

# events by Renaissance



breakfast



breaks



lunch



reception



dinner



beverage

healthy



technology

info

## crafted for you

**Renaissance Vinoy Resort and Golf Club**  
501 5<sup>th</sup> Avenue N.E. | St. Petersburg | Florida 33701

[www.vinoyrennaissanceresort.com](http://www.vinoyrennaissanceresort.com)

Renaissance Vinoy Resort and Golf Club

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727-894-1000 | www.marriott.com

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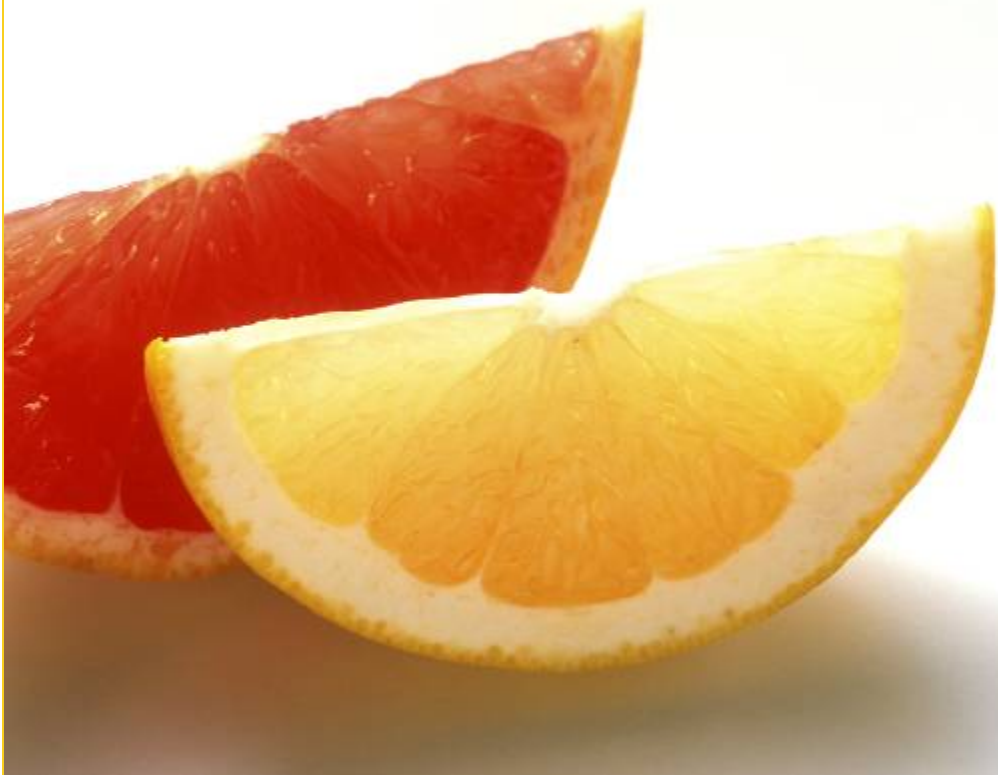
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## continental breakfast |

morning | \$18

Assorted Fruit Juices To Include:  
Florida Orange Juice, Grapefruit  
Apple & Cranberry

Sliced Seasonal Fruits & Berries

House Made Mango Yogurt

Fresh Bakery Bread Basket to Include:  
Fruit & Cheese Filled Mini Danish  
Assorted Muffins & Croissants

Butter, Preserves & Jam

Freshly Brewed Coffee, Decaffeinated Coffee  
& Select Teas

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## continental breakfast II

morning | \$ 21

Assorted Fruit Juices To Include:  
Florida Orange Juice, Grapefruit  
Apple & Cranberry

Sliced Seasonal Fruits & Berries

House Made Mango Yogurt

Assorted Cold Cereals & House Made Granola  
Whole Milk & Skim Milk

Whole Bananas, Seasonal Berries & Dried Fruit

Individual Fruit Flavored Yogurts

Fresh Bakery Bread Basket to Include:  
Fruit & Cheese Filled Mini Danish  
Assorted Muffins & Croissants

Butter, Preserves & Jam

Freshly Brewed Coffee, Decaffeinated Coffee  
& Select Teas

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## breakfast

Buffet | \$28

Assorted Fruit Juices To Include:  
Florida Orange Juice, Grapefruit  
Apple & Cranberry

Sliced Seasonal Fruits & Berries

House Made Vanilla-Almond Granola

Individual Fruit Flavored Yogurts

Farm Fresh Scrambled Eggs

Breakfast Potatoes

Bacon

Country Sausage Links

Fresh Bakery Bread Basket to Include:  
Fruit & Cheese Filled Mini Danish  
Assorted Muffins & Croissants

Butter, Preserves & Jam

Freshly Brewed Coffee, Decaffeinated Coffee  
Select Teas



## breakfast enhancements

Customize Your Own Continental Breakfast or Breakfast Buffet with any of these additions

### Assorted Cold Cereals \$3.00

Whole Milk & Skim Milk  
Whole Bananas, Seasonal Berries  
Dried Fruit

### Cured & Smoked Salmon \$7.00

Gravlax, Pastrami Salmon  
Chardonnay Barrel Smoked Salmon  
Chopped Egg, Capers, Red Onion  
Tomato, Cream Cheese, Mini Bagels

### Breakfast Pizzas \$ 6.00

Egg, Sausage Gravy, Tomato  
& Cheddar Cheese Pizza  
Mascarpone, Cinnamon Apple  
& Granola Pizza

### Breakfast Burritos \$4.00

Flour Tortilla filled with  
Scrambled Eggs, House Made Chorizo  
Black Beans & Colby Cheese  
Salsa Verde, Pico de Gallo, Sour Cream

### Croissant Breakfast Sandwich \$4.00

(Choose One of the Following)

Egg, Prosciutto Ham & Fontina Cheese  
Egg, Sausage Patty & Cheddar Cheese  
Egg, Smoked Ham & Swiss Cheese

### Breakfast Panini \$5.00

Scrambled Eggs, Parma Ham, Provolone  
Sun- Dried Tomato Pesto, Ciabatta Bread





## breakfast enhancements

Customize Your Breakfast Buffet by Having Our Culinarians Prepare Your Breakfast to Order

Attendant Required:

\$100 per Attendant Based on 1.5 Hours of Service

### Omelet Station \$8.00

Whole Eggs, Egg Whites, & Egg Beaters  
Diced Ham, Crumbled Bacon & Sausage  
Peppers, Onions, Mushrooms, Spinach  
Tomatoes & Salsa  
Cheddar, Monterey Jack, Feta Cheese

### Fresh Doughnut Station \$4.00

Fried to Order:

Cake & Yeast Doughnuts  
Chocolate Dipped, Cinnamon Sugar  
Powdered Sugar, Jam & Custard Filled

### Brioche French Toast Station \$4.00

Vanilla-Spice Brioche  
Maple Peach Compote & Rum  
Bananas  
Vermont Maple Syrup  
Whipped Cream & Whipped Butter

### Belgian Waffle Station \$4.00

Warm Mixed Berry Compote  
Vermont Maple Syrup & Citrus Syrup  
Whipped Cream & Whipped Butter



## breakfast enhancements

Customize Your Breakfast Buffet by Having Our Culinarians Prepare Your Breakfast to Order

Attendant Required:  
\$100 per Attendant Based on  
1.5 Hours of Service

### [Buttermilk Pancake Station](#) \$4.00

Off the Griddle Fresh Pancakes  
Assorted Toppings to Include:  
Strawberries, Blueberries  
Diced Mango, Pineapple, Pecans  
Walnuts & Milk Chocolate Chips  
Vermont Maple Syrup & Citrus Syrup  
Whipped Butter & Whipped Cream

