EVENT MENUS

RENAISSANCE DALLAS AT PLANO
LEGACY WEST HOTEL

RENAISSANCE DALLAS AT PLANO LEGACY WEST
6007 legacy drive • plano | tx 75024
t 469.925.1800 • f 469.925.1801
renhotels.com • marriott.com | dalbp
continental | east + west
add ons | elevate
breakfast buffet | eclectic
action stations | motion
plated breakfast | plateful
breaks | invigorate
lunch | grasp
deli lunch
box lunch | grab
lunch buffet | fuel
plated lunch | plateful
dinner buffet | fuel
plated dinner | plateful
hors d’oeuvres | socialize
stations | exhibits
action stations | motion
carving stations | trim
dessert stations | rich
beverage + bars | sip
wine | vintage
discover
r.e.n meetings
info
CONTINENTAL

WEST | 36

whole + sliced fruit
grapefruit | agave nectar| micro basil *v
house made macadamia granola parfaits | berries | greek yogurt | agave nectar
whole + 2% milk | granola

– PICK TWO –
blueberry + streusel muffin
butter croissants
carrot + walnut muffin *gf
cherry + almond muffin
banana nut bread
coffee cake
chai + lemon ricotta loaf |
poppy seed lemon butter

house made cinnamon roll | cream cheese icing
seasonal jam | lucky layla butter *gf
fresh orange juice | grapefruit juice
illy coffee + decaf | dammann frères tea

EAST | 36

whole + sliced fruit
pineapple | chili + palm sugar *gf *v
miso soup | smoky broth | hon shimeji mushroom | wakame
bacon + kimchi fried rice *gf
kimchi + scallion pancakes | ponzu sauce
rice porridge | lucky layla butter *gf
fresh orange juice | mango + green juice
illy coffee + decaf | dammann frères tea

continental based on 60 minutes of service
minimum of 15 people
$150 labor fee applies to all breaks under the minimum
all pricing is subject to a 25% service charge and 8.25% sales tax all pricing
is subject to change without prior notice
ELEVATE | ADD ONS
WEST | EAST | ECLECTIC

homestead gristmill oatmeal | 5
  cinnamon | brown sugar | raisins | almonds

six grain muesli | 4 *v
  blueberries | coconut milk | lucky layla
  drinkable yogurt | kelley's farms honey

energize elixir shots | 5 choose two
  wheatgrass | apple | grape + tarragon *gf *v
  root beet | raspberry + orange *gf *v
  carrot | passion fruit + ginger *gf *v

indigenous cheese + charcuterie board | 8
  smoked manchego | sharp shooter cheddar
  black forest ham | chorizo whole grain
  mustard | pickled hatch chilies house made
  peach + cardamom jam | sourdough

salmon + pumpernickel toast | 6
  la spiga pumpernickel | smoked salmon
  cream cheese | pickled onions

  goat cheese + peach brioche | 5
  la spiga brioche | d.m.c. goat cheese
  sorghum roasted peaches | micro basil

avocado wheat toast | 5
  9 grain bread | avocado | feta cheese | village farms tomato | sweet 1015 onions

tx kolache | 6
  jalapeño + cheddar
  peaches + cream

breakfast tacos | pick one | 6
*all served with scrambled eggs in a flour tortilla*
  brisket | jack cheese | salsa verde
  bacon | sharp shooter cheddar | pico
  potato | queso fresco | poblano |
  sautéed onions | fire roasted salsa roja

lone star monte cristo | 6
  croissants | shaved ham | sharp shooter cheddar | strawberry balsamic + habanero jam

elevate add ons can not be ordered by itself
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ECLECTIC | BREAKFAST BUFFET | 45

whole + sliced fruit
house made parfaits | macadamia granola | berry compote | agave nectar |
greek yogurt *gf
lucky layla drinkable yogurt *gf
fresh orange juice | grapefruit juice
illy coffee + decaf | dammann frères tea

- PICK TWO –
  blueberry + streusel muffin
  banana + chocolate chip muffin
  lemon crumb cake |
  sweet lemon glaze
  zucchini bread *gf
  apple coffee cake
  cinnamon roll
  cranberry + orange loaf *gf

- SPOT ONE -
scrambled free range eggs | crema | chives *gf
baked egg casserole
  free range eggs | sweet onions | wilted spinach | cotija | crostini
free range egg white frittata
  cured tomatoes | charred kale | brazos valley smoked gouda | fire roasted salsa *gf

- NAME ONE –
  house made biscuits | sawmill gravy
  cast iron fingerling potatoes + sweet onions *gf
  homestead gristmill grits | white cheddar | applewood smoked bacon | salsa verde
  bread pudding french toast | local roasted pecans | nutella sauce
  savory corn casserole | pork carnitas | green chile | pepper jack
  homestead gristmill oatmeal | cinnamon + brown sugar | raisins | almonds

breakfast based on 90 minutes of service
minimum of 25 people
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PLATEFUL | PLATED BREAKFAST

banana + pecan + chia breakfast bread [family style]
blueberry + ricotta muffin | candied walnuts [family style]
house made macadamia granola parfaits | raspberry + lychee | greek yogurt | local honey *gf
fresh orange juice
illy coffee + decaf | dammann frères tea

