

# Joy

YOUR DREAM WEDDING<sup>SM</sup>



rehearsal



ceremony



afternoon



evening



enhancements

brunch

our hotel

Renaissance Montgomery Hotel & Spa at the Convention Center  
201 Tallapoosa Street  
Montgomery, Alabama 36104  
Phone: 334-481-5000  
Fax: 334-481-5135

[www.RenaissanceMontgomeryWeddings.com](http://www.RenaissanceMontgomeryWeddings.com)

2010 Wedding Packet

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All Wedding Packages include

A bottle of premium champagne for the couple to toast this special occasion. The champagne may be served in the reception or in the bridal suite following the reception.

White gloved servers

Your wedding cake cut and served to your guests

Elegant table settings and linens (table cloths and napkins with Crystal stemware, and premium place settings)

Room set to your specifications including tables, chairs, buffet tables and head tables

Appropriately sized dance floor

Staging for band, head table or wedding cake if desired

Complimentary suite upgrade for the bride and groom (based on availability)

Special room rates for out of town guests



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### Hors d'oeuvres Packages

#### Light Hors D'oeuvres Reception Wedding Package

Four (4) pieces of hors d'oeuvres from this list below

Two (2) stations from the list of stations below

Artisan Cheese Board - the Chef's hand selected cheeses with crackers, sliced French bread, olives, fig compote, Dijon and Creole mustards

Coffee, lemonade and iced tea service

All Chef Attendants required for the stations above

All features for all packages listed above

\$35 per person plus service charge and tax, minimum 50 guests

#### Heavy Hors D'oeuvres Reception Wedding Package

Six (6) pieces of hors d'oeuvres from this list below

Three (3) stations from the list of stations below

Artisan Cheese Board - the Chef's hand selected cheeses with crackers, sliced French bread, olives, fig compote, Dijon and Creole mustards

Coffee, lemonade and iced tea service

All Chef Attendants required for the stations above

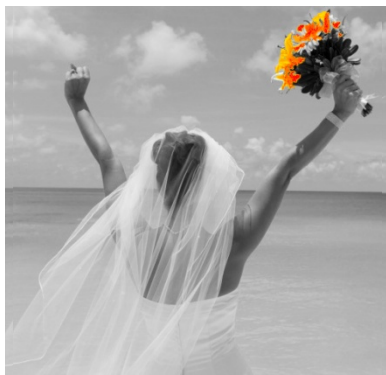
All features for all packages listed above

\$47 per person plus service charge and tax, minimum 50 guests

Please see the full set of banquet menus also included in this information for additional menu suggestions

An Attendant fee of \$100 will apply to each Chef-attended station

Prices do not include 22% service charge or 10% sales tax



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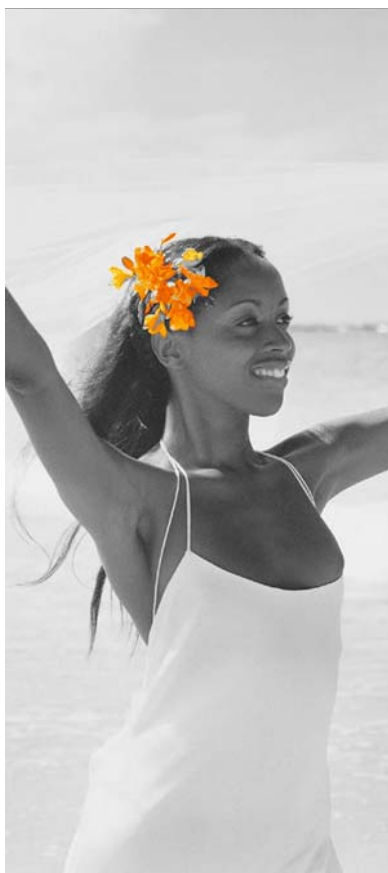
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### Hors D'oeuvres Selections

