

# weddings

BY RENAISSANCE® HOTELS





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## OUR HOTEL

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The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

### General Information

#### **PARKING**

As part of the wedding package, complimentary self-parking is available at the hotel. Valet parking is at the Ballroom entrance can be added for \$6.00 per car.

#### **GUEST COUNT**

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

#### **SERVICE CHARGE AND SALES TAX**

A 22% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.



POST WEDDING BRUNCH MENU

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**The First Day**

**A quick farewell continental**

Orange and cranberry juices

Coffee and tea

Seasonal fruit and berries

Fresh baked bagels and cream cheese

Breakfast pastry assortment: muffins, croissants, Danish

Sweet butter, fruit preserves, and marmalade

Assorted cereals with Whole, Skim and Soy milks

Yogurt parfaits, fresh berries, house made

granola and honey-orange yogurt

\$18.00++

**A Little Longer**

Orange and cranberry juices

Coffee and tea

Seasonal fruit and berries

Fresh baked bagels and cream cheese

Lox with confit cherry tomatoes, hard cooked eggs, sliced red onion

Breakfast pastry assortment: muffins, croissants, Danish

Sweet butter, fruit preserves, and marmalade

Assorted cereals with Whole, Skim and Soy milks

Yogurt parfaits, fresh berries, house made granola  
and honey-orange yogurt

Hot oatmeal bar, Steel cut oats, assorted toppings to include – cinnamon,  
brown sugar, dried fruit mix, spiced nut mix, fresh berries

\$26.00++

\*\* Chef attendant required - \$100.00 per Chef++ (1 Chef per 50 Guests)

Prices based on two hours of food service. ++Indicates an additional

22% Service Charge & 6.00% Sales Tax.

All pricing is subject to change without prior notice.

Baronette Renaissance Hotel Wedding Package 2014



## A Farewell Continental Breakfast continued

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### Breakfast Buffet

Orange cranberry juices

Coffee and tea

Seasonal fruit and berries

Fresh baked bagels and cream cheese

Breakfast pastry assortment: muffins, croissants, Danish

Sweet butter, fruit preserves, and marmalade

Assorted cereals with Whole, Skim and Soy milks

Yogurt parfaits, fresh berries, house made granola and honey-orange yogurt

Scrambled eggs, chives

Country style potatoes

Applewood smoked bacon

House made breakfast sausage

Buttermilk pancakes, maple syrup, seasonal berry compote, whipped cream

\$23.00

### The Champagne Brunch

Mimosas, Bloody Mary's, and sparkling wine (2 hour bar)

Orange and cranberry juices

Coffee and tea

Seasonal fruit and berries

Fresh baked bagels and cream cheese

Breakfast pastry assortment: muffins, croissants, Danish

Sweet butter, fruit preserves, and marmalade

Lox with confit cherry tomatoes, hard cooked eggs, sliced red onion

Assorted Domestic and Imported Cheese Display, Michigan Pinconning Cheddar, Boursin, peppercorn crusted goat cheese log, Sliced baguette, assorted crackers, lavender honey, bacon caramel sauce, sweet onion jam, spiced nuts and dried fruit

Omelet Station\* \*

Duroc Country ham, applewood smoked bacon, bell peppers, cherry tomatoes, roasted shallots, house made kielbasa, mushrooms, spinach, Pinconning cheddar cheese, feta

Caesar Salad, romaine Hearts, smoked Red onions, lemon confit, croutons, Caesar dressing

Toasted Farm Salad, mixed greens, Michigan dried tart cherries, Zingerman's Cheshire, Grilled Michigan apples, candied Walnuts, shallot vinaigrette

Slow Roasted New York Strip Loin Carving Station\* \*

Merchand du vin, horseradish cream, caraway beer mustard, assorted rolls

Berry Shortcake, angel food cake, berry compote, whipped cream, chocolate shavings

New York Cheesecake, raspberries, coulis

\$54.00  
(\$40 without bar)

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