



WEDDINGS

AT RENAULT WINERY & RESORT

Celebrating 158 years of vineyard hospitality, Renault Winery is one of the oldest wineries in America. Offering a multitude of options for both ceremonies and receptions, Renault is the perfect place to create a unique and memorable experience in a rustic winery setting.



RENAULT WEDDING PACKAGES

ELITE \$240 pp

Passed Hors D'oeuvres
Two Signature Displays
Raw Bar
First Course Salad
Le Bus Bread Basket
Premium Dinner Entrees
Custom Tiered Wedding Cake
Café La Fleur Dessert Bar
Late Night Snack Station
Champagne Toast
Premium Five Hour Open Bar

PREMIUM \$215 pp

Passed Hors D'oeuvres
Two Signature Displays
First Course Salad
Artisan Rolls
Dinner Entrees
Custom Tiered Wedding Cake
Café La Fleur Dessert Bar
Soft Pretzel Station
Champagne Toast
Premium Five Hour Open Bar

SIMPLICITY \$179 pp

Passed Hors D'oeuvres
Two Signature Displays
First Course Salad
Artisan Rolls
Dinner Entrees
Custom Tiered Wedding Cake
Café La Fleur Dessert Bar
Champagne Toast
Standard Five Hour Open Bar

WEDDING PACKAGE MINIMUMS

	FRIDAY	SATURDAY	SUNDAY
JAN FEB MAR	Simplicity	Simplicity	Simplicity
MAY JUNE SEPT OCT	Simplicity	Elite	Simplicity
APR JULY AUG NOV DEC	Simplicity	Premium	Simplicity

VENUE INCLUSIONS

Wedding Venue Coordinator, On-Site Ceremony Options, Five Hour Event (Cocktail Hour + Reception)
Reception Chairs, Round Guest Tables, White China, Premier Glassware, Stainless Steel Flatware
Table Linens & Napkins in Your Choice of Color

*Package is subject to 22% service fee & NJ sales tax | Holiday pricing may vary.

CEREMONY

LOCATIONS

Each Ballroom has a dedicated courtyard ceremony space:

Friday - Sunday \$1,500 | Monday - Thursday \$1,000

Le Vin Premium Ceremony \$2,000

Private ceremony space with picturesque views in the vines

INCLUDES

30 Minute Ceremony Space

Ceremony Chairs

Set Up & Break Down of Ceremony Chairs

Wedding Golf Cart Transportation

ENHANCEMENTS

Champagne Greeting | \$6 pp

Pre-Ceremony Signature Cocktails | \$10 pp



CHAMPAGNE BALLROOM

HIGHLIGHTS

Magnificent Crystal Chandelier
Floor to Ceiling Windows
Private Cocktail Hour Space
White Dancefloor
Multiple Bar Stations
Private Bridal Suite
Rooftop Deck & Champagne Veranda with Bistro
Lighting

CAPACITY

Minimum: 150
Saturday & Holiday Minimum: 175
Maximum: 300

BALLROOM FEE

Sunday - Friday: \$4,000
Saturday: \$5,000 | Holiday +\$2,000



VINEYARD BALLROOM

HIGHLIGHTS

Custom Farmhouse Chandeliers
Floor to Ceiling Windows
Private Outdoor Veranda or Indoor Cocktail Hour Space
Multiple Bar Stations
Private Bridal Suite

CAPACITY

Minimum: 135
Saturday & Holiday Minimum: 150
Maximum: 200

BALLROOM FEE

Sunday - Friday: \$3,000
Saturday: \$4,000 | Holiday +\$2,000



CHÂTEAU BALLROOM

HIGHLIGHTS

Crystal Chandelier
Greenery Wreath
Floor to Ceiling Windows
White Dance Floor
Private Cocktail Hour Space
Multiple Bar Stations
Hotel Suite for Morning of Wedding

CAPACITY

Minimum: 100
Saturday & Holiday Minimum: 125
Maximum: 150

BALLROOM FEE

Sunday-Saturday: \$2,000 | Holiday +\$2,000



PAVILION

HIGHLIGHTS

Chiffon Draped Ceiling
Hardwood Flooring
Bistro Lights
Fire Pits
Private Cocktail Hour Space
Vineyard National Golf Views
Outdoor Setting

CAPACITY

Minimum: 150
Saturday & Holiday Minimum: 200
Maximum: 400

BALLROOM FEE

Sunday - Saturday: \$4,000 | Holiday +\$2,000

Our Wedding Pavilion has the ability to be completely customized and can accommodate parties from 150 - 400 guests.



