weddings

BY RENAISSANCE® HOTELS
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**  
Discounted self-parking is available on our surface lot and two levels of heated underground parking. Valet parking is available at the main hotel entrance for an additional cost. Private valet parking is also available. Please contact your catering manager for pricing information. 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 25% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

**MENU TASTING**  
Once a contract is signed, we will be delighted to invite you to one of our quarterly menu tastings. Please consult your Catering Sales Manager for more information.
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.

**Preferred Vendors**

**COORDINATORS**

Ambiente LLC  
Joan Nilsen  
612.285.2955  
[www.ambientegroup.com](http://www.ambientegroup.com)

Amy Zaroff Events  
Amy Zaroff  
952.941.3371  
[www.amyzaroff.com](http://www.amyzaroff.com)

Mi Mi Design  
Amy Fuerstenberg  
612.789.2507  
[www.mimiweddings.com](http://www.mimiweddings.com)

Park Place Planning  
Stephanie Johnson or Krista Ross  
651.785.6234/612.735.7553  
[www.parkplaceplanning.com](http://www.parkplaceplanning.com)

Simply Elegant  
Nadia Glynn  
612.205.3372  
[www.simplyelegantgroup.com](http://www.simplyelegantgroup.com)

**BAKERIES**

Buttercream Collections  
651.642.9400  
[www.buttercream.info](http://www.buttercream.info)

Queen of Cakes  
952.942.7628  
[www.queen-of-cakes.com](http://www.queen-of-cakes.com)

Gateaux  
763.577.9815  
[www.gateaux-inc.com](http://www.gateaux-inc.com)

Country Cake Cupboard  
952.476.0222  
[www.countrycakecupboard.com](http://www.countrycakecupboard.com)

Cocoa and Fig  
612.333.1485  
[www.cocoaandfig.com](http://www.cocoaandfig.com)
Preferred Vendors continued

PHOTOGRAPHERS
La Vie Photography
612.874.5739
www.laviephotography.com
Kelly Brown Weddings
763.416.1279
www.kb-too.com
Hilary Bullock Photography
612.338.7516
www.hilarybullock.com
Crystal Rose Photography
952.250.7781
www.crystalrosephotography.com
Vick Photography
952.929.4295
www.vickphotography.com

FLOWERS
Arts and Flowers
952.920.8415
www.artsflowersmn.com
Martha’s Gardens
612.696.2993
www.marthasfloralstudio.com
Richfield Flowers and Events
612.866.8416
www.richfieldfloral.com
Roger Beck Florist
612.871.7080
www.rogerbeckflorist.com
Simply Stated Elegance
952.484.3412
www.simplystatedelegance.com
Wisteria
612.332.0633
www.wisteriadesign.com

MUSICIANS
Good For Gary
763.767.9646
www.goodforgary.com
The Sevilles
651.699.7750
www.musiciansunlimited.com
The R-Factor
952.922.1800
www.therfactor.com
Macken Music
Mike Macken
612.382.5555
www.mackenmusic.com
LIMOUSINE SERVICES
Eclipse Global Transportation
Kim Schulteis
612.328.4707
www.eclipsecars.com

DJ’S
Instant Request
651.934.6110
www.instantrequest.com
Adagio
651.490.7992
www.adagiodj.com

DÉCOR/LINEN
Linen Effects
612.355.2500
www.lineneffects.com
Festivities
763.682.4846
www.festivitiesmn.com
Event Lab
952.224.8558
www.eventlab.net
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 event spaces throughout the hotel that provide the perfect atmosphere. Pair that with one of our delicious menus, some of our delicious cuisine and your guests are sure to be delighted!

SOO LINE
A beautiful room with an attached patio will allow your guests to enjoy the beautiful Minneapolis weather.

MILWAUKEE ROAD
For a more casual affair, treat your guests to dinner in our full-service restaurant.

Or ask your catering manager about area restaurants.
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.

