin Cheeses

House-Made Crisps and Breads

Dried Fruits and Nuts

Iced Tea and Assorted Fruit-Infused Ice Waters

RENAISSANCE®

BREAKS | BEVERAGES & MORE

BEVERAGE PACKAGE

Half Day 18 per person | Full Day 24 per person

Assorted Regular and Diet Pepsi Products

Bottled Spring Water

Bottled Sparkling Water

Stone Creek Coffee, Regular and Decaf

Assorted Hot Teas

BEVERAGES BASED ON CONSUMPTION

Stone Creek Coffee Regular | 75 per gallon

Stone Creek Coffee Decaf | 75 per gallon

Cold Brew Coffee | 85 per gallon

Freshly Squeezed Lemonade or Mixed Berry Lemonade | 45 per gallon

Assorted Pepsi Products | 4 each

Bottled Water | 4 each

Red Bull Energy Drinks (Regular or Sugar Free) | 7 each

Perrier with Limes and Lemons | 6 each

ADD-ONS

Gourmet Chocolate Brownies | 40 per dozen

Assorted Fresh Baked Cookies | 40 per dozen

Individual Bags of Kettle Chips | 4 each

Individual Bags Trail Mix | 5 each

Protein Bars | 5 each

Assorted Granola Bars | 4 each

House-Made Tortilla Chips & Salsa | 7 per person

Seasonal Fresh Fruit Display | 8 per person

Seasonal Whole Fruit | 4 each



LUNCH BOXED LUNCH

SALAD BOXED LUNCH | 30 per box

Salad Selections (select 1 below)

- Harvest Salad
- Caesar Salad with Shaved Parmesan Cheese
- Barley and Rye Salad with Roasted Vegetables and Fresh Herbs

Assorted Protein (select 1 below)

- Grilled Chicken
- Hot Smoked Salmon

Whole Fruit

Eldr+Rime's Fresh Baked Cookie

Bottled Water

SANDWICH BOXED LUNCH | 34 per box

Salad Selections (select 1 below)

- Barley and Rye Salad with Roasted Vegetables and Fresh Herbs
- · Italian Pasta Salad
- · Creamy Potato Salad

Sandwich Selections (select 1 below)

- · Local Deli Meats and Cheeses on Grilled Ciabatta
- Oven Roasted Turkey Wrap
- Roast Beef and Pepperjack on House Made Potato Bun
- Seasonal Humus Wrap with Roasted Vegetables

Kettle Chips

Whole Fruit

Eldr+Rime's Fresh Baked Cookie

Bottled Water

Maximum of Two Boxed Lunch Selections Per Event



LUNCH | LUNCH DISPLAYS

Each Lunch Display Includes Stone Creek Coffee, Regular and Decaf, Rishi Iced Tea, and Water

SANDWICH BOARD | 48

Garden Harvest Salad Barley and Rye with Roasted Vegetables and Fresh Herbs Assorted Sandwiches | Select 3

- Local Deli Meats and Cheese on Grilled Ciabatta
- Chicken Salad on a Croissant
- Oven Roasted Turkey Wrap
- Roast Beef and Pepperjack on a Miller's Bakery Pretzel Roll
- Seasonal Humus Wrap with Roasted Vegetables

House-Made Chips

Assorted Fresh Baked Cookies & Gourmet Brownies

SUMMERFEST | 46

Creamy Potato Salad
Creamy Coleslaw
Eldr+Rime Burger Sliders with House Made Pickles
Spotted Cow Braised Bratwurst with Sweet Onions, Mustard Blend
All Beef Hot Dog with Assorted Toppings
Baked Beans
Assorted Fresh Baked Cookies & Gourmet Brownies

Minimum of 20 guests required for buffets.



