

Renaissance Long Beach

Create Your Story Packages... Discover This Way



111 E. Ocean Blvd. Long Beach, CA 90802
t. 562.499.2551 f. 562.753.2153
www.renaissancehotels.com

Allow the Renaissance Long Beach Hotel to partner with you in creating your story of celebration! We have had the pleasure hosting many special memories for countless families and organizations in our community. Our urban, artistic, beach positioning provides unique event locations in addition to classic ballrooms. From our award winning culinary staff to our attentive and friendly events team, you and your guests will have an amazing story to share.

Create Your Story showcase menus Include:

Brunch, Anniversary, Quinceanera

Afternoon Social, Essential Light Reception

Our convenient inclusive packages provide the following:

Front wall décor up lighting

House tables, chairs, linen and centerpieces

Dance floor and staging

Discounted room rates for guests

all food & beverage is subject to a taxable 17% f&b staff charge and prevailing California sales tax

We are happy to create customized options upon request.

Brunch

Brunch Buffet | 50 per person

Menu service for 1.5 hours
total event time 6 hours

Orange juice and seasonal aqua fresca

Market fruits and berries

Buttermilk biscuits with jam, honey and butter

Caramel-pecan sticky buns

BLT salad with butter lettuce, hickory bacon, tomatoes,
sourdough croutons, buttermilk ranch dressing

Farro salad and roasted peppers with almonds

Parmesan and spinach quiche

Classic eggs benedict

Chicken sausage

Mini sandwiches: chicken salad, lettuce, tomato

Open faced steak sandwich, aioli and chives

House cured salmon, crème fraiche, arugula, shallots

Herbed grilled vegetables

Freshly brewed coffee, decaffeinated and tea selections

Brunch Additions

Early bird mimosas | 9 per drink
bartender required

White peach bellinis and bloody marys | 9 per drink bartender
required

Omelets made to order | 10 per person
A wide variety of fresh seasonal ingredients
Attendant required

Crab benedict | 10

Brunch buffet requires one carver attendant for each 100
guests at 125.00 each

Omelet addition requires one chef attendant for each 50
guests at 125.00 each

Bartender fee required for bar service, one bartender for
each 100 guests at 125.00 each

Anniversary Celebrations

Dinner Package | 80 per person

Total event time 6 hours

One hour welcome reception

Beer and wine service / domestic cheese presentation

Plated Dinner Package

served with fresh breads and rolls market vegetables

Your choice of first course

Soup du jour, California caesar salad, wild arugula Salad or iceberg wedge salad

Split Entrée

Grilled New York steak, mushroom sauce, potato gratin and roasted green beans

-or-

Seared local halibut, potato gratin and roasted green beans

-or-

Roasted farro, braised cabbage, mushrooms, walnuts

Anniversary cake

Provided by Rossmoor Pastries

Freshly brewed coffee, decaffeinated coffee, and tea selections

Complimentary suite for night of event with in-room amenity

Quinceanera

Package Includes:

One hour welcome reception as guests arrive at the hotel
Fresh fruit display during welcome reception
Tortilla chips and salsa station during welcome reception
Soft drink & lemonade bar throughout the event
Dinner buffet service
Sparkling cider toast
White house linens
Chair covers and sash of your color choice
Raised head & cake table
Guest book, gift and place card tables
Deluxe room accommodation for the night of the celebration
Event manager and on-site day of coordination

Menu service for 1.5 hours, total event time 6 hours
Minimum of 50 guests required for this menu

Buffet Menu One | 65 per person
served with fresh breads and rolls market vegetables,
regular coffee, decaf, hot teas, iced tea

salad
Caesar salad

sides | choice of two
Mashed potato
Brown or white rice
Roasted weiser family farms fingerling potato
Potato gratin, fiscalini cheddar cheese
Green beans, sliced almonds

entrees
Traditional roast free-range chicken, onion jus
Sliced new york steak, green peppercorn sauce

(client to provide own cake, cutting fee waived)

Afternoon Social

Time for Tea | 37 per person

25 guest minimum required

Menu service for 1.5 hours, total event time 5 hours

Sweet & savory scones

Ham & cheese croissants

Assorted local jams and butter

Tea sandwiches

Cucumber & crème fraiche, radish slaw

Grilled vegetables & sundried tomato pesto

House cured salmon

Herb cream cheese

Prosciutto & butter ficelles

Fresh sliced fruit & berries

Mini yogurt

Shortbread cookies

Lemon pistachio biscotti

Selection of teas

Essential Light Reception

Light Reception Buffet | 38 per person

25 guest minimum required

Menu service for 1 hour, total event time 3 hours

Fresh sliced fruit

Fresh lemonade and iced tea

Custom mac and cheese station

Elbow mac, orecchiette

Cheddar cheese and alfredo

Diced tomatoes, onions, and bread crumb

*(chef attendant required \$175 each)

Street taco station

Choose 2: carne asada, free range roasted chicken, tuna, or pork carnitas

Salsa, guacamole, sour cream, corn and flour tortillas, shredded jack cheese, shredded Green cabbage, diced tomato, onion, cilantro

*(chef attendant require \$175 each)

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For More Information Please Contact

Lisa Lyons-Gentile, CMP | Sr. Catering Sales Executive
Renaissance Long Beach | 111 E. Ocean Blvd., Long Beach, CA 90802
T 562.499.2551 | lisa.lyons-gentile@renaissancehotels.com