



EVENTS

STYLISH | DISTINCTIVE | UNIQUE

R
RENAISSANCE[®]
BALTIMORE HARBORPLACE HOTEL

Renaissance Baltimore Harborplace Hotel

202 East Pratt Street

Baltimore, Maryland 21202

Phone: 1-410-547-1200

Toll-Free: 1-800-535-1201

www.renaissanceharborplace.com



Savor **Breakfast**

Wake Up

Renaissance Baltimore Harborplace Hotel
202 East Pratt Street
Baltimore, Maryland 21202
Phone: 1-410-547-1200
Toll-Free: 1-800-535-1201
www.renaissanceharborplace.com

All food, non-alcoholic beverages, room rental & audio-visual are subject to 25% taxable service charge & 6% state sales tax. Alcoholic beverages are subject to 25% taxable service charge & 9% state sales tax.

plated breakfast

The Classic | \$38

Scrambled eggs with chives
3 slices of bacon
Roasted herb tomato
Shredded hash browns

Harborplace Benny | \$48

Toasted english muffin with poached egg,
crab cake & Old Bay Hollandaise Sauce
Roasted red bliss potatoes
Charred asparagus

Short Stack | \$38

3 buttermilk pancakes
Mixed berry compote
Powdered Sugar
Local "Roma" breakfast sausage
Maple Syrup

all plated breakfasts include:

chilled orange juice, fruit and yogurt plate, assortment of breakfast pastries, freshly brewed regular & decaffeinated coffee, assorted Shangri La teas.

for functions under 25 people, a \$100 banquet service charge will apply.

breakfast buffet

Heart healthy buffet | \$49

scrambled eggs – GF DF
egg white frittata with spinach – GF
chicken sausage & turkey bacon – GF DF
steel cut oatmeal with raisins & brown sugar – GF DF V
bran muffins
bananas

light street | \$46

scrambled eggs with aged cheddar cheese & green onions – GF
smoked bacon strips & pork breakfast sausage – GF DF
Chesapeake potatoes – GF DF V
steel cut oatmeal with raisins & brown sugar – GF DF V

pratt street | \$48

scrambled eggs with aged cheddar cheese & green onions – GF
smoked bacon strips & pork breakfast sausage – GF DF
Grand Marnier thick cut French toast with maple syrup & mixed berry compote & powdered sugar
steel cut oatmeal with golden raisins & brown sugar – GF DF V

all breakfast buffets include: chilled juices to include: orange, grapefruit, & cranberry | fresh seasonal fruit | individual plain & fruit yogurts | assortment of breakfast pastries, bagels, & cream cheese | Kellogg's® assorted cereals with 2%, skim & soy milk | freshly brewed regular & decaffeinated coffee | assorted Shangri La teas

for functions under 25 people, a \$100 banquet service charge will apply



breakfast buffet cont.

Steak & eggs buffet | \$60

scrambled eggs, with cheese and green onions – GF

Sliced smoked strip steak – GF DF

Crispy potato cubes – GF DF V

Maple smoked pork belly – GF DF

Bagels with smoked salmon with chopped eggs, diced tomatoes, red onions, capers & cream cheese

all breakfast buffets include: chilled juices to include: orange, grapefruit, & cranberry | fresh seasonal fruit | individual plain & fruit yogurts | assortment of breakfast pastries, bagels, & cream cheese | Kellogg's® assorted cereals with 2%, skim, & soy milk | freshly brewed regular & decaffeinated coffee | assorted Shangri La teas

for functions under 25 people, a \$100 banquet service charge will apply



Take a **Break**

Indulge; always tomorrow

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three break meeting planners package

three break meeting planner's package | \$90
(prices based on up to 2 hour duration)

pre-meeting service | \$44

freshly brewed regular & decaffeinated coffee
assorted Shangri La teas
assorted chilled juices to include orange a& grapefruit
assorted soft drinks & bottled waters
seasonal fruit
assorted breakfast bakeries
assorted bagels & cream cheese
cold cereals with 2% & skim milk
assorted fruit yogurts and honey guava greek yogurt

(choose one)

- Ciabatta Bread, fried egg, prosciutto, colby cheddar cheese
- Toasted English muffin, scrambled egg, sausage patty, American cheese
- Egg skillet with Chesapeake potatoes, green onions, bacon, & Chapel's cheddar cheese

mid-morning refresh | \$26

refresh coffee, soft drinks & bottled waters
whole fresh fruit
granola bars

(choose one)

- blueberry crumb cake
- cinnamon rolls with vanilla orange icing
- warmed sticky buns
- fresh smoothies to include strawberry & pineapple mango

afternoon break | \$31

refresh coffee, soft drinks & waters
freshly baked cookies, Rockslide brownies & chunky chocolate brownies
whole fresh fruit
assorted packages of candy bars, chips, & pretzels

(choose one)

- assorted miniature cupcakes
- miniature bags of trail mix
- tomato mozzarella flat breads
- warm soft pretzels with cheese sauce & mustard

continental breakfast

continental breakfast

(prices per person are based on up to 1 hour duration)

continental | \$29

chilled fruit juices to include orange, grapefruit, and cranberry
assorted breakfast bakeries
assorted bagels with cream cheese
assorted yogurts and honey guava greek yogurt
regular & decaffeinated coffee
assorted Shangri La teas

enhancements | \$9 each

-Ciabatta Bread, fried egg, prosciutto, colby cheddar cheese
-Toasted English muffin, scramble egg, sausage patty, American cheese
-Egg skillet with Chesapeake potatoes, green onions, bacon, & Chapel's cheddar cheese
-Steel Cut Oatmeal with brown sugar, raisins, strawberry sauce, raspberry sauce, toasted coconut, pistachios, toasted almonds, powdered sugar

seasonal fresh cut fruit | \$10

blackberries, strawberries & blueberries | \$12

breakfast enhancements

(prices based on up to 1 hour duration)

