



Renaissance is an exclusive private club on Boston's North Shore, conveniently located just minutes from Newburyport, the Andovers, and southern New Hampshire. Known for exceptional service and timeless New England elegance, Renaissance provides a truly memorable setting for weddings of every style.

The Club's stunning Grand Ballroom welcomes celebrations of up to 225 guests and features soaring cathedral ceilings, graceful chandeliers, raised paneled walls, and exposed beams—an atmosphere both grand and warm. For cocktail hour, guests may enjoy a seamless indoor-outdoor experience with access to private rooms and a flower-framed porte-cochère. A beautiful covered veranda, directly accessible from the Grand Ballroom, offers a charming retreat throughout the reception overlooking the picturesque Championship golf course.

For couples dreaming of an outdoor ceremony, Renaissance offers a woodland setting complete with a trellis and bridal garden—an intimate backdrop that feels both serene and romantic.

Overnight accommodations in our private Club Rooms on the top floor of the Clubhouse are available for you and your guests, allowing the celebration to continue before and after your wedding day. From personalized planning to impeccable cuisine and service, our dedicated team is here to handle every detail, ensuring a flawless and unforgettable experience.

This is your Renaissance...
the beginning of a beautiful life together.

Renaissance

377 Kenoza Street

Haverhill, Massachusetts 01830

978.241.6718

weddings@renaissancema.com

WeddingsatRenaissance.com

WEDDINGS AT RENAISSANCE
Site Fees

SATURDAYS

May – October

SITE FEE\$4,000

Cocktail hour and reception
5-hour block of your choice

CEREMONY\$2,500

½ hour immediately before reception

Minimums: \$18,000 (includes food, bar, and site fees).

November – April

SITE FEE\$3,000

Cocktail hour and reception
5-hour block of your choice

CEREMONY\$2,000

½ hour immediately before reception

Minimums: \$13,000 (includes food, bar, and site fees).

FRIDAYS AND SUNDAYS

May – October

SITE FEE\$2,750

Cocktail hour and reception
5-hour block of your choice

CEREMONY\$1,750

½ hour immediately before reception

Minimums: \$15,000 (includes food, bar, and site fees).

November – April

SITE FEE\$2,250

Cocktail hour and reception
5-hour block of your choice

CEREMONY\$1,750

½ hour immediately before reception

Minimums: \$10,000 (includes food, bar, and site fees).

Shoulder season weddings, December - March, include the use of our Grille Room for cocktail hour as well as 10% off the selected wedding package of your choice. Sunday weddings on holiday weekends, Memorial Day, Labor Day, Columbus Day, and New Year's Eve follow our Saturday minimums.

One additional hour may be added to your room block for an extra \$750.

SITE FEE INCLUDES:

- Chiavari chairs
- Floor-length table linens
- Guest tables, cake table, and banquet tables
- China, glass, and silverware
- Assorted napkin colors
- Basic set up of place cards, table numbers, favors, votive candles, gift table, and picture frames

HOSPITALITY SUITE ADD-ON:

- Complimentary use of the Bermuda Room to get ready 2 hours before the ceremony start time. You can access your Suite at 8 a.m. on the morning of your wedding for an additional fee.
- Breakfast, lunch, and beverages are available for an additional charge

CLIENT TO PROVIDE:

- Vendors (insured) for cake, music, flowers, photography, uplighting, and other services

Site and ceremony fees are subject to 7% state and local tax.

