

weddings

BY RENAISSANCE® HOTELS





weddings

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The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

OUR HOTEL

Embrace the journey on which you are about to embark...a wedding and a whole new life together! At The Baronette Renaissance hotel, your journey starts here. We look forward to ensuring that no matter what you wish for, your special day will be completely unlike any other - past, present and future.

Novi's premier luxury hotel is the ideal place to celebrate your love, and we are happy to offer premium wedding packages tailored to make your special day something to cherish for a lifetime. Our hotel is known as a place where people want to be, and we want that reflected throughout your special day. Here you will find farm-to-table cuisine and unmatched service that combine to create a memorable experience.

From our modern, newly-renovated guest rooms to our serene outdoor garden terrace, every inch of The Baronette Renaissance is designed to make your wedding unforgettable. Come celebrate with us!



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DISCOVER THE EXPERIENCE.

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your own wedding planner to ensure the perfect wedding.

RENAISSANCE PLATED WEDDING PACKAGE

Included Complimentary

- 4.5 hour premium bar featuring Starbucks coffee & Tazo tea
- Champagne or sparkling cider toast for all guests
- White, black, or ivory floor length linens & napkins
- Choice of chair covers & sashes
- In-house centerpieces & votive candles
- Table numbers & stands
- Gift, cake, place card, and guest book tables
- Cake cutting service
- Modern dance floor & custom staging for entertainment
- Junior suite accommodations & in-room gift for couple
- Discounted room rates for wedding guests
- Marriott Certified Wedding Planner expertise
- Custom wedding web page and reservation link

Available From

\$76 per guest on Fridays & Sundays

\$85 per guest on Saturdays



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PLATED PACKAGE HORS D' OEUVRES

Choice of (4) from the below list – butler passed

Cold Hors D' Oeuvres

- Grilled n' chilled fruit skewer, strawberry, pineapple and honeydew, lime marinade, vanilla yogurt drizzle
- Bruschetta, toasted baguette, roasted tomato, Manchego
- Shrimp cocktail, house-made cocktail sauce
- Tuna tartar, wasabi aioli, wonton, scallion salad
- Goat cheese mousse conettes, roasted red peppers, pine nuts
- Caprese skewer, tomato, baby mozzarella, basil, lemon oil

Hot Hors D' Oeuvres

- Twice baked redskin potato, house smoked maple bacon, cheddar cheese, chive
- Grilled cheese, Boursin, gruyere, sweet tomato jam
- BLT, petite tenderloin, frisee, roasted tomato, horseradish cream
- Arancini, wild mushrooms, Boursin, parmesan, onion jam
- Grilled artichoke canapé, creamed spinach, parmesan
- Sesame chicken, sweet and sour sauce
- Crab cake, remoulade sauce **(Add \$3)**
- Scallop, bacon, gremolata **(Add \$3)**



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PLATED PACKAGE STARTERS

Choice of (1) soup or salad from the below list

- Beef Barley Soup
- Minestrone Soup
- Tomato Basil Soup
- Garden Salad, mixed greens, carrots, cherry tomato, cucumber, shallot vinaigrette
- Fuji Apple Salad, mixed greens, vanilla apples, spiced nuts, dried fruit, Fuji apple vinaigrette
- Caesar Salad, romaine hearts, lemon zest, house made croutons, Caesar dressing
- Toasted Farm Salad, mixed greens, dried tart cherries, Cantalet cheese, candied Walnuts, shallot vinaigrette
(Add \$3)
- Caprese Salad, tomato, mozzarella, red onion, basil vinaigrette, Balsamic reduction
(Add \$3)

