



# RENAISSANCE® LONG BEACH HOTEL

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HOTELS

[RENAISSANCE LONG BEACH HOTEL](#) |  
111 E OCEAN BLVD  
LONG BEACH CA, 90802  
MAIN: (562) 437-5900  
FAX: (562) 499-2509

## Locally Sourced Products



Chino



### Mike & Sons

With their farm nestled on 2 acres of land in Chino, Mike and Sons brings you the freshest quality of cage free eggs around. With their chickens enjoying a grain based meal, you can enjoy your meal knowing they're in good hands!

*r.e.n meeting expert tip:  
continental breakfasts  
are great for groups of  
any size -no minimum  
required*

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## breakfast

### continental breakfast | 29 per person

orange juice and seasonal agua fresca

regular coffee, decaf, hot teas

assorted whole and sliced fresh fruit

\*assorted croissants, breakfast breads,  
assorted bagels  
*served with fruit preserves, butter,  
cream cheese*

signature item - warm mini pecan  
cinnamon rolls

*\*gf - ask your event manager about our gluten  
free breads*

### continental yummy add ons

#### breakfast sandwich | 8

english muffin, scrambled eggs, tomato, bacon,  
sonoma jack cheese

#### whole wheat english muffin | 6

bellwether farms ricotta cheese, smoked salmon

#### greek yogurt parfait | 5

berries, house made granola, bee canyon ranch  
honey

#### variety of cold cereals and oatmeal | 5

milk and oatmeal with assorted nuts, berries,  
brown sugar

#### mike and sons ranch hard boiled egg | 3

#### assorted yogurt | 3

#### made to order omelet station | 10 per person

assorted items that include bacon, sausage,  
ham, peppers, onions, cheeses

*\*(chef attendant required)*

**\*requires one chef attendant per 100 guests, per station  
\$100.00 per attendant for a maximum of 2 hours**

all food & beverage is subject to a taxable 16% f&b staff charge and  
prevailing california sales tax (currently 10.25%)  
subject to change

**R.E.N Meeting Expert Tip:  
do you have an  
adventurous crowd? think  
about adding hand passed  
mimosa's upon arrival? or  
a bloody mary bar? ask  
your event manager for  
pricing**

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## BREAKFAST BUFFET

### **breakfast buffet | 40 per person**

orange juice and seasonal agua fresca

regular coffee, decaf, and hot teas

assorted whole and sliced fresh fruit

\*assorted croissants, breakfast breads, assorted bagels  
served with fruit preserves, butter, cream cheese

chefs breakfast potatoes

#### ***meats***

#### ***(choice of 2)***

applewood smoked bacon

turkey bacon

pork sausage links

apple chicken sausage

#### ***hot breakfast items***

#### ***(choice of 2)***

scrambled eggs with or without cheese

breakfast quesadillas

chilaquiles with fried eggs

\*breakfast wraps

french toast

pancakes

\*belgian waffles

traditional eggs benedict

egg white frittata

*\*gf - gluten free breads, wraps and waffles available*

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**R.E.N Meeting Expert**  
**Tip: plated breakfasts are a great option when you have a presenter and you want to keep people in their seats**

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## PLATED BREAKFAST

### **plated breakfast | 32 per person**

served with breakfast bread basket on tables

breakfast potatoes  
regular coffee, decaf, hot teas, orange juice, seasonal agua fresca

### **eggs benedict | additional \$2 per person**

english muffin, canadian bacon, mike and sons ranch poached egg,  
hollandaise sauce

### **all american**

scrambled eggs, bacon, apple chicken or pork breakfast sausage

### **Cinnamon french toast**

butter, maple syrup, apple chicken or pork breakfast sausage

### **egg white frittata**

egg whites, grilled vegetables, feta cheese

### **yummy add ons**

farmer market fruit basket | 5 per person

family style fruit platter | 5 per person

greek yogurt parfait | 5 each

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## COFFEE BREAK

### simple breaks

#### **2 hours beverage only | 12 per person**

regular coffee, decaf, hot teas, assorted pepsi soft drinks

#### **all day beverage only | 18 per person**

regular coffee, decaf, hot teas, assorted pepsi soft drinks

*kept refreshed all day long*

#### **morning breaks | 15 per person**

regular coffee, decaf, hot teas

*choice of one:*

croissants

english muffins and toast

assorted breakfast and granola bars

#### **afternoon breaks | 15 per person**

regular coffee, decaf, hot teas

*choice of one:*

movie theater or caramel popcorn

cookies and brownies

vegetable crudite

mixed berries with creme fraiche

### **R.E.N Meeting Expert**

**Tip: breaks can be whatever you want them to be, from simple snacks to outrageous culinary creations**

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## COFFEE BREAK ENHANCEMENTS

