

weddings

BY RENAISSANCE® HOTELS



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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

When it comes to tying the knot, we understand all the details that go into your special day. From florals to floor plans, our experienced team of Renaissance Certified Wedding Planners handle every detail and work with you to create a truly magical celebration.

With a variety of spectacular spaces, our property has inspiring, chic venues for weddings of all sizes and styles. Our chefs help to create a delightful and enhanced experience for you and your guests.

We invite you to discover your fairytale wedding at Renaissance Milwaukee West Hotel.

PARKING

Complimentary self parking for the day of the event will be exclusively offered to all of your wedding guests. Overnight self-parking is \$10 per day, per vehicle. Parking fees may be charged to the clients master account if desired.

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 state sales tax, currently 5.5% will be applied to all audiovisual equipment rental, room rental, facility fees and all miscellaneous charges.



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OUR HOTEL

Preferred Vendors

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.

COORDINATORS

Events to a T
262.914.9661
eventstoatmke.com

Weddings with a Twist, LLC
414.403.1376
weddingswithatwist.com

Dynamic Events
414.283.0050
David@dynamiceventsinc.com

BAKERIES

Sweet Tooth
262.424.6616
sweettoothmilwaukee.com

The Cake Lady
414.294.4220
cakeladydesigns.com

Simma's Bakery
414.257.0998
simmasbakery.com

Nothing Bundt Cakes
414.877.0828
bundtcakes.com

Aggies Bakery & Cake Shop
414.482.1288
aggiesbakery.com



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OUR HOTEL

Preferred Vendors *continued*

PHOTOGRAPHERS

Front Room Studios
414.294.0080
frphotowedding.com

Heather Cook Elliott Photography
414.944.1475
heathercookelliott.com

Defining78 Photography
920.680.4953
defining78.com

Twig and Olive Photography
608.630.0652
info@twigandolivephotography.com

Wanderlynn Photography
wanderlynnphotography.com

FLOWERS

Jane Kelly Floral
414.640.0204
janekellyfloral.com

Belle Fiori
414.272.2234
bellefioriflorist.com

Welke's House of Roses
414.442.8640
welkes.com

Buds n' Bloom
920.338.0505
info@budsnbloom

Impressions by Esther
414.453.3323
impressionsfl1@gmail.com

MUSICIANS

Gabriel's Horns
414.581.7391
gabrielshorns.com

Dream City Music
414.209.4102
dreamcitymusic.com

LIMOUSINE SERVICES

Blackline Limousines
414.481.2599
blacklinelimos.com

Milwaukee Prime Limousine
262.253.2222
primelimomke.com

DJ'S

Sound by Design
262.968.9586
info@soundbydesign.org

Rhythm in Motion
262.706.1033
inforhythmdjs.com

HAIR/MAKEUP

The Studio by Lexi Lee Hair
262.370.6060
Hairbylexie.com

East Towne Spa
4104.271.4247
easttownespac.com



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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. Pair that with one of our delicious menus and your guests are sure to be delighted!

ELDR+RIME

A unique space that is secluded from hotel guests yet open to the beautiful atrium. Celebrate with a perfectly-poured cocktail and creative American-Nordic cuisine at Eldr+Rime, which offers two private dining rooms, open wood-fire hearth and an eclectic, modern ambiance.

BOTANIC

A premium, intimate space on the Hotel's 12th Level bodes live greenery, floor to ceiling windows, a built-in bar and panoramic views of the surrounding landscape. Select one of Chef's seasonal dishes or custom menus treating your wedding party to locally inspired cuisine and hand-crafted cocktails.

BELVEDERE

The wedding party gathering room. This spacious room offers opportunity to host, dine, spread out and relax. An exceptional space on the hotel's 12th Level has a built-in bar, modern furnishings to customize your setup and stellar views of the surrounding city. Various options of beverage+food to delight your guests in a private setting.

Or ask your Renaissance Certified Wedding Planner about area restaurants.



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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 over 9,000 square feet of event space, we have options for your ceremony to host your entire celebration onsite.

The muted jewel-toned hues and floor to ceiling windows in our grand ballroom give natural lighting and a striking backdrop to coordinate with your wedding décor and color palette.

Consider an elevated, intimate setting with exceptional views from the hotel's 12th level, our premium indoor rooftop event space.

