



Bourbeau Grand Ballroom



EVENT MENUS

RENAISSANCE BATON ROUGE HOTEL

southern hospitality celebrated through local flavors

Renaissance Baton Rouge Hotel

7000 Bluebonnet Boulevard, Baton Rouge, Louisiana 70810

1.225.215.7000

marriott.com/btrbb



continental breakfast

quick. fresh.

yogurt parfaits

sunrise | 18

- orange, apple and cranberry juices
- sliced and whole seasonal fruits
- freshly baked blueberry, chocolate, banana nut muffins
- scones, croissants, butter, preserves
- greek yogurt with seasonal fruit compote, house made granola
- coffee, regular, decaffeinated, assorted teas

bluebonnet | 20

- orange, apple and cranberry juices
- sliced and whole seasonal fruits
- toaster station with assorted bagels, seasonal cream cheeses
- assorted breakfast breads
- freshly baked blueberry, chocolate, banana nut muffins
- scones, croissants, butter, preserves
- greek yogurt with seasonal fruit compote, house made granola
- coffee, regular, decaffeinated, assorted teas

menus based on one hour of service



plated breakfast

seated. served.

plated options

farm breakfast | 20

fluffy scrambled eggs

crispy apple wood smoked bacon or country sausage

parmesan tomato

chef's breakfast potatoes, peppers, onions

bananas foster french toast | 23

bananas and cinnamon cream cheese stuffed french toast

candied pecans

maple syrup, powdered sugar

crispy applewood smoked bacon

quiche | 24

crustless blue crab and asparagus quiche

crispy apple wood smoked bacon

grilled parmesan tomato

chef's breakfast potatoes

benedict duo | 25

pontchartrain benedict, traditional benedict

grilled parmesan tomato

chef's breakfast potatoes

plated breakfasts include preset yogurt parfaits, orange juice, coffee, and assorted freshly baked muffins



breakfast buffets

variety.

eye opener | 30

selection of chilled juices

sliced and whole seasonal fruits

freshly baked blueberry, chocolate, banana nut muffins

scones, croissants, butter, preserves

scrambled eggs

applewood smoked bacon and country sausage links

chef's breakfast potatoes, peppers, onions

house made biscuits, sausage gravy

southern grits, cheddar cheese

coffee, regular, decaffeinated, assorted teas

sunrise | 27

selection of chilled juices

sliced and whole seasonal fruit

freshly baked blueberry, chocolate, banana nut muffins

scones, croissants, butter, preserves

new york style bagels, seasonal cream cheese

scrambled eggs

applewood bacon and country sausage links

chef's breakfast potatoes, peppers, onions

coffee, regular, decaffeinated, assorted teas

minimum guarantee of 20 required for buffets



breakfast enhancements

lagniappe.

breakfast sandwich

made-to-order omelets | 8*

sautéed mushrooms, onions, tri-colored peppers,
baby spinach, tomatoes,
ham, sausage, bacon, andouille sausage
cheddar, pepper jack, swiss cheeses
chef's fee 100, 20 person minimum

oatmeal | 5

steel cut oatmeal with brown sugar,
dried fruits, nuts, maple syrup, raisins

*purchased in addition to breakfast buffet

pain perdu | 7*

hand grilled french toast

powdered sugar, cinnamon, local honey, flavored syrups

chef's fee 100

20 person minimum

by the dozen

breakfast burritos | 60 per dozen

flour tortilla, scrambled eggs, sausage, cheddar, black beans

sour cream and salsa (on the side)

mini-breakfast croissants | 50 per dozen

choice of ham, bacon or sausage, cheese, and egg

breakfast sandwiches | 72 per dozen

fried egg, applewood smoked bacon,

wisconsin sharp cheddar, roasted tomato spread on croissant

all day break

AM to PM

morning

assorted chilled juices
sliced and whole seasonal fruit
fresh baked scones
fresh baked breakfast breads
coffee and tea service

