



RENAISSANCE®
BATON ROUGE HOTEL
EVENT MENUS



RENAISSANCE BATON ROUGE HOTEL
7000 BLUEBONNET BOULEVARD
BATON ROUGE, LA 70810
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WWW.RENHOTELS.COM/BATONROUGE

CONTINENTAL BREAKFAST

sunrise continental | 18

orange, apple and cranberry juices

sliced and whole seasonal fruits

freshly baked blueberry, chocolate, banana nut muffins

scones, croissants, butter, preserves

greek yogurt with seasonal fruit compote, house made granola

coffee, regular, decaffeinated, assorted teas

bluebonnet continental | 20

orange, apple and cranberry juices

sliced and whole seasonal fruits

toaster station with assorted bagels, seasonal cream cheeses

assorted breakfast breads

freshly baked blueberry, chocolate, banana nut muffins

scones, croissants, butter, preserves

greek yogurt with seasonal fruit compote, house made granola

coffee, regular, decaffeinated, assorted teas

prices are based on one hour of service

PLATED BREAKFAST

farm breakfast | 20

fluffy scrambled eggs

crispy apple wood smoked bacon or country sausage

parmesan tomato

chef's breakfast potatoes, peppers, onions

bananas foster french toast | 23

banana and cinnamon cream cheese stuffed french toast

candied pecans

maple syrup, powdered sugar

crispy applewood smoked bacon

crustless asparagus and crab quiche | 24

crispy apple wood smoked bacon

grilled parmesan tomato

chef's breakfast potatoes

benedict duo | 25

pontchartrain benedict, traditional benedict

grilled parmesan tomato

chef's breakfast potatoes

***all plated breakfasts are served with pre-set fresh yogurt granola parfaits, pre-set orange juice, coffee, and assorted fresh baked muffins*

BREAKFAST BUFFETS

eye opener | 30

selection of chilled juices

sliced and whole seasonal fruits

freshly baked blueberry, chocolate, banana nut muffins

scones, croissants, butter, preserves

scrambled eggs

applewood smoked bacon and country sausage links

chef's breakfast potatoes, peppers, onions

housemade biscuits, sausage gravy

southern grits, cheddar cheese

coffee, regular, decaffeinated, assorted teas

sunrise | 27

selection of chilled juices

sliced and whole seasonal fruit

freshly baked blueberry, chocolate, banana nut muffins

scones, croissants, butter, preserves

new york style bagels, seasonal cream cheese

scrambled fluffy eggs

applewood bacon, country sausage links

chef's breakfast potatoes, peppers, onions

coffee, regular, decaffeinated, assorted teas

***20 person minimum required
prices are based on one hour of service*

BUFFETS ENHANCEMENTS

pain perdu | 7
hand grilled french toast
powdered sugar, cinnamon, local honey, flavored syrups
chef fee 100
20 person minimum

omelette station | 8
made to order
from the following:
sautéed mushrooms, onions, tri-colored peppers,
baby spinach, tomatoes,
ham, sausage, bacon, andouille sausage
cheddar, pepper jack, swiss cheeses
100 chef fee
20 person minimum

oatmeal enhancement | 5
steel cut oatmeal with brown sugar,
dried fruits, nuts, maple syrup, raisins
20 guest minimum

**priced per person
prices based on one hour of service*

BUFFETS ENHANCEMENTS

breakfast burrito | 60 per dozen
flour tortilla, scrambled eggs, sausage
cheddar, black beans
sour cream and salsa (on the side)

mini-breakfast croissant | 50 per dozen (select one)
ham, cheese, egg
bacon, cheese, egg
sausage, cheese, egg

breakfast sandwich | 72 per dozen | 4 dozen minimum
fried egg, applewood smoked bacon
wisconsin sharp cheddar
roasted tomato spread on croissant

ALL DAY BREAK

am

assorted chilled juices
sliced and whole seasonal fruit
fresh baked scones
fresh baked breakfast breads
coffee and tea service

mid-morning

coffee and tea service
make your own yogurt parfait

pm – please select two...

