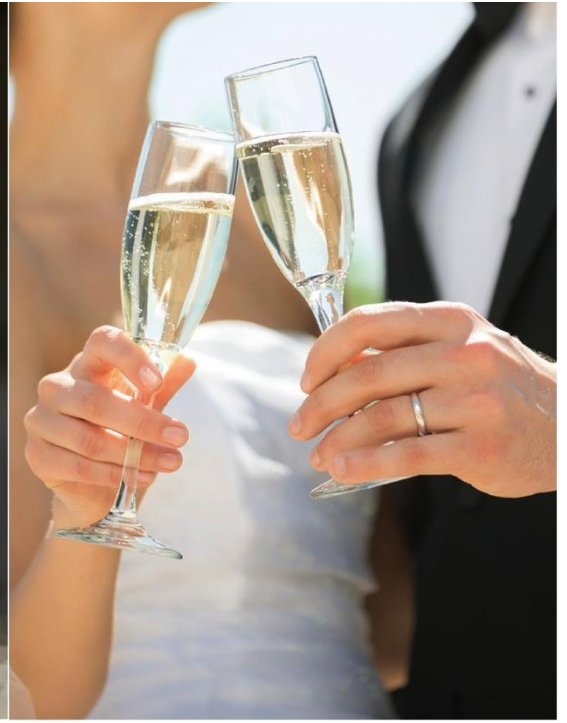


weddings
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The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at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

OUR HOTEL

Embrace the journey on which you are about to embark...a wedding and a whole new life together! At The Baronette Renaissance hotel, your journey starts here. We look forward to ensuring that no matter what you wish for, your special day will be completely unlike any other - past, present and future.

Novi's premier luxury hotel is the ideal place to celebrate your love, and we are happy to offer premium wedding packages tailored to make your special day something to cherish for a lifetime. Our hotel is known as a place where people want to be, and we want that reflected throughout your special day. Here you will find farm-to-table cuisine and unmatched service that combine to create a memorable experience.

From our modern, newly-renovated guest rooms to our serene outdoor garden terrace, every inch of The Baronette Renaissance is designed to make your wedding unforgettable. Come celebrate with us!



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RENAISSANCE WEDDING PACKAGES

Included Complimentary

- 4.5 hour premium bar
- Champagne or sparkling cider toast for all guests
- White, black, or ivory floor length linens & napkins
- Choice of chair covers & sashes
- In-house centerpieces & votive candles
- Table numbers & stands
- Gift, cake, place card, and guest book tables
- Cake cutting service
- Modern dance floor & custom staging for entertainment
- Junior suite accommodations & in-room gift for couple
- Discounted room rates for wedding guests
- Custom wedding web page and reservation link
- Marriott Certified Wedding Planner expertise



RENAISSANCE PLATED PACKAGE

Available From
\$78 per guest on Fridays & Sundays
\$87 per guest on Saturdays

Choice of (4) hors d'oeuvres from the below list – butler passed

Cold Hors D'Oeuvres

- **Bruschetta**, toasted baguette, roasted tomato, Manchego cheese
- **Devilled Farm Egg**, pickled radish and trout caviar
- **Goat Cheese Mousse Conettes**, roasted red peppers, pine nuts
- **Grilled n' Chilled Fruit Skewer**, strawberry, pineapple, honeydew, lime marinade, vanilla yogurt drizzle
- **Maple Smoked Brooke Trout** on potato chip with crème fraiche and chive
- **Shrimp Cocktail**, house-made cocktail sauce
- **Smoked Tempeh BLT**, gem lettuce, tomato aquafaba aioli
- **Tuna Tartare**, wasabi aioli, wonton, scallion salad
- **Niman Ranch Beef Tartare**, leek, black garlic aioli and tarragon on barley cracker (Add \$3)

