

R RENAISSANCE®

NEWPORT BEACH HOTEL

4500 MACARTHUR BOULEVARD, NEWPORT BEACH, CA 92660



WEDDING GUIDE



DISCOVER HAPPILY EVER AFTER . . .

YOUR CEREMONY INCLUDES. . .

- ♦ White Padded Wooden Garden Chairs
- ♦ Officiant Microphone and Speaker System
- ♦ Gift & Guest Book Tables
- ♦ Engagement Picture Easel
- ♦ Two Dressing Rooms for the Wedding Party
- ♦ Rehearsal Area & Setup (conducted by contracted wedding coordinator)
- ♦ Market Umbrellas &/or Portable Heaters
- ♦ Fruit Infused Water Stations

Wedding Ceremony Fee Starting At \$2,250



RECEPTION...

- ♦ White or Black Floor Length Formal Linen & Napkins
- ♦ Sterling Silver Table Settings with Villeroy and Boch China & Crystal Stemware
- ♦ Glass-Enclosed Tea Light Votive Candles, Up to 5 per table
- ♦ Table Numbers in Silver Stands or Gold Frames
- ♦ Sweetheart Table, Gift Table & Cake Table
- ♦ Custom Sized Teakwood Dancefloor
- ♦ Custom Floor Plan
- ♦ Elegant Cake Knife & Server
- ♦ Complimentary Sparkling Wine/Cider Toast
- ♦ Executive Honeymoon Suite for Two (2) Nights
- ♦ Chiavari Chairs for Reception
- ♦ Dedicated Event Manager
- ♦ Menu Tasting for Four (4) Guests Prior to Wedding Day



PACKAGES. . .

Every couple is unique & your wedding package should reflect your personal preferences & traditions! Choose the items to fit your vision & our team will customize pricing to fit your dream day.

DIAMOND

COCKTAIL RECEPTION

- ◆ Four (4) Tray Passed Hors d'Oeuvres
- ◆ Charcuterie Display
- ◆ One (1) Hour of Premium Hosted Bar

DINNER SERVICE

- ◆ Choice of Soup or Salad
- ◆ Tableside Choice of Chicken or Fish Entrée Selection
- ◆ Sparkling Wine and / or Cider Toast
- ◆ Selection of 3 Miniature Desserts - Stationed
- ◆ Custom Wedding Cake (from approved vendor)
- ◆ One (1) Additional Hour Hosted Premium Bar

After Dinner coffee service, featuring freshly brewed regular & decaffeinated coffee, & herbal teas

Chicken & Fish Entrée — \$155.00 per person

Complimentary Menu Tasting for (4) Guests

**Discounted Pricing Available for Friday or Sunday Weddings*

**Excluding Holiday Weekends **

SAPPHIRE

COCKTAIL RECEPTION

- ◆ Three (3) Tray Passed Hors d'Oeuvres
- ◆ One (1) Hour of Premium Hosted Bar

DINNER SERVICE

- ◆ Choice of Soup (or) Salad
- ◆ Entrée Selection
- ◆ Sparkling Wine/ Cider Toast
- ◆ Selection of 3 Miniature Desserts - Stationed
- ◆ Custom Wedding Cake (from approved vendor)

After Dinner coffee service, featuring freshly brewed regular & decaffeinated coffee, & herbal teas

Chicken or Fish Entrée — \$115.00 per person

Beef Entrée — \$125.00 per person

Duet Entrée — \$135.00 per person

Complimentary Menu Tasting for (4) Guests

**Discounted Pricing Available for Friday or Sunday Weddings*

**Excluding Holiday Weekends **

PACKAGES. . . *Continued*

Every couple is unique & your wedding package should reflect your personal preferences & traditions! Choose the items to fit your vision & our team will customize pricing to fit your dream day.

QUARTZ

COCKTAIL RECEPTION

- ♦ Three (3) Tray Passed Hors d'Oeuvres

DINNER SERVICE

- ♦ Choice of Soup or Salad
- ♦ Entrée Selection
- ♦ Sparkling Wine and / or Cider Toast
- ♦ Custom Wedding Cake (from approved vendor)

After Dinner coffee service, featuring freshly brewed regular & decaffeinated coffee, & herbal teas

Chicken or Fish Entrée — \$98.00 per person

Beef Entrée — \$108.00 per person

Duet Entrée — \$115.00 per person

Complimentary Menu Tasting for (4) Four Guests

*Discounted Pricing Available for Friday or Sunday Weddings

*Excluding Holiday Weekends *



SWEET & SAVORY DELIGHTS...

