

breakfast

continental breakfast buffet

\$24.00

assorted juices
local sliced fruits
yogurt breads, muffins, croissants & mini bagels
assorted yogurts
oatmeal with assorted toppings
coffee and tea

continental breakfast II buffet

\$28.00

assorted juices
local sliced fruits
yogurt breads, muffins, croissants & mini bagels
organic yogurt and housemade granola parfait
individual yogurt & muesli
chef crafted breakfast panini
oatmeal with assorted toppings
coffee and tea

healthy start buffet

\$28.00

assorted juices
fruit kabobs
infused water and housemade fruit juices
sliced heirloom tomatoes
herbed scrambled eggs
turkey bacon and turkey sausage
coffee and tea

pricing is valid for all events taking place within 2018 unless otherwise negotiated

reflected price is for a maximum of 1 hour of service

all prices are subject to 23% taxable service charge and 6.625% sales tax

\$150.00 labor fee applies for groups under 20 guests

prices are subject to change

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Renaissance Newark Airport Hotel
1000 Spring Street Elizabeth New Jersey 07201
+1-908-436-4600

breakfast

breakfast buffet
\$30.00

assorted juices
local sliced fruits
yogurt breads, muffins, croissants and bagels
organic yogurt and housemade granola parfait
oatmeal with assorted toppings
cold breakfast cereals
freshly made herbed scrambled eggs
crisp bacon & country sausage links
country breakfast potatoes
coffee and tea

deluxe breakfast buffet
\$33.00

assorted juices
local sliced fruits
yogurt breads, muffins, croissants and bagels
organic yogurt and housemade granola parfait
oatmeal with assorted toppings
cold breakfast cereals
freshly made herbed scrambled eggs
crisp bacon & country sausage links
country breakfast potatoes
brioche french toast
coffee and tea

healthy deluxe breakfast buffet
\$35.00

assorted juices
local sliced fruits
whole wheat muffins
fresh fruit and organic yogurt smoothies
organic yogurt and housemade granola parfait
oatmeal with assorted toppings
grits
chicken apple sausage & turkey bacon
country breakfast potatoes
sage chicken & hash with shredded potatoes
coffee and tea

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breakfast

enhancements

- french toast | \$6.00
- pancakes | \$6.00
- chicken apple sausage | \$7.00
- sausage, egg & cheese biscuit | \$9.00
- breakfast burritos | \$9.00
- belgian waffle station* | \$9.00
- omelet station* | \$12.00
- chef crafted breakfast sandwiches | \$10.00
- smoked salmon | \$12.00

**requires attendant: \$150.00 – 1 per 20 guests*

traditional breakfast

plated | \$33.00

- chilled orange juice
- assorted breakfast breads
- freshly made scrambled eggs
- crisp bacon & sausage links
- breakfast potatoes
- coffee and tea



plated | \$34.00

- chilled orange juice
- assorted breakfast breads
- egg white frittata
(spinach, mushrooms & onion with tomato basil relish)
- crisp bacon or sausage links
- coffee and tea

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brunch

brunch | \$52.00

cranberry, orange, apple, grapefruit & tomato juices
seasonal fresh fruits and berries
new jersey cheese display
selection of yogurt breads and pastries
marinated mushrooms and green beans with roasted shallots
variety of bagels with herbed cream cheese
brioche french toast with warm maple syrup
scrambled eggs with shredded cheddar cheese on the side
bacon and country sausage links
seasoned breakfast potatoes with rosemary, sautéed onions and peppers
penne pasta with fresh tomatoes
sautéed breast of chicken with caramelized onions & sage
"vegetable of the day"
* * *
rice pudding shooters
warm fruit cobbler
coffee, tea, assorted soft drinks and bottled waters

coffee breaks

coffee refresh | \$10.00

coffee
decaffeinated coffee
herbal teas

beverage refresh | \$15.00

coffee
decaffeinated coffee
herbal teas
soft drinks
bottled waters
iced teas

enhancements (prices are per person)

boylan's sodas | \$5.00
fruit smoothies or flavored waters | \$5.00
bagged pretzels, potato chips, cracker jacks | \$4.00
trail mix | \$5.00
fruit kabobs | \$7.00
local vegetable crudité | \$8.00
sliced fruit platter | \$8.00
cheese display | \$16.00

the cookie factory

\$24.00

chocolate chip, oatmeal raisin, peanut butter and sugar cookies
biscotti and rugelach
sliced fresh fruit
coffee, decaf, tea
individual milks, soft drinks, bottled waters