omelet station | \$17

omelet's cooked to order: eggs, egg whites, tomatoes, white onions, mushrooms, peppers, baby spinach, bacon, ham, sausage, cheddar, feta & pepper jack cheeses

pancake & waffle station | \$12

classic buttermilk, local apple cinnamon & lemon ricotta with local maple syrup, fresh raspberry sauce, fresh whipped cream & sweet butter served with fresh berry salad

french toast station | \$12

brioche stuffed with orange marmalade & vanilla cream cheese, maple syrup

\$175 attendant fee per station is required 1 per 75 guests

beverage refreshments

(prices based on up to 2 hour duration)

coffee service | \$18

freshly brewed regular & decaffeinated coffee
assorted Shangri La teas

coffee & soft drink service | \$24

freshly brewed regular & decaffeinated coffee
assorted Shangri La teas
assorted soft drinks, bottled waters & Pure Leaf teas

bloody mary bar | \$25 (2 hours)

Georges Bloody Mary Mix
house vodka
clamato juice
Lemon pepper, horseradish sauce, worcestershire sauce, dill, lime juice, black pepper, & hot sauce selection, celery, olives, bacon, banana peppers, beef stick, pepper jack cheese, cheddar cheese & cornichon

mid morning breaks

mid morning breaks

(prices based on up to 1 hour duration)

all breaks include:
freshly brewed regular & decaffeinated coffee
assorted Shangri La teas
assorted soft drinks, bottled waters & Pure Leaf teas

Morning Break | \$30

Coffee cake & lemon bars
Hand fruit
Granola & cereal bars
Mini bagels with lox, capers, onions & cream cheese

Coffee and Donuts | \$30

Doughnut holes, regular and Texas XXL donuts
Sprinkles
Chocolate, raspberry, & blueberry sauces
Bacon bits, crushed Oreos, crushed Reese's pieces
Seasonal whole fruit
Bottled iced coffee selection

Network | \$32

Build your own parfait station:
Honey Quava Greek yogurt with sliced almonds, chopped walnuts, dried cranberry, dried apricot, blueberries, raspberries, granola, flax seeds, sunflower seeds & honey

strawberry banana smoothie
Mano smoothie

Trail mix selections:
poppin nut crunch mix
salty dog mix
PB&J mix

morning enhancements

hard-boiled eggs | \$2.50 each
yogurt parfaits | \$7.00 each
smoked salmon with cream cheese, onion & tomato on bagel | \$56 doz
bagels with cream cheese & preserves | \$50 dozen
assorted house baked pastries: croissants, danish & muffins | \$48 dozen
assorted Kashi® granola bars | \$4.50 each
individual yogurts | \$5 each
greek style yogurt | \$6 each
assorted cold cereal – Raisin Bran®, Kashi®, Frosted Flakes®, Rice Krispies® & Fruit Loops® | \$5 each
whole fresh fruit | \$3 each
assorted donuts | \$48 dozen

regular & decaffeinated coffee by the gallon | \$98
hot water with an assortment of Shangri La teas by the gallon | \$98
fresh orange & grapefruit juices | \$27 per liter (serves approximately 8)
apple, tomato or cranberry juice | \$22 per liter (serves approximately 8)
bottled juices | \$6 each
assorted soft drinks & bottled waters | \$6 each

afternoon breaks

afternoon breaks

(prices based on up to 1 hour duration)

all breaks include freshly brewed regular & decaffeinated coffee, assorted Shangri La teas
assorted soft drinks, bottled waters & Pure Leaf Teas

A Little Nutty | \$30

Roasted chili lime macadamia nuts
Old Bay salted peanuts
House ground peanut butter
Nutella®
Mini apples, celery, & local jelly
Brioche bread & Carr's Crackers

Wonder Fair | \$30

Chesapeake popcorn
Plain popcorn with seasoning and caramel sauce on the side
Kettle corn
Funnel cake with powdered sugar
Cotton candy
Mason jars of M&M's, Reese's pieces, and gummy bears

Ball Park | \$30

Mini hot dogs
House made Old Bay chips
Ketchup, mustard, Natty Boh cheese sauce, relish, onions, chopped bacon, chili, sauerkraut, jalapenos, shredded cheddar, green onions
Cracker Jacks

Dip, Dunk & Spread | \$30

Chickpea hummus, & red pepper hummus
Olive tapenade, & lemon fuul spread
Toasted rye bread, lavosh, grissini & 7 grain
Carnival cauliflower & carrots

Pretzel Break | \$35

Soft pretzels (large & small) with Natty Boh cheese sauce, artichoke dip & crab dip
Mini pretzel bread pig in a blanket
Whole grain mustard, Dijon, & yellow mustard
Hard pretzel rods with white & dark chocolate dipping sauce

Street Nachos | \$30

Assorted tortilla chips
Cheese sauce, house made Pico De Gallo, cilantro sour cream, jalapenos, green onions, chili, shredded lettuce & diced onions

afternoon breaks

afternoon enhancements

regular & decaffeinated coffee by the gallon | \$98
hot water with assorted Shangri La teas by the gallon | \$98
assorted soft drinks & bottled waters | \$6 each
Pure Leaf teas | \$6 each
Gatorade® | \$6 each
regular & sugar free Red Bull® | \$7 each
cream soda or root beer | \$6 each
Starbucks Frappuccinos® | \$7 each
assorted dessert bars | \$48 dozen
cake pops | \$52 dozen
tortilla chips, salsa & guacamole | \$7 per person
potato chips & dip | \$5 per person
homemade cookies | \$54 dozen
freshly baked brownies | \$54 dozen
assorted power bars | \$6 each
assorted candy bars | \$4 each
trail mix | \$5 per bag
cupcakes | \$54 dozen
soft pretzels with whole grain & creamy mustard & cheese sauce | \$50 dozen
individual bags of potato chips & pretzels | \$5 each
frozen fruit & ice cream bars | \$6 each
mixed nuts | \$25 per pound



Is it **Lunch** yet?

