

weddings

BY RENAISSANCE® HOTELS

Updated March 2017



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The Renaissance Schaumburg Convention Center Hotel's evocative architecture, inspired design, and whimsical touches are wondrously blended to enthrall the senses and leave you inspired.

Our wedding planners will create a sensationally sophisticated event that leaves a lasting impression. Be captivated by the decadence of the day secure in the knowledge that we have anticipated your every need and given our attention to even the smallest of details. Tantalize your palette with deliciously chic culinary expressions.

Whether you are timeless, cosmopolitan, fashionable or glamorous, allow our wedding planners to design a delightful experience which articulates your personality and distinct style. Our inspiring array of options, Chic, Bliss, and Indulgence, all feature exquisite fare from the masterful mind of our award winning culinary team.

It's time to discover a hidden gem.
We invite you to embrace the unexpected.



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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.

DÉCOR

For décor, flowers, entertainment and event theme production we recommend our preferred vendor Yanni Design Studio at 847.419.9999

TRANSPORTATION

For transportation services to and from the Renaissance Schaumburg Convention Center Hotel, we recommend our preferred vendor ACCESS Destination Services at 847.698.1413

PRICING

A taxable service charge (currently 25%) and sales tax (currently 12%) will be added onto all pricing. Sales tax and service charge are subject to change. Prices are valid for weddings held on or before 12/31/2018. Menu pricing is subject to an annual increase of 5%.

MINIMUM REVENUE

A beverage and food minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only beverage and food ordered through the hotel will apply.



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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

Conveniently host all the wedding events in one location to inspire your guests. Whether you are planning a casual or formal affair, explore having your rehearsal dinner at the Renaissance Schaumburg Convention Center Hotel.

Discover private event spaces that are sophisticated in style and a menu that is eclectic and diverse for all palates. From a reception style menu to a dinner buffet or plated entree, your options are endless.

For a unique dining experience, Sam and Harry's is a progressive steak house offering wet aged prime beef and a fresh seafood menu which changes daily. The private dining room is a hidden gem, elegant yet comfortable, and seats up to twenty-eight guests. Entertain in exclusivity as three-hundred bottles of wine spanning nine countries around the world surround the walls of your memorable evening.



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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.

CEREMONY

CEREMONY | \$10
(Minimum Fee of \$1,000 Will Apply)

Set-Up and Room Usage Fee Includes
Standard Hotel Banquet Chairs
Staging for the Ceremony
One Wired Microphone

PIANO | \$200*
Hotel piano available for ceremony and reception use based on availability. Couples are responsible for ensuring the piano is tuned prior to event date.

*Rental fee does not include tuning cost



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CHIC

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.

AN ENCHANTING EVENING

Four Hours of Unlimited Cocktail Service
Three Butler Passed Hors d'oeuvres
Champagne Toast
Wine Service
Elegant Three Course Dining
Soup or Salad | Entrée | Custom Designed Wedding Cake

CLASSIC DÉCOR

White Floor Length Cotton Table Linen
White Cotton Napkins
Votive Candles

BEVERAGE

Svedka, Bacardi Superior, Jim Beam White Label, Dewars, Beefeater, Canadian Club, Cuervo Gold & Korbel
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices



CHIC

SELECTION OF SOUP OR SALAD

SOUP

Roasted fennel and tomato cream, aged cheddar popover

Sweet corn and potato bisque, poblano biscuit

Roasted portobello and truffle cream, chive profiterole

Butternut squash soup, chile, maple sage crouton

SALAD

Baby greens, shaved vegetables, chives, champagne vinaigrette

Caesar, shaved reggiano cheese, garlic crouton, caesar dressing

Frisee salad, sweet potato, blue cheese, pickled grapes, macadamia, orange maple dressing

Bibb salad, carrot, radish, parsley, white balsamic vinaigrette

Heirloom tomato salad, fresh mozzarella, pickled onion, watercress, balsamic, olive oil

Beet salad, frisee, upland cress, aerated goat cheese, apple, radish, pistachio, granola, olive oil