Accompanied by warm rolls & butter



PLATED PACKAGE ENTRÉES

Choice of (2) entrées or (1) duet entrée from the list below

- Penne Pasta, herb roasted vegetables, tomato sauce, parmesan **Included**
- Cauliflower Steak, balsamic reduction, charred tomato, grilled asparagus **Included**
- Wild Mushroom Risotto, parmesan cheese, herb oil **Included**
- Herb Roasted Amish Chicken Breast, chicken jus **Included**
- Dijon Parmesan Crusted Chicken Breast, chardonnay caper butter sauce **Included**
- Michigan Apple-Wood Grilled Atlantic Salmon, hoisin glaze **Included**
- *Duet of* Dijon parmesan crusted chicken breast & Michigan Applewood grilled Atlantic salmon **Included**
- *Duet of* Dijon parmesan crusted chicken breast & Grilled Bistro Tenderloins **Add \$1**
- Smoked Airline Chicken Breast, orange thyme glaze **Add \$2**
- Grilled Bistro Tenderloins, Marchand de Vin **Add \$2**
- Blackened Mahi Mahi, etouffée **Add \$4**
- Grilled Flat Iron, mushroom chimichurri **Add \$4**
- Pork Loin, Michigan cherry cognac sauce , smoked pear, kale, fig and blackberry compote **Add \$4**
- Braised Short Rib, Marchand de Vin **Add \$8**
- *Duet of* Grilled angus filet mignon & Michigan Applewood grilled Atlantic salmon **Add \$9**
- *Duet of* Grilled angus filet mignon & Dijon parmesan crusted chicken breast **Add \$9**
- Grilled Angus Filet Mignon 8 oz., rosemary demi **Add \$19**

Choice of (1) starch for all guests from the list below

- Garlic whipped potatoes
- Smashed red skin potatoes
- Roasted fingerling potatoes
- Wild rice

Choice of (1) vegetable for all guests from the list below

- Grilled asparagus
- French beans
- Broccolini
- Roasted carrots



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RENAISSANCE BUFFET PACKAGE

Included Appetizer Displays – (1) hour of service

Assorted Domestic and Imported Cheese

Display- Michigan Pinconning cheddar, Boursin, peppercorn crusted goat cheese, Maytag blue, St. Andre, sliced baguette, assorted crackers, lavender honey, bacon caramel sauce, sweet onion jam, spiced nuts and dried fruit

Vegetable display- grilled asparagus, zucchini, yellow squash, fresh broccoli, cauliflower florettes, carrot, cucumber, celery sticks, roasted red pepper, sweet onion marmalade, tomato confit, basil pesto, ranch and whipped garlic cream cheese

Choice of (2) Salads – with warm rolls & butter

Caesar Salad- romaine hearts, smoked red onions, lemon zest, house made croutons, Caesar dressing

Toasted Farm Salad- mixed greens, dried tart cherries, Cantalet cheese, grilled Michigan apples, candied walnuts, shallot vinaigrette

Garden Salad- mixed greens, carrots, cherry tomatoes, cucumber, shallot vinaigrette

Fuji Apple Salad - mixed greens, vanilla apples, spiced nuts, dried fruit, Fuji apple vinaigrette

Choice of (2) or (3) Entrees

Grilled 4oz. Bistro Tenderloin, rosemary demi

Braised Short Ribs, Marchand de Vin

Michigan Apple-Wood Grilled Atlantic Salmon, hoisin glaze and pickled radish

Grilled Trout, maitre d' butter, grilled lemon

Dijon-Parmesan Crusted Chicken Breast, chardonnay caper butter sauce

Smoked Chicken Breast, orange thyme glaze

Penne Pasta, herb roasted vegetables, parmesan (tomato or cream sauce)

Rigatoni Ala Forno, rigatoni pasta, mozzarella pearls, basil, sauce bolognese

Choice of (1) Vegetable

- Grilled Asparagus
- Broccolini
- French Beans
- Roasted Carrots

Choice of (1) Starch

- Garlic Whipped Potatoes
- Smashed Red Skins
- Roasted Fingerling Potatoes
- Wild Rice

Two Entrée Buffet Dinner - \$81 per guest

Three Entrée Buffet Dinner - \$86 per guest

Includes 4.5 hour Premium bar.

Additional starch or vegetable – add \$3 per guest.



