

*weddings*  
BY RENAISSANCE® HOTELS



# weddings

BY RENAISSANCE® HOTELS



- OUR HOTEL
- CEREMONY
- RECEPTION
- ENHANCEMENTS
- SIGNATURE DETAILS



# weddings

BY RENAISSANCE® HOTELS

---

## 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 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 award winning chefs help to create delightful and enhanced experiences for you and your guests.

We invite you to discover your fairy tale wedding at [The Renaissance Chicago Downtown Hotel](#).



# weddings

BY RENAISSANCE® HOTELS

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.

Please feel free to consult with us to make the perfect match.

---

## OUR HOTEL

---

### parking

Valet parking is at the main hotel entrance for \$72, per car for a 24 hour period.

### guest count

Your final guarantee of attendance is due by 11am, 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 tax

A taxable service charge (currently 25%) and applicable state and local sales taxes will be added to all food and beverage, audio visual equipment, and function room set-up/rental fee charges.

### menu tasting

Once a contract is signed, we will be delighted to set a time for a menu tasting. Tastings start times are scheduled Monday through Friday between 1pm - 4pm. Please note tastings are scheduled for a maximum of 2 hours. The tasting included in your wedding package includes a tasting for up to 6 people, each additional guests will be charged a fee of \$100 plus tax and service charge. Please consult with your event manager for availability.



weddings  
BY RENAISSANCE® HOTELS

---

## CEREMONY

---

### ceremony

Contact your wedding expert for ceremony fees

includes

designated ceremony room  
banquet chair set up based on guarantee

### ketubah signing room

\$400.00 room rental includes: designated room  
banquet chair set up based on guarantee for signing table set up for  
ketubah and yichud  
water station

wine table for ceremony  
floor length lamour-linen for wine table  
easel



## RECEPTION PACKAGE

---

an enchanting evening to includes

five and one half hours of continuous premium bar service  
butler-passed hors d'oeuvres choice of five  
elegant three-course dinner featuring soup or salad, entrée and wedding cake  
wine service with dinner  
signature champagne toast  
custom designed wedding cake  
coffee and tea service

chic décor package to include:

floor-length lamour table linens to include linens for dining tables based on rounds of 10 people, (1)  
cake table, (1) head table and (1) place card table  
coordinating napkins  
four votive candles per table  
charger plates

extras:

complimentary suite for the couple on the evening of the reception special room rates for guests with a personal  
reservation link  
two hour personalized menu tasting for up to six people



## COCKTAIL RECEPTION

---

butler passed hors d'oeuvres

select from:

### hot

braised lamb brochette | cucumber dill raita  
sweet corn fritters | vermilion blue cheese | chive pesto smoked rib eye slider | horseradish cream  
widmer cheddar | brioche duck confit panini | goat cheese | smashed brioche  
chicken skewer | house mole | orange relish chicken tinga | lime | cilantro | blue corn  
masa coconut chicken | honey sriracha  
lemongrass chicken skewer | spicy peanut dipping sauce  
chevre cheese | wild forage mushrooms | fine herbs | phyllo

### cold

maine lobster crostini | pickled onion | brioche  
yellow fin tuna sushi roll | yuzu | wasabi peas  
pork rillete crostini | pickled tomato | house mustard  
tuna tostada | yuzu | avocado | grated macadamia nuts | crispy wonton  
smoked great lakes whitefish | rye crostini | grain mustard "cavier" | fresh dill  
cucumber salad | greek yogurt | mint | fresh dill  
fresh mozzarella | grape tomato | sea salt | balsamic  
"everything" bagel profiterole | pimento cheese, citra hero

\*\*additional hors d'oeuvres \$9 per person

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



## COCKTAIL RECEPTION

---

### stations

#### **cheese** | 26 per person

aged cheddar | local blue cheese | burrata cheese | local grana podano | aged goat cheese  
fresh berries | local honey | candied nuts | house jams | polenta bread | seasonal crackers