- CHOOSE ONE -

understated west | 40 *gf
scrambled free range eggs | applewood smoked bacon | cast iron
fingerling potatoes + sweet onions

texas range | 41
smoked brisket taquitos | salsa verde | breakfast potatoes | sunnyside egg

west of zen benedict | 41
buttermilk biscuit | korean bbq pork belly | jalapeño hollandaise

MOTION | STATIONS

WEST | EAST | ECLECTIC

energize elixir bar | 8 ** *gf
custom craft juice | seasonal superfoods + fruits

free range egg omelet station | 10 ** *gf
smoked brisket | applewood smoked bacon | prasek’s chicken apple jalapeño sausage | shrimp | chorizo | sharp shooter cheddar | quesos fresco | local spinach | cured tomatoes | caramelized onions | peppers | shiitake | jalapeño | guacamole |
fresh salsa

rencakes | 8 **
buttermilk + whole grain pancakes
strawberry + balsamic compote | caramelized apples | candied walnuts blueberry + agave syrup | cinnamon bourbon syrup | pecan maple syrup

prairie hash | 10 ** *gf
smoked beef short rib | pork belly | grilled chicken onions | peppers | corn | fire roasted salsa | soft cooked eggs tater tots | sweet potatoes | crispy tortillas

crêpe | 10 **
ham + cheese
strawberries + cream
nutella + banana

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minimum of 25 people
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INVIGORATE | BREAKS

- HEALTHY -
- SWEET -
- SAVORY -

baby squash crudité | heirloom tomatoes | green beans | jalapeño buttermilk dip.gf.v
power bars
  peanut butter + oat
  coconut + almond + goji berry
  nutty + superfood
red pepper hummus | rosemary pita chips
house made guacamole | red cumin beet chips.gf.v
avocado toast | 9 grain bread | feta | olive oil | grape tomato
apple³ + almond butter
  granny smith | pink lady | honey crisp

smoked roasted tx 38 pecans "gf.v"
smoked turkey + avocado sliders | sweet roll
house made beef jerky
  black pepper | teriyaki
mini jalapeño cornbread | kelley’s farms honey "gf.v"
local cheese display
  walnut + scallion | seasonal preserves
sourdough grilled cheese
  brazos valley smoked gouda | hatch chili jam
sea salt + pepper house chips | green chile lime dip

illy coffee + decaf | damman frères tea infused water
soft drinks

dr pepper + dutch chocolate bundt cake | amoretti crumbles
chocolate + pecan turtles
spiced + candied cashews
scones
  jalapeño + pepper jack
  cranberry + walnut
sugar + sass kettle
  bourbon bacon caramel | spicy buffalo | mac + cheese |
house made nut brittle "gf"
trinity | cookies
  reverse chocolate chip "hf"
dried cherry + raisin | macadamia | oats
toffee | coconut | pecan

pick three | 21
pick four | 25

breaks based on 60 minutes of service
minimum of 15 people
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UPGRADE

hodgepodge | 6
pepitas | wasabi peas | roasted peanuts + almonds | malted milk balls | chocolate covered espresso beans | peanut butter pretzels | dried apricots + apples + bananas | sesame sticks

local craft beer samples | choose one | 2.5 oz each | 9**

taste of dfw
  texas ale project | payne pils pilsner
  four corners | heart o'texas red ale
  rahr & sons | ugly pug black lager

taste of texas
  lone pint brewing | yellow rose smash ipa
  celis brewing | white belgian wit bier
  real ale brewing | brown ale

  *served with dry snacks*

salsa | 4
tequila lime tomatillo | red chili salsa | tortilla chips | house made sea salt + pepper chips

REVIVE

ALL DAY | UP TO 9 HOURS OF SERVICE | 32
HALF DAY | UP TO 5 HOURS OF SERVICE | 22

evian mineral water
perrier sparkling water
sodas
  pepsi | mountain dew | mist twist | dr pepper | *diet options available*
infused water
iced tea
mango green tea
illy coffee + decaf
dammann frères tea
  black + green teas | herbal

*attendant required for craft beer samples
$150 labor or attendant fee applies to upgrades under the minimum
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revive minimum 15 people
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**GRASP | COMPOSED SANDWICHES**

**FUSION | SOUP | PICK ONE**

- thai corn + shrimp bisque
- smoked tomato + thai basil "df"
- asian chicken wonton
- chicken | avocado + lime | fritos
- creamy 1015 onion | ciabatta croutons

**ROOT | SALAD | SPOT TWO**

- village farms tomatoes | cucumber | d.m.c. mozzarella | sorghum balsamic | scallion vinaigrette
- spinach | feta | napa cabbage | roasted peppers | red onion | bacon + sorghum vinaigrette
- tx greens | brazos valley white cheddar | tx 38 pecans | caramelized peaches | 1015 onion vinaigrette
- rice noodles | mustard greens | celery | scallions | carrots | cucumber | ginger vinaigrette
- baby kale + red cabbage | corn | jicama | tortilla crisps | cilantro lime vinaigrette
- marble potatoes | sweet peppers | mustard + buttermilk aioli
- tx greens | goat cheese | cucumber | grape tomatoes | jalapeño honey mustard
- ancient grains | farro | quinoa | grape tomatoes | roasted squash | dried cranberries | pine nuts | arugula | apple cider vinaigrette
- asparagus | julienned romaine | cucumber | feta | chickpeas | peppers | grape tomatoes | honey citrus vinaigrette
- citrus watercress | clementine | pomegranate | leafy greens | cinnamon yogurt dressing
GRASP | COMPOSED SANDWICHES | CONTINUED

