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Weddings

WEDDINGS

BY RENAISSANCE® HOTELS

R

# weddings

BY RENAISSANCE® HOTELS



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# rehearsal dinner

Your rehearsal dinner sets the tone for all other festivities – so why settle for the ordinary? We cherish the opportunity to host this special event, and whether it's a plated dinner or a cocktail reception you have in mind, our team will ensure the experience is beyond expectations.

Our Executive Chef, Eric Brandt, will work with you to create a vibrant, memorable meal for your guests.

## VENUES

There are several dynamic locations throughout the hotel that would provide the perfect atmosphere. Let us help you + your partner choose the one that fits.

### WINDROSE BALLROOM

Did we mention the rose-shaped Swarovski crystal chandeliers? You'll just have to see for yourself.

### LEGACY BALLROOM

A distinctive space that includes natural light + a fabulous private outdoor terrace overlooking the Legacy West promenade.

### POOL TERRACE

A unique outdoor space with amazing views of Plano - great space for any season.

### ŌMA

For a more casual affair, the main or private dining rooms of our restaurant are a playful option.





# ceremony

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

The hotel offers intriguing spaces: from a pool deck set against the backdrop of Plano to naturally lit event spaces with floor to ceiling windows.

The neutral colors of our ballrooms offer a striking backdrop as you become one with the alluring nature of endless possibilities. The flexible event space will leave you with an array of options that will liberate you from the traditional norms of most venues

# discover THE experience

When it comes to tying the knot, Renaissance® 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.

- Complimentary honeymoon suite
- Complimentary bridal changing room
- Complimentary dance floor + stage
- Complimentary cake cutting
- Eight foot linen-less rectangular dining tables
- Complimentary menu tasting for up to four guests
- Special room rate for wedding guests
- Discounted self-parking event rate
- Glassware, china, silverware, and linen napkins
- DJ table + gift table + cake table
- Dedicated Banquet Captain + Staff
- Dedicated Event Manager to assist with planning
- Two (2) Marriott Bonvoy™ points per dollar spent

\*max award of 60,000 points





# preferred vendors

## PHOTOGRAPHY

Misty Hoyt  
[misty@photographybymisty.com](mailto:misty@photographybymisty.com)  
 photographybymisty.com

Stephanie Rose Photography  
[stephanierosephotography@gmail.com](mailto:stephanierosephotography@gmail.com)  
 stephanierosephotography.com

The Mamones  
 Dan Mamone  
[don@themamones.com](mailto:don@themamones.com)  
 themamones.com

Elevated Events  
 John Michael Hoyt  
[jayem@elevateevents.net](mailto:jayem@elevateevents.net)  
 photographybymisty.com/ee

## BAKERIES

Millstone Bakery  
[info@millstonebakery.com](mailto:info@millstonebakery.com)  
 millstonebakery.com

The London Baker  
[thelondonbakertx@gmail.com](mailto:thelondonbakertx@gmail.com)  
 thelondonbaker.com

Sugar Ray's Bake Shop  
[orders.sugarrays@gmail.com](mailto:orders.sugarrays@gmail.com)  
 sugarraysbakeshop.com

## FLORAL

Dr. Delphinium  
 Shelby Viator  
[shelby@drdelphinium.com](mailto:shelby@drdelphinium.com)  
 drdelphinium.com

Fiore x 7  
 Azita Kojouri  
[contactus@fiorex7.com](mailto:contactus@fiorex7.com)  
 fiorex7.com

LINEN  
 BBJ Linen  
 Kelsey Hamby  
[khamby@bbjlinen.com](mailto:khamby@bbjlinen.com)  
 bbjlinen.com

## COORDINATION + DECOR

Pop Parties  
[molly@popparties.com](mailto:molly@popparties.com)  
 popparties.com

Todd Events  
 Lauren Heiler  
[conciierge@toddevents.com](mailto:conciierge@toddevents.com)  
 toddevents.com

Posh Couture Rentals  
 Kara Farley  
[kara@poshcouturerentals.com](mailto:kara@poshcouturerentals.com)  
 poshcouturerentals.com

## ENTERTAINMENT

DJ Yuna  
 Yuna Chang  
[iamdjyuna@gmail.com](mailto:iamdjyuna@gmail.com)  
 twitch.tv/djyunaaa