Hot Hors D'Oeuvres

- **BLT**, petite tenderloin, frisee, roasted tomato, horseradish cream
- **Brie and Chive Gougere**
- **Grilled Artichoke Canapé**, creamed spinach, parmesan
- **Grilled Cheese**, Boursin, gruyere cheese, sweet tomato jam
- **Rosemary Ham and Parmesan Potato Puffs**
- **Sesame Chicken**, sweet and sour sauce
- **Tempura Mushrooms** with chili aquafaba aioli
- **Twice Baked Redskin Potato**, house smoked maple bacon, cheddar cheese, chive
- **Crab Cake**, remoulade sauce (Add \$3)
- **Crispy Pork Belly** with sticky glaze and pickled vegetables (Add \$3)



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PLATED PACKAGE STARTERS

*Choice of (1) soup or salad from the below list
Accompanied by warm rolls & butter*

Soup

- **Tomato Basil**
- **Tuscan Root Vegetable and Bean**, kale, rosemary oil
- **Creamy Potato Leek**, crème fraiche, chives (may be served hot or chilled)

Salad

- **Fuji Apple**, mixed greens, vanilla apples, spiced nuts, dried fruit, Fuji apple vinaigrette
- **Garden**, mixed greens, carrots, cherry tomato, cucumber, shallot vinaigrette
- **Caesar**, romaine hearts, lemon zest, house made croutons, Caesar dressing
- **Gem Lettuce Wedge**, hard boiled egg, garlic breadcrumbs, juniper bleu cheese, warm onion-bacon vinaigrette
(Add \$3)
- **Toasted Farm**, mixed greens, dried tart cherries, Cantelet cheese, candied walnuts, shallot vinaigrette *(Add \$3)*



PLATED PACKAGE ENTRÉES

*Choice of (2) entrées from the list below
(Duet options available – ask your Catering Sales Manager for more information)*

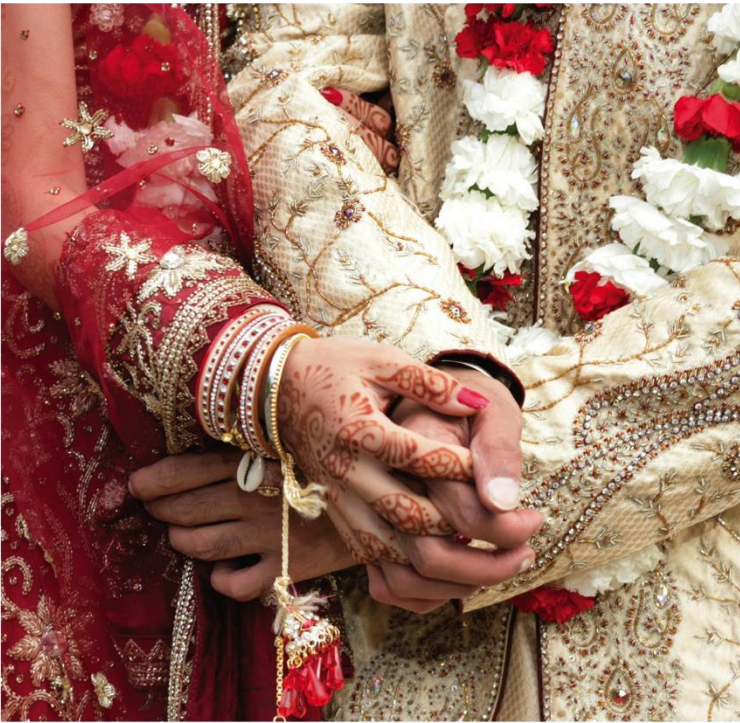
- | | |
|---|-----------------|
| • Heritage Wheat Lasagna , mushrooms, leeks, house made ricotta, brown bechamel | Included |
| • Grilled Tempeh , miso brown sauce | Included |
| • Cauliflower Steak , balsamic reduction, charred tomato | Included |
| • Wild Mushroom Risotto , parmesan cheese, herb oil | Included |
| • Dijon Parmesan Crusted Chicken Breast , chardonnay caper butter sauce | Included |
| • Michigan Apple-Wood Grilled Atlantic Salmon , hoisin glaze | Included |
| • Roasted Green Circle Chicken , English bread sauce | Included |
| • Grilled Bistro Tenderloins , Marchand de Vin | Add \$2 |
| • Grilled Niman Ranch Sirloin , brown sauce | Add \$3 |
| • Grilled Flat Iron Steak , mushroom chimichurri | Add \$4 |
| • Pork Loin , Michigan cherry cognac sauce , smoked pear, kale, fig and blackberry compote | Add \$4 |
| • Braised Short Rib , lemon verbena kombucha | Add \$8 |
| • Slow Roasted Turkey Breast , mushroom gravy | Add \$8 |
| • Maple Roasted Duck Breast , juniper sauce | Add \$15 |
| • Grilled Angus Filet Mignon 8 oz. , rosemary demi | Add \$19 |
| • Dry Aged Striploin , charcuterie sauce | Add \$25 |