CEREMONY

The large, year-round solarium Winter Garden offers historic appeal as you become husband and wife. With 60,000 square feet of event space, we have several 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.
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 with the Wedding Packages (Complimentary)

- Votive Candles
- White or Black Table Linens and White Napkins
- Tables for Gifts, Cake and Guestbook
- Cake-Cutting Service
- Parquet Dance Floor and Staging for Entertainment
- Self-Parking for the Wedding Guests at a Discounted Rate
- Suite for the Wedding Couple
- Special Room Rates for Wedding Guests
Silver Wedding Package

One Hour Reception

One Hour Reception features Host Bar offering Requested Brands

HORS D’OEUVRES SERVED BUTLER STYLE, WHITE GLOVE SERVICE
- Brie Crostini with Golden Raisin and Almond Gremolata
- Ricotta Pea Shoot, Olive Oil, Sea Salt, Fava Bean Crostini
- Roasted Tomato, Castelvetrano Olive Tart
- Mushroom and Parmesan Arancini, Roasted Garlic Aioli

Dinner Service

SALAD COURSE (select one)
- Mixed Green Salad
- Caesar Salad

ENTRÉE (select two)
- Chicken Picatta with Lemon Caper Sauce
- Herb-Roasted Chicken Jus Lie
- Parmesan-Crusted Walleye, Lemon Beurre Blanc
- Salmon a la Plancha, Balsamic Glaze
- Pork Tenderloin, Mustard Emi
- Bistro Steak, Mushroom Demi

Served with Chef’s Selection of Starch ad Fresh Seasonal Vegetable

Freshly-Brewed Dunn Bros Coffee and Assorted Herbal Teas

WINE SERVICE

One Glass of Wine with Salad Course, featuring choice of two Canyon Road Wines

UPGRADES

Upgrade to Premium Bar Package for One Hour Reception and Edna Valley Wines for One-Hour Reception and Dinner Wine Pour 4 per person

Add Champagne Toast featuring Carousel 5 per person

69 per guest

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Gold Wedding Package

One Hour Reception

One Hour Reception features Host Bar offering Requested Brands

HORS D’ŒUVRES SERVED BUTLER STYLE, WHITE GLOVE SERVICE

- Blackened Chicken, Chipotle Gouda on Plantain Chip with Aoli
- Castle Rock Smoked Bleu Cheese Crostone, Poached Pear and Foxberry Jam
- Heirloom Tomato Confit, Caper, White Anchovy, Olive Oil Crostini
- Asparagus and Goat Cheese Tart with Salsa Verde
- Walleye Cake, Preserved Lemon Aioli
- Beef and Bleu Cheese Polpette

Dinner Service

SALAD COURSE (select one)

- Balsamic Marinated Berries with Goat Cheese Quenelle
- Mixed Greens with Butternut Squash, Red Onion, Red Pepper with Maple Vinaigrette

Spring/Summer

- Arugula, Bleu Cheese, Roasted Stone Fruit, Peach Vinaigrette
- Farmers Market Salad with Green Goddess, Corn, Beans, Radishes, Heirloom Tomatoes

Fall/Winter

- Fall Harvest with Gingerbread Crouton, Pomegranate Vinaigrette
- Fire-Roasted Apple, Candied Walnut, Cheddar Vinaigrette

ENTRÉE (select two)

- Wild Rice Chicken, Forestiere
- Rosemary Chicken, Balsamic Grilled Peaches
- Horseradish-Crusted Salmon, Dijon Sauce
- Black Cod Provencal
- Short Rib Milanese
- Prime Top Sirloin, Mushroom Ragout

Served with Chef’s Selection of Starch and Fresh Seasonal Vegetable
Freshly-Brewed Dunn Bros Coffee and Assorted Herbal Teas

WINE SERVICE

One Glass of Wine with Salad Course, Featuring Choice of Two Canyon Road Wines

UPGRADES

Upgrade to a Premium Bar Package for One Hour Reception and Edna Valley Wines for One Hour Reception and Dinner Wine Pour 4 per person