Anthony Dempsey  
 Mentalist + Magician  
[anthony@anthonyentertains.com](mailto:anthony@anthonyentertains.com)  
 anthonyentertains.com

Laura West  
 Fortune Teller + Lipsologist  
[laura@lauraewest.com](mailto:laura@lauraewest.com)  
 lauraewest.com

## PERSONALIZATION

Ken Brown  
 Hand Engraving  
[kenbrownlines@me.com](mailto:kenbrownlines@me.com)  
 kenbrown.com

## BEAUTY

BAM Beauty Bar  
 469.729.9101  
 bambeautybar.com

## JEWELRY

Markham Fine Jewelers  
[amanda@markhamfinejewelers.com](mailto:amanda@markhamfinejewelers.com)  
 markhamfinejewelers.com

# mingle | RECEPTION



## EXHIBITS | STATIONS

### local cheese | 18

*five-cheese | artisan breads + crackers | kelley's farms honey seasonal preserves*

### charcuterie | 21

*four-cured meats | pickled vegetables | mustards | artisan breads*

### market vegetables | 16

*raw + grilled seasonal vegetables | avocado green goddess  
jalapeño toreado ranch*

### reinventing bruschetta | 14

*village farms heirloom tomatoes | d.m.c burrata | salts | t.o.r olive oils infused  
balsamic vinegars | micro basil | artisan breads*

### guacamology | 18

*avocado | crab salad | smoked salmon | limes | cilantro | serrano | poblano  
orange + tomatillo salsa | corn tortilla chips*

### intriguing ocean | 25

*raw oysters | black pepper mignonette sauce  
chilled gulf shrimp | horseradish cocktail sauce  
mussels | wasabi aioli  
jonah crab claws | key lime + mustard sauce*

### mac + cheese | 18

*lobster + english peas | white cheddar  
wild mushroom | truffle | parmesan + provolone  
smoked chicken | green chile | monterey jack*

### pasta + rice | 24

*orecchiette | gulf shrimp | rapini | salsa roja  
risotto carbonara | smokehouse bacon | snap peas | parmesan  
sweet potato gnocchi | walnut pesto | asiago + sweet peppers*

### dim sum | 22

*seared shrimp + sesame potstickers | grapefruit ponzu  
ginger chicken dumpling | water chestnut | lime + kewpie aioli  
steamed pork bao | xo hoisin*

## MOTION | ACTION STATIONS

### poke | 26 \*\*

*ahi tuna | salmon | marinated tofu | seaweed salad | scallions  
marinated cucumbers edamame | carrots | red cabbage | pickled ginger | avocado  
pickled serrano | crispy shallots | radishes | soy sauce | sesame oil | spicy ponzu  
sesame seeds | white rice | brown rice*

### sushi | 30\*\*

#### rolls

*california | spicy tuna | signature hamachi*

#### poke spoons

*salmon | ahi tuna | sushi rice  
avocado crema | ponzu | kimchi sauce | sweet soy  
ginger | wasabi*

\*\* chef attendant required  
150 per attendant | 90 minute service  
all pricing is subject to a 25% service charge  
and 8.25% sales tax all pricing is  
subject to change without prior notice



# mingle | RECEPTION

## HOT | PER SE

rebel tomato pie | sharp shooter pimento cheese | 5  
 chicken chao tom | sugarcane | lemongrass + ginger syrup | 6  
 short rib + cheddar grill cheese | truffle oil | sourdough | 7  
 twice baked fingerlings | bacon | cheddar | 6  
 shrimp toast | mango + chili relish | 7  
 baked naan | goat cheese | spiced cherries | 5  
 lamb meatball | harissa | crumbled feta | 6  
 mushroom dumpling | napa cabbage | spicy peanut sauce  
 sweet soy | 6  
 fig + pancetta flatbread | arugula | extra virgin olive oil | 6  
 spiced duck taquito | papaya slaw | 7  
 prosciutto wrapped dates | goat cheese | 6  
 chorizo stuffed green olive | 5  
 oxtail empanada | sweet chili glaze | 7  
 gougères | mushroom | caramelized onion

