

Joy

YOUR DREAM WEDDING SM



rehearsal



ceremony



afternoon



evening

enhancements



brunch

our hotel

Renaissance St. Louis Grand and Suites Hotel
800 Washington Avenue
Saint Louis, Missouri
314-418-5820 Phone / 314-418-5805 Fax
WWW.RENAISSANCESTLOUISGRAND.COM

Renaissance St. Louis Grand and Suites Hotel | 800 Washington Avenue | 314-418-5820



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relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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The Rehearsal Dinner

.....everyone gathers for a celebratory dinner, where the bride and groom are roasted and toasted

The dinner is a great opportunity for your two families to get better acquainted before the wedding day.



Joy
YOUR DREAM WEDDING



Hors d'Oeuvres Selections

Cold

Buffalo Mozzarella, Tomato and Basil Focaccia

BLT Canapé

*Bruschetta with Black Olive Tapenade
and Roasted Peppers*

Brie and Berry Canape

Smoked Chicken Polenta

\$4.50 per piece

*Seared Beef Tenderloin with Blue Cheese Butter on a
Baguette*

Asian Shrimp with Snow Pea

Goat Cheese and Sun Dried Tomato Stuffed Baguette

Chipotle Roasted Shrimp

Crab and Cucumber with Garlic Aioli

Tandoori Chicken Salad in Puff Pastry

Shrimp Cocktail

\$5.50 per piece

Crudité Served with Blue Cheese and Ranch Dip

\$6.00 per person

Domestic Cheese Display

\$7.50 per person

Grilled Vegetable Display with Basil Aioli

\$7.50 per person

Antipasto Display with Grilled Marinated Vegetables,

Sliced Dry Salami and Fresh Mozzarella

\$10.00 per person

*All food and beverage pricing is subject to
24% Service Charge and applicable Sales Tax.*



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Hors d'Oeuvres Selections

Hot

Spinach and Feta Wrapped in Phyllo

Toasted Ravioli with Marinara

Vegetable Spring Roll with Ginger Soy Sauce

Buffalo Style Chicken Wings

Tandoori Chicken Sate

Chicken and Pepper Quesadilla with Roasted Tomato Salsa

Assorted Mini Pizza

\$4.50 per piece

Beef Wellington

Pork Pot Stickers with Wasabi Soy Sauce

Coconut Shrimp with Plum Sauce

Herb Breaded Artichoke with Goat Cheese

Five Spice Beef Sate

\$5.00 per piece

Bacon Wrapped Scallops

Mississippi Carb Cakes with Creole Remoulade

Grilled New Zealand Lamb Chops

\$6.00 per piece

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Dinner Selections

*Plated Dinners are Three Courses
Please Select Soup or Salad, Entrée, and Dessert*

Soup

Lobster Bisque En Croute

Roasted Tomato Soup with Pesto Crostini

French Onion Soup with Gruyere Crouton

Old Fashioned Vegetable Soup

Salad

Spinach Salad with Tomato and Red Onions, Crumbled Feta Cheese and Tomato Bacon Vinaigrette

Baby Arugula, Frisee, Upland Cress, Roma Tomato, Pancetta Lardons, Feta Cheese and Lemon Vinaigrette

Chopped Romaine, Watercress, Bacon, Eggs, Cheddar Cheese, Tomato, Onion, and Ranch Dressing

Hearts of Iceberg Lettuce, Roquefort Cheese Crumbles, Tomato Wedges, Shaved Red Onions and Lemon Roquefort Dressing



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Entree Selections

*Grilled Herb Chicken Breast, Fennel and Parsley Orzo
Lemon Garlic Jus
\$40.00 per person*

*Herb Salmon, Tomato Havarti Risotto
Leek Fondue
\$42.00 per person*

*Whole Grain Mustard and Honey Glazed Salmon
Smashed Herb Potatoes
\$42.00 per person*

*Roasted Half Chicken, Mashed Red Bliss Potatoes
Roast Chicken Jus
\$42.00 per person*

*Herb Seared Chicken Breast and Crab Cake, Chipotle
Mashed Potatoes, Granny Smith Chutney
\$42.00 per person*

*Seared Herb Potato Wrapped Chicken Breast with
Mushroom Polenta Cake, Madeira Sauce
\$43.00 per person*