LUNCH | LUNCH DISPLAYS CONTINUED

Each Lunch Buffet Includes Stone Creek Coffee, Regular and Decaf, Rishi Hot Tea, and Ice Water

WALKER'S POINT | 48

Chicken Tortilla Soup
House-Made Tortilla Chips & Salsa
Shredded Cheese Blend and Lettuce
Fire-Roasted Guajillo Chicken
Carne Asada
Fajita Vegetable Blend
Warm Flour Tortillas
Seasoned Rice
House-Made Conchas Sweet Bread and Churros with Sweet Dipping Sauce

SMOKE HOUSE | 56

Southern Potato Salad Classic Cole Slaw Corn Muffins Smokey BBQ Pulled Pork Hardwood Grilled Hot Links Applewood Smoked Chicken White Cheddar Macaroni N' Cheese Crispy Brussel Sprouts Spiced Apple Crisp

RENAISSANCE®

Minimum of 20 guests required for buffets.

LUNCH PLATED

Plated Lunch Entree Includes Harvest Salad, Selection of Sides, Sauce and Dessert. Stone Creek Coffee, Regular and Decaf Coffee, Rishi Hot Tea, & Ice Water

PLATED LUNCH ENTREES | 46

SELECTIONS:

FLAT IRON STEAK Balsamic Portabella Mushroom Cream Sauce

WOOD-FIRED ROASTED SALMON Tomato Beurre Blanc

WOOD-FIRED GARLIC & HERB CHICKEN BREAST Compound Butter Sauce

SEASONAL VEGETABLE RISOTTO

QUINOA CAKES Roasted Peppers, Onions, Corn and Fresh Herbs

STUFFED PEPPERS Wild Rice Blend, Romesco

SIDES | select two

House Spiced Crispy Fingerling Potatoes Roasted Garlic & Chive Mashed Potatoes Wisconsin Wild Rice Pilaf Roasted Vegetable and Potato Hash Charred Asparagus with Lemon Butter and Asiago Roasted Green Beans with Pork Belly and Onions Crispy Brussel Sprouts

DESSERT | select one

Flourless Chocolate Cake – Gluten Free Seasonal Cheesecake Vanilla Cream Brulée Chef's Choice Seasonal Dessert

Maximum of 2 plated entrées per event. Additional per person charge for a 3rd entrée selection.

Prices are per person. A customary 24% taxable service charge, plus state and local sales tax will be added to prices.



DINNER | DINNER DISPLAYS

Each Dinner Buffet Includes Stone Creek Coffee, Regular and Decaf and Rishi Hot Tea and Ice Water.

STEAKHOUSE | 80

Roasted Prawn Bisque Wedge Salad with Bacon, Chopped Egg, Roth Buttermilk Blue Classic Caesar Salad Wood-Fired Beef Medallions Sautéed Shrimp in Herb White Wine Butter Sauce Twice-Baked Potatoes Classic Cream Spinach Vanilla Bean Crème Brule

EAST TOWN | 68

Rolls and Basil Focaccia Charred Tomato Basil Soup Caprese Salad Chicken Marsala Braised Italian Beef with Roasted Potatoes and Peppers Cavatappi Pasta, Wood Oven Roasted Tomatoes and Vodka Cream Sauce Wood Oven Roasted Garden Vegetables Tiramisu

HAPPY DAY'S DINNER | 62

Creamy Potato Soup Chopped Salad with Bacon, Egg, Pickled Onions, Croutons and Cheddar Cheese Mama's Classic Meatloaf Fried Chicken Whipped Mashed Potatoes Garlic and Herb Green Beans Seasonal Cobbler

Minimum of 20 guests required for buffets.

Prices are per person. A customary 24% taxable service charge, plus state and local sales tax will be added to prices.

RENAISSANCE®

DINNER | DINNER DISPLAYS CONTINUED

Each Dinner Buffet Includes Stone Creek Coffee, Regular and Decaf, Rishi Hot Tea, and Ice Water

WISCONSIN BUFFET | 56

Potato and Beer Cheese Soup with Bacon Wisconsin Chopped Salad Baked Cod with Tartar Sauce Local Seasonal Sausages with Peppers and Onions in Herb Butter Wisconsin Wild Rice Local Wisconsin Seasonal Vegetables Cream Puffs

RENAISSANCE®

Minimum of 20 guests required for buffets.

