



RENAISSANCE RALEIGH NORTH HILLS HOTEL



RENAISSANCE RALEIGH NORTH HILLS HOTEL
4100 MAIN AT NORTH HILLS STREET
RALEIGH, NC 27609

Season I Renew

Renew | \$19

Freshly Baked Assorted Muffins, Breakfast Breads, and Danishes
Whipped Butter and Fruit Preserves
Sliced Seasonal Fresh Fruit and Berries
Whole Fruit
Freshly Squeezed Orange Juice and Grapefruit Juice
Premium Regular and Decaffeinated Coffee
Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Rejuvenate

Rejuvenate | \$28

Freshly Baked Assorted Muffins, Breakfast Breads and Danishes

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruit and Berries

Whole Fruit

Wild Flower Honey Granola and Individual Probiotic Yogurts

Farm Fresh Scrambled Eggs

Choice of Chicken Apple Sausage, Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage

Breakfast Potatoes or Grits

Freshly Squeezed Orange Juice and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.
Designed for 20 or more guests.

Season I Revitalize

Revitalize I \$38

Assorted Bagels, Breakfast Breads and Assorted Danish
Flavored Cream Cheese, Whipped Butter, Fruit Preserves, and Peanut Butter
Wild Flower Honey Granola and Individual Probiotic Yogurts
Sliced Seasonal Fresh Fruit and Berries
Ashley Farms Chicken Apple Sausage
Applewood Smoked Bacon
Farm Fresh Scrambled Eggs
Roasted Red Bliss Potatoes
Pancakes with Pure Maple Syrup
Mini Protein Smoothies
Assorted Breakfast Bars
Individual Boxed Cereals
Carafes of 2% and Skim Milk
Freshly Squeezed Orange Juice, Grapefruit Juice and Naked Juice
Premium Regular and Decaffeinated Coffee
Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.
Designed for 30 or more guests.

Season I Southwest Breakfast Buffet

Southwest Breakfast BuffetI \$39

Sliced Seasonal Fresh Fruit and Berries

Farm Fresh Scrambled Eggs for Build your Own Huevos Rancheros

With Corn Tortillas, Black Beans, Green Chiles, Ranchero Sauce, Pico de Gallo,

Fire Roasted Tomato Salsa, Sour Cream, Avocado, Cojita Cheese, and Pepperjack Cheese

Applewood Smoked Bacon

Chorizo Sausage

Southwest Breakfast Potatoes

Churro Style French Toast

With Dulce De Leche Carmel Syrup and Strawberries

Nutella and Whipped Cream

Freshly Squeezed Orange and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Designed for 25 or more guests.

Season I Recharge

Recharge I Upgrades Only

Breakfast Fruit Breads | \$5 per Person

Power Cereal with Chia Seeds, Banana Chips, Cranberries and Sliced Almonds | \$6 per Person

Steel-Cut Oatmeal with Brown Sugar, Dried Cranberries, and Raisins | \$6 per Person

Wild Flower Honey Granola and Individual Probiotic Yogurts | \$6 per Person

Grand Manier Brioche French Toast with Warm Vermont Maple Syrup | \$8 per Person

Sausage, Egg and Cheese Breakfast Sandwich | \$6 per Person

Belgian Waffles with Warm Vermont Maple Syrup, Whipped Butter, Berries, and Whipped Cream | \$10 per Person

Omelets Made to Order with Traditional Accompaniments | \$14 per Person

Classic Benedict | \$14 per Person

Poached Egg, Canadian Bacon, Hollandaise

Open Faced Breakfast Sandwiches | \$8 per Person

Gravlax with Cream Cheese Spread and Green Onion on Rye Toast

Berry Wheat Toast with Jam and Crème Fraîche

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Spring- Plated Breakfast

Spring I \$24

Farm Fresh Scrambled Eggs with Ashe County Smoked Cheddar Cheese, Applewood Smoked Bacon,
and Hash Browns with Herbs

Sliced Seasonal Fresh Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Splendid – Plated Breakfast

Splendid I \$28

Amaretto French Toast with Berries and Warm Vermont Maple Syrup

Applewood Smoked Bacon

Sliced Seasonal Fresh Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Wrap – Plated Breakfast

Wrap I \$24

Spinach, Feta, Egg White and Roasted Tomato in a Honey Wheat Wrap

Thyme Roasted Potatoes

Sliced Seasonal Fresh Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Delight I Morning and Afternoon Breaks

Invigorate I \$18

Cranberry, Almond Chicken Salad Wrap

Pimento Cheese Cup with Crudite and Sourdough Crostini

Kind Bars, Clif Bars, Natural Granola Bars, and Nutri-Grain Bars

Mixed Berry Parfaits with Yogurt and Granola

Inspire I \$18

Selection of Domestic Cheese, Artisan Crackers, Sliced Italian Meats, Mustards, and Assorted Jams

Roasted Garlic Hummus, Spicy Feta Dip

Roasted Marcona Almonds

Assorted Crudite

Pita Chips

Invent I \$18

Terra, Dirty, and Food Should Taste Good Brands Individual Bags of Chips

Warm Salted Pretzels Served with Lusty Monk Chipotle Mustard and Beer Cheese Dip

Bruschetta with Grilled Asiago Bread, Roasted Tomatoes, and Buffalo Mozzarella

Indulge I \$17

Chocolate Chip Cookies

Chocolate Fudge Brownies

Peanut Butter Chunk Cookies

Chef's Seasonal Dessert

Individual 2% Milk and Skim Milk

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Delight I Morning and Afternoon Breaks

