

Congratulations on your Engagement!

*Thank you for considering the Renaissance Ft. Lauderdale
Plantation Hotel for your Upcoming Wedding Reception.*

Our Joyous Wedding Package features...

One Hour Cocktail Reception including...

Butler Style Passed Hors D'ouerves

An Imported & Domestic Cheese Display &

An Antipasto Display

Three Course Sit Down Meal

Four-Hour Open Bar

Featuring Premium Brand Liquor, Beer, Wine & Soft Drinks

Champagne Wedding Toast

Wedding Cake designed by Ana Paz

Elegant Linens, Chaircovers & Napkins

(Upgraded Linens available for Additional Fee)

Elegant White Glove Butler Style Service during your Cocktail Reception

Complimentary Overnight Accommodations for the Bride & Groom

Special Room Rates for Your Out-of-Town Guests

Ceremony Room

For an Additional Fee of \$500.00

All Prices Subject to 21% Service Charge & 6% Sales Tax

Renaissance Fort Lauderdale Plantation Hotel, 1230 South Pine Island Road, Plantation, Florida 33324

Phone: 954-308-4501, Fax: 954-472-2295, Reservations: 1-800-3167708

All Pricing Subject to Change. (Created 7/13/06)

Cocktail Reception

Tantalize your Palate with an Array of Hors D'ouerves & Displays. . .

Assorted Imported & Domestic Cheeses

Served with Sliced Baguettes & Cracked Herb Lavosh

Antipasto Display

*An Attractive Arrangement of Italian Salads, Imported Meats & Cheeses
Marinated Vegetables to Include: Marinated Artichokes, Olives & Tomatoes
Balsamic Orange Salad
Tomato Basil & Mozzarella Salad
Sliced Prosciutto with Melon*



Your Choice of Five of the following Hors D' Oeuvres:

Cold Hors D'ouerves

*Assorted Finger Sandwiches
Mexican Tortilla Rolls
Tomato, Caper & Mozzarella Bruschetta
Pinwheels with a Roasted Shrimp Cream
Artichoke Hearts with a Basil Pesto Mousse
Curried Shrimp Canapé
Asparagus Wrapped with Spicy Cappicola
Cucumber Slice with Smoked Salmon Mousse
Lump Crab Salad in Cucumber Cup*

Hot Hors D'ouerves

*Miniature Assorted Quiche
Vegetable Spring Rolls with Sweet & Sour Sauce
Cocktail Franks in Puff Pastry
Swedish or BBQ Meatballs
Spanakopita
Crab Rangoon With Orange Soy Dipping Sauce
Mushroom Caps Stuffed with Spinach & Feta
Goat Cheese Stuffed Artichokes
Sesame Chicken with Sweet & Sour Sauce
Breaded Chicken Tenders with Honey Mustard
Thai Chicken Rolls with a Sweet Soy Ginger Sauce
Mini Reubens
Bacon Wrapped Scallops Glazed in Maple Syrup
Miniature Beef Wellington
Coconut Fantail Shrimp with Sweet Chili Sauce*

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Salad Course

Please Select One of the Following...



Baby Spinach, Frissee & Radicchio

*Served with Candied Walnuts, Gorgonzola Crumbles, Golden Raisins & Dried Figs
Dressed with your Choice of Creamy Mustard Dressing or Balsamic Vinaigrette*

Caesar Salad

*Tossed with Focaccia Croutons served in a Parmesan Reggiano Cheese Cup
Dressed with Traditional Creamy Caesar Dressing*

Renaissance Signature Salad

*Cucumber Wrapped Baby Field Greens, Grape Tomatoes,
Baby Pears, Gorgonzola Crumbles & Candied Walnuts
Served with Your Choice of Maytag Blue Cheese Dressing or Balsamic Vinaigrette*

Capresse Salad

*Buffalo Mozzarella & Vine Ripe Tomatoes
Served with Fresh Basil, Extra Virgin Oil & Fig Infused Balsamic Vinaigrette*

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Entrees

Chicken Florentine

Chicken Breast Layered with Spinach,
Goat Cheese & Mushrooms
Served with Tarragon Wine Reduction
\$110.00 Per Guest

