

weddings
BY RENAISSANCE® HOTELS





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OUR HOTEL

You are about to discover one of the most wonderful gems in Providence. Explore the city's local charms, including historic Benefit Street and the trendy East Side, or take in the luminous WaterFire or experience Providence's very own "Little Italy" on Federal Hill. This truly unique hotel is loaded with history and a thoroughly modern personality.

The Renaissance Providence Downtown Hotel graces the National Register of Historic Places. In 1928, this hotel was originally built as a Masonic Temple, but the tools fell silent during the Great Depression. Now, this remarkable neoclassical architectural masterpiece has been meticulously renewed. While our exterior is breathtaking, our interior is equally as dramatic. As you step into our vibrant lounge, you'll experience modern artistic elegance combined with the reminders of bygone eras. You'll find us warm, classical, and always welcoming.

We couldn't be situated more perfectly. We are in the heart of Rhode Island's Capitol Center, in the shadow of the majestic Rhode Island Capitol building. As the keystone of Providence's new Avenue of the Arts, we're just steps from shopping, galleries, local eateries, and entertainment, as well as a host of historic sites and the exciting attractions of downtown and beyond.



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RECEPTION

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.

Included with Every Wedding Reception

- Catering Manager to Coordinate Prior to and Day of Details
 - Selection of Butler Passed Hors D'oeuvres
 - Three Course Dinner
 - Votive Candles
- Ivory or Black Stripe Satin Linen & Upgraded Linen Options
 - Standard Banquet Chair or Chiavari Chair is Gold, Silver, Black or White with Coordinating Cushion
- Custom Wedding Cake from Ellie's or Sin Bakery
 - Champagne or Sparkling Cider Toast
- Parquet Dance Floor and Custom Staging for Entertainment
 - Deluxe Accommodations for the Wedding Couple
- Champagne and Strawberries Delivered on the Wedding Night
- Private Room During Cocktail Hour for the Wedding Party
 - Coat Check Service (November-March)
 - Chef's Tasting for up to 4 guests

Inquire About Special Room Rates for Wedding Guests



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Silver Wedding Package

Selection of 3 Butler Passed Hors D'oeuvres

Artisanal Cheese & Fruit Platter

soft and hard cheeses, dried fruit
fresh grapes, roasted nuts, honeycomb
artisan bread, assorted crackers

Choice of Salad

(Select One):

The Renaissance "Ring" Salad

Mixed field greens wrapped in a cucumber ring, tiny tomatoes
currants, basil oil & balsamic
OR

Caesar Salad

chopped hearts of romaine, shaved parmesan
garlic croutons, creamy Caesar dressing
OR

Baby Iceberg Wedge Salad

bacon crumbles, shaved red onion
Great Hill Blue Cheese buttermilk dressing

WEDDING RECEPTION PACKAGES

Choice of Entree

(Select Two):

Crispy Free Range Chicken Breast
piperade
OR

Lemon Coriander Chicken Breast
roasted garlic cream
OR

New England Baked Haddock
cracker crumbs
OR

Chermoula Marinated Swordfish
OR

Grilled Bistro Steak
chimichurri
OR

Pork Tenderloin
cider glaze
OR

Eggplant Involtini
pomodoro

Upgraded Cotton Linen in Color of Couple's Choice

\$76.00 Per Person

All Plated Dinners Include a Choice of Soup or Salad, Warm Rolls
& Creamy Butter with Rosemary & Sea Salt

All prices are subject to a 14.25% taxable service charge,
9.75% taxable administrative fee and 8% Rhode Island sales tax



Gold Wedding Package

Selection of 4 Butler Passed Hors D'oeuvres

Artisanal Cheese & Fruit Platter

soft and hard cheeses, dried fruit
fresh grapes, roasted nuts, honeycomb
artisan bread, assorted crackers

Vegetable Crudit 

Seasonal fresh vegetables
buttermilk herb dip, house made hummus, espelette
variety of crackers and crostini

Choice of Salad

(Select One):

The Renaissance "Ring" Salad

Mixed field greens wrapped in a cucumber ring, tiny tomatoes
currants, basil oil & balsamic
OR

Caesar Salad

chopped hearts of romaine, shaved parmesan
garlic croutons, creamy Caesar dressing
OR

Baby Spinach and Frisee Salad

toasted walnuts, soft goat cheese, grapes
Vermont maple vinaigrette

Choice of Entree

(Select Two):