COCKTAIL HOUR



PASSED HORS D'OEUVRES

Shrimp Cocktail | Lobster Bisque with Grilled Baguette

Lollipop Lamb Chop | Mini Cheesesteak & Fries

Mini Cuban Sandwich

Pigs in a Blanket | Pork & Broccoli Rabe Spring Roll

Lemongrass Chicken Pot-Sticker

Spanakopita | Tomato Mozzarella Caprese

Vegetable Spring Roll | Bacon Wrapped Scallop

SIGNATURE DISPLAYS

Additional selections, see Enhancements

ROMA STATION

Braised Beef Ravioli | Vegetable Goat Cheese Ravioli

Manchego & Fontina | Grilled & Marinated

Vegetables | Charcuterie | Prosciutto & Capicola

Crostini | Assorted Grilled Bread

Bruschetta | Tapenade

Artichoke & Feta Salad

ASIAN STATION

Shrimp Skewer | Korean BBQ Chicken

Chicken Lemongrass Dumpling

Yung Chow Rice | Fried Wonton Noodles

Duck Sauce | Yum-Yum Sauce

chopsticks, soy sauce, wasabi, ginger

upgrade with miso soup or pho | \$5 PP



FIRST COURSE & ENTRÉES

SALAD

Select One

Served with artisan rolls + butter

RENAULT

mixed greens, english
cucumbers, red onion,
heirloom tomato
champagne vinaigrette

CAESAR

romaine, shaved
parmesan,
classic caesar dressing

ZESTY BEET

baby arugula & spinach
baby beets, sliced radish
goat cheese, zesty
vinaigrette

SEASONAL

seasonal greens blend,
vegetables, paired with
seasonal dressing

SINGLE ENTRÉES

Select Two | Additional entrée choice \$5 pp

Aged Beef Tenderloin Filet

Braised Short Rib
Demi Glaze & Crispy Shallots

Crispy Potato Crusted Atlantic Salmon
Chardonnay Beurre Blanc

Yellowtail Snapper Filet
Meyer Lemon Beurre Blanc
Wilted Field Greens & Blistered Grape Tomatoes

Pan Seared Veal Milanese
Arugula & Grape Tomatoes & Balsamic Glaze

Chicken Italiano
Wilted Arugula , Prosciutto, Grana Padana,
Roasted Tomato with Barolo Demi

DUET ENTRÉES

Aged Beef Tenderloin Filet & Crab Cakes | \$10 pp
Creamy Roasted Pepper Sauce

Aged Beef Tenderloin Filet & Tomato Pesto Salmon
Crispy Fried Leeks with Demi Glaze

Natural Airline Chicken & Atlantic Salmon
Topped with Dijon Demi Glaze

COCKTAIL STYLE RECEPTION

+\$20 PP

Salad Station | One Carving Station
Two Single Entrees as Stations | Two Starch + Two Vegetable

Plated dinner service includes two single entrees or one duet entrée.

Entrée counts are required two weeks before event.

Vegetarian entrée available upon request | Children & Vendors \$45 pp



ENTRÉES

continued

PREMIUM SINGLE ENTRÉES

Additional entrée choice \$10 pp

Aussie Lamb Chops

Twin Double Bone Lamb Chops
Grilled with a Fresh Mint Demi

Atlantic Fresh Flounder Tournaise

Francaise Style Topped with Jumbo Lump
Crabmeat & Champagne Beurre Blanc

Lobster Souffle

Savory Light Cold Water Lobster, Cilantro
Topped with Chardonnay Beurre Blanc

VEGETARIAN ENTRÉES

Polenta Cake

With Tomato and Mushroom Ragout

Charred Cauliflower & Sauté Spinach

Over Fava Bean Polenta Cake

ENTRÉE ACCOMPANIMENTS

Select one starch and one vegetable

Roasted Asparagus

Haricots Verts French Beans

Roasted Garlic Broccolini

Yukon Gold Mashed Potatoes

Fingerling Potatoes

Dauphinoise Potatoes

Rice Pilaf

ENHANCEMENTS

Sushi Station | \$20 pp

Spicy Tuna Roll
Salmon Avocado Roll
Vegetable Roll
California Roll
Salmon, Tuna & Crab Sushi
Sashimi
Served with Soy Sauce & Wasabi
Pickled Ginger & Chopsticks

Raw Bar | \$25 pp

Jumbo Cold Water Shrimp
Jersey Middle Neck Clams
Cape May Salts Oysters
Stone Crab Claws
Seafood Cioppino
Mini Tabasco Bottles
Red & Green Cocktail Sauce
Lemons & Mignonette

Carving Station | \$25 pp

Herb Roasted Prime Rib
Served with Au Jus
& Creamy Horseradish Sauce OR
Beef Roast Served with Au Jus &
Creamy Horseradish

Kabob Station | \$15 pp

Grilled Vegetable Kabobs
Caribbean Chicken Kabob
Marinated Flank Steak Kabob
BBQ & Creamy Garlic Sauce
Cilantro Crema
Red Cabbage Slaw
Warm Rolls

Cape Cod | \$20 pp

Mini Lobster Roll
Manhattan Clam Chowder
House-Fried
Atlantic Cod Fish & Chips
Housemade Potato Chips
Marinara Fried Calamari
Tossed in Lemon Pepper Aioli
Tartar & Cocktail Sauce
Malt Vinegar
Oyster Crackers

