

weddings

BY RENAISSANCE® HOTELS

Updated September 2021



weddings

BY RENAISSANCE® HOTELS





weddings

BY RENAISSANCE® HOTELS

The Renaissance Schaumburg Convention Center Hotel's evocative architecture, inspired design, and whimsical touches are wondrously blended to enthrall the senses and leave you inspired.

Our wedding planners will create a sensationally sophisticated event that leaves a lasting impression. Be captivated by the decadence of the day secure in the knowledge that we have anticipated your every need and given our attention to even the smallest of details. Tantalize your palette with deliciously chic culinary expressions.

Whether you are timeless, cosmopolitan, fashionable or glamorous, allow our wedding planners to design a delightful experience which articulates your personality and distinct style. Our inspiring array of options, Chic, Bliss, and Indulgence, all feature exquisite fare from the masterful mind of our award winning culinary team.

It's time to discover a hidden gem.
We invite you to embrace the unexpected.



weddings

BY RENAISSANCE® HOTELS

At Renaissance, we take special care of our guests and their needs. Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day. Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel free to consult with us to make the perfect match.

DÉCOR

For décor, flowers, entertainment and event theme production we recommend our preferred vendor Yanni Design Studio at 847.419.9999

TRANSPORTATION

For transportation services to and from the Renaissance Schaumburg Convention Center Hotel, we recommend our preferred vendor ACCESS Destination Services at 847.698.1413

PRICING

A taxable service charge (currently 25%) and sales tax (currently 12%) will be added onto all pricing. Sales tax and service charge are subject to change. Prices are valid for weddings held on or before 12/31/2020. Menu pricing is subject to an annual increase of 5%.

MINIMUM REVENUE

A beverage and food minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only beverage and food ordered through the hotel will apply.



weddings

BY RENAISSANCE® HOTELS

RELAX AND ENJOY.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.

REHEARSAL DINNER

Conveniently host all the wedding events in one location to inspire your guests. Whether you are planning a casual or formal affair, explore having your rehearsal dinner at the Renaissance Schaumburg Convention Center Hotel.

Discover private event spaces that are sophisticated in style and a menu that is eclectic and diverse for all palates. From a reception style menu to a dinner buffet or plated entree, your options are endless.

For a unique dining experience, Sam and Harry's is a progressive steak house offering wet aged prime beef and a fresh seafood menu which changes daily. The private dining room is a hidden gem, elegant yet comfortable, and seats up to twenty-eight guests. Entertain in exclusivity as three-hundred bottles of wine spanning nine countries around the world surround the walls of your memorable evening.



weddings

BY RENAISSANCE® HOTELS

IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

CEREMONY

CEREMONY | \$10

(Minimum Fee of \$1,000 Will Apply)

Set-Up and Room Usage Fee Includes
Standard Hotel Banquet Chairs
Staging for the Ceremony
One Wired Microphone

PIANO | \$200*

Hotel piano available for ceremony and reception use based on availability. Couples are responsible for ensuring the piano is tuned prior to event date.

*Rental fee does not include tuning cost



weddings

BY RENAISSANCE® HOTELS

CHIC WEDDING PACKAGE

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.

CLASSIC DÉCOR

Colored Floor Length Cotton Table Linen
Colored Cotton Napkins
Votive Candles

Four Hours of Unlimited Cocktail Service
Three Butler Passed Hors d'oeuvres
Champagne Toast
Elegant Three Course Dining
Soup or Salad | Entrée | Custom Designed Wedding Cake

BEVERAGE

Svedka, Don Q Cristal Rum, Jim Beam White Label, Dewars, Beefeater, Canadian Club, Courvosier VS, Cuervo Gold & Korbel Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot Imported & Domestic Beer Assorted Soft Drinks, Mineral Waters & Fruit Juices

Complimentary Bridal Suite



CHIC

SELECTION OF SOUP OR SALAD

SOUP

Roasted fennel and tomato cream, aged cheddar popover
Sweet corn and potato bisque, poblano biscuit

SALAD

Baby greens, shaved vegetables, chives, champagne vinaigrette
Caesar, shaved reggiano cheese, garlic crouton, caesar dressing
Frisee salad, sweet potato, blue cheese, pickled grapes,
macadamia, orange maple dressing