Deep Fried Vegetable Egg Roll with ginger-soy dipping sauce

Thai Spiced Chicken Sate with peanut sauce

Chicken and Cheese Quesadilla Coronets with salsa Verde

Crab Stuffed Mushroom Caps with lobster sauce

Pot Stickers with ginger-soy dipping sauce

Crab Rangoon with Thai chili sauce

Spicy Buffalo Wings tossed with Frank's Hot Sauce; with blue cheese dipping sauce

Spanakopita - spinach, onions and feta cheese in phyllo dough

### Stations Selections

Sage Crusted Turkey Carving Station: Whole roasted turkey with pan gravy, mustard, mayonnaise and cranberry sauce; served with silver dollar sized rolls

Top Round of Beef Carving Station: Garlic and herb roasted beef with mustards, mayonnaise and au jus; served with silver dollar sized rolls

Steamship Round of Pork Carving Station: Roasted whole ham with honey-mustard sauce; served with silver dollar sized rolls

Stuffed Pork Loin Carving Station: Pork loin stuffed with a Granny Smith apple and chutney and a whole grain mustard sauce; served with silver dollar sized rolls

Roasted Quail Station: Pan seared semi-boneless quail atop organic baby greens with fig vinaigrette

Conch Fritter Station: Deep fried conch and crawfish fritters with roasted red pepper aioli

Mashed Potato Martini Bar: Yukon Gold, sweet Idaho smashed potatoes with toppings to include chopped crispy maple peppered bacon, whipped butter, sour cream, shredded aged white cheddar and pepper-jack cheeses



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### Stations Selections continued

Mini Muffaletta Station: Sliced Genoa Salami, mortadella, capicola, soprasetta, provolone and mozzarella cheeses with olive tapenade on a Panini grill

Barbecued Shrimp Sautee Station: Gulf shrimp served atop steamed white rice and garlic aioli

Pasta Station: Cheese tortellini and penne pasta with smoked Alabama tomato sauce and pesto cream sauce with fresh garlic and focaccia breads

Quesadilla Station: Grilled flour tortillas with grilled chicken breast, cilantro, onions, guacamole and house made pico de gallo

Caesar Salad Station: Fresh hearts of romaine tossed to order with garlic croutons, Reggiano parmesan cheese and Caesar dressing

Bananas Foster Station: Sliced bananas sautéed with brown sugar, vanilla, cinnamon and orange juice, flamed with and served over vanilla ice cream

Dessert Crepe Station: Freshly made, hand-rolled crepes with blackberries, blueberries, sliced country peaches, pineapple and raspberries; toppings include raspberry coulis, warm dark chocolate ganache, toasted nuts and Chantilly cream



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### Plated Dinner Wedding Package

Four (4) pieces of hors d'oeuvres from this list above

Artisan Cheese Board ~ the Chef's hand selected cheeses with crackers, sliced French bread, olives, fig compote, Dijon and Creole mustards

One starting course consisting of soup or salad from the selections below

Rolls and butter service

One entrée course from the selections below

Your wedding cake cut and served for dessert

Beverage service with your meal: coffee, decaffeinated coffee, hot tea or iced tea

Continental Coffee Service: Freshly brewed coffee, decaffeinated coffee and hot water for specialty, flavored teas presented with condiments to include rock sugar, orange and lemon peel, cinnamon, chocolate shavings and whipped cream from a station in the room

All features for all packages listed above

The prices are determined by the entrée selection below

Please consult your Catering Sales Professional for additional menu suggestions

Prices do not include 22% service charge or 10% sales tax



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### Soups

Tomato and Basil Bisque

Roasted Corn and Crawfish Chowder

Smoked Duck and Wild Mushroom Gumbo with Steamed Rice  
Tuscan Style Minestrone

### Salads

Mixed Organic Baby Green Salad with basil vinaigrette dressing

Spinach Salad with fried leeks, sliced mushrooms and diced Black Jack Farms tomatoes with bacon-balsamic vinaigrette dressing

Traditional Caesar Salad: hearts of romaine tossed with garlic croutons, parmesan cheese and Caesar dressing