Choice of (1) starch

- Whipped Potatoes
- Lyonnaise Potatoes
- Smashed Roasted Red Skins
- Wild Rice

Choice of (1) vegetable

- Broccolini
- Roasted Carrots
- Roasted Asparagus
- Chef's Selection of Seasonal Vegetables



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RENAISSANCE BUFFET PACKAGE

Two Entrée Buffet Dinner - \$83 per guest
Three Entrée Buffet Dinner - \$88 per guest

Included Appetizer Displays – (1) hour of service

- **Assorted Cheese Display**, Chef's selection of assorted cheeses, local honey, preserves, candied nuts, seed crackers, rustic bread
- **Vegetable Display**, Chef's selection of seasonal, raw, lightly cooked, and pickled vegetables, roasted garlic hummus, garlic dill crème fraiche, whipped ricotta

Choice of (2) Salads – served with warm rolls & butter

- **Fuji Apple**, mixed greens, vanilla apples, spiced nuts, dried fruit, Fuji apple vinaigrette
- **Garden**, mixed greens, carrots, cherry tomato, cucumber, shallot vinaigrette
- **Caesar**, romaine hearts, lemon zest, house made croutons, Caesar dressing
- **Gem Lettuce Wedge**, hard boiled egg, garlic bread crumbs, juniper bleu cheese, warm onion-bacon vinaigrette
(Add \$3)
- **Toasted Farm**, mixed greens, dried tart cherries, Cantelet cheese, candied walnuts, shallot vinaigrette (Add \$3)



BUFFET PACKAGE ENTRÉES

Choice of (2) or (3) Entrees

- | | |
|---|-----------------|
| • Heritage Wheat Lasagna , mushrooms, leeks, house made ricotta, brown bechamel | Included |
| • Grilled Tempeh , miso brown sauce | Included |
| • Cauliflower Steak , balsamic reduction, charred tomato | Included |
| • Wild Mushroom Risotto , parmesan cheese, herb oil | Included |
| • Dijon Parmesan Crusted Chicken Breast , chardonnay caper butter sauce | Included |
| • Michigan Apple-Wood Grilled Atlantic Salmon , hoisin glaze | Included |
| • Roasted Green Circle Chicken , English bread sauce | Included |
| • Grilled Niman Ranch Sirloin , brown sauce | Add \$3 |
| • Pork Loin , Michigan cherry cognac sauce , smoked pear, kale, fig and blackberry compote | Add \$4 |
| • Braised Short Rib , lemon verbena kombucha | Add \$8 |
| • Slow Roasted Turkey Breast , mushroom gravy | Add \$8 |
| • Maple Roasted Duck Breast , juniper sauce | Add \$15 |

Choice of (1) starch

- Whipped Potatoes
- Lyonnaise Potatoes
- Smashed Roasted Red Skins
- Wild Rice

Choice of (1) vegetable

- Broccolini
- Roasted Carrots
- Roasted Asparagus
- Chef's Selection of Seasonal Vegetables



