



RENAISSANCE PROVIDENCE DOWNTOWN HOTEL

R
RENAISSANCE®
HOTELS

RENAISSANCE PROVIDENCE DOWNTOWN HOTEL
5 AVENUE OF THE ARTS
PROVIDENCE, RI 02903
401-919-5000
WWW.RENAISSANCEPROVIDENCE.COM



WELCOME TO RENAISSANCE®

It's time to enjoy your event. Have an experienced event service team waiting to fulfill your needs. Or a talented team of culinary professionals ready to serve you the best creative eats and drinks inspired by the area. RENAISSANCE PROVIDENCE DOWNTOWN HOTEL is proud to offer our premier service. You bring the guests, and we'll focus on the rest to ensure your event is a success.

Keys to Success:

- Elegant/Intimate Setting with Ample Space
- Metro Access
- Exciting Menu

DISCOVER | THE RENAISSANCE PROVIDENCE DOWNTOWN HOTEL

HISTORY |

The Renaissance Providence Downtown Hotel graces the National Register of Historic Places. In 1929, this hotel was originally built as a Masonic Temple, but the tools fell silent during the Great Depression.

NOW |

This remarkable neoclassical architectural masterpiece has been meticulously renewed. While our exterior is breathtaking, our interior is equally as compelling. As you step into our vibrant lounge, you'll experience modern artistic elegance combined with the reminders of bygone eras. You'll find us warm, classical, and always welcoming.

ARCHITECTURE |

The Renaissance Providence Hotel represents one of the most monumental Neo-Classical buildings in Rhode Island. It was built to relate visually to the design of McKim, Mead & White's neighboring Rhode Island State House (1892-1901).

LOCATION |

We couldn't be situated more perfectly. We are in the heart of Rhode Island's Capitol Center, in the shadow of the majestic Rhode Island Capitol building. As the keystone of Providence's new Avenue of the Arts, we're just steps from shopping, galleries, local eateries, and entertainment, as well as a host of historic sites and the exciting attractions of downtown and beyond.

“purely providence” events

Catering menus that will make your mouth water...

If you could serve anything you wanted at your event, what would it be? A soup created fresh from what looked best at the farmers market this morning? Pork loin brined in apple cider with a side of goat cheese whipped mashed potatoes? A flourless chocolate cake drizzled in vanilla bean buttercream to top it all off? The catering menu options by the Renaissance Providence Hotel Events Team are pretty much limitless.

Our catering includes:

Customized menus for everything from a small business breakfast to a large celebration

Sustainable and organic ingredients sourced locally from the area’s best producers and farmers

Organic, vegetarian, and gluten-free options

An experienced serving staff

A dedicated and committed culinary team

An assortment of beverages, including local spirits, wine and beer, Starbucks coffee stations, and nonalcoholic options

Clear communication from start to finish

We invite you to experience meetings and event space that are anything but ordinary!

DISCLAIMERS |

All pricing is per person unless otherwise noted.

Additional fee for guarantees less than 25 guests is a \$150 flat fee

All added enhancements must be ordered for the number of guests guaranteed.

Culinary Attendant fee for live action stations \$100/ per 50 guests

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses.

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on menu offerings *may change on short notice* based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

The amount of food our kitchen prepares is based on the final guarantee. Final guarantees are due three working days before the event start date. The client understands that amounts of food are finite. Additional food, when available, will be added at an expense.



BREAKFAST

R
RENAISSANCE®
HOTELS

BREAKFAST TABLE | PLATED

STATE HOUSE SCRAMBLE | \$22 per person

Farm fresh scrambled eggs with chives
Crisp bacon strips or country sausage links
Bliss breakfast potatoes

STEAK AND EGGS | \$28 per person ***

Petite filet of beef with soft scrambled eggs
Served with wild mushroom hash, and roasted garlic aioli

PAIN PERDU | \$22 per person

Brioche french toast, caramel oranges, Valrhona chocolate
Griddled Sausage Links

Breakfast tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, chilled orange, apple, and cranberry juices

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST TABLE | HOT BITES

ARCADE | \$28 per person

Seasonal cut fresh fruits (GF)
Selection of cold cereals with bananas, chilled milk
Farm fresh scrambled eggs with snipped herbs (GF)
Applewood smoked bacon (GF)
Pork sausage
Crispy breakfast potatoes (GF)
Fresh baked morning pastries and healthy muffins
Butter and preserves

TRINITY | \$30 per person

Fresh fruit salad (GF)
Assorted individual yogurts
Steel-cut oats with warm cinnamon apple compote
Farm fresh scrambled eggs with Cabot sharp cheddar cheese (GF),
Bliss breakfast potatoes (GF)
Crispy Applewood smoked bacon
All natural country chicken sausage links
Assorted bagels with cream cheese
Fresh baked morning pastries, croissants, and healthy muffins
Butter and preserves

Breakfast tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, chilled orange, apple, and cranberry juices

BREAKFAST TABLE | HOT BITES

INDIA POINT | \$35 per person

Seasonal cut fresh fruit (GF)

Fresh-baked morning pastries and muffins

Butter, preserves, nut butter, local honey

House made cereal (i.e. granola, muesli), almond and regular milks

Dried fruit, nuts and seeds

Egg scramble with smoked ham + sharp cheddar

Thick cut whole wheat French toast with Bats of Bedlam (CT) maple syrup

Crispy Applewood smoked bacon

All natural chicken sausage links

Salmon lox and condiments with New York style bagels (*lox platter = 2per 50ppl*)

Breakfast tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, chilled orange, apple, and cranberry juices

BREAKFAST TABLE | CONTINENTAL

SLATER MILL | \$21 per person

Seasonal cut fresh fruits (GF)
Fresh baked morning pastries and healthy muffins
Butter and preserves

OCEAN DRIVE | \$25 per person

Fresh fruit salad (GF)
Assorted individual yogurts
Assorted cereals, and house made granola, with cold milks
Organic steel-cut oats with warm cinnamon apple compote
Assorted New York style bagels with cream cheese
Fresh baked morning pastries, croissants and healthy muffins
Butter and preserves

Breakfast tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, chilled orange, apple and cranberry juices