Find a fresh perspective

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plated lunches

plated lunch

three course gourmet lunch to include a choice of first course, entree & dessert fresh vegetables & starch, fresh baked bread service & coffee & tea service

first course | choose one soup or salad

soups

Anytime classics
Award-winning Maryland crab chowder
Maryland crab soup

Spring/Summer
Local grilled corn & spinach soup
Local tomato & basil soup
Creamy roasted red pepper soup
Lobster bisque
Hearty summer vegetable minestrone

Fall/Winter
Chicken & dumpling soup
Loaded potato soup
Kale & ham hock with white bean soup
Roasted pumpkin soup with toasted seeds
Silky butternut squash soup

salads

Anytime classics
Classic Caesar salad with shaved parmesan, & croutons

organic mixed greens, raspberries, candied walnuts, crumbled goat cheese, with red wine vinaigrette

Spring/Summer
Shaved asparagus salad with a local honey vinaigrette,
Roasted pine nuts, & shaved parmesan

Butter lettuce, strawberries, blueberries, blackberries, feta cheese, raspberry vinaigrette


Heirloom tomato, basil, salt & pepper, fresh mozzarella, evoo

Fall/Winter
Roasted butternut squash, mixed greens, candied walnuts, goat cheese, charred tomatoes, maple sriracha vinaigrette

Arugula, quinoa, roasted mushrooms, thyme, balsamic vinaigrette

Mixed greens, roasted thyme beets, toasted pine nuts, & apple agro-dolce vinaigrette

plated lunches



plated lunches

from the land

Bricked chicken thigh over creamy parsnip puree, roasted tomatoes, wilted spinach | \$58

Grilled chicken with lemon basil risotto, asparagus & peas | \$60

Rosemary Flat Iron steak, roasted fingerlings & root vegetable hash | \$60

from the sea

Seared Salmon, corn risotto & tomato concasse | \$64

Our famous crab cake with crispy potatoes, roasted corn, asparagus, zesty old bay sauce | \$68

Pan roasted monk fish, lima beans, citrus segments, roasted vegetable puree, lemon mosto oil | \$63

vegetarian

Hazelnut herb cutlets with fig reduction, crispy Brussel sprouts & wild rice | \$50

Impossible meatball, roasted spaghetti squash with vegan parmesan cheese & marinara | \$58

Gardein chicken with charred vegetables, fresh herbs, & vegetable jus | \$48

for functions under 25 people a \$100 banquet service charge will apply

light lunches

Plated light lunches

light lunches include soup of the day, dessert, freshly baked rolls and beverage service

classic Caesar salad with traditional dressing, herb croutons & shaved parmesan

-with grilled chicken breast | \$45

-with fresh jumbo lump crab meat | \$54

-with flat iron steak | \$52

Baltimore cobb salad with lump crab, bacon bits, crumbled egg, diced tomato, shredded radish, blue cheese & mustard vinaigrette | \$52

Asian beef noodle salad with cilantro, carrots, scallions, shiitake mushrooms, water chestnuts & fresh baby corn sesame vinaigrette | \$50

for functions under 25 people a \$100 banquet service charge will apply

desserts

desserts | choose one

Rocky Road

chocolate cake with chocolate mousse & chocolate chips topped with rocky road

Passion Fruit Mousse

Intense passion fruit mousse with a vanilla cake

Tiramisu

mascarpone cheese with Marsala wine mousse with a vanilla cake infused with espresso

Seasonal Berry Tart

with pastry cream filling

Strawberry Shortcake

fresh Strawberries with Pastry Cream, Vanilla Cake with whipped cream

Vanilla Bean Cheesecake

traditional New York cheesecake finished with raspberry coulis

S'mores Mousse

Graham Cracker Crust with chocolate mousse & marshmallow fluff



Monday buffet lunch

Monday buffet | \$66

Warm rolls & butter

Soup of the day

Sante fe market salad of mesclan, red onion, black beans & corn - avocado buttermilk ranch dressing – GF V

Roasted corn & orzo salad – DF V

Black bean & pepper salad, lime cilantro vinaigrette – GF DF V

Ancho pulled beef – GF DF

Chicken fajitas with grilled peppers & onions – GF DF

Vegetarian refried beans – GF DF V

Spanish rice – GF DF V

Street corn – GF

Hard corn & flour tortillas – GF DF V

Lettuce, tomato, onion, black olives & Jalapenos, shredded jack & cheddar cheese, salsa, guacamole, sour cream and tortilla chips

Tres leches cake

Churros, warm chocolate

this menu is not available for less than 15 people.

for functions under 25 people, a \$100 banquet service charge will apply



Tuesday buffet lunch

Tuesday buffet | \$66

Warm rolls & butter

Soup of the day

Corn & barley salad with basil, garlic, cannellini beans, & smoked tomato vinaigrette – GF
DF V

Caesar Salad, shaved parmesan, croutons (market style)

Antipasto Salad - GF

Braised chicken with natural au jus – GF DF

Seared swordfish with tomato sauce – GF DF

Roasted fingerling potatoes – GF DF V

Roasted tri color cauliflower – GF DF V

Tiramisu

Biscotti

*this menu is not available for less than 15 people.
for functions under 25 people, a \$100 banquet service charge will apply.*



Wednesday buffet lunch

Wednesday buffet | \$66

Warm rolls & butter

Soup of the day

Cobb Salad – bacon bits, crumbled egg, diced tomato, shredded radish, blue cheese & mustard vinaigrette - GF

Whole grain mustard potato salad – GF DF

Quinoa salad with asparagus & peas – GF DF V

Grilled Flank steak with Malbec demi glace – GF DF

Buttermilk fried chicken

Green beans and carrots – GF DF V

Safron rice with asparagus & cilantro – GF DF V

Apple pies

Cherry pies

*this menu is not available for less than 15 people.
for functions under 25 people, a \$100 banquet service charge will apply.*



