

RENAISSANCE SEATTLE HOTEL

EVENT MENUS 2024



RENAISSANCE SEATTLE HOTEL
515 MADISON STREET
SEATTLE, WA 98104

PHONE: 206-583-0300
FAX: 206-624-8125

BREAKFAST BUFFET

VG – Vegan | GF – Gluten Free

All buffets are accompanied with:

- 1 ½ hours of Service
- Freshly Brewed Coffee and Teavana Teas

Full Continental | \$49

- Orange Juice, Apple Juice
- Fresh Seasonal Fruit
- Assorted Fruit Yogurts
- Granola and Various Cereals with Skim, 2% and Almond Milk
- *Choice of Two: Breakfast Breads*

The Early Riser | \$56

- Orange Juice, Apple Juice
- Fresh Seasonal Fruit
- Assorted Fruit Yogurts
- Granola and Various Cereals with Skim, 2% and Almond Milk
- Steel Cut Oatmeal with Golden Raisins, Cranberries, Brown Sugar
- *Choice of Two: Breakfast Breads*
- *Choice of One: Hot Breakfast Entrée*

The Sunrise | \$63

- Orange Juice, Apple Juice, Cranberry Juice
- Fresh Seasonal Fruit
- Assorted Fruit Yogurts
- Granola and Various Cereals with Skim, 2% and Almond Milk
- Steel Cut Oatmeal with Golden Raisins, Cranberries, Brown Sugar
 - Or – Beecher's Cheesy Grits
- *Choice of Three: Breakfast Breads*
- *Choice of Two: Hot Breakfast Entrées*

Breakfast Breads Options:

- Assorted Muffins
- Buttery Croissants
- Apple Turnovers
- Assorted Bagels, Plain and Flavored Cream Cheeses
- Assorted Sweet Scones with Fruit Preserves and Whipped Butter
- Sliced Tea Loaves

Hot Breakfast Entrée Options:

Classic American

Scrambled Eggs (Plain – Or – Spinach & Mushroom – Or – Roasted Tomato)
 Breakfast Potatoes and Bacon Or Sausage

Breakfast Burrito

Black Beans, Chorizo, Cage-Free Eggs, Cheese, Roasted Tomato Chipotle Sauce

Vegan Breakfast Burrito VG

Chickpeas, Spinach, Avocado, Roasted Peppers, Seitan Vegan Bacon, Salsa

Buttermilk Pancakes

Whipped Butter and Maple Syrup

Individual Quiche

- Ham and Beecher's Flagship Cheese Quiche
- OR -
- Asparagus, Mushroom, Roasted Tomato Quiche

Sausage, Egg and Cheese Breakfast Sandwich

Turkey Sausage Patty, Cage-Free Egg, Cheddar Cheese on a Toasted English Muffin

Biscuits and Gravy

Buttery Biscuits with Sausage Gravy

For all buffet meal functions of less than 25 guests, a \$75 service fee will apply. All food, beverage and room rental are subject to tax (10.35%) and a taxable 25% service charge. 71% of service charge is distributed to banquet associates. Pricing and fees are subject to change.

Renaissance Seattle Hotel | 515 Madison Street, Seattle, WA 98104 | 206-583-0300

BREAKFAST PLATED

VG – Vegan | GF – Gluten Free

Per Person | **All Entrées are accompanied with:**
Orange Juice, Freshly Brewed Coffee and Teavana Teas

Serving Suggestion:

- *Add a Fruit Plate Course with Yogurt or Cottage Cheese to any plated breakfast | **\$6***
- *Add assorted breakfast pastries | **\$5***

Quiche | \$42

- Spinach, Onion, Mushroom with Sun-dried Tomato
- Roasted Vegetable Hash and Oven Roasted Rosemary Roma Tomato
- Mushroom, Tomato, Onion with Bacon and Sausage

Quiche can also be prepared gluten free, and/or with low cholesterol eggs

All American | \$42

- Scrambled Eggs
- Breakfast Potatoes
- *Choice of: Apple Chicken Sausage or Bacon*

Poached Egg Grain Bowl | \$42

Pearl Barley, Quinoa, Mushrooms, Wilted Greens, Harissa and Soft Poached Eggs

Forager Scramble | \$42

- Seasonal Vegetables and Chef's Mushroom Mix
- Fluffy Scrambled Eggs
- Fresh Herb Chevre
- Crispy Red Potatoes

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COFFEE BREAK - BEVERAGES

Per Person Beverage Packages :

Full Day: Up to 8 Hours

Half Day: Up to 4 Hours

Full Day Assorted Beverages| \$45 Per Person

- Freshly Brewed Coffee, Decaffeinated Coffee and Teavana Teas
- Regular, Diet and Caffeine-Free Pepsi Soft Drinks
- Still and Sparkling Water

Full Day Coffee and Tea| \$35 Per Person

- Freshly Brewed Coffee, Decaffeinated Coffee and Teavana Teas

Half Day Assorted Beverages| \$30 Per person

- Freshly Brewed Coffee, Decaffeinated Coffee and Teavana Teas
- Regular, Diet and Caffeine-Free Pepsi Soft Drinks
- Still and Sparkling Water

Half Day Coffee and Tea| \$25 Per Person

- Freshly Brewed Coffee, Decaffeinated Coffee and Teavana Teas

Beverages | Gallon

- Freshly Brewed Coffee & Teavana Teas | \$129
- Cold Brew Coffee or Chai | \$129
- Iced Tea, Lemonade or Fruit Punch | \$64
- Orange, Grapefruit, Apple, Cranberry or Grape Juice | \$68

Beverages | Each

- Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper | \$7
- Bubly Flavored Sparkling Waters | \$ \$7
- Vitamin Water | \$7
- Fiji Spring Water | \$7.50
- Bottled Juices | \$7.50
- Red Bull | \$8.50
- Starbucks Double Shot or Frappuccino | \$8.50
- Starbucks Refresher | \$8.50

COFFEE BREAK - FOOD

A La Carte | Each

- Assorted Fruit Yogurts | \$7
- Yogurt & Berry Parfait | \$8
- Assorted Granola Bars | \$5
- Assorted Clif Protein Bars and Kind Bars | \$6.50
- Bags of Pretzels | \$5
- Bags of Trail Mix | \$ 6.50
- Whole Fruit | \$5
- Bags of Tim's Cascade Chips | \$5
- Bags of Plain Popcorn and White Cheddar Popcorn | \$5
- Individually Wrapped Assorted Candy Bars | \$5
- Assorted Ice Cream Bars | \$7.50