ENTRÉE

Herb Roasted Amish Chicken | \$104

Yukon mash, swiss chard, caramelized cauliflower, pearl onion, chicken jus

Herb Roasted Amish Chicken | \$104

Wilted greens, five grain risotto, baby carrots, brussels, bacon, red onion confit

Creole Roasted Chicken | \$104

Greens, red quinoa, sweet corn puree, piquillo succotash, natural jus

Roasted Chicken | \$107

Saffron potatoes, onion soubise, haricot verts, oven dried tomato, mushrooms, herb vinaigrette

Roasted Whitefish | \$108

Parsnip puree, smoked paprika, beluga lentils, haricot verts, golden raisins, almonds, grapefruit butter

Tea Crusted Salmon | \$109

Bamboo rice, honey glazed baby carrots, thai curry cream, daikon radish

Half Acre Braised Short Ribs | \$117

Smoked cheddar grits, charred onion relish, swiss chard, lemon cream

Slow Braised Short Rib | \$122

Truffled mac & cheese, asparagus, red cabbage jam, buttered bread crumbs

Grilled Beef Tenderloin | \$122

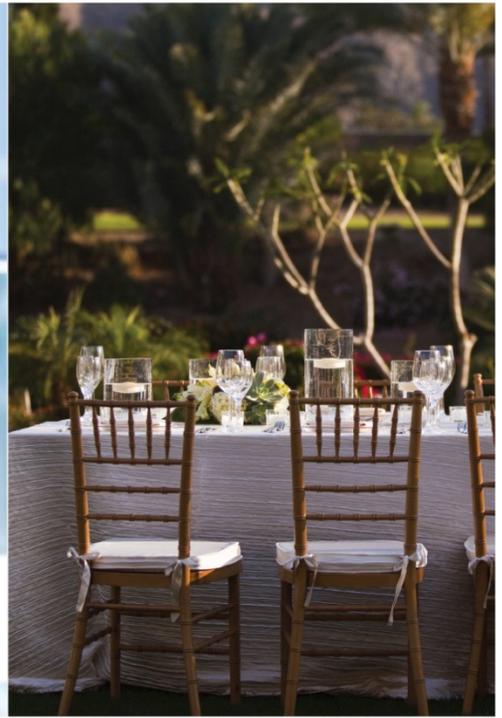
Broken potato hash, tuscan kale, broccolini, braised fennel, oven roasted tomato, bordelaise

Seared Beef Filet | \$122

Pernod creamed spinach, broken fingerlings, roasted mushroom, tomato confit, bordelaise

DESSERT

Buttercream Wedding Cake



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BLISS

A PROVOCATIVE EVENING

Four Hours of Unlimited Cocktail Service
Four Butler-Passed Hors d'oeuvres
Reception Station
Champagne Toast
Wine Service
Unique Four Course Dining
Soup | Salad | Entrée | Custom Designed Wedding Cake

TRENDY DÉCOR

Stylish White Floor Length Satin Table Linen
White Satin Napkins
Decorative Glass Charger Plates
Votive Candles

BEVERAGE

Absolut 80, Skyy, Bombay Sapphire, Chivas Regal, Jack Daniel's,
Captain Morgan, Glenfiddich, Seagram's VO, 1800 Silver &
Courvoisier VS
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices

SELECTION OF ONE RECEPTION STATION

Fromagerie

Imported and domestic cheese display
Baked goat cheese en croute, honey, pistachios, moscato grapes
Morbier, pears in port wine, candied pecans, artisan baguettes
Lavosh, fruit jams

Gastro Pub

Charcuterie smoked polish, knockwurst and bratwurst
Pate campagne, chicken liver pate
Artisan breads, caramelized onions
Gherkins, assorted mustards

Flatbread, choose four

Spinach and artichoke
Fennel sausage and rapini
Mushroom and leek
Eggplant caponata
Four cheese and roasted garlic
Sundried tomato and mozzarella & pesto

UPGRADE TO A CHEF ATTENDED STATION

(Attendant required at \$150 attendant fee)

