



RENAISSANCE® DENVER  
DOWNTOWN CITY CENTER  
BANQUET MENU

**R**  
RENAISSANCE®  
HOTELS

918 17<sup>TH</sup> STREET DENVER, COLORADO  
303.867.8100  
[WWW.RENDENDOWNTOWN.COM](http://WWW.RENDENDOWNTOWN.COM)

## WELCOMETO RENAISSANCE®

It's time to enjoy your event. Have an experienced event service team waiting to fulfill your needs. Or a talented team of culinary professionals ready to serve you the best creative eats and drinks inspired by the area. Renaissance is proud to offer our premier service. You bring the guests, and we'll focus on the rest to ensure your event is a success.

### Keys to Success:

- Elegant/Intimate Setting with Ample Space
- Stress-Free Parking
- Metro Access
- Exciting Menu

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**BREAKFAST |  
CONTINENTAL**

**Traditional | 27**

Freshly Squeezed Orange Juice, Apple & Cranberry Juice  
Hand Cut Melons, Fresh Berries  
*range* 5 Nut Granola, Organic Yoghurt, Local Honey  
Selection of Artisan Pastries; House Baked Muffins, Butter Croissants,  
Fruited Danish

**Healthy Start | 29**

Freshly Squeezed Orange Juice, Apple & Cranberry Juice  
Hand Cut Melons, Fresh Berries  
Organic Yoghurts, Local Honey, Ripe Bananas  
House Baked Gluten Free Muffins  
Fresh Bruegger's Bagels, Assorted Smears  
Steel Cut Organic Oats, Raw Sugar, Dried Fruits

**Executive | 32**

Freshly Squeezed Orange Juice, Apple & Cranberry Juice  
Hand Cut Melons, Fresh Berries  
*range* 5 Nut Granola, Organic Yoghurt, Local Honey  
Echo Falls Smoked Salmon Lox, Capers, Onion, & Tomato  
Fresh Bruegger's Bagels, Assorted Smears  
Hard Boiled Cage Free Eggs  
Selection of Artisan Pastries; House Baked Muffins, Butter Croissants,  
Fruited Danish

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**All breakfast buffets include: Freshly Brewed Regular & Decaffeinated Coffee and Teakoe Teas.  
12 person Minimum. Groups under 12 are subject to an additional \$150.00 set-up fee.  
Continental breakfasts are based on one hour of service. Prices are per person and are subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.**

## BREAKFAST | PLATED

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### **Farmhouse | 30**

Fresh Fruits & Berries, Soft Scrambled Eggs, Applewood-Smoked Bacon, Country Sausage Links, Crispy *range* Home Fries

### **Banana Bread French Toast | 32**

Fresh Fruits & Berries, Scrambled Eggs, Vanilla Custard French Toast with Caramelized Bananas, Warm Maple Syrup, Applewood-Smoked Bacon

### **Right Start | 30**

Organic Yoghurt Parfait with Fresh Berries, Granola and Local Honey  
Scrambled Egg Whites with Spinach, Roasted Tomatoes and Feta  
Chicken Cilantro Sausage Links

### **Huevos Rancheros | 32**

Fire and Ice Melon Parfait, Organic Yoghurt, Jalapeño Mint Agave  
Pork Carnitas Quesadilla, Picante Black Beans, Soft Scrambled Eggs,  
Avocado, Tomato, Chipotle Crema, Queso Fresco

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All plated breakfast selections are served with: Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Teakoe Assorted Teas and a Selection of House Baked Muffins and Butter Croissants.  
12 person Minimum. Groups under 12 are subject to an additional \$150.00 set-up fee.

Prices are per person and are subject to change.

A customary 24% taxable service charge and 8% sales tax will be added to price.

## BREAKFAST | BUFFET

### All American | 34

Freshly Squeezed Orange Juice, Apple & Cranberry Juice  
Hand Cut Melons, Fresh Berries  
Organic Yoghurt Parfaits, Local Honey, *range* 5 Nut Granola  
Selection of House Baked Muffins and Butter Croissants  
Soft Scrambled Eggs, Cheddar and Chives  
Country Sausage Links: Add Chicken Cilantro Sausage \$2  
Applewood-Smoked Bacon  
Crunchy Twice Baked Home Fries

### Home on the "range" | 38

Freshly Squeezed Orange Juice, Apple & Cranberry Juice  
Hand Cut Melons, Fresh Berries  
Organic Yoghurt Parfaits, Local Honey, *range* 5 Nut Granola  
Selection of House Baked Muffins and Cheddar Scones  
Lemon Ricotta Pancakes, Raspberries, Citrus Agave Syrup  
Scrambled Egg Migas, Queso Fresco, Avocado, Salsa Rojo, Chipotle  
Crema and Flour Tortillas  
Applewood-Smoked Bacon and Chicken Cilantro Sausage  
Crunchy Twice Baked Home Fries

All breakfast buffets include: Freshly Brewed Regular & Decaffeinated Coffee and Teakoe Teas.

Breakfast buffets are based on one hour of service

12 person Minimum. Groups under 12 are subject to an additional \$150.00 set-up fee.

Prices are per person and are subject to change.

A customary 24% taxable service charge and 8% sales tax will be added to price.