Nacho Bar I \$18

Pulled Chicken

Queso, Guacamole, Rustic Salsa, Black Beans,
Sour Cream, and Pico de Gallo

Energize I \$22 (For Groups of 30 People or More)

Coconut Water

Assorted Carolina Popcorn Shoppe Gourmet Popcorn

Assorted Jerky

Kind Bars

Assorted Naked Juices

Refresh I \$18 (For Groups of 30 People or More)

Blueberry Smoothies

Assorted Tea Sandwiches

Almond Butter Toast with Apricot Jam and Toasted Almonds

Assorted Carolina Popcorn Shoppe Gourmet Popcorn

Imagine I \$17 (For Groups of 30 People or More)

Make Your Own Trail Mix

Reese's Pieces, Plain M and M's, Bourbon Praline Pecans, Roasted Salted Peanuts, Hickory Smoked Almonds,
Chocolate Covered Almonds, Yogurt Covered Pretzels, Dried Bing Cherries, Craisins, Peach Rings
and Sour Cherries

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Delight | Beverages

Quench | Half Day \$10 | All Day \$14

Assorted Regular and Diet Pepsi Products

Bottled Spring Water

Premium Regular and Decaffeinated Coffee

Tazo Traditional Tea and Herbal Tea

Blazing | \$42 per Gallon

Hot Chocolate with Whipped Cream

Hot Apple Cider with Cinnamon Sticks

Premium Regular and Decaffeinated Coffee

Tazo Traditional Tea and Herbal Tea

Glacial | \$42 per Gallon

Freshly Brewed Iced Tea (Sweet or Unsweet Available)

Freshly Squeezed Lemonade

Enhancements |

Coconut Water | \$6 Each

Assorted Naked Juice Drinks | \$8 Each

Red Bull Energy Drinks (Regular or Sugar Free) | \$7 Each

San Pellegrino Sparkling Water | \$6 Each

Tropicana Bottled Juices | \$6 Each

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence I Delectable – Plated Lunch

Delectable I \$36

Plated Lunch

Please Choose One Soup or Salad, Two Entrees and One Dessert. If Two Entrees are Selected, Entrée Breakdown Must be Provided Three Business Days Prior to the Event. Delectable Plated Lunch is Available for Groups of 30 People or More.

All Selections Include Baked Breads with Whipped Butter, Premium Regular and Decaffeinated Coffee and Tazo Traditional and Herbal Tea.

Soup I

Loaded Baked Potato

Bacon

Creamy Tomato Soup

Cheddar Cheese Crostini

Salad I

Organic Mixed Baby Greens Salad

Shredded Carrots, English Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette

Caesar Salad

Shaved Parmigiano Reggiano Cheese, Garlic Crostini

Super Green Salad

Kale, Arugula, Pecans, Strawberries, Raspberry Vinaigrette

Essence I Delectable – Plated Lunch

Entrees I

Crispy Rosemary Salmon

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Lemon Mustard Seed Beurre Blanc

Creamy Penne Pesto with Grilled Chicken

Sundried Tomatoes, Pine Nuts

Roasted Heritage Farms Pork Tenderloin

Macaroni and Cheese, Collard Greens, Apple Chutney

Marinated Portobello Mushroom

Corn and Pea Risotto, Broccolini, Pecorino Romano Cheese, Truffle Oil

Red Snapper

Herb Polenta, Grilled Asparagus, Garlic Lemon Butter

Pan Seared All Natural Ashley Farms Airline Chicken Breast

Natural Chicken Jus, Herb Couscous, Feta Cheese, Sautéed Zucchini

Herb Grilled Hanger Steak

Goat Cheese Mashed Potatoes, Brussel Sprouts, Bourbon Peppercorn Cream

Third Entrée Selection I \$12 per Person

Essence I Delight – Plated Lunch

Delight I \$38

Plated Lunch

Please Choose One Soup or Salad, Two Entrees and One Dessert. If Two Entrees are Selected, Entrée Breakdown Must be Provided Three Business Days Prior to the Event. Delight Plated Lunch is Available for Groups of 30 People or More.

All Selections Include Baked Breads with Whipped Butter, Premium Regular and Decaffeinated Coffee and Tazo Traditional and Herbal Tea.

Soup I

Chili Verde Soup

Pulled Pork, Sour Cream, Tortilla

Chicken and Vegetable Soup with Orzo

Salad I

Organic Mixed Baby Greens Salad

Toasted Almonds, Grape Tomatoes, Sun Dried Cherries, Balsamic Vinaigrette

Arugula and Beet Salad

Beets, Grapefruit Segments, Goat Cheese, Lemon Poppy Seed Dressing

Wedge Salad

Iceberg Lettuce, Tomato, Croutons, Blue Cheese Dressing

Essence | Delight – Plated Lunch

Entrees |

Grilled NC Snapper

Jasmine Rice, Matchstick Vegetables, Roasted Pineapple Chutney, Soy Glaze

Seared Sustainable Loch Duart Salmon

French Green Beans, Golden Quinoa, Sweet Peas, Tomato Jam

Roasted Ashley Farms Organic Free Range Airline Chicken Breast

Cheddar Cheese Mashed Potatoes, Succotash, Natural Jus

Eggplant Rollatini

Mascarpone Cheese and Roasted Garlic Cream Sauce, Roasted Mushrooms

North Carolina Scallops and Grits

Stone Ground Anson Mills Grits, Crispy Smoked Bacon

Marinated Berkshire Pork Chop

Cheddar Cheese Au Gratin Potatoes, Country Green Beans with Bacon and Onions

Grilled Certified Angus Beef Hanger Steak

Mushroom Truffle Risotto, Garlic Broccolini, Cabernet Jus

Third Entrée Selection | \$12 per Person



Essence | Delectable & Delight – Plated Lunch

Dessert I
Carrot Cake

Assorted Dessert Bars

Caramel Rock Slide Brownie

Vanilla Bean Cheesecake
Berries, Whipped Cream

German Chocolate Cake

Plated lunch prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Comfort – Lunch Buffet

