

EVENTS



R
RENAISSANCE®
DALLAS RICHARDSON HOTEL

900 E Lookout Drive
Richardson, TX 75082



BREAKFAST

All breakfast are served with orange juice, apple juice, regular coffee, decaf coffee & selection of tea.

All pricing is subject to 25% service charge and 8.25% sales tax.

All prices are subject to change without prior notice.

\$250 buffet fee applies to all buffets under the minimum persons required.

PLATED BREAKFAST



HOWDY | \$34 Per Person

Fresh Baked Danish
Croissants & Assorted Muffins
Sweet Cream Butter, Honey, Artisan Preserves
Seasonal Selection of Sliced Fruit GF, DF
Cage Free Scrambled Eggs GF, CD
Down Home Smoked Sausage Link
Breakfast Potatoes

HEALTH NUT | \$36 Per Person

Fresh Baked Danish
Croissants & Assorted Muffins
Sweet Cream Butter, Honey, Artisan Preserves
Seasonal Selection of Sliced Fruit GF, DF
Avocado 9-Grain Toast, Poached Egg, Grilled
Portobella, Pesto Drizzle
Orange & Basil Glazed Grilled Pineapple Skewer

COWBOY | \$37 Per Person

Fresh Baked Danish
Croissants & Assorted Muffins
Sweet Cream Butter, Honey, Artisan Preserves
Seasonal Selection of Sliced Fruit GF, DF
Breakfast Sandwich - Pepper Crusted Candy Bacon
Sunny Up Cage Free Eggs, Veldhuizen Redneck
Cheddar, Caramelized Shallot Jam on a Poppy Seed
Brioche Bun
Roasted Cowboy Potatoes

CONTINENTAL BREAKFAST

A M I N I M U M O F 2 5 P E R S O N S R E Q U I R E D

MORNING IN THE METROPLEX | \$34 Per Person

Fresh Baked Danish
Croissants & Assorted Muffins
Artisan Bagels with House made Labneh CD, CG
Sweet Cream Butter, Honey, Artisan Preserves
Seasonal Selection of Sliced Fruit GF, DF

RISE & SHINE | \$38 Per Person

Fresh Baked Danish
Croissants & Assorted Muffins CD, CG
Artisan Bagels with House made Labneh
Sweet Cream Butter, Honey, Artisan Preserves
Seasonal Selection of Sliced Fruit GF, DF
Greek Yogurt with Accoutrements, CG
Bircher Muesli (Overnight Oats) Topped with Seasonal
Berries & Stone Fruit GF
Seasonal Selection of Sliced Fruit GF, DF

BREAKFAST BUFFETS

A M I N I M U M O F 5 0 P E R S O N S R E Q U I R E D

LIGHT WORK | \$44 Per Person

Fresh Baked Danish
Croissants & Assorted Muffins CD, CG
Sweet Cream Butter, Honey, Artisan Preserves
Seasonal Selection of Sliced Fruit GF, DF
Avocado 9-Grain Toast v
Steel Cut Oatmeal with Accoutrements
Shakshuka (Israeli tomato stewed eggs) served with
Hybrid Tortillas and Cheddar GF, CD
Vegan Sausage Patty V
Turkey Bacon

BIG D | \$47 Per Person

Fresh Baked Danish
Croissants & Assorted Muffins CD, CG
Sweet Cream Butter, Honey, Artisan Preserves
Seasonal Selection of Sliced Fruit GF, DF
Hashbrown Casserole
Local Stone Ground Redneck Cheddar Grits
Applewood Smoked Bacon
Down Home Smoked Sausage
Scrambled Cage Free Eggs
Scratch Biscuits & Sausage Gravy

BREAKFAST ENHANCEMENTS

ENHANCEMENTS CANNOT BE ORDERED AS STAND ALONE
AND MUST BE ADDED TO A BREAKFAST OPTION

Greek Yogurt Parfait with Fresh Berries and Local Honey **\$9 each**

Individual Greek Yogurts **\$7 each**

Bottled Yogurt Smoothies **\$8 each**

Steel Cut Oatmeal with Brown Sugar & Raisins **\$8 per person**

Assorted Bagels with Cream Cheese **\$8 per person**

Breakfast Burrito with Egg, Bacon or Sausage, Monterey Jack Cheese and House Made Salsa **\$9 each**

Egg, Cheese & Bacon or Sausage Croissant **\$9 each**

Southern Biscuits & Gravy **\$10 per person**

Texas Sausage & Cheese Kolache **\$9 each**

Chicken Apple Sausage **\$9 per person**

Turkey Sausage **\$9 per person**

Hard Boiled Eggs **\$32 per dozen**

STATIONS

*Attendant fee - 2 hours - \$150. One attendant per every 100 persons.
A minimum of 50 persons required.*

Omelet Station CD, GF \$16 per person

Cage Free Egg, Egg White, Egg Beaters

Country Ham, Smoked Bacon, Chorizo, Sausage, Meatless Sausage
Texas Seasonal Peppers, Vidalia Onion, Cremini Mushroom, Spinach,
Tomatoes, & Scallions

Texas Sharp Cheddar, Pepper Jack Cheese, Roasted Tomato Salsa

Breakfast Taco Station CD, CG \$16 per person

Cage Free Scrambled Egg, Chorizo, Grilled Beef, Roasted Potato
Black Bean, Shredded Pepper Jack Cheese, Flour Tortilla
Pico de Gallo, Guacamole, Morita, Guajillo Salsa

Eggs Benedict Station \$16 per person

Freshly Cracked Eggs with a Hint Of Crème Fraiche

Egg Whites & Eggbeaters are Available Upon Request

Peppered Bacon, Applewood Smoked Ham, Baby Spinach, Vidalia
Onions, Toy Box Tomatoes, Wild Mushrooms, Aged White
Cheddar



BREAKS

All pricing is subject to 25% service charge and 8.25% sales tax.