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coffee breaks

the munchies

\$23.00

route 11 chips
kettle corn
terra blues
ny style bagel chips
assorted dips and spreads
coffee, decaf, tea
boylan's & izee's sodas, bottled waters

the ball park

\$25.00

warm mini pretzel's with assorted mustard
franks in blankets
deep dish pizza with sausage
roasted peanuts, popcorn and cracker jacks
coffee, decaf, tea
soft drinks, bottled waters

cupcake factory

\$25.00

freshly baked cupcakes
boylan's soda
coffee, decaf, tea
assorted milks, soft drinks, bottled waters

afternoon energizer

\$25.00

assorted power, fruit and granola bars
individual vegetable crudité
power smoothies
gourmet nut selection
coffee, decaf, tea
gatorade, sobe lifewater, bottled waters
coffee and tea

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coffee breaks

the bag break

\$25.00

salted nuts

raisins

m&ms

pecans

dried cranberries

pumpkin seeds

wasabi peas

mixed or straight, bag 'em up and eat away!

the jersey shore

\$26.00

fried pickles

sabrett hot dogs with onions

homemade kettle chips

funnel cake

coffee, decaf, tea

boyland's & ize's sodas, bottled waters

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box lunch

box lunches | \$40.00

*** prices are subject to change if guarantee exceeds 125 ***

sandwiches: choice of three

smoked turkey: cheddar, lettuce & tomato on marble rye
roast beef: caramelized onions & horseradish cream on pretzel bread
hoagie: genoa salami, ham, provolone, lettuce tomato, oil & vinegar
grilled chicken breast: fresh mozzarella, arugula & tomato on focaccia
ham: with swiss cheese and whole grain mustard on rye
roasted vegetable wrap

salads: choice of one

pasta salad
potato salad
cole slaw
green bean salad
caesar salad
tuscan pasta salad
garden salad

chips: choice of one

gourmet potato chips
terra chips
doritos
pretzels

desserts: choice of one

seasonal whole fruit
cookie
brownie

**all box lunches come with choice of: assorted soft drink, iced tea or bottled water*

** condiments are included*

Boxed lunches are for groups that will be departing the property and need a lunch 'to go'

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plated lunch

choice of salad:

house salad
baby greens, toasted almonds & goat cheese
caesar salad

choice of entrée:

roast chicken breast with tomato and sage cream sauce | \$39.00
tuscan chicken with white bean ragu | \$39.00
sage & asiago stuffed chicken breast | \$39.00
salmon with red pepper coulis | \$40.00
petite filet mignon | \$48.00
sustainable, ethically sourced fish | market price

COMBINATION SALAD/ENTRÉE

caesar salad topped with grilled chicken | \$39.00

choice of dessert:

chocolate trio
lemon trio
chocolate silk crunch
apple cobbler
ny style cheesecake
platters of housemade cookies on each table

coffee, teas, assorted soft drinks included in price

When creating a choice menu, higher price entrée prevails

plated lunch



choice of entrée:

- whole wheat pasta primavera | \$35.00
- roasted free range chicken | \$39.00
- pork tenderloin with apples | \$39.00
- sustainable, ethically sourced fish | market price
- new york strip steak with roasted baby vegetables | \$45.00

dessert:

fresh berries and cream

coffee, teas, assorted soft drinks included in price

When creating a choice menu, higher price entrée prevails

lunch buffet

traditional deli buffet | \$40.00

handcrafted soup of the day
tossed garden salad
housemade coleslaw, pasta salad & red skin potato salad
roast beef, turkey, ham & salami
swiss, cheddar, american
white, wheat, rye breads; kaiser rolls
packo pickles, housemade kettle chips, valley shepherd dip
chocolate petit fours & individual fruit tarts
local whole fresh fruit
coffee, decaf, tea, soft drinks

on the lighter side buffet | \$43.00

handcrafted soup of the day
mini cobb and brie ranch salads
roasted corn and black bean salad
blistered asparagus
dry rubbed skirt steak & yellow rice
grilled vegetable platter
rice pudding and portuguese dessert cups
coffee, tea and soft drinks

mini sandwich buffet | \$45.00

handcrafted soup of the day
garden salad
roasted red pepper and mushroom salad
chef crafted sandwiches: tuna, marinated chicken,
roast vegetables with red pepper pesto,
roast beef with horseradish sour cream
mini lemon meringue & mini chocolate mousse
coffee, tea and soft drinks

lunch buffet

caesar buffet | \$45.00

handcrafted soup of the day
marinated grilled asparagus salad
roasted wild mushroom salad
tomato-basil bruschetta
mini italian sandwiches
chicken caesar salad
penne pomodoro
chef's selection of cheesecake
strawberries with whipped cream
coffee, tea and soft drinks

gourmet deli buffet | \$47.00

handcrafted soup of the day
tossed garden salad
housemade coleslaw, pasta salad & red skin potato salad
roast beef, turkey, ham & salami
swiss, cheddar, american
white, wheat, rye breads; kaiser rolls
hot sandwich griddle: corned beef and pastrami
packo pickles, housemade kettle chips, valley shepherd dip
chocolate petit fours & individual fruit tarts
local whole fresh fruit
coffee, decaf, tea, soft drinks

lunch buffet

viva italiano buffet | \$48.00

handcrafted soup of the day
caesar salad
fresh mozzarella and pepper salad
roast eggplant salad
antipasto display
balsamic chicken
cod over tomato fondue
rigatoni with fresh tomatoes, garlic and basil
assorted Italian pastries and confections
coffee, tea and soft drinks

southwest buffet | \$48.00

tortilla soup
taco salad
roast tomato, arugula, chickpea and black bean salad
chipotle bbq chicken breast
beef fajitas
rice and beans
mexican corn
bacon baked beans
flan & rice pudding
coffee, tea and soft drinks

flavor of newark buffet | \$50.00

portuguese sausage and bean soup
seafood ceviche
tomato and hearts of palm salad
sea scallop and chorizo skewers
brazilian style chicken and beef barbecue
cuban sandwiches
sweet potato fries with sweet and spicy ketchup
dulce de leche pot au crème
coconut drops
coffee, tea and soft drinks

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cocktail reception

butler passed hors d'oeuvres | 6 selections at \$32.00 per person

miniature deep dish pizza
vegetable dumplings
petite beef wellington
spinach artichoke tarts
pear, almond & brie phyllo
spicy dragon shrimp
wild mushroom tart
thai vegetable spring rolls
sesame chicken
beef tenderloin with gorgonzola and bacon
miniature chicken quesadillas
salmon and asparagus tip quiche
sesame tuna
broccoli and Vermont cheddar puff
bbq pork biscuits
coconut shrimp
lobster cobbler
franks en croute
baby spinach and goat cheese pizza
shrimp tempura

cocktail reception

vegetable crudités | **\$8.00 per person**

fresh sliced vegetables with dipping sauces

sliced fruit display | **\$8.00 per person**

freshly sliced fruits & berries

mashed potato bar | **\$12.00 per person**

sweet and yukon gold potatoes, crumbled maple pepper bacon
horseradish, blue cheese, cheddar cheese, chives, butter
sour cream, broccoli, diced ham, sautéed mushrooms
caramelized onions

cheese display | **\$16.00 per person**

international and domestic cheeses, red and green grapes, french bread, crackers

antipasto display | **\$18.00 per person**

sopressata, mortadella, prosciutto, salami, sharp provolone
grilled focaccia, cheese crostini, basil oil, aged balsamic vinegar