A La Carte Items | per Dozen

- Breakfast Breads: | \$64
 Assorted Muffins, Croissants, Apple Turnovers, Danish, Tea Loaves or Scones with Fruit Preserves and Whipped Butter
- Assorted Bagels with Plain & Flavored Cream Cheeses | \$64
- Seasonal Fruit and Berries Cup | \$66
- Assorted Brownies and Fruit Bars | \$60
 Lemon Bars, Raspberry Bars, and Chef's Daily Selection of Caramel Espresso-, Fudge- and Blondie- Brownies
- Miniature Pastries and Tarts | \$70
- Assorted Biscotti | \$70
- Assorted Cookies | \$67
 Chef's Daily Selection of Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies

A La Carte Items | per Person

- **Cheese & Crackers Board** | \$18
 Assorted Local Cheeses with Assorted Crackers, Fig Jam, Stoneground Mustard
- **Charcuterie Board** | \$24
 Assorted Cured Meats, to include Prosciutto, Hard Salami, Fennel Salami, Cornichons, Marcona Almonds

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PLATED LUNCH

V – Vegetarian | VG – Vegan | GF – Gluten Free

All entrées are accompanied with:

- Assorted Rolls and Butter
- One Starter Selection
- One Side Selection
- Chef's Seasonal Vegetables
- Iced Tea and Ice Water

- Dessert Selection and Freshly Brewed Coffee can be added at \$9 per Person

Starters

- Soup du Jour
- Pacific Northwest Clam Chowder with Smoked Salmon
- Frisée, Strawberries, Watermelon, Feta Cheese, Honey Grain Mustard Vinaigrette GF, V
- Baby Romaine Caesar, Garlic Croutons, Parmesan Cheese, Caesar Dressing V
- Radicchio and Bibb Lettuce with Goat Cheese and Roasted Pine Nuts, Buttermilk Dressing V
- Baby Arugula, Oven-Roasted Tomato, Dried Bing Cherries, Pear Vinaigrette

Sides

- Cauliflower Rice VG GF
- Roasted Garlic Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Mushroom Risotto
- Wild Rice Pilaf VG GF
- Sweet Potato Hash
- Scalloped Potatoes
- Beecher's Cheddar Mac 'n Cheese
- Crispy Polenta Cakes VG

Poultry

Grilled Chicken Breast | \$58 GF

Sundried Tomato Pesto Sauce

Roasted Chicken Breast | \$58 GF

Parmesan Peppercorn Butter

Fish

Fennel-Rubbed Seasonal Northwest

Wild Salmon | \$60 GF

Citrus Grilled Artichoke Tomato Relish

Oven Roasted Halibut | \$64 GF

Roasted Tomato Poblano Pepper Relish

Beef

Grilled Top Sirloin Baseball Steak | \$73 GF

Cabernet Sauvignon Reduction

Petite Filet of Beef | \$80 GF

Chimichurri

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PLATED LUNCH Continued...

V – Vegetarian | VG – Vegan | GF – Gluten Free

Vegetarian and Vegan Options

(Pricing same as selected entrée price)

Butternut Squash Ravioli V

Sautéed Arugula, Mushrooms and Tomatoes
Tossed in a Goat Cheese Cream Reduction

Vegan Polenta Stack VG,GF

Vegan Polenta, layered with Mediterranean
Spiced Vegetables with Napoli Sauce

Red Lentil Shepherd's Pie VG

Sweet Peas, Carrots, Whipped
Cauliflower

Pacific Rim Tofu Stir-fry VG

Tamarind Braised Tofu with Seasonal
Vegetables and Jasmine Rice

Cauliflower Steak VG

Roasted Herb Cauliflower Steak with
Roasted Red Pepper Coulis

ENTRÉE SALADS

Cobb Salad With Grilled Chicken | \$56

Chopped Iceberg, Asparagus, Tomatoes, Avocado, Chopped Egg, Bacon and Green Onions, House-made Balsamic Vinaigrette

Vegan Cobb Salad VG | \$50

Chopped Iceberg, Asparagus, Tomatoes, Avocado, Chick Peas, Vegan Bacon and Green Onions, House-made Balsamic Vinaigrette

Caesar Salad

With Grilled Chicken | \$52

With Grilled Salmon | \$54

Romaine with Garlic Croutons, Parmesan Cheese and Roasted Red and Yellow Tomatoes

Desserts

- Black Forest Cheese Cake
- Chocolate and Raspberry Mousse Cake
- Chocolate Truffle Mousse
- Chocolate Swirl Cheesecake
- Fruit Tart
- Jamaican Rum Carrot Cake
- Lemon Meringue Tart
- New York Style Cheesecake
- Opera Layered Coffee Sponge Cake
- Vanilla Bean Panna Cotta, Port Poached Cherries
- Washington Apple Tart with Caramel and Crème Anglaise

Gluten-free Dessert Options

- Chocolate Raspberry Dome
- Chocolate Cake with Vegan Chocolate Mousse
- Chocolate and Caramel Mousse
- Marjolaine
- Tiramisu
- Red Velvet Cake

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BUFFET LUNCH

(Minimum 25 Guests)

V – Vegetarian | VG – Vegan | GF – Gluten Free

All buffets are accompanied with:

- 1½ Hours of Service
- Assorted Desserts
- Freshly Brewed Coffee, Teavana Teas and Iced Tea

Choose the buffet of the day and receive \$5 off per person

(Minimum 25 guests)

Monday - Soup, Salad and Sandwich | \$73

- Soup du Jour
- Mixed Greens with Feta, Sliced Strawberries and Toasted Almonds with Blackberry Balsamic and Honey Mint Dressing GF
- Roasted Carrot and Beet Salad, Fresh Ginger, Spring Onion GF
- Grilled Chicken Caesar Wrap, Fresh Parmesan, Garlic Croutons
- Roast Turkey Breast on Ciabatta Havarti Cheese, Sliced Tomatoes, Field Greens with Cranberry Chipotle Aioli
- Pastrami on Rye with Gruyere and Pickled Slaw
- Vegetarian Sandwich on Macrina Batard with Grilled Zucchini and Yellow Squash and Arugula, Roasted Red Peppers, Vegan Bacon and a Vegan Pesto Spread
- Assorted Cookies and Brownies