RENAISSANCE FOOD STATIONS PACKAGE

Petite Salad Station - Choice of (1)*

Caesar Salad, romaine hearts, smoked red onions, lemon zest, house made croutons, Caesar dressing

Toasted Farm Salad, mixed greens, dried tart cherries, Cantalet cheese, grilled Michigan apples, candied walnuts, shallot vinaigrette

Garden Salad, mixed greens, carrots, cherry tomatoes, cucumber, shallot vinaigrette

Arugula Salad, quinoa, kasha, apple, pickled grape dressing

*Entrée Station ** - Choice of (1)*

Slow Roasted New York Strip Loin Carving Station, red wine sauce, horseradish cream, caraway beer mustard, assorted rolls

Herb Roasted Michigan Farm Raised Turkey Breast, Michigan cherry mustard, cranberry chutney, Toasted Oak cornbread muffins

Roasted Pork Loin, house-made beer mustard, mustard cream, red wine sauce, and assorted rolls

Sides – Choice of (2)

Garlic Whipped Potatoes
Smashed Redskin Potatoes
Roasted Fingerling Potatoes
Wild Rice

Grilled Asparagus
Broccolini
French Beans
Roasted Carrots

Specialty Stations – Choice of (1)

Pasta Station*

Grilled chicken breast, Cavatappi, parmesan cream
Foraged mushroom, penne, basil pesto cream, sun-dried tomatoes, Rigatoni al Forno, rigatoni, mozzarella pearls, basil, sauce Bolognese

House Made Sausage Station

Kielbasa, smoked hunters, spicy Italian, and seasonal sausage selection, whole grain mustard, caraway beer mustard, sweet onion jam, German potato salad

Potato Bar*

Garlic whipped potatoes, sweet potato puree, baked redskin potatoes, assorted toppings - bacon, chives, cheddar cheese, toasted pecans and coconut, sour cream, caramelized onions, whipped butter, mini marshmallows

Cheese Bar

Cheddar-Ale fondue with Zingerman's sourdough bread and baguettes, warm Raclette with boiled potatoes and gherkins, baked Martin Colette Brie wrapped in puff pastry, with dried fruit, spiced nuts, raspberry preserves and ginger-orange marmalade

Stir Fry**

Chicken, white rice, bean sprouts, bell pepper, carrot, bamboo shoots, baby corn, tofu, broccoli, mushrooms, snow peas, teriyaki sauce and sweet and sour sauce

\$102 per guest

Includes 4.5 hour Premium bar

**Chef attendant is optional - \$75.00 per Chef
(1 Chef per 50 Guests)*

*** Chef attendant required - \$100.00 per Chef
(1 Chef per 100 Guests)*



RENAISSANCE SWEETS

Miniature Pastry Display

Assorted petite pastries to include, Baklava, Bumpy Cake, assorted chocolate mousse shooters, crème brulee spoons, campfire smores spoons, chocolate covered strawberries, cheesecake lollipops

\$12 per guest

Cakes and Pies

Assorted cheesecakes, New York cheesecake, chocolate decadence cake, warm apple pie, assorted pastry shop cookies, assorted brownies, large éclairs, fruit tarts in a phyllo shell, chocolate "Mud Kiss"

\$12 per guest

Chocolate Dipped

Dipped pretzel sticks, strawberries, assorted pastry shop cookies, assorted brownies, Rice Krispies treats, marshmallows, Oreo cookies

\$7 per guest

Dip Your Own Chocolate (100 Person Minimum)

Chocolate Fountain with dipping assortment to include, pretzel sticks, strawberries, pineapple, marshmallows, graham crackers, Oreo cookies, pastry shop cookies, Nilla wafers

\$10 per guest

A Little Bit of Everything

Chocolate covered strawberries, chocolate covered pretzel, chocolate covered Rice Krispies treats, chocolate covered Oreos, pastry shop cookies, brownies, assorted baklava, sliced melon, New York style cheesecake, apple pie

\$16 per guest (5 Pieces person)