The Overlook

WEDDING PACKAGE

COCKTAIL HOUR

Passed Hors D'Oeuvres
Choose Five Hors D'Oeuvres (pg. 7)

RECEPTION

Champagne Toast

Plated Dinner (pg. 10)

Coffee & Tea Station

Chiavari Chairs, Floor-Length Table Linens, and Table Settings

Wedding Menu Tasting

*An additional bar package is available to add to the Valley Package.
If you're interested, please ask your Event Planner.*

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The Valley

WEDDING PACKAGE

Open Premium Bar for One Hour

COCKTAIL HOUR

Artisan Cheese & Crudité Display

Passed Hors D'Oeuvres
Choose Four Hors D'Oeuvres (pg. 7)

RECEPTION

Champagne Toast

Plated Dinner (pg. 10)

Coffee & Tea Station

Chiavari Chairs, Floor-Length Table Linens, and Table Settings

Wedding Menu Tasting

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If you're interested, please ask your Event Planner.*

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The Renaissance

WEDDING PACKAGE

Open Premium Bar for Four and a Half Hours

COCKTAIL HOUR

Signature Cocktail

Butler-Passed during Cocktail Reception

Artisan Cheese & Crudité Display

Passed Hors D'Oeuvres

Choose Four Hors D'Oeuvres (pg. 7)

RECEPTION

Champagne Toast

Plated Dinner (pg. 10)

Tableside Wine Pour with Dinner

Wedding Cake from Our Preferred Vendors

Coffee & Tea Station

Late-Night Station (pg. 12)

Chiavari Chairs, Floor-Length Table Linens, and Table Settings

Wedding Menu Tasting

Golf for Four at the discretion of the Golf Shop

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The Elite

WEDDING PACKAGE

Open Super Premium Bar for Four and a Half Hours

PRE-WEDDING CELEBRATION

Exclusive for Wedding Party

Champagne & Cocktail Beverage Service

Assorted Light Bites

COCKTAIL HOUR

Signature Cocktail

Butler-Passed During Cocktail Hour

Artisan Cheese & Antipasto Display

Passed Hors D'Oeuvres

Choose Five Hors D'Oeuvres (pg. 7)

RECEPTION

Champagne Toast

3-Course Plated Dinner: Amuse-Bouche, Soup or Salad Selection, Selection of Two Entrées (pg. 10)

Tablesides Wine Pour with Dinner

Wedding Cake Served Tableside with Chocolate Covered Strawberries from our Preferred Vendors

Coffee & Tea Station

Late-Night Station (pg. 12)

Chiavari Chairs, Upgraded Floor-Length Table Linens, and Settings coordinated with your Event Manager

Wedding Menu Tasting

Golf for Four

at the discretion of the Golf Shop

THE ABACO HONEYMOON

The Honeymoon package includes: a 4-night, 5-day, accommodation in one of our Cabanas, transportation to and from the airport, food, and beverage throughout your stay at our barefoot luxury restaurants, spa accommodations, golf with carts, pickleball and waterfront sports and activities.

WEDDINGS AT RENAISSANCE
Hors D'Oeuvres - Passed

COLD

Summer Rolls, Thai Chili Sauce
Tomato & Mozzarella Bruschetta
Caprese Skewers
Mini Stuffed Bell Peppers, Fromage Blanc
Scallop Ceviche, Citrus & Cucumber
Charcuterie Skewers
Salmon Mousse Poke Wonton
Tuna Tartare, Tomato Fresca
Prosciutto di Parma & Melon Mini
Lobster Rolls (add \$3/pp)
Shrimp Cocktail (add \$3/pp)

HOT

Buffalo Chicken Mini Panini, Gouda, Red Onion
Cuban Mini Panini, Pickles, Mustard, Swiss
Prosciutto, Fig, Goat Cheese Arugula Crostini
Herb-Stuffed Mushrooms
Veggie Spring Rolls
Goat Cheese Arancini
Tandoori Chicken Satay, Mango Chutney
Coconut Shrimp
Coconut Chicken
Bacon-Wrapped Scallops*
Mini Crab Cakes, Spicy Remoulade
Mini Beef Wellington
Sweet Chili Meatballs
Lollipop Lamb Chops* (add \$5/pp)

WEDDINGS AT RENAISSANCE
Hors D'Oeuvres - Stationary

ARTISAN CHEESE & CRUDITE DISPLAY (\$13/pp)

