

CLEVELAND HOTEL

EVENT MENUS

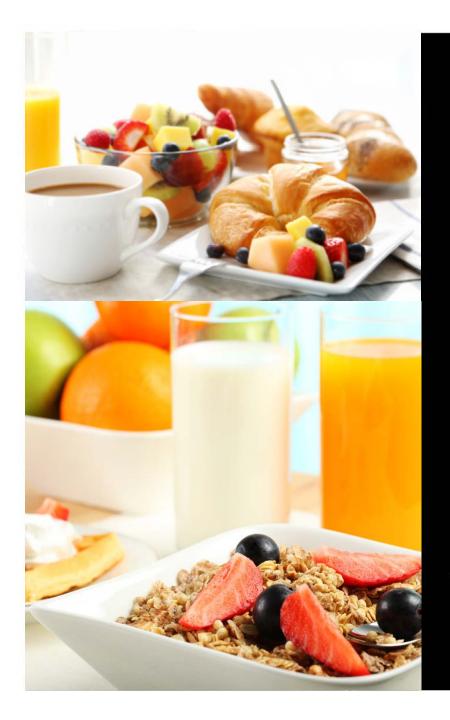
RENAISSANCE*

RENAISSANCE CLEVELAND HOTEL 24 PUBLIC SQUARE CLEVELAND OH 44113 216-696-5600

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HOTELS
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CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST

traditional I \$20

- orange and cranberry juices
- fresh cut seasonal fruits and berries
- assorted greek and low-fat yogurts
- assorted breakfast pastries breakfast breads and muffins with local fruit preserves

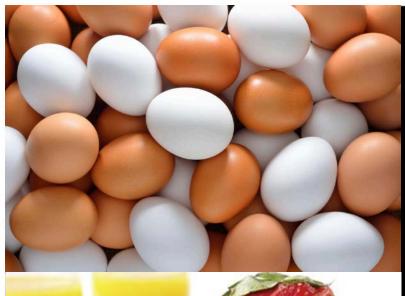
breakfast enhancements I \$6 each

- biscuits and gravy
- challah french toast
- breakfast burrito with eggs, local cheddar cheese and sausage
- steel cut oatmeal with brown sugar and raisins

deluxe | \$23

- orange and cranberry juices
- fresh cut seasonal fruits and berries
- assorted greek and low-fat yogurts
- selection of danish, croissants, muffins and bagels with butter, local fruit preserves and flavored cream cheeses
- · breakfast cereals with granola, dried fruits skim, 2% and almond milk







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BREAKFAST

PLATED BREAKFAST

scrambled eggs I \$24

- scrambled eggs
- smoked bacon and sausage patties
- Chef's choice of breakfast potato

french toast with seasonal compote I \$24

- challah bread
- seasonal compote
- maple syrup
- smoked bacon and sausage patties

breakfast quiche I \$26

- fresh spinach
- local cheddar cheese
- sundried tomatoes
- ham

egg white omelet I \$26

(Maximum 50 people)

- fresh spinach
- roasted tomato
- vidalia onions
- local cheddar cheese
- Chef's choice of breakfast potato

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Breakfasts are served with locally sourced breakfast pastries, fruit martinis, juice Starbucks regular, decaffeinated coffee and assorted Tazo teas.

BREAKFAST BUFFET

Public Square I \$27

- orange and cranberry juices
- fresh cut seasonal fruit and berries
- individual greek and low fat yogurts
- selection of assorted breakfast pastries and breakfast breads with butter and local fruit preserves
- breakfast cereals, granola and dried fruits skim, 2% and almond milk
- scrambled eggs with local cheddar cheese
- hash browns
- smoked bacon and sausage patties

Tower City I \$30

- orange and cranberry juices
- fresh cut seasonal fruit and berries
- individual greek and low fat yogurts
- selection of danish, croissants, muffins and bagels with butter, local fruit preserves and flavored cream cheeses
- breakfast cereals, granola and dried fruits skim, 2% and almond milk
- scrambled eggs with local cheddar cheese
- Chefs choice breakfast potato
- smoked bacon and sausage patties
- challah french toast with warm maple syrup
- choice of oatmeal or grits



Served with Starbucks regular, decaffeinated coffee and assorted Tazo teas. (Minimum of 25 guests required. Maximum service time of 1.5 hours)

BREAKFAST STATIONS

enhancements

• griddle station

create your own pancakes I \$9

with chocolate chips, fresh berries, pecans, warm maple syrup and seasonal fruit

eggs made to order I \$9

with onions, tomatoes, fresh spinach, peppers, ham, mushrooms, bacon, local cheddar cheese, chicken and baby shrimp

<u>enhancements</u>

chicken and waffle station I \$10

with chopped bacon, seasonal fruit, whipped cream, warm maple syrup and crispy chicken