ENTRÉE

Herb Roasted Amish Chicken | \$97

Yukon mash, swiss chard, caramelized cauliflower, pearl onion,
chicken jus

Herb Roasted Amish Chicken | \$97

Wilted greens, five grain risotto, baby carrots, brussels, bacon, red
onion confit

Roasted Whitefish | \$101

Parsnip puree, smoked paprika, beluga lentils, haricot verts, golden
raisins, almonds, grapefruit butter

Half Acre Braised Short Ribs | \$110

Smoked cheddar grits, charred onion relish, swiss chard, lemon
cream

Grilled Beef Tenderloin | \$115

Broken potato hash, tuscan kale, broccolini, braised fennel, oven
roasted tomato, bordelaise

DESSERT

Buttercream Wedding Cake
Coffee and Tea Service



weddings

BY RENAISSANCE® HOTELS

BLISS WEDDING PACKAGE

TRENDY DÉCOR

Stylish Colored Floor Length Satin Table Linen
Colored Satin Napkins
Decorative Glass Charger Plates
Votive Candles

Four Hours of Unlimited Cocktail Service
Four Butler-Passed Hors d'oeuvres
Champagne Toast
Wine Service
Unique Four Course Dining
Soup | Salad | Entrée | Custom Designed Wedding Cake
Late Night Snack

BEVERAGE

Absolut 80, Titos, Bombay Sapphire, Chivas Regal, Jack Daniel's,
Captain Morgan, Glenfiddich, Dewar's White Label, Don Julio &
Courvoisier VS
Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
Imported & Domestic Beer
Assorted Soft Drinks, Mineral Waters & Fruit Juices

Complimentary Bridal Suite



BLISS

SELECTION OF SOUP AND SALAD

SOUP

Roasted fennel and tomato cream, aged cheddar popover
Butternut squash soup, chile, maple sage crouton

SALAD

Bibb salad, carrot, radish, parsley, white balsamic vinaigrette

Heirloom tomato salad, fresh mozzarella, pickled onion, watercress,
balsamic, olive oil

Beet salad, frisee, upland cress, aerated goat cheese, apple, radish,
pistachio, granola, olive oil

ENHANCE WITH A SELECTION OF ONE INTERMEZZO | \$5
Champagne sorbet, Riesling poached pear sorbet, lemon sorbet, Rose Champagne sorbet, Blood orange and beet juice shooter, Coconut water and cucumber shooter

ENTRÉE

Creole Roasted Chicken | \$114

Greens, red quinoa, sweet corn puree, piquillo succotash, natural jus

Roasted Chicken | \$117

Saffron potatoes, onion soubise, haricot verts, oven dried tomato,
mushrooms, herb vinaigrette

Tea Crusted Salmon | \$119

Bamboo rice, honey glazed baby carrots, thai curry cream, daikon radish

Slow Braised Short Rib | \$127

Truffled mac & cheese, asparagus, red cabbage jam, buttered bread crumbs

Seared Beef Filet | \$135

Pernod creamed spinach, broken fingerlings, roasted mushroom, tomato
confit, bordelaise

DESSERT

Buttercream Wedding Cake

Coffee and Tea Service

LATE NIGHT SNACK

Select from Late Night Munchie Menu on page 17



weddings

BY RENAISSANCE® HOTELS

INDULGENCE WEDDING PACKAGE

EXCLUSIVE DÉCOR

- Dramatic Bar Design with Specialty Lighting
- Glamorous Floor Length Satin Lamour Table Linen
- Satin Lamour Napkins in Your Choice of Color
- Decorative Glass Charger Plates
- Gold or Silver Chiavari Chairs
- Votive Candles

PAMPER WITH DELIGHT

- Elite Bridal Suite for the Evening
- Two Suites for Parents of the Wedding Couple

A LUXURIOUS EVENING

- Five Hours of Unlimited Cocktail Service
- Fresh Juice Batched Cocktail during Cocktail Hour
- Four Butler-Passed Hors d'oeuvres
- Champagne Toast
- Upgraded Wine Service
- Grazing Table during Cocktail Hour
- Lavish Four Course Dining
- Soup | Salad | Entrée | Wedding Cake
- Choice of:
 - Sweet Dreams Dessert Display, Macaroon Tower or Donut Display
- Choice of:
 - Chicago Style Deep Dish Pizza, Chicago Style Hot Dogs or Street Tacos