Gourmet Cheese Variety, Assorted Crackers, Toasted Baguettes, Raw Vegetables, Dips
Add Baked Brie En Croute (\$5/pp) – Baked Brie Wrapped in Puff Pastry, Berry Jam or Local Honey

ANTIPASTO DISPLAY (\$18/pp*)

Selection of Italian Meats & Cheeses, Olives, Peppers, Artichoke Hearts, Seasonal Vegetables, Dips, Pesto,
Assorted Crackers, Toasted Baguettes

MEDITERRANEAN DISPLAY (\$10/pp*)

Assorted Tapenades, Hummus, Tabbouleh, Marinated Olives, Mushrooms, Artichokes, Pita Chips,
Assorted Crackers

MASHED POTATO BAR (\$12/pp)

Choose Two: Mashed Yukon Gold Potatoes, Mashed Sweet Potatoes, Baked Potato, Tater Tots
Toppings: Gravy, Bacon, Mushrooms, Broccoli, Onions, Scallions, Sour Cream, Butter, Shredded Cheeses,
Worcestershire & Tabasco Sauce
Chef Attended for a \$100 Fee

RAW BAR (MARKET PRICE*)

The raw bar is customized based on the availability of market offerings.
Massachusetts Oysters, Countneck Clams, Jumbo Shrimp, Chilled Lobster Cut Lemons, Horseradish, Cocktail
Sauce, Mignonette, Oyster Crackers, Tabasco

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WEDDINGS AT RENAISSANCE
Salad Selections

(choice of one)

Served with Warm Artisan Rolls & Butter

SIMPLY GREEN SALAD

Mixed Greens, Shaved Carrots, Cherry Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Herbed Croutons, Shaved Parmesan, Caesar Dressing

OVERLOOK SALAD

Cucumber-wrapped Baby Lettuce Bouquet, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Red Onion, Herb Vinaigrette

RENAISSANCE SALAD

Mixed Greens, Dried Fruit, Assorted Nuts, Blue Cheese, Balsamic Vinaigrette

SPINACH SALAD

Baby Spinach, Red Onion, Sun-Dried Cranberries, Toasted Pumpkin Seeds, Goat Cheese, Maple Vinaigrette

CAPRESE SALAD

Vine-Ripe Tomatoes, Mozzarella, Basil Leaves, Extra Virgin Olive Oil, Aged Balsamic

ICEBERG WEDGE SALAD

Iceberg Lettuce, Blue Cheese Crumbles, Smoked Bacon, Cherry Tomatoes, Blue Cheese Dressing

Soup Selections

Add Soup Course \$5/pp

Add Soup Shooter with Salad \$3/pp

New England Clam Chowder

Heirloom Tomato Soup with Cheddar Croutons

Roasted Autumn Squash Bisque, Toasted Pumpkin Seeds

Broccoli Cheddar Soup

Lobster Bisque

Italian Wedding Soup

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WEDDINGS AT RENAISSANCE
Entrée Selections

Choose Two Proteins and One Vegetarian OR Vegan

MEAT

- Braised Short Rib
- Grilled Sirloin
- Prime Rib of Beef with Au Jus
- Beef Tenderloin (add \$7/pp)

(Choose One) Blue Cheese Butter, Béarnaise, Cabernet Demi-Glaze, Horseradish Cream, Peppercorn Sauce, Cognac Cream Sauce, or Chimichurri

POULTRY

- New England Stuffed Chicken Breast, Cranberry-Walnut Stuffing, Cider Reduction
- Bourbon-brined Chicken, Maple Mustard Glaze
- Spanish Chicken, Tomato Olive Jus, Chorizo, Capers
- Boursin-stuffed Chicken, Herb Bread Crumb Stuffing, Champagne Cream Sauce