HOT HORS D'OEUVRES

Tray Passed

VEGAN & GLUTEN FREE

Chickpea and Cilantro-Spinach Cakes, Red Chili Sauce

VEGETARIAN

Artichoke and Boursin Poppers

POULTRY

Coconut Chicken Skewer, Cilantro Emulsion

Chicken Brochette, Jalapeño, Cured Bacon

Turkey Melt Sliders, Swiss, Tomato, Bacon

Chicken Chao, Chestnuts, Green Onion, Ginger

MEAT

Bacon, Brie and Onion Confit Phyllo Triangle

Beef Skewer, Red Chimichurri Sauce

50/50 Meatballs, Beef and Pancetta, BBQ Sauce

Date and Apricot Wrapped in Cured Bacon

Herb-Dijon Crusted Lamb Chop

Kobe Beef Sliders, White Cheddar, Chipotle Aioli

SEAFOOD

Dungeness Crab Cakes, Tartar

Lobster and Black Truffle Arancini

Tiger Shrimp Skewer, Cajun Cream Sauce

Lobster Mac 'n Cheese Croquettes

COLD HORS D'OEUVRES

Tray Passed

VEGAN & GLUTEN FREE

Dolmas, Garlic Coconut Yogurt Sauce

VEGETARIAN

Wild Mushroom Bruschetta, Parmigiano-Reggiano

Watermelon Cubes, Balsamic Syrup, Basil Sprout

Hive Honey Custard, Currant Caviar

Falafel, Mint-Harissa Yogurt

Heirloom Tomato Bruschetta, Tiny Basil

POULTRY

Black Truffle Deviled Eggs

Duck Prosciutto, Asparagus, Crisp

MEAT

Shaved Lamb, Cucumber, Mint Harissa

SEAFOOD

Smoked Salmon, Dill Custard, Fried Capers

Salmon Mousse, Cucumber, Caviar

Seared Ahi, Nori, Pickled Ginger, Tiny Wasabi

Tiger Shrimp Cocktail

Dungeness Crab Fondue, Salmon Caviar

Ahi Poke, Sesame Seed Cones

TIME TO INDULGE. . .

CHOICE OF SOUP OR SALAD

SOUP DU JOUR

Stoplight Pepper Soup, Crème Fraîche [GF](#)

Seasonal Squash Bisque, Chef's Choice [GF](#)

Smoked Tomato Bisque, Cured Yellow Tomatoes [GF](#)

Verde Tortilla Soup, Oaxaca Cheese [GF](#)

White Bean Pistou, Confetti Vegetables [GF](#)

LOCALLY SOURCED GREENS

Mesclun Greens, Pear, Blue Cheese, Candied Pecans, Apple Cider Vinaigrette [GF](#)

Beet Carpaccio, Watercress, Frisée, Salted Pecans, Goat Cheese, Shaved Red Onion, Creamy Balsamic Dressing

Baby Spinach Leaves, Black Pepper Bacon, Brown Eggs, Manchego, Grain Mustard Vinaigrette [GF](#)

Romaine Hearts, Parmigiano-Reggiano, Crostini, Black Garlic Dressing

Iceberg Wedge, Beefsteak Tomato Carpaccio, Toasted Pepitas, Bay Bleu Cheese [GF](#)

CHOICE OF 1-2 ENTRÉES

Dijon Herb Crusted Chicken, Olive Oil Crushed Fingerlings, Yellow Wax Beans, Provençal Ragout [GF](#)

Balsamic Chicken, Roasted Trio-Potatoes, Haricots Verts, Demi-Glace [GF](#)

Seared Chicken, Roasted Tomato Gnocchi, Black Garlic Broccolini, Natural Jus

House Smoked Short Rib, Garlic-Chive Whipped Mashed Potatoes, Baby Carrots, Veal Demi-Glace [GF](#)

Petit Filet, Tiger Prawn Pinwheel, Lobster Whipped Potatoes, Young Asparagus, Morel Mushroom Cream [GF](#)

Filet Mignon, Black Pepper Caper Jam, Baked Boursin Mac 'N Cheese, Garlicky Broccolini, Cabernet Demi-Glace

