OUR HOTEL
REHEARSAL DINNER
CEREMONY
RECEPTION
SIGNATURE DETAILS
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
Valet parking only is available at the main hotel entrance and charged based upon an hourly rate. Parking charges may be added to the master account if desired.

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

SERVICE CHARGE AND SALES TAX
A 24% taxable service charge and applicable state sales tax and liquor taxes will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

MENU TASTING
Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Event Manager for availability.
At Renaissance, we take special care of our guests and their needs. Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day. Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel free to consult with us to make the perfect match.

**LINENS/CHAIR COVERS**

- **Eventscapes**
  J. Wilburn Smith
  404.733.6763
  [www.eventscapesatlanta.com](http://www.eventscapesatlanta.com)

- **BBJ Linens**
  Doug Vincent
  404.875.8788
  [www.bbjlinens.com](http://www.bbjlinens.com)

- **Elegant Linens and Chairs**
  Shushil Patel
  678.756.7643
  [www.elegantchairsandlinens.com](http://www.elegantchairsandlinens.com)

**DESTINATION MANAGEMENT COMPANIES**

- **Presenting Atlanta**
  404.231.0200
  [www.presentingatlanta.com](http://www.presentingatlanta.com)

- **Atlanta Arrangements**
  404.443.5959
  [www.atlantaarrange.com](http://www.atlantaarrange.com)

**MEETING PLANNERS**
PREFERRED VENDOR PARTNERSHIPS

PHOTOGRAPHERS
Montoya Turner
Made You Look Photo
404.482.1120
http://madeyoulookphoto.com

Katie Snyder Photography
Katie Snyder
404.683.4936
www.katiesnyder.com

Nina Parker Photography
Nina Parker
770.330.5414
www.ninaparkerphotography.com

Portraits of Affection
Shannion Patrick
404-695-3496
spatrick@vccatl.org

FLORAL
Holland Daze
Kim McNaron
770.826.1582
www.hollanddazeweddings.com

VIDEOGRAPHERS
UP and UP Weddings
470.239.4724
www.upandupweddings.com

EQUIPMENT
RENTAL/LOUNGE FURNITURE & CUSTOM DANCE FLOORS
Party Over Here Production
Kumar McNaron
770.817.7647
www.pohpmixic.com

Utopian Events-
Shushil Patel
678.570.4443
www.Utopianevent.com

PHOTOBOOTHS/SCREENS
Button-It-Up Photography
Sharon Hochdorf
buttonitup@comcast.net
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.

EVENT VENUES

You’ve dreamed of your wedding day... now we will turn it into a spectacular reality. From elaborate fairytales to simple love stories, Renaissance Atlanta Midtown Hotel has the perfect wedding facilities in Atlanta, GA, for a stylish, unforgettable wedding.

There are several venues throughout the hotel that will provide the perfect atmosphere. Your guests are sure to be delighted!

HIGH BALLROOM
Confident, contemporary and timelessly chic, the High Ballroom provides a superlative venue for your wedding. Invite your guests to Atlanta’s Midtown location of prestige and convenience, and count on the expertise of our dedicated event team to make sure every detail is unforgettable.

GARDEN at COMMUNITY SMITH
Discover the Garden at Community Smith, a dynamic outdoor bar with fantastic city views, a perfect venue for receptions, after wedding parties and family & friends gatherings!

COMMUNITY SMITH RESTAURANT
For a more casual affair or morning brunch, treat your guests to dinner in our full-service restaurant, Community Smith. Designed to be a contemporary eatery with a neighborhood feel, Community Smith is the ideal place to relax over handcrafted cocktails and sharable plates.
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.

YOUR WEDDING CEREMONY

Romance is more than an idea. It’s a real place with a real name.

It’s your day. A day of magical moments at Renaissance.

Say “I do” with sweeping views of Atlanta’s shimmering skyline and with the city lights before your eyes; from elaborate fairytales or simple love stories, Renaissance has the space for your magical day.