Tuesday – Latin | \$73

- Roasted Corn and Crema Soup
- Crispy Romaine with Tomatoes, Radish, Avocado, Red Onion, Pepitas, Chipotle Cream Dressing
- Black Bean and Corn Salad with Red Bell Pepper, Cilantro, Jalapeno Cumin Lime Dressing
- Seasoned Pulled Smoked Chicken, Salsa Roja
- Beef Fajitas, Roasted Peppers and Onions GF
- Vegetarian Enchilada GF
- Refried Beans
- Spanish Rice GF
- Warm Flour and Corn Tortillas VG
- Sour Cream, Roasted Tomatillo Salsa, Chipotle Sauce
- Shredded Cheese
- Leche Flan
- Churros

Wednesday – Roman Table | \$73

- Tuscan White Bean Soup VG,GF
- Classic Caesar Salad
- Tricolor Rotini Pasta with Feta, Cucumber, Olives, Roasted Red Peppers, Basil -Lemon Vinaigrette
- House-made Garlic Bread
- Chicken Piccata
- Grilled Sausage and Peppers
- Farfalle Pasta with a Zesty Tomato Sauce
- Cauliflower Asiago Gratin
- Tiramisu GF
- Opera Cake

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BUFFET LUNCH Continued...

V – Vegetarian | VG – Vegan | GF – Gluten Free

Thursday – American Homestyle | \$73

- o Walla Walla Onion Soup with Cheesy Croutons
- o Assorted Rolls and Butter
- o Spinach and Quinoa Salad, Feta Cheese, Candied Almonds, Cherry Vinaigrette GF
- o Mixed Green Salad with Cucumbers, Tomatoes, Carrots with Creamy Herb and Champagne Vinaigrette Dressing
- o Fried Chicken
- o Meatloaf
- o Mashed Potatoes and Gravy
- o Steamed Corn
- o Pecan Pie
- o Fruit Cobbler

Friday – Pacific Northwest | \$73

- o Pacific Northwest Clam Chowder
- o Assorted Rolls and Butter
- o Beet and Goat Cheese Salad with Baby Arugula and Sweet Red Onions GF
- o Spinach and Honeycrisp Apple Salad with Red Onion, Roasted Sweet Potatoes, Raspberry Vinaigrette GF
- o Baked Salmon with Fennel, Dill, Citrus and Chilies
- o Grilled Chicken with Washington Cherries
- o Vegetarian Sliders, Wilted Arugula, Scallions, Red Pepper Aioli VG,GF
- o Slow Roasted Baby Carrots GF
- o Sundried Tomato Risotto
- o PNW Apple Crisp with Bourbon infused Creme Anglaise
- o Espresso Coffee Mousse Cake

Saturday – Mediterranean | \$73

- o Minestrone Soup VG
- o Macrina Bakery Baguette with Basil Pesto
- o Chopped Romaine with Grilled Artichoke Hearts, Feta, Olives, Oregano Vinaigrette GF
- o Cucumber, Tomato, Onion Salad with Apple Cider Vinaigrette VG,GF
- o Roasted Pepper Hummus with Fennel Crackers and Pita Bread
- o Moroccan Spiced Chicken with Sheep's Milk Feta GF
- o Braised Lamb with Mint Yogurt Sauce GF
- o Grilled Vegetables VG,GF
- o Red Lentil Pilaf VG,GF
- o Cherry Clafoutis
- o Lemon Bars

Sunday – Pacific Rim | \$73

- o Sup Mang Cua - Crab Soup
- o Cucumber, Tomato, Carrot Salad, Miso Ginger Vinaigrette VG GF
- o Vegetable Egg Rolls, Ginger Soy Sauce
- o Dak Bulgogi Korean BBQ Chicken GF
- o Miso Seared Cod
- o Ginger Broth Bok Choy VG,GF
- o Vegetable Fried Rice
- o Mango Sago
- o Lemon Ginger Tart VG

BOXED LUNCH

V – Vegetarian | VG – Vegan | GF – Gluten Free

Boxed Lunch | \$50

10-50: Choose up to 3

50-100: Choose up to 4

100+: Choose up to 5

All boxed lunches accompanied with:

- Tim's Cascade Potato Chips
- Fruit Salad
- Jumbo Cookie
- Bottled Water

Roast Turkey Breast

Ciabatta Bread with Beecher's Just Jack Cheese, Sliced Tomatoes, Field Greens and Cranberry Relish

Herbed Grilled Chicken

Tuscan Herbed Flat Bread with Provolone Cheese, Avocado, Field Greens and Roasted Garlic Aioli

Traditional Chicken Salad "Cobb Style" Wrap

Chicken Salad with Tomato, Bacon, Green Onions and Oregon Blue Cheese, wrapped in a Spinach Tortilla with Field Greens and Dijonaise Spread

Roast Beef

Macrina Bakery Baguette, Tillamook Cheddar Cheese, Caramelized Onion, Sliced Tomato, Field Greens and Horseradish Aioli

Ham and Swiss

Macrina Bakery Ciabatta, Swiss Cheese, Field Greens, Sliced Tomato and Dijonaise Spread

Blackberry & Grilled Shrimp Salad Bowl GF

Organic Young Greens, Quinoa, Avocado, Roasted Sweet Potatoes, Almonds and Blackberry Mint Dressing

Grilled Chicken Caesar Salad Bowl

Romaine Lettuce, Grilled Chicken, Garlic Croutons, Parmesan Cheese

Vegetarian Options:

Marinated Vegetable Wrap V

Tomato Tortilla, Havarti Cheese, Grilled Zucchini, Yellow Squash, Eggplant, Red Peppers, Arugula, Sliced Tomatoes and Garlic Aioli Spread

Zesty Braised Tofu VG

Braised Tofu, Avocado, Cucumbers, Red Cabbage, Ancient Grains, Greens and Spicy Miso Lime Dressing

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PLATED DINNER

VG – Vegan | GF – Gluten Free

Single Entrée Plate | Priced at Entrée Selection

All entrées are accompanied with:

- Assorted Rolls and Butter
- One Starter Selection
- One Side Selection
- Chef's Seasonal Vegetables VG GF
- One Dessert Selection
- Freshly Brewed Coffee, Teavana Teas and Iced Tea