RENAISSANCE FOOD STATIONS PACKAGE | \$104 per guest

**Chef attendant is optional - \$100.00 per Chef (1 Chef per 50 Guests)*

*** Chef attendant required - \$150.00 per Chef (1 Chef per 100 Guests)*

Petite Salad Station* - Choice of (1)

- **Fuji Apple**, mixed greens, vanilla apples, spiced nuts, dried fruit, Fuji apple vinaigrette
- **Garden**, mixed greens, carrots, cherry tomato, cucumber, shallot vinaigrette
- **Caesar**, romaine hearts, lemon zest, house made croutons, Caesar dressing
- **Gem Lettuce Wedge**, hard boiled egg, garlic bread crumbs, juniper bleu cheese, warm onion-bacon vinaigrette (Add \$3)
- **Toasted Farm**, mixed greens, dried tart cherries, Cantelet cheese, candied walnuts, shallot vinaigrette (Add \$3)

Entrée Carver Station ** - Choice of (1)

- **Slow Roasted Niman Ranch Strip Loin**, natural jus, rosemary butter, garlic crème fraiche
- **Roast Turkey Crown**, mushroom gravy, preserves, warm brown butter vinaigrette
- **Confit Collar of Pork**, sage apple compote, pork brown sauce, honey and mustard glaze, English bread sauce

Specialty Stations – Choice of (1)

- **Pasta Station*** - Hand-made Maltagliatti pasta, roasted mushrooms, variety of seasonal vegetables, grated Wisconsin parmesan, pulled confit chicken, diced charcuterie, arugula pesto, red sauce, white sauce (Add Pork Sugo \$4)
- **House Made Sausage Station** – Chef’s selection of house made sausages, Welsh meatballs in an onion sauce, grilled kofta served with krauts, kimchi and various condiments
- **Potato Bar*** - whipped potatoes, roasted sweet potatoes, lyonnaise fried potatoes, house made bacon, rosemary butter, roasted garlic, cheddar cheese, bleu cheese, whey sauce, maple whipped ricotta, caramelized onions, pumpkin seed tahini, miso (Add black garlic butter \$3) (Add black truffle cheese \$5)
- **Cheese Bar** – Cheddar, ale and ham fondue, brie baked with puff pastry, manchego fundito served with garlic bread, mushroom jam, bacon marmalade, grilled sourdough, fruit preserves, seed crackers
- **Ramen Bar** – Chicken Shoyo Broth and Miso Broth served with pulled confit chicken, pork belly, mushrooms, soft cooked egg, assortment of condiments

Choice of (1) starch

- Whipped Potatoes
- Lyonnaise Potatoes
- Smashed Roasted Red Skins
- Wild Rice

Choice of (1) vegetable

- Broccolini
- Roasted Carrots
- Roasted Asparagus
- Chef’s Selection of Seasonal Vegetables



RENAISSANCE SWEETS

Gourmet Coffee Bar

Starbucks® Regular and Decaf Coffee, vanilla, hazelnut and caramel syrups, chocolate mint sticks vanilla cigarette cookies, chocolate sauce, whipped cream, cinnamon sticks, chocolate shavings

\$5 per guest

Hot Chocolate Bar

House made hot chocolate, house made marshmallows, whipped cream, chocolate shavings, cinnamon

\$5 per guest

Chocolate Dipped

Dipped pretzel sticks, strawberries, assorted pastry shop cookies, assorted brownies, Rice Krispies treats, marshmallows, Oreo® cookies

\$7 per guest

Cider and Doughnuts (seasonal)

Local apple cider, cinnamon, powdered sugar and plain doughnuts, caramel sauce, and apple wedges

\$8 per guest

Display of Fruit

Assorted sliced melons, pineapple, tropical fruit, fresh seasonal berries and assorted seasonal fruits with honey whipped cream cheese, vanilla pastry cream, Chocolate ganache and Chantilly cream

\$10 per guest

Make your own S'mores Bar

Assortment of graham crackers, Jet-Puffed Marshmallows, house made marshmallows, chocolate ganache sauce, Hershey's chocolate bars