Thursday buffet lunch

Thursday buffet | \$66

Warm Rolls & Butter

Soup of the day

Dill Potato Salad - GF

Arugula with garbanzo beans & roasted vegetables - GF DF V

Red & yellow beet salad with goat cheese - GF

Grilled chicken with thyme demi reduction - GF DF

Sage brined pork loin with Sagamore Rye maple reduction - GF DF

Roasted sweet potatoes - GF DF V

Broccolini - GF DF V

Smith Island cake

Crustless cheese cake

*this menu is not available for less than 15 people.
for functions under 25 people, a \$100 banquet service charge will apply.*

Friday buffet lunch

Friday buffet | \$66

Warm Rolls & Butter

Soup of the day

Mixed greens, carrots, tomatoes,
cucumbers, shredded cheese (on side), balsamic vinaigrette – GF DF V

Brown rice & roasted vegetable salad – GF DF V

Chickpea, tomato & cucumber salad - GF

Seared salmon with citrus cream sauce – GF

Strip loin with rosemary au jus – GF DF

Grilled Asparagus – GF DF V

Creamy mashed potatoes - GF

Flourless chocolate cake

Red velvet cake

*this menu is not available for less than 15 people.
for functions under 25 people, a \$100 banquet service charge will apply.*

buffet lunches (available daily)

for functions under 25 people a \$100 banquet service charge will apply

hot sandwich buffet | \$61

Soup of the day – GF DF V
Watertable salad – baby field lettuce, cherry tomatoes, candied pecans, crumbled goat cheese (on side) & roasted pears with balsamic vinaigrette – GF DF V
German potato salad - GF
- Cuban sandwich with roast pork, black forest ham, swiss cheese, dill pickle & garlic mayo spread on a dill ciabatta bread
- Roasted turkey, fontina cheese, & artichoke spread with roasted peppers & black olives on a tomato ciabatta bread
- Italian roast beef, shaved red onions & roasted tomato on an onion challah with horseradish sauce
- Grilled peppers, zucchini, portabella mushrooms, red onions & smoked sea salt in a spinach wrap – DF V

Bagged chips
Lemon bars & cookies
Sliced fruit & honey comb

deli buffet | \$59

Garden salad – mixed greens, carrots, tomatoes, cucumber & shredded cheese with balsamic vinaigrette
Caprese salad - GF
Grilled corn & cabbage vinegar cole slaw – GF DF
Roasted vegetable salad – GF DF V

Sliced hot top round with rosemary beef jus – GF DF
Deli meats to include: honey smoked turkey, black forest ham,
Deli cheeses to include: provolone, Colby cheddar, smoked gouda & swiss
7 grain, rye, white, wheat & hoagie rolls
Lettuce, tomato, shaved red onion & pickles
Dijon mustard, honey mustard, mayonnaise, blended oil with oregano, & red wine vinegar

Bagged chips
Brownies & cookies
Sliced fruit & honey comb

buffet lunches (available daily)

for functions under 25 people a \$100 banquet service charge will apply

Chesapeake buffet | \$74

Warm rolls & salted butter

Award winning crab chowder

Cucumber, tomato & onion salad – GF DF V
Mixed greens, roasted vegetables, & smoked mozzarella with balsamic maple vinaigrette - GF
Eastern shore corn & black bean salad with tomato, roasted poblano peppers & cilantro dressing – GF DF V

Signature crab cakes with cocktail & remoulade (2 per person)

Bell & Evans chicken breast with old bay cream sauce – GF DF

Roseda Farms smoked beef brisket with caramelized shallots – GF DF

Fresh corn on the cob – GF DF V

Buttered poached petite potatoes – GF

Smith Island cakes: chocolate & peanut butter

Red velvet cake

Mini fresh fruit tart

this menu is not available for less than 15 people.

Soup and Salad | \$52

Warm rolls & salted butter

Soup of the day

Romaine, mixed greens & Arugula

Roasted red peppers, shredded carrots, cucumbers, artichokes, roasted cipollini onions, pickled onions, pickled fennel, pickled beets, pickled radishes, almonds, candied walnuts, goat cheese, feta cheese, shredded cheddar, shaved parmesan, olives, chickpeas, kidney beans, cannellini beans, & roasted vegetables

Housemade dressings (choose two): Caesar dressing, citrus vinaigrette, honey guava dressing & balsamic vinaigrette

Protein (choose two): grilled chicken, grilled skirt steak, grilled soy garden chicken, grilled shrimp

Lemon bars, brownies & cookies



Dinner Invitation

No RSVP needed!

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plated dinners

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plated dinners

*three course dinner to include a choice of first course, entree & dessert
fresh vegetables & starch, fresh baked bread
service & coffee & tea service*

first course | choose one soup or salad

soups

Anytime classics
Award-winning Maryland crab chowder
Maryland crab soup

Spring/Summer
Local grilled corn & spinach soup
Local tomato & basil soup
Creamy roasted red pepper soup
Lobster bisque
Hearty summer vegetable minestrone

Fall/Winter
Chicken gnocchi soup
Loaded potato soup
Kale & ham hock with white bean soup
Roasted pumpkin soup with toasted seeds
Silky butternut squash soup

salads

Anytime classics
Classic Caesar salad with shaved parmesan, & croutons

Organic mixed greens, raspberries, candied walnuts, crumbled goat cheese, with red wine vinaigrette

Spring/Summer
Shaved asparagus salad with a local honey vinaigrette,
Roasted pine nuts, & shaved parmesan

Butter lettuce, strawberries, blueberries, blackberries, feta cheese, raspberry vinaigrette

Heirloom tomato, basil, salt & pepper, fresh mozzarella, evoo

Fall/Winter
Roasted butternut squash, mixed greens, candied walnuts,
goat cheese, charred tomatoes, maple sriracha vinaigrette

