



The Renaissance Las Vegas provides a stunningly sophisticated and inviting Las Vegas wedding site, pairing an intimate, upscale, and convenient location with gracious, hospitable service.

COMPLIMENTARY SERVICES

(The Items Below are included in our dinner pricing)

- Valet Parking ‣
- All Staging and Dance Floor ‣
- Three Votive Candles and a Centerpiece Mirror per table ‣
- Color-coordinated Linen with Coordinating Napkins –or-
Chair Covers with Coordinating Sash and Matching Napkin ‣
- Skirted Cake Table, Head Table, Place Card Table and Gift Table ‣
- White Glove Butler-Style Service ‣
- Champagne Toast for all of your Guests
(Sparkling Cider can be substituted) ‣
- Complimentary Deluxe Accommodations for the Bride and Groom
On the day of your Wedding ‣
- Champagne and Chocolate Dipped Strawberries for the
Bride and Groom delivered to your Room ‣
- Complimentary Breakfast for the Bride and Groom
in ENVY Restaurant on Departure Day ‣

ADDITIONAL SERVICES

- Upgrade to Cupcake Wedding Cake (quote)
- Cake Cutting
- Bartenders
- Carver/Chef Attendant
- Coat Check Attendant
- Restroom Attendants
- Bridal Party Suite
- Rehearsal Dinner in ENVY The Steakhouse



PRE-RECEPTION

*Welcome your guests to your event with our Gourmet Hors D'oeuvres,
The perfect compliment to your Reception
Served Butler-Style to your Guests prior to your Dinner*

*Please Select Five Types of Butler passed Hors d'oeuvres,
any combination of Hot and Cold Selections*

Cold Canapés

*Smoked Salmon Roulade, Chive Crème Fraiche
Beef Tenderloin Crostini, Horseradish Cream
Double Cream French Brie, Minted Strawberry
Foie Gras Mousse, Basil Pear Compote
Roasted Garlic Hummus, Toasted Pita Chip*

Hot Hors d' oeuvres

*Baked Artichoke Bottom, Parmesan Ratatouille
Prosciutto Wrapped Prawns, Lemon Butter
Petite "ENVY" Crab Cakes
Mallard Duck Spring Roll, Plum Sauce
Marinated Chicken Satay, Peanut Sauce*

All Prices are subject to 21% taxable service charge and all applicable Government Taxes.



THE TRADITIONAL PLATED DINNER

Appetizer

Sweet Basil and Heirloom Tomato Bisque

Salad

Classic Romaine Caesar Salad

Entree

Pan Seared Filet of Beef Tenderloin, Port Reduction, Haystack Onions

Accompaniments

(Please Select One)

Gruyere Gratin Potatoes

Minnesota Wild Rice

Lemon Thyme Fingerling Potatoes

Chef's Selection of Fresh Seasonal Vegetables

Assorted Artisan Rolls and Butter

Selection of Gourmet Wedding Cake

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea Selection

All Prices are subject to 21% taxable service charge and all applicable Government Taxes.



THE CELEBRATION PLATED DINNER

Appetizer

Sherry Infused Asparagus Cream, Basil Oil

Salad

*ENVY The Steakhouse BLT Wedge
Iceberg Lettuce, Bacon, Tomatoes, Balsamic Ranch Dressing*

Entree

*Grilled Pacific Halibut, Sage Butter
Or
Rosemary Chicken Breast, Roasted Red Pepper Goat Cheese Stuffing*

Accompaniments

*(Please Select One)
Gruyere Gratin Potatoes
Minnesota Wild Rice
Lemon Thyme Fingerling Potatoes*

*Chef's Selection of Fresh Seasonal Vegetables
Assorted Artisan Rolls and Butter*

Selection of Gourmet Wedding Cake

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea Selection

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THE EVENT PLATED DINNER

Appetizer

Vanilla Infused Lobster Bisque

Salad

*Radicchio Cup, Baby Field Greens, Teardrop Tomatoes,
English Cucumber, Aged Balsamic Vinaigrette*

Intermezzo

Raspberry Sorbet Intermezzo

Entrée

*Marinated Prime Filet of Beef Tenderloin, Roasted Shallot Aged Port
Reduction paired with
Herbed Garlic Prawns, Mango Compote*

Accompaniments

(Please Select One)

*Gruyere Gratin Potatoes
Minnesota Wild Rice
Lemon Thyme Fingerling Potatoes*

*Chef's Selection of Fresh Seasonal Vegetables
Assorted Artisan Rolls and Butter*

Selection of Gourmet Wedding Cake

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea Selection

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THE GRAND RENNAISANCE PLATED DINNER

Appetizer

Vanilla Infused Maine Lobster Bisque

Salad

*Poached Roma Tomato, Baby Spinach, Frisee,
Shaved Asiago, Fresh Basil Pistou*

Intermezzo

Passion Fruit Sorbet Intermezzo

Entree

Jumbo Lump Crab Meat Roulade of Beef Tenderloin, Rosemary Jus

Accompaniments

(Please Select One)

Gruyere Gratin Potatoes

Minnesota Wild Rice

Lemon Thyme Fingerling Potatoes

Chef's Selection of Fresh Seasonal Vegetables

Assorted Artisan Rolls and Butter

Special Course

International and Domestic Cheese Tasting

Selection of Gourmet Wedding Cake

Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea Assortment

All Prices are subject to 21% taxable service charge and all applicable Government Taxes.



