



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

WEDDINGS AT RENAISSANCE

Site Fees

SATURDAYS

May - October

SITE FEE \$3,000
Cocktail hour & reception
5-hour block of your choice

CEREMONY \$1,500
1/2 hour immediately before reception

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

November - April

SITE FEE \$2,000
Cocktail hour & reception
5-hour block of your choice

CEREMONY \$1,000
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 & reception
5-hour block of your choice

CEREMONY \$750
1/2 hour immediately before reception

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

November - April

SITE FEE \$1,250
Cocktail hour & 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 for an additional fee. 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 \$750.

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:

- Complimentary use of the Hospitality Suite for getting ready up to 2 hours prior to the ceremony start time. Includes private bridal attendant. For an additional fee, you can access your suite at 8 am on the morning of your wedding
• Breakfast, lunch, and beverages available at an additional charge

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

ADDITIONAL OPTIONS:

- Indoor & outdoor ceremony options
• Accommodations:
- 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

The Renaissance

WEDDING PACKAGE

\$160 per person*

Open Premium Bar for Four and a Half Hours

COCKTAIL HOUR

Signature Cocktail

Butler-Passed during Cocktail Reception

Artisan Cheese & Crudité Display

Passed Hors D'oeuvres

Choose four Hors D'oeuvres (pg. 7)

RECEPTION

Champagne Toast

Plated Dinner *(pg. 10)*

Tableside Wine Pour with Dinner

Wedding Cake from Our Preferred Vendors

Coffee & Tea Station

Late-Night Station *(pg. 12)*

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

Wedding Menu Tasting

Golf for Four at the discretion of the Golf Shop

**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.*

The Valley Package

WEDDING PACKAGE

\$130 per person*

Open Premium Bar for One Hour

COCKTAIL HOUR

Artisan Cheese & Crudité Display

Passed Hors D'oeuvres

Choose four Hors D'oeuvres (pg. 7)

RECEPTION

Champagne Toast

Plated Dinner *(pg.10)*

Coffee & Tea Station

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

Wedding Menu Tasting

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The Overlook

WEDDING PACKAGE

\$100 per person*

COCKTAIL HOUR

Passed Hors D'oeuvres

Choose five Hors D'oeuvres (pg. 7)

RECEPTION

Champagne Toast

Plated Dinner *(pg. 10)*

Coffee & 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.*

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The Winter

WEDDING PACKAGE

10% off per person from your choice of Wedding Package*

The Winter Wedding Package is offered December - March

COCKTAIL HOUR

Passed Hors D'oeuvres

Choose five Hors D'oeuvres (pg. 7)

RECEPTION

Champagne Toast

Plated Dinner *(pg. 10)*

Coffee & Tea Station

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

Wedding Menu Tasting

Complimentary Coat Check

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

**Minimum of 100 People*

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WEDDINGS AT RENAISSANCE

Hors D'Oeuvres - Passed

CORNETS

Smoked Salmon, Crème Fraiche, Chives
Tuna Tartar, Tomato & Olive Relish
Deviled Chicken
Mediterranean Vegetables & Whipped Feta
Lobster & Smoked Haddock Salad (add \$2/pp)

VEGETABLES

Moroccan Phyllo-wrapped Vegetables, Raisins & Cinnamon
Roasted Beets with Bleu Cheese & Salsa Verde
Fresh Spring Rolls with Thai Chili Sauce & Mint
Sweet Potato & Spinach Taquitos with Pico de Gallo
Tomato & Mozzarella Bruschetta with Basil Pesto
Peppadew Peppers with Whipped Goat Cheese & Local Honey

MINI PANINIS

Smoked Deviled Crab & Cheddar
Smoked Salmon & Cream Cheese with Charred Red Onion
Beef Brisket with Bleu Cheese & Salsa Verde
Buffalo Chicken with Gouda & Red Onions
Cubano with Pickles, Grain Mustard & Swiss Cheese

