

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

The Renaissance Phoenix Downtown Hotel's exciting, urban location provides a unique city-setting for your special day. We are located in the heart of Downtown Phoenix and our excellent location is just four miles from the airport for your out of town guests. We are also conveniently located close to many of the city's most beautiful ceremony venues and historic churches.

With over 60,000 square feet of indoor and outdoor function space for your wedding celebration, we offer the perfect location for your ceremony or reception. Our rooftop terrace provides a stunning cityscape backdrop for your reception under the city lights and Arizona stars. The Grand Ballroom, inspired by the colors of the Sonoran desert, provides the ideal locale to celebrate your new lives together by dancing the night away.

A wedding celebration is such a special event and a day that you will remember forever. Here at the Renaissance Phoenix Downtown Hotel, we want to make sure that your special day is tailored to you and your fiancé's unique preferences. We are excited to work with you to create a memorable and exceptional wedding celebration at our urban retreat.



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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 AND FAREWELL BRUNCH

There are several unique venues throughout the hotel that will provide the perfect atmosphere for your rehearsal dinner or farewell brunch. Pair these spaces with one of our delicious menus and your guests are sure to be surprised and delighted!

SKYLINE TERRACE

A unique space located on the 5th Floor Rooftop. Allow your guests to experience the Arizona stars and city lights while enjoying the gorgeous Phoenix weather.

MELINDA'S ALLEY

Shhhh, keep this Speakeasy a secret!

GOLDWATER ROOM

An intimate room, which features the original 1890's mahogany wood bar from the original Adam's Hotel, where the Renaissance Phoenix Downtown Hotel now stands.



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CEREMONY IMAGINED

SKYLINE PACKAGE | 1,500.00*

- On-site wedding event manager
- Rehearsal time and space reserved
- Audio sound system provided for ceremony
- 200 white folding ceremony chairs
- Ceremony grass
- Four wood herb gardens
- Gift and guest book table
- Infused water with fruit garnish
- Wedding couple changing rooms
- Marriott rewards points
- Weather back up space

BALLROOM PACKAGE | 1,800.00*

- On-site wedding event manager
- Rehearsal time and space reserved
- Audio sound system provided for ceremony
- 200 white folding ceremony chairs
- Black pipe-and-drape for back drop
- Backdrop up lighting
- Gift and guest book table
- Infused water with fruit garnish
- Wedding couple changing rooms
- Marriott rewards points

*Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Executive for availability and pricing.



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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.

RECEPTION

RENAISSANCE RECEPTION PACKAGE

- A hosted taste panel for the wedding couple and two additional guests*
- Complimentary valet parking for wedding couple
- Discounted sleeping room rates for all wedding guests
- Discounted valet parking for wedding guests during event
- Floor length table linens in Platinum, Onyx or Chocolate Brown
- Banquet rounds for up to (10) guests
- Banquet chairs
- Glassware, flatware, white china, and votive candles
- Complimentary dance floor for reception (indoor only)
- Gift, card and guest book table with white linens
- DJ tables
- Cake table with cake-cutting service
- Lounge style seating and reception tables
- Accommodations and turndown for the couple on their wedding night
- Champagne amenity for the wedding couple on their wedding night
- Marriott rewards points

*Additional taste panel guests are \$25.00 per person. All pricing is subject to 24% service charge and applicable tax. Prices are subject to change. Above concessions are available only in conjunction to standard wedding menu priced events.



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Our Intriguing Wedding Receptions provide a more interactive experience than a traditional Plated Dinner. Your guests will have the opportunity to mingle and actively engage our talented Chefs while they're assembling small plates to help celebrate your most romantic day. We are delighted to design different packages for all budgets.

Our Intriguing Wedding Receptions are accompanied by House Baked Rolls and Sweet Butter, Freshly Brewed Coffees, Hot Teas and Iced Teas.

DOWNTOWN WEDDING PACKAGE

Champagne Toast

Selection of (2) Hand Passed Hors d'oeuvres

Choice of Plated Dinner - Entrée (up to 3 options), soup/salad
Or

Interactive Dinner Stations

Wedding Cake from preferred vendor – visit our preferred bakery and personally design your cake with their pastry chef. Any upgrades are at your discretion and cost. Complimentary cake cutting and service included.

ADAMS STREET WEDDING PACKAGE

Champagne Toast

Passed signature cocktail/mocktail (1 per guest)

Selection of (4) Hand Passed Hors d'oeuvres

Choice of (1) Displays

Choice of Plated Dinner- Entrée (up to 3 options), soup/salad
Or

Interactive Dinner Stations

Wedding Cake from preferred vendor – visit our preferred bakery and personally design your cake with their pastry chef. Any upgrades are at your discretion and cost. Complimentary cake cutting and service included.



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INTRIGUING WEDDING PACKAGES

Minimum of (25) of each item must be ordered.