\$12 per guest

Miniature Dessert Display

Assorted petite pastries to include, Baklava, Bumpy Cake, assorted chocolate mousse shooters, crème brulee spoons, campfire smores spoons, chocolate covered strawberries, cheesecake lollipops

\$12 per guest

Cakes and Pies

Assorted cheesecakes, New York cheesecake, chocolate decadence cake, warm apple pie, assorted pastry shop cookies, assorted brownies, large éclairs, fruit tarts in a phyllo shell, chocolate "Mud Kiss"

\$12 per guest

A Little Bit of Everything

Chocolate covered strawberries, chocolate covered pretzel, chocolate covered Rice Krispy treats, chocolate covered Oreos, pastry shop cookies, brownies, assorted baklava, sliced melon, New York style cheesecake, apple pie

\$16 per guest (5 Pieces person)

House Made Wedding Cakes

Ask your Catering Sales Manager for more information



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LATE NIGHT BITES

Street Tacos

Choice of (1)

- Pork with onions and cilantro
- Braised beef with kimchi
- Roasted sweet potato and pumpkin seed tahini, cilantro

\$6 per guest

Classic Sliders

Niman Ranch beef cheese burgers, dill pickles, secret sauce, brioche

\$6 per guest

Assorted Sliders

Fried Chicken, dill pickle, crackling mayo, shredded lettuce, biscuit

&

Corned Beef, sauerkraut, swiss, rye

&

Pork Belly, sticky glaze, pickled vegetables, cilantro, steamed bun

\$9 per guest

Mac and Cheese Bar

Cavatappi pasta with

Choice of (1)

- Bacon and onion
- Four cheese
- Brie and ham
- Broccoli and miso

\$7 per guest

Coney Dogs

Buns, dogs, chili, chopped onion, ketchup, mustard, relish, cheddar cheese

\$5 per guest

Assorted Flatbread Pizzas

Garlic and herb pesto, ricotta

&

Bacon and mushroom, red sauce, parmesan

&

Sausage, potato, rosemary, manchego

\$7 per guest



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RENAISSANCE BAR TIERS

Premium Brands 4.5 hours included in all packages

- Pinnacle vodka, Jim Beam bourbon, Cruzan rum, Mi Campo Silver tequila, New Amsterdam gin, Dewar's White scotch
- *Choice of (4) Beers* - Budweiser, Bud Light, Michelob Ultra, Miller Lite, Sam Adams, Corona, Stella Artois
- Sycamore Lane Chardonnay & Cabernet Sauvignon

Super Premium Brands \$5 per guest

- Tito's vodka, Jack Daniels bourbon, Buffalo Trace bourbon, Sailor Jerry rum, Bacardi Silver rum, El Tesoro Silver tequila, Tanqueray Gin, Dewar's White scotch
- *Choice of (4) Beers* - Budweiser, Bud Light, Michelob Ultra, Miller Lite, Sam Adams, Corona, Stella Artois
- *Choice of (2) Wines* - Robert Mondavi Winery Private Selection Cabernet Sauvignon, Chardonnay, Riesling, Pinot Noir
- *Choice of (1) Signature Cocktail*

Ultra Premium Brands \$10 per guest

- Grey Goose vodka, Bombay Sapphire gin, Bacardi Silver rum, Sailor Jerry rum, Maker's Mark bourbon, Buffalo Trace bourbon, Johnnie Walker Black scotch, Patron Silver tequila
- *Choice of (4) Beers* - Budweiser, Bud Light, Michelob Ultra, Miller Lite, Sam Adams, Corona, Stella Artois
- *Choice of (2) Wines* - Souverain Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc
- *Choice of (2) Signature Cocktails*

Pure Michigan Brands - \$10 per guest - Subject to seasonal availability, ask your Catering Sales Manager for details



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BAR SERVICE ENHANCEMENTS

Additional Hour of Bar Service

- Premium Brands - \$5 per guest
- Super Premium Brands - \$6 per guest
- Ultra Premium Brands - \$7 per guest
- Pure Michigan Brands - \$7 per guest