SEAFOOD

Charred Scallop Ceviche with Rhubarb & Apple Chutney
Smoked Mussels with Tarragon Aioli
Crispy Clam Fritters with Old Bay Mayonnaise
Smoked Trout with Herb Gaufrette & Caper Aioli
Maine Crab Salad with Fresh Spring Roll & Lemon Aioli

TRADITIONAL

Herb-stuffed Mushrooms
Goat Cheese Arancini
Brie & Raspberry Puff Pastry
Tandoori Chicken Satay with Mango Chutney
Coconut Shrimp
Bacon-wrapped Scallops
Mini Crab Cakes with Spicy Remoulade (add \$3/pp)
Mini Lobster Rolls (add \$3/pp)
Prosciutto & Melon
Bacon-wrapped Goat Cheese-stuffed Dates
Mini Beef Wellington
Beef Empanadas
Coffee-rubbed Lollipop Lamb Chops (add \$5/pp*)

SIPS

Mushroom & Sherry Bisque
Heirloom Tomato Soup with Cheddar Croutons
Chicken & Truffle Bisque
Green Tomato & Crab Gazpacho
Lobster Vichyssoise with Brioche & Basil

SUSHI

Spicy Tuna with Cucumber & Avocado
Tempura Shrimp with Teriyaki & Coconut
Sweet Spicy Chicken with Ginger & Sesame
Sweet Potato with Wasabi Mayonnaise
Crab & Vegetable

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WEDDINGS AT RENAISSANCE

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 (add \$5/pp*)

Add Raw Vegetable Crudités (add \$7/pp*)

Add Seasonal Jams (add \$2/pp*)

ANTIPASTO DISPLAY (\$16/pp*)

Gourmet Italian Meats and Cheeses, Olives, Peppers, Artichoke Hearts, and Seasonal Vegetables
Served with Olive Oil Dip, Pesto, and Assorted Breads & Crackers

SUSHI BAR (\$15/pp*)

Selection of Traditional and Modern Maki Rolls served with Coconut Wasabi, Assorted Pickles, and Condiments

(Choose Two)

Spicy Tuna with Cucumber & Avocado

Tempura Shrimp with Teriyaki & Coconut

Sweet Spicy Chicken with Ginger & Sesame

Sweet Potato with Wasabi Mayonnaise

Crab & Vegetable

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 (add \$4/pp*)

*Chef Attended

MEDITERRANEAN DISPLAY (\$9/pp*)

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

RAW BAR (MARKET PRICE*)

Raw Bar is Customized Based On Availability of Market Offerings.

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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, 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

HEIRLOOM TOMATO & BURRATA SALAD

Heirloom Tomatoes and Burrata with Fresh Basil Pesto and Balsamic Vinaigrette

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

OVERLOOK SALAD (ADD \$2/pp*)

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

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WEDDINGS AT RENAISSANCE

Entrée Selections

Choose two proteins and one vegetarian:

MEAT

- Pork Chop with Apple Cranberry Chutney
- Grilled New York Sirloin Strip Steak
- Prime Rib of Beef with Aus Jus
- Filet Mignon (add \$5/pp)

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

POULTRY

- New England Stuffed Chicken Breast with Cranberry-Walnut Stuffing and a Cider Reduction Sauce
- Bourbon-brined Chicken with Maple Mustard Glaze
- Spanish Chicken, Tomato Olive Jus, Chorizo, Capers
- Boursin-Stuffed Chicken with Herb Bread Crumb Stuffing and Champagne Cream Sauce

SEAFOOD

- Baked Haddock with Buttery Crumbs, Kettle Chips, and Lemon Beurre Blanc
- Crabmeat-stuffed Haddock with Lobster Sherry Sauce
- Atlantic Salmon with Apple Cider Glaze
- Seasonal Fish: Miso-glazed Sea Bass (Spring/Summer) or Halibut (Fall/Winter)