### [Southwest Egg Station](#) \$6.00

Toppings to Include:  
Poached Eggs, Flour Tortillas  
& Tostadas, Salsa Verde, Salsa Roja  
Chorizo, Black Beans, Home Fries  
Roasted Chillis, Avocado, Sour Cream  
Queso Fresco



> plated > buffet

## vinoy brunch

Minimum 50 Guests | \$ 52.00

Assorted Fruit Juices to Include:  
Florida Orange Juice, Grapefruit  
Apple, & Cranberry

Sliced Seasonal Fruits & Berries

Smoked Salmon & House Cured Salmon

Assorted Sliced Hard Salamis & Cheeses

Assorted Danishes, Muffins, Sliced Artisan Breads, Mini Bagels  
Cracker Bread & House Blended Flavored Cream Cheese

Farm Fresh Scrambled Eggs, Breakfast Potatoes & Bacon

Omelette Station to Include:

Whole Eggs, Egg Whites, Egg Beaters, Diced Ham, Peppers  
Onions, Mushrooms, Spinach, Tomatoes, Salsa, Cheddar  
Monterey Jack & Feta Cheese

Grilled Salmon, Shallot Truffle Marmalade

Medallions of Beef, Cabernet Demi

Spinach Stuffed Chicken, Lemon Butter

Carved to Order ( Choice of One)

Sage Roasted Turkey, Giblet Cream

Brown Sugar Crusted Ham, Apple Cider Pan Sauce

Herb Roasted Top Round, Mushroom Demi

Dessert Display to Include: Chocolate Truffle Cake

White Chocolate Cheesecake, Fruit Filled Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, & Select Teas



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## DELIGHT

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[popcorn](#)

[pretzels](#)

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[cappuccino](#)

> am - morning > pm - afternoon

## morning breaks

### **Beverage Break | \$12.00**

Freshly Brewed Coffee,  
Decaffeinated Coffee, Select Teas  
Soft Drinks & Mineral Water

### **Muffins & Coffee | \$12.00**

Assorted Muffins To Include:  
Blueberry, Banana Nut, Carrot Raisin

Freshly Brewed Coffee, Decaffeinated Coffee  
Select Teas



### **Morning Express | \$14.00**

Seasonal Sliced Fruit and Berries

Assorted Muffins To Include:  
Blueberry, Banana Nut, Carrot Raisin

Freshly Brewed Coffee, Decaffeinated Coffee  
& Select Teas

### **Pick Me Up Energy Break | \$12.00**

Cliff, Luna, Granola, Zone, & Balance Bars

Fresh Made Strawberry Banana Smoothies

Red Bull, Monster & Amps

(Attendant Required)

\$100 per Attendant Based on 1.5 Hours of Service

> am - morning

> pm - afternoon



## morning breaks

### Tampa | \$12.00

Key Lime & Coconut Macaroons

Guava Pastries

Papaya, Mango, & Pineapple Spears

Iced Café con Leche

### Nutty Snack Break | \$13.00

Build Your Own Trail Mix

Items to Include:

Assorted Salted, Spiced and Candied Nuts

Dried Fruit To Include:

Pineapple, Mango, Apricot, Banana

Apple, and Raisins

House-Made Granola & Milk Chocolate Chunks

### Mediterranean Café | \$14.00

Berry Croissants

Lavender Short Bread & Lemon Curd

Serrano Ham, Manchego Cheese

Caponata, Grilled Ciabatta Bread

> am - morning > pm - afternoon

## afternoon breaks

### Ice Cream Soda Shop | \$15.00

Made To Order Waffle Cones

Vanilla, Chocolate Decadence & Malt Ice Creams

Nuts, Strawberries, Chocolate & Caramel Sauce

Stewarts Soda Ice Cream Floats To Include :

Root Beer, Cream, Orange, and Cherry

### Meze & Tapas | \$13.00

Fig, Mozzarella, and Caramelized Onion Flat Bread

Spicy Falafels

Lemon Marinated Feta & Olives

Hummus & Tapenade with Fresh Vegetables & Grilled Pita

### Cookies & Chocolate | \$14.00

Chocolate Brownies

Chocolate Chip, Oatmeal Raisin

Chocolate Chocolate Chunk Cookies

Chocolate Dipped Pretzel Rods & Chocolate Turtles

Whole & Skim Milk





> am - morning > pm - afternoon

## afternoon breaks

### Ball Park | \$16.00

Freshly Popped Popcorn

Roasted Peanuts

Giant Soft Pretzels & Yellow Mustard

Mini Corn Dogs

Stewarts Root Beer & Orange Soda

### Crunchy Snack Mix | \$10.00

Build Your Own Snack Mix Items

Sweet: Mini Macarons, Mini Biscotti  
Mini Marshmallows, Mini Oreos, M&Ms  
Malt Balls, Fruit Loops, Gummy Bears  
Chocolate Raisins

Savory: Cheese Crackers, Pretzel Nuggets  
Cashews, Peanuts, Chex, Sesame Sticks  
Wasabi Peas, Tri-Color Spirals

### Spa | \$16.00

Micro Grilled Vegetable Sandwiches

Tuna Nicoise Crostini

Tropical Fruit Sushi

Angel Food Biscuit, Macerated Berries

> am - morning > pm - afternoon

## food enhancements

Assorted Muffins - Blueberry  
Banana Nut, Carrot Raisin  
**\$35.00 per dozen**

Freshly Baked Croissants  
**\$35.00 per dozen**

Bagels & Cream Cheese  
**\$38.00 per dozen**

Individual Fruit Yogurts  
**\$3.50 each**

Whole Fresh Fruit  
**\$3.00 each**

Seasonal Sliced Fruit & Berries  
**\$6.00 per person**

Freshly Baked Cookies  
**\$32.00 per dozen**

Chocolate Brownies  
**\$32.00 per dozen**

Candy or Granola Bars  
**\$3.50 each**

Balance & Cliff Bars  
**\$5.00 each**

Specialty Ice Cream Bars  
Frozen Fruit Bars, Yogurt Bars  
**\$4.50 each**

## beverage enhancements

Freshly Brewed Coffee  
Decaffeinated Coffee  
Herbal Teas  
**\$60.00 per gallon**

100% Pure Florida Orange  
or Grapefruit Juice  
**\$48.00 per gallon**

Apple, Tomato, V8  
or Cranberry Juice  
**\$45.00 per gallon**

Soft Drinks  
**\$3.50 each**

Bottled Water  
**\$4.00 each**

Sparkling Water  
**\$4.25 each**

Energy Drink  
**\$4.25 each**

Stewart Sodas  
**\$4.50 each**



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## lunch

[Gulf Coast Flavor](#) | \$42.00

Florida Rock Shrimp Chowder

Field Greens, Plantain Chips, Dried Mango and  
Papaya Confetti, Cilantro Lime Dressing

Hearts of Palm, Baby Spinach, Orange and  
Jicama Salad, Mojito Dressing

Cuban Panzanella, Tangerine Vinaigrette

Mojo Roasted Pork Loin, Mango Black Bean Relish

Macadamia Dusted Mangrove Snapper  
Orange-Chili Beurre Blanc

Tamarind BBQ Chicken Breast, Papaya Relish

Ginger Basmati Rice

Island Succotash

Artisan Bread and Butter

Key Lime Pie & Coconut Cake

Freshly Brewed Coffee, Decaffeinated Coffee

Iced Tea & Select Teas



## lunch

Delicatessen | \$36.00

Tomato Bisque, Cheese Croutons

Baby Greens, Candied Pecans, Maytag Bleu Cheese and Champagne Vinaigrette

Baked Smoked Cheddar "Mac n Cheese"

