

Wedding Celebrations



RENAISSANCE®
LAS VEGAS HOTEL



Welcome

At the **Renaissance Las Vegas**, our goal is to partner with you to create the wedding of your dreams. It is our belief that memories of a lifetime begin with unique celebrations - personal, intimate and as distinctive as your story.

Welcome to the beginning of your next celebration.

✧ This day I will marry my friend...the one I laugh with...live for...dream with...love ✧

Planning

Perfect weddings begin with the details. Our Marriott Certified Wedding Planners will bring together the ultimate in elegance for the ultimate event. Custom-coordinated linens, beautiful florals, exquisite cuisine, the best beverage, and of course, an amazing wedding cake all play an important role in the day of your dreams.



✧ A successful marriage requires falling in love many times...always with the same person ✧



Cuisine

Our Wedding Packages feature cuisine designed to impress even the most sophisticated palates. However, our talented chefs are able to custom-design a menu tailored meet your personal taste if needed.

Your complete satisfaction is our primary goal.

✧ Food is our common ground – a universal experience ✧



Reception Hors D'oeuvres

All Wedding Packages include your choice of three tray passed hors d'oeuvres

Cold

Tuscany Bruschetta on Panini Crisps



Tuna and Crabmeat Dynamite



Chilled Marinated Shrimp Cocktail,
Cilantro Lime Cocktail Sauce



Smoked Salmon, Onion and Capers
On Mini Bagel



Old Bay Crab or Antipasto

On Edible Pastry Spoon



Puff Pastry Bouche with
Sweet Curry Chicken Salad

Hot

Beef Tenderloin Crostini,
Old Fashioned Mustard Sauce



Crispy Coconut Chicken & Pineapple Skewer



Mini Brie en Croute



Prosciutto Wrapped Prawns,
Clarified Garlic Butter



Petite Blue Crab Cakes,
Old Bay Cream Sauce



Baked Mushroom Caps with
Dungeness Crabmeat, Boursin Cheese



Petite Beef Wellington



Vegetable Quesadilla Cornucopia



Fire Grilled Jerk Spice Shrimp

Selections are based on one of each item per guest



Additional selections may be added to any package
at an additional cost



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Simplicity

First Course

(Select one)

Fresh Greens of the Season
Aged Sherry Vinaigrette

or

Traditional Caesar Salad
Homemade Parmesan Panini Croutons
Anchovy Caesar Dressing

or

Classic French Onion Soup

Entrée

(Select One)

Seared Rosemary Chicken, Roasted Pine nut Sauce

or

Grilled Atlantic Salmon,
Raspberry Tarragon Cream Sauce

or

Saffron Rice
Steamed Asparagus and Glazed Carrots

or

Gourmet Rolls and Butter

Dessert

Gourmet Wedding Cake
Starbucks Coffee or Novus Hot Teas

\$ 85.00 per person



Elegance

First Course

(Select one)

Baby Spinach Salad, Chopped Eggs, Tomatoes,
Hot Bacon and Mustard Dressing

or

Heirloom Tomato Caprese,
Buffalo Mozzarella, First Pressed Basil Olive Oil

or

Crab and Asparagus Chowder

or

Mixed Greens with Blue Cheese, Candied Walnuts and
Dried Cranberries, Blood Orange Vinaigrette

Entrée

(Your guests have a choice)

Filet of Beef Tenderloin, Mushroom Pinot Noir Reduction
Yukon Gold Garlic Mashed Potatoes
Seasoned French Green Beans

and

Crusted Garden Herbs Sea Bass,
Lemon Butter Sauce
Fingerling Potatoes
Glazed Fennel Sweet Sliced Carrots

or

Gourmet Rolls and Butter

Dessert

Gourmet Wedding Cake
Starbucks Coffee or Novus Hot Teas

\$95.00 per person



Sophistication

First Course

(Select one)

Seared Crusted Scallops over Mesclun Salad
Saffron Citrus Vinaigrette

or

Sweet Brandy and Vanilla Lobster Bisque

or

Mesclun Green Mix, Mandarin Oranges, Toasted Almonds and
Sesame Seeds, Light Ginger Teriyaki Vinaigrette

Entrée

(Select one)