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BRUNCH

BRUNCH

traditional brunch I \$40

- orange and cranberry juices
- fresh cut seasonal fruit and berries
- house made almond granola and yogurt parfaits
- selection of danish, croissants, muffins and bagels with butter, local fruit preserves and flavored cream cheeses
- smoked salmon topped with capers, diced garden tomatoes, hard boiled eggs, cream cheese and miniature bagels
- scrambled eggs with local cheddar cheese
- choice of smoked bacon or turkey sausage
- penne pasta primavera with fresh seasonal vegetables
- belgian waffles with Ohio maple syrup
- carved roasted top sirloin of beef
 (Carver required at a fee of 150.00. One carver per 100 guests)

brunch enhancements I \$7 each

- mimosas
- bloody marys



Served with freshly brewed Starbucks regular, decaffeinated coffee and assorted Tazo teas. (Minimum of 25 guests required. Maximum service time of 1.5 hours)



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THEMED BREAKS

THEMED BREAKS

hot beverage break I \$7

- freshly brewed Starbucks regular and decaffeinated coffee
- assorted Tazo teas

hot and cold beverage break I \$10

- freshly brewed Starbucks regular and decaffeinated coffee
- assorted Tazo teas
- assorted Pepsi products and bottled water

just a bite I \$15

- crudité of fresh vegetables with ranch dressing
- house made chips with fresh made bleu cheese dip
- assorted Pepsi products and bottled water

cookies and cream I \$16

(Maximum of 100 guests)

- assorted fresh baked cookies
- assorted ice cream treats
- whole fresh fruit
- 2%, skim, and chocolate milk
- assorted Pepsi products and bottled water

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Served with freshly brewed Starbucks regular, decaffeinated coffee and assorted Tazo teas. (Minimum 25 guests required. Maximum service time of 30 minutes per break)

THEMED BREAKS

Jesse Owens | \$17

- whole fruit
- power bars and granola bars
- fresh roasted red pepper hummus with pita chips
- seasonal vegetable crudité
- assorted Pepsi products and bottled water

Canal Trail | \$17

- dried fruit and trail mix
- orange wedges
- apple slices
- bananas
- yogurt dip
- assorted Pepsi products and bottled water

East 5th Street Arcade I \$18

- chocolate fudge brownies
- chocolate covered pretzels rods
- chocolate covered Oreos
- chocolate milk
- assorted Pepsi products and bottled water

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The Q I \$19

- individual bags of white cheddar popcorn, peanuts and cracker jacks
- mini corn dogs with ketchup and mustard
- warm soft pretzels with stadium mustard
- assorted candy bars
- assorted Pepsi products and bottled water

Served with freshly brewed Starbucks regular, decaffeinated coffee and assorted Tazo teas. (Minimum 25 guests required. Maximum service time of 30 minutes per break)

ALL DAY PACKAGE BREAKS

all day beverage service I \$29

- assorted Pepsi products and bottled water
- freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo teas

signature all day beverage service I \$40

pre-meeting

- orange and cranberry juices
- fresh cut seasonal fruit and berries
- selection of assorted danish, breakfast breads, croissants and bagels with butter preserves and cream cheese
- assorted Pepsi products and bottled water
- freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo teas

mid-morning

- assorted mixed nuts
- assorted power bars and granola bars
- beverage refresh

afternoon

choice of one

- warm soft pretzels, cookies, fudge brownies or lemon bars
- beverage refresh

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ALL DAY PACKAGE BREAKS

executive all day break package I \$50

pre-meeting

- orange and cranberry juices
- fresh cut seasonal fruit and berries
- selections of assorted danish, breakfast breads, muffins, croissants and bagels with butter, preserves and cream cheese
- assorted Pepsi products and bottled water
- freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo teas

mid-morning

- assorted mixed nuts, power bars and granola bars
- beverage refresh

afternoon

choice of one

- Jesse Owens
- Canal Trail
- The Q
- East 5thStreet Arcade

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Served with freshly brewed Starbucks regular, decaffeinated coffee and assorted Tazo teas. (Minimum 25 guests required. Maximum service time of 30 minutes per break)

A LA CARTE BREAK ITEMS

beverages

- assorted Pepsi products I \$4 each
- bottled and sparkling waters I \$4 each
- BAI flavored waters I \$5 each
- bottled fruit juices I \$5 each
- individual iced teas I \$5 each
- Starbucks Frappuccino I \$5 each
- sugar free and regular Red Bull energy drinks I \$5 each
- lemonade and iced tea I \$42 per gallon
- freshly brewed Starbucks regular and decaffeinated coffee and Tazo teas I \$59 per gallon

bakery items and sweets

- assorted candy bars I \$3 each
- assorted house baked cookies I \$40 per dozen
- house made bakery bread I \$40 per dozen
- selection of muffins, danish and croissants I \$40 per dozen
- assorted bagels with cream cheese I \$40 per dozen
- chocolate truffles and dipped strawberries I \$42 per dozen
- miniature french pastries I \$44 per dozen
- brownies, lemon squares and blondies I \$40 per dozen
- assorted cupcakes I \$42 per dozen