Arugula, quinoa, roasted mushrooms, thyme, balsamic vinaigrette

Mixed greens, roasted thyme beets, toasted pine nuts, & apple agro-dolce vinaigrette

plated dinners

for functions under 25 people a \$100 banquet service charge will apply

appetizers

Seared ahi tuna with Asian vegetable salad & sesame ginger dressing | *\$12 additional*

Pan seared scallops with citrus segments & micro arugula | *\$13 additional*

Grilled vegetable stack with red pepper reduction & chive oil | *\$10 additional*

Sausage ravioli with Swiss chard & roasted beets | *\$12 additional*

entrees

(choose one)

from the sea

Seared salmon, corn risotto & tomato concasse | \$72

Our famous Crab Cake with crispy potatoes, roasted corn, asparagus, zesty old bay sauce | \$83

Pan roasted mahi mahi, lima beans, citrus segments, roasted vegetable puree, lemon mosto oil | \$75

from the land

Bricked chicken over a bed of creamy parsnip puree, roasted tomatoes, & mushroom fricassee | \$71

Grilled chicken with lemon basil barley risotto, asparagus, & peas | \$71

Rosemary Flat Iron steak, roasted fingerlings & root vegetable hash | \$78

Braised short rib, parsnip puree, grilled asparagus | \$77

Smoked pork tenderloin, marbled potatoes, corn, tri color cauliflower hash, apple bourbon fig glaze | \$72

Ossobuco with saffron risotto cake, gremolata, & baby beets | \$72

Pan seared filet mignon with cabernet reduction, bleu cheese mashed Yukon potatoes & sautéed vegetable medley | \$84

Options for Vegetarians

Hazelnut herb cutlets with fig reduction, crispy Brussel sprouts & wild rice

Impossible meatball, roasted spaghetti squash with vegan parmesan cheese & marinara

Gardein chicken with charred vegetables, fresh herbs, & vegetable jus

plated dinners

for functions under 25 people a \$100 banquet service charge will apply

duet entrees

grilled breast of chicken with cremini mushroom demi-glace & seared salmon with tomato olive reduction served with herb risotto, broccolini & grilled peppers / \$78

petite filet of beef with cabernet reduction paired with butter roasted jumbo lump crab cake with whole grain mustard accompanied by garlic whipped potatoes, asparagus & roasted tomatoes | \$94

desserts | choose one

Rocky Road

chocolate cake with chocolate mousse & chocolate chips topped with rocky road

Passion Fruit Mousse

Intense passion fruit mousse with a vanilla cake

Tiramisu

mascarpone cheese with Marsala wine mousse with a vanilla cake infused with espresso

Seasonal Berry Tart

with pastry cream filling

Strawberry Shortcake

fresh Strawberries with Pastry Cream, Vanilla Cake with whipped cream

Vanilla Bean Cheesecake

traditional New York cheesecake finished with raspberry coulis

S'mores Mousse

Graham Cracker Crust with chocolate mousse & marshmallow fluff

dinner buffets

dinner buffets

all buffets include regular & decaffeinated coffee,
hot Shangri La tea, & iced tea

harborplace buffet | \$100

Tuscan bean soup – GF DF V
Mixed greens with carrots, cucumbers, tomatoes,
roasted red peppers & assorted dressing – croutons
on the side – GF DF V
Classic Caesar salad
Roasted vegetable salad with balsamic vinaigrette –
GF DF V
Tomato cucumber salad – GF DF V
Grilled flank steak with wild mushroom demi-glace –
GF DF
Grilled swordfish with roasted tomato & olive chutney
– GF DF
Roasted rosemary chicken – GF DF
Broccolini & malibu carrots – GF DF V
Spinach & tomato orzo – DF V
Roasted potatoes – GF DF V
Assorted cakes

crab feast | \$110

Maryland crab chowder
Mixed greens with tomatoes, carrots, cucumbers,
onions, balsamic vinaigrette & ranch – GF DF V
Cole slaw – GF
Jumbo shrimp (3 per person) – GF DF
Old bay spiced crabs (3 per person) – GF DF
House smoked beef brisket with whole grain mustard
– GF DF
Pan seared cod topped with crab imperial - GF
Country fried chicken
Corn on the cob – GF DF V
Green beans – GF DF V
Roasted old bay potatoes – GF DF V
Corn bread & biscuits
Smith Island cake, apple pie & strawberry shortcake

Prime Rib Dinner | \$100

Mixed field greens with , artichoke hearts, kalamata olives &
pear tomatoes with balsamic vinaigrette – feta on the side –
GF DF V
Classic Caesar salad
Smoked bay scallops, shrimp & white bean salad – GF DF
Roasted vegetable salad – GF DF V
Roasted prime rib of beef (Carved to Order) served with au
jus & brioche rolls – GF DF - \$175.00 attendant fee
Lemon herb roasted salmon with tomato olive relish – GF DF
Free range breast of chicken with herb cream sauce - GF
Seasonal vegetables – GF DF V
Roasted marble potatoes – GF DV V
Mashed sweet potatoes - GF
Assorted display of petite fours

*these menus are not available for under 20 people.
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charge will apply*



