



RENAISSANCE®
BOCA RATON HOTEL

R
RENAISSANCE®
HOTELS

2000 NW 19TH STREET
BOCA RATON, FL 33431
PHONE: 561.368.5252
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WWW.MARRIOTT.COM/PBIRH

BREAKFAST

Continental

Buffet Breakfast

Buffet Enhancements

BREAKS

PACKAGES

LUNCH

DINNER

RECEPTION

BEVERAGE

TECHNOLOGY

GENERAL INFORMATION

CONTINENTAL BREAKFAST

simple start | \$19

Florida Orange Juice and Grapefruit Juice
Seasonal Fruit and Berries
Muffins, Mini Pastries and Croissants
Assorted Bagels with Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee Herbal Teas

deluxe continental | \$24

Florida Orange Juice and Grapefruit Juice
Seasonal Fruit and Berries
Muffins, Mini Pastries and Croissants
Assorted Bagels, Cream Cheese
Assorted Cereals, Milk
Assorted Yogurt
Freshly Brewed Coffee, Decaffeinated Coffee Herbal Teas

healthy start | \$25

Orange Juice and Grapefruit Juice
Powerhouse Smoothies
Assorted Whole Fruit
Multigrain Toast
Assorted Yogurt
Hard Boiled Eggs
Assorted Breakfast Bars
Freshly Brewed Coffee, Decaffeinated Coffee Herbal Teas

enhancements

Four Elements Signature Juice Blend (Orange Juice, Mango, Pineapple, Passion Fruit) | \$5 each
Steel Cut Oatmeal, Cinnamon Apples and Brown Sugar | \$8 per person
Fruit Smoothie | \$5 each
Yogurt and Granola Parfaits | \$8 each

hot enhancements

Breakfast Burritos | \$6 per person
Egg, Bacon, and Cheese Croissant Sandwich | \$7 per person
Egg White, Spinach, Mozzarella on Whole Wheat English Muffin | \$7 per person



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BUFFET BREAKFAST

rise & shine | \$27

Florida Orange Juice and Grapefruit Juice
Seasonal Fruit and Berries
Muffins, Mini Pastries and Croissants
Assorted Bagels, Cream Cheese
Fluffy Scrambled Eggs
Crisp Bacon
Chicken and Apple Sausage
Signature Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee Herbal
Teas

mornings "R" way | \$32

Florida Orange Juice and Grapefruit Juice
Seasonal Fruit and Berries
Mini Pastries, Croissants
Assorted Bagels, Cream Cheese
Individual Cereal, Whole, 2% and Skim Milk
Individual Yogurt
Fluffy Scrambled Eggs
Crisp Bacon
Pork Links
Signature Breakfast Potatoes
Cinnamon French Toast, Warm Maple Syrup
Freshly Brewed Coffee, Decaffeinated Coffee Herbal
Teas

south florida style | \$33

Florida Orange-Mango Juice and Grapefruit Juice
Sliced Seasonal Fruit and Berries
Guava and Cheese Pastelitos
Assorted Bagels, Cream Cheese
Cheese Arepas
Fluffy Scrambled Eggs
Chorizo Potato Egg Casserole
Pico De Gallo
Freshly Brewed Coffee, Decaffeinated Coffee Herbal
Teas

\$75 service fees are applied for guarantees of less than 20 persons
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BUFFET BREAKFAST ENHANCEMENTS

action stations

omelets your way* | \$8

Fluffy Eggs and Egg Whites

Made to Order With Your Choice of Ham, Bacon, Spinach, Mushrooms, Tomatoes
Onions, Bell Peppers and Assorted Cheese

swimming upstream | \$11

Norwegian Smoked Salmon, Capers, Red Onions, Tomatoes, Chopped Eggs

Assorted Bagels, Chive Cream Cheese, Regular and Low Fat Cream Cheese

shrimp and grits | \$11

Jumbo Shrimp, Bacon, Smoked Sausage in a Creamy Sauce served Over Southern Grits



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BREAK PACKAGES

trail mix bar | \$15
 Assorted Dried Fruits and Nuts,
 M&M's, Pretzels
 Assorted Bottled Juices
 Sparkling Water