BREAKFAST TABLE | BRUNCH

OLNEYVILLE BRUNCH | \$42 per person

Fresh baked morning pastries and muffins

Butter and preserves

Assorted bagels and cream cheese

Market fruit salad

Farm fresh scrambled eggs with snipped chives (GF)

Applewood smoked bacon (GF)

Country pork and sage sausage links

Leafy greens salad, served with cranberries, pepitas, matchstick vegetables (GF), chunky blue cheese dressing

Beet salad with crumbled goat cheese, mustard vinaigrette

Oven roasted chicken, with warm balsamic blistered tomatoes and onions

Sliced beef culotte steak, wild mushroom madeira sauce

Rosemary scented fingerling potatoes

Fresh vegetables of the season (GF)

Buttery biscuits

Selection of mini desserts and macarons

Breakfast tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, chilled orange, apple, and cranberry juices

BREAKFAST TABLE | ENHANCEMENTS

Bloody Mary & Mimosa station* | **\$18 per person** Sparkling wine, house vodka selection, house-made pickled vegetables, fresh juices
(+\$100 bartender fee)

Omelet Station GF | **\$13 per person + attendant fee**
Cage free eggs with sweet peppers, baby spinach, tomato, ham, mushrooms, onions, crispy bacon, cheddar cheese *(not on consumption, based on guaranteed count)*

Bagel Bar | **\$6 per person**
Full toasting station with a variety of traditional NY style bagels served with Nut butter, honey, cream cheese, butter, and preserves

*upgrade: add smoked salmon | **\$10 per person**

**ask about adding on deli meats, cheese, vegetables and spreads for a luncheon style bagel bar*

Waffle station | **\$8 per person + attendant fee**
Malted waffles made to order, with warm maple syrup, creamery butter, whipped cream, chocolate chips, powdered sugar, Nutella, bananas and berries *(not on consumption, based on guaranteed count)*



ENHANCEMENTS

R
RENAISSANCE®
HOTELS

COMPLIMENT YOUR TABLE | ENHANCEMENTS

Breakfast Sandwiches:

English muffin breakfast sandwich with scrambled eggs, sausage patty, and melted American cheese | **\$8 each** (minimum 1doz)

Warm croissant breakfast sandwich with farm fresh egg, smoked ham, and melted jack cheese | **\$8 each** (minimum 1doz)

Farm fresh scrambled eggs | **\$8 per person**

French toast, warm maple syrup | **\$6 per person**

Buttermilk pancakes, maple syrup | **\$7 per person**

Organic steel cut oats with assorted toppings | **\$6 per person**

Applewood smoked bacon | **\$8 per person**

Country pork sausage or chicken sausage | **\$7 per person**

Protein pancakes | **\$8 per person**

Bliss breakfast potatoes | **\$4 per person**

Overnight Oats: muesli with chia seeds and dates soaked in almond milk **\$65/bowl**
(serves 20)

ENHANCEMENTS | MORNING ENHANCEMENTS

PER PERSON

Fresh seasonal cut fruit | **\$5 per person**

Fancy fruit salad, with berries, citrus zest, and a hint of brown sugar | **\$4 per person**

Smoked Atlantic salmon platter with accompaniments | **\$8 per person**

PER PIECE

Whole fruit | **\$4 per piece**

Assorted individual Greek yogurts | **\$4 each**

Assorted Kashi And Kellogg cereals, ice cold milk | **\$4 each**

Renaissance smoothie, with berries, banana, organic honey, almond milk | **\$6 each**

PER DOZEN

Hard boiled eggs (dozen) | **\$30 dozen**

Baked goods listed below | **\$42 dozen**

Bagels + cream cheese

Morning pastries + croissants

Fresh baked muffins

Gluten-free bread/bagels (based on availability) **\$48 dozen**

ENHANCEMENTS | AFTERNOON ENHANCEMENTS

PER PERSON

- House fried potato chips | \$4 per person
- Seedless red grape clusters & citrus wedges | \$4 per person
- Local cheese, assorted crackers | \$10 per person
- Pita chips, hummus | \$6 per person
- Salted edamame pods | \$4 per person

PER PIECE

- Individual bags of chips/pretzels/popcorn | \$5 each
- Individual bags of salted peanuts or trail mix | \$5 each
- Granola bars | \$4 per piece
- Ernest energized/protein & probiotic oatmeal cups | \$6 each

PER DOZEN

- Freshly baked cookies, brownies, or dessert bars \$48 per dozen
- Mini pastries & dessert shooters | \$48 dozen
- French macarons | \$48 dozen
- Rice cereal bars | \$42 per dozen
- Warm soft pretzels with mustard | \$42 dozen

ENHANCEMENTS | BEVERAGES

Pepsi/Diet Pepsi/Mist Twist/ Mountain Dew | \$4 each

Craft sodas | \$6 each

Coca-Cola products (available upon request) | \$5 each

Perrier Sparkling Waters | \$5 each

Bottled still water | \$4 each

Naked® pressed fruit juices | \$6 each

Starbucks® cold brew coffee & double shots \$8 each

Lipton premium small batch teas | \$5 each

Kevita sparkling probiotic drink (Kombucha) | \$8 each

Energy drinks | \$6 each

Chilled orange ,apple, and cranberry juices | \$5 per person

Freshly brewed Starbucks regular or decaf coffee | \$65 per gallon



BREAKS/ ALL DAY MEETING & BEVERAGE PACKAGES

R
RENAISSANCE®
HOTELS

BREAKS |

PVD COOKIE freshly baked cookies and brownies, market style whole fruit | \$10 per person

THE BIKE PATH Build your own trail mix, with house made granola, salted seeds and nuts, cranberries and other dried fruit, coconut flakes, and M&M's | \$12 per person

MCCOY STADIUM Dry roasted peanuts, mini Coney Island franks en croute, warm soft pretzels with mustard, cracker jacks, selection of kettle chips, and pitcher of "Arnold Palmer" Lemonade Infused Tazo Iced Tea | \$17 per person

THE BREAKERS Warm Naan bread, pita chips, charred eggplant baba ganoush, seedless cucumbers, grape tomatoes, low fat mozzarella bocconcini with olives | \$18 per person