Prices are per person. A customary 24% taxable service charge, plus state and local sales tax will be added to prices.

DINNER PLATED

Plated Dinner Entree Includes Harvest Salad, Fresh Dinner Rolls and Butter, Selection of Sides, Sauce and Dessert. Stone Creek Coffee, Regular and Decaf Coffee, Rishi Hot Tea, & Ice Water

BEEF MEDALLIONS Balsamic Cream Sauce | 58

FILET MIGNON Red Wine Butter Sauce | 65

WOOD-FIRED GARLIC & HERB CHICKEN BREAST Compound Butter Sauce | 50

WOOD-FIRE ROASTED SALMON Tomato Beurre Blanc | 54

SEASONAL VEGETABLE RISOTTO | 40

QUINOA CAKES Roasted Peppers, Onions, Corn and Fresh Herbs | 40

STUFFED PEPPERS Wild Rice Blend, Romesco | 40

SIDES | select two

House Spiced Crispy Fingerling Potatoes Roasted Garlic & Chive Mashed Potatoes Herb Wisconsin Rice Pilaf Roasted Vegetable and Potato Hash Charred Asparagus with Lemon Butter and Asiago Roasted Green Beans with Pork Belly and Onions Crispy Brussel Sprouts

DESSERT | select one

Flourless Chocolate Cake - Gluten Free Seasonal Cheese Cake Vanilla Creme Brulée Chef's Choice Seasonal Dessert

Maximum of 2 plated entrees per event, plus vegetarian or any specialty dietary needs.



Prices are per person. A customary 24% taxable service charge, plus state and local sales tax will be added to prices.

RECEPTION | HORS D'OEUVRES DISPLAYS & STATIONS

Enhance Your Reception

Ask your Event Manager for our Chef's Seasonal Selection of Hot and Cold Passed or Displayed Hors D'oeuvres.

CLASSIC CHEESE BOARD | 22 per person

Selection of Assorted Cheese served with Fresh Preserves and Crackers

CRUDITÉ BOARD | 20 per person

Seasonal Raw, Grilled and Pickled Vegetables with Seasonal Dipping Sauces

ELDR+RIME'S LOCAL CHARCUTERIE DISPLAY | 26 per person

Elaborate Display of Local Milwaukee Sausages, Cured Meats & Wisconsin Cheeses served with Seasonal Preserves, Dried Fruits & Nuts and House-Made Breads & Crisps

CHIP + DIP | 10 per person

House-Made Potato Chips and Rye Flat Bread Crisps Chef's Rachel's Seasonal Hummus and Caramelized French Onion Dip

ASSORTED SLIDER BAR | 18 per person

Butter Burger Slider, BBQ Pork Sliders and Hot Chicken Sliders House-Made Chips and Assorted Dipping Sauces

MAC N' CHEESE | 18 per person

Pasta Bar with aged White Cheddar Sauce with a variety of toppings to include Crispy Bacon, Scallions, Broccoli, and Mushrooms

CARVING STATIONS

Hardwood Roasted Beef Tenderloin, Assorted Rolls, Horseradish Cream and Natural Jus | MKT Icelandic Sea Salt-Crusted Prime Rib, Assorted Rolls, Horseradish Cream and Natural Jus | MKT Herb Roasted Turkey Breast, Assorted Rolls, Cranberry Chutney and Gravy | MKT

A minimum of 50 guests required. Hors d'oeuvre displays & stations are not available as an individual buffet. Stations are limited to 2 hours of service. One \$100 carving attendant fee charged for every 50 guests



