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RENAISSANCE®  
HOTELS

# BANQUET MENUS

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Renaissance Indianapolis North Hotel  
11925 N. Meridian St., Carmel, Indiana, USA

1317-816-0777

[marriott.com/indbr](https://www.marriott.com/indbr)

# Breakfast

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A customary 24% taxable service charge & sales tax will added to prices

# Continental Breakfast

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One hour of service

## Continental Collage

- selection of juices
  - seasonal fruit & berries
  - assorted fruit yogurt
  - assorted breakfast pastries
  - Starbucks® regular coffee & selection of Teavana teas
- per person | \$26.95

## Breakfast On The Run

- assorted bottled juices
  - whole fruit
  - assorted fruit yogurt
  - granola bars
  - Starbucks® regular coffee
- per person | \$19.95

## Elite Continental

- selection of juices
  - seasonal fruit & berries
  - assorted fruit yogurt
  - oatmeal with assorted toppings
  - breakfast sandwiches
  - Starbucks® regular coffee & selection of Teavana teas
- per person | \$29.95

## Healthy Start

- selection of juices
- seasonal fruit & berries
- Starbucks® regular coffee & selection of Teavana teas

### Select Three:

- avocado toast
  - overnight oats
  - chia pudding
  - egg bites/frittata
  - parfaits
- per person | \$31.95

A customary 24% taxable service charge & sales tax will added to prices

# Breakfast Enhancements & Stations

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One hour of service. Items are based on additions to existing breakfast

## Breakfast Sandwiches

### **select three:**

scrambled eggs, cheddar cheese, bacon

sausage, ham, spinach, tomato

### **select one:**

croissant, biscuit, english muffin

per person | \$8.00

## Individual Enhancements

chef's choice breakfast burritos \$8.00

avocado toast \$6.50

overnight oats \$6.50

chia pudding \$6.50

egg bites / frittata \$6.50

parfaits \$6.50

evolve protein shakes \$10.00

## Belgian Waffle or Buttermilk Pancake Station

fresh berries, chocolate chips, warm fruit compote,

whipped cream, warm maple syrup & butter

per person | \$9.95

## Omelette Station

prepared to order with choice of bell pepper, onion,  
mushroom, tomato, jalapeno, bacon, sausage, honey

roasted ham, spinach, pepper jack cheese,

cheddar cheese, avocado & salsa

per person | \$12.95

## Smoothie Station

made to order with milk, yogurt, honey, orange juice,

strawberries, pineapple, banana, mango, fresh berries

& spinach

per person | \$9.95

## add protein powder

per person | \$3.00

A customary 24% taxable service charge & sales tax will added to prices

# Breakfast Buffet

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One hour of service

## Good Morning

selection of juices  
seasonal fruit & berries  
assorted fruit yogurt  
scrambled eggs  
applewood smoked bacon & sausage  
breakfast potatoes  
assorted breakfast pastries  
Starbucks® regular coffee & selection of Teavana teas  
per person | \$32.95

## Sunrise Scramble

selection of juices  
seasonal fruit & berries  
assorted fruit yogurt  
scrambled eggs  
applewood smoked bacon & sausage  
cheesy breakfast potatoes  
Starbucks® regular coffee & selection of Teavana teas

### Select One:

cinnamon swirl french toast  
buttermilk pancakes  
belgian waffles  
avocado toast  
overnight oats  
chia pudding  
egg bites / frittata  
parfaits  
per person | \$36.95

# Break

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A customary 24% taxable service charge & sales tax will added to prices

# Break

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One hour of service

## The 465

just pop in®

broad ripple chips®

smoking goose meats

rosie's place ooey gooey butter cookies®

per person | \$24.95

## Roundabout

donuts

bagels

sticky buns and cinnamon rolls

per person | \$20.95

## Start Your Engine

granola bars

whole fruit

bags of peanuts

dried fruit

per person | \$15.95

## The Basic

deluxe trail mix

cookies

granola bars

bags of chips, pretzels & white cheddar popcorn

per person | \$15.95

## The Matinee

buttered popcorn

soft warm pretzels with cheese & mustard

tortilla chips and salsa

assorted candy

per person | \$20.95

## Pitstop

corn and black bean salsa

salsa verde

white queso

tri-colored chips

candied bacon

rocky road brownies

per person | \$20.95

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# Break

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## On Consumption

- assorted fruit yogurt \$4.50
- whole fruit \$4.50
- candy bars \$4.50
- deluxe trail mix \$5.00
- mixed nuts \$5.00
- rice krispie treats \$3.50
- granola bars \$4.50
- bags of chips, pretzels & white cheddar popcorn \$4.50

## Per Person

- house-made mesquite bbq chips \$5.00
- house-made sweet potato chips \$5.00
- tortilla chips with salsa & guacamole \$6.50
- pita chips with hummus \$5.50
- sliced fruit & berries \$5.50
- strawberries & blueberries \$6.50

## Local Options By The Dozen

- rosie's place ooey gooey butter cookies® \$75.00
- classic cakes assorted cupcakes® \$75.00