Comfort | \$38

Chili with Scallions and Cheddar Cheese

Chopped Salad

Cherry Tomato, Bacon, Red Onion, Parmesan, Red Wine Vinegar

Potato Salad with Egg and Green Onion

Mini Cheeseburgers with Cheddar Cheese, Pickles, Onions, Ketchup, Mustard

Herb Marinated Grilled Chicken

Steak Fries with Herbs & Parmesan

Crispy Brussels Sprouts with Truffle Honey

BBQ Baked Beans

Cheesecake

Apple Pie

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence I Pressed – Lunch Buffet

Pressed I \$38

Caesar Salad with Shaved Parmigiano Reggiano Cheese, Garlic Crostini

Tomato and Mozzarella Salad with Cracked Black Pepper, Extra Virgin Olive Oil, Basil, Aged Balsamic Vinegar

Grilled Asparagus and Roasted Cauliflower

Sandwiches I Select Three

Shrimp Po Boy with Shaved Lettuce, Tomato, and Remoulade

Oven Roasted Turkey on Wheat Bread

Chicken Salad on Pumpnickel

Tomato, Basil, and Brie Panini on French Baguette

Pimento Grilled Cheese with Applewood Smoked Bacon

Rare Roast Beef on Brioche Bun with Havarti Cheese, Pickle, and Garlic Aioli

BLT with Smoked Bacon, Butter Lettuce, Beefsteak Tomato, and Mayo on Toasted White or Wheat Bread

Munster and Havarti Grilled Cheese with Light Spinach Pesto and Tomato on Grilled Asiago Cheese Bread

Turkey BLT with Herb Aioli on Multigrain Bread

Relish Platter to Include Pickles, Pickled Vegetables, Artichoke Hearts, Olives, and Prosciutto and Pecorino Stuffed Peppers

Individual Bags of Chips

Cannolis, Éclairs, and Chocolate Covered Almonds

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence I Custom – Lunch Buffet

Custom I \$38

Assorted Baked Breads and Whipped Butter

Soups I Select One

Chunky Chicken and Vegetable

Loaded Baked Potato with Bacon and Chive

Heirloom Tomato Bisque with Asiago Cheese Crostini

Salad Bar I

Mixed Garden Greens, Romaine Lettuce, Tomatoes, Carrots, Cucumbers, Onions, Bacon Crumbles, Hard Boiled Egg, Mushrooms, Shredded Cheddar Cheese, Blue Cheese Crumbles, Garlic Croutons, Ranch Dressing, Balsamic Vinaigrette

Proteins I Select Two

Grilled Chicken Strips

Grilled Salmon

Marinated Grilled Shrimp

Grilled Marinated Skirt Steak Strips

Grilled Vegetable Panini with Zucchini, Red Pepper, Eggplant, and Goat Cheese

Steak Sandwich with Caramelized Onion, Roasted Tomato, Arugula, and Horseradish Mayonnaise

Cookies, Brownies and Pecan Pie

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

ADD: Baked Potato I \$2 per person

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Savor – Lunch Buffet

Savor | \$42

Tuscan White Bean Soup with Kale and Sausage

Arugula Salad with Baby Carrot, Radish, Pecorino, and Honey Vinaigrette

Panzanella Salad with Croutons, Cucumber, Onion, Feta Cheese, Tomato, Egg

Thyme Roasted Chicken

Bucatini with Clams and White Wine Sauce

Balsamic Glazed Ratatouille

Grilled Asparagus with Garlic and Lemon

Rosemary Roasted Fingerling Potatoes

Assorted Cupcakes and Macaroons

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Fiesta – Lunch Buffet

Fiesta | \$38

Chicken Tortilla Soup with Sour Cream on the Side

Elote Salad with Romaine, Corn, Roasted Peppers, Tomato,
Pepper jack and Creamy Chipotle Dressing

Spanish Rice and Refried Beans

Black Bean and Cheese Enchiladas

Protein | Select One

Marinated Chicken Strips

Marinated Skirt Steak

Sautéed Shrimp

Accompaniments |

Peppers, Onions, Sour Cream, Salsa, Pepper Jack Cheese, Warm Flour Tortillas, and Corn Tortillas

Tortilla Chips with Fresh Guacamole and Rustic Salsa

Coconut Cake

Churros with Warm Fudge and Caramel

Flan

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Paparazzi – Lunch Buffet

Paparazzi | \$42

Minestrone Soup

Caesar Salad with Parmesan and Crostini

Manicotti with Ricotta, Parmesan, and Basil

Herb Roasted Chicken Cacciatore

Italian Meatballs

Blackened Salmon with Lemon Caper and Herb Pistou

Risotto with Wild Mushrooms and Sweet Peas

Broccolini with Lemon, Roasted Garlic, Parmesan

Tiramisu

Chocolate Truffles

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence I Bliss – Lunch Buffet

Bliss I \$48

Broccoli Cheddar Soup

Orzo Salad with Heirloom Cherry Tomatoes, Pine Nuts, and Sweet Basil Pesto

Baby Kale Salad with Roasted Red Pepper, Goat Cheese, Walnuts, and Citrus Vinaigrette

NC Catch of the Day

Grilled Bistro Filet with Roasted Tomato and Chimichurri

Coconut Shrimp with Citrus Marmalade

Yukon Gold Potato Puree

Grilled Asparagus with Lemon, Shaved Parmesan Cheese, Extra Virgin Olive Oil

Succotash

Assorted Petit Fours

Flourless Chocolate Torte

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Plated Dinner Options Wink | Whimsy | Wonder

Please Choose One Soup or Salad, Two Entrees, One Starch, One Vegetable and One Dessert. If Two Entrees are Selected, Entrée Breakdown Must be Provided Three Business Days Prior to the Event.

