

R

# A WEDDING LESS ORDINARY

RENAISSANCE®  
LOS ANGELES AIRPORT HOTEL



# THE PLACE TO MEET

## **EVENT SETUP & DÉCOR**

- Round Tables & Banquet Style Chairs
- All Flatware, China & Glassware Included
- Table Setup for Gifts, Cake, & Guestbook
- White Or Black Table Linens & Napkins
- Parquet Dance Floor
- Customizable Staging

## **FOOD AND BEVERAGES**

- Pre-Event Menu Tasting For Two
- Champagne Or Sparkling Cider Toast
- Wedding Cake From Torrance Bakery
- Breakfast Buffet For Two In Our Restaurant, ICON

## **ACCOMMODATIONS & AMENITIES**

- Executive Suite Accommodations
- Customized Room Amenity
- Changing Room in Hermosa Suite
- Special Room & Parking Rates for Your Guests

## **THE EXTRAS**

- Marriott Bonvoy Points



# DISCOVER THE RIGHT PACKAGE FOR YOU

At Renaissance Hotels, we celebrate the neighborhood, taking guests on a path of effortless discovery and transporting them to a life less ordinary. We infuse the local into every celebration, from the most-intimate to the grandest affair, taking care of the details so you can make the most of your wedding day ... and make it your own.

## **RENAISSANCE PACKAGE** \$148.00++

- 1 Hour Well Bar
- 2 Tray Passed Hors D'oeuvres
- 3 Course Plated Dinner - Starter, Entrée, & Dessert
- Custom Wedding Cake
- Champagne Toast
- Soft Drinks Included

## **DISCOVER PACKAGE** \$189.00++

- 3 Hour Well Bar
- 3 Tray Passed Hors D'oeuvres
- 3 Course Plated Dinner - Starter, Entrée, & Dessert
- Custom Wedding Cake
- Champagne Toast
- Soft Drinks Included

## **LOCAL LA PACKAGE** \$219.00++

- 5 Hour Well Bar
- 3 Tray Passed Hors D'oeuvres
- 3 Course Plated Dinner - Starter, Entrée, & Dessert
- Custom Wedding Cake
- Champagne Toast
- Soft Drinks Included



R

BON APPÉTIT

RENAISSANCE®  
LOS ANGELES AIRPORT HOTEL

## **Hors D'oeuvres**

(Choice of 3)

Egg Rolls

Beef Wellington

Coconut Shrimp

Chicken Empanadas

Chicken Skewer with Sauce

Caprese Crouton

Smoked Salmon Canape

Peppered Beef, Potato Cake

Pepper Ahi Tuna, Tobiko

## **Enhancements**

Gourmet Flatbread

\$22.00 ++

- BBQ Chicken, Calabrese + Cheese, Roasted Vegetable, Garlic Shrimp

Mac & Cheese Three Ways

\$25.00 ++

- Classic Three Cheese
- Mushrooms, Peas, Spinach
- Roasted Cauliflower, Tomatoes, Bacon
  - Add Chicken \$6.00

Hot Potato

\$25.00 ++

- Load Your Potato Skin, Cheddar Cheese Sauce, Chopped Bacon, Green Onion, Sour Cream

## **SALADS** - SELECT ONE

### **Arugula**

Sweet Grass, Dairy Goat Cheese, Candied Pecans, Sherry Vinaigrette

### **Signature**

Mixed Greens, Spicy Pecans, Grape Tomatoes, Maytag Blue Cheese, Red Wine Vinaigrette

### **Classic Caesar**

Romaine Lettuce, Asiago Cheese, Garlic Croutons, Caesar Dressing

## **ENTRÉES**

### **Braised Angus Beef Short Rib**

Rosemary Mashed Potatoes, Brussels Sprouts

### **Filet of Beef**

Roasted Fingerling Potatoes & Baby Carrots, Garlic Jus

### **Pistachio Crusted Chicken Breast**

Garlic Mashed Potatoes, Sautéed Spinach, Garlic Jus

### **Garlic & Herb Airline Chicken**

Mashed Potatoes, Grilled Seasonal Vegetables, Lemon Cream & Jus Sauce

### **Seared Atlantic Salmon**

Creamed Corn, Grilled Asparagus, Bean Sprout Salad

### **Local Sea Bass**

Oven Dried Tomatoes, Roasted Fingerling Potatoes, Olive Tapenade, Red Pepper Coulis