morning perfection | \$16
 Assorted Granola Bars
 Assorted Protein Bar
 Whole Fruit
 Signature Juice Blend Shots
 Sparkling Water

mediterranean break | \$16
 Hummus, Artichoke Dip, Eggplant Tapenade
 Pita Chips
 Assorted Vegetables
 Sparkling Water

going to miami | \$15
 Freshly Made Tri-Color Tortilla Chips
 Pico De Gallo, Guacamole, Salsa
 Churros
 Mango Lemonade

ball park | \$16
 Warm Soft Pretzels, Mustard
 Mini Hot Dogs
 Cracker Jacks, Popcorn
 Soft Drinks
 Arnold Palmer

cookie jar | \$13
 Assorted Cookies
 Blondies
 Ice Cold Milk
 Assorted Frappuccino

the chocoholic | \$17
 Dark Chocolate Fudge Brownies
 Mini Chocolate Mousse Cups
 Chocolate Chip Cookies
 Assorted Soft Drinks
 Sparkling Water

discover your own break
 -select three | \$15
 -select five | \$19
 Antipasto Skewers
 Assorted Cookies
 Assorted Candy Bars
 Sliced Fruit
 Whole Fruit
 Individual Yogurt
 Assorted Smoothies
 Hummus and Pita Chips
 Chips and Salsa
 Individual Bags of Chips, Pretzels and Popcorn

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REFRESHMENTS

beverages

Regular Coffee, Decaffeinated Coffee, Herbal Teas | \$60 per gallon
 Iced Tea or Tropical Punch | \$40 per gallon
 Lemonade | \$48 per gallon
 Assorted Soft Drinks | \$4 each
 Bottled Water | \$4 each
 Assorted Sparkling Bottled Water | \$5 each
 Starbucks Frappuccino, Red Bull | \$6 each

beverage packages

Half Day | \$12 per person

All Day | \$20 per person

Regular Coffee, Decaffeinated Coffee, Herbal Teas
 Assorted Soft Drinks
 Bottled Water

the bakery

Assorted Pastries, Muffins | \$36 per dozen
 Freshly Baked Cookies, Brownies, Blondies | \$37 per dozen
 Assorted Bagels, Cream Cheese | \$38 per dozen
 Assorted Pound Cakes | \$36 per loaf

market

Fruit and Nut Bars | \$5 each
 Candy Bars | \$5 each
 Protein Bars | \$6 each
 Individual Bags of Chips and Pretzels | \$5 each
 Whole Fresh Fruit | \$3 each
 Fruit Skewers, with Yogurt Dipping Sauce | \$6 each
 Fruit, Yogurt, Granola Parfait | \$6 each



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CMP PACKAGES

THE BOARD MEETING | \$69

The Board Meeting Package is for groups up to 15 guests

all day beverage

Regular Coffee, Decaffeinated Coffee
Herbal Teas
Assorted Soft Drinks
Bottled Water

pre-order personal lunch

Each guest will have the choice of salad, sandwich or wrap with a choice of side salad, homemade chips or French fries

continental breakfast

Florida Orange Juice and Grapefruit Juice
Seasonal Fruit and Berries
Muffins, Mini Pastries and Croissants
Assorted Bagels with Cream Cheese

mid-afternoon break

Assorted Cookies, Brownies and Blondies

THE RENAISSANCE* | \$82

The Renaissance Package requires a minimum of 15 guests

all day beverage

Regular Coffee, Decaffeinated Coffee
Herbal Teas
Assorted Soft Drinks
Bottled Water

deli lunch buffet- "R"3 – sandwich, soup, salad

Soup of the Day
Garden Salad Bar:
Assorted Mixed Greens, Cucumbers, Carrots
Red, Green Peppers, Pecans, Bleu Cheese
Crumbles, Bacon, Tomatoes, Garlic Croutons
Caprese Salad
Pasta Salad
Tuna Salad
Egg Salad
Tarragon Chicken Salad
Assorted Sandwich Rolls
Featured Dessert of the Day

