

*weddings*  
BY RENAISSANCE® HOTELS



# weddings

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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.

## OUR HOTEL

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### General Information

#### PARKING

As part of the wedding package, complimentary self-parking is available.

#### GUEST COUNT

Your final guarantee of attendance 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 23% taxable administrative fee 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.

#### MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Marriott Certified Wedding Planner for availability.



REHEARSAL DINNER BUFFETS | minimum 15 guests

REHEARSAL DINNER BUFFET

Assorted Dinner Rolls with Butter  
Choice of One Starter  
Colombian Coffee and Herbal Tea  
Chef's Choice Seasonal Dessert

STARTER (SELECT ONE)

Seasonal Soup  
Field Greens, Cucumbers, Tomatoes, Balsamic Vinaigrette

Kale and Romaine Caesar, Garlic Croutons, Shaved  
Parmesan, Lemon Garlic Dressing

Pickled Beets, Field Greens, Candied Walnuts, Crumbled  
Goat Cheese, Balsamic Vinaigrette

Iceberg Wedge, Red Onions, Grape Tomatoes, Bleu Cheese  
Dressing

PITTSFORD \$58

Wild Mushroom Raviolis with Roasted Garlic Cream  
Fresh Seasonal Vegetables  
Crispy Yukon Gold Potatoes, Red Onions, Sweet Peppers  
Sliced New York Strip Loin  
Chicken Cutlet, Panko Crust, Parmesan Basil Risotto, Grape Tomatoes,  
Lemon Vinaigrette

RENAISSANCE \$55

Fresh Fruit, Passion Fruit Yogurt Dressing  
Asparagus and Roasted Red Peppers  
Four Cheese Agnolottis, Tomato Basil Cream  
Fresh Seasonal Vegetables  
Baked Salmon, Coconut Curry Rice, Orange Ginger Glaze  
Roasted Turkey Breast, Orange Cranberry Sauce

DEL MONTE \$60

Roasted Sweet Corn, Green Beans, Bell Peppers  
Fingerling Salt Potatoes, Chive Butter  
Herb Roasted Chicken Breast, Grape Tomatoes, Basil Pearled Couscous  
Jumbo Lump Crab Cakes, Warm Spinach, Remoulade  
Beef Tenderloin, Horseradish Cream

All prices subject to an additional 23% Administrative Fee & 8% Sales Tax.



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## RECEPTION

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### 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.

### All Wedding Packages Include:

- Votive Candles
- Ivory Floor Length Linen
- Dance Floor
- Display Tables for Gifts, Cake, Guestbook and Placecards
- Cake-Cutting Service
- Champagne Toast
- Four Hours of Packaged House Bar
- Selection of Handpassed & Displayed Hors D'oeuvres
- Complimentary Guest Room for the Newly Married Couple the Evening of the Reception
- Complimentary Self-Parking for Wedding Guests
- Special Room Rates for Wedding Guests

All prices subject to an additional 23% Administrative Fee & 8% Sales Tax.

**HORS D'OEUVRES - SELECT TWO**

**DISPLAYED**

CHIPS AND DIP | Warm Potato Chips, House Onion Dip

Corn Tortillas, Crushed Avocado, Toasted Naan Bread,

Red Pepper Hummus

MARKET VEGETABLES | Two Dressings

Avocado Ranch and Buttermilk Bleu Cheese

IMPORTED AND DOMESTIC CHEESE BOARD

Crackers and Baguettes

CHARCUTERIE | Locally Sourced Cured Meats and Cheeses,

Pickled Vegetables, Grilled Bread

**HAND PASSED**

Crisp Vegetable Pot Stickers, Sweet Soy

Ricotta Toast, Tomato Bruschetta, Sourdough Crisp, Honey Balsamic

Avocado Toast, Pickled Chile, Wheat Baguette, Lime Crema

Spinach and Artichoke Mushroom Caps

Chicken Teriyaki Dumplings, Hoisin

Angus Beef Tenderloin, Horseradish Creme, Potato Gaufrette

Crispy Coconut Shrimp, Orange Plum Sauce

Duck Meatballs, Hot and Sour Sauce

Tuna Tartare, Avocado, Wonton Cracker

Fried Oysters, Red Chile Aioli

Korean Pork Belly, Gochujang Sauce

Thai Chicken Satay, Spicy Peanut Sauce

**STARTER – SELECT ONE**

Seasonal Soup

Field Greens, Cucumbers, Tomatoes, Balsamic Vinaigrette

Kale and Romaine Caesar, Garlic Croutons, Shaved Parmesan, Lemon Garlic Dressing

Pickled Beets, Field Greens, Candied Walnuts, Crumbled Goat Cheese, Balsamic Vinaigrette