Street Taco | \$1 5pp

Lollipop Street Corn
Traditional Mexican Rice
Corn & Flour Tortillas
Seasoned Beef & Seasonal White Fish
Lettuce, Tomato, Onions
Salsa Verde & Shredded Cheese
Cholula Hot Sauce
Sour Cream & Guacamole
Pico de gallo

BBQ Station | \$15 pp

Mac & Cheese
Pulled BBQ Brisket &
BBQ Chicken
Corn Bread, Potato Salad
Sweet Potato Fries
Buttered Corn
on the Cob Lollipops

Italian Market Station | \$15 pp

Hand Cut Veal or Pork
Long Hots & Broccoli Rabe
Aged Provolone
Ciabatta Rolls & Olive Oil
Cheesy Polenta
Sweet Roasted Tri Color Peppers

Indian Flair | \$15 pp

Samosas & Pakoras
Cilantro Chutney &
Tamarind Sauce
Garlic & Cilantro Naan
Chickpea Curry
Aromatic Basmati Rice

Caribbean Breeze | \$15 pp

Fried Pork, Jerk Chicken
Plantain Chips & Sweet Plantains
Avocado Crema & Orange Mojo
Cilantro Lime Tomato Salad
Mini Jamaican Patties

DESSERTS

Wedding Cake

Beautifully tiered wedding cake
with your choice of cake flavor
and filling

Enhancements

Ice Cream Bar | \$12 pp

Vanilla & Chocolate Ice Cream
Hot Fudge, Caramel Sauce
Jimmies, Strawberry Toppings

Milk + Cookie Bar | \$10 pp

Seasonal Gourmet Cookies
served with White Milk &
Chocolate Milk

Doughnut Bites | \$10 pp

Doughnut Holes Rolled in Cinnamon Sugar
served with Chocolate, Caramel,
and Raspberry Sauces

Macaron Favors | \$5 pp

Two Seasonal French Macarons
Individually Boxed with
Decorative Ribbon

Café La Fleur Espresso Bar | \$15 pp

Freshly Brewed Coffee + Espresso
Prepared by a Café La Fleur Barista

Baileys, Kahlua, & Sambuca
accompanied by whipped cream,
chocolate shavings, lemon zest, cream,
milk & sugar

Pair with a Signature
Renault Cigar | \$5 pp

Café La Fleur Dessert Bar

A collection of house-made miniature pastries,
cookies, and sweet treats

Coffee Service

Freshly brewed hot regular & decaf coffee, assorted hot
tea



BEVERAGES

STANDARD BAR

Absolut & Tito's Vodka
Cruzan & Captain Morgan
Rum Bombay Gin
Jim Bean
Jack Daniels Whiskey,
Dewars Scotch
Jose Cuervo Tequila

WINE

Renault White Label

Rouge
Fleur du Blanc
Chardonnay
Rosé

BEER

Choice of Three Domestic
& One Import or Craft Beer

PREMIUM BAR | \$12 PP

Ketel One Vodka
Bacardi Rum
Tanqueray Gin
Maker's Mark & Crown Royal Whiskey
Johnnie Walker Black Scotch
Don Julio Tequila

Renault Reserved Wines

Cabernet Sauvignon
Chardonnay
American Champagne
Blueberry Sparkling Wine

*Includes selections from standard bar

Choice of Three Domestic
& Two Import or Craft

Domestic: Coors Light, Miller Lite, Bud Light, Budweiser, Yuengling, White Claw (Variety)
Import/Craft: Corona, Heineken, Guinness, Sams Adams, Modelo, Seasonal IPA

SIGNATURE COCKTAILS

Suggestions: French 75, Blushing Bride, Paloma, Gin + Tonic, Moscow Mule, Whiskey Sour

*Specialty liquors + ingredients are available upon request and will be priced accordingly

Bartender fee per 75 guests: \$200

ENHANCEMENTS

RENAULT WINE CLUB

Membership in our Wine Club allows you to enjoy our Renault varietals wherever you are. Allow our vintner to choose wines for you, or curate your own selection. Wine Club members receive three wines and champagnes per quarter as well as copious other benefits from discounts to VIP event access.

Please contact Brian Bobak at bbobak@vivamee.com.

*Add on Premium Bar to your wedding package + Wine Club Membership to receive a complimentary wine tasting bar during cocktail hour + dessert wine pairing.

TERMS

A signed agreement and non-refundable deposit of 25% is required to hold your chosen wedding date.

Six months prior to your wedding, a non-refundable payment of 50% is required.

Final count changes are accepted up to two weeks prior to your wedding.

A non-refundable final payment is required two weeks before your wedding.

The State of New Jersey requires a 6.625% sales tax. A 22% service charge applies to all products and services, which is industry standard.

Credit card, cash, and personal checks are accepted. All credit card payments incur a 3% processing fee.

All final payments must be submitted as a cashier's check, cash, or credit card.

In case of an emergency caused by weather, we reserve the right to modify your ceremony, cocktail hour or reception room selection.