opt two | toasty + crisp | 52
opt three | toasty + crisp | 55

CRISP | COLD SANDWICH
grilled eggplant | roasted onion | goat cheese | green leaf lettuce | tomato | pesto | ciabatta
smoked salmon wrap | cucumber cream cheese | avocado | daikon sprout | whole wheat tortilla

beef brisket | brazos valley smoked gouda | drippings aioli | jalapeño chow chow | onion bun

shrimp salad | bibb lettuce | finger roll
smoked turkey | kale | tomato | cucumber | feta | red pepper hummus | 9 grain roll
salami | coppa | mortadella | provolone | parmesan | pesto | olive relish | ciabatta

smoked pork loin | red onion | cherry peppers | swiss | mango mojo | brioche
cashew + chicken salad | cranberries | bibb lettuce | village farm tomatoes | red onion | croissant

TOASTY | HOT SANDWICH
fried chicken bao | gochujang | house pickles
smoked applewood bacon | fried green tomato | red cabbage | sharp shooter cheddar | deviled spread | potato roll

free range chicken breast | provolone | heirloom tomato | pesto aioli | sourdough

pulled short rib | bourbon + hoisin glaze | kimchi slaw | sharp shooter cheddar | brioche bun
blackened mahi taco | pineapple + serrano salsa | queso fresco | avocado crema
tempura zucchini + carrot + onion | ponzu mayo | ciabatta™

RICH | DESSERT
macarons + berries
salted caramel | chocolate | vanilla bean | lemon strawberry cheesecake

fresh fruit tarts | seasonal fruit
assorted cupcakes
chocolate + espresso | red velvet + cream cheese | vanilla + buttercream

INCLUDES
iced tea
illy coffee + decaf | dammann frères tea

lunch based on 90 minutes of service
minimum of 20 people
$150 labor fee applies to all buffets under the minimum
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DELI | LUNCH BUFFET | 49
ADD SOUP | 52

ROOT | SALADS | SPOT TWO
marbled potato | sweet peppers | mustard + buttermilk aioli
baby kale + red cabbage | corn | jicama | tortilla crisps | cilantro lime vinaigrette
chopped romaine | grape tomatoes | shaved asiago | herb croutons | caesar dressing
tx greens | goat cheese | cucumber | grape tomatoes | jalapeño honey mustard
ancient grains | faro | quinoa | grape tomatoes | roasted squash | dried cranberries |
pine nuts | arugula | apple cider vinaigrette

MEAT
mesquite smoked turkey
coriander + black pepper rubbed roast beef
smoked ham
grilled chicken

CHEESE
trunble gold | swiss | brazos valley smoked gouda | aged cheddar

BREAD
sourdough | marble | potato | 9 grain

SEASONED CHIPS
bbq | sea salt + pepper | garlic + dill

SPREADS + DIPS
black garlic aioli | red pepper hummus | mayo | grain mustard

CRUNCH
butter lettuce | village farms tomato | 1015 shaved onion

PICKLED
quick pickles | jalapeño chow chow

RICH | DESSERT | NAME ONE
bars
dark chocolate brownies | toffee blondies | lemon + raspberry
smooth
cococonut panna cotta | roasted pineapple glaze | toasted coconut
honey maple mousse | house made granola

INCLUDES
iced tea
illy coffee + decaf | dammann frères tea

lunch based on 90 minutes of service
minimum of 20 people
$150 labor fee applies to all buffets under the minimum
all pricing is subject to a 22% service charge and 8.25% sales tax
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MARKET STYLE OR GRAB + GO

INCLUDES
hand fruit
kettle chips
cookies
  white chocolate pistachio | peanut butter + chocolate chip | ginger snickerdoodle "gf"
energy bars
evian mineral water | sodas | energy drinks

ROOT | SALAD | CHOOSE TWO
marbled potato | sweet peppers | mustard + buttermilk aioli
chopped romaine | grape tomatoes | shaved asiago | herb croutons | caesar dressing
rice noodles | mustard greens | celery | scallions | carrots | cucumber | ginger vinaigrette
ancient grains | faro | quinoa | grape tomatoes | roasted squash | dried cranberries | pine nuts | arugula |
  apple cider vinaigrette
village farms tomatoes | cucumber | d.m.c. mozzarella | sorghum balsamic | scallion vinaigrette

CRISP | COLD SANDWICH | PICK TWO
beef brisket | brazos valley smoked gouda | drippings aioli | jalapeño chow chow | onion bun
shrimp salad | bibb lettuce | finger roll
smoked turkey | kale | tomato | cucumber | feta | red pepper hummus | 9 grain roll
salami | coppa | mortadella | provolone | parmesan | pesto | olive relish | ciabatta
cashew + chicken salad | cranberries | bibb lettuce | village farm tomatoes | red onion | croissant
grilled eggplant | roasted onion | goat cheese | green leaf lettuce | tomato | pesto | ciabatta

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FUEL | LUNCH BUFFET

FUSION | SOUP | PICK ONE

thai corn + shrimp bisque
smoked tomato + thai basil
asian chicken wonton
chicken | avocado + lime | fritos
creamy 1015 onion | ciabatta croutons