A LA CARTE BREAK ITEMS

savory and salty

- bags of chips, pretzels and popcorn I \$3 each
- individual bags of trail mix I \$3 each
- individual bags of peanuts I \$3 each
- house made chips with bleu cheese dip I \$4 per person
- hummus and pita with crudité I \$7 per person
- tri-colored tortilla chips, salsa and guacamole I \$6 per person
- deluxe mixed nuts I \$25 per pound
- warm soft pretzels with honey mustard I \$40 per dozen

light and healthy

- seasonal whole fresh fruit I \$3 each
- Cliff Bars I \$5 each
- Kind Bars I \$5 each
- Kashi Bars I \$5 each
- assorted greek and low fat yogurts I \$4 each
- strawberry-banana smoothie shooters I \$5 each
- fresh sliced fruit and berry skewers I \$5 each
- dried fruit and trail mix I \$30 per pound

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LUNCH

PLATED LUNCH

choice of one

soup selections

- tomato basil
- smoked butternut squash and chorizo
- creamy chicken and gnocchi

or

salad selections

- caesar salad, baby romaine, kalamata olives, oven dried tomatoes, herbed croutons, shaved parmesan, caesar dressing
- local mixed greens, dried cherries, asiago cheese, citrus champagne vinaigrette
- spinach salad with toasted almonds, strawberries, raspberry vinaigrette

dessert selections

choice of one

- double chocolate cake
- key lime pie
- vanilla bean cheesecake
- caramel apple pie

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Entrees are served with seasonal vegetable, freshly baked rolls with butter Starbucks regular, decaffeinated coffee and assorted Tazo teas

PLATED LUNCH

entrée selection

- roasted breast of chicken I \$30 caramelized shallot sauce, tomato orzo
- herb infused haddock I \$33 butter sauce, creamy risotto
- herb crusted chicken I 30 forest mushroom cream, mashed redskin potatoes
- grilled pork chop I \$35 bone-in pork chop, honey bourbon demi glace, yukon garlic mashed potatoes
- braised short ribs I \$36 roasted root vegetables, cabernet reduction, fingerling potatoes
- bourbon glazed salmon I \$36 bourbon glaze, creamy polenta
- grilled flatiron steak I \$37 creole mustard and balsamic pearl onion sauce, smashed horseradish yukon gold potatoes

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PLATED LUNCH

vegetarian entrée I \$30

• **penne pasta** roasted cauliflower, blistered tomatoes, pine nuts tossed in olive oil parmesan cheese

vegan entrée I \$30

• eggplant roulade rolled eggplant, spinach and roasted peppers on polenta cake with chive oil balsamic syrup drizzle

preset lunch beverage enhancements I \$2 per person

choice of one

- sweetened iced tea with cane sugar
- peach flavored iced tea
- raspberry iced tea

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LUNCH BUFFET

West 6th Street Deli I \$38

- minestrone soup
- fresh fruit salad
- penne pasta salad
- mixed baby greens topped with grape tomatoes, julienne carrots served with red wine vinaigrette and ranch dressing
- smoked turkey breast, corned beef
- swiss, provolone and pepper jack cheese

- grilled zucchini and squash, bell peppers
- sliced tomatoes, red leaf lettuce, sweet pickle chips
- mayonnaise and stadium mustard
- hearty oat, wheat, sourdough and light rye breads
- house made chips
- assorted mini cheesecakes

Asian Town I \$40

- wonton soup with shrimp chips
- asian-style cabbage, carrots, cucumbers, tomatoes with miso ginger vinaigrette
- vegetable fried rice, steamed white rice
- sweet and sour sesame chicken
- pepper steak with onions
- spring rolls with soy, sweet chili and teriyaki sauces
- · almond and fortune cookies

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Served with freshly brewed Starbucks regular, decaffeinated coffee and assorted Tazo teas. (Minimum of 25 guests required. Maximum service time of 1.5 hours)

LUNCH BUFFET

Westside Story I \$40

- tortilla soup with cheddar cheese, tortilla strips
- cilantro lime pasta salad with black beans and
- chicken and beef fajitas warm flour tortillas, grilled onions and peppers
- shredded lettuce, monterrey jack cheese, sour cream, guacamole, tomato salsa,
- cheese enchiladas
- spanish rice, refried beans, chili con queso
- tri-colored tortilla chips
- tres leche cake