Add Champagne Toast featuring Carousel 5 per person

79 per guest

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Platinum Wedding Package

One Hour Reception

One Hour Reception features Host Bar offering Premium Brands

HORS D’ŒUVRES SERVED BUTLER STYLE, WHITE GLOVE SERVICE
- Strawberry-Basil Bruschetta, Balsamic Reduction
- House-Made Pate Tartlet and Cornichon
- Ahi Tuna Crudo, Radish, Wasabi, Citrus Vinaigrette
- Tomato, Basil, Melted Fresh Mozzarella Pizzetta
- Smoked Salmon and Asparagus Wonton Quiche
- Argentina Steak Chimichurri
- Depot BLT, Pecan-Smoked Bacon, Tomato and Micro Greens on English Muffin Toast

Dinner Service

SALAD COURSE (select one)
- Baby Wedge, Peppercorn Ranch
- Marinated Grilled Mushroom with Frisee, Champagne Vinaigrette

Spring/Summer
- Heirloom Tomato with Burrata Cheese, Balsamic
- Olive Oil Poached Ahi Tuna Nicoise

Fall/Winter
- Roasted Beet, Goat Cheese, Apple Vinaigrette
- Apple Barley Salad on Bibb, Apple Cognac Honey Dressing

ENTRÉE (select two)
- Chicken Oscar, Lump Crab and Hollandaise
- Rotisserie Duck, Cherry-Orange Demi
- Halibut, Nantua Langostino Cream Sauce
- Herb-Roasted Shrimp, Tomato Basil Cream
- Prime New York Strip, Gorgonzola Demi
- 6oz Filet
  Upgrade to an 8oz Filet 10 per person
  Au Poivre with Green Peppercorn Demi-Glace 2 per person
  Dianne Style 4 per person
  Smoked Bleu Cheese Crusted 6 per person
  Oscar-Style 8 per person
  Porcini-Blackened Truffle Butter 10 per person

Upgrade to a Duet Entrée 10 per person

Served with Chef’s Selection of Starch and Fresh Seasonal Vegetable

WINE SERVICE
- Two Glasses of Wine with Salad and Entrée Course Featuring Choice of Two Edna Valley Wines
- Champagne Toast Featuring Carousel

UPGRADES

Upgrade to a Platinum Bar Package for One Hour Reception and William Hill Wines for One Hour Reception and Dinner Wine Pour 6 per person

94 per guest

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RECEPTION MENU OPTIONS

Diamond Wedding Package

One Hour Reception
One Hour Reception features Host Bar offering Platinum Brands
Seafood Display (Select one)
• Sushi Display
• Shrimp and Crab Claw Display

HORS D’OEUVRES SERVED BUTLER STYLE, WHITE GLOVE SERVICE
• Kramarczuk’s Sausage, Grape Mostarda on Crostini
• Heirloom Tomato Confit Caper, White Anchovy, Olive Oil Crostini
• Tenderloin Carpaccio with Gournay Cheese
• Crab-Stuffed Devilled Eggs
• Porcini-Blackened Lamb Loin, Lingonberry Gremolata
• Mini Lobster Corn Dog, Preserved Lemon Aioli
• Roasted Black Mission Fig, Stickney Hills Goat Cheese, Micro Greens
• Shrimp and Veal Bacon Skewer

Dinner Service
STarter Course (Select one)
• Antipasti Plate
• Burrata Cheese with House-Made Pesto
• Charcuterie Plate
• Balsamic Grilled Vegetables
Salad Course (Select one)
• Vanilla-Poached Scallop with Frisee and Citrus Vinaigrette
• Chilled Lobster Tail with Lola Rossa, Blackberries, Peach Vinaigrette
• Grilled Romaine and Wagu Caesar
• Foie Gras Pate, Shaved Radish, Pistachio, Micro Greens
• Rare-Seared Duck, Arugula and Fire-Roasted Apple, Wild Rice Crostone

Entrée (Select two)
• Depot Steak with Herb Butter
• Veal Chop
• Duet of Filet and Choice of Seafood
• Lobster Wellington
• Duet of Filet and Quail