All Selections Include Baked Breads with Whipped Butter, Premium Regular and Decaffeinated Coffee, and Tazo Traditional and Herbal Tea.

Soup |

Curried Sweet Potato Bisque

Sweet Corn Chowder

Rock Shrimp, Micro Greens

Carolina Prawn Bisque

Salad |

Organic Mixed Baby Green Salad

Toasted Almonds, Grape Tomatoes, Shredded Carrots, Balsamic Vinaigrette

Caesar Salad

Shaved Parmigiano Reggiano Cheese, Garlic Crostini

Wedge Salad

Iceberg Lettuce, Tomatoes, Bacon, Croutons and Blue Cheese Dressing

Baby Red Oak Salad

Grapes, Strawberries, Pecans, Gorgonzola Cheese, Champagne Vinaigrette

Baby Arugula Salad

Cashews, Poached Pears, Feta Cheese, Champagne Vinaigrette

Plated Dinner Options

Starches | Select One

Rosemary Tri-Colored Potatoes
Smoked Cheddar Grits
Yukon Gold Truffle Mashed Potatoes
Jasmine Rice Pilaf with Toasted Almonds
Wild Mushroom Risotto
Loaded Twice Baked Potato
Mashed Sweet Potatoes with Candied Pecans
Truffled Macaroni and Cheese
Quinoa with Roasted Tomato and Herbs
Israeli Couscous
Truffled Herb Gnocchi

Vegetables | Select One

Tri-Color Roasted Cauliflower
Roasted Brussel Sprouts with Sherry Soy Glaze
Garlic Roasted Haricot Vert
Baby Bok Choy
Grilled Asparagus with Lemon
Roasted Baby Vegetables
Broccolini with Roasted Garlic

Desserts | Select One

Banana Bourbon Cake with Salted Caramel
Flourless Chocolate Cake with Raspberries
White Chocolate Raspberry Cheesecake
Chocolate Kalua Cake with Toffee Crumble and Butterscotch Sauce

Plated Dinner Options Wink | Whimsy | Wonder

Wink | \$44

Entrees |

Mahi Mahi
Citrus Beurre Blanc

Grilled Portobello Mushroom
Red Skin Mashed Potatoes, Grilled Asparagus, Parmesan, and Balsamic Glaze

Beef Short Rib
Wild Mushroom Demi-Glaze

Roasted Sustainable Loch Duart Salmon
Honey Soy Glaze

Center Cut Sirloin
Stilton Demi-Glaze

Seared All Natural Ashley Farms Airline Chicken Breast
Smoked Chili Beurre Blanc

Plated Dinner Options Wink | Whimsy | Wonder

Whimsy | \$52

Entrees |

Pan Seared Sea Bass
Tomato Ginger Glaze

Roasted Hen
Sage, Citrus Jus

Dry Rubbed New York Strip Steak
Herb Oil and Caramelized Onions

Grilled Halibut
Pineapple Chutney and Basil Oil

Roasted Black Angus Filet Mignon
Childress Cabernet Reduction

Coriander Crispy Duck Breast
Blueberry Gastrique

Plated Dinner Options Wink | Whimsy | Wonder

Wonder | \$60

Entrees |

Mustard Crusted Lamb Chop

Citrus Gremolata

Roasted Filet Mignon and Lump Crab Cake

Saffron Dill Buerre Blanc

Grilled Filet Mignon and Sea Bass

Romesco Sauce, Demi-Glace

Grilled Filet Mignon and Ashley Farms Chicken Breast

Gorgonzola Demi-Glace, Soubise

Third Entrée Selection | \$15 per Person

Prices are per person. Wink, Whimsy, and Wonder Plated Dinners are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner I Favor – Dinner Buffet

Favor I \$57

Assorted Baked Breads and Whipped Butter

NC She Crab Soup with Spanish Sherry

Arugula Salad with Candied Pecans, Blue Cheese Crumbles, Blueberries, White Balsamic Vinaigrette

Wedge Salad with Iceberg Lettuce, Roasted Tomatoes, Bacon, Blue Cheese Dressing and Croutons

Fried Pork Chops with Honey Garlic Glaze

North Carolina Scallops with Stone Ground Corn Grits, Crispy Smoked Bacon

Roasted Free Range Chicken with Bourbon Glaze

Smoked Cheddar Macaroni and Cheese

Grilled Asparagus

Chocolate Covered Strawberries, Lemon Blueberry Cookies, Turtle Brownies and Macaroons

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. Dinner buffets are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner | Fresco – Dinner Buffet

Fresco | \$62

Assorted Baked Breads and Whipped Butter

Chunky Chicken and Orzo Soup

Local Farmer's Baby Arugula Salad with Almonds, Grape Tomatoes, Tri-Colored Baby Carrots, Parmigiano Reggiano Cheese, Lemon Vinaigrette