VEGETARIAN

- Eggplant or Portobella Mushroom Napoleon
- Four Cheese Ravioli with Asparagus, Peas, and Herbed Oil
- Butternut Squash Ravioli with Brown Butter Cream Sauce
- Seasonal Vegetable Bisteeya, Cinammon, Charred Orange and Sultanas
- Polenta Mignons and Wild Mushrooms with Cashew & Rosemary "Cream"
- Cavatelli, Braised Greens, Peppadew, Parmesan Fricco

ENTRÉE ENHANCEMENTS

- Crabmeat-stuffed Shrimp (add \$10/pp*)
- Broiled Lobster Tail (MKT Price*)
- Crabmeat-stuffed Lobster Tail (MKT Price*)

CHILDREN AND VENDOR MEALS

- Children's Meals (12 and under) (\$25/pp*)
- Vendor Meals (\$35/pp*)

Side Selections

VEGETABLE

- Mashed Butternut Squash
- Sautéed Fennel & Swiss Chard
- Vegetable Gratin
- Ratatouille
- Maple-Glazed Baby Carrots
- Green Beans with Almonds or Shallots
- Sautéed Brussel Sprouts (add Bacon - \$1*)

STARCH

- Rosemary & Garlic Roasted Fingerling Potatoes
- Basmati Rice Pilaf
- Twice-baked Potato
- Buttermilk Mashed Potato
- Candied Mashed Sweet Potato
- Macaroni & Cheese
- Potato Au Gratin (add \$1/pp*)
- Scalloped Sweet Potato (add \$1/pp*)

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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*)

House-made Pastas with Seasonal Local Accompaniments

(Choose One)

Ricotta Cavatelli with Lemon and Candied Garlic

Tagliatelle with Charred Cherry Tomato Marinara and Toasted Rosemary

Black Garlic Gnocchi with Heirloom Tomatoes, Burratini, Peas, and Pancetta

Toasted Rigatoni with Braised Heirloom Chicken Ragù

Penne with Traditional Bolognese, Pecorino, and Basil

ENHANCEMENT SOUPS (\$5/pp*)

Heirloom Tomato Soup with Cheddar Croutons

Broccoli Cheddar Soup

Mushroom & Sherry Bisque

Green Tomato & Crab Gazpacho

Chicken & Truffle Bisque

Lobster Vichyssoise with Brioche and Basil (add \$2/pp*)

INTERMEZZO (\$3/pp*)

Champagne Sorbet

Lemon Sorbet

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

Ice Cream Bonbon

Chocolate-dipped Strawberry

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WEDDINGS AT RENAISSANCE

Desserts and Late Night Snacks

Late Nite Snacks

SLIDER STATION (CHOOSE TWO) | \$6/pp*

Selection of Mini Sliders served with House-made Chips or French Fries:

- Burgers
- Pulled Pork
- Gourmet Grilled Cheese
- Hawaiian Chicken

WING STATION (CHOOSE TWO) | \$8/pp*

Selection of wings served with House-made Chips or French Fries:

- Buffalo Wings
- Teriyaki Wings
- BBQ Wings
- Sweet Asian Chili Wings
- Garlic Parmesan Wings

PIZZETTA FLATBREAD STATION (CHOOSE TWO) | \$6/50/pp*

Selection of Crispy Thin Flatbreads and Rolled Pizzettas with Artisan Meats & Cheeses:

- BBQ Shredded Pork with Smoked Cheddar & Crispy Onions
- Prosciutto & Mozzarella with Sage, Caramelized Red Onions & Asiago
- Traditional Margherita with Heirloom Tomatoes, Basil & Mozzarella
- Artisan Local Sausages with Goat Cheese, Spinach, and Pecorino

SEASONAL HOT DRINK STATION | \$6/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

