



The Renaissance Westchester Hotel invites you to start your life together in grand style.



Jean Claude Lanchais

Hive Living Room + Bar  
80 W Red Oak Ln  
White Plains, NY 10604  
Cuisine: Modern/Contemporary American

[renaissancewestchester.com](http://renaissancewestchester.com)

Discover the  
Best Chefs in  
America



**R**  
**RENAISSANCE**<sup>®</sup>  
WESTCHESTER HOTEL

Renaissance Westchester Hotel

80 West Red Oak Lane | West Harrison | New York 10604

[www.renaissancewestchester.com](http://www.renaissancewestchester.com)

## RENAISSANCE WEDDING PACKAGE

### Diamond

Wedding Reception to include  
Selection of (5) passed hors  
d'oeuvres

Three Hot Stations:  
One Cold Display  
(\*Attendant fees may apply)

5 Hours of Top Shelf /Core  
Premium Open Bar  
Champagne Toast  
Wine Service with Dinner

Wedding Dinner/Dance:  
Bride & Groom Pre-select

Salad course  
Choice of (2) Entrees to include  
Filet Mignon

Vegetarian Entree Available up  
on request  
Plated dessert

Wedding Cake prepared by  
Lulu's Bakery

### Sapphire

Wedding Reception to include  
Selection of (4) passed hors  
d'oeuvres

Two Hot Stations:  
One Cold Display  
(\*Attendant fees may apply)

5 Hours of Core Call Brand Open  
Bar  
Champagne Toast  
Wine Service with Dinner

Wedding Dinner/Dance:  
Bride & Groom Pre-select  
Salad course

Choice of (2) Entrees  
Chicken/Salmon or NY Strip Loin  
Vegetarian Entree Available up  
on request

Plated dessert  
Or  
Wedding Cake prepared  
by Lulu's Bakery

### Emerald

Wedding Reception to include  
Selection of (4) passed hors  
d'oeuvres

One Hot Station  
Two Cold Displays  
(\*Attendant Fees may apply)

5 Hours of Hour Core Well Brand  
Open Bar  
Champagne Toast  
Wine Service with Dinner

Wedding Dinner/Dance:  
Bride & Groom Pre-select

Salad course  
Choice of (2) Entrees  
Chicken/Salmon or NY Strip Loin

Vegetarian Entree Available up on  
request

Wedding Cake prepared by Lulu's  
Bakery

## Suggested Menus...

As your guests arrive at the reception, servers will pass white wine and red wine from silver trays. In addition, they will pass an assortment of hot and cold hors d'oeuvres.

### **Vietnamese Spring Roll**

vegetables and glass noodles with sweet chili sauce

### **Chive Potato Cake**

chive and potato with sour cream

### **Crispy Polenta Fry**

polenta fry with a tomato provençal sauce

### **Asparagus Quiche**

asparagus spears and gruyere cheese

### **Quesadilla Pinwheels**

pin-wheels filled with fire grilled vegetables and cheese

### **Duck or Vegetable Dumplings**

marinated duck or vegetables with a soy dipping sauce

### **Thai Chicken Skewer**

seasoned chicken skewer served with a yogurt cucumber dipping sauce

### **Sweet Potato & Coconut Chicken**

southern style breaded chicken with a sweet potato and coconut pastry

### **Mini Beef Sliders**

mini beef patties on brioche with ketchup and pickle chips

### **Beef Tenderloin**

beef poached in olive oil with béarnaise sauce

### **Beef Satay**

seasoned beef skewer with soy ginger dipping sauce

### **Franks in a Blanket**

mini beef franks wrapped in puff pastry with mustard dipping sauce

### **Dungeness Crab Cakes**

crabmeat, bread crumbs and spices with tartar dipping sauce

### **Italian Rice Balls**

served with marinara dipping sauce

## Canapés

### **Tomato, Mozzarella Skewer**

teardrop tomato alternated with buffalo mozzarella

### **Soup Shooters**

chilled seasonal soups served in a one sip cup

### **Salmon Duet**

smoked salmon and fresh salmon with lemon juice, sour cream and fresh herbs

### **California Sushi Rolls**

crab, cucumber, and avocado rolled in rice and nori

### **Shrimp Cocktail**

large shrimp with spicy cocktail sauce

### **Tomato Bruschetta**

tomato, basil, garlic and olive oil on baguette medallions

## Hot Stations

### **Italian Station**

Served with Assorted Breads

Margarita Pizza

Mini Italian Meatballs

(Please Select Two)