Chicken Saltimbocca

prosciutto, aged provolone and sage, marsala demi
OR

Lemon Coriander Chicken Breast

roasted garlic cream
OR

Pan Seared Salmon

salsa verde
OR

Chermoula Marinated Swordfish

OR

Slow Cooked Beef Short Rib

gremolata
OR

Filet Mignon

peppercorn & shallot demi
OR

Mushroom Ravioli

Upgraded Lamour, Bengaline or Faux Silk Linen in Color of Couple's Choice

****\$92.00 per person****

All Plated Dinners Include a Choice of Soup or Salad, Warm Rolls
& Creamery Butter with Rosemary & Sea Salt

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Platinum Wedding Package

Selection of 5 Butler Passed Hors D'oeuvres

Locavore Cheese & Salumi Display
 Chef's selection of New England cheeses, dried fruit
 fresh grapes, Marcona almonds, honeycomb
 artisan bread, assorted crackers
 prosciutto, salami, capicola, marinated olives
 house pickled vegetables, whole grain mustard

Choice of Salad

(Select One):

The Renaissance "Ring" Salad
 Mixed field greens wrapped in a cucumber ring, tiny tomatoes
 currants, basil oil & balsamic
 OR

Caesar Salad

chopped hearts of romaine, shaved parmesan, garlic croutons
 creamy Caesar dressing
 OR

Vine Ripened Tomato and Mozzarella
 with Malden sea salt, balsamic drizzle, basil oil

All Plated Dinners Include a Choice of Soup or Salad, Warm Rolls
 & Creamery Butter with Rosemary & Sea Salt

WEDDING RECEPTION PACKAGES

Choice of Entrée

(Select Three):

Mushroom Duxelle and Wild Rice Stuffed Chicken
 roasted chicken jus
 OR

Crispy Free Range Chicken Breast
 piperade
 OR

Pan Seared Salmon
 salsa verde
 OR

Crab Stuffed Lemon Sole
 lobster sauce, chives
 OR

Prime Rib of Beef, Au Jus
 OR

Filet Mignon
 peppercorn & shallot demi
 OR

Eggplant Involtini
 pomodoro

Custom Chair & Linen Package by Peak Event Services

\$118.00 per person

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DINNER BUFFET MENU

DINNER INCLUDES

- Selection of 4 Passed Hors D'oeuvres
- Warm Dinner Rolls and Butter
- Starbucks Regular and Decaf coffee, Tazo teas
- Chef's Selection of Seasonal Vegetable

SALADS: SELECT TWO

- Mixed Greens, Garden Herbs, Sweet Tomatoes
Aged Balsamic Vinaigrette
- Classic Caesar Salad, Focaccia Croutons, Shaved Parmesan
Creamy Peppercorn Dressing
- Kale Salad, Roasted Sweet Potato, Dried Cranberries
Cherry Balsamic Vinaigrette
- Organic Greens, Toasted Hazelnuts, Goat Cheese, Baby Beets
Cider Vinaigrette
- Radicchio and Farro Salad, Roasted Cauliflower, Ricotta Salata
Aged Sherry Dressing

PASTA: SELECT ONE

- Manicotti, Egg Pasta filled with Mozzarella, Parmesan and
Ricotta Cheeses, Baked Al Forno in our House Marinara
- Rigatoni, Baked with a Sunday Gravy (Meat Sauce)
and Pecorino Romano
- Ravioli, Ricotta filled, Smoked Tomato Sauce
- Penne, Wild Mushroom Cream, Garlic, Parmesan

ENTRÉE: SELECT TWO

- White Marble Farms Roasted All Natural Pork Loin
Black Pepper and Apple Butter
- Atlantic Salmon Filet, Charred Lemon, Salsa Verde
- Free Range Crispy Skinned Chicken, Piperade
- Kobe Meatloaf, House Made from Scratch
- Slow Cooked Beef Short Ribs, Root Vegetables
- Herb Baked Haddock, Lemon Butter
- Baked Breaded Eggplant, Mozzarella
- Channa Masala, Indian Chickpea Stew

ACCOMPANIMENT: SELECT ONE

- Mashed Yukon Gold Potatoes
- Toasted Barley Pilaf
- Olive Oil & Salt Baked Creamer Potatoes
- Mustard Roasted Fingerling Potatoes
- Long Grain & Wild Rice Medley