assorted cookies
assorted dessert bars
warm jumbo pretzels with mustard
house made cupcakes
popcorn bar with red stick spice co. seasonings, caramel & chocolate
hummus with crudité

lemonade & iced tea

35 per person

INDIVIDUAL BREAKS

cookies and milk | 8 per person
chocolate chip, oatmeal raisin, white chocolate macadamia
milk, chocolate milk and almond

dip it, dip it good! | 7 per person
tortilla chips, baked pita chips, kettle chips
choice of 2 dips: salsa, hot spicy queso, hummus, cucumber raita, boursin
ranch

sundae sundae* | 12 per person | 30 attendant fee
local vanilla ice cream
chocolate, strawberry and caramel sauces
sprinkles, chopped nuts, crushed oreos
maraschino cherries
*(max 75ppl) (please allow 30 minutes for break)

dry snacks | 7 per person
please select two:
bowls of mixed nuts, arcadian spicy mix, dry roasted peanuts,
pretzels, chex mix, buttered popcorn

sweet and salty | 11 per person
chocolate chip cookies, brownies
house made popcorn, kettle chips with boursin ranch dip

healthy | 12 per person
house hummus with pita chips, celery sticks, carrot sticks
house made trail mix
fresh fruit salad with honey drizzle

ENHANCEMENTS

by the dozen

cookies – choc chip, oatmeal raisin, white choc
macadamia, sugar | 37

fudge and caramel brownies | 39

jumbo soft pretzels with mustards | 39

chocolate, banana nut and blueberry muffins | 36

scones | 36

crispy cereal treats | 48

cake balls | 45 (requires 72 hour notice)

mini fruit pies | 42

basket of biscuits with preserves, seasonal butter | 30

BEVERAGES

assorted sodas | 3.5 each

bottled waters | 3.5 each

gatorade® | 4 each

coffee per gallon | 46 each

assorted juices | 15 per carafe

assorted juices per bottle | 3.5 each

iced tea | 30 per gallon

flavored iced tea | 36 per gallon

lemonade or fruit punch | 36 per gallon

flavored lemonade | 36 per gallon

lemonade stand | 49 per gallon
(select two)

lemonade

strawberry lemonade

blueberry lemonade

arnold palmer

Includes mason jars, fresh fruit
and striped straws

PLATED LUNCH

all plated lunches include your choice of salad, entrée, dessert and freshly baked rolls with butter. entrees are accompanied by suggestions from the chef including a seasonal vegetable

chicken limone
caper sauce, artichoke hearts, spinach, basil oil, pappardelle | 28

chicken parmesan
roasted tomato orzo | 27

herb roasted chicken
smoked gouda grits, haricot verts | 28

honey balsamic salmon
wild rice pilaf, honey balsamic glaze | 28

roasted pork loin
andouille corn bread dressing, barq's root beer glaze | 29

blackened gulf fish
pecan wild rice pilaf, satsuma beurre blanc | 28

6 oz. filet of beef
port wine demi glace, roasted peruvian purple potatoes | 38

pan seared redfish
creamy crawfish sauce, popcorn rice | 32

crawfish ravioli, tomato cream | 28

beverage service includes iced water, unsweetened iced tea. coffee service offered with dessert.

SALAD, SOUP & DESSERT OPTIONS

add a fresh, house made soup to your lunch | 5 per person

garden vegetable
chicken and andouille gumbo
tomato basil
shrimp and corn bisque

salads (choose one)

garden green
shredded carrots, cherry tomatoes, cucumber, balsamic vinaigrette

signature
spinach, frisee, strawberries, feta,
candied pecans, steen's cane citrus vinaigrette

classic caesar
fresh romaine, herbed crostini, parmigiano reggiano,
house made caesar dressing

the wedge
bleu cheese, crumbled bacon, diced tomato,
green onion, select gorgonzola or ranch dressing

desserts
crème brulee
new york style cheesecake with fresh berry compote
truffle marble mousse cake with shaved white chocolate
seasonal bread pudding
chocolate mousse
berry short cake, a berry trifling dessert
lemon icebox pie