Risotto | \$4

Wild mushroom, porcini cream
Pork belly, balsamic gastrique
Chicken confit, black pepper, Asiago barolo, herb chevre

Sea & Prairie | \$6

Nantucket Bay scallops St. Jacques, oyster mushrooms
Artichokes and goat cheese en croute, manzanilla olive
Pesto grilled flat iron steak a la oscar pastrami salmon
Potato scallion cake, chardonnay mustard cream

Sushi and Dim Sum | \$12

Assorted maki, nigiri, sashimi
Assorted dim sum
Soy, ginger, and wasabi

SELECTION OF SOUP AND SALAD

SOUP

Roasted fennel and tomato cream, aged cheddar popover

Sweet corn and potato bisque, poblano biscuit

Roasted portobello and truffle cream, chive profiterole

Butternut squash soup, chile, maple sage crouton

SALAD

Baby greens, shaved vegetables, chives, champagne vinaigrette

Caesar, shaved reggiano cheese, garlic crouton, caesar dressing

Frisee salad, sweet potato, blue cheese, pickled grapes, macadamia, orange maple dressing

Bibb salad, carrot, radish, parsley, white balsamic vinaigrette

Heirloom tomato salad, fresh mozzarella, pickled onion, watercress, balsamic, olive oil

Beet salad, frisee, upland cress, aerated goat cheese, apple, radish, pistachio, granola, olive oil

ENHANCE WITH A SELECTION OF ONE INTERMEZZO | \$4

Champagne sorbet

Riesling poached pear sorbet

Vanilla bean grapefruit granita

Watermelon sorbet, basil jus

Lemon sorbet, mint syrup

Blood orange and beet juice shooter

Coconut water and cucumber shooter

ENTRÉE

Herb Roasted Amish Chicken | \$114

Yukon mash, swiss chard, caramelized cauliflower, pearl onion, chicken jus

Herb Roasted Amish Chicken | \$114

Wilted greens, five grain risotto, baby carrots, brussels, bacon, red onion confit

Creole Roasted Chicken | \$114

Greens, red quinoa, sweet corn puree, piquillo succotash, natural jus

Roasted Chicken | \$117

Saffron potatoes, onion soubise, haricot verts, oven dried tomato, mushrooms, herb vinaigrette

Roasted Whitefish | \$118

Parsnip puree, smoked paprika, beluga lentils, haricot verts, golden raisins, almonds, grapefruit butter

Tea Crusted Salmon | \$119

Bamboo rice, honey glazed baby carrots, thai curry cream, daikon radish

Half Acre Braised Short Ribs | \$127

Smoked cheddar grits, charred onion relish, swiss chard, lemon cream

Slow Braised Short Rib | \$127

Truffled mac & cheese, asparagus, red cabbage jam, buttered bread crumbs

Grilled Beef Tenderloin | \$132

Broken potato hash, tuscan kale, broccolini, braised fennel, oven roasted tomato, bordelaise

Seared Beef Filet | \$132

Pernod creamed spinach, broken fingerlings, roasted mushroom, tomato confit, bordelaise

DESSERT

Buttercream Wedding Cake



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INDULGENCE

EXCLUSIVE DÉCOR

- Dramatic Bar Design with Specialty Lighting
- Glamorous Floor Length Satin Lamour Table Linen
- Satin Lamour Napkins in Your Choice of Color
- Decorative Glass Charger Plates
- Gold or Silver Chiavari Chairs
- Votive Candles

PAMPER WITH DELIGHT

- Elite Bridal Suite for the Evening
- Two Suites for Parents of the Wedding Couple
- Maximum 100,000 Marriott Rewards Points
- Complimentary Breakfast Buffet for Fifteen Guests at Sam & Harry's Restaurant

A LUXURIOUS EVENING

- Five Hours of Unlimited Cocktail Service
- Two Signature Cocktails for Reception
- Four Butler-Passed Hors d'oeuvres
- One Chef Attended Station
- Champagne Toast
- Wine Service
- Lavish Four Course Dining
- Appetizer or Soup | Salad | Entrée | Wedding Cake
- Sweet Dreams Dessert Display
- International Coffee Station