## By the Dozen

- donuts \$48.00
- assorted breakfast pastries \$42.00
- breakfast breads \$42.00
- bagels & cream cheese \$42.00
- assorted cookies \$42.00
- peanut butter chocolate krispies \$42.00
- lemon squares \$42.00
- blondies \$42.00
- brownies \$42.00

## Per Item

- mini fruit smoothies \$5.00
- soft warm pretzels with beer cheese & mustard \$5.50

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# Beverages

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## On Consumption

- bottled water \$5.00
- voss water \$7.00
- assorted sodas (pepsi products) \$5.00
- bottled iced teas \$4.50
- bottled juice \$4.50
- sparkling flavored water \$6.00
- sparkling water \$6.00
- gatorade \$6.00
- energy drinks \$7.00
- red bull, rockstar & celsius \$10.00
- evolve protein shake \$10.00
- naked juice \$8.00
- Starbucks® coldbrews \$6.00
- Starbucks® frappuccinos \$6.00

## Per Person

- cold beverage break – unlimited assorted sodas & bottled water \$14.95
- beverage break – unlimited assorted sodas, bottled water, Starbucks® coffee & Teavana teas (minimum 10 people) \$20.95

## By the Gallon

- lemonade \$60.00
- iced tea \$60.00
- cold brew \$75.00
- cucumber citrus infused water \$45.00
- selection of Teavana
- teas & hot chocolate \$60.00
- Starbucks® coffee & decaffeinated coffee (increments of 1.5 gallons) \$80.00

# Lunch

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A customary 24% taxable service charge & sales tax will added to prices

# Working Lunch Buffet

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One hour of service, includes bags of potato chips, pretzels and white cheddar popcorn. Add chef's soup of the day for \$3.00 per person

## Select One:

mixed green salad  
greek farmers salad  
caesar salad  
renaissance salad  
roasted brussel sprout salad

## Select One:

pasta primavera  
potato salad  
fruit salad  
couscous salad  
roasted corn salad

## Select Two:

blondies  
brownies  
lemon squares  
apple blondies  
chocolate chip cookies  
peanut butter chocolate krispies

per person | \$34.95

## Select Two:

**Italian:** imported prosciutto, hard salami, swiss cheese, giardia & herb mayo on focaccia  
**Grille 39 Roast Beef:** roast beef with boursin horseradish, mayo, caramelized onions, & mixed greens on pretzel bun  
**Renaissance Club:** turkey, ham, bacon, provolone, lettuce, tomato, onion, mayo & italian seasoning on sourdough  
**Turkey Bravo:** roasted turkey breast with caramelized onions, gruyere cheese & herb dressing on ciabatta  
**Southwestern Chicken Wrap:** romaine, crumbled bacon, diced red grape tomatoes, cilantro, fire roasted corn, black beans, avocado spread, crispy tortilla strips & pepper jack cheese in a tortilla  
**Caprese:** tomato, fresh mozzarella, basil & pesto on ciabatta  
**Mediterranean Wrap:** hummus, roasted tomatoes, cucumbers, fresh mozzarella, spinach, olive tapenade in a tortilla  
**Chicken Salad:** house-made chicken salad, lettuce & tomato on a croissant

# Lunch Buffet

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One hour of service

Add chef's soup of the day for \$3.00 per person

## Midwest Deli

- potato salad
- mixed greens with two dressings
- roast beef, turkey & ham
- sliced swiss, provolone & cheddar
- lettuce, tomato, onion & pickles
- mayonnaise & dijon mustard
- sliced breads & rolls

homemade chips

assorted cookies  
per person | \$34.95

## Baked Potato & Salad Bar

- field greens and romaine
- cucumber, sliced mushrooms, tomato, carrots & croutons
- ranch & balsamic dressing
- baked potatoes
- marinated grilled chicken
- filet mignon tips
- bacon, butter, cheddar cheese, scallions & sour cream

steamed broccoli

assorted rolls & butter

lemon squares  
per person | \$36.95

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### Little Italy

caesar salad

greek farmers salad

#### **Select Two:**

chicken bruschetta

chicken picatta

filet tip marsala

creamy penne pesto, spinach, sundried tomato & onion

italian vegetable medley

garlic bread sticks with marinara

tiramisu

per person | \$34.95

### Backyard Barbeque

watermelon feta salad

mixed greens with two dressings

#### **Select Two:**

filet tips & veggie kebab

barbeque chicken breast

barbeque pulled pork

hamburger patties

carolina smoked beef brisket

assorted buns

traditional condiments

homestyle green beans

three cheese macaroni

brownies

per person | \$36.95

## Southwest

romaine lettuce, tomatoes, tomatillos, black beans,  
queso fresco & chipotle ranch

warm flour tortillas

### Select Two:

marinated grilled chicken

cumin filet tips

adobe shrimp

sauteed bell peppers & onions

cilantro lime rice

street corn

blend of cheddar & pepper jack cheese

tortilla chips with warm monterey jack queso,

pico de gallo, sour cream & guacamole

cinnamon sugar chips with mocha chocolate sauce

per person | \$36.95

## Wok & Roll

asian style napa cabbage, cucumbers, carrots, tomatoes  
& rice noodles with sweet chili ginger vinaigrette