Starters

- Pacific Northwest Clam Chowder
- Tomato Bisque with Crème Fraîche
- Organic Greens with Dried Chukar Cherries, Pancetta, Sundried Tomatoes, Goat Cheese, Port Wine Vinaigrette
- Field Greens with Apples, Roasted Sweet Potatoes, Candied Walnuts, Quinoa and Champagne Vinaigrette
- Spinach Salad with Red and Golden Beets, Chevre, Chopped Walnuts, Balsamic Dijon, Honey Vinaigrette
- Frisée, Ruby Red Beets, Fig- Mascarpone, Spiced Pear Vinaigrette GF
- Salad Greens, Burrata, Pomegranate, Roasted Pistachios, Caramelized Bartlett Pear-Honeycrisp Apple Vinaigrette
- Young Greens, Strawberries, Sheep's Milk Feta, Candied Almonds, Blueberry Vinaigrette
- Arugula and Micro Greens Salad, with Tomatoes, Avocado, Grapes, Lemon-Thyme Vinaigrette

Sides

- Roasted Garlic Mashed Cauliflower GF
- Sour Cream and Chive Mashed Potatoes
- Cauliflower Feta Mash
- Herb Roasted Fingerling Potatoes
- Scalloped Potatoes
- Beecher's Cheddar Mac 'n Cheese
- Crispy Polenta Cakes
- Sweet Potato Hash
- Truffle Parmesan Risotto
- Israeli Couscous Pilaf with Green Peas
- Wild Rice Pilaf with Dried Fruits
- Quinoa and Bulgur Wheat Pilaf
- Wild Cauliflower Black Rice Pilaf with Pomegranate

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PLATED DINNER Continued...

V – Vegetarian | VG – Vegan | GF – Gluten Free

Poultry

Sage and Garlic Roasted Chicken | \$85 GF
Garlic Pan Jus

Citrus Grilled Chicken Breast | \$85 GF
Lemongrass, Ginger Broth

Roasted Chicken Breast | \$85 GF
Oven Seared Tomato Relish

Herb Marinated Chicken | \$85
Fig and Port Reduction, Balsamic Onions

Fish

Seared Black Cod | \$92
Pan Seared, Saffron Beurre Blanc

Grilled Seasonal Northwest Salmon | \$92 GF
Grapes and Port, Mint Relish

Seared Seasonal Northwest Salmon | \$92
Shiitake Mushroom and Blistered Tomato Salsa

Broiled Pacific Halibut | \$98 GF
With Parmesan Aioli, Green Onion, Guajillo and Fresh Lemon

Baked Pacific Halibut | \$98 GF
Thai Red Curry Sauce

Beef

Grilled Top Sirloin Baseball Steak | \$97 GF
Merlot and Walla Walla Onion Reduction

Braised Boneless Beef Short Ribs | \$98
Crispy Fried Leeks, Herbed Pan Jus

Grilled Chili-Rubbed New York Strip | \$101 GF
Tarragon and Roasted Tomato Butter

Petit Filet Mignon | \$106
Roasted Shiitake Mushroom Ragout

Grilled Filet Mignon | \$116
Blackberry Port Reduction

Vegetarian and Vegan Options

(Pricing same as selected entrée price)

Cauliflower Steak VG
Roasted Herb Cauliflower Steak with Roasted Red Pepper Coulis

Cumin Toasted White Bean Cassoulet VG, GF
White Bean Puree with Cumin

Red Lentil Shepherd's Pie VG
Sweet Peas, Carrots, Whipped Cauliflower

Vegan Polenta Stack VG,GF
Vegan Polenta, layered with Mediterranean Spiced Vegetables draped with Napoli Sauce

PLATED DINNER Continued...

V – Vegetarian | VG – Vegan | GF – Gluten Free

Vegetarian and Vegan Options Continued

(Pricing same as selected entrée price)

Butternut Squash Tortellini V

Vegan Cheese, Wilted Arugula, Blistered Tomatoes, Coconut Cream and Thyme Reduction

Roasted Vegetable Medley VG,GF

Brown Rice, Quinoa, Yukon Gold, Zucchini, Asparagus, Cabbage, Vegetable Reduction

Desserts

- Black Forest Cheese Cake
- Chocolate and Raspberry Mousse Cake
- Chocolate Truffle Mousse
- Chocolate Swirl Cheesecake
- Fruit Tart
- Jamaican Rum Carrot Cake
- Lemon Meringue Tart
- New York Style Cheesecake
- Opera Layered Coffee Sponge Cake
- Vanilla Bean Panna Cotta, Port Poached Cherries
- Washington Apple Tart with Caramel and Crème Anglaise

Gluten-free Dessert Options

- Chocolate Raspberry Dome GF
- Gluten-free Chocolate Cake with Vegan Chocolate Mousse VG,GF
- Chocolate and Caramel Mousse GF
- Marjolaine GF
- Tiramisu GF
- Red Velvet Cake GF

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DINNER BUFFET

VG – Vegan | GF – Gluten Free

All buffets are accompanied with:

- 2 Hours of Service with a 30 Person Minimum Guarantee
- Assorted Rolls and Butter
- Two Starter Selections
- Two Side Selections
- Chef's Selection of Seasonal Vegetables VG GF
- Dessert Display
- Freshly Brewed Coffee, Teavana Teas and Iced Tea

Two Entrées | \$94 per person

Three Entrées | \$102 per person

Four Entrées | \$114 per person

Starters

- Pacific Northwest Clam Chowder
- Tomato Bisque with Crème Fraiche
- Field Greens with Apples, Roasted Sweet Potatoes, Candied Walnuts, Quinoa, Champagne Vinaigrette
- Spinach Salad with Red and Golden Beets, Chevre, Chopped Walnuts, Balsamic Dijon-Honey Vinaigrette
- Young Greens, Strawberries, Sheep's Milk Feta, Candied Almonds, Blueberry Vinaigrette
- Tricolor Rotini Pasta with Feta, Cucumber, Olives, Roasted Red Peppers, Basil - Lemon Vinaigrette
- Roasted Tricolor Cauliflower Salad with Red Onion, Gorgonzola, Bacon, Cranberries and Vinaigrette
- Waldorf Salad with Washington Apples, Celery, Grapes and Walnuts

Sides

- Roasted Garlic Mashed Cauliflower GF
- Sour Cream and Chive Mashed Potatoes
- Aloo Gobi Cauliflower Potato Curry VG,GF
- Herb Roasted Fingerling Potatoes
- Sweet Potato Hash
- Truffle Parmesan Risotto
- Wild Rice Pilaf with Dried Fruits
- Quinoa and Bulgur Wheat Pilaf
- Wild Cauliflower Black Rice Pilaf with Pomegranate
- Jasmine Rice
- Scalloped Potatoes
- Beecher's Cheddar Mac 'n Cheese
- Crispy Polenta Cakes

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DINNER BUFFET Continued...

