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By renaissance hotels

OUR HOTEL

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne and chocolatecovered strawberries.

Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

PROPERTY SITE VISITS: We encourage you to contact our Sales Office and schedule a site visit of our resort to personally view our exquisite ceremony locations and wedding reception options. It is our mission to help you discover something wonderfully new at our beautiful property!

PARKING: Complimentary self parking for the day of the event will be exclusively offered to all of your wedding guests. Valet parking services area available currently at a daily rate of \$12 per car of \$25 per car for overnight valet parking. Parking fees may be charged to the client's master account if desired.

GUEST COUNT: Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it may be possible to increase the guest count number but not decrease the number below your final guarantee. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX: A taxable service charge (currently 25%) and applicable state sales tax (currently 6.5%) will be added to all charges including food, beverage, audio-visual, destination services, etc. Service charge and state sales tax are subject to change without notice.

MENU TASTING: Once a sales agreement has been signed, we would be delighted to schedule a menu tasting for up to a total of (4) guests, this will be for plated meal options. Please consult your Renaissance Event Sales Manager for availability.



OUR HOTEL

REDUCED GUEST ROOM RATES: The Renaissance is happy to provide a block of guest rooms at a reduced rate for the weekend of your event. Rates do not include applicable taxes, resort fees or parking. Rooms are subject to availability.

PAYMENT SCHEDULE: A non-refundable advance deposit will be required along with a signed contract to confirm the reservation. Advance deposit amount will be 20% of the total value of the event or \$1,500.00 (whichever is greater). Cash, personal check and credit cards are accepted as payment for the advance deposit. However, a valid credit card will also be required for final payment guarantee and any 'day of event' charges that may be incurred. Thirty (30) days prior to the scheduled event date, 80% of estimated charges will be due. Advance deposit will be applied to your final balance. The final remaining balance is due seven (3) business days prior to the event. Cash or credit card are acceptable methods of payment for your final balance (no personal checks allowed).

VENDORS: Vendors hired by the group to provide services for the event must be appropriately licensed, insured and approved by Renaissance World Golf Village Resort prior to the scheduled event. All vendors must carry a MINIMUM of \$1,000,000 general liability insurance.

GIFT DELIVERIES: Often groups will request personalized gift deliveries to guestrooms. We are happy to provide this service, however arrangements must be made in advance through your Renaissance Event Sales Manager. This service is offered at a rate of \$7.50 per room, which will be charged to your master account. An alternative option is to distribute gifts / gift bags to guests at check-in at a rate of \$4.00 per gift bag.

PRE-SELECTED CHOICE ENTREES: For plated menus, you may offer your guests up to two (2) entrée options; for example, a beef, chicken or fish entrée. However, please keep in mind that these entrée selections cannot be changed at the event and there must be a place card, provided by you, for our wait staff to appropriately serve the meals. In addition, when pricing these menus, the highest priced entrée prevails for all entrée options.

VENDOR & CHILDREN MEALS: A boxed meal offering of deli sandwich, chips, cookie and non-alcoholic beverage can be purchased for any vendor working during your special event for \$25.00++ per meal. Children's meals are also available for younger guests aged 3-12 for \$25.00++ per person; selections vary.

OPEN BAR GUIDELINES: All bars available during any banquet function must not exceed a five (5) hour time frame. All bartenders are TIPS Certified and have the right to refuse service to any individual who cannot provide proper age identification or who appears to be intoxicated. Shots will not be served at banquet functions.

OUTSIDE CATERING: Outside catering is prohibited. All food and beverage must be purchased through the resort. Any deviation of this must be pre-approved by the Director of Event Sales Management, Director of Food & Beverage and the General Manager.

WEATHER GUIDELINES FOR OUTDOOR FUNCTIONS: Functions with 30% chance of rain will be relocated to back-up space. Temperatures below 60° and/ or wind guest in excess of 20mph shall be cause to hold the function indoors. The decision will be made by the Hotel (5) house prior to the scheduled start time.

OUTDOOR MUSIC: The Renaissance Resort at World Golf Village has a music cut-off time of 9:30PM for all outdoor functions.