### enhancements

whole and fresh fruit | 3 each  
assorted candy bars | 3 each  
spiced nuts | 3 per person  
soft pretzels | 4 each  
cracker jacks | 4 each  
renaissance trail mix | 4 per person  
house made oreo rice krispies | 4 each  
house made assorted cookies | 4 each  
house made dark chocolate brownies | 4 each  
chef's special caramel bacon popcorn | 4 each  
hummus and pita | 5 per person  
soft pretzels with cheese | 6 each  
house made potato chips, avocado dip | 7 per person  
vegetable crudité, herb dip | 8 per person  
assorted granola and nutigrain bars | 7 each

### beverages a la carte

regular coffee or decaf coffee | 72 per gallon  
hot teas | 72 per gallon  
bottled mineral water | 4.5 each  
assorted pepsi soft drinks | 4.5 each  
bottled fruit juice | 4.5 each  
naked juice | 6 each  
fresh juice | 10 per one liter bottle

### *R.E.N Meeting Expert*

*Tip: breaks can be whatever you want them to be, from simple snacks to outrageous culinary creations*

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## SPECIALTY COFFEE BREAK

### **donut wall | 18 per person**

yes! a wall filled with a variety of  
freshly made donuts

### **bacon-ator | 18 per person**

includes four flavors of bacon:  
thai chili  
bourbon brown sugar  
chocolate covered  
maple black pepper

### **zen | 20 per person**

cheese and crackers  
assorted whole and sliced fruit  
fresh squeezed juice  
assorted teas, honey, lemon

### **energy | 20 per person**

chocolate covered espresso beans  
vitamin water  
red bull

### **after school special | 24 per person**

ants on a log  
grilled cheese  
peanut butter and jelly  
rice krispie treats

### **candy bar | 24 per person**

individually wrapped candies,  
assortment of izee fruit sodas  
regular coffee, decaf, hot teas

### **the munchies | 24 per person**

cool ranch doritos  
cheetos  
peanut butter cups  
oreos  
assorted pepsi soft drinks

### **cheese + charcuterie | 24 per person**

cheese, honeycomb, spiced nuts  
artisan bread  
charcuterie  
warm spiced olives  
fruit and nut mostarda  
nutella toasts  
regular coffee, decaf, hot teas

### **mediterranean | 26 per person**

hummus, tabbouleh, baba ghanoush  
pita chips  
vegetable crudité  
warm olives  
assorted pepsi soft drinks , bottled juices  
regular coffee, decaf, hot teas

### **south of the border | 26 per person**

chips and salsa  
bunuelos  
quesadillas, sour cream, guacamole  
fruit salsa  
Churros, dipping chocolate  
seasonal agua fresca  
regular coffee, decaf, hot teas

## Locally Sourced Products



Sun Valley



### Kenter Canyon Farms

Kenter Canyon farms gradually evolved from a series of small suburban backyards and urban lots to their current base in Ventura County. From their "home base" they grow most of their certified organic herbs, lettuces, and vegetables.

## PLATED LUNCH

includes starter, entrée and dessert served with fresh bread and rolls , regular coffee, decaf, hot teas, iced tea

### starters | choice of one

#### soups

potato and leek soup

vegetable minestrone soup

tomato gazpacho

#### salads

antipasti platter

grilled vegetables, roasted peppers, olives, nuts

caesar salad

romaine, pita chips, parmesan cheese, caesar dressing

mixed greens

kenter canyon mixed greens, seasonal accompaniments

choice of buttermilk ranch, avocado green goddess, balsamic or red wine dressing

### upgraded starters | additional \$3 per person

spinach salad

pear, goat cheese, candied walnut vinaigrette

wedge salad

iceberg, bleu cheese crumbles, tomato, bacon

### lunch dessert | choice of one

new york cheesecake with fresh seasonal fruit

olive oil cake, greek yogurt, rhubarb compote, toasted pistachios

vegan seasonal fruit crumble



## PLATED LUNCH

### **entrées**

#### **classic cobb | 34**

iceberg lettuce, shaft bleu cheese, tomato, mike and sons ranch egg, bacon, free range chicken, buttermilk ranch dressing or red wine vinaigrette

#### **seafood cobb | 38**

seared prawns, iceberg lettuce, cheese, tomato, mike and sons ranch egg, bacon, meyer lemon vinaigrette