*Grilled Top Sirloin and Herb Seared Salmon Medallion with
Ginger Risotto Cake, Sweet Orange Chili Sauce
Market*

*Fennel and Onion Chutney Halibut with Roasted
Hazelnut Risotto
\$49.00 per person*

*All food and beverage pricing is subject
to 24% Service Charge and applicable Sales Tax*





Entree Selections Continued

*Seared 10oz Grilled Ribeye with Smoked Onion Ragout,
Gratin Potato and Cabernet Sauce
Market*

*Grilled 8oz Beef Tenderloin, Yukon Gold Mashed Potatoes
Merlot Sauce
Market*

*Roasted New Zealand Rack of Lamb with Pommery
Mustard and Buttered Herb Bread Crumbs,
Chevre Polenta Cake and Rosemary Shallot Jus
Market*

*Seared Beef Tenderloin and Herb Marinated Shrimp, Basil
Polenta Cake and Madeira Sauce
Market*

*Herb Marinated Grilled Chop, Mushroom Mascarpone
Risotto and Smoked Tomato Sauce
Market*

Desserts

Flourless Chocolate Cake

Almond Pear Tart with Calvados Anglaise

Praline Walnut Tart

Chocolate Tart

Cappuccino Mousse Cake

Passion Fruit Dome with Raspberry Compote

Carmel Napoleon

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Additional Location.....

An American Place



Located off the Main Lobby

*Please Contact:
Heather Romano
Phone: 314-418-5944
www.aapstl.com*



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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 wedding fairy tale perfect.

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The Wedding Ceremony

the most important part of your Day

We are please to offer several locations within the hotel that can be used as the sit of your ceremony.

Please call the Sales Office for availability and pricing.

Wedding Ceremony Services

If you are in need of assistance in finding the perfect wedding ceremony location, officiant, and wedding ceremony coordination

We recommend considering:

Wedding Ceremony Services

Carolyne Burke, LLC

314-821-4844

www.weddingliaison.com



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experience with sensitivity

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 wedding planner to ensure the perfect wedding.



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Statter Wedding Packages include:

Four Hour Premium Brand Hosted Bar

Hors d' Oeuvres Passed Butler Style

Two Course Plated Dinner

Wine Service with Dinner

Floor Length White Tablecloths with White Overlays

Votive Candles

Table Number Frames

Bandstand & Dance Floor

Microphone for Toasts

Wedding Organizer Software

Personal Wedding Coordinator

Romantic Bridal Suite with Special Amenities

Special Room Rate For Out of Town Guests

Valet Parking for Wedding Guests

Coat-check Service



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Hors d'Oeuvres Selections

Please select two to four items

(A total of four pieces per person will be served)

Cold

Buffalo Mozzarella, Tomato and Basil on Focaccia
BLT Canapé
Bruschetta with Black Olive Tapenade
and Roasted Peppers
Brie and Berry Canapé
Pear and Gorgonzola Canapé
Smoked Chicken Polenta
Cracked Pepper Seared Beef Tenderloin with Blue
Cheese Butter
Chipotle Roasted Shrimp
Crab and Cucumber with Garlic Aioli

Hot

Beef Sate with Hoisin and Cilantro
*Chicken and Pepper Quesadilla with Roasted Tomato
Salsa*
Tandoori Spice Chicken Sate
Asiago Risotto Croquette
Chicken and Mushroom Wellington
Herb Breaded Artichoke Heart with Goat Cheese
Vegetable Spring Roll with Thai Chili Sauce
Forest Mushrooms Wrapped in Phyllo
Toasted Ravioli with Marinara Sauce



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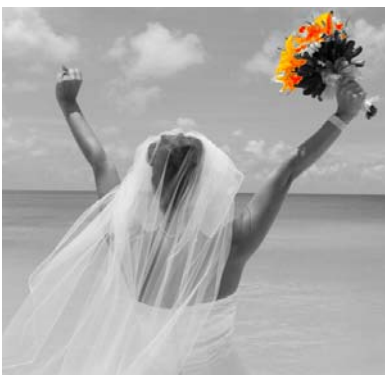
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Statler Package One

First Course (Select One)

Roasted Tomato Soup
Mixed Garden Greens with Red and Yellow Vine Ripe
Tomatoes, Buffalo Mozzarella
Traditional Caesar Salad