All prices are subject to change without prior notice.

BREAKS

HALF DAY BEVERAGE | \$23 per person

4 Hours

Freshly Brewed Coffees & Selection of Fine Hot Teas

Bottled Water & Infused Water

Assorted Pepsi Soft Drinks

FULL DAY BEVERAGE | \$36 per person

8 Hours

Freshly Brewed Coffees & Selection of Fine Hot Teas

Bottled Water & Infused Water

Assorted Pepsi Soft Drinks

A LA CARTE BEVERAGE

Regular & Decaf Coffee & Hot Tea Selection **\$97 per gallon**

Bottled Water **\$6 each**

Sparkling Water **\$7 each**

Juice **\$60 per gallon**

Lemonade **\$60 per gallon**

Hot Chocolate **\$60 per gallon**

Iced Tea **\$60 per gallon**

Assorted Pepsi Soft Drinks **\$6 each**

Bottled Juice: Cranberry, Apple, Orange & V8 **\$7 each**

Assorted Energy Drinks **\$8 each**

Bottled Frappuccino **\$8 each**

BAKED | \$60 per Dozen

Cinnamon Rolls Cream cheese & Chocolate Drizzled

Croissants: Chocolate, ham & Cheese, Almond

Assorted Coffee cakes

Assorted Scones

Chef J's Donut Selection

Chocolate Fudge Brownies

Blondies

Assorted Homestyle Cookies

Fruit Tarts

Chocolate Tarts

Lemon Ricotta or Sweet Potato Basil Waffles

SAVORY | \$7 Each

Beef Jerky

Mixed Nuts

Candy Bars

Dark Chocolate & White Chocolate Pretzels

Trail Mix

Chips & Pretzels

Gourmet Popcorn

FRUIT & VEGETABLE

Assorted Whole Fruit **\$6 each**

Fruit Skewers, Honey Yogurt Dressing **\$8 each**

Sliced Fresh Seasonal Fruit & Berries **\$15 per person**

Vegetable Crudit  Shooters with Ranch **\$9 per person**

BREAKS

COOKIE JAR | \$22 per person

Jumbo Cookies

Reese's Peanut Butter, Red Velvet, Triple
Chocolate Chip, White Chocolate
Macadamia & Sugar
Chocolate Milk, Whole Milk, Almond Milk
Regular & Decaf Coffee

CANDY STORE | \$22 per Person

Old-Fashioned Penny Candies
School House Cakes
Fresh Popped Popcorn
Assorted Old Fashion Sodas



COFFEE GEEK | \$27 per person

Assorted Coffee Cakes & Croissants
House Made Butter & Artisan Jams
Regular & Decaf Coffee
House Crafted Cold Brew
Assorted Starbucks Frappuccino's
Assorted Coffee Enhancements

TEA TIME | \$27 per person

Assorted Scones, Pastries, & Tea Cakes
Warm Mini Pretzels with Brown Mustard
& Cheese Sauce
Country Ham, Brie, Arugula, Fig Jam,
Dukes Mayonnaise, Ciabatta
Iced Tea & Iced Green Tea
Arnold Palmers

POWER UP | \$26 per person

Trail Mix
Raw Nuts
Assortment of Fresh Berries
Greek Honey Yogurt
Boiled Eggs & Cubed Cheese
Energy Bars
Bottled Juices
Assorted Energy Drinks

CHEF J's DONUTS | \$25 per person

Stuffed Peach Cobbler
Stuffed Lemon Cheesecake with Blueberry
Icing Caramel Sea Salt & Bacon
Glazed & Chocolate Glazed
Stuffed Cookies & Cream
Strawberry Shortcake
Regular & Decaf Coffee
Assorted Starbucks Frappuccino's

SOUTH OF THE BORDER | \$28 per person

House Made Tortilla Chips
Queso
Birria Brisket Tacos with Consume
House Made Salsa Guacamole & Smoked Ancho Sour
Cream
Churro, Agave Caramel Sauce
Strawberry Horchata
Assorted Jarritos Sodas



LUNCH

All lunches are served with iced tea & iced water.

All pricing is subject to 25% service charge and 8.25% sales tax.

All prices are subject to change without prior notice.

\$250 buffet fee applies to all buffets under the minimum persons required.

