



RENAISSANCE®
FORT LAUDERDALE -
PLANTATION HOTEL

R
RENAISSANCE®
HOTELS

1230 S PINE ISLAND RD
PLANTATION, FL 33324
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WWW.MARRIOTT.COM/FLLRP

BREAKFAST

CONTINENTAL

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All Food, Beverage, Audio Visual, and Meeting Room Rental Prices are subject to 25% Service Charge and a 6% Sales Tax which are both subject to change without notice.

Guarantee of Attendance is required 72 business hours prior to function start date



BREAKFAST | CONTINENTAL

Early Rise and Shine | \$17

Chilled Fresh Orange, Apple, and Cranberry Juice
Seasonal Fresh Fruit and Berries
Muffins, English Muffins, Breakfast Breads, and Bagels
Cream Cheese, Butter, and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas with Lemon and Honey
Cream, Whole, Low Fat, and Skim Milk

Sunshine | \$20

Chilled Fresh Orange, Apple and Cranberry Juice
Seasonal Fresh Fruit and Berries
Assorted Yogurts, Berry Compote and Granola Muffins, English Muffins, Breakfast Breads and Bagels
Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas with Lemon and Honey
Cream, Whole, Low Fat and Skim Milk

BREAKFAST | PLATED

All Plated Breakfasts include Assorted Muffins, Danish and Croissants on Each Table, Fresh Chilled Orange, Apple or Cranberry Juice, and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas.

American | \$21

Scrambled Eggs, Fingerling Potatoes, Smoked Bacon, Pork Sausage, and Seasonal Fresh Fruit Cup

Huevos Rancheros | \$22

Tortilla with Eggs, Chorizo, Peppers and Onions, Refried Beans, Salsa, Guacamole, and Sour Cream. Served with a Seasonal Fresh Fruit Cup

BREAKFAST | BUFFET

The All American | \$30

Chilled Fresh Orange, Apple, and Cranberry Juice
Seasonal Fresh Fruit and Berries
Assorted Yogurts, Berry Compote, and Granola Muffins, English Muffins, Breakfast Breads, and Bagels
Cream Cheese, Butter, and Fruit Preserves
Steel Cut Oatmeal with Cinnamon, Brown Sugar, and Raisins
Cage Free Scrambled Eggs
Smoked Bacon and Pork Sausage
Crisp Roasted Potatoes with Paprika and Thyme
House Made French Toast, Warm Maple Syrup, and Berry Compote
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Teas with Lemon and Honey
Cream, Whole, Low Fat, and Skim Milk

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BREAKFAST | BRUNCH

\$125 Attendant Fee Applies for Omelet Station. Maximum of 75 Guests per Station

Plantation Brunch | \$48

Chilled Fresh Orange, Apple, and Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Teas with Lemon and Honey

Cream, Whole, Low Fat, and Skim Milk

Breakfast Items |

Seasonal Fresh Fruit and Berries Display

Muffins, English Muffins, Breakfast Breads and Bagels

Cream Cheese, Butter, and Fruit Preserves

Cage Free Scrambled Eggs

Smoked Bacon and Pork Sausage

Garlic and Rosemary Roasted Fingerling Potatoes with Onions and Peppers

House Made French Toast, Warm Maple Syrup and Berry Compote

Omelet Station |

Prepared to order | Bacon, Sausage, Ham, Tomatoes, Onions, Mushrooms, Red and Green Peppers, Jalapeno, Salsa, Assorted Cheeses | Egg Whites and Egg Beaters Available

Lunch Items |

Selection of Cheeses and Charcuterie

Salad Bar | Romaine, Spinach, Tender Greens; Tomatoes, Cucumbers, Olives, Green Onion, Parmesan Cheese; Balsamic Dressing, Ranch Dressing, Caesar dressing

Entrée | Crisp Seared Salmon with Cabernet Reduction; House Rubbed Roasted Rib Eye.