Three Cheese Chicken Roulade
Bourbon Cream Sauce
Garlic Truffle Mashed Potatoes
Asparagus and Garlic Herb Baby Carrots

or

Beef Wellington: Tenderloin Filet
With Madeira Truffle Glaze
Roasted Rosemary Red Potatoes
Green Beans Almandine

or

Seared Macadamia Crusted Sea Bass
Three-Cheese Scalloped Potatoes
Haricots Vert

or

Gourmet Rolls and Butter

Dessert

Gourmet Wedding Cake
Starbucks Coffee or Novus Hot Teas

\$99.00 per person



Extravagance

First Course

(Select one)

Crab and Mango Salad
Mixed Greens, Citrus Dressing

or

Grilled Marinated Shrimp, Grape Tomatoes
Mixed Greens, Grapefruit Vinaigrette

or

Endive, Gorgonzola, Asian Pear,
Candied Walnuts, Balsamic Vinaigrette

Second Course

(Select one)

Fricassee of Grilled Asparagus &
Portobello Mushrooms in Puff Pastry

or

Spicy Crab Cake, Sweet Pernod Cream

or

Flambéed Gin and Roasted Plum Tomato Bisque

or

Ahi Tuna Sashimi, Marinated Ginger Cucumbers,
Vodka Mignonette

Intermezzo

(Select one)

Citrus Delight:

Lemon Thyme Granité with a Splash of Lemoncello

or

Tomato Basil Granité

or

Blood Orange Granité

(Continued)

(Extravagance Package continued)

Entrée

(Select one)

Tournedos of Beef Tenderloin and Broiled Salmon
Tri-Peppercorn Sauce and Sorrel Sauce
Fondant Fingerling Potato
Grilled Asparagus and Baby Carrots

or

Grilled Lamb Chops and Seared Sea Bass
Sage Jus and Lemon Herb Butter Sauce
Roasted Red Garlic Potatoes
Seasoned French Green Beans

or

Tournedo of Beef and Australian Lobster Tail
Mushroom Pinot Noir Reduction, Drawn Paprika Butter
Garlic Truffle Mashed Potatoes
Oven Roasted Squash and Zucchini

or

Gourmet Rolls and Butter

Dessert

Chef's Trio of Desserts

or

Gourmet Wedding Cake
Starbucks Coffee or Novus Hot Teas
Tynant Still and Sparkling Water Service

\$115.00 per person



Carte Blanche

Soup

Sweet Brandy and Vanilla Lobster Bisque

Salads

Endive, Frisee and Lollo Rosso Salad,
Fresh Citrus Vinaigrette

Tomato Capresé with Mozzarella & Fresh Basil

Mesclun Salad, Glazed Walnuts, Pear Tomatoes
Mangos and Red Onions

Grapefruit and Crab Salad

Displays

Imported Cheese Display,
Assorted Dried Fruits and Nuts

Entrees

Honey Vermouth Chicken Breast

Baked Sea Bass Provencal,
Tomatoes, Basil and Sweet Onion

Grilled Beef Tenderloin, Wild Mushroom Sauce

Accompaniments

Steamed Asparagus and Baby Carrots
Garlic Parmesan Red Potatoes
Herbed Wild Rice

Gourmet Rolls and Butter

Dessert

Gourmet Wedding Cake
Starbucks Coffee ☞ Novus Hot Teas

\$90.00 per person



Beverage Packages

Beverage Selections

Our Signature Bars are designed to enhance any special occasion! From the dirtiest martini to the trendiest of cocktails... allow our Mixologists to craft your favorite libation!

Premium Brands

Vodka

Smirnoff & Absolut

Scotch

Dewar's & Grant's

Bourbon & Whiskey

Jim Beam & Jack Daniels

Gin

Bombay & Beefeater

Rum

Bacardi & Captain

Morgan

Tequila

Jose Cuervo Especial
Sauza Gold

Cognac

Courvoisier VS

Specialty

Tuaca & Kahlua
Southern Comfort

Ultra Premium Brands

Vodka

Grey Goose & Belvedere

Scotch

Johnny Walker Black

Bourbon & Whiskey

Crown Royal & Knob Creek

Gin

Bombay Sapphire & Tanqueray

Rum

Bacardi 8 & Appleton VX

Tequila

Patron Silver
Sauza Tres Generaciones

Cognac

Hennessey VSOP

Specialty

Tuaca & Kahlua
Disaronno & Bailey's
Southern Comfort





Beverage Packages

Premium Cocktails

Cocktail \$8.00 Each
Martinis \$10.00 Each
Cognac / Cordials \$9.00 Each

Ultra Premium Cocktails

Cocktail \$9.00 Each
Martinis \$12.00 Each
Cognac / Cordials \$10.00 Each

Imported and Domestic Beer

Amstel Light ✎ Heineken ✎ Corona
Budweiser ✎ Bud Light ✎ Coors ✎ Coors Light
Miller Light ✎ Samuel Adams ✎ O'Doul's
\$7.00 Each

Wine Selection

Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot
\$9.00 Each

Champagne Toast

Commemorate your toast with a glass of Champagne
Sparkling Cider available upon request
\$3.50 Per Person

Soft Drinks ✎ Bottled Water

Coke ✎ Diet Coke ✎ Sprite
\$5.00 Each

(1) Bar required for every 75 guests. Mixologist charge of \$150.00 per bar for up to 5 hours of service. Additional hours at \$100.00 each

✎

All Package pricing is subject to 21% service charge and 8.1% Nevada sales tax



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Beverage Packages

Hourly Packages

Let the celebration flow....add an Hourly Bar Package to your event! No limits – No worries!

One Hour

\$19.00 Per Person Premium
\$22.00 Per Person Ultra

Two Hours

\$26.00 Per Person Premium
\$30.00 Per Person Ultra

Three Hours

\$32.00 Per Person Premium
\$38.00 Per Person Ultra

Four Hours

\$39.00 Per Person Premium
\$46.00 Per Person Ultra

Five Hours

\$46.00 Per Person Premium
\$54.00 Per Person Ultra

All Bars include Imported and Domestic Beer Selection, Sommelier Selected Wine Selection, Soft Drinks, Bottled Waters and Energy Drinks

Beer & Wine & Soft Drinks

Includes Imported and Domestic Beer Selection, Sommelier Selected Wine Selection, Soft Drinks, Bottled Waters and Energy Drinks

\$17.00 Per Person
\$6.00 Per Person each Additional Hour

(1)Bar required for every 75 guests. Mixologist charge of \$150.00 per bar for up to 5 hours of service. Additional hours at \$100.00 each



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Floral Packages

Our talented florists have the perfect centerpiece for your perfect day!

Arrangements come in an assortment that includes roses, seasonal flowers and greenery, in your choice of color scheme. Vases are clear glass and are round or square.



Standard Centerpiece is \$75.00 ➤ Large Centerpiece is \$100.00

Ceremony Floral Packages



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

\$475.00

Upgraded floral packages available.



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Cake Selections

A Gourmet Cake is included in all wedding packages.
Cake Flavors and Fillings are below.



Cake Flavors include: Almond, Banana, Carrot Cake, Chocolate, Chocolate Chip, Cocoa, Fudge Chocolate, German Chocolate, Lemon, Mocha, Orange, Strawberry, White, and Yellow

Cake Fillings include: Bavarian Crème, Caramel, Cherry, Chocolate, Cookies & Cream, Crème Brulee, Pineapple, Raspberry, Strawberry, Strawberries & Cream, Vanilla Almond, Mocha, Lemon, and Orange

Cake Frostings include: Cocoa, Chocolate, German Chocolate, Chocolate Ganache, Cream Cheese, Butter filled Buttercreme, Fondant

Specialty Cakes include: Bananas Foster, Nutty Irishman, Harvey Wallbanger, Tequila Sunrise, White with Pear Brandy



Certain Specialty Cake designs and flavors may carry an additional cost



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Details

All of our wedding celebrations include the following:



Upgraded Linen Package:

Wedding package pricing includes floor-length Lamour (satin) linen in choice of White, Ivory, Beige or Silver. All chairs covered in matching chair drape in White or Ivory. (1) Color-coordinated Lamour napkin in choice of color selection per person.

Gourmet Wedding Cake:

Certain cake designs may increase package price; please inquire with wedding coordinator on cake designs included in package pricing.

Bridal Suite:

A Bridal Suite will be provided for the night of your wedding with a minimum of 50 guests in attendance. Additional nights are based on availability at prevailing rates.

Terms and Conditions:

A 25% Deposit is due at time of contract signing. Full event payment due (3) weeks prior to event date.

Menu and Package pricing is subject to change without notice. Wedding package pricing is valid for wedding dates through December 31, 2010.



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