SEAFOOD

- Baked Haddock, Buttery Crumbs, Lemon Beurre Blanc
- Crabmeat-stuffed Haddock
- Atlantic Salmon, Maple Dijon Glaze
- Sea Bass (Spring/Summer), Lemon Beurre Blanc
- Halibut (Fall/Winter), Lemon Beurre Blanc

VEGETARIAN

- Fried Eggplant Neapolitan, Mozzarella, Tomato Basil Sauce
- Butternut Squash Ravioli, Brown Butter Cream Sauce
- Cavatelli, Braised Greens, Peppadew, Parmesan

VEGAN

- Stuffed Portobello Steak, Impossible Sausage, Seasonal Vegetables, Roasted Garlic
- Cauliflower Piccata, Gluten-Free Pasta, Capers, Lemon Sauce
- Grilled Polenta, Wild Mushrooms, Cashew & Rosemary "Cream"
- Mushroom & Saffron Risotto, Vegan Parmesan, English Peas

ENTRÉE ENHANCEMENTS

- Crabmeat-Stuffed Shrimp (add \$10/pp*)
- Broiled Lobster Tail (MKT Price*)
- Crabmeat-Stuffed Lobster Tail (MKT Price*)

CHILDREN AND VENDOR MEALS

- Children's Meals (12 and under) (\$25/pp*)
- Vendor Meals (\$50/pp*)

Side Selections

Choose One Vegetable and One Starch

VEGETABLE

- Julienned Summer Vegetables
- Maple-Glazed Baby Carrots
- Green Beans, Shallots
- Medley of Roasted Root Vegetables
- Broccolini, Garlic Confit
- Buttered Asparagus
- Sautéed Brussels Sprouts (add Bacon \$1/pp)

STARCH

- Rosemary & Garlic Roasted Baby Potatoes
- Basmati Rice Pilaf
- Twice-Baked Potato
- Buttermilk Mashed Potatoes
- Candied Mashed Sweet Potato
- Potato Au Gratin (add \$1/pp)
- Potato Lyonnaise (add \$1/pp)

WEDDINGS AT RENAISSANCE
Menu Enhancements

CHAMPAGNE BERRY GARNISH (\$2/pp*)

AMUSE BOUCHE (\$4/pp*)

a tasty bite for your guests before salad

Seared Scallop, Saffron Cream

Duck Confit Stuffed Mushroom

Lobster Arancini, Sage Brown Butter

PASTA COURSE (\$5/pp*)

Penne, Traditional Bolognese, Pecorino, Basil

Farfalle, Saffron Cream, Sun-Dried Tomatoes, Crispy Prosciutto

Rotini, Basil Pesto Cream Sauce

Mushroom Risotto, English Peas, Parmesan

INTERMEZZO (\$3/pp*)

Raspberry or Lemon Sorbet

Add Champagne Float (\$5/pp)

CAKE PLATE GARNISHES (\$3/pp*)

Scoop of Vanilla or Chocolate Ice Cream, Mixed Berry Coulis

Chocolate-Dipped Strawberry

Wedding Enhancements

PRIVATE REHEARSAL DINNER

Enjoy an intimate meal with your wedding party in one of the Club's private dining rooms. Based on space availability: Bermuda Room (up to 20 guests) & Ballroom (25 guests or more)

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 that stay in our Club Rooms.

LED CANDLE PLACEMENT ON WINDOWS (\$200)

SILVER OR GOLD ROUND CHARGERS (\$2/pp)

BUFFET AND STATIONS

Available for weddings of 125 or less due to space limitations, please inquire.

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.