LIBATIONS I SAMPLE SELECTION

PREMIUM

Jim Beam
Pinnacle Vodka
Banknote Scotch
Jose Cuervo Tequila
Cruzan Silver Rum
New Amsterdam Gin
Korbel Brandy

SUPER PREMIUM

Maker's Mark Absolut Vodka Dewars Scotch Casamigos Tequila Bacardi Rum Tanqueray Gin Korbel Brandy

ULTRA PREMIUM

Woodford Reserve Grey Goose Vodka Johnnie Walker Black Label Patron Silver Bacardi Rum Hendricks Gin Korbel Brandy

WINE

SYCAMORE LANE

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
White Zinfandel

ROBERT MONDAVI

Chardonnay Pinot Grigio Sauvignon Blanc Merlot Cabernet Sauvignon

CHATEAU SOUVERAIN

Chardonnay Sauvignon Blanc Cabernet Sauvignon Merlot

BEER

CRAFT / LOCAL

New Glarus Spotted Cow Good City Home Lager Third Space Happy Place Lakefront IPA

IMPORT

Heineken Stella Artois Corona

DOMESTIC

Miller Lite Budweiser Bud Light Coors Light

OTHER

O'doul's Amber N/A Angry Orchard Truly Hard Seltzer

^{*}Custom changes to tiered selections and special requests may require upcharge fee.

^{*}Brand selections subject to change

LIBATIONS | BAR PACKAGES & A LA CARTE

HOST BAR PACKAGES | priced per person

Guests order their drink of choice; billing plus tax and gratuity paid by Host of the event. All packages include sodas, bottled water, juices and mixers.

PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
First hour 22	First hour 25	First hour 28
Second hour 17	Second hour 18	Second hour 19
Additional hours 8	Additional hours 10	Additional hours 11
BEER & WINE BAR First hour 16 Second hour 13 Additional hours 8 Choice of 3 beers/wines	First hour 18 Second hour 14 Additional hours 9 Choice of 4 beers/wines	First hour 20 Second hour 15 Additional hours 10 Choice of 5 beers/wines
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A LA CARTE PRICING | priced per beverage

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Guests purchase their drinks individually at the bar. Prices include tax.		
SUPER PREMIUM	ULTRA PREMIUM	
Host 11	Host 14	
Cash 12	Cash 15	
Host 9	Host 12	
Cash 10	Cash 13	
IMPORT BEER	CRAFT/LOCAL BEER	OTHER
Host 7	Host 7	Host 6
Cash 8	Cash 8	Cash 7
	SUPER PREMIUM Host 11 Cash 12 Host 9 Cash 10 IMPORT BEER Host 7	SUPER PREMIUM ULTRA PREMIUM Host 11 Host 14 Cash 12 Cash 15 Host 9 Host 12 Cash 10 Cash 13 IMPORT BEER CRAFT/LOCAL BEER Host 7 Host 7

BARTENDER FEES | 75 per hour/per bartender

\$250 minimum bar revenue required

RENAISSANCE® **HOTELS**

LIBATIONS | ULTRA SIGNATURE ELDR+RIME PACKAGE

Ultra-Signature Eldr+Rime includes the Ultra Premium Spirit package and 2 Signature cocktails from Eldr+Rime. Select two cocktails from the following:

Reyker Old Fashioned: Bourbon, Scotch, Cardamon Bitters, Demerara Simple Syrup, Finished with Smoke

Thyme for the Bramble: Thyme Infused Gin, Fresh Lemon, Blackberry Puree, Finished with Berry Liqueur

Blackberry Sangria: Red Wine, Blackberry Puree, Silver Rum, Lemon Lime Soda

Cherry Bark Manhattan: Bourbon, Amaro, Sweet Vermouth, Cherry Bark Bitters

Margarita Picante: Jalapeno and Rosemary infused Tequila, Triple Sec, Fresh Lime, Black Salt and Spiced Rim