RGC DONUT WALL | \$6/pp*

A seasonal selection of decadent artisan donuts: Double Chocolate, Cinnamon Swirl, Buttermilk & Lemon, Smoked Honey Glaze, Butterscotch & Candied Bacon, Vanilla Crumb, Strawberry Cake

GOURMET COOKIE DISPLAY | \$7/pp*

Fresh-baked and warm assortment of Macadamia & White Chocolate, Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies

DESSERT SHOT STATION | \$8/pp*

Selection of Mini Dessert Parfaits:

- Carrot Cake with Mascapone & Raisins
- Chocolate Whoopie Pie Crumble with Strawberries & Whipped Cream
- Vanilla Cheesecake with Graham Crumble, Cherries & Candied Lemon
- Double Chocolate Brownie with Dulce de Leche & Coffee Cream

RGC DONUT WALL | \$6/pp*

A seasonal selection of decadent artisan donuts: Double Chocolate, Cinnamon Swirl, Buttermilk & Lemon, Smoked Honey Glaze, Butterscotch & Candied Bacon

VIENNESE TABLE | \$12/pp*

Assorted Specialty Cookies, Sweet Treats, Assorted Petit Fours, Assorted Petit Cheesecakes, Petit Pastries, Gourmet Mini Tortes

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	\$23 per person*
2 Hour	\$28 per person*
3 Hour	\$33 per person*
4 Hour	\$37 per person*
5 Hour	\$39 per person*

PREMIUM OPEN BAR

Passed Signature Drink During Cocktail Hour

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

1 Hour	\$29 per person*
2 Hour	\$34 per person*
3 Hour	\$39 per person*
4 Hour	\$43 per person*
5 Hour	\$45 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	\$32 per person*
2 Hour	\$37 per person*
3 Hour	\$42 per person*
4 Hour	\$46 per person*
5 Hour	\$48 per person*

BEER AND WINE OPEN BAR

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

1 Hour	\$19 per person*
2 Hour	\$25 per person*
3 Hour	\$29 per person*
4 Hour	\$33 per person*
5 Hour	\$35 per person*

All bars include assorted mixers.

Prices are subject to market increase costs.

House Wines Pour Service (\$32/bottle).*

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WEDDINGS AT RENAISSANCE

List of House Wines, Beers, Liquor Tiers

HOUSE BAR INCLUDES:

SKYY Vodka
SKYY Raspberry & Citrus Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Rum
Rum Haven
Canadian Club Whiskey
Dewar's Scotch
Wild Turkey Bourbon
Camarena Tequila
Southern Comfort
House Wine, House Beer, and Premium Beer

PREMIUM BAR INCLUDES:

Tito's Handmade Vodka
Bombay Sapphire Gin
Jameson Irish Whiskey
Jack Daniel's Tennessee Whiskey
Chivas Regal Scotch
Maker's Mark Bourbon
Termana Tequila
Baileys Irish Cream
Kahlua
DiSaronno
House Wine, House Beer, and Premium Beer

SUPER PREMIUM BAR INCLUDES:

Grey Goose Vodka
Hendrick's Gin
Basil Hayden's Bourbon
Johnnie Walker Black Scotch
Crown Royal Whisky
Grand Marnier
House Wine, House Beer, and Premium Beer

HOUSE BEER INCLUDES:

Budweiser
Bud Light
Coors Light
Michelob Ultra

PREMIUM BEER INCLUDES:*

Heineken
Sam Seasonal
Corona Light and Corona Extra
Lagunitas IPA
Local Rotating IPA
Downeast Cider
High Noon Seltzers

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

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.

