



*Renaissance* is an exclusive private club located on the North Shore of Boston – just a short drive from Newburyport, The Andovers and southern New Hampshire.

We pride ourselves on providing exceptional service in an elegant New England setting. Our Clubhouse features a Grand Ballroom, which can accommodate up to 210 guests and boasts a cathedral ceiling with graceful chandeliers, raised paneled walls and exposed ceiling beams. The Clubhouse also offers private rooms and a flower-surrounded Porte-cochere for your indoor/outdoor cocktail hour. Our beautiful covered veranda is accessed from the Grand Ballroom for your guests to enjoy during the reception.

An outdoor ceremony location is available with woodland backdrop, trellis and bridal garden.

Overnight accommodations may be booked for you or your guests to enjoy before or after your wedding.

Allow us to assist you with all the details to ensure a flawless, magical experience.

*This is your Renaissance...*  
a new beginning to a beautiful life together.

Lana Packard  
*Weddings & Events Specialist*

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## WEDDINGS AT RENAISSANCE

### *Site Fees*

#### SATURDAYS

##### *May - October & December*

SITE FEE ..... \$2,000

Cocktail hour and reception  
5 ½ hour block of your choice

CEREMONY ..... \$1,000

½ hour immediately before reception

*Minimums: \$15,000 (includes food, bar and site fees).*

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##### *November & January - April*

SITE FEE ..... \$1,000

Cocktail hour and reception  
5 ½ hour block of your choice

CEREMONY ..... \$750

½ hour immediately before reception

*Minimums: \$10,000 (includes food, bar and site fees).*

#### FRIDAYS & SUNDAYS

##### *May - October & December*

SITE FEE ..... \$1,000

Cocktail hour and reception  
5 ½ hour block of your choice

CEREMONY ..... \$500

½ hour immediately before reception

*Minimums: \$12,000 (includes food, bar and site fees).*

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##### *November & January - April*

SITE FEE ..... \$750

Cocktail hour and reception  
5 ½ hour block of your choice

CEREMONY ..... \$500

½ hour immediately before reception

*Minimums: \$7,000 (includes food, bar and site fees).*

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#### SITE FEE INCLUDES:

- *Chaivari chairs*
- *Guest tables, cake table and banquet tables*
- *China, glass and silverware*
- *Ivory dupioni silk floor length table linen*
- *Assorted napkin colors*
- *Basic set up of place cards, table numbers, favors, votive candles, gift table, picture frames*

#### ADDITIONAL OPTIONS:

- *Indoor and outdoor ceremony options*
- *Eight overnight Club Rooms are available for booking on a first-come, first-served basis*
- *Customized Weddings: If you prefer to hand-pick your wedding options, let our event planner help you design the perfect package. Custom reception stations and buffets available for 140 people or less.*

#### CLIENT TO PROVIDE:

- *Vendors (insured) for cake, music, flowers, photography, up lighting or other vendor services*

*Site and ceremony fees are subject to 7% state and local tax.*

# *The Renaissance*

## WEDDING PACKAGE

\$134 per person\*

*Five-Hour Open House Bar*

### COCKTAIL HOUR

Signature Cocktail

*Butler-Passed during Cocktail Reception*

Passed Hors D'oeuvres

*Choose six Hors D'oeuvres (pg. 7)*

### RECEPTION

Champagne Toast

*With Choice of Blueberry or Raspberry Garnish*

Amuse Bouche or Pasta Course (pg. 11)

Full-Course Gourmet Meal (pg. 10)

Tableside Wine Pour with Dinner

Cake Station with Strawberry Coulis or Chocolate Ganache Drizzled Garnished Plates

*Cake Provided by Client*

Coffee and Tea Service or Station

Late-Night Station (pg. 12)

Chivari Chairs, House Linens and Table Settings

Private Wedding Menu Tasting

Golf for Four (Tuesday, Wednesday or Thursday)