Chicken Wellington

Boneless Breast Wrapped in Puff Pastry filled
with Mushrooms & Shallots
Served with Mushroom Demi Glace
\$112.00 Per Guest

Aged Balsamic Glazed Chicken Breast

Breast of Chicken Marinated in Balsamic Vinegar
Served with Artichokes, Mushrooms
& Fennel Sauce
\$114.00 Per Guest

Soy Sake Ginger Glazed Salmon

Pan Seared North Atlantic Salmon
Laced with a Soy & Sake Ginger Glaze
\$116.00 Per Guest

Island Spiced Mahi Mahi

Caribbean Spiced Filet of Mahi
With Brown Butter Mango Vinaigrette
\$120.00 Per Guest

Pinwheel Grouper

Lemon & Garlic Broiled Grouper
Stuffed with Sautéed Shitake Mushrooms
& Baby Spinach Topped with
a Sweet Lemongrass Beurre Blanc
\$122.00 Per Guest

Sage Rosemary Sliced Sirloin of Beef

Served with Roasted Shallot Demi Glace
& Bermuda Onion Marmalade
\$128.00 Per Guest

Gorgonzola Pistachio Crusted

Center Cut Filet Mignon
Served with Bermuda Onion Marmalade
& Wine Reduction
\$135.00 Per Guest

Thyme Scented Roast Prime Rib

Generously Carved Certified Angus Prime Rib
Served with Au Jus & Horseradish Sauce
\$138.00 Per Guest

Herb Crusted Double Lamb Chops

Served with Bermuda Onion Confit
& Cognac Mint Emulsion
\$142.00 Per Guest

Citrus & Sugarcane

Marinated Veal Chop
Milk Fed Veal Loin
With Boursin Peppercorn Sauce
\$145.00 Per Guest

Chef's Choice of Seasonal Vegetables & Starch Accompaniment

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Dessert

*Butter Crème Wedding Cake designed by Ana Paz
(Upgraded Cakes are Available directly with Ana Paz for an Additional Fee)*

Enhancements

In addition to your Cake the Following Desserts are Available for an additional Fee of \$5.00 Per Guest.

Tiramisu

*Lady Finger Cookies Soaked in Espresso &
Layered with a Sweet Marscapone Served with a
Leghorn Sauce & Dusted with Coco Powder
\$5.00 Per Guest*

New York Style Cheese Cake

*Creamy Cheese Cake Drizzled with Caramel &
Served with Berries, Raspberry Coulis
& Whipped Cream
\$5.00 Per Guest*

Bourbon Pecan Torte

*Southern Pecans & Custard Baked in a Shortbread
Crust with a Hint of Bourbon & Caramel
\$5.00 Per Guest*

Key Lime Pie

*Served with Kiwi & Raspberry Coulis
\$5.00 Per Guest*

Very Berry Tart

*Shortbread Pastry filled with Blueberries,
Raspberries, Blackberries & Strawberries
Served with Whipped Cream & Berry Coulis
\$5.00 Per Guest*

Deep Dish Apple Torte

*Caramelized Granny Smith Apples Served with
Raisins & Brandy Cream
\$5.00 Per Guest*

Viennese Pastry Table

*A selection of Cakes, Tortes, Mousses, Flans, Mini Pastries, Petit Fours, Assorted Truffles, Seasonal Fruits
with Chocolate Fondue
\$12.00 Per Guest*

Banana Foster Station

*Made to Order with Fresh Bananas, Rum & Vanilla Bean Ice Cream
\$8.00 per Guest*

*Chocolate Fountain & Dipping Items are available for \$600.00 Per Display.
Cordials are available on a Consumption Basis at \$9.00 per Cordial.*

Action Stations & Display Enhancements

\$100.00 Attendant Fee Applies Per Station

Pasta Station

Penne & Cheese Tortellini Sautéed to Order with your Guest's Choice of Toppings & Sauce: Marinara, Alfredo or Pesto.
Accompanied by Garlic Bread, Parmesan & Red Pepper Flakes
\$8.00 Per Guest