Glazed Carrots & Broccoli.

Sweets | Petite Berry Shortcake, Espresso Chocolate Mousse, Mixed Marinated Berries with Champagne Sabayon

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BREAKFAST | ENHANCEMENTS

Breakfast Mini Quiche | \$8 per person

Mushroom and Spinach; Ham and Cheddar; Tomato and Goat Cheese

Irish Oatmeal | \$5 per person

Steel Cut Oatmeal with Cinnamon, Brown Sugar, and Raisins

Breakfast Sandwich | \$8 per person

Choice of one Protein (Ham, Bacon, Sausage) Egg and Cheese served on an Croissant or Bagel

Breakfast Burrito | \$8 per person

Scrambled Egg, Mushroom, Tomato and Swiss **or** Scrambled Egg, Chorizo, Cilantro and Roasted Peppers

Smoked Salmon | \$9 per person

Bagel, Cream Cheese, Red Onion, Tomato, Chopped Egg and Chives

House Made Hash | \$6 per person

Southwestern Potato Hash with Chorizo, Sautéed Peppers and Onions

Breakfast Meats | \$7 per person

Applewood Smoked Bacon and Pork Sausage **or** Turkey Bacon and Turkey Sausage

Cage Free Scrambled Eggs | \$6 p/p

Assorted Breakfast Bakeries | \$40 p/dozen

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas | \$55 per gallon

Includes Cream, Whole, Low Fat ,and Skim Milks, Lemons

Champagne Mimosa | \$6 per glass

Chilled Fresh Orange Juice, Cranberry Juice, or Apple Juice | \$49.00 per gallon

BREAKFAST | STATIONS

\$125.00 Chef Attendant Fee Required | Maximum 75 guests per station

Omelet Station | \$10

Prepared to order | Bacon, Sausage, Ham, Tomatoes, Onions, Mushrooms, Red and Green Peppers, Jalapeno, Salsa, Assorted Cheeses | Egg Whites and Egg Beaters Available

Eggs Benedict Station | \$12

Prepared to order Poached Egg, Canadian Bacon, English Muffin Finished with House Made Hollandaise

Mexican Station | \$12

Eggs Prepared to Order | Tortilla, Chicken, Chorizo, Refried Beans, Peppers and Onions, Salsa, Guacamole, Sour Cream

- BREAKFAST
- COFFEE BREAKS**
- MORNING BREAKS**
- AFTERNOON BREAKS**
- ALL DAY BEVERAGE
- A LA CARTE
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COFFEE BREAK | MORNING BREAKS

All coffee breaks include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas, Bottled Water and Assorted Soft Drinks

All Natural Break | \$16

Sliced Seasonal Fresh Fruit
Whole Fruit
Greek Yogurt with Granola
Orange Juice Shooter

The Green Break | \$16

Zucchini Breads
Key Lime Tarts
Green Tea Mousse
Green Apples and Pears
Green Energy Shooter

The Orange Break | \$16

Florida Citrus Segments Shots
Saffron Morning Cake
Orange Cannolis
Apricot Yogurt
Orange Juice Shooter

The Yellow Break | \$16

Pineapple and Saffron Mousse
Banana Breads
Lemon Bars
Bananas
Lemonade Shooter

The Red Break | \$16

Berries and Cream
Raspberry Angel Cake
Red Velvet Squares
Berry Yogurt
Strawberry Lemonade Shooter

COFFEE BREAK | AFTERNOON BREAKS

All coffee breaks include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas, Bottled Water and Assorted Soft Drinks

The Chocoholic Break | \$16

Chocolate Chip Cookies
Brownies
Miniature Chocolate Bars
M&M's and Chocolate Chips
Chocolate Milk

Mediterranean Break | \$16

House Made Hummus
Grilled Pita Triangles
Olives & Sun Dried Tomato Tapenade
Celery & Carrots
Pomegranate Infused Lemonade