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# *The Overlook*

## WEDDING PACKAGE

\$84 per person\*

### COCKTAIL HOUR

Passed Hors D'oeuvres

*Choose four Hors D'oeuvres (pg. 7)*

### RECEPTION

Champagne Toast

Full-Course Gourmet Meal *(pg. 10)*

Cake Station with Strawberry Coulis or Chocolate Ganache Drizzled Garnished Plates

*Cake Provided by Client*

Coffee and Tea Station

Chivari Chairs, House Linens and Table Settings

Private Wedding Menu Tasting

*A bar package is available to add on to the Overlook Wedding Package.  
If you're interested, please ask your Event Planner.*

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# The Kenoza

The Kenoza Wedding Package is offered in April, November as well as Fridays and Sundays year-round

## WEDDING PACKAGE

\$69 per person\*

### COCKTAIL HOUR

Passed Hors D'oeuvres

Choose four Hors D'oeuvres:

Antipasto Skewer

Pesto Chicken Flatbread

Chicken Satay  
with Mango Chutney

Sesame Beef Skewer  
with Soy Dipping Sauce

Coconut Chicken or Shrimp

Brie and Raspberry Puff Pastry

Herb-Stuffed Mushroom Cap

Tomato and Mozzarella Bruschetta  
with Basil Pesto

Vegetable Spring Roll

### RECEPTION

Choose one salad:

Caesar Salad | Renaissance Salad | Spinach Salad | Simply Green Salad

Rolls and Butter

Entrées

Choose two proteins and one vegetarian:

6 oz. Filet | Tuscan Stuffed Chicken | New England Stuffed Chicken | Boursin-Stuffed Chicken | Champagne Chicken

Vegetarian Options (pg. 10)

Choose two sides (pg. 10)

Cake Station with Strawberry Coulis or Chocolate Ganache Drizzled Cake Plates

Cake Provided by Client

Coffee and Tea Station

Chivari Chairs, House Linens and Table Settings

Private Wedding Menu Tasting

A bar package is available to add on to the Kenoza Wedding Package.  
If you're interested, please ask your Event Planner.

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# *The Winter*

*The Winter Wedding Package is offered in January, February and March*

## WEDDING PACKAGE

**\$59 per person\***

### COCKTAIL HOUR

Passed Hors d'oeuvres

*Choose four Hors D'oeuvres:*

Antipasto Skewer

Pesto Chicken Flatbread

Chicken Satay  
*with Mango Chutney*

Sesame Beef Skewer  
*with Soy Dipping Sauce*

Coconut Chicken or Shrimp

Brie and Raspberry Puff Pastry

Herb-Stuffed Mushroom Cap

Tomato and Mozzarella Bruschetta  
*with Basil Pesto*

Vegetable Spring Roll

### RECEPTION

*Choose one salad:*

Caesar Salad | Renaissance Salad | Spinach Salad | Simply Green Salad

Rolls and Butter

Entrées

*Choose two proteins and one vegetarian:*

Boursin Stuffed Chicken

Baked Haddock with Buttery Crumbs

Tuscan Stuffed Chicken

Nova Scotia Salmon

Champagne Chicken

*Vegetarian Options (pg. 10)*

New England Stuffed Chicken

*Choose two sides (pg. 10)*

Cake Station with Strawberry Coulis or Chocolate Ganache Drizzled Cake Plates

*Cake Provided by Client*

Coffee and Tea Station

Chivari Chairs, House Linens and Table Settings

Private Wedding Menu Tasting

Additional Winter Features

Reduced Overnight Room Rates

Cocktail Hour Area with Wood Burning Fireplace

*A bar package is available to add on to the Winter Wedding Package.  
If you're interested, please ask your Event Planner.*