Pricing will vary depending on space, setup and date selection; please consult with your Renaissance Certified Wedding Planner for pricing and availability. We are also delighted to recommend local ceremony venues 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 WITH THE WEDDING PACKAGES (Complimentary)

- Renaissance Certified Wedding Planner
- Private Cocktail Reception
- Champagne Toast
- Wedding Cake-cutting Service
- Cake Table, DJ Table
- Floor Length White Or Black Linen
- Up To 4 Votive Candles Per Table
- Reduced Meal Pricing For Vendors And Children (Ages 3-12)
- Suite For The Wedding Couple On Their Wedding Night
- Special Rates For Your Wedding Guests
- Earn Bonvoy Marriott Rewards Points For Dream Vacation
- Menu Tasting For Up To 4 Guests (Held 3 Months Prior To Event Date)



PACKAGE SELECTIONS | PLATED

LAVISH WEDDING PACKAGE | 125 per person

A Selection Of Two Seasonal Hors D'oeuvres

Classic Cheese Display

Plated Dinner Service

Your Wedding Cake (Cake Cutting Service)

Renaissance Coffee & Tea Service Table Service

Premium Cocktail Bar

HORS D'OEUVRES | select two

Passed or Stationary. Seasonal Selection.

SALAD COURSE | Seasonal Harvest Salad

Freshly baked Renaissance rolls with whipped butter

ENTRÉE | Select up to two

Wood-Fired Garlic & Herb Chicken Breast

Wood-Fired Roasted Salmon

Flat Iron Steak

Seasonal Vegetable Risotto

Quinoa Cakes

Stuffed Peppers

Vegetarian entrees or special dietary entrees in addition to the two main entrée selections.

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

PREMIUM BAR SERVICE | 5 hour

SAMPLE SELECTION:

Jim Beam Bourbon, Pinnacle Vodka, Banknote Scotch, Sauza Tequila, Cruzan Silver Rum, New Amsterdam Gin, New Amsterdam Gin

BEER:

Domestic (choice of 3): Budweiser, Bud Light, Michelob Ultra, Miller Lite

Craft/Local (choice of 1): Mobcraft Bat Sh*t Crazy, New Glarus Spotted Cow, Good City

Home Lager, Third Space Happy Place, Lakefront IPA

Import (choice of 1): Corona, Heineken, Stella Artois

Other: (choice of 1): O'douls Amber N/A, Angry Orchard, Truly Hard Seltzer

WINE:

Sycamore Lane (choice of 3):

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel

Assorted Soft Drinks & Bottled Water

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



PACKAGE SELECTIONS | PLATED

LUXE WEDDING PACKAGE | 135 per person

A Selection Of Two Seasonal Hors D'oeuvres
Classic Cheese Display and Crudit  Display
Plated Dinner Service
Your Wedding Cake (Cake Cutting Service)
Renaissance Coffee & Tea Table Service
Superior Premium Cocktail Bar

HORS D'OEUVRES | select two

Passed or Stationary. See Seasonal Selections

SALAD COURSE | Seasonal Harvest Salad

Freshly baked Renaissance rolls and whipped butter.

ENTR E | Select up to two

Wood-Fired Garlic & Herb Chicken Breast
Wood-Fires Roasted Salmon
Flat Iron Steak
Beef Medallions

Seasonal Vegetable Risotto

Quinoa Cakes

Stuffed Peppers

Vegetarian entrees or special dietary entrees in addition to the two main entr e selections.

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

SUPER PREMIUM BAR SERVICE | 5 hour

SAMPLE SELECTION:

Maker's Mark, Absolut Vodka, Dewars Scotch, Casamigos Tequila, Bacardi Silver Rum, Tanqueray Gin

BEER:

Domestic (choice of 3): Budweiser, Bud Light, Michelob Ultra, Miller Lite

Craft/Local (choice of 1): Mobicraft Bat Sh*t Crazy, New Glarus Spotted Cow, Good City Home Lager, Third Space Happy Place, Lakefront IPA

Import (choice of 1): Corona, Heineken, Stella Artois

Other: (choice of 1): O'douls Amber N/A, Angry Orchard, Truly Hard Seltzer

WINE:

Robert Mondavi (choice of 3): Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, White Zinfandel

Non-Alcoholic Assorted Soft Drinks & Bottled Water

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



PACKAGE SELECTIONS | PLATED

LEGACY WEDDING PACKAGE | 145 per person

A Selection Of Two Seasonal Hors D'oeuvres
Local Cheese , Crudité and Eldr+Rime Charcuterie Display
Plated Dinner Service
Your Wedding Cake (Cake Cutting Service)
Renaissance Coffee & Tea Table Service
Ultra Premium Cocktail Bar

HORS D'OEUVRES | select two

Passed or Stationary. See Seasonal Selections

SALAD COURSE | Seasonal Harvest Salad

Freshly baked Renaissance rolls and whipped butter.

