



RENAISSANCE® CLUBSPORT WALNUT CREEK HOTEL

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RENAISSANCE®
HOTELS

2805 JONES ROAD, WALNUT CREEK, CA 94597
WWW.RENAISSANCECLUBSPORT.COM
(925) 938-8700

BREAKFAST

Traditional Continental

Seasonal Fresh Fruit

Assorted Bagels with cream cheese

Muffins, Croissants, & Scones

Butter & Fruit Preserves

Fresh Squeezed Orange & Grapefruit Juice

Starbucks Regular & Decaf Coffee

Assorted Tazo Tea

West Coast Continental

Seasonal Fresh Fruit

Irish Oatmeal with Brown Sugar & Raisins

Low-Fat Yogurts

Hard Cooked Eggs

Fresh Squeezed Orange & Grapefruit Juice

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea

East Coast Continental

Seasonal Fresh Fruit

Lox & Bagels with Capers, Chopped Eggs, Red

Onions, Sliced Tomatoes, Cream Cheese

Fresh Squeezed Orange & Grapefruit Juice

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea

BREAKFAST

Morning Madness

Seasonal Fresh Fruit
Muffins, Croissants, & Scones
Butter & Fruit Preserves
Assorted Cereals & Granola
Low-Fat Fruit Yogurts
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Potato Hash
Fresh Squeezed Orange & Grapefruit Juice
Starbucks Regular & Decaf Coffee
Assorted Tazo Hot Tea

Extravaganza

Seasonal Fresh Fruit
Muffins, Croissants, & Scones
Butter & Fruit Preserves
Assorted Cereals & Granola
Low-Fat Yogurts
Farm Fresh Scrambled Eggs
Potato Hash
Sourdough French Toast with Butter & Syrup
Chicken Apple Sausage
Applewood Smoked Bacon
Fresh Squeezed Orange & Grapefruit Juice
Starbucks Regular & Decaf Coffee
Assorted Tazo Hot Tea



COFFEE BREAK

Hot

Assorted Tazo Hot Tea
Hot Chocolate, Hot Apple Cider
Starbucks Regular & Decaf Coffee

Chilled

Iced Tea or Lemonade
Fresh Squeezed Orange Juice
Grapefruit, Apple, Cranberry Juice

Bottled

Bottled Iced Tea
Regular & Diet Red Bull
Voss Spring & Sparkling Water
Pepsi, Diet Pepsi, & Sierra Mist

PLATED LUNCH

Salads – choose one

Mixed Baby Greens

Pickled Red Onions, Toasted Walnuts,
& Balsamic Vinaigrette

Spinach Salad

Candied Pecans & Poppy Seed Dressing

Baby Arugula Salad

Dry Aged Goat Cheese, Toasted Pepitas,
& Citrus Vinaigrette

Classic Caesar Salad

Parmesan & Garlic Croutons

Entrée – choose two

Local Pacific Cod

Herb Quinoa, Braised Lacinato Kale,
& Warm Tomato Vinaigrette

Pan Roasted Chicken Breast

Roasted Fingerling Potatoes, Haricot Vert,
& Sherry Reduction with Mushrooms

Grilled Flat Iron Steak

Haricot Vert & Tomato Demi-Glace

Butternut Squash Ravioli*

Hatch Chile Cream, Toasted Pepitas,
& Goat Cheese Crumbles

Dessert – choose one

New York Cheese Cake

Marinated Raspberries

Mixed Fruit Tartlet

Blackberry Mash

Strawberry Shortcake

Blueberry Compote

Tiramisu

Coffee Milk & Fresh Raspberries

Lunch Includes Sourdough Rolls & Butter

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea

BUFFET LUNCH

Corner Deli

Chef's Choice Soup of Day

Mixed Baby Lettuces

Cherry Tomatoes, Shredded Carrots,
& Balsamic Vinaigrette

Red Skin Potato Salad

Applewood Smoked Bacon, Celery, Red
Onion, & Dijon Vinaigrette

Sliced Deli Tray

Roasted Beef Top Round, Herb Rubbed
Turkey Breast, Turkey Ham, Grilled
Chicken Breast, & Dry Calabrese Salami

Assorted Cheese

Sliced Gruyere, Provolone, English
Cheddar, Smoked Gouda, & Pepper Jack
Cheese

Relish Tray

Sliced Tomatoes, Green Leaf Lettuce,
Kalamata Olives, Dill Pickle Spears,
Roasted Cipollini Onions & Pepperoncini
Sliced Whole Wheat, White, Rye,
& Sourdough
Dijon Mustard & Mayonnaise

Fresh Baked Chocolate Chip Cookies
& Chocolate Chunk Brownies

Lunch Includes

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea

BUFFET LUNCH

Basta Pasta

Chopped Romaine Hearts

Tossed with Cherry Tomatoes, Gorgonzola, & Balsamic Vinaigrette

Caprese Salad

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, EVOO, Aged Balsamic Vinegar, Sea Salt, & Cracked Black Pepper