Grilled Vegetable Antipasto with Red Peppers, Zucchini, Asparagus, Tomatoes, Roasted Mushrooms, Artichoke Hearts

Dry Rubbed Prime Rib Roast with Natural Jus, Horseradish Cream

Seared Blackened Grouper with Corn Tomato Relish

Free Range Airline Chicken Breast with Roasted Shallot Cream

Roasted Garlic Mashed Potatoes

Broccolini with White Beans, Italian Sausage and Garlic, Buttery Broth

Tiramisu

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. Dinner buffets are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner | Sapore – Dinner Buffet

Sapore | \$62

Minestrone Soup with Cannellini Beans, Herbs, Mirepoix

Caprese Salad with Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic

Chopped Salad with Romaine, Grape Tomatoes, Red Onion, Split Creek Feta ,
Red Wine Vinaigrette

Fusilli alla Vodka with Pink Vodka Sauce and Italian Sausage

Chicken Parmesan with Mozzarella, Basil

Pappardelle with Beef Ragout and Mushrooms

Italian Meatballs

Risotto with Tomato and Parmesan

Grilled Mahi with Puttanesca Sauce

Broccolini with Lemon, Roasted Garlic, Basil

Zeppoles and Tiramisu

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. Dinner buffets are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner I Mediterranean – Dinner Buffet

Mediterranean I \$60

Chickpea Orzo Soup with Baby Kale

Greek Salad with Cucumber, Tomato, Olive, Feta Cheese, Red Wine Vinaigrette

Pita Bread

Hummus, Baba Ghanoush, Garlic Whip and Spicy Tomato Remoulade

Grilled Chicken Kabobs

Grilled Filet Kabobs

Grilled Shrimp and Pepper Kabobs

Roasted Vegetable Medley with Herb Pesto Lemon

Lentil Rice with Caramelized Onions

Baklava

Chocolate Truffles

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

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Dinner I Feast– Dinner Buffet

Feast I \$76

Sweet Corn Chowder with Rock Shrimp, Micro Greens

Baby Red Oak Salad with Asian Pear, Toasted Pine Nuts, Gorgonzola Cheese, Champagne Vinaigrette, Aged Balsamic Vinegar

Beefsteak Tomatoes and Buffalo Mozzarella with Cracked Black Pepper, Extra Virgin Olive Oil, Basil

Artisan Cheese with Rustic Breads and Crackers

Roasted Black Angus Beef Tenderloin with Truffle Demi-Glace

Pan Seared Sea Bass with Jalapeno Corn Relish

Crispy Duck Breast with Blueberry Ginger Gastrique

Mashed Sweet Potato and Carrot Soufflé

Red Skin Mashed Potatoes

Roasted Baby Vegetables

Grilled Asparagus with Lemon, Oregano

Cheesecakes

Chocolate Torte with Macerated Berries

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

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Hors D'oeuvres | Shiver

Shiver Hors D'oeuvres | \$5.50 per Piece

Roasted Tomato Bruschetta on Grilled Bread

Steak Tartare with Capers

Smoked Duck, Fennel, and Apple Slaw on Crostini

Spicy Ahi Tuna and Cucumber Relish in Filo Shell

Arancini with Ham, Peas and Tomato Sauce

Shrimp Cocktail with Comeback Sauce

Seared Steak Strip Au Poivre on Grilled Bread

Prosciutto with Apricot Marmalade, Crumbled Blue Cheese, and Arugula on Sourdough

Lobster Salad in Puff Pastry Cup

Shrimp Ceviche in Cucumber Cup, Crème Fraiche and Cilantro

Prices are per piece. All Hors d'oeuvres are designed to be enjoyed in 25 piece orders, elegantly displayed or butler passed. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Hors D'oeuvres | Sizzle

Sizzle Hors D'oeuvres | \$5.50 per Piece

Brisket Sliders with Slaw and Pickle

Grilled BBQ Chicken Flatbread with Smoked Gouda Cheese, Grilled Onion, and Cilantro

Fried Lobster Macaroni and Cheese with Tomato Aioli

Carolina Crab Cakes with Louis Sauce

Fried Artichoke Hearts with Garlic Aioli

Coconut Shrimp with Siracha Aioli

Veggie Spring Roll with Thai Sweet Chili Sauce

Pimento Steak Melt with Roasted Red Pepper

Smoked Cheddar Chicken Biscuit with Chipotle Honey Mustard

Duck Bacon with Taleggio Grilled Cheese

Prices are per piece. All Hors d'oeuvres are designed to be enjoyed in 25 piece orders, elegantly displayed or butler passed. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Hors D'oeuvres I Displays

Serenity I \$14

Sliced Seasonal Fresh Fruit and Berries
Artisanal Cheese with Rustic Breads and Crackers
Assorted Chutneys and Mustards
Organic Clover Honey and Yogurt

Vitality I \$12

Organic Local Farmer's Baby Vegetables, Steamed and Grilled
Roasted Red Pepper Dip, Hummus, and Ranch Dip

Cajun I \$20

Fried Shrimp Po Boys
Muffuletta
Chicken Jambalaya
Dirty Rice and Fried Okra
Remoulade and Lusty Monk Gourmet Mustards

Riviera I \$22

Groups of 30 People or More
Prosciutto di Parma, Winston Salem Cappicola, Genoa Salami, San Giuseppe Sopresata, Mortadella
Parmigiano Reggiano Cheese, Gorgonzola Cheese, Fontina Cheese, and Provolone Cheese
Marinated Olives, Red Peppers, Artichokes, and Mushrooms
Aged Balsamic Vinegar and Extra Virgin Olive Oil