Mixed Greens Salad with sugared walnuts, sliced goat cheese and peppercorn dressing

### Dinner Entrées

Filet Mignon: Grilled 8 oz. prime filet of beef tenderloin with fire roasted corn maque choux and tri-colored, oven roasted fingerling potatoes - \$79

Grilled Herb Roasted Flat Iron Steak: finished with a red wine demi-glace; presented with truffle-mashed potatoes, grilled asparagus and the Chef's vegetable medley - \$52

Grilled New York Strip Steak: Prime beef grilled to perfection and finished with a caramelized shallot demi-glace; with horseradish potato gratin and grilled asparagus spears - \$74

Herb Roasted Chicken: Semi-boneless chicken breast stuffed with sage, roasted garlic and lemons; with bacon-braised green beans and whipped buttermilk potatoes and country gravy - \$46

Chicken Duxelle: Semi-boneless breast of chicken filled with a blend of forest mushrooms finished with a truffle-leek cream; with herb roasted fingerling potatoes and seasonal vegetables - \$46



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**Dinner Entrées continued**

Smoked Cornish Hen: Tea-smoked and roasted Cornish game hen; with roasted Idaho potato wedges and selection of seasonal vegetables - \$50

Veal Chop: 16 oz. rosemary-marinated, grilled veal chop with merlot-veal reduction; with wild mushroom and thyme risotto and caramelized root vegetables - \$79

Grilled Pork Chop: 18 oz. chop marinated in bourbon and tamarind glazed with Maytag blue cheese-infused demi-glace; with whipped sweet potatoes and southern green beans - \$69

Smoked Pork Chop: 12 oz. smoked pork chop finished with apple-brandy demi-glace; with green beans and Hoppin' John - \$54

Pan Seared Sea Bass: Seared with a blend of forest mushrooms, crawfish and avocado; with sweet corn hash and pommes frites - \$74

Stuffed Rainbow Trout: Cornbread and oyster stuffed trout with a brown-butter sauce; with wild rice and braised haricot verts - \$54

Swordfish Steak: Grilled and smothered in a steamed clams, white wine and butter sauce; with fingerling potatoes and roasted corn mash - \$57

Steak and Crab Cakes: Seared crab cakes with mustard cream sauce and grilled 7 oz. New York strip steak finished with a peppercorn demi-glace; with wild mushroom risotto - \$59





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### Dinner Buffets

Dinner buffet menus include warm dinner rolls with butter and beverage service: Coffee, decaffeinated coffee, hot and iced tea. There is a 25 person minimum for all dinner buffets.

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Three Entrée Dinner Buffet \$49 – Select three salads, one soup, three entrees, two starch selections, two vegetables and your wedding cake cut and served for dessert.

Two Entrée Dinner Buffet \$35 – Select two salads, one soup, two entrees, two starch selections, one hot vegetable and your wedding cake cut and served for dessert.

### Salads

Tomato and Fresh Mozzarella Salad  
Baby Spinach and Chevre Cheese with shaved red onion  
Mixed Greens with tear drop tomatoes and cucumbers  
Apples and Endive Salad with walnuts and blue cheese  
German Style Fingerling Potato Salad  
Lo Mein Salad with toasted cashews, mushrooms and bok choy  
White Bean and Conecuh Sausage Salad  
Asparagus and Grilled Portabella Mushroom Salad

### Soups

White Bean Soup  
Minestrone Soup  
Creamy Tomato Basil Soup  
Manhattan Clam Chowder  
Corn and Crab Chowder  
Creamy Potato Chowder  
Butternut Squash Soup  
Beef and Vegetable Soup

