

weddings

BY RENAISSANCE® HOTELS



weddings

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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.

Congratulations on your engagement!

Nestled within the heart of the vibrant arts and music district, Renaissance Atlanta Midtown Hotel offers comfort in a prime location. Find your respite in impeccably designed hotel rooms and suites, featuring marble bathrooms, high-speed wireless internet, premium bedding and expansive city views. Renaissance Midtown is a part of the hip and happening scene along the Midtown mile and one of the most sought-after locations in the Atlanta area for wedding celebrations and special events.

Dream weddings don't just happen, they're planned. Fall in love with our 4-star impeccable service with event space designed with you in mind. Envision your guests dancing the night away while celebrating you on your magical night.

We will provide a little fun and relaxation, while creating memories that will last a lifetime at the Renaissance Atlanta Midtown Hotel. Let me help you to think of all the details, so that you can relax and enjoy planning the wedding that you have always imagined.

Together we will create the wedding of your dreams.

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RENAISSANCE EVENT SPACE

High Ballroom
4,450 square feet

High Ballroom A and B or B and C
2877 square feet

High Ballroom A or C
1,573 square feet

High Ballroom B
1,304 square feet

Pre-function
2,027 square feet

Fox Room
500 square feet

Alliance Room
570 square feet

Woodruff Boardroom
455 square feet

Chastain A and B
1,305 square feet

Rialto A and B
1,310 square feet

Chastain A
690 square feet

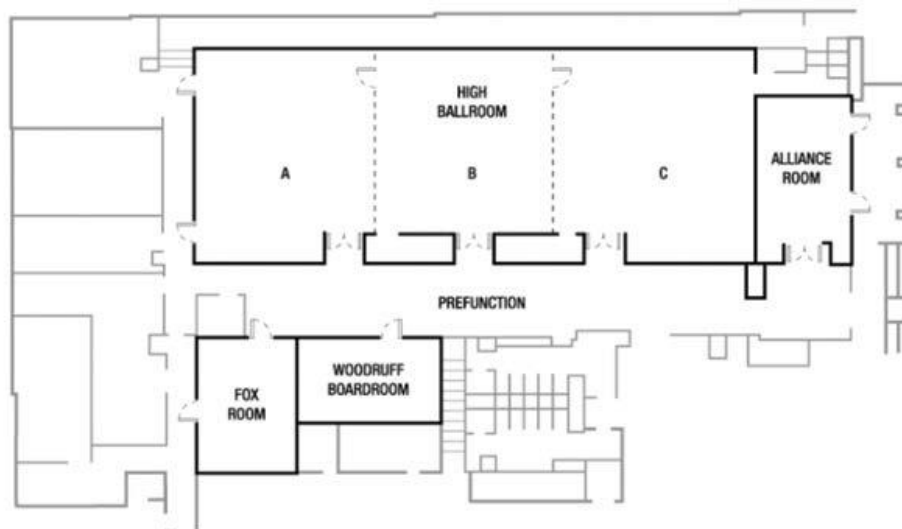
Rialto A
690 square feet

Chastain B
1,310 square feet

Rialto B
690 square feet

Community Smith
2,100 square feet

The Gardens
5,000 square feet



WE ARE HERE

Set in Atlanta's uniquely vibrant Midtown neighborhood • Only blocks from the Georgia Tech campus and beautiful Piedmont Park • Nearby attractions, shopping, dining and entertainment along Peachtree Street's Midtown Mile • 2 blocks from the Midtown Marta Rail Station for easy access

THE DETAILS

21 floors • 287 guest rooms • 17 suites • AAA 4-Diamond rated

THE EXTRAS

High-speed wireless Internet access in guest rooms, public areas and meeting rooms • Complimentary Wi-Fi in the lobby • Pet-friendly • Live music entertainment Tuesday and Friday nights...we are Renaissance

SIP AND SAVOR

Community Smith, relax over cocktails and sharable plates at a venue that prides itself on responsibly sourced cuisine. Open for breakfast, lunch and dinner • The Garden at Community Smith, seasonal rooftop bar and lounge featuring handcrafted cocktails, beers on tap and light fare.

Also available for group events.



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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.

WEDDING PACKAGES INCLUDES

Just for you and your future spouse...

