

On Your Wedding Day

*You and Your Guests Will Experience
Incomparable Ambiance, Original Cuisine and Savvy Service
That can only be found at the Renaissance Plantation Hotel.....*

Because Only the Best Will Do!

Our Special Packages Include:

*Elegant Linens Including Floor Length Tablecloths,
Chair Covers and Napkins
(Limited choices with Upgrade Options)*

Complimentary Champagne Toast for All Guests

Complimentary Reception Room and Bartenders

All packages are subject to 21% Service Charge and 6% Sales Tax

Additional Fees Include:

Ceremony Room ~ \$300.00 - \$500.00

Bridal Changing Suite ~ \$150.00

Get more details from your Catering Manager!

Wedding Buffet Package

Welcome Reception

Domestic and International Cheese and Sausage Display

Presented with a variety of Water Crackers, Sliced Baguettes and Dijon Mustard

Butler Style Hors D'Oeuvres

(Choose Four)

Asparagus Wrapped in Smoked Turkey

Salmon and Boursin Pinwheels

Shrimp & Cucumber Rondelle

Smoked Salmon Mousse in a Cherry Tomato

Herbed Cream Cheese Piped in Prosciutto Trumpet

Coconut Shrimp with Sweet Chili Sauce

Bacon Wrapped Scallops

Crab Rangoons

Toasted Five Cheese Ravioli with Marinara Sauce

Parmesan Artichoke Hearts with Goat Cheese

Spanikopita

Assorted Miniature Quiche

Sesame Crusted Chicken Tenders with Orange Marmalade Sauce

Miniature Chicken or Beef Wellington

Meatballs with Pesto Cream Sauce

Mini Sausage Deep Dish Pizza

Four Hour Premium Open Bar

Salads

*~ Bowls of Fresh Lettuces to include:
Hearts of Romaine and Field Greens
with Tomato, Cucumber, Bacon Bits, Shredded Cheese,
Black Olives, Green Pepper, & Herb Toasted Croutons
House made dressings to include:
Maytag Blue Cheese, Balsamic Vinaigrette
Herbed Ranch, Tomato Vinaigrette*

*~ Roasted Pepper Orzo Salad
~ Marinated Tomato, Cucumber and Red Onion Salad with Feta Cheese*

Entrées in Chafing Dishes

*~ Roasted Loin of Pork with Apple Brandy Sauce
~ Rosemary Grilled chicken Breast with Port Wine and
Shiitake Mushroom Sauce
~ Parmesan and Pesto Crusted Chicken Breast
With Chardonnay Cream Sauce
~ Filet of Salmon with Garlic Pesto Cream Sauce
~ Freshly Baked Florida Red Snapper with Tomato Cucumber Relish
~ Herb Roasted Beef with Forest Blend Mushroom Sauce
~ Sliced Roast Sirloin with Shallot Sauvignon Sauce*

Choose Two Vegetables

*~ Fresh Stir Fry Vegetables
~ Green Beans with Almonds
~ Buttered Carrots with Dill or Honey
~ Broccoli Fleurettes
~ Southern Style Green Beans*

Continued

Choose Two Starches

- ~ Quinoa Confetti Rice*
 - ~ Orange Glaze Sweet Potatoes*
 - ~ Traditional Homemade Stuffing*
 - ~ Sweet Honey Glazed Plantains*
 - ~ Penne Pasta*
- With Creamy Alfredo Sauce or Marinara Sauce*
- ~ Mashed Potato Bar with Marsala and Garlic Parmesan Alfredo Sauces*
- With a Variety of Toppings Presented in Martini Glasses*

Viennese Dessert Table to Include

- Chef's Choice of Desserts Including*
- Assorted Miniature Pastries and Petit Fours*
- Variety of Cakes and Pies*
- Chocolate Fondue with Fruit Kabobs and Pound Cake Squares*
- Coffees and Teas with Whipped Cream, Cinnamon Sticks, Chocolate Morsels and*
- Rock Candy Swizzle Sticks*

Two (2) Entrées \$110.00 per person

Three (3) Entrées \$118.00 per person

Enhancements

⌘ *Designer Specialty Overlays starting at \$14.00*

⌘ *Ice Sculpture of Your Choice starting at \$400.00*

⌘ *Sorbet Intermezzo ~ \$2.50 per person*

⌘ *Champagne Toast (If not included in package) ~ \$2.25 per person*

⌘ *Martini Bar with Bartender ~ \$5.50 per person per hour or
\$15.00 per person for Four Hour Package*

⌘ *Bloody Mary, Mimosa and Whiskey Sour Bar ~
\$5.00 per person per hour or \$14.00 per person for Four Hour Package*

⌘ *Smoothie Station including Strawberry, Peach and Vanilla ~
\$8.00 per person for Four Hour Package*