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## WEDDINGS AT RENAISSANCE

### *Hors D'Oeuvres - Passed*

#### COLD

Prosciutto-Melon Wrap  
Crostini with Goat Cheese and Balsamic Fig  
Basil-Marinated Tomato and Mozzarella Brochette  
Mozzarella Crostini with Roasted Tomato Tapenade  
Salmon Mousse with Cornbread Crostini  
Antipasto Skewer  
Wild Mushroom and Goat Cheese in a Phyllo Cup  
Smoked Salmon Cucumber Cup  
Crab Salad in Phyllo Cup

#### ADD \$3/pp\*

Jumbo Shrimp Cocktail  
Maine Lobster Salad served in a Phyllo Cup  
Tuna Tartar in Cucumber Cup drizzled with Wasabi Sauce

#### HOT

Bacon-Wrapped Scallop  
Tomato and Mozzarella Bruschetta with Basil Pesto  
Tandoori Chicken Satay with Mango Chutney  
Sesame Beef Skewer with Soy Dipping Sauce  
Sausage and Mozzarella Stuffed Mushroom Cap  
Herb-Stuffed Mushroom Cap  
Chicken Saltimbocca Bits  
Mini Beef Wellington  
Goat Cheese Arancini  
Coconut Shrimp  
Coconut Chicken  
Brie and Raspberry in Puff Pastry  
Teriyaki Beef Satay  
Smoked Cheese Trumpet  
Pesto Chicken Flatbread  
Vegetable Spring Rolls  
Empanadas – Chicken or Beef

#### ADD \$3/pp\*

Sweet Chili-Glazed Shrimp on a Sugar Skewer  
Mini Crab Cake with Spicy Remoulade  
Lobster Crostini with Grafton Vermont Cheddar

#### ADD \$4/pp\*

Grilled Lamb Lollipop with Mint Pesto

Each additional passed hors d'oeuvre selection over count included in package

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## WEDDINGS AT RENAISSANCE

### *Hors D'Oeuvres - Stationary*

#### ARTISAN CHEESE DISPLAY (\$9/pp\*)

Imported and Domestic Cheese Selection with Gourmet Bread and assorted Crackers

Add Fresh Fruit (\$5/pp\*)

Add Raw Vegetable Crudités (\$4/pp\*)

#### ANTIPASTO DISPLAY (\$14/pp\*)

Assorted Gourmet Italian Meats and Cheeses, Olives, Peppers and Marinated Artichoke Hearts.

Olive Oil Dip, Pesto and Tapenades with Sliced Baguettes and Gourmet Crackers

#### MEDITERRANEAN SPREADS (\$9/pp\*)

Assorted Tapenades, Hummus and Taboule served with Toasted Pita Chips and Crackers

#### MASHED POTATO BAR (\$7/pp\*)

Mashed Sweet Potato and Yukon Gold Potatoes with an Assortment of Garnishes:

Gravy, Bacon, Mushrooms, Broccoli, Worcestershire and Tabasco Sauce, Onions, Scallions, Sour Cream, Butter, assorted Shredded Cheeses, Marshmallows and Brown Sugar

#### GUACAMOLE MARTINI BAR (\$8/pp\*)

Freshly Smashed Avocados, Pico de Gallo, Shrimp Ceviché, Fresh Queso, Olives, Jalapenõs, Cilantro and Crisp Tortilla Chips

#### RAW BAR (MARKET PRICE\*)

Local Ipswich Clams, Massachusetts Oysters and Jumbo Gulf Shrimp Served with assorted Dips, Sauces and Condiments:

Mignonette Dressing, Cocktail Sauce, Horseradish, Sliced Lemons, Tabasco Sauce and Oyster Crackers

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## WEDDINGS AT RENAISSANCE

### *Salad Selections*

*(Choice of One)*

Served with Warm Artisan Rolls and Butter

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Anchovies and House-Made Croutons tossed with Renaissance Caesar Dressing

#### ICEBERG WEDGE SALAD

Crisp Iceberg Lettuce, Great Hill Blue Cheese, Chopped Smoked Bacon and Tomato with House-Made Dressing