Entrée (Select One)

*Pan Seared Breast of Chicken with Pommery Mustard
and Buttered Herb Bread Crumbs, served with Smoked
Gouda and Crimini Mushroom Orzo Pasta
Madeira Sauce*

*Bronzed Fillet of Salmon
Celeriac and Yukon Gold Mashed Potato
Citrus Chutney*

*Pan Seared Top Sirloin with Shitake Mushroom Sauce,
Roasted Garlic Duchess Potatoes*

Dessert

*Wedding Cake provided by Host
Served with Fresh Seasonal Berries and Sweet Berry Coulis*

The Statler I: \$85.00 per person

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Statler Package Two

First Course (Select One)

Roasted Chicken Consommé with Truffle Ravioli
Butter Lettuce with Artichoke Hearts, Hearts of Palm,
Shaved Parmesan and Red Wine Vinaigrette
English Cucumber Wrapped Baby Greens
Red and Yellow Vine Ripe Tomatoes
Buttermilk Ranch Dressing

Entrée (Select One)

*Fennel and Onion Marmalade Crusted Grouper
Piped Roasted Shallot Mashed Potato*

*Chicken Wellington – Breast of Chicken and Mushroom
Duxelles in a Golden Crust, Five Grain Wild Rice, Served
with a Port Wine Sauce*

*Grilled NY Strip topped with Double Smoked Bacon Onion
Ragout White Cheddar Duchess Potato
Cabernet Sauce*

Dessert

*Wedding Cake provided by Host
Served with Fresh Seasonal Berries and Sweet Berry Coulis*

The Statler II: \$95 per person

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Statter Package Three

First Course (Select One)

Cinnamon Scented Butternut Squash Bisque
Roasted Tomato Soup with Parmesan Palmier
Lobster Bisque en Croute
Shitake and Button Mushroom Soup en Croute

Second Course (Select One)

Mixed Garden Greens with Red and Yellow Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, Balsamic Vinaigrette

Traditional Caesar Salad

Butter Lettuce with Artichoke Hearts and Hearts of Palm Shaved Parmesan and Red Wine Vinaigrette

Wedge of Iceberg with Roasted Beets, Gorgonzola Cheese and Pancetta, and Aged Sherry Vinaigrette

*Baby Spinach in a Radicchio Cup
Crisp Pancetta, Roasted Pecans, Brie Cheese Crostini
and Dijon Vinaigrette*

*Baby Greens with a Goat Cheese Soufflé
Walnuts and Sweet Dried Cranberries
and Champagne Dressing*



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Statler Package Three Continued

Main Course (Select One)

Seared Tenderloin of Beef, Rosemary and Gorgonzola Crust, Thyme and Aged White Cheddar Gratin Potato Zinfandel Sauce

Grilled Certified Angus Beef Sirloin Strip Steak
Crimini Mushroom Barley "Risotto"
Peppercorn Merlot Sauce

Black Peppercorn and Herb Roasted Halibut
Rock Shrimp Risotto
Golden Tomato Compote

Rack of Lamb Crusted with Herbs and Garlic
Goat Cheese and Herb Polenta Cake
Porcini Mushroom Demi Glace

Grilled Medallions of Beef Tenderloin and Shrimp
Piped Smoked Onion Mashed Yukon Gold Potato
Merlot Sauce

Dessert

Wedding Cake provided by Host
Served with Fresh Seasonal Berries and Sweet Berry Coulis
Creamery Fresh French Vanilla Ice Cream

The Statler III: \$115 per person

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Beverage Options

Premium Bar

(Included in Statler Wedding Packages)

Smirnoff Vodka, Gordons Gin, Bacardi Rum, Jim Beam, Grants Family Reserve Scotch, Canadian Club Whiskey, Jose Cuervo Tequila

Additional Hour \$10.00 per person

Top Shelf Bar

Absolut Vodka, Tanqueray Gin, Meyer's Rum, Dewars White Label Scotch, Jack Daniels Bourbon, Seagram's VO, Jose Cuervo 1800 Tequila

Upgrade from Premium Bar Additional \$7.00 per person

Additional Hour \$13.00 per person

Luxury Bar

Grey Goose Vodka, Tanqueray 10 Gin, Meyer's Rum, Johnnie Walker Black Scotch, Knob Creek Bourbon, Crown Royal, Patron Silver Tequila