#### **steak greek salad | 38**

brandt beef flat iron steak, cucumber, tomato, bell pepper, feta, kalamata olives, red onion and oregano dressing

the following are served with choice of seasonal vegetable and starch

#### **roasted free-range chicken breast | 42**

#### **parmesan free-range chicken breast | 42**

breaded chicken breast with red pepper sauce

#### **flat iron steak | 44**

charbroiled brandt beef, shallot jam

#### **bbq loch duart salmon | 44**

sweet-smoky dry rub, grilled lemon

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## LUNCH BUFFETS

### **naples**

**choice of two entrees | 47**

**choice of three entrees | 51**

served with fresh breads and rolls, market vegetables, regular coffee, decaf, hot teas, iced tea

### **salads and starters | choice of two**

local mixed greens, basil vinaigrette

wedding soup, meatballs

arugula, shaved parmesan cheese, lemon vinaigrette

heirloom tomato, basil, mozzarella, balsamic (seasonal)

cesar salad, parmesan dressing, sourdough croutons

### **entrees**

chicken picatta, lemon, butter, capers

chicken parmesan, marinara, mozzarella cheese

fennel roasted pork loin, crispy sage

steak pizziola, peppers, onions, tomatoes

eggplant parmesan, marinara, parmesan, mozzarella cheese

### **sides | choice of one**

vegetable pomodoro pasta

baked penne pasta, ricotta cheese

seasonal vegetables

greens & beans

pasta, marinara sauce

### **desserts | choice of one**

cannoli, vanilla and chocolate

coffee panna cotta, biscotti

tiramisu, espresso-marsala soaked lady fingers, mascarpone whipped cream

### **accents | additional \$2 per person**

olives

garlic bread

breadsticks

tapenade

eggplant caponata

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## LUNCH BUFFETS

### **mercadito**

**choice of two entrees | 46**

**choice of three entrees | 50**

served with fresh breads and rolls, market vegetables, regular coffee, decaf, hot teas, iced tea

### **salads and starters | choice of two**

shrimp pepper salad

posole, chicken or pork soup, hominy, chilies, cilantro

green salad, jicama, citrus, lime vinaigrette

### **entrees**

enchiladas, chicken, beef or cheese

birria – beef or goat stew in chile-tomato sauce

carnitas-shredded pork shoulder, served with corn/flour tortilla,

mole, chicken, beef or pork

chile verde, chicken, beef or pork braised in tomatillo salsa

chile rojo, chicken, beef or pork braised in tomato/chile salsa

### **sides | choice of one**

chicharrón

mexican rice

pinto beans

soft corn bread

grilled nopales, lime, cilantro

seasonal vegetables

### **desserts | choice of one**

panna cotta, cactus fruit gel

mexican wedding cookies

### **accents | additional \$2 per person**

tortilla chips

salsa

guacamole

corn tortillas

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## LUNCH BUFFETS

### **port**

**choice of two entrees | 54**

**choice of three entrees | 58**

*served with fresh breads and rolls, market vegetables, regular coffee, decaf, hot teas, iced tea*

### **salads and starters | choice of two**

shrimp salad

clam chowder

louie salad – choice of crab, shrimp, lobster (additional \$4 per person)

lobster bisque

### **entrees**

cioppino, clams, mussels, market fish, spicy tomato sauce

roasted salmon, lemon beurre blanc

market fish, charred jalapeno butter

clam bake, clams, sausage, shrimp

beer battered fish and chips

### **sides | choice of one**

lobster mac and cheese | additional \$4 per person

shrimp fried rice | additional \$3 per person

basmati rice

seasonal vegetables

roasted red potatoes

hushpuppies

### **desserts | choice of one**

banana pudding, cookies

seasonal fruit crisp

devil's food cake

### **accents | additional \$2 per person**

cheddar biscuits

cornbread

pickled vegetables

crabby chips

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## LUNCH BUFFETS

### **4th street art district**

**choice of two entrees | 46**

**choice of three entrees | 50**

*served with fresh breads and rolls, market vegetables, regular coffee, decaf, hot teas, iced tea*

### **salads and starters | choose 2**

deviled eggs, bacon  
iceberg wedge, blue cheese dressing, bacon, cherry tomatoes  
kale caesar  
seasonal soup

### **entrees**

pickle brined fried chicken  
pulled pork, smoked, housemade bbq sauce  
brisket, smoked, housemade bbq sauce  
tri tip, house steak sauce  
roasted market fish, sriracha-charred jalapeno butter