The Hough I \$40

- spinach salad, chopped eggs, onions, herb vinaigrette, ranch dressing
- corn bread and butter
- coleslaw
- sliced seasonal fruit
- smoked bbg brisket, buttermilk fried chicken
- southern style collard greens
- macaroni and cheese
- grilled corn on the cob
- southern pecan pie and bread pudding with bourbon sauce

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LUNCH BUFFET

Little Italy I \$42

- tuscan white bean soup
- romaine leaves, oven dried tomatoes, garlic croutons parmesan cheese creamy caesar and balsamic vinaigrette dressings
- tomato salad with fresh basil and feta cheese
- chicken picatta with lemon butter sauce
- salmon with dill cream
- orecchiette pasta with italian sausage, arugula, roasted peppers and garlic cream sauce
- seasonal vegetable
- focaccia bread and garlic breadsticks
- tiramisu and chocolate chip cannolis

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PETITE LUNCH BUFFET

petite deli tray I \$36

- penne pasta salad and coleslaw
- mixed greens topped with grape tomatoes, julienne carrots, red wine vinaigrette, ranch dressing
- smoked turkey breast, corned beef
- roasted vegetable salad
- swiss, cheddar, and pepper jack cheese
- sliced tomatoes, red leaf lettuce, sweet pickle chips, mayonnaise and stadium mustard
- hearty oat, sourdough and light rye bread
- individual bags of assorted chips
- cookies and brownies



Served with freshly brewed Starbucks regular, decaffeinated coffee and assorted Tazo teas. (Minimum of 10 with a Maximum of 24 guests)

BOX LUNCHES

assorted box lunches I \$27

Select up to two sandwich selections

- shaved roast beef on onion roll horseradish aioli, cheddar cheese, caramelized onions, arugula
- grilled chicken caesar tortilla kalamata olives, oven dried tomatoes, parmesan cheese
- smoked turkey croissant swiss, bacon, crisp lettuce, sliced tomato, honey mustard dressing
- italian submarine genoa salami, ham, provolone, Italian herbs pesto, lettuce, tomato on a hoagie roll
- grilled vegetable wrap portobello mushrooms, tomatoes, summer squash, roasted peppers, balsamic vinaigrette

select one item

- individual yogurt
- creamy potato salad
- three bean salad
- macaroni salad

select one dessert

- house baked chocolate chunk cookie
- zesty lemon citrus square
- toffee crunch blondie
- Kellogg's rice crispy treat

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Box lunch selections include potato chips, local orchard fruit and bottle of water.



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DINNER

PLATED DINNER

choice of one

soup selections

- tomato basil
- smoked butternut squash and chorizo
- chicken and gnocchi
- corn chowder

or

salads

- romaine hearts, mediterranean olives, roasted red peppers manchego cheese, red wine vinaigrette
- local greens, glazed walnuts, gorgonzola cheese, roasted peppers, basil vinaigrette
- bibb lettuce, feta cheese, orange segment, raspberry vinaigrette

desserts

- salted caramel vanilla crunch
- red velvet cake
- trio chocolate mousse cake with raspberry coulis
- crème brulée cheesecake with wild berries

Entrees are served with seasonal vegetable, freshly baked rolls with butter Starbucks regular, decaffeinated coffee and assorted Tazo teas.

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PLATED DINNER

- roasted breast of chicken I \$48 sherry sauce, tomato orzo
- stuffed chicken breast I \$50 spinach, sundried tomatoes, madeira wine demi, garlic mashed potatoes
- lemon mahi-mahi I \$50 seared herb infused with garlic butter sauce, lemon basmati rice
- braised short rib I \$52 cabernet reduction, amish cheddar grits
- caramelized salmon I \$52 chardonnay white wine sauce, rice pilaf
- seared pork chop I \$50 red wine demi glace, fingerling potatoes
- filet mignon I \$62 truffle demi glace, potato gratin

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Entrees are served with seasonal vegetable, freshly baked rolls with butter Starbucks regular, decaffeinated coffee and assorted Tazo teas.

PLATED DINNER

combination plates

- short rib and haddock I \$56 short rib, thyme jus, herb crusted haddock garlic yukon mashers
- filet and seared salmon I \$63 seared petite filet of beef, merlot sauce, seared salmon citrus cream, herb risotto
- filet and shrimp I \$65
 seared petite filet of beef, shallot demi, shrimp scampi
 gorgonzola tomato orzo
- chicken and salmon I \$54 chicken with honey, salmon with thyme sauce, polenta

vegetarian entree

 Ohio City Pasta smoked ravioli with zucchini and roasted peppers, tomato sauce

vegan entree

roasted vegetable stack
 portobello mushrooms, eggplant squash, stacked on a bed
 of garlic mashed potatoes, charred tomato vinaigrette