ROOT | SALAD | SPOT TWO

village farms tomatoes | cucumber | d.m.c. mozzarella
| sorghum balsamic | scallion vinaigrette
spinach | feta | napa cabbage | roasted peppers | red onion | bacon + sorghum vinaigrette
tx greens | brazos valley white cheddar | tx 38 pecans | caramelized peaches | 1015 onion vinaigrette
baby kale + red cabbage | corn | jicama | tortilla crisps | cilantro lime vinaigrette
ancient grains | faro | quinoa | grape tomatoes | roasted squash | dried cranberries | pine nuts | arugula | apple cider vinaigrette
asparagus | julienned romaine | cucumber | feta | chickpeas | peppers | grape tomatoes | honey citrus vinaigrette

opt two | 58
opt three | 62

VERVE | ENTREE | CONTINUED

honey + miso roasted cod | quinoa + edamame pilaf
| cumin dusted baby carrots | broccolini

mesquite smoked kobe sirloin | onion + pepper
rajas | rosemary red potatoes | sorghum demi glaze
pesto orechiette | grape tomato | baby squash | broccolini

RICH | DESSERT | NAME ONE

lemon ricotta + strawberry shortcake
passion fruit mousse parfait
caramel corn panna cotta
chocolate cake | cappuccino buttercream | hazelnut praline grains

INCLUDES
eclectic breads + butter
iced tea
illy coffee + decaf | dammann frères tea

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minimum of 25 people
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PLATEFUL | PLATED LUNCH

INCLUDES
eclectic breads + butter
iced tea
illy coffee + decaf | dammann frères tea

ROOT | SALAD | SPOT ONE
wild greens | pear | candied walnuts | golden raisins | parmesan | lemon pepper vinaigrette
romaine heart wedge | spiced pecans | blue cheese | heirloom tomato | bacon + scallion dressing
beets | local goat cheese | baby greens | orange + pistachio vinaigrette

VERVE | ENTRÉE | OPT ONE
smoked flank steak | 54
sautéed kale | white yam gratin | pomegranate demi glace
pomegranate + orange glazed salmon | 52
sautéed broccolini | sunburst squash | whipped potatoes | balsamic vinegar + whole grain mustard
roasted chicken breast | 51
cornbread pudding | spiced brussel sprouts | honey + thyme beurre blanc
grilled pork tenderloin | 51
peach + poblano salsa | white peach puree | sautéed sugar snap snow peas | gristmill black pepper grits
polenta cake | 50
feta | spinach | spinach | balsamic reduction

RICH | DESSERT | NAME ONE
marscapone cheesecake
toasted almond crust + tuile | blood orange sauce
peanut butter tart
pb mousse | ganache flaketine | sabayon sauce
vanilla bean panna cotta
lemon + thyme shortbread | pomegranate sauce
lemon + raspberry cake
raspberry sauce | toasted almonds

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Renaissance Dallas at Plano Legacy West
2500 Legacy Drive
Plano, TX 75024
469.925.1800
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renhotels.com
marriott.com/dalbp
FUSION | SOUP | PICK ONE
spicy corn + avocado | onion | jalapeño
white bean + kale | cannellini beans | kale | onions
lemongrass + ginger chilled cauliflower soup
butternut squash | candied pecans | caraway cream
fire roasted tomato bisque | peak season tomatoes | applewood bacon | basil oil

ROOT | SALAD | SPOT TWO
chopped romaine | grape tomatoes | shaved asiago | herb croutons | caesar dressing
kale | butternut squash | smoked bacon | spicy caramelized pecans | manchego | citrus vinaigrette
beets | local goat cheese | baby greens | orange + pistachio vinaigrette
baby spinach | bacon | sugared almonds | pickled shallot | point reyes blue cheese | warm bacon vinaigrette
ancient grains | farro | quinoa | grape tomatoes | roasted squash | dried cranberries | pine nuts | arugula | apple cider vinaigrette
r' southwest
mixed greens | roasted corn | gorgonzola | red onion | jalapeño | tomatoes | cilantro honey lime vinaigrette

dinner based on 90 minutes of service
minimum of 25 people
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VERVE | ENTRÉE

lemon + thyme chicken
sweet potato purée | grilled asparagus | brown butter sauce

roasted atlantic cod
black eyed pea + sweet corn succotash | zucchini corn bread

cumin crusted lamb chops
israeli cous cous pilaf | pear + cherry chutney

grilled kobe beef
horseradish potatoes | garlic roasted brussel sprouts | tx bourbon au jus

maple glazed skuna bay salmon
wild rice + quinoa salad | roasted baby squash | herb butter

beef tenderloin
yukon golds | asparagus + maitake mushrooms | roasted garlic demi glace

herb roasted halibut
tomato + lemon risotto | crispy shallot + herb oil

marinated pork loin
wild mushroom + mascarpone polenta | tomato caper demi glace
PLATEFUL | PLATED DINNER

INCLUDES
- eclectic breads + butter
- iced tea
- illy coffee + decaf | dammann frères tea

