



RENAISSANCE® SÃO PAULO HOTEL



RENAISSANCE SÃO PAULO HOTEL
AL. SANTOS, 2233
SÃO PAULO | SP | BRAZIL

BREAKFAST

Buffet

Prices per person | 2 hours of service
 20 guests minimum

CONTINENTAL | USD 25

Fresh fruits
 Cinnamon roll, coconut bread
 Croissant
 Mini French bread, rye bread
 Butter, jam and honey
 Assorted cheeses and cold cuts
 03 options of fruit juice
 Mineral still and sparkling water
 Coffee, milk, tea, chocolate

SP | USD 31

Scrambled eggs with hearts of palm, tomato and ham
 Grilled sausage, bacon
 Pancakes with cheese and walnuts
 French toast baked with cornflakes
 Croissant
 Milk bread, potato bread with cream cheese
 Whole wheat roll, French bread
 Cinnamon roll, coconut bread
 2 choices of muffins (lime, vanilla, chocolate or orange)
 03 options of fruit juices
 Yogurt, cereals
 Mineral still and sparkling water
 Coffee, tea, milk, chocolate
 Espresso coffee
 Selection of 05 tropical fruit
 Assorted cheeses and cold cuts
 Butter, jam and honey

RENAISSANCE | USD 27

Omelet
 Sausage, hash brown potato
 Pancakes with maple syrup
 Milk bread, mini French bread, rye bread
 Bagel