BEVERAGE

- Ketel One, Belvedere, Grey Goose, Tanqueray, Knob Creek,
- Johnnie Walker-Black Label, Crown Royal, Patron Silver, Captain
- Morgan Original Spiced Rum, Disaronno Originale, Drambuie,
- Frangelico & Kahlua
- Renaissance Select Chardonnay, Cabernet Sauvignon & Merlot
- Imported & Domestic Beer
- Assorted Soft Drinks, Mineral Waters & Fruit Juices



INDULGENCE

SELECTION OF SOUP AND SALAD

SOUP

Italian wedding soup, black kale, veal croquette
Crimson lentil soup, duck confit, foie gras crostino
Bantam corn broth, pancetta, baby shiitake

SALAD

Baby red oak and mache, oil poached artichokes, haricot verts,
deviled egg, barrel aged sherry vinaigrette

Baby red and green romaine, endive, shaved radish, fennel,
watercress, cherry balsamic vinaigrette

Citrus roasted beet carpaccio, frisee baby chard, tangerine
horseradish dressing

ENTRÉE

Porcini Truffle Roasted Chicken | \$160

Angel hair pasta, asparagus, tomato confit, lemon butter

Citrus Beet Salmon | \$168

Sticky rice, haricot verts, citrus segments, baby beets, blood orange &
beet vinaigrette

Beef Filet & Jumbo Lump Crab Cake | \$215

Dauphinoise potatoes, asparagus, mushroom ragout, pickled tomato,
bordelaise , herb aioli

Grilled Filet Mignon | \$189

Twice baked potato, swiss chard, roasted root vegetables, blue cheese
crumbles, pickled pearl onion, port reduction

DESSERT

Buttercream Wedding Cake
Coffee and Tea Service

SELECTION OF ONE:

Sweet Dreams Display (see page 16)
Macaroon Tower
Donut Display

SELECTION OF ONE:

Chicago Style Deep Dish Pizza
Chicago Style Hot Dogs
Gourmet Street Tacos



weddings

BY RENAISSANCE® HOTELS

HORS D'OEUVRES

OCEANS

House cured salmon, crostini, chive, caper, lemon zest
Coconut shrimp, ginger, cilantro, orange essence, chile sauce
Tea crusted tuna tataki, wakami, Thai curry-lemongrass broth
Vanilla infused lobster rangoon, citrus vinaigrette

PRAIRIE

Bacon wrapped lamb loin, cassis glaze
Bacon, cipolline onion and gruyere pizzette
Short rib crostini, Wisconsin cheddar, sour cherry confit
Peppered tenderloin, cambozola, red onion marmalade

POULTRY

Mini chicken cordon bleu
Cashew chicken spring roll, citrus ponzu
Asian chicken salad, wonton, cabbage, peanut, lemon zest
Peking duck potstickers, apricot sweet and sour sauce

MARKET

Honey truffle goat cheese mousse, profiterole, radish, pickled grape, almond
Chilled vegetable spring roll, spicy peanut sauce
Wild mushroom crostini, arugula and pecorino
Eggplant pizettes, fresh mozzarella, basil



OPTIONAL RECEPTION STATION UPGRADES

Fromagerie | \$15

Imported and domestic cheese display
Baked goat cheese en crouete, honey, pistachios, moscato grapes
Morbier, pears in port wine, candied pecans, artisan baguettes Lavosh, fruit jams
(Minimum order of 50)

Gastro Pub | \$20

Charcuterie smoked polish, knockwurst and bratwurst
Pate campagne, chicken liver pate
Artisan breads, caramelized onions
Gherkins, assorted mustards
(Minimum order of 50)

Flatbread, choose four | \$22

Spinach and artichoke
Fennel sausage and rapini
Mushroom and leek
Eggplant caponata
Four cheese and roasted garlic
Sundried tomato and mozzarella & pesto
(Minimum order of 50)

CHEF ATTENDED STATIONS

Risotto | \$17

Wild mushroom, porcini cream
Pork belly, balsamic gastrique
Chicken confit, black pepper, Asiago barolo, herb chevre
(Attendant required at \$175 attendant fee)
(Minimum order of 50)