## BREAKFAST | BUFFET

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### Brunch | 58

Freshly Squeezed Orange Juice, Apple & Cranberry Juice  
Hand Cut Melons, Fresh Berries

Organic Yoghurt Parfaits, Local Honey, *range* 5 Nut Granola

Selection of Artisan Pastries and House Baked Muffins

Echo Falls Smoked Salmon Lox, Capers, Onion, Tomato

Fresh Bruegger's Bagels, Assorted Smears

*range* Benedict | Prosciutto, Cheddar Biscuit, Jalapeño Hollandaise

Applewood-Smoked Bacon and Chicken Cilantro Sausages

Crunchy Twice Baked Home Fries

### Chef's Carving Table:

Wood Grilled Dijon Peppercorn Beef Sirloin, Red Wine Jus

Hearts of Romaine, Tomato, Asiago, Creamy Garlic Dressing

Blistered Green Beans, Red Chile, Sesame, Lime

Wild Mushroom Bolognese, Fresh Cut Pappardelle

Soft Brioche Rolls, Tarragon Butter

30 person minimum. Requires a chef attendants at \$150 each.

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### May We Recommend

Grilled and Chilled Jumbo Gulf Prawns, Cocktail Sauce | 6 per piece  
(minimum of 25 pieces per order)

### Belgian Waffle Table: Made to Order

Selection of: Grand Marnier Berry Compote, Whipped Cream,  
Honey Butter, Maple Syrup, Candied Pecans, Shaved Chocolate,  
Torched Bananas, Toasted Coconut

30 person minimum. Requires one chef attendant at \$150 each.

Crafted Bloody Mary and Mimosa Cocktail Bar | 8 each

\*requires one bartender per bar at \$150 each

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All breakfast buffets include: Freshly Brewed Regular & Decaffeinated Coffee and Teakoe Teas.

Breakfast buffets are based on one hour of service

12 person Minimum. Groups under 12 are subject to an additional \$150.00 set-up fee.

Prices are per person and subject to change.

A customary 24% taxable service charge and 8% sales tax will be added to price.

**BREAKFAST |  
ENHANCEMENTS**

**Hard Boiled Organic Eggs | 32 per dozen**

**Croissant Egg Sandwiches, Ham, Gruyère | 70 per dozen**

**Breakfast Burritos, Chorizo, Potato, Poblano | 70 per dozen**

**Biscuit Egg Sandwiches, Smoked Bacon, Cheddar | 70 per dozen**

**Buttermilk Biscuits with Sausage Gravy | 5 per person**

**Crème Brûlée French Toast, Raspberries, Syrup | 6 per person**

**Buttermilk Pancakes: Plain, Blueberry or Banana | 6 per person**

**Fresh Cinnamon Raisin Rolls | 40 per dozen**

**Fresh Brugger's Brooklyn Bagels, Cream Cheese | 46 per dozen**

**Seasonal Whole Fruit | 24 per dozen**

**Scrambled Egg Whites, Spinach, Tomato, Feta | 6 per person**

**Steel Cut Organic Oats, Brown Sugar and Dried Fruits | 9 per person**

**Yoghurt Parfaits, Honey, Granola, Berries | 7 per person**

**Fire & Ice Melon Parfaits, Jalapeño Agave | 6 per person**

**Mixed Berry Parfaits, Raw Sugar | 6 per person**

**Seasonal Protein Smoothies | 6 per person**

**Omelet Station | 12 per person**

\*requires one chef attendant at \$150 each



BREAKS |  
REFRESHMENT BREAK

**Raw energy | 18**

DIY Trail Mix: Dried Cherries, Apricots, Mangoes, Cashews, Almonds, Kashi Clusters, Yogurt Pretzels, Dark Chocolate Nibs  
Assorted Kind Bars - Vegan and Gluten Free  
Organic Peanut Butter with Apple Wedges  
Mini Seasonal Protein Smoothies  
Seasonal Teakoe Flavored Tea

**Sweet Treats | 18**

Lemon Bars  
Salted Caramel Crème Brûlée Spoons  
House Baked Chocolate Chunk Cookies  
Chocolate Macadamia Coconut Strawberries  
TCHO Fair Trade Mini Chocolate Bars

**Colorado Energy | 19**

Assorted Locally Made Perky Jerky  
Mixed Seasonal Colorado Nut Company Trail Mix  
White Chocolate Cranberry Shortbread Cookies  
Assorted Hammond Chocolate Bars  
Original and Sugar Free Red Bulls

**Salty Snacks | 19**

City Pop Salted Caramel Corn  
Blue Corn Tortilla Chips, Salt & Vinegar Potato Chips,  
Wood Grilled Pita Chips  
Fire Roasted Poblano Guacamole, Buttermilk Bacon Ranch  
DPA Chipotle Cheddar Dip, Toasted Pine Nut Hummus  
Marinated Olives, Red Pepper and Carrot Sticks  
\*Add Assorted Colorado Craft Beers \$7 ea.