Exclusive accommodations, with late check out and valet parking
Complimentary amenity on your wedding night
Complimentary Sunday breakfast in Rowdy Tiger

For your event...

A Certified Marriott Wedding Planner
Dedicated Rehearsal
Wedding Party "Neighborhood"***
House Floor-Length Linens and House Napkins
China, Flatware, and Glassware
Tables, Chairs, and Dance Floor
Private Menu Tasting
Marriott Bonvoy Points

For your guests...

Special guest room rates for your out of town guest
Discounted event valet parking
Sparkling Champagne for your celebratory toast, or a unique welcome cocktail

Ballroom Elegance

\$1,500.00* ceremony fee

Rooftop Sophistication

\$2,000.00* ceremony fee

Renaissance Wedding

\$215 per person*

Includes 3 hors d'oeuvres, 3 course dinner, 3.5 hour open bar, and late night snack

**** Private space for wedding party to get ready, and enjoy small bites before or after the ceremony*

Prices do not reflect a 25% service charge, or applicable taxes.



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MODEST MIDTOWN MATRIMONY

Microweddings are available Friday evenings, or all day on Sunday, and are perfect for brides and grooms who like to keep things simple and sweet

15 Guests - \$4,000

30 Guests - \$5,500

40 Guests - \$7,500

All Microweddings Include:

- A Certified Marriott Wedding Planner
- Dedicated Rehearsal
- Wedding Party "Neighborhood"***
- House Floor-Length Linens and House Napkins
- China, Flatware, and Glassware
- Tables, Chairs, and Dance Floor
- Private Menu Tasting
- Upgraded Guestroom for Couple
- Discounted Guest Room Rates
- Marriott Bonvoy Points
- Custom 3.5 Hour Cocktail Wedding Timeline
- Hors D'oeuvres
- Buffet Meal with Single Tiered Wedding Cake or Cupcake Display

*** Private space for wedding party to get ready, and enjoy small bites before or after the ceremony*

Prices do not reflect a 25% service charge, or applicable taxes.



COCKTAIL RECEPTION

Cold Hors D' Oeuvres

Cold items will be butler passed, unless otherwise noted or specified

caprese skewers *balsamic glaze*
chilled jumbo shrimp** *smoked tomato cocktail sauce*
chipotle deviled eggs *chives and prosciutto crisp*
olive and tomato tapanade *on crostini*
prosciutto wrapped asparagus* *with boursin*
roasted sirloin bite *with boursin and balsamic onion jam*
tandoori chicken lettuce wrap *pineapple salsa*
zucchini ricotta bruschetta *on focaccia*

Hot Hors D' Oeuvres

Hot items will be stationary and self-served, unless otherwise noted or specified

bacon wrapped scallops* *soy glaze*
chicken quesadilla *roasted salsa*
chicken satay *sweet chili sauce*
grilled baby lamb chops** *mint pesto*
maryland crab cakes* *lemon aioli*
mini beef (or chicken) wellington
smoked shrimp* *bourbon bbq glaze*
spanakopita *spinach and feta phyllo triangles*
vegetable spring rolls *plum sauce*
*an additional \$1/piece
**an additional \$2/piece

Reception Displays

Garden Crudités Platter

broccoli, carrots, cauliflower, celery, cherry tomatoes
butter milk herb dip

Cheese Board

an elegant assortment of farmstead and artisan cheeses
dried fruits, nuts, compote, local honey, crostini and crackers

Hummus And Veggies

roasted garlic and black bean hummus
warm pita bread, celery, cucumbers, grape tomatoes, olives

Mediterranean Antipasto

feta cheese, grilled & marinated seasonal vegetables, hummus, olives
balsamic glaze, warm seasoned pita bread

Raw Bar Display | mkt price

crab claws, jumbo shrimp cocktail, oysters on the half shell
cocktail sauce, louis sauce, lemon, mignonette, tabasco, crackers

Seasonal Fruit

sliced fruit, seasonal berries
raspberry mint yogurt dip

Southern Charcuterie Display

three selections of artisanal charcuteries and southern ham
house-made biscuits, crackers, local nuts, pickled vegetables
house-made peach chutney

