

weddings

BY RENAISSANCE® HOTELS



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OUR HOTEL

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.

General Information

PARKING

As part of the wedding package, complimentary self-parking is available. Valet parking is available for \$10.00 per car. Parking charges may be added to the master account if desired.

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 22% taxable service charge and applicable 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 a menu tasting. Please consult your Catering Sales Manager for availability.



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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. Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel free to consult with us to make the perfect match.

OUR HOTEL

Preferred Vendors

COORDINATORS

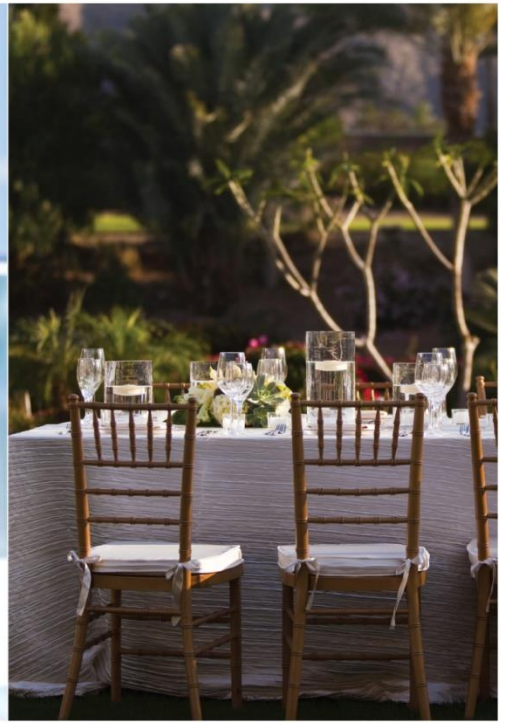
Gala Productions
Stacey Parker
225.439.6502
www.imaginegala.com

Allie Wester
Weddings by Allie
225.485.7340
www.weddingsbyallie.com

BAKERIES

Ambrosia Bakery
225.763.6489
www.ambrosiabakery.com

Sweet Impressions
(225) 261-3201
www.sweetimpressionscakes.com



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Preferred Vendors continued

PHOTOGRAPHERS

Jenn Ocken Photography
225.590.3731
jenn.ockenphotography.com

Eye Wander Photo
Aaron Hogan
225.772.4051

LIMOUSINE SERVICES

Limousine Livery
(225) 261-8777
www.limolivery.com/baton-rouge

FLOWERS

Billy Heroman's
225.272.7673
www.billyheromans.com

Lance Hayes
225.926.4700
www.lancehayesflowers.com

Fleur Du Jour, L.L.C.
225.334.9300
www.fleurdujourla.com

MUSICIANS

Green Frog Productions
225.806.3764
www.greenfrogmusic.com

DJ'S

Premier Sound Services
225.769.3529
www.psssound.com

X-Pert D.J. Services
225.296.0123
www.xpertdj.com



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REHEARSAL DINNER

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.

There are several venues throughout the hotel that will provide the perfect atmosphere. Pair that with one of our delicious menus and your guests are sure to be delighted!

TALLULAH RESTAURANT

Treat your guests to dinner in our unique full-service restaurant, reservations can accommodate parties up to 20 guests

TERRACE

Featuring an infinity water feature, which creates a relaxed setting to dine with your guests outdoors

BIENVENUE ROOM

One of many banquet spaces, featuring a large window which will seat up to 70 guests



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REHEARSAL DINNER

Spinach Salad

Baby spinach salad with fresh strawberries, toasted almonds, and Steen's cane syrup gorgonzola vinaigrette

Tenderloin of Beef with BBQ Shrimp

Seasoned and seared, accompanied with BBQ gulf shrimp roasted potatoes and grilled asparagus

Chocolate Mousse Martinis

Homemade chocolate mousse accompanied with gourmet chocolate pieces And a mint sprig

Wine Service with Dinner

Served with artisan rolls and butter and coffee and tea service

\$64.00 per person

Please see your Wedding Specialist to Customize Menus

Please add 22% taxable Service Charge & 11% Sales Tax to all prices.
All pricing is subject to change without prior notice.
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CEREMONY

IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

The jewel-toned colors in our ballrooms offer a striking backdrop as you become husband and wife. With 12,000 square feet of banquet space, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Manager for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.