Café Cubano | \$20

Mini "Cuban Sandwich"
Chicken Empanadas
Mariquitas with Garlic Mojo
Ham Croquetas
Fresh Fruit Mojito Shooter
(non-alcoholic)

Mix and Match Trail Mix Break | \$18

Create your own Trail Mix:
Caramel Popcorn
Walnuts, Peanuts, Almonds
Raisins, Craisins, Dried Apricots
Cranberry and Mandarin Sangria
(non-alcoholic)

The Energizer Break | \$18

Red Bull
Energy Bars
Open Face Peanut Butter and Jelly
on Graham Crackers
Sweet Potato Chips
Fresh Hummus with Carrots and Celery

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COFFEE BREAK | ALL DAY BEVERAGE

The All Day Beverage Break \$22

Served for the Entire Duration of Your Meeting
Freshly Brewed Coffee and Decaffeinated Coffee
Selection of Hot Teas with Lemon and Honey
Cream, Whole, Low Fat and Skim Milk
Bottled Water, Assorted Soft Drinks, Fruit Infused Water

COFFEE BREAK | A LA CARTE

Selection of Homemade Cookies and Brownies | \$36 per dozen

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate

Sliced Seasonal Fruits and Berries | \$7 per person

Assorted Whole Fruit | \$3 per piece

Assorted Dry Snacks | \$3 per person

Popcorn, House Made Chips, Terra Chips

Granola and Candy Bars | Assorted Candy Bars, Crunchy Granola Bars | \$3 each

Energy and Protein Bars | \$4 each

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection with Lemon and Honey | \$49 per gallon Waters | \$4.50 each

Soft Drinks | Assorted Pepsi Products | \$4.50 each

Assorted Bottled Juices, Gatorade | \$4.50 each

Propel and Vitamin Water | \$5 each

Sparkling Waters | \$6 each

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MEETING PLANNER PACKAGES

All Meeting Planner packages come with complimentary in room Wi-Fi and a complimentary projection screen.

Meeting Planner Package # 1 | \$75

Breakfast | Sunshine Continental

Morning Break | Chef's Choice Delightful Morning Break

Lunch | Chef's Choice Hot Lunch

Afternoon Break | Chef's Choice of Inspired

Afternoon Breaks

Meeting Planner Package #2 | \$81

Breakfast | Sunshine Continental

Morning Break | Your Choice of One Delightful Morning Break

Lunch | The Daily Hot Lunch Served in Your Meeting Room

Afternoon Break | Choice of One Chef Inspired

Afternoon Break

Meeting Planner Package #3 | \$89

Breakfast | All American Breakfast Buffet

Morning Break | Your Choice of One Delightful Morning Break

Lunch | The Daily Hot Lunch Served in Your Meeting Room

Afternoon Break | Choice of One Chef

Inspired Afternoon Break

LUNCH | BOXED LUNCH

Turkey and Swiss | \$25

Turkey & Swiss with Lettuce,

Tomato, Garlic Aioli on a Roll

Potato Chips

Whole Fresh Fruit

Jumbo Chocolate Chip Cookie

Italian Sub Sandwich | \$26

Salami, Ham, Turkey, Provolone

Cheese, and Whole Grain

Mustard on a Roll

Potato Chips

Whole Fresh Fruit

Jumbo Chocolate Chip Cookie

Garden Wrap | \$25

Grilled Vegetables Wrapped in a

Spinach Flour Tortilla

Potato Chips

Whole Fresh Fruit

Jumbo Chocolate Chip Cookie

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LUNCH | PLATED LUNCH

All plated lunch are served with Fresh Rolls and Butter, Regular and Decaffeinated Coffee, Hot Tea Choice of Iced Tea or Lemonade

Soup | Salads *Please select one*

Soup du Jour

Caesar Salad | Hearts of Romaine, Caesar Dressing, Parmesan Cheese, Grape Tomatoes and Garlic Croutons