Upgrade from Premium Bar Additional \$9.00 per person

Additional Hour \$16.00 per person

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Beverage Options Continued

All Package Bars Serve

BV Coastal Estate Vintners Chardonnay
BV Coastal Estate Vintners Cabernet Sauvignon
Korbel Champagne
Domestic Beers
Specialty Beers
Soft Drinks and Bottled Water
Bottled Juices

Champagne Menu

<i>Domaine Ste. Michelle, Cuvee Brut</i>	<i>\$30.00</i>
<i>Taitinger Brut La Francaise</i>	<i>\$90.00</i>
<i>Moet & Chandon White Star</i>	<i>\$98.00</i>

*Please ask your Wedding Coordinator for
Pricing on Other Champagnes*

Wine List Available

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Additional Hors d'Oeuvres Selections

Cold

Curried Chicken Salad in Puff Pastry

Shrimp Cocktail

Asian Shrimp with Snow Peas

Tandoori Chicken Salad in Puff Pastry

Goat Cheese and Sun Dried Tomato Stuffed Baguette

\$5.50 per piece

Hot

Beef Wellington

Pork Pot Stickers with Wasabi Soy Sauce

Coconut Shrimp with Plum Sauce

Five Spice Beef Sate

\$5.00 per piece

Bacon Wrapped Scallops

Mississippi Crab Cakes with Creole Remoulade

Grilled New Zealand Lamb Chops

\$6.00 per piece



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Reception Displays

*Fresh Sliced and Cubed Fruit
Served with Honey Yogurt
\$6.00 per person*

*Crudités
Served with Blue Cheese and Ranch Dip
\$6.00 per person*

*Domestic Cheese Display
\$7.50 per person*

*Grilled Vegetable Display with Basil Aioli
\$7.50 per person*

*Smoked Salmon, Trout, and Tuna
\$10.00 per person*

*International and Farmhouse Cheese Display
\$12.00 per person*

*Antipasto Display with Grilled Marinated Vegetables,
Sliced Dry Salami and Fresh Mozzarella
\$8.00 per person*

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Entrée Options

*Herbed Seared Chicken Breast & Crab Cake
Chipotle Mashed Potatoes
Granny Smith Apple Chutney*

*Grilled Sliced Top Sirloin & Herbed Salmon Medallion with
Ginger Risotto Cake
Sweet Orange Chili Sauce*

*Grilled Tarragon Marinated Chicken Breast
Herb Parmesan Risotto and a Rock Shrimp Beurre Blanc*

*Seared Beef Tenderloin & Herb Marinated Shrimp
Basil Polenta Cake
Madeira Sauce*

*Roasted Onion filled with Spinach and Paneer
Potato and Pea Curry
Cilantro Corn Sauce*

*Grilled Vegetable Tower
With Cannellini Bean Stew, Tomato Relish*

Per Person prices vary based on the Package you have chosen. Your Wedding Coordinator will provide a proposal combining your choices for your Final Approval and Pricing at the Tasting.



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Specialty Sweets

Assorted Mini French Pastries
\$4.00 per piece

House Made Angel Food Cake
Served with Warm Fruit Stir Fry
\$9.00 per person*

Assorted Ice Cream, Toppings and Sauces
\$13.00 per person*

Viennese Cakes, Torts, and Pastries
\$18.00 per person

Banana's Foster with Vanilla Ice Cream
Made to Order
\$10.00 per person*

Strawberry Shortcake
Made to Order
\$8.00 per person*

**\$100.00 per Attendant*
(Attendant needed at each Station)

Dessert Options

Flourless Chocolate Cake
Almond Pear Tart with Calvados Anglaise
Praline Walnut Tart
Chocolate Tart
Cappuccino Mousse Cake
Passion Fruit Dome with Raspberry Compote
Carmel Napoleon
\$7.00 per person

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Lennox Wedding Packages include:

Four Hour Premium Brand Hosted Bar

Buffet and Action Stations

Dessert Station with Your Wedding Cake

Floor Length White Tablecloths with White Overlays

Votive Candles

Table Number Frames

Bandstand & Dance Floor

Microphone for Toasts

Wedding Organizer Software

Personal Wedding Coordinator

Romantic Bridal Suite with Special Amenities

Special Room Rate For Out of Town Guests

Valet Parking for Wedding Guests

Coat-check Service



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Lennox Wedding Package One

Reception

*Crudités served with Blue Cheese and Ranch Dips
Domestic Cheese Display*

Dinner Action Stations

*Caesar Station**

*Hearts of Romaine, Herb Croutons, Shaved Parmesan,
Grilled Chicken and Caesar Dressing
Tossed to Order*

Grilled Vegetables

Seasonal Fresh Vegetables

*Peppers, Zucchini, Yellow Squash, Eggplant, Onions,
Asparagus, Roasted Carrots, and Beets
Grilled to Order*

*Pasta Pisan Station**

*Made to Order Penne Pasta and Cheese Herb Tortellini
Grilled Chicken Breast, Reggiano Cream and Tomato
Fondue, Pancetta, Fresh Peas, Garlic, Shallots, Pepper
Flakes, Parmesan Cheese Italian Bread*

Mashed Potato Martini Bar

*Yukon Gold, Sweet Potato, and Purple Peruvian Mashed
Potatoes*

*Toppings: Pepper Bacon Lardoons, Blue Cheese, Roasted
Garlic, Shaved White Cheddar Cheese, Goat's Cheese,
Sour Cream, Scallions, Brown Sugar and Marshmallows.*

**\$100.00 per Attendant*

(Attendant is needed at each Station)

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Lennox Wedding Package One Continued

*Carving Stations**

*Top Round of Beef Carved to Order
Horseradish Sauce, Herbed Mayonnaise, Whole Grain Mustard, and Silver Dollar Rolls*

*Oven Roasted Turkey Breast Carved to Order
Cranberry Chutney, Honey Mustard, Herb Mayonnaise Soft Rolls*

Beverages Served Tableside

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea, and Soft Drinks

*Dessert Station**

*Your Wedding Cake Sliced and Plated
With Seasonal Berries and Sweet Berry Coulis*

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

The Lennox I: \$75.00 per person

**\$100.00 per Attendant
(Attendant is needed at each Station)*

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Lennox Wedding Package Two

Reception

*Crudites served with Blue Cheese and Ranch Dips
Domestic Cheese Display
Grilled Vegetables Display with Basil Aioli*

Dinner Action Stations

*The Med Station**

Tossed to Order

Romaine Lettuce, Hearts of Palm, Artichoke Hearts, Vine Ripe Tomatoes, Kalamata Olives, Feta Cheese, Roasted Red Peppers

Garlic Oregano Vinaigrette

*The Big Bowl**

Prepared to Order in a Wok

Chicken and Peanut Curry or Beef and Broccoli

Served with Jasmine Rice, Soy Sauce and Sambal Oelek

*Pasta Station**

Lobster Ravioli with Cognac and Herbs

Orechiette Sautéed with Chicken, Broccoli, and Garlic

Carving Stations

Carved to Order

*Chipotle Rubbed Beef Tenderloin**

Blue Cheese Butter, Dijon Mustard, Horseradish Cream

Silver Dollar Rolls

*Pork Loin Stuffed with Apricot, Blue Cheese
and Roasted Pine Nuts*

Served with Roasted Shallot Sauce

**\$100.00 per Attendant*

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Lennox Wedding Two Continued

Dinner Display Stations

America's Best Mac and Cheese Station

Gourmet Mac and Cheese Baked in Ramekins:

Traditional Macaroni and Cheese Gratin

White Cheddar, White Wine, Morel Mushrooms Mac with Herb Bread Crumbs

Braised Beef with Sage Blue Mac and Cheese en Croute

Chilled Glass Display

Clear Martini Glass with a Crab and Avocado Cocktail

Ceviche in a Small Blue Martini Glass with Hearts of Romaine Leaves

Chipotle Caesar in a Rocks Glass

Beverages Served Tableside

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea, and Soft Drinks

Dessert Station

Your Wedding Cake Sliced and Plated

With Seasonal Berries and Sweet Berry Coulis

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

The Lennox I: \$80.00 per person

**\$100.00 per Attendant*

**Attendant is needed at each Station*

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Lennox Wedding Package Three

