



*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](mailto:weddings@renaissancema.com)  
WeddingsatRenaissance.com

WEDDINGS AT RENAISSANCE

Site Fees

SATURDAYS

May - October

SITE FEE ..... \$4,000
Cocktail hour & reception
5-hour block of your choice

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

Minimums: \$18,000 (includes food, bar, and site fees).

November - April

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

CEREMONY ..... \$2,000
1/2 hour immediately before reception

Minimums: \$13,000 (includes food, bar, and site fees).

FRIDAYS & SUNDAYS

May - October

SITE FEE ..... \$2,750
Cocktail hour & reception
5-hour block of your choice

CEREMONY ..... \$1,750
1/2 hour immediately before reception

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

November - April

SITE FEE ..... \$2,250
Cocktail hour & reception
5-hour block of your choice

CEREMONY ..... \$1,750
1/2 hour immediately before reception

Minimums: \$10,000 (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 Elite*  
WEDDING PACKAGE

PRE-WEDDING CELEBRATION

*Exclusive for Wedding Party*

Champagne and Cocktail Beverage Service

Assorted Light Bites

COCKTAIL HOUR

Open Super Premium Bar for 4 and ½ hours

Signature Cocktail

*Butler-Passed during Cocktail Reception*

Grand Artesian Cheese and Antipasto Stationary Display

Passed Hors D'oeuvres

*Choose Five Hors D'oeuvres (pg. 8)*

RECEPTION

Champagne Toast

3-Course Plated Dinner

*Amuse Bouche*

*Soup or Salad Selection Served with Bread Baskets and Whipped Butter*

*Selection of Two Entrees (pg. 11)*

Tableside Wine Pour with Dinner

Wedding Cake from Our Preferred Vendors

*Served Tableside with Chocolate Covered Strawberries*

Coffee & Tea Station

Late-Night Station *(pg. 13)*

Chiavari Chairs, Upgraded Table Linens and Settings coordinated with your Renaissance Event Manager

Wedding Menu Tasting

Golf for Four at the Discretion of the Head Golf Professional

THE ABACO CLUB HONEYMOON

The all-inclusive package includes: a 4-night, 5-day, accommodation in one of our Cabanas, transportation to and from the airport, food and beverage throughout your stay at our barefoot luxury restaurants, spa accommodations, golf with cart and golf clubs, pickleball and waterfront sports and activities.

# *The Renaissance*

## WEDDING PACKAGE

*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. 8)*

### RECEPTION

Champagne Toast

Plated Dinner *(pg. 11)*

Tableside Wine Pour with Dinner

Wedding Cake from Our Preferred Vendors

Coffee & Tea Station

Late-Night Station *(pg. 13)*

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

*Open Premium Bar for One Hour*

### COCKTAIL HOUR

Artisan Cheese & Crudité Display

Passed Hors D'oeuvres

*Choose Four Hors D'oeuvres (pg. 8)*

### RECEPTION

Champagne Toast

Plated Dinner *(pg 11)*

Coffee & Tea Station

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

Wedding Menu Tasting

# *The Overlook*

## WEDDING PACKAGE

### COCKTAIL HOUR

Passed Hors D'oeuvres

*Choose Five Hors D'oeuvres (pg. 8)*

### RECEPTION

Champagne Toast

Plated Dinner *(pg. 11)*

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.*

# *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. 8)*

### RECEPTION

Champagne Toast

Plated Dinner *(pg. 11)*

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*

## WEDDINGS AT RENAISSANCE

### *Hors D'Oeuvres - Passed*

#### CORNETS

Smoked Salmon, Crème Fraiche, Chives  
Tuna Tartar, Tomato & Olive Relish  
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



WEDDINGS AT RENAISSANCE

*Hors D'Oeuvres - Stationary*

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

Gourmet Cheese Variety, House-Made Bread, Assorted Crackers,  
Garnished with Grapes and Fresh Seasonal Berries

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

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

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

\*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:  
Massachusetts Oysters, Countneck Clams, Jumbo Shrimp, Chilled Lobster,  
Cut Lemons, Horseradish, Cocktail Sauce, Mignonette, Oyster Crackers, and Tobasco

BAKED BRIE EN CROUTE (\$5/pp\*)

Baked Brie wrapped in Puff Pastry, Choice of Berry Jam or Herbed-Honey

ATTENDED MASHED POTATO BAR (12/pp\*)

