

weddings

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The Renaissance Schaumburg Convention Center Hotel's evocative architecture, inspired design, and whimsical touches are wondrously blended to enthrall the senses and leave you inspired.

Our wedding planners will create a sensationally sophisticated event that leaves a lasting impression. Be captivated by the decadence of the day, secure in the knowledge that we have anticipated your every need and given our attention to even the smallest of details. Tantalize your palette with deliciously chic culinary expressions.

Whether you are timeless, cosmopolitan, fashionable or glamorous, allow our wedding planners to design a delightful experience which articulates your personality and distinct style. Our inspiring array of options, Chic, Bliss, and Indulgence, all feature exquisite fare from the masterful mind of our award-winning culinary team.

It's time to discover a hidden gem.
We invite you to embrace the unexpected.



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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.

DÉCOR

For décor, flowers, entertainment and event theme production please speak to your Event Manager for our preferred vendors

TRANSPORTATION

For transportation services to and from the Renaissance Schaumburg Convention Center Hotel, we recommend our preferred vendors ACCESS Destination Services at 847.698.1413 or Rainbow Transportation at 847.875.5341

PRICING

A taxable service charge (currently 25%) and sales tax (currently 12%) will be added onto all pricing. Sales tax and service charge are subject to change. Menu pricing is subject to an annual increase of 5%.

MINIMUM REVENUE

A beverage and food minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only beverage and food ordered through the hotel will apply.



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CEREMONY

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 | \$10

Subject to Tax and Service Charge
(Minimum Fee of \$1,000 Will Apply)

Set-Up and Room Usage Fee Includes
Standard Hotel Banquet Chairs
Staging for the Ceremony
One Wired Microphone

PIANO | \$250*

Hotel piano available for ceremony and reception use based on availability. Couples are responsible for ensuring the piano is tuned prior to event date.

*Rental fee does not include tuning cost



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CHIC WEDDING PACKAGE

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.

CLASSIC DÉCOR

Colored Floor Length Cotton Table Linen
Colored Cotton Napkins
Votive Candles

Four Hours of Unlimited Cocktail Service
Three Butler Passed Hors d'oeuvres
Champagne Toast
Elegant Three Course Dining
Soup or Salad | Entrée | Custom Designed Wedding Cake

GOLDEN SEAL BEVERAGE

Smirnoff Red, cruzan aged light, captain morgan original spiced rum, beefeater gin, dewar's white label scotch, canadian club whiskey, jim beam white label bourbon, jose cuervo traditional silver, martini & rossi extra dry, martini & rossi rosso, hiram walker triple sec, courvoisier vs

Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices

Complimentary Bridal Suite

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CHIC

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SELECTION OF SOUP OR SALAD

SOUP

Roasted fennel and tomato cream, aged cheddar popover

Sweet corn and potato bisque, poblano biscuit

SALAD

Baby greens, shaved vegetables, chives, champagne vinaigrette

Caesar, shaved Reggiano cheese, garlic crouton, cherry tomatoes, Caesar dressing

Frisee salad, sweet potato, blue cheese, pickled grapes, macadamia, orange maple dressing

ENTRÉE

Herb Roasted Amish Chicken | \$97

Yukon mash, swiss chard, asparagus, oven-dried tomato, chicken jus

Herb Roasted Amish Chicken | \$97

Wilted greens, rice pilaf, baby carrots, brussels, bacon, red onion confit, lemon cream

Seared Salmon | \$101

Mashed potato, swiss chard, asparagus, pickled onion, citrus butter

Half Acre Braised Short Ribs | \$110

Smoked cheddar grits, charred onion relish, swiss chard, broccolini, pickled onion, lemon cream

Grilled Beef Tenderloin | \$115

Broken potato hash, Tuscan kale, broccolini, braised fennel, oven roasted tomato, bordelaise

DESSERT

Buttercream Wedding Cake

Coffee and Tea Service



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BLISS WEDDING PACKAGE

TRENDY DÉCOR

Stylish Colored Floor Length **Satin** Table Linen
Colored **Satin** Napkins
Decorative Glass Charger Plates
Votive Candles