### Select One:

steamed jasmine rice

vegetable fried rice

lo mein noodles

asian spiced chicken & hoisin filet tips

steamed broccoli

sugar snap peas, green onions, carrots, water chestnuts &  
crushed cashews

soy, sweet chili & teriyaki sauce

lemon squares

fortune cookies

per person | \$36.95

American

**Select Two:**

mixed greens with two dressings

renaissance salad

cous cous salad

brussel sprout salad

**Select Two:**

napa chicken

pan roasted salmon with herb citrus butter

beef brisket with bbq

herb crusted pork with rosemary shallot wine sauce

**Select One:**

lemon herb fingerling potatoes

mac and cheese

rice pilaf

garlic mashed potato

sauteed seasonal vegetables

assorted rolls & butter

**Select One:**

blondies

brownies

lemon squares

assorted cookies

per person | \$38.95

Vegetarian Options

**Rigatoni**

marzano tomato sauce, shaved parmesan & sweet basil

**Vegetable Stacker**

portabella mushroom, eggplant, roasted bell pepper,

spinach & ricotta mozzarella blend

**Asian Vegetable Stir Fry**

jasmine rice with peppers, onions, carrots, teriyaki sauce

& tofu

# Plated Salads

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Includes rolls, butter & dessert

Add chef's soup of the day for \$3.00 per person

Any salad can be served as a wrap with a dill pickle spear & homemade chips

## Renaissance Salad

field greens, blueberries, strawberries, candied pecans,  
red onion, goat cheese with balsamic dressing  
per person | \$21.95

## Southwestern BLT

romaine, crumbled bacon, red grape tomatoes, cilantro,  
fire roasted corn, black beans, avocado, crispy tortilla  
strips & pepper jack cheese with citrus lime vinaigrette  
per person | \$23.95

## Club Salad

romaine, diced turkey, ham, crumbled bacon, red grape  
tomatoes, diced eggs & cheddar cheese with herb ranch  
per person | \$24.95

## Enhancements

- chicken \$6.00
- shrimp \$7.00
- salmon \$8.00
- filet tips \$9.00

## Caesar Salad

romaine, shaved parmesan & herb croutons  
per person | \$20.95

## Thai Salad

napa cabbage, shredded carrots, crushed cashews, sugar  
snap peas & bell peppers with sweet thai dressing  
per person | \$24.95

## Desserts (Select One)

- assorted cookies
- lemon squares
- blondies
- peanut butter krispies

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# Boxed Lunch

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Includes whole fruit, chips & cookie.

- Per person | \$29.95

## Select Three Sandwiches:

### Italian

imported prosciutto, hard salami, swiss cheese, giardiara & herb mayo on focaccia

### Renaissance Club

turkey, ham, bacon, provolone, lettuce, tomato, onion, mayo & italian seasoning on sourdough

### Mediterranean Wrap

hummus, roasted tomatoes, cucumbers, fresh mozzarella, spinach, olive tapenade in a tortilla

### Southwestern Chicken Wrap

romaine, crumbled bacon, diced red grape tomatoes, cilantro, fire roasted corn, black beans, avocado spread, crispy tortilla strips & pepper jack cheese in a tortilla

### Grille 39 Roast Beef

roast beef with boursin horseradish mayo, caramelized onions, & mixed greens on pretzel bun

### Turkey Bravo

roasted turkey breast with caramelized onions, gruyere cheese & herb dressing on ciabatta

### Chicken Salad on Croissant

house-made chicken salad, lettuce & tomato on a croissant

### Caprese

tomato, fresh mozzarella, basil & pesto on ciabatta

# Reception

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# Hors D'Oeuvres

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Quantities of 25

## Cold Select

caprese skewers  
street corn shooters  
vegan bruschetta  
individual crudité cups  
tomato, mushroom, parmesan bruschetta  
homemade chips with caramelized onion dip  
per piece | \$5.00

## Hot Select

fried ravioli bites  
swedish meatballs  
candied carrot skewer  
polynesian chicken satay  
mini margherita pizza bites  
vegetarian stuffed mushroom  
spinach and boursin stuffed mushroom  
raspberry coulis & brie en croute  
shiitake spring rolls with thai chili sauce  
warm crab rangoon with thai chili sauce  
parmesan risotto croquettes with pomodoro sauce  
boneless buffalo chicken with bleu cheese dressing  
per piece | \$5.00

## Cold Premium

poke shooters  
mini avocado toast  
california rolls with wasabi & pickled ginger  
shrimp cocktail  
per piece | \$7.00

## Hot Premium

firecracker shrimp  
mini beef wellington  
mini crab cakes with cajun remoulade  
bacon wrapped barbeque shrimp  
potato pancake with braised short rib  
candied bacon  
per piece | \$7.00