LUNCH

THE SPREAD | Boxed \$44 per person
Buffet \$54 per person

Choice of Assorted Three Sandwiches

Smoked Turkey, Applewood Bacon, Veldhuizen Redneck Cheddar, Chipotle Mayo, Jalapeno Cheddar Brioche

Country Ham, Brie, Arugula, Fig Jam, Dukes Mayonnaise, Ciabatta

Shaved Flat Iron, Caramelized onion, Roasted Red peppers, Butterkase, Dukes Chimichurri, 9 Grain Hoagie

Grilled Marinated Chicken Breast, Flour Tortilla Wrap, Romaine Lettuce, Morita Chile Pepper Mayo, Pepper Jack Cheese, Pico de Gallo

Prosciutto, Coppa, Salami, Provolone, Manzanilla Tapenade, Grey Mustard, Focaccia Hoagie

Grilled Portobello, Fresh Mozzarella Cheese, Heirloom Tomato, Arugula, Pesto Cream, Ciabatta Bread CG, CD

Muffaletta: Choose Between Ham, Turkey Or Hybrid, Provolone, Three Olive Salad, Ciabatta roll

Assorted Deep River Potato Chips
Apple Cider Slaw
Seasonal Whole Hand Fruit

Chef's Choice Dessert

CHILLED LUNCH ENTREES

All Salad Served with Chef's Choice Dessert

Southwestern Cobb

Little Gem Lettuce, Toy Box Tomatoes, Charred Corn, Avocado, Peppered Bacon Crumble, Smoked Blue Cheese, Cilantro Ranch

Served with choice of protein

Blackened Chicken- **\$46 per person**

Blackened Shrimp- **\$50 per person**

Vietnamese Lemongrass Beef & Noodle Salad - \$48 per person

Stir fried marinated Beef, Vermicelli rice noodles, grazing vegetable, ginger lime Vinaigrette

Caesar Salad

Little Gem, Herb Crostini, Toybox Tomatoes, House made Caesar

Served with choice of protein

Cowboy rubbed Tri Tip - **\$46 per person**

Blackened Chicken Breast- **\$44 per person**

Grilled Guajillo Tequila Prawns- **\$50 per person**

ENHANCEMENTS | \$8 per person

Chef Jason's Down-Home Seafood Gumbo

Chicken Khao Soi

Roasted Tomato Basil Soup

Roasted Jalapeno Cream

Hearty Chicken Noodle Soup

PLATED LUNCH

SELECT ONE SALAD & ONE ENTRÉE

SALAD OPTIONS

Baby Wedge Candied Bacon, Smoked Blue Cheese, Toy box Tomato, Port Pickled Onion, Chef J's Blue Cheese Dressing

Sweet Gem Cobb CD, GF Little Gem Crumbled Tillamook Sharp Cheddar, Candied Bacon Crumbled, Roasted Red Pepper, Charred Corn, Cilantro Ranch

The Renaissance split little gem, Crackling, shaved Manchego, Crisped Prosciutto Ham, Smoked Poblano Caesar Dressing

Spinach Strawberry CD, GF, CN Baby Spinach, Strawberry, Candied Pecan, Crumbled Goat Cheese, Balsamic Vinaigrette

ENTRÉES

Tortilla Crusted Salmon CD, GF - **\$55 per person** Roasted Fingerling Hash, Cipollini Confit, Pickled Veg, Tortilla Bisque

Lemon Thyme Cornish Hen- CD, GF - **\$48 per person** , Hearth Root Vegetables, Rosemary Scented Creminis, Lemon Thyme Jus

Aji Panca Hearth Chicken Breast - **\$48 per person** Boulangère Potatoes, Ratatouille, Madira Jus

Guinness Braised Short Rib – DF, GF - **\$56 per person** Bacon Potato Pommes Puree, Roasted Baby Carrot, lacquered Demi

Roasted Cauliflower & Yams – CD, GF - **\$45 per person** Broccolini heads, Herbed Chickpeas, Apple Hydrated Farro, Blistered Tomato, Balsamic & Ginger Soy Glaze

Wild Mushroom, Rigatoni in Roasted Garlic Crema - **\$44 per person**

Bourbon Braised Wild Mushrooms & Rigatoni Tossed in Garlic Crema

TX Dirt Rubbed Teres Major Steak – GF, CD - **\$55 per person** Roasted Parsnip Puree, Carrot Paint, Charred Trumpet Mushroom, Pan Drippings

Molasses Marinated Duroc Pork Chop - **\$55 per person** Swett Potato Grits, Red Eye Braised Kale, Apple & Port Demi

Chef's Choice Dessert

LUNCH BUFFET

A M I N I M U M O F 5 0 P E R S O N S R E Q U I R E D

J's BACKYARD BBQ | \$64 per person

Apple Walnut Salad, Arugula, Spinach, Candied Walnuts, Crumbled Goat Cheese, Sliced Honey Crisp, Lemon Honey & Chardonnay Vinaigrette
Fully Loaded Potato Salad , GF
Jack & Coke Smoked Chicken Quarters CD, CG
Slow Smoked Ribs DF, GF
Beyond Smoked Sausage Links DF, GF, VG
Seashore Fries DF, GF, VG
Three Cheese Mac & Cheese CD, CG
Apple Cider Slaw
Assorted Rolls CD, CG
Chef's Choice Dessert

THE BOOT | \$68 per person

Tomato Caprese, bright Basil, Toybox Tomatoes, Fresh Ciliegine Mozzarella Balsamic Drizzle, EVOO
White Bean Manzanilla Olive & Garlic Confit Bruschetta
Wild Prawn & Bucatini pasta in Blush Sauce
Chicken Parmesan, Pomodoro, Fresh Mozzarella CD, CG
Wild Mushroom Gnocchi in Brown Butter & Sage Cream topped with Parmesan Brittle CD, CG
Limoncello Haricot Vert GF, DF, VG
Arancini, Pomodoro diablo, Parmesan CG, DF, V
Artisan Breads
Chef's Choice Dessert