mid-morning

coffee and tea service
make your own yogurt parfait

afternoon - select two

assorted cookies
assorted dessert bars
warm jumbo pretzels with mustard
house made cupcakes
popcorn bar with red stick spice co. seasonings, caramel & chocolate
hummus with crudité

lemonade and iced tea

35 per person

all day break
fueled throughout the
day



yogurt parfaits

recess



individual breaks



assorted treats

prices are person for 30 minutes *attendant required

SWEET

sundae sundae* | 12

local vanilla ice cream,
chocolate, strawberry and
caramel sauces, sprinkles,
chopped nuts, crushed oreos
and maraschino cherries *max

75 guests

cookies and milk | 8

chocolate chip, oatmeal raisin,
white chocolate macadamia
cookies, whole, chocolate and
almond milks

SALTY

dip it, dip it good | 7

tortilla chips, baked pita chips,
and kettle chips
choice of 2 dips: salsa, hot and
spicy queso, hummus, cucumber
raita, boursin ranch

sweet and salty | 11

chocolate chip cookies,
brownies
house made popcorn, kettle
chips with boursin ranch dip

HEALTHY

healthy | 12

house hummus with pita chips,
celery sticks, carrot sticks
house made trail mix
fresh fruit salad with honey
drizzle

dry snacks | 7

choose two:
mixed nuts, arcadian spicy mix,
dry roasted peanuts, pretzels,
chex mix, buttered popcorn

prices are per person for 30 minutes of service

energizers

snacks and sodas



by the dozen

cookies – choc chip, oatmeal raisin, white choc
macadamia, sugar | 37
fudge and caramel brownies | 39
jumbo soft pretzels with mustards | 39
chocolate, banana nut and blueberry muffins | 37
scones | 37
crispy cereal treats | 48
cake balls | 45 (requires 72 hour notice)
mini fruit pies | 42
basket of biscuits with preserves, seasonal butter | 30

on consumption

assorted **sodas** | 3.5 each
bottled **water** | 3.5 each
gatorade® | 4 each
coffee per gallon | 46 each
assorted **juices** | 15 per carafe
assorted juices per bottle | 3.5 each
iced tea | 30 per gallon
flavored iced tea | 36 per gallon
lemonade or **fruit punch** | 36 per gallon

lemonade stand | 49 per gallon (select two)

lemonade, strawberry lemonade, blueberry lemonade or
arnold palmer

Includes mason jars, fresh fruit garnish and striped straws



plated lunch

seated. served.

chicken limone | 28

caper sauce, artichoke hearts, spinach, basil oil, pappardelle

herb roasted chicken | 28

smoked gouda grits, haricot verts

roasted pork loin | 29

andouille corn bread dressing, barq's root beer glaze

6 oz. filet of beef | 38

port wine demi glaze, roasted peruvian purple potatoes

chicken parmesan | 27

roasted tomato orzo

honey balsamic salmon | 28

wild rice pilaf, honey balsamic glaze

blackened gulf fish | 28

pecan wild rice pilaf, satsuma beurre blanc

pan seared redfish | 32

creamy crawfish sauce, popcorn rice

entrees are accompanied by suggestions from the chef including a seasonal vegetable, rolls and butter, iced tea and water, coffee service with dessert

soups, salads and desserts

choices, choices, choices



one salad and dessert included with plated lunches

soup and salads

add a house made soup to your

lunch | 5 per person

garden vegetable

chicken and andouille gumbo

tomato basil

shrimp and corn bisque

the wedge

bleu cheese, crumbled bacon,

diced tomato,

green onion, select gorgonzola

or ranch dressing

more salads

garden green

shredded carrots, cherry

tomatoes, cucumber, balsamic

vinaigrette

signature

spinach, frisee, strawberries,

feta,

candied pecans, steen's cane

citrus vinaigrette

classic caesar

fresh romaine, herbed crostini,

parmigiano reggiano,

house made caesar dressing

desserts

crème brulee

new yorkstyle cheesecake with

fresh berry compote

truffle marble mousse cake with

shaved white chocolate

seasonal bread pudding

chocolate mousse

berry short cake trifle

lemon icebox pie



salads and sandwiches

healthy. stacked.