Farfalle with Eggplant, Teardrop Tomatoes,  
Roasted Garlic and Basil in a Spicy Marinara

Penne Ala Vodka

Tricolor Fusilli with Pesto and Pine Nuts

Ziti with Assorted Vegetables in Garlic and  
Olive Oil

Rigatoni in Veal Bolognese

### **Braised Beef Station**

(With Attendant)

(Please Select Two)

Braised Short Rib

Braised Ox Tail

Braised Top Sirloin

Yukon Gold Mashed Potatoes

Baby Arugula Salad with Truffle Oil



### **Asian Station**

(With Attendant)

Chicken-Vegetable Stir Fry

Peking Duck Rolls

Cold Sesame Noodles served in a  
Chinese Take-Out Container

Steamed Pot Stickers

Vegetable Fried Rice

### **Carving Station**

(With Attendant)

(Please Select One)

(All served with Silver Dollar Rolls)

Roasted New York Sirloin with Red Onion  
Marmalade

Lemon Scented Roasted Hen Turkey with  
Cranberry Relish and Sage Gravy

Rosemary Marinated Leg of Lamb with Mint  
Sauce

Carved Corned Beef with Appropriate  
Condiments

Pastrami with Appropriate Condiments

## Hot Stations Continued...

### **Slider Station**

(Served with Homemade Black Pepper and Sea Salt Chips)

#### **(Please Select Two)**

Angus Beef Slider

Grilled Portobello Slider

Crab Cake Slider

Chicken Cutlet Milanese Slider

Short Rib Slider

Accompanied with appropriate condiments



### **Grilled Skewer Station**

(With Attendant)

(Please Select Two Proteins)

Lamb Skewer

Chicken Skewer

Beef Skewer

Jumbo Shrimp Skewer

Assorted Grilled Vegetable Skewer

Served on a Griddle with a Chive  
Crème Fraîche

### **Displays**

(Please Select One)

#### **Hudson Valley Cheese Display**

variety of cheeses from the Hudson Valley, accompanied by dried fruits and french baguettes

#### **Fresh Cut Vegetable Crudités**

baby carrots, celery battonettes, spears of asparagus, florets of broccoli and cauliflower, black and green olives with a choice of caramelized onion and ranch dipping sauce or lemon dill yogurt

#### **Mediterranean Display**

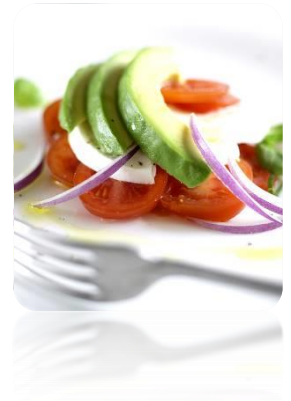
selection of assorted hummus and breads, with roasted red peppers and olives, tabouleh salad and spanakopita

## Three Course Meal to Include...

### Dinner Suggestions

#### Salad

(Please Select One)



#### **Caesar Salad**

With Hearts of Romaine Tossed with Croutons and Caesar Dressing with Parmesan Shavings

#### **Curly Endive and Roasted Pear**

With crumbled Hudson Valley Goat Cheese in a Lemon dressing

#### **Spring Mix Greens**

With marinated Red Onion, Candied Pecans, Dried Cranberries in a Tarragon Kumquat Vinaigrette

