

weddings

BY RENAISSANCE® HOTELS



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OUR HOTEL

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.

PARKING

As part of the wedding package, complimentary self-parking is available. Valet parking is available for \$10.00 per car. Parking charges may be added to the master account if desired.

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 audio visual equipment charges and function room set-up/rental fees.

MENU TASTING

Please consult your Catering Sales Manager for availability.



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REHEARSAL DINNER

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.

Renaissance Baton Rouge Hotel provides a beautiful backdrop to host your Engagement Party, Bridal Shower, Rehearsal Dinner, Bridesmaids Luncheon, or Post-Wedding Brunch. There are several venues within the hotel that will have the perfect atmosphere. Pair that with one of our delicious menus, and your guests are sure to be delighted!

TALLULAH RESTAURANT

Treat your guests to dinner in our unique full-service restaurant, reservations can accommodate parties up to 15.

TERRACE

Featuring an infinity water feature, which creates a relaxed setting to dine with your guests outdoors.

BIENVENUE ROOM

One of many banquet spaces, featuring a large window which will seat up to 70 guests.



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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

The jewel-toned colors in our ballrooms offer a striking backdrop as you become husband and wife. With 12,000 square feet of banquet space, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Manager for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.



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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.

RECEPTION

included in all wedding packages:

- hotel centerpiece, votive candles and mirror tile
- white or chocolate colored table linens and napkins
- tables for gifts, cake and guestbook
- cake-cutting service
- champagne or sparkling cider toast for bridal party
- customized signature cocktail or mocktail
- elegant cherry wood dance floor
- custom staging for entertainment
- self-parking for the wedding guests
- \$10.00 per car valet service
- hotel suite accommodation for the bride and groom
- private bridal suite
- special room rates for wedding guests



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HORS D' OEUVRES RECEPTION

DISCOVER RENAISSANCE SIGNATURE DETAILS.

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guest rooms to private pre-reception areas, breathtaking indoor and outdoor ceremony and reception venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guestbooks. Renaissance can create a day that's special for everyone.

cocktail pre-reception

butler passed hors d'oeuvres
cold display

wedding reception

cold hors d'oeuvres
hot hors d'oeuvres
cold display
carving stations
louisiana specialties

love package

chef's gourmet display

assorted international and domestic cheeses
garnished with seasonal fresh fruit
pita | crispy flat bread | crostini

passed hors d' oeuvres

servicing two per guaranteed guest | one hour passing
chicken salad spoons
vegetarian spring rolls | thai chili sauce
natchitoches meat pies
artichoke spinach boursin bruschetta

pasta station

select one
pappardelle mediterranean
penne a la vodka
linguini chicken alfredo
farfalle with crawfish cream sauce
served with garlic sticks

action station

select one
french fries
traditional and sweet potato fries in paper cones
sauces: sriracha, roasted garlic aioli, jalapeno ketchup, plain ketchup
pulled pork sliders
four cheese mac and cheese

45 per guest

subject to applicable service charges and tax
60 minutes serving time for passed hors d' oeuvres
90 minutes serving time for buffet and station

** chef attendant required | 100 per chef
(1) chef attendants can serve up to 75 guests

** bar attendant required - 100 per bartender
(1) bar attendant can serve up to 75 guests

** butler passing attendants - 100 per attendant
(1) butler attendant can serve up to 75 guests

please add 22% taxable service charge & 12% sales tax to all prices listed.
all pricing is subject to change without prior notice.