Served with Chef’s Selection of Starch and Fresh Seasonal Vegetable
Fresh Rolls and Butter
Freshly-Brewed Dunn Bros Coffee and Assorted Herbal Teas

Wine Service
• Two Pours Frei Brothers Wines with Salad and Entrée Course
• Champagne Toast Featuring Chandon Brut Classic

119 per guest

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HORS D’OEUVRES

Hot Hors D’oeuvres
Passed or Stationary. Priced per 25 pieces

- Roasted Black Mission Fig, Stickney Hills Goat Cheese 125
- Tomato, Basil, Melted Fresh Mozzarella Pizzetta 125
- Italian Meatball Slider 125
- Depot BLT 150
- Honey-Fried Chicken Waffles 150
- Miniature Crab Cake, Lemon Aioli 150
- Walleye Cake, Preserved Lemon Aioli 150
- Butter Bison Slider, Wild Arugula, Cheese Fondue 175

Cold Hors D’oeuvres
Passed or Stationary. Priced per 25 pieces

- Brie Crostini with Golden Raisin and Almond Gremolata 100
- Blackened Chicken, Chipotle Gouda on Plantain Chip 100
- House-Made Pate Tartlet and Cornichon 100
- Kramarczuk’s Sausage, Grape Mostarda on Crostini 125
- Castle Rock Smoked Blue Cheese Crostone with Poached Pear and Foxberry Jam 125
- Asparagus Wrapped in House-Made Pastrami 125
- Antipasto Skewer 125
- Roasted Tomato, Castelvetrano Olive Tart 125
- Rare Beef and Gournay Cheese Roulade 150
- Spiced Shrimp Cocktail Shooter 150

Additional Seasonal Hors D’oeuvres are available. Please contact your catering manager.

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**DISPLAYS**

**Priced Per Person**

**Gourmet Crudité Display** 9
Haricot Vert, Asparagus, Carnival Cauliflower, Heirloom Baby Carrots, Fancy Zucchini, Grape Tomatoes, Assorted Radishes, Roasted Mushroom Dip, Basil Pesto Dip, Chipotle Ranch Dip

**Fresh Fruit Market Display** 8
Display of Fresh Seasonal Fruits and Berries, Honey Poppy-Seed and Raspberry Yogurt Dipping Sauces

**Grilled Vegetable Display** 10
Carrots, Squash, Zucchini, Asparagus, Portabella Mushrooms, Baby Peppers, Fennel and Eggplant, Lemon Aioli, Roast Pepper Dip

**Artisanal Cheese Display** 11
Assorted Hard, Potted and Semi-Soft Cheeses, Dried Fruits and Nuts, House-Made Seasonal Fruit Compotes and Mostardas, Local Organic Honey, Rustic Breads, Lavosh and Crackers

**Minnesota Antipasti Display** 11
House-Cured and Smoked Meats, Terrines, Mousse, Local and House-Made Cheeses, Homemade Pickled Vegetables, Trio of Mustards, Crostini and Grilled Breads

**Smoked Salmon Display** 12
Choice of Hot or Cold Smoked Salmon, Diced Hard-Boiled Eggs, Cream Cheese, Capers, Chopped Red Onions, Tomatoes, Assorted Gourmet Crackers

**CARVING BOARD**

Carving Board items are designed to complement a reception and are not sold individually. Carving Stations include Silver Dollar Rolls, unless otherwise noted. $125 attendant charge is additional. Service is for 1.5 hours. Items can be served with or without a chef attendant.

- **Peppercorn-Blackened Ahi Tuna** 900
  Served with Wontons and Wasabi Cream. Serves up to 40 guests

- **Prime Rib of Beef** 500
  Au Jus, Creamy Horseradish Sauce, Mayonnaise and Stone Ground Mustard. Serves up to 30 guests.

- **Roast Sirloin of Beef** 500
  Roast Garlic Aioli and Horseradish Chantilly. Serves up to 75 guests.