Entrees are served with seasonal vegetable, freshly baked rolls with butter Starbucks regular, decaffeinated coffee and assorted Tazo teas.

plated dinner enhancements I \$7 each

- intermezzo of sorbet
- spring onion soup encroute
- leek and brie soup encroute
- tomato basil soup encroute

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DINNER BUFFET

Tremont I \$60

- Chef's choice of vegetarian or hearty soup
- field greens, shaved radishes, julienne red wine vinaigrette, buttermilk dressing
- truffle pierogis, shiitake chutney, crème fraiche
- grilled chicken, wild mushroom, red peppers, spinach milan sauce
- lemon pepper crusted salmon, champagne sauce
- seared medallions of beef, gorgonzola glaze, wild mushroom brandy sauce

- roasted fingerling potatoes
- seasonal vegetable
- assorted rolls and butter
- Chef's choice of fresh cakes and pies

Playhouse Square I \$56

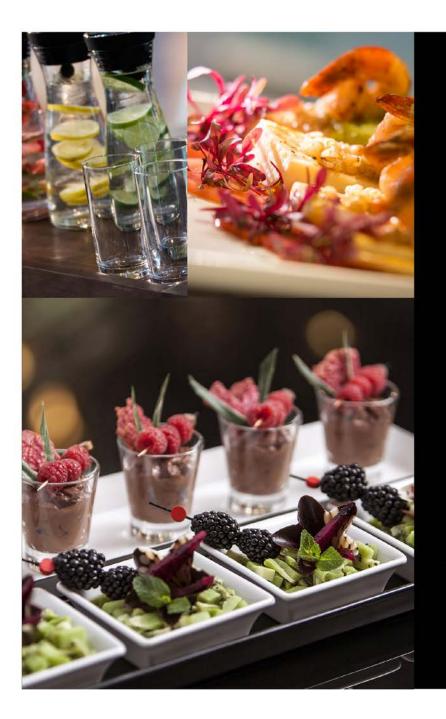
- lobster bisque
- citrus caesar salad, gorgonzola, pine nuts mozzarella, roma tomato
- peppered sliced top beef round wild mushroom brandy sauce
- seared chicken, caramelized shallot sauce
- mahi-mahi, herb infused with lemon garlic butter sauce

- boursin cheese risotto
- roasted garlic whipped potatoes
- Chef's selection of seasonal vegetable
- assorted rolls with butter
- white chocolate cheesecake squares and assorted pastries

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RECEPTIONS

RECEPTION HORS D'OEUVRES

cold hors d'oeuvres

traditional I \$4.5 per piece

- sundried tomato antipasto skewer
- fig and goat cheese flatbread
- smoked chicken crostini, chipotle spread

signature I \$5 per piece

- artichoke and crabmeat salad crostini
- smoked salmon and cucumber flatbread
- cajun shrimp canapé
- · assorted sushi rolls with wasabi and soy sauce

specialty I \$5.5 per piece

- herbed chicken and sundried tomato in phyllo cup
- seared beef tenderloin, with blue cheese butter on a baguette
- seared tuna wonton, tobiko
- iced jumbo shrimp with cocktail sauce, lemons

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(Minimum of 50 pieces per item. Butler passed service available at \$40.00 per server)

RECEPTION HORS D'OEUVRES

hot hors d'oeuvres

traditional selections I \$4.5 per piece

- spinach and feta, wrapped in phyllo dough
- wild mushroom
- raspberry and brie encroute
- coconut chicken satay

signature selections I \$5 per piece

- bacon wrapped scallops
- buffalo chicken spring roll
- beef empanadas

specialty selections I \$5.5 per piece

- miniature beef wellington
- spicy shrimp chopsticks
- crispy petite crab cakes, remoulade sauce
- duck spring rolls

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(Minimum of 50 pieces per item. Butler passed service available at \$40.00 per server).

RECEPTION CARVED ITEMS

- herb brined roast turkey breast I \$375 each cranberry-orange relish, giblet gravy and cocktail rolls (serves up to 35)
- pork loin I \$375 each country rubbed pork loin, sweet and spicy seasoning (serves up to 30)
- microbrew beer glazed ham I \$375 each honey mustard sauce, buttermilk biscuits (serves up to 30)
- herb crusted prime rib I \$475 each herb-crusted, creamy horseradish sauce, cocktail rolls (serves up to 30)
- tenderloin of beef I \$450 each slow-roasted, fresh herbs, garlic, balsamic demi, tomato mayonnaise, ciabatta bread (serves up to 20)

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Carver fee of \$150.00 per attendant. One carver per 100 guests.