ENTRÉE | Select up to three

Wood-Fired Garlic & Herb Chicken Breast
Wood-Fires Roasted Salmon
Flat Iron
Beef Medallions
Filet Mignon (MKT upcharge)

Seasonal Vegetable Risotto
Quinoa Cakes
Stuffed Peppers

Vegetarian entrees or special dietary entrees in addition to the two main entrée selections.

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

ULTRA PREMIUM BAR SERVICE | 5 hour

SAMPLE SELECTION:

Knob Creek Bourbon, Ketel One Vodka, Johnnie Walker Black Label, Patron Silver, Sailor Jerry Spiced Rum, Henricks Gin

BEER:

Domestic (choice of 3): Budweiser, Bud Light, Michelob Ultra, Miller Lite

Craft/Local (choice of 1): Mobcraft Bat Sh*t Crazy, New Glarus Spotted Cow, Good City Home Lager, Third Space Happy Place, Lakefront IPA

Import (choice of 1): Corona, Heineken, Stella Artois

Other: (choice of 1): O'douls Amber N/A, Angry Orchard, Truly Hard Seltzer

WINE:

Chateau Souverain (choice of 3): Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot

Non-Alcoholic Assorted Soft Drinks & Bottled Water

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



DISPLAYS & STATIONS DINNER SERVICE

DISPLAYS & STATIONS | 74 per guest

A Selection of Three Hors D'oeuvres

Stationed Dinner Service

Your Wedding Cake Display (cake cutting service)

Renaissance Coffee & Tea Station

MIXED GREENS STATION | select two

Two salads displayed with an array of fresh breads and preserves

- Harvest Salad
- Chopped Salad
- Caesar Salad with Shaved Parmesan Cheese
- Mozzarella, Tomato, Basil & Balsamic Vinegar

Enhancements: Grilled Chicken | 5 per guest

CARVING STATION | select one

Carving Stations Served with Horseradish Cream, Local Mustard and Rolls*

- Hardwood Roasted Round of Beef
- Herb Roasted Turkey Breast
- Whole Roasted Norwegian Salmon
- Black Forest Glazed Ham

THEME STATIONS | select two

MAC & CHEESE STATION**

Pasta with aged White Cheddar Sauce

Accompaniments: a variety of toppings to include Crispy Bacon, Sausage Crumbles, Roasted Tomatoes, Caramelized Onions, Scallions & Pea

Enhancements: Smoked Chicken or Smoked Brisket | 5 per guest

RISOTTO STATION**

Risotto Prepared in Rich Vegetable Broth

Accompaniments: Crispy Bacon, Mushrooms, Roasted Tomatoes, Scallions & Peas

Enhancements: Smoked Chicken & Shrimp | 5 per guest

ASSORTED SLIDERS

Butter Burger Slider, Swedish Meatball Sliders & BBQ pulled pork sliders with fresh-cut French fries & assorted dipping sauces

OYSTER & CRAB STATION

Chef's Fresh Seasonal Oyster on Half Shell and Crab

Additional Station Charge | 22 per guest

Bar Packages Sold Separately | pg. 19

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

* Chef attendant is optional | 100 per Chef++ (1 Chef per 50 Guests)

** Chef attendant required | 100 per Chef++ (1 Chef per 50 Guests)

Prices based on two hours of food service



BUFFET DINNER DISPLAY

BUFFET DINNER SELECTIONS

Includes:

Fresh Rolls and Butter

Renaissance Coffee and Tea Station

DISPLAYED

Classic Cheese Display and Crudit  Display

SOUP & SALAD SALADS | select two

Beer Cheese Soup

Roasted Tomato Soup

Wisconsin Clam Chowder

Harvest Salad

Chopped Salad

Caesar Salad with Shaved Parmesan Cheese

ENTR ES | select two

Wood-Fired Garlic & Herb Chicken Breast

Wood-Fired Salmon

Beef Medallions

Slow-Braised Beef Short Ribs

Beef Filet ***MKT Increase*

Seasonal Vegetable Risotto

ACCOMPANIMENTS | 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

68 per guest

Wedding Cake Service. Cut, Dressed Plate & Service | 3 per guest

Bar Package Sold Separately | pg. 19

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



ENHANCEMENTS | SPECIALTIES AND DISPLAYS

CRUDITÉ DISPLAY | 16

Seasonal Raw, Grilled and Pickled Vegetables with Seasonal Dipping Sauces

CLASSIC CHEESE BOARD | 18

Selection of Assorted Cheese served with Fresh Preserves and Crackers

ELDR+RIME'S LOCAL CHARCUTERIE DISPLAY | 22

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

FRESH FRUIT MARKET | 18

Display of Fresh Seasonal Fruits and Berries, Skyr+ Honey

MEDITERRANEAN DISPLAY | 18

Variety of fresh humus, pita breads, olives and seasonal pickled vegetables

ELDR+RIME'S RAW BAR DISPLAY | MKT

Shrimp Cocktail, Crab Claws, Oysters, Mussels, Bay Scallops, Shrimp Salad, Salmon Tartare and Assorted Sauces and Crackers

CHIP + DIP | 10

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

Priced Per Guest

Additional seasonal selections are available by request. Please contact your Renaissance Certified Wedding Planner

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



ENHANCEMENTS | THE EXTRAS

SPECIAL DIETARY NEEDS

Speak with your Renaissance Certified Wedding Planner about how we can accommodate your guests' special dietary needs. Our flexible kitchen staff will make the proper accommodations to ensure your guests are satisfied.

KIDS MEALS | 30

**Ages 3-12 years of age*

Chicken Fingers, French Fries and Fresh Fruit

Mac N Cheese with Fresh Fruit

Mini Cheese or Pepperoni Flat Bread with Fresh Fruit

LATE NIGHT SNACK BAR

ASSORTED SLIDER BAR | 16

Butter Burger Slider, BBQ Pork Sliders and Hot Chicken Sliders

House-Made Chips and Assorted Dipping Sauces

LATE NIGHT SLICE VARIETY | 14

Garlic Cream Pizza with Seasonal Roasted Vegetables

Classic Margarita Pizza

Pepperoni Pizza

CHIP & DIP | 10

House-Made Potato Chips and Rye Flat Bread Crisps

Chef's Rachel's Seasonal Hummus and Caramelized French Onion Dip

SPICED POPCORN | 8

Seasoned Heirloom White Popcorn

Cinnamon Brown Sugar, Spiced Blend, Parmesan Herb Truffle

Mixed Berry Lemonade

PRETZELS & CHEESE | 8

Warm Salted Pretzels with Wisconsin Beer Cheese Dip

FIESTA FRENZY | 14

House-made Tortilla Chips, Queso Dip, Guacamole and Salsa

Priced Per Guest

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



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ENHANCEMENTS | SWEET ENDINGS

COFFEE STATION | 8 per guest

Freshly Brewed illy Regular and Decaffeinated Coffee
With Flavoring Syrups, Hot Water, Tazo Teas, Local Hot Cocoa Mix, Whipped Vanilla
Bean Cream, Chocolate Shavings, Freshly Ground Cinnamon and Creamers.

BAKE SHOP

Assorted Truffles | 42 per dozen
Chocolate Dipped Strawberries | 48 per dozen
Gourmet Assorted Brownies | 48 per dozen
Assorted Fresh Baked Cookies | 48 per dozen
Mini Lemon Tarts | 48 dozen
Lava Cake Tartlets | 48 per dozen

Assorted Cake Bar | 12 per guest

Variety of Flavors of Cupcakes, Cake Pops and Mousse Shooters

Assorted Sweets Bar | 14 per guest

Tiramisu, Crème Brûlée Cups, Fruit & Cheese Strudels, Swedish Cheesecake and Marzipan Cookies

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



SIP | SAMPLE SELECTION

PREMIUM

Jim Beam
Pinnacle Vodka
Banknote Scotch
Sauza Tequila
Cruzan Silver Rum
New Amsterdam Gin

SUPER PREMIUM

Maker's Mark
Absolut
Dewars Scotch
Casamigos Tequila
Bacardi Silver Rum
Tanqueray Gin

ULTRA PREMIUM

Knob Creek Bourbon
Ketel One Vodka
Johnnie Walker Black Label
Patron Silver
Sailor Jerry Spiced Rum
Hendricks Gin

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

Mobcraft Bat Sh*t Crazy
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
Michelob Ultra

OTHER

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

BARTENDER FEES | 100 per hour/per bartender
\$250 minimum bar revenue required

*Custom changes to tiered selections and special requests may require upcharge fee