## COLD | PER SE

spicy watermelon | mozzarella | tajin | 5  
 village farm roasted tomatoes | d.m.c cheese pearl | basil oil | ciabatta | 5  
 square deviled eggs | wasabi | furikake | yuzu caviar | 7  
 ahi tuna spoons | sticky rice | edamame | avocado | ponzu | 7  
 savory oreo | caramelized pecans + blue cheese | 6  
 thai chili crab cake | shaved cabbage | lemon grass aioli | 7  
 grilled peach spoon | basil | fresh mozzarella + balsamic glaze | 6  
 roasted beet spread | feta | grilled walnut scallion | mint | 6  
 blue crab slider | 7  
 hamachi cruto | green apple | peppadew peppers | olive oil | 6  
 crispy wonton | apricot + ginger compote | goat cheese | honey ponzu | 6  
 avocado crostini | lemon avocado mash | 9-grain crostini | flax seed  
 micro parsley | za'atar | 6  
 house made sushi | choose two | 1.5 per person | 7  
 signature roll | hamachi | cucumber | avocado roll  
 toasted sesame + kimchee sauce  
 veggie | spicy tofu | cucumber | avocado  
 spicy salmon roll | salmon | goat cheese | lemon



# trim

## | CARVING

\*\* chef attendant required  
150 per attendant | 90 minute service  
all pricing is subject to a 25% service charge + 8.25% sales tax  
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**ancho chili rubbed brisket | serves 30 | 400 \*\***

*la spiga potato rolls | house pickles  
hickory smoked + peach chipotle bbq sauces*

**deep ellum brined turkey breast | serves 25 | 350 \*\***

*la spiga ciabatta rolls | pear + pepper chutney*

**smoked suckling pig | serves 60 | 500 \*\***

*sweet plantain + avocado salsa | sorrel chimichurri | cuban bread*

**grapevine smoked beef tenderloin | serves 20 | 550 \*\***

*brioche roll | black pepper + cabernet reduction*

**bourbon pork loin | serves 40 | 450 \*\***

*jalapeño cornbread | brown sugar glaze*

**roasted salmon | serves 35 | 375 \*\***

*apple cider glaze*

**sesame crusted ahi tuna | serves 20 | 500 \*\***

*brown sticky rice | daikons | crispy sesame green beans*

**sliced wagyu beef | 28 per person\*\***

*cauliflower mash | caramelized baby carrots  
green peppercorn glaze*



# plateful | PLATED

INCLUDES  
eclectic breads + butter  
iced tea  
illy coffee + decaf  
dammann frères tea  
champagne toast

## APPETIZER | PICK ONE

roasted heirloom tomato | d.m.c. cheese pearl | thai basil | sourdough  
southern grits arancini | brazos valley smoked gouda | bacon + sweet onion marmalade  
shrimp + sesame potstickers | grapefruit ponzu  
chicken dim sum | ginger + water chestnut | lime + kewpie aioli

## SALAD | PICK ONE

r signature grilled caesar | char-grilled romaine | parmesan | croutons | caesar  
wild greens | pear | candied walnuts | golden raisins | parmesan | lemon pepper vinaigrette  
kale | butternut squash | smoked bacon | spicy caramelized pecans | manchego | citrus vinaigrette  
baby spinach | bacon | candied almonds | pickled shallot | point Reyes blue cheese  
warm bacon vinaigrette  
r southwest | mixed greens | roasted corn | gorgonzola | red onion | jalapeño | tomatoes  
cilantro honey lime vinaigrette

## ENTRÉES | PICK ONE

rosemary chicken | 66  
*blistered green beans | parmesan + red pepper risotto morel mushroom sauce*  
honey + miso glazed salmon | 70  
*pan fried spinach | sautéed farro | edamame | carrot | dried apricot | meyer lemon*  
pan seared rainbow trout | 75  
*citrus rice | broccolini | white wine + butter sauce*  
roasted sea scallops | 75  
*truffle risotto | spinach | shiitake | crispy prosciutto | garlic chips*  
blackened pork chop | 73  
*mashed sweet potato | sautéed green beans | black truffle butter*  
hoisin braised short rib | 73  
*kimchi yukon gold mash | brussel sprouts | shishito | red wine demi*  
horseradish crusted lamb chop | 78  
*creamy grits | roasted wild mushrooms | braised sweet pepper | au jus*  
pepper crusted filet mignon | 87  
*sweet onion + potato puree | miso roasted asparagus | charred carrot*  
hot + crunchy eggplant stack <sup>\*v</sup> | 64  
*roasted tomato grits | mango + jalapeño aioli*  
porcini mushroom ravioli | 64  
*sweet peas | kale | roasted tomatoes | parmesan | truffle emulsion*  
smoked + roasted cauliflower | 66  
*toasted quinoa + golden raisin kale tabbouleh | lemon + dill coconut butter*