V – Vegetarian | VG – Vegan | GF – Gluten Free

Poultry

Roasted Orange Balsamic Chicken

Candied Orange Glaze

Herb Crusted Chicken

With Garlic Pan Jus

Chicken Tikka Masala

Marinated Chicken, Indian Tomato
and Onion Masala Sauce

Sautéed Chicken with Cherries

Chicken Thighs with Sweet Onion,
Dark Cherries, Red Wine Vinegar
and Fresh Tarragon.

Fish

Grilled Northwest Wild Salmon

Lemon Dill Beurre Blanc

Seared Northwest Wild Salmon

Shiitake Mushrooms, Blistered Tomatoes

Alaskan Halibut

Shallots, Lemon, Cannellini Bean Relish

Pork

Rosemary Garlic Roasted Pork Loin

Walla Walla Onion Confit and Caramelized
Washington Pears

Beef

Roasted Beef Tenderloin

Mushroom Ragoût, Shiraz Reduction

Chili-Rubbed Hanger Steak

Walla Walla Onion Demi-glace

Beef Lasagna

Topped with Mozzarella

Vegetarian and Vegan Options

Vegan Meatloaf VG,GF

With Tangy BBQ Sauce

Ponzu Tofu VG

Seared Tofu, Braised Bok Choy, Long Green
Beans, Chinese Cabbage, Citrus Reduction

Red Lentil Shepherd's Pie VG,GF

Sweet Peas, Carrots, Whipped Cauliflower

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COLD HORS D'OEUVRE

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Four Dozen Minimum | Priced per Dozen

- Mozzarella and Pear Tomato Brochette with Basil Olive Oil | \$58 GF
- Goat Cheese and Roasted Tomato Bruschetta | \$62
- Tabbouleh Filled Cucumber Cups | \$62 VG
- Pear Bruschetta with Gorgonzola and Walnuts | \$66
- Sundried Tomato and Basil Pinwheels with Vegan Cream Cheese | \$66 VG
- Sweet Potato Chip with Avocado, Red Onion, Watermelon Radish, Dijon and Sesame Seeds | \$66 VG GF
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce | \$68 VG GF
- Cured Salmon, Dill, Cream Cheese Toasted Baguette | \$68
- Antipasto Kabob, Salami, Mozzarella, Prosciutto, Kalamata Olives, Balsamic Glaze | \$72 GF
- Chicken Salad, Red Grapes in Phyllo Cup | \$72
- Smoked Salmon Tartare, Garlic Crema, Cucumber Chip | \$76 GF
- Peppered Beef Carpaccio with Dijonaise and Capers on Olive Bread | \$84
- Avocado Shrimp Crostini | \$86
- Thai Shrimp Summer Rolls Wrapped in Rice Paper with Sweet Chili Sauce | \$88 GF
- Blackened Ahi Spoon with Seaweed Salad | \$92 GF
- Charred Beef Loin with Oregon Blue Cheese on Crostini | \$98
- Assorted Sushi Rolls and Nigiri Sushi | \$99

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Renaissance Seattle Hotel | 515 Madison Street, Seattle, WA 98104 | 206-583-0300

HOT HORS d'OEUVRE

VG – Vegan | GF – Gluten Free

Four Dozen Minimum | Priced per Dozen

- Butternut Squash and Goat Cheese Fritters with Aioli | \$58
- Miniature Vegetable Spring Rolls with Soy Ginger Sauce | \$62
- Thai Corn Fritter with Flax Seed and Sweet Chili Sauce | \$64 VG
- Northwest Mushroom Tart, Beecher's Flagship, Fresh Tarragon | \$64
- Chicken Samosas with Cucumber Raita | \$68
- Chicken, Pork and Shrimp Lumpia with Soy Ginger and Garlic Sauces | \$72
- Chicken Empanada with Avocado Cream | \$70
- Mini Quiche Lorraine | \$72
- Petite Baked Brie en Croûte | \$74
- Miniature Beef Wellington | \$78
- Chili-lime Salmon Brochette with Ponzu Dipping Sauce | \$82 GF
- Braised Short Ribs Wrapped in Bacon | \$82 GF
- Grilled Shiitake, Tofu, Basil Thai Rolls with Sweet Chili Sauce | \$78 VG GF
- Caribbean Chicken Lollipops with Fruit Compote | \$82
- Beef Satay with Curry Dipping Sauce | \$90
- Lollipop Lamb Chop with Minted Glace | \$98 GF
- Maple Glazed Duck Breast, Fig Jam, Toasted Brioche | \$96

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RECEPTION PLATTERS

V – Vegetarian | VG – Vegan | GF – Gluten Free

Platters | Priced per Person

Assorted Seasonal Vegetables with Dips | \$18

Served with Creamy Pesto and Honey Chipotle Dips

Seasonal Fruit Selection | \$18

Served with Honey Poppy Seed Yogurt Sauce

Pacific Northwest Cheeses | \$28

- Local Artisanal Cheeses to Include: Pike Place Beecher's Marco Polo Cheese, Fresh Cheese Curds, Double Creamed Brie, Rogue Creamery Bleu Cheese
- Grapes and Berries
- Served with Assorted Breads and Water Crackers

Antipasto | \$28

- Hard Salami, Fennel Salami, Prosciutto
- Marinated Artichokes, Mozzarella
- Plum Tomatoes, Mushrooms, Red Peppers, Black Olives
- Focaccia, Olive Bread, Ciabatta, Black Pepper Croccantini, Olive Oil

Cured Meats and Artisan Cheeses | \$34

- Cured Meats to Include: Prosciutto, Hot Sopressata and Fennel Salami, Artisan Cheeses, served with Handcrafted Breads, Rosemary Croccantini and Grapes

Warm Miniature Sandwiches | \$34

- Pork Carnitas Sliders with Pickled Slaw, Cucumbers, Mama's Lil Peppers, Lime Aioli on Brioche Bun
- Grilled Steak, Peppers and Onions, Beecher's Just Jack Cheese, Horseradish Aioli
- Vegetarian Sliders, Wilted Arugula, Scallions, Red Pepper Aioli