Upgraded Lamour, Bengaline or Faux Silk Linen
in Color of Couple's Choice

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****\$92.00 per person****

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Passed Hors D'Oeuvres

Selection of Passed Hors D'oeuvres
included in Each Wedding Package

Additional Hors D'oeuvres can be added for \$4 per piece

FROM THE LAND: POULTRY/WINGED

- Bacon Wrapped Turkey, with Sage Butter
- Buffalo Chicken Spring Roll, Blue Cheese Dip
 - Sesame Chicken, Sweet Chili Sauce
 - Southwest Chicken Empanada
- Lemongrass Chicken Satay, Spicy Peanut Sauce
 - Duck Prosciutto on Mini Toast
 - Soft Goat Cheese, Wild Berry Preserves
- Ripe Melon Wrapped in Italian Prosciutto (GF)

FROM THE LAND: BEEF/PORK/LAMB

- Bacon Wrapped Date
- Italian Pork Sausage Stuffed Mushrooms
 - Beef Empanada
- Mini Cocktail Franks en Croute, with Mustard
 - Beef Sirloin Satay, Teriyaki Glaze
 - Philly Cheesesteak Spring Rolls
 - Beef Wellington



FROM THE SEA

- Salmon Satay Skewer, Spicy Mayo
- Paella Croquettes, with Shrimp and Chorizo, Old Bay Remoulade
 - Crab Rangoon, Sweet Chili Sauce
 - Thai Coconut Shrimp, Sweet Chili Sauce
 - Lobster and Cheddar Mac 'n Cheese Bites
- Smoked Salmon and Dill Mousse on Cucumber Rounds (GF)
 - Lobster Newburg Triangle
 - Bacon Wrapped Scallops, Maple Syrup
 - Lump Crab Cakes, Spicy Mayo

FROM THE FARM

- Thai Vegetable Spring Roll, Sweet Chili Sauce
- Mac 'n Cheese Poppers with Sriracha Aioli
- Risotto Arancini with Porcini Mushroom
 - Indian Pea & Potato Samosa
 - Vegan Caponata Phyllo Star
 - Greek Spanakopita with Spinach & Feta
- Antipasto Skewer: Buffalo Mozzarella, Sundried Tomato, Artichoke, Kalamata Olive (GF)
- Caprese Skewer: Fresh Mozzarella, Basil, Tomato Aged Balsamic (GF)





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DESSERT ENHANCEMENTS

BLOCK ISLAND CLASSIC

Chef's Grand Selection of Assorted Cakes, Tortes
& Confections
\$17.00 per person

THE WILLY WONKA TABLE

A Vast and Varied Selection of Familiar Favorites
& Old School Candies
\$8.00 per person

STROLL "THE HILL"

Italian Selection of Cannoli, Tiramisu, Biscotti
Cheesecake & Mini Pastry
\$12.00 per person

LE BON MOT

French Assortment Petit Fours, Mini Pastries
Chocolate Dipped Strawberries & Mini Mousse Shots
\$12.00 per person

ICE CREAM PARLOR

Selection of Premium New England Ice Cream with
Assorted Toppings & Sugar Cones
\$14.00 per person

One Hour Food Service

***Please Inquire About Custom Dessert Stations
Like Doughnut Walls and Macaron Displays
Provided by Providence's Finest!***

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LATE NIGHT BITES

MAC & CHEESE STATION \$16pp

Two types of Mac & Cheese
Various garnishes to include:

Crispy Applewood Bacon Bits, Pork Belly, Fried Chicken Bites
Sweet Italian Sausage, Fresh Herbs, Sour Cream, Aged Cheddar
Broccoli Florets, Mushrooms, Scallions, Jalapeno Peppers
Salsa & Hot Sauce

GOURMET SLIDERS \$18pp

Select Three

Italian Sausage, Vinegar Peppers, Dijon Mayo
BBQ Pulled Pork, Fresh Slaw
Vegetarian Black Bean, Pickles, Sriracha Aioli
Angus Beef, Aged Cheddar, Tomato
Chicken "Finger", BBQ or Honey Mustard, Lettuce

Served with House Made Potato Chips

COOKIES & MILK \$6pp

Sea Salted Chocolate Chip Cookies
with Kahlua Spiked Adult Milk Shooters

PUB SNACKS/NIGHT BITES \$8pp

Popcorn Chicken and Mini Pretzel Bites
with Honey Mustard Dipping Sauce

STAFF MEAL \$10pp

Sheet Pan Nachos (Tortilla Chips, Salsa, Cheese, Lettuce, Black Olives)
Chili Con Carne, or Vegan Chili
Sour Cream & Guacamole