PLATED ENTREE SALADS & SANDWICHES

cobb | 22

grilled chicken, tomato, hard-boiled egg, smoked bacon,
crumbled bleu cheese, fresh field greens,
select gorgonzola or ranch dressing

renaissance chicken caesar | 21

chopped grilled chicken, crisp romaine lettuce, kalamata olives,
herbed crostini, shaved parmesan cheese

salmon berry bibb | 24

grilled honey balsamic glazed salmon, tender hydro bibb, seasonal berries,
dried cherries, spiced pecans, cherry balsamic vinaigrette

seafood cobb | 25

chilled shrimp, chilled crawfish, chopped tomato, hard-boiled egg,
applewood smoked bacon, shredded white cheddar, fresh field greens,
remoulade dressing

plated entree salads include your choice of dessert.

PLATED ENTREE SANDWICHES

turkey club | 22

smoked turkey, bacon, crisp lettuce, tomato, havarti cheese croissant

muffuletta | 22

olive salad, salami, mozzarella, ham, provolone, traditional bread

grilled strip loin | 24

red pepper, gorgonzola spread, arugula, swiss, ciabatta

grilled vegetable | 21

grilled squashes, grilled eggplant, roasted tomato
mozzarella, pesto, focaccia

*plated entree sandwiches include your choice of dessert.
sandwiches accompanied by your choice of zapp's potato chips, potato salad,
pasta salad or fruit cup
beverages include iced tea; coffee offered with dessert*

BUFFET LUNCHES

renaissance lunch buffet | 33 - 2 entrees | 36 - 3 entrees

includes choice of salad, choice of entrees and chef's vegetable, rolls and butter, iced tea and coffee service, choice of dessert

salads

mixed green salad

classic caesar

signature salad

roasted vegetable ceviche

tri-color pasta salad

potato salad

add soup to your buffet |5 per person

garden vegetable

chicken and andouille gumbo

tomato basil

shrimp and corn bisque

chicken limone, pappardelle

chicken parmesan, roasted tomato orzo

honey balsamic salmon, wild rice pilaf

blackened or seared gulf fish, corn maque choux

roasted pork loin, andouille cornbread dressing

slow roasted beef brisket, mashed potatoes

sliced sirloin, roasted potatoes

fried catfish, dirty rice

sliced roasted turkey breast, sweet potato mash

spinach polenta topped with four mushroom ragout

desserts

cheesecake

berry shortcake trifle

truffle marble mousse cake

*20 guest minimum
prices based on 60 minutes of service*

ADDITIONAL BUFFETS

executive deli buffet | 27

soup du jour

mixed green salad

truffle chips with chef's garden-grown pepper dip

sliced sirloin steak, red pepper, gorgonzola spread, arugula, swiss, ciabatta

grilled chicken, pesto aioli, havarti, arugula, ciabatta

shaved turkey, havarti, bacon, tomato, lettuce, avocado mayo, multigrain

bruschetta baguette, tomato, mozzarella, basil

backyard picnic | 27

our popular angus burger on brioche bun

tomato, lettuce, onion, cheddar, swiss

all-beef hot dogs on split top buns

ketchup, mustard, relish, mayo

potato salad

cole slaw

baked beans

zapp's chips

the po-boy | 25

chef's gumbo

potato salad

build your own po-boy with roast beef, fried catfish or fried shrimp

gambino's french loaf, sliced creole tomatoes, shredded lettuce and

pickles

mayo, mustard, ketchup

zapp's chips

ADDITIONAL OPTIONS

box lunches | 22

turkey

honey smoked turkey, havarti, applewood smoked bacon, lettuce, fresh tomato, havarti, buttery croissant

beef

thinly sliced marinated sirloin, provolone, sliced tomato, horseradish mayo, ciabatta

veggie

fresh mozzarella, roasted vegetables, tomato, arugula, basil pesto, french baguette

ham

honey baked ham, cheddar, swiss cheeses, buttery croissant

box lunches include choice of sandwich, zapp's potato chips, fruit salad and cookie beverages charged separately on consumption