HISTORIC FEDERAL HILL

Collection of Italian mini pastry including mini tiramisu tart, espresso éclair, pistachio ricotta cake, cannoli & biscotti, espresso caramel candy | \$14 per person

Add Starbucks® cold brew coffee and espresso beverages (\$8 each on consumption)

ROGER WILLIAMS ZOO Gummy bears, Swedish fish, M&Ms, cheddar goldfish, tiny twist pretzels, puffed quinoa snacks | \$10 per person

FROG & TOAD Fruit turnovers/hand pies, whole fruit | \$8 per person

ALL DAY PACKAGES | COFFEE/BEVERAGES

JUST COFFEE/TEA | \$18 per guest

All day coffee and tea service (8 hours of service)

COFFEE/TEA, SODAS, WATER | \$22 per guest

All day beverage service – coffee, decaf, assorted hot teas, soft drinks and bottled water (8 hours of service)

COMPLETE MEETING PACKAGES |

“LIVE LIKE A LOCAL” MEETING PACKAGE \$55 PER PERSON

INCLUDES THE FOLLOWING:

RENAISSANCE “SLATER MILL” CONTINENTAL BREAKFAST

Fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, chilled orange, apple, and cranberry juices. Selection of fresh cut fruits with assorted pastries, muffins, butter and preserves

MORNING REFRESH

Fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, Kind Fruit bars and granola bars

AFTERNOON BREAK

Assorted freshly baked cookies , dessert bars, seasonal whole fruit, Starbucks® regular and decaf coffee, assorted Tazo® teas

ALSO INCLUDED:

Hotel staff local “navigator” recommendations
RI Monthly magazine

“CORPORATE” MEETING PACKAGE \$75 PER PERSON

INCLUDES THE FOLLOWING:

RENAISSANCE “SLATER MILL” CONTINENTAL BREAKFAST

Fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, chilled orange, apple, and cranberry juices. Selection of fresh cut fruits with assorted pastries, muffins, butter and preserves

MORNING REFRESH

Fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, Kind Fruit Bars and granola bars

THE “JEWELRY DISTRICT” LUNCH BUFFET (“FAMILY STYLE” BUILD YOUR OWN SANDWICH)

AFTERNOON BREAK

Assorted freshly baked cookies , dessert bars, seasonal whole fruit , Starbucks® regular and decaf coffee, assorted Tazo® teas

ALSO INCLUDED:

Hotel staff local “navigator” recommendations
Local walking maps

COMPLETE MEETING PACKAGES |

"THE MAYOR" MEETING PACKAGE **\$95 PER PERSON**

INCLUDES THE FOLLOWING:

RENAISSANCE "ARCADE" HOT BREAKFAST TABLE

Seasonal cut fresh fruits (GF)
Selection of cold cereals with
bananas, chilled milk
Farm fresh scrambled eggs with
snipped herbs (GF)
Applewood smoked bacon (GF)
Pork sausage
Crispy breakfast potatoes (GF)
Fresh baked morning pastries and
healthy muffins
Butter and preserves

MORNING REFRESH

Fresh brewed Starbucks® regular and
decaffeinated coffee, assorted Tazo®
teas, Kind Bars and granola bars

(CONTINUED):

RENAISSANCE "THE BUDDY" HOT LUNCH TABLE

Rosemary focaccia
Warm rolls, butter
Vegetable minestrone
Caesar salad with hearts of romaine , herb
croutons, parmesan cheese, Caesar dressing
Tomato mozzarella caprese salad with balsamic
reduction and fresh basil
Fresh cavatelli, basil pesto, parmeggiano
Beef short rib ravioli, veal jus, roasted tomato
Grilled lemon herb chicken
Parmesan Baked Ratatouille
Chef's dessert selection of Italian mini pastry

AFTERNOON BREAK

assorted freshly baked cookies , dessert bars,
cheddar goldfish, espresso caramel candy,
Starbucks ® regular and decaf coffee, assorted
Tazo® teas

ALSO INCLUDED:

Hotel staff local "navigator" recommendations
RI Monthly magazine
Local walking maps



LUNCH



R
RENAISSANCE®
HOTELS

LUNCH TABLE | COMPOSED SANDWICHES

THE HAND HELD | \$32 per person

To Include:

- Chef's garden salad, with English cucumber, homemade croutons, feta crumbles, house dressing
- Red lentil and quinoa salad, shaved vegetables, tahini dressing
- Individual bagged potato chips, puffed quinoa, gluten free chips, etc.
- Assorted fresh baked cookies
- Whole market style fruit

CHOICE OF 3:

- Black Forest ham, French brie, sliced tomato, red leaf lettuce, grain mustard-mayo, croissant
- Shaved roast beef, aged white cheddar, horseradish aioli, hearts of romaine, demi baguette***
- Free range chicken salad, Bibb lettuce, mayo, ciabatta
- Hickory smoked turkey breast, crisp bacon, lettuce, tomato, spicy remoulade, multigrain bread
- Caprese: tomato-mozzarella, basil pesto mayo, on ciabatta (V)
- Grilled chicken Caesar salad wrap, romaine hearts, parmesan, flour tortilla
- Chili & cumin roasted sweet potato, baby spinach, avocado, tortilla wrap (V)

DISPLAYED LUNCH TABLES

Include: fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

GRAB & GO/BOX BITES (+\$4)

Modified to include:

Ecofriendly packaging, bottled water, sandwich, chips, whole fruit & cookie

DOES NOT INCLUDE BOTH SALADS

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH TABLE | BYO SANDWICH

JEWELRY DISTRICT | \$30 per person

To Include:

- Scratch made seasonal soup
- Mixed greens salad, cherry tomatoes, house dressing
- Chef's choice composed salad (lentil/potato/quinoa)

Make your own sandwiches:

- Assorted cheeses & spreads
- Fresh baked breads, rolls, and wraps
- Accompaniments: tomato, red onion, leaf lettuce, pickles, mustard, mayo

Choose 2:

- Smoked turkey
 - Honey ham
 - Roast beef ***
 - Balsamic marinated portobello
 - roasted cauliflower florets
 - chicken salad
-
- Chocolate chunk cookies and dessert bars

Lunch tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH TABLE | SOUTHWEST SPREAD