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RECEPTION

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.

Included in all Wedding Packages :

- Wedding Planner Software
- Silk Orchid Centerpiece, Votive Candles and Mirror Tile
- White or Ivory Table Linens and Napkins
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service
- Champagne or Sparkling Cider Toast Bridal Party
- Customized Signature Cocktail or Mocktail
- Elegant Cherry Wood Dance Floor
- Custom Staging for Entertainment
- Self-Parking for the Wedding Guests
- Suite Accommodation for the Bride and Groom
- Including Champagne and Strawberries Delivered Wedding Night
- Special Room Rates for Wedding Guests



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RENAISSANCE WEDDING RECEPTION

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.

Renaissance Reception Menu

Cocktail Pre-Reception

Open Call Brand Bar
Butler Passed Hors d'oeuvres & Champagne
Cold Display

Wedding Reception

Open Call Brand Bar
(3 hours including pre-reception)

Choose from the following:

- Cold Hors d'oeuvres
- Hot Hors d'oeuvres
- Cold Display
- Carving Stations
- Louisiana Specialties

Reception Menu

DISPLAYS ~ Select Two

An Elaborate Display of International and Domestic Cheeses Garnished with Fresh Fruit, Presented Market Style with Crispy Flat Breads and Artisan Breadsticks

Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips

Assorted Smoked and Cured Salami, Grilled and Roasted Vegetables, Imported Olives and a Parmigiano-Reggiano Wedge

CARVING STATION** – SELECT ONE

Carving Stations Served with Artisan Rolls

- Baron of Beef ~ Au Jus and Horseradish Cream Sauce
- Roasted Turkey ~ Mango Chutney, Sea Salt Mayonnaise
- Bone-in Ham ~ Bourbon-Maple Glaze, Cheddar Biscuits, Cranberry Sauce Mayo

LOCAL FARE – SELECT ONE or TWO (based on Package)

Chicken and Sausage Pastalaya or Jambalya
Seafood Etouffee with Louisiana Popcorn Rice
Creamy Seafood Pasta
Dirty Rice

COLD HORS D'OEUVRES

Chicken Salad with Cranberries on Belgian Endive
Smoked Salmon Mousse Crostini
Mini Muffaletta's
Prosciutto Wrapped Melon
Gruyere Cheese Puffs
Ahi Tuna Tartar on Crispy Wonton
Grilled Fruit wrapped in Prosciutto
Assorted Bruschetta
Deviled Eggs
Roast Beef on Crostini with Horseradish Cream
Cream Cheese Spinach Dip
Chilled Shrimp Dip
Mini Croissant Sandwiches

HOT HORS D'OEUVRES

Spinach and Tasso Baked Oysters
Pecan Crusted Chicken Strips with Creole Honey Mustard
Fried Catfish Strips with Cajun Sauce
Toasted Duck Ravioli
Smoked Sausage Brochette
Andouille and Creole Honey Mustard Puffs
Petite Quiches
Fried Artichoke with Lemon Aioli
Vegetable Spring Rolls with Spicy Peanut Sauce
Pork and Vegetable Pot Stickers with Sweet and Spicy Sauce
Spanakopita
Chicken or Beef Brochettes
Miniature Crawfish Pies with Remoulade Sauce
Brie and Raspberry in Puffed Pastry
Creamy Spinach and Artichoke Dip with Toast Points
Crab Mornay Dip
Queso Dip

Three Hour Open Call Brand Bar

Bar Includes Call Brands of Liquor, House Wines, Domestic and Imported Beers, Champagne, Soft Drinks and Bottled Water

All prices are per person and will be charged based on the Guaranteed guest count of adults over 21 years of age.