COLD SPARKS: The Renaissance Resort at World Golf Village allows the use of cold sparks with prior notice and a fee of \$250++ will be assessed times for the use must be communicated.





At Renaissance, we take special care of our guests and their needs. Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day. Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel to free to consult with us to make the perfect match.

OUR HOTEL

Preferred Vendors

WEDDING PLANNERS

Coastal Celebrations | 904.463.5112

Website: http://coastalcelebrationsstaug.com/

DESIGN & RENTALS

Mugwump Productions | 904.398.9971

Website: https://www.mugwumpproductions.com/

All About Events | 904.379.6822

Website: https://www.allabouteventsjax.com/

FLORISTS

Southern Grace Fresh Floral | 904.342.8298

Website: https://southerngracefloralmarket.com/

Jade Violet Wedding Floral | 904.415.2480 Website: https://jadevioletweddingfloral.com/





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

The Renaissance World Golf Village Resort offers an on-site wedding ceremony package when combined with a wedding Reception package. Whether outdoors on our beautiful terrace or inside our chic ballrooms, this is the perfect wedding destination.

CEREMONY INCLUDES:

- Ceremony Rehearsal
- Ceremony Set-Up
- White Garden Style Chairs (outside events)
- Display Easel
- Infused Water Station
- Private Holding Room
- Back-Up Space for Outdoor Ceremony (final weather call 5 hours prior)

Indoor Ceremony Fees	Outdoor Ceremony Fees
30-50 guests \$1,000	30-50 guests \$1,500
51-100 guests \$1,500	51-100 guests \$2,000
101-200 guests \$2,500	101-200 guests \$3,000
201 or more guests \$3,000	201 or more guests \$3,500

⁺⁺ Indicates an additional 25% Service Charge & 6.5% Sales Tax. All pricing is subject to change without prior notice.





DISCOVER THE EXPERIENCE.

When it comes to tying the knot,
Marriott® Certified Wedding Planners
are an important part of your special
day. When it comes to your wedding
day, our expert planners are ready to
take your vision and turn it into a
reality. We are dedicated to ensuring
that your expectations are not only
met, but exceeded.

RECEPTION

RECEPTION INCLUDES:

- Private Cocktail Reception Location
- Cocktail Reception Hors D'Oeuvres
- Indoor Ballroom Reception Location
- Dance Floor
- Table Linens & Linen Napkins
- (3) Votive Candles Per Guest Table
- Additional Tables: Cake, Gift, Welcome, & Sweetheart Table
- (2) Easels
- Cake Cutting Service
- Custom Wood Bars
- Bartender Fees
- Private Menu Tasting up to (4) Guests for Plated Menus
- Suite Upgrades for Bride & Groom, & Parents of the Bride & Groom
- Complimentary One Night Stay for One Year Anniversary

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PLATED DINNER PACKAGES

RUBY PACKAGE

\$88.00++ per person

PASSED HORS D'OEUVRES

Choose (3) from the following: ~Served during your cocktail hour~

Peking Duck Spring Rolls
Crab Cake, Basil Remoulade
Thai Chicken Sate, Peanut Sauce
Vegetable Spring Roll, Sweet Chili Sauce
Short Rib & Fontina Panini
Almond Crusted Brie Cheese, Pear Mustard
Lemongrass Chicken Pot Stickers
Antipasti Brochette

SALAD

Choose from (1) of the following:

Classic Caesar Salad

Romaine, Parmesan, Croutons & Dressing

Spring Greens Salad

Leafy Greens, Mozzarella, Heirloom Tomatoes, Basil Vinaigrette

Harvest & Arugula Salad

Arugula, Strawberries, Goat Cheese, Bermuda Onion, Balsamic

ENTRÉE

Choose from (1) of the following:

Tuscan Blackened Mahi

Freshly caught Mahi Mahi, rustic tomato cioppino jus

Tuscan Chicken

Roasted chicken breast, garlic velouté

Rosemary Roasted Pork Loin

Tender pork loin, balsamic sage glaze

Grilled New York Strip Steak (Market Price)

Grilled NY strip steak, brandied rosemary sauce

Vegan Braised Mushroom & Spinach Quinoa

Mushroom fumet, red pesto, roasted heirloom tomato, vegan cheese

STARCH

Choose from (1) of the following:

Saffron Rice Pilaf, Yukon Gold Potatoes, Toasted Lemon Orzo, Garlic Mashed Potatoes, Roasted Cauliflower Gratin

VEGETABLE

Choose from (1) of the following:

Grilled Zucchini, Sauteed Green Beans, Steamed Broccoli, Herb Baby Carrots, Butternut Squash

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PLATED DINNER PACKAGES CONTINUED

SAPPHIRE PACKAGE

\$99.00++ per person

PASSED HORS D'OEUVRES

Choose (3) from the following: ~Served during your cocktail hour~

Peking Duck Spring Rolls
Crab Cake, Basil Remoulade
Thai Chicken Sate, Peanut Sauce
Vegetable Spring Roll, Sweet Chili Sauce
Short Rib & Fontina Panini
Almond Crusted Brie Cheese, Pear Mustard
Lemongrass Chicken Pot Stickers

RECEPTION STATION

Choose (1) from the following:

Artisan Charcuterie Display Mediterranean Mezze Vegetarian Antipasti Station

SALAD

Choose from (1) of the following:

Classic Caesar Salad

Romaine, Parmesan, Croutons & Dressing

Spring Greens Salad

Leafy Greens, Mozzarella, Heirloom Tomatoes, Basil Vinaigrette

Harvest & Arugula Salad

Arugula, Strawberries, Goat Cheese, Bermuda Onion, Balsamic

ENTRÉE

Choose (1) from the following:

Roasted Salmon Puttanesca

Atlantic Coast Salmon filet, garlic, roasted tomatoes, olives, capers

Grilled Filet of Beef (Market Price)

Pan seared filet, cipollini onion chianti glaze

French Roasted Chicken

Herb roasted chicken breast, garlic cream sauce

Port Tenderloin

roasted tenderloin, roasted garlic demi-glace

Braised Beef Short Rib

12 hour braised short ribs, shallot & mushroom cabernet sauce

Vegan Braised Mushroom & Spinach Quinoa

 ${\it Mush room fumet, red pesto, roasted heir loom to mato, vegan cheese}$

STARCH

Choose from (1) of the following: Truffle Potato Au Gratin, Herb Mascarpone Risotto, Poached Olive Oil Roasted Fingerling Potatoes, Mediterranean Cous Cous

VEGETABLE

Choose from (1) of the following: Sea Salted Broccolini, Sautéed Asparagus, Roasted Squash & Zucchini Balsamic Glazed Brussel Sprouts, Haricot Verts

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BUFFET DINNER PACKAGES

EMERALD

\$92.00++ per person

(3) Passed Hors d'oeuvres (2) Sides

(2) Entrée

PASSED HORS D'OEUVRES

~Served during your cocktail hour~
Peking Duck Spring Rolls
Crab Cake, Basil Remoulade
Thai Chicken Sate, Peanut Sauce
Vegetable Spring Roll, Sweet Chili Sauce
Short Rib & Fontina Panini
Almond Crusted Brie Cheese, Pear Mustard
Lemongrass Chicken Pot Stickers

SALAD

Choose from (1) of the following:

Classic Caesar Salad

Romaine, Parmesan, Croutons & Dressing

Fresh Garden Tomato & Mozzarella

Mozzarella, Heirloom Tomatoes, Balsamic Glaze

Greek Pasta Salad

Peppers, Scallions, Olives, Feta, Oregano & Lemon Dressing

DIAMOND PACKAGE

\$112.00++ per person

(3) Passed Hors d'oeuvres (1) Reception Station (2) Sides (3) Entrée

ENTRÉE

Shrimp & Grits

Congaree and Penn Farms grits, chorizo, peppers, and creole sauce

Grilled NY Strip Steak

Brandied mushroom sauce

Chicken Marsala

Rich flavors of shallots, mushrooms, garlic & marsala wine

Grilled Mahi Mahi,

Champagne sauce & citrus relish

Roasted Pork Loin

Caramelized onion jus

Vegan Braised Mushroom & Kale

Ancient Grains, red pesto, roasted heirloom tomato, cannellini beans

SIDES OPTIONS

Starch

Truffle Potato Au Gratin, Herb Mascarpone Risotto, Herb Cous Cous, Roasted Fingerling Potatoes, Gralic Mash Potatoes

Vegetable

Seared Asparagus, Roasted Squash & Zucchini, Balsamic Glazed Brussel Sprouts, Haricot Verts, Steamed Broccoli, Maple Glazed Baby Carrots

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LATE NIGHT RECEPTION ENHANCEMENTS

While you and your guests are dancing the night away, offer one of our late night enhancements as a quick 'pick me up'!