COLD HORS D'OEUVRES

- Ahi tuna tartar, jalapeño and avocado salad | 7
- Vegetable summer roll, cilantro ginger dressing | 6
- Heirloom tomato and Crow's Dairy feta bruschetta, cilantro aioli, balsamic | 5
- Beet pickled deviled eggs, avocado vinaigrette, candied jalapeño | 6
- Triple crème brie, Belgian endive, dried fruit compote | 6
- Mini tequila sunrise shooter with grilled shrimp | 7

HOT HORS D'OEUVRES

- Smoked ham and cheddar stuffed hatch chili biscuits | 6
- Bacon wrapped dates, Crow's Dairy goat cheese | 7
- Pork belly taco with pickled red onion, pineapple slaw | 7
- Cilantro agave glazed chicken brochette | 7
- Vegetable spring rolls, habanero honey dip | 6
- Spanish chorizo quesadilla, cilantro, Oaxaca cheese, tomato jam | 6
- Seared lump crab cake, avocado aioli | 7
- Mediterra toast point with braised short rib and citrus gremolata | 6
- Chicken yakitori skewer, sweet peppers, onion, soy reduction | 7
- Pretzel bites, Kilt Lifter fondue | 5

All pricing is subject to 24% service charge and applicable tax. Prices are subject to change.



INTRIGUING WEDDING RECEPTIONS

RECEPTION DISPLAYS

“Artisan” Cheese & Charcuterie Display

Fruit chutney, toasted walnuts, whole grain mustard, cornichons, marinated olives, sliced French baguettes and flat bread crackers

Garden Vegetable

Planted micro garden with goat cheese mousse, pumpnickel soil and seasonal micro vegetables

Mediterranean Display

Traditional, roasted garlic & roasted red pepper hummus, baba ganoush, marinated olives, tabbouleh, warm pita bread, lavash

Breads and Spreads

Warm spinach and selva shrimp dip, warm white bean cassoulet dip, bleu cheese fondue, Queen Creek olive tapenade, cubed artisan bread, tortillas and pita bread

FIRST COURSE

(select one soup or salad)

Soup

Roasted corn and poblano, soup, cilantro lime crema - GF
Heirloom tomato soup, tender belly bacon, crumbled bleu - GF
Cream of foraged mushroom soup, melted leeks - GF

Salad

Urban market salad
Organic greens with citrus segments, almonds, radish, cotija cheese, white grape sangria vinaigrette
Bouquet of mixed greens, heirloom tomatoes, carrot, cucumber, white balsamic vinaigrette
Baby gem + watermelon carpaccio, baby gem hearts, pistachios, radish, cotija cheese, Meyer lemon vinaigrette
Salt roasted beet + raspberry salad, pickled red onion, Skyline herbs, Crow’s Dairy feta
Baby kale + forelle pear, bandage wrapped cheddar, Meyer lemon vinaigrette, shaved ciabatta croutons

All pricing is per person and subject to a 24% service charge and applicable tax. Prices are subject to change.



INTRIGUING WEDDING RECEPTIONS

ENTREE COURSE

(select maximum of three entrée choices)

Ancho Glazed Mary's Chicken Breast, stone ground roasted corn grits, chicken jus

Downtown \$70 per person

Adams \$78 per person

Pork Two Ways, brined pork chop, roasted and pressed pork, white bean cassoulet, apple compote, calvados pan jus

Downtown \$73 per person

Adams \$82 per person

Rock Shrimp Crusted Wild Isle Salmon, sweet pea risotto, saffron butter

Downtown \$77 per person

Adams \$85 per person

Cilantro Agave Glazed Grilled Cobia, white sweet potato and Grand Canyon onion hash, yellow tomato salad, chipotle lime butter

Downtown \$76 per person

Adams \$84 per person

Brandt Farms Braised Short Rib, hatch chile risotto, pan jus

Downtown \$ 79 per person

Adams \$87 per person

Brandt Farms Grilled Filet of Beef, braised shallots, truffle oil, potato puree, mushroom ravioli red wine demi glaze

Downtown \$83 per person

Adams \$92 per person

Duet Plate, Petite Filet of Beef, grilled shrimp, cabernet demi, Meyer lemon butter, au gratin potatoes, pearl onions, arugula artichoke salad

Downtown \$86 per person

Adams \$95 per person

Vegetarian Entrees

Truffled Red Quinoa, mushrooms, fava beans, squash, carrots, confit shallot (GF)

Downtown \$60 per person

Adams \$68 per person

Wild Mushroom Ravioli, roasted mushroom and peppers, white truffle cream and chives

Downtown \$60 per person

Adams \$68 per person

All pricing is per person and subject to a 24% service charge and applicable tax. Prices are subject to change.



