

Dream Weddings



From The Beginning...

Renaissance Dream Weddings

Welcome to the Club at Renaissance, the best kept secret in Fort Myers. Our location makes everything easy for you and your guests; we are 10 minutes from Southwest Florida International Airport. We have 8 hotels right outside of our main gate. We are 25 minutes from the beach and minutes from all the shopping you can handle..

Planning a wedding at the Renaissance is as easy as saying "I do". From the minute you view our beautiful facility and all it has to offer to the final moments of your "big day". Our main focus at The Club at Renaissance is to anticipate your every need and provide service beyond your expectations.



Every wedding package that you choose includes the following services and amenities:

- ~A professional wedding and event planner to organize and execute every detail*
- ~Complete access to our locker rooms, dressing rooms and lounges for both the bridal party and the groomsmen to get ready and be able to spread out your clothing items, make up, overnight bags etc. and have everything in one location.*
- ~Lunch and refreshments are just steps away*
- ~The ceremony site of your choice and appropriate number of chairs for your guests*
- ~The cocktail hour location of your choice in and around the Clubhouse*
- ~Room Rental for private use of the Clubhouse for up to 6 hours*
- ~Custom Dance floor constructed exactly where you want it*
- ~Appropriate staffing levels based on the number of guests, including all set up and break down, there are no additional "labor charges"*
- ~Exclusive use of our custom china, crystal wear and silver*
- ~A private tasting to help you make your Culinary decisions*
- ~A three course (or more) meal*
- ~All non-alcoholic beverages i.e.; soda, coffee, tea, iced tea for the duration of the reception*

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Photo by: Matt Steeves Photography



What Renaissance needs from you.....

Requirements:

The Club at Renaissance is an exclusively private, members only golf club. We can host private weddings at The Club at Renaissance from 50 people to 150 people based on availability and always with the integrity of our membership in mind. Renaissance requires that a minimum of \$5000 be spent in order to do this.

Payments:

Once you have decided to let us make your Dream Wedding happen we require a \$1500 deposit to hold the date, we accept all forms of payment. The Director of Food and Beverage and you will sign the deposit contract. The deposit contract states that the \$1500 will be applied towards the balance of your wedding, and also that the deposit will become non-refundable if the date is cancelled within 45 days of the date agreed upon. The next payment is due 30 days prior to the event date and the amount will reflect 50% of the estimated amount of the event. The final balance is due the day of the event.

Details:

60 days prior to the event, or before, a wedding package must be chosen and agreed upon. We will also settle on linen colors and all other food choices that need to be made. The ceremony time, cocktail hour time and reception times will also be agreed upon. A list of your outside vendors with contact names and phone numbers must be provided to your planner for proper coordination of the event. When all of the required information is submitted, a contract will be drawn up with all of the details on it and signed by both parties, this also gives us our estimated amounts for your upcoming payments.

Décor

One of the reasons you decided to have your special day with us is the Club's unique beauty. When you are thinking about decorating for your event, please keep in mind that we cannot allow any nails, tape, wire or other items that would require us to attach to the walls, trim, ceiling, windows etc. We reserve the right to approve any and all items that may be brought in by you or a vendor for use in decorating.

Renaissance Prince and Princess

\$132 per person

Includes 6% tax and 22% gratuity

*Our standard package includes everything previously listed on our Welcome page plus:
Please choose black, white or ivory table cloths and napkins to compliment your theme*

Cocktail Hour

One hour of standard open bar service, plus one display item or 3 butler passed items below.

Display work will be constructed based on the number of guests.

Butler passed selections are based on 1 1/2 pieces of each item per guest

Display

Domestic and Artisan Cheese Display with assorted flatbreads and crackers

Assorted Vegetable Crudités with garlic aioli and buttermilk ranch

Chef's Fruit Display; Seasonal Fruits, Berries and Melon with Yogurt dip

Anti Pasta Display with Italian meats and cheeses, giardiniera, olives and peppers

OR

Butler Passed

*Mini assorted Quiche, Vegetable Spring Roll, Mini Crab Cake, Baked Brie with Raspberry,
Spicy Crab Roll, Spanikopita, Mini Beef or Chicken Wellington, Sausage Puff Pastry*

Photo by: Matt Steeves Photography



1st Course, Salad

Renaissance Salad, Traditional Tossed Salad, Renaissance Caesar Salad

2nd Course, Entrée

If an entrée choice is offered to your guests by invitation, a place card with the guest's dinner choice must be clearly visible at each place setting for dinner service. We strongly recommend 2 choices or less.