CALL BRANDS INCLUDE:

Absolut, Bacardi Superior, Captain Morgan, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniels, Seagram's VO, 1800 Silver Tequila, Courvoisier VS

Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light, Amstel Light, Heineken, Corona, Samuel Adams Boston Lager, Samuel Adams Seasonals, Sierra Nevada Pale Ale, Regional/Craft Selection, Stella Artois, Blue Moon, New Belgium Fat Tire

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Champagne

Package Pricing

Package #1 – 15 pieces per person

(3) Displays, (3) Cold Hors d'oeuvres, (7) Hot Hors d'oeuvres
(1) Carving, (1) Local Fare (one selection)

\$73++ per person

Package #2 – 20 pieces per person

(3) Displays, (4) Cold Hors d'oeuvres, (8) Hot Hors d'oeuvres
(1) Carving, (1) Local Fare (one selection)
(3) Butler Passed Hors d'oeuvres

\$89++ per person

Package #3 – 25 pieces per person

(3) Displays, (5) Cold Hors d'oeuvres, (11) Hot Hors d'oeuvres
(1) Carving, (2) Local Fare (two selections)
(3) Butler Passed Hors d'oeuvres

\$99++ per person

** Chef attendant required - \$100.00 per Chef

(1) Chef attendant can serve up to 50 Guests

** Bar attendant required - \$100.00 per bartender

(2) Bar attendant can serve up to 50 guests

Please add 22% taxable Service Charge & 11% Sales Tax to all prices.

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RECEPTION MENU ENHANCEMENTS

Enhancements

Wine & Champagne Service During Dinner \$7 per person
House Wine \$25.00 Per Bottle
House Champagne \$30.00 Per Bottle
Non-Alcoholic Fruit Punch \$25.00 Per Gallon
Champagne Punch Bowl \$45.00 Per Gallon
Upgrade from Call to Premium \$7 per person
Add one (1) Hour Call Bar \$6 per person / hour
Add Martini Bar \$12 per person**

Add Dessert \$5 per person
Add Specialty Coffee Station \$7 per person
Add Deluxe Dessert Display \$12 per person
Add Intermezzo \$4 per person

Add a Carving Station**

Tenderloin of Beef \$15 per person
Strip Loin of Beef \$10 per person
Smoked Prime Rib of Beef \$10 per person
Leg of Lamb \$12 per person
Pork Loin \$8 per person
Bourbon Ham \$6 per person
Roasted Turkey \$7 per person

Carving Stations Served with Artisan Rolls & Appropriate Condiments

RECEPTION MENU ENHANCEMENTS

Mashed Potato Martini Bar**

Mashed Yukon Gold Potatoes and Mashed Sweet Potatoes
Roasted Vegetables, Sautéed Mushrooms, Scallions, Bacon,
Cheese, Sour Cream, Butter, Pecans, Mini Marshmallows
And Maple Syrup

\$10 per person

Pasta Station*

Choose Two Types of Pasta: Bowtie, Penne or Gnocchi

Choose Two Types of Sauce: Marinara, Alfredo or Basil Pesto

Accompaniments: Broccoli Florets, Roasted Bell Peppers,
Mushrooms, Artichokes, Red Pepper Flakes, Fresh Parmesan,
Chicken, Italian Sausage and Roasted Vegetables

\$12 per person

Add: Small Shrimp, Scallops, Crab

\$5 per person additional

Risotto Martini Station**

Smoked Chicken and Mushroom and Parmesan Risotto
Accompaniments: Freshly Prepared Rock Shrimp Scampi and Wild
Mushrooms, Crispy Pancetta, Pesto, Sun-Dried Tomatoes, Crème
Fraiche, Scallions and Parmigiano-Reggiano

\$11.00 per person

Shrimp and Grits Station*

Sautéed Spicy Gulf Shrimp with House Made Cheesy Grits

\$12 per person

Polenta Station*

Grilled Polenta Squares with Wild Mushrooms, Oven Roasted
Balsamic Onions and Fontina Cheese

\$10 per person

* Chef attendant is optional - \$100.00 per Chef

** Chef attendant required- \$100.00 per Chef

(1) Chef attendants can serve up to 50 Guests

Please add 22% taxable Service Charge & 11% Sales Tax to all prices.