ROOT | SALAD | SPOT ONE
- r signature grilled caesar
- char-grilled romaine | parmesan | croutons | caesar
- wild greens | pear | candied walnuts | golden raisins | parmesan | lemon pepper vinaigrette
- kale | butternut squash | smoked bacon | spicy caramelized pecans | manchego | citrus vinaigrette
- baby spinach | bacon | sugared almonds | pickled shallot | point reyes blue cheese | warm bacon vinaigrette
- r southwest
- mixed greens | roasted corn | gorgonzola | red onion | jalepeño | tomatoes | cilantro honey lime vinaigrette

VERVE | ENTRÉE | OPT ONE
- rosemary chicken | 60
- blistered green beans | parmesan + red pepper risotto | morel mushroom sauce
- honey miso glazed salmon | 64
- pan fried spinach | sautéed faro | edamame | carrot | dried apricot | meyer lemon
- pan seared rainbow trout | 69
- citrus rice | broccolini | white wine + butter sauce
- roasted sea scallops | 69
- truffle risotto | spinach | shiitake | crispy prosciutto | garlic chips

VERVE | ENTRÉE | CONTINUED
- blackened pork chop | 67
- mashed sweet potato | sautéed green beans
- black truffle butter
- hoisin braised short rib | 67
- kimchi yukon gold mash | brussel sprouts | shishito | red wine demi
- horseradish crusted lamb chop | 72
- creamy grits | roasted wild mushrooms | braised sweet pepper | au jus
- pepper crusted filet mignon | 81
- sweet onion + potato puree | miso roasted asparagus | charred carrot
- hot + crunchy eggplant stack | 58
- roasted tomato grits | mango + jalepeño aioli
- porcini mushroom ravioli | 58
- sweet peas | kale | roasted tomatoes | parmagiana reggiana | truffle emulsion

RICH | DESSERT | NAME ONE
- white velvet | raspberry buttercream
caramel mousse bar
- jaconde sponge | salted caramel + passion fruit coulis
- honey + orange cheesecake
- rosemary + almond crust | honey caramelized figs
- milk chocolate + espresso bomb | ganache | coffee sabayon
- berry cheesecake
- strawberry + cardamom crust | candied pistachio | raspberry coulis

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SOCIALIZE | HORS D’OEUVRES

TOASTY | PER SE

rebel tomato pie | sharp shooter pimento cheese | 5
chicken chao tom | sugarcane | lemongrass + ginger syrup | 6
short rib + cheddar grill cheese | truffle oil | sourdough | 7
twice baked fingerlings | bacon | cheddar | 6
shrimp toast | mango + chili relish | 7
baked naan | goat cheese | spiced cherries | 5
lamb meatball | harissa | crumbled feta | 6
mushroom dumpling | napa cabbage | spicy peanut sauce | sweet soy | 6
fig + pancetta flatbread | arugula | extra virgin olive oil | 6
spiced duck taquito | papaya slaw | 7
prosciutto wrapped dates | goat cheese | 6
chorizo stuffed green olive | 5
oxtail empanada | sweet chili glaze | 7
gougères | mushroom | caramelized onion | apple | 6

All socialize items have a minimum order of 25 pieces.
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SOCIALIZE | HORS D’OEUVRES

CRISP | PER SE

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>spicy watermelon</td>
<td>mozzarella</td>
</tr>
<tr>
<td>village farm roasted tomatoes</td>
<td>d.m.c cheese pearl</td>
</tr>
<tr>
<td>square deviled eggs</td>
<td>wasabi</td>
</tr>
<tr>
<td>ahi tuna spoons</td>
<td>sticky rice</td>
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<tr>
<td>savory oreo</td>
<td>caramelized pecans + blue cheese</td>
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<tr>
<td>thai chili crab cake</td>
<td>shaved cabbage</td>
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<tr>
<td>grilled peach spoon</td>
<td>basil</td>
</tr>
<tr>
<td>roasted beet spread</td>
<td>feta</td>
</tr>
<tr>
<td>blue crab slider slider</td>
<td>7</td>
</tr>
<tr>
<td>hamachi cruto</td>
<td>green apple</td>
</tr>
<tr>
<td>crispy wonton</td>
<td>apricot + ginger compote</td>
</tr>
<tr>
<td>avocado crostini</td>
<td>lemon avocado mash</td>
</tr>
<tr>
<td>house made sushi</td>
<td>choose two</td>
</tr>
<tr>
<td>signature roll</td>
<td>hamachi</td>
</tr>
<tr>
<td>veggie</td>
<td>spicy tofu</td>
</tr>
<tr>
<td>spicy salmon roll</td>
<td>salmon</td>
</tr>
</tbody>
</table>

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EXHIBITS | STATIONS

southern crunch | 8
house chips | sweet potato chips | beet chips
1015 sweet onion spread | blue cheese + scallion dip | tx caviar

local cheese | 16
five cheeses | artisan breads + crackers | kelley’s farms honey | seasonal preserves

charcuterie | 18
four cured meats | pickled vegetables | mustards | artisan breads

market vegetables | 13
raw + grilled seasonal vegetables | avocado green goddess | jalapeño toreado ranch

guacamology | 18
avocado | crab salad | smoked salmon | limes | cilantro | serrano | poblano | orange + tomatillo salsa | corn tortilla chips

reinventing bruschetta | 11
village farms heirloom tomatoes | d.m.c burrata | basil | salts | t.o.r olive oils | infused balsamic vinegars | artisan breads

mac + cheese | 13
lobster + English pea | white cheddar
wild mushroom | truffle | parmesan + provolone
smoked chicken | green chile | monterey jack

sliders | 22
korean fried chicken | chipotle + gochujang bbq
spiced pulled pork | green valley sprout slaw
lobster + crab cake | wasabi mayo
butter pickles | deep ellum battered onion rings | tomatillo ketchup

dim sum | 20
seared shrimp + sesame potstickers | grapefruit ponzu
ginger chicken dumpling | water chestnut | lime + kewpie aioli
steamed pork bao | xo hoisin