Reception Inspiration

Break the ice

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www.renaissanceharborplace.com

displays and stations

displays & stations

the stations below are designed to serve your guests for up to two hours

great American cheese display | \$20

4 types of cheese from our local region served with artisan breads & fig jam, old bay cashews, spiced peanuts

tapas station | \$22

seasonal grilled vegetables, assortment of cured meat (sausage, hot ham, prosciutto), assorted olives, gorgonzola & red pepper dip, hummus, marinated mushrooms, grilled artisanal breads & cumin pita chips

vegetable crudité | \$14

assortment of fresh garden vegetables to include: baby carrots, broccolini, red peppers, & celery, served with an avocado ranch dressing

artichoke & spinach dip | \$15

a warm blend of spinach, artichoke & mozzarella cheese, served with pita chips & artisan bread

chesapeake crab dip | \$20

a creamy mixture of lump crabmeat, cream cheese & Old Bay® sauce topped with mozzarella cheese & baked to a golden brown – served with pita chips & sour dough crostini's

mexican fiesta | \$28

build your own chicken & beef fajitas with peppers & onions, flour tortillas
ranchero beans, shredded lettuce, diced tomatoes, jalapeno peppers & black olives
nacho cheese sauce, sour cream, house made tomatillo salsa, guacamole & tortilla chips

pasta station | \$28

individual tomato mozzarella salads and bread sticks
select two of the following:
Orecchietti- chorizo, broccolini, oregano brown butter ricotta
Penne – roasted vegetables, tarragon, asiago cream
Farfalle – veal bolognese, smoked tomato, basil
Fettuccine – English peas, bacon, parmesan broth

Taqueria | \$30

beef barbacoa, smoked free range chicken, pulled pork with roasted tomatillo, grilled adobo mahi-mahi coija cheese, cilantro chutney, tortillas, apple slaw, tomato, pickled jalapenos
Sour cream, guacamole, pico de gallo

street treats | \$30

mini Philly cheesesteak, mini chicken cheesesteak, Italian sausage hoagie with sautéed onions & peppers, hot dogs with chili & cheese sauce, house made chips, tator tots with chipotle ketchup

dim sum | \$29

edamame potstickers, chicken lemongrass dumplings, shrimp shu mai, mushroom chop sticks, vegetable fried rice, teriyaki beef udon noodle salad

build your own slider | \$32

smoked chicken & vidalia onion, angus beef with aged cheddar, crab cakes with lime tartar sauce
dill pickles, dijon, & cilantro cole slaw, house made Old Bay chips

displays and stations



middle eastern station | \$22

traditional hummus, baba ghanoush, tabbouleh, marinated olives & feta cheese in olive oil with cracked pepper – served with cumin dusted pita chips

Italian cucina | \$24

bruschetta on crusty baguette, antipasto boats, miniature Caesar salads, miniature marinated mushroom & artichoke salads & miniature tomato mozzarella salads with fresh basil, toasted baguettes, crostini's and ciabatta crisps

Caesar salad station | \$22

romaine lettuce, croutons, American grana cheese & roasted tomato served with free range roasted chicken, grilled shrimp, crispy pancetta & traditional Caesar dressing – tossed to order (culinary chef required @ \$175 each)

Bao Station | \$30

bao buns - hoisin pulled beef & char su pork belly edamame pot stickers
pickled slaw, cilantro, kimchi relish, crushed peanuts soy sauce, Thai chili sauce, wasabi soy, Thai peanut sauce

Viennese table | \$23

dessert station with mini desserts, assorted truffles, assorted parfaits, assorted mousse glasses, assorted seasonal petite fours & pies
regular & decaf coffee

Doughnut Bar | \$30

Doughnut holes, regular and Texas XXL donuts
Sprinkles
Chocolate, raspberry, & blueberry sauces
Bacon bits, crushed Oreos, crushed Reese's pieces, powdered sugar
Seasonal whole fruit
regular & decaf coffee

Chocolate lovers | \$23

chocolate brownies, mini chocolate cookies, mini chocolate cup cakes, chocolate dipped strawberries, shaved dark chocolate, m&m's, chocolate candy bars, chocolate mousse, chocolate covered pretzels
chef crafted hot chocolate with assorted toppings
regular & decaf coffee

Shortcake Station | \$20

vanilla & seasonal crumb cake
mixed berries compote, seasonal compote
whipped mascarpone, Chantilly cream
regular & decaf coffee

carved to order

carved to order

each station requires a carver at \$175

slow roasted strip loin of beef \$28

shallot mushroom ragout, creamed horseradish, grain dijon mustard, & silver dollar rolls

rosemary rubbed beef tenderloin | \$31

smoky mushroom ragout, & silver dollar rolls

country maple glazed ham | \$24

biscuits, coarse grain mustard, cranberry compote, & silver dollar rolls

maple glazed turkey breast | \$24

cranberry relish, roasted garlic mayonnaise, & silver dollar rolls


grilled dry aged cowboy steak | \$32

Horseradish spread, herbed bordelaise sauce, & silver dollar rolls

pesto roasted rack of lamb | \$30

mint jelly, shiraz lamb jus, & silver dollar rolls

hors d'oeuvres



cold hors d'oeuvres

50 piece minimum per item

the following selections | \$6 each

Caprese skewer
Roasted vegetable & crème fraiche on cucumber
Tomato & mozzarella skewer
Blue cheese & grape salad on crostini

the following selections | \$8 each

Chilled beef tenderloin on crostini
Prosciutto wrapped asparagus on brioche
Antipasto skewer
Hummus cup with carrot, broccolini & celery stick
Balsamic-fig flatbreads with goat cheese
Zucchini tomato & basil bruschetta on garlic crostini
Goat cheese & fig profiterole
Waldorf chicken salad on endive leaves
Spicy Asian chicken with cashew on a wonton crisp

the following selections | \$9 each

Tuna tartar on crisp
Tuna poke
Crab salad on cucumber cup
BBQ shrimp on a savory pancake
Tuna tataki on corn tortilla
Smoked salmon with candied onions
Orange duck confit on crostini
Thai style shrimp on cucumber cup

hot hors d'oeuvres

50 piece minimum per item

the following selections | \$6 each

Arancini with smoked gouda
Mini grilled cheese on brioche
Spanakopita, baby spinach & feta
Potato knish

the following selections | \$8 each

Cuban cigar spring rolls
Smoked chicken & goat cheese purse
Nashville hot chicken
Korean steak taco roll up
Fig & mascarpone beggar's purse
Buffalo chicken spring rolls with blue cheese dip
Reuben spring roll
Sesame chicken tenders
Caramelized onion & goat cheese turnover
Edamame dumpling
Kale & vegetable dumpling
Apple walnut & brie wrapped in phyllo
Thai peanut marinated chicken satay
Chicken tikka with honey yogurt
Southwest chicken empanada with fire roasted vegetables
Buffalo chicken beggars purse
Beef tandoori with Indian spice marinade
Asian short rib pot pie

the following selections | \$9 each

Day boat scallops wrapped in bacon
Mini crab cakes with chesapeake remoulade
Lamb samosa
Lobster & lemon spring roll
Coconut fried shrimp with sweet chili sauce



Beverage Anyone?