### Entrees

Sliced Flank Steak with caramelized onion and mushroom demi-glace  
Braised Tenderloin of Beef Tips  
Sliced Beef Tenderloin with Red Wine Demi-glace (additional \$8)  
Braised Short Ribs (additional \$4)  
Crab and Catfish Roulade (additional \$6)  
Cumin Crusted Salmon with Mango Salsa  
Parmesan Crusted Flounder with Shellfish Veloute Sauce  
Seared Snapper with Tomato-Fennel Broth (additional \$2)  
Pork Loin Stuffed with Pear and Cornbread  
Veal Marsala (additional \$2)  
Pecan Crusted Chicken with honey-mustard sauce  
Smoked Chicken Conecuh Sausage Jambalaya  
Roasted Chicken with Lemon, Rosemary and Garlic  
Blackened Chicken with Orange Marmalade Sauce  
Mushroom Stuffed Chicken with chive cream



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**Potato, Rice and Pasta**

Roasted Yukon Gold Potatoes  
Garlic Mashed Potatoes  
Sweet Potato Casserole with a pecan-bourbon glaze  
Mashed Sweet Potato  
Blue Cheese Potato Gratin  
Cranberry and Pecan Wild Rice  
Smoked Gouda Cheese Grits  
Parmesan Polenta Cake with smoked tomato sauce  
Wild Mushroom Risotto  
Lemon and Herb Risotto  
Caramelized Apple and Pecan Cornbread Dressing  
Hoppin' John

**Vegetables**

Southern Style Green Beans  
Poached Asparagus  
Collard Greens  
Haricot Verts Almondine  
Sautéed Squash and Tomato  
Glazed Baby Carrots  
Broccoli and Cauliflower Gratin  
Succotash  
Corn Maque Choux  
Braised Cabbage  
Vegetable Medley  
Ratatouille



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**Banquet Bar Service**

Premium Brands: Dewars Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum and Jose Cuervo Gold Tequila

Top Shelf Brands: Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Reserve Whiskey, Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Patron Reposado Tequila and Glenlivet 12 year old Scotch

Cordials: Bailey's Irish Cream, Amaretto Di Soranno, Grand Marnier, Kahlua, Frangelica and Courvoisier

Wine Service: Cork finished Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel

Beer Service: Budweiser, Bud Light, Miller Lite, Coors Light, Heineken, Amstel Lite and O'Douls

**"By the Drink" Bar Service**

	<u>Hosted</u>	<u>Cash</u>
Premium Brands	\$6.00	\$6.00
Top Shelf Brands	\$7.00	\$7.00
Cordials	\$7.00	\$7.00
Domestic or Non-Alcohol Beer	\$5.00	\$5.00
Imported	\$6.00	\$6.00
Wine by the Glass	\$6.00	\$6.00
Soft Drinks	\$3.00	\$3.00
Bottled Mineral Water	\$3.00	\$3.00



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**Banquet Bar Service continued**

Hosted prices are sponsored and will have tax and gratuity added. Please remember, hosted bar charges include all drinks served, not just drinks consumed.

**Per-Person/Per-Hour Bar Service**

Bar service includes a full array of mixed drinks, wine, beer, non-alcoholic beer, soft drinks and mineral water for a specified period of time. Package bar service by the hour is limited to groups of 50 persons or more. Bartenders will serve responsibly, regardless of the amount of service time remaining.

	One Hour	Two Hours	Three Hours	Four Hours
Premium Brands	\$15	\$23	\$29	\$33
Top Shelf Brands	\$18	\$25	\$32	\$36



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### Banquet Bar Considerations and Guidelines

#### Bar Service

You may choose to have your host bar service based on per person/per hour pricing or by the drink.

If you elect by the drink service, a representative from your group may be present at the end of the event to observe the inventory of the bars to verify bar charges.

Please remember, hosted bar by-the-drink charges include all drinks served, not just drinks consumed.

Standard Bar Service includes your choice of premium or name brand liquor, domestic beer, imported beer, house wines, sodas and mineral water. It is the assumption that cash bars will be set with the standard bar service.

Hosted bar service by the drink allows the host to determine which types of drinks are to be included on the bar (cocktails, wine and soft drinks, but no beer).

#### Bartenders and Cashiers

The fee for each bartender is \$100 for four hours of service.