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 \$50*

Silver or Gold Round Chargers \$.50 each*

Buffet & 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.*

WEDDINGS AT RENAISSANCE

Vendor Partners

FLORISTS

Evan Flowers	(978) 531-0047
Natures Design Florist	(781) 640-9230
Flowers by Steve.....	(978) 373-1627
Ford Flowers Co.....	(603) 893-9955
Holland Flowers	(978) 373-1700
Les Fleurs	(978) 475-9669
Nunan Florist & Greenhouses, Inc.....	(978) 352-8172
Bowler & Jones	(508) 982-1292
Consider It Done Events	(617) 752-1163

PHOTOGRAPHERS

Heather Nicole Weddings.....	(978) 561-2000
NH Images.....	(603) 566-7911
Glenn Livermore Photography.....	(978) 462-1686
617 Weddings / John LoConte.....	(781) 241-3560
Alisha Maria Photography	(978) 500-2296
Katrina Bernard	(603) 505-6520
Kate Donovan	(617) 372-3881
Jess Cremins Photography	(860) 326-6958
People in Love Photo	(617) 930-6860

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
NH Images.....	(603) 566-7911
Rick Macomber	(781) 639-9819
SH Videography	(617) 840-4119

CAKES

Cakes by Erin	(978) 469-9136
Chickadee Hill	(603) 887-2253
Jacques.....	(603) 485-4035
Frederick's Pastries	(603) 647-2253
Cake. Vegan Bakery	(320) 266-8023

TRANSPORTATION

Andover Coach	(877) 557-6527
Black Tie Limousine.....	(978) 373-9625
Cloud Nine Limousine (Antique Cars)	(508) 384-8094
First Student (Yellow School Buses)	(603) 883-0251
Grace	(603) 666-0203
MBT Worldwide.....	(877) 233-2424
Old Town Trolley (Ceremony Trolley Service) ..	(617) 269-7010
Seacoast Trolley	(603) 431-6975

SALON

Interlocks	(978) 465-3010
Courtney Bridal On-Site Service	(978) 857-7269
Teased Blow Dry Bar	(978) 521-8011
Renee LeBlanc On-Site Service.....	(978) 821-3494
Red Head Studio	(603) 766-2460

D.J.s, MUSICIANS AND BANDS

Greg Gates	(978) 352-4448
Meritage / James Dinanno	(781) 627-7963
617 Weddings / Jimmie Espo.....	(617) 765-0005
Bash Entertainment.....	(781) 231-2274
American Midnight Band	(781) 775-3772
Dan Sky.....	(978) 257-6729
Entertainment Specialist / Mike.....	(617) 723-1115
Matthew Condon Vocals.....	(978) 979-8618
Saigel Productions / Michael Saigel	(617) 614-5422
Night Rhythm / Daniel	(978) 256-1400
Soul City / Pat Wallace.....	(617) 868-7447
Silver Arrow Band	(720) 937-5185
Night Shift Entertainment LLC	(857) 250-2064
Emily Russo (keyboard)	(978) 430-1688

OFFICIANTS

Brenda Fernandez.....	(781) 706-6292
Carol Roberts.....	(508) 339-7898
Donna Coppola	(978) 888-5672
Donna Cunio, J.P.	(781) 659-7667
Jeffrey DeMarco	(603) 867-7976
Jodi Paris Anastos, J.P.....	(781) 820-8444
Michael Edward Capozzi.....	(978) 470-4700
Rabbi Alan Press	(508) 372-8598
Reverend David Tomkinson	(603) 770-7492
Reverend Dennis Robinson.....	(508) 435-4412
Steven M. Dembow, J.P.....	(603) 429-0902
Northeast Nuptials and The Marrying Priest ...	(603) 396-7564

INVITATIONS AND PRINTING

Crane & Company	(617) 247-2822
Paper Potpourri.....	(978) 372-3861
Soiree / Trish Martini.....	(978) 474-6400
Yours Truly.....	(978) 664-6622

HONEYMOON PLANNING

A Girl's Gotta Go.....	(617) 314-7266
Nancy Raymond	(508) 865-4939

DÉCOR

Antea Amarose	(508) 259-0934
Consider it Done Events	(617) 752-1163
Patricia White Ingalls.....	(781) 249-1286

Vendors must have liability insurance. Cakes /desserts must be prepared in Board of Health licensed facility.