Piped Mashed Yukon Gold Potatoes or Sweet Potato  
Toppings: Gravy, Bacon, Mushrooms, Broccoli, Onions, Scallions,  
Sour Cream, Butter, Shredded Cheeses, Worcestershire, Tobasco Sauce

WEDDINGS AT RENAISSANCE

*Salad Selections*

*(Choice of One)*

Served with Warm Artisan Rolls and Butter

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, House-Made Croutons,  
Shaved Parmesan Cheese, 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

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

HEIRLOOM TOMATO & BURRATA SALAD (ADD \$3/pp\*)

Heirloom Tomatoes and Burrata with Fresh Basil Pesto and Balsamic Vinaigrette

## WEDDINGS AT RENAISSANCE

### *Entrée Selections*

*Choose two proteins and one vegetarian:*

#### MEAT

- Pork Chop with Apple Cranberry Chutney
- Grilled Sirloin
- 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: Sea Bass (Spring/Summer) or Halibut (Fall/Winter)

#### VEGETARIAN

- Eggplant Napoleon
- Four Cheese Ravioli with Asparagus, Peas, and Herbed Oil
- Butternut Squash Ravioli with Brown Butter Cream Sauce
- Polenta Mignons and Wild Mushrooms with Cashew and Rosemary "Cream"
- Cavatelli, Braised Greens, Peppadew, Parmesan Fricco
- Stuffed Portobello Steak, Impossible Sausage, Seasonal Vegetables, Roasted Garlic
- Cauliflower Piccata, Gluten-free Pasta, Capers, Lemon Sauce
- Butternut Squash Ravioli, Brown Butter Cream Sauce
- Mushroom and Saffron Risotto, Vegan Parmesan, English Peas

#### 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\*)

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### *Side Selections*

#### VEGETABLE

- Mashed Butternut Squash
- Sautéed Fennel & Swiss Chard
- Root Vegetable Gratin
- Julienned Squash, Zucchini and Carrots
- Maple-Glazed Baby Carrots
- Green Beans with Almonds or Shallots
- Sautéed Brussel Sprouts (add Bacon - \$1/pp\*)

#### 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\*)

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\*)

Scoop of Vanilla OR Chocolate Ice Cream with Mixed Berry Coulis

Chocolate-dipped Strawberry

## 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

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

Selection of Crispy Thin Flatbreads with Artisan Meats & Cheeses:

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

#### WARM PRETZEL WALL | \$6/pp\*

Selection of Mustards, Honey, Beer Cheese, and Freshly Baked Soft Pretzels

#### 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

#### RENNY DONUT WALL | \$6/pp\*

A selection of decadent donuts: Chocolate, Classic Glazed, Butternut Crunch, Powdered Sugar, Blueberry, Strawberry Frosted with Sprinkles

#### GOURMET COOKIE DISPLAY | \$7/pp\*

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

#### DESSERT SHOT STATION (CHOOSE TWO) | \$8/pp\*

Selection of Mini Dessert Parfaits:

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

#### 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.*

## 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	\$29 per person*
2 Hour	\$33 per person*
3 Hour	\$38 per person*
4 Hour	\$43 per person*
5 Hour	\$45 per person*

#### PREMIUM OPEN BAR

*Passed Signature Drink During Cocktail Hour*

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

1 Hour	\$34 per person*
2 Hour	\$39 per person*
3 Hour	\$44 per person*
4 Hour	\$49 per person*
5 Hour	\$51 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	\$37 per person*
2 Hour	\$42 per person*
3 Hour	\$47 per person*
4 Hour	\$51 per person*
5 Hour	\$53 per person*

#### BEER AND WINE OPEN BAR

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

1 Hour	\$24 per person*
2 Hour	\$30 per person*
3 Hour	\$34 per person*
4 Hour	\$38 per person*
5 Hour	\$40 per person*

All bars include assorted mixers.

Prices are subject to market increase costs.

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

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:

Hayes Ranch Chardonnay  
Hayes Ranch Pinot Grigio  
Hayes Ranch Sauvignon Blanc  
Hayes Ranch Rosé  
Rickshaw Pinot Noir  
Hayes Ranch Cabernet Sauvignon  
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 \$100\*

Silver or Gold Round Chargers \$1 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.*