House Salad | Tender Greens, Cucumber, Grape Tomatoes, Diced Pear, Blue Cheese and Walnuts

Mixed Greens | Shaved Red Onion, European Cucumber, Prosciutto and Apricots with Balsamic | *Add \$4*

Heirloom Tomato and Fresh Mozzarella Caprese | Balsamic Reduction | *Add \$4*

Main Entrée *Includes one choice of starch, Chef's selection of vegetable, and choice of dessert*

Roasted Chicken Breast | \$36 with Pineapple and Mango Sauce

Filet of Salmon | \$38 with Citrus Beurre Blanc

Beef Tenderloin | \$39 with Merlot Reduction

Starch Options

Garlic Mashed Potato
 Roasted Fingerling Potatoes
 Coconut Rice
 Potato Torte | *Add \$3*

Dessert *Please Select One*

Double Chocolate Cake with Whipped Cream

New York Style Cheesecake with Strawberry Compote

Caramelized Key Lime Pie with Raspberries

Entrée Salads

Includes choice of Dessert

Grilled Chicken Caesar | \$18
 Parmesan Cheese, Marinated Tomatoes, Traditional Caesar Dressing

Cobb Salad | \$18
 Tomato, Avocado, Blue Cheese Crumbles, Diced Chicken Breast, Crisp Bacon, Blue Cheese Dressing

Avocado Carpaccio | \$24
 Shrimp and Crisp Beet Salad, Mango Poppy Seed Dressing

Southwestern | \$24
 Grilled Beef, Mixed Greens, Red Onion Rings, Black Bean Salsa, Tortilla Chips, Lime Wedges, Ranch Dressing

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LUNCH | EVERYDAY BUFFET

All Lunch Buffets are served to a minimum of 25 people | Everyday Lunch Buffets are available every day of the week. For groups under 25 people a modification fee of \$150 will be assessed. Lunch Buffets are available for 1 ½ hours of service.

Plantation Deli | \$34

Salads | Chef's Selection of Salads
Carvery Board | Rosemary Roast Beef ,
Smoked Virginia Ham, Roasted Breast of
Turkey
Accompaniments | Swiss, Cheddar, and
Provolone Cheeses, Lettuce, Vine-Ripened
Tomatoes,
Chef's Selection of Breads and Rolls
Sides | Pickles, Homemade Pickled Onions,
Mustard, Natural and Sundried Tomato
Mayonnaise
Homemade Potato Chips
Sweets | Key Lime, Chocolate Caramel Tart,
Cheesecake
*Served with Freshly Brewed Coffee,
Decaffeinated Coffee, Hot Teas
Choice of Iced Tea or Lemonade*

Las Olas Blvd| \$36

Salads | Chef's Selection of Salads
Warm Sandwiches | Grilled Mojo Chicken
Sandwich, Black Forest Ham and Swiss,
"Renaissance Cubano"
Cold Sandwiches | Tuna Salad Sandwich,
Vegetable Medley in Spinach Wrap
Accompaniments | Pickles, Homemade Potato
Chips
Sweets | Key Lime, Chocolate Caramel Tart,
Cheesecake
*Served with Freshly Brewed Coffee,
Decaffeinated Coffee, Hot Teas
Choice of Iced Tea or Lemonade*

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LUNCH | HOT BUFFET

All Lunch Buffets are served to a minimum of 25 people | Hot Lunch Buffets are served on designated days. For groups under 25 people or to alter the scheduled days a \$150 modification fee will be assessed. Lunch Buffets are available for 1 ½ hours of service.