salads

plates include your choice of dessert, iced tea, water and coffee service

entree salads

cobb | 22

grilled chicken, tomato, hard-boiled egg, smoked bacon, crumbled bleu cheese, fresh field greens, select gorgonzola or ranch dressing

renaissance chicken caesar | 21

chopped grilled chicken, crisp romaine lettuce, kalamataolives, herbed crostini, shaved parmesan cheese

salmon berry bibb | 24

grilled honey balsamic glazed salmon, tender hydro bibb, seasonal berries, dried cherries, spiced pecans, cherry balsamic vinaigrette

seafood cobb | 25

chilled shrimp, chilled crawfish, chopped tomato, hard-boiled egg, applewood smoked bacon, shredded white cheddar, fresh field greens,remoulade dressing

sandwiches

turkey club | 22

smoked turkey, crisp bacon, lettuce, tomato, havarti cheese on buttery croissant

muffuletta | 22

salami, mozzarella, ham, provolone, olive salad, traditional muffuletta bread

grilled strip loin | 24

red pepper, gorgonzola spread, arugula, swiss, ciabatta

grilled vegetable | 21

grilled squashes, grilled eggplant, roasted tomato mozzarella, pesto, focaccia

sandwiches accompanied by your choice of zapp's potato chips, potato salad, pasta salad or fruit cup

renaissance lunch buffet

build your own

lunch buffet | 33 - 2 entrees 36 - 3 entrees

includes choice of salad, choice of entrees and chef's vegetable, rolls and butter, iced tea and coffee service, choice of dessert

add soup to your buffet | 5 per person

chicken and andouille gumbo

garden vegetable

tomato basil

shrimp and corn bisque

entree options

chicken limone, pappardelle

chicken parmesan, roasted tomato orzo

honey balsamic salmon, wild rice pilaf

blackened or seared gulf fish, corn maquechoux

roasted pork loin, andouille cornbread dressing

slow roasted beef brisket, mashed potatoes

sliced sirloin, roasted potatoes

fried catfish, dirty rice

sliced roasted turkey breast, sweet potato mash

spinach polenta topped with four mushroom ragout

salad options

mixed green salad

classic caesar

signature salad

roasted vegetable ceviche

tri-color pasta salad

potato salad

desserts

cheesecake

berry shortcake trifle

truffle marble mousse cake

20 person minimum prices based upon 60 minutes of service



lunch buffets

more options...

lunch buffet

executive deli buffet | 27

soup du jour

mixed green salad

truffle chips with chef's garden-grown pepper dip

sliced sirloin steak, red pepper, gorgonzola spread,

arugula, swiss, ciabatta

grilled chicken, pesto aioli, havarti, arugula, ciabatta

shaved turkey, havarti, bacon, tomato, lettuce, avocado

mayo, multigrain

bruschetta baguette, tomato, mozzarella, basil

backyard picnic | 27

our popular angus burger on brioche bun

tomato, lettuce, onion, cheddar, swiss

all-beef hot dogs on split top buns

ketchup, mustard, relish, mayo

potato salad

coleslaw

baked beans

zapp's chips

build your own po-boy buffet | 25

chef's gumbo

potato salad

roast beef, fried catfish and fried shrimp

leidenheimer french bread

sliced creole tomatoes, shredded lettuce and pickles

mayo, mustard, ketchup

zapp's chips

20 guests minimum includes iced tea and water prices based on 60 minutes of service



box bites

lunch on the go

boxed lunch

box lunches | 22

turkey club

honey smoked turkey, havarti, applewood smoked bacon,
lettuce, sliced tomato, havarti, buttery croissant

beef

thinly sliced marinated sirloin, provolone, sliced tomato,
horseradish mayo, ciabatta

veggie

roasted vegetables, mozzarella,
tomato, arugula, basil pesto, french baguette

ham and cheese

honey baked ham, cheddar, swiss cheeses, buttery
croissant

box lunches include choice of sandwich, zapp's potato chips, fruit salad and cookie