Antipasti Platter

Roasted Red Peppers, Marinated Olives, Provolone Cheese, Dry Salami, Roasted Portobello Mushrooms, & Pepperoncini

Pasta Arrabiata

Gemelli Pasta, Tomatoes, Garlic, & Chilies

Baked Cheese Tortellini

Parmesan, Mozzarella, & Pesto Cream

Spicy Garlic Bread

Tiramisu & Biscotti

Fresh Berries

Lunch Includes

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea

BUFFET LUNCH

Gyro Bar

Avgolemono Soup

Traditional Greek Lemon Chicken Soup
with Rice

Chopped Romaine Salad

Tomatoes, Red Onion, Kalamata Olives,
Feta Cheese, & Oregano Vinaigrette

Build Your Own Gyro

Rosemary Rubbed Roasted Leg of Lamb

Citrus Marinated Chicken Breast

Grilled Portobello Mushrooms

Roasted Squash

Warm Pita Bread

Hummus

Tzatziki

Barrel Aged Feta Cheese

Shredded Lettuce

Sliced Red Onion

Diced Roma Tomatoes

Diced Cucumbers

Petite Amoretti Cookies

Baklava

Lunch Includes

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea

BUFFET LUNCH

South of the Border Fiesta

Caldo de Pollo

Traditional Mexican Chicken Soup

Mexican Caesar Salad

Toasted Pepitas, Cotija Cheese, & Cilantro
Lime Dressing

Chicken Verde

Chicken Braised with Hatch Chilies,
Tomatillos, & Onions

Beef Adovada

Beef Slow Cooked with New Mexico Red
Chilies, Cumin, & Cilantro

Warm Flour Tortillas

Black Beans Cooked

Clove, Canela, & Cumin

Roasted Chayote con Rajas

Traditional Salsas & Condiments

Salsa Fresca, Guacamole,
Jalapeno Crema, Cotija Cheese,
Shredded Lettuce, & Diced Tomatoes

Arroz con Leche

Canela

Lunch Includes

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea

PLATED DINNER

Salads – choose one

Mixed Baby Greens

Pickled Red Onions, Toasted Walnuts,
& Balsamic Vinaigrette

Baby Arugula

Dry Aged Goat Cheese, Toasted Pepitas,
& Citrus Vinaigrette

Spinach Salad

Candied Pecans & Poppy Seed Dressing

Caesar Salad

Parmesan & Garlic Croutons

Entrée – choose one

Supper Club

Grilled Salmon

Scallion Rice Cake, Sesame Asparagus,
& Ginger Carrot Sauce

Cider Brined Chicken Breast

Roasted Mushrooms & Marsala

Bistro Filet

Roasted Garlic Whipped Potatoes, Braised
Lacinato Kale, & Mushroom Pan Sauce

Dessert – choose one

New York Cheese Cake

Marinated Raspberries

Mixed Fruit Tart

Blackberry Mash

Strawberry Shortcake

Blueberry Compote

Tiramisu

Coffee Milk & Fresh Raspberries

Lunch Includes Sourdough Rolls & Butter

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea & Iced Tea

PLATED DINNER

Salads – choose one

Mixed Baby Greens

Pickled Red Onions, Toasted Walnuts,
& Balsamic Vinaigrette

Baby Arugula

Dry Aged Goat Cheese, Toasted Pepitas,
& Citrus Vinaigrette

Spinach Salad

Candied Pecans & Poppy Seed Dressing

Caesar Salad

Parmesan & Garlic Croutons

Entrée – choose one

Dinner Club

Miso Glazed Halibut

Roasted Cauliflower Puree, Blistered
Shishito Peppers, & Japanese Apple Curry

Twice Cooked Chicken

Cider Brined Breast, Star Anise Chicken
Leg Confit, Roasted Fingerling Potatoes,
Braised Baby Carrots, & Marsala Reduction

Seared Filet Mignon

Goat Cheese Potato Tart, Asparagus,
& Onion Horseradish Marmalade

Dessert – choose one

New York Cheese Cake

Marinated Raspberries

Mixed Fruit Tart

Blackberry Mash

Strawberry Shortcake

Blueberry Compote

Tiramisu

Coffee Milk & Fresh Raspberries

Lunch Includes Sourdough Rolls & Butter
Starbucks Regular & Decaf Coffee
Assorted Tazo Hot Tea & Iced Tea