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PLATED DINNER RECEPTION

Cocktail Hour

Three Hour Open Call Brand Bar (Including Cocktail Hour)
Butler Passed Hors d'oeuvres (4 pieces per person)
Display

Display- Select One

An Elaborate Display of International and Domestic Cheeses
Garnished with Fresh Fruit, Presented Market Style with Crispy Flat
Breads and Artisan Breadsticks

Assorted Grilled Vegetable Display with Fresh Herb Dip
and Hummus with Pita Chips

Assorted Smoked and Cured Salami, Grilled and Roasted Vegetables,
Imported Olives and a Parmigiano-Reggiano Wedge

Cold Hors D'oeuvres – Select two

Chicken Salad with Cranberries on Belgian Endive
Smoked Salmon Mousse Crostini
Mini Muffaletta's
Prosciutto Wrapped Melon
Gruyere Cheese Puffs
Ahi Tuna Tartar on Crispy Wonton
Grilled Fruit wrapped in Prosciutto
Assorted Bruschetta

Hot Hors D'oeuvres – Select two

Andouille and Creole Honey Mustard Puffs
Vegetable Spring Rolls with Spicy Peanut Sauce
Pork and Vegetable Pot Stickers with Sweet and Spicy Sauce
Spanakopita
Chicken or Beef Brochettes
Miniature Crawfish Pies with Remoulade Sauce
Brie and Raspberry in Puffed Pastry

* Pricing Based on 3 Hours for the Reception & Dinner



PLATED DINNERS

Wedding Plated Dinners

Dinner

SALADS - SELECT ONE

Garden Greens

Mixed Greens, Julienne of Vegetables, Cherry Tomatoes and Shaved Cucumbers, Ranch Dressing and Balsamic Vinaigrette

Greek Salad

Crisp Romaine Lettuce, Feta Cheese, Tomato, Kalamata Olives, Artisan Breadsticks, Mediterranean Vinaigrette

Spinach Salad

Baby Spinach salad with Fresh Strawberries, Toasted Almonds, and Steen's cane syrup gorgonzola vinaigrette

Caprese *adds \$3.00 per person

Buffalo Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic Drizzle

DUET ENTRÉE OPTIONS

Chicken and Tenderloin

Grilled Herb Chicken Breast and Sliced Tenderloin of Beef, Cracked Black Pepper Cabernet Demi
Roasted Potatoes and Fresh Seasonal Vegetables
\$95.00 per person

Filet Mignon and Jumbo Crab Cake

Creole Mustard
Whole Grain Rice Pilaf and Fresh Seasonal Vegetables
\$105.00 per person

SINGLE ENTRÉE OPTIONS

Pecan Chevre Stuffed Chicken Breast

Pecan and Chevre Stuffed Sautéed Chicken Breast, Madeira Jus
Whole Grain Rice Pilaf and Fresh Seasonal Vegetables
\$79.00 per person

Dijon Mustard Crusted Pork Loin

Dijon Mustard Crusted Pork Loin, Herb Jus
Sour Cream-Chive Mashed Potatoes and Fresh Seasonal Vegetables
\$80.00 per person

Chicken Oscar

Baked Chicken with Smoked Tomato Hollandaise, Lump Crab Meat, Asparagus with Fingerling Potatoes and Fresh Seasonal Vegetables
\$84.00 per person

Pan-Seared Salmon

Pan-Seared Salmon, Pistachio Vinaigrette
Jasmine Rice and Fresh Seasonal Vegetables
\$80.00 per person

Sea Bass

Pan seared with roasted garlic, tomato-caper salsa, fried fingerlings and seasonal vegetables
\$90.00 per person

Pepper Crusted Filet Mignon

Finished with Béarnaise Sauce, Served with Gorgonzola
Roasted Potatoes, Fresh Seasonal Vegetables
\$94.00 per person

Dinners are served with Artisan rolls and Coffee Service.
Please add 22% taxable Service Charge & 11% Sales Tax to all prices listed
All pricing is subject to change without prior notice.
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Wedding Buffet Dinner

This package consists of the following:

- Three Hour Open Call Brand Bar (Including the Cocktail Hour)
- Cold Display at Cocktail Hour
- Butler Passed Hors d'oeuvres during the Cocktail Hour
- Elegant Dinner Buffet
- Champagne or Non-Alcoholic Sparkling Cider for Toast

Cocktail Hour (approximately 45 minutes)

DISPLAYS ~ Select One

An Elaborate Display of International and Domestic Cheeses Garnished with Fresh Fruit, Presented Market Style with Crispy Flat Breads and Artisan Breadsticks

Assorted Grilled Vegetable Display with Fresh Herb Dip and Hummus with Pita Chips

Assorted Smoked and Cured Salami, Grilled and Roasted Vegetables, Imported Olives and a Parmigiano-Reggiano Wedge

RECEPTION BUFFET DINNERS

Cold Hors D'oeuvres – Select two

- Chicken Salad with Cranberries & Apricots on Belgian Endive
- Smoked Salmon Mousse Crostini
- Mini Muffaletta's
- Prosciutto Wrapped Melon
- Gruyere Cheese Puffs
- Ahi Tuna Tartar on Crispy Wonton
- Grilled Fruit wrapped in Prosciutto
- Assorted Bruschetta

Hot Hors D'oeuvres – Select two

- Andouille Puff Served with Honey Creole Mustard
- Vegetable Spring Rolls with Spicy Peanut Sauce
- Pork and Vegetable Pot Stickers
- Spanakopita
- Chicken or Beef Brochettes
- Miniature Crawfish Pies
- Brie and Raspberry in Puffed Pastry



RECEPTION BUFFET DINNER

Dinner Buffet Selection

SOUPS/SALADS - SELECT TWO

Crab and Roasted Corn Chowder
Tuscan White Bean Soup
Crawfish Bisque
Loaded Potato Soup
Roasted Vegetable Couscous
Seasonal Fresh Fruit
Marinated Mushrooms
Black Bean and Rice Salad
Grilled Asparagus with Roasted Pepper
Pasta Salad with Sun-Dried Tomatoes, Smoked Mozzarella and Fresh Basil
Broccoli Slaw

GREEN SALADS - SELECT ONE

Tossed Field Greens with Vine Ripened Tomatoes
Caesar Salad of Romaine Lettuce with Olives, Shaved Parmesan Cheese and Artisan Bread Sticks, Creamy Caesar Dressing
Mixed Greens with Avocado, Red Onion, Mandarin Oranges, Vinaigrette Dressing
Artisan Greens, Haricot Vert, Olives, Lemon and Olive Oil
Caprese Salad
Fennel, Fresh Orange and Grapefruit Arugula Salad
Baby Spinach salad with Fresh Strawberries, Toasted Almonds, and Steen's cane syrup gorgonzola vinaigrette

Enhancements

Wine & Champagne Service During Dinner \$7 per person
House Wine \$28.00 Per Bottle
House Champagne \$30.00 Per Bottle
Non-Alcoholic Fruit Punch \$25.00 Per Gallon
Champagne Punch Bowl \$45.00 Per Gallon
Additional hour for Call bar \$6 per person
Add Dessert \$5 per person
Add Specialty Coffee Station \$7 per person
Add Deluxe Dessert Display \$12 per person

ENTRÉES - SELECT THREE

Pan Roasted Filet of Salmon, Olive Oil, Lime, Cilantro, Pepper & Onion
Baked Spiced Tilapia with Grilled Pineapple
Blackened Gulf Fish with Chimichurri Sauce
Seafood Etouffee Served with Rice
Seafood Fettuccini
Chicken and Andouille Gumbo
Chicken and Sausage Pastalaya
Grilled Chicken Breast Saltimbocca
Herb Grilled Chicken with Pancetta & Roasted Tomato Sauce
Bistecca alla Fiorentina
Slow Roasted Beef Brisket
Pork Tenderloin, Apple Cider jus

ACCOMPANIMENTS - SELECT THREE

Gorgonzola Roasted Potatoes
Pasta Florentine
Roasted Asparagus
Mashed Red Bliss Potatoes
Dauphin Oise Potatoes
Market Fresh Vegetables
Roasted Asparagus
French Green Beans
Whole Grain Rice Pilaf
Wild Mushroom Risotto
Mashed Sweet Potatoes

WEDDING CAKE (provided by client)

Served as Dessert
Complimentary Cake Cutting Service

Freshly Baked Artisan Dinner Rolls
Coffee Service

Champagne or Sparking Cider Toast for Bridal Party

\$96.00 per person

Buffet based on one hour of service*

Please add 22% taxable Service Charge and 11% Sales tax to all prices.

