

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 225 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.

Renaissance 377 Kenoza Street Haverhill, Massachusetts 01830 978.241.6718 weddings@renaissancema.com WeddingsatRenaissance.com



SATURDAYS

May - October

SITE FEE\$3,000

Cocktail hour and reception

5-hour block of your choice

1/2 hour immediately before reception

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

November - April

SITE FEE\$2,000

Cocktail hour and reception

5-hour block of your choice

1/2 hour immediately before reception

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

FRIDAYS & SUNDAYS

May - October

SITE FEE \$1,750

Cocktail hour and reception

5-hour block of your choice

CEREMONY \$750

½ hour immediately before reception

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

November - April

SITE FEE \$1,250

Cocktail hour and reception 5-hour block of your choice

CEREMONY \$750

1/2 hour immediately before reception

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

Off season weddings, mid-December-March, include the use of our Grille Room for cocktail hour. Sunday weddings that fall on holiday weekends:

Memorial Day, Labor Day, Columbus Day, as well as New Year's Eve, follow our Saturday minimums.

One additional hour may be added to your room block for an additional \$500.

SITE FEE INCLUDES:

- · Chiavari chairs
- Floor-length table linens
- Guest tables, cake table, and banquet tables
- China, glass, and silverware
- Assorted napkin colors
- Basic set up of place cards, table numbers, favors, votive candles, gift table, and picture frames

HOSPITALITY SUITE ADD-ON:

- Use of the Hospitality Suite for getting ready up to 8 hours prior to the ceremony start time. Includes private bridal attendant.
- Breakfast, lunch, and beverages available at an additional charge

ADDITIONAL OPTIONS:

- Indoor and outdoor ceremony options
- Accomodations:
 - Eight overnight Club Rooms are available for booking on a first-come, first-serve basis
 - Bridal lunch and breakfast available for upcharge
- 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 125 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.



WEDDING PACKAGE \$150 per person*

Open Premium Bar for Four and a Half Hours

COCKTAIL HOUR

Signature Cocktail

Butler-Passed during Cocktail Reception

Passed Hors D'oeuvres Choose five Hors D'oeuvres (pg. 6)

RECEPTION

Champagne Toast

Full-Course Gourmet Meal (pg. 9)

Tableside Wine Pour with Dinner

Wedding Cake from Our Preferred Vendors

Coffee and Tea Service or Station

Late-Night Station (pg. 11)

Chiavari Chairs, Floor-Length Table Linens, and Table Settings

Wedding Menu Tasting

Golf for Four (Tuesday, Wednesday, or Thursday)

^{*}Food and beverage prices are subject to an additional 20% administrative fee plus 7% state/local tax. The administrative fee is paid to the Club and does not represent a tip or service charge for wait staff employees, service employees or bartenders.



COCKTAIL HOUR

Artisan Cheese Display

Passed Hors D'oeuvres Choose four Hors D'oeuvres (pg. 6)

RECEPTION

Champagne Toast

Full-Course Gourmet Meal (pg. 9)

Coffee and Tea Station

Chiavari Chairs, Floor-Length Table Linens, and Table Settings

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.



The Winter Wedding Package is offered December - March

COCKTAIL HOUR

Passed Hors D'oeuvres Choose four Hors D'oeuvres (pg. 6)

RECEPTION

Champagne Toast

Full-Course Gourmet Meal (pg. 9)

Coffee and Tea Station

Chiavari Chairs, Floor-Length Table Linens, and Table Settings

Wedding Menu Tasting

Transportation Credit with Black Tie Limousine

Complimentary Coat Check

A bar package is available to add on to the Overlook Wedding Package.

If you're interested, please ask your Event Planner.