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INCLUDES  
eclectic breads + butter  
iced tea  
illy coffee + decaf  
dammann frères tea  
champagne toast

# collection | BUFFET

STATIONS | 45 MINUTES

## local cheese

*five cheeses | artisan breads + crackers | kelley's farms honey | seasonal preserves*

## local cured meat

*four cured meats | pickled vegetables | mustards | artisan breads*

## market vegetables

*raw + grilled seasonal vegetables | avocado green goddess | jalapeño toreado ranch*

## SOUP | PICK ONE

*spicy corn + avocado | onion | jalapeño*

*white bean + kale | cannellini beans | onions*

*lemongrass + ginger chilled cauliflower soup*

*butternut squash | candied pecans | caraway cream*

*fire roasted tomato bisque | peak season tomatoes | applewood bacon | basil oil*

## SALAD | PICK ONE

*caesar | chopped romaine | grape tomatoes | shaved asiago | herb croutons*

*kale | butternut squash | smoked bacon | spicy caramelized pecans | manchego | citrus vinaigrette*

*baby greens | beets | local goat cheese | orange + pistachio vinaigrette*

*farro | quinoa | grape tomatoes | roasted squash | dried cranberries | pine nuts | arugula*

*apple cider vinaigrette*

## ENTRÉES | PICK TWO 86 | PICK THREE 91

### lemon + thyme chicken

*sweet potato purée | grilled asparagus | brown butter sauce*

### cumin crusted lamb chops

*israeli cous cous pilaf | pear + cherry chutney*

### grilled kobe beef

*horseradish potatoes | garlic roasted brussel sprouts | tx bourbon au jus*

### maple glazed skuna bay salmon

*wild rice + quinoa salad | roasted baby squash | herb butter*

### beef tenderloin

*yukon golds | asparagus + maitake mushrooms roasted garlic demi glace*

### herb roasted halibut

*tomato + lemon risotto | crispy shallot | herb oil*

### marinated pork loin

*wild mushroom + mascarpone polenta | tomato + caper demi glace*

### sweet potato gnocchi

*asiago | wilted grape tomatoes | walnut + parsley pesto*

### wild mushroom ravioli

*sautéed rio fresh baby kale | smoked manchego | pimento pepper relish*



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# amplify | ADD ONS

## INTERMEZZO | 5

- ginger + valencia orange sorbet
- lavender + lemon sorbet
- jasmine green tea + lime sorbet
- honeydew + cardamom sorbet

## RICH | DESSERT | 6

- white velvet | raspberry buttercream
- hazelnut + chocolate mousse
- rumchata cheesecake
- candied pecan + carrot cake
- brown sugar + cream cheese icing*

## EXHIBITS | STATIONS

### decadent | 18

- chocolate cheesecake | chocolate bark | chocolate + hazelnut mousse*
- bourbon + chocolate pecan pie | chocolate tipped bacon*
- chocolate shot | chocolate cake + espresso buttercream*

### snowy | 20

#### house made gelato

- poached pear | chocolate espresso | key lime pie*
- strawberry balsamic sorbet
- candy + chocolate dipped cones | cookies biscotti | hazelnut praline
- chocolate curls | crushed oreos

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EXHIBITS | STATIONS

sliders | 25

*korean fried chicken | chipotle + gochujang bbq  
spiced pulled pork | green valley sprout slaw  
lobster + crab cake | wasabi mayo  
butter pickles | deep ellum battered onion rings  
tomatillo ketchup*

tx street tacos | 24\*\*

*grilled mahi mahi | pulled pork | carne asada  
1015 onions | limes | cilantro | pico de gallo | grilled pineapple  
queso fresco | chipotle aioli | tomato + avocado salsa  
house habanero sauce | corn + flour tortillas  
house made street corn*

sugar + sass kettle | 12 \*gf

*caramel pecan | bacon cheddar | jalapeño popcorn | peanuts*

cookies + chill | 20\*\*

*chocolate chip cookie | vanilla ice cream  
snickerdoodle cookie | cinnamon ice cream  
honey graham cookie | key lime pie ice cream*

crave | 18

*assorted mini cookie dough cones  
layer + baked s'mores parfait  
chocolate dipped rice krispies  
assorted cake pops*