One bartender for every 100 guests is appropriate in most circumstances. However, in the event several hundred people arrive at the bar at the same time (such as where bar service immediately follows a ceremony), one bartender per 100 guests may not be appropriate. Wine and mineral water may be butler-passed (for host bars) in these situations to alleviate lines at the bars for the initial 20 to 30 minutes of service.

Cashier service is \$100 per cashier for four hours. Cash bars require at least one cashier.

Consult your Event Manager for recommendations on the specific needs of your cash bar.

#### Bar Safety

The Renaissance Montgomery Hotel takes great pride in responsible beverage service in banquet settings. Renaissance Montgomery Hotel does not permit the serving of alcoholic beverages to anyone under the age of 21, or under the influence of alcohol in accordance with the Alabama state laws. Guests under the age of 30 should be prepared to present photo identification. Doubles, shots or shooters are not available from banquet bars unless arrangements are made in advance and specified on your banquet event order. We appreciate your support and assistance with these guidelines to ensure everyone enjoys the entire event safely.

#### Provisioning Conditions

Due to restrictions imposed by the State of Alabama, Montgomery County and the City of Montgomery in granting The Renaissance Montgomery its liquor license, all alcoholic beverages must be provided by The Renaissance Montgomery during banquet events.



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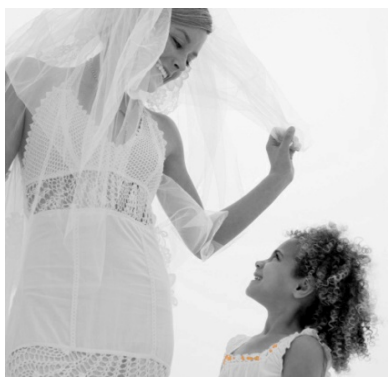
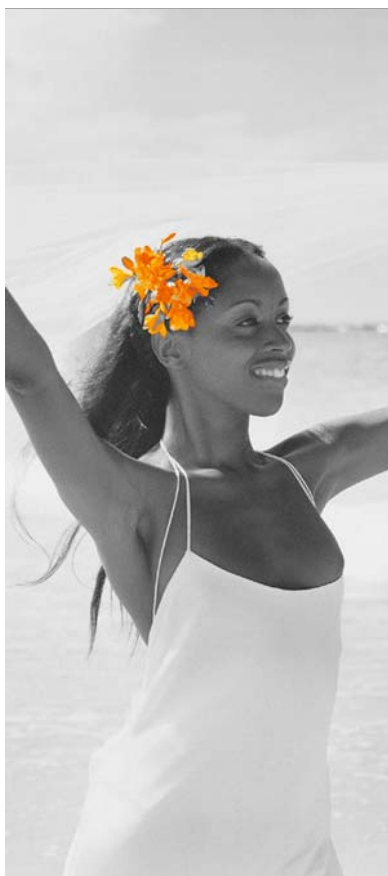
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### Banquet Wines

The wines highlighted on this page are available in larger quantities with relatively shorter lead times than all the wine lists presented in the House restaurant. Additional wines are available through your catering sales professional.

#### Tier One

\$26 per bottle / \$6 per person for one glass of wine, \$9 for two glasses

Codomiu Brut Cava\*  
LaTerre Chardonnay  
Canyon Road Chardonnay  
LaTerre Merlot  
Canyon Road Merlot  
LaTerre Cabernet Sauvignon  
Canyon Road Cabernet Sauvignon  
Beringer White Zinfandel  
Saint M Riesling

#### Tier Two

\$31 per bottle / \$7.50 per person for one glass of wine, \$11.25 for two glasses

Mumm Napa Brut Prestige\*  
Kim Crawford Sauvignon Blanc  
Toasted Head Chardonnay  
Columbia Crest Chardonnay  
Columbia Crest Merlot  
Five Rivers Pinot Noir  
Aquinas Cabernet Sauvignon  
Penfolds Koonunga Hills Cabernet Sauvignon  
Temptation Zin Zinfandel  
Santa Margherita Pinot Grigio

#### Tier Three

\$36 per bottle / \$8.50 per person for one glass of wine, \$12.75 for two glasses

Bridlewood Viognier  
Sebastiani Chardonnay  
Frei Brothers Chardonnay  
Sterling NV Merlot  
Bonterra Merlot  
Estancia Cabernet Sauvignon  
Louis M. Martini Cabernet Sauvignon  
Cardinal Zin Zinfandel  
Michele Chiarlo Barbera d'Asti

\* Denotes sparkling wine or champagne.