ASIAN JADE | \$75 per person

Asian Crisp Salad Shredded Cabbage, Mushroom, Bell Pepper, Green Onion, Mandarin Orange, Spicy Cashew Vinaigrette V, CG
Marinated Cucumber, Edamame & Radicchio
5 spice Pan Roasted Duck Breast, Baby Bok Choy, Vidalia Onion, Broccolini, Mirin – Soy Glaze
Japanese Garlic Wagyu Flat Iron Steak, Roasted Beech Mushroom, Crispy Onion String GF, DF
Marinated Tofu Pad Thai DF, VG
Gai Lan (Chinese Broccoli) CG, DF, VG
Spring Onion & Egg Fried Rice CG, DF, V
Chef's Choice Dessert

MEXICO CITY | \$65 per person

Field Green Salad, Roasted Red Pepper, Charred Corn, Smoke Pepitas, Toybox Tomatoes, Queso Fresco, Cilantro Ranch
Chicken Pozole Verde GF, DF
Oaxaca Chicken Mole GF, DF
Ropa Vieja (Slow Braised Beef) GF, DF
Guiso De Puerco (Stewed Pork) CG, CD
Hybrid Tortillas CG, DF
Borracha Beans GF, DF, VG
Lime Cilantro Basmati Rice GF, DF, VG
Salsa Verde, Salsa Roja, Diced Onions, Chopped Cilantro GF, DF
Ancho Honey Sour Cream, Cotija & Queso Fresco GF
Chef's Choice Dessert



DINNER

All dinners are served with iced tea, iced water & coffee service.

All pricing is subject to 25% service charge and 8.25% sales tax.

All prices are subject to change without prior notice.

\$250 buffet fee applies to all buffets under the minimum persons required.

PLATED DINNER

SELECT ONE SALAD & ONE ENTRÉE

SALAD OPTIONS

Baby Wedge Candied Bacon, Smoked Blue Cheese, Toy box Tomato, Port Pickled Onion, Chef J's Blue Cheese Dressing

Sweet Gem Cobb CD, GF Little Gem Crumbled Tillamook Sharp Cheddar, Candied Bacon Crumbled, Roasted Red Pepper, Charred Corn, Cilantro Ranch

The Renaissance split little gem, Crackling, shaved Manchego, Crisped Prosciutto Ham, Smoked Poblano Caesar Dressing

Spinach Strawberry CD, GF, CN Baby Spinach, Strawberry, Candied Pecan, Crumbled Goat Cheese, Balsamic Vinaigrette

ENTRÉES

12 oz prime NY Strip - \$100 per person Dauphinoise Potato, Roasted Garlic, Grilled Asparagus, Porter Demi

Ancho Chili Dusted Redfish - \$85 per person Blackened Gulf Shrimp, Crab Burre Blanc, Dirty Rice, Tomato and Okra Stew, Haricot Vert

Welcome To The BIG D - \$85 per person 8 oz Chicken Fried Ribeye, Champ Red Potatoes, Blistered Green Beans, Jalapeno & bacon Gravy

Shrimp & Grits - \$80 per person Bacon Wrapped Jumbo Gulf Shrimp, Stone Ground Sweet Potato Grits, Charred Corn Andouille Meaux Chaux

Scottish Salmon \$75 per person – Rock Shrimp Tamale, Southern Ratatouille, Tortilla Bisque, Sweet Potatoes Nest

Harissa Chicken Breast - \$80 per person Saffron & Olive Couscous, Charred Bell's, Zatar Herbed Tahini Sauce

Land & Sea - \$110 per person – Pan & Butter Basted Petite Fillet, Grilled lobster tail, Blue Grit Cakes, Carrot Paint, Blackberry Demi

Chef's Choice Dessert

DINNER BUFFETS

A MINIMUM OF 50 PERSONS REQUIRED

DUSK IN TUSCANY | \$95 per person

Sweet Gem & Brussels Caesar, Pecorino Romano, Focaccia
Croutons, House Caesar Dressing V
Grilled Asparagus & Prosciutto, Broccoli Tips, Charred Stone
Fruit, Burrata, Radicchio, Hot Honey & Lemon Emulsion GF

Orecchiette Fungi, Wild Mushrooms, Caramelized Shallot, Baby
Spinach, Lemon Scented Crema V
Frutti de Mare, Wild Prawns, Mussels, Cockles, Calamari, Linguini in
Blistered Tomatoes Pomodoro & Fresh Herbs V P
Chicken Fra Diavolo, Pan Roasted Chicken Thighs, A la Minute
Arribiatta, Pecorino Romano

Oregano & Thyme Roasted Summer Squash Okra & Peppers
Roasted Sea Salt and Rosemary Fingerling Potatoes v

Chef's Choice of Two Desserts

SOUTHERN HOSPITALITY | \$110 per person

Kale & Brussels Garden Salad, English Cucumbers, Red Onion,
Button Mushroom, Cherry Tomatoes, Carrot Stix
Ranch & Balsamic
Ruth's Famous Egg Salad with Milk Bread Toast Points

Pot Roast, Root Vegetables, Fingerling Potatoes
Ancho Tequila Glazed Spatchcock Chicken.
Almond Crusted Salmon, Roasted Garlic & Charred Lemon Cream

Roasted Brussel Sprouts, Bacon & Hot Honey GF, DF, VG
Broccoli Rice Casserole CG, DF, CN
Four Cheese Mac
Rosemary & Honey Cornbread