## **ALTERNATIVE ENTRÉES**

### **Herb Grilled Eggplant Steak**

Black Rice, Sweet Potato Puree, Baby Asparagus, Balsamic Reduction

### **Braised Mushroom Wellington**

Grilled Zucchini & Squash, Port Wine Reduction

## **DESSERT**

### **New York Cheesecake**

### **Strawberry Mango Mousse**

### **Key Lime Tart**

Each plated dinner is served with  
freshly baked rolls & coffee service



## **LATE NIGHT BITES**

### **LA Street Taco Bar**

*\$45.00++ per person*

- Carne Asada
- Adobo Chicken
- Citrus Seabass
- Fajita Vegetables
- Flour & Corn Tortillas
- Salsa, Cabbage, Sour Cream, Lime Wedges, Guacamole, Escabeche Poblano Onion, Cilantro

### **Pasta Station**

*\$28.00++ per person*

- Gnocchi in Tomato Sauce
- Cheese Tortellini in White Sauce

## **ADD-ONS**

### **Kids Menu**

*\$30.00++ per person*

Select One:

- Chicken Tenders & Fries
- Pasta with Marinara Sauce
- Flatbread Pizza

Includes Fresh Seasonal Fruit Cup & Brownie or Cookie

### **Vendor Meals**

*\$45.00++ per person*

- Same Starter & Entrée as Guests

## **BAR PACKAGES**

### **Premium**

*Package priced per guests and charged based on the guarantee or actual attendance, if higher.*

- First Hour: \$30.00++
- Second Hour: \$18.00++
- Additional Hours: \$16.00++

### **Top Shelf**

*Package priced per guests and charged based on the guarantee or actual attendance, if higher.*

- First Hour: \$38.00++
- Second Hour: \$22.00++
- Additional Hours: \$16.00++

## **CASH & HOSTED BAR**

### **Luxury Bar \$19.00++**

*Per drink on consumption*

Grey Goose, Johnny Walker Black Label, Knob Creek, Woodford Reserve, Don Julio Reposado, Herradura Añejo, Hennessy VS, Bacardi Silver, Bombay Sapphire, Ron Zacapa Aged Rum

### **Premium Bar \$17.00++**

*Per drink on consumption*

Johnny Walker Red Label, Jack Daniels, Absolut, Tanqueray Gin, Bacardi Silver, Patron Silver, Captain Morgan, Martini Rosso, Makers Mark, Hennessy

### **Well Bar \$15.00++**

*Per drink on consumption*

Smirnoff Vodka, Beefeater Gin, Malibu, Dewar's White Label, Jim Beam, Crown Royal, Jameson, JAJA Blanco, Hiram Walker Triple Sec, Hennessy VS

### **Imported Beer \$12.00++**

*Per drink on consumption*

Modelo, Corona Extra, Stella Artois, Heineken, Heineken 0.0%

### **Domestic Beer \$11.00++**

*Per drink on consumption*

Michelob Ultra, Miller Lite, Blue Moon, Budweiser, Bud Light, Coors Light

## **ADDITIONAL BEVERAGES**

### **Coffee \$110.00++**

Served by the gallon

### **Soft Drinks \$6.00++**

Pepsi, Diet Pepsi, or Starry





# DISCOVER YOUR FOREVER

Our dedicated team is committed to crafting unforgettable experiences and spontaneous moments. We stand by your side at every turn, transforming your vision into a vibrant reality.



**Esetia Afu**  
**Senior Catering Sales Executive**

(310) 337-2051  
[esetia.afu@renhotels.com](mailto:esetia.afu@renhotels.com)

A 15% F&B Staff Charge, a 12% F&B House Charge, plus applicable taxes (currently 9.5%) are applied to all food and beverage. A 27% House Charge is applied to room rental, plus applicable taxes (currently 9.5%). The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet personnel are not customarily tipped, so tips are not expected.