The Grill Buffet | \$47 (Monday/Thursday)

Salads | Caprese Salad – Grape Tomatoes, Fresh Mozzarella, Basil, Baby Spinach;
Hearts of Romaine – Garlic Croutons, Grape Tomatoes, Caesar Dressing;
Tender Mixed Greens – Garden Vegetables, Balsamic and Ranch Dressings

Entrée | Grilled Sirloin Burgers
Roasted 8-Way Jerk Chicken
House Made BBQ Salmon

Sides | Rock Salt Roasted Potatoes with Sour Cream, Green Onion and Shredded Cheese
Roasted Seasonal Vegetables

Accompaniments | Bibb Lettuce, Tomatoes, Pickles, Mustard, Mayonnaise, Ketchup, Assorted Burger Rolls

Sweets | Key Lime, Double Chocolate Cake, Sliced Watermelon

*Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas
Choice of Iced Tea or Lemonade*

Miami Spice | \$47 (Tuesday/Friday)

Salads | Watermelon, Feta, Pickled Onions, Hearts of Romaine and Spinach
Sliced Vine Ripened Tomatoes with Charred Corn Salsa and Citrus Vinaigrette
Mixed Greens with Grapefruit and Heirloom Tomatoes, Balsamic and Ranch Dressings

Entrée | Grilled Chicken Breast
Roasted Grouper with Salsa Criolla
Grilled Tenderloin Steak with Florida Citrus Chimichurri

Sides | Black Beans and Rice, Fried Potatoes with Onion Mojo, Fried Sweet Plantains, Chef's Selection of Breads and Rolls

Sweets | Coconut Cream Pie, Fruit Salad, Tres Leches Shooter

*Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas
Choice of Iced Tea or Lemonade*

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All Lunch Buffets are served to a minimum of 25 people | Hot Lunch Buffets are served on designated days. To alter the scheduled days \$5 per person will be added to the buffet price. For groups under 25 people a \$150 modification fee will be assessed. Lunch Buffets are available for 1 ½ hours of service.

Tex-Mex Bin 595 | \$47 (Wednesday)

Salads | Selection of Young Lettuce, Grape Tomatoes, Cucumber, and Sweet Peppers; Broccoli, Carrots, Brussel Sprouts and Pear Slaw with Citrus Dressing; Corn, Avocado, Black Beans, and Hearts of Romaine and Pepper Jack Ranch

Entrée | Fajita Chicken with Peppers and Tomatoes

Tenderloin Tex-Mex, Refried Beans, Peppers, Onions, Corn Tortilla, and Oaxaca Cheese
Roasted Grouper with Poblano Sauce

Sides | Mexican Rice, “Charro Style” Pinto Beans, Flour, Corn and Hard Shell Tortilla

Accompaniments | Guacamole, Salsa, Sour Cream, Shredded Cheese

Sweets | Margarita Lime Pie, Chocolate Cake, Guava Glace Cheesecake

*Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas
Choice of Iced Tea or Lemonade*

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DINNER | PLATED

All Plated Dinners are served with Fresh Rolls and Butter, One Salad, Entrée, One Starch, and Chef's Selection of Market Fresh Vegetables, Regular and Decaffeinated Coffee, Hot Teas, and choice of Iced Tea or Lemonade.

Soup | Salad | Appetizer *Select One*

Soup Du Jour

Signature Salad; Tender Greens with Cucumber, Grape Tomatoes, Diced Pear, Candied Walnuts and Blue Cheese

Mixed Greens Crown; Shaved Red Onion, European Cucumber, Prosciutto, Apricots and Balsamic Dressing

Heirloom Beet and Goat Cheese Salad; Spinach, Beet Balsamic Vinaigrette

Caesar Salad; Romaine, Grape Tomatoes, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Caprese Burrata | **add \$5**