Dried Mango, Walnut Chicken Salad

Fresh Roasted Turkey, Roast Beef, Honey Baked Ham

Black Skillet Warmed Pastrami

Sliced Sandwich Cheeses: Sharp Cheddar, Swiss Provolone, Pepper Jack

Sauerkraut, Lettuce, Sliced Tomato and Onions  
Horseradish Aioli, Selection Of Deli Mustards

Kosher Pickles, Gherkins and Gardiner

Miss Vickie's Potato Chips

Sliced White, Rye, and Wheat Breads  
Ciabatta and Hoagie Rolls

Jack Daniels Chocolate Skillet Cake

Carrot Cake, Cream Cheese Icing

Freshly Brewed Coffee, Decaffeinated Coffee  
Iced Tea & Select Teas

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## lunch

Market Place | \$45.00

Wild Mushroom & Beef Barley Soup

Romaine Hearts and Field Greens

Grape Tomatoes, Marinated Cucumbers  
Marinated Mushrooms, Onion Straws, Feta  
Maytag Bleu Cheese  
Red Wine Herb Vinaigrette &  
Smoked Tomato Ranch Dressing

Dill Baby Shrimp Salad

Fennel-Sea Salt Rubbed Beef Tenderloin  
Roasted Fingerling Potato Salad, Saffron Aioli

Chicken, Arugula, Pickled Red Onion  
Tomato Confit

Lemon-Dill Grilled Salmon

Pearl Pasta Tabbouleh Salad

Assorted Artisan Breads

Raspberry Chocolate Bars

Vanilla Crème Brulée

Freshly Brewed Coffee, Decaffeinated Coffee  
Iced Tea & Select Teas

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## lunch

Tuscany | \$44.00

Potato, Kale, Italian Sausage Soup

Crisp Romaine Salad, Ciabatta Croutons  
and Anchovy Dressing

Asparagus & Zucchini Orzo Salad

Herb & Olive Oil Grilled Vegetables  
Shaved Tuscan Sheep's Cheese

Chianti Brined Chicken, Mushroom-Tomato Ragù

Parmesan Crusted Sirloin, Smoked Onion Crema

Penne, Artichoke, Eggplant, Roasted Fennel  
Tomato Sauce and Ricotta Salata

Artisan Breads and Butter

Mini Tiramisu

Banana Caramel Pound Cake

Freshly Brewed Coffee, Decaffeinated Coffee,  
Iced Tea & Select Teas



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## lunch

[The Grill](#) | \$40.00

Crisp Romaine Lettuce, Tomatoes  
Sharp Cheddar, Vidalia Dressing

Yukon Potato, Smoked Bacon and Scallion Salad

Fusilli & Roasted Pepper Pasta Salad

Black Angus Hamburgers

Lime-Cilantro Grilled Mahi

Rosemary Grilled Chicken Breast

Grilled Bratwurst, Sauerkraut & Onions

Roasted Corn on The Cobb, Parmesan Butter

Assorted Buns & Kaiser Rolls

Assorted Condiments to include:

Ketchup, Tomato Aioli, Horseradish Remoulade

Assorted Mustards, Lettuce, Sliced Tomatoes and Onions

Sliced Cheddar, Swiss, & Pepper Jack Cheese

Kosher Pickles, Bread & Butter and Dill Pickle Chips

Warm Individual Apple Pies

Devils Food Cake

Freshly Brewed Coffee, Decaffeinated Coffee

Iced Tea & Select Teas

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## lunch

[Pacific Wave](#) | \$42.00

Hot & Sour Soup

Sesame-Ginger Napa Cabbage Salad

Sweet Chili-Pickled Cucumbers

Spicy Shrimp Lo Mein Salad

Sesame Chicken

Tempura Snapper, Sweet-Chili Sauce

Candied Orange Beef Stir Fry

Fried Rice

Stir Fry Vegetables

Steamed Bun Pao

Coconut Cake

Mango Cheese Cake

Freshly Brewed Coffee, Decaffeinated  
Coffee, Iced Tea & Select Teas



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## working lunch I

| \$35.00

Napa Cabbage Slaw, Maple Dressing

Roasted Potato, Red Onion and  
Bocconcini Salad, Garlic Vinaigrette

Grilled Flatbread, Grilled Pork Tenderloin  
Roasted Peppers, Spinach and Feta

Roast Beef, Butter Lettuce, Vine Ripe  
Tomato, Mozzarella and Basil Aioli  
on Ciabatta

Roasted Pulled Chicken on  
Brioche, Rocket Greens and  
Orange Blossom-Honey Mustard

Assortment of Olives, Pickles and Peppers

Kettle Potato Chips

Three Layer Chocolate Bars

Balsamic Strawberry Short Cakes

Freshly Brewed Coffee, Decaffeinated  
Coffee, Iced Tea & Select Teas



## working lunch II

| \$35.00

Penne, Broccolini & Shaved  
Parmesan Pasta Salad

Watercress and Baby Spinach  
Bosc Pears, Spiced Pecans and  
White Balsamic Dressing

Herb Roasted Turkey, Bacon, Tomato  
Lettuce and Aioli on Multi Grain Bread

Iron Seared Tuna Sandwich  
Green Beans, Kalamatas, Grape Tomatoes  
and Sherry Dressing

Shaved Beef Strip Loin, Gorgonzola Cheese  
Caramelized Onion Jam  
on Sourdough Bread

Assortment of Olives, Pickles and Peppers

Kettle Potato Chips

Lemon Bars

Dark Chocolate Caramel Turtles

Freshly Brewed Coffee, Decaffeinated  
Coffee, Iced Tea & Select Teas

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## lunch box select one \$ 25.00

### Vinoy Turkey Club

House Roasted Turkey, Crisp Bacon  
Butter Lettuce, Tomato on  
Multi Grain Bread

### Roast Beef

Sea Salt - Onion Focaccia  
House Roasted Beef Provolone  
Arugula, Sun-Dried Tomato Tapenade

### Grilled Chicken Wrap

Chicken, Lemon Hummus, Spinach  
Grape Tomatoes and Feta in a  
Whole Wheat Wrap

### Ham & Mozzarella Baguette

Ham, Buffalo Mozzarella, Vine Ripe  
Tomatoes, Fresh Basil and Balsamic  
Vinaigrette on a Baguette

### Mediterranean Grilled Vegetables

Grilled Portobello, Zucchini, Eggplant  
Peppers and Squash with Fontina  
Cheese, Artichoke Spread, Tomato

### Beef Tenderloin

Grilled Beef Tenderloin, Roasted  
Tomatoes, Horseradish Aioli  
Provolone Cheese and Lettuce  
on Sourdough Bread



### Composed Salads (choose one)

- Sangria Fruit Salad
- Marinated Cucumber & Tomato  
in Red Wine Herb Dressing
- Green Bean, Mozzarella,  
Roasted Shallot with Fresh Basil
- Grilled Asparagus & Artichoke  
Tossed in Extra Virgin Olive Oil
- Pearl Pasta & Chick Peas Tossed  
in Lemon-Oregano Vinaigrette

### Included in the Box

- Seasonal Whole Fruit
- Choice Of Dessert (Select One)  
Chocolate Chip or Oatmeal  
Cookie, Fudge Brownie
- Choice Of Miss Vickie's Chips  
Plain, Barbeque, Lime-Black  
Pepper or Sea Salt Vinegar