continental breakfast

Florida Orange Juice and Grapefruit Juice
Seasonal Fruit and Berries
Muffins, Mini Pastries and Croissants
Assorted Bagels with Cream Cheese
Assorted Cereals, Milk
Assorted Yogurt

mid-afternoon break

Assorted Cookies, Brownies and Blondies
Mini Chocolate Mousse Cups

mid-morning break

Trail Mix Station: Assorted Dried Fruits and Nuts,
M&M's, Pretzels

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PLATED LUNCH

starters (select one)

Mixed Garden Salad, Cucumbers,
Tomatoes, Carrots
Balsamic Vinaigrette

Traditional Caesar Salad, Shaved Asiago,
Garlic Croutons
Creamy Caesar Dressing

Wedge Salad, Chilled Iceberg Wedge,
Tomato, Bacon, Maytag Bleu Cheese |
\$2

sweet endings (select one)

Chocolate Cake
Salted Caramel Cheesecake
Carrot Cake
Key Lime Pie

Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas
Iced Tea and Water

main plates

grilled roasted airline chicken | \$27
Garlic Demi Glace

chicken mediterranean | \$28
Sautéed Spinach, Feta, Sundried Tomatoes, Tomato Cream Sauce, Cous
Cous

mahi mahi | \$33
Key Lime Beurre Blanc

pan-seared salmon | \$32
Miso Orange Glaze

grilled flank steak | \$33
Blue Cheese Crumble, Caramelized Onions

penne pasta | \$25
Baby Asparagus, Sun Dried Tomatoes, Roasted Garlic Cream Sauce

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DELI BUFFETS

farmers' market | \$36

Pasta Salad
Chicken Salad
Carved Roast Beef, Turkey, Virginia Ham
Aged Cheddar, Baby Swiss, Provolone, Brie,
Pepper Jack
Lettuce, Tomatoes, New York Style Pickles,
Herb Mayo, Honey Mustard
Bakery Bread Assortment
Cut Vegetables, Red Pepper Hummus
Kettle Chips and Dip
Featured Dessert of the Day

wrap & roll | \$34

Red Bliss Potato Salad
Cole Slaw
Pre-Made Selection of Wraps to Include:
Rare Roast Beef, Bleu Cheese, Crisp Mixed
Greens, Tomato Wrap
Grilled Chicken Caesar, Spinach Wrap
Roasted Turkey Breast, Gruyere, Tomato, Honey
Mustard Wrap
Grilled Marinated Vegetables, Whole Wheat
Tortilla
Homemade Signature Potato Chips and Dip
Featured Dessert of the Day

soup of the day | add \$4

"R"3 – sandwich, soup, salad | \$36

Soup of the Day
Garden Salad Bar:
 Assorted Mixed Greens, Cucumbers, Carrots
 Red, Green Peppers, Pecans, Bleu Cheese
 Crumbles, Bacon, Tomatoes, Garlic Croutons
Caprese Salad
Pasta Salad
Tuna Salad
Egg Salad
Tarragon Chicken Salad
Assorted Sandwich Rolls
Featured Dessert of the Day