Jumbo Lump Crab Cakes, Warm Spinach, Remoulade Sauce

Crispy Organic Chicken Spring Roll, Napa Cabbage, Crushed Peanuts

**ENTRÉES – SELECT THREE**

All Entrées Served with Appropriate Seasonal Pairings

Panko Chicken Cutlet Lemon Vinaigrette | 90

Pan Roasted Chicken Breast, Red Wine Reduction | 90

Pan Roasted Salmon, Orange Ginger Glaze | 103

Seared Halibut, Lemon Butter Sauce | 110

Maryland Style Crab Cakes, Jumbo Lump Crab, Cajun Remoulade | Market Price

Seared Duck Breast, Cherry Duck Jus | 100

Braised Beef Short Ribs, Natural Braising Jus | 108

Angus New York Strip Steak, Wild Mushroom Sauce | 110

Filet Mignon, Red Wine Demi Glaze | 115

Grilled Vegetable Ravioli, Tomato Basil Cream | 95

**DUETS**

Beef Tenderloin, Cabernet Glaze, Scottish Salmon, Lemon Butter | 120

New York Strip Steak, Wild Mushroom Sauce, Seared Chicken Breast, Lemon Butter | 115



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## HORS D'OEUVRES & DISPLAYS

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### HORS D'OEUVRES | Priced Per 50 Pieces

- Crisp Vegetable Pot Stickers, Sweet Soy | \$200
- Ricotta Toast, Tomato Bruschetta, Sourdough Crisp, Honey Balsamic | \$150
- Avocado Toast, Pickled Chile, Wheat Baguette, Lime Crema | \$175
- Spinach and Artichoke Mushroom Caps | \$150
- Chicken Teriyaki Dumplings, Hoisin | \$200
- Angus Beef Tenderloin, Horseradish Creme, Potato Gaufrette | \$270
- Crispy Coconut Shrimp, Orange Plum Sauce | \$250
- Duck Meatballs, Hot and Sour Sauce | \$225
- Tuna Tartare, Avocado, Wonton Cracker | \$250
- Fried Oysters, Red Chile Aioli | \$300
- Korean Pork Belly, Gochujang Sauce | \$200
- Thai Chicken Satay, Spicy Peanut Sauce | \$200

### DISPLAYS

- CHIPS AND DIP | \$10  
Warm Potato Chips, House Onion Dip  
Corn Tortillas, Crushed Avocado, Toasted Naan Bread,  
Red Pepper Hummus
- MARKET VEGETABLES | \$10  
Two Dressings  
Avocado Ranch and Buttermilk Bleu Cheese
- IMPORTED AND DOMESTIC CHEESE BOARD | \$12  
Crackers and Baguettes
- CHARCUTERIE | \$20  
Locally Sourced Cured Meats and Cheeses, Pickled Vegetables,  
Grilled Bread

All prices subject to an additional 23% Administrative Fee & 8% Sales Tax.



## RECEPTION BAR

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**HOST BAR\* | MINIMUM OF 30 GUESTS**  
(Host pays for beverages consumed)

Cocktails | 10 House | 13 Premium  
Bottled Beer | 6 House | 7 Premium  
Wine | 11 House  
Manhattans, Martinis & Cordials | 12 House | 15 Premium  
Mineral & Spring Water | 3.5  
Sodas & Juices | 4

**CASH BAR\* | MINIMUM OF 30 GUESTS**  
(Guests pay for beverages consumed)

Cocktails | 10 House | 13 Premium  
Bottled Beer | 6 House | 7 Premium  
Wine | 11 House  
Manhattans, Martinis & Cordials | 12 House | 15 Premium  
Mineral & Spring Water | 3.5  
Sodas & Juices | 4

\* 50 Dollar Bartender Fee Per Hour.

## COCKTAILS

**PACKAGE BAR\* | MINIMUM OF 30 GUESTS**  
(Unlimited Consumption, Select Brands)

26 | PER PERSON | PER HOUR  
3 Hours Max

Add 3 Dollars A Person Per Hour For Premium Brands  
Add 3 Dollars A Person For Each Additional Hour of Open Bar

Beer, Wine and Soda Bar Serving Domestic and Imported Beer,  
House Wines and Soft Drinks

24 | PER PERSON | PER HOUR  
3 Hours Max

\*Less Than 30 Guests With a Minimum of 15 Guests Will Incur  
an Additional Bartender Fee of \$300





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## BREAKFAST BUFFET

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### 34 PER PERSON

(minimum of 20 guests)

Orange Juice  
Coffee, Specialty Tea and Bottle Water  
Morning Pastries and Bagels  
Cream Cheese, Fruit Preserves and Butter  
Scrambled Eggs with NY Cheddar and Chives  
Breakfast Potatoes  
Smoked Bacon