### Beverage

- Soft Drinks \$3.50 each
- Bottled Water \$4.00 each

## plated lunch selection

All Luncheons Include:

A Selection of Soup or Salad

Vinoy Pastry Creation

A Selection Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Select Teas



## luncheon soups

### Ruskin Tomato Bisque

Creamy Tomato Basil Soup and Gruyere Cheese Biscuit

### Rock Shrimp Chowder

Rich and Creamy Chowder of Florida Rock Shrimp & Yukon Potato

### Italian White Bean Soup

Cannellini Beans, Italian Sausage

### Mushroom Barley Soup

Wild Mushrooms, Barley & Vegetables

### Crab Bisque

Creamy Crab Soup, Sherry Crab, Roasted Grape Tomatoes

## luncheon salads

### Baby Field Greens

Tossed Baby Greens with Marinated Artichokes, Oven Dried Tomatoes, Mixed Olives Sherry Vinaigrette

### Boston Bibb

Baby Bibb Lettuce Poached Pears, Spicy Pecans Maytag Bleu Cheese Raspberry Vinaigrette

### Romaine Salad

Hearts Of Palm Oranges Chevre Cheese Banana Bread Croutons, Mango Dressing

## cold plated lunches

### Buttermilk Fried Chicken Salad | \$25.00

Mixed Field Greens, Candied Pecans, Mandarin Oranges  
Dried Cranberries, Bleu Cheese, Maple Vinaigrette

### Asian Shrimp Salad | \$ 27.00

Napa Cabbage, Sesame Shrimp, Slivered Almonds  
Carrots & Celery, Ginger Dressing, Crispy Noodles

### Churrasco Steak Salad | \$28.00

Warm Tenderloin, Spicy Radish Slaw, Avocado  
Parsley-Chimichurri Dressing



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## hot plated lunch selection

### [Char Grilled Strip Steak](#) \$38.00

Marinated Vegetable Salad  
Chimichurri Sauce

### [Prosciutto & Parmesan Chicken](#) \$32.00

Roasted Tomato, Eggplant Torta  
Basil Oil & Chianti Reduction

### [Seared Florida Grouper](#) \$36.00

Candied Ginger Basmati Rice  
Macadamia Nut Green Beans  
Papaya Relish & Citrus Beurre Blanc

### [Miso Grilled Salmon](#) \$32.00

Sugar Snap Pea Stir Fry, Sesame Salt



### [Lemon Chive Breaded Chicken](#) \$28.00

Green Beans & New Potatoes, Dijon-Parsley Vinaigrette

### [Spinach Ravioli](#) \$28.00

Wild Mushrooms, Tomato-Fennel Cream, Ricotta Salata

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Included in menu price  
(Select One)

### [Florida Key Lime Pie](#)

Tropical Fruit Relish  
Crème Anglaise

### [Ricotta Pound Cake](#)

Pear- Cherry Compote  
Pistachio Crisp

### [Chocolate Fudge Cake](#)

Crème Anglaise & Crushed Pralines

### [White Chocolate Cheese Cake](#)

Sour Cherry Compote

### [Tropical Fruit Crisp](#)

Candied Ginger Cream

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wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

## cold hors d' oeuvres

Selections | \$350 per 100

Roasted Red Pepper Goat Cheese Mousse  
Parmesan Crisp

Tomato Basil Goat Cheese Tart  
Micro Herb

Pequillo Pepper, Chicken Bruschetta

Selections | \$400 per 100

Tuna Toasted Peanut Tartar  
Soy Ginger Gelee

Beef Tenderloin, Point Reyes Bleu Cheese  
Crispy Shallots

Thai Crab Won Ton Crisp

Selections | \$450 per 100

Main Lobster, Brioche Crostini  
Meyers Lemon Aioli

Shrimp Sushi, Pickled Cucumber

Beef Tenderloin, Artichoke Crostini

Citrus Shrimp, Horseradish Aioli



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## hot hors d' oeuvres



### Selection | \$350 per 100

Spinach & Feta Cheese Purse  
Fig And Gorgonzola In Puff Pastry  
Grilled Cheese Mushroom Polenta  
Ricotta Fritter,  
Minted Tomato Sauce  
French Onion-Gruyere Purse

### Selection | \$425 per 100

Lobster Vegetable Spring Roll  
Citrus Chili Sauce  
Corn Chili & Prawn Fritter  
Kefir Aioli  
Port Roasted Duck  
Raspberry Wonton  
Mini Kobe Burgers, Truffle Cheese



### Selection | \$375 per 100

Chicken Saltimbocca Skewer  
Marsala Reduction  
Chicken Empanadas  
Salsa Verde Crema  
Chicken Arepitas  
Chimichurri & Queso Fresco  
Pulled Chicken, Dried Cranberry  
Black Pepper Cracker

### Selection | \$450 per 100

Petite Lump Crab Cake  
Low Country Tarter Sauce  
Lobster Pot Pie Cobbler  
Mini Beef Wellingtons  
Horseradish Cream  
Lemon Grass-Crab Triangles  
Red Curry Peanut Sauce

## action stations

### Raw Bar | \$475 per 100 pieces

Jumbo Shrimp, King Crab Legs  
Seasonal Stone Crab, Jonah Crab Claws  
Assorted Oysters on The Half Shell  
Cherry Stone Clams

Lemon Wedges, Horseradish  
Bloody Mary Cocktail Sauce  
Honey Mustard & Hot Sauce

Sourdough Bread & Crackers



### Assorted Slider Station | \$18.00

Assortment Of Mini Burgers To Include:  
All Beef Burgers, Crab Burgers, Mahi Burgers

Assorted Toppings:

Lettuce, Tomato, Caramelized Onions  
Sautéed Mushrooms, Fried Onions  
Pickle Chips, Cheddar & Bleu Cheese

Ketchup, Assorted Mustards, Key Lime Tartar

Mini Buns and Shoestring Fries

### Mac & Cheese Station | \$15.00

Fussily Pasta with Apple Wood  
Smoked Cheddar Cheese Sauce  
& Italian Four Cheese Sauce

Assorted toppings To Include:  
Smoked Chicken, Lobster  
Crisp Pancetta, Asparagus  
Sun-dried Tomatoes, Truffles  
Wild Mushrooms, Crispy Shallots

### Ceviche Station | \$16.00

Tossed to Order: Lime Cooked  
Shrimp, Scallops & Tuna

Toppings To Include:  
Tomato, Serrano Chilies  
Sweet Peppers, Cilantro  
Red Onions, Avocado

Crisp Corn Tortillas  
Plantain Chips & Hot Sauce

Priced per person (not including Raw Bar Station)

Attendant Required: \$100.00 per attendant based on 1.5 hours of service

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## Made to Order Guacamole & Mofongo Station | \$13.00

Toppings to Include:

Avocado, Ripe Plantains, Onion  
Garlic, Jalapeño, Tomato, Olives  
Sweet Peppers, Mango  
Smoked Pork, Grilled Chicken  
Shrimp, Salsa Fresca

Tortilla Chips & Plantain Chips

## Thai Station | \$18.00

Chicken & Tofu Spring Rolls, Samosas

Indian Street Food:

Fried Wontons, Chick Peas, Potatoes, Mint Sauce  
Raita, Tamarind, Cilantro, Indian Spices