- **Strip Loin** 450
  Au Jus, Creamy Horseradish Sauce, Mayonnaise and Stone Ground Mustard. Serves up to 30 guests

- **Roasted Breast of Turkey** 250
  Cranberry Mayonnaise. Serves up to 25 guests

- **Smoked Ham** 250
  Mustard Assortment and Herb Mayonnaise. Serves up to 25 guests.

- **Roasted Pork Loin** 200
  Cajun Mayonnaise and Applesauce with Cinnamon. Serves up to 30 guests

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ALA CARTE PLATED DINNERS

STARTERS - SELECT ONE

Chilled Lobster Tail with Lola Rossa 20
Blackberries and Peach Vinaigrette

Foie Gras Pate 15
Shaved Radish, Pistachio, Micro Greens, Blood Orange Honey Vinaigrette

Rare Seared Duck with Arugula 12
Fire-Roasted Apple, Wild Rice Crostone, Apple Vinaigrette

Vanilla Poached Scallop with Arugula 12
Citrus Vinaigrette

Grilled Romaine 12
Wagu Beef Carpaccio and Caesar Dressing

Baby Wedge 9
Tomato, Blue Cheese Crumbles, Amablu Cheese Dressing

Marinated Grilled Mushroom with Frisee 9
Champagne Vinaigrette

Minnesota Chicken and Wild Rice Soup 7

Spinach Salad 7
Mandarin Oranges, Strawberries, Almonds and Feta Cheese with Raspberry Vinaigrette

Mixed Greens 7
Mixed Greens, Butternut Squash, Red Onion, Red Pepper, Maple Vinaigrette

Caesar Salad 6
Garlic Croutons and Parmesan Caesar Dressing

SINGLE ENTRÉE OPTIONS

Depot Steak with Depot Butter 65

Veal Chop, Perigourdine Sauce 59

6oz Filet Mignon, Herb Butter 51
Upgrade to 8oz Filet 10
Crab Oscar Style 8
Smoked Bleu Cheese Crusted 6
Dianne Style 4
Au Poivre with Green Peppercorn Demi-Glace 2

Certified Angus New York Strip, Gorgonzola Demi 45

Braised Short Rib, Sauce Milanese 43

Prime Top Sirloin, Mushroom Ragout 41

Bistro Steak, Mushroom Demi 38

Pork Tenderloin, Mushroom Demi 35

Rotisserie Duck, Cherry Orange Demi 46
Chicken Oscar 43
Rosemary Chicken, Balsamic Grilled Peaches 39
Wild Rice Chicken, Forestiere 39
Herb-Roasted Chicken Jus Lie 39
Chicken Picatta 39
Lobster Wellington 57
Black Cod Provencal 53

Seared Halibut, Sauce Nantua 49
Herb-Roasted Tiger Shrimp, Tomato Basil Cream Sauce 45
Horseradish-Crusted Salmon, Dijon Sauce 43
Parmesan-Crusted Walleye, Lemon Beurre Blanc 43

Salmon a la Plancha, Balsamic Glaze 42

DUET ENTRÉE OPTIONS

Select your favorite choices from the list below and add the prices together.

Elk Tenderloin, Sun-Dried Blueberry Compote 51
Depot Steak with Depot Butter 43
Double-Cut Lamb Chops 40
Filet Mignon, Sauce Béarnaise 36
Braised Short Rib, Sauce Milanese 27
Pork Tenderloin, Fire-Roasted Apple Demi-Glace 23
Wild Mushroom Braised Pheasant 45
Seared Duck Breast, Lingonberry Demi-Glace 29
Mushroom and Cornbread Stuffed Quail, Berry Gremolata 27
Herb-Roasted Chicken, Sauce Jus Lie 24
Marinated Grilled Chicken, Tomato Basil Relish 24
Chipotle Lime Chicken Osso Buc0 20
Sugar-Seared Lobster, Sun-Dried Cherry Cream Sauce 33
Vanilla-Poached Scallop Bacon Relish 29
Seared Halibut, Sauce Nantua 29
Herb-Roasted Tiger Shrimp, Tomato Basil Cream Sauce 27
Parmesan-crusted Walleye, Lemon Beurre Blanc 26
Salmon a la Plancha, Balsamic Glaze 25

Prices stated are per person. If two or more entrees are selected, the higher priced entrée will be charged for all selections.