INTRIGUING WEDDING RECEPTIONS

INTERACTIVE DINNER DISPLAY

Urban Rail

Downtown \$75 per person

Adams \$84 per person

Mason Jar Shaker Salads

Organic Greens, cucumbers, heirloom tomatoes, sliced almonds, Crow's Dairy feta, radish,
Meyer lemon vinaigrette, roasted pepper ranch

Salt Roasted Beet and Raspberry Salad with artisan aged balsamic and raspberry vinaigrette

Forbidden Black Rice and Dragon Apple Salad, cucumber, celery, lime essence, agave nectar

Carved Copper City Bourbon & Date Glazed Pork Belly**

White sweet potato hash, seasonal vegetables

Cilantro Agave Glazed Wild Isle Salmon with Jicama Slaw

Chicken Milanese with Swiss Chard & Lemon Butter

Carved Smoked Brandt Farms Beef Brisket**

Copper City Bourbon BBQ Sauce, red beans, cabbage & pickled onion slaw, assorted rolls

All pricing is per person and is subject to a 24% service charge and applicable tax.

** (1) attendant required per 100 people



INTRIGUING WEDDING RECEPTIONS

INTERACTIVE DINNER DISPLAY

The Sonoran Harvest

Downtown \$89 per person

Adams \$84 per person

Butter Lettuce, cotija cheese, green onions, roasted peppers, black beans, tortilla strips, cilantro roasted poblano vinaigrette and chipotle ranch dressing

Artisan Cheese & Charcuterie Display

Locally sourced artisan & domestic cheeses, cured meats, pickled vegetables, stone ground mustard, breads

Heirloom tomato and watermelon salad, pickled red onions, lemon vinaigrette, skyline basil

Baby kale and quinoa salad, cranberries, walnuts, green onions, mesquite honey vinaigrette

Hatch chili & cypress grove midnight moon mac & cheese

Carved Brandt farms NY strip loin **

Garlic roasted potatoes, roasted baby vegetables, au jus, carving rolls

Grilled cobia with mango chili vinaigrette & yellow tomato pico de gallo

Guajillo glazed chicken with creamed elote

Pulled pork enchilada with salsa verde

All pricing is per person and is subject to a 24% service charge and applicable tax.

** (1) attendant required per 100 people



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LATE NIGHT BITES

If you aren't quite ready to end the celebration, add a reception enhancement for a late night snack before your guests depart.

LOADED CAST IRON TATER TOTS | 8 PER PERSON

Cheddar, bacon, green onion, jalapeno, sour cream

SLIDERS | 5 EACH

Pork BBQ with Napa cabbage slaw
Buffalo Chicken with shredded lettuce and bleu cheese
Mini Mighty Moe's beef patty with Mighty Moe sauce, and pickle

CHICKEN WINGS | 15 PER DOZEN

(choice of two)

Thai buffalo
Mango habanero
Jerk teriyaki

CHIPS, GUACAMOLE, SALSA | 8

Fire roasted salsa
House made guacamole

HOUSEMADE PIZZA | 12 EACH

Cheese
Vegetarian
Pepperoni
Meat lovers

All pricing subject to 24% service charge and applicable sales tax.
Prices are subject to change.



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HOSTED BAR

- House Brand Cocktails | 10
- Premium Brand Cocktails | 12
- House Wine | 9
- Domestic Beer | 6
- Imported Beer | 7
- Martinis & Specialty Drinks | 12
- Cordials | 10
- Juices, Still or Sparkling Water | 5.5
- Pepsi Products | 5.5

HOUSE BRANDS INCLUDE:

- Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Johnnie Walker Red Label Scotch | Maker's Mark Bourbon | Jack Daniel's Whiskey | Seagram's VO Whiskey
- 1800 Silver Tequila | Courvoisier Brandy

ADDITIONAL SELECTIONS

- House Wine | 34 Per Bottle
- House Champagne | 37 Per Bottle
- Custom Signature Cocktail | 9