Tuna Tataki | **add \$5**

Jumbo Lump Crab Cake | **add \$5**

Desserts *Select One*

Florida Key Lime Pie with Citrus Salsa

Chocolate Crusted Tiramisu

Espresso Cream Triple Chocolate Cake

Rice Pudding with Fresh Seasonal Berries

New York Style Cheesecake with Wild

Berries

Orange Crème Brûlée

Main Entrée

Bone-in Island Spiced Chicken | \$45

Seasonal Chicken Roulade | \$46

Roasted Breast of Chicken with Disaronno Sauce | \$50

Grilled Breast of Chicken with Toscana White Wine Sauce | \$50

Pan Seared Salmon with Citrus and Italian Herb Sauce | \$50

Seared Filet of Snapper with Chivry Sauce | \$50

Roasted Grouper Filet a la Diabla | \$55

Butter Poached Florida Lobster Tail with Nantua Sauce | \$61

24 Hours Braised Short Rib | \$52

Seared Beef Tenderloin with Wild

Mushroom Demi | \$55

Grilled NY Strip with Red Wine Sauce | \$58

Starch Selections

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Coconut Rice

Potato Torte / Potato Au Gratin | **add \$3**

Saffron Risotto | **add \$3**

Mascarpone Polenta | **add \$3**

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All Dinner Buffets are served to a minimum of 25 people | For groups under 25 people a \$150 modification fee will be assessed. Dinner Buffets are available for 2 hours of service. All Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas and choice of Iced Tea or Lemonade

Plantation Caribbean | \$66

Butter Lettuce, Avocado, Citrus Tomatoes
 Island Style Slaw
 Caribbean Salad with Honey Lime Dressing
 Island Spiced Chicken
 Roasted Jerk Seasoned Grouper
 Beef Stew
 Peas and Rice
 Market Vegetable Medley
 Fried Sweet Plantains
 Assorted Breads
 Key Lime Pie, Guava Cheesecake, Marinated
 Tropical Fruit

Hot Off the Grill | \$68

Loaded Potato Salad
 Broccoli Slaw
 Vegetarian Pasta Salad
 Roasted Salmon with Grilled Cherry Tomatoes
 Dry Rubbed Sirloin Steak with Red Pepper
 Chimichurri
 Grilled Firecracker Chicken
 Smoked Gouda Mac n Cheese
 Smoked BBQ Baked Beans
 Market Vegetable Medley
 Assorted Breads
 Meyer Lemon Pie, Strawberry Shortcake,
 Mango Cheesecake

Taste of Italy | \$67

Antipasti Salad
 Caprese Salad
 Penne Pasta Salad
 Seared Salmon with Saffron Sauce
 Sirloin of Beef with Grape Tomato Sauce
 Grilled Italian Sausage
 Broccoli and Gorgonzola
 Fingerling Potatoes with Herbs de Provence
 Pasta al Forno
 Assorted Breads
 Zabaione, Tiramisu, Florida Orange Mousse

Farmers Market | \$68

Local Farmed Greens and Roasted Vegetable Salad
 Young Leaf Lettuce, Heirloom Cherry Tomato,
 Cucumber and Chickpea Salad
 Roasted Atlantic Salmon with Lemon Caper and
 Tomato Sauce
 Honey and Rosemary Roasted Organic Chicken
 Beef Tenderloin with Wild Mushroom Sauce
 Green Beans
 Sun Dried Tomato Polenta with Mascarpone Cheese
 Market Vegetable Medley
 Assorted Breads
 Oreo Chocolate Mousse, Red Velvet Mini Cakes,
 Berries and Cream

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All Dinner Buffets are served to a minimum of 25 people | For groups under 25 people a \$150 modification fee will be assessed. Dinner Buffets are available for 2 hours of service. All Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas and choice of Iced Tea or Lemonade

Taste of Havana | \$65

Tender Greens, Avocado, Onion and Tomato
Chicken Fricassee
Ropa Vieja
Roasted Pork with Garlic Broth
Fried Yucca
Sweet Plantains
Black Beans and Rice with Cilantro
Warm Cuban Bread with Butter
Guava Cheesecake, Arroz Con Leche, Churros
with Chocolate Sauce

Custom Buffet Options

Please inquire with your Event Manager for Custom Buffets to fit your budget or event theme.