#### **Grilled Vegetable Tower**

Layered, Grilled Portobello Mushroom, Oven Roasted Tomato, Eggplant and Mozzarella Cheese, garnished with Micro Arugula lightly drizzled with Balsamic Syrup

#### **Classic Wedge**

Baby Iceberg with Diced Tomato, Crumbled Egg, and May Tag Bleu Cheese Dressing

#### **Greek Salad**

Bibb Lettuce, Watercress, and Arugula with Diced Tomato, Cucumber and Feta Cheese in an Herb Vinaigrette



Assorted Breads & Rolls

**Entrée Selections**  
**Choice of Two Entrees**

**Grilled Chicken Breast**

Over Scallion Mashed Potatoes with Roasted Vegetables in a Thyme Jus

**Seared Supreme of Chicken**

Over Bamboo Risotto with Yellow and Green Squash in a Chicken Au Jus

**Oven Roasted Salmon**

In a Miso, Honey Glaze over Forbidden Rice, Baby Bok Choy and Carrots, garnished with a Wonton Crisp

**Grilled Salmon**

Over a Onion and Chive Potato Cake with Micro Vegetables in a Beurre Blanc Reduction

**Grilled New York Strip Loin**

Over Roasted Fingerling Potatoes, Charred Asparagus and Tomato Relish in a Chianti Demi Glace



**Oven Baked Cod**

Over a Herb Polenta Cake with Carrots, Asparagus, and Oven Roasted Tomatoes in a Red Shallot Sauce

**Grilled Swordfish**

Over Lemon Risotto with Pearl Onions and Peas in a Caper Butter Sauce

**Seared Five-Spice Filet Mignon**

Served over Roasted Fingerling Potatoes and Succotash in a Red Wine Bordelaise topped with Fried Leeks

**Grilled Filet Mignon**

Over a Herb Risotto with Broccolini, Tomato Confit in a Merlot Reduction

**Desserts – Please Select One**

**Chocolate Trilogy**

Chocolate Genoise, White, Milk and Dark Chocolate Mousse

**Raspberry Mousse Tulip**

A White Chocolate Tulip filled with Creamy Raspberry Mousse garnished with Berries and Raspberry Coulis

**Chocolate Mousse**

Creamy Chocolate Mousse in White Chocolate Ramekin, garnished with Berries and Raspberry Coulis

**Trio of Fruit Sorbet**

Seasonal Sorbets garnished with a French Macaroon

**Fresh Berries with a Chantilly Cream**

Assorted Fresh Berries topped with freshly made Chantilly Cream

**Longford Ice Cream Bar  
(With Attendant)**

Vanilla, Chocolate and Strawberry Ice Cream with Assorted Sundae Toppings

(Sorbet Available for additional charge of \$3.00 per person)



### **Renaissance Wedding Cake**

(Choice of Filling, Cake Type & Style)

**Additional Charge may apply depending upon style, flavor and design**

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **BEVERAGE SERVICE**

#### **TOP SHELF/PREMIUM BRANDS**

Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Patron Silver Tequila, Johnnie Walker Scotch, Crown Royal Whisky, and Knob Creek Bourbon

#### **CORE CALL BRANDS**

Absolute Vodka, Tanqueray Gin, Bacardi Superior Rum, Johnnie Walker Red Label Scotch, Jack Daniel's Bourbon, Canadian Club and 1800 Silver

#### **CORE WELL BRANDS**

Svedka's Vodka, Beefeaters Gin, Dewars's Scotch, Jim Beam Bourbon, Curzan Aged Light Rum, Canadian Club Whisky and Jose Cuervo Gold Tequila

In addition to Liquor bars will include; Imported and Domestic Beers, Stone Cellars by Beringers Chardonnay and Cabernet Sauvignon and Pinto Griogio, Assorted Juices, Soft Drinks and Bottled Waters

To toast the occasion we will offer the hotel's selection of domestic champagne.