WEDDINGS AT RENAISSANCE
Late Night Snacks and Desserts

LATE NIGHT SNACKS

SLIDER STATION (CHOOSE TWO) | \$10/pp*

Selection of Mini Sliders Served with House-Made Chips or French Fries

- Burgers: Shredded Lettuce, House Special Sauce
- Pulled Pork: Coleslaw, BBQ Sauce
- Hawaiian Shredded Chicken: Pineapple Slaw
- Grilled Cheese: Cheddar & Provolone

WING STATION (CHOOSE TWO) | \$10/pp*

Selection of Wings Served with House-Made Chips or French Fries

- Buffalo
- Teriyaki
- BBQ
- Sweet Asian Chili
- Garlic Parmesan

FLATBREAD STATION (CHOOSE TWO) | \$7/pp*

Selection of Crispy, Thin Flatbreads, Artisan Meat and Cheeses

- BBQ Shredded Pork, Cheddar, Crispy Onions
- Prosciutto, Mozzarella, Caramelized Onions, Asiago
- Traditional Margherita
- Sausage, Goat Cheese, Spinach, Pecorino

TACO BAR | \$10/pp*

Chicken & Beef, Flour & Corn Tortillas, Shredded Lettuce, Cheese, Salsa, Sour Cream, Guacamole, Hot Sauce

MINI SOFT PRETZEL BAR | \$10/pp*

Dipping Sauces: Honey Mustard, Cheese, Caramel, Chocolate

DESSERTS

ICE CREAM SUNDAE BAR | \$10/pp*

Vanilla & Chocolate Ice Cream

Toppings to Include: Hot Fudge, Caramel Sauce, Sprinkles, Cherries, Crushed Oreos, M&Ms

MINIATURE ASSORTED PASTRIES | \$13/pp*

Eclairs, Petit Fours, Cannolis, Tartlets, Macaroons, Cookies

RENNY DONUT WALL | \$6/pp*

A Selection of Decadent Donuts: Original Glazed, Chocolate, Butternut, Powdered Sugar, Blueberry, Strawberry Frosted with Sprinkles

GOURMET COOKIE DISPLAY | \$7/pp*

Fresh-baked, Warm Assortment of Macadamia & White Chocolate, Chocolate Chip, Oatmeal Raisin, & Peanut Butter Cookies

CHURRO BAR | \$8/pp*

Cinnamon Sugar Churros, Chocolate Sauce, Whipped Cream

DESSERT SHOT STATION (CHOOSE TWO) | \$14/pp*

- Vanilla Cheesecake, Graham Crumble, Cherries, Candied Lemon
- Double Chocolate Brownie, Dulce de Leche, Coffee Cream
- Lemon Curd, Vanilla Cookie Crumble, Toasted Meringue
- Chocolate Mousse, Strawberries, Whipped Cream

SEASONAL HOT DRINK STATION | \$6/pp*

- Warm Cider, Cinnamon Sugar Rim
- Hot Chocolate, Whipped Cream, Shaved Chocolate, Crushed Peppermints, Marshmallows

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WEDDINGS AT RENAISSANCE

Bars

Pricing for bars can be configured as:

CASH BAR

OPEN, PRICED BY CONSUMPTION

OPEN, PRICED PER PERSON

HOUSE OPEN BAR

House Liquor, House Wine, House Beer, Premium Beer, & Soft Drinks

1 Hour \$30 per person

2 Hours \$35 per person

3 Hours \$40 per person

4 Hours \$45 per person

4.5 Hours \$47 per person

PREMIUM OPEN BAR

Premium Liquor, House Wine, House Beer, Premium Beer, & Soft Drinks

1 Hour \$42 per person

2 Hours \$46 per person

3 Hours \$49 per person

4 Hours \$53 per person

4.5 Hours \$55 per person

SUPER PREMIUM OPEN BAR

Super Premium Liquor, House Wine, House Beer, Premium Beer, & Soft Drinks

1 Hour \$41 per person

2 Hours \$46 per person

3 Hours \$51 per person

4 Hours \$55 per person

5 Hours \$57 per person

BEER AND WINE OPEN BAR

House Wine, House Beer, Premium Beer, & Soft Drinks

1 Hour \$25 per person

2 Hours \$32 per person

3 Hours \$35 per person

4 Hours \$40 per person

4.5 Hours \$44 per person

All bars include assorted mixers. Prices are subject to market increase costs—House Wine Pour Service (\$32/bottle).