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RECEPTION | HORS D'OEUVRES

Hors d'oeuvres have a minimum order of 50 pieces per selection.

Tray Passed hors d'oeuvres require a Butler Passer Fee of \$100.00 each

VEGETARIAN | \$4

Vegetable Empanadas
Foraged Wild Mushroom Tart
Crispy Beet Chip, Herbed Goat Cheese
Thai Vegetable Spring Roll
Tomato Basil Bruschetta
Bloody Mary Watermelon Shooter
Feta and Balsamic Glazed Melon with Mint
Manchego and Corn Risotto Ball

MEAT AND POULTRY | \$6

Lamb Chop, Mint Sauce
Short Rib Wellington
BBQ Meatballs or Meatballs with Marinara
Chicken Satay
Sofrito Chicken Empanada
Bacon-Wrapped Dates Stuffed with Smoked Almonds
Beef Empanadas

SEAFOOD | \$7

Shrimp and Prosciutto Lollipop
Coconut Shrimp
Shrimp Cocktail Shooter
Mini Crab Cake
Bloody Mary Shrimp Shooter
Cilantro Coconut Grouper Ceviche
Habanero Honey Shrimp Ceviche

BREAKFAST
 COFFEE BREAKS
 MEETING PLANNER
 PACKAGES
 LUNCH
 DINNER
RECEPTION
 HORS D'OEUVRES
STATIONS
 BEVERAGES
 TECHNOLOGY

All Food, Beverage, Audio Visual, and Meeting Room Rental Prices are subject to 25% Service Charge and a 6% Sales Tax which are both subject to change without notice.

Guarantee of Attendance is required 72 business hours prior to function start date

R
 RENAISSANCE®
 HOTELS

RECEPTION | STATIONS

Action and Carving Stations require a Chef Attendant Fee of \$125.00 each. One Chef Attendant per 75 Guests

DISPLAYS *Price Per Person*

Crudité Display | **\$7**
 European and Domestic Cheese Display | **\$11**
 Salad Bar | **\$10**
 Romaine Lettuce and Tender Greens,
 Assorted Toppings and Dressings
 Mediterranean Display **\$10**
 Hummus, Baba Ghanush, Raita, Nann, Pita,
 Olives and Sun Dried Tomatoes Tapenade
 Seafood Station | **Market Price**
 Shrimp, Crab, Oysters, Clams, Mussels
 Chicken Paella | **\$23**
 Seafood Paella | **\$27**
 Dessert Station | **\$15**
 Chef's Selection of Fresh Desserts

ACTION STATIONS *Price Per Person*

Italian Pasta Station | **\$21**
 Penne Pasta, Fettuccini, Three Cheese Tortellini,
 Grilled Shrimp, Marinara Sauce, Bolognese, Herb
 Pesto, Garlic Bread

Crudo Station | **\$26**

Snapper Tiradito, Shrimp Ceviche, Tuna Tataki,
 Grouper with Ponzu Sauce

Taco Station | **\$ 24**

Beef, Chicken, Catch of the Day
 Lettuce, Radishes, Cucumber, Jalapeños, Lime,
 Cilantro, Corn, Guacamole, Pico de Gallo, Tropical
 Coleslaw, Chipotle Mayo, Sour Cream
 Pepper Jack and Cheddar Cheeses
 Corn and Flour Tortillas

CARVING STATIONS *Price Per Person*

Roasted Pork | **\$10**
 Three Mojos
Whole Oven-Roasted Turkey | **\$12**
 Rosemary, Caramelized Onions, and Cabernet Jus
Whole Salmon Filet | **\$15**
 Capers, Confit Tomatoes, Mustard Sauce
Smoked Prime Rib of Beef | **\$15**
 Horseradish Cream, Au Jus, Rolls
NY Strip | **\$19**
 Horseradish Cream, Au Jus, Rolls
Herb Roasted Beef Tenderloin | **\$21**
 Green Peppercorn au Poivre Sauce