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SPECIALTY LUNCH BUFFETS

tuscan kitchen | \$40

Classic Caesar Salad

Chicken Mediterranean

Cheese Ravioli

Pizza Margarita

Garlic Bread

Vegetable Medley

Tiramisu

Mini Cannoli

island style | \$44

Bahamian Conch Chowder

Tropical Salad, Orange, Pineapple, Cilantro, Honey,

Lime Vinaigrette

Caribbean Potato Salad

Lime, Cumin Pork Loin, Papaya-Mango

Relish

Jamaican Jerk Chicken

Fried Sweet Plantains

Djon Djon Rice

Asparagus Spears, Lemon

Bimini Sweet Bread, Honey Butter

Coconut Lemon Layer Cake

Key Lime Pie

mediterranean buffet | \$44

Tabouli, Israeli Chopped Salad

Hummus, Pita Bread

Grilled Chicken, Lemon, Mint or Churrasco Steak

Grilled Mahi, Citrus Salsa

Chef's Selection of Vegetables

Roasted Rosemary Potatoes

Baklava

super food | \$37

Waldorf Salad, Apples, Walnuts, Grapes

Beet Salad

Grilled Chicken with Lentil Chili Sauce

Quinoa Stuffed Portobello Mushroom

Sautéed Asparagus

Brown Rice Pilaf

Seasonal Sliced Fruit

Chocolate Mousse Cups

southwestern time | \$37

Jalapeño Corn Bread

Mixed Green Salad, Roasted Corn, Black Beans, Tortilla

Croutons, Tomato Chili Vinaigrette

Flour Tortillas

Lettuce, Cheese, Tomatoes, Guacamole, Sour Cream,

Sautéed Vegetables

Sliced Grilled Chicken

Ground Beef

Refried Beans

Yellow Rice

Flan

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BOX LUNCH | \$25 each

boca elite

Sliced Turkey Breast, Gruyere Cheese, Tomato, Sliced Avocado, Crisp Greens, Honey Mustard on Sourdough Bread

renaissance wrap

Grilled Chicken, Shaved Parmigiano-Reggiano Cheese, Traditional Creamy Caesar Dressing within a Spinach Wrap

black and blue

Rare Roast Beef, Blue Cheese
Crisp Mixed Greens, Tomatoes on Ciabatta

chicken blt

Grilled Chicken, Sliced Avocado, Crisp Lettuce, Tomato, Bacon, Garlic Aioli, within a Whole Wheat Wrap

All box lunches include:

Chips or Whole Fruit
Freshly Baked Cookie and Water
Add Soft Drinks | \$4.00 each

virginia ham and brie

Sweet Virginia Cured Ham, Brie Cheese
Lettuce, Tomatoes, Honey Dijon Mustard on Bun

tuna salad sandwich

Chef's Special Tuna Salad, Lettuce, Tomatoes
on Wheat Bread

veggie wrap

Grilled Portobello Mushroom Cap, Spinach, Goat Cheese, Roasted Red Peppers within a Whole Wheat Wrap

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PLATED DINNER

salad
(select one)

Traditional Caesar Salad, Shaved Asiago, Garlic Croutons
Creamy Caesar Dressing

Harvest Salad, Mixed Greens, Apple, Blue Cheese, Pecans
Raspberry Vinaigrette

Caprese Salad, Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil
Balsamic Syrup

sweet endings
(select one)

Chocolate Mousse Tart
New York Cheesecake
Red Velvet Cake
Mousse Trio: Chocolate, Vanilla, Strawberry
Tart Trio; Apple, Fruit, Key Lime

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Iced Water
Iced Tea Upon Request

main plates

Seared Mediterranean Breast of Chicken | \$38
Herb Infused Aioli served with Roasted Potatoes

Herb Roasted Airline Chicken | \$39
Demi Glace served with Mashed Yukon Gold Potatoes

Braised Short Ribs | \$43
Savory Red Wine Reduction, Herbs, Shallots Served with Mashed Potatoes

Herb Crusted Salmon | \$44
Dijon Cream Sauce served with Coconut Jasmine Rice

Pan Seared Yellowtail Snapper | \$48
Lemon Beurre Blanc served with Rice Pilaf

New York Strip Steak | \$54
Traditional Steakhouse Rub, Balsamic Caramelized Onions served with Garlic Mashed Potatoes

Filet Mignon | \$57
Blue Cheese Crusted Port Wine Reduction served with Roasted Red Potatoes

Neapolitan Vegetable Stack | \$34
Portabella Mushroom, Zucchini, Roasted Red Pepper, Spinach Pesto Sauce