** attendant fee required |100 per attendant minimum of 20 people based on 90 minutes of service
all pricing is subject to a 25% service charge and 8.25% sales tax all pricing is subject to change without prior notice
MOTION | ACTION STATIONS

poke | 22**
ahi tuna | salmon | marinated tofu
seaweed salad | scallions | marinated cucumbers | edamame | carrots | sesame | red cabbage | pickled ginger | avocado | pickled serrano | crispy shallots | radish | soy sauce | sesame oil | spicy ponzu | white rice | brown rice

intriguing ocean | 25
raw oysters | black pepper mignonette sauce
chilled gulf shrimp | horseradish cocktail sauce
mussels | wasabi aioli
Jonah crab claws | key lime + mustard sauce

pasta + rice | 20
orecchiette | gulf shrimp | rapini | salsa roja
risotto carbonara | smokehouse bacon | snap peas | parmesan
sweet potato gnocchi | walnut pesto | asiago + sweet peppers

tx street tacos | 22
grilled mahi mahi | pulled pork | carne asada
1015 onions | limes | cilantro | pico de gallo | grilled pineapple | queso fresco
chipotle aioli | tomato + avocado salsa | house habanero sauce
corn + flour tortillas | house made street corn

sliced wagyu beef | 22**
cauliflower mash | caramelized baby carrots | green peppercorn glace

hot smoked king salmon | 20
chilled udon noodle bowl/ tomato + chipotle glaze

sushi | 25**
rolls
california | spicy tuna | signature hamachi
poke spoons
salmon | ahi tuna | sushi rice
avocado crema | ponzu | kimchi sauce | sweet soy

korean style short rib | 18
bao buns | gochujang bbq | scallion slaw | kimchi

** attendant fee required | 100 per attendant
minimum of 25 people
based on 90 minutes of service
all pricing is subject to a 25% service charge and 8.25% sales tax
all pricing is subject to change without prior notice
**TRIM | CARVING STATIONS**

ancho chili rubbed brisket | serves 30 | 350 **
là spiga potato rolls | house pickles | hickory smoked + peach chipotle bbq sauces

deep ellum brined turkey breast | serves 25 | 300 **
là spiga ciabatta rolls | pear + pepper chutney

smoked suckling pig | serves 60 | 500 **
sweet plantain + avocado salsa | sorrel chimichurri | cuban bread

grapevine smoked beef tenderloin | serves 20 | 500 **
brioche roll | black pepper + cabernet reduction

bourbon pork loin | serves 40 | 450 **
jalapeño cornbread | brown sugar glaze

roasted salmon | serves 35 | 350
apple cider glaze

sesame crusted ahi tuna | serves 20 | 450 **
brown sticky rice | daikons | crispy sesame green beans

** ** attendant or carver fee required | 100 per attendant
stations based on 90 minutes of service
minimum of 20 people
all pricing is subject to a 25% service charge and 8.25% sales tax
all pricing is subject to change without prior notice
RICH | DESSERT STATIONS

decadent | 18
chocolate cheesecake | chocolate bark | chocolate + hazelnut mousse |
bourbon + chocolate pecan pie | chocolate tipped bacon | chocolate shot |
chocolate cake + espresso buttercream

cookies + chill | 20**
chocolate chip cookie | vanilla ice cream
snickerdoodle cookie | cinnamon ice cream
honey graham cookie | key lime pie ice cream

crave | 18
assorted mini cookie dough cones
layer + baked s’mores parfait
chocolate dipped rice krispies
assorted cake pops

snowy | 20
house made gelato
  poached pear | chocolate espresso | key lime pie
strawberry balsamic sorbet
candy + chocolate dipped cones | cookies biscotti | hazelnut praline
chocolate curls | crushed oreos

** attendant fee required | $100 per attendant
stations based on 90 minutes of service
minimum of 20 people
all pricing is subject to a 25% service charge and 8.25% sales tax
all pricing is subject to change without prior notice
SIP | BEVERAGES + BARS

SPIRITS

CRAFT
vodka | western son
gin | austin reserve
rum | white hat silver
soju | alakey
bourbon | witherspoon’s
rye | herman marshall
whisky | suntory toki
whiskey | tx blend
brandy | germain-robin
tequila | exotico blanco

PREMIUM
vodka | absolut
gin | tanqueray
rum | bacardi light
spiced rum | captain morgan
bourbon | maker’s mark
whisky | canadian club
scotch | dewar’s white label
whiskey | jack daniels
cognac | courvoisier vs
tequila | don julio silver

LUXURY
vodka | grey goose
gin | bombay sapphire
rum | bacardi light
gold rum | mount gay
bourbon | knob creek
whisky | crown royal
scotch | johnnie walker black
whiskey | jack daniels
cognac | hennessey vsop
tequila | patron silver