### **sides | choice of one**

collard greens  
mac and cheese  
corn on the cobb (seasonal)  
tater tots  
candied spicy sweet potatoes  
ranch beans  
roasted brussels sprouts, bacon vinaigrette

### **dessert | choice of one**

red velvet cake  
butterscotch pudding  
chocolate cake  
assorted cupcakes

### **accents | additional \$2 per person**

cornbread  
soft pretzel sticks, salted butter  
chips and dip  
pickled vegetables

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## LUNCH BUFFETS

### **belmont shores**

**choice of two entrees | 47**

**choice of three entrees | 51**

*served with fresh breads and rolls, regular coffee, decaf, hot teas, iced tea*

### **salads and starters | choice of two**

local mixed greens, seasonal vinaigrettes

kale salad, avocado pumpkin seeds, fruit, toasted coconut, green tea vinaigrette

farmer's market vegetable soup

beet salad, goat cheese, arugula, citrus vinaigrette

### **entrees**

grilled chicken breast, cilantro-lime yogurt

roasted tri-tip, chimichurri

pork tenderloin, chipotle salsa

grilled market fish, salsa verde

vegetable curry

garlic-soy tofu stir fry

cauliflower steaks, lemon-brown butter, dried cherries, pine nuts, gremolata

### **sides | choice of one**

brown rice

basmati rice

green beans, california almonds

quinoa, roasted vegetables

farro, wild mushrooms

roasted sweet potatoes, togarshi powder, pistachios

### **desserts | choice of one**

fruit pops

angel food cake

seasonal berries

### **accents | additional \$2 per person**

kale chips

spiced jicama

trail mix

spiced almonds

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## Locally Sourced Products



Tehachapi



### Weiser Family Farms

Est. in 1977, Weiser Family Farms focuses on creating a bio-diverse farm dedicated to applying sustainable farming techniques. Their desire is to supply people with unique fruits and vegetables at their peak rather than picked for commercial usage.

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## LUNCH BUFFETS

### the standard

choice of two entrees | 46

choice of three entrees | 51

*served with fresh breads and rolls, market vegetables, regular coffee, decaf, hot teas, iced tea*

### salads and starters | choice of two

tomato mozzarella caprese, basil, olive oil

kentor canyon mixed greens, seasonal accompaniments, buttermilk ranch, avocado green goddess, balsamic or red wine dressing

caesar salad with pita chips, sonoma dry jack cheese

greek salad, cucumber, tomato, bell pepper, feta, kalamata olives, red onion, oregano dressing

mike and sons ranch classic deviled eggs

market fruit display

### entrees

traditional roast free-range chicken, onion jus

buttermilk fried free-range chicken, honey mustard

seared albacore niçoise salad (cold), pea shoots, frisee, fingerling potato, locally-raised egg, tomato,

french beans, red wine vinaigrette

sliced flank steak, bleu cheese, caramelized onions

toasted farro risotto, wild mushrooms

pappardelle pasta, tomato or bolognese sauce

baked penne pasta, three cheese, tomato sauce

### sides | choice of one

mashed potatoes

roasted weiser family farms fingerling potatoes

brown, white rice

### desserts | choice of one

mini vanilla and chocolate cupcakes, fresh strawberries, whipped cream

chocolate bread pudding

assorted mini french pastries

milk and cookies

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## LUNCH DELI BUFFET

### **lunch deli buffet**

**choice of two options from each category | 42**

**choice of three options from each category | 45**

*served with fresh sliced breads, tomatoes, lettuce, onion, pickle, regular coffee, decaf, hot teas, iced tea*

#### **category 1**

kenter canyon greens with seasonal accompaniments, buttermilk ranch, avocado green goddess, balsamic or red wine dressing  
caesar salad, pita chips, sonoma dry jack cheese  
orzo pasta salad, vegetables, tomato vinaigrette  
fingerling potato and herb pesto salad  
fresh potato chips and roasted garlic dip  
market fruit display  
roasted tomato soup

#### **category 2**

roasted turkey  
smoked ham  
house cured corned beef  
roast brandt beef  
mixed salami  
american tuna albacore tuna salad  
free-range chicken salad  
mike and son's ranch egg salad

#### **category 3**

american cheese  
white cheddar  
pepperjack  
munster  
swiss cheese

#### **dessert | choice of one**

mini vanilla and chocolate cupcakes with fresh strawberries and whipped cream  
chocolate bread pudding  
assorted mini french pastries  
milk and cookies