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Hors D'oeuvres I Displays

Pacific I \$26

Groups of 30 People or More

Chilled Jumbo Shrimp and Crab Salad

Raw Oysters and Steamed Clams on the Half Shell

Cocktail Sauce, Mignonette, and Sauce Louis

Tabasco Red and Green Pepper Sauce

Fresh Horseradish, and Lemon Wedges

Alaskan King Crab Legs I \$10 Additional Charge per Person

Gourmet Pizza Display I \$18

Select Two:

Buffalo Chicken

Sausage and Red Pepper

Spinach, Feta, and Tomato

Caprese (Tomato, Mozzarella, Fresh Basil)

BBQ Pulled Pork

White (Alfredo, Asparagus, Tomato, and Mozzarella)

Select Two:

Homemade Ranch Dressing

Blue Cheese Dressing

Marinara

Garlic Aioli

Garlic Knots

Crushed Red Pepper Flakes, Banana Peppers, Olive Oil, Parmesan Cheese

Sicilian Style I \$4 Additional Charge per Person

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Reception I Carved Stations

Reception Stations I Carved

Parmesan and Pink Peppercorn Crusted Leg of Lamb I \$22
Mint, Cranberry

Beef Steamship Round I \$18
Béarnaise Sauce, Dinner Rolls

Honey Soy Berkshire Pork Loin I \$16
Apple Slaw

Herb Encrusted Prime Rib Roast I \$20
Natural Jus, Horseradish Cream

Tea Brined Roasted Turkey Breast I \$16
Sage, Lemon, Cranberry, Orange

Peppercorn Crusted New York Strip Loin I \$22
Stilton Demi-Glace

Traditional Pig Pickin' I \$20
Eastern NC BBQ Sauce, Soft Rolls, Cole Slaw

Black Angus Beef Tenderloin I \$25
Assorted Gourmet Rolls, Horseradish Cream

Prices are per person. Carved Stations are designed for groups of 30 or more guest. Chef Attendant Fee is included in the price of each carving station. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Reception I Action Stations

Swelter I \$28

Cajun Sautéed Shrimp
Onions, Peppers, Tomatoes, Bacon
Stone Ground Grits, Garlic, Fresh Herbs, and Butter
Choice of Smoked Brisket or North Carolina Pulled Pork
Fresh Rolls, Slaw, BBQ Sauce

Simmer I \$30

Seared Beef Tenderloin Medallions, Grilled Jumbo Shrimp
Horseradish Mashed Potatoes, Grilled Asparagus, Sweet Potato Wedges
Demi-Glace, Hollandaise

Satiate I \$30

Gemelli Pasta, Penne Pasta, Fusilli, Risotto
Mushrooms, Tomatoes, Roasted Peppers, Broccoli, Giacomo's Sausage, Lobster, Pancetta
Pink Vodka Sauce, Pesto, Marinara Sauce, Smoked Gouda Sauce
Parmigiano Reggiano Cheese, Extra Virgin Olive Oil

Spice I \$25

Chili Rubbed Bone-in Pork Loin, Bistro Filet, Citrus Herb Ashley Farms Airline Chicken Breast
Black Bean and Cheese Empanadas
Peppers, Onions, Garlic
Salsa, Manchego Cheese, Guacamole
Spanish Rice, Black Beans, Corn, Soft Tortillas

Stations must be sold in conjunction with your main dinner menu not as an individual menu. Action Stations are designed for groups of 30 or more guest. Chef Attendant Fee is included in the price of each carving station. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Reception Desserts

Dessert Displays

Innocent I Select Two \$14

Bewitched I Select Three \$16

Decadent I Select Four \$18

Assorted Coffee Cakes

Assorted Cheesecakes

Assorted Dessert Bars

Macaroons

Caramel Rockslide Brownies

Tiramisu

Assorted Bande Cakes

Prices are per person. Reception Desserts are designed for groups of 30 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | White Wine

Renaissance Classic | \$ Per Bottle

Stone Cellars by Beringer Pinot Grigio, California | \$32
Chateau St. Michelle Riesling, Washington | \$36
Beringer Vineyards White Zinfandel, California | \$36
Stone Cellars by Beringer Chardonnay, California | \$32
Casa Lapostolle Sauvignon Blanc, Chile | \$40

Fizzy | \$ Per Bottle

Freixenet Blanc de Blancs, France | \$36
Mumm Napa Prestige Brut, Napa Valley | \$56
Moet + Chandon Brut Imperial, France | \$110
Mionetto Organic Prosecco, Italy | \$42

Crisp | \$Per Bottle

Pighin Friuli Grave Pinot Grigio, Italy | \$44
Ferrari–Carano Chardonnay, California | \$52
SIP Moscato, California | \$40
Meridian Pinot Grigio, California | \$36
BV Century Cellars Chardonnay, California | \$40
Clos du Bois Chardonnay, California | \$48
Wairau River Sauvignon Blanc, New Zealand | \$48
Kendall Jackson Vintner's Reserve Chardonnay, California | \$38
Sonoma–Cutrer "Russian River Ranches Chardonnay, California | \$58
Kim Crawford Sauvignon Blanc, New Zealand | \$48