## Assorted Sushi Rolls with Wasabi & Pickled Ginger

market price

# Displays

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## Seasonal Fruit & Berries

per person | \$7.00

## Vegetables Crudité with Hummus & Ranch Dressing

per person | \$8.00

## Smoking Goose Charcuterie

per person | \$13.00

## Antipasto

prosciutto, salami, pepperoni, provolone, smoked  
mozzarella, roasted peppers, black & green olives,  
artichoke hearts, asparagus & focaccia bread

per person | \$13.00

## VIP Charcuterie Display

per person | \$18.00

# Carving Stations

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Pricing is based on 3 stations & 2 hours of service

Chef attendant fee of \$150 required for all carving stations

Includes assorted rolls

## Apple Brined Turkey

*(serves 20 people)*

served with fresh cranberry orange relish

\$250.00

## Rosemary Roasted Pork

*(serves 25 people)*

served with bacon bourbon barbeque sauce

\$265.00

## Honey Cured Ham

*(serves 35 people)*

served with honey mustard sauce

\$265.00

## Prime Rib of Beef

*(serves 30 people)*

served with creamed horseradish

\$400.00

## Roasted Peppered Beef Tenderloin

*(serves 20 people)*

served with red wine demi

\$450.00

## Smoked Prime Rib

*(serves 30 people)*

served with creamed horseradish

\$400.00

# Stations

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Pricing is based on 3 stations & 2 hours of service

## Salad Station

romaine, mixed greens & baby spinach

diced turkey, grilled chicken, chopped eggs, parmesan,  
mozzarella, cucumbers, carrots, onions, grape tomatoes,  
pepperoncini, dried cranberries, sunflower seeds,  
slivered almonds & croutons

assorted dressings

assorted rolls & butter

per person | \$13.95

## Lettuce Wrap Station

marinated flank steak in asian bbq sauce

grilled ginger chicken

tofu

bibb lettuce, chili paste, julienne cucumber & carrots,

scallions, crushed peanuts & rice noodles

per person | \$17.95

## Potato Bar

### Select Your Potato Style:

mashed or baked

bacon, scallions, cheddar cheese, sour cream, chili  
cinnamon, brown sugar, butter & mini marshmallows

add chicken: \$3.00

add beef: \$4.00

per person | \$15.95

## State Fair

candied bacon

mini corn dogs

elephant ear chips

fried pickles

chocolate dipped donut holes

lemon shake up

per person | \$17.95

### Mediterranean Mezze

pita crisps  
naan bread  
herb flatbread  
hummus  
tzatziki  
house bruschetta  
olive tapenade  
baked goat cheese  
spanakopita  
per person | \$17.95

### Taco Station (2 Tacos Per Person)

#### **Select Two:**

filet tip, grilled chicken, ground beef, pulled pork, shrimp

#### **Toppings:**

sauteed bell peppers & onions, diced tomatoes, shredded  
lettuce, black bean & corn relish, monterey jack cheese,  
cheddar cheese & sour cream

tortilla chips with salsa, queso & guacamole

per person | \$20.95

### Pasta Bar

penne, rotini & tortellini  
marinara, alfredo & pesto  
grilled chicken, italian sausage, grilled portabella  
mushrooms  
sun-dried tomatoes, vegetables & roasted red peppers

chef attendant is required (\$150 per chef)  
per person | \$20.95

### Wing Station (Six Wings Per Person)

boneless & bone-in chicken wings  
buffalo, bbq, dry rub (served on side)  
carrots & celery  
bleu cheese & ranch  
per person | \$18.95

### Sushi Bar - Market Price

assorted maki & nigiri style sushi with pickled ginger  
& wasabi (based on 4 pieces per guest)

# Beverages

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A customary 24% taxable service charge & sales tax will added to prices



# Hosted Bars on Consumption

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Bartender fee of \$150 required for all consumption bars

## Hosted Bar #1

- Soft Drinks \$5.00
- Mineral Water \$5.00
- Domestic Beer \$7.00
- Imported Beer \$8.00
- Regional Craft Brew 16oz Can \$9.00
- White Claw (Assorted Flavors) \$8.00
- House Wine \$9.00
- Name Brand Cocktails \$10.00
- Martinis \$15.00

## Cash Bar

Minimum \$500

- Soft Drinks \$5.00
- Mineral Water \$5.00
- Domestic Beer \$7.00
- Imported Beer \$8.00
- Regional Craft Brew 16oz Can \$9.00
- White Claw (Assorted Flavors) \$8.00
- House Wine \$9.00
- Name Brand Cocktails \$10.00
- Premium Brand Cocktails \$12.00
- Name Brand Martinis \$15.00
- Premium Brand Martinis \$16.00

## Hosted Bar #2

- Soft Drinks \$5.00
- Mineral Water \$5.00
- Domestic Beer \$7.00
- Imported Beer \$8.00
- Regional Craft Brews 16oz Can \$9.00
- White Claw (Assorted Flavors) \$8.00
- House Wine \$9.00
- Premium Brand Cocktails \$12.00
- Martinis \$16.00