DINNER SALAD & DESSERT CHOICES

salad choices

signature

spinach, frisee, strawberries, feta, candied pecans,
steen's citrus vinaigrette

classic caesar

fresh romaine, herbed crostini, parmigiano reggiano,
house made caesar dressing

the wedge

bleu cheese, crumbled bacon, diced tomato, green onion,
select gorgonzola or ranch dressing

choice of dessert

crème brulee

bananas foster cheesecake

decadent chocolate cake with toasted almonds

seasonal bread pudding

chocolate mousse duet

berry short cake, a berry trifling dessert

lemon icebox pie

soup | 5 per person

add a fresh, house made soup to your dinner

garden vegetable

chicken and andouille gumbo

tomato basil

shrimp and corn bisque

all plated dinners include your choice of salad and entree, freshly baked dinner rolls with butter and choice of dessert. entrees are accompanied by suggestions from the chef including a seasonal vegetable appropriate for your dish. beverages include coffee. iced tea upon request.

DINNER ENTREES

6 oz hand carved filet mignon
port wine reduction, wild mushroom risotto | 52

8oz hand carved filet mignon
cabernet sauvignon demi glace, wild mushroom risotto | 62

bone in roasted pork chop
madeira reduction, mashed maple sweet potato | 40

chicken renaissance
stuffed with roasted red pepper, spinach, mozzarella, wild rice pilaf | 36

chicken limone
pan seared chicken breast, lemon caper sauce, artichoke hearts and spinach,
pappardelle pasta | 34

redfish
pan seared redfish, topped with crawfish etouffee, rice pilaf | 38

blackened gulf fish
pecan wild rice pilaf, satsuma beurre blanc | 34

salmon honey balsamic
roasted honey balsamic glazed salmon, rice pilaf | 34

filet and shrimp - 6 oz hand carved filet mignon paired with new orleans bbq shrimp | 62
filet and redfish - 6 oz hand carved filet mignon and redfish boursin cream sauce | 60
filet and crab cake - 6 oz hand carved filet mignon, wild mushroom port and lump crab cake,
boursin cream | 62

*choice of salad, freshly baked rolls, butter, chef's selection of compatible vegetable and starch.
freshly brewed regular, decaffeinated coffee, iced tea upon request*

DINNER BUFFETS

the rouge | 54 with 2 entrees | 58 with 3 entrees

classic caesar salad bar

crisp romaine, olive oil croutons, house made dressing, parmesan cheese

caprese salad, olive oil, balsamic vinegar

sliced sirloin strip, port wine reduction

pan seared chicken breast, mushrooms, herbs, garlic, olive oil

honey balsamic salmon

pasta florentine

lemon roasted potatoes

market fresh vegetables

rolls and butter

chef's dessert table

the creole | 49 | select 3 entrees

sensation salad

mirliton shrimp slaw, tarragon vinaigrette

fried catfish, remoulade sauce

red beans and rice

crawfish etouffee

pan seared gulf fish, lemon beurre blanc

chicken & sausage jambalaya or pastalaya

cochon du lait pulled pork

grilled andouille sausage

roasted red bliss potatoes

vegetable of the day

rolls and butter

banana foster cheesecake with caramel sauce

*minimum 20 guests
Includes iced water and coffee service
prices based on 60 minutes of service*