Coconut Rice, Papaya Salad  
Chicken Green Curry

Pad Thai

Rice Noodles, Tofu, Chives  
Peanuts, Lime, Bean Sprouts

Priced Per Person

Attendant Required: \$100.00 per attendant based on 1.5 hours of service

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## Sushi Station | \$18.00

Fresh Sushi and Sashimi Rolled to Order  
California Roll, Spicy Tuna, Spicy Conch  
Tampa Roll and Chefs Special Creation  
Ebi Shrimp, Tuna Sashimi, Enaku  
Wakama and Cucumber Salad  
Pickled Ginger, Soy and Wasabi  
(based on 5 pieces per person)

## Chopped Salad Station | \$13.00

Tossed To Order Crisp Romaine  
and Baby Field Greens  
Toppings to Include :  
Grilled Artichokes & Portobello, Olives  
Marinated Grape Tomatoes, Cucumbers  
Crisp Prosciutto, Feta Cheese, Bleu Cheese  
Mozzarella Cheese, Fried Shallots, Croutons  
Dressings: Buttermilk Ranch, Roquefort  
Roasted Garlic Vinaigrette, Creamy Parmesan

Priced Per Person

Attendant Required: \$100.00 per attendant based on 1.5 hours of service

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### Tampa Station | \$18.00

Cuban Salad

Short Rib Ropa Vieja, Annatto Rice

Conch Fritters, Key Lime Remoulade

Coconut Grouper Nuggets

Sour Orange Tartar

Mini Cuban Sandwich



### Mediterranean Tapas | \$18.00

Tomato Salad with Sherry Vinegar, Parma Ham

Baby Shrimp & Crab Cannelloni

Tomato Basil Flat Bread

Asparagus, Ricotta Pizza

Seafood Paella

Assorted Bread & Extra Virgin Olive Oil

### Southwestern | \$16.00

Chili Con Carne

Chips Fresh Guacamole & Salsa Rojo

Pork Carnitas, Corn Tortillas and Napoles, Pico de Gallo

Lime Seared Chicken Fajitas Flour Tortillas

Queso Fresco, Mexican Crème

### Little Italy | \$16.00

Cheese Mushroom Ravioli

Marsala Cream

Tuscan Sheep's Cheese

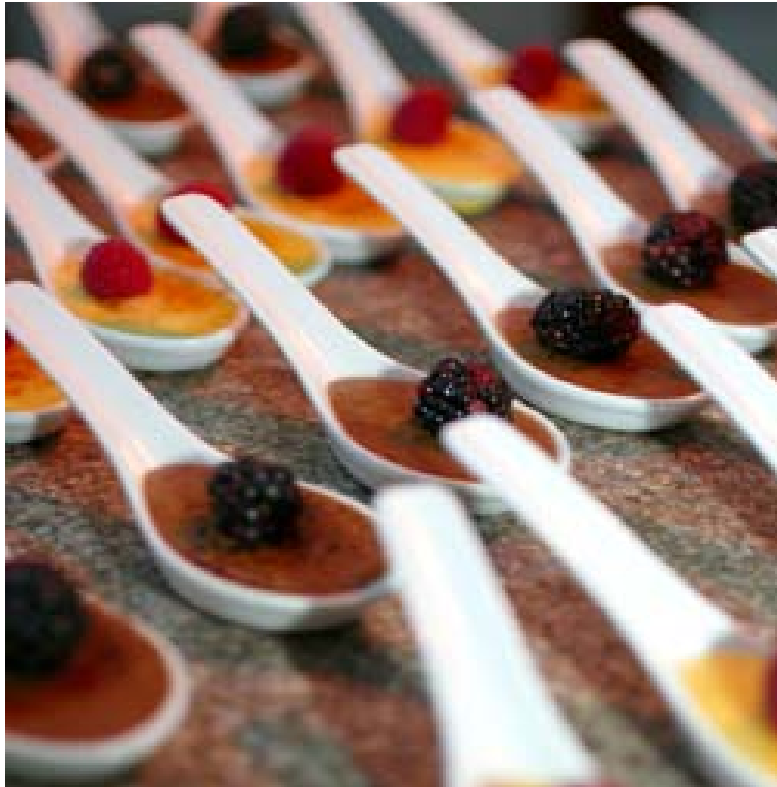
Penne Pomodoro

Pecorino, Crushed Red Pepper and Extra Virgin Olive Oil

Parmesan Garlic Bread

### Priced Per Person

Attendant Required: \$100.00 per attendant based on 1.5 hours of service



## pastry stations

Patisserie Tasting | \$18.00

A Variety of Mini Sweet Delighters

Chocolate Tasting

Cheese Cake Tasting

Fruit Filled Cakes and Tarts

Working Pastry Shop | \$20.00

Pastry Chef Putting Finishing Touches  
on Desserts

Pastries To Include:

Rich Chocolate Confectioneries

Specialty Cheesecake

Crème Brulée

Assorted Fruit Tarts

Freshly Brewed Coffee, Decaffeinated  
Coffee, & Select Teas

Priced Per Person

Attendant Required: \$100.00 per attendant based on 1.5 hours of service

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## carved selections

**Steak House Rubbed Beef Tenderloin | \$350**

House-Made Steak Sauce, Gaufrette  
Potatoes and Crumbled Bleu Cheese  
(serves 25)

**Roasted Strip Loin | \$375**

Mustard Béarnaise

Sea Salt Herb Roasted Fingerling Potatoes  
(serves 30)

**Sage Roasted Turkey | \$275**

Vanilla Whipped Sweet Potato

Citrus Cranberry Relish and  
Cracked Pepper Aioli

Whole Grain Rolls  
(serves 30)

**Herb Roasted Prime Rib | \$395**

Pan Juslie & Horseradish Cream

Mini Yorkshire Pudding  
(serves 40)

**Slow Roasted Pork Steamship | \$300**

Maple Slaw

House Made Mustard Barbeque  
and Sweet Barbeque Sauce

Potato Rolls  
(serves 50)

**Sesame Crusted Tuna Loin | \$350**

Cucumber Ginger Relish  
& Teriyaki Glaze

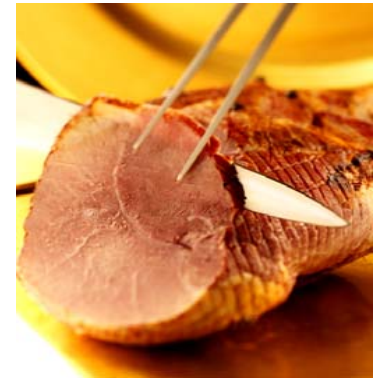
Mirn Sticky Rice  
(serves 30)

**Brown Sugar Crusted Ham | \$275**

Cheddar Cheese Hominy

Apple Cider Pan Sauce

Buttermilk Biscuits  
(serves 50)



Attendant Required: \$100.00 per attendant based on 1.5 hours of service

## presentations

### Cheese Table | \$10.00

Array of Soft, Semi Soft  
and Hard Cheese  
Assorted Honeys and Conserves  
Display of Artisan Breads

### Antipasto Table | \$12.00

Marinated Mushrooms, Artichoke  
Assorted Olives, Tapenade, Feta  
Cheese, Marinated Mozzarella  
Basil, Grape Tomatoes  
Roasted Peppers Hard Salamis  
Display of Ciabatta Bread  
Garlic Pita Chips and Grissini

### Viennese Table | \$10.00

Assortment of Mini Desserts to Include:  
Cheesecake, Tartlets  
Cannolis, & Cookies  
( Based On Three Pieces Per Person)