*Minimum of 100 People

Hors D'Oeuvres - Passed

COLD

Prosciutto-Melon Wrap

Goat Cheese, Bacon, and Fig Crostini

Basil-Marinated Tomato and Mozzarella Brochette

Antipasto Skewer

Smoked Salmon with Chive Cream Cheese on Crostini

Roasted Garlic Hummus on Crispy Pita Chip with Tomato Salsa

ADD \$3/pp*

Jumbo Shrimp Cocktail

Maine Lobster Salad on Crostini

Seared Ahi Tuna with Asian Slaw on Fried Wonton

HOT

Bacon-Wrapped Scallop

Coconut Shrimp

Mini Beef Wellington

Sesame Beef Skewer with Soy Dipping Sauce

Beef Empanadas

Pulled Pork with Cheddar Cheese on Crostini

Sausage and Mozzarella Stuffed Mushroom Cap

Tandoori Chicken Satay with Mango Chutney

Coconut Chicken

Pesto Chicken Flatbread

Herb-Stuffed Mushroom Cap

Goat Cheese Arancini

Brie and Raspberry in Puff Pastry

Vegetable Spring Rolls

Tomato and Mozzarella Bruschetta with Basil Pesto

ADD \$3/pp*

Mini Crab Cake with Spicy Remoulade

Hot Buttered Lobster on Crostini

ADD \$4/pp*

Grilled Lamb Lollipop with Mint Pesto

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

Hors D'Oeuvres - Stationary

ARTISAN CHEESE DISPLAY (\$9/pp*)

Gourmet Cheese Variety, House-Made Bread, Assorted Crackers, and Toasted Walnuts.

Garnished with Grapes and Fresh Seasonal Berries.

Add Fresh Fruit (\$5/pp*)

Add Raw Vegetable Crudités (\$4/pp*)

Add Seasonal Jams (\$2/pp*)

ANTIPASTO DISPLAY (\$14/pp*)

Gourmet Italian Meats and Cheeses, Olives, Peppers, and Marinated Artichoke Hearts.
Olive Oil Dip, Pesto, Sliced Baguettes, and Assorted Crackers.

GUACAMOLE MARTINI BAR (\$8/pp*)

Freshly Smashed Avocados, Pico de Gallo, Fresh Queso, Olives, Jalapenos, Cilantro, Roasted Corn, Almonds, Red Onion, Black Beans, Chopped Tomatoes, Lime, and Crisp Tortilla Chips.

Add Shrimp Ceviché (\$2/pp*)

*Chef Attended

MEDITERRANEAN DISPLAY (\$9/pp*)

Assorted Tapenades, Hummus, Tabbouleh served with Marinated Olives, Mushrooms, Artichokes, Toasted Pita Chips, and Assorted Crackers.

SMOKED SALMON DISPLAY (\$12/pp*)

Fresh Smoked Salmon, Chopped Hard Boiled Egg, Capers, Red Onion, and Fresh Dill. Served with Lemon Dijon Mustard, Sliced Baguettes, and Assorted Crackers.

RAW BAR (MARKET PRICE*)

Raw Bar is Customized Based On Availability of Market Offerings.

Salad Selections
(Choice of One)

Served with Warm Artisan Rolls and Butter

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, House-Made Croutons, and Renaissance Caesar Dressing.

ICEBERG WEDGE SALAD

Crisp Iceberg Lettuce, Great Hill Blue Cheese, Chopped Smoked Bacon, Cherry Tomatoes, and House-Made Dressing.

RENAISSANCE SIGNATURE SALAD

Mixed Greens, Dried Fruit, Assorted Nuts, Goat Cheese, and Balsamic Vinaigrette.

SPINACH SALAD

Baby Spinach, Mixed Greens, Red Onion, Sun-Dried Cranberries, Toasted Pumpkin Seeds, Goat Cheese, and Maple Vinaigrette.

SIMPLY GREEN SALAD

Baby Lettuce, Shaved Carrots, Cherry Tomatoes, Cucumber, Red Onion, and Balsamic Vinaigrette.

TUSCAN GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomatoes, Cucumber, Kalamata Olives, Feta Cheese, and Lemon Herb Vinaigrette.

SEASONAL CAPRESE SALAD (ADD \$1/pp*)

Mixed Greens, Pesto-Marinated Mozzarella Pearls, Cherry Tomatoes, Basil, Extra Virgin Olive Oil, and Balsamic.

ROASTED BEET AND ARUGULA SALAD (ADD \$1/pp*)

 $Fresh\ Arugula,\ Herb-Roasted\ Beets,\ Red\ Onion,\ Pistachios,\ Goat\ Cheese,\ and\ Lemon\ Herb\ Vinaigrette.$

OVERLOOK SALAD (ADD \$3/pp*)

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

RENAISSANCE HOUSE-MADE BREAD BASKET \$2/PP

Olive Oil, Whipped Butter, and Red Pepper Flake.