**All Carving Stations include Chefs choice of Garnish and Rolls*

Hickory Smoke House Station | **\$28**

Beef & Pork Sliders, Fall-off-the-bone Pork Ribs,
 Twice Baked Potato, Corn on the Cob

Sushi & Sashimi | **\$28**

California Roll, Philadelphia Roll, Veggie Roll,
 Sashimi of Tuna, Salmon & Shrimp, Tako Salad,
 Seaweed Salad & Tempura Veggie Salad

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BEVERAGES | BANQUET BARS

HOSTED AND CASH BAR *priced per drink*

Name Brand	\$8
Premium Brand	\$10
Super Premium	\$12
First Tier Wine	\$8
Second Tier Wine	\$10
Third Tier Wine	\$12
Domestic Beer	\$5
Imported Beer	\$6
Local/Micro Beers	\$7
Soft Drinks/Bottled Water	\$4
Champagne	\$6

OPEN BAR *priced per person, per hour*

Name Brand
\$18 First Hour
\$10 Each Additional Hour

Premium Brand
\$20 First Hour
\$12 Each Additional Hour

Super Premium
\$24 First Hour
\$14 Each Additional Hour

BARTENDER FEE

\$125 for up to 4 Hours per Bar

BEER AND WINE

Budweiser | Budweiser Light
 Coors Light | Miller Lite

 Corona | Corona Light
 Heineken | Amstel Light

**** Inquire with your Event Manager about our Wine List and Local / Micro Beers Currently Available**

NAME BRAND

New Amsterdam Vodka | New Amsterdam Gin
 Cruzan Light Rum | J&B Scotch
 Jim Beam Whiskey | Sauza Tequila

PREMIUM BRAND

Absolute Vodka | Tanqueray Gin
 Bacardi Rum | Dewar's Scotch
 Makers Mark Whiskey | Jose Cuervo Tequila

SUPER PREMIUM BRAND

Kettle One Vodka | Bombay Sapphire Gin
 10 Cane Rum | Johnny Walker Black Label Scotch
 Woodford Reserve Whiskey | Avion Tequila

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R
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TECHNOLOGY

Rental Procedures: All equipment will be installed and a service fee of 25% will be charged on all equipment rental. Installations that require specialized equipment and/or one hour or more revert to hourly rates. Prices are based on current hotel inventory. All Prices are per Room per Day unless otherwise noted

Video and Data Projection

LCD Support Package | \$150

8x8 Screen, Stand, VGA Cable, Power Cord & Power Strip

LCD Projector (4000 Lumens) | \$400

LCD Projector Package | \$500

LCD, 8x8 Screen, Stand, VGA Cable, Power Cord & Power Strip

**Upgrade to 10x10 Screen | add \$50*

37" Plasma Screen with Stand | \$200

Audio Equipment

Wired Microphone | \$35

Wireless Microphone | \$150

Handheld or Lavalier

4 – Channel Mixer | \$50

16 – Channel Mixer | \$125

Sound Package | \$200

Includes 2 speakers, 2 Stands, Amp and Wireless Microphone

Polycom | \$150

Patch into House Sound | \$50

Meeting Accessories

Laser Pointer/ Wireless Mouse | \$50

Flip Chart Easel with Pad | \$50

Flip Chart Easel with Post-it Pad | \$75

4'x6' White Board | \$50

VGA Extension Cable | \$50

Up Lights | \$35

Extension Cord / A.C. Power Strip | \$10

Labor Charges

Basic Audio Visual Operating Technician

\$75/ hour

7:00AM – 5:00 PM Mon – Fri | Straight Time

5:00PM – 12:00AM Mon – Fri | Time-and-a-half

7:00AM – 12:00AM Sat/Sun/Holidays | Time-and-a-half

**Please inquire with your Event Manager should you have any Technology or Labor needs outside those listed*