**All Day Beverages | 23**

Continuous Beverage Service up to 8 Hours to Include:  
Sparkling and Still Bottled Waters  
Assorted Pepsi Sodas, Regular and Diet  
SoBe Life Waters and Izze Sparkling Juices  
Regular and Decaf Coffee, Creamers and Sugar  
Assorted Teakoe Teas, Milk, Honey and Lemon

BREAKS |  
A LA CARTE

Sparkling and Still Bottled Water | 5 each  
Fiji Waters | 6 each  
Assorted Pepsi Sodas | 5 each  
Individual Bottled Juices | 5 each  
Red Bull Energy Drink | 6 each  
SoBe Life Waters or Izze Sparkling Juices | 5 each  
Naked Juice | 6 each  
Teakoe Iced Tea, Lemonade or Arnold Palmer | 45 per gallon  
Coffee Regular or Decaf Coffee | 70 per gallon  
Assorted Teakoe Teas | 60 per gallon

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*range* Wood Oven Flatbread Pizzas | 25 each (10 slices)  
Grateful Bread Soft Pretzels, Spicy Mustard | 48 per dozen  
Blue Corn Tortilla Chips, Guacamole & Pico | 8 per person  
Pita Chips, Hummus & Marinated Olives | 8 per person  
Smoked Almonds and Toasted Cashews | 10 per person  
Freshly Baked Hope's All Natural Cookies | 42 per dozen  
Lemon Bars or Raspberry Crumble Bars | 42 per dozen  
Warm Fudge Brownie Cups | 42 per dozen  
Assorted Hammonds Chocolate Bars | 48 per dozen  
Chocolate Dipped Rice Krispy Treats | 42 per dozen  
Chocolate Covered Strawberries | 50 per dozen  
Assorted Kind Bars | 45 per dozen  
Assorted Cliff Bars | 45 per dozen  
Kashi Granola Bars & Nutri-Grain Bars | 40 per dozen  
Individual Bags of Boulder Chips | 36 per dozen  
Whole Seasonal Fruits | 30 per dozen

A customary 24% taxable service charge and sales tax will be added to price.

**Entrées**

*Select One*

**Crispy Skin Frenched Chicken Breast | 37**

Sweet Corn Pudding, Garlic Kale, Pinot Apples, Honey Porter Reduction

**Herbed Chicken Paillard | 37**

Sweet Potato Gnocchi, Roasted Beets, Caper Raisin Compote, Thyme Jus

**Grilled Scottish Salmon | 38**

Red Lentils, Bacon, Wilted Spinach, Golden Beet Masala, Cider Reduction

**Wood Grilled Bistro Steak | 39**

Potato Beurre Fondue, Rainbow Carrots, Oyster Mushrooms, Madeira

**Petite Filet Mignon | 48**

Duck Fat Potatoes, Sesame Green Beans, Quail Egg, Romesco Sauce

**Bacon Wrapped Buffalo Meatloaf | 38**

Poblano Cheddar Mashed Potatoes, Zucchini Corn Relish, Pan Gravy

**Roasted Butternut Squash Ravioli | 34**

Heirloom Carrots, Broccoli Rabe, Pine Nuts, Pecorino, Sage Butter

Add Grilled Chicken | 6

Add Grilled Shrimp | 9

**Starter Selections**

*Select One*

Roasted Tomato & Fennel Bisque Pesto, Ciabatta Crisp

Chef's Seasonal Soup Creation

Grilled Romaine, Tomato, Artichoke, Crouton, Creamy Garlic Dressing

Local Greens, Bartlett Pears, Walnuts, Gorgonzola, Balsamic Vinaigrette

Organic Spinach, Oranges, Pistachios, Goat Cheese, Tarragon Dijon

Baby Iceberg Wedge, Tomato, Scallion, Bacon, Bleu, Buttermilk Ranch

## LUNCH | PLATED

### Dessert Selections

#### *Select One*

Ricotta Cheesecake, Nutella Ganache, Caramelized Banana

Bittersweet Molten Chocolate Cake, Raspberries, Anglaise

Classic Carrot Cake, Frangelico, Almonds, Cream Cheese

Dulce De Leche Budino, Ancho Caramel Corn, Candied Cashews

Mixed Berry Shortcake, Ginger Scone, Grand Marnier Cream

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All Luncheon Selections Include: Starter and Dessert, Teakoe Iced Tea, Freshly Baked Rolls and Butter.

Assorted Pepsi Soft Drinks | 5 each

**Board Buffet | 40**

Chef's Seasonal Soup

Hand Cut House Made Ancho Yukon Potato Chips

Chopped Salad Topped *with Tomatoes, Olives, Garbanzos, Pepperoncinis, and Goat Cheese*

Chicken Salad Croissant *with Tarragon Aioli, Brie, Tomato, and Bacon*

Italian Hoagie *with Ham, Salami, Provolone, Peppers, Onion, and Lettuce*

Grilled Vegetable Quesadilla *with Grilled Vegetables, Pepper jack and Black Bean Hummus*

Salted Caramel and Pretzel Brownies

Freshly Brewed Teakoe Iced Tea

***range* Harvest Buffet | 48**

red & green chile corn bread | chipotle honey butter

roasted tomato soup / crispy corn tortilla strips / tomatillo/ cotija

range chopped | mixed greens, tomato, roasted beets, squash, green chile mojo vinaigrette

stuffed acorn squash | wild rice, shiitake mushroom, smoked red pepper

skuna bay salmon | quajillo chile / charred yams/ blood orange relish / cilantro chimi

grilled hanger steak | grille asp gours

lemon pot au crème | blueberry compote

Freshly Brewed Teakoe Iced Tea

**Stone Buffet | 44**

Warm Garlic & Rosemary Focaccia, Marinated Olives and White Bean Spread

Baby Spinach Salad, with Avalanche Bleu, Pancetta, Onion, Radicchio, with Balsamic Dressing

Grilled Vegetable Antipasto, Asparagus, Peppers, Cipollinis, Summer Squash, Basil Pesto

Stone Oven Flatbreads – Italian Sausage & Fennel, Pepperoni & Jalapeno, Seasonal Veggie

