

*The Renaissance*  
WEDDING PACKAGE

Cocktail Reception  
*Hors d'oeuvres and cocktail service for Bridal Party*

Open Bar with Premium Bar Service  
*Included with Package*

Signature Cocktail  
*Butler-Passed during Cocktail Reception*

Passed and Stationary Hors D'oeuvres  
*2 Stationary*  
*6 Butler-Passed*

Chivari Chairs, House Linens and Table Settings

Champagne Toast

Private Wedding Menu Tasting

Three-Course Gourmet Meal

Tablesides Wine Service during Dinner

Wedding Cake  
*Served with Chef Accompaniment*

Coffee and Tea Service

Late-Night Coffee and Sweet Treats Station

Overnight Accommodations Available in  
the Club Rooms at Renaissance  
*Complimentary bridal suite when four or more  
club rooms are reserved*

*The North Shore*  
WEDDING PACKAGE

Cocktail Reception  
*Hors d'oeuvres and cocktail service for Bridal Party*

Deluxe Bar Service  
*Cash or Hosted by Consumption\**

Passed and Stationary Hors D'oeuvres  
*1 Stationary*  
*5 Butler-Passed*

Chivari Chairs, House Linens and Table Settings

Champagne Toast

Private Wedding Menu Tasting

Three-Course Gourmet Meal

Wedding Cake  
*Served with Chef Accompaniment*

Coffee and Tea Service

Overnight Accommodations Available in  
the Club Rooms at Renaissance  
*Complimentary bridal suite when four or more  
club rooms are reserved*

\*The North Shore wedding package does not offer a bar package. If you would like a bar package created please ask your Event Planner.

A LA CARTE WEDDINGS

*If you prefer to hand-pick your wedding options, let our Event Planner help you design the perfect package. Custom Reception Stations available.*

## GENERAL INFORMATION

**FACILITY FEE:** \$1,500, five hour room block, \$500 each hour thereafter.

**CEREMONY SETUP:** \$600

**CHEF FEE:** \$75 (where applicable)

No outside food or beverage will be allowed on premises without prior approval of Renaissance Golf Club.

**FINAL GUARANTEE:**

Due Ten (10) business days prior to event.

**HIRED OUTSIDE PROFESSIONALS:**

Vendors will be required to properly load and unload their equipment. Renaissance Golf Club will not be liable for any items left behind. Vendors are required to pick up any items by 9 a.m. the following day.

**DISPLAYS/DECORATIONS:**

Renaissance Golf Club does not allow tacks, paint, gum or any other fixtures that will harm or alter the facility.

All décor must be approved by Renaissance Golf Club. Floral Designers will be responsible for floral décor and candles.

Any candle with an open flame may require a Fire Marshall, please see your Wedding Specialist for details.

**EVENT DEPOSIT:**

Deposit of \$2,500 is non-refundable and will be applied to the final balance of the event.

**PAYMENT SCHEDULE:**

Six (6) months prior to Wedding Date, 50% of estimated total charges due

Thirty (30) days prior to Wedding Date, 75% of estimated total charges due

Ten (10) business days prior to Wedding Date all final charges due

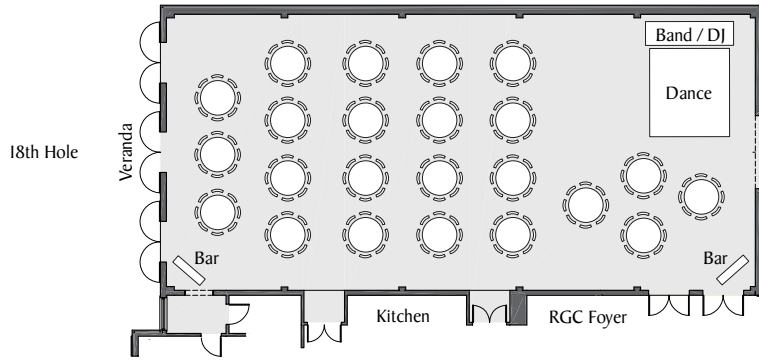
A credit card will be kept on file for any incidentals

**RENTAL EQUIPMENT:**

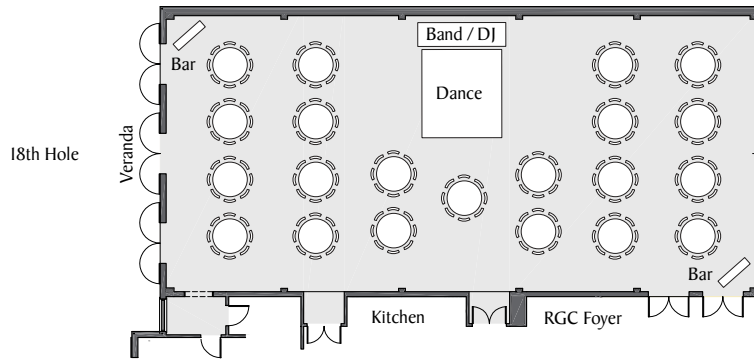
All events include house linen, Chivari chairs, plateware, glassware and banquet equipment. Tent rental is available at an additional cost to the client. Charges for other specialty items may apply.