Explore your event’s signature style amongst Atlanta’s jet-set residents, specialty shopping and the hottest nightlife in the city.

Discover what’s new, what’s now and what’s next where modern glam meets Southern charm...when you’re in Midtown, you’re in the middle of it all.

Come discover this sophisticated spin on Southern hospitality for a dynamic urban experience you won’t soon forget.

Events at Renaissance Atlanta Midtown Hotel are always unbelievable and unexpected...with infinite possibilities, what can we dream up together?
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.

Enhance the occasion with the following specialty services, which we are pleased to provide at an additional cost:

- Wedding Menu Tasting
- Ballroom Venue
- Cocktail Hour
- Floor length Table Linens in Black, White and Ivory
- Chivari Chairs (only with select packages)
- Hotel Select Centerpieces and Floating Candles
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service
- Dance Floor
- Champaign Toast for All
- Discounted Event Parking for the Wedding Guests
- Executive Suite Accommodations for the Couple – Including Breakfast and Parking (only with select packages)
- Discounted Room Rates for Family and Friends
- Personalized Menu Cards
- Votive Candles at each Table
- Up to 50,000 Marriott Rewards Points per Event (3 per dollar)
- Personal Website
- First Year Anniversary Gift Certificate
- Event floral and design
- Specialty designer linens
- Specialty ice carvings
- Service and staff for hospitality suite
- Entertainment
- Spa or salon services
**RECEPTION MENU OPTIONS**

## Ballad Reception Menu

**Pre-Reception - 45 minutes**

### DISPLAYS
- An Elaborate Display of International and Domestic Cheeses Served with Breads and Crackers
- Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips
- Sparkling Tropical Fruit Punch (Non-Alcoholic) and Iced Tea Station

### Reception

**DISPLAYED**
- Choice of Three Hors D’Oeuvres
  (Includes Three Pieces Per Person of Selected Hors D’Oeuvres. Additional Hors D’Oeuvres are Available for Purchase.)

**CARVING STATION** – SELECT TWO
- Carving Stations Served with Horseradish Cream, Creole Mustard, Orange Cranberry Relish and Renaissance Rolls
- Horseradish-Crusted Round of Beef
- Herb-Roasted Turkey
- Dijon Honey Glazed Pork Loin with Horseradish Cream

**THEME STATIONS – SELECT ONE**
- Potato Martini Bar
  - Choose Two Types of Potatoes: Scallion, Ancho Chili, Roasted Garlic or Red Bell Pepper Whipped Potatoes
  - Accompaniments: Cheddar, Chives, Sour Cream, Bacon, Bleu Cheese Crumbles, Pico de Gallo
  - Enhancements: Add Scampi Shrimp or Smoked Bay Scallops $5.00 per person++

- Pasta Station
  - Choose Two Types of Pasta: Herb Rotini, Saffron Penne or Cheese Tortellini
  - Choose Two Types of Sauce: Plum Tomato Basil, Spinach Alfredo or Pesto
  - Accompaniments: Broccoli Florets, Bay Shrimp, Scallops, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes, Fresh Parmesan

- Risotto Martini Station
  - Smoked Chicken and Mushroom and Parmesan Risotto
  - $58.00 per person++

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RENAISSANCE ATLANTA MIDTOWN HOTEL · 866 WEST PEACHTREE STREET · ATLANTA, GA 30308 · t. 678.412.2400
WWW.RENAISSANCEATLANTAMIDTOWN.COM
Arabesque Reception Menu

Pre-Reception – 45 minutes

DISPLAYS
An Elaborate Display of International and Domestic Cheeses
Served with Breads and Crackers
Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips
Sparkling Tropical Fruit Punch (Non-Alcoholic) and Iced Tea Station

BUTLER PASSED
Choice of Two Hors D’Oeuvres
Champagne

Reception

DISPLAYED
Choice of Three Hors D’Oeuvres
(Includes Three Pieces Per Person of Selected Hors D’Oeuvres. Additional Hors D’Oeuvres are Available for Purchase.)