If more than three are selected, there will also be an additional $5.00 per person charge for single entrees or $10.00 per person for duet entrees.

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RENAISSANCE MINNEAPOLIS HOTEL, THE DEPOT, 225 Third Ave. S, Minneapolis, MN 55401 · t. 612 375 1700· f. 612 758 7814 · renaissancehotels.com
SMOKER BUFFET 68

Mixed Field Greens, BBQ Blue Cheese and French Dressings
Macaroni and Cheese Salad
Old-Fashioned Potato Salad
Sliced Fresh Fruit
Lemon-Herb Beer Can Chicken
Smoked Brisket
Pulled Pork Carnitas
Pan-Seared Rainbow Trout, Caramelized Shallot Rosemary Butter
Honey and Dill-Roasted Carrots
Corn on the Cob
Baked Beans
Jo-Jo Potatoes
Fresh Basked Biscuits and Corn Bread with Honey Butter
Cranberry Apple Crisp
Freshly Brewed Dunn Bros Coffee, Decaffeinated Coffee and Assorted Herbal Teas

WEST COAST BUFFET 65

Baby California Greens, Ranch and Balsamic Dressings
Chinese Chicken Salad
Seared Salmon Medallions, Wild Mushroom and Scallion Ragout
Free Range Chicken, Artichoke Hearts, Cilantro Cream Sauce
Sonoma Tenderloin Tips, Seared Beef Tenderloin Tips, Merlot
Fresh Baby Carrots, Ginger Butter
Oven-Roasted Rosemary Fingerling Potatoes
Baguettes, Sweet Cream Butter
Fresh Fruit Tarts
Freshly-Brewed Dunn Bros Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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**BUFET DINNERS**

**Depot Dinner Buffet**

- Minimum Two Entrees
- **CHOICE OF TWO ENTREES 55**
- **CHOICE OF THREE ENTREES 65**

**STARTERS** – Choose One
- Soup du Jour
- Minnesota Chicken Wild Rice Soup
- Grilled Vegetable Display
- Cheese Display
- Fresh Fruit Display
- Add an Additional Starter $1 per person

**SALADS** – Choose Two
- Tossed Garden Salad with Choice of Two Dressings
- Old-Fashioned Potato Salad
- Caesar Salad
- Mediterranean Pasta Salad
- Greek Salad, Feta Vinaigrette
- Wedge Salad, Blue Cheese Dressing
- Chop Salad, Chive Vinaigrette
- Spinach and Strawberry Salad
- Roasted Vegetable Couscous Salad
- Add an Additional Salad $1 per person

**ENTREES**, Choose Two or Three
- Chicken Breast with Tomato, Basil, Mozzarella
- Roast Strip Loin and Red Wine Reduction
- Beef Pot Roast with Pan Gravy
- Penne with Spinach, Olives, Capers, Feta, Fresh Herbs and White Wine Sauce
- Chicken Cacciatore
- Baked Salmon Filet with Basil Cream Sauce
- Almond-Crusted Walleye
- Lasagna in a Homemade Meat Sauce with Mozzarella
- Grilled Barbeque Chicken
- Baked Virginia Ham
- Roast Turkey with Gravy
- Lemon Pepper Glaze Chicken Breast

**SIDE SELECTIONS** Choose Two
- Mixed Roasted Vegetables
- Brussels Sprouts with Bacon
- Green Beans and Red Pepper
- Honey-Glazed Carrots
- Rice Pilaf
- Roast Pepper Couscous
- Quinoa Ragout
- Roasted Potatoes
- Sour Cream Mashed Potatoes
- Sweet Potato Hash