All food and beverage items are subject to 17% Gratuity, 3% Administrative Fee, 6.25% Massachusetts State Tax and 0.75% Local Tax

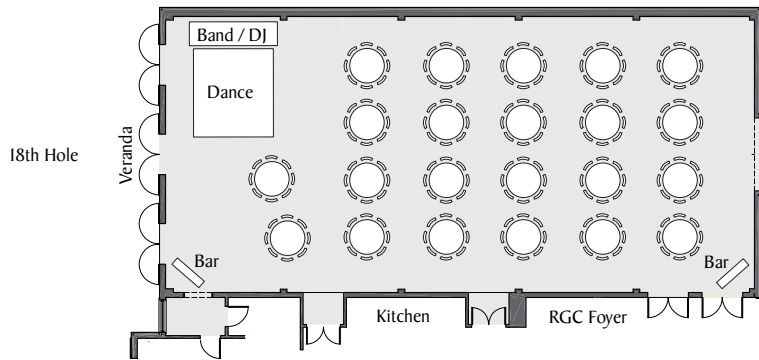
## RENAISSANCE BALLROOM SEATING OPTIONS



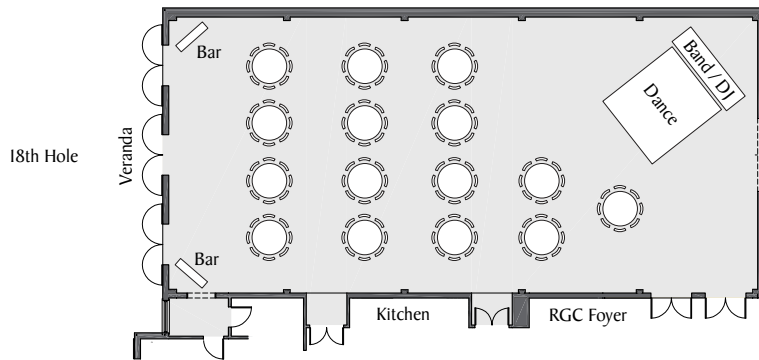
**A.**  
 3,649 s.f.  
 60" rounds - 184 pp max  
 72" rounds - 230 pp max



**B.**  
 3,649 s.f.  
 60" rounds - 168 pp max  
 72" rounds - 210 pp max



**C.**  
 3,649 s.f.  
 60" rounds - 176 pp max  
 72" rounds - 220 pp max



**D.**  
 3,649 s.f.  
 60" rounds - 120 pp max  
 72" rounds - 150 pp max

Note: The above floorplans are sample seating options only. Seating plans can be customized to your event's needs.

## HORS D'OEUVRES

### *Stationary*

#### ARTISANAL CHEESE DISPLAY

Imported and Domestic Cheese Selection with French Bread and Assorted Crackers

#### RAW VEGETABLE CRUDITÉS

Seasonal Vegetable Display with Herb Dip and Gourmet Bread

#### ANTIPASTO DISPLAY

Assorted Italian Meats, Olives, Peppers, Cheeses and Marinated Artichoke Hearts

#### SEASONAL FRUIT

Freshly Sliced Fruit with White and Dark Chocolate Dipped Strawberries

#### MEDITERRANEAN SPREADS

Assorted Tapenades and Gourmet Spreads served with Gourmet Bread and Crackers

#### MINI STATION (Choice of two)

Selection of Mini Sliders, Gourmet Grilled Cheese, Lobster Rolls (Add \$3/PP), Mini Clam Rolls (Add \$3/PP), Mini Reubens, Pigs in a Blanket and Braised Short Ribs

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### *Cold*

Roast Tenderloin Canapé with Boursin Spread  
Jumbo Shrimp Cocktail  
Maine Lobster Salad served in an Edible Pastry Spoon  
Smoked Atlantic Salmon served on Potato Pancakes  
Artichoke Heart with Roasted Tomato  
Heirloom Tomato and Basil Bruschettas  
Prosciutto-Melon Sail Boats  
Apricot, Fennel and Gruyère wrapped in Pastry  
Tuna Tartar Crostini drizzled with Wasabi Sauce  
Steak Tartar Crostini  
Crostini with Goat Cheese and Balsamic Figs  
Baby Shrimp and Dill Salad Canapé  
Wild Mushroom and Goat Cheese in a Phyllo Cup  
Grilled Chicken Salad with Peaches in a Phyllo Cup