CARVING STATION** – SELECT TWO
Carving Stations Served with Horseradish Cream, Creole Mustard, Orange Cranberry Relish and Renaissance Rolls
- Horseradish-Crusted Round Beef
- Herb-Roasted Turkey
- Dijon Honey Glazed Pork Loin with Horseradish Cream

THEME STATIONS – SELECT ONE

Potato Martini Bar**
Choose Two Types of Potatoes: Scallion, Ancho Chili, Roasted Garlic or Red Bell Pepper Whipped Potatoes
Accompaniments: Cheddar, Chives, Sour Cream, Bacon, Bleu Cheese Crumbles, Pico de Gallo
Enhancements: Add Scampi Shrimp or Smoked Bay Scallops $5.00 per person++

Pasta Station*
Choose Two Types of Pasta: Herb Rotini, Saffron Penne or Cheese Tortellini
Choose Two Types of Sauce: Plum Tomato Basil, Spinach Alfredo or Pesto
Accompaniments: Broccoli Florets, Bay Shrimp, Scallops, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes, Fresh Parmesan

Risotto Martini Station**
Smoked Chicken and Mushroom and Parmesan Risotto
Accompaniments: Freshly Prepared Rock Shrimp Scampi and Wild Mushrooms, Crispy Pancetta, Pesto, Sun-Dried Tomatoes, Crème Fraiche, Scallions and Parmigiano-Reggiano $58.00 per person++

* Chef attendant is optional - $75.00 per Chef++ (1 Chef per 50 Guests)
** Chef attendant required - $75.00 per Chef++ (1 Chef per 50 Guests)
Prices based on two hours of food service. ++Indicates an additional 23% Service Charge & 8.25% Sales Tax. All pricing is subject to change without prior notice.
Renaissance Dallas Richardson Hotel Wedding Package 2011
breaded herb and cheese stuffed mushrooms
vegetable spring rolls, sweet & sour dipping sauce
scallops wrapped in bacon
sundried tomato spanakopita
sweet grass and local chevre tart with bacon
pecan crusted chicken fingers, honey mustard sauce
chicken cordon bleu
buffalo wings with blue cheese dressing and celery sticks
potato croquettes, truffle cream fraiche
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hors d’oeuvres are offered in minimum increments of 25 pieces per selection
passed hors d’oeuvres require attendants at $125 each
Prices are per person. A customary 24% taxable service charge and sales tax will be added to the prices.
per piece | $5.25

- endive, blue cheese mousse, candied pecan
- smoked chicken, goat cheese, phyllo tart
- salmon mousse cones tomato, basil, mozzarella bruchetta, white balsamic drizzle, herb and vegetable tartlet with a pesto drizzle
- smoked salmon, lemon crème fraiche, caviar, rye
gazpacho shooter with shrimp tuna tartar, wonton crisp
- melon with local cheese wrapped parma ham
- shrimp ceviche, tortilla crisp
- red skin potato slice with sour cream, chives and American caviar
- steak tartar, parmesan crisp

*hors d’oeuvres are offered in minimum increments of 25 pieces per selection*
*passed hors d’oeuvres require attendants at $125 each*

*Prices are per person. A customary 24% taxable service charge and sales tax will be added to the prices.*
Sliced Fresh Fruit Display
A Grand Display of Seasonal Fresh Fruits and Berries
$13.00 per person
Smoked Salmon Display
Served with capers, onion, chopped egg, rye and pumpernickel breads
$15.00 per person
Vegetable Crudités Display
Herbed Ranch, Blue Cheese & Onion Dip
$11.00 Per Person
Sushi Display
Assorted Rolls To Include California, Salmon, Tuna, Shrimp, And Snapper
Served With Wasabi, Fresh Ginger And Soy Sauce
$18.00 Per Person
Seafood Display
Jumbo Gulf Coast Shrimp and Petite Cocktail Crab Claws, Cajun Remoulade, Cocktail Sauce, Lemon-Roasted Gulf Oysters and Sweet Pepper Salsa, Crawfish and Andouille Sausage Gumbo with Miniature Sourdough Rolls
$30.00 per person