PAWTUCKET TACO TRUCK | \$38 per person

To Include:

- Tortilla soup
- Chopped salad with crisp iceberg lettuce, tomatoes, cucumbers, red onion, bell peppers, shaved radish, cilantro lime vinaigrette

Choice of 2:

- Grilled lime oregano chicken
- Carne asada (grilled marinated flank steak) ***
- Pork carnitas (slow and low roasted pork shoulder)
- Chili lime shrimp
- Sauteed vegetables (may include the following: roasted sweet potato, cauliflower, root vegetables)

Served with:

- Spanish rice
 - Corn & flour tortillas
 - Chili de arbol salsa
 - Sour cream
 - Shredded cabbage
 - Chopped onions
 - Cilantro
 - Shredded cheese
-
- Whole wheat Churros with Mexican caramel sauce

Lunch tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH TABLE | ITALIAN-AMERICAN

THE "BUDDY" CIANCI | \$35 per person

- Rosemary focaccia
- Warm rolls, butter
- Vegetable minestrone
- Caesar salad with hearts of romaine , herb croutons, parmesan cheese, Caesar dressing
- Tomato mozzarella caprese salad with balsamic reduction and fresh basil
- Fresh cavatelli, basil pesto, parmeggiano
- Meatballs al forno, provolone & marinara
- Chicken parmesan
- Ratatouille vegetable medley
- Chef's dessert selection of Italian mini pastry

Lunch tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

LUNCH TABLE | BBQ/AMERICANA

BLACKSTONE VALLEY BBQ | \$39 per person

- Freshly baked cornbread
- Honey butter
- House baked beans
- Shaved fennel and cabbage coleslaw
- Mac & cheese
- Corn on the cob
- Fruit salad
- Brownies

Choice of 2:

- BBQ rubbed grilled chicken thighs
- BBQ beef brisket
- St.Louis pork ribs
- Grilled andouille sausage
- BBQ pulled pork shoulder

Lunch tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

LUNCH TABLE | PLATED

All plated lunches are three course minimum, and include the following:

Warm dinner rolls, sea salted butter, freshly brewed Starbucks regular and decaffeinated coffee, and assorted Tazo teas. Choice of one first course, entrée(s), one starch & vegetable, and dessert.

Two entrée maximum. Higher price prevails. A surcharge of \$5 will apply for multiple starch and vegetables options on entrees.

FIRST COURSE | SELECT ONE

Caesar: hearts of romaine, croutons, parmesan, Caesar dressing

Farmer's market: mixed leafy greens, red wine vinaigrette

Caprese: tomato, mozzarella, basil oil, balsamic

ENTRÉE | SELECT TWO

Grilled top sirloin steak, cabernet reduction | \$33 per person

Wild rice & mushroom stuffed chicken, pan jus | \$27 per person

Pan roasted salmon, salsa verde | \$29 per person

Bacon & cracker topped haddock, Pomodoro | \$29 per person

Lemon coriander chicken breast, roast garlic cilantro cream | \$27 per person

Vegan phyllo triangle, savory vegetables, white beans & okra | \$24 per person

LUNCH TABLE | PLATED

Leave it to our chefs to compliment your entrée with the perfect pairings. Or suggest a preference from the following:

STARCHES:

Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Long grain & wild rice medley
Baked creamer potatoes
Chef's Seasonal Selection (ie: mushroom barley pilaf/ lemon risotto)

VEGETABLE:

Baby Carrots
French Green Beans
Broccolini
Chef's Seasonal Selection (ie: spring: asparagus, snap peas/ fall: brussel sprouts, root vegetable medley)

DESSERT | SELECT ONE

Flourless Chocolate Cake, market berries (GF)
NY Cheesecake, brown sugar macerated strawberries
Boston Cream Bundt, Vanilla bavarian crème, genoise, chocolate garnish
Fresh fruit tart, vanilla Bavarian cream, sliced fruit & berries



RECEPTIONS

R
RENAISSANCE®
HOTELS

RECEPTION | HOT HORS D'OEUVRES

Hors d'Ouevres can be passed or displayed.

Packages are as follows:

4 PIECES PER PERSON | \$17 (select 4)

7 PIECES PER PERSON | \$22 (select 7)

FROM THE LAND: POULTRY/WINGED

- Crispy Peking duck ravioli, sesame seeds, ponzu
- Bacon wrapped turkey, with sage butter
- Buffalo chicken spring roll, blue cheese dip
- Sesame chicken, sweet chili sauce
- Mini chicken and cilantro dumplings, ponzu
- Southwest chicken empanada
- Lemongrass chicken satay, spicy peanut sauce
- Tandoori chicken, curried yogurt dip
- Shaved beef sirloin crostini, horseradish cream , microgreens
- Duck prosciutto on mini toast, soft goat cheese, wild berry preserves
- Ripe melon wrapped in Italian prosciutto (GF)

FROM THE LAND: BEEF/PORK/LAMB

- Chorizo stuffed Medjool dates, bacon
- Italian pork sausage stuffed mushrooms
- Beef empanada
- Mini Coney Island franks en crouete, with sauerkraut and mustard
- Beef sirloin satay , teriyaki glaze
- Smoked pulled pork in a mini biscuit
- Philly cheesesteak spring rolls
- Beef barbacoa taquito, lime and cilantro

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTION | HOT HORS D'OEUVRES

FROM THE FARM

- Thai vegetable spring roll, sweet chili sauce
- Truffled potato croquettes
- Artichoke & boursin bites
- Corn & edamame quesadilla, with jack cheese & poblano peppers
- Fire roasted vegetable empanadas
- Mac 'n cheese poppers with sriracha aioli
- Risotto arancini with Porcini mushroom
- Indian pea & potato samosa
- Ratatouille & goat cheese phyllo triangle
- Roasted tomato & eggplant crisp, pignole, feta, tortilla cup
- Vegan caponata phyllo star
- Greek spanakopita with spinach & feta
- Fig and mascarpone filo purse
- Blue cheese & pear chutney filo star
- Old school mozzarella sticks, marinara
- Antipasto skewer: buffalo mozzarella, sundried tomato, artichoke, kalamata olive (GF)
- Slow roasted tomato bruschetta on toasted baguette
- Root vegetable latkes, labneh (yogurt), apple butter (GF)
- Artisanal cheese, bread shard, local honey
- RI mushrooms, Narragansett ricotta, crisp baguette
- Caprese skewer: fresh mozzarella, basil, tomato, aged balsamic (GF)
- Veggie crudité spears with creamy dip (GF)