RECEPTION

cold hors d'oeuvres

tenderloin wasabi cream wonton crisp | 175
tomato caprese skewers | 150
spicy cold boiled shrimp shooters | 250
bloody mary oyster shooters | 250
crudite' shooter | 200
crab salad phyllo cup | 175
mini muffaletta | 200
chicken salad spoons | 150
ahi poke with citrus on wonton | 250
traditional bruschetta | 150

hot hors d'oeuvres

coconut shrimp, dragon sauce | 250
spinach feta spanakopita, tzatziki sauce | 150
pork pot stickers, thai chili sauce | 200
smoked sausage corn dog, spicy mustard | 150
chicken satay, peanut sauce | 175
mini crab cakes, remoulade sauce | 200
crab and boursin stuffed mushrooms | 200
vegetable spring rolls | 175
applewood bacon wrapped scallops | 225
tequila lime chicken wings | 150
boudin egg rolls | 200
natchitoches meat pies | 175
fried artichoke boursin , lemon aioli | 150

priced per 50 pieces

RECEPTION

displays

cold seafood station | 525

fresh shucked oysters, spicy cold boiled shrimp, remoulade, cocktail sauce, horseradish sauce, lemons.

display of 100 pieces

antipasto | 15

herb grilled portabello mushrooms, yellow squash, zucchini, asparagus, red onion, roasted romas, salumi, imported olives, parmigiano-reggiano, marinated mozzarella, crusty breads, herbed olive oil, balsamic vinegar

artisan cheese board | 12

selection of artisan cheeses, berries, grapes, seasonal fresh fruit
lavosh, baguettes, flat breads

crudités | 8

broccoli, peppers, celery, cucumbers, carrots, cauliflower
spinach ranch dip, roasted pepper cream

hummus | 8

House made horseradish, roasted red pepper, and red bean hummus,
pita chips, celery, and carrots

**priced per person; prices based on one hour of service*

RECEPTION

pork loin | 200
marinated pork loin, peach bourbon glaze
cornbread muffins
serves 30 guests

baked ham | 225
cider mustard glaze
sweet and spicy mustards
warm biscuits
serves 30 guests

fried turkey breast | 250
Injected with cajun butter and seasonings
cranberry aioli
silver dollar rolls
serves 40 guests

tenderloin of beef | 325
horseradish cream, au jus
creole mustard
assorted rolls
serves 20 guests

strip loin of beef | 325
black pepper crusted angus beef strip
brandy peppercorn demi
sliced rosemary ciabatta
serves 25 guests

carver's fee 100
prices based on one hour of service

RECEPTION ACTION STATIONS

pasta | 14

penne and bow tie pastas
alfredo, basil marinara, pesto,
chicken, italian sausage, roasted vegetables, parmesan cheese
garlic bread

sliders | 11

traditional cheeseburger, pickle
pulled pork, pineapple jalapeño slaw, honey bbq sauce
crab cake sliders, citrus remoulade
pick two

french fry station | 8

traditional and sweet potato fries with dipping sauces
(siracha, roasted garlic aioli, jalapeño ketchup and plain ketchup)

chicken and waffles | 11

house made mini waffles
deep fried chicken tenderloins
bourbon maple syrup sauce

shrimp and grits | 13

sautéed spicy gulf shrimp with house made cheesy grits

***chef required for every 50 guests at 100 each**
50 guest minimum – 1 hour service*

RECEPTION ACTION STATIONS

asian stir fry | 13

chicken, shrimp, pea pods, bamboo shoots, scallions
water chestnuts, mushrooms, bean sprouts, cashews
mixed vegetables, ginger fried rice,
hoisin, soy, teriyaki sauces, sesame oil

quesadillas | 11

select two please

onions, peppers

cheese

carne asada – tequila lime marinated steak, peppers, cheese

chicken fajita – marinated chicken, onions, peppers, cheese

pork – slow roasted pulled pork

cabrito - slow roasted goat

vegetarian – grilled onions, peppers, cheese

seafood – crawfish, shrimp, peppers, cheese

mac & cheese | 9

select two please

four cheese

bbq brisket

smoked chicken carbonara

white cheddar, spinach, bacon

buffalo chicken

crawfish and baby shrimp

***chef required for every 50 guests at 100 each**
50 guest minimum – 1 hour service*

COCKTAILS

all bar selections include beer, wine, soft drinks and sparkling water

scotch	preferred dewars	premium johnnie walker black
bourbon	maker's mark	knob creek
whiskey	canadian club	crown royal
whiskey	jack daniels	gentleman jack
vodka	absolut	grey goose
gin	tanqueray	bombay sapphire
rum	bacardi	bacardi superior
tequila	don julio blanco	patron silver