Sweet Rewards – Choose one
flourless chocolate espresso torte
raspberry white chocolate cheesecake
carrot cake, cream cheese icing
dessert trio, panacotta, flourless chocolate dome, pecan brittle (add $2)
$15.00 per person

Sweet Rewards – Choose two
praline cake, caramel butter cream
chocolate decadence cake, fresh strawberries and whipped cream
red velvet cake
turtle cheesecake with berry salad
peach crumble with a graham crust shortbread strawberry
peach shortcake
$18.00 per person

** Chef Attendant Required - $75.00 per Chef++
(1 Chef per 50 Guests). Prices based on Two Hours of Food Service
++ Indicates an additional 23% Service Charge & 8.25% Sales Tax.
All pricing is subject to change without prior notice.
Renaissance Dallas Richardson Hotel Wedding Package 2011
COCKTAIL HOUR | CUSTOMIZED
Butler Passed Signature Drink for 1 hour

HORS D’OEUVRES
Domestic Cheese Arrangement with Honeycomb, Baguette, Crackers
Seasonal Fruit Arrangement
Selection of 3 Butler Passed Hors D’Oeuvres

CHAMPAGNE TOAST FOR ALL GUESTS

SALADS - Choice of One
Mixed Greens, Dried Cranberries, Candied Pecans And Herbed Buttermilk Ranch
Wedge Salad, Crumbled Blue Cheese, Chopped Tomato, Bacon And Blue Cheese Dressing
Classic Caesar Salad, Shaved Parmesan Cheese And Creamy Caesar Dressing

ACCOMPANIMENTS
Chef’s Selection of Seasonal Vegetables and Starch

ENTREES - Choice of One
Freshly Baked Dinner Rolls and Butter Rosettes
Smoked Chicken with Sumac & Thyme Jus
Herb Seared Salmon
12-oz Charbroiled New York Strip with Bordelaise Sauce
Steelhead Trout with Radish, Citronette and Toasted Almond
Chicken Parmesan with a Spicy Fresh Vegetable Pomodoro Sauce

SWEET FINISH - Choice of One
Wedding Cake Cutting Service
Red Velvet Whoopie Pies, Carrot Cake Bites, Brownie Bites, Salted Caramel Tartlets

$115.00 per person,
A customary 24% taxable service charge and sales tax will be added to price.

- 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 Planner or Event Manager prior to the event.
COCKTAIL HOUR | TOP SHELF
Absolut 80 Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnny Walker Red Label Scotch, Maker’s Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram’s VO Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac, Stone Cellars by Beringer Pinot Grigio, CA Stone Cellars by Beringer Chardonnay CA, Stone Cellars by Beringer Cabernet Sauvignon, CA., House Wines and Soft Drinks

HORS D’OEUVRES
Domestic Cheese Arrangement with Honeycomb, Baguette, Crackers
Seasonal Fruit Arrangement
Selection of 3 Butler Passed Hors D’Oeuvres

CHAMPAGNE TOAST FOR ALL GUESTS

SALADS - Choice of One
Mixed Greens, Dried Cranberries, Candied Pecans And Herbed Buttermilk Ranch
Wedge Salad, Crumbled Blue Cheese, Chopped Tomato, Bacon And Blue Cheese Dressing
Classic Caesar Salad, Shaved Parmesan Cheese And Creamy Caesar Dressing
Greek Salad, Baby Spinach, Kalamata Olives, Feta Cheese And An Herb Vinaigrette