Chicken Saltimboca , Shaved Prosciutto, Fontina, Sage, Lemon Caper Sauce

Toasted Potato Gnocchi, Roasted Tomatoes, Fresh Spinach, Mushrooms

Ricotta Cheesecake with Cherry Compote

Freshly Brewed Teakoe Iced Tea

**Smoke Buffet | 46**

Fire Veggie Slaw with Cider Dijon Dressing

House Cheddar and Chive Drop Biscuits, Sweet Cream Butter

8 Hour Niman Ranch Baby Back Ribs Smothered in a Great Divide BBQ Sauce

Smoked Buffalo, Jalapeño and Cheddar Brat, Horseradish Mustard

Hickory BBQ's "Mary's" Chicken, Coated in 12 Secret Spices and Mustard Agave MOP

Pit Bean, Slow Cooked in Molasses, Smoked Bacon, and Great Divide Stout

Butterscotch Pudding Topped with Fresh Cream, Toffee Chips, and Peanuts

Freshly Brewed Teakoe Iced Tea

Lunch buffets are based on one hour of service.  
12 person Minimum. Groups under 12 are subject to an additional \$150.00 set-up fee.  
Prices are per person and are subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.

**Fire Buffet | 46**

Fire Roasted Tomato and Tortilla Soup

Organic Greens with Radish, Corn, Black Beans, Pepitas with Herbed Ranch Dressing

Warm White Corn and Flour Tortillas, Fresh Pico de Gallo, House made Guacamole, Cabbage,

Charred Salsa Rojo

Tomatillo Salsa, Crema, Queso Fresco, Pickled Jalapeño Escabeche, Assorted Hot Sauces

Spinach and Poblano Enchiladas with a Red Chile Sauce and Monterey Jack Cheese

Grilled Chile and Lime "Cedar River" Beef

Chipotle Braised "Boulder" Chicken

Dulce de Leche Flan

Freshly Brewed Teakoe Iced Tea

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**Garden Buffet | 44**

*Gluten Free & Mostly Vegetarian*

Curried Sweet Potato Coconut Soup

Gluten Free Garlic Flatbread with Hummus

Fire Roasted Vegetables, Arugula, Toasted Almonds, Calabrian Chilies

Salads: Spinach, Olives, Peppers, Feta / Romaine, Artichoke, Tomato, Garbanzo

Proteins: Grilled Chicken, Hot Smoked Salmon, Sesame Chile Tofu

Dressings: Balsamic Vinaigrette, Fresh Dill Ranch, Cucumber Avocado Dressing

Dulce de Leche Flan with Fresh Strawberries

Freshly Brewed Teakoe Iced Tea

Lunch buffets are based on one hour of service.  
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**Boxed Lunches | 36**

**Mesquite Grilled Boulder Chicken**

Bacon, Avocado, Tomato, Cheddar, Crisp Romaine, Chipotle Mayo Wrapped in a Golden Wheat Tortilla

**Shaved Boars Head Roast Beef**

Creamy Horseradish, Gruyere Cheese, Red Onion Confit, Arugula on a Baguette Loaf

**Nueske's Smoked Ham**

MouCo Camembert, Crisp Apple, Tarragon Dijon Aioli, Bibb Lettuce on a Fresh Croissant

**Saag's Peppered Turkey**

Brie Cheese, Honey Crisp Apples, Tarragon Aioli, Baby Greens, Pretzel Roll

**Grilled Eggplant Panini**

Roasted Piquillo Peppers, Marinated Mozzarella, Spinach, Olive Tapenade on a Rustic Ciabatta Roll

**All Boxed Lunches Include:**

One Choice Of:

Boulder Kettle Chips, BBQ Pop Chips, Pesto Pasta Salad or Green Chile Potato Salad

One Choice Of:

Seasonal Whole Fruit, Organic Noosa Yoghurt or Fire & Ice Melon Salad

One Choice Of:

Hope's Chocolate Chunk Cookie, Assorted Kind Bars - Vegan and Gluten Free  
or Walnut Banana Bread

(Please select 3 side items, selections must be the same for the entire group)

Still Bottled Waters | 5 each

Assorted Pepsi Soft Drinks | 5 each

Prices are per person and are subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.



**Entrées**

**Prosciutto Wrapped Boulder Chicken Breast | 46**

Carnaroli Risotto, Mushroom Duxelle, Crispy Brussels, Pine Nut Relish

**Wood Oven Roasted Chicken | 47**

Truffled Polenta, Grilled Radicchio, Broccoli di Rabe, Balsamic Caramel

**Tender Pork Belly Osso Buco | 48**

Organic Grits, Pecan Wood Bacon, Burnt Onions, Apples, Hefeweizen

**Crisp Seared Colorado Striped Bass | 52**

Butternut Purée, Green Beans, Caramelized Mushrooms, Sherry, Cider

**Pistachio Crusted Diver Scallops | 56**

Cauliflower Puree, Favas, Piquant Peppers, Oranges, Tarragon Butter

**Hickory Grilled Striploin Chateau | 58**

Gruyere Potato Pave, Cipollini Onions, Asparagus, Port Wine Au Poivre

**Bacon Wrapped Beef Tenderloin | 60**

Creamed Spinach, Foie Butter Potatoes, Trumpet Mushrooms, Cognac

**Steamship Bison Short Rib | 58**

Whipped Yukon Potatoes, Chocolate Stout, Gorgonzola, Roasted Carrots

**Wood Grilled Cauliflower Steak | 45**

Smoked Eggplant, Roasted Carrots, Garbanzos, Olives, Salsa Verde

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**Salad Selections:** *Select One*