### *Hot*

Scallops Wrapped in Bacon  
Pulled Pork in Crisp Quesadillas with Fresh Mango Salsa  
Chicken Dijon Puffs  
Glazed Shrimp on Sugar Skewers  
Lobster and Mushroom Fritters  
Portabella Mushroom stuffed with Eggplant Caponata  
Pork Dumplings with Chili Jam  
Sesame Beef Skewers with Soy Dipping Sauce  
Grilled Lamb Lollipops with Balsamic and Honey Drizzle  
Ratatouille Stuffed Mushroom Caps  
Vegetable Spring Rolls  
Blackened Cajun Chicken on a Tortilla Crisp with Scallion and Pepper Cream  
Mini Beef Wellingtons  
Mini Burger Sliders with Gruyère  
Mini Crab Cakes

## DINNER SERVICE

### *First Course Selections* (Choice of One)

#### SLICED FRESH TOMATO AND MOZZARELLA

Fresh Mozzarella and Basil drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinaigrette

#### BABY SPINACH & WATERCRESS

Served with a Panko Goat Cheese Cake and House Made Vinaigrette

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Anchovies, House Made Croutons tossed with Renaissance Caesar Dressing and served in a Parmesan Reggiano Basket

#### MIXED FIELD GREENS

Spiced Walnut and Dried Cranberries topped with Crumbled Feta and Cranberry Vinaigrette

#### ENDIVE, ARUGULA AND PEAR SALAD

Tossed with Balsamic Vinaigrette

#### ICEBERG WEDGE

Crisp Iceberg Lettuce, Gorgonzola, sliced Pancetta and Tomato with House Made Dressing

### *Entrée Selections* (Choice of Two)

#### SEAFOOD

Oven Poached Salmon

Swordfish

Crab-Stuffed Sole

Chilean Sea Bass

#### MEAT

Statler Chicken Breast

Roast Herb-Crusted Pork Loin

Filet Mignon

Roast Tenderloin of Beef

Roast Sirloin of Beef

#### VEGETARIAN

Wild Mushroom and

Roasted Tomato Risotto

Stuffed Portobello Mushroom Cap  
with Goat Cheese

Chef Seasonal Creation

#### SURF'N TURF

Roast Tenderloin of Beef  
and Jumbo Shrimp (add \$5/PP)

Roast Tenderloin of Beef  
and Lobster Tail (add \$7/PP)

Choose two entrée selections and allow our award-winning Chef to complement your meal with a variety of sauces and accompaniments to be selected at your private wedding menu tasting

#### VEGETABLE

Seasonal Julienne Vegetable Medley

Jumbo Buttered Asparagus

Fresh Green Beans with Almonds or Shallots

Grilled Eggplant, Summer Squash  
and Zucchini

#### STARCH

Bleu Cheese Risotto

Dauphinoise Potato

Twice Baked Potato

Mashed Potatoes

Scalloped Sweet Potato

Roasted Fingerling Potato

Bleu Cheese Croquette

#### DESSERT SELECTIONS

Elegant Wedding Cake from one of our  
Preferred Vendors or select a Plated Dessert  
from our Banquet Menus

Assorted Coffee and Tea Service

#### MENU ENHANCEMENTS

Please inquire about our Chef's custom soup, appetizer and dessert accompaniments

Chosen two entrées will be accompanied by the same vegetable and starch selection.

When selecting choice of entrées by RSVP, a final entrée count is due ten (10) business days prior to the event.

Children's meals are available upon request. (\$20/PP)

Vendor meals for hired professionals are required. (\$20/PP)

Vegetarian entrées available upon request.

Chef-Inspired custom menu creations can always be exclusively tailored to your personal taste.

## WEDDING ENHANCEMENTS

### *Pre-Ceremony:*

#### PRIVATE REHEARSAL DINNER

Enjoy an intimate dinner with your wedding party in one of the Club's private dining rooms

*Founder's Room (up to 16 guests)*

*Bermuda Room (up to 24 guests)*

#### CLUB ROOM BREAKFAST

*Buffet menus 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

### *Cocktail Hour:*

#### RAW BAR – *Market Price*

Local oysters and clams on the half shell, shrimp and oyster shooters

#### SUSHI BAR

Fresh sushi, sashimi and hand rolls accompanied with a taste of sake

#### CUSTOM ICE DISPLAY

Design your own custom Ice Sculpture to make a statement at your reception or delight your guests with a custom ice luge displaying a signature cocktail creation.

#### SIGNATURE COCKTAIL

Create a custom beverage to commemorate your special day with a passed cocktail during your cocktail reception or for a memorable honeymoon send-off.