#### **no minimum required for deli lunch buffet**

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## BOXED / TO-GO LUNCH

### **boxed / to-go lunch | 38 each**

*includes mustard and mayonnaise mediterranean cucumber salad, kettle chips and chocolate chip cookie assorted pepsi soft drinks*

#### **roasted peppers**

fresh mozzarella, sun dried tomato pesto, arugula, olive oil

#### **marinated eggplant**

chickpeas, mixed greens, balsamic, focaccia bread

#### **chicken salad**

free-range roasted chicken, carrots, celery, mayonnaise, tomato, butter lettuce, sourdough bread

#### **california turkey sandwich**

roast turkey, tomatoes, green chile, chipotle cheddar

#### **roast beef**

balsamic red onion preserves, blue cheese, watercress, whole grain bread

#### **chopped salad**

shredded cabbage, feta cheese, salami, roasted turkey, tomatoes, garbanzo beans, italian vinaigrette

#### **traditional hummus**

vegetable sticks, feta cheese, grilled chicken, pita

## DINNER BUFFET

### **dinner buffet**

**choice of two entrees | 75**

**choice of three entrees | 80**

served with fresh breads and rolls market vegetables, regular coffee, decaf, hot teas, iced tea

### **salads & starters | choice of two**

california caesar

little gem lettuce, dry jack cheese, garlic croutons, caesar dressing  
endive salad

wild arugula, candied walnuts, shaft bleu cheese, pear cider vinaigrette

kentor canyon mixed greens

roasted tomato, red onion, balsamic dressing

antipasti platter

grilled vegetables, roasted peppers, olives

basil and cherry tomato

### **sides | choice of two**

mashed potato

brown or white rice

roasted weiser family farms fingerling potato

potato gratin, fiscalini cheddar cheese

green beans, marcona almonds

### **entrees**

traditional roast free-range chicken, onion jus

buttermilk fried free-range chicken, honey mustard

sliced new york steak, green peppercorn sauce

loch duart salmon, mustard glaze

market fish

sliced flank steak, blue cheese, caramelized onions

grilled vegetable risotto with dry jack cheese

### **dessert | choice of one**

mini vanilla and chocolate cupcakes, fresh strawberries and whipped cream

chocolate bread pudding

assorted mini french pastries

milk and cookies

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## Locally Sourced Products



# R

The Long Beach Renaissance is thrilled to have award-winning Executive Chef Janine Falvo at the helm of our kitchen. Top Chef contestant Falvo heads up the culinary team and embodies an “ocean to fork” philosophy. Taking advantage of the Pacific Ocean just a few blocks away, Falvo celebrates the best of our locally caught seafood as a highlight of the menu. Choices also include the finest organic meats, artisanal cheeses and produce.

Before joining Sip Bar & Lounge, Falvo was the Executive Chef at Briza and Rooftop 866 at the Renaissance Atlanta, where she fostered a farm-to-table approach to locally inspired cuisine using seasonal ingredients. She has received numerous awards and recognition during her illustrious culinary career.

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## PLATED DINNER

### entrees

served with choice of seasonal vegetable and starch

#### **free-range chicken breast | 58**

roasted onion jus

#### **free-range chicken saltimbocca | 58**

Prosciutto, ricotta cheese, red pepper sauce

#### **brandt beef ale braised short ribs | 59**

caramelized onions

#### **colorado lamb sirloin | 62**

tomato, kalamata olive relish

#### **seared loch duart salmon | 62**

crushed tomatoes

#### **grilled new york steak | 64**

wild mushroom sauce

#### **seared local halibut | 66**

italian salsa verde dressing

#### **grilled filet mignon | 75**

bourbon demi glace

#### **toasted farro | 44**

braised red cabbage, mushrooms, walnuts

### combination plates

**brandt beef flat iron steak and roasted free-range chicken breast | 69**

**brandt beef flat iron steak and seared local halibut | 74**

**filet mignon and roasted free-range chicken breast | 84**

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## RECEPTION

### hot hors d'oeuvres

tray passed or stations | per piece pricing

#### vegetarian

stuffed mushrooms spinach, feta cheese | 5

#### poultry

smoked chicken skewers, bbq sauce | 5

chicken satay, peanut sauce, cilantro | 5

mini turkey corn dogs | 5

duck confit tacos, salsa verde, cilantro-orange crema | 5

#### meat

bacon-cheddar potato skins | 5

beef skewers, bearnaise sauce or horseradish cream | 5

italian meatballs, mozzarella | 5

beef short rib sliders, caramelized onions, brioche bun | 5

mini panini, prosciutto, arugula | 5

pork banh mi tacos, cucumber, daikon, carrot, cilantro, jalapeno | 5

#### seafood

dungeness crab cakes | 6

crab hushpuppies, malt vinegar aioli | 5

lobster corn dogs, mustard aioli | 6

bacon wrapped scallops | 6

## RECEPTION

### **cold hors d'oeuvres**

tray passed or stations | per piece pricing

#### **vegetarian**

wild mushroom bruschetta | 5  
tomato mozzarella bruschetta | 5  
endive leaves, bleu cheese mousse, candied pecan | 5  
beet-goat cheese cups | 5  
falafel, mint yogurt | 5