### ENHANCEMENTS

Assorted Cereals and Pittsford Farm Dairy Milk \$4  
Scrambled Egg Whites with Spinach, Tomatoes and Feta Cheese \$5  
Scrambled Eggs with NY Cheddar and Chives \$4  
Tofu Scrambled with Red Peppers, Broccoli and Mushrooms \$4  
English Muffin Egg Sandwich, Avocado, Salsa \$5  
Miniature Brioche Roll, Scrambled Egg Whites, Spinach and Feta Cheese \$4  
Steel Cut Oatmeal, Walnuts, Golden Raisins, Dried Cranberries \$4  
Belgian Waffles, Fresh Berries, Chantilly Cream, NY Maple Syrup \$6  
Smoked Salmon Display \$9  
Yogurt, Berry and Granola Parfaits \$6  
\*Omelets & Eggs Made to Order \$10

\*Chef Attendant Fee \$50

All prices subject to an additional 23% Administrative Fee & 8% Sales Tax.



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## CHAMPAGNE BRUNCH

### CHAMPAGNE BRUNCH | Minimum of 20 Guests

One Principal Dish | 38 Per Person  
 Two Principal Dishes | 42 Per Person

**Includes:**

Colombian Coffee, Herbal Tea  
 Bubbly Bar, House Champagne, Three Seasonal Fruit Purées,  
 Orange Juice and Fresh Fruit Garnish

Morning Pastries and Breakfast Breads  
 Ripe Melon, Pineapple, Berries in Honey Poppy Seed Yogurt  
 Mixed Greens with Balsamic Vinaigrette and Ranch Dressing  
 Smoked Bacon  
 Scrambled Eggs with NY Cheddar and Chives  
 Breakfast Potatoes

All prices subject to an additional 23% Administrative Fee  
 8% Sales Tax.

### PRINCIPAL DISHES

Carved, Slow Roasted Turkey with Orange Cranberry Relish  
 Pan Roasted Chicken, Parmesan Risotto, Red Wine Reduction  
 Carved Roast Sirloin of Beef and Horseradish Cream

### ENHANCEMENTS

Assorted Cereals and Pittsford Farm Dairy Milk \$4  
 Scrambled Egg Whites with Spinach, Tomatoes and Feta Cheese \$5  
 Tofu Scrambled with Red Peppers, Broccoli and Mushrooms \$4  
 English Muffin Egg Sandwich, Avocado, Salsa \$5  
 Miniature Brioche Roll, Scrambled Egg Whites, Spinach and Feta Cheese \$4  
 Steel Cut Oatmeal, Walnuts, Golden Raisins, Dried Cranberries \$4  
 Belgian Waffles, Fresh Berries, Chantilly Cream, NY Maple Syrup \$6  
 Smoked Salmon Display \$9  
 Yogurt, Berry and Granola Parfaits \$6

\*Omelets & Eggs Made to Order \$10

\*Chef Attendant Fee \$50



## POLICY INFORMATION

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### DEPOSITS AND MINIMUMS

We require a non-refundable deposit for all social events. This deposit will be applied toward your final bill at full value. In the event that you cancel your scheduled function, your deposit shall become the property of the hotel. Your event manager will inform you of any minimum requirements and deposit schedules.

### GUARANTEES

We must be informed as to your guaranteed attendance at **least five business days prior to the function**. This will be considered your minimum guarantee, which is subject to reduction. Moreover, it is agreed that if we do not receive a guarantee number five days in advance, we will use the expected number of guests as your guaranteed number, for which you will be billed regardless of the final attendance count on the day of the event.

### MENU

All menu pricing subject to change. Please note that no food or beverage may be brought into the hotel from outside sources. Our Certified Event Managers and our Chef would be delighted to work with you in designing theme parties, packages and other menus that may better suit your particular event.

### SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following your meeting or banquet. Special arrangements for security can be made with your Event Manager.

### ADMINISTRATIVE CHARGE & SALES TAX

A 23% administrative fee will be added to your final bill. The total administrative charge is retained by the hotel to cover personnel and administrative costs. It is not distributed as a gratuity or tip to the employee(s) who provide service for your function.

All food, beverage, administrative charges and sundry items are subject to 8% State and Local taxes unless documented proof of exemption is provided.

### BANQUET & MEETING ROOMS

In an effort to accommodate all of our groups, we reserve the right to change the function room stated on your event order.

Please consult the hotel marquee upon arrival the day of your function for the room your group has been assigned. As other groups will be utilizing the same rooms as you prior to your function, please follow the agreed time schedule. Should your needs change, please contact your Event Manager and every effort will be made to accommodate you. The hotel will not permit the affixing of anything to the walls, floor, or ceiling with nails, staples, tape or any other substance unless prior approval has been granted.

### BEVERAGE SERVICE

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service are regulated by the State of New York. The Hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor or beer may be brought into the Hotel from outside sources. Please note that all servers are trained to discontinue beverage service to any guest at their discretion.

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for more information  
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