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### Banquet Wines continued

#### Per-Person Pricing Guidelines

Wine pricing on a per-person basis is charged based on meal guarantee. Per-person pricing allows wine service to be added to meal pricing or presented separately.

A selection of one white wine and one red wine is available with your meal. This option is limited to wine service in conjunction with meal service. (This option is not available for receptions or other non-meal function events.) Wines selected from multiple tiers will use the price from the highest tier selected.

Wine by the Bottle from Multiple Tiers: There are no limitations or price adjustments when wine is ordered by the bottle from multiple tiers as with per-person pricing.



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### Wedding Reception Guidelines

#### Wedding Reception Time Frames and Minimums

In general, day time weddings end at 3:00 p.m. and evening weddings do not start until 6:00 p.m. or later. A food and beverage minimum is assigned based on the amount of ballroom space you are reserving. The food and beverage minimum does not include service charge and tax. Daytime weddings must end by 3:00 p.m. for the daytime minimum to apply.

#### Food and Beverage Estimates

Wedding Package Prices start at approximately \$35 per person, plus service charge and tax, for a light hors d'oeuvres wedding reception. Heavy hors d'oeuvres and dinner packages are also available. Your Catering Manager can specify applicable service charge and sales tax in a cost estimate. Prices are subject to change without notice.

#### Food and Beverage Guarantees

The number served for all of your catered events will need to be confirmed at least three business days (Monday-Friday) in advance of the event date. This will be considered your minimum guarantee and can not be reduced. If no guarantee is received, the original expected attendance (on your banquet event order) will be used to determine the attendance and the subsequent charges. You will be financially liable for the larger of the guarantee or the actual number of guests served.

#### Requests for Multiple Entrees

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply:

Multiple entrees are limited to a choice of two published entrees.

If there is a price difference between the entrees, the higher priced entrée will prevail for all entrees.

An initial guarantee is required seven days prior to your event to assist the culinary staff in preparing for two entrees.

Your final guarantee will be required three days in advance as detailed in the Food and Beverage Guarantees above with the addition of a breakdown of how many of each entrée will be required.

The guarantee for each entrée will be considered the minimums. If there are deviations as a result of guests changing their selection, the additions will be added to the guarantee. A form of entrée identification is required at the guest table in the form of marked place cards, colored tickets or coded nametags. It is the responsibility of the host to provide the method of identification.





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### Wedding Reception Guidelines

#### Ceremony Rehearsals

Rehearsal times may be booked thirty (30) days prior to the actual ceremony. Locations and times are subject to availability.

#### Following the Reception

It is the responsibility of the client (or their hired planner) to make certain all items are removed from the event location or function room. The Renaissance Montgomery Hotel is not responsible for any item left at the conclusion of the event.

#### Approved Wedding Vendors

There are not restrictions regarding who you select for photography, videography, wedding cake bakers, bands, disc jockeys, florists or any other service for your wedding. The Renaissance Hotel does offer a list of vendors who are familiar with our hotel and operating routines. This list will be made available to you with your confirmation.

#### Wedding Celebrants

There are also no restrictions on who you select to perform your wedding ceremony.

#### Overnight Accommodations / Room Reservations

Individual guest rooms may be reserved through the Renaissance Hotels toll-free reservation number at 887-545-0311. A deposit of one night's lodging will be required for all rooms reserved.

Room Blocks of ten (10) or more rooms are available with the understanding that: Rooms must be reserved by the cut-off date of thirty (30) days prior to the wedding in order to receive the agreed upon room rate.

You are responsible for ninety percent (90%) of the rooms being reserved.