bliss package

chef's gourmet display

assorted international and domestic cheeses
market crudités with dips
garnished with seasonal fruit
horseradish hummus | red pepper hummus | basil hummus
pita chips | crispy flat bread | crostini

passed hors d' oeuvres

serving two per guaranteed guest | one hour passing
spinach and feta spanakopita
boudin egg rolls
mini crab cakes with remoulade sauce
chicken satay with peanut sauce

carving station

select one
fried turkey breast
injected with cajun butter and seasonings
cranberry aioli
pork loin
peach bourbon glaze
roast beef au jus
served with silver dollar rolls

action station

select one
asian stir fry
chicken, shrimp, pea pods, bamboo shoots, scallions, water chestnuts
mushrooms, bean sprouts, cashews, mixed vegetables, ginger fried rice
hoisin, soy, teriyaki sauces, sesame oil
quesadillas (select two)
cheese, grilled onions, peppers
carne asada
chicken fajita
slow roasted pulled pork
sliders (select two)
traditional cheeseburger, pickle
pulled pork, jalapeno slaw, honey bbq sauce
crab cake, citrus remoulade

55 per guest

subject to applicable service charges and tax
60 minutes serving time for passed hors d' oeuvres
90 minutes serving time for buffet and station

** chef attendant required | 100 per chef
(1) chef attendants can serve up to 75 guests

** bar attendant required - 100 per bartender
(1) bar attendant can serve up to 75 guests

** butler passing attendants - 100 per attendant
(1) butler attendant can serve up to 75 guests

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happily ever after package

chef's gourmet display

assorted international and domestic cheeses
market crudités with dips
garnished with seasonal fruit
horseradish hummus | red pepper hummus | basil hummus
pita chips | crispy flat bread | crostini

passed hors d' oeuvres

serving two per guaranteed guest | one hour passing
ceviche shooters
crab salad phyllo cup
tenderloin, wasabi cream, wonton crisp
chicken satay, peanut sauce
traditional bruschetta

carving station

select one
pepper crusted strip loin of beef
brandy peppercorn demi glace
baked bone-in ham
cider mustard glaze
served with silver dollar rolls

action station

select one
pasta
penne and bow tie pastas
alfredo, basil marinara, pesto
chicken, italian sausage, roasted vegetables, parmesan cheese
garlic bread
shrimp and grits
sautéed spicy gulf shrimp with house made cheesy grits
chicken and waffles
house made mini waffles, deep fried chicken tenderloins
bourbon maple syrup sauce

60 per guest

subject to applicable service charges and tax
60 minutes serving time for passed hors d' oeuvres
90 minutes serving time for buffet and station

** chef attendant required | 100 per chef
(1) chef attendants can serve up to 75 guests

** bar attendant required - 100 per bartender
(1) bar attendant can serve up to 75 guests

** butler passing attendants - 100 per attendant
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quesadillas | 10 per person

select two

- cheese, onions, peppers
- carne asada – tequila lime marinated steak, peppers, cheese
- chicken fajita – marinated chicken, onions, peppers, cheese
- pork – slow roasted pulled pork
- cabrito - slow roasted goat
- vegetarian – grilled onions, peppers, cheese
- seafood – crawfish, shrimp, peppers, cheese

sliders | 10 per person

select two

- traditional cheeseburger, pickle
- pulled pork, pineapple jalapeño slaw, honey bbq sauce
- crab cake sliders, citrus remoulade

LATE NIGHT MENU ENHANCEMENTS

french fry station | 8 per person

traditional and sweet potato fries with dipping sauces (siracha, roasted garlic aioli, jalapeño ketchup and plain ketchup)

cookies and milk | 8 per person

chocolate chip, oatmeal raisin, white chocolate macadamia milk, chocolate milk and almond

beignets and coffee | 6 per person

warm beignets and café au lait

donut board | 64 per two dozen | two dozen minimum

assorted baton rouge favorites

sweet and salty | 10 per person

chocolate chip cookies, brownies
house made popcorn, kettle chips with boursin ranch dip