Make your own S'mores Bar

Assortment of graham crackers, Jet-Puffed Marshmallows, house made marshmallows, chocolate ganache sauce, Hershey's chocolate bars

\$12 per guest

Display of Fruit

Assorted sliced melons, pineapple, tropical fruit, fresh seasonal berries and assorted seasonal fruits with honey whipped cream cheese, vanilla pastry cream, Chocolate ganache and Chantilly cream

\$10 per guest

Gourmet Coffee Bar

Starbucks Regular and Decaf Coffee, vanilla, hazelnut and caramel syrups, chocolate mint sticks, vanilla cigarette cookies, chocolate sauce, whipped cream, cinnamon sticks, chocolate shavings

\$5 per guest

Cider and Doughnuts (seasonal)

Local apple cider, cinnamon, powdered sugar and plain doughnuts, caramel sauce, and apple wedges

\$8 per guest

Hot Chocolate Bar

House made hot chocolate, house made marshmallows, whipped cream, chocolate shavings, cinnamon

\$5 per guest

House Made Wedding Cakes

Available in a variety of flavors & fillings

- \$100 Two tier wedding cake (serves 15-20)
- \$120 Sheet cake (serves 100)
- \$6 Cupcakes



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LATE NIGHT BITES

Classic Sliders - \$5 per guest

- Hamburgers and Cheese Burgers, butter pickle, ketchup, brioche bun

Assorted Sliders - \$8 per guest

- Classic Burger, bleu cheese, sweet onion jam
- Braised BBQ Pork, apple slaw on a pretzel bun
- Southwest Chicken, guacamole, black bean spread

Coney Dogs - \$5 per guest

- Buns, dogs, chili, chopped onion, ketchup, mustard, relish, cheddar cheese

Flatbread Pizzas - \$6 per guest

- Margherita (tomato, mozzarella, basil)
- Salume (house made Italian sausage, prosciutto ham, Toscano salami)
- Hawaiian (Duroc Country Ham, Pineapple, Smoked red onions)

Nacho Bar - \$5 per guest

- Ground beef, black bean puree, guacamole, salsa, black olives, cheddar cheese, tortilla chips, sour cream, scallions

Cookies and Milk - \$5 per guest

- Individual milk “shooters”, assorted pastry shop cookies



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RENAISSANCE BAR TIERS

Premium Brands - 4.5 hours included in all packages

- Pinnacle vodka, Jim Beam bourbon, Cruzan rum, Mi Campo Silver tequila, New Amsterdam gin, Dewar's White scotch
- *Choice of (4) Beers* - Budweiser, Bud Light, Michelob Ultra, Miller Lite, Sam Adams, Corona, Stella Artois
- Sycamore Lane Chardonnay & Cabernet Sauvignon

Super Premium Brands - \$5 per guest

- Tito's vodka, Jack Daniels bourbon, Buffalo Trace bourbon, Sailor Jerry rum, Bacardi Silver rum, El Tesoro Silver tequila, Tanqueray Gin, Dewar's White scotch
- *Choice of (4) Beers* - Budweiser, Bud Light, Michelob Ultra, Miller Lite, Sam Adams, Corona, Stella Artois
- *Choice of (2) Wines* - Robert Mondavi Winery Private Selection Cabernet Sauvignon, Chardonnay, Riesling, Pinot Noir
- *Choice of (1) Signature Cocktail*

Ultra Premium Brands - \$10 per guest

- Grey Goose vodka, Bombay Sapphire gin, Bacardi Silver rum, Sailor Jerry rum, Maker's Mark bourbon, Buffalo Trace bourbon, Johnnie Walker Black scotch, Patron Silver tequila
- *Choice of (4) Beers* - Budweiser, Bud Light, Michelob Ultra, Miller Lite, Sam Adams, Corona, Stella Artois
- *Choice of (2) Wines* - Souverain Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc
- *Choice of (2) Signature Cocktails*