*Brand selections subject to change

*Additional wine by the bottle available by request

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



weddings

BY RENAISSANCE® HOTELS

SIP | BAR PACKAGES

HOST BAR PACKAGES | priced per guest

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 BAR

First hour | 19
Second hour | 15
Additional hours | 7

SUPER PREMIUM BAR

First hour | 22
Second hour | 17
Additional hours | 8

ULTRA PREMIUM BAR

First hour | 25
Second hour | 18
Additional hours | 10

BEER & WINE BAR

First hour | 14
Second hour | 12
Additional hours | 7
Choice of 3 beers/wines

First hour | 16
Second hour | 13
Additional hours | 8
Choice of 4 beers/wines

First hour | 18
Second hour | 14
Additional hours | 9
Choice of 5 beers/wines

A LA CARTE PRICING | priced per beverage

Guests purchase drinks individually at the cash bar. Prices include tax.

COCKTAILS

Host | 8
Cash | 9

Host | 10
Cash | 11

Host | 12
Cash | 13

WINE

Host | 7
Cash | 8

Host | 8
Cash | 9

Host | 10
Cash | 11

DOMESTIC BEER

Host | 6
Cash | 7

IMPORT BEER

Host | 7
Cash | 8

CRAFT/LOCAL BEER

Host | 7
Cash | 8

OTHER

Host | 6
Cash | 7



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A LA CART & BREAKFAST 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

Pritzlaff Applewood Smoked Bacon, Wisconsin White Cheddar, English Muffin

SCRAMBLED EGG BURRITO

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

ASIAGO CHEDDAR BAGEL SANDWICH

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

VEGETABLE FRITTATA CROISSANT

Roasted Vegetable Frittata on Fresh Baked Croissant

120 per dozen

ENHANCEMENTS | WEDDING DAY

Bridal or Groomsmen Changing Room, Day of Wedding Hospitality Suite | 250 b&f minimum

RENEW | 18

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

SANDWICH BOARD | 34

- 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

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



HAPPILY, EVER AFTER | BREAKFAST & BRUNCH

MIND-BODY-SOUL | 26 per guest

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

LIFESTYLE | 28 per guest

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

HAPPILY, EVER AFTER BRUNCH | 44 per guest

Seasonal Fresh Fruit
House Made Breakfast Danishes, Croissants and Muffins
Milo's Scrambled Eggs or Scrambled Egg Whites
Pritzlaff Breakfast Sausage and Applewood Smoked Bacon
Crispy Breakfast Potatoes
Chicken and Waffles with Hot Honey
Herb Roasted Salmon with Béarnaise Sauce
Roasted Green Beans with Pork Belly and Onions
Herb Wisconsin Wild Rice Pilaf
Assorted Fruit Juices
Stone Creek Coffee Regular or Decaf, Rishi Hot Teas

Custom Brunch Menu Available By Request.

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



SIGNATURE DETAILS

RELAX

Renaissance Milwaukee West is pleased to offer reduced guest room rates 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 wedding guests. Overnight self-parking is \$10 per day, per vehicle. Parking fees may be charged to the clients master account if desired.

COAT CHECK

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

FINAL GUARANTEES, GUEST COUNT

Your final guarantee of attendance is due seven (7) 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.

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 state sales tax, currently 5.5% will be applied to all audiovisual equipment rental, room rental, facility fees and all miscellaneous charges. Menu pricing is subject to an annual increase.

EVENT MENUS

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

MARRIOTT BONVOY

We make your getaway easy. You will receive two points for every dollar spent on hotel food, beverage and guestrooms, if you utilize ten or more during your stay.

DEPOSITS AND PAYMENTS

Upon receipt of your signed contract, a non-refundable advanced deposit is required. The deposit, which is 20% of your food and beverage minimum, will be applied to the balance of your event. A schedule of payments will be arranged with your Renaissance Certified Wedding Planner and final payment is due seven (7) days prior to your event, or 14 days if paid by personal check. 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 event space 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 overly intoxicated. Shots are not permitted on any banquet bar or function. The hotel reserves the right to request the removal of any alcoholic beverages brought into the hotel's banquet facilities.

SETUP AND 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 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.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting for up to a total of 4 guests. Additional guests may join for a \$50.00 fee. Please consult your Renaissance Certified Wedding Planner for availability.

PERSONALIZED DELIVERY & WELCOME GIFTS

Welcome gift bags can be dropped off the week prior to the Front Desk/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 after check in.

VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendors to provide hotel an indemnification agreement and proof of insurance. Rental fees may apply if additional set up time is required outside the contracted agreement. All vendors are to coordinate their set up times with the Event Manager.

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