### Fresh Vegetable Harvest | \$6.00

Selection of Garden Fresh  
and Baby Vegetables  
French Onion, Buttermilk Ranch  
and Balsamic Dressings  
Spiced Flat Breads and Grissini

### Fruit Display | \$6.00

Colorful Array of Seasonal Fruits & Berries  
Key Lime Yogurt

### Chocolate Fondue Fountain | \$10.00

Cubed Fudge Brownies, Pound Cake  
Peanut Butter Cookies, Marshmallows  
Pretzel Rods, Pineapple and Strawberries  
Choice of Milk or Dark Chocolate



Priced Per Person

Attendant Required: \$100.00 per Attendant Based on 1.5 Hours of Service

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## vinoy cookout | \$87.00

Grilled Tomato, Ancho Chile  
Corn Bread Croutons

Bibb Salad, Smoked Bacon, Tomato  
Shredded Egg, Point Reyes Cheese

Roasted Yukon Potato and  
Wild Mushroom Thyme Salad

Grilled To Order ( Attendant Required)  
Petite Filet, Vinoy Steak Rub, Coriander Dusted  
Corvina, Shrimp & Scallop Brochettes

Sauces To Include: Garlic Stewed Mushroom  
and Citrus Butter Sauce

Lemon Pepper Roast Chicken, Pan Gravy

Baked Potato Mash, Smoked Bacon  
Scallion Sour Cream and Cheddar Cheese

Almond-Honey Buttered Green Beans

Selection of Artisan Breads and Butter

Grande Marnier Apple Crisp

Chocolate-Peanut Butter Cake

Strawberry Chiffon Cake

Freshly Brewed Coffee, Decaffeinated Coffee  
Iced Tea & Select Teas

Attendant Required: \$100.00 per Attendant

Based on 1.5 Hours of Service

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## southern comfort | \$75.00

Low Country Crab Soup

Field Greens, Peppered Bacon, Grape Tomatoes, Fried Onions & Maple Vinaigrette

Yukon Potato Salad "Southern Style"

Spicy Cole Slaw

Carved: Root Beer BBQ Beef Brisket

Southern Comfort BBQ Ribs

Buttermilk Ranch Fried Chicken

Cornmeal Dusted Snapper

Jalapeño Hush Puppies

Slow Cooked Country Green Beans

Vanilla Whipped Sweet Potatoes

Buttermilk Biscuits & Corn Bread

Honey-Maple-Pecan Butter

Red Velvet Cake

Sweet Potato Pie

Apple Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Select Teas

Attendant Required: \$100.00 per Attendant

Based on 1.5 Hours of Service

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## havana nights | \$80.00

Cuban Black Bean Soup

Tomato Avocado Salad with  
Lime Toasted Cumin Vinaigrette

Spiny Lobster Criolla Salad

Cracked Conch, Chayote Salad

Mojo Pork Roast, Pan Sauce and Yucca Fries

Plantain Crusted Mahi-Mahi  
Sour Orange Butter & Papaya Relish

Garlic Mojo Roasted Chicken, Fried Plantains

Chimichurri Braised Beef Short Rib

Annatto Red Rice

Vegetables Con Mojo

Café Con Leche Torte

Chocolate Cubano Bread Pudding Brulée

Mango Cheese Cake, Tropical Fruit- Rum Salsa

Freshly Brewed Coffee, Decaffeinated Coffee  
Iced Tea & Select Teas



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## mediterranean | \$85.00

Creamy Pequillo and Mascarpone Soup  
Ciabatta Croutons

Vine Ripe Tomatoes, Basil, Sweet Onion  
Gorgonzola Cheese, Herb Vinaigrette

Tuna Nicoise

Caesar Salad, Parmesan Crisp

Sage-Crushed Red Chili Grilled Strip Steak  
White Bean-Grilled Shiitake Ragout

Braised Chicken with Tomatoes  
and Olives, Parmesan Polenta

Grilled Cobia, Romesco Sauce

Penne & Pesto Cream, Pine Nuts  
Sun Dried Tomatoes

Ratatouille

Rosemary-Sea Salt Focaccia &  
Rustic Italian Bread, Roasted Garlic Olive Oil  
& Tapenade Butter

Tiramisu

Chocolate Panna Cotta

Berry Crostata

Freshly Brewed Coffee, Decaffeinated Coffee  
Iced Tea & Select Teas

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## plated dinner selection

All Dinners Include

Choice of Dinner Salad

Artisan Dinner Rolls & Butter

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee  
Iced Tea & Select Teas

*Kosher, Vegetarian Meals & Dietary  
Restriction Meals Upon Request*



## dinner salad selections

### Hearts of Romaine

Romaine, Ricotta Salata, Mixed Olives  
Tomato Pizzetta & Sherry Dressing

### Roasted Vegetable Salad

Aged Balsamic, Mint, Lemon Oil  
Romano Cheese

### Bibb Wedge

Bibb Wedge, Crisp Pancetta, Marinated Tomatoes  
Crumbled Egg, Gorgonzola Dressing

### Baby Greens

Mixed Greens, Maple Roasted Pears  
Point Reyes Bleu Cheese

### Boston Bibb

Bibb Lettuce, Raspberries, Brie Fondant  
Crostini & Port Vinaigrette

### Traditional Caesar

Chopped Romaine, Ciabatta Croutons  
Shaved Parmesan & Anchovy Dressing

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## enhancements

Customize Your Own Plated Dinner with Any of These Additions

### Soup Enhancements

Lobster Bisque, Sherry Cream \$5.00

Butternut Squash Bisque \$4.00

Roasted Eggplant Soup

Parmesan Garlic Crouton \$4.00

Wild Mushroom & Beef Consommé

En Croute \$5.00

### Cold Appetizer Enhancements

Black Pepper Smoked Shrimp \$5.00

Exotic Fruit, Avocado Salad

Beef Bresaola \$5.00

Arugula-Fennel Salad

Sesame Seared Tuna \$5.00

Japanese Radish Salad, Ginger Dressing



### Hot Appetizer Enhancements

Pan Seared Lump Crab Cake \$5.00

Sweet Corn Puree, Smoked Bacon-Tomato Relish

Iron Seared Diver Scallops \$5.00

Beluga Lentils & Beef Short Rib Debris

Ricotta Tortellini \$3.00

Fire Grilled Vegetables, Oven Dried Tomatoes

Extra Virgin Olive Oil & Tuscan Pecorino

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## dinner selections

### Gulf Grouper | \$65.00

Macadamia Nut Crusted, Papaya Salsa  
Vanilla Rum Butter

### Free Range Chicken Breast | \$58.00

Mascarpone Spinach Stuffed  
Pancetta, Beluga Lentil Ragout

### Gorgonzola Chicken Breast | \$58.00

Chicken Stuffed with Ham, Fig & Gorgonzola  
Marsala Sauce, English Pea Risotto

### Lemon Coriander Corvina | \$60.00

Roasted Artichokes & Tomato, Basil Oil

### Sea Bass | \$75.00

Iron Seared Sea Bass, Artichoke Ravioli  
& Charred Lemon Beurre Blanc



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## dinner selections continued

**Braised Short Ribs** | \$63.00  
Cipollini Onions, Carrots, Potato Parsnip Puree

**Veal Pot Roast "Osso Buco Style"** | \$65.00  
Slow Braised Veal & Vegetables  
Saffron Risotto, Gremolata

**Filet Mignon** | \$75.00  
Grilled Filet, Wild Mushrooms  
Truffle Potato Gratin, Cabernet Sauce

**Filet Mignon & Shrimp** | \$75.00  
Grilled Filet & Lemon Garlic Shrimp  
Pesto Orzo, Tomato Confit

**Filet Mignon & Lobster** | \$80.00  
Grilled Filet & Butter Poached Lobster  
Spinach Gruyere Soufflé, Merlot Demi

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## desserts

Included in menu price (choose one)