Four Hours of Unlimited Cocktail Service
Four Butler-Passed Hors d'oeuvres
Champagne Toast

Wine Service

Unique **Four** Course Dining
Soup | Salad | Entrée | Custom Designed Wedding Cake
Late Night Snack

GOLDEN ASTER BEVERAGE

Absolut 80 vodka, tito's vodka, bacardi superior rum, captain morgan original spiced rum, tanqueray gin, dewar's white label scotch, maker's mark bourbon, canadian club whiskey, jack daniels tennessee whiskey, patron silver, martini & rossi extra dry, martini & rossi rosso, hiram walker triple sec, courvoisier vs

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Complimentary Bridal Suite



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BLISS

SELECTION OF SOUP AND SALAD

SOUP

Roasted fennel and tomato cream, aged cheddar popover
Butternut squash soup, chile, maple sage crouton

SALAD

Bibb salad, carrot, radish, parsley, white balsamic vinaigrette

Heirloom tomato salad, fresh mozzarella, pickled onion,
watercress, balsamic, olive oil

Beet salad, frisee, upland cress, aerated goat cheese, apple,
radish, pistachio, granola, raspberry vinaigrette

ENHANCE WITH A SELECTION OF ONE INTERMEZZO | \$5
Champagne sorbet, Riesling poached pear sorbet, lemon sorbet, Rose Champagne sorbet, Blood orange and beet juice shooter, Coconut water and cucumber shooter

ENTRÉE

Roasted Chicken | \$114

Yukon mashed potatoes, swiss chard, broccolini, oven dried tomato, roasted fennel, pommery cream

Roasted Chicken | \$117

Saffron potatoes, onion soubise, haricot verts, oven dried tomato,
mushrooms, herb vinaigrette

Tea Crusted Salmon | \$119

Jasmine rice, honey glazed baby carrots, Thai curry cream, daikon radish

Slow Braised Short Rib | \$127

Truffled mac & cheese, asparagus, red cabbage jam, buttered breadcrumbs

Seared Beef Filet | \$135

Pernod creamed spinach, broken fingerlings, roasted mushroom, tomato confit, bordelaise

DESSERT

Buttercream Wedding Cake
Coffee and Tea Service

LATE NIGHT MUNCHIE

(Select One)

Chicago Style Deep Dish Pizza
Chicago Style Hot Dogs
Gourmet Street Tacos



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INDULGENCE WEDDING PACKAGE

EXCLUSIVE DÉCOR

Dramatic Bar Design with Specialty Lighting
 Glamorous Floor Length **Satin Lamour** Table Linen
Satin Lamour Napkins in Your Choice of Color
 Decorative Glass Charger Plates
Gold or Silver Chiavari Chairs
 Votive Candles

PAMPER WITH DELIGHT

Elite Bridal Suite for the Evening
 Two Suites for Parents of the Wedding Couple

A LUXURIOUS EVENING

Five Hours of Unlimited Cocktail Service
Fresh Juice Batched Cocktail during Cocktail Hour
 Four Butler-Passed Hors d'oeuvres
Grazing Table during Cocktail Hour
 Champagne Toast
Upgraded Wine Service
 Lavish Four Course Dining
 Soup | Salad | Entrée | Wedding Cake

Choice of:

Sweet Dreams Dessert Display, Macaroon Tower or Donut Wall

Choice of:

Chicago Style Deep Dish Pizza, Chicago Style Hot Dogs or Street Tacos

GOLDEN ALEXANDER BEVERAGES

Grey goose vodka, bacardi superior rum, captain morgan original spiced rum, bombay sapphire gin, johnnie walker black label scotch, knob creek bourbon, jack daniels tennessee whiskey, crown royal whiskey, casamigos blanco tequila, hennessy privilege vsop cognac, martini & rossi extra dry, martini & rossi rosso, hiram walker triple sec

Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
 Imported & Domestic Beer
 Assorted Soft Drinks, Mineral Waters & Fruit Juices