Butternut Squash Ravioli | \$34
Hazelnut Cream Sauce

create your own duet plate

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BUFFET DINNER

one night in havana | \$52

Garden Salad, Red Onions, Tomatoes, Avocado, Citrus
 Vinaigrette
 Mojo Chicken,
 Lechon Asado (Pork)
 Black Beans, White Rice
 Maduros (Sweet Plantains)
 Tres Leches
 Flan
 Freshly Brewed Coffee, Decaffeinated Coffee Herbal
 Teas

backyard bbq* | \$56

Garden Salad, Tomatoes, Cucumbers, Assorted
 Dressings
 Assorted Fruit Salad
 Herb Roasted Potato Salad, Coleslaw
 Honey BBQ Chicken, Grilled Skirt Steak
 Baked Beans, Corn on the Cob
 Corn Bread
 Chef' Specialty Fruit Cobbler with Vanilla Bean Ice
 Cream
 Freshly Brewed Coffee, Decaffeinated Coffee and Herbal
 Teas

the brick house* | \$68

Wedge Salad with Bacon, Tomatoes, Bleu Cheese Crumbles
 Italian Marinated Button Mushroom Salad
 Carved Tenderloin of Beef *
 Sage Infused Chicken
 Seared Salmon, Lemon Aioli
 Mashed Potato Station; Bacon Bits, Butter, Sour Cream
 Mushroom Onion Ragout and Demi Glace
 Shredded Cheese, Chives
 Grilled Vegetables
 Viennese Table
 Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

south of the border | \$55

Roasted Corn and Black Bean Salad
 Guacamole, Salsa, Tri-Color Tortilla Chips
 Flank Steak, Sautéed Mahi Mahi, Sliced Grilled Chicken
 Flour Tortillas
 Lettuce, Tomatoes, Cheese
 Spanish Rice, Refried Beans
 Sautéed Onions and Peppers
 Dulce de Leche Cheesecake, Chocolate Mousse
 Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

villa rustica | \$61

Arugula Salad, Fresh Apple, Shaved Parmesan,
 Goat Cheese, Balsamic Vinaigrette
 Classic Caprese Salad, Beefsteak Tomato, Buffalo
 Mozzarella, Basil Pesto Dressing
 Herb Roasted Chicken
 Marinated Grilled Sirloin Steak
 Roasted Garlic Potatoes
 Grilled Vegetables with Olive Oil and Sea Salt
 White and Dark Chocolate Mousse
 Lemon Creme Torta
 Freshly Brewed Coffee, Decaffeinated Coffee Herbal Teas

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HORS D'OEUVRE'S

50 piece minimum per hors d'oeuvre selection

\$4.50 each

* \$5.50 each

HOT HORS D' OEUUVRES

Sesame Chicken, Orange-Ginger Drizzle

Spicy Beef Empanada

Raspberry and Brie Pastry

Mini Beef Wellington

BBQ Chicken Lollipop Wrapped in Bacon*

Spanakopita

Key West Crab Cake, Spicy Rémoulade *

Coconut Shrimp, Ginger Jam Drizzle*

Chicken Satay

Mushroom Tart

Chimichurri Beef Satay

Vegetable Spring Roll

Lamb Chops*

Mini Chicken Taco

Mini Filet Mignon, Potato Pancake, Horseradish Cream*

Lollipop Chicken Wings, Mango Chili

COLD HORS D' OEUUVRES

Seared Pistachio Crusted Tuna, Wasabi Aioli*

Ceviche, Plantain Chip*

Smoked Salmon, Marble Rye Crostini, Dill Pesto

Classic Shrimp Cocktail*

Chicken Caesar Bites

Caprese Skewers

Gorgonzola Cheese, Honey, Walnuts, Apple Crostini

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RECEPTION DISPLAY

All reception displays are for 1 hour duration and are based on 6 pieces per person

imported & domestic cheese | \$9

Sliced French Breads, Lavosh, Crackers, Fruit Garnish

harvest | \$8

Crudit  and Specialty Dips, Spinach
 Artichoke Dip, Pita Chips, Tri-Color Tortillas