FROM THE SEA

- Salmon satay skewer, lime & cilantro marinade , spicy mayo
- Paella croquettes, chourizo & shrimp, old bay remoulade
- Crab Rangoon, sweet chili sauce
- Thai coconut shrimp , sweet chili sauce
- Lobster Newburg triangle
- Baked salmon & asparagus tip en crouete , honey mustard
- Lobster and cheddar mac 'n cheese bites
- Smoked salmon and dill mousse on cucumber rounds (GF)

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTION | LUXURY HORS D'OEUVRES

PLATINUM HORS D'OEUVRES (per 50pc)

- *Moroccan lamb tenderloin kabobs, with figs and apricots \$250*
- *Mini beef wellington \$200*
- *Scallops wrapped in Applewood smoked bacon \$200*
- *Thai scallop tart, coconut milk & garlic, tortilla crisp \$180*
- *Petite Jonah crabcakes, sriracha mayo \$190*
- *Shrimp chopstick, spicy curry shrimp rolled in a crispy spring roll wrapper \$200*
- *Gluten free vegetable spring rolls (GF) \$190*
- *Rare Ahi Tuna Poke on Cucumber: ginger, soy, sesame oil, green onion \$200*
- *Mini lobster roll on brioche \$300*
- *Atlantic NE oysters on the half shell (GF) \$270*
- *Classic shrimp cocktail, horseradish sauce (GF) \$225*

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTION | TABLED DISPLAYS

Artisanal Cheese and Fruit Platter: soft and hard cheeses, dried fruit, fresh grapes, roasted nuts, honeycomb, artisan bread, assorted crackers | \$14 per person

Salumi: Prosciutto, salami, capicola, marinated olives, house pickled vegetables, whole grain mustard, artisan bread and crackers | \$15 per person

Crostini & House Made Spreads: spinach & artichoke dip, port wine cheese spread, smoky cumin roasted eggplant & garlic, with warm naan bread and crackers | \$12 per person

Vegetable Crudite: Seasonal fresh vegetables, buttermilk herb dip, house made hummus, espelette, variety of crackers and crostini | \$9 per person

Baked Brie en Croute (serves 30) \$200 each
Creamy French cheese baked in puff pastry and served warm with crusty bread and crackers

PLATTERS (SERVES UP TO 24 GUESTS)

Poke Platter ***- Hawaiian style cured Yellowfin tuna, green onion, soy, sesame, rice crackers and wontons | \$220 per platter

Shrimp Cocktail - Saltwater poached shrimp, house made cocktail sauce | \$230 per platter

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTION | STATIONS

All Stations Are Based on One Hour of Service and Are Priced Per Person. The Following Stations Require a Chef Attendant at \$100, per 50 guests.

Stations are priced to add to an existing dinner. Pricing may be adjusted if a “dinner” is composed solely of stations.

PASTA STATION | \$17 per person

Pastas: penne, tri color tortellini

Sauces: pomodoro, basil pesto, pink vodka sauce

Add-ins: sun-dried tomatoes, extra virgin olive oil, chile flakes, grilled chicken, sweet Italian sausage, roasted market vegetables, parmesan

On the side: Rosemary focaccia and warm dinner rolls

MARKET SALAD | \$12 per person

Chefs seasonal selection of composed, or deconstructed, leafy greens and grain salads, with optional protein additions

MAC & CHEESE STATION | \$16 per person

Penne with a three cheese alfredo sauce

Baby shells with a creamy yellow cheddar sauce

Selection of toppings to include:

Hickory smoked bacon, wild mushrooms, broccoli, bell pepper medley, and scallions

+ TO ANY OF THE ABOVE STATIONS:

- Add lobster \$8
- Add shrimp \$6
- Add proscuitto \$4
- Add smoked chicken \$5

RECEPTION | STATIONS

All Stations Are Based on One Hour of Service and Are Priced Per Person. The Following Stations Require a Chef Attendant at \$100, per 50 guests.

Stations are priced to add to an existing dinner. Pricing may be adjusted for events composed solely of stations.

THAI NOODLE BOWLS*** | \$22 per person

Guests choose from a variety of ingredients to add to their bowl...soba, udon, rice vermicelli, spicy sambal, coconut milk, miso paste, fresh bean sprouts, ginger, cabbage, scallion, cilantro, chicken, shrimp, thinly sliced beef...our chef will then pour steaming rich broth over your bowl to complete the dish...sip and enjoy

TACO TRUCK*** | \$20 per person

Tortillas, Pork carnitas, Beef asada, chile de arbol salsa, roasted corn salsa, Mexican crema, limes, shredded cheese, black beans, cabbage, onions, cilantro, pickled radish

NEW ENGLAND SEAFOOD DISPLAY*** | \$28

Locally sourced oysters & clams on the half shell, crab claws, poached shrimp with lemon wedges, oyster crackers & house made cocktail sauce

SLIDER STATION*** | \$18 per person

choose three

- Angus beef burger - aged cheddar, horseradish sauce
- Chicken teriyaki - grilled pineapple, dark soy mayo
- Spicy salmon - hand formed mini salmon slider, mango habenero salsa
- Sweet potato-black bean (a house favorite) quinoa, red onion, cilantro, sriracha mayo
- Italian sausage - Sweet peppers, and provolone
- Crispy fried chicken, honey mustard
- Felafel – lemon tahini sauce

Add

- Hand cut french fries, home made ketchup
- \$6 per person**

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTION | CARVING STATIONS

All carving stations are served with dinner rolls, and appropriate condiments.