Beverage | Red Wine

Renaissance Classic | \$ Per Bottle

Stone Cellars by Beringer Merlot, California | \$32

Columbia Crest "Two Vines" Shiraz, Washington | \$32

Mark West Pinot Noir, California | \$36

Stone Cellars by Beringer Cabernet Sauvignon, California | \$32

Alamos Malbec Mendoza, Argentina | \$36

Eclectic | \$ Per Bottle

Ferrari-Carano Cabernet Sauvignon, California | \$60

Roots Run Deep "Educated Guess" Merlot, California | \$52

Kim Crawford Pinot Noir, New Zealand | \$48

BV Century Cellars Merlot, California | \$40

BV Century Cellars Cabernet Sauvignon, California | \$40

Columbia Crest Grand Estates Merlot, Washington | \$40

Sledgehammer Cabernet Sauvignon, California | \$36

Decoy by Duckhorn Merlot, California | \$68

Kaiken "Ultra" Cabernet Sauvignon, Argentina | \$52

Tikal Pariota Malbec/Bonarda, Argentina | \$52

Justin Cabernet Sauvignon, Paso Robles, California | \$70

Prices are per bottle. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Hosted Cocktails

Hosted Cocktails | \$ per Drink

Loft | \$8 per Drink

Svedka Vodka, Cruzan Aged Light Rum, Dewar's Scotch, Jim Beam White Label, Beefeater Gin, Canadian Club Whiskey, Jose Cuervo Gold, Korbel Brandy

Lavish | \$9 per Drink

Absolut Vodka, Captain Morgan, Bacardi Light Rum, Tanqueray, Johnnie Walker Red Label, Makers Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

Luxe | \$10 per Drink

Grey Goose, Bombay Sapphire, Mount Gay Rum, Bacardi Light Rum, Knob Creek, Jack Daniels, Johnnie Walker Black Label, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Linger | \$10 per Drink

Bailey's Irish Cream, B and B, Disaronno Amaretto, Grand Marnier, Kahlua, Courvoisier, Sambuca, Remy Martin VSOP

Renaissance Classic | \$8 per Glass

Stone Cellars by Beringer Merlot, Stone Cellars by Beringer Cabernet Sauvignon, Columbia Crest "Two Vines" Shiraz, Alamos Malbec, Mark West Pinot Noir, Stone Cellars by Beringer Pinot Grigio, Stone Cellars by Beringer Chardonnay, Casa Lapostolle Sauvignon Blanc, Beringer Vineyards White Zinfandel

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Hosted Cocktails

Upgrades | per Glass

BV Century Cellars Chardonnay | \$10

SIP Moscato | \$10

Pighin Pinot Grigio | \$11

BV Century Cellars Cabernet Sauvignon | \$10

BV Century Cellars Merlot | \$10

Columbia Crest Merlot | \$10

Sledgehammer Cabernet Sauvignon | \$9

Chateau St. Michelle Riesling | \$9

Clos du Bois Chardonnay | \$12

Wairau River Sauvignon Blanc | \$12

Kim Crawford Pinot Noir | \$12

Ferrari–Carano Cabernet Sauvignon | \$15

Domestic | \$4.50 per Bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra

Premium | \$5.50 per Bottle

Blue Moon Belgian White, Heineken, Stella Artois, Corona Extra, Corona Light, Amstel Light, Guinness Draught

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Hosted Cocktails

Regional Craft Beers | \$5.50 per Bottle

Big Boss Brewing Company | Raleigh, NC

Angry Angel Kolsch (4.5% ABV)

Bad Penny Brown Ale (5.5% ABV)

Hell's Belle Belgian (7.0% ABV)

Foothills Brewing Company | Winston Salem, NC

Jade IPA (7.4% ABV)

Peoples Porter (5.8% ABV)

Fullsteam Brewery | Durham, NC (Served in Cans)

Paycheck Pilsner (4.5% ABV)

Humidity Pale Ale (6.0% ABV)

Rocket Science IPA (7.0% ABV)

White Street Brewery | Wake Forest, NC

Kolsch (5.2% ABV)

Scottish Ale (5.5% ABV)

Emmalyn Belgian Blonde (6.2% ABV)

Hoptimist IPA (7.5% ABV)

Red Oak Brewery | Whitsett, NC

Red Oak Bavarian Amber Lager (5.0% ABV)

Bartender Fee | \$50 per Bar, per Hour

Prices are per drink. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage I Hosted Cocktails

Hosted Cocktails I \$ per Person

Loft I \$16 First Hour, \$10 Each Additional Hour

Svedka Vodka, Cruzan Aged Light Rum, Dewar's Scotch, Jim Beam White Label, Beefeater Gin, Canadian Club Whiskey, Jose Cuervo Gold, Korbel Brandy

Lavish I \$18 First Hour, \$12 Each Additional Hour

Absolut Vodka, Captain Morgan, Bacardi Light Rum, Tanqueray, Johnnie Walker Red Label, Makers Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

Luxe I \$22 First Hour, \$14 Each Additional Hour

Grey Goose, Bombay Sapphire, Mount Gay Rum, Bacardi Light Rum, Knob Creek, Jack Daniels, Johnnie Walker Black Label, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Renaissance Classic I \$14 First Hour, \$8 Each Additional Hour

Renaissance Classic Wines, Domestic and Premium Beer

Bartender Fee I Included in per Person Package Price

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Cash Bar

Cash Bar

Loft | \$8.50 per Drink

Svedka Vodka, Cruzan Aged Light Rum, Dewar's Scotch, Jim Beam White Label, Beefeater Gin, Canadian Club Whiskey, Jose Cuervo Gold, Korbel Brandy

Lavish | \$9.50 per Drink

Absolut Vodka, Captain Morgan, Bacardi Light Rum, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