Dinner

plated entrees

plated dinner

6 oz hand carved filet mignon | 52

8 oz hand carved filet mignon | 62

port wine reduction, wild mushroom risotto

chicken renaissance | 36

stuffed with roasted red pepper, spinach, mozzarella,
wild rice pilaf

chicken limone | 34

pan seared chicken breast, lemon caper sauce, artichoke
hearts and spinach, pappardelle pasta

bone in roasted pork chop | 40

madeira reduction, mashed maple sweet potato

blackened gulf fish | 34

pecan wild rice pilaf, satsuma beurre blanc

redfish | 38

pan seared redfish, topped with crawfish etouffee
rice pilaf

includes choice of salad, chef's selection of compatible vegetable and starch, dessert iced water and freshly brewed regular, decaffeinated coffee, iced tea upon request

salmon honey balsamic | 36

roasted honey balsamic glazed salmon, rice pilaf

duets

filet and shrimp - 6 oz hand carved filet mignon paired
with new orleansbbq shrimp | 62

filet and redfish - 6 oz hand carved filet mignon and
redfish boursincream sauce | 60

filet and crab cake - 6 oz hand carved filet mignon, wild
mushroom port and lump crab cake, boursincream | 62

starters and finishers

dinner salad and dessert selections



soups

soup | 5 per person

add a house made soup to

dinner

garden vegetable

chicken and andouille gumbo

tomato basil

shrimp and corn bisque

salads

signature

spinach, frisee, strawberries,

feta, candied pecans,

steen'scitrus vinaigrette

classic caesar

fresh romaine, herbed crostini,

parmigiano reggiano,

house made caesar dressing

the wedge

bleu cheese, crumbled bacon,

diced tomato, green onion,

select gorgonzola or ranch

dressing

desserts

crème brulee

bananas foster cheesecake

decadent chocolate cake with

toasted almonds

seasonal bread pudding

chocolate mousse duet

berry short cake trifle

lemon icebox pie



dinner buffets

hearty selections.

dinner buffet

the rouge | 54 with 2 entrees | 58 with 3 entrees

classic caesar salad bar

crisp romaine, olive oil croutons, house made dressing,
parmesan cheese

caprese salad, olive oil, balsamic vinegar

sliced sirloin strip, port wine reduction

pan seared chicken breast, mushrooms, herbs, garlic,
olive oil

honey balsamic salmon

pasta florentine

lemon roasted potatoes

market fresh vegetables

rolls and butter

chef's dessert table

the creole | 49 | select 3 entrees

sensation salad

mirliton shrimp slaw, tarragon vinaigrette

fried catfish, remoulade sauce

red beans and rice

crawfish etouffee

pan seared gulf fish, lemon beurreblanc

chicken & sausage jambalaya or pastalaya

cochon du lait pulled pork

grilled andouille sausage

roasted red bliss potatoes

vegetable of the day

rolls and butter

banana foster cheesecake with caramel sauce

minimum 20 guests includes iced water and coffee service prices based on 60 minutes of service