## Cordial Service

\$15.00 per pour

- Baileys Irish Cream
- Disaronno Amaretto
- Grand Marnier
- Kahlua
- Cointreau

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# Hosted Bar Packages

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Bartender fee included

## Name Brands

- Tito's Vodka
- Cruzan Aged Light Rum
- Captain Morgan Spiced Rum
- Beefeater
- Dewars White Label
- Jim Beam White Label
- Jose Cuervo Tradicional
- Courvoisier VS

## Premium Brands

- Grey Goose Vodka
- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- Bay Sapphire
- Johnnie Walker Black Label
- Knob Creek
- Jack Daniel's
- Crown Royal
- Patron Silver
- Courvoisier VS

## Cocktail Reception

### Name Brands

- 1 hour service - \$22.00 per person
- 2 hours service - \$29.00 per person
- 3 hours service - \$36.00 per person
- 4 hours service - \$43.00 per person

## Cocktail Reception

### Premium Brands

- 1 hour service - \$24.00 per person
- 2 hours service - \$33.00 per person
- 3 hours service - \$42.00 per person
- 4 hours service - \$51.00 per person

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## Beer

- Budweiser
- Bud Light
- Michelob Ultra
- Miller Lite
- Corona Light
- Stella Artois
- Samuel Adams Boston Lager
- Sun King Cream Ale 16oz Can
- Sun King Osiris 16oz Can
- Sun King Wee Mac 16oz Can
- Assorted Seltzers

House wine varieties included in package price.

Inquire for upgraded wine offerings.

## Cocktail Reception

### Beer and Wine Bar

- 1 hour service - \$17.00 per person
- 2 hours service - \$24.00 per person
- 3 hours service - \$31.00 per person
- 4 hours service - \$38.00 per person

## Non Alcoholic Offerings

Red Bull

Red Bull Sugarfree

Fever-tree – Ginger Beer

Ginger Ale

Tonic

Heineken 0.0

# Wines By The Bottle

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## Pinot Grigio

- Proverb Pinot Grigio, California \$35.00
- Pighin Friuli Grave Pinot Grigio, Italy \$48.00

## Sauvignon Blanc

- Proverb Sauvignon Blanc, California \$35.00
- Napa Cellars Sauvignon Blanc, California \$42.00
- Wairau River Sauvignon Blanc, New Zealand \$48.00

## Chardonnay

- Proverb Chardonnay, California \$35.00
- Rodney Strong Chardonnay, California \$58.00
- Cakebread Chardonnay, California \$110.00

## Other Whites

- Proverb Rose, California \$35.00
- Montevina White Zinfandel, California \$35.00
- Paco & Lola Albarino, California \$48.00

## Champagne & Sparkling

- Sip Moscato, California \$42.00
- Mionetto Prosecco, Italy \$42.00
- Mumm Napa, Brut Prestige, California \$62.00
- Moet & Chandon, Brut Imperial, France \$122.00
- Veuve Cliquot, Yellow Label, Brut, France \$142.00

# Wines By The Bottle

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## Pinot Noir

- Belle Glos Meiomi Pinot Noir, California \$48.00
- Elouan Pinot Noir, Oregon \$60.00

## Cabernet Sauvignon

- Proverb Cabernet Sauvignon, California \$35.00
- Josh Cabernet Sauvignon, California \$42.00
- Merf Cabernet Sauvignon, Washington \$50.00
- Ferrari-Carano Cabernet Sauvignon, California \$82.00

## Merlot

- Proverb Merlot, California \$35.00
- Decoy Merlot, California \$82.00

## Other Reds

- Prisoner Red Blend, California \$92.00

# Dinner

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# Plated Dinner

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Includes salad, vegetable, starch, rolls, butter & dessert

## Salads (Select One)

### Antipasto Salad

romaine, olive mix, roasted red bell peppers, tomatoes,  
& feta with creamy balsamic dressing

### Harvest Salad

field greens, roasted sweet potato, goat cheese, pecan,  
dried cranberry with sweet onion vinaigrette

### Brussel Sprout Salad

roasted brussel sprouts, parmesan cheese, almonds  
& lemon vinaigrette

### Caesar Salad

romaine, crispy parmesan & herb croutons

### Garden Salad

field greens, romaine, spinach, goat cheese, apples &  
dried cranberries with apple cider vinaigrette

### Spinach Salad

bacon, sliced egg, oranges, red onion and goat cheese  
with sweet onion vinaigrette

### Market Salad

spring mix, carrots, cucumbers, grape tomatoes, radishes  
& green onions with balsamic & ranch

**Starch (Select One)**

yukon garlic mashed potatoes  
boursin mashed potatoes  
horseradish whipped potato  
black truffle basil fingerling potatoes  
three cheese macaroni  
heirloom infused risotto  
couscous  
sweet potato casserole  
rice pilaf or wild rice