#### **poultry**

classic deviled eggs | 5  
duck pastrami, rye toast, sauerkraut, whole grain mustard | 6

#### **meat**

bacon deviled eggs | 5

#### **seafood**

smoked salmon, pretzel roll, shaved fennel, arugula | 6  
house cured salmon, crème fraiche, crispy flatbread | 5  
shrimp ceviche, tostada | 5  
classic shrimp cocktail | 6  
dungeness crab deviled eggs | 5  
smoked salmon mousse, sesame seed cones | 5

## RECEPTIONS | ACTION STATIONS

### **amazing action stations**

all stations are per person pricing | based on 2 hours of service

#### **grilled cheese station | 18**

sourdough, rye, whole wheat  
american cheese, provolone, swiss, cheddar  
bacon, short rib, pepperoni, turkey  
caramelized onions, roasted tomatoes, pickles, onions, lettuce  
sriracha, whole grain mustard  
*\*(chef attendant required)*

#### **mac and cheese station | 22**

elbow mac, orecchiette  
cheddar cheese, midnight moon, alfredo,  
grilled chicken, shrimp, bacon, lobster *(additional \$4)*  
diced tomatoes, onions, roasted mushrooms, jalapenos crispy onions, panko crust, seasoned bread crumbs  
*\*(chef attendant required)*

#### **street taco station | 25**

choose 2: carne asada, free range roasted chicken, albacore tuna, or pork carnitas  
salsa, guacamole, sour cream, corn and flour tortillas, shredded jack cheese, shredded green cabbage, diced  
tomato, onion, cilantro  
*\*(chef attendant required)*

#### **rockin sushi station | 30**

top of the line assorted sushi and sashimi made right in front of you with all premium products  
and we provide the rock music  
*\*(chef attendant required)*

#### **paella station | 26**

authentic spanish paella, chicken, shrimp, mussels, clams or vegetable paella

**\*requires one chef attendant per 100 guests, per station**  
**\$100.00 per attendant for a maximum of 2 hours**

all food & beverage is subject to a taxable 16% f&b staff charge and  
prevailing california sales tax (currently 10.25%)  
subject to change

## RECEPTIONS | CARVING STATIONS

### **carving stations**

all stations are per person pricing | based on 2 hours of service

#### **roast diestel ranch turkey | 18**

dried cranberry relish, fresh rolls

#### **roasted fresh kurobuta ham | 18**

mustard, slider rolls

#### **tri-tip | 26**

spicy mustard, pretzel rolls

#### **prime rib | 28**

horseradish, au jus, slider rolls

**carving stations require chef attendants**

**one chef attendant per 100 guests, per station**

**\$100.00 per attendant for a maximum of 2 hours**

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subject to change

## RECEPTION | DISPLAY STATIONS

### **display station**

all stations are per person pricing | based on 2 hours of service

#### **grilled vegetables display | 5**

balsamic marinade

#### **market fruit display | 8**

#### **individual vegetable crudités | 9**

buttermilk ranch, roasted garlic crème fraiche

#### **popcorn bar | 13**

parmesan cheese

seasoning salts

butter, truffle oil

sweets

#### **imported and domestic cheese | 14**

served with assorted bread and crackers, honey, dried fruit

#### **charcuterie display | 14**

assorted dried meats, grilled breads, mustards, pickled vegetables

#### **french fry bar | 15**

regular, sweet potato, crinkle, tater tots

sriracha ketchup, ketchup, aioli, bbq sauce, cheese sauce, gravy

short rib, chicken, or bacon

#### **shellfish display | 20**

shrimp cocktail, oysters, chilled mussels, lemon wedges,

cocktail sauce, tabasco

**\$200 service fee will apply for groups smaller than 20 people  
reception stations are offered for a maximum of 2 hours**

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## RECEPTION | DESSERT STATIONS