RECEPTION DISPLAYED PLATTERS

• crudité I \$8

display of fresh cut vegetables, herb dip, balsamic vinaigrette

• fruit display I \$8

seasonal fresh fruits and berries

domestic cheese display I \$13

domestic cheeses, fresh fruits, berries, dried fruits, gourmet nuts assorted gourmet crackers and crostini

salsa, dips and chips I \$10

tri-colored tortilla chips, house fried potato chips, salsa, fresh made quacamole french onion dip, mango salsa and pico de gallo

antipasto display I \$14

Chef's assorted dried meats, cheeses, assorted olives, roasted peppers, crostini

sushi display I \$15 (based on 3 pieces per person)

california rolls, salmon, tuna, shrimp, snapper, wasabi, ginger, soy sauce, asian salad Action station (sushi is prepared in the room) \$200

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RECEPTION

West Side Market Reception I \$54

Sample international flavors found in Cleveland's famous West Side Market. Perfect for heavy hors d'oeuvres receptions and casual dinners

european

vegetable crudités, balsamic vinaigrette, hummus, pita bread, spinach and feta in phyllo dough

beef tenderloin carving station

slow-roasted, balsamic demi glace and cocktail rolls

amish country

bratwurst, sauerkraut, hard rolls, local roasted chicken breasts, herb jus and parsley potatoes

antipasto display

italian meats, cheeses, olives, roasted red peppers, tomato and mozzarella salad with extra virgin olive oil drizzle

bake shop

assorted french pastries, miniature fruit tarts, buckeye chocolate torte, fresh fruit and berries fresh whipped cream (served in martini glasses), coffee service and hot tea

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Stations require an attendant. A \$150.00 fee is required for each attendant with one for every 75 guests Service is based on a maximum of 1.5 hours service

WELCOME RECEPTION

welcome reception I \$56

select two stations

• antipasto display

Chef's assorted dried meats, cheeses, assorted olives, roasted peppers and crostini

crudité display

fresh cut vegetables, herb dip and balsamic vinaigrette

sweets

assorted french pastries and truffles

passed hot hors d'oeuvres

select two stations

- candied bacon jam tart
- bacon wrapped scallops
- buffalo chicken spring rolls
- beef empanadas
- sesame crusted chicken tenders with honey mustard sauce

carved items

select one carved meat item

- herb brined roast turkey breast served with cranberry-orange relish, giblet gravy, cocktail rolls
- country rubbed pork loin served with sherry sauce
- Great Lakes beer glazed ham served with honey mustard and buttermilk biscuit

Stations require a Chef attendant for every 75 guests at \$150 each. Butler service available for passed hors d'oeuvres at \$40 per server.



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WELCOME RECEPTION - Continued

select two stations below

spinach salad station

spinach, crumbled goat cheese, candied pecans, sliced mandarin oranges and herb vinagrette

asian station

spicy noodles with chicken, water chestnuts, sweet chili sauce, vegetable stir-fry and fortune cookies

mashed potatoes station

yukon gold potatoes and sweet with potatoes, bacon, sour cream, cheddar cheese, julienne vegetables, green onions and brown sugar

macaroni and cheese station

broccoli, bacon, crispy onions, mushrooms, rock shrimp and sundried tomato

bistro station

tomato basil soup, beef and chicken sliders

risotto station

creamy risotto with wild mushrooms, basil pesto, caramelized onions, baby shrimp gorgonzola and asiago cheeses, asparagus tips and shaved prosciutto

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SPIRITS AND LIBATIONS

HOSTED BAR

Cash bar pricing can be provided on request.

<u>signature cocktails</u> I \$8

<u>top shelf cocktails</u> I \$10

house wines by the glass I \$8

<u>domestic beer</u> I \$6

<u>imported beer</u> I \$7

craft beers I \$8

cordials | \$12 soft drinks and bottled waters | \$4

• signature brands

Smirnoff Vodka, Don Q Cristal Light Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Dewars White Label Scotch, Jim Beam White Label Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Canadian Club Canadian Whiskey, Jose Cuervo Traditional Silver Tequila, Hennessy VS Cognac

top shelf brands

Absolut Vodka, Bacardi Superior Rum, Captain Original Spiced Rum, Tanqueray Gin, Dewars White Label Scotch, Maker's Mark Bourbon Whiskey, Jack Daniel's Tennessee Whiskey Canadian Club Canadian Whiskey, Don Julio Blanco Tequila, Courvoisier VS Cognac

domestic and imported beer

Bud Light, Michelob Ultra, O'Doul's (non alcohol), Stella Artois,

craft beer

Sam Adams Boston Lager, Great Lakes Brewing Company. Cleveland, Ohio: Seasonal Selection

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Renaissance Cleveland Hotel
24 Public Square
Cleveland OH 44113
216-696-5600

Bartenders are required for all bars. One bartender required for every 100 guests. \$150 fee for each Bartender. Cash bar requires a cashier fee of \$150 for every 100 of guest