Milk Chocolate Crème Brulée  
Sugared Raspberries

Chocolate Espresso Torte  
Dark Chocolate Ice Cream

Coconut Cheesecake  
Dark Rum Caramel Sauce

Chocolate Crunch Bar  
Raspberry Sauce

Caramelized Banana Tart  
Tropical Fruit Compote, Vanilla Anglaise

## enhancements

Dessert Trio | \$3.00 Additional per person  
Create Your Own Combination Using Any Three

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## ENJOY

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## hosted bar

Premium Brand Cocktails	\$7.50
Top Shelf Cocktails	\$8.50
Imported Beer (Heineken/Corona)	\$6.00
Regional Beer (Cigar City Jai Alai)	\$6.00
Craft Beer (Samuel Adams Lager)	\$6.00
Domestic Beer (Budweiser/Miller Lite)	\$5.25
Premium Wine	\$8.00
Top Shelf Wine	\$9.00
Soft Drinks	\$3.50
Mineral Waters	\$4.00
Cordials	\$8.50

### Bartender Charge:

\$100.00 for the first three hours  
\$25.00 for each additional hour

### Cashier Charge:

\$100.00 for the first three hours  
\$25.00 for each additional hour

### Hosted Bar:

Beverages are charged to your account per drink  
Plus a 24% service charge and a 7% sales tax.

### Cash Bar:

Beverages are sold on a cash basis and are inclusive  
of service charge and sales tax.

Please add \$0.75 per drink



## host package bars

Package Includes:

Liquor, Beer, Wine, Mineral Waters & Soft Drinks

Charges are on a per person basis for continuous bar service.

	Premium Brands	Top Shelf Brands	Luxury Brands
1 Hour	\$18.00	\$20.00	\$22.00
2 Hours	\$25.00	\$28.00	\$30.00
3 Hours	\$32.00	\$36.00	\$44.00
4 Hours	\$39.00	\$44.00	\$52.00
5 Hours	\$46.00	\$52.00	\$60.00

## host beer/wine package bars

Package Includes:

Beer, Wine, Mineral Waters, & Soft Drinks

Charges are on a per person basis for continuous bar service.

	Premium Brands	Top Shelf Brands	Luxury Brands
1 Hour	\$12.00	\$14.00	\$16.00
2 Hours	\$17.00	\$20.00	\$22.00
3 Hours	\$22.00	\$26.00	\$28.00
4 Hours	\$27.00	\$32.00	\$34.00
5 Hours	\$32.00	\$38.00	\$40.00

Bartender Charge:

\$100.00 for the first three hours

\$25.00 for each additional hour

## specialty bars and stations



### frozen specialties

Piña Coladas, Rum Runners, Daiquiris, or Margaritas

\$11.00 per guest for first hour

\$6.50 per guest each additional hour

\$6.50 per guest as an Enhancement Station

### mojitos and more

Traditional Mojito Cocktails with Muddled Fresh Mint and an Added Twist of Fresh Fruit Options for Enhanced Flavor

\$16.00 per guest for first hour

\$7.50 per guest each additional hour

\$7.50 per guest as an Enhancement Station

### martini mixer

Featuring Blue Martini, Appletini and Cosmopolitan with a Variety of Upscale Flavored Vodkas and Fresh Fruit Garnishes

\$16.00 per guest for first hour

\$7.50 per guest each additional hour

\$7.50 per guest as an Enhancement Station

### specialty stations

Champagne Punch	\$110.00 per gallon
Rum Punch	\$110.00 per gallon
Mimosas	\$110.00 per gallon
Bloody Mary's	\$110.00 per gallon
Non-Alcoholic Fruit Punch	\$55.00 per gallon

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## Tier 1 - Premium Well

Gordon's Vodka	\$7.50
Cruzan Rum	\$7.50
Gordon's Gin	\$7.50
Jim Beam	\$7.50
Canadian Club	\$7.50
Grant's	\$7.50
Jose Cuervo	\$7.50
Korbel Brandy	\$7.50

## Tier 2 – Top Shelf

Ketel One or Absolut	\$8.50
Bacardi	\$8.50
Tanqueray	\$8.50
Jack Daniel's	\$8.50
Crown Royal	\$8.50
Johnnie Walker Red	\$8.50
1800 Silver Tequila	\$8.50

## Tier 3 – Luxury

Greygoose	\$9.50
Bacardi 8yr old	\$9.50
Bombay Sapphire	\$9.50
Makers Mark	\$9.50
Crown Special Reserve	\$9.50
Johnnie Walker Black	\$9.50

## Cordials

Bailey's	\$8.50	Bailey's	\$8.50	B&B	\$9.50
Amaretto	\$8.50	Amaretto	\$8.50	Grand Marnier	\$9.50
Kahlua	\$8.50	Kahlua	\$8.50	Courvosier VS	\$9.50

## Wines

Stone Cellars Chardonnay,  
 Merlot and Cabernet &  
 Beringer White Zinfandel  
 \$28.00

Columbia Crest Grand Estate  
 Chardonnay, Merlot and  
 Cabernet Sauvignon  
 \$36.00

Chateau St. Jean  
 Chardonnay, Merlot and  
 Cabernet Sauvignon  
 \$42.00



## martini bar

Premium | \$ 10.00

Top Shelf | \$ 11.50

### Blue Martini

Vodka, Blue Curacao  
Squeeze of Lemon

### Appletini

Vodka, Sour Apple Schnapps  
Diluted Sour Mix

### Cosmopolitan

Vodka, Cointreau, Cranberry Juice  
Squeeze of Lemon

### Bartender Charge:

\$100.00 for the first three hours

\$25.00 for each additional hour

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## white wine and champagne

### Sparkling

Freixenet Blanc de Blancs	\$28.00
Roederer Estate Brut	\$45.00

### Chardonnay & Other Wines

Beringer Stone Cellars Chardonnay	\$28.00
Beaulieu Vineyard Century Cellars	\$30.00
Castle Rock Chardonnay	\$32.00
Columbia Crest Grand Estates Chardonnay	\$36.00
Chateau St. Michelle Chardonnay	\$38.00
Clos du Bois Chardonnay	\$38.00
Chateau St. Jean Chardonnay	\$42.00
Kendall Jackson Chardonnay	\$42.00
Arrowood Chardonnay	\$65.00
Stag's Leap "Karia" Chardonnay	\$75.00
Beringer Stone Cellars Pinot Grigio	\$28.00
Casa Lapostolle Sauvignon Blanc	\$34.00
Snoqualmie Riesling	\$34.00

## red wines

### Merlot

- Beringer Stone Cellars Merlot \$28.00
- Beaulieu Vineyard Merlot \$30.00
- Columbia Crest Grand Estates \$36.00
- Chateau St. Michelle Merlot \$38.00
- Clos du Bois Merlot \$38.00
- Chateau St. Jean Merlot \$42.00
- Estancia Merlot \$45.00
- Kendall Jackson Merlot \$45.00
- Mark West Pinot Noir \$34.00
- Kim Crawford Pinot Noir \$48.00