BEVERAGE

- Ketel One, Belvedere, Grey Goose, Tanqueray, Pyrate XO Reserve, Knob Creek, Johnnie Walker-Black Label, Crown Royal, Patron Silver, Remy Martin VSOP, Bailey's Irish Cream, Disaronno Originale, Drambuie, Frangelico & Kahlua
- Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
- Imported & Domestic Beer
- Assorted Soft Drinks, Mineral Waters & Fruit Juices



INDULGENCE

SELECTION OF ONE DELUXE STATION

Sushi and Dim Sum

Assorted maki, nigiri, sashimi

Assorted dim sum

Soy, ginger, and wasabi

Majesty

Oyster and caviar station

Opulence

Lobster, truffle potato parfait

Seared foie gras en croute, cognac zabayon

Wagyu beef tataki, yuzu vinaigrette

INDULGENCE

SELECTION OF APPETIZER OR SOUP

APPETIZER

Honey lacquered quail, amaranth, red rice, goji berry gastrigue

Chicken fried sweetbreads, fava beans, candied lemon and mint, herb brown butter

Lobster and langostine terrine, asparagus, micro chervil, saffron aioli

SOUP

Italian wedding soup, black kale, veal croquette

Crimson lentil soup, duck confit, foie gras crostino

Bantam corn broth, pancetta, baby shiitake

SELECTION OF ONE SALAD

SALAD

Baby red oak and mache, oil poached artichokes, haricot verts, deviled egg, barrel aged sherry vinaigrette

Baby red and green romaine, endive, shaved radish, fennel, watercress, cherry balsamic vinaigrette

Citrus roasted beet carpaccio, frisee baby chard, tangerine horseradish dressing

INDULGENCE

ENTRÉE

Veal Roulade | \$188

Champignon mushrooms, savory spinach, oloroso sherry

Poussin Supreme | \$160

Foie gras, sour cherry mousse, moscato liquor

Lamb Wellington | \$190

Parisienne potatoes, haricot verts, sauce périgourdine

Sole Papillette | \$165

Rock lobster, vegetables paysanne, Cherrystone vin blanc

Grilled Wild Striped Bass | \$165

White asparagus, baby fennel, mussels a la poulette

Tournedos de Boeuf | \$189

Truffle celeriac gratin, haricot verts bundle, bordelaise

Grilled Filet Mignon with Sweet Butter & Poached Lobster Tail | \$215

Pencil asparagus, baby twice baked, roasted garlic and shallot butter

DESSERT

Fondant wedding cake

SWEET DREAMS

Fresh fruit tarts, flourless chocolate cake, amaretto cream puffs, lemon meringue, miniature cheesecakes, cannoli, miniature dessert shots, maple pecan tarts, chocolate mousse torte

INTERNATIONAL COFFEE STATION

Coffee, decaffeinated coffee, hot tea

Served with whipped cream, chocolate shavings, orange zest, cinnamon sticks



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HORS D'OEUVRES

OCEANS

House cured salmon, crostini, chive, caper, lemon zest
Coconut shrimp, ginger, cilantro, orange essence, chile sauce
Tea crusted tuna tataki, wakami, Thai curry-lemongrass broth
Vanilla infused lobster rangoon, citrus vinaigrette

PRAIRIE

Bacon wrapped lamb loin, cassis glaze
Bacon, cipolline onion and gruyere pizzette
Short rib crostini, Wisconsin cheddar, sour cherry confit
Peppered tenderloin, cambozola, red onion marmalade

POULTRY

Mini chicken cordon bleu
Cashew chicken spring roll, citrus ponzu
Asian chicken salad, wonton, cabbage, peanut, lemon zest
Peking duck potstickers, apricot sweet and sour sauce

MARKET

Honey truffle goat cheese mousse, profiterole, radish, pickled grape, almond
Chilled vegetable spring roll, spicy peanut sauce
Wild mushroom crostini, arugula and pecorino
Eggplant pizettes, fresh mozzarella, basil