Chef's Choice of Two Desserts

DINNER BUFFETS

A MINIMUM OF 50 PERSONS REQUIRED

ON THE BAYOU | \$100 per person

House Gumbo- Smoked Chicken, Andouille, Okra, Steamed Rice

Field Green, Port Soak Onions, Purple Haul Peas, Cherry Tomatoes, Watermelon Radish, Segmented Orange, Cactus Lemon Basil Vinaigrette

Watercress, Pecans, Radicchio Granny Smith, Maytag Blue, Fingerling Potato, Lemon Honey Drizzle

Shrimp & Grits, Gulf Shrimp, Local Cheddar Stone Ground Grits, Crab Andouille Poblano & Corn Hash, Smoked Vidalia Cream Nashville Fried Chicken Breast, House Fire & Ice Pickles Jumbo Lump Crab Cakes, Smoked Jalapeno Remoulade

Rosemary Cornbread & Buttermilk Drop Biscuits
Tomato & Okra Stew GF, CD
Southern Collards GF, DF
Fried Green Tomatoes. Red Pepper Coulis, Candied Bacon, Goats Cheese Crumble
Dirty Rice GF, DF

Chef's Choice of Two Desserts

TEXAS SMOKEHOUSE | \$100 per person

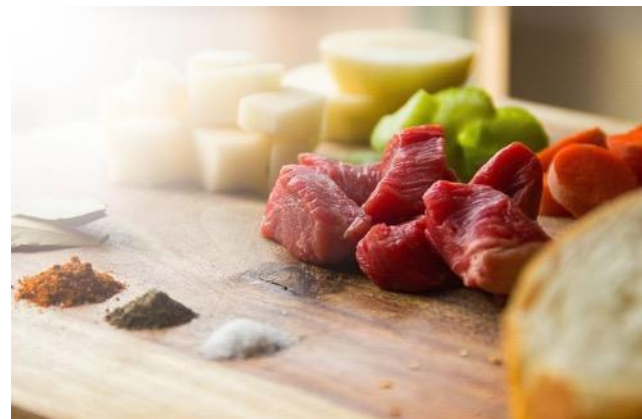
Berries & Spinach Arugula Salad, Candied Pecan, Labneh, Cider Balsamic Glaze
Green Bean & Chickpea Salad, Dill, Toybox Tomatoes, Boiled Egg, Ricotta Salata, Champiple Dijon Vinaigrette

Fresh Off the Cutting Board

Texas Smoked Beef Ribs
Adobo Rubbed Lone Star Beer Can Chicken
House Smoked Sausage DF, CG
Dr Pepper BBQ Sauce
Pickle Spear, Red Onion, House Pickled Veg DF, GF

Ranch Hand Beans DF, GF
House Buttered Texas Brioche Toast
Apple Cider Fennel & Cabbage Slaw
Warm Whole Fingerling Potato Salad, Whole Grain Mustard, House Smoked Bacon, Brown Butter

Chef's Choice of Two Desserts



HORS D'OEUVRES

All action stations and carving stations require a culinary attendant at \$150 for 2 hours for every 50 persons.

All pricing is subject to 25% service charge and 8.25% sales tax.

All prices are subject to change without prior notice.

HORS D'OEUVRES

COLD HORS D'OEUVRES

A minimum 50 pieces required for each order

Price per piece

Citrus and Olive Oil Poached Shrimp, - \$ 12 CG, CD

Segmented Blood orange, Corn foam

Aji Tuna Tacos, - \$12 GF, DF

Crisped Won-ton Skin, Mango Pico, Micro Cilantro, Wasabi aioli

Grilled Squash Ribbons \$10 GF, CD

Coppa, Thai Basil Dressing

Grilled Peach - \$9 CG, CD

Prosciutto , Mozzarella, Fig Jam

Ricotta & Roasted Grape Crostini - \$8 GF, DF, VG

Balsamic Reduction

Wild Mushroom Crostini - \$8 CG, VG

Herbed Labneh

The Renaissance Deviled Egg - \$10 GF,

Truffle shavings, Crisped Manchego, Spicy Pancetta

Peruvian Ceviche Spoon - \$10 GF, DF

Plantain Chips

Meyer Lemon Preserved Scottish Salmon \$12 CN

poppy tuile, candied Orange Zest, Whipped Dill, Crushed Caper Chips

Steak Tartare - \$10 GF, DF

Roasted Garlic Aioli, Shallot, Quail Egg, Sourdough Crostini

HOT HORS D'OEUVRES

A minimum 50 pieces required for each order

Price per piece

Wagyu Meatballs - \$10 CG,

Pomodoro diablo, pecorino Romano

Creamy Tomato Basil Shooter - \$9 CG, CD, V

Gruyere Grilled Cheese

Grilled Blue Point Oysters - \$10

Panko Parm, Citrus herb Emulsion CG, CD

Firecracker Shrimp Lollipop - \$10 CG, DF

Thai Sweet Chili

Jumbo Lump Crab Cake - \$12 CG, DF

Smoked Jalapeno Remoulade

Chicken & Red Velvet Waffle Skewer - \$10 CG, CD

Bourbon and Bacon Maple Syrup

Buttermilk Fried Quail \$12

Pickled Quail Egg, 5 Pepper Ranch

Burger Canapé - \$10 CG, CD

Smoked Tomato Relish, Gruyere, Frisée Fronds, Mini Brioche

Tempura Shrimp Coconut Shooter - \$10 CG, CD

Sweet chili Sauce

Smoked Sausage and Gruyere stuffed mushrooms – \$9

Roasted pepper Coulis, Granada

STATIONS

ACTION STATIONS

*Attendant fee – 2 hours – \$150. One attendant per every 50 persons.
A minimum of 50 persons required.*