## red wines

### Cabernet Sauvignon

- Beringer Stone Cellars \$28.00
- Beaulieu Vineyard Century Cellars \$30.00
- Aquinas \$36.00
- Columbia Crest Grand Estates \$36.00
- Chateau St. Michelle \$38.00
- Clos du Bois \$38.00
- J Lohr \$40.00
- Chateau St. Jean \$42.00
- Estancia \$45.00
- Kendall Jackson \$45.00
- Ferrari-Carano \$48.00
- Beringer Knights Valley \$70.00



## healthy

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## SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita



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## break

### Healthy Start | \$ 14.00

Bouquet of Garden Fresh Sliced Vegetables

Assortment of Whole Fresh Fruits

Variety of Fresh Juices

"Low Fat & Low Carb"



## breakfast

### Plated Breakfast | \$ 25.00

Spinach-Egg White Frittata

Fresh Fruit

Includes Freshly Brewed Coffee, Decaffeinated Coffee,

Herbal Tea and Iced Tea

## lunch

### Plated Lunch | \$ 35.00

Grilled Vegetable Sandwich

Fresh Vegetables served on Ciabatta

Couscous

Assorted Fresh Fruit

Includes Freshly Brewed Coffee, Decaffeinated Coffee

Herbal Tea & Iced Tea



## dinner

### Plated Dinner | \$ 60.00

Petit Filet of Beef with Grilled Salmon

Roasted Portobello Mushrooms and Grilled Asparagus

Brewed Coffee, Decaffeinated Coffee & Herbal Tea

"Low Carb"



Renaissance Vinoy Resort and Golf Club

501 5<sup>th</sup> Avenue N.E. | St. Petersburg | Florida 33701

727-894-1000 | www.marriott.com

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## FLAWLESS

lights

camera

action

## event technology packages

### LCD Projector Packages

LCD – Small Meeting Room	\$400.00
LCD – Ballroom (5000L)	\$950.00
LCD Accessory Package (VGA Cable, AC Power Strip)	\$75.00

### VCR Monitor Packages

50" Plasma Monitor/ DVD Package	\$700.00
Additional 50" Monitor	\$550.00

### Packages Include:

DVD player package features a roll around stand, full function color video monitor/receiver with cable connections. All AC extension cords safely taped.

Rigging Services

Please Call



A 24% Service Charge (which includes set up and tear down) will be added to all orders.

A 7% Florida Sales Tax will be added to all equipment rentals.

All prices are per room, per day.

48 hour notice for cancellation. Prices are subject to change without notice. The end user takes full responsibility and agrees to assume the replacement cost for any loss or damage to said equipment



## event technology a la carte

### Screens and Draping

5' to 8' Tripod Screen	\$50.00
7.5' x 10' Fast Fold with Trim	\$175.00
9' x 12' Fast Fold with Trim	\$200.00
Black Velour Pipe and Drape	\$18.00/ft
Banner Hanging Fee	\$25.00

### Video

DVD Player	\$80.00
Betacam SP Player/Recorder	\$450.00
Seamless Switcher	\$500.00
42" Plasma Monitor	\$400.00
Broadcast Camera / I-MAG	CALL



## Miscellaneous

Flipchart with Pads & Markers	\$50.00
Whiteboard with Markers	\$35.00
Polycom Speakerphone with D.I.D.	\$275.00
Analog Phone Line	\$150.00
D.I.D. Phone Line	\$200.00
Wireless Mousse	\$50.00
Laser Pointer	\$50.00

## Audio

Wired Microphone	\$45.00
Wireless Microphone	\$175.00
JBL 2 Speaker System	\$275.00
4 Channel Audio Mixer	\$50.00
16 Channel Audio Mixer	\$160.00
Digital CD Recorder	\$125.00
CD Player	\$65.00

## Internet

High Speed Internet (Per PC)	\$150.00
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## Computer and Office

Laptop Computer with 17" Screen	\$150.00
Desktop Computer	\$200.00
20" Data Monitor	\$150.00
Fax Machine	\$125.00
Laser Jet Printer B/W	\$150.00
Weekly Prices	CALL

## Lighting

Leko Light	\$45.00
Par Light	\$45.00
Uplight with Gel	\$45.00
Moving Light Package	CALL
Podium Light Package	CALL
Follow Spot (w/o operator)	CALL



## Labor

8 AM – 6 PM Operator Rate	\$60.00/hour
Operator Rate – Overtime/Weekend	\$90.00/hour
Holiday Operator Rate	\$120.00/hour

\*5 hour minimum is required for all labor calls

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## Banquet Menus

The final details of your event are to be submitted to the Catering/Event Management Department at least three weeks prior to your function so our entire staff may prepare to accommodate your needs. To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food and beverages into the hotel.

## Guarantees

In order to best serve your guests, a final confirmation of attendance, or "guarantee" is required by 9:00 AM three business days prior to your event. This count may not be reduced within this time period. However, we will be prepared to serve 5% more than the final guarantee to a maximum of 15. If no guarantee is received, the hotel will charge for the expected number of guests indicated on the Banquet Event Order. A \$50.00 service charge will be assessed on each food function if attendance is 25 persons or less.

## Function Room

The attendance you anticipate as well as the set-up you require are the primary factors in your function room assignment. Revisions in these requirements may necessitate changes to a more suitable room. Revisions in factor such as group counts, times, dates, meal functions, or set-up may necessitate revision of rental fees. Due to the demands of scheduling staff and equipment movement, The Renaissance Vinoy Resort and Golf Club will decide at 1:00 PM on the day of your function whether the function will be held inside or outside. If the St. Petersburg weather forecast shows a 40% chance of rain or higher, the party will automatically be moved inside to ensure the safety of our guests and staff.

## Audio Visual

Our in-house audio visual company will be more than happy to assist you with any audio visual needs. Price lists are available upon request.

For information please contact:

727-824-8078

## Liquor

The Renaissance Vinoy Resort and Golf Club is the only licensee authorized to sell and serve alcoholic beverages on resort premises. Liquor for individual consumption and hospitality suites may be purchased through our Room Service

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## Security

The Renaissance Vinoy Resort and Golf Club does not assume responsibility for damage or loss of any merchandise brought into the hotel. You may want to arrange for security personnel, which can be accommodated through the Event Management or Catering office.

## Payment Policy

Unless credit has been established with The Renaissance Vinoy Resort and Golf Club, payment must be received ten business days prior to your function, based on the guaranteed number of guests.

## Cancellation

Should you find it necessary to cancel your confirmed function, cancellation charges as outlined in your contract will be assessed.

## Liability

Be assured that the entire Renaissance Vinoy Resort and Golf Club team will do everything to see that your function runs smoothly. Occasionally, situations do occur beyond our control, such as accidents, government regulation, labor difficulties and food and beverage supplies, which prevent or interfere with our performance.

We will keep you informed should these situations occur and we will arrange alternate solutions.

## Damages

It is the responsibility of the patron to assume full responsibility of any damages to the resort property caused by the patron, their guests or the agent of the patron (i.e. bands, display companies, etc.)

## Shipping and Receiving

Packages may be delivered to the resort five business days prior to the event. Due to limited storage space, no more than three packages will be stored complimentary. Should you require additional storage, arrangements must be made in advance and a charge of \$3.00 per box and \$50.00 per pallet will be assessed. For proper delivery, please include the following:

Hold for: Client names, Names of Group and Event, First Day of Event, Hotel Contact, # of Boxes (i.e. 1 of 2, 2 of 2, etc.)

Ship To:

Renaissance Vinoy Resort and Golf Club  
501 5<sup>th</sup> Avenue N.E.  
St. Petersburg, Florida 33701

The Resort can also assist you in returning your shipments following your event.

For further question, please contact  
(727) 894-1000 ext. 2702