Cajun Seafood Pasta Station

Cajun Cream & Creole Pomodoro Sauces, Shrimp, Scallops, Lump Crab & Vegetables Sautéed to Order with Cheese Tortellini & Farfalle Pastas
Accompanied by Garlic Bread, Parmesan Cheese & Red Pepper Flakes
\$12.00 Per Guest

Lobster & Crab Cake Station

Jumbo Lump Crab, Lobster, Vegetables, Old Bay Seasoning & Wasabi Aioli
Seared to Order & Served with Curry Lime Remoulade & Scotch Bonnet Oil
\$12.00 Per Guest

Asian Stir-Fry Station

Stir-Fry Chicken & Shrimp,
Asian Vegetables & Sweet & Tangy Mandarin Orange Soy Glaze
Served with Lemon Ginger Rice,
Assorted Steamed & Pan Fried Pot Stickers
& Soy Ginger Dipping Sauce
\$15.00 Per Guest

Lobster Goat Cheese Quesadillas Station

Lobster Medallions, Baby Spinach, Peppers, Onions & Herbed Goat Cheese
Grilled Between Sundried Tomato Tortillas & Topped with Black Bean Roasted Corn & Avocado Salsa
\$14.00 Per Guest

Asian Duck & Dim Sum Display

Hoisin & Char Su Duck artfully Displayed on a Butcher Block & Served with Steamed & Pan Fried Assorted Pot Stickers in Steamer Baskets
\$16.00 Per Guest

Sushi & Sashimi Display

Assorted Sushi & Sashimi to include: California Rolls, Japanese Bagel Roll, Vegetable Rolls, Spicy Tuna Rolls, Nigiri Sushi & Sashimi, Soy Sauce, Wasabi & Pickled Ginger
\$12.00 Per Guest

Peking Duck Station

With Scallions, Julienne Cucumbers,
Oriental Rice Pancakes with Plum Sauce
\$13.00 Per Guest

Dim Sum Station

A Selection of Vegetable Spring Rolls, Pot Stickers, Shrimp Dumplings & Cashew Chicken Egg Rolls with Sweet & Sour Sauce & Hot Mustard (Based on 3 pieces per Guest)
\$10.00 per Guest

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Action Stations & Display Enhancements (Continued)

\$100.00 Attendant Fee Applies Per Station



Chilled Seafood Station

*Create Your Own Seafood Display from the Following Selections.
All Displays are served with Freshly Grated Horseradish Tomato Sauce,
Shallot Vinaigrette & Dijon Lime Sauce*

All Seafood Selections are Priced Per 100 Pieces.

*Jumbo Gulf Shrimp
\$425.00 Per 100 Pieces*

*Blue Point Oysters
\$325.00 Per 100 Pieces*

*Marinated Prince Edward Mussels Provencal
\$300.00 Per 100 Pieces*

*Little Neck Clams
\$300.00 Per 100 Pieces*



Martini Bar

*Martini Bar to serve assorted Premium Regular
& Flavored Vodkas with all the Garnishes
\$8.00 per Martini*

A Martini Ice Luge is available for an additional charge of \$400.00 each

From The Carving Board Enhancements

\$100.00 Attendant Fee Applies Per Station

Marmalade Glazed Baked Ham

Served with Buttermilk Biscuits

& Horseradish Marmalade

\$8.00 Per Guest

Sage Infused Roasted Turkey Breast

Served with Butter Croissants, Cranberry Orange Relish

& Sweet Basil Mayonnaise

\$6.00 Per Guest

Carved Top Round of Beef

Served with Silver Dollar Rolls,

Horseradish Cream & Dijon Mustard

\$7.00 Per Guest

Blackened Tenderloin of Beef

Served with Silver Dollar Rolls

& Wild Mushroom Ragout

\$10.00 Per Guest

Steamship of Beef

Served with Silver Dollar Rolls

& Apple Chantilly Horseradish Cream

\$9.00 Per Guest

Herb Roast Loin of Pork

Stuffed with a Dried Fruit Confit,

Served with Silver Dollar Rolls

& Fruit Pico de Gallo

\$8.00 Per Guest

Salmon en Croute

Stuffed with Spinach & Goat Cheese

& Served with a Caribbean Beurre Blanc

\$8.00 Per Guest

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