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INDULGENCE

SELECTION OF SOUP AND SALAD

SOUP

Italian wedding soup, black kale, veal croquette
Crimson lentil soup, duck confit, foie gras crostino
Bantam corn broth, pancetta, baby shiitake

SALAD

Baby red oak and mache, oil poached artichokes, haricot verts, deviled egg, barrel aged sherry vinaigrette

Baby red and green romaine, endive, shaved radish, fennel, watercress, cherry balsamic vinaigrette

Citrus roasted beet carpaccio, frisee baby chard, tangerine horseradish dressing

ENTRÉE

Porcini Truffle Roasted Chicken | \$160

Angel hair pasta, asparagus, tomato confit, lemon butter

Citrus Beet Salmon | \$168

Sticky rice, haricot verts, citrus segments, baby beets, blood orange & beet vinaigrette

Beef Filet & Jumbo Lump Crab Cake | \$215

Dauphinoise potatoes, asparagus, mushroom ragout, pickled tomato, bordelaise, herb aioli

Grilled Filet Mignon | \$189

Twice baked potato, swiss chard, roasted root vegetables, blue cheese crumbles, pickled pearl onion, port reduction

DESSERT

Buttercream Wedding Cake
Coffee and Tea Service

GUILTY PLEASURE

(Select One)

Sweet Dreams
Macaroon Tower
Donut Wall

LATE NIGHT MUNCHIE

(Select One)

Chicago Style Deep Dish Pizza
Chicago Style Hot Dogs
Gourmet Street Tacos



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HORS D'OEUVRES

POULTRY

Mini chicken cordon bleu
 Cashew chicken spring roll, citrus ponzu
 Asian chicken salad, wonton, cabbage, peanut, lemon zest
 Peking duck pot stickers, apricot sweet and sour sauce

OCEANS

House cured salmon, crostini, chive, caper, lemon zest
 Coconut shrimp, ginger, cilantro, orange essence, chile sauce
 Tea crusted tuna tataki, wakami, Thai curry-lemongrass broth
 Vanilla infused lobster Rangoon, citrus vinaigrette

PRAIRIE

Bacon wrapped lamb loin, cassis glaze
 Bacon, cipolline onion and gruyere pizzette
 Short rib crostini, Wisconsin cheddar, sour cherry confit
 Pepered tenderloin, cambozola, red onion marmalade

MARKET

Honey truffle goat cheese mousse, profiterole, radish, pickled grape, almond
 Chilled vegetable spring roll, spicy peanut sauce
 Wild mushroom crostini, arugula and pecorino
 Eggplant pizzettes, fresh mozzarella, basil



OPTIONAL RECEPTION STATION UPGRADES

Fromagerie | \$17

Imported and domestic cheese display
Baked goat cheese en croute, honey, pistachios, Moscato grapes Morbier, pears in port wine, candied pecans, artisan baguettes Lavosh, fruit jams
(Minimum order of 50)

Gastro Pub | \$26

Charcuterie smoked polish, knockwurst and bratwurst
Pate campagne, chicken liver pate
Artisan breads, caramelized onions
Gherkins, assorted mustards
(Minimum order of 50)

Flatbread, choose four | \$24

Spinach and artichoke
Fennel sausage and rapini
Mushroom and leek
Eggplant caponata
Four cheese and roasted garlic
Sundried tomato and mozzarella & pesto
(Minimum order of 50)

CHEF ATTENDED STATIONS

Sushi and Dim Sum | \$36

Assorted maki, nigiri, sashimi
Assorted dim sum
Soy, ginger, and wasabi
(Attendant required at \$250 attendant fee)
(Minimum order of 50)



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WEDDING CAKES

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FLAVORS

Yellow Chiffon, Devil's Food Cake, Lemon Cake, Spice Cake, Marbled Cake, Red Velvet, Chocolate Chip Cake, Carrot Cake, Sprinkle Cake