Appetizers

cold and hot

appetizers

cold hors d'oeuvres

tenderloin wasabi cream wonton crisp | 175

tomato caprese skewers | 150

spicy cold boiled shrimp shooters | 250

bloody mary oyster shooters | 250

crudite' shooter | 200

crab salad phyllo cup | 175

mini muffaletta | 200

chicken salad spoons | 150

ahi poke with citrus on wonton | 250

traditional bruschetta | 150

hot hors d'oeuvres

coconut shrimp, dragon sauce | 250

spinach feta spanakopita, tzatziki sauce | 150

pork pot stickers, thai chili sauce | 200

smoked sausage corn dog, spicy mustard | 150

chicken satay, peanut sauce | 175

mini crab cakes, remoulade sauce | 200

crab and boursin stuffed mushrooms | 200

vegetable spring rolls | 175

applewood bacon wrapped scallops | 225

tequila lime chicken wings | 150

boudin egg rolls | 200

natchitoches meat pies | 175

fried artichoke boursin, lemon aioli | 150

priced per 50 pieces

Reception

displays

cold seafood station | 525

fresh shucked oysters, spicy cold boiled shrimp, remoulade, cocktail sauce, horseradish sauce, lemons

antipasto | 15 per person

herb grilled portabello mushrooms, yellow squash, zucchini, asparagus, red onion, roasted romas, salumi, imported olives, parmigiano-reggiano, marinated mozzarella, crusty breads, herbed olive oil, balsamic vinegar

hummus | 8 per person

housemade horseradish, roasted red pepper and red bean hummus, pita chips, celery and carrots

artisan cheese board | 12 per person

selection of artisan cheeses, berries, grapes, seasonal fresh fruit
lavosh, baguettes, flat breads

crudite | 8 per person

broccoli, peppers, celery, cucumbers, carrots, cauliflower, spinach, ranch dip, roasted pepper cream

Displays
for grazing



cold seafood station

carved to order

CARVING STATIONS

pork loin | 200

marinated pork loin with a peach bourbon glaze served with cornbread muffins - serves thirty guests

baked ham | 225

cider mustard glaze served with sweet and spicy mustards & warm biscuits - serves thirty guests

fried turkey breast | 250

Injected with cajun butter and seasonings, served with cranberry aioli and silver dollar rolls - serves forty guests

tenderloin of beef | 325

horseradish cream, au jus creole mustard assorted rolls - serves twenty guests

strip loin of beef | 325

black pepper crusted angus beef strip brandy peppercorn demi sliced rosemary ciabatta - serves twenty five guests

Sliced
just as you like it



carver's fee 100 prices based on one hour of service

Mix and mingle

action stations spread around the space

Stations

asian stir fry | 13

chicken, shrimp, pea pods, bamboo shoots, scallions
water chestnuts, mushrooms, bean sprouts, cashews
mixed vegetables, ginger fried rice,
hoisin, soy, teriyaki sauces, sesame oil

quesadillas | 11

select two please
carne asada – tequila lime marinated steak, peppers, cheese
chicken fajita – marinated chicken, onions, peppers, cheese
pork – slow roasted pulled pork
vegetarian – grilled onions, peppers, cheese
seafood – crawfish, shrimp, peppers, cheese

mac & cheese | 9

select two please
four cheese
bbqbrisket
smoked chicken carbonara
white cheddar, spinach, bacon
buffalo chicken
crawfish and baby shrimp

savory
with a hint of sweet



chef required for every 50 guests at 100 each 50 guest minimum – 1 hour service

sizzle and smell

fill the room with culinary delights in every corner

More Stations

pasta | 14

penne and bow tie pastas

alfredo, basil marinara, pesto,

chicken, italian sausage, roasted vegetables, parmesan cheese

garlic bread

sliders | 11

your choice of two

traditional cheeseburger, pickle

pulled pork, pineapple jalapeño slaw, honey bbq sauce

crab cake sliders, citrus remoulade

french fry station | 8

traditional and sweet potato fries with dipping sauces -

siracha, roasted garlic aioli, jalapeño ketchup and plain ketchup

chicken and waffles | 11

house made mini waffles

deep fried chicken tenderloins

bourbon maple syrup sauce

shrimp and grits | 13

sautéed spicy gulf shrimp with house made cheesy grits

Tasty & Fun
something for
everyone



slider station

station chefs required for every 50 guests at 100 each 50 guest minimum – 1 hour service