#### **cheese & charcuterie** | 36 per person

aged cheddar | local blue cheese | burrata cheese | local grana podano | aged goat cheese |  
fresh berries | local honey | candied nuts | house jams | seasonal cracker | west loop salumi |  
shaved coppa | three pigs chorizo | grilled torn polenta bread | toasted caramel walnut bread

#### **garden** | 21 per person

vegetable selection with broccolini, carrots, celery  
marinated ciopollini, crimini mushrooms, basil ranch and balsamic, spiced tortilla chips  
panzanella salad, focaccia, pickled onion, cucumber slaw, dehydrated calmatas  
salad of fennel, mizuna, tangerine, asparagus, olive oil, sea salt  
bbq plantain and yucca chips, avocado dip

#### **pasta** | 18 per person

sea shell mac and cheese | widmer's cheddar, smoked gouda, pancetta  
gemelli cacio y pepe | fresh ground black pepper, parmesan reggiano  
potato gnocchi | arugula pesto, wilted arugula, edamame, asparagus, pepitas, lemon zest, sharp provolone

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

## COCKTAIL RECEPTION

---

### **japanese station** | 10 per piece (based on a 3 piece minimum per person)

Chef prepared maki rolls

California | spicey tuna | salmon yuzu | poached shrimp | aoy avocado cream

Nigiri | octopus | salmon | snapper | unagi | tuna | shoyu | pickled giner | wasbi

### **asian inspired** | 30 per person

chef prepared stir fry | buckwheat noodles | hoisein glaze

ginger chicken pot stickers | chili soy glaze

short rib bao | napa slaw | sriracha honey

duck spring rolls | teriyaki

### **ramen station** | 30 per person

choice of broth | chicken | miso

choice of noodle | soba buckwheat | bean thread noodle

choice of protein | porkbelly | shredded chicken thighs | veggie

accompaniments | pickled mushrooms | scallions | fresno peppers |

baby corn | bean sprouts | bamboo shoots | purple cabbage

### **carving stations**

coffee rubbed tenderloin | carmelized mushrooms | demi | 38 per person

chimichurri turkey breast | turkey jus | potato dumplings | 17 per person

roasted pork loin | mustard burre blanc | spiced apples | 18 per person

achiote flank steak | romesco | roasted corn salsa | 22 per person

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



## RECEPTION OPTIONS

---

### **soups and salads**

select one

#### **soups**

french onion | en croute, gruyere, cippolini, Vidalia, spanish onion  
sweet corn bisque | lardons | air popped corn  
lobster bisque | butter poached lobster | chive | fennel salad  
roasted local tomatoes and red pepper soup | chive pistou

#### **salads**

bibb lettuce | carrots | celery | watermelon radish | chives | lovage | house honey mustard dressing  
local greens salad | seared artichokes | shaved fennel | chevre cheese | tomato jam | olive oil | parsley vinaigrette  
endive and arugula salad | toasted marcona almonds | buratta cheese | port onions | apple vinaigrette  
caesar salad | baby gem lettuce | lardons | shaved grana podano | caesar vinaigrette

\*\*additional course | 12 per person

### **intermezzo | 8 per person**

#### **choice of sorbet**

champagne sorbet  
blood orange sorbet  
watermelon sorbet  
blueberry sorbet  
Lemon sorbet

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



## RECEPTION OPTIONS

---

### children's meals | 45 per person

fruit cup

choice of

chicken tenders, french fries mini  
burgers (2), french fries  
mac and cheese

wedding cake

### vendor meals

soup or salad  
(based on wedding dinner selection)

Chicken | 55

loch duart salmon (6oz.) | 60

florida grouper (6oz.) | 62

maine lobster tail (8oz.) | 70

seasonal and sustainable fish (6oz.)| MP

sirloin steak (6oz.) | 60

braised short rib (6oz.) | 62

beef filet (6oz.) | 70

compart farms duroc pork (6oz.) | 58

ranch rack of lamb | 70

vegetarian | 55

includes assorted soft drinks

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



## RECEPTION

---

### **air**

herb seared amish chicken breast | [159](#)

stuffed chicken breast broccoli rabe and sharp provolone | [159](#)

stuffed chicken breast cranberry and goat cheese | [159](#)