Servings are approximate (3-4oz)

Add Chef's market vegetable and starch to your carving station +\$5 Per person

Roast Tenderloin Of Beef | \$400***each

Cognac peppercorn sauce
(20 servings)

House Roasted Turkey Breast | \$275 each

Served with whole cranberry sauce (45 servings)

Acacia Honey Glazed Bone In Ham | \$300 each

Served with Pretzel Rolls and Spicy Mustard
(50 servings)

Roast Sirloin Of Beef | \$400***each

red wine bordelaise (30 servings)

Oregano and Olive Crusted Leg of Lamb | \$285*** each

Spicy tomato chutney (15 servings)

Herb Roasted Chicken Roulade | \$275 each

With wild rice and mushroom stuffing, shallot cream sauce
(25 servings)

Bone-in Baron of Beef | \$1000*** each

Steamship round, includes sirloin
(200 servings)

Slow Roasted Pork Loin | \$275 each

Mesquite BBQ rub
(30 servings)

Sea & Land | \$25 per person

gulf shrimp pan seared to order paired with rare beef
tenderloin carving station, grain mustard demi

RECEPTION | DESSERT STATIONS

All Dessert Stations include freshly brewed Starbucks regular and decaffeinated coffee, assorted Tazo Teas, flavored syrups, raw sugar, creamer, lemons and honey

NEWPORT DELUXE VIENNESE TABLE | \$17 per person

Chef's grand selection of assorted cakes, tortes, and confections

THE WILLY WONKA | \$8 per person

A vast and varied selection of familiar favorites, and old school candies.

STROLL "THE HILL" | \$12 per person

Italian selection of cannoli, tiramisu, biscotti, cheesecake, and mini pastry

LE BON MOT | \$12 per person

French assortment petit fours, mini pastries, chocolate dipped strawberries, and mini mousse shots

ICE CREAM PARLOR | \$14 per person

Selection of two premium New England ice cream with assorted toppings & sugar cones



DINNER

R
RENAISSANCE®
HOTELS

DINNER TABLES | FIRST COURSE | PLATED

All plated dinners are three course minimum, and include the following:

Warm dinner rolls, sea salted butter, freshly brewed Starbucks regular and decaf coffee, and assorted Tazo teas. Choice of salad, entrée(s), starch, vegetable, and dessert.

Three entrée maximum. Higher price prevails. A surcharge of \$5 will apply for multiple starch and vegetables options on entrees.

SELECT YOUR FIRST COURSE

SALADS |

Mixed field greens wrapped in cucumber, tiny tomato, currants, basil oil & balsamic

Mediterranean green salad, marinated Spanish olives, tomato, artichokes, shaved Manchego cheese, sherry vinaigrette

Vine ripened tomato and mozzarella with Malden sea salt, balsamic drizzle, basil oil (\$3 supplement)

Baby spinach and frisee, toasted walnuts, soft goat cheese, grapes, Vermont maple vinaigrette

Romaine salad, parmesan shavings, garlic croutons, creamy Caesar

Baby iceberg wedge Salad, bacon crumbles, shaved red onion, Great Hill Blue Cheese buttermilk dressing

Final entree counts are due by 12pm three working days prior to the event, and we request that guests are provided with a method of identifying their entree choice at the event

***If selecting two entrees, a \$2.00 additional charge per entree will apply, if selecting three entrees, a \$3.00 additional charge per entree will apply.

DINNER TABLES | PLATED ENTREES

SELECT YOUR ENTRÉE(S) CONTINUED

WINGED/POULTRY

- Chicken saltimbocca - prosciutto, aged provolone and sage, marsala demi | \$44 per person
- Mushroom duxelle and wild rice stuffed chicken, roasted chicken jus | \$45 per person
- Lemon coriander chicken breast, roasted garlic cilantro cream | \$42 per person
- Crispy free range chicken, piperade | \$42 per person
- Chicken tikka, cilantro relish, | \$40 per person

STEAKS & CHOPS

- Bacon wrapped beef tenderloin, 10 year balsamic vinegar | \$62***per person
- Filet Mignon "Au Poivre", Grilled Onion, Great Hill Blue cheese butter | \$60***per person
- Grilled pork chop, rosemary, apple & onion compote \$52***per person
- Slow cooked beef short rib, carrot gremolata | \$50*** per person
- Braised lamb shank, roasted tomato lamb jus | \$50 per person
- Gnocchi Bolognese, parmigiano Reggiano | \$45 per person
- Grilled bistro steak, chimichurri | \$49 per person

DINNER TABLES | PLATED ENTREES

SELECT YOUR ENTRÉE(S)

FINS/SEAFOOD |

Pan seared salmon, salsa verde (GF) | \$46 per person

Seared diver scallops, black garlic butter (GF) | \$50 per person

New England baked haddock, bacon and cracker crumbs, citrus beurre blanc | \$45 per person

Grilled swordfish, roasted red pepper and smoked onion compote (GF) | \$48 per person

Crab stuffed lemon sole, lobster sauce, chives | \$49 per person

VEGGIE |

Farmers Feast (V,GF) roasted acorn squash, wild rice & mushrooms | \$40 per person

Vegetable lasagna roll, pomodoro | \$38 per person

White bean, okra and vegetable Phyllo triangle, baby greens (V) | \$37 per person

Mushroom risotto, white truffle oil, ricotta salata (GF) | \$39 per person

African coconut curry sweet potato stew, black eyed peas (V,GF) | \$39 per person

COMBINATION ENTREES |

Beef tenderloin filet, garlic herb roasted prawns, grain mustard demi | \$75*** per person

Grilled Filet Mignon and crab cake, cabernet sauce, Chesapeake remoulade | \$72*** per person

Lemon Roasted Chicken Breast, Baked Haddock, citrus beurre blanc | \$65 per person

Sautéed chicken and baked stuffed shrimp, herbed cream sauce | \$69 per person

DINNER TABLES | PLATED ENTREES

SELECT YOUR SIDES

Leave it to our chefs to compliment your entrée with the perfect pairings.
Or suggest a preference from the following:

STARCHES:

Garlic mashed potatoes
Roasted fingerling potatoes
Long grain & wild rice medley
Baked creamer potatoes
Chef's seasonal selection (ie: mushroom barley pilaf/ lemon risotto)

VEGETABLE:

Baby carrots
French green beans
Broccolini
Chef's seasonal selection (ie: spring: asparagus, snap peas/ fall: brussel sprouts, root vegetable medley)

Chef to add choice of starch and vegetable if not indicated
Ask about adding an additional pasta course, or intermezzo to your dinner.