Luxe | \$10.50 per Drink

Grey Goose, Bombay Sapphire, Mount Gay Rum, Bacardi Light Rum, Knob Creek, Jack Daniels, Johnnie Walker Black Label, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Linger | \$10.50 per Drink

Bailey's Irish Cream, B and B, Disaronno Amaretto, Grand Marnier, Kahlua, Courvoisier, Sambuca, Remy Martin VSOP

Renaissance Classic | \$8.50 per Glass

Stone Cellars by Beringer Merlot, Stone Cellars by Beringer Cabernet Sauvignon, Columbia Crest "Two Vines" Shiraz, Alamos Malbec, Mark West Pinot Noir, Stone Cellars by Beringer Pinot Grigio, Stone Cellars by Beringer Chardonnay, Casa Lapostolle Sauvignon Blanc, Beringer Vineyards White Zinfandel

Beverage | Cash Bar

Upgrades | per Glass

BV Century Cellars Chardonnay | \$10.50

SIP Moscato | \$10.50

Pighin Pinot Grigio | \$11.50

BV Century Cellars Cabernet Sauvignon | \$10.50

BV Century Cellars Merlot | \$10.50

Columbia Crest Merlot | \$10.50

Sledgehammer Cabernet Sauvignon | \$9.50

Chateau St. Michelle Riesling | \$9.50

Clos du Bois Chardonnay | \$12.50

Wairau River Sauvignon Blanc | \$12.50

Kim Crawford Pinot Noir | \$12.50

Ferrari–Carano Cabernet Sauvignon | \$15.50

Domestic | \$5 per Bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra

Premium | \$6 per Bottle

Blue Moon Belgian White, Heineken, Stella Artois, Corona Extra, Corona Light, Amstel Light, Guinness Draught

Beverage | Cash Bar

Regional Craft Beers | \$6 per Bottle

Big Boss Brewing Company | Raleigh, NC

Angry Angel Kolsch (4.5% ABV)

Bad Penny Brown Ale (5.5% ABV)

Hell's Belle Belgian (7.0% ABV)

Foothills Brewing Company | Winston Salem, NC

Jade IPA (7.4% ABV)

Peoples Porter (5.8% ABV)

Fullsteam Brewery | Durham, NC (Served in Cans)

Paycheck Pilsner (4.5% ABV)

Humidity Pale Ale (6.0% ABV)

Rocket Science IPA (7.0% ABV)

White Street Brewery | Wake Forest, NC

Kolsch (5.2% ABV)

Scottish Ale (5.5% ABV)

Emmalyn Belgian Blonde (6.2% ABV)

Hoptimist IPA (7.5% ABV)

Red Oak Brewery | Whitsett, NC

Red Oak Bavarian Amber Lager (5.0% ABV)

Bartender Fee | \$50 per Bar, per Hour

Prices are per drink. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Discover | Renaissance Raleigh at North Hills

Discover | Renaissance Raleigh North Hills Hotel

Boasting a chic setting in stylish North Hills, Renaissance Raleigh North Hills Hotel expertly combines southern hospitality and sophisticated ambiance to provide our guests with unparalleled four-star service. With a distinct Flair we bring Raleigh to life by incorporating local artist and indigenous cuisine in our décor and menus. Unwind with luxurious spas, exclusive shopping, delectable dining, and creative cocktails all just steps away from the hotel's front door. Explore North Hills Shopping Center before and during your visit at www.northhillsraleigh.com.



Technology | Event Technology

Equip | Envision

Renaissance Raleigh North Hills is thrilled to provide cutting edge technology, enhancing your event experience. Unique events require individual needs. Please consult your Catering Team Member to discuss your vision. Our Event Technology Department will assist you in making your event a success.

General Information | Renaissance Raleigh at North Hills

Distinctive

To create a unique event for your guests, the Renaissance Raleigh Team is eager to assist you with any floral arrangements and event décor, preferred photographers and event entertainment to enhance your experience. Please consult with your Catering Team Member to elaborate your needs. In addition, please discuss any signage, displays or decorations with your staff, as their set-up and location are subject to prior approval from the hotel.

Quality

Our culinary team uses only the freshest ingredients when they prepare your meals. Due to market conditions, menu prices are subject to change without notice unless otherwise guaranteed in the signed Sales Agreement or confirmed by a signed Event Order.

Prepared

All food and beverage are to be provided by and served by the hotel. We are at your service to customize a menu and accommodate any special requests, ensuring the success of your event. The final details of your event are to be submitted to your Catering Team Member a minimum of three weeks prior to your event so that team may prepare to serve your needs.

Guaranteed

In order to best serve your guests, a final confirmation of attendance or guarantee is requested by 12 noon, three business days prior to your event. This number will be considered the minimum guarantee and is not subject to reduction. If no is received, the hotel will charge for the expected number of guests as indicated on the Event Order.

General Information | Renaissance Raleigh at North Hills

Located

Much of the success of your event depends upon the atmosphere and surroundings at Renaissance Raleigh Hotel. We understand this importance and offer six meeting rooms and the four Salons of the Renaissance Ballroom. The attendance you anticipate and the set-up your event requires are the primary factors in your room assignment. Revision in these requirements may necessitate a reassignment. Likewise, our schedule of room rental fee is based on your groups program. Revisions in factors such as group counts, times, dates, meal functions or set-up may renegotiate your rental fee. Should your meeting room need to be re-set the day of your meeting, a re-set fee will apply. The amount will be based upon the extent of the change.

Canceled

In the event of a cancellation, the applicable cancellation fees as outlined in the Sales Agreement will apply.