mediterranean display | **\$16.00 per person**

hummus, black olive tapenade, eggplant ragu, baba ghanoush
imported marinated olives, stuffed grape leaves, feta, house cut pita chips

raw bar | **market price**

shrimp, crab claws and oysters
ice chest for display | \$200.00 each

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cocktail reception

pasta station* (select two) | \$12.00 per person

gnocchi bolognese, stuffed rigatoni,
wild mushroom ravioli, penne a la vodka

carving station*

pork loin | **\$12.00 per person**
turkey | **\$12.00 per person**
ham | **\$12.00 per person**
salmon | **\$14.00 per person**
strip loin | **\$14.00 per person**
tenderloin | **\$18.00 per person**

risotto station* | \$14.00 per person

sliced duck, crisp pancetta, micro greens

slider station | \$15.00 per person

pulled pork, short ribs, angus burgers

sushi and sashimi station | market price**

maki, hamachi maki, tekka maki, california rolls
tuna, shrimp, salmon sashimi
pickled ginger, wasabi, soy sauce, warmed sake

viennese table | \$15.00 per person

fine cakes, truffles, petit fours, fancy european cookies, confections, pastries

**attendant fee required | \$150.00 each*

***sushi chef required | \$200.00*

***hostess required | \$150.00*

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plated dinner

choice of appetizer:

maryland crab cakes
pennette with sundried tomato cream sauce, goat cheese
vegetable risotto with extra virgin olive oil and roasted eggplant
wild mushroom ravioli
sliced tomato & mozzarella
potato gnocchi with prosciutto, tomatoes and sage

choice of salad:

house salad
caesar salad
field greens, toasted walnuts and goat cheese salad
baby arugula & frisee salad with tomato & mint compote
baby red oak with local blue cheese

choice of entrée:

chicken breast with artichokes, olives and sundried tomatoes | \$49.00
tuscan chicken | \$49.00
apple and aged cheddar stuffed breast of chicken | \$49.00
sliced duroc farm pork loin, mushroom and bacon demi | \$50.00
herb seared mahi-mahi, citrus cream sauce | \$51.00
roasted atlantic cod with fresh tomato fondue | \$50.00
salmon with red pepper coulis | \$52.00
sustainable, ethically sourced fish of the day | market price

grilled sirloin, purple potatoes,
caramelized onion demi-glace | \$55.00

filet mignon, blue cheese, mashed potatoes
and demi-glace reduction | \$65.00

petite filet mignon and chicken duet | \$65.00
petite filet mignon and salmon duet | \$68.00
petite filet mignon and shrimp duet | \$70.00

plated dinner

choice of dessert:

chocolate trio
lemon trio
chocolate silk crunch
Jose's housemade bread pudding
Black forest cheesecake



choice of salad:

house salad
caesar salad
baby arugula and frisee salad
field greens, toasted almonds and goat cheese salad

choice of entrée:

whole wheat pasta primavera | \$42.00
roasted free range chicken | \$49.00
duroc pork tenderloin | \$50.00
porcini dusted new york strip steak | \$55.00
sustainable, ethically sourced fish of the day | market price

choice of dessert:

cheesecake tasting
fresh berries and cream

When creating a choice menu, higher price entrée prevails

dinner buffet

dinner buffet one | \$58.00

assorted dinner rolls
handcrafted soup of the day
garden salad
quinoa and roast vegetable salad
roast vegetable platter
grilled chicken with balsamic tomatoes
salmon with roast tomato coulis
chicken pennette rustica
yellow rice pilaf
chef's selection of market vegetables
sliced cakes
apple cobbler
coffee, decaf, teas, iced tea

dinner buffet two | \$60.00

assorted dinner rolls
handcrafted soup of the day
garden salad and caesar salad
tuscan pasta salad
purple potato salad with truffle
roast corn and black bean salad
grilled chicken with mushroom demi
papardelle with braised beef
roasted arctic char
horseradish mashed potatoes
chef's choice vegetable of the day
assorted cheesecake
chocolate crunch bar
apple cobbler
coffee, decaf, teas, iced tea