### *Reception:*

#### CIGAR ROLLING STATION

Fresh hand-rolled cigars to celebrate your marriage with custom cigar bands and a private cigar roller to prepare and explain the art of each hand-rolled cigar

#### MASHED POTATO BAR (Chef Attendant required)

Sweet and whipped potatoes freshly piped into a martini glass with assorted mouth-watering toppings for your guests to enjoy

#### LIBATION STATION

Enhance your cigar bar with a favorite blended whiskey or cordial tasting to enjoy on the veranda overlooking the 18th green

#### FENWAY STATION (Chef Attendant required)

Assorted hot dogs, popcorn, plump sausages and local beer samples to bring a taste of the ballpark memories to your wedding

#### DESSERT & BEVERAGE STATION

Coffee and tea station served with jumbo chocolate-covered strawberries, dark and white chocolate-covered seasonal fruit, pretzel rods and shortbread cookies

#### ICE CREAM SUNDAE STATION (Chef Attendant required)

It's your special day, indulge in ice cream sundaes with all the fixings. A family favorite and the perfect companion to your Late-Night Coffee and Sweet Treats Station.

#### ON THE DANCE FLOOR (Chef Attendant required)

Shooters or cordials, speak with your Event Planner about creating something sweet

### *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

## BAR SERVICE

### BOTTLED BEER

Bud Light

Budweiser

Coors Light

Heineken

Amstel Light

Corona Extra

Non-alcoholic beer available upon request

### DRAFT BEER

Miller Lite

Samuel Adams Seasonal

Ipswich Ale

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### HOUSE WINE SERVICE

Raymond Vineyards, Cabernet Sauvignon

Raymond Vineyards, Chardonnay

Raymond Vineyards, Merlot

Beringer, California Collection,  
White Zinfandel

Angelini Pinot Grigio

### PREMIUM WINE SERVICE

William Hill, Cabernet Sauvignon

William Hill, Chardonnay

### SUPER PREMIUM WINE SERVICE

Arnold Palmer, Cabernet Sauvignon

Arnold Palmer, Chardonnay

Please see your Event Planner for additional wines by the bottle

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### DELUXE LIQUORS

Absolut Vodka

Beefeater Gin

Bacardi Superior Rum

Seagram's 7 Whiskey

Dewar's White Label Scotch

### PREMIUM LIQUORS

Ketel One Vodka

Tanqueray Gin

Captain Morgan Rum

Seagram's V.O.

Dewar's White Label Scotch

### SUPER PREMIUM LIQUORS

Grey Goose Vodka

Bombay Sapphire Gin

Gosling's Black Seal Rum

Crown Royal Whiskey

Johnnie Walker Black Label Scotch

## ABOUT CHEF KEVIN HANRAHAN

Chef Kevin Hanrahan, or simply "Chef" as he is known around the club, has been immersed in the preparation of food since he can remember. Many of Kevin's earliest memories are from Sunday afternoon family dinners in the back room of landmark South Boston restaurant, Kelly's Landing, which his grandfather opened in 1927. From there on, Kevin's appreciation of food flourished and he would continue to pursue his fervent passion for the culinary arts.

Throughout his high school years, Kevin worked at Wicker Tree Restaurant and Catering on Cape Cod along with the Courtyard Restaurant in Pocasset, MA. Later, he went on to assist in the opening of Grill 23 & Bar in Boston, regarded by many as the city's premier steak house. Upon graduating from Johnson & Wales University with a degree in culinary arts, Kevin went to work for the Ritz-Carlton Hotel in Boston and later the Ritz-Carlton Hotel in Naples, FL. While there, Kevin learned firsthand the meaning of extraordinary service and culinary appreciation for products of the highest caliber. He was also fortunate to meet various European chefs who helped him work his way through superb hotels in Paris and Sarlat, France and The Hague, Netherlands.

Fortunately, Kevin brought his European lessons back to Boston and put his talents to use for Jasper White at his North End eatery, Jasper's, followed by becoming the Executive Chef at Wellesley Country Club at just 25 years old. After three years at Wellesley CC, Kevin was recruited by Brae Burn Country Club in Newton, MA where he ran the kitchen for the next twelve years followed by stints at Kirkbrae Country Club in Lincoln, RI as Executive Chef and then at Dedham Country and Polo Club as Clubhouse Manager before joining the Renaissance team.

Kevin maintains a wealth of affiliations as a board member of the Epicurean Club of Boston, Certified Executive Chef®, Junior Culinary Team Coach, Member of the Massasoit College Culinary Advisory Board, Madison Park High School Culinary Advisory Board, Member of the international gastronomic society Chaîne des Rôtisseurs and Member of the New England Club Managers Association.

Kevin has been married to his wife Michele for 13 years and they have four beautiful daughters ranging from 18 months to 11 years old. When Kevin is not in the kitchen, he enjoys golfing, spending time with his family on Silver Beach in North Falmouth, and on the soccer fields around Massachusetts and New Hampshire with his daughters.