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cocktail hour

butler passed hors d'oeuvres (4 pieces per person)
display

display - select one

artisan cheese board

selection of artisan cheeses, berries, grapes, seasonal fresh fruit
lavosh, baguettes, flat breads

crudites

broccoli, peppers, celery, cucumbers, carrots, cauliflower
spinach ranch dip, roasted pepper cream dip

antipasto

portabello mushrooms, squash, zucchini, asparagus, red onion,
roasted romas, salumi, olives, parmigiano-reggiano, marinated
mozzarella, crusty breads, herbed olive oil, balsamic vinegar

PLATED DINNER RECEPTION

cold hors d'oeuvres – select two

tenderloin, wasabi cream, wonton crisp
artichoke spinach, boursin bruschetta
smoked tomato, feta bruschetta
spicy cold boiled shrimp shooters
crudite' shooter
crab salad phyllo cup
mini muffaletta
chicken salad spoons
ahi poke with citrus on wonton
traditional bruschetta

hot hors d'oeuvres – select two

coconut shrimp, dragon sauce
pork pot stickers, thai chili sauce
smoked sausage corn dog, spicy mustard
chicken satay, peanut sauce
mini crab cakes, remoulade sauce
crab and boursin stuffed mushrooms
vegetable spring rolls, spicy orange marmalade
applewood bacon wrapped scallops
tequila lime chicken wings
boudin egg rolls



PLATED DINNER RECEPTION

salads

garden green

shredded carrots, cherry tomatoes, cucumber, balsamic vinaigrette

signature

spinach, frisee, strawberries, feta, candied pecans, steen's cane citrus vinaigrette

classic caesar

fresh romaine, herbed crostini, parmigiano reggiano, house made caesar dressing

the wedge

bleu cheese, crumbled bacon, diced tomato, green onion, select gorgonzola or ranch dressing

duet entrée options

petit filet and shrimp

filet mignon paired with new orleans bbq shrimp
83 per person

petit filet and redfish

filet mignon and redfish boursin cream sauce
80 per person

petit filet and chicken

filet mignon, cabernet sauvignon reduction, pan seared chicken chasseur
79 per person

petit filet and ravioli

filet mignon, crawfish ravioli, crab cream sauce
78 per person

petit filet and ravioli

filet mignon, mushroom ravioli, herbed cream sauce
76 per person

petit filet and crab cake

filet mignon, wild mushroom port and lump crab cake, boursin cream
82 per person

chicken and redfish

pan seared chicken and redfish with crawfish cream sauce
74 per person

single entrée options

6 oz filet of beef

port wine reduction, wild mushroom risotto
70 per person

8 oz filet of beef

cabernet sauvignon demi glace, wild mushroom risotto
80 per person

sliced tenderloin of beef

wild mushroom sauce, horseradish mashed potato
70 per person

bone in roasted pork chop

madeira reduction, mashed maple sweet potato
59 per person

chicken renaissance

stuffed with roasted red pepper, spinach, mozzarella, wild rice pilaf
57 per person

chicken limone

pan seared chicken breast, lemon caper sauce, pappardelle pasta
55 per person

redfish

pan seared redfish, topped with crawfish etouffe, rice pilaf
55 per person

salmon pesto

roasted salmon, basil pesto, red pepper polenta
58 per person

salmon honey balsamic

roasted honey balsamic glazed salmon, rice pilaf
58 per person

dinners are served with seasonal vegetable, warm rolls, and butter water | iced tea available on request | coffee service offered with dessert

wedding cake (provided by client) served as dessert

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BUFFET DINNER RECEPTION

package consists of the following:

cold display at cocktail hour
butler passed hors d'oeuvres during the cocktail hour
elegant dinner buffet

cocktail hour display – select one

(approximately 45 minutes)

artisan cheese board

selection of artisan cheeses, berries, grapes, seasonal fresh fruit
lavosh, baguettes, flat breads

crudites

broccoli, peppers, celery, cucumbers, carrots, cauliflower
spinach ranch dip, roasted pepper cream dip

antipasto

portabello mushrooms, squash, zucchini, asparagus, red onion,
roasted romas, salumi, olives, parmigiano-reggiano, marinated
mozzarella, crusty breads, herbed olive oil, balsamic vinegar