Ready To Wok - \$32 Per Person

Lo Mein, Jasmine Rice, Glass Noodle
Pad Thai Sauce, Lo Mein Sauce, Soy Sauce
Bamboo Shoots, Water Chestnuts/ Baby Corn, Onion, Mushroom,
Matchstick Carrot, Chicken Breast, Grilled Steak, Rock Shrimp

Street Tacos CG, CD - \$32 Per Person

Pork Carnitas, Chicken Tinga, Carne Asada Slow Cooked to
Perfection
Corn Tortilla, Grilled Pineapple, Cilantro, Onion, Salsa Verde, Lime

Pasta Bar CG, CD - \$32 Per Person

Rigatoni Mezzi, Penne, Gluten Free Penne
Spinach, Mushroom, Sun Dried Tomato, Toybox Tomato, Bell
peppers, Broccoli heads
Roasted Garlic, English Peas, Asparagus Tips
Grilled Chicken, Grilled Steak, Rock Shrimp
Pomodoro, Alfredo, Pesto

Oyster Bar - \$60 Per Person CG, CD

4 Varieties of Oyster
Shrimp Cocktail, Raw Clams
Charred Lemon, Horseradish, Cocktail Sauce, Mignonette,
Southwestern Mignonette
Oyster Crackers
Grilled Oysters, Citrus Emulsion,
Ancho Tequila Glazed Shrimp

CARVING STATIONS

*Attendant fee – 2 hours – \$150. One attendant per every 100 persons.
A minimum of 50 persons required. Priced per person.*

The Whole Hog - Market Price

Roasted Suckling Pig, Ciabatta Rolls, Habanero Peach Chutney, Pork Jus,
Jalapeño Cheddar Bun

Lone Star Beer Can Chicken - \$32 Per Person CG, CD

Kale Crunch Slaw, Dr Pepper BBQ sauce

Classic Steam Ship Round - Market Price CG, CD

Horseradish Cream, Au Jus, Garlic Whipped Potatoes, Milano Rolls

Spiced Rubbed Roasted Pork Loin - \$35 Per Person GF, DF

Coffee & Cream Roasted Cremini Mushrooms

Roasted Salmon - \$45 Per Person CG, DF Serves 15

Lemon Caper Sauce, Charred Corn Relish

Prime Rib - \$55 Per Person

Pan Jus, Horseradish Cream, Milano Rolls

STATIONS

RECEPTION STATIONS

A minimum of 50 persons required.

Breads & Spreads - \$25 Per Person

House Made Hummus, Tahini Sauce, Kalamata Tapenade, Black Bean Portobella Hummus, Pimento Cheese
Lavash Bread, Grilled Baguette Crostini, Stone Fired Naan, Assorted Crackers

Charcuterie Board - \$25 Per Person

Hand Carved Cured Meats: Prosciutto, Mortadella Capicola, Salami, Ham, Brie, Swiss, Cheddar Assorted Mustards & Jams, Artisan Crackers & Assorted Olives

Big D's Wing Express - \$32 Per Person

Pickle Brined Breaded & Naked
Sauces: Garlic Parm, Buffalo, Peach Habanero Inferno, Lemmon pepper, Dr Pepper BBQ, Thai Chili, Smoked Blue Cheese & Ranch
House Cut Fries w/ house made Ketchup

Dallas Farmers Market Crudité - \$22 Per Person CD, GF

Seasonal Vegetables, Cilantro Ranch, Citrus & Roasted Garlic Aioli, Ranch

Smokehouse Bacon Station - \$27 Per Person CG, DF

Candied Bacon, Bacon Wrapped Dates. Bacon, Chocolate Dipped Bacon, Brown Sugar BBQ Pork Belly Sliders
Truffle Cream Sauce, Bourbon Aioli

Nachos - \$28 Per Person CD, CG

Tortilla Chip, Salsa Fresca, Queso
Guacamole, Onion, Sour Cream, Queso Fresca, Chicken Tinga, Barbaqoua, Cheddar Cheese
Jalapeño, Corn, Black Bean

DESSERT STATIONS

A minimum of 25 persons required. Priced per person.

Blank Slate Cup Cakes - \$26

Vanilla, Chocolate, Red Velvet
Cream Cheese Icing, Chocolate Butter frosting, Vanilla Butter Frosting
Sprinkles, Crumbled Oreos, fresh Berries, Jelly Beans, Gummy Bears

Cake Pop Station - \$26

Cheese Pop CD, V
Cake Pop CD, CG, V
Strawberry Pop CD, V
Fruity Marshmallow Pop V

Ice Cream Sundaes - \$26

Attendant fee – \$150. One attendant per every 100 persons.
Vanilla, Chocolate CD, CG, V
Cherry, Strawberry, Sliced Banana, Caramelized Almond, Toasted Coconut CD, CG, CN, V
Crumbled Oreos, Warm Chocolate, Warm Caramel Sauce CD, CG, V

Let Them Eat Cake - \$30

Assorted Cakes, Tarts & Pies on Display with fresh Berries, Chocolate Sauces and Compotes to enhance