*To simplify the process, we can create a Duo plate from any of the choices below.
We will always be able to accommodate vegetarians and dietary restrictions with proper notice.*

Chicken Marsala or Francaise

Jasmine Rice and Vegetable

Chicken Parmesan

Pasta Spindle with Sauce Pomodoro

Grill Fired Jerk Pork Loin

Caribbean Fruit Chutney and Saffron Rice

Grouper Provencal

Sauce Provencal, Fresh Basil and Pasta

Stuffed Flounder

With Sauce Nantua and Saffron Rice and Vegetable

2 hour Standard Open Bar following dinner service

Renaissance Duke and Duchess

\$152 per person

Includes 6% tax and 22% gratuity

*Our deluxe package includes everything previously listed on our Welcome Page plus:
Includes a Foursome of Golf for him **and** Massage & facial (or mani/pedi) for her and a friend
Please choose from our selection of upgraded linens in 58 colors for your table cloths and napkins*

Cocktail Hour:

*One hour of standard open bar service, one display item **and** 3 butler passed items from below
Display work will be constructed based on the number of guests
Butler passed are based on 1 ½ pieces of each item per guest*

Display

Domestic and Artisan Cheese Display with assorted flatbreads and crackers

Assorted Vegetable Crudités with garlic aioli and buttermilk ranch

Chef's Fruit Display; Seasonal Fruits, Berries and Melon with Yogurt dip

Anti Pasta Display with Italian meats and cheeses, giardiniera, olives and peppers

Butler Passed

*Mini assorted Quiche, Vegetable Spring Roll, Mini Crab Cake, Baked Brie with Raspberry,
Spicy Crab Roll, Spanikopita, Mini Beef or Chicken Wellington, Sausage Puff Pastry*

Dinner:

Wine Service

*Please select one white and one red house wine to be served throughout dinner
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot*

1st Course, Soup

*Roasted Tomato & Basil Bisque, Caribbean Conch Chowder, Traditional Chicken Noodle,
Italian Wedding Soup, Vegetable Minestrone, Cream of Wild Mushroom*

2nd Course, Salad

Renaissance Salad, Traditional Tossed Salad, Renaissance Caesar Salad

3rd Course, Entrée

If an entrée choice is offered to your guests by invitation, a place card with the guest's dinner choice must be clearly visible at each place setting for dinner service. We strongly recommend 2 choices or less.

*To simplify the process, we can create a Duo Plate from any of the choices below.
We will always be able to accommodate vegetarians and dietary restrictions with proper notice.*

Pan Seared 6 Ounce Beef Tenderloin

Mashed, Glace and Béarnaise

Chicken Cordon Bleu

Asparagus, Ham and Swiss with Supreme Sauce and Saffron Rice

Chicken Wellington

Mushroom Duxelle, Puff Pastry and Glace

Banana & Macadamia En-crusted Mahi - Mahi

Mango Butter Sauce and Toasted Coconut Jasmine Rice

Grouper Bretonne

Baby Bella and Brandy Glace, Capers, Lemon and Mashed

Snapper Pensacola

Sliced Vine Ripened Tomato, Olive Oil and Fresh Herbs and Saffron Rice

2 hour Standard Open Bar following dinner

Renaissance King and Queen for the Day

\$204 per person

Includes 6% tax and 22% gratuity

*Our Premium package includes everything previously listed on our Welcome page plus:
A foursome of Golf for him **plus** a Massage & Facial (or Mani/Pedi) for her and a friend **AND** the Mothers of
the Bride and Groom*

Covered ceremony chairs in white or ivory

Premium linen upgrade for table cloths and napkins

Chair sashes for your reception

Valet parking

Cocktail Hour:

*One and a half hour of open bar service, 1 display item **and** 3 butler passed items **or** 2 display items*

Display work will be constructed based on the number of guests

Butler passed selections are based on 1 1/2 pieces of each item per guest

Display Options:

Artisan Cheese Display

*Domestic & Imported Cheeses and Fondue with assorted flatbreads, breads and crackers
and Chef's custom fruit design display*

Sushi Bar

*Assorted Sushi Rolls, Sashimi and Tataki, Vegetable Spring Rolls, Spicy Crab Rolls and Wakame Salad with
Wasabi, Sweet Chili, Srirachi Mayo and Soy*

Renaissance Raw Bar

*Jumbo Shrimp, Oysters on the half shell & Crab Claws
with Lemon, Cocktail sauce and Cracker assortments*

Butler Passed

*Assorted Hand Crafted Canapés, Smoked Salmon on Brown Bread, Caprese Kabob,
Jumbo BBQ Shrimp Skewer, Giant Scallop in Bacon on a stick, Grilled Lamb Lollie,
Lobster Won Ton, Tropical Fruit and Vegetable Summer Roll, Tenderloin Sliders*

Dinner

Champagne Toast

Wine Service

Please select one red and one white wine from our upgraded wine menu to be offered throughout dinner service

1st Course, Soup

Lobster Bisque with Crème Fraise, She Crab Soup, Carrot and Ginger Vichy, Cream of Triple Onion Cream of Wild Mushroom

2nd Course, Salad

Renaissance Salad, Caprese Salad, Renaissance Caesar Salad, Triana Salad

3rd Course, Entree

If an entrée choice is offered to your guests by invitation, a place card with the guest's dinner choice must be clearly visible at each place setting for dinner service. We strongly recommend 2 choices or less.

To simplify the process, we can create a Duo plate from any of the choices below. We will always be able to accommodate vegetarians and dietary restrictions with proper notice.