Reception

*Crudites served with Blue Cheese and Ranch Dips
International and Farmhouse Cheese Display
Antipasto Display with Grilled Marinated Vegetable, Sliced Dry Salami,
and Fresh Mozzarella*

Dinner Action Stations

*The Med Station**

Tossed to Order

*Romaine Lettuce, Hearts of Palm, Artichoke Hearts, Vine
Ripe Tomatoes, Kalamata Olives, Feta Cheese, Roasted Red Peppers
Garlic Oregano Vinaigrette*

Crab Cake Station

*Seared Crab Cakes Served with Black Bean Corn Relish
And Creole Remoulade Sauce*

Mini Gourmet Grilled Cheese Panini Station

With Tomato Soup in Demi Tasse Cups

*Italian Station**

*Bronzed Grouper atop Risotto Cake
Rock Shrimp Ragout, Basil Oil to Garnish
Sautéed to Order
Orechiette Pasta with Ratatouille
Shaved Parmesan Cheese*

Persian/Indian Station

*Vegetable Samosas, Tamarind and Mint Chutneys
Pomegranate Marinated Leg of Lamb
Stuffed with Jeweled Rice and Braised Spinach with Paneer*

**\$100.00 per Attendant
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Lennox Wedding Two Continued

Carving Stations

*Top Round of Beef Carved to Order**
Horseradish Sauce, Herbed Mayonnaise, Whole Grain Mustard, and Silver Dollar Rolls

*Oven Roasted Turkey Breast Carved to Order**
Cranberry Chutney, Honey Mustard, Herb Mayonnaise Soft Rolls

Beverages Served Tableside

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea, and Soft Drinks

Dessert Station

Your Wedding Cake Sliced and Plated
With Seasonal Berries and Sweet Berry Coulis

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

The Lennox I: \$100.00 per person

**\$100.00 per Attendant*
(Attendant is needed at each Station)

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package | hors d'oeuvre | dinner | beverage



Lennox Wedding Optional Stations

In order to meet your exact needs you may choose from the following optional stations to create your own menu. Your Sales manager or Wedding Coordinator would be happy to coordinate and prepare a package price based on your choices.

Tapas Bar

Tomato and Mozzarella with Pesto Oil

Tomato and Roasted Garlic Tart

Calamari Stuffed with Veal and Almond, Garlic and Almond Salsa, Grilled Vegetables, Peppers, Zucchini, Yellow Squash, Eggplant, Onions, Asparagus, Roasted Carrots and Beets, Cheeses to include Marinated Manchego & Calabrese served with Fig and Almond Cake, Membrillo Paste

Soul Styled Tapas Bar

Pickled Okra, Pickled Watermelon Rind, Sweet and Sour

Balsamic Pearl Onions, Roasted Baby carrots, Grilled Cumin

Spiced Zucchini and Yellow Squash

Slow Roasted Tomatoes, Andouille Sausage with Garlic and

Thyme, Black Eye Pea Salad, Sweet Potato Salad with Brown

Sugar Pumpkin Oil Dressing

Trio of Farmhouse Cheeses

*Soft Tacos**

Grilled Strip Steak and Chicken Carved to Order

Refried Black Beans, Diced Tomato, Onion, Shredded

Lettuce, Salsa, Guacamole, Sour Cream

Soft Flour Tortillas

Chicken Leg with Handle Trio

Buffalo, Jerk, and Char Sui Served with Blue Cheese Dressing,

Celery Sticks, and Sweet Chili Sauce

**\$100.00 per Attendant*

(Attendant is needed at each Station)



Renaissance St. Louis Grand and Suites Hotel | 800 Washington Avenue | 314-418-5820

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Lennox Wedding Optional Stations

Specialty Sweet Stations

Assorted Mini French Pastries
\$4.00 per piece

House Made Angel Food Cake
Served with Warm Fruit Stir Fry
\$9.00 per person

Assorted Ice Cream, Toppings, and Sauces*
\$13.00 per person

Viennese Cakes, Torts, and Pastries
\$18.00 per person

Bananas Foster with Vanilla Ice Cream*
Made to Order
\$10.00 per person

Strawberry Shortcake*
Made to Order
\$8.00 per person

*\$100.00 per Attendant
(Attendant is needed at each Station)

All food and beverage pricing is subject
to 24% Service Charge and applicable Sales Tax



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unique details

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





Certified Wedding Planners

A Successful Wedding Planner relies on a variety of skills and experience. Good communication is essential to the proper planning and execution of the perfect wedding. Our certified wedding planners will establish a rapport with you to clearly understand your style and tastes. The bride and the groom must be completely at ease, making the wedding planning process smooth and enjoyable. Communication and confidence go hand in hand.