Sea & Prairie | \$20

Nantucket Bay scallops St. Jacques, oyster mushrooms
Artichokes and goat cheese en crouete, manzanilla olive
Pesto grilled flat iron steak a la oscar pastrami salmon
Potato scallion cake, chardonnay mustard cream
(Attendant required at \$175 attendant fee)
(Minimum order of 50)

Sushi and Dim Sum | \$30

Assorted maki, nigiri, sashimi
Assorted dim sum
Soy, ginger, and wasabi
(Attendant required at \$250 attendant fee)
(Minimum order of 50)



weddings
BY RENAISSANCE® HOTELS

WEDDING CAKES

CAKE FLAVORS

Yellow Chiffon, Devil's Food Cake, Lemon Cake, Spice Cake, Marbled Cake, Red Velvet, Chocolate Chip Cake, Carrot Cake, Banana Cake, Sprinkle Cake

FILLINGS

Preserves: Strawberry, Raspberry, Mango, Apricot
Mousse: Dark Chocolate, White Chocolate, Peanut Butter, Bailey's
Buttercreams: Mango, Nutella, Coconut Rum, Cookies N' Cream, Espresso, Salted Caramel, Vanilla Malt Ball, Vanilla Bean.
Fruit: Strawberries, Blueberries, Raspberries, Pineapple
Other: Blueberry Cheesecake, Cream Cheese, Fudge, Lemon Curd, Passionfruit Curd, Vanilla Pastry Cream

ICINGS

Buttercream – White or Ivory
Fondant | \$2 Additional Per Guest



GUILTY PLEASURES

THE SWEET SHOPPE | \$16 per person

Fudge brownies, Lemon bars, Sea salt chocolate chip cookies, Coconut macarons, Sliced seasonal fruit and berries
(Minimum order of 50)

DONUT WALL | \$54.00 per dozen

Assorted cake & glazed donuts displayed on a donut wall
+ \$150.00 Wall Rental
(Minimum order of 6 dozen)

SWEET DREAMS | \$20 per person

Chocolate covered strawberries, assorted mini seasonal tarts, mini cheesecake pops, dark chocolate pot de crème, assorted French macarons, sliced fresh seasonal fruit and berries
(Minimum order of 50)

COOKIES & MILK | \$17 per person

Choice of 4 cookies, individual white and chocolate milk chugs
Chocolate chip, triple chocolate, sugar, heath, oatmeal, lemon coconut, white chocolate macadamia nut.
(Minimum order of 50)

ICE CREAM | \$5 Per Mini Cone (Select up to 3 Flavors)

Ice Cream: salted caramel, mint chocolate chip, cookies n' cream, bananas foster, cherry Manhattan, car bombe, blueberry cheesecake
Sorbet: peach sangria, mango, coconut, raspberry
(Attendant required at \$175 attendant fee, minimum order of 50)

CHOCOLATE FONDUE | \$6 per serving

Mini martini glasses of white chocolate
Milk chocolate, or dark chocolate fondue
Skewer of fresh fruit and pound cake
(Minimum order of 50)

SUNDAE BAR | \$12 per person

Vanilla and chocolate ice cream
Toppings: caramel sauce, chocolate sauce, fresh berries, cherries, candied nuts, sprinkles, crushed cookies, toasted coconut, toffee bits
(Attendant required at \$175 attendant fee)

INTERNATIONAL COFFEE STATION | \$7 per person

Coffee, decaffeinated coffee, hot tea
Served with whipped cream, chocolate shavings, orange zest, cinnamon sticks

CHOCOLATE COVERED STRAWBERRIES | \$53 per dozen

Assorted Chocolate covered strawberries
(Minimum order of 4 dozen)

MACAROON TOWER | \$14 per person

French macaroon tower with assorted colors and flavors to complement your stylish event



weddings

BY RENAISSANCE® HOTELS

LATE NIGHT MUNCHIES

SIMPLY CHICAGO | \$15

Assorted deep dish pizzas
Italian beef
Maxwell street Polish sausages

WESTERN COMFORT | \$15

Mini burgers
Housemade chips
Mini grilled cheese
Tomato soup shooters

TACO NACHO BAR | \$17

Ground beef tacos
Nacho bar, Queso fundido, piquillo pepper, corn, scallion
Fresh house made tortilla chips, salsa and guacamole

weddings

BY RENAISSANCE® HOTELS

for more information visit
renaissancehotels.com/weddings