#### RENAISSANCE SIGNATURE SALAD

Mixed Greens, Dried Fruit, assorted Nuts and Great Hill Blue Cheese with Balsamic Vinaigrette

#### SPINACH SALAD

Baby Spinach, Red Onion, Sun-Dried Cranberries, Toasted Pumpkin Seeds and Maple Vinaigrette – Add Crumbled Goat Cheese for \$1/pp

#### SIMPLY GREEN SALAD

Baby Lettuce, Shaved Carrots, Grape Tomatoes, Cucumber, Red Onion and Croutons with Balsamic Vinaigrette

#### CAPRESE SALAD (ADD \$2/pp\*)

Fresh Mozzarella, Sliced Tomatoes and Basil on a bed of Greens drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinaigrette

#### OVERLOOK SALAD (ADD \$3/pp\*)

Cucumber-Wrapped Baby Lettuce Bouquet, Roasted Red and Yellow Peppers, Toasted Pistachio-Crusted Goat Cheese and Red Onion with Prosecco Vinaigrette

#### PROSCIUTTO-WRAPPED MELON SALAD (ADD \$3/pp\*)

Prosciutto di Parma, Cantaloupe Melon, Organic Baby Arugula, Spiced Pecans, Honey Balsamic Vinaigrette

#### HEIRLOOM TOMATO AND WATERMELON SALAD (seasonal) (ADD \$2/pp\*)

Baby Spinach and Arugula, Maplebrook Farm Feta, Basil, Toasted Pistachios, White Balsamic Vinaigrette

#### FRENCH NISCOISE SALAD (ADD \$3/pp\*)

Boston Bibb Lettuce, Seasonal Greens, Haricot Verte, Sliced Red Bliss Potatoes, Niscoise Olives, Quail Egg, Roast Shallot Dijon Vinaigrette

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## WEDDINGS AT RENAISSANCE

### *Entrée Selections*

*Choose two proteins and one vegetarian:*

#### MEAT

- Filet Mignon with choice of Sauce
- Grilled New York Sirloin Strip Steak with choice of Sauce
- Prime Rib of Beef with Aus Jus
- Pork Chop with Apple Cranberry Chutney

*(Choose) Blue Cheese Butter, Béarnaise, Cabernet Demi Glace, Horseradish Cream or Green Peppercorn Sauce*

#### POULTRY

- Tuscan Stuffed Chicken Breast with Spinach, Sun-Dried Tomatoes, Mozzarella and Prosecco Cream
- New England Stuffed Chicken Breast with Cranberry-Walnut Stuffing and a Cider Reduction Sauce
- Champagne Chicken with Champagne and Chive Sauce
- Boursin-Stuffed Chicken with Boursin Cheese, Herb Bread Crumb Stuffing and Champagne Cream Sauce

#### SEAFOOD

- Baked Haddock with Buttery Crumbs and Lemon Beurre Blanc
- Haddock Roulade with Crabmeat Stuffing and Lobster Sherry Nage
- Herb-Crusted Swordfish with Preserved Lemon Butter
- Atlantic Salmon with Citrus Beurre Blanc or Apple Cider Glaze

#### VEGETARIAN

- Wild Mushroom and Roasted Tomato Risotto
- Asparagus and Goat Cheese Ravioli
- Butternut Squash Ravioli with Brown Butter Sauce
- Gnocchi Sorrentino with Marinara and Fresh Mozzarella
- Chef Seasonal Creation of Roasted Root Vegetable Stew (Vegan)

#### ENTRÉE ENHANCEMENTS

- Crabmeat Oscar (\$9/pp\*)
- Crabmeat-Stuffed Shrimp (\$9/pp\*)
- Broiled Lobster Tail (\$14/pp\*)
- Crabmeat-Stuffed Lobster Tail (\$17/pp\*)

#### CHILDREN AND VENDOR MEALS

- Children's Meals (12 and under) (\$20/pp\*)
- Vendor Meals (\$30/pp\*)