Espresso Martini: Stone Creek Espresso, Vodka, Kahlua, Baileys

Grapefruit Sour: Fresh Grapefruit Juice, Vodka, Aperol, Egg White, Simple Syrup

PRICING | Host or Cash Bar

First hour | 32 Second hour | 21 Additional hours | 14

Price per cocktail served:

Host | 15 Cash | 16

Additional cocktails may be added for +\$3 of the package cost

BARTENDER FEES | 75 per hour/per bartender

\$250 minimum bar revenue required



AUDIO VISUAL SERVICES | MILLS JAMES

VIDEO PROJECTION PACKAGES

Meeting Room Projector Package | 580

Includes 5000 lumen HD projector, 60"x80" theater screen, HDMI cable, power cord, power strip, and AV cart

Projector Package 10ft Screen | 655

Includes 5000 lumen HD projector, 10' cradle screen, HDMI cable, power cord, power strip, and AV cart

Projector Package Fast Fold Screen | 1,550

Includes 7000 lumen HD projector, 6'x12' fast fold screen, HDMI cable, power cord, power strip, and AV cart (labor not included)

Projector Package Dual 10ft Screens | 1,370

Includes (2) 5000 lumen HD projectors, (2) 10 cradle screens, video cable lot, video distribution amplifier, power cord, power strip, and (2) AV carts

Projector Package Dual Fast Fold Screens | 3,200

Includes (2) 7000 lumen HD projectors, (2) 6'x12', video cable lot, video distribution amplifier, power cord, power strip, and (2) AV carts (labor not included)

VIDEO SUPPORT PACKAGES

Meeting Room Support Package | 180

Includes 60"x80" theater screen, HDMI cable, power cord, power strip, and AV cart

Support Package 10ft Screen | 255

Includes 10' cradle screen, HDMI cable, power cord, power strip, and AV cart

Support Package Dual 10ft Screens | 570

Includes (2) 10' cradle screens, HDMI cable, video distribution amplifier, power cord, power strip, and (2) AV carts

LIGHTING PACKAGES

Stage Wash Package | 350

(4) stage lights, (2) dimmer packs, (1) basic lighting controller

LED Uplight Package | 360

Includes 8 uplights

LED Uplight | 45

All prices are per day, per room.





AUDIO VISUAL SERVICES | MILLS JAMES CONTINUED

VIRTUAL CONFERENCE

Speaker Phone | 160

For groups of up to 10

Streaming Package | 250

Includes black magic web presenter, audio interface to USB, and all cables. Cameras and mics sold separately

Meeting Owl | 350

VIDEO COMPONENTS

Powerpoint Advancer	45
PerfectCue Mini Presentation Remote	150
Laptop	245
Video Distribution Amplifier	60
Video Switcher (with 4 inputs)	400
42" HD Monitor (with stand)	450
50" HD Monitor (with stand)	650
HD Camera (with tripod stand)	450
4K Camera (with tripod stand)	650

AUDIO COMPONENTS

Computer Audio Interface	50
Wired Microphone	60
Wired Podium Microphone	80
Slimline gooseneck microphone	
Wireless Microphone	190
configurable to lavalier or handheld	
4-Channel Mixer	80
12-Channel Mixer	120
16-Channel Mixer	160
Digital Mixer	350
Powered Speaker	120
10"-15" with stand	
House Sound Patch	80

All prices are per day, per room.





AUDIO VISUAL SERVICES | MILLS JAMES CONTINUED

ACCESSORIES

15
65
85
75
165
40
20
20
25

Drape per Linear Foot (Black)	25
12ft-18ft tall	
Stage 4'x4'	70
up to 8'x16' available, 16" or 24" height	
Podium	150
Standard wood	
Podium	200
Deluxe plexi	

LABOR

Standard Rates (per hour)

General Tech Labor*	85
Operator Tech Labor*	105
In room labor	
Show Call*	120

^{*}Time and a half charged after 10 hours, between 11pm and 6am, and on weekends

All prices are per day, per room. A customary 24% taxable service charge, plus state and local sales tax will be added to prices.