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WEDDING CAKES

FLAVORS

Yellow Chiffon, Devil's Food Cake, Lemon Cake, Spice Cake, Marbled Cake, Red Velvet, Chocolate Chip Cake, Carrot Cake, Banana Cake

FILLINGS

Preserves: Strawberry, Raspberry

Pastry Cream: Vanilla or Chocolate

Cream Cheese, Fresh Strawberries, Fresh Raspberries

Mousse: Dark Chocolate, White Chocolate, Peanut Butter, Raspberry, Lemon, Mango

Buttercreams: Hazelnut Praline, Espresso, Pistachio, Dark Chocolate, White Chocolate, Salted Caramel, Raspberry, Cookies and Cream, Vanilla Malt Ball, Coconut Rum, Cinnamon Ginger, Lemony Lime, Vanilla

ICINGS

Buttercream – White or Ivory

Fondant | \$2 Additional Per Guest

GUILTY PLEASURES

THE SWEET SHOPPE | \$16 per person

Assorted French macaroons, chocolate dipped sugar cookies, assorted biscotti, raspberry linzer cookies, lemon bars

SWEET DREAMS | \$20 per person

Chocolate covered strawberries, assorted mini seasonal tarts, vanilla bean cream puffs, mini cheesecakes, dark chocolate pot de crème, sliced fresh seasonal fruit and berries

SWEET NOTHINGS | \$14 per person

Candy provided in white, ivory, and chocolate – can be customized to other colors
To include gummies, M&M's, taffy, fruit slices, licorice, and chocolate dipped pretzels

ICE CREAM | \$5 Per Mini Cone

Ice Cream: Car bombe, banana foster, cherry Manhattan, salted caramel, apple pie, blueberry cheesecake, toasted almond and fudge swirl, chocolate peanut butter
Sorbet: mojito, peach sangria, mango, strawberry lavender
Frozen Yogurt: brown sugar
(Attendant required at \$150 attendant fee, minimum order of 50)

CHOCOLATE FONDUE | \$6 per serving

Mini martini glasses of white chocolate Baileys
Milk chocolate, or dark chocolate fondue
Skewer of fresh fruit and house made marshmallows
(Minimum order of 50)

SUNDAE BAR | \$12 per person

Vanilla and chocolate ice cream
Toppings: caramel sauce, chocolate sauce, fresh berries, cherries, candied nuts, sprinkles, crushed cookies, toasted coconut, toffee bits
(Attendant required at \$150 attendant fee)

INTERNATIONAL COFFEE STATION | \$5 per person

Coffee, decaffeinated coffee, hot tea
Served with whipped cream, chocolate shavings, orange zest, cinnamon sticks

CAPPUCCINO & ESPRESSO BAR | \$12 per person

Authentic Italian coffee drinks with an attendant
(Attendant required at \$150 attendant fee)



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LATE NIGHT MUNCHIES

OPPOSITES DO ATTRACT | \$10

Assorted flavored mixed nuts
Two flavors of popcorn
Soft pretzels & cheese fondue
Assorted cookies

SIMPLY CHICAGO | \$15

Assorted deep dish pizzas
Italian beef
Maxwell street Polish sausages

WESTERN COMFORT | \$15

Mini burgers
Housemade chips
Veggie paninis
Mini grilled cheese
Tomato soup shooters

LATE NIGHT | \$17

Fried Chicken, thyme biscuit, creole remoulade
Candied pork belly & aged cheddar potato skin
BBQ chicken and smoked gouda potato skin



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SUNRISE

CONGRATULATORY BRUNCH AT SAM & HARRY'S | \$28
(Price inclusive of tax and service charge)

- Assorted juices, coffee & teas
- Assorted breakfast pastries with butter & housemade jams
- Selection of seasonal sliced & whole fruits
- Assorted cereals & housemade granola
- Assorted yogurts
- Smoked bacon & sausage
- Peppered hash browns
- Omelets & eggs made to order
- Belgium waffles

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for more information visit
renaissancehotels.com/weddings