mediterranean table | \$10

Hummus, Tabouli, Baba Ghannoush, Olives, Feta
 Cheese
 Falafel, Pita Bread, Tzatziki Sauce

ultimate sushi boat | \$32

California, Vegetable
 Spicy Tuna, Snapper, Salmon Rolls
 Soy, Ginger, Wasabi
 (6 pieces per person)

farm fresh salad | \$14

Mixed Greens, Spinach, Arugula, Romaine
 Tomatoes, Cucumbers, Carrots, Onions, Mushrooms
 Cheddar Cheese, Crumbled Blue Cheese, Parmesan
 Cheese
 Chick Peas, Bacon Bits, Dried Cranberries
 Croutons, Sunflower Seeds,
 Assorted Dressings, Bread

fresh fruit | \$9

Seasonal Sliced Fruits, Berry Garnish, Yogurt Dip

antipasto | \$12

Assorted Cured Meats, Imported Cheese, Grilled Balsamic
 Vegetables, Pepperoncini, Assorted Olives
 Bread, Flatbread Crackers

bruschetta bar | \$10

Tomato Basil Relish, Pesto Crostini
 Assorted Country Olives, Eggplant Tapenade, Grilled
 Vegetables

viennese | \$15

Mini Desserts: Tri-Color Mousse, Eclairs, Napoleon, Tiramisu,
 Cannoli, Fruit Tarts

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THEMED STATIONS

All themed stations are for 1 hour duration and are based on 6 pieces per person.

grill station* | \$37

Skirt steak with Chimichurri Sauce and

Pico de Gallo

Grilled Vegetables

Mini Jerk Chicken Kabobs

Half Skewers of Grilled Marinated Shrimp

seafood station | \$40

Choose 3 Items

Peruvian Style Ceviche

Cocktail Shrimp

Oysters on the Half Shell

Key West Crab Cakes

Tuna Poke

Conch Fritters

southern style station | \$32

Corn Bread

Bourbon Apple Bread Pudding with Vanilla Bean Sauce

Choose 2 entrée items

Chefs Specialty Shrimp & Grits

Chicken and Andouille Sausage Jambalaya

Short Ribs

Pulled Pork sliders

street fair* | \$28

Choose 3 Items

Korean Beef Tacos with Asian Slaw

Mini Philly Cheese Steak Sandwiches

Arepas

Cinnamon Sugar Sweet Potato Fries

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RECEPTION STATIONS

All reception stations are for 1 hour duration and are based on 6 pieces per person

action stations

the ultimate pasta creation* | \$16

Pasta (select two): Farfalle, Penne, Linguini, Cheese Tortellini

Sauces (select two):

Bolognese, Pesto Cream, Roasted Garlic Alfredo, Spicy Marinara, Evoo with Garlic

Mix Ins:

Mushrooms, Peas, Grilled Chicken, Meatballs, Pesto, Diced Onion, Asparagus, Roasted Red Peppers, Artichoke Hearts, Olives, Spinach, Shaved