WINE

CRAFT
chardonnay | becker
riesling | becker
sauvignon blanc | becker

PREMIUM
chardonnay | alta maria
riesling | kung fu girl
sauvignon blanc | justin
pinot grigio | ferrari carano
pinot noir | alta maria
merlot | the velvet devil
cabernet sauvignon | spellbound
malbec | diseño
rosé | vino charles smith
prosecco | mionetto

LUXURY
chardonnay | sonoma cutrer
riesling | a to z
sauvignon blanc | troublemaker
pinot gris | ponzi
pinot noir | elouan
merlot | educated guess
cabernet sauvignon | intrinsic
malbec | kaiken ultra
pinot noir rosé | meomi
sparkling | mumm prestige brut

BEER

DOMESTIC
michelob ultra
bud light
miller lite
coors light
sam adams
blue moon

IMPORTED
corona extra
corona light
stella artois
heineken
modelo especial

CRAFT + LOCAL
shiner bock
deep ellum brewery
community brewery
revolver brewery
austin ciders

** BEER | select three DOMESTIC | two IMPORTED | three CRAFT + LOCAL
*** WINE | select three RED | three WHITE or ROSÉ | one SPARKLING
## SIP | BAR SERVICE

<table>
<thead>
<tr>
<th>CASH*</th>
<th>HOSTED**</th>
<th>HOURLY***</th>
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<tbody>
<tr>
<td>craft spirits</td>
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</tr>
<tr>
<td>premium spirits</td>
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<td>mineral water</td>
</tr>
<tr>
<td>soft drinks</td>
<td>5</td>
<td>soft drinks</td>
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</tbody>
</table>

### ADDITIONAL SELECTIONS
- custom cocktails | request pricing
- beer keg | request pricing

**cash bar prices are tax inclusive**
** bartender fee required**
** bartender fee included**

### HOURLY***

All hourly bars include soft drinks and mineral water. All prices are per person and will be charged based on the guaranteed guest count of adults over 21.

#### BEER + WINE CRAFT

<table>
<thead>
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<th>Duration</th>
<th>Price</th>
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#### BEER + WINE PREMIUM

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<tr>
<td>4 hours</td>
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#### LUXURY

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<tr>
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</tbody>
</table>

### EXTRAS

Hourly package bars with spirits include the option to create a custom cocktail.
# VINTAGE WINE LIST | A LA CARTE

## RED

### CABERNET
- becker iconoclast | hill country | tx | 44
- moteo wines | 44
- magnolia grove | ca | 45
- the federalist | paso robles | ca | 58
- intrinsic | columbia valley | wa | 60
- born of fire | columbia valley | wa | 70
- franciscan estate | napa valley | ca | 75
- justin cabernet sauvignon | paso robles | ca | 80
- oberon | napa county | ca | 85
- quilt by wagner | napa valley | ca | 110
- freemark abbey | rutherford | ca | 120

### MALBEC
- diseño | malbec old vine | mendoza | argentina | 44
- kaiken wines | malbec ultra | mendoza | argentina | 60
- achaval ferrers | mendoza | argentina | 70

### BLEND + OTHER RED
- the specialist by trinchero | ca | blend | 58
- seghesio sonoma county | ca | zinfandel | 75
- stag's leap hands of time | blend | napa valley | ca | 80
- the prisoner | napa valley | ca | red blend | 110
- adaptation by plumjack | petite sirah | napa valley | ca | 110

## WHITE

### CHARDONNAY
- becker chardonnay | hill country | tx | 44
- alta maria | santa maria valley | ca | 44
- magnolia grove | ca | 45
- educated guess | napa valley | ca | 60
- silverado | napa valley | mt. george vineyard | ca | 80
- thorn by the prisoner | napa valley | ca | 90
- duckhorn | napa valley | ca | 115

### SAUVIGNON BLANC
- becker | hill country | tx | 44
- justin | central coast | ca | 44
- shannon ridge | high elevation | lake county | ca | 55
- troubleshaker by austin hope | central coast | ca | 60
- sea pearl | marlborough | new zealand | 70
- emmolo | napa valley | ca | 75

### PINOT GRIS | PINOT GRIGIO
- ferrari-carano | pinot grigio | 
- russian river valley | ca | 44
- magnolia grove | ca | 45
- ponzi vineyards | pinot gris |
- willamette valley | or | 60
- vineyards | pinot gris | ca | 65

### RIESLING
- becker | hill country | tx | 44
- kung fu girl | wa | 44
- a to z wineworks | or | 60

### ROSÉ
- becker | provençal | hill country | tx | 44
- vino by charles & charles | columbia valley | wa | 44
- magnolia grove | ca | 45
- meomi | pinot noir rosé | monterrey | sonoma | ca | 60

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## SPARKLING

- poema cava | penedes | spain | 44
- mionetto prosecco | treviso | veneto | italy | 44
- mumm prestige brut | napa | ca | 60
- argyle winery | vintage brut |
- willamette valley | or | 75
- nicolas feuillate | champagne brut réserve |
- france | 90
- piper heidsieck | champagne cuvée |
- 1785 brut | france | 95
- ayala | champagne brut majeur | france | 115
- taittinger brut la francaise | france | 120
- perrier-jouët | champagne brut grand | france | 120
savor
from five-star restaurants to local burger joints to delightful cupcake shops | renaissance navigators will help you discover the interesting places to savor whatever strikes your fancy and your budget.