During dinner we will offer your guest a choice of Stone Cellars by Beringer Chardonnay and Stone Cellars by Beringer Cabernet Sauvignon.



### **Ceremony**

If required, the facilities for your ceremony will be provided at \$500.00 ++

### **Valet Parking**

Our staff of professional valet parking attendants will greet your guest and efficiently park and retrieve your guest's vehicle at an additional cost of \$185.00 Per Attendant –(Minimum two attendants required)

### **Linens**

White linen tablecloths are included in the package price. Complete selections of floor length linens in solid colors are also available to enhance the look of your event for an additional fee.

### **Coat Attendant (Included)**

*Should the weather require coat check, we will provide the appropriate number of attendants to accommodate your guests.*

### **Price per person**

The price per person for each entree selection includes food and beverage service as listed based upon level category

For pricing and availability please contact our Catering Sales Department at 914.696.2708.  
Our knowledgeable staff will be delighted to assist you in planning your event.

**Please Note:** An Administrative Fee of 23% is charged to all events . The hotel distributes 5 percentage points as a gratuity to the hourly banquet servers that are employees of the hotel and work the banquet event, which is calculated based on the total Administrative Fee minus audio-visual fees and exclusions for sundry charges, and then reduced by the percentage of subcontracted banquet labor. For certain events, some subcontracted banquet servers are utilized. Subcontracted banquet servers are employees of an outside employment agency and do not receive any portion of the Administrative Fee or gratuities. The remainder of the Administrative Fee is not a gratuity and is retained exclusively by the hotel to defray administrative expenses.

## Recommended Vendors

### Flowers, Photography & Music

Should you need assistance with your search for the right special touches for your event below is a list of our recommended professional's.

#### Florist

#### Music and Entertainment

##### **Diana Gould, Ltd.**

12 Frontage Street  
Elmsford, NY 10523  
(914) 347-7134  
Jennifer Gould  
www.dianagouldltd.com

##### **House of Flowers**

231 Mamaroneck Avenue  
Mamaroneck, NY 10543  
(914) 698-2522  
Frank Soriano  
www.houseofflowersny.com

##### **Arcadia Floral Co.**

411 Mamaroneck Avenue  
Mamaroneck, NY 10543  
(914) 777-2800/1-800-Arcadia  
www.arcadiafloral.com

#### Photographers

##### **H & H Photographers and Video Productions**

50 South Buckhout Street,  
Suite G104  
Irvington, NY 10533  
Larry Gillet  
(914) 591-4200  
www.handhphotographers.com

##### **The Image Maker**

5 Circuit Road, Apt. A11  
New Rochelle, NY 10805  
Paul J. Cunningham  
(914) 319-4664  
www.imagemakerny.com

##### **Chad David Kraus Photography**

(917) 532-3478  
www.chadkraus.com

##### **Hal Prince Music Entertainment**

241 Main Street  
Mount Kisco, NY 10549  
(914) 241-3300  
Jay and Jill Prince

##### **Craig Scott Entertainment**

18 Overlook Avenue, #6  
Rochelle Park, NJ 07662  
(866) 587-1066  
Scott Hornak  
www.craigscott.com

##### **Jimmy Dee Music**

78 N State Road  
Briarcliff Manor, NY 10510  
(914) 428-9231  
info@jimmydee.com

##### **Transportation**

##### **Red Oak Transportation**

307 Boston Post Road  
Port Chester, NY 10573  
(914) 694-2222

##### **ESP Productions**

1930 New Highway  
Farmingdale, NY 11735  
Eric Schiff  
(631) 777- 4ESP

##### **Dance Time**

68 Purchase Street – 3<sup>rd</sup> Floor  
Rye, NY 10580  
(914) 591-2100  
Jamie Villarie  
www.DanceTimeDJ.com

##### **Shine Events**

408C Paulding Avenue  
Northvale, NJ 07647  
(845) 534-3100  
Matt Toubin  
www.shineevents.com

#### **PLEASE NOTE:**

The use of smoke, bubble, snow, popcorn and cotton candy machines is prohibited due to certain fire regulations.