RENAISSANCE WEDDING BUFFET
(Minimum of 50 People)

Soup Du Jour

Grilled Shrimp Chowder

Salad Selections

Chilled Soba Noodle Salad, Peanut Dressing

Traditional Cobb Salad, Blue Cheese Dressing

Roasted Balsamic Vegetable Display

Entrees

Herb Dusted Chicken Breast, Morel Mushroom Ragout

Crusted Wild Salmon Fillet, Roasted Yellow Pepper Coulis

Carved Angus Prime Rib of Beef, Au Jus Sauce

Accompaniments

Steamed Baby Carrots, Brown Sugar Glaze

Baked Gruyere Potato Gratin

Herbed Wild Rice

Assorted Artisan Rolls and Butter

Desserts

Assorted Miniature Pastries

Specialty Designed Gourmet Wedding Cake

Freshly Brewed Coffee and Decaffeinated Coffee

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BAR PACKAGE

At the Renaissance, we offer highly trained Mixologists shaking your favorite Appletini or blended Top Shelf Margarita served in a large, stylish glass, garnished to impress...welcome to the Renaissance Bar.

Premium alcohol

Vodka	Smirnoff, Stoli family, Absolut family
Gin	Beefeaters, Bombay
Rum	Bacardi, Whalers, Captain Morgans
Tequila	Cuervo Special, Sauza Gold
Scotch	Dewars, Ballentines
Canadian	Canadian Club
Bourbon	Jim Beam, Jack Daniels
Cognac	Courvoissier VS
Water	Renaissance Filtered
Energy	Monster, Rock Star
Wine	Sommelier Selected Cabernet, Chardonnay and Sparkling Wine
Beer	A collection of domestics & imports

All Prices are subject to 21% taxable service charge and all applicable Government Taxes.



Optional Reception Upgrades

Spice up your reception with some of our specialty menus below:

Intermezzo

Featuring Lemon, Mango or Raspberry Sorbet Served in a
Lemon Fruit Shell Garnished with a
Fresh Mint Leaf

Martini Bar

A selection of Classics, Flavored Vodkas, Infused Vodkas
Garnishes to include Twists, Pearl Onions, and Specialty Stuffed Olives

Seafood Raw Bar

A Sumptuous Selection of Seaside Treats Presented on a Bed of Shaved Ice
Accompanied by Cocktail Sauce, Horseradish, Lemons, Tabasco and Oyster
Cracker,
Chilled Jumbo Shrimp
Oysters on the Half Shell
Alaskan Snow Crab Claws
Little Neck Clams
(Ice Sculpture Optional, Please Inquire About Pricing)

Potato Bar

Whipped Peruvian Blue and Yukon Gold Potatoes Served with Your Choice of
Toppings to Include Sturgeon, Salmon and Lump Fish Caviar, Chives, Crème
Fraiche, Grated Cheddar Cheese, Crisp Bacon Bits, Whipped Butter, and
Scallions

Specialty Ice Carvings

Prices vary

All Prices are subject to 21% taxable service charge and all applicable Government Taxes.



Ceremony and Floral Packages

Poolside Paradise

(up to 100 people)

Ceremony set up on our pool deck with a lush, green backdrop
Includes white chair covers on all chairs, aisle runner, rose petals (optional)
and passed champagne for all guests after the ceremony

Choice of three different types of arches:

Bamboo Arch

Beautiful arch of stained bamboo with flowing Chiffon

Round Arch

Dramatic metal arch with flowing Chiffon

Chuppa

Beautiful traditional Chuppa with flowing Chiffon

Floral upgrades available for each type of Arch

Floral Package

Bridal Bouquet – All roses handheld and wrapped with ribbon
Maid of Honor Bouquet – All roses handheld and wrapped with ribbon
Groom – Rose boutonniere wrapped with ribbon
Best Man – Rose boutonniere wrapped with ribbon
Mothers (2) Pin or Wrist Rose corsages
Fathers (2) Rose boutonnieres wrapped with ribbon

All Prices are subject to 21% taxable service charge and all applicable Government taxes