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RECEPTION BAR

HOST BAR

- Call Brands \$7.00
- Premium Brands \$9.00
- Wine by the Glass \$7.00
- 2nd Tier Wine by the Glass \$8.00
- Domestic Beer \$4.00
- Imported Beer \$5.00
- Non-Alcoholic Beer \$4.00
- Cordials \$9.00
- Cognacs \$9.00
- Mineral Water \$3.00
- Soft Drink \$3.00

22% taxable Service Charge and 11% Sales tax are applied to all host bar sales.

All pricing is subject to change without prior notice

CASH BAR

- Call Brands \$8.00
- Premium Brands \$10.00
- Wine by the Glass \$7.00
- 2nd Tier Wine by the Glass \$9.00
- Domestic Beer \$5.00
- Imported Beer \$6.00
- Non-Alcoholic Beer \$5.00
- Cordials \$9.00
- Cognacs \$9.00
- Mineral Water \$3.00
- Soft Drinks \$3.00

ADDITIONAL SELECTIONS

- House Wine \$25.00 Per Bottle
- House Champagne \$30.00 Per Bottle
- Non-Alcoholic Fruit Punch \$25.00 Per Gallon
- Champagne Punch Bowl \$45.00 Per Gallon



RECEPTION BAR continued

Sponsored Hourly Receptions

All Bars Include House Wines, Domestic and Imported Beers, Champagne, Soft Drinks and Bottled Water.

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

CALL BRANDS

1 Hour \$15.00
2 Hours \$23.00
3 Hours \$29.00
4 Hours \$35.00

PREMIUM BRANDS

1 Hour \$18.00
2 Hours \$28.00
3 Hours \$36.00
4 Hours \$44.00

BEER AND WINE

1 Hour \$12.00
2 Hours \$18.00
3 Hours \$23.00
4 Hours \$28.00

CALL BRANDS:

Absolut, Bacardi Superior, Captain Morgan, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniels, Seagrams VO, 1800 Silver Tequila, Courvoisier VS

Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light, Amstel Light, Corona Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonals, Sierra Nevada Pale Ale, Regional/Craft Selection, Stella Artois, Blue Moon, New Belgium Fat Tire

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Champagne

Catering Wine List

FIRST TIER WINES

Stone Cellars Chardonnay \$28.00
Stone Cellars Pinot Grigio \$28.00
Stone Cellars Cabernet Sauvignon \$28.00
Stone Cellars Merlot \$28.00
Beringer White Zinfandel \$28.00

SECOND TIER WINES

BV Coastal Chardonnay \$30.00
BV Coastal Merlot \$30.00
BV Coastal Cabernet Sauvignon \$30.00

SPARKLING SELECTIONS

Freixent Blanc de Blancs \$30.00
Segura Viudas Aria Estate brut \$34.00
Mumm Napa "Brut Prestige" \$45.00

All prices are per bottle

PREMIUM BRANDS:

Grey Goose, Mt. Gay, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light, Amstel Light, Corona, Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonals, Sierra Nevada Pale Ale, Regional/Craft Selection, Stella Artois, Blue Moon, New Belgium Fat Tire

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel, Champagne

Please add 22% taxable Service Charge and 11% Sales tax to all prices except Cash Bars.
Bartender Labor Fees are \$100.00 each for up to three hours, \$15.00 per additional hour
All pricing is subject to change without prior notice.
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for more information visit

renaissancehotels.com/weddings

or contact

Landon Vincent

Catering Sales Manager

225.388.5729

lvincent@renaissancebatonrouge.com