Entrée Selections

Choose two proteins and one vegetarian:

MEAT

- Filet Mignon
- 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 Champagne Cream Sauce
- New England Stuffed Chicken Breast with Cranberry-Walnut Stuffing and a Cider Reduction Sauce
- Lemon Garlic Chicken with Herb Aus Jus
- 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 Apple Cider Glaze

VEGETARIAN

- Eggplant or Portobella Mushroom Napoleon
- Four Cheese Ravioli with Asparagus, Peas, and Herbed Oil
- Butternut Squash Ravioli with Brown Butter Cream Sauce
- · Gnocchi Sorrentino with Marinara and Fresh Mozzarella
- Wild Mushroom and Roasted Tomato Risotto (Vegan Optional)

ENTRÉE ENHANCEMENTS

- 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*)



VEGETABLE

- Mashed Butternut Squash
- Sautéed Brussel Sprouts (Add Bacon \$1*)
- Roasted Broccolini with Garlic
- Roasted Vegetable Medley
- · Asparagus and Red Pepper
- · Fresh Green Beans with Almond or Shallot
- Maple-Glazed Baby Carrots

STARCH

- Rosemary and Garlic Roasted Fingerling Potatoes
- · Basmati Rice Pilaf
- Twice-Baked Potato
- Buttermilk Mashed Potato
- Candied Mashed Sweet Potato
- Gruyere Potato Gratin (Add \$1*)
- Scalloped Sweet Potato (Add \$1*)

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*)

Pasta Caprese Penne Bolognaise

ENHANCEMENT SOUPS (\$5/pp*)

Cream of Tomato with Grilled Cheese Triangles
Broccoli Cheddar Soup
Vegetable Minestrone
Clam Chowder with Oyster Crackers
Butternut Squash and Apple Bisque
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)

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, House-Made Chips, or French Fries

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

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

GOURMET FLATBREAD PIZZA - \$5/pp*

Pesto Chicken, Margarita, and Pepperoni

GOURMET COOKIE DISPLAY - \$7/pp*

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

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, Petite Fours, Cannolis, and Cookies

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 Pies, Gourmet Fresh Baked Cookies, and Dessert Bars

Any specialty desserts must be from a BOH licensed facility.



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

I 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

I Hour \$24 per person*
2 Hour \$29 per person*
3 Hour \$34 per person*
4 Hour \$38 per person*
5 Hour \$40 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 \$27 per person*
2 Hour \$32 per person*
3 Hour \$37 per person*
4 Hour \$41 per person*
5 Hour \$43 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 Pour service (\$30 bottle).*

List of House Wines, Beers, Liquor Tiers

HOUSE BAR INCLUDES:

New Amsterdam Vodka New Amsterdam Raspberry and Citrus Vodka

Tanqueray Gin

Captain Morgan Spiced Rum

Bacardi Rum

Seagram's 7 Whiskey

Dewar's Scotch

Wild Turkey Bourbon Camarena Tequila Southern Comfort

Kahlúa Disaronno

House Wine, House Beer, and Premium Beer

PREMIUM BAR INCLUDES:

Tito's Handmade Vodka

Ketel One Vodka

Bombay Sapphire Gin

Jameson Irish Whiskey

Jack Daniel's Tennessee Whiskey

Maker's Mark Bourbon Baileys Irish Cream

House Wine, House Beer, and Premium Beer

SUPER PREMIUM BAR INCLUDES:

Belvedere Vodka

Grey Goose Vodka

Basil Hayden's Bourbon

Johnnie Walker Black Scotch

Crown Royal Whisky

House Wine. House Beer, and Premium Beer

HOUSE BEER INCLUDES:

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Ultra

PREMIUM BEER INCLUDES:*

Heineken

Sam Adams

Sam Seasonal

Corona Light and Corona Extra

Lagunitas IPA

WINE BY THE GLASS:

Canyon Road Chardonnay

Canyon Road Pinot Grigio

Canyon Road Sauvignon Blanc

Canyon Road Merlot

Canyon Road Cabernet

Canyon Road Pinot Noir

Wycliff Sparkling Wine

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.