BUFFET DINNER

Comfort

Romaine Hearts Salad

Cherry Tomatoes, Shredded Carrots,
& Buttermilk Dressing

Spinach Salad

Toasted Nut Medley, Bacon Red Onions,
& Balsamic Vinaigrette

Yankee Pot Roast

Braised Carrots, Onions, & Tomato
Reductions

Grilled Chicken Breast

Sherry Mushroom Jus

Whipped Potatoes

Roasted Garlic

Roasted Yellow Squash, Zucchini, & Red Peppers

Sliced Fresh Fruit

New York Style Cheese Cake

Chocolate Fudge Cake

Lunch Includes Sourdough Rolls & Butter
Starbucks Regular & Decaf Coffee
Assorted Tazo Hot Tea & Iced Tea

BUFFET DINNER

Downtown

Tossed Romaine Salad

Roasted Cipollini Onions, Dry Aged Goat Cheese, & Caper Vinaigrette

Mixed Baby Greens

Grapes, Candied Pecans, & Balsamic Vinaigrette

Watermelon Salad

Feta Cheese, Mint, & Lime Juice

Roasted Bistro Filet

Tomato Jam & Gorgonzola Cheese

Cider Brined Chicken

Roasted Mushrooms & Marsala

Jasmine Rice Pilaf

Toasted Almonds, Peas, & Parmesan

Roasted Broccoli & Carrots

Garlic, Chili, & Lemon

Tiramisu

Cream Puffs

Petite Chocolate Mousse

Raspberry Mousse Tart

Lunch Includes Sourdough Rolls & Butter

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea & Iced Tea

BUFFET DINNER

Uptown

Baby Arugula Salad

Cherry Tomatoes, Toasted Mixed Nuts, Dry Aged Goat Cheese, & Sherry Vinaigrette

Spinach Salad

Pickled Onion, Toasted Pepitas, & Pomegranate Vinaigrette

Whole Wheat Penne Pasta Salad

Sweet Peppers, Tomatoes, Chilies, Garlic, & Basil

Black Pepper Rubbed Beef Tri Tip

Onion Horseradish Marmalade

Grilled Chicken Breast

Pancetta, Sage, & Portobello Mushrooms

Pan Roasted Salmon

Ginger Carrot Sauce & Sesame Asparagus

Jasmine Rice Pilaf

Toasted Almonds, Peas, & Parmesan

Roasted Broccoli & Carrots

Garlic, Chili, & Lemon

Chocolate Fudge Cake

Cream Puffs

Petite Raspberry Mousse

Blueberry Mousse Tarts

Lunch Includes Sourdough Rolls & Butter

Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Tea & Iced Tea

RECEPTION HORS D'OEUVRES

HOT HORS D'OEUVRES

Assorted Mini Quiche
Petite Spanikopita
Chicken Lumpia with Sweet Chili
Bulgogi Beef & Kimchi Flatbread
Crab Cakes with Spicy Aioli

ACTION STATION

Requires Attendant

Cider Brined Turkey Breast
Citrus Brined Pork Loin
Dijon Glazed Ham
Rubbed, Slow Cooked Baby Back Ribs
Rosemary & Oregano Rubbed Leg of Lamb
Herb Crusted Strip Loin
Sea Salt Crusted Prime Rib
Black Pepper Rubbed Tenderloin

COLD HORS D'OEUVRES

Caprese Flatbread
Ceviche Shots
Goat Cheese & Fig Toasts
Mediterranean Flatbread
Prosciutto, Poached Pear, & Gouda on Crostini
Chili Prawns & Paneer on Naan

HORS D'OEUVRES

Displays
Seasonal Sliced Fruit
Crudite Platter
Mediterranean Platter
Cheese Board
Antipasti Platter

RECEPTION MENU

GAME ON!

Slider Bar

BBQ Pulled Pork with Spicy Slaw

Chicken Torta

Avocado Crema

Cheeseburger

Pickles & Ketchup

Sausage & Mushroom Flatbread

Fennel Sausage, Roasted Mushrooms,
Parmesan Cheese, & Basil

Buffalo Wings

Blue Cheese Dip

Pretzel Sticks

Mustard

House Made Spicy Crackerjacks

Chocolate Chunk Brownies

Requires Attendant Fee

PACIFIC RIM

Chicken Satay

Peanut Sauce

Chili Prawn Flatbread

Spicy Tomato Sauce & Cilantro Salad

One Night in Bangkok Stations

Pad Thai Noodles, Shredded Pork, Prawns,
Shredded Carrots, Mung Bean Sprouts, Basil,
Cilantro, Toasted Peanuts, Sweet Chili Sauce,
Sambal Olek, & Black Soy

Chicken Lumpia

Sweet Chili Sauce

Chinese Almond Cookies

Fresh Mango Tarts

Requires Attendant Fee

AMALFI COAST

Margherita Flatbread

Mozzarella Cheese, Cherry Tomatoes, Garlic,
Basil, Aged Balsamic Vinegar, & Olive Oil