**Vegetable (Select One)**

grilled asparagus  
bean & carrot medley  
bourbon glazed carrots  
seasonal vegetable medley  
parmesan brussel sprout  
green beans with peppers and onions

**Dessert (Select One)**

tiramisu torte  
lemon mousse bistro cake  
salted caramel cheesecake  
chocolate peanut butter cake  
chocolate raspberry mousse torte  
new york cheesecake with strawberry garnish

**Premium Dessert**

- sugar cream pies \$2.00
- chocolate trilogy torte \$3.00



# Plated Dinner

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Includes salad, vegetable, starch, rolls, butter & dessert

## Herb Roasted Chicken Breast

bone-in chicken with herb infused oil

per person | \$49.95

## Chicken Ballotine

6oz airline chicken breast with boursin & spinach

per person | \$49.95

## Chicken Milanese

seared chicken with vodka cream sauce

per person | \$48.95

## Napa Grilled Chicken

sun dried tomatoes, artichokes, goat cheese

and olives

per person | \$48.95

## Chicken Bruschetta

citrus marinated chicken breast topped with heirloom

tomatoes, basil pesto, fresh mozzarella & balsamic

reduction

per person | \$48.95

## Short Rib

braised short rib with red wine demi glace

per person | \$49.95

## Top Sirloin Steak

served with chef's signature sauce

per person | \$50.95

## Filet Mignon

grilled 8oz filet with black summer truffle butter

per person | \$64.95

## Lamb

rack of lamb with mint chimichurri

per person | \$55.00

## Roasted Pork Loin

rosemary crusted pork with rosemary shallot wine sauce

per person | \$48.95

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### Chilean Seabass

seared seabass with honey miso glaze (market price)

### Atlantic Salmon

seared salmon with lemon dill beurre blanc  
per person | \$52.95

### Pecan Crusted Cod

brown butter sauce  
per person | \$49.95

### Rigatoni

marzano tomato sauce, shaved parmesan & sweet basil  
(comes with choice of vegetable)  
per person | \$39.95

### Vegetable Stacker

portabella mushroom, eggplant, roasted bell pepper,  
spinach & ricotta mozzarella blend (comes with choice  
of starch)  
per person | \$39.95

### Asian Vegetable Stir Fry

jasmine rice with peppers, onions, carrots, terikayi sauce  
& tofu (does not come with choice of starch & vegetable)  
per person | \$39.95

### Stuffed Peppers

wild rice, seasonal vegetables, portabella, vodka cream  
sauce  
per person | \$39.95

### Cauliflower Parm

roasted cauliflower topped with house tomato sauce and  
mozzarella cheese  
per person | \$39.95

# Duo Plates

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Includes choice of salad, selection of vegetable, starch, rolls, butter & dessert

## Filet & Chicken

6oz filet with black summer truffle butter

& napa chicken breast

per person | \$72.95

## Filet & Salmon

6oz filet with chef's signature steak sauce & seared

salmon with lemon dill beurre blanc

per person | \$74.95

## Filet & Scallops

6oz filet with red wine reduction & pan seared sea

scallops with lemon beurre blanc

per person | \$78.95

# Dinner Buffet

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One hour of service

## Select Two:

### **caesar salad**

romaine, shaved parmesan & herb croutons

### **antipasto salad**

romaine, olive mix, roasted red bell peppers, tomatoes,  
& feta with creamy balsamic dressing

### **garden salad**

field greens, romaine, spinach, goat cheese, apples &  
dried cranberries with apple cider vinaigrette

### **market salad**

spring mix, carrots, cucumbers, grape tomatoes, radishes  
& green onions with balsamic vinaigrette or ranch  
dressing

### **spinach salad**

bacon, sliced egg, oranges, red onion and goat cheese  
with sweet onion vinaigrette

### **harvest salad**

field greens, roasted sweet potato, goat cheese, pecan,  
dried cranberry with sweet onion vinaigrette

## Select One:

grilled asparagus, bean & carrot medley, bourbon glazed  
carrots, seasonal vegetable medley, parmesan brussel  
sprout, green beans with peppers and onions

## Select One:

yukon garlic, mashed potatoes, boursin mashed potatoes,  
horseradish whipped potato, black truffle basil fingerling  
potatoes, three cheese macaroni, heirloom infused  
risotto, couscous, sweet potato casserole, rice pilaf or  
wild rice

## Select Two:

tiramisu torte  
chocolate cake  
lemon mousse bistro cake  
salted caramel cheesecake  
chocolate peanut butter cake  
chocolate raspberry mousse torte  
new york cheesecake with strawberry garnish  
per person | \$64.95

## Premium Desserts

sugar cream pies \$2.00  
chocolate trilogy torte \$3.00

# Dinner Buffet

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One hour of service

Select Two:

## **Herb Roasted Chicken Breast**

bone-in chicken breast topped with herb infused signature oil

## **Napa Grilled Chicken**

sun dried tomatoes, artichokes, goat cheese and olives

## **Chicken Milanese**

seared chicken with vodka cream sauce

## **Short Rib**

braised short rib with red wine demi glace

## **Roasted Pork Loin**

herb crusted pork with rosemary shallot wine sauce

## **Braised Beef Brisket**

beef brisket with bbq

## **Atlantic Salmon**

seared salmon with lemon dill buerre blanc

## **Penne Primavera**

creamy penne pesto, spinach, sundried tomato & onion

## **Deconstructed Vegetable Lasagna**

portabella mushroom, eggplant, roasted bell pepper, spinach & ricotta-mozzarella blend

# Late Night Snacks

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A customary 24% taxable service charge & sales tax will added to prices

# Late Night Snacks

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One hour of service, served between 8pm - 10pm

## Wing Station (Six Wings Per Person)

boneless & bone-in chicken wings  
buffalo, bbq, dry rub (served on side)  
carrots & celery  
bleu cheese & ranch  
per person | \$18.95

## Taco Station (Two Tacos Per Person)

### Select Two:

filet tip, grilled chicken, ground beef,  
pulled pork, shrimp

### Toppings:

sauteed bell peppers & onions, diced tomatoes, shredded  
lettuce, black bean & corn relish, monterey jack cheese,  
cheddar cheese & sour cream  
tortilla chips with salsa, queso & guacamole  
per person | \$20.95

## Tot Bar

pulled pork, cheese sauce jalapeno, sour cream, bacon,  
green onion, bbq sauce, pickled onion  
per person | \$17.95

## Fry Bar

### Select Two:

waffle, sweet potato wedge, regular  
(choice of cajun, sea salt, and dry rub seasonings)

### Toppings:

house chili, cheddar cheese sauce sour cream, jalapeno,  
green onion, chorizo, corn sautee, curry ketchup  
per person | \$17.95

### Slider Bar

**Select Two:**

burger, smoked chicken, pork tenderloin,

pulled pork, shrimp

dijonaise, herb aoli, bbq, hot honey, & cajun remoulade

per person | \$20.95

### Donut Bar

variety of donuts

**Select One:**

coffee or hot chocolate

per person | \$11.95



# Small Meetings

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A customary 24% taxable service charge & sales tax will added to prices

# Small Meetings

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One hour of service

## Breakfast

### Continental Collage

selection of juices  
seasonal fruit & berries  
assorted fruit yogurt  
assorted breakfast pastries  
Starbucks® regular coffee & selection of Teavana teas  
per person | \$26.95

### Good Morning

selection of juices  
seasonal fruit & berries  
assorted fruit yogurt  
scrambled eggs  
breakfast potatoes  
assorted breakfast pastries  
select one: applewood smoked or bacon sausage  
Starbucks® regular coffee & selection of Teavana tea  
per person | \$32.95

## Individual Enhancements

### Breakfast Sandwiches

**select three:** scrambled eggs, cheddar cheese, bacon,  
sausage, ham, spinach or tomato

**select one:** croissant, biscuit or english muffin  
per person | \$8.00

### Breakfast Burrito

chef's choice  
per person | \$8.00

# Small Meetings

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One hour of service

## Working Lunch Buffet

### Select One:

mixed green salad  
greek farmers salad  
caesar salad  
renaissance salad  
roasted brussel sprout salad  
pasta primavera  
potato salad  
fruit salad  
couscous salad  
roasted corn salad

### Select One:

blondies  
brownies  
lemon squares  
apple blondies  
chocolate chip cookies  
peanut butter chocolate krispies

per person | \$34.95

Includes bags of potato chips, pretzels & white cheddar popcorn

Add chef's soup of the day for \$3.00 per person

### Select Two:

**Italian:** imported prosciutto, hard salami, swiss cheese, giardia & herb mayo on focaccia

**Grille 39 Roast Beef:** with boursin horseradish mayo, caramelized onions, & mixed greens on pretzel bun

**Renaissance Club:** turkey, ham, bacon, provolone, lettuce, tomato, onion, mayo & italian seasoning on sourdough

**Turkey Bravo:** with caramelized onions, gruyere cheese & herb dressing on ciabatta

**Southwestern Chicken Wrap:** romaine, crumbled bacon, diced red grape tomatoes, cilantro, fire roasted corn, black beans, avocado spread, crispy tortilla strips & pepper jack cheese in a tortilla

**Caprese:** tomato, fresh mozzarella, basil & pesto on ciabatta

**Chicken Salad:** with lettuce & tomato on a croissant

# Small Meetings

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One hour of service

## Baked Potato & Salad Bar

mixed greens

cucumber, sliced mushrooms, tomato, carrots & croutons

ranch & balsamic dressing

baked potatoes

marinated grilled chicken & filet mignon tips

bacon, butter, cheddar cheese, scallions & sour cream

steamed broccoli

assorted rolls & butter

lemon squares

per person | \$36.95

## Soup & Salad Bar

chef's homemade soup of the day

fresh greens, grilled chicken, shredded cheddar cheese,

eggs, cucumbers, tomatoes, carrots, mushrooms &

croutons with two dressings

assorted rolls & butter

chocolate chip cookies

per person | \$30.95

# Small Meetings

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One hour of service

## American Lunch Buffet

### Select One:

mixed greens with two dressings  
renaissance salad  
couscous salad  
brussel sprouts salad