We look forward to helping to create moments that will last a lifetime.





Memorable Weddings....

Are not only well orchestrated, but are distinctive and personal. Our goal is to understand the vision for the reception and create a unique, personalized experience that surpasses your expectations.

Familiarity with your vision and priorities enhances efficiency throughout the planning process.

Vigilance and close involvement in the wedding day activities are critical to the perfect wedding. We will be familiar with every aspect of the event to ensure a smooth, unforgettable experience for all of your guests. The Wedding Reception is the crescendo of the planning process, a well-planned and executed event guarantees a memorable wedding.



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Details....

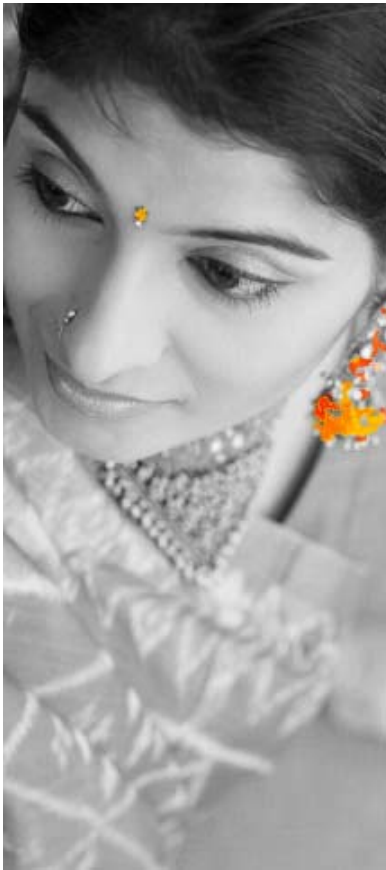


Table Linens

Overlays and Napkins

Chair Covers

Specialty Chairs

Designer China

Specialty Crystal and Stemware

Base Plates

Signature Drink

Champagne Toast

Ice Carving

"Ice" Martini Bar

Chocolate Fountain

Florals

Photographers

Favors for your Guests

Gift Bags for Overnight Guests

Rehearsal Dinner

Transportation

Entertainment



.....Let us Help!



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Details....

Florist

Kenary Park Florist and Gifts (314)588-9900

Artistry Florist & Gifts (314)725-4800

Flower Depot (314)521-7400

Tom Carr (314)664-4422

Rachel Roman Speh (636)734-8161

Photographers

Bella Pictures 888-556-7590

CMAX Photography (618)465-6122

Robert Westrich Photography (314)721-3300

Megan Thiele Studios (573-579-5513

Hair Salons

Studio DevJorPey (314)241-7171

Oliver's Studion (314)231-3232

J Arthur's Salon (314)771-0771

Specialty Linens & Chair Covers

BBJ Linen (314)872-8910

Premier Rentals (314)785-1100

Sitting Pretty (636)861-1999

The Aires Company (314)664-6610

Music and Entertainment

Sunshine Entertainment (636)207-9999

Quain Tull (DJ) (314)518-2407

Heritage String Quartet (636)394-5876

.....Let us Help!



Renaissance St. Louis Grand and Suites Hotel | 800 Washington Avenue | 314-418-5820



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romance and memories

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 2,500 hotels and resorts worldwide for a unique destination wedding.





Historic Crystal Ballroom....

In 1916, St. Louis was ripe for a luxury hotel when E.M. Statler selected the city for his fourth venture. St. Louis, then the sixth largest city in the country, had a highly diversified economy and was a regional trading center, leading boosters to advertise the city as the "49th State." Statler hired the renowned architectural firm of George Post and Sons of New York to draw plans for this lavish hotel. The 650 room, 20 story hotel cost \$3 million to build. It was the first air conditioned hotel in the country and a model of elegance.