### **dessert stations**

all stations are per person pricing | based on 2 hours of service

#### **american classics | 18**

key lime pie, new york cheesecake, chocolate chip cookies, mini vanilla cupcakes, fresh strawberries and whipped cream

#### **european classics | 20**

tiramisu, baklava, french macaroons, madeleine cookies, individual buttermilk panna cotta

#### **fruit forward | 22**

strawberries and honey biscuits with whipped crème fraiche, caramelized pineapple phyllo cups, cinnamon rice pudding with poached pears, white peach and blueberry smoothies

#### **ice cream bar | 18**

chocolate and vanilla ice cream, whipped cream, chopped nuts, maraschino cherries, sprinkles, chocolate drops, dried fruits, candies, chocolate fudge, caramel sauce

**\$200 service fee will apply for groups smaller than 20 people  
reception stations are offered for a maximum of 2 hours**

all food & beverage is subject to a taxable 16% f&b staff charge and  
prevailing california sales tax (currently 10.25%)  
subject to change

**R.E.N Meeting Expert Tip:**  
**Renaissance Long Beach is committed to ensuring all events with alcohol are a socially responsible experience. As such, we encourage you to discover something new and unique while drinking responsibly.**

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HOTELS

## BEVERAGE PACKAGES

### deluxe

\$18 per guest /per hour (*only first two hours*)  
each additional hour | 12

#### deluxe package includes the following:

svedka vodka  
beefeater gin  
cruzan aged light rum  
dewar's white label scotch  
jim beam white label bourbon  
canadian club whiskey  
traditional silver jose cuervo tequila  
korbelt brandy

### luxury

\$20 per guest /per hour (*only first two hours*)  
each additional hour | 16

#### luxury spirits package included the following:

absolut vodka  
tanqueray gin  
bacardi superior rum  
captain morgan spiced rum  
johnnie walker red label  
makers mark bourbon  
seagram's vo whiskey  
1800 silver tequila  
courvoisier vs  
jack daniels

#### upgrade liquor | additional \$3 per guest /per hour

grey goose  
patron

### beer and wine

\$15 per guest /per hour (*only first two hours*)

#### domestic

budweiser  
bud light  
o'douls

#### import

corona extra  
stella artois  
sierra nevada  
ballast point

#### house wine

### craft kegerator

\$480 per 5.16 gallon sixtel (60 servings of beer))

#### ask for selection of craft beers

angel city  
golden road  
absolution  
ballast point

### additional bar information

required \$100 bartender fee will apply to all bar packages and include **4 hours of service**

additional hours are \$25 per bar

one bartender per every 100 people is required on package bars

all food & beverage is subject to a taxable 16% f&b staff charge and  
prevailing california sales tax (currently 10.25%)

subject to change

## Locally Sourced Products



La Cresta



### Best Friend Bee's

As advocates for all things bee related and their health, Best Friend Bee's is committed to compassion by offering free beehive removal and rescue. As a healthy option to granulated sugar made in simple syrup, we have teamed up to bring you all natural and organic honey simple syrup.

## COCKTAIL PACKAGES

### host sponsored bar (per drink basis)

#### deluxe

cocktail | 9  
 wine | 8  
 domestic beer | 6  
 import/craft beer | 7  
 cordials | 8  
 soda/juice | 4.5  
 water | 4.5

#### luxury

cocktail | 10  
 specialty cocktail | 12  
 wine | 12  
 domestic beer | 7  
 import/craft beer | 8  
 cordials | 10  
 soda/juice | 4.5  
 water | 4.5

### cash bar (per drink basis)

#### deluxe cash bar

cocktail | 9  
 specialty cocktail | 11  
 wine | 9  
 domestic beer | 7  
 import/craft beer | 8  
 cordials | 9  
 soda/juice | 5  
 water | 5

#### luxury cash bar

cocktail | 11  
 specialty cocktail | 13  
 wine | 13  
 domestic beer | 8  
 import/craft beer | 9  
 cordials | 11  
 soda/juice | 5  
 water | 5

### **R local beers on tap - talk to your event manager on details of tap beers or beer tastings**

we offer a great selection of local craft beers from our neighborhood vendors belmont brewing company, ballast point brewing company, angel city brewing company, golden road brewing company and el segundo brewing company.

### **R bottle beer selections**

budweiser, bud light, sierra neveda pale ale, corona extra, stella artois, o'douls and sculpin ipa in the bottle.