### **garden**

summer vegetable rollatini | [159](#)

green pea ravioli | [159](#)

smoked heirloom carrot “scallop” cheesy grits, edamame succotash | [159](#)

### **farm**

sirloin steak compart farms doroc pork | [160](#)

braised short rib | [164](#)

ranch rack of lamb | [172](#)

filet of beef | [178](#)

### **sea**

loch duart salmon | [162](#)

florida grouper | [170](#)

maine lobster tail | [170](#)

sustainable fish selection (seasonal) | [175](#)

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



## SWEET ENDINGS

---

### **sweet table | 24 per person**

choose eight items  
each additional item is \$2 per person

macarons (vanilla, pistachio, hazelnut, chocolate)  
double chocolate cookie  
caramel snicker doodle sandwich cookie peanut  
butter pop  
red velvet cupcake  
chocolate grand marnier cupcake chocolate  
hazelnut verrine  
maple bacon chocolate chip cookies chocolate  
nutella cupcakes  
bananas foster with brown rum icing cupcake  
tropical fruit mousse verrine

lemon bar  
milk chocolate crème brulee torte  
white chocolate bailey's torte  
salted caramel tart  
fruit tart  
cinnamon sugar beignets  
triple berry panna cotta  
raspberry champagne verrine pecan sandies  
s'mores pop french acaroons  
lemon raspberry cannoli  
raspberry passion fruit torte  
black and tan (chocolate stout & butterscotch  
pudding) verrine

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



## LET'S EAT CAKE

---

### custom wedding cake options

included in package

#### cake

yellow chiffon  
devil's food  
white  
chocolate chiffon

#### cake enchantements | 1 per person

almond pound  
carrot  
banana  
Lemon  
red velvet

#### icings

buttercream  
white  
ivory

#### icing enhancements | 2 per person

fondant

#### fillings

strawberry preserve  
raspberry preserves  
vanilla pastry cream  
dark chocolate pastry cream  
white chocolate pastry cream  
raspberry mousse  
lemon mousse  
caramel mousse  
lemon curd  
espresso mousse

#### filling enhancements | 2 per person

tiramisu  
fresh raspberries  
cream cheese  
peanut butter mousse  
hazelnut mousse

\*special requests will be reviewed by our pastry chef & priced accordingly

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



# weddings

BY RENAISSANCE® HOTELS

## SIP

---

### top shelf bar service

grey goose vodka  
 tito's vodka  
 bacardi superior white rum  
 captain morgan original spiced rum  
 bombay sapphire gin  
 deaths door gin  
 johnnie walker black label scotch  
 jack daniel's  
 patron silver tequila  
 crown royal canadian whisky  
 knob creek kentucky straight bourbon whiskey  
 hennessey privilege VSOP cognac  
 renaissance select white wine  
 renaissance select red wine  
 imported, domestic and local beer  
 assorted soft drinks  
 mineral waters and fruit juices  
 champagne

### premium bar service

absolut vodka  
 tito's vodka  
 bacardi superior white rum  
 captain morgan original spiced rum  
 tanqueray gin  
 dewars white label scotch  
 maker's mark bourbon  
 jack daniel's  
 1800 silver tequila  
 canadian club  
 courvoisier VS cognac  
 renaissance select white wine  
 renaissance select red wine  
 imported, domestic and local beer  
 assorted soft drinks  
 mineral waters and fruit juices  
 champagne

\*upgrade to top shelf bar service | \$15 per person

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



# weddings

BY RENAISSANCE® HOTELS

## SIP

---

### wine

selections & pricing provided upon request  
butler passed | 1 per person

\*upgrade wine with dinner and bar options available selections to be sipped at wedding tasting