Grilled Romaine, Tomato, Fried Capers, Pecorino, Onion Straws

Farm Greens, Honey Crisp Apples, Dates, Walnuts, Goat Cheese

Organic Spinach, Pomegranate, Sweet Potato, Pumpkin Seeds

Bibb Lettuce, Roasted Beets, Oranges, Shaved Fennel, Local Feta

Arugula & Radicchio, Peppers, Artichokes, Olives, Crisp Pancetta

**Dessert Selections:** *Select One*

Buttermilk Lemon Tart, Meringue, Fresh Blueberries, Sesame Brittle

Ricotta Cheesecake, Strawberries, Balsamic Honey, Almond Lace

Dark Chocolate Cremoso, Raspberries, Candied Orange, Croquant

Cinnamon Rum Crème Brûlée, Caramelized Banana, Cocoa Nibs

Stranahan's Bread & Butter Pudding, Grilled Stone Fruit, Fresh Cream

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**Appetizer Enhancement:**

Chef's Seasonal Soup Creation | 7

Lobster Bisque, Sherry, Butter Poached Maine Lobster | 12

Wood Grilled Gulf Prawns, Grits, Tasso, Tomato, Nola BBQ | 13

Lump Blue Crab Cake, Sweet Corn, Scallion, Smoked Paprika | 14

Smoked Venison Sausage, Potato Cake, Red Kraut, Apple Chutney | 12

All dinner selections include: Freshly Baked Breads and Butter, Your Choice of Salad and

Dessert, Freshly Brewed Regular & Decaffeinated Coffee and Freshly Brewed Teakoe Iced Tea

Plated dinners are based on two hours of service.  
12 person Minimum. Groups under 12 are subject to an additional \$150.00 set-up fee.  
Prices are per person and are subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.

## DINNER | BUFFET

### **Uptown | 65**

Smoked Trout and Corn Chowder  
Warm Semolina Sesame Bread, Hummus  
Farm Greens, Roasted Beets, Pears, Pistachios  
Orecchiette Salad, Broccoli Rabe, Pumpkin, Shiitakes  
Duck Confit, White Beans, Heirloom Carrots, Fig Port Jus  
Wood Grilled Salmon, Artichoke, Roasted Tomato, Lemon  
Buffalo Short Ribs, Yeti Stout, Roasted Root Vegetables  
Creamy Organic Polenta, Roasted Garlic, Pecorino  
Stranahan's Bourbon Bread Pudding  
House Made Pecan Praline Gelato  
Lemon Pot Au Crème, Torched Meringue

### **City Center | 68**

Spiced Lentil & Green Apple Soup  
Warm Cranberry Walnut Loaves, Honey Sage Butter  
Organic Spinach, Oranges, Crispy Speck, Fennel, Olives  
Roasted Beets, Strawberries, Goat Cheese, Honey, Sherry  
Wood Grilled Quail, BBQ, Cornbread Chorizo Panzanella  
Colorado Bass, Brussels Sprouts, Apples, Bacon Vinaigrette  
Beef Tenderloin, Brandied Mushrooms, Cabernet Jus  
Pomme Purée, Grated Horseradish, Crème Fraiche  
Crème Brûlée, Grand Marnier, Fresh Raspberries  
Warm Flourless Chocolate Cakes  
Roasted Banana Gelato

Dinner buffets are based on two hours of service.  
12 person Minimum. Groups under 12 are subject to an additional \$150.00 set-up fee.  
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RECEPTION |  
HOR D'OEUVRES

**HOT**

**Served As A Station**

Smoked Kalua Pork Empanada, Hoisin Scallion Dip | 5 per piece

Colorado Lamb Meatballs, Pomegranate Cinnamon Glaze | 5 per piece

Elk Sirloin Sate, Juniper, Rosemary, Raspberry Shallot Jam | 6 per piece

Buffalo Slider, Sarsaparilla BBQ, Crispy Onions | 6 per piece

Seasonal Wood Fired Pizzas | \$25 each - 10pcs. per pizza

**Served As Hand Passed**

Chicken & Green Chili Flautas, House Guacamole, Lime | 5 per piece

Buffalo Style Chicken Spring roll, Frank's Bleu Cheese Dip | 5 per piece

Firecracker Shrimp, Crab Cream Cheese, Sriracha, Lime | 6 per piece

Smoked Trout, Potato Rösti, Horseradish, Pickled Onion | 6 per piece

Bacon Wrapped Scallops, Jalapeño, Smoky Peach Glaze | 6 per piece

Cornbread Fritters, Chorizo, Chili Jack, Pepper Honey | 5 per piece

Hor d'oeuvres are offered in minimum increments of 25 pieces per selection.

RECEPTION |  
HOR D'OEUVRES

**COLD**

Served As A Station

- Thai Crab Salad, Mango, Peanuts, Cucumber Cone | 6 per piece
- Echo Falls Salmon Lox, Blini, Salmon Roe, Dill Crème | 5 per piece
- Prawns Marie Rose Spoon, Shaved Celery Salad | 6 per piece
- Beef Carpaccio Crostini, Truffle, Artichoke, Pecorino | 6 per piece

**Served As Hand Passed**

- Antipasta Pick, Salami, Feta, Tomato, Olive, Fennel | 5 per piece
- Pear, Bleu, Walnut, Fig Jam, Parmesan Crisp | 5 per piece
- Deviled Egg, Basil Pesto, Crispy Pancetta | 5 per piece
- Ahi Won Ton, Chili Garlic Mayo, Ginger, Avocado | 6 per piece
- Smoked Prosciutto, Brie, Raspberry, Profiterole | 6 per piece
- Chicken Waldorf, Apples, Dates, Almonds in Filo | 5 per piece

Hor d'oeuvres are offered in minimum increments of 25 pieces per selection.