## Additional Station Selections and Enhancement



### **Sushi Display**

Unlimited Selection of California, Spicy Tuna, Smoked Salmon, and Assorted Sashimi with Jasmine Rice, Pickled Ginger and Wasabi  
Accompanied with Edamame and Cucumber Salad  
\$36.00 per person  
(\$130 for Attendant to Hand Roll Sushi)



### **Raw Bar**

**Iced Gulf Shrimp, Crab Claws, and Oysters**  
With Lemon Wedges, Horseradish and Cocktail Sauce. Assorted Rye and Marble Breads  
\$25.00 per person



### **Dinner Table Enhancements**

Platters to include Chocolate Covered Strawberries \$7.00 per person  
Homemade Petit Four \$8.00 per person  
Assorted French Macaroon \$8.00 per person  
Assorted Seasonal Fruit Lollipops \$8.00 per person  
Cordials and Espresso Station – \$17.00 per person Minimum of 100pp

### **Martini and Vodka Shoot**

Selection of Flavored Vodkas include Absolute and Ketel One, Poured through an Ice Carving with Narrow Slides, So you have the Perfectly Chilled Martini  
\$8.00 per person, Plus  
Ice Carving at \$350.00 each  
(100 person minimum required)

## CATERING WINE LIST ENHANCEMENTS

### **White Wines**

Light fruity and slightly sweet

Beringer, White Zinfandel \$36 per bottle

Chateau St. Michelle, Riesling \$38 per bottle

Listed from light, dry and fruity to medium bodied

Beringer, Pinot Grigio \$36 per bottle

Meridian, Pinot Grigio \$40 per bottle

Pighin Pinot Grigio \$51 per bottle

From medium bodied, to fuller with oak aging

Beringer, Chardonnay (House Wine) \$36 per bottle

Columbia Crest, Chardonnay \$46 per bottle

Clos du Bois Chardonnay \$50 per bottle

Arrowood Chardonnay \$54 per bottle

Casa Lapostolle, Sauvignon blanc \$40 per bottle

Starmont, Sauvignon Blanc \$51 per bottle

### **Red Wines**

From lightest and fruity to drier, medium bodied  
wild mild tannins

Mark West, Pinot Noir \$40 per bottle

Kim Crawford, Pinot Noir \$52 per bottle

Medium to fuller bodied with moderate tannins

Beringer, Merlot \$36 per bottle

Columbia Crest, Merlot \$41 per bottle

Duck Horn Vineyards "Decoy", \$77 per bottle

Merlot

Fuller, richer and more tannic

Beringer, Cabernet Sauvignon \$36 per bottle

Aquinas Cabernet Sauvignon \$50 per bottle

## ENHANCEMENTS

### **DESIGN ENHANCEMENT**

- Customized designed Ice Sculpture
- Custom Signature Lighting, personalized Lighting to include Monogram Initials, Names or Creative Images for our Dance Floor or Back Drops
- Upgraded Table Cloths and Linens, Chair Covers and Charger Plates - Please see your Event Manager for details and pricing
- Chiavari Chairs (Resin Style) with Coordinating Satin Cushions - \$10.00 each

### **LIGHTING**

Bronze Lighting Package \$600  
4-8 LED Par-Can Up lights  
Alter/Stage Area Light Wash

Silver Lighting Package \$1,000 +  
Labor Fees additional costs  
8-10 LED Par-Can Up lights  
Alter/Stage Area Light Wash  
Spotlight on Cake/Sweetheart Table  
Labor Fees additional costs

Gold Lighting Package \$1200 ++  
16 LED Par-Can Column Up lights  
Alter/Stage Area Light Wash  
Spotlight on Cake/Sweetheart Table  
Color on Dance floor  
Labor Fees additional costs

Specialty Drape \$20/ft

Custom Gobo \$400+

Pin Spots \$450.00 +