FILLINGS

Preserves: Strawberry, Raspberry, Mango
Mousse: Dark Chocolate, White Chocolate, Peanut Butter, Bailey's
Buttercreams: Espresso, Dark Chocolate, Salted Caramel, Raspberry, Cookies and Cream, Vanilla Malt Ball, Coconut Rum, Vanilla, Mango, Nutella
Fruit: Strawberry, Blueberry, Raspberry, Pineapple
Other: Blueberry Cheesecake, Cream Cheese, Fudge, Lemon Curd, Passionfruit Curd, Vanilla Pastry Cream

ICINGS

Buttercream – White or Ivory
Fondant | \$2 Additional Per Guest



GUILTY PLEASURES

THE SWEET SHOPPE | \$16 per person

Assorted French macaroons, lemon bars, fudge brownies, sea salt chocolate chip cookies, fresh seasonal fruit & berries
(Minimum order of 50)

DONUT WALL | \$54.00 per dozen

Assorted cake & glazed donuts displayed on a donut wall
+ \$150.00 Wall Rental
(Minimum order of 6 dozen)

SWEET DREAMS | \$20 per person

Chocolate covered strawberries, assorted mini seasonal tarts, mini cheesecake pops, dark chocolate pot de crème, assorted French macarons, sliced fresh seasonal fruit and berries
(Minimum order of 50)

COOKIES & MILK | \$17 per person

Choice of 4 cookies, individual white and chocolate milk chugs
Chocolate chip, triple chocolate, sugar, heath, oatmeal, lemon coconut, white chocolate macadamia nut.
(Minimum order of 50)

ICE CREAM | \$5 Per Mini Cone (Select up to 3 Flavors)

Ice Cream: Salted caramel, chocolate, chocolate chip, cinnamon sugar, peanut butter screwball, vanilla bean
Sorbet: mango, raspberry, lemon
(Attendant required at \$175 attendant fee, minimum order of 50)

CHOCOLATE FONDUE | \$6 per serving

Mini martini glasses of white chocolate
Milk chocolate, or dark chocolate fondue
Skewer of fresh fruit and pound cake
(Minimum order of 50)

SUNDAE BAR | \$12 per person

Vanilla and chocolate ice cream
Toppings: caramel sauce, chocolate sauce, fresh berries, cherries, candied nuts, sprinkles, crushed cookies, toasted coconut, toffee bits
(Attendant required at \$175 attendant fee)

INTERNATIONAL COFFEE STATION | \$7 per person

Coffee, decaffeinated coffee, hot tea
Served with whipped cream, chocolate shavings, orange zest, cinnamon sticks

CHOCOLATE COVERED STRAWBERRIES | \$53 per dozen

Assorted Chocolate covered strawberries
(Minimum order of 4 dozen)

MACAROON TOWER | \$14 per person

French macaroon tower with assorted colors and flavors to complement your stylish event



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LATE NIGHT MUNCHIES

SIMPLY CHICAGO | \$21

Assorted deep dish pizzas
Mini beef hot dogs, mustard, onion, tomato
Beer battered onion rings
Mini Mac & Cheese

WESTERN COMFORT | \$19

Mini burgers
House made chips
Mini grilled cheese
Tomato soup shooters

TACO NACHO BAR | \$20

Ground beef tacos, flour tortillas, cheddar cheese, fresh salsa
Nacho bar, cheese sauce, tomato, scallion, jalapeno, black olive, sour cream
Fresh house made tortilla chips



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SUNRISE

CONGRATULATORY BRUNCH | \$45.00

Assorted juices, coffee & teas
Assorted breakfast pastries and muffins with butter & fruit preserves
Selection of seasonal sliced fruit & seasonal berries
Assorted cereals
House made granola
Assorted yogurts
Fluffy scrambled eggs
Smoked bacon
Sausage links
Golden hash browns

Choice of the following:
Vanilla cinnamon French toast, maple syrup
Lemon ricotta pancake, fresh raspberry garnish
Cheese blintze, blueberry compote
Malted waffle, maple syrup, vanilla Chantilly cream

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