Elevate your spirit

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wine

champagne and white wines

Mionetto Prosecco, "Organic", Treviso, Italy | \$64
Domaine Ste. Michelle, Brut, Washington | \$64
Piper Sonoma Brut, Sonoma, California | \$60
Chandon Sparkling Rosé, California | \$85
Chapoutier Belleruche Rosé, France | \$58
J Vineyards, Pinot Gris, California | \$60
Charles Smith, Riesling, "Kung Fu Girl", Ancient Lakes, Washington | \$55
Dashwood, Sauvignon Blanc, Marlborough, New Zealand | \$65
Ferrari-Carano, Fume Blanc, Healdsburg, California | \$72
Kenwood Vineyards, Chardonnay, Sonoma Coast, California | \$63
Snoqualmie, Chardonnay, Columbia Valley, Washington | \$62
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California | \$84

red wines

Line 39, Pinot Noir, California | \$52
Hangtime, Pinot Noir, California | \$62
Achaval-Ferrer, Malbec, Mendoza, Argentina | \$75
Decoy by Duckhorn, Merlot, Sonoma, California | \$83
Sledgehammer, Cabernet Sauvignon, North Coast, California | \$65
Spellbound, Cabernet Sauvignon, California | \$59
Rodney Strong, Cabernet Sauvignon, Sonoma, California | \$74
Ferrari-Carano, Cabernet Sauvignon, Healdsburg, California | \$96

house wines

Freixenet, Blanc de Blancs, Catalonia, Spain | \$48
Magnolia Grove by Chateau St. Jean, Rosé, California | \$47
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$47
Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$47
Magnolia Grove by Chateau St. Jean Merlot, California | \$47
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$47

cocktails & beer

cocktails - (please select (1) tier of spirits)

hosted bar

executive brands | \$12.00
top shelf brands | \$10.00
premium beer | \$9.00
domestic beer | \$8.00
executive wine | \$12.00
top shelf wine | \$11.00
well wine | \$8.00
cordials | \$12.00
soft drinks | \$5.00
bottled water | \$5.00

cash bar

executive brands | \$13.00
top shelf brands | \$11.00
premium beer | \$10.00
domestic beer | \$9.00
executive wine | \$13.00
top shelf wine | \$12.00
well wine | \$9.00
cordials | \$13.00
soft drinks | \$5.00
bottled water | \$5.00

bartender fee

\$175 for 2 hours per bar
\$25 for each additional hour

cashier fee

\$175 for 2 hours and \$25 for each additional hour

specialty drink menu | \$12 per drink

DIY gin and tonic

Tanqueray, tonic water and assorted garnished to create your own

vodka martini

Grey Goose, dry vermouth and stuffed olives

mojito

Bacardi Light, watermelon, blackberries, raspberries, mint & sugar cane

Harborplace bloody mary

Grey Goose, bloody mary mix, Old Bay & lemon

executive brands

Grey Goose, Bombay Sapphire, Captain Morgan Original Spiced Rum, Bacardi Superior, Johnnie Walker Black, Balvenie Single Malt, Knob Creek, Jack Daniels, Patron Silver, Crown Royal, Hennessy VSOP, Martini & Rossi Extra Dry, Martini & Rossi Rosso, & Hiram Walker Triple Sec

wines to include: Magnolia House Wines, Chapoutier Belleruche Rosé, Kenwood Vineyards Chardonnay, J Vineyards Pinot Gris, Spellbound Cabernet Sauvignon, Hangtime Pinot Noir

\$26 per guest for first hour
\$15 for each additional hour

top shelf brands

Absolut, Tanqueray, Captain Morgan, Bacardi Superior, Jack Daniels, Makers Mark, Dewar's White Label, Don Julio Blanco, Courvoisier VS, Canadian Club, Martini & Rossi Extra Dry, Martini & Rossi Rosso, & Hiram Walker Triple Sec

wines to include: Magnolia House Wines, Chapoutier Belleruche Rosé, Dashwood Sauvignon Blanc, Snoqualmie Chardonnay, Achaval-Ferrer Malbec, Sledgehammer Cabernet Sauvignon

\$24 per guest for first hour
\$13 for each additional hour

(all bars include cordials, domestic beer, Premium beer, soft drinks & waters)

cordials = Baileys, Kahlúa, Amaretto DiSaronno & Grand Marnier

domestic beers = Budweiser, Miller Lite and O'Doul's

domestic premium beers = Heavy Seas Loose Cannon, Samuel Adams Seasonal, Samuel Adams Boston Lager, Flying Dog Brewery Doggie Style Pale Ale and Blue Moon

Imported premium beers = Heineken, Stella Artois, Modelo Especial, Truly Hard Selzter



Technology Simplified

Step into the light

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who we are

The Renaissance Harborplace **Event Technology** Department maintains a large inventory of lighting, audio & video equipment along with a staff of **experienced** technicians and engineers prepared to deliver the environment our clients demand and expect. In addition, we retain "in-house" the technical production elements required to execute these events. We provide the technical coordination and production management for small, medium & large events and conferences.