Baked King Salmon | \$500 GF

Priced per Salmon (2 Sides), Dill Sauce, Crispy Capers, Charred Lemons, Bagel Chips, Serves up to 40 People

Carving Station Attendant Fee | \$175

All Stations Accompanied with Petite Rolls

Whole Roasted Turkey | \$450 GF

Cranberry Relish, Serves 35 People

Honey Glazed Ham | \$500

Whole Grain Mustard, Serves 50 People

Prime Rib | \$800

Creamy Horseradish, Au Jus and Whole-Grain Mustard, Serves 35 People

Beef Tenderloin | \$800

Mushroom Relish, Serves 25 People

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Renaissance Seattle Hotel | 515 Madison Street, Seattle, WA 98104 | 206-583-0300

RECEPTION STATIONS

VG – Vegan | GF – Gluten Free

Hors d'Oeuvre Stations | Priced per Person

****Attendant Fee per Chef, Upon Request | \$175**

Mediterranean Bar | \$28

- Chickpea Hummus, Avocado Hummus, Feta Cheese and Kalamata Olive Tapenade GF
- Cucumber and Tomato Salad VG GF
- Grilled Pita Bread and Fennel Crackers

Street Tacos/Fajitas | \$35**

- Pulled Smoked Chicken GF
- Chopped Grilled Sirloin Steak GF
- Served with Guacamole, Chili Pepper Sour Cream, Roasted Tomatillo Salsa
- Pico de Gallo, Onion Cilantro Relish, Fresh Lime
- Warm Flour and Corn Tortillas

Pasta Table | \$36**

Served with Toasted Mozzarella Focaccia Bread with Tomato Basil Relish, Red Pepper Flakes and Parmesan Cheese

Choice of Two:

- **Roasted Vegetable Ravioli**
Butternut Squash Cream
- **Rigatoni**
Roasted Italian Sausage and Basil Pesto
- **Rotini**
Grilled Chicken and Sundried Tomato Sauce
- **Lobster Ravioli**
Creamy Tomato Sauce, Fresh Parsley

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RECEPTION STATIONS Continued...

VG – Vegan | GF – Gluten Free

Hors d' Oeuvre Stations | Priced per Person

****Attendant Fee per Chef, Upon Request | \$175**

Risotto Bar | \$30**

- Classic-style Risotto
- Oregon Blue Cheese Crumbles, Crispy Pancetta, Sautéed Mushrooms, Roasted Red Peppers, Grilled Vegetables, Parmesan Cheese, Fresh Chopped Herbs

Flat Bread Table | \$36 - Choose Three

- **Bruschetta**
Tuscan Flat Bread with Tomato, Red Onion, Caper Relish and Fresh Mozzarella Cheese
- **Pear and Fig**
Naan Bread with Garlic Cream, Goat Cheese, Washington Pears and Arugula with Balsamic Syrup
- **Chicken Tandoori**
Indian Flat Bread with Harissa Yogurt, Tandoori Spiced Chicken, Beecher's Just Jack Cheese and Spinach
- **Veal Chorizo**
Herbed Flat Bread with White Bean Hummus, Ground Veal Chorizo, Beecher's No Woman Cheese and Pico de Gallo
- **Sweet Potato Flatbread**
Gluten-Free Margherita Sweet Potato Flatbread, Sundried Tomato, Vegan Cheese Curds VG GF

Pike Place Discovery | \$66

- **Famous Fish Mongers**
 - Pacific King Salmon Medallions
 - Gerard and Dominique Smoked Salmon with Lemon and Lime Wedges, Dill Lime Caper Rémolade
 - Flavored Water Crackers
- **Beecher's Cheese Shop**
 - Beecher's Flagship White Cheddar Cheese, Marco Polo Cracked Pepper Cheese, Beecher's No Woman and Fresh Cheese Curds
 - Array of Artisan Breads
- **Salumi Artisan Cured Meats**
 - Salumi Mole, Hot Sopressata, Fennel Salami, Prosciutto with Dijon and Whole-grain Mustards

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RECEPTION PACKAGES

VG – Vegan | GF – Gluten Free

Hors d' Oeuvre Packages | Priced per Person

Cascade Package | \$53

- Assorted Seasonal Vegetables with Hummus and Dipping Sauces V

Choice of Four of the Following Hors d'Oeuvres:

Cold

- Tabbouleh Filled Cucumber Cups VG
- Goat Cheese and Roasted Tomato Bruschetta
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce VG GF
- Antipasto Kabob, Salami, Mozzarella, Prosciutto, Kalamata Olives, Balsamic Glaze

Hot

- Butternut Squash and Goat Cheese Fritters
- Chicken Empanada with Avocado Cream
- Petite Baked Brie en Croûte
- Northwest Mushroom Tart, Beecher's Flagship Cheese, Fresh Tarragon

Rainier Package | \$66

Antipasto Platter

- Hard Salami, Fennel Salami, Prosciutto
- Marinated Artichokes, Mozzarella
- Plum Tomatoes, Mushrooms, Red Peppers, Black Olives
- Focaccia, Olive Bread, Ciabatta, Black Pepper Crocantini and Olive Oil

Flat Bread Table – Choose Two:

Bruschetta

Tuscan Flat Bread (Or Glutenfree Crust) with Tomato, Red Onion, Capers Relish and Fresh Mozzarella Cheese

Veal Chorizo

Herbed Flat Bread with White Bean Hummus, Ground Veal Chorizo, Beecher's Cheese and Pico de Gallo

Chicken Tandoori

Indian Flat Bread with Harissa Yogurt, Tandoori Spiced Chicken, Beecher's Just Jack Cheese and Spinach

Choice of Five of the Following Hors d' Oeuvres:

Cold

- Goat Cheese and Roasted Tomato Bruschetta
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce VG GF
- Pear Bruschetta with Gorgonzola and Walnuts
- Blackened Ahi Spoon with Seaweed Salad GF
- Chicken Salad, Red Grapes in Phyllo Cup
- Antipasto Kabob, Salami, Mozzarella, Prosciutto, Kalamata Olives, Balsamic Glaze

Hot

- Miniature Vegetable Spring Rolls with Soy Ginger Sauce
- Northwest Mushroom Tart, Beecher's Flagship, Fresh Tarragon
- Miniature Beef Wellington
- Beef Satay with Spicy Peanut Sauce
- Chicken Samosas with Cucumber Raita

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RECEPTION PACKAGES Continued...