**CHEF’S SELECTION OF DELUXE DESSERT DISPLAY**
- Freshly-Brewed Dunn Bros Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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RECEPTION BAR

HOST BAR
Requested Brands $6.50
Premium Brands $7.50
Platinum Brands $10.00
Wine by the Glass $7.00
Domestic Beer $5.50
Premium Beer $6.50
Martini/Specialty $10.00
Bottled Water $4.00
Soft Drink $4.00

Requested Beverages are subject to a 25% taxable service charge,
state & local tax of $1.525%. A $125.00 bartender charge is
waived with a minimum of $500.00 in liquor sales per bar

CASH BAR
Premium Brands $8.00
Wine by the Glass $8.00
Domestic Beer $8.00
Premium Beer $8.00
Martini/Specialty $12.00
Bottled Water $4.00
Soft Drinks $4.00

Cash Beverages stated are inclusive of service charge, state &local tax.
A $100.00 bartender charge is waived with a minimum of $500.00
in liquor sales per bar

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of 60 days prior to the event with a signed catering event agreement and deposit on file. All pricing is subject to a 25% service charge which is not exclusively a gratuity to the staff working the event. Applicable state and local sales taxes and liquor taxes will be applied to all orders including the service charges applied to those orders.
Sponsored Hourly Receptions

All Bars Include House Wines, Domestic and Imported Beers, 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.

REQUESTED BRANDS

First Hour $13.00
Second Hour $9.00
Additional Hours: $7.00

PREMIUM BRANDS

First Hour $15.00
Second Hour $12.00
Additional Hours: $9.00

PLATINUM BRANDS

First Hour $19.00
Second Hour $15.00
Additional Hours: $11.00

REQUESTED BRANDS INCLUDE:
Jim Beam, New Amsterdam Gin, New Amsterdam Vodka, Dewar's, Malibu, Captain Morgan, Bacardi, Bacardi Limon, Canadian Club, Christian Brothers Brandy, Jose Cuervo Gold, Domestic, Imported and Seasonal/Local Beers, Canyon Road Wines

PREMIUM BRANDS INCLUDE:
Johnnie Walker Black, Crown Royal, Tanqueray Gin, Absolut, Absolut Citron, Absolut Vanilla, Stoli, Mount Gay, Bombay Sapphire, Bulliet Bourbon, Jose Cuervo 1800, Jameson Irish Whiskey, Jack Daniel’s, Courvoisier VS, Imported and Seasonal/Local Beers Canyon Road Wines

PLATINUM BRANDS INCLUDE:
Ketel One, Grey Goose, Grey Goose Citron, Hendricks Gin, Knob Creek Whiskey, Ten Cane Rum, Glenfiddich Scotch, Maker’s Mark, Courvoisier VSOP, Sauza Horitos Tequila, Imported and Seasonal/Local Beers, William Hill and Edna Valley Wines

Catering Wine List

All prices are per bottle.

FIRST TIER WINES

Canyon Road Chardonnay $27.00
Canyon Road Merlot $27.00
Canyon Road Cabernet Sauvignon $27.00
Canyon Road Pinot Noir $27.00
Canyon Road Sauvignon Blanc $27

SECOND TIER WINES

Edna Valley Chardonnay $30.00
Edna Valley Merlot $30.00
Edna Valley Cabernet Sauvignon $30.00
Edna Valley Pinot Noir $30.00
Edna Valley Sauvignon Blanc $30.00

THIRD TIER WINES

William Hill Chardonnay $35.00
William Hill Cabernet Sauvignon $35.00

FOURTH TIER WINES

Frei Brothers Chardonnay $38.00
Frei Brothers Merlot $38.00
Frei Brothers Cabernet Sauvignon $38.00
Frei Brothers Pinot Noir $38.00
Frei Brothers Sauvignon Blanc $38.00

Prices stated are subject to a 25% taxable service charge, state and local tax of 13.525%. A $125.00 bartender charge is waived with a minimum of $500.00 in liquor sales per bar.

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