RECEPTION |  
PRESENTATION TABLES  
AND STATIONS

**Local Creamery Cheeses and Local Charcuterie | 22**

Comes with Two local Seasonal Cheeses and Two Smoked Meats

Dried Fruits, Honey Comb, Candied Nuts

Cheese Straws, Nita Crisps, Date Almond Toasts

Ice Box Pickles, Marinated Olives, Peppadews

Truffled Honey Dijon, Grainy Mustard, Garlic Aioli

Fresh Baguettes, EVOO Fried Crostinis, Grissini

**Market Veggies, House Chips & Dips | 17**

Seasonal Raw, Pickled & Grilled Veggies, Dill Ranch

Sea Salt & Vinegar Yukon Chips, Caramelized Onion Dip

Olive Oil Baked Pita Chips, Pine Nut Hummus

Blue Corn Tortilla Chips, House Guacamole

**Raw Bar | 6 per piece**

Grilled & Chilled Gulf Prawns, Chimi, Cocktail

Sesame Ahi Tataki, Ponzu, Wasabi, Cucumber Salad

Chilled Oyster Shooters, Tequila, Tomato, Avocado, Lime

Alaskan King Crab Legs, Sauce Gribiche, Charred Lemon

House Smoked Diver Scallops, Fennel, Blood Orange

25 piece minimum per selection

Prices are per person and are subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.

RECEPTION |  
PRESENTATION TABLES  
AND STATIONS

**DIY Mac N Cheese | 22**

Little Ear Pasta, Aged Cheddar and Mascarpone Cream  
Rock Shrimp, Pancetta, Smoked Chicken, Chorizo  
Wild Mushrooms, Roasted Tomatoes, Artichokes  
English Peas, Grilled Asparagus, Green Chiles  
Chives, Toasted Crumbs, Truffle Oil, Shaved Pecorino  
Chef Attendant Required \$150 - 25 person minimum

**Flat Irons | 24**

Hatch Green Chili, Smoked Pork, Tomatillo  
Chorizo Queso Fundito, Blue Corn Tortilla Chips  
Buffalo Sliders, BBQ, Crispy Jalapeños, Chili Jack  
Colorado Lamb Meatballs, Sage Polenta, Pomegranate  
IPA Braised Chicken Tacos, Guacamole, Ranchero  
Chef Attendant Required \$150 - 25 person minimum

**Himalayan Salt Rock Grill | 45**

Yellow Fin Tuna, Wagyu Beef Sirloin, Jumbo Prawns  
Octopus, Yakitori Chicken Skewers, Shishito Peppers  
Steamed Ginger Rice, Wakame Seaweed  
Edamame Salad, Radish, Scallion, Sesame  
Red Coconut Curry, Wasabi Crème, Tamari Ponzu  
Chef Attendant Required \$150 - 25 person minimum (2 week notice)

Prices are per person and are subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.

RECEPTION |  
PRESENTATION TABLES  
AND STATIONS



**Sweet Confections | 18**

Salted Caramel Crème Brûlée Spoons

Mini Gourmet Cupcakes

Mini Flourless Molten Chocolate Cakes, Raspberries

Chocolate Covered Strawberries

15 person minimum

**Chef attendant fee of \$150. Recommend one attendant per 75 guests.**

**Receptions are based on a 2 hour maximum.**

Prices are per person and subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.



RECEPTION |  
CARVED TO ORDER

**Planked Scottish Salmon | 295 - Serves 20**

Cheddar & Chive Scones  
Cucumber Crème Fraiche, Grainy Mustard  
Bibb Lettuce, Fennel, Oranges, Cured Olives  
Roasted Fingerling Potatoes, Pancetta, Shallots

**House Smoked Bone in Ham | 495 - Serves 40**

Sweet Cream Drop Biscuits  
Apricot Mostarda and Whipped Butter  
Old Bay Roasted Potatoes, Andouille Sausage  
Crispy Okra with Tabasco Ranch

**Mesquite Smoked Turkey Breast | 395 - Serves 30**

Warm Indian Fry Bread  
Ancho Mole Rojo and Tomatillo Salsa  
Crisp Romaine, Queso Fresco, Tomato  
Borracho Black Beans, Peppers, Great Divide IPA

**Wood Grilled Tenderloin | 425 - Serves 20**

Warm Brioche Rolls  
Horseradish, Herb Dijon, Zinfandel Reduction  
Wild Mushroom, Asparagus and Bleu Cheese Salad  
Truffled Yukon Gold Potato Puree

**Elk Striploin & Colorado Lamb Racks | 795 - Serves 30**

Rosemary and Sea Salt Ciabatta Rolls  
Juniper Cherry Chutney, Bourbon Peppercorn Reduction  
Local Greens, Goat Cheese, Blackberry, Walnuts, Dijon  
Toasted Barley Risotto, Soy Pickled Shiitakes

**Carving stations require an attendant at \$150 each.**

**\*Recommend one attendant per 75 guests.**

Receptions are based on two hours maximum.  
A customary 24% taxable service charge and 8% sales tax will be added to price.