PACKAGE BAR

beer, wine, soda package bar

- one hour I \$14
- two hours I \$21
- three hours I \$28
- each additional hour after 3 hours I \$6 per hour

signature brand package bar

- one hour I \$17
- two hours I \$26
- three hours I \$35
- each additional hour after 3 hours I \$7 per hour

top shelf brand package bar

- one hour I \$21
- two hours I \$32
- three hours I \$43
- each additional hour after 3 hours I \$9 per hour

bar enhancements

• martini bar I \$9 per drink

classic gin or vodka martini, classic cosmopolitan, sour apple martini, chocolate martini, featuring Absolut vodka and Tanqueray gin

Package bar pricing is based on continuous service and excludes martinis and cordial service

Pricing is per person for allotted package time. Bartenders are required for all bars. One bartender for every 100 guests. \$150 fee for each bartender.



Renaissance Cleveland Hotel 24 Public Square Cleveland OH 44113 216-696-5600

WINES BY THE BOTTLE

Sparkling Wine • Mionetto Prosecco "Organic" Veneto, Italy \$44 • Mumm Napa "Prestige Cefs de Caves", Napa Valley, California \$74 • Moët & Chandon "Imperial", Épernay, France \$150 Clicquot Brut "Yellow Label", Reims, France \$180 Chardonnay Magnolia Grove by Chateau, St. Jean, California \$34 Kenwood Vineyards, Sonoma County, California \$40 Snoqualmie, Columbia Valley, Washington \$48 Sonoma Cutrer "Russian River Ranches", Sonoma Coast \$48 Copain, "Tous Ensemble", Anderson Valley, California \$75 • Rombauer Vineyards, Carneros, California \$120 **Pinot Grigio** Magnolia Grove by Chateu, St. Jean, California \$34 • Pighin, Friuli-Venezia Giulia, Italy \$50 Sauvignon Blanc, Rose and White Specialty Wines Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand \$40 • Wairau River, Sauvignon Blanc, Marlborough, New Zealand \$50 Magnolia Grove by Chateau, Rose, St. Jean, California \$34 • Fleur de Mere, Rose, Cotes de Provence, France \$60 • Paco & Lola, Albarino, Rais Baixas, Spain \$66

WINES BY THE BOTTLE

Cabernet Sauvignon	
Magnolia Grove by Chateau, St. Jean, California	\$34
Spellbound, California	\$40
Sledgehammer, North Coast, California	\$40
Justin, Paso Robles, California	\$80
Napa Valley Quilt, Napa Valley, California	\$82
 Ferrari-Carano, Alexander Valley, California 	\$90
Merlot	
 Magnolia Grove by Chateau, St. Jean, California 	\$34
 Decoy by Duckhorn, Sonoma County, California 	\$60
 Matanzas Creek, Sonoma County, California 	\$108
Pinot Noir, Malbec and Red Specialty Wines	
Line 39, Pinot Noir, California	\$40
 Rex Hill, Pinot Noir, Willamette Valley, Oregon 	\$54
 Cherry Pie Wines "Cherry Tart", Pinot Noir, California 	\$60
 Mohua, Pinot Noir, Central Otage, New Zealand 	\$74
 Marchesi di Barolo, Italian Red, Piedmont, Italy 	\$74
 Achaval-Ferrer, Malbec, Mendoza, Argentina 	\$80

EVENT TECHNOLOGY

ENCORE Event Technology

- breakout lcd tripod projector package I \$540
- breakout lcd tripod support package I \$170
- flip chart with markers I \$60
- power strip/extension cord I \$35
- podium and microphone package I \$190
- conference phone or DID line I \$350
- Windows laptop I \$200
- speaker I \$90
- wired microphone I \$50
- wireless microphone I \$160
- 12 channel mixer I \$125
- 55" led monitor I \$500
- setup/strike Labor I \$65/hr.
- event operation labor I \$80/hr.
- rigging labor I \$95/hr.

Please contact for Ballroom package pricing.

Every event is customized to the specific vision and needs of our clients.

Encore Event Technologies, a Freeman company, is the preferred, in-house event technology provider at the Renaissance Cleveland and stands ready to assist you in designing your entire event platform. We know every inch of the space and work in concert with the hotel staff to ensure that your event is a complete success.

From pre-planning through final production, Encore is positioned with unique resources on property and industry-trained staff to produce exciting, memorable meetings and events. Additionally, we are the exclusive provider of rigging, power, and internet which gives us a competitive advantage at this facility.

All Event Technology items and services are subject to a taxable 24% service charge and sales tax of 8% that is not included in. Labor is subject to sales tax.

Please contact Ryan Reschke at ryan.reschke@encore-us.com or 216-902-4048.