Cordials - \$8 per drink

- Kahlua coffee liquor, Baileys Irish cream, Cointreau, Disaronno

House Wine Service with Dinner - \$6 per guest

- Sycamore Lane Chardonnay & Cabernet Sauvignon

Add (2) Michigan Beers to Bar Package - \$4 per guest

- Subject to season availability, ask your catering manager for details

Add Signature Cocktail - \$3 per guest

*(1) bartender per 100 guests included with bar service
Additional bartenders are available at \$150 per bartender*



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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 SPACES

Choose from the below locations for the perfect backdrop as you start your new life together.

Outdoor Patio

Our beautiful outdoor patio can accommodate up to 280 guests
Outdoor chairs need to be rented at an additional charge

Intimate Garden

Our intimate garden can accommodate up to 100 guests
Outdoor chairs need to be rented at an additional charge

Grand Oak 1, 2 or 3 & 4

Grand Oak 1 or 2 or Grand Oak 3 & 4 can accommodate up to 150 guests

Grand Oak 2, 3, 4

Grand Oak 2, 3, 4 can accommodate up to 280 guests

For indoor ceremonies – while your guests enjoy cocktail hour, allow our staff to transform the ballroom into your dream reception space

Ask your Catering Sales Manager for ceremony rental fees



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ADDITIONAL INFORMATION

Parking

As part of the wedding package, complimentary self-parking is available at the hotel. Contact your Catering Sales Manager if you are interested in arranging valet parking.

Guest Count & Payment

Your final guarantee of attendance is due 12 business days prior to the event. After 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. Final payment is due 10 business days prior to the event.

Service Charge & Sales Tax

A 24% taxable service charge and Michigan state sales tax of 6% 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, The Renaissance Baronette would be delighted to offer a menu tasting for Weddings with a \$7,500 minimum. The tasting is included for the wedding couple. Additional guests are \$50 each.



ADDITIONAL INFORMATION

Rehearsals

- Accommodated on a space available basis & confirmed no sooner than four weeks prior to the wedding date.
- Contact your Catering Sales Manager if you are interested in reserving space to host your rehearsal dinner with us.

Menus

- If you decide to offer three entrée choices to your guests ahead of time, there will be an additional \$2 per person fee applied to each entrée. If you offer multiple entrée choices, you must provide place cards for your guests which indicate their selection and a list of guests table number, names and how many entrée types per table.
- Children's Menus are available at \$20 per child.

Outside Food & Beverage

- Outside food is not allowed other than the exception of a Wedding Cake/Cupcakes.
- Please contact your Catering Sales Manager for exceptions and note that if approved, charges will apply.
- No outside beverage is allowed.

Health & Safety

- The Hotel follows all local and state health guidelines. In the event restrictions are in place, the hotel will abide by all government and legal mandates and operate hotel events accordingly.

Vendors

- We can offer you our preferred vendor list, or you may work with any licensed/insured vendor of your choice.
- Vendor meals are \$49 per vendor and include non-alcoholic beverages.

Coat Check

- Coat check services are available for a fee of \$100 per 100 guests.

Ballroom Minimums

- There is a \$15,000 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Saturday Evening.
- There is a \$7,500 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Friday or Sunday Evening.

Ballroom Room Rental

- \$800

Courtesy Hold, Contract and Deposit

- It will be our pleasure to place a courtesy hold on your wedding date for a maximum of 5 days. Please request this of your Catering Sales Manager.
- The initial, non-refundable deposit of \$1,500 is due with a signed contract and may be in the form of cash, check, or credit card.

Décor Additions

- For an additional \$3 per guest plus \$275 delivery/set up fee, the hotel can provide chiavari chairs in place of chair covers

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For additional information or to set up an appointment contact:

Jamal Nehmeh

Social Catering Sales Manager & Marriott Certified Wedding Planner

Jamal.Nehmeh@TheBaronette.com

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Renaissance Hotels.