Parmesan and Warm Garlic Bread

stir fry* | \$ 15

Baby Corn, Peppers, Onions, Water Chestnuts, Bean Sprouts

House Fried Rice, White Rice

Hoisin Sauce

-Chicken Teriyaki \$5

-Ginger Shrimp \$7

-Chicken Teriyaki and Shrimp \$10

fajita bar | \$12

Marinated Spicy Chicken, Beef

Onions, Peppers, Shredded Cheddar, Monterey Jack

Lettuce, Tomatoes, Onions, Jalapefios

Warm Flour Tortillas

Salsa, Sour Cream, Guacamole

sliders | \$15

-Pulled Pork or Buffalo Chicken

-Mini Crab Cake

-Angus Beef and Cheddar Cheese

Lettuce, Tomatoes, Pickles, Onions,

Roasted Pepper Aioli Sauce

carving stations*

Beef Tenderloin | \$24

House Made Au Jus, Creamy Horseradish

Silver Dollar Rolls

Roasted Turkey | \$16

Cranberry, Orange Chutney, Rosemary Aioli

Silver Dollar Rolls

Salmon Wellington | \$18

Dill Sauce

dessert station

crepes suzana* | \$18

Mandarin Orange, Papaya, Pineapple, Mango

Nutella, Whipped Cream

Kirshwasser, Grand Marnier

All stations require a minimum of 30 guest

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COCKTAILS

HOST BAR

Boca Brand	\$8 per drink
Deluxe Brand	\$10 per drink
House Wine	\$8 per glass
Imported Beer	\$8 per bottle
Domestic Beer	\$7 per bottle
Soft Drinks	\$4 per drink
Cordials	\$9 per drink

BEER

Budweiser | Michelob Ultra
 Miller Lite | Amstel Light | Corona
 Blue Moon Belgian White | Samuel Adams Boston Lager
 Local Craft Beer (Floridian) | Heineken

WINE

Magnolia Grove :
 Cabernet | Chardonnay | Pinot Grigio | Merlot

BOCA BRAND

- Smirnoff Vodka
- Don Q Cristal Rum
- Beefeaters Gin
- Dewar's White Label Scotch
- Canadian Club Whiskey
- Jose Cuervo Gold Tequila
- Jim Beam Bourbon

DELUXE BRAND

- Absolute Vodka
- Bacardi Rum
- Tanqueray Gin
- Johnnie Walker Red Scotch
- Crown Royal Whiskey
- Patron Silver Tequila
- Makers Mark Bourbon

CORDIALS

- Amaretto Di Saronno
- Bailey's Irish Cream
- Hennessey VS
- Kahlua

Bartender Fee of \$150 is applied per 75 People
 all pricing is subject to a 25% taxable service charge and 7% state sales tax

BREAKFAST
 BREAKS
 PACKAGES
 LUNCH
 DINNER
 RECEPTION
BEVERAGE
 HOST BAR
OPEN BAR
 TECHNOLOGY
 GENERAL INFORMATION

COCKTAILS

OPEN BAR

Boca Brand	
First Hour	\$17 per person
Additional Hour	\$9 per person
Deluxe Brand	
First Hour	\$20 per person
Additional Hour	\$12 per person

BEER

Budweiser | Michelob Ultra
 Miller Lite | Amstel Light | Corona
 Blue Moon | Samuel Adams Boston Lager
 Local Craft Beer

WINE

Magnolia Grove :
 Cabernet | Chardonnay | Pinot Grigio | Merlot

BOCA BRAND

- Smirnoff Vodka
- Don Q Cristal Rum
- Beefeaters Gin
- Dewar's White Label Scotch
- Canadian Club Whiskey
- Jose Cuervo Gold Tequila
- Jim Beam Bourbon

DELUXE BRAND

- Absolute Vodka
- Bacardi Rum
- Tanqueray Gin
- Johnnie Walker Red Scotch
- Crown Royal Whiskey
- Patron Silver Tequila
- Makers Mark Bourbon

CORDIALS

- Amaretto Di Saronno
- Bailey's Irish Cream
- Hennessey VS
- Kahlua

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At Encore, we blend creativity and innovative technology for an inspiring experience. Our highly trained professionals are passionate about delivering exceptional experiences to help you tell your story. With a focus on every aspect of your event, from planning to execution, we'll bring your vision to life.

Popular Packages

> Meeting Room Projector Package	\$ 615	> 6'x10'6" Fast Fold Screen	\$ 375
> Projector Support Package	\$ 190	> 7'6"x13'4" Fast Fold Screen	\$ 415
> Flip Chart Package	\$ 71	> Tripod Screens (5',6',7',8')	\$ 90
> Post-It Flip Chart Package	\$ 91	> Monitor - 40"-49"	\$ 465
> Podium Microphone Package - House Sound	\$ 315	> Monitor - 50"-59"	\$ 645
> PC Audio Package	\$ 81		
> PC Audio Package with Small Speaker System	\$ 501		
> PC Audio Package with House Sound	\$ 370		