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menu selection and pricing

Menu selections and prices are subject to change but may be confirmed up ninety (90) days prior to your event. Our banquet menus offer seasonal selections and are updated throughout the year, based on product availability. Menu selections should be confirmed at least two weeks in advance.

service charge and sales tax

All food and beverage, rental items, audio visual and room rental fees are subject to a taxable service charge and sales tax in effect the date of your event (currently 24% service and 8% sales tax).

guarantees

Final attendance guarantees for banquet functions must be received no later than (3) business days in advance of the event. If no guarantee is received by the above timeline, the expected number on the banquet event order will be considered the guarantee. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater. The hotel will be prepared to serve 3% over the guarantee for up to 25 guests.

outside food and beverage

No food or alcoholic beverages may be brought into the hotel from outside service. The Ohio State Beverage Commission regulates the sale, service and consumption of alcoholic beverages. All alcoholic beverages must be purchased through the hotel and must be served on hotel premises in accordance with these rules. Alcoholic beverages cannot be removed from the property. Hotel strictly forbids service of alcoholic beverages to anyone who is under 21 years of age. Proof of age may be required for service.

custom menus or service

A service fee will be added to groups under specified minimums. Please refer to minimums for all buffet service menus. If more than one entree selection is requested, price will be based on the highest price entree. When requesting multiple entree selections, a maximum of two entree choices will apply (excluding vegetarian option). With choice of entree meals, the host is responsible for providing guests with color coded place cards and menu breakdown per table to assist our service staff. Pre-Set Items for meal service at the request of the Patron will be charged for the actual number of items pre-set if room is set for more than 5% overset.

function payment and required deposits

Full payment must be received in advance, unless credit has been established with Hotel. Non-refundable deposits are required for all social and weekend functions.

cancellations

When a guest finds it necessary to cancel a function, cancellation fees will apply as outlined in sales agreement. Any cancellation within 72 hours will require full payment for estimated event charges.

room assignments

Function rooms cannot be guaranteed and are subject to change if alternate function space will satisfy event requirements in hotel's opinion.

parking

Hotel self-parking and limited valet parking available. Adjacent lots available for self-parking. Please ask Event Manager for availability and current cost.

shipping & receiving

Incoming packages should be addressed to the attention of the onsite contact for your event or the individual who will be requesting the delivery on site. Please include the name and date of your event as well. Due to limited storage space, boxes can be accepted three (3) working days prior to your meeting. Boxes left on premises for longer than three weeks (3) after departure without shipping instructions will be discarded. Example of Shipping Label:

Renaissance Cleveland Hotel 24 Public Square Cleveland, OH 441 13 Attn:(Group onsite contact, C/O Hotel Event Manager's Name) Hold for ABC Meeting, June 10 -12

To cover the handling of incoming packages for individual, personal guest packages (receiving, storage, and tracking) there will be a process and handling fee of \$10 per package; outgoing process and handling fee is \$10 per package. Incoming/Outgoing freight for conventions/meetings, exhibitors/ tradeshows will be charged a minimum fee of \$50 per 100 lbs. The handling fee will be due when you send and/or receive packages. Fees may be paid in cash or credit card (American Express, VISA, or MasterCard) or charged to your master account. Registered guests may also charge to their guestrooms. Your Event Manager can provide additional information and services regarding prices. They can also assist you with any arrangements and any after-hours requests.

use of outside vendors

Exhibit companies, florists, decorator, audio visual companies and or entertainers are required to submit proof of insurance to the hotel and are required to comply with hotel safety regulations for the safety of guests and associates. All vendors should be instructed to contact hotel event manager at least two weeks in advance to review details and to gain necessary approvals for decorations. Move-in/out times must be scheduled in advance with the Event Manager. All move-in/out must occur through our loading dock area. Vendors must comply with hotel specified procedures and conduct guidelines (refer to vendor guidelines). All vendors are responsible for removing all of their items promptly at the conclusion of the event and are responsible for removing their own trash. The hotel cannot be responsible for items left behind or for storage.

safety regulations

To comply with fire safety regulations, no open flames are allowed. Candles enclosed in votive containers or hurricane lamps are permitted. Any potentially flammable items used for the event will require approval and may require additional licenses and permits from the city. Smoke, fog and haze machines required a Fire Marshall present at the groups expense. See your Event Manager on fees. Under no circumstances can fire exits be blocked in any area of the hotel. All diagrams will require approval from the hotel and are subject to hotel and city fire and safety specifications.

displays and decorations

All displays, signage and or decorations proposed by the patron will be subject to approval of the hotel. All signage must be professional in appearance. Under no circumstances should anything be nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. Pipe and Drape is available to hang banners at a minimum charge of \$100 per banner (up to 8').

electrical

Lighting, audio visual, entertainment and exhibits requiring power are subject to a fee for hookup and use of electrical. Please provide your requirements to your event manager.



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