### *Side Selections*

#### VEGETABLE

- Sauteed Broccoli, Onion, Red Pepper and Carrots
- Asparagus and Red Pepper
- Fresh Green Beans with Almond or Shallot
- Maple-Glazed Baby Carrots
- Steamed Broccoli with Pepper Confit

#### STARCH

- Rosemary and Garlic Roasted Yukon Gold Potatoes
- Roasted Yukon Gold Potatoes with Truffle
- Basmati Rice Pilaf
- Wild Mushroom and Roasted Tomato Risotto
- Twice-Baked Potato
- Buttermilk Mashed Potato
- Gruyere Potato Gratin – Add \$1\*
- Scalloped Sweet Potato – Add \$1\*

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## WEDDINGS AT RENAISSANCE

### *Menu Enhancements*

#### CHAMPAGNE BERRY GARNISH (\$1/pp\*)

##### AMUSE BOUCHE (\$4/pp\*)

*(a tasty bite for your guests before salad)*

Seared Scallop with Saffron Cream

Duck Confit Stuffed Mushroom

Lobster Arancini with Sage Brown Butter

##### PASTA COURSE (\$4/pp\*)

Fusilli Amatriciana

Pasta Caprese

Ziti Bolognese

##### ENHANCEMENT SOUPS (\$5/pp\*)

Cream of Tomato with Grilled Cheese Hearts

Cream of Asparagus with Crispy Leeks

Wild Mushroom Soup with Truffle Oil

Clam Chowder with Oyster Crackers

Butternut Squash and Apple Bisque with Spiced Popcorn

Gazpacho with Sour Cream and Chive Oil

Lobster Bisque (\$2/pp\*)

##### INTERMEZZO (\$3/pp\*)

Champagne Sorbet

Lemon Sorbet

##### CAKE PLATE ADDITIONAL GARNISHES (\$3/pp\*)

Ice Cream Bonbon

Chocolate-Dipped Strawberry

##### TABLE SIDE COFFEE, TEA AND CAKE SERVICE (\$50)

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## WEDDINGS AT RENAISSANCE

### *Desserts and Late Night Snacks*

#### *Late Nite Snacks*

##### SLIDER STATION (CHOICE OF 2) – \$6/pp\*

Selection of Mini Sliders: Burgers, Pulled Pork, Gourmet Grilled Cheese, Hawaiian Chicken and House-Made Chips or French Fries

##### PASSED SLIDERS (CHOICE OF 2) – \$5/pp\*

Selection of Mini Sliders: Burgers, Pulled Pork, Gourmet Grilled Cheese, Hawaiian Chicken

##### GOURMET FLATBREAD PIZZA – \$5/pp\*

Pesto Chicken, Caprese and Pepperoni

##### GOURMET COOKIE DISPLAY – \$6.50/pp\*

Fresh baked and warm. Macadamia and White Chocolate, Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies

##### SWEET TREATS STATION – \$5/pp\*

Petite Fours, Chocolate-Covered Fruit, Cannoli and Éclairs

##### SEASONAL HOT DRINK STATION – \$5/pp\*

Warm Cider with Cinnamon Sugar Rim

Hot Chocolate with a selection of Whipped Cream, Shaved Chocolate, Crushed Peppermints, Cinnamon Sticks and Marshmallows

#### *Desserts*

##### CHOCOLATE FOUNTAIN – \$9/pp\*

An impressive display of White, Milk or Dark Chocolates: display to include Fresh Fruit, Dried Fruits, Pretzel Rods, Marshmallows and Cookies

##### MINIATURE ITALIAN PASTRIES – \$10/pp\*

Éclairs, Tarts, Napoleons, Cannolis, Cookies and more

##### ICE CREAM SUNDAE STATION – \$8/pp\*

Choice of two Ice Cream flavors, served with Traditional and Creative Toppings, Sauces and Fresh Whipped Cream