# afterglow

| POST  
RECEPTION

\*\* attendant fee required | 150 per attendant  
afterglow stations only available after 10pm  
based on a 60 minute service  
all pricing is subject to a 25% service charge and 8.25% sales tax  
all pricing is subject to change without prior notice



INCLUDES  
whole + sliced fruit  
house made granola parfaits  
lucky layla drinkable yogurt \*gf  
illy coffee + decaf  
dammann frères tea

# fuel | MORNING AFTER | BUFFET



## 47 PER PERSON

### PASTRIES | PICK TWO

banana + chocolate chip muffin

cherry + almond muffin

lemon crumb cake | sweet lemon glaze

zucchini bread \*gf

cinnamon roll

cranberry + orange loaf \*gf

### EGGS | PICK ONE

scrambled free range eggs | crema | chives

baked egg casserole

*free range eggs | sweet onions | wilted spinach | cotija | crostini*

free range egg white frittata

*cured tomatoes | charred kale | brazos valley smoked gouda | fire roasted salsa*

crustless quiche

*asparagus + goat cheese | bacon + smoked cheddar*

### PROTEINS | PICK TWO

tx jalapeño smoked pork sausage

prasek's chicken apple jalapeño sausage

maple pork sausage

applewood smoked bacon

country ham

turkey bacon

### SIDES | PICK ONE

house made biscuits | sawmill sausage gravy

cast iron fingerling potatoes + sweet onions \*gf

bread pudding french toast | local roasted pecans | nutella

savory corn casserole | pork carnitas | green chile | pepper jack

homestead gristmill grits

*white cheddar | applewood smoked bacon | salsa verde*

homestead gristmill oatmeal

*cinnamon + brown sugar | raisins | almonds*

minimum of 25 people  
\$200 labor fee applies to all buffets  
under the minimum  
all pricing is subject to a 25% service charge  
and 8.25% sales tax  
all pricing is subject to change without prior notice



# enhance | ADD ONS

## ADD ONS

avocado wheat toast | 6

*9 grain bread | avocado | feta cheese  
village farms tomato | sweet 1015 onions*

goat cheese + peach brioche | 6

*la spiga brioche | d.m.c. goat cheese  
sorghum roasted peaches | micro basil*

salmon + pumpernickel toast | 7

*la spiga pumpernickel | smoked salmon  
cream cheese | pickled onions*

breakfast tacos | pick one | 8

*\*all served with scrambled eggs in a flour tortilla\*  
brisket | jack cheese | salsa verde  
bacon | sharp shooter cheddar | pico  
potato | queso fresco | poblano | sautéed onions  
fire roasted salsa roja*

minimum of 25 people

\*\*chef attendant required

\$200 labor fee applies to all stations under the minimum

all pricing is subject to a 25% service charge and 8.25% sales tax

all pricing is subject to change without prior notice

## EXHIBITS | STATIONS

free range egg omelette station \*gf | 18 \*\*

*smoked brisket | applewood smoked bacon  
prasek's chicken apple jalapeño sausage | shrimp | chorizo  
sharp shooter cheddar | queso fresco | local spinach  
cured tomatoes | caramelized onions | peppers | shiitake | jalapeño  
guacamole | fresh salsa*

rencakes | 12 \*\*

*buttermilk + whole grain pancakes  
strawberry + balsamic compote | caramelized apples | candied walnuts  
blueberry + agave syrup | cinnamon bourbon syrup | pecan maple syrup*

## ALCOHOLIC BEVERAGES

intriguing mimosa bar | 6 per glass

rosé all day | 8 per glass

bloody mary bar | 10 per glass

# celebrate | BARS

## CASH\*\*

craft spirits	11
premium spirits	11
luxury spirits	13
craft wine gls	12
premium wine gls	12
luxury wine gls	16
domestic beer	7
imported beer	8
craft beer	9
non-alcoholic beer	6
mineral water	5
soft drinks	5

## HOSTED\*\*

craft spirits	10
premium spirits	10
luxury spirits	12
craft wine btb	48
premium wine btb	48
luxury wine btb	60
domestic beer	6
imported beer	7
craft beer	8
non-alcoholic beer	5
mineral water	4
soft drinks	4