V – Vegetarian | VG – Vegan | GF – Gluten Free

Hors d' Oeuvre Packages | Priced per Person

Olympic Package | \$78

Antipasto Platter

- Hard Salami, Fennel Salami, Prosciutto
- Marinated Artichokes, Mozzarella
- Plum Tomatoes, Mushrooms, Red Peppers, Black Olives
- Focaccia, Olive Bread, Ciabatta, Black Pepper Crocantini and Olive Oil

Choice of One Station:

**Attendant Fee per Chef, Upon Request | \$175

- Mediterranean Bar
- Pasta Table**
- Street Tacos Station**

Choice of Five of the Following Hors d'Oeuvres:

Cold

- Butternut Squash and Goat Cheese Fritters
- Chicken Empanada with Avocado Cream
- Petite Baked Brie en Croûte
- Goat Cheese and Roasted Tomato Bruschetta
- Thai Vegetable Summer Rolls, Wrapped in Rice Paper with Sweet Chili Sauce VG GF
- Pear Bruschetta with Gorgonzola and Walnuts
- Blackened Ahi Spoon with Seaweed Salad GF
- Smoked Salmon Tartare, Garlic Crema, Cucumber Chips GF
- Antipasto Kabob, Salami, Mozzarella, Prosciutto, Kalamata Olives, Balsamic Glaze

Hot

- Butternut Squash and Goat Cheese Fritters
- Chicken Empanada with Avocado Cream
- Petite Baked Brie en Croûte
- Miniature Vegetable Spring Rolls with Soy Ginger Sauce
- Northwest Mushroom and Goat Cheese Tartlet with Tomato-basil Relish
- Miniature Beef Wellington
- Beef Satay with Curry Dipping Sauce

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BAR SERVICE

Bartender Charge | \$75 per Hour

Two hour minimum bartender charges are waived based on a minimum per bar revenue of \$250 per hour.

House

Svedka Vodka
McCormick Gin
Jim Beam
Seagrams 7
Grant's Family Reserve
Bacardi Light Dry
Jose Cuervo Gold
Christian Brothers

Premium

Ketel One
Tanqueray England
Jack Daniels
Crown Royal
J & B Rare
Myers's Dark Rum
Cuervo 1800 Reposado
Courvoisier VS

Top Shelf

Belvedere
Bombay Sapphire
Maker's Mark
Crown Royal Special Reserve
Chivas Regal
Mount Gay
Cuervo 1800 Anejo
Hennessy VS

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HOSTED

Hosted House Brands Package

Priced per Person based on length of bar service

- First Hour | \$23
- Second Hour | \$18
- Third Hour and On | \$15

Drinks

- House | \$13
- Premium | \$15
- Top shelf | \$16
- Cordials | \$14

Martinis

- House | \$15
- Premium | \$16
- Top shelf | \$17

Domestic | \$9

Budweiser, Bud Light, Coors Light, Miller Lite and O'Douls

Imports and Micro Brews | \$10

Corona, Amstel Light, Redhook ESB, Black Butte, Mirror Pond, Manny's and Pyramid Brewery

Wines by the Glass

House | \$13

- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road White Zinfandel
- Canyon Road Merlot
- Canyon Road Pinot Noir
- Canyon Road Cabernet Sauvignon

Premium | \$16

- Louis Latour Mâcon Villages Chameroy
- Whitehaven Sauvignon Blanc
- WillaKenzie Estate Pinot Gris
- Brown Heritage Cabernet Sauvignon
- Erath Resplendent Pinot Noir

Soft Drinks, Waters, Fruit Juices and Mixers | \$7.50

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CASH

Prices are inclusive of sales tax and are subject to change.

Drinks

- House | \$14
- Premium | \$15
- Top shelf | \$16
- Cordials | \$17

Martinis

- House | \$15
- Premium | \$16
- Top shelf | \$18

Domestic | \$10

Budweiser, Bud Light, Coors Light, Miller Lite and O'Douls

Imports and Micro Brews | \$11

Corona, Amstel Light, Redhook ESB, Black Butte, Mirror Pond, Manny's and Pyramid

Wines by the Glass

House | \$14

- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road White Zinfandel
- Canyon Road Merlot
- Canyon Road Pinot Noir
- Canyon Road Cabernet Sauvignon

Premium | \$16

- Louis Latour Mâcon Villages Chameroy
- Whitehaven Sauvignon Blanc
- WillaKenzie Estate Pinot Gris
- Brown Heritage Cabernet Sauvignon
- Erath Resplendent Pinot Noir

Soft Drinks, Waters, Fruit Juices and Mixers | \$8.00

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WHITE WINE LIST

Priced per Bottle

Chardonnay

- Canyon Road Chardonnay, CA | \$45
- Columbia Winery Chardonnay, Columbia Valley, WA | \$47
- Merf Chardonnay, Columbia Valley, WA | \$48
- Louis Latour Mâcon Villages Chameroy, Burgundy, France | \$50
- Hartford Court Chardonnay, Russian River, Sonoma, CA | \$62

Sauvignon Blanc

- Canyon Road Sauvignon Blanc, CA | \$45
- Whitehaven Sauvignon Blanc, Marlborough, New Zealand | \$48
- Captûre Tradition Sauvignon Blanc, Sonoma, CA | \$54
- Cape Mentelle Sauvignon Blanc- Semillon, Margaret River, Australia | \$58
- Galerie Naissance Sauvignon Blanc, Napa Valley, CA | \$62

Rose and Blush

- Canyon Road White Zinfandel, CA | \$45
- Columbia Winery Rose | \$47

Other Whites

- Canyon Road Pinot Grigio, CA | \$45
- Cline 'Farmhouse' California White, CA | \$46
- Eroica Riesling, Columbia Valley, WA | \$47
- Westmount Pinot Gris, Willamette Valley, OR | \$50
- Terlato Friuli Pinot Grigio, Friuli, Italy | \$63
- Andrew Murray Enchanté, Santa Ynez Valley, CA | \$65

Sparkling & Champagne

- Domaine Ste. Michelle Cuvée Brut, WA | \$45
- La Marca Prosecco, Italy | \$47
- Amelia Brut Rose, Bordeaux, France | \$58
- Chandon Brut, CA | \$64
- Veuve Clicquot Yellow Label, Épernay, France | \$128
- Cuvée Dom Pérignon, Épernay, France | \$325