##### PIES AND PASTRIES – \$7/pp\*

Assorted fresh baked Fruit and Cream Pies, Gourmet fresh baked Cookies, Whoopie Pies, Cupcakes and Dessert Bars

#### *Additional Late Night Options*

##### SUSHI BOAT (MARKET PRICE\*)

Fresh Sashimi, Hand-Rolled Sushi, Wasabi, Ginger and Soy Sauce

##### COFFEE BARISTA – \$7/pp\*

Delicious Coffee pairings of Whipped Cream, Grand Marnier Soaked Orange Rinds, Shaved Chocolate and Cinnamon Sticks with a taste of Grand Marnier, Baileys Irish Cream or Sambuca

*Any specialty desserts must be from a BOH licensed facility.*

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## WEDDINGS AT RENAISSANCE

### *Bars*

Pricing for bars can be configured as:

CASH BAR

OPEN, PRICED BY CONSUMPTION

OPEN, PRICED PER PERSON

#### HOUSE OPEN BAR

*Passed Signature Drink During Cocktail Hour*

House Liquor, House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$18 per person*
2 Hour	\$23 per person*
3 Hour	\$28 per person*
4 Hour	\$32 per person*
5 Hour	\$34 per person*

#### PREMIUM OPEN BAR

*Passed Signature Drink During Cocktail Hour*

Premium Liquor, House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$22 per person*
2 Hour	\$27 per person*
3 Hour	\$32 per person*
4 Hour	\$36 per person*
5 Hour	\$38 per person*

#### SUPER PREMIUM OPEN BAR

*Passed Signature Drink During Cocktail Hour*

Super Premium Liquor, House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$25 per person*
2 Hour	\$30 per person*
3 Hour	\$35 per person*
4 Hour	\$39 per person*
5 Hour	\$41 per person*

#### BEER AND WINE OPEN BAR

House Wine, House Beer, Premium Beer and Soft Drinks

1 Hour	\$14 per person*
2 Hour	\$20 per person*
3 Hour	\$24 per person*
4 Hour	\$28 per person*
5 Hour	\$30 per person*

All bars include assorted mixers.

Prices are subject to market increase costs.

House Wines poured through dinner service (\$30 bottle).\*

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## WEDDINGS AT RENAISSANCE

### *List of House Wines, Beers, Liquor Tiers*

#### HOUSE BAR INCLUDES:

Absolut Vodka  
Tanqueray Gin  
Captain Morgan Spiced Rum  
Bacardi Rum  
Seagram's 7 Whiskey  
Dewar's Scotch  
Wild Turkey Bourbon  
Jose Cuervo Tequila  
Southern Comfort  
Kahlua  
Amaretto Disaronno  
House Wine, House Beer and Premium Beer

#### PREMIUM BAR INCLUDES:

Ketel One Vodka  
Reyka Icelandic Vodka  
Stoli Raz and Citrus Vodka  
Bombay Sapphire Gin  
Jameson Irish Whiskey  
Jack Daniel's Tennessee Whiskey  
Maker's Mark Bourbon  
Baileys Irish Cream  
Sambuca  
House Wine, House Beer and Premium Beer

#### SUPER PREMIUM BAR INCLUDES:

Belvedere Vodka  
Grey Goose Vodka  
Basil Hayden's Bourbon  
Chivas Regal Scotch  
Johnny Walker Black Scotch  
Glenlivet 12-Year Scotch  
Blackbush Irish Whiskey  
Crown Royal Whiskey  
Grand Marnier  
House Wine, House Beer and Premium Beer

#### HOUSE BEER INCLUDES:

Budweiser  
Bud Light  
Miller Lite  
Coors Light

#### PREMIUM BEER INCLUDES:

Amstel Light  
Heineken  
Lagunitas IPA  
Sam Adams  
Corona

#### WINE BY THE GLASS:

Ballard Lane Chardonnay  
Ballard Lane Sauvignon Blanc  
Ballard Lane Merlot  
Ballard Lane Cabernet  
Beringer White Zinfandel  
Angelini Pinot Grigio

*Specialty items may be available and restocking charges will apply.*

## WEDDINGS AT RENAISSANCE

### *Wedding Enhancements*

#### *Pre-Ceremony*

PRIVATE REHEARSAL DINNER - Lunch or Brunch

Enjoy an intimate meal with your wedding party in one of the Club's private dining rooms. Based on space availability.