Bermuda Room (up to 20 guests)

Ballroom (25 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 125 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.

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

Vendor Partners

FLORISTS		D.J.s, MUSICIANS AND BANDS	
Evan Flowers	(978) 531-0047	Greg Gates	(978) 352-4448
Fas in Flowers (Lynn)	(603) 778-8934	Meritage / James Dinanno	(781) 627-7963
Flowers by Steve		617 Weddings / Jimmie Espo	
Ford Flowers Co		Bash Entertainment	
Holland Flowers	(978) 373-1700	Dan Sky	(978) 257-6729
Les Fleurs	(978) 475-9669	Entertainment Specialist / Mike	
Nunan Florist & Greenhouses, Inc	(978) 352-8172	K2 Band	(877) 777-6856
The Flower Shop of Eric's	(781) 944-0547	Lisa Love Band	. (978) 535-4823
		Matthew Condon Vocals	. (978) 979-8618
PHOTOGRAPHERS		Men In Black / Pamela (band)	
Wynne Weddings	(978) 996-3403	Saigel Productions / Michael Saigel	. (617) 614-5422
Dan Aquire	(617) 863-7562	Night Rhythm / Daniel	. (978) 256-1400
Debbie Segreve	(508) 887-6173	Nu-image / Sean	
Glenn Livermore Photography		Soul City / Pat Wallace	
Heather Nicole Weddings	(978) 561-2000	Sound Spectrum / Ron Reid	. (603) 749-6161
617 Weddings / John LoConte	(781) 241-3560	Silver Arrow Band	(720) 937-5185
Katrina Bernard	(603) 505-6520	NSE Bands	
Leah Haydock	(603) 571-5324	Emily Russo (keyboard)	. (978) 430-1688
Person + Killian			
Todd Thamer	(603) 930-5273	OFFICIANTS	
Eye Sugar	(603) 617-6119	Brenda Fernandez	. (781) 706-6292
Kate Donovan		Carol Roberts	
		Donna Coppola	. (978) 888-5672
VIDEOGRAPHER		Donna Cunio, J.P.	. (781) 659-7667
After Image Productions	(617) 484-7611	Jeffrey DeMarco	(603) 867-7976
Andy Cushner - Mobile Video	(781) 237-5570	Jodi Paris Anastos, J.P	(781) 820-8444
Boston Wedding Films		Michael Edward Capozzi	
Mavid Production	(617) 501-7871	Rabbi Alan Press	
Rick Macomber	(781) 639-9819	Reverend David Tomkinson	. (603) 770-7492
SH Videography	(617) 840-4119	Reverend Dennis Robinson	. (508) 435-4412
		Steven M. Dembow, J.P.	. (603) 429-0902
CAKES		Northeast Nuptials and The Marrying Priest	
Cakes by Erin	(978) 469-9136		
Chickadee Hill	(603) 887-2253	INVITATIONS AND PRINTING	
Jacques	(603) 485-4035	Crane & Company	. (617) 247-2822
Jenny's Cakes	(978) 388-7579	Paper Potpourri	
Topsfield Bake Shop	(978) 887-0795	Soiree / Trish Martini	. (978) 474-6400
Sweet Cheeks Cakes	(508) 451-8099	Yours Truly	. (978) 664-6622
Frederick's Pastries	(978) 208-7806	-	
		HONEYMOON PLANNING	
TRANSPORTATION		A Girl's Gotta Go	. (617) 314-7266
Andover Coach	(877) 557-6527	Nancy Raymond	. (508) 865-4939
Black Tie Limousine	(978) 373-9625		
Cloud Nine Limousine (Antique Cars)	(508) 384-8094	DÉCOR	
First Student (Yellow School Buses)	(603) 883-0251	Antea Amarose	. (508) 259-0934
Grace	(603) 666-0203	Patricia White Ingalls	. (781) 249-1286
MBT Worldwide		•	
Old Town Trolley (Ceremony Trolley Service)	(617) 269-7010		
Seacoast Trolley			
SALON			
Interlocks	(978) 465-3010		
Courtney Bridal On-Site Service	, ,		
Teased Blow Dry Bar			
Renee LeBlanc On-Site Service			
D III IC: h	(603) 766 3460		

Red Head Studio(603) 766-2460