^{*}Double time charge on holidays, and if after 10 hour shifts is between 11pm and 6am

^{*}All labor minimums are 5 hour half day and 10 hour full day

^{*\$250} room reset fee for equipment moved same day

RENAISSANCE MILWAUKEE WEST | GENERAL INFORMATION

RELAX

Renaissance Milwaukee West welcomes you and your group to our hotel. No matter your group's size or purpose, a dedicated events team will bring together inspiring style and incredible locally-sourced fare to transform your event planning into an elevated, extraordinary experience.

GROUP ROOM BLOCKS

Our Hotel is pleased to offer reduced guestroom rates for groups of 10 or more room based on availability. Guestroom rates do not include breakfast, taxes or valet parking.

PARKING

Complimentary self-parking for the day of the event will be exclusively offered to all of your event attendees. Overnight self-parking is \$12 per car and must be validated with Guest Reception during check-in. Parking fees may be charged to the clients master account if desired.

PRICING, SERVICE CHARGE AND SALES TAX

A 24% taxable service charge and applicable state sales tax (currently 6.0%) will be added to all food and beverage charges. Applicable sales tax (currently 5.5%) will be applicable to all other items related to audio visual equipment rental, room rental/facility fees, and miscellaneous charges. Menu pricing is subject to an annual increase.

FINAL GUARANTEES, GUEST COUNT

Your final guarantee of attendance is due five (5) 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.

PAYMENT POLICY

An authorized credit card must be submitted to the hotel upon signing the agreement for all events. All deposits will be credited to the events master account. Unless credit has been established with the hotels accounting department, payment (cashier's check, cash, or credit card) must be received (5) five business days in advance of your event with your final guarantee. Payment by personal or business check requires payment (14) fourteen days prior to the event date. Your sales manager can provide you with information on establishing credit.

TAX EXEMPT STATUS

A completed State of Wisconsin Tax Exempt form from the organization is due five (5) business days prior to the groups arrival date. If this form is not received by this time, the organization will not be put on tax exempt status and must file a return with Milwaukee in order to receive a refund.



RENAISSANCE MILWAUKEE WEST | GENERAL INFORMATION

ALCOHOL & MINORS

The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21) or under the influence of alcohol, in accordance with Milwaukee regulations. The organization understands and agrees to abide by this policy and to uphold the laws of Milwaukee, WI. The hotel has the right to shut down bar service or refuse service at anytime.

SHIPPING & RECEIVING

The organization (not the hotel) is responsible for all shipping expenses. The hotel will not accept packages more than (3) three days prior to your event start date. All packages must be marked with Name of the Group, Contact Name and Date. Please put to the attention of "Name of your Event Manager'.

DÉCOR & SIGNAGE

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 the hotel. If additional set up time is needed outside of the contracted time, it will be based on availability, and may require a rental fee.

COAT CHECK

Our hotel is pleased to offer an attended coat check at \$250.00 per attendant. One attendant per 100 guests recommended.

ELECTRICAL, TELEPHONE & INTERNET

The hotel does charge for electrical, telephone & internet hook ups. For current prices or questions in addition to what's noted in this Event Menu, please contact your Event Manager.

EVENT MENUS

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

PERSONALIZED DELIVERY & WELCOME GIFTS

Welcome gift bags can be dropped off two days prior to the group's arrival to the Front Desk/Guest Reception. Gift bags should not be personalized with each individual's name. The gift bags will be handed out to each guest upon check-in complimentary. Should gift bags be personalized, including each individuals' name, there will be a \$5.00 charge per gift bag. All gift bags are delivered at or after check in.

MARRIOTT BONVOY

Planners who are Marriott Bonvoy™ members can earn two points per every dollar spent (2 per US \$1) for booking qualifying events on hotel food, beverage and guestrooms of ten or more during the event date. Register and learn more at marriottbonvoyevents.com.