Founder's Room (up to 12 guests)

Bermuda Room (up to 30 guests)

Ballroom (22 guests or more)

#### CLUB ROOM BREAKFAST

Buffet menus are available upon request.

Enjoy a gourmet breakfast in one of our private dining rooms prepared for your friends and family staying in our world-class Club Rooms.

#### *Additional Set Up Options Include:*

LED candle placement on windows or ledges (client to provide candles) \$50\*

Chair bows or covers (client to provide bows or covers) \$50\*

Other set up services may be available, please inquire if interested.

Silver or Gold Round Chargers \$.50 each\*

Buffet and station menus available for weddings of 140 or less due to space limitations, please inquire.

#### *Overnight Accommodations*

##### CLUB ROOMS

Each luxurious Club Room is outfitted for post-celebration relaxation with a majestic four-post bed, large flat-screen television, "Rain Shower" shower heads, premium toiletries and complimentary wireless internet.

Seasonal prices available on request

Complimentary suite when four or more Club Rooms are booked for the night of your wedding.

*\*Site and ceremony fees are subject to 7% state and local tax.*

## WEDDINGS AT RENAISSANCE

### *Vendor Partners*

#### FLORISTS

Evan Flowers .....	(978) 531-0047
F...as in Flowers (Lynn) .....	(603) 778-8934
Flowers by Steve.....	(978) 373-1627
Ford Flowers Co.....	(603) 893-9955
Holland Flowers .....	(978) 373-1700
Les Fleurs .....	(978) 475-9669
Longview Floral Designs .....	(978) 491-8979
Nunan Florist & Greenhouses, Inc.....	(978) 352-8172
The Flower Shop of Eric's .....	(781) 944-0547
Flowers by Steve.....	(978) 521-5696

#### PHOTOGRAPHERS

Wynne Weddings.....	(978) 996-3403
Dan Aquire.....	(617) 863-7562
Bharat Parmar .....	(781) 435-1261
Brian Pescatore .....	(781) 910-7457
Debbie Segreve.....	(508) 887-6173
Erica Ferrone .....	(781) 254-9616
Glenn Livermore Photography.....	(978) 462-1686
Heather Nicole Weddings.....	(978) 561-2000
Holly Redmond .....	(978) 339-5144
John LoConte.....	(781) 241-3560
Katrina Bernard .....	(603) 505-6520
Kiki Larouge Photography.....	(617) 875-7339
Leah Haydock.....	(603) 571-5324
Maureen Cotton Photography .....	(617) 501-5197
Person + Killian .....	(617) 236-1662
Tammy Byron .....	(603) 431-2296
Todd Thamer .....	(603) 930-5273
Ron Koliass Studios .....	(617) 971-8783
Eye Sugar .....	(603) 617-6119
Christina Ward.....	(617) 833-9522
Amanda Hathaway .....	(978) 837-8423
Arielle Unger .....	(603) 234-5294
JMK .....	(508) 735-0476
Barbara Lynch .....	(978) 774-7193
Alexandra Wiciel .....	(603) 553-7569

#### VIDEOGRAPHER

After Image Productions.....	(617) 484-7611
Andy Cushner - Mobile Video .....	(781) 237-5570
Boston Wedding Films .....	(617) 461-6809
Mavid Production.....	(617) 501-7871
Rick Macomber .....	(781) 639-9819
SHVideography .....	(617) 840-4119

#### CAKES

Cakes by Erin.....	(978) 469-9136
Cakes for Occasions .....	(978) 774-4545
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