beer: Budweiser products, miller lite, heineken, abita

wine: trinity oaks vineyard chardonnay, sauvignon blanc, cabernet sauvignon, merlot

pricing	preferred	premium	beer/wine only
one hour	20	24	17
two hours	28	30	20
three hours	36	38	25
four hours	44	46	30
five hours	52	54	35

100 bartender fee per 75 guests for 3 hours; 25 each additional hour

CONSUMPTION/CASH BAR PRICING

	hosted bar	cash bar
preferred cocktails	8	9
premium cocktails	10	11
domestic beer	5	6
premium beer	7	8
wine	8	9
soft drinks	3	4
bottled water	3	4

charged on a per drink basis

100 bartender fee per 75 guests for 3 hours; 25 each additional hour

DETAILS

food and beverage

- all food and beverage served in the hotel is to be provided by the hotel and must be consumed at the hotel.
- dietary substitutions can be made available upon prior request.
- any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract.
- pricing is guaranteed within 6 months of the event.
- if alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require the beverages to be dispensed by hotel servers and bartenders only.
- the alcoholic beverage license requires the hotel to (1) request proper identification (photo i.d.) 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.
- the hotel does not permit outside food or beverages on the premises.
- the hotel does not allow the removal of food or beverages at the conclusion of the event.

guarantees

- the guaranteed number of guests is required a minimum of three (3) business days prior to the function and is not subject to reduction.
- you will be billed for the guaranteed number or actual attendance, whichever is greater.

service charge and tax

- service charge of 22% and tax of 12% will be added to all food and beverage, meeting room rental and audio visual equipment.
- service charge is taxable. service charge and tax, may change without notice.

MORE DETAILS

props, signs and banners

- any items to be put on meeting room or lobby walls must be approved by the hotel.
- any directional signage must be approved by the hotel.
- at no time can push pins, duct tape or any other form of adhesion be used.
- any damages caused to hotel property will be the responsibility of the contracted client. repair charges will be added to your master account.
- any props brought into the hotel must be approved by your event manager.

deposits and payments

- a non-refundable deposit is required for all functions.
- all functions must be paid ten days in advance with your final guarantee of attendees.

buffet meals

- all of our buffets have a 20 person minimum attendance. should a party of less than the required minimum wish to have a buffet, a 20 person payment will be required
- the hotel does not allow for any food or beverage to be removed from the property.
- all food service is provided for 60 minutes of replenishment with the exception of the hors d'oeuvres menu. after that an additional charge will be required.

room assignments

- the hotel reserves the right to make reasonable substitutions in meeting and banquet rooms and/or menu selections and/or based on room pick up at the reservation's due date.
- room rental is subject to a 22% service charge and 12% tax.
- service charge and tax, subject to change without notice.

shipping and receiving

- the customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the hotel.
- the hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the hotel.
- due to limited storage space, exhibit materials must arrive no earlier than one day before the function date.
- any deliveries prior to 24 hours will be subject to charge.
- all items must be removed from the facility within 24 hours.

EVEN MORE DETAILS

rigging and lighting

- no sound, phone, electrical, lighting, mechanical equipment, or rigging can be installed or operated by anyone other than hotel personnel.

audio visual

- our professional audio visual team is ready to serve you with state of the art equipment.
- psav audio visual managers will work with you to ensure a successful event.
- any outside audio visual equipment brought in may incur a service fee.
- our technicians will charge for services provided on any equipment not belonging to the hotel or psav.