DINNER TABLES | A SWEET FINISH | PLATED DESSERTS

SELECT YOUR DESSERT

Flourless Chocolate Cake, market berries (GF)

NY Cheesecake, brown sugar macerated strawberries

Boston Cream Bundt, Vanilla bavarian crème, genoise, chocolate garnish

Fresh fruit tart, vanilla Bavarian cream, sliced fruit & berries

Coffee Milk Panna Cotta, crisp chocolate pearls

French apple tart, buttery caramel, flake sea salt

Chocolate Tulip Cup, dark chocolate & vanilla mousse duet, berries | +\$2

Dessert Sampler-mini cheesecake, opera cake triangle, pate de fruit | +\$3

DINNER TABLES |

SOUTHWESTERN SPREAD | PAWTUCKET TACO TRUCK | \$55 per person

Tortilla soup

Chopped salad with crisp iceberg lettuce, tomatoes, cucumbers, red onion, bell peppers, shaved radish, cilantro lime vinaigrette

Choice of 3:

Grilled lime oregano chicken

Carne asada (grilled marinated flank steak) ***

Pork carnitas (slow and low roasted pork shoulder)

Chili lime shrimp

Sauteed vegetables

Chile & cumin roasted sweet potatoes

Crispy Russet potato planks

Refried beans (vegan)

Served with:

- Spanish rice
- corn & flour tortillas
- Chili de arbol salsa
- Sour cream
- Shredded cabbage
- Chopped onions
- Cilantro
- Shredded cheese

Whole wheat Churros with Mexican caramel sauce

Dinner tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER TABLES |

ITALIAN-AMERICAN | THE “BUDDY” CIANCI | \$54 per person

Rosemary focaccia

Warm rolls, butter

Vegetable minestrone

Caesar salad with hearts of romaine , herb croutons, parmesan cheese, Caesar dressing

Tomato mozzarella caprese salad with balsamic reduction and fresh basil

Fresh cavatelli, basil pesto

Chicken parmesan

Meatballs al forno, provolone & marinara

Lobster ravioli, pink cream sauce

Ratatouille vegetable medley

Chef's dessert selection of Italian mini pastry

Dinner tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

DINNER TABLES |

THE COOKOUT | BLACKSTONE VALLEY BBQ | \$58 per person

Freshly baked cornbread
Honey butter
House baked beans
Shaved fennel and cabbage coleslaw
Mac & cheese
corn on the cob
Fruit salad
Brownies

CHOICE OF 3:

BBQ rubbed chicken thighs
BBQ pulled pork shoulder
Mesquite roasted vegetables
Chile & lime baked sweet potatoes
St. Louis pork ribs
Grilled andouille sausage
Crispy Russet potato planks
BBQ beef brisket

MAKE IT A 'GANSETT CLAMBAKE:

Add: baked haddock with cracker crumbs **+\$4**
Add: steamers with drawn butter and clam broth **+\$3**
Add: fresh 1 ¼ lb. lobsters **MKT**

Dinner tables include fresh brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

DINNER TABLES |

Dinner table include: warm rolls, and butter, Starbucks regular and decaffeinated coffee, Tazo teas, Chef's selection of seasonal vegetable and family style desserts

LADD OBSERVATORY | \$55 per person

- Mixed greens, garden herbs, sweet tomatoes, aged balsamic vinaigrette
- Kale salad, roasted sweet potato, dried cranberries, toasted sesame dressing
- Mushroom ravioli, sherry cream sauce
- Baked free range chicken breast, piperade
- White Marble Farms roasted all natural pork loin, black pepper and apple butter
- Olive oil & sea salt baked creamer potatoes

FOX POINT | \$54 per person

- Artisanal soup
- Classic Caesar salad, creamy peppercorn dressing, focaccia croutons, shaved parmesan
- Manicotti, egg pasta filled with mozzarella, parmesan and ricotta cheeses, baked al forno in our house marinara
- Chicken saltimbocca - prosciutto, aged provolone and sage, marsala demi
- Atlantic salmon filet, salsa verde
- Long Grain & Wild rice medley

COCKTAILS

HOSTED BAR OR CASH BAR

	HOSTED	CASH
Call Brands	\$7.00	\$8.00
Premium Brands	\$8.00	\$9.00
Specialty Craft Beer	\$7.00	\$7.00
Domestic Beer	\$6.00	\$6.00
Call Wine	\$8.00	\$9.00
Premium Wine	\$10.00	\$11.00
Soft Drinks	\$4.00	\$4.00
Bottled Water	\$4.00	\$4.00
Martini	\$13.00	\$14.00

CALL BRANDS

- Sobieski Vodka
- Beefeater Gin
- Cruzan Aged Light Rum
- Cruzan Aged Spice Rum
- Dewar's White Label Scotch
- Jim Beam
- Canadian Club Whiskey
- Sauza Tequila
- Courvoisier VS

PREMIUM BAR

- Kettle Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Johnnie Walker Red Label Scotch
- Makers Mark Bourbon
- Jack Daniels
- Crown Royal Canadian Whiskey
- Jose Cuervo Tequila
- Hennessy Privilege VSOP

Call Brands

1 Hour	\$19.00
2 Hours	\$27.00
3 Hours	\$35.00
4 Hours	\$43.00
5 Hours	\$51.00

Premium Brands

1 Hour	\$23.00
2 Hours	\$30.00
3 Hours	\$38.00
4 Hours	\$46.00
5 Hours	\$54.00

Call Wine & Beer

1 Hour	\$15.00
2 Hours	\$21.00
3 Hours	\$27.00
4 Hours	\$33.00
5 Hours	\$39.00

Premium Wine & Beer

1 Hour	\$19.00
2 Hours	\$25.00
3 Hours	\$31.00
4 Hours	\$37.00
5 Hours	\$43.00

BEER

Bud Light | Stella Artois | Amstel Light

SPECIALTY CRAFT BEER

Grey Sail Brewing | Whalers Brewery |
Newport Storm

SPECIALTY CRAFT SPIRITS

Bully Boy Vodka
Newport Gin
Thomas Tew Rum
Mad River Bourbon Whiskey

Ghost Tequila

CALL WINE

Colombia Crest Grand Estates Cabernet | Colombia
Crest Grand Estates Chardonnay |
Rhianon Red Blend | Man Sauvignon Blanc