We are a group of **professionals** with years of technical planning and extensive experience. Our personal, hands-on approach we bring to your event, regardless of its size and scope. From the big picture to smallest detail, our team strives to deliver **flawless execution** on every project

audio, lighting & video

Audio

microphone - wired | \$95
microphone - wireless | \$205
microphone - wireless Catchbox | \$205
microphone - push-to-talk | \$115
push-to-talk - control unit | \$295
mic stand | \$5
mixer - small | \$95
mixer - medium | \$195
mixer - large | \$295
mixer - x-large (digital w/ snake) | \$395
mp3 recorder | \$225
speaker - desktop monitor | \$85
speaker - 10" powered | \$125
speaker - 15" powered | \$175
computer audio patch | \$55
house sound patch - meeting room | \$175
house sound patch - ballroom | \$350
Telos phone interface | \$275

Lighting

2k podium wash | \$495
2k podium wash flown | \$795
4k stage wash | \$695
4k stage wash flown | \$995
gobo projection | \$175
LED up light | \$95

Video

24" monitor | \$175
40" monitor | \$375
65" monitor | \$595
camera - mini DV | \$795
camera - broadcast | \$1,495
camera - spider pod | \$75
mp4 record | \$395
dvd player | \$75
graphics switcher - small (2 input) | \$175
graphics switcher | \$375
lcd - accessory package | \$95
lcd - small | \$395
lcd - medium | \$695
lcd - large | \$995
lcd - short throw lens | \$150
screen - tripod | \$105
screen - 6' x 10' monostand | \$295
screen - 7' x 12' fastfold | \$395
Screen - 9' x 16' fastfold | \$495
video distribution amp | \$125

equipment, internet & labor

equipment

banner hang | \$195
cue light computer advance system | \$150
easel | \$5
flipchart & markers - standard paper | \$75
flipchart & markers - Post-It paper | \$95
laptop computer | \$255
MacBook Pro. | \$395
laser pointer | \$50
lectern | \$75
lectern - client logo signage | \$150
message board | \$25
pipe & drape | \$23/ft
printer - laser b&w | \$175
printer - laser color | \$275
speaker timer - small | \$125
Speaker timer - large (floor) | \$250
phone - 8/9 phone line | \$75+long distance (+the cost of calls)
phone - DID phone line | \$150+long distance (+the cost of calls)
telephone - speakerphone - 1-10 users | \$125
telephone - speakerphone - 11-25 users | \$175
telephone - speakerphone - +25 users | \$275
wireless presenter | \$55

labor

AV technician | \$95/hr (4 hour min.)
AV engineer - full day - 10 hour call | \$950
AV engineer - half day 5 hour call | \$575
AV engineer - OT - >10 | \$142.50/hr

Internet - Wi-Fi simplified

simple Wi-Fi - 1-50 users - 10Mbps | \$10/user
superior Wi-Fi - 1-50 users - 30Mbps | \$15/user

Internet - large group

Wi-Fi - 51-75 users - 50Mbps | \$500
Wi-Fi - 76-100 users - 75Mbps | \$675
Wi-Fi - 101-150 users - 100Mbps | \$900
Wi-Fi - 151-200 users - 150Mbps | \$1,350
Wi-Fi - 201-300 users - 200Mbps | \$1,800
Wi-Fi - 301-400 users - 300Mbps | \$2,400
Wi-Fi - 401-500 users - 400Mbps | \$3,200
Wi-Fi - +501- users - 500Mbps | \$3,500

Internet - wired

wired - splash page/code - 25Mbps | \$95
wired - DHCP/no splash page - 50Mbps | \$195
wired - static IP/no splash page - 50Mbps | \$395
wired - public IP/DMZ - +250Mbps | \$595

power

AC cord & power strip. | \$25
exhibitor power | \$95
power - 20amp | \$125
power - 30amp | \$225
power - 50amp 3 phase | \$575
power - 100amp 3 phase | \$975
power - 200amp 3 phase | \$1,575



Info, please

?’s – We have the answers!

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event policies

Agreement to Banquet Event Policies

GUARANTEES ON ALL FOOD AND BEVERAGE:

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT ARRANGEMENTS:

Cash, Check and Credit Card Payments:

All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required.

Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 25 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

CANCELLATION POLICY:

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

CONFIRMATION OF SET UP REQUIREMENTS:

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

TAX AND SERVICE CHARGE:

All food, non-alcoholic beverages, room rental & audio-visual are subject to 25% service charge & 6% state sales tax. Alcoholic beverages are subject to 25% service charge & 9% state sales tax.

TAX EXEMPT STATUS:

The State of Maryland requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Maryland in order to receive a refund.

FOOD & BEVERAGE OUTSIDE OF HOTEL:

All food and beverage will be provided by The Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

ENTERTAINMENT AND NOISE:

Ballrooms and Fifth Floor meeting rooms: due to the proximity of the ballrooms to the guest room areas of the hotel, most functions will not create a noise problem. Sixth Floor Meeting Rooms and Suites: Due to the proximity of the sixth floor meeting rooms or any of the suites (floors 6-12) to guest room areas of the hotel, most types of entertainment may cause noise complaints. Music must be kept at an acceptable level as determined by the Manager on duty. Functions in these areas should conclude by 11 p.m.

ALCOHOL AND MINORS:

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Maryland.

event policies

CONDITIONS OF AGREEMENT:

The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by The Hotel because of the organization or its attendee's failure to comply with Hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing this agreement for such entity represents to The Hotel that he/she has full authority to sign such contract and, in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of this contract.

GUESTS RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to The Hotel.

SIGNS/DISPLAYS/DECORATIONS:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. All decorations must meet approval of the Baltimore Fire Department. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior Hotel approval.

LABOR CHARGES:

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

SECURITY:

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

HOLD HARMLESS AGREEMENT:

The organization assumes the entire responsibility and liability for losses, damages and claims arising out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and shall indemnify and hold harmless the Hotel, agents, servants and employees from any and all such losses, damages and claims.