BEVERAGE

bartender fee required on all bars

bartender and cashier fee \$150 charge each, based on two-hour minimum, with \$50 per additional hour

F&B discount does not apply to alcoholic beverage

BEVERAGE



BARS

HOURLY***

beer + wine

2 hour | \$25
3 hour | \$30
4 hour | \$35

premium spirits

2 hour | \$35
3 hour | \$45
4 hour | \$52

luxury spirits

2 hour | \$40
3 hour | \$50
4 hour | \$57

HOSTED

premium spirits | \$13
luxury spirits | \$15
cordials | \$13
premium wine | \$10
luxury wine | \$12
domestic beer | \$7
imported beer | \$8
craft beer | \$8
non-alcoholic beer | \$6
sparkling water | \$6
mineral water | \$6
soft drinks | \$6
red bull | \$7

CASH**

premium spirits | \$14
luxury spirits | \$16
cordials | \$14
premium wine | \$11
luxury wine | \$13
domestic beer | \$8
imported beer | \$9
craft beer | \$9
non-alcoholic beer | \$7
sparkling water | \$6
mineral water | \$6
soft drinks | \$6
red bull | \$7

bartender fee required on all bars

** cashier fee required on cash bar

** cash bar prices are tax inclusive

*** all hourly bars include soft drinks and mineral water.

All prices are per person and will be charged based on the guaranteed guest count of adults over 21

spirits and wines are by the glass

BEVERAGE



ADD-ONS | PER PERSON **MIMOSA BAR - \$20**

La Marca Prosecco and assorted juices

OLD FASHIONED BAR - \$24

Angel's Envy, Bullet, Elijah Craig 12, Maker's Mark, Wild Turkey 101, Woodford Reserve, Jack Daniel's Liber & Co.- Old Fashioned, Kola

MARGARITA BAR - \$28

Casamigos Reposado, Don Julio Blanco, El Jimador Reposado, El Tesoro Blanco, Ghost, Milagro Añejo, Patron Añejo, Patron Silver, Cointreau, Grand Marnier Strawberry, Mango Liber & Co. Blood Orange

PREMIUM SPIRITS & WINE

vodka | New Amsterdam
gin | Gordon's
rum | Don q Cristal
bourbon | Jim Beam
whisky | Seagram's VO
scotch | Grant's
whiskey | Jack Daniels
brandy | E&J
tequila | Camarena Silver

chloe | cabernet sauvignon, red blend, pinot noir, merlot, rose, chardonnay, sauvignon blanc, pinot grigio, prosecco

LUXURY SPIRITS & WINE

vodka | Ketel One
gin | Hendrick's
rum | Bacardi Superior
bourbon | Maker's Mark
whisky | Crown Royal
scotch | Johnnie Walker Black
cognac | Courvoisier VSOP
tequila | Casamigos repo

cabernet sauvignon | silver totem
red blend | H3
pinot noir | imagery
merlot | decoy
white zinfandel | Rodney strong
chardonnay | chalk hill RRV
sauvignon blanc | clos pegase
pinot grigio | Santa margherita
moscato | vietti
sparkling | Benvolio



TECHNOLOGY

Standard labor rate apply for event operations at \$90.00 per hour

Setup/Strike labor is \$90 per hour

All prices are subject to change without prior notice.

TECHNOLOGY

PACKAGES

large meeting room - \$2152.00

14' fast fold screen with dress kit, 8k lumen LCD projector, 3 wireless microphones, 12-channel mixer, house sound patch, av cable lot

medium meeting room - \$1480.00

10' fast fold screen with dress kit, 4k lumen LCD projector, 2 wireless microphones, 12-channel mixer, house sound patch, av cable lot

small projector package - \$480.00

8' tripod screen or drop-down screen, 3k lumen LCD projector, av cable lot

support your projector - \$200.00

8' tripod screen or drop-down screen, projection stand, av cable lot

small virtual meeting - \$1300.00 in-room technician required

drop down screen, 3k lumen projector, laptop audio, 4-channel mixer, house sound patch, (1) wireless microphone, hard wire connection

podium microphone - \$369.00

wireless microphone, 4-channel mixer, house sound patch

flip chart - \$85.00

flip chart easel, post-it flip-chart pad, markers

TECHNOLOGY

A LA CARTE

AUDIO

4-channel mixer \$77
8-channel mixer \$95
12-channel mixer \$154
16-channel mixer \$231
24-channel mixer \$264
16-channel snake \$132
laptop audio \$39
house sound patch \$94

wired microphone \$83
tabletop mic stand \$17
floor microphone stand \$28
wireless mic - hand held / lav \$198
JBL 715 speaker \$150
speaker stand \$28

ELECTRICAL

power strip \$17 each
extension cord \$17 each
drop box w/4 20amp circuits \$215
3-phase 200amp twist lock \$550
3-phase connect fee \$165
e-strings \$33 each

VIDEO

3000 lumen LCD projector \$330
4000 lumen LCD projector \$440
8000 lumen LCD projector \$880
12000 lumen LCD projector \$1320
roland 4-way switcher \$495
HDMI/SDI decimator \$72
HDMI 1 in 4 out splitter \$55
infocus wireless video distro \$138
laptop computer \$275
camera HD tripod \$83
wide angle webcam \$75
55" confidence monitor \$250
55" LCD monitor + stand \$375
65" LCD monitor + stand \$450
80" LCD monitor + stand \$850
8' tripod screen \$150
6' x 10' fast fold screen \$390
7' x 14' fast fold screen \$430
9' x 16' fast fold screen \$650
drop down screen \$165
LED Wall - please contact for pricing