## HOURLY\*\*\*

all hourly bars include soft drinks + mineral water. all prices are per person and will be charged based on the guaranteed guest count for the event

### BEER + WINE CRAFT      BEER + WINE PREMIUM

1 hour	22	1 hour	22
2 hours	31	2 hours	31
3 hours	39	3 hours	39
4 hours	46	4 hours	46

CRAFT		PREMIUM		LUXURY	
1 hour	26	1 hour	26	1 hour	36
2 hours	36	2 hours	36	2 hours	46
3 hours	44	3 hours	44	3 hours	54
4 hours	52	4 hours	52	4 hours	62

## ADDITIONAL SELECTIONS

custom cocktails | request pricing  
beer keg | request pricing

## EXTRAS

hourly package bars with spirits include the option to create a custom cocktail

cash bar prices are tax inclusive | cashier required

\*\* bartender fee required

\*\*\* bartender fee included | 1 bartender per 100

bartender + cashier fee 150.00 charge each | based on two hour minimum with 25.00 per additional hour

all pricing is subject to a 25% service charge and 8.25% sales tax







# celebrate | BARS

## spirits

### CRAFT

vodka | tito's  
 gin | austin reserve  
 rum | straight silver rum  
 soju | alakey  
 bourbon | rebeccas creek  
 rye | herman marshall  
 whisky | suntory toki  
 whiskey | tx blend  
 brandy | germain-robin  
 tequila | exotico blanco

### PREMIUM

vodka | absolut 80  
 gin | tanqueray  
 rum | bacardí superior  
 spiced rum | captain morgan  
 bourbon | maker's mark  
 whisky | canadian club  
 scotch | dewar's white label  
 whiskey | jack daniels  
 cognac | courvoisier vs +  
 hennessy vs  
 tequila | don julio blanco

### LUXURY

vodka | grey goose  
 gin | bombay sapphire  
 rum | bacardí superior  
 spiced rum | captain morgan  
 bourbon | knob creek  
 whisky | crown royal  
 scotch | johnnie walker black  
 whiskey | jack daniels  
 cognac | hennessy vsop  
 tequila | patrón silver

## wine

### CRAFT

blanc du bois | los pinos ranch  
 chenin blanc | fall creek  
 sauvignon blanc | llano  
 gsm | ilano  
 claret | becker reserve  
 cabernet sauvignon | fall creek  
 malbec | becker reserve  
 rosé | mcpherson  
 sparkling | mcpherson

### PREMIUM

chardonnay | arsonist  
 sauvignon blanc | imagery  
 pinot grigio | ferrari carano  
 pinot noir | line 39  
 merlot | educated guess  
 cabernet sauvignon | h3  
 malbec | diseño  
 rosé | tinto rey  
 prosecco | mionetto

### LUXURY

chardonnay | sonoma cutrer  
 riesling | a to z  
 sauvignon blanc | justin  
 pinot gris | ponzi  
 pinot noir | elouan  
 merlot | luke  
 cabernet sauvignon | intrinsic  
 malbec | kaiken ultra  
 pinot noir rosé | meiom  
 sparkling | mumm prestige brut

## beer

### DOMESTIC

bud light  
 miller lite  
 coors light  
 michelob ultra  
 sam adams boston lager  
 blue moon belguim white

### IMPORTED

corona extra  
 corona light  
 stella artois  
 heineken  
 modelo especial

### CRAFT + LOCAL

shiner bock  
 deep ellum brewery  
 community brewery  
 revolver brewery  
 austin ciders  
 shiner + topo chico hard seltzers  
 truly hard seltzer

### MIXERS

vermouth | martini & rossi  
 extra dry + rosso

### MIXERS

cordials | hiram walker triple sec

# vintage

## WINE LIST A LA CARTE

### SPARKLING

poema cava | penedes, spain | 48  
mionetto prosecco | treviso, veneto, italy | 48  
1928 prosecco | treviso, veneto, italy | 48  
domaine ste. michelle | brut | wa | 48  
mcpherson cellars | tx | 60  
mumm prestige | brut | napa, ca | 80