ENTREES - Choice Of One
Freshly Baked Dinner Rolls and Butter Rosettes
Basil Crumb Crusted Salmon, Fingerling Potato, Roasted Broccoli, Fennel Puree
Braised Shortrib Of Beef, Herbed Faro, Grilled Asparagus, Roasted Potatoes
Roasted All Natural Half Chicken, Bacon Braised Collard Greens, Lavender Preserved Lemon Chutney
Grilled Filet Mignon With Wild Mushroom, Cabernet Reduction, Mashed Potatoes, Seasonal Vegetables
Niman Ranch Pork Tenderloin, Apples, Carmelized Onions, Spiced Roasted Sweet Potatoes, Braised Greens

Sweet Finish - Choice Of One
Wedding Cake Cutting Service
Bourbon Pecan Bites, Key Lime Bites, Peach Tarlets, Oatmeal Cream Pies, Pecan Brittle

$145.00 per person,
A customary 24% taxable service charge and sales tax will be added to price.
COCKTAIL HOUR | LEADING EDGE
Grey Goose Vodka, Bacardi Silver Superior Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin,
Johnny Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel’s Whiskey, Crown Royal Whiskey, Patron Silver Tequila,
Hennessey Privilege VSOP Cognac, Clos du Bois Wines.

domestic beers include Budweiser, Miller Lite, Sweetwater 420 and O’Douls
premium beers include Heineken, Corona and Samuel Adams
crafted beers include Blue Moon, Sweetwater 420, Sweetwater Blue

HORS D’ OEUVRES
Domestic Cheese Arrangement with Honeycomb, Baguette, Crackers
Seasonal Fruit Arrangement
Selection of 3 Butler Passed Hors D’Oeuvres - Enhanced

CHAMPAGNE TOAST FOR ALL GUESTS

SALADS - Choice of One
Mixed Greens, Dried Cranberries, Candied Pecans And Herbed Buttermilk Ranch
Wedge Salad, Crumbled Blue Cheese, Chopped Tomato, Bacon And Blue Cheese Dressing
Chopped Lettuces, Crispy Chickpea, Cilantro, Tomato, Brined Cheese
Simple Salad, Hydroponic Lettuces, Radishes, Baby Carrots, Herbed Vinaigrette

DUAL - ENTREES - Choice of Two
Freshly Baked Dinner Rolls and Butter Rosettes

carved new york strip with creamy horseradish, petite rolls
roasted chicken, potatoes, carrots, celery, wild mushroom gravy
gulf shrimp scampi with orzo seasonal vegetables
hangar steak, foie gras butter, roasted potatoes
sea bass, melted leek fondue, potato gratin
chicken picatta, angel hair pasta, seasonal vegetables

Sweet Finish - Choice Of One
Wedding Cake Cutting Service
Warm Toffee Cake, Vanilla Chantilly
Red Velvet Cake, Cream Cheese Frosting
Seasonal Local Fruit Cobbler, Brown Sugar Streusel
Georgia Peach Cheesecake, Graham Crust, Peach Chutney

$155.00 per person
A customary 24% taxable service charge and sales tax will be added to price.
COCKTAIL HOUR | TOP SHELF (One hour of service)
Absolut 80 Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnny Walker Red Label Scotch, Maker’s Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram’s VO Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac, Stone Cellars by Beringer Pinot Grigio, CA Stone Cellars by Beringer Chardonnay CA, Stone Cellars by Beringer Cabernet Sauvignon, CA., House Wines and Soft Drinks

HORS D’OEUVRES
Domestic Cheese Arrangement with Honeycomb, Baguette, Crackers
Seasonal Fruit Arrangement
Selection of 3 Butler Passed Hors D’Oeuvres

CHAMPAGNE TOAST FOR ALL GUESTS

SALADS - Choice Of One
Mixed Greens, Dried Cranberries, Candied Pecans And Herbed Buttermilk Ranch
Wedge Salad, Crumbled Blue Cheese, Chopped Tomato, Bacon And Blue Cheese Dressing
Chopped Lettuces, Crispy Chickpea, Cilantro, Tomato, Brined Cheese