The highlight of the hotel was the breathtaking two-story roof garden/ballroom that spanned the building. The windows, 22 feet high and nine feet wide, opened to the floor with no sills. The enormous windows presented views of the Mississippi River and the city. The ornamental plaster ceiling was arched and had a vault painted in atmospheric tones of blue, simulating the sky.

The roof garden was distinguished by a colonnade of fluted piers topped by Corinthian capitals. During the summer, billowing ceilings of striped, bright red tenting enhanced the out of doors feel of the room.

St. Louis society welcomed the lavish public room for high teas and dinner dances.



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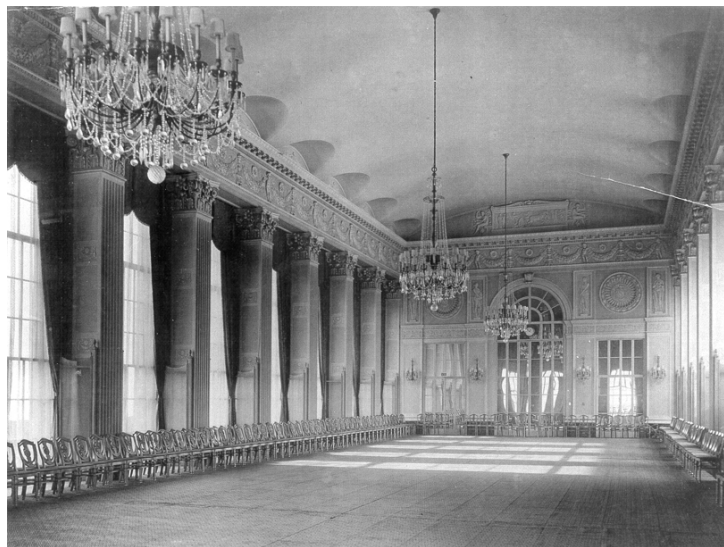
our hotel



Historic Crystal Ballroom....



Now and Then



Joy
YOUR DREAM WEDDING™

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General Information

Menu Selection

We pride ourselves on catering exceptional food and services designed to your individual needs and tastes. Our seasoned staff of catering sales and event professionals will provide you with the custom menu proposals you deserve. Every event is different, and we express our awareness of this in our motto "stay interesting." What is of interest to you is what is of interest to us. Printed menus are available and provided as a wonderful resource of our culinary commitment.

Food and Beverage Service

All Food and Beverage, with the exception of wine and champagne, must be purchased through the hotel and served by the Hotel staff. This policy is our commitment to the highest quality in food and beverage service. (Any exception to this policy must be authorized by your Catering Sales Manager or Event Manager.)

A handling or corkage fee of \$10.00, plus tax, per bottle, will be assessed for every bottle of wine and champagne brought into the Hotel, not purchased through the Hotel.

Decorations

We are more than delighted to arrange for every facet of your event. We have access to a wide variety of florists, special linens, props and decorations, as well as entertainment. Ask your event professional for more details. All decorations and floral arrangements brought into the hotel by outside purveyors must meet the approval of the St. Louis Fire Department.



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General Information

Guarantees

In arranging catered events, the Hotel requires a minimum guarantee of attendance three business days prior to your event. This guarantee is not subject to reduction. Should a guarantee of attendance not be provided three business days prior to your event, the expected number of attendees will be used as your guarantee. The Hotel will prepare and set for 5% over the guarantee, up to 400 seated guests, and 2% over the guarantee for 400 or more seated guests. All buffet and reception events will have food prepared for the guarantee only. If you have questions or concerns regarding guaranteed attendance, please address them with your catering sales or event manager.

Service Charge and Sales Tax

All Food is subject to 24% Service Charge and 9.741% Sales Tax. Liquor and Audio Visual are subject to 24% Service Charge and 8.241% Sales Tax. Miscellaneous Items are subject to 8.241% Sales Tax

Payment

The Hotel accepts all major credit cards. Most events require a deposit at time of booking. The Hotel does not accept "payment upon conclusion" as a form of payment. Cashiers checks, cash, and personal checks are accepted. For check transactions, the balance is to be paid in full ten business days prior to your event. Should over payment occur, the Hotel will process refunds of the difference at time of departure. Refunds will be issued via check within 10 days of event departure. The Hotel is unable to refund cash on a credit card or check transaction.