DRIVE THRU \$11pp

Mini Cheeseburger Sliders & French fries

One Hour Food Service

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RECEPTION BAR

HOSTED BAR

- Call Brands \$7.00
- Premium Brands \$8.00
- Call Wine by the Glass \$8.00
- Premium Wine by the Glass \$10.00
- Beer \$6.00
- Specialty Craft Beer \$7.00
- Martini \$13.00
- Mineral Water \$4.00
- Soft Drink \$4.00

CASH BAR

- Call Brands \$8.00
- Premium Brands \$9.00
- Call Wine by the Glass \$9.00
- Premium Wine by the Glass \$11.00
- Beer \$6.00
- Specialty Craft Beer \$7.00
- Martini \$14.00
- Mineral Water \$4.00
- Soft Drinks \$4.00

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RECEPTION BAR continued

Hosted Hourly Receptions

All Bars Include House Wines, Domestic and Imported Beers, Soft Drinks and Bottled Water. All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.



Call Brands, Beer & Wine

1 Hour	\$19.00
2 Hours	\$27.00
3 Hours	\$35.00
4 Hours	\$43.00
5 Hours	\$51.00

Premium Brands, Beer & Wine

1 Hour	\$23.00
2 Hours	\$30.00
3 Hours	\$38.00
4 Hours	\$46.00
5 Hours	\$54.00

Catering Wine List

All prices are per bottle

CALL WINES

Drumheller Cabernet Sauvignon	\$32.00
Farmhouse Red	\$32.00
Farmhouse White	\$32.00
Kato Sauvignon Blanc	\$32.00

Call Wine & Beer

1 Hour	\$15.00
2 Hours	\$21.00
3 Hours	\$27.00
4 Hours	\$33.00
5 Hours	\$39.00

Premium Wine & Beer

1 Hour	\$19.00
2 Hours	\$25.00
3 Hours	\$31.00
4 Hours	\$37.00
5 Hours	\$43.00

PREMIUM WINES

Z. Alexander Brown Cabernet Sauvignon	\$42.00
Broadside Chardonnay	\$42.00
Zaccagnini Montepulciano	\$42.00
Lobster Reef Sauvignon Blanc	\$42.00

Martinis are not included in sponsored hourly receptions
Shots are not served at our bars

CALL BRANDS INCLUDE:

Sobieski Vodka, Beefeater Gin, Cruzan Aged Light Rum, Cruzan Aged Spiced Rum, Dewar's White Label, Jim Beam, Canadian Club, Sauza Tequila, Courvoisier

PREMIUM BRANDS INCLUDE:

Kettle One Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label, Makers Mark, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Jose Cuervo Tequila, Hennessy Privilege VSO P

BEER:

Bud Light, Amstel Light, Stella Artois, Corona

SPECIALTY CRAFT BEER:

Wahlers Brewery, Grey Sail Brewing
Newport Storm,

SPARKLING SELECTIONS

Salmon Creek Brut	\$36.00
Villa Maria Sparkling Sauvignon Blanc	\$42.00
Lucien Albrecht Brut Rose NV	\$48.00

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Cash Bar Prices Include Tax



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SIGNATURE DETAILS

COAT CHECK

Coat racks will be set up in the coat room at no cost. Coat check attendants may be added for \$100.00 per attendant for the duration of the event.

GUEST COUNT

Your final guarantee of attendance & payment is due 5 business days 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 14.25% service charge, 9.75% taxable administrative fee and Rhode Island 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.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting with our Executive Chef for up to 4 guests. Please consult your Catering Sales Manager for availability.

CEREMONY FEE

\$600.00, exclusive of a 14.25% taxable service charge, 9.75% taxable administrative fee and 7% Rhode Island sales tax

VENUE FEE

\$2000.00 exclusive of a 14.25% taxable service charge, 9.75% taxable administrative fee and 7% Rhode Island sales tax. Fee includes additional lighting element to ballroom. Choice of 500' of Bistro Lights OR 1000' Twinkle Lights

A/V FEE

Wired Microphone Package for Officiate is \$225, exclusive of a 14.25% taxable service charge, 9.75% taxable administrative fee and 7% Rhode Island sales tax

PARKING

Valet parking is available at the main hotel entrance for \$17.00 per car for event parking & \$32.00 per car for overnight parking. Parking charges may be added to the master account if desired.

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For additional information or to set up an appointment contact:

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