Pure Michigan Brands - \$10 per guest

- Subject to seasonal availability, ask your catering manager for details



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BAR SERVICE ENHANCEMENTS

Additional Hour of Bar Service

- Premium Brands - \$5 per guest
- Super Premium Brands - \$6 per guest
- Ultra Premium Brands - \$7 per guest
- Pure Michigan Brands - \$7 per guest

Cordials - \$8 per drink

- Kahlua coffee liquor, Baileys Irish cream, Cointreau, Disaronno

House Wine Service with Dinner - \$6 per guest

- Sycamore Lane Chardonnay & Cabernet Sauvignon

Add (2) Michigan Beers to Bar Package - \$4 per guest

- Subject to season availability, ask your catering manager for details

Add Signature Cocktail - \$3 per guest

*(1) bartender per 100 guests included with bar service-
Additional bartenders are available at \$100 per bartender*



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IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

CEREMONY SPACES

Choose from the below locations for the perfect backdrop as you start your new life together.

Outdoor Terrace

Our beautiful outdoor terrace can accommodate up to 280 guests
Outdoor chairs need to be rented at an additional charge

Intimate Garden

Our intimate garden can accommodate up to 100 guests
Outdoor chairs need to be rented at an additional charge

Grand Oak 3, 4

Grand Oak 3, 4 can accommodate up to 150 guests

Grand Oak 2, 3, 4

Grand Oak 2,3,4 can accommodate up to 280 guests

For indoor ceremonies – while your guests enjoy cocktail hour, allow our staff to transform the ballroom into your dream reception space

Ask your catering sales manager for ceremony rental fees



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ADDITIONAL INFORMATION

Parking

As part of the wedding package, complimentary self-parking is available at the hotel. Contact your catering manager if you are interested in arranging valet parking.

Guest Count & Payment

Your final guarantee of attendance is due 12 business days prior to the event. After that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred. Final payment is due 10 business days prior to the event.

Service Charge & Sales Tax

A 23% taxable service charge and Michigan state sales tax of 6% will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

Menu Tasting

Once a contract is signed, The Renaissance Baronette would be delighted to offer a menu tasting for Weddings with a \$7,500 minimum. The tasting is included for the wedding couple. Additional guests are \$50 each.



ADDITIONAL INFORMATION

Rehearsals

- Accommodated on a space available basis & confirmed no sooner than four weeks prior to the wedding date.
- Contact your catering manager if you are interested in reserving space to host your rehearsal dinner with us.

Menus

- If you decide to offer three entrée choices to your guests ahead of time, there will be an additional \$2 per person fee applied to each entrée. If you offer multiple entrée choices, you must provide place cards for your guests which indicate their selection and a list of guests table number, names and how many entrée types per table.
- Children's Menus are available at \$16 per child.

Outside Food & Beverage

- Outside food is not allowed other than the exception of a Wedding Cake/Cupcakes.
- Please contact your Catering Sales Manager for exceptions and note that if approved, charges will apply.
- No outside beverage is allowed.

Vendors

- We can offer you our preferred vendor list, or you may work with any licensed/insured vendor of your choice.
- Vendor meals are \$49 per vendor and include non-alcoholic beverages.

Coat Check

- Coat check services are available for a fee of \$100 per 100 guests.

Ballroom Minimums

- There is a \$15,000 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Saturday Evening.
- There is a \$7,500 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Friday or Sunday Evening.

Ballroom Room Rental

- \$800

Courtesy Hold, Contract and Deposit

- It will be our pleasure to place a courtesy hold on your wedding date for a maximum of 5 days. Please request this of your Catering Sales Manager.
- The initial, non-refundable deposit of \$1,500 is due with a signed contract and may be in the form of cash, check, or credit card.

Décor Additions

- For an additional \$2 per guest plus \$225 delivery/set up fee, the hotel can provide chiavari chairs in place of chair covers

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For additional information or to set up an appointment contact:

Lysie Fuller

Social Catering Sales Manager & Marriott Certified Wedding Planner

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