VEGETABLES - Choice Of One
Green Beans And Prosciutto | Braised Carrots | Roasted Cauliflower | Turnip Greens | Rosemary Elote | Vegetable Medley

STARCH - Choice Of One
Spiced and Roasted Sweet Potatoes | Quinoa | Au Gratin Potatoes | Garlic Mashed Potatoes | Angel Hair Pasta

ENTREES - Choice Of Two
Freshly Baked Dinner Rolls And Butter Rosettes
Roasted Chicken, Wild Mushroom Gravy
Sumac Chicken
Gulf Shrimp Scampi
Herb Grilled Salmon
Carved New York Strip With Creamy Horseradish
Hangar Steak, Foie Gras Butter

SWEET FINISH - Choice Of One
Wedding Cake Cutting Service
Bourbon Pecan Bites, Key Lime Bites, Peach Tarlets, Oatmeal Cream Pies, Pecan Brittle

$115.00 per person,
A customary 24% taxable service charge and sales tax will be added to price.
## RED WINES
- Stone Cellars by Beringer Merlot: $40
- BV Century Cellars Merlot: $36
- BV Vineyards Century Cellars Cabernet Sauvignon, CA: $36
- Stone Cellars by Beringer Cabernet Sauvignon, CA: $38
- Aquinas Cabernet Sauvignon, Napa Valley: $44
- Buena Vista, Pinot Noir, Carneros ’09: $44
- Kim Crawford Pinot Noir, Marlborough: $64
- Duckhorn Vineyards “Decoy” Merlot, Napa Valley: $56
- Ferrari-Carano Vineyards Cabernet Sauvignon, Alexander Valley: $56
- Spellbound Cabernet Sauvignon, CA: $44

## WHITE WINES
- Stone Cellars by Beringer Chardonnay: $35
- Stone Cellars by Beringer Pinot Grigio: $35
- BV Century Cellars Chardonnay: $36
- The Dreaming Tree Chardonnay, Central Coast: $42
- Clos du Bois Chardonnay, North Coast: $44
- Pighin Pinot Grigio: $47
- Casa Lapostale Sauvignon Blanc, Rapel Valley: $47
- Arrowood Chardonnay: $50
- Grooner Grüner Veltliner, Australia: $32
- Beringer Vineyards White Zinfandel, CA: $36
- Chateau Ste. Michelle Riesling, Columbia Valley: $40
- Mer Soleil, Chardonnay, Santa Lucia Highlands ’10: $48

## SPARKLING WINES AND CHAMPAGNE
- Freixenet Blanc de Blancs, San Sadurni d’Anoia: $38
- Moet & Chandon “Imperial”, Eperny: $120
# RECEPTION BAR

<table>
<thead>
<tr>
<th>SPONSORED BAR</th>
<th>CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name Brands</td>
<td>$7.25</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7.75</td>
</tr>
<tr>
<td>Wine by the Glass</td>
<td>$7.00</td>
</tr>
<tr>
<td>2nd Tier Wine by the Glass</td>
<td>$9.50</td>
</tr>
<tr>
<td>3rd Tier Wine by the Glass</td>
<td>$12.25</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5.75</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$5.25</td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>$4.25</td>
</tr>
<tr>
<td>Cognacs</td>
<td>$8.50</td>
</tr>
<tr>
<td>Cordials</td>
<td>$7.50</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$3.50</td>
</tr>
<tr>
<td>Soft Drink</td>
<td>$3.25</td>
</tr>
</tbody>
</table>

## ADDITIONAL SELECTIONS

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>$32.00 Per Bottle</td>
</tr>
<tr>
<td>House Champagne</td>
<td>$31.00 Per Bottle</td>
</tr>
<tr>
<td>Non-Alcoholic Fruit Punch</td>
<td>$45.00 Per Gallon</td>
</tr>
<tr>
<td>Champagne Punch Bowl</td>
<td>$65.00 Per Gallon</td>
</tr>
<tr>
<td>Keg of Domestic Beer</td>
<td>$375.00 Per Keg</td>
</tr>
</tbody>
</table>
RECEPTION BAR - HOSTED

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.