Mambo Italiano Station

Gemelli Pasta, Pork & Turkey Sausages, Roasted
Mushrooms, Grilled Squash, Spinach, Marinara,
Pesto, Alfredo Sauces, Parmesan Cheese,
& Rosemary Focaccia

Antipasti Platter

Caprese Salad, Provolone Cheese, Calabrese
Salami, Mixed Olives, Marinated Artichoke Hearts,
Pepperoncini, & Roasted Red Peppers

Cheese Board

Imported & Domestic Cheeses, Dried Fruit, Mixed
Nuts, Crackers, & Rustic Breads

Mini Cannoli, Petite Biscotti & Tiramisu

Requires Attendant Fee

SWEET HOME

Chesapeake Bay Crab Cakes

Spicy Mayonnaise

Pulled Chicken Sliders

Cole Slaw, Sweet & Spicy BBQ Sauce

Back Down South Station

Macaroni, Turkey Ham, Bacon, Peas, Spinach,
Corn, Caramelized Onions, Garlic Confit, Cheddar
Cheese Sauce, & Corn Bread

Dry Rubbed Slow Cooked Baby Back Ribs

Molasses BBQ Sauce

Mini Red Velvet Cupcakes

Strawberry Shortcake

Requires Attendant Fee

COCKTAILS

CASH BAR

Soft Drinks, Juice, & Waters	\$4 per drink
Imported Beer	\$6 per bottle
Domestic Beer	\$5 per bottle
House Red & White Wine	\$7 per drink
Champagne	\$7 per drink
Call Brand Mixed Drinks	\$9 per drink
Premium Mixed Drinks	\$11 per drink

HOSTED LIMITED BAR

House Red & White Wine
Imported & Domestic Beer
Juices, Soft Drinks, & Spring Water

Limited Bar is priced at \$12 per guest the first hour and \$9 per guest each additional hour

BARTENDER FEE

\$150 for first hour per bar
\$35 for each additional hour

HOSTED OPEN BAR – CALL BRAND

Skyy Vodka | Cuervo 1800 Silver Tequila |
Beefeaters Gin | Bacardi Silver Rum | Dewards
Scotch | Jim Beam Bourbon | Paul Masson Brandy
| Triple Sec

House Red & White Wine
Imported & Domestic Beer
Juices, Soft Drinks, & Spring Water

*Open Bar is priced at \$14 per guest the first hour
and \$11 per guest each additional hour*

HOSTED OPEN BAR – PREMIUM BRAND

Grey Goose Vodka | Tanqueray Gin | Captain
Morgan Spiced Rum | Cazadores Reposado |
Maker's Mark Whiskey | Johnnie Walker Black |
Crown Royal | Courvoisier VS | Sour Apple
Schnapps | Kahlua | Grand Marnier | Triple Sec

House Red & White Wine
Imported & Domestic Beer
Juices, Soft Drinks, & Spring Water

*Open Bar is priced at \$17 per guest the first hour
and \$13 per guest each additional hour*

WINE LIST

SPARKLING WINES

- Rotari
Rose Talento, Italy
- Banfi
Maschio, Italy
- Mumm Napa, Brut, "Prestige," Napa Valley,
California, NV
- Moët & Chandon, Brut, "Imperial,"
France, NV

SAVIGNON BLANC

- Geysler Peak
California
- Oyster Bay
Marlborough
- Charles Krug
Napa Valley
- Rodney Strong, Charlotte's Home
Sanoma
- Ferrari-Carano
Sanoma County

BARTENDER FEE

- \$150 for first hour per bar
- \$35 for each additional hour

CHARDONNAY

- Chateau St. Jean
Sanoma Coast
- Chole
Monterey
- CK Mondavi
California
- Beringer
Napa Valley
- La Crema
Monterey
- Wente, Riva Ranch
Monterey

PINOT NOIR

- Sterling, Vitner's Collection
California
- Mark West
Central Coast
- Meiomi
Central Coast

WINE LIST

CABERNET SAUVIGNON

- Josh Cellars
North Coast
- Divining Rod
Alexander Valley
- Beringer, Knights Valley
Napa Valley
- Kenwood
Sanoma
- Franciscan
Napa Valley

OTHER WHITES

- Ruffino
Lumnia, Veneto, Italy
- 14 Hands
Pinot Grigio, Washington
- Double Decker
Pinot Grigio, California
- Sokol Blosser, Evolution
White Blend, Oregon
- Pacific Rim
Dry Reisling, Columbia Valley, Washington
- Seven Daughters
Moscato, California

OTHER REDS

- Concannon
Conservancy Petite Sirah, Livermore
- Ruta 22
Malbec, Mendoza, Argentina
- Robert Mondavi
Meritage, California
- Franciscan Estate
Magnificat Meritage, Napa Valley
- Rosenblum
Zinfandel, California
- Rodney Strong, Knotty Vines
Zinfandel, Sonoma
- Francis Coppola
Claret, California