Pan Seared 8 Ounce Beef Tenderloin

Mashed, Glace and Béarnaise

Grill Fired 14 Ounce Veal Chop

Wild Mushroom Glace and Basil Tomato Risotto

Veal Oscar

Pan Seared Veal Loin, Blue Crab Cake, Béarnaise, Glace, Asparagus and Saffron Rice

Renaissance Surf and Turf

4 Ounce Beef Tenderloin, 2 Colossal Blue Crab Stuffed Shrimp, Glace, Béarnaise, Nantua and Mashed

Renaissance Surf Double Stacker

Colossal Shrimps, Blue Crab Baby Cakes and Diver Scallops Nantua, Béarnaise and Saffron Rice

3 hour Premium Open Bar following dinner

Renaissance Weddings À la Carte

Room Rental Fee/ Clubhouse \$1500.00

Rental Fee/ Turn House \$250.00

Rental Fee/ Pool Area \$500.00

Ceremony Chairs \$6 each

Valet parking \$200 (per 50 guests)

Custom Dance Floor \$500

Upgraded linens \$24-\$60 per table

Champagne Toast \$4 per person

Signature Drink \$4 per person

Wine Service with dinner (house wine) \$25 per bottle

Wine Service with dinner (upgraded pour) \$35 per bottle

Wedding Cake Cutting Fee \$5 per person

Standard 3 hour Open Bar \$45

Premium 3 hour Open Bar \$57

Foursome of Golf (special guest rate) \$600

1 hour Swedish Massage \$70

Oxygen Facial \$70

Spa Pedi & Mani \$65

Other spa services, as well as Hair and Makeup also available!

Renaissance Standard Open Bar

1 hour only \$20 per person

3 or more hours: \$16 first hour, \$15 second hour, \$14 third hour, \$13 fourth hour, \$12 fifth hour

The following beverages are included in all of our open bar packages

All domestic and imported beer, bottle and draft

All house wines, Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne

Vodka: Smirnoff, Sobieski Rum: Bacardi, Captain Morgan, Malibu

Tequila: Jose Cuervo Gin: Beefeater Scotch: Famous Grouse

Whiskey/Bourbon: Seagrams VO, Seagrams 7, Canadian Club, Jim Beam



Photo by Impressions Photography

Renaissance Premium Open Bar

\$20 first hour, \$19 second hour, \$18 third hour, \$17 fourth hour, \$16 fifth hour

The premium bar includes everything listed above PLUS

All of our upgraded by the glass wines

Vodka: Ketel One, Grey Goose, Chopin, Belvedere Rum: Myers Dark, Gosling

Tequila: Patron Gin: Bombay, Tangueray, Bombay Sapphire

Scotch: Dewars, Famous Grouse, Johnny Walker Black & Red, McCallan 12

Whiskey/Bourbon: Jack Daniels, Crown Royal, Makers Mark

All prices listed are per person and do not include 6% state tax and 22% gratuity.

For the integrity of the Club, The Club at Renaissance will not serve shots - Thank you for your cooperation.

Preferred Vendors List:

The Club at Renaissance has very high standards. We understand how important it is to have the right people doing the right job for each individual event. We have provided this list to give you helpful suggestions of vendors we have worked with for other events and would highly recommend. Please let your planner know as you hire your vendors during the planning stages. We hope you will find this information useful.

Entertainment - DJ's

DJ Ron Rutz 239-454-9999

Renee Seitz 239-784-2951

Jeff Hickocks 239-898-0572

Entertainment - Musicians

Double Dare (duo to 5 piece) Renee Seitz 239-784-2951

Hot Topic (duo to 7 piece) Dawn Sellari 239-821-1718

Steve Farst Band (solo to 3 piece) 239-645-0651

Deb and the Dynamics (5 to 7 piece) Deb Salyer 239-443-9308

Ernie and the Bunche Band (4 to 7 piece) 239-565-0930

Vanderbilt Strings (ceremony music) 239-949-4314

Johnny Fusco (solo) 516-852-9662

Flowers and Design

Ruth Messmer, Jessica Gnagey 239-936-5559

Signature Florals, Susan Bain 239-454-0653

My Florist, Gino & Michele DeSanctis 239-561-6500

River District Florist, Alese Lawrence 239-298-6466

Photography

"Impressions" Krista Kowalczyk 239-437-1838

"Rivers Edge" Troy Wells 239-829-5579

Matt Steeves Photography 239-246-1707

"TRK Photography", Tiffany Kelly 239-829-0380

Accommodations

Spring Hill Suites by Marriot, Erika Lopera, 239-896-1163

Hotel Indigo Downtown Fort Myers 239-337-3446

Crowne Plaza Hotel 239-482-2900

Holiday Inn 239-561-1550

Just for Fun

Michael James White (Illustration, Caricature) 941-350-4172

Foto s-R- Fun (photo booth) 941-473-3790

Brenda de Souza (Psychic & Medium) 239-939-3969





Photo by: Rivers Edge Photography

...to The End

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