PREMIUM WINE

Drumheller Cabernet | Drumheller Chardonnay |
Zaccagnini Montepulciano | Kato Sauvignon Blanc

BARTENDER FEE

\$100 Per 75 guests

All Pricing and Brands are Subject to Change

WINE LIST

SPARKLING WINES & CHAMPAGNES

- Salmon Creek Brut | \$36
- Ste. Michelle VS Brut | \$38
- Villa Maria Sparkling Sauvignon Blanc | \$42
- Mionetto Brut NV Prosecco, Italy | \$44
- Mumm Napa, Brut “Prestige”, Napa Valley, California, NV | \$42
- Moet & Chandon, Brut, “Imperial” Champagne, France, NV | \$126

WHITE WINES

- Beringer, White Zinfandel, California | \$28
- Colombia Crest Grand Estates Chardonnay | \$32
- Scarpetta Pinot Grigio, Friuli Italy | \$48
- Kato Sauvignon Blanc | \$42
- Chateau Ste. Michelle, Riesling, Columbia valley, Washington | \$40
- Drumheller Chardonnay | \$42
- JJ Vincent “Marie Antoinette” Pouilly Fuisse, France | \$59
- 14 Hands Still Rose | \$32
- Man Sauvignon Blanc | \$32
- Saracco Moscato, Italy | \$39
- Hugel “Gentil” | \$38
- Geral Bertrand Gris Blanc | \$40
- Charles Krug Sauvignon Blanc, Napa | \$48
- Charles Krug Carneros Chardonnay, |\$48

All Pricing and Brands are Subject to Change.

RED WINES

- Rhiannon Red Blend | \$32
- Colombia Crest Grand Estates Cabernet Sauvignon | \$32
- Seven Falls Merlot | \$48
- Damilano Nebbiolo, Piedmont, Italy | \$40
- Z. Alexander Brown, Cabernet Sauvignon, California | \$52
- Altos Las Hormiga Malbec | \$42
- Drumheller Cabernet Sauvignon | \$42
- Bella Glos “Los Alturas” Pinot Noir, Sonoma | \$90
- Sterling VC Merlot, California | \$40
- Charles Krug Cabernet Sauvignon | \$70
- Castle Rock Cuvee Pinot Noir | \$42
- Donati Merlot, Central Coast | \$52
- Zaccagnini Montepulciano, Abruzzo, Italy | \$38
- Diora Pinot Noir | \$70.00

TECHNOLOGY | AUDIO VISUAL

QUICK NOTE ABOUT YOUR AUDIO VISUAL NEEDS

The Renaissance Providence Hotel has selected PSAV Audio Visuals as the exclusive source of audio visual rental equipment, concert sound systems, stage lighting, and professional technical services for guests using the hotel's meeting facilities.

PSAV maintains an office in the hotel complete with equipment, management staff and technicians. In addition, they operate an after hour's service should you need assistance or additional equipment. Because PSAV's on-site staff functions as a department of our hotel, they are totally familiar with the unique aspects of our facilities and can offer a consistently superior service to ensure the quality and effectiveness of your meeting.

For your convenience, all charges for audio visual equipment and services will be posted on your master account. If a master account is not established with the hotel, payment is required at the time of your event by check, American Express, Visa, MasterCard or Discover.

POPULAR AUDIO VISUAL NEEDS* |

LCD Support Package (Client to Provide Projector) \$175	Wireless Microphone (All Microphones Require Sound System) \$180
7.6 x 13.4 Fast Fold Screen (Client to Provide Projector) \$370	Laptop \$220
Ballroom LCD Package \$590	32" Monitor \$225
Sound System Package (Includes 4 Channel Mixer, Powered Speakers) \$200	47" LCD Monitor \$455
Handheld Microphone (All Microphones Require Sound System) \$60	Flip Chart \$65
	Polycom Phone \$155

*This catalogue details only frequently requested products and services. Estimates are recommended and will be valid for 30 days.

GENERAL INFORMATION | GENERAL

Thank you for considering the Renaissance Providence Downtown Hotel for your upcoming event. The following printed policies are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific event needs.

FOOD & BEVERAGE |

All food and beverage served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises. Due to licensing and insurance requirements, all food and beverage to be served on the hotel property must be supplied and prepared by the hotel. In addition, no remaining food or beverage shall be removed from the premises. All breaks and buffets are priced for one and one half hours of service and replenishment. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. At the conclusion of the one and one half hours the remaining food and beverage items become the property of the hotel.

MENUS |

Menus are only guidelines. Our Event Staff is happy to prepare customized proposals to meet your specific need. Menu prices will not be confirmed more than 90 days prior to the function date. Please consult with your sales representative for current price quotations. All price lists are subject to change. Confirmation of prices will be made by your Event Manager. Final menu selections should be submitted (4) weeks prior to the function to insure the availability of the desired items.

GUARANTEES |

To ensure the success of your event, it is necessary that you provide the Catering and Events office with the exact number of guests in attendance for each function, attendance no less than 72 business hours prior to the scheduled function. This number will become your guarantee, not subject to reduction. In lieu of a guarantee, the greater number of guests will become your guarantee. If your guarantee falls below your contracted food and beverage minimum, the hotel reserves the right to charge the difference in room rental of set up fees.

SPACE |

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change, with notification, groups to a room suitable for attendance for your type of function.

SERVICE CHARGE & SALES TAX |

All food and beverage items are subject to 14.25% service charge, 9.75% taxable administrative fee and 8% Rhode Island sales tax. All other items/charges are subject to the Rhode Island 8% sales tax unless otherwise stated on the banquet event order from your Event Manager.

PARKING |

Valet Parking is available for each event at a rate of \$17.00 per car for event parking and \$30.00 per car for overnight parking.



R
RENAISSANCE®
HOTELS

RENAISSANCE PROVIDENCE DOWNTOWN HOTEL
5 AVENUE OF THE ARTS
PROVIDENCE, RI 02903
401-919-5000
WWW.RENAISSANCEPROVIDENCE.COM