Small Meeting

> Conference Speaker Phone	\$ 170	> 6 Up-Light Package	\$ 790
> Laptop Computer	\$ 225	> 10 Up-Light Package	\$ 1,110
		> Accent Light and Fixture	\$ 45
		> LED Wash Light	\$ 80

Audio

> Powered Speaker	\$ 115		
> Presidential Microphone	\$ 90		
> Wireless Microphone	\$ 200		
> Wired Microphone	\$ 65		
> 3 - 6 CH Mixer	\$ 70		
> 8 - 10 CH Mixer	\$ 120		
> 12 - 16 CH Mixer	\$ 145		

Labor Rates

> Set and Strike labor	\$ 105/hr
> Operator Labor	\$ 120/hr

Pricing is in effect as of January 1, 2021, and is subject to change without notice. Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All Encore solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax. ©2021 Encore Global LP or its subsidiaries. Proprietary and Confidential Information.

Renaissance Boca Raton

2000 NW 19TH ST, BOCA RATON, FL 33431

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CATERING GUIDELINES

General Information

All food items must be prepared, provided and served by the hotel. Menus, audio visual, phone, internet arrangements, meeting requirements, and all details pertaining to your event must be finalized with your catering representative a minimum of 30 days prior to your event.

Due to fluctuations in the market, menu prices cannot be guaranteed more than 60 days prior to your function.

While we are very proud of the selections included in this menu, we are equally adept at customizing a menu that will suit your unique taste, vision and budget.

Beverages

The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by hotel servers and bartenders. The hotel will receive, handle and dispense donated beverage items for an additional corkage charge.

Surcharge

A \$75 fee will be assessed for groups of less than 20 guests for all buffet functions.

Electrical Requirements

All electrical service requests must be clearly stated and received by the catering department at least two weeks prior to the event. Appropriate charges will be assessed.

Guarantees

A guaranteed number of attendees is due by noon, three business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 5% over your guaranteed count. Should your actual attendance exceed your guarantee you will be charged for the actual number of attendees. The final guarantee must be at least 80% of the contracted number. If the count falls below this percentage you will be charged the difference. Final estimated payment is due with your guarantee.

Hotel Liability

The hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damage done to the hotel. The hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel.

Outdoor Functions

Functions scheduled for outdoor courtyard or pool areas will require back-up space to be held indoors. Outdoor functions will automatically be moved inside if the weather report three hours prior to the start of the event predicts a 40% or greater chance of rain. The hotel management reserves the right of final decision for the need to move the event indoors.

Room Assignment

Function rooms are assigned according to the anticipated number of guests. The hotel reserves the right to reassign function space in order to best accommodate our guests.

Payment

Full payment is due in full at time of guarantee, unless otherwise contracted. Should your actual charges exceed the prepaid amount, final payment is due at the conclusion of the event. Arrangements for direct billing or credit card payment may be arranged, if specified at the time of booking. Approval and authorization must be finalized no later than thirty days prior to the event.

Service Charge

A 25% service charge applies to all food, beverage, audio visual and room rental charges. Service charges and taxes will be posted respectively and are subject to change. All prices are quoted exclusively of service charge and tax charge. For tax exempt groups, a copy of your state tax exempt form must be received 30 days prior to your event.

Audio Visual Services

Our audio visual specialist will be happy to assist you with any audio visual requirements you may have. A brochure with rental prices will be provided upon request. Please specify if phone requirements are needed at least two weeks prior to a scheduled event.

Shipping and Receiving

Boxes should not arrive more than (3) three working days prior to your event. The first 3 boxes will be stored & handled on a complimentary basis. There will be a charge of \$5.00 per box for any additional boxes. As we are limited in storage space, should a meeting room be required for storage, a daily room rental will apply. Each package should be clearly marked with the following:

Name of organization, on-site contact, meeting planner, date of function, name of hotel, event contact, and number of boxes in shipment.

Signage and Decoration

All signage must be professionally created, displayed and approved by the event manager.