Hosted Bar Per Drink

<table>
<thead>
<tr>
<th>Premium Cocktails</th>
<th>$8.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Shelf Cocktails</td>
<td>$9.00</td>
</tr>
<tr>
<td>Leading Edge Cocktails</td>
<td>$10.00</td>
</tr>
<tr>
<td>Premium Wines</td>
<td>$8.00</td>
</tr>
<tr>
<td>Top Shelf Wines</td>
<td>$8.50</td>
</tr>
<tr>
<td>Leading Edge Wines</td>
<td>$9.00</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$6.00</td>
</tr>
<tr>
<td>Imported Beers</td>
<td>$7.00</td>
</tr>
<tr>
<td>Crafted Beers</td>
<td>$6.50</td>
</tr>
<tr>
<td>Cordials</td>
<td>$10.00</td>
</tr>
<tr>
<td>Assorted Martini’s</td>
<td>$10.00</td>
</tr>
<tr>
<td>Champagne Per Gallon</td>
<td>$65.00</td>
</tr>
<tr>
<td>Non-alcoholic Per Gallon</td>
<td>$41.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4.75</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

specialty drinks available for all occasions
please ask your catering manager for suggestions

A $125 fee will be charged for each Mixologist for a Period of up to Three Hours. Each additional hour is $30 per Mixologist. Each function requires one bar per 75 guests. An Additional 3% City Liquor Tax will be charged on Mixed Drinks.

Prices are per person. A customary 24% taxable service charge and 8% sales tax will be added to the prices.

Open Bar Per Person

**premium brands | $22 for first hour. $8 per additional hour**
Svedka Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar’s White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy, BV Century Cellars Chardonnay, CA, BV Century Cellars Merlot, BV Vineyards Century Cellars Cabernet Sauvignon, CA, Beringer Vineyards White Zinfandel, CA.

**top shelf | $24 for first hour. $9 per additional hour**
Absolut 80 Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnny Walker Red Label Scotch, Maker’s Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram’s VO Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac, Stone Cellars by Beringer Pinot Grigio, CA Stone Cellars by Beringer Chardonnay CA, Stone Cellars by Beringer Cabernet Sauvignon, CA.

**leading edge | $28 for first hour. $10 per additional hour**
Grey Goose Vodka, Bacardi Silver Superior Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnny Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel’s Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessey Privilege VSOP Cognac, Clos du Bois Wines
domestic beers include Budweiser, Miller Lite, Sweetwater 420 and O’Douls
premiunbeers include Heineken, Corona and Samuel Adams
crafted beers include Blue Moon, Sweetwater 420, Sweetwater Blue

Soft Drinks $4.75
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.

SIGNATURE DETAILS

With years of experience, we’ve learned the secret to a flawless wedding is uncompromising attention to detail. Tell us your vision and we’ll turn our intimate wedding venues in midtown Atlanta into your happily-ever-after. Plus, our certified wedding planners will ensure your style is reflected in every aspect of the event.

Custom Celebrations
Customize your celebration to suit your taste. Enjoy a private menu tasting with our chef will ensure that the cuisine is tailored to your imagination of perfection. Our Chef-crafted menus are sure to create a memorable meal for you and your guests.

Intimate Celebrations
Renaissance Atlanta Midtown Hotel is the perfect boutique location to rejoice in your love for one another. If your personal style is an intimate gathering of loved ones, you will find that our venues offer a stylish and intimate ambiance for your perfect day. Offering one of the best Midtown Atlanta garden rooftop venues, you will feel like the city is all yours as you enjoy a champagne toast over the sweeping skyline.