WEDDINGS AT RENAISSANCE

List of House Wines, Beers and Liquor Tiers

HOUSE BAR INCLUDES:

SKYY Vodka
SKYY Raspberry & Citrus
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Rum
Canadian Club Whiskey
Dewar's Scotch
Wild Turkey Bourbon
Camarena Tequila
Southern Comfort
House Wine, House Beer, & Premium Bar

PREMIUM BAR INCLUDES:

Tito's Handmade Vodka
Bombay Sapphire Gin
Jameson Irish Whiskey
Chivas Regal Scotch
Maker's Mark Bourbon
Camarena Tequila
Baileys Irish Cream
Kahlúa
Disaronno
House Wine, House Beer, and Premium Beer

SUPER PREMIUM BAR INCLUDES:

Grey Goose Vodka
Hendrick's Gin
Basil Hayden Bourbon
Johnnie Walker Black Scotch
Crown Royal Whiskey
Grand Marnier
House Wine, House Beer, and Premium Beer

HOUSE BEER INCLUDES:

Budweiser
Bud Light
Coors Light
Michelob Ultra

PREMIUM BEER INCLUDES:

Heineken
Sam Seasonal
Corona Light & Corona Extra
Greenhead IPA
Local Rotating IPA

HOUSE WINES:

Hayes Ranch Pinot Grigio
Hayes Ranch Sauvignon Blanc
Hayes Ranch Chardonnay
Hayes Ranch Rosé
Hayes Ranch Pinot Noir
Hayes Ranch Cabernet Sauvignon
Barton & Guestier Blanc de Blancs
Sparkling Wine

SELTZERS:

High Noon
Surfside
Kawama

Specialty items may be available and restocking charges will be applied.

WEDDINGS AT RENAISSANCE

Vendor Partners

FLORISTS

Bowler & Jones
Consider It Done Events
Courtney Reid Design
Evans Flowers
Flowers by Steve
Ford Flowers Co
Holland Flowers
Les Fleurs
Natures Design Floral Studio
Nunans Florist & Greenhouses, Inc.

PHOTOGRAPHERS

Allison Clarke Photography
Amanda Curry Photography
Amanda Rose Photography
Gina Brocker Photography
Glenn Livermore Photography
Heather Nicole Weddings
Jess Sinatra Photography
Kate Donovan Photography
NH Images
Samantha Watson Photography
617 Weddings/John LoConte

VIDEOGRAPHER

After Image Productions
Andy Cushner – Mobile Video
Boston Wedding Films
City Point Films
Mavid Productions
Move Mountains Co.
NH Images
Rick Macomber
SH Videography

TRANSPORTATION

Andover Coach
Black Tie Limousine
Cloud Nine Limousine (Antique Cars)
First Student (Yellow School Buses)
Grace
MBT Worldwide
Old Town Trolley (Ceremony Trolley Service)
Seacoast Trolley

INVITATIONS AND PRINTING

Crane and Company
Yours Truly

CAKES

Cakes By Erin
Chickadee Hill
Jacques
Frederick's Pastries

D.J.s, MUSICIANS AND BANDS

Bash Entertainment
Dan Sky
Emily Russo (Keyboard)
Entertainment Specialist
East Coast Soul Band
Greg Gates
Meritage
Night Rhythm
Nulmage Entertainment
Night Shift Entertainment
Paul Doucette
Saigel Productions
TSG Weddings
617 Weddings

SALON

Courtney Bridal On-Site Service
Interlocks
Red Head Studio
Renee LeBlanc On-Site Service
Teased Blow Dry Bar

LIGHTING

Premier Lighting of New England

DÉCOR

Antea Amarose
Carriage Towne Concepts
Consider It Done Events
Irene and Co Events
Patricia White Ingalls