RECEPTION BARS

SIGNATURE COCKTAILS AVAILABLE

LIFESTYLE MIXOLOGIST | 250

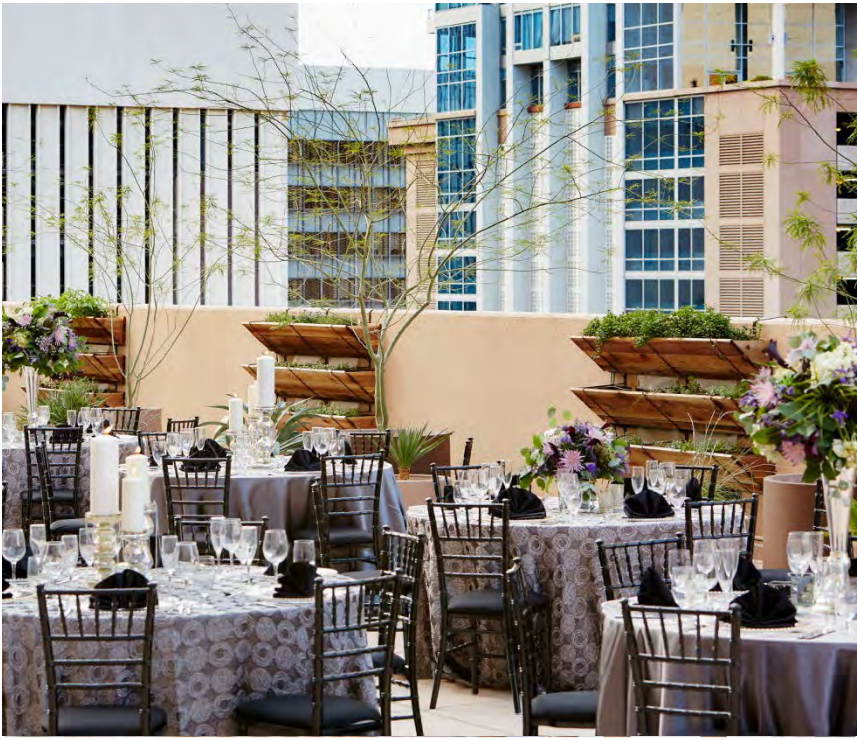
CASH BAR

- House Brand Cocktails | 13
- Premium Brand Cocktails | 15
- House Wine | 10
- Domestic Beer | 7
- Imported Beer | 8
- Martinis & Specialty Drinks | 15
- Cordials | 13
- Juices, Still or Sparkling Water | 6
- Pepsi Products | 6

PREMIUM BRANDS INCLUDE:

- Grey Goose Vodka | Bacardi Superior Rum
- Mt. Gay Eclipse Gold Rum | Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch | Knob Creek Bourbon | Jack Daniel's Whiskey | Crown Royal Whisky | Patron Silver Tequila | Hennessy Privilege VSOP OR Remy Martin VSOP Brandy

There is a \$175 Bartender Fee for each Bartender. This fee is waived should each bar's sales exceed \$400.00 excluding service charge & tax. All pricing is subject to a 24% service charge and applicable tax.



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FOND FAREWELL BREAKFAST OR BRUNCH

Phoenix Rising | 29 per person

Orange, grapefruit, apple and cranberry juices
 Seasonal fruit and seasonal berries
 Assorted yogurts
 Craft assorted breakfast pastries & croissants
 Preserves and sweet butter
 Hot oatmeal, sundried fruit, brown sugar & agave nectar
 Coffee, decaf, assorted hot teas

Adams Street Breakfast Buffet | 38 per person

Orange, grapefruit, apple and cranberry juices
 Seasonal fruit and seasonal berries
 Assorted yogurts
 Mason jar yogurt parfaits, vanilla yogurt, house made granola, seasonal fruit
 Craft assorted breakfast pastries & croissants
 Assorted preserves and sweet butter
 Cold cereal and milk
 Crow's Dairy goat cheese and mushroom frittata
 Smoked bacon and chicken apple sausage
 Hash brown casserole
 Coffee, decaf, assorted hot teas

Sonoran Sunrise Breakfast Buffet | 42 per person

Orange, grapefruit, apple, aloe water and cranberry juices
 Seasonal fruit and seasonal berries
 Assorted Chibani yogurts
 Mason jar prickly pear yogurt parfaits, pomegranate seeds, house made granola
 Craft assorted breakfast pastries & croissants
 Assorted preserves and sweet butter
 Bagels & mesquite smoked salmon, cured meats with cream cheese, red onions, capers, mustard, cornichons, hard boiled eggs
 Hot oatmeal, sundried fruit, brown sugar & agave nectar
 Chilequiles, fried tortillas, red sauce, refried beans, scrambled eggs, cotija cheese, chorizo, Grand Canyon onion & fingerling potato hash
 Smoked bacon
 Coffee, decaf, assorted hot teas

Add an Omelet Station for \$12 per person

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DISCOVER RENAISSANCE SIGNATURE DETAILS.

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, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guestbook. Renaissance can create a day that's special for everyone.

SIGNATURE DETAILS

STAY & RELAX

The Renaissance Phoenix Downtown Hotel is pleased to offer reduced guestroom rates for your Wedding Guests, based on availability.

VENDORS

All personnel contracted by the client are required to follow the procedures and guidelines set forth by the Renaissance Phoenix Downtown Hotel. This will require your third party vendors to provide the Hotel with an indemnification agreement and proof of insurance.

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 Arizona state sales tax will be added to all food and beverage charges as well as any audio visual 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 one (1) menu tasting. Please consult your Catering Sales Executive for availability.

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for more information visit
renaissancehotels.com/weddings

or contact our catering team
[\(602\) 333 - 5116](tel:6023335116)