cold hors d'oeuvres – select two

tenderloin, wasabi cream, wonton crisp
artichoke spinach, boursin bruschetta
smoked tomato, feta bruschetta
spicy cold boiled shrimp shooters
crudite' shooter
crab salad phyllo cup
mini muffaletta
chicken salad spoons
ahi poke with citrus on wonton
traditional bruschetta

hot hors d'oeuvres – select two

coconut shrimp, dragon sauce
pork pot stickers, thai chili sauce
smoked sausage corn dog, spicy mustard
chicken satay, peanut sauce
mini crab cakes, remoulade sauce
crab and boursin stuffed mushrooms
vegetable spring rolls, spicy orange marmalade
applewood bacon wrapped scallops
tequila lime chicken wings
boudin egg rolls



BUFFET DINNER RECEPTION

soup – select one

garden vegetable
chicken and andouille gumbo
tomato basil
shrimp and corn chowder

green salads - select one

garden green
shredded carrots, cherry tomatoes, cucumber, balsamic vinaigrette

signature
spinach, frisee, strawberries, feta,
candied pecans, steen's cane citrus vinaigrette

classic caesar
fresh romaine, herbed crostini, parmigiano reggiano,
house made caesar dressing

entrées - select two or three

chicken limone, lemon caper cream sauce
sliced sirloin strip, port wine reduction
pan seared chicken breast, mushrooms, herbs, garlic olive oil
pesto salmon
chicken parmesan
seared gulf fish, lemon buerre blanc
blackened fish topped with crawfish etouffee
crawfish ravioli
slow roasted beef brisket, red wine demi

accompaniments - select two or three

garlic yukon mashed potatoes
pecan wild rice pilaf
herb risotto
smoked gouda grits
pappardelle pasta, artichokes, spinach, roasted red pepper
haricot verts
roasted asparagus
honey glazed carrots
vegetable medley
broccolini

dinner buffets are served with warm rolls and butter

water pre-set | iced tea available on request

wedding cake (provided by client) served as dessert

coffee service offered with dessert

champagne or sparkling cider toast for wedding party

77 per person for two entrees and accompaniments
80 per person for three entrees and accompaniments

(buffet based on one hour of service)

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sponsored hourly receptions (open bar)

all bars include house wines, domestic and premium beers, champagne, soft drinks and bottled water. all prices are per person and will be charged based on the guaranteed count of adults 21 years of age and older.

length of time	preferred	premium	beer/wine
1 hour	20	24	17
2 hours	28	32	20
3 hours	36	42	25
4 hours	44	52	30

preferred brands

dewars scotch, buffalo trace bourbon, canadian club whiskey, jim beam, absolut vodka, tanqueray gin, cruzan rum, cuervo gold tequila

premium brands

johnny walker black scotch, maker's mark bourbon, crown royal whiskey, jack daniel's whiskey, ketel one vodka, bombay sapphire gin, bacardi rum, 1800 reposado tequila

domestic and premium beer

budweiser products, miller lite, heineken, abita

wine and champagne

chardonnay, merlot, cabernet sauvignon, pinot grigio champagne

RECEPTION BAR

host bar

preferred brands | 8
 premium brands | 10
 wine by the glass | 8
 domestic beer | 5
 premium beer | 7
 sparkling water | 3
 soft drinks | 3

cash bar

preferred brands | 9
 premium brands | 11
 wine by the glass | 9
 domestic beer | 6
 premium beer | 8
 sparkling water | 4
 soft drinks | 4

additional selections

house wine | 35 per bottle
 house champagne | 40 per bottle

bartenders are 100 each for up to three hours, and 15 per additional hour please add 22% taxable service charge & 12% sales tax to all prices listed all pricing is subject to change without prior notice

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for more information visit

renaissancehotels.com/weddings

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