If at the cut-off date 90% of the room block has not been filled, you are financially responsible for the difference.

To make a group reservation, please call the Sales Department at the Renaissance Montgomery Hotel at 334-481-5001.

#### Payment Guidelines

All charges associated with your wedding to be posted to your master account must be paid for in advance. This includes all anticipated food, beverage, venue and guest room charges.

Due to the demand for Renaissance Montgomery Ballrooms, it is important that dates are reserved only for those who are definitely planning on using these facilities. In order for The Renaissance Hotel to consider your reservations definite and confirmed, one-third of the total estimated event charges (based on food and beverage minimums for the venue) is due at contract signing.

Ninety (90) days prior to your wedding, one-third of the total estimate is due.

The remaining amount of estimated charges is due fourteen days (14) prior to your wedding. It is expected that all details for the wedding will be finalized between four to six weeks prior to the wedding date. These details include all food, beverage, set up and any rental arrangements for which The Renaissance Hotel will be responsible. An estimate of the total charges will be provided at this time.



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### Wedding Reception Guidelines continued

The final payment of all anticipated charges is due three (3) business days (Monday – Friday) prior to the event. This amount is based on the final guarantee of guests. Pre-payment will be required for any and all anticipated charges to the wedding account including guest room and all wedding reception and related charges. A credit card may be used to make payment of the final balance due.

### Wedding Coordinators

#### Renaissance Montgomery Hotel Events Manager

The Events Manager works for the Renaissance Hotel and is responsible for attending to the details of your wedding as well as other events throughout the year. The Event Manager that is assigned to your wedding may have other events they are responsible for on the same day, weekend or week of your event. The Event Manager will perform the following responsibilities:

Act as your primary Hotel Contact, available to answer any questions and provide suggestions about what is provided by The Renaissance Hotel.

Act as a menu consultant for all food and beverage selections.

Detail your banquet event orders outline the specific details of your event to be executed by the banquet department.

Provide an estimate of charges outlining your financial commitments and facilitate the deposit schedule.

Oversee your guest room block and assist with monitoring the status of your reservations.

Personally oversee the details of the bride's and groom's room reservation.

Oversee the set up of the ceremony and reception room, food preparation and other hotel operations.

Review your banquet checks for accuracy prior to the completion of your final bill.

Recommend outside special event professionals to provide music, floral, photography, ceremony celebrants, invitations and professional wedding coordination.

Create a timeline for your entire wedding day, including the ceremony and reception.

Your Event Manager may be involved with other events while your wedding is taking place.

#### Professional Dedicated Wedding Planner

A Professional Dedicated Wedding Planner is hired by the bride to work for them following up on details not normally covered by the Event Manager. A Dedicated Wedding Planner may be hired to provide services for the weeks and months prior to and including your wedding weekend or for just the day of your wedding. Consult your Catering Sales Manager for Wedding Planner referrals. Your Wedding Planner will perform the following responsibilities:

Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.

Work with you to organize and coordinate your ceremony rehearsal. Remind bridal party of all pertinent instructions on the wedding day.

Confirm details with any contracted vendors several days prior to the wedding day.

Be the liaison with your family, bridal party, band or DJ, florist, photographer and other vendors.



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### Wedding Coordinators continued

Assist the bride and bridal party with dressing.

Ensure the ladies have their corsages and bouquets; assist the gentlemen with pinning on their boutonnieres.

Deliver and arrange ceremony programs, place cards, favors, and any other personal items.

Coordinate your actual ceremony by arranging the bridal party, assisting the bride with dress, cueing the music and so on.

Coordinate the grand entrance, first dance, toasts, cake cutting and other operations of your reception.

Coordinate contracted vendors and the Banquet Staff to ensure timeliness of your event.

Collect and store any personal items that may be left at the conclusion of the event.

Count and collect all wedding gifts and deliver them to the appropriate location at the conclusion of the event.

The Dedicated Wedding Coordinator should provide you undivided attention for the day of your wedding.

Assist you with full service coordination from your engagement to your honeymoon.