unwind

all bars include beer, wine, soft drinks and water

wine: trinity oaks vineyard chardonnay, sauvignon blanc, cabernet sauvignon, merlot



package per person	preferred/premium	beer and wine only
one hour	20 / 24	17
two hours	28 / 30	20
three hours	36 / 38	25
four hours	44 / 46	30
five hours	52 / 54	35
	host bar	cash bar
preferred cocktails	8/each	9/each
premium cocktails	10/each	11/each
domestic beer	5/bottle	6/bottle
premium beer	7/bottle	8/bottle
house wine	8/glass	9/glass

host and cash bars charged on a per drink basis 100 bartender fee per 75 guests for 3 hours; 25 each additional hour

Beverages

distilled



brands

scotch

bourbon

whiskey

whiskey

vodka

gin

rum

tequila

cognac

preferred

dewars

marker's mark

canadian club

jack daniels

absolut

tanqueray

bacardi

don julio blanco

hennessy or courvoisier vs

premium

johnnie walker black

knob creek

crown royal

gentleman jack

grey goose

bombay sapphire

bacardi superior

patron silver

hennessy vsop

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Details



the fine print

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food and beverage

- all food and beverage served in the hotel is to be provided by the hotel and must be consumed at the hotel.
- dietary substitutions can be made available upon prior request.
- any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract.
- pricing is guaranteed within 6 months of the event.
- if alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require the beverages to be dispensed by hotel servers and bartenders only.
- the alcoholic beverage license requires the hotel to (1) request proper identification (photo i.d.) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.
- the hotel does not permit outside food or beverages on the premises.
- the hotel does not allow the removal of food or beverages at the conclusion of the event.

guarantees

- the guaranteed number of guests is required a minimum of three (3) business days prior to the function and is not subject to reduction.
- you will be billed for the guaranteed number or actual attendance, whichever is greater.

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buffet meals

- all of our buffets have a 20 person minimum attendance.
should a party of less than the required minimum wish to have a buffet, a 20 person payment will be required
- the hotel does not allow for any food or beverage to be removed from the property
- all food service is provided for 60 minutes of replenishment with the exception of the hors d'oeuvres menu. after that an additional charge will be required. service charge and tax
- service charge of 24% and tax of 11.95% will be added to all food and beverage, meeting room rental and audio visual equipment. service charge is taxable. service charge and tax, may change without notice. deposits and payments
- a non-refundable deposit is required for all functions.
- all social functions must be paid ten days in advance with your final guarantee of attendees. room assignments
- the hotel reserves the right to make reasonable substitutions in meeting and banquet rooms and/or menu selections and/or based on room pick up at the reservation's due date.
- room rental is subject to a 24% service charge and tax.
- service charge and tax subject to change without notice

specifics



footnotes and facts

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audio visual

- our professional audio visual team is ready to serve you with state of the art equipment.
- psav audio visual managers will work with you to ensure a successful event.
- any outside audio visual equipment brought in may incur a service fee.
- our technicians will charge for services provided on any equipment not belonging to the hotel or psav.

rigging and lighting

- no sound, phone, electrical, lighting, mechanical equipment, or rigging can be installed or operated by anyone other than hotel personnel.

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props, signs and banners

- any items to be put on meeting room or lobby walls must be approved by the hotel.
- any directional signage must be approved by the hotel.
- at no time can push pins, duct tape or any other form of adhesion be used.
- any damages caused to hotel property will be the responsibility of the contracted client. repair charges will be added to your master account.
- any props brought into the hotel must be approved by your event manager.

shipping and receiving

- the customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the hotel.
- the hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the hotel.
- due to limited storage space, exhibit materials must arrive no earlier than one day before the function date.
- any deliveries prior to 24 hours will be subject to charge.
- all items must be removed from the facility within 24 hours.

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