SALTY & SWEET

Warm, Soft Pretzels with Mustard Variety Fresh Baked Chocolate Chip Cookies

\$18.00++ per person

House Made Parmesan Chips, French Onion Dip Chocolate Brownie Bites \$18.00++ per person

COOKIES & ICE CREAM BAR

Vanilla Ice Cream, Waffle Cups Chocolate Chip & Snickerdoodle Cookies Chocolate Sauce, Caramel, Fresh Berries Whipped Cream, M & M's Cherries

\$19.00++ perperson

NACHO BAR

Oven Baked Tortilla Chips, Pulled Chicken, Jalapeno, Scallions, Chili Con Queso, Salsa Fresca, Nacho Sauce, and Chipotle Sour Cream

\$22.00++ per person

SLIDER SHACK

Sirloin Burger, Tomatoes & Pickles Pulled Chicken, Carolina BBQ Local bakery Slider Rolls

\$24.00++ per person

MEATBALL SHOP

Beef & Pork Meatballs, Marinara Turkey Meatballs, Sage Gravy Sicilian Rice Balls, Herb Aioli Soft Barkery Rolls

\$22.00++ per person

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Minimum of 25 guests is required





HOSTED CONSUMPTION BAR

Premium Liquor

New Amsterdam Vodka, Gordon's Gin, Don Q Cristal Rum, Camarena Tequila, Jim Beam Bourbon, Seagram's VO Whiskey, Grant's Scotch

\$10.00 per drink

Super Premium Liquor

Ketel One Vodka, Hendricks Gin, Bacardi Rum, Casamigos Repo Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Label Scotch, Courvoisier VSOP

\$12.00 per drink

Beer

Bud Light, Michelob Ultra, Budweiser, Coors Light, Miller Lite, Blue Moon, Heineken, Amstel Light, Corona Light, Truly

\$8.00 each

House Wines

Chardonnay, Pinot Noir, Cabernet Sauvignon, Pinot Grigio

\$10.00 per drink

Soft Drinks

Assorted Pepsi Products & Bottled Water

\$5.00 per drink

**WINE BY THE BOTTLE AND UPGRADED LIQUOR OPTIONS ARE AVAILABLE UPONREQUEST

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SPONSORED HOURLY BARS

Premium Liquor Hourly Package

New Amsterdam Vodka, Gordon's Gin, Don Q Cristal Rum, Camarena Tequila, Jim Beam Bourbon, Seagram's VO Whiskey, Grant's Scotch

\$54++ per person (3 hours) \$66++ per person (4 hours)

Super Premium Liquor Hourly Package

Ketel One Vodka, Hendricks Gin, Bacardi Rum, Casamigos Repo Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Label Scotch, Courvoisier VSOP

\$62++ per person (3 hours) \$76++ per person (4 hours)

Beer & Wine Hourly Package

Bud Light, Michelob Ultra, Budweiser, Coors Light, Miller Lite, Blue Moon, Heineken, Amstel Light, Corona Light, Truly

Chardonnay, Pinot Noir, Cabernet Sauvignon, Pinot Grigio

\$38++ per person (3 hours) \$50++ per person (4 hours)

Included in all hourly liquor packages:

Beer

Bud Light, Michelob Ultra, Budweiser, Coors Light, Miller Lite, Blue Moon, Heineken, Amstel Light, Corona Light, Truly

House Wines

Chardonnay, Pinot Noir, Cabernet Sauvignon, Pinot Grigio

Soft Drinks

Assorted Pepsi Products & Bottled Water

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for more information visit marriott.com/jaxbr