Herb Crusted Lamb Rack, Saffron and Currant Risotto, Haricots Verts, Pan Jus Reduction [GF](#)

Pan Seared Local Salmon, Crab Mac 'n Cheese, Blue Lake Green Beans with Shallots, Citrus Butter

Seared Local Halibut, Purple Peruvian Potatoes, Wild Mushroom and Haricot Verts, Morel Cream [GF](#)

Seasonal Squash Ravioli, Manchego, Yellow Wax Beans, Balsamic Syrup, Tiny Greens Salad [GF, VG](#)

Black Truffle Gnocchi, Pecorino, Wild Mushrooms, Young Asparagus, Cured Tomatoes, Wild Arugula Parmesan Bark [VG](#)

BEVERAGE. . .

	HOST BAR	CASH BAR
	<i>Beverages Paid For By the Host on a Per Drink Basis</i>	<i>Beverages Paid For By Your Guest on a Per Drink Basis</i>
PREMIUM	12	13
DELUXE	13	14
MARTINI	14	15
DOMESTIC BEER	7	8
IMPORTED BEER	8	9
CRAFT BEER	9	10
WINE	10	11
SPARKLING WINE	10	11
CORDIALS & COGNACS	14	15
SOFT DRINKS	6	6
MINERAL WATER	6	6

PACKAGE BAR. . .

Unlimited Beverages Priced Per Person, Per Hour

PREMIUM BRANDS

1 Hour | \$24

2 Hours | \$36

3 Hours | \$48

4 Hours | \$60

DELUXE BRANDS

1 Hour | \$26

2 Hours | \$39

3 Hours | \$52

4 Hours | \$65

SOFT BAR—BEER, WINE, SOFT DRINKS

1 Hour | \$16

2 Hours | \$24

3 Hours | \$32

4 Hours | \$40

CATERING GUIDELINES...

Wedding Planner

All couples are required to hire a certified wedding coordinator or planner for details/planning services & work with that vendor up to three (3) months prior to & during event date/time. The Catering Sales Executive & employees do not offer planning detailed services such as production or coordination. Please contact your Catering Sales Executive for a list of preferred vendors, should you need recommendations.

Service Charge & Tax

All prices are subject to a 25% Service Charge and 7.75% Sales Tax. Sales Tax is subject to change without notice.

Banquet Service

For events with less than 25 guests in attendance, an additional labor charge of \$150.00 will be added to each meal function's check.

Bartenders

For bars that require a Bartender there will be a \$150.00 fee per Bartender for up to Four (4) hours of service. One (1) Bartender per 100 guests is required.

Cake

Cake cutting fee is \$5.00 per person

Liquor

As stipulated by California State Liquor laws, no liquor service will be permitted after 1:30 am. Renaissance Newport Beach reserves the right to inspect and regulate all private parties, meetings and receptions.

Power

Power requirements must be received a minimum of 2 weeks prior to your event. Current rates will apply.



VENDOR GUIDELINES...

Information

Vendors must bring all of their own extension cords. Any cords run on the floor must be taped down to meet safety regulations. Vendors must provide their own cord tape. If any vendors need a power drop (meaning they require more than 15 amps of power), please notify your Catering Sales Executive or Event Manager (most bands will require a power drop). This will be charged to the group's master account at \$350.00 per power drop.

If any vendors need to hang lighting or other items from rigging points in the air wall tracks, please notify your Catering Sales Executive or Event Manager. Rigging points can only be installed by the Renaissance Newport Beach's in-house AV team, PSAV. This will be charged to the group's master account at \$750.00 with an additional \$40.00 per air wall hanger. Overtime labor fees of \$115.00 per hour apply to events with an end time past midnight.

Loading In/Out

Setup and access to event spaces vary based on other business bookings surrounding the event. Your Event Manager can provide an estimated entry time, but will not be able to confirm until one week prior to the event start date. Please respect entry timing and do not arrive earlier than the time provided.

Vendors will load in/out through the Z-Lot or the Loading Dock. All rented items and décor must arrive the day of the event and be picked up the same evening of the event. Renaissance Newport Beach cannot store any items overnight.

Insurance

All vendors must provide insurance based on the following required certifications:

General Liability: \$1M per occurrence

Worker Compensation: \$1M per occurrence

Specific Verbiage Needed:

WJ Newport LLC dba Renaissance Newport Beach Hotel
4500 MacArthur Blvd, Newport Beach, CA 92660