### CHAMPAGNE

nicolas feuillatte | champagne brut reserve | france | 90  
piper heidsieck | champagne cuvée 1785 brut | france | 95  
ayala | champagne brut | majeur, france | 115  
taittinger | brut | la francaise, france | 120  
perrier-jouët | grand brut | france | 120  
henriot | millesime 2008 | france | 250

### WHITE

#### CHARDONNAY

snoqualmie | columbia, wa | 48  
quintara | ca | 48  
kenwood vineyards | sonoma county, ca | 50  
eye chart by joel got | sonoma county, ca | 60  
sonoma-cutrer | ca | 65  
stag's leap cellars | hands of time | napa valley, ca | 70  
adaptation by plump jack | napa valley, ca | 95

#### SAUVIGNON BLANC

llano | tx | 48  
vin 21 | ca | 48  
dashwood | new zealand | 50  
justin | central coast, ca | 50  
shannon ridge | high elevation | lake county, ca | 55  
emmolo | napa valley, ca | 80  
whitehaven | new zealand | 85

#### PINOT GRIS | PINOT GRIGIO

campo di fiori | italy | 48  
ponzi vineyards | pinot gris | willamette valley, or | 60  
j vineyards | pinot gris | ca | 65

### RIESLING

becker | hill country, tx | 48  
a to z wineworks | or | 55

### OTHER WHITE

fall creek | chenin blanc | tx | 48  
blanc du bois | los pinos ranch | tx | 48

### ROSÉ

sirena del mare | italy | 48  
meiomi | monterrey + sonoma, ca | 60  
mcpherson | high plains, tx | 68  
banfi rosa regale | sparkling | italy | 70

### RED

#### CABERNET

fall creek | tx | 48  
harmony and soul | ca | 48  
h3 | wa | 55  
the federalist | paso robles, ca | 58  
intrinsic | columbia valley, wa | 60  
born of fire | columbia valley, wa | 70  
franciscan estate | napa valley, ca | 75  
justin | paso robles, ca | 80  
oberon | napa county, ca | 85  
stags leap cellars | hands of time | napa, ca | 90  
quilt by wagner | napa valley, ca | 110  
freemark abbey | rutherford, ca | 120

#### PINOT NOIR

line 39 | ca | 48  
elouan | or | 60  
mohua | central otagi, new zealand | 80  
migration by duckhorn | russian river valley, ca | 95  
balade by belle glos | russian river valley, ca | 105

#### MERLOT

drum heller | wa | 48  
educated guess | napa valley, ca | 50  
luke | wa | 60  
silverado | napa valley, mt. george vineyard, ca | 80  
thorn by the prisoner | napa valley, ca | 100  
duckhorn | napa valley, ca | 115

#### MALBEC

becker reserve | tx | 50  
kaiken wines | malbec ultra | mendoza, argentina | 60  
achaval ferrer | mendoza, argentina | 70

#### BLEND + OTHER RED

sinners | blend | wa | 48  
fable roots | red blend | ca | 48  
becker reserve claret | blend | tx | 50  
llano | gsm | red blend | tx | 50  
seghesio | zinfandel | sonoma county, ca | 75  
adaptation by plumjack | petite sirah | napa valley, ca | 110  
the prisoner | blend | napa valley, ca | 110



# signature details

Specialty linens and chair covers are enhancements that we can source, 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.

## DECOR

- flower arrangements | request pricing
- center pieces | request pricing
- chair covers | request pricing
- upgraded linen | request pricing
- chiavari chairs | request pricing
- lounge furniture | request pricing



# our hotel

## EXPERIENCE WEST OF ZEN

Redefine cosmopolitan luxury when you visit the Renaissance Dallas at Plano Legacy West Hotel. Set in the upscale complex of Legacy West in Plano, our chic, stylish hotel is within walking distance to top dining + shopping options. Feel the warmth of our modern decor, merging Asian + Texan influences. See where East meets West.

The ceremony and reception are just the beginning; our wish is that the romance continues. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed.

## GENERAL INFORMATION

### PARKING

As part of the wedding package, discounted rate for self-parking at the hotel parking garage. Valet parking is available at the hotel entrance. 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 below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

### SERVICE CHARGE + SALES TAX

A 25% taxable service charge and 8.25% Sales tax will be added to all food and beverage charges as well as the rental of any audio visual equipment and for room set-up/rental fees.

### MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting for up to four guests. Please consult your event manager for availability.