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RED WINE LIST

Priced per Bottle

Cabernet Sauvignon

- Canyon Road Cabernet Sauvignon, CA | \$45
- Columbia Winery Cabernet Sauvignon, Columbia Valley, WA | \$47
- Barossa Valley Estate, Barossa Valley, Australia | \$48
- Brown Heritage Cabernet, Columbia Valley, WA | \$50
- Louis Martini Cabernet Sauvignon, Sonoma, CA | \$53
- Waterbrook Red Mountain Cabernet Sauvignon, CA | \$60
- Frei Brothers Cabernet Sauvignon, Napa Valley, CA | \$66

Pinot Noir

- Canyon Road Pinot Noir, CA | \$45
- Erath Resplendent Pinot Noir, OR | \$48
- J Vineyards Black Label Pinot Noir, Sonoma, Monterey, Santa Barbara, CA | \$49
- Black Stallion Winery Pinot Noir, Carneros, CA | \$59
- MacMurray Ranch, Sonoma, CA | \$61
- La Crema Ribbon Ridge Pinot Noir, Willamette Valley, OR | \$98

Other Reds

- OZV Zinfandel, Lodi, CA | \$45
- Columbia Winery Red Blend, Columbia Valley | \$47
- Vidal Fleury, Côtes du Rhône, France | \$47
- McManis Merlot, CA | \$50
- Numanthia Termes Tempranillo, Toro, Spain | \$52
- Tenet Pundit Syrah, Columbia Valley, WA | \$57
- Locations WA by David Phinney, WA | \$62
- Penner-Ash Rubeo, Willamette Valley, OR | \$68
- Elsom Cellars Malbec, Columbia Valley, WA | \$84
- Château Cadrans de Lassègue Saint-Émilion Grand Cru, Bordeaux, France | \$86

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DISCOVER SOMETHING WONDERFULLY NEW

The Renaissance Seattle Hotel is conveniently located on the corner of 6th Avenue and Madison Street in downtown Seattle. Within walking distance is the Washington State Convention & Trade Center, Historic Pioneer Square, Elliott Bay Waterfront, Seattle Art Museum and a variety of shopping experiences at the world famous Pike Place Market, Nordstrom Flagship Store and Pacific Place. Also nearby are Lumen Field and Event Center – home of the Seattle Seahawks & Seattle Sounders and T-Mobile Park – home of the Seattle Mariners. The Renaissance Seattle Hotel Sales, Catering and Event Management teams are committed to understanding the needs of you and your attendees to ensure flawless execution and excellence throughout every phase of your event. From Certified Meeting Planners to Certified Wedding Planners, our on-property experts will partner with you and offer proactive recommendations and solutions for a seamless experience.

Marriott's vision is to be the first choice for meetings and events worldwide. While others are focused on tables and chairs, Marriott starts with people and the purpose of their meeting. Intuitively we know that people who are gathered for a training session have different needs than those gathered for a networking event.

Other unique and intriguing touches included with your meeting at the Renaissance Seattle Hotel includes the **REN Meetings App**, which allows you to quickly communicate any needs to our Event Operations Team. Ask your Sales or Event Manager for details.



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INFORMATION

Beverage and Food

Due to liability and legal restrictions, no outside beverage and food may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will Require that all beverages are dispensed by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

Guarantees

To ensure the success of your event, it is necessary that you provide us with the exact number of guests in attendance for each function, at least three (3) business days prior. This number will become your guarantee, not subject to reduction. In lieu of a guarantee, the greater number of your contracted attendance or actual number of guests will become your guarantee. The Hotel will accommodate 5% over your guarantee.

Banquet Menus

Menu selections for all banquet events should be submitted to your event manager a minimum of thirty (30) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet event orders will then be generated by your event manager to review and approve to confirm all event details.

Menu Pricing

We strive to use fresh, local ingredients in preparing your menu. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

Service Charge/Tax

All beverage and food will be subject to a taxable 25% service charge (71% of service charge is distributed to banquet associates) and Washington sales tax, currently 10.25%. Service fees and taxes are subject to change without notice. For buffet meal functions of less than 25 guests, a \$50 service fee will apply.

Deposits and Credit

Events are confirmed upon receipt of deposit. Unless prior credit is established, prepayment is required for all events.

INFORMATION Continued...

Parking

Please consult with your Event Manager on any anticipated parking needs for your guests at least one month prior to your event. Rates are inclusive of current tax rate. Prices are subject to change.

Overnight Guest (With In & Out Privileges):
\$50 Self-Parking, \$63 Valet

Hourly Parking (NO In & Out Privileges):
0-1 Hour: \$16
1-2 Hours: \$23
2-3Hours: \$30
3-4 Hours: \$37
4-7 Hours: \$44
7-12 Hours: \$51
12-24 HOURS: \$58

Audio Visual

The Renaissance Seattle Hotel's in-house event technology department Encore Global Presentation Services is a full service operation and arrangements can be made by calling 206 694-4985, or your assigned Event manager can help connect you with the team.

Vendor Set-up and Teardown

Exhibit companies, florists, decorators and entertainers must schedule their move-in and move-out times with the appropriate Hotel Event Manager. All move-in and move-out must occur through the appropriate service area. The Hotel cannot be responsible for items left behind. In addition, vendors are responsible for removing their own trash.

Signage/Displays/Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations including the Hotel's main lobby must be approved in advance with event management. All signs must be of professional quality. The Hotel will not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, push pins, tape or any substance. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the patron. The Hotel is not responsible for the retention or removal of any signs, banners, and decorations, audio visual or other equipment used in the Hotel. All décor must be approved by the Hotel and all displays or exhibits must conform to the King County fire codes.

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INFORMATION Continued...

Convention Material Storage and Handling

Due to limited storage space, the Hotel requests that shipments not arrive any earlier than three (3) days prior to the group's arrival. If packages are held for more than 72 hours, storage fees will be charged at a rate of \$25 per box for the first day and \$5 per box each day after until the 72 hours prior to the group's arrival. Please advise your Event Manager one month prior to your delivery and set-up schedule, as well as your shipping & receiving needs including the quantity of boxes to be received by the Hotel. Please reference items with the following information:

Event Name - On-Site Contact Name
Date of Event
Renaissance Seattle Hotel
515 Madison Street
Seattle, WA 98104

*Pallets of material are subject to additional storage/delivery fees.

Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the Group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.