### **additional bar information**

**required \$100 bartender fee will apply to all bar packages and include 4 hours of service**

**additional hours are \$25 per bar**

**one bartender per every 100 people is required on package bars**

all food & beverage is subject to a taxable 16% f&b staff charge and prevailing california sales tax (currently 10.25%)

subject to change

## WINE LIST

### white wines and champagne

- minoetto organice prosecco trevisio | 45
- mumm napa "brut prestige" sparkling wine, napa valley | 50
- freixenet blanc de blancs, san sadurni d' anoia | 45
- beringer vineyards white zinfandel, california | 36
- stone cellars by beringer pinot grigio, california | 36
- chateau st. michelle riesling, columbia valley | 38
- lapostolle "casa" sauvignon blanc rapel valley | 40
- copper ridge chardonnay | 36
- beaulieu vineyards century cellars chardonnay, california | 36
- stone cellars by beringer chardonnay, california | 36
- the dreaming tree chardonnay, central coast | 42
- stags leap wine cellars, "karia" chardonnay, napa valley | 65

### red wines

- mark west pinot noir, california | 53
  - copper ridge merlot | 36
  - beaulieu vineyards century cellars merlot, california | 36
  - stone cellars by beringer merlot, california | 36
  - columbia crest "grand estates" merlot, napa valley | 42
  - copper ridge cabernet sauvignon | 36
  - beaulieu vineyards century cellars cabernet sauvignon, california | 36
  - stone cellars by beringer cabernet sauvignon, california | 36
  - spellbound cabernet sauvignon, california | 42
  - sledgehammer cabernet sauvignon, california | 52
  - ferrari-carano cabernet sauvignon, alexander valley | 64
- you are welcome to provide your own wine at our banquet events, a corkage fee of \$25 per bottle plus service charge and tax will be applied. our friendly staff will open, pour, and provide glasses per guest*
- all food & beverage is subject to a taxable 16% f&b staff charge and prevailing california sales tax (currently 10.25%)  
subject to change

**R.E.N Meeting Expert Tip:**  
**Renaissance Long Beach is the only licensed authority to sell and serve liquor for consumption on the premises.**

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HOTELS

## HOTEL INFO

### **banquet menus**

banquet menus, room arrangements, and other details pertinent to your function should be submitted at least (30) days prior to function date. we will be happy to plan a menu especially for you or assist you in selecting the proper menu items and arrangements to ensure a successful function. specialty and theme menus may be designed to meet your particular needs.

### **food services**

the hotel is responsible for the quality and freshness of the food served to its guests. if you have any concerns regarding food allergies, please alert your event manager. due to current health regulations, food may not be taken off the premises after it has been prepared and served to its guests.

### **beverage service**

we offer a complete selection of beverages to compliment your function. please note that alcoholic beverage sales and service are regulated. the hotel, as a licensee, is responsible for administration of regulations. therefore, it is a policy that no liquor may be brought into the hotel from outside sources. all dispensing of beverages must be done by the hotel employees and not the patrons of the hotel.

### **prices**

prices quoted do not include service charge or state and local sales tax. by law, sales tax may be charged on the service charge. prices are subject to change without notice. guaranteed prices will not be given more than 90 days prior to any function. there may be additional labor fees if you do not meet minimum revenues required to cover the cost of labor to serve your function. these will be discussed with you during the time your function is being planned.

### **function rooms**

function rooms are assigned based on the number of people attending and the room setup indicated. room rental charges are based on your program as outlined in the contract. should your requirements or size of group change, additional room rental charges may apply. we reserve the right to make room changes in the event that the original function room becomes unavailable for reasons or causes beyond our control or if your anticipated attendance increases or decreases significantly. the function time noted on the event order is the time that the room will be reserved for your use. late charges may apply if you do not vacate the rooms at the time specified.

### **room set-ups and fees**

basic room set-ups with tables, chairs, staging, dance floor, and registration tables are done without any additional fees. rounds of 10's are used for all banquet functions, tables set for less people can be done for an additional fee of \$25 per table.

### **shipping / packages**

in the event that you ship boxes for your program, you must complete and affix a hotel shipping label to each of your boxes. due to limited storage space, we request that shipments not arrive any earlier than three days prior to your arrival, otherwise storage fees will apply. see your event manager for details.

handling fees apply for all inbound and outbound shipments. current fees are \$10 per box and/or \$200 per pallet for receiving and delivering to a specified meeting room. all charges will be posted to the group master account unless your event manager is notified in advance of other arrangements.

hotel shipping info:

renaissance hotel long beach  
c/o (your event manager's name)  
111 east ocean blvd long beach, ca 90802  
hold for: (your group's name)