### signature cocktails

selections & pricing provided upon request

butler passed | 2 per person

\*selections to be sipped at wedding tasting

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



weddings  
BY RENAISSANCE® HOTELS

---

## AFTER DINNER NOSH

---

**butler passed | 21 per person**

choose three

mini chicago hotdogs | onions | tomatoes | relish | sport peppers | mini sliders | angus beef | fresno ketchup | house pickle | american cheese | sesame brioche bun | tater tots with sriracha ketchup | onion rings with chipotle ranch | mini chicken burritos | cotija cheese | fire roasted salsa | beef empanadas | salsa verde | goat cheese quesadillas | mushrooms | roasted poblanos | mini grilled cheese panini | local honey goat cheese | butterkase | toasted brioche

**chicago style deep dish pizza station | 34 per pizza**

pepperoni and sausage  
cheese  
garden vegetables

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



# weddings

BY RENAISSANCE® HOTELS

## ENHANCEMENTS

---

### **presentation and lighting packages**

picture presentation | 500 per monitor

### **linen and chairs**

chiavari chair | 10 per chair  
additional floor length lamour linen | 25 per table  
napkins | 2 each

### **dance floors**

vinyl dance floor white or black | \$4 per square foot

custom color monogrammed dance floor  
\*custom pricing

custom gobo  
\*custom pricing

### **parking**

overnight | 72 per car

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

## ENHANCEMENTS

---

**hospitality suite | 500 b&f minimum**

**bridal or groom changing room day of wedding | 40 per person**

### morning

seasonal danish | sliced fruits | croissants |  
mimosas (two bottles of champagne included)

or

1 case assorted domestic and imported beer

### mid-day

choose 1 salad

arugula and frisee salad | tomato, blue cheese, kalamata olives, blackberries, almonds, lemon and olive oil  
little gem salad | watermelon radish, fennel, basil, crispy prosciutto, buttermilk vinaigrette  
farro salad | dried cranberries, gorgonzola, toasted walnuts, upland cress, herb oil, red wine vinegar  
bean salad | green bean, wax bean, asparagus, edamame, ricotta salata, lemon zest, olive oil

choose 2 sandwiches

hog and hen  
italian bruschetta  
curried chicken salad  
flank steak and gruyere  
turkey and brie

choose of 1

ranch potato chips  
bbq potato chips  
zaatar pita crisps

choose 1 dessert

buttermilk panna cotta, molasses streusel, local berries  
tiramisu, mascarpone, coffee, cocoa powder  
peanut butter dome, raspberry, peanut crunch

### includes

attendant  
music docking station  
tables/barstools for hair and make-up stations  
clothing rack  
three full length mirrors

a 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing



## RENAISSANCE SIGNATURE DETAILS

---

### welcome bags

we can personally deliver welcome bags to your guests rooms. (\$6 per person for name specific bags and \$4 per person for welcome bags that are not name specific). Gift bags will be delivered between 4pm – 8pm (time sensitive information should not be included in bags)

### personalized reservation link

we can email you a reservation link which can serve as an extremely helpful tool for you, your family and friends to make reservations at the renaissance chicago downtown. this link can be included on your wedding webpage.

### marriott custom webpage

we have the ability to create a custom web page for your wedding if you do not have one. your reservation link can be included in the custom page making it even easier to reserve a guestroom.

### special service

our staff will be pleased to assist you with photographers, entertainment and décor to enhance your event. please consult with us as all signs, displays or decorations and their set-up, shall be subject to the prior approval of the hotel in accordance with local fire codes to prevent damage to the hotel.

### diagrams

your event manager will be happy to provide you with diagrams of room arrangements upon request. we ask that they be returned with specific requirements two weeks before your event.



## RENAISSANCE SIGNATURE DETAILS

---

### vendor insurance policy

all personnel contracted by the client are required to follow policies and guidelines set forth at this location. each vendor will provide the hotel an indemnification agreement and proof of adequate insurance. all outside vendors must be pre-approved by the hotel.

### deposits and final payment information

a deposit is required to secure your event space on a definite basis. additional deposits will also be requested. your final payment is due no later than three working days prior to your event. acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash.

### outside food and beverage policy

Renaissance Chicago Hotel is the only authorized licensee to sell and server food, liquor, beer and wine on the premises, therefore, all food and beverage must be provided by the hotel. This includes hospitality suites and food and beverage amenity deliveries.