BEVERAGE |  
WINES

**Sparkling and Rose**

La Marca, Prosecco, Italy | 46  
Piper Heidsieck, Brut Champagne | 75  
Roederer Estate, brut "L'ermitage" | 95  
Veuve Clicquot, Brut, Champagne | 110

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**White Wines**

Sauvignon Blanc  
Shenandoah, California | 60  
Pinot Grigio  
Santa Margherita, Italy | 65  
Chardonnay  
Stags Leap "Karia", California | 75  
Jordan, California | 95

**Interesting White**

Orin Swift Blindfold, California | 85  
\*All wines listed above are priced per bottle

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**Red Wines**

Pinot Noir  
Domaine Serene, Oregon | 85

Merlot  
Rutherford Hill, California | 65

Malbec  
Catena "Mendoza". Argentina | 70

Zinfandel  
Michael David 'Earthquake', California | 65  
Peter Franus, California | 85

Cabernet Sauvignon  
Black Stallion, California | 65  
Frank Family, California | 80  
Shannon Ridge, California | 70

Interesting Reds  
Fess Parker "The Big Easy", California | 80

**Host Bar Per Person**

**Premium Brands** | 20 per person for first hour | 11 per person per additional hour

Anders Vodka, Bacardi Rum, Tanqueray Gin, Dewar's White Label Scotch, Fireside Bourbon, Crown Royal Whiskey, Herradura Silver Tequila, Korbel Brandy

Beers | Coors Banquet Beer, Coors Light, Heineken, Amstel, Stella Artois, Blue Moon, 90 Schilling, and 5 Barrel

**Colorado** | 25 per person for first hour | 12 per person per additional hour

Breckenridge Vodka, Montanya Silver Rum, Denver Dry Gin, Johnny Walker Red Label Scotch, Breckenridge Whiskey, Canadian Club Whiskey, D'Agave Tequila, Korbel Brandy and Seasonal House White and Red Wines

**Leading Edge** | 25 for first hour. \$12 per additional hour

St. George Vodka, Mt. Gay Eclipse Gold Rum, Leopolds Gin, Chivas Scotch, Makers Mark Bourbon, Crown Royal Reserve Whiskey, Casamigos Silver Tequila, Courvoisier Cognac

Choice of 4 Colorado Wines

Beers | Coors Banquet Beer, Coors Light, Heineken, Amstel, Stella Artois, Blue Moon, 90 Schilling, and 5 Barrel

**Choice of 4 Leading Edge Wines**

Colorado Wines (10 by the glass and 50 by the bottle)

Infinite Monkey Theorem, Riesling

Infinite Monkey Theorem, Sauvignon Blanc

Two Rivers, Chardonnay

Two Rivers, Cabernet

Infinite Monkey Theorem Cab Franc

Infinite Monkey Theorem, Blindwatchmaker Red Blend

Leading Edge (12 by the glass and 60 by the bottle)

La Marca, Prosecco, Italy

Sauvignon Blanc, Shenandoah, California

Pighin, Pinot Grigio, Italy

Williamette Valley, Pinot Gris, Oregon

Hill Family Estate, Chardonnay, California

Spann Yin Yang, White Blend, California

Left Coast, Pinot Noir, Oregon

Catena "Vista Flores", Malbec, Argentina

William Hill, Cabernet, California

Stump Jump, Red Blend, Australia

**Wine selections are subject to change based on vintage and availability.**

**Mixologist Fees**

A \$150 fee will be charged for each Mixologist per hour. Each function requires one mixologist per 75 guests. An Additional 8% City Liquor Tax will be charged on Mixed Drinks.

BEVERAGE |  
HOST AND CASH BARS



**Hosted Bar on Consumption**

Premium Cocktails | 9 each  
Premium Manhattans and Martinis | 11 each  
Colorado Cocktails | 10 each  
Colorado Manhattans and Martinis | 12 each  
Leading Edge Cocktails | 11 each  
Leading Edge Manhattans and Martinis | 13 each  
Premium Wines | 9 each  
Colorado Wines | 10 each  
Leading Edge Wines | 12 each  
Domestic Beers | 6 each  
Imported Beers | 7 each  
Crafted Beers | 7 each  
Soft Drinks | 5 each  
Bottled Waters | 5 each

A \$150 fee will be charged for each bartender per hour. Each function requires one bar/bartender per 75 guests. An Additional 8% City Liquor Tax will be charged on Mixed Drinks.

**Cash Bar on Consumption**

Premium Cocktails | 10 each  
Premium Manhattans and Martinis | 12 each  
Colorado Cocktails | 11 each  
Colorado Manhattans and Martinis | 13 each  
Leading Edge Cocktails | 12 each  
Leading Edge Manhattans and Martinis | 14 each  
Premium Wines | 10 each  
Colorado Wines | 11 each  
Leading Edge Wines | 13 each  
Domestic Beers | 7 each  
Imported Beers | 8 each  
Crafted Beers | 8 each  
Soft Drinks | 5 each  
Bottled Waters | 5 each

**Cashier Fees**  
All Cash Bars of 50 people or more require a cashier. A \$150 fee will be charged for each cashier.  
Prices are per person and are subject to change.  
A customary 24% taxable service charge and 8% sales tax will be added to price.