INTERNET

hard wire connection (dedicated 10-15 mbps bandwidth) - please contact for pricing
wi-fi simplified per participant simple (email + simple web browsing) <25 \$18 | 26-50 \$15 | 51-100 \$13
superior (media streaming + large file downloads) <25 \$28 | 26-50 \$22 | 51-100 \$17

LIGHTING

LED follow spot \$275
source 4 leko \$72
gobo \$165
gobo holder \$22
pinspots \$77
jands CL light console \$110
DMX cable \$28
dimmer \$90
10' truss \$83
14' black velour drape per foot \$22
upright \$50

ACCESSORIES

easel \$17
PPT advancer + pointer \$55
perfect cue advancer \$138
whiteboard \$83
HDMI cables \$35
XLR microphone cable \$17
laptop / tablet video adaptor \$22
polycom conference phone \$193 (domestic & international rates apply)

NAVIGATOR

savor

from five-star restaurants to local burger joints to delightful cupcake shops, Renaissance navigators will help you discover the interesting places to savor whatever strikes your fancy and your budget.

sip

whether you're looking for a cup of espresso to get you going in the morning, or a mouth-watering cocktail to close out the day with a bang, renaissance navigators will recommend the perfect spot. from local tea houses to wine bars to smoothie stands, we'll help you quench your mood.

shop

in the mood to indulge? Renaissance navigators will direct you to the best shopping districts, neighborhood boutiques, exclusive sample sales, specialty stores and shops galore.

see

what's your plan for today? whether you have an hour to spare or a day to fill, we'll be ready with off-the-beaten-path recommendations and neighborhood jaunts to give you the flavor you want of the area. Renaissance navigators will point you to the well-known museums, well-hidden attractions, lush golf courses, fabulous day spas and more.

R . E . N . M E E T I N G S

RLIFE LIVE NETWORKING EVENTS STIMULATING MEETING SPACES LOCAL DISCOVERIES WITH OUR NAVIGATORS

experience meetings in a whole new way at renaissance hotels. you get the expertise and business services only marriott international can offer and you still earn marriott rewards points with every meeting. in addition, r.e.n. meetings enhance your meeting with:

R: RLife LIVE NETWORKING + ENTERTAINMENT EVENTS

the meeting day may be over, but the real fun is just beginning. invite guests to mingle, network and relax at our buzzy lobby bar and lounges or create a customized rlife live event for large groups.

E: EXPERIENTIAL SENSORY MEETING SPACES

meeting spaces are designed to inspire creativity and interaction, so your attendees feel motivated from the moment they arrive. we cover all the senses through sights, sets and sounds that will set the mood for your meeting.

N: NAVIGATOR LOCAL EXPERTS

our on-site navigators are the modern hotel concierges. they understand the pulse of the neighborhood and help with any off-site excursions. they also introduce neighborhood discoveries to meetings breaks.

MSA | MEETING SERVICES APP

places meetings management at the fingertips of meeting planners. hotel event staff can enhance the service they provide before, during & after events in a manner appealing to today's mobile planners. multiple planners can request, review & share responses to ensure their event success. the app provides a consistent customer experience!

I N F O R M A T I O N

DIETARY NOTATIONS

GF = Gluten Free, DF = Dairy Free, CD = Contains Dairy, CG = Contains Gluten, CN = Contains Nuts, CS = Contains Seafood, V = Vegetarian, VG

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined on the banquet event order. Unless otherwise stated in the banquet event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

TAX + SERVICE CHARGE

All food, beverage, room rental and audio/visual equipment prices are subject to a 25% hotel service charge. All charges including food, beverage, audio/visual equipment and hotel service charges are subject to 8.25% Texas State Sales Tax. All prices are subject to change.

BEVERAGE + FOOD OUTSIDE OF HOTEL

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the banquet event order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of the policy without prior arrangements with the event department.

ENTERTAINMENT + NOISE

Due to the proximity of the ballrooms to the guestroom areas of the hotel, noise will be managed by the hotel management. Functions in these areas should be concluded in accordance with the terms of the signed sales agreement.

SIGNS | DISPLAYS | DECORATIONS

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. All decorations must meet approval of the Texas Fire Department. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval. Confetti and Glitter are prohibited, the use of this items as decor will result in a \$600 cleaning fee.

I N F O R M A T I O N

LABOR CHARGES

Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of meeting room rental. Charge per room up to \$800.

PACKAGING | RECEIVING + SHIPPING

- Renaissance Dallas Richardson will charge \$10 per box and \$100 per pallet for the reception, storage and delivery of such items. We do not charge for small boxes or envelopes delivered to your guest rooms.

The following procedures have been outlined when shipping materials in advance of your function:

- Hotel must be notified in advance that materials are being sent. The quantity, arrival date and shipper must be communicated to the hotel at least 72 hours in advance of the delivery.
- Each piece received must be labeled with Name of function, date of function, and the event manager responsible for your function. Groups must make arrangements to ship their materials out of the hotel. The hotel will not assume responsibility for collecting payment nor boxing content.
- The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
- The hotel will store properly sealed and labeled materials for up to two (2) days following the function, provided that space is available.

SECURITY

Routine security services are provided by the hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of the event, arrangements will be made by the hotel and charged to the organization or guest.