### Select One:

blondies  
brownies  
lemon square  
assorted cookies

### Select Two:

napa chicken  
pan roasted salmon with herb citrus butter  
beef brisket with bbq  
herb crusted pork with rosemary shallot wine sauce

### Select One:

lemon herb fingerling potatoes  
mac and cheese  
rice pilaf  
garlic mashed potato  
  
sauteed seasonal vegetables  
assorted rolls & butter

per person | \$38.95

Add chef's soup of the day for \$3.00

A customary 24% taxable service charge & sales tax will added to prices

# Small Meetings

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One hour of service

## Little Italy

### Select One:

caesar salad

greek farmers salad

### Select Two:

chicken bruschetta

chicken picatta

filet tip marsala

creamy penne pesto, spinach, sundried tomato & onion

italian vegetable medley

garlic bread sticks with marinara

tiramisu

per person | \$34.95

Add chef's soup of the day for \$3.00

A customary 24% taxable service charge & sales tax will added to prices

# Small Meetings

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One hour of service

## Lunch On The Run

Select Three:

**Italian:** imported prosciutto, hard salami, swiss cheese, giardiara & herb mayo on focaccia

**Grille 39 Roast Beef:** with boursin horseradish mayo, caramelized onions, & mixed greens on pretzel bun

**Renaissance Club:** turkey, ham, bacon, provolone, lettuce, tomato, onion, mayo & italian seasoning on sourdough

**Mediterranean Wrap:** hummus, roasted tomatoes, cucumbers, fresh mozzarella, spinach, olive tapenade in a tortilla

per person | \$29.95

Includes whole fruit, chips & cookie

**Caprese:** tomato, fresh mozzarella, basil & pesto on ciabatta

**Chicken Salad:** with lettuce & tomato on a croissant

**Turkey Bravo:** with caramelized onions, gruyere cheese & herb dressing on ciabatta

**Southwestern Chicken Wrap:** romaine, crumbled bacon, diced red grape tomatoes, cilantro, fire roasted corn, black beans, avocado spread, crispy tortilla strips & pepper jack cheese in a tortilla

# Technology

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A customary 24% taxable service charge & sales tax will added to prices



# Audio Visual

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Prices per day

## Ballroom Presentation

- 6500 + lumen projector, draped cart, 10' x 10' screen & wireless mouse \$819.00
- 7.5' x 13' screen \$120.00

## Bring Your Own Projector

- AC + plug strip, set up assistance, draped cart & 8' x 8' screen \$184.00
- 10' x 10" screen \$247.00

## Monitors

- 50" HD Flatscreen TV \$315.00
- 70" HD Flatscreen TV \$630.00

## Sound

- Computer patch to house sound \$105.00
- Self-amplified high-fidelity speaker \$137.00
- Computer speakers \$38.00

## Breakout Room Presentation

- 3000 + lumen projector, draped cart, 8' x 8' screen & wireless mouse \$578.00
- 10' x 10' screen \$641.00

## Projector & Screen Connection

- Needed for two or more screens \$218.00

## Add-Ons

- Laptop computer \$225.00
- 2 input basis seamless switcher \$158.00
- Wireless presenter \$42.00
- HD camera with tripod \$373.00

## Microphones

- Wireless handheld microphone \$185.00
- Wireless lavalier microphone \$185.00
- Wired microphone \$63.00

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## Mixers

- 4 channel mixer \$68.00
- 16 channel mixer \$137.00

## Lighting

- Uplight \$105.00
- Magnetic lighting \$75.00
- Stage wash (light, lens & tree) \$178.00
- string lighting: call for quote
- gobo: call for quote

## A La Carte Items

- Flip chart (hardback easel, pad of paper & 4 pack of markers) \$63.00
- Post-it flip chart (hardback easel, post-it pad & 4 pack of markers) \$85.00
- Whiteboard with markers \$63.00
- Welour drapery 10'X16' panel (color options: black, white, blue & orange) \$165.00
- Wired HDMI \$20.00
- Wireless HDMI \$75.00
- Tripod easel \$20.00
- Draped cart with power \$33.00
- 25' extension cord & power strip \$26.00

## Phones

- Conference phone (up to 12 people) \$150.00
- Owl conferencing \$300.00

## Skilled Technical Assistance & Event Support

- Set-up and recovery \$85.00
- Per hour in-room operator \$100.00

## Estimates, Pricing, Important Policies & Procedures

Estimates are recommended and will be valid for 30 days

Pricing for equipment is per room per day unless noted & does not include applicable taxes or fees

### Professional AV Services Provided By:

ITA: audio visual solutions for in-house assistance  
please call (317)- 816-0777

RENAISSANCE INDIANAPOLIS NORTH HOTEL

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[marriott.com/indbr](https://www.marriott.com/indbr)

1317-816-0777



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