sip
whether you’re looking for a cup of espresso to get you going in the morning | or a mouth-watering cocktail to close out the day with a bang | renaissance navigators will recommend the perfect spot. from local tea houses to wine bars to smoothie stands | we’ll help you quench your mood.

shop
in the mood to indulge? renaissance navigators will direct you to the best shopping districts | neighborhood boutiques | exclusive sample sales | specialty stores and shops galore.

see
what's your plan for today? whether you have an hour to spare or a day to fill | we’ll be ready with off-the-beaten-path recommendations and neighborhood jaunts to give you the flavor you want of the area. renaissance navigators will point you to the well-known museums | well-hidden attractions | lush golf courses | fabulous day spas and more.
REN MEETINGS

RLIFE LIVE NETWORKING EVENTS
STIMULATING MEETING SPACES
LOCAL DISCOVERIES WITH OUR NAVIGATORS
experience meetings in a whole new way at renaissance hotels. you get the expertise and business services only marriott international can offer and you still earn marriott rewards points with every meeting. in addition | r.e.n. meetings enhances your meeting with:

R: RLIFE LIVE NETWORKING + ENTERTAINMENT EVENTS
the meeting day may be over | but the real fun is just beginning. invite guests to mingle | network and relax at our buzzy lobby bar and lounges or create a customized rlife live event for large groups

E: EXPERIENTIAL SENSORY MEETING SPACES
meeting spaces are designed to inspire creativity and interaction so your attendees feel motivated from the moment they arrive. we cover all the senses through sights | sets and sounds that will set the mood for your meeting

N: NAVIGATOR LOCAL EXPERTS
our on-site navigators are the modern hotel concierges they understand the pulse of the neighborhood and help with any off-site excursions. they also introduce neighborhood discoveries to meetings breaks

** BEER | select three DOMESTIC | two IMPORTED | three CRAFT + LOCAL
*** WINE | select three RED | three WHITE or ROSE | one SPARKLING
INFO | HOTEL POLICIES

CONFIRMATION OF SETUP REQUIREMENTS
Final menu items | room arrangements and other details pertaining to this function are outlined on the banquet event order. Unless stated in the banquet event order | the hotel reserves the right to change function rooms at any point should the number of attendees decrease | increase | or when the hotel deems it necessary.

TAX + SERVICE CHARGE
All food | beverage | room rental | audio + visual equipment prices are subject to a 25% hotel service charge. All charges including food | beverage | audio + visual equipment and hotel service charges are subject to 8.25% Texas state sales tax. All prices are subject to change.

BEVERAGE+ FOOD OUTSIDE OF HOTEL
All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the banquet event order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of the policy without prior arrangements with the event department.

ENTERTAINMENT + NOISE
Due to the proximity of the ballrooms to the guestroom areas of the hotel | noise will be managed by the hotel management. Functions in these areas should be concluded in accordance with the terms of the signed sales agreement.

SIGNS | DISPLAYS | DECORATIONS
All signs | displays or decorations proposed by the client are subject to the hotel's approval. All registration | directional or advertisement signs must be printed in a professional manner. No signs | banners | displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. All decorations must meet approval of the Texas fire department. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls | floors or ceiling with nails | staples | adhesives or any other substance without prior hotel approval. Confetti and glitter are prohibited | the use of this items as decor will result in a $600 cleaning fee.

LABOR CHARGES
Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of change fee. Charge per room up to $800.
INFO | HOTEL POLICIES | CONTINUED

PACKAGING | RECEIVING + SHIPPING
Renaissance Dallas at Plano Legacy West Hotel will charge $8 per box and $125 per pallet for the reception | storage and delivery of such items. We do not charge for small boxes or envelopes delivered to your guest rooms.

The following procedures have been outlined when shipping materials in advance of your function:
Hotel must be notified prior to shipping. The quantity | arrival date and shipper must be communicated to the hotel at least 72 hours in advance of the delivery.

Each piece received must be labeled with the name of function | date of event | and the event manager responsible for your function. Groups must make arrangements to ship their materials out of the hotel. The hotel will not assume responsibility for collecting payment nor boxing content.

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements. The hotel will store properly sealed and labeled materials for up to two (2) days following the function [provided that space is available].

SECURITY
Routine security services are provided by the hotel. The guest or organization will be responsible for securing and paying for any additional security required. In the event that additional security is deemed necessary to protect the hotel as a result of the event, arrangements will be made by the hotel and charged directly to the organization or guest.

OUTSIDE VENDORS
The hotel requires all outside vendors to have a current certificate of insurance naming the hotel and ownership as additional insured parties. This must be obtained by the hotel prior to the event dates for vendors to be admitted on the premises. Insurance levels are at a minimum of $1 million in liability but can exceed that minimum based on a risk assessment by the hotel.

EXCESSIVE CLEANUP + TRASH
All vendors + groups must provide adequate clean up during and after set up of the event. Excessive trash is not permitted to be left at the hotel and must be removed from the premises at the conclusion of the provided service or end of the event by the vendor. Failure to follow these requirements will result in a minimum but not limited to fee of $500 for clean-up. This charge will be assessed to the group or organization master account.