dinner buffet

dinner buffet three | \$64.00

assorted dinner rolls
handcrafted soup of the day
garden salad
antipasto display

pasta station*
crispy truffle gnocchi with lemon butter sauce

carving station*
strip loin of beef with mushroom skewers and sweet potato fries

seafood paella
chef's selection of market vegetables
chocolate pot au crème
assorted cheese tarts with chocolate drizzle
individual berries and cream
coffee, decaf, teas and iced tea

* attendant fee: \$150.00 per station

dinner buffet four | \$66.00

assorted dinner rolls
housemade soup of the day
mizuna and frisse with dried fruit and boursin
wheatberry and mizuna salad with chick peas and sundried tomatoes
grilled chicken with tomato sage cream, balsamic
sliced brown sugar rubbed skirt steak
sea to table catch of the day
roast baby fingerling potatoes
chef's choice vegetable of the day
jose's bread pudding
lemon bars
crunch cake
coffee, decaf, teas and iced tea

beverages

sapphire bar

svedka's vodka, cruzan's aged light rum, jose cuervo tradicional silver tequila, jim beam white label bourbon, beefeaters gin, canadian club whiskey, korbel brandy, stone cellars chardonnay, cabernet sauvignon, pinot grigio, & merlot, beringer white zinfandel
budweiser, bud light, heineken, samuel adams, corona extra, blue moon, amstel light, o'doul's
assorted soft drinks, mineral waters

open bar *

one hour | \$17.00 per person
second hour | \$6.00 additional per person
each additional hour | \$4.00 per person

hosted bar *

mixed drinks | \$11.00
house wine | \$10.00
imported beer | \$7.50
domestic beer | \$6.50
cordials & liqueurs | \$12.00
mineral waters | \$4.00
soft drinks | \$4.00

*cash bar option available - minimum actualized revenue must meet or exceed \$500.00***

** \$150.00 bartender fee: 1 bartender required for every 100 guests*

*** \$150.00 cashier fee: 1 cashier required for every 100 guests (cash bar only)*

beverages

diamond bar

bacardi superior rum, jack daniels whiskey, absolut vodka,
tanqueray gin, captain morgan original spiced rum, johnny walker red label scotch
maker's mark bourbon, 1800 silver tequila, korbel brandy, beringer white zinfandel
stone cellars chardonnay, cabernet sauvignon, pinot grigio, & merlot
budweiser, bud light, heineken, corona extra, blue moon, samuel adams, amstel light,
o'doul's
assorted soft drinks, mineral waters

open bar *

one hour | \$19.00 per person
second hour | \$7.00 additional per person
each additional hour | \$6.00 per person

hosted bar *

mixed drinks | \$12.00
house wine | \$11.00
imported beer | \$7.50
domestic beer | \$6.50
cordial & liqueurs | \$14.00
mineral waters | \$4.00
soft drinks | \$4.00

*cash bar option available - minimum actualized revenue must meet or exceed
\$500.00***

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beverages

wine list

sparkling

korbel sparkling wine | \$36.00
mumm napa brut prestige | \$72.00

white

beringer white zinfandel | \$36.00
arrowood chardonnay | \$45.00
chateau ste. michelle riesling | \$46.00
stone cellars pinot grigio | \$37.00
pighnin pinot grigio | \$49.00
stone cellars chardonnay | \$36.00
clos du bois chardonnay | \$38.00
beaulieu vineyards chardonnay | \$40.00

red

stone cellars merlot | \$36.00
beaulieu vineyards merlot | \$40.00
duckhorn 'decoy' merlot | \$60.00
mark west pinot noir | \$35.00
sledgehammer cabernet sauvignon | \$45.00
ferrari-carano cabernet sauvignon | \$65.00
beaulieu vineyards cabernet sauvignon | \$43.00
stone cellars cabernet sauvignon | \$37.00