### **Renaissance Sensory Experience**

Our team of ambassadors is dedicated to providing you with a great experience. At Renaissance we believe travel is about discovery and exploration.

### **Entertainment with *R*Life Live**

*R*Life LIVE showcases an eclectic ensemble of emerging artists and brings them to Renaissance hotels throughout the world.

### **Navigator "Local Experts"**

We encourage you to appreciate the unique offerings of our hotel and our city; to uncover the hidden gems along your journey. Visit our Navigator desk in the lobby for insider tips to the area.

So no matter what brings you here, our Renaissance Ambassadors are ready to help you experience everything Denver has to offer – within our hotel or around town.

## GENERAL EVENT INFORMATION

### **Service Charges**

All food, beverage, and audio-visual charges are subject to service charges and applicable sales tax. Colorado law states that service charges are subject to sales tax. At present the service charge is 24% and the sales tax is 8.0%.

### **Security**

The Hotel does not assume responsibility for the damage or loss of any merchandise or articles brought to the Hotel.

Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the planned event by contacting the Catering Office. The hotel is not responsible for items left unattended in a function room.

### **Billing**

We ask that proper credit information be established prior to the function. The Hotel reserves the right to request all or part of the bill prior to the function. Payment of the total balance due should be made upon receipt of invoice. The Hotel will retain the deposit due to cancellation if sufficient notice is not given.

### **Parking**

The hotel has valet parking available. Parking is limited and based on availability. Arrangements may be made through your sales representative.

### **Vendor Move In and Move Out**

Exhibit Companies, Florists, Decorators, and Entertainers must schedule their move-in and move-out times with the appropriate hotel event manager. All Move In and Move Out must occur through our Loading Dock Area. Florists and Decorators are responsible for removing all of their items promptly at the conclusion of the event. The hotel cannot be responsible for items left behind. In addition, Vendors are responsible for removing their own trash.

## GENERAL EVENT INFORMATION

### **Beverage Service**

Alcoholic beverage sales and service are regulated by the State Liquor Control Board. The Hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor or wine may be brought into the Hotel from outside sources. Dispensing of beverages on Hotel premises must be done by Hotel employees.

### **Food Services**

The Hotel is responsible for the quality and freshness of the food served to its guests. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to its guests. In addition, no food may be brought into the hotel.

### **Banquet Menus**

Banquet menus, room arrangements and other details pertinent to your function should be submitted to the Catering Department at least two weeks prior to your function date. Our Catering Department 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.

### **Banners / Display Items**

Banners or display items may not be affixed to any stationary wall, floor, or ceiling with nails, staples, or tape unless approved by the Catering Office. Any damage that is incurred by using the aforementioned items will be charged to the client's account. We must receive notice at least 24 hours prior to your function for hanging of banners. A Banner Hanging Fee will apply based on size and complexity.

### **Labor Fees or Custom Menus and Service**

A \$150.00 Labor charge will be added to Buffet Meals with guarantees of 12 people or fewer. For A La Carte items, we ask that you limit your entree selections to two entree choices plus a vegetarian to ensure proper service. The highest entree price will prevail. When more than one entree is offered and chosen in advance, it is the host's responsibility to provide a color-coded ticket or place card to their guest to indicate to our service staff which entree they have ordered. Guarantees for each entree are required in accordance with the above guarantee schedule.

## GENERAL EVENT INFORMATION

### **Property Damage**

Client is responsible for any damage done to the property by client's guests, attendees, employees, independent contractors or other agents under the client's control.

### **Decorations, Displays, and Entertainment**

Flowers, candles, and greenery provide a lovely atmosphere to make your function special. Our Catering Office will be happy to suggest vendors. The Hotel will not permit affixing anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other substance. Please consult your Catering Manager for assistance in displaying material. Sign easels are not permitted in the Hotel Atrium. The Catering Office can recommend music or entertainment for your program. If you make the arrangements yourself the Hotel reserves the right to ask the client and/or entertainers to lessen the volume and, if necessary, to perform without amplification. Appropriate attire is required, and the Banquet Supervisor may monitor the entertainment for volume and inappropriate content. Bands, disc jockeys, and entertainers must be completely set-up at least thirty minutes prior to the arranged opening of the function room. All disc jockeys, musicians, and entertainers are to be completely self-equipped and self-set. Supplementary electrical power is subject to additional charges.

### **Directional Signs**

The Hotel provides directional signs as well as meeting room identification for its clients. Flipchart signs are not allowed in any public area. Any printed sign that the client wishes to show must be approved by the Hotels Catering Department. Signs may not be placed directly in front of the main entry doors to the hotel.

### **Audio Visual Equipment and Services**

We will be happy to arrange for all audio-visual requirements for your function. Audio-visual engineers, qualified lighting operators and extensive audio-visual setups can be arranged through our Event Technology Department. Use of outside audio visual companies are subject to the hotel policies regarding 3rd party vendors and may result in additional fees for technician hours, power drops and sound patches.



## GENERAL EVENT INFORMATION

### **Guarantees**

A final guaranteed attendance number for all food and beverage functions is required to be made 72 business hours prior to the function by 12:00noon. If we do not receive a number from you, your organization will be charged for the number of persons specified on the event order. We will be prepared to set 5% over the guaranteed number if needed. The guarantee is not subject to reduction after this 72-hour deadline. You will be charged for the guaranteed number of attendees or the exact number served, whichever is greater.

### **Cancellations**

Cancellations must be made within a reasonable time frame as indicated on the Sales Contract.