\$95 per person

Includes 3 hors d'oeuvres, 3 action stations, welcome drink or champagne toast

Action Stations

Grilled Flatbreads

cheese, chicken pesto, pepperoni, sausage, and vegetarian

Southern Sliders

angus beef, fried buttermilk chicken and black bean sliders
(crab cake slider +\$5pp)
assorted cheeses, bibb lettuce, grilled onions, pickles, sliced tomatoes
ketchup, mayo, mustard, sweet potato fries

Street Tacos

chicken, pork carnitas, guacamole, queso fresco, and pico de gallo
warm corn and flour tortillas

Cajun Rubbed Turkey Breast**

sage gravy, orange cranberry sauce

Garlic & Herb Rubbed Lamb Loin **

au jus, mint pesto

Mustard And Brown Sugar Smoked Beef Brisket **

peach bbq sauce, creamy cabbage slaw

Slow Roasted Prime Rib **

horseradish cream & red wine demi, herb roasted potatoes

Sweet Tea Brined Pork Loin **

apple rosemary jus, sweet potatoes with sorghum pecans

Loaded Mashed Potato Bar**

herb roasted potatoes or sweet potatoes
broccoli, baby bellas, crispy onions, green onions, pancetta, tomatoes
(blackened shrimp, crawfish or lobster +\$5pp)

Pasta Station**

choice of two pasta selections:
cheese tortellini, fettucine, orecchiette (gluten free pasta +\$3pp)
choice of two sauce selections:
alfredo, marinara, pesto cream
choice of three accents:
artichokes, onions, kalamata olives, mushrooms, red peppers,
italian sausage (grilled chicken +\$2pp | add shrimp +\$3pp)
includes assorted artisan breads, parmesan cheese, red pepper flakes

Shrimp & Grits Station**

creamy stone ground grits
accents:
cajun sausage, gulf shrimp, spicy shrimp sauce
caramelized red onions, red & green peppers, roasted corn
sharp cheddar, hot sauce

Stir Fry Station**

lo mein noodles or steamed short grain rice
tender beef, chicken or shrimp
accents:
broccoli florets, cilantro, julienne carrots, mini corn, napa cabbage,
peppers, red onions, scallions, sesame seeds, snow peas, water chestnuts
hoisin, sweet & sour, teriyaki sauces

**Attendant required | \$150.00 per attendant | One (1) attendant per 50 guests required

An additional \$150 labor fee will apply to groups of twenty-five (25) or less

Taxable 25% service charge and 8.5% in local taxes apply

All food and beverage prices are subject to change



PLATED DINNER

\$150 per person

Includes 3 hors d'oeuvres, 3 course dinner, welcome drink or champagne toast

First Course – Select One*

roasted cauliflower soup
tomato bisque *basil cream fraiche*
chef inspired calendar soup

caesar salad *romaine with aged parmesan, croutons, and pecorino-Caesar dressing*
harvest salad *goat cheese, strawberries, sunflower seeds, toasted almonds, and local honey vinaigrette*
mixed field greens salad *cherry tomatoes, cucumbers, shaved red onions, shredded carrots*
balsamic and ranch dressings

Second Course – Select Up To Two

dill poached Atlantic salmon *lemon broth*

grilled herb chicken breast *Rosemary jus*

ancient grains quinoa pilaf *sesame sweet soy*

grilled vegetable napoleon *herb ricotta and robust marinara*

+\$10pp

grilled filet mignon* *compound butter and toasted garlic*

grilled herb chicken breast & atlantic salmon* *Rosemary jus & lemon broth*

+\$15pp

petite filet mignon & grilled herb chicken breast* *compound butter and Rosemary jus*

+\$30pp

carved tenderloin & jumbo lump crab cake** *compound butter, toasted garlic and sea salt*

carved tenderloin and butter broiled lobster tail** *compound butter and toasted garlic*

Vegetable – Select One*

braised brussels sprouts
grilled asparagus
honey glazed carrots
lemon pepper & pimento haricot vert
julienne seasonal vegetables
sautéed broccolini with roasted red peppers and charred lemon

Starch – Select One*

basmati rice
herb roasted potatoes
wild mushroom risotto

Third Course – Select One*

assorted mousse trifles
deep dish bourbon pecan pie
ny cheesecake with mixed berries
guilt-free flourless chocolate torte
rich peanut butter cake with chocolate ganache
wedding cake

Plated dinners include fresh dinner rolls and iced tea

Selections must be provided at least ten (10) days in advance | * notes one selection for the entire group

An additional \$150 labor fee will apply to groups of twenty-five (25) or less

Taxable 25% service charge and 8.5% in local taxes apply

All food and beverage prices are subject to change



BUFFET DINNER

\$170 per person

Includes 3 hors d'oeuvres, choice of one dynamic buffet, welcome drink or champagne toast

Tier One

harvest salad goat cheese, strawberries, sunflower seeds, toasted almonds, and local honey vinaigrette
caesar salad romaine with aged parmesan, croutons, and pecorino-caesar dressing

chicken Florentine stuffed with goat cheese and spinach, lemon butter
dill poached atlantic salmon lemon broth
seasonal vegetable pasta pesto

choice of three:
braised brussels sprouts
braised collard greens
honey glazed carrots
lemon pepper & pimento haricot vert
roasted squash
herb roasted potatoes
wild mushroom risotto

assorted mousse trifles
ny cheesecake with mixed berries
rich peanut butter cake with chocolate ganache

Taste of Italy

caesar salad romaine, aged parmesan, croutons, pecorino-caesar dressing
grilled vegetable antipasto peppers, portabella, zucchini
insalata caprese basil pesto, buffalo mozzarella and roma tomatoes

baked ziti beef bolognese, mozzarella
grilled herb chicken breast Rosemary jus
pan seared seasonal fish and lemon with capers
wild mushroom penne gratin

ciabatta and focaccia bread, extra virgin olive oil
balsamic vinegar, crushed red peppers, freshly grated parmesan cheese

mini cannoli
tiramisu chocolate ganache, coffee syrup, lady fingers, mascarpone mousse

Slightly Southern

choice of two:
deconstructed cobb salad iceberg lettuce, avocado, bacon, cherry tomatoes, egg, and blue cheese
romaine & arugula salad cucumbers, feta, radish, tomato, shallot vinaigrette
chipotle red bliss potato salad
creamy coleslaw

choice of three:
baked farm raised catfish
buttermilk & black pepper fried chicken with chicken gravy
mustard and brown sugar smoked beef brisket
st. louis style baby back ribs

choice of three:
braised collard greens
lemon pepper & pimento haricot vert
roasted squash
five cheese macaroni
sweet potatoes with sorghum pecans

chef-made buttermilk biscuits & jalapeno cheddar corn bread

deep dish bourbon pecan pie
red velvet cupcakes
seasonal fruit pie

Dinner buffets include fresh dinner rolls and iced tea
An additional \$150 labor fee will apply to groups of twenty-five (25) or less
Taxable 25% service charge and 8.5% in local taxes apply
All food and beverage prices are subject to change



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RECEPTION HOSTED BARS

	Downtown
Vodka	Svedka
Gin	Beef Eater
Rum	Cruzan
Tequila	El Jimador
Brandy/Cognac	Torres 10
Bourbon	Jim Bean
Scotch	Bank Note 5
Whiskey	Canadian Club + Jameson
Beer	Budweiser, Bud Light, Miller Lite, Corona Premier, Heineken, White Claw Seltzer, and two rotating local selections
Sparkling Wine	Wycliff Brut
Wine	Canyon Road Pinot Grigio, Sauvignon Blanc, Cabernet, and Pinot Noir
1 Hour	25 per person
2 Hours	45 per person
3 Hours	65 per person

Midtown	Buckhead
Tito's	Grey Goose
Tanqueray	Bombay Sapphire
Bacardi Silver	Appleton Estates
Espolon Blanco	Patron Silver
Hennesy VS	Remy Martin VSOP
Larceny	Maker's Mark
Dewar's	Glenfiddich or Glenlivet
Jack Daniel's + Slane Irish	George Dickel #12 + Templeton Rye
Budweiser, Bud Light, Miller Lite, Corona Premier, Heineken, White Claw Seltzer, and two rotating local selections	Budweiser, Bud Light, Miller Lite, Corona Premier, Heineken, White Claw Seltzer, and two rotating local selections
Wycliff Brut	Wycliff Brut
Prophecy Rose, Chardonnay, Sauvignon Blanc, Cabernet and Pinot Noir	Prophecy Rose, Chardonnay, Sauvignon Blanc, Cabernet and Pinot Noir
28 per person	32 per person
50 per person	57 per person
72 per person	82 per person

Alcoholic beverage sales and service are regulated by the state liquor control board. The hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor or wine may be brought into the hotel from outside sources. Dispensing of beverages on hotel premises must be done by hotel employees.

\$150 Bartender Fee, Up to 4 Hours | 1 Bartender Required Per 75 Guests

Taxable 25% service charge and 8.5% in local taxes apply

All food and beverage prices are subject to change

RECEPTION BARS

OTP BEER AND WINE BAR

Beer
two local, three domestic, one import, and one seltzer

Sparkling Wine
wycliff brut

Wine
canyon road chardonnay, pinot grigio, sauvignon blanc, cabernet, and pinot noir

20 per person, 1 hour
35 per person, 2 hours
50 per person, 3 hours

ITP BEER AND WINE BAR

Beer
three local, three domestic, two import, and one seltzer

Sparkling Wine
wycliff brut

Wine
prophecy chardonnay, sauvignon blanc, cabernet, and pinot noir

23 per person, 1 hour
40 per person, 2 hours
57 per person, 3 hours

CONSUMPTION BAR

Downtown Spirits 12 each

Midtown Spirits 14 each

Buckhead Spirits 16 each

Specialty Cocktails 17 each

Imported and Local Beer 9 each

Domestic Beer 8 each

Canyon Road Wines by the Glass 12

Prophecy Wines by the Glass 14

Assorted Pepsi Drinks and Bottled Waters 6

Consumption Bar Options

Open Bar Guests can order drinks throughout the event and the total costs are added to the final event check

Tickets Drink tickets are pre-ordered and distributed to guests

Bubbly Bar | 20 per person

Steorra Brut, Love Prosecco, Gerard Bertrand Sparkling Rose
+8pp for Nicolas Feuillate Champagne
Elderflower, Ginger, and Raspberry Liqueurs
Orange, Cranberry, Grapefruit, and Pineapple Juices
Fresh Seasonal Berries, Melons, and Sliced Peaches

Bloody Bar | 25 per person

House Bloody Mary Mix
Tito's Vodka, Tanqueray Gin, El Jimador Reposado Tequila, Maker's Mark Bourbon
bacon, celery, cherry tomatoes, cucumbers, lemons, limes, olives, pickled asparagus, pickled okra
assorted hot sauces, celery salt, dill, horseradish, old bay, smoked salt

Summertime | 21 per person

fresh brewed sweet tea, fresh squeezed lemonade
Tito's Vodka, El Jimador Reposado Tequila, Maker's Mark Bourbon
blackberry, blueberry, peach, and raspberry purees

Adult Hot Chocolate | 24 per person

house made hot chocolate | espresso, irish cream, spiced rum
fresh whipped cream, biscotti, chocolate hazelnut pirolines, ladyfingers, miniature marshmallows, toffee bits,
caramel sauce, cinnamon sticks, crushed peppermint, sprinkles

Pick Me Up | 24 per person

fresh brewed coffee | espresso, brandy, irish cream, whiskey
fresh whipped cream, half and half, house-made french vanilla cream, simple syrup, sugar cubes
biscotti, caramel sauce, chocolate syrup, cinnamon sticks, crushed peppermint, pumpkin spice

Specialty Cocktails | 5 per person*

air mail appleton estates signature rum, fresh lime juice, honey syrup, sparkling wine

bananas in pajamas tito's vodka, grapefruit jarritos, simple syrup, smoked salt

cable gram maker's mark bourbon, fresh lemon juice, ginger ale, simple syrup

espresso marti-no (zero proof) seedlip spice, demerara, espresso

georgian 75 ford's gin, fresh lemon juice, ginger syrup, sparkling peach wine

renaissance old fashioned old forester bourbon, cherry, maple syrup, orange bitters

the bee's no's (zero proof) seedlip grove, fresh lemon juice, rosemary honey syrup, san pellegrino sparkling water

Party Punches | 300 per 25 guests

Bourbon Rose-berry Evan Williams Bottled in Bond, Aperol, Rosemary, Strawberry Puree, Sparkling Brut, Soda Water

Rainbow Row Plantation 3 Star Rum, Myer's Dark Rum, Orange Curacao, All Spice Dram, Orange Juice, Pineapple Juice, Lime Juice, Grenadine, Bitters

Jalisco El Jimador Reposado Tequila, Del Maguey Mezcal, Grapefruit Juice, Lemon Juice, Agave Nectar, Ginger Beer

Cucumber Honey Dew Cooler (Zero Proof) Seedlip Grove, Cucumber, Honey Dew Puree, Mint Syrup, Lemon Tonic

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\$150 Bartender Fee, Up to 4 Hours | 1 Bartender Required Per 75 Guests

Taxable 25% service charge and 8.5% in local taxes apply

All food and beverage prices are subject to change



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WEDDING ENHANCEMENTS

Wedding Welcome Suite

\$2,500 per day*

Includes a photo/video presentation, custom marquee message, wedding welcome bag display, and small bites and beverages for arriving guests, as they check into the hotel
Marquee Sign \$175

Bridal Glam Room

\$95 per person*

Includes a ladies room to get ready with a special brunch and mimosa menu

Bridal Glam Room Set Up \$550

Includes up to (2) lighted vanity mirror tables, a garment rack, steamer and floor length mirror

Burgers and Bourbon

\$55 per person*

Includes a groom's room to get ready with a special burger, bourbon and beer menu

Lounge Set Up \$750

Includes a sofa, up to (4) black leather accent chairs, (2) coffee tables, and cocktail tables

Presidential Treatment

Starting at \$1,500 per night*

Includes a two-bedroom, three-bathroom suite

Easels \$15 each

Gold Charger Plates \$3 each

Stage \$500/\$750

Printed Menus and Table Numbers
Starting at \$5/Item



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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

We offer private and semi-private event spaces, combined with a variety of menus, designed to fit all palates and budgets. The convenience of having all your events in one location will give you more time to spend with your loved ones as you start your wedding week-end celebration.

ROWDY TIGER ROOFTOP Discover the rooftop at Rowdy Tiger with fantastic city views which is the perfect backdrop for receptions or after wedding parties with family and friends.

ROWDY TIGER WHISKEY BAR & KITCHEN Relax in our signature restaurant for a more casual affair or morning breakfast. Rowdy Tiger is the ideal setting to relax over handcrafted cocktails and shareable plates.

ALLIANCE Intimate seating for up to 20 guests or 40 people for a cocktail reception. Floor to ceiling windows providing natural lighting and a private patio is the idea location to celebrate with family and friends.



FAREWELL BRUNCH

The Express | 37 per person

assorted bagels, Danish, muffins, and sliced breakfast breads *bread butter, cream cheese, and jams*
fresh seasonal fruit and berries
individual Greek yogurt

The Renaissance Breakfast Buffet | 50 per person

assorted bagels, Danish, muffins, and sliced breakfast breads *butter, cream cheese, and jams*
fresh seasonal fruit and berries
individual Greek yogurt
scrambled eggs *cheddar and salsa*
breakfast potatoes *mixed onions and peppers*
brioche French toast *warm maple syrup*

choice of one:

Georgia stone ground grits *cheddar cheese and chopped bacon*
steel cut oatmeal *brown sugar, dried cranberries and raisins*

choice of two:

applewood smoked bacon, turkey bacon, breakfast pork sausage, chicken sausage

The Renaissance Brunch | 70 per person

assorted bagels, Danish, muffins, and sliced breakfast breads *butter, cream cheese, and jams*
fresh seasonal fruit and berries
scrambled eggs *cheddar and salsa*

choice of one:

Georgia stone ground grits *cheddar cheese and chopped bacon*
steel cut oatmeal *brown sugar, dried cranberries and raisins*

choice of two:

applewood smoked bacon, turkey bacon, breakfast pork sausage, chicken sausage

choice of two:

cola braised sliced flank steak
grilled herb chicken breast *rosemary jus*
dill poached Atlantic salmon *lemon broth*

honey glazed carrots

sautéed broccolini *roasted red peppers and charred lemon*

seasonal fruit pie

guilt-free flourless chocolate torte

Brunch buffets include chilled cranberry or orange juices, iced tea or lemonade, organic roast coffee and assorted hot tea
Brunch buffets will be served family style with groups of ten (10) or less
An additional \$150 labor fee will apply to groups of twenty-five (25) or less
Taxable 25% service charge and 8.5% in local taxes apply
All food and beverage prices are subject to change



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



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ENCORE WEDDING ENHANCEMENTS

To help you create an unforgettable event, Encore has a variety of event-technology packages, designed to ensure your wedding is perfect. Encore wants to be a part of your experience at the Renaissance Midtown and can help you create a package that is designed for your event.

Please find some of their more popular packages below:

Lighting

Add an elegant touch by highlighting your event's décor and room settings. Your lighting package can include gobo designs and color-changing lights.

LED Uplighting: Set the mood the moment your guests enter with uplighting in the color of your choice, you tell us how many you need, each light only \$45

Custom Gobo: Display the newlyweds' name in lights around the room or on the dance floor, \$175

Audio

Let Encore create an environment where every speech, musical note, and announcement is seamlessly heard.

Audio packages can include speakers, wireless microphones, media players and audio mixers.

Ceremony Audio: Top-of-the-line sound system and wireless mics for your ceremony to ensure everyone can enjoy and hear your vows, \$350

Video/Projection

Walk down memory lane with a photo montage of your favorite moments or amaze guests with your video presentation.

From the latest flat-screen displays to LCD projectors, we provide you with a reliable, versatile and user-friendly way to showcase your unique message.

Projected Slideshow Presentation: Includes an LCD projector, screen, audio and AV essentials. Just bring your laptop and the slideshow, \$275

Digital Signage: Display your Seating Chart, Room Directions, Bar Menu, or even a fun quote slideshow. You tell us what you want, and we'll put it on a big-screen display, ask your Encore team for a quote

Please add applicable service charge and taxes to all pricing that is listed above, labor fees will also apply

Vince Jennings | Sales Manager | Encore®
O: 404-586-6331 | M: 404-980-5345
vince.jennings@encoreglobal.com



RENAISSANCE SIGNATURE DETAILS

FUNCTION SPACE

Event rooms are assigned based on the number of people expected. If your attendance numbers increase or decrease, we reserve the right to modify your event function space-the hotel will notify the planner of any changes. All seating will be set at round tables with ten people per table unless otherwise indicated.

MENUS

Although we have a full range of catering menus available, our Renaissance Wedding Specialist and award-winning Chef will be happy to meet with you to help you discover your individual needs.

Menu selections are requested at least 60 days prior to your event.

Guests are not permitted to bring outside food and beverage into the hotel function space, with the exception of your wedding cake. Food is not allowed to be removed from the premises from any guest.

All Food And Beverage prices are subject to change without notice. Currently, taxable 24% service charge and 8.9% taxes applies to all prices listed in the Renaissance Wedding Package.

Children under the age of 12 are offered a child's meal at \$35.00 per child. Vendor meals will be Chef's choice at \$35.00 per vendor

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting of our plated entree. Tasting are held Monday-Friday between the hours of 11:00am-1:00pm. Please consult your Renaissance Wedding Specialist for availability.

EVENT PARKING

Valet parking is at the main hotel entrance for \$18.00 per car. Parking charges may be added to the master account if desired. Overnight parking is at standard rates. All parking is on a space available basis.

GUEST COUNT

In arranging for private functions, the attendance must be specified by 10:00am at least three (3) business days in advance of the function. This number will be considered a guarantee not subject to reduction. If the guarantee is not received by our Event Department three (3) business days in advance, we will consider the last contracted number as the guarantee for the function.

SERVICE CHARGE AND SALES TAX

A 25% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment and function room set-up/rental fees. Liquor tax is 3%.

PAYMENT POLICIES

Deposit and payment schedules are established and listed on all contracts.

Final payments can be made by credit card, cash or check(s). Personal checks will not be accepted within one week before the event date.

All social events must be paid before the event date.

DECORATIONS

Decorations or displays brought into the hotel must be approved prior to arrival. Items cannot be attached with nails, staples or any substance that would damage the furnishings or fixtures. To comply with local fire safety regulations no open flames are allowed in any of the event space. If you have any additional questions, please contact your Renaissance Wedding Specialist.

SECURITY

The Hotel shall not assume any responsibility for security or any damage or loss of personal property or articles brought into the Hotel or for any item left unattended.

COAT CHECK SERVICE

The Hotel can arrange for checkroom services. A \$125 Attendant Fee will be assessed for all coat check services.

weddings

BY RENAISSANCE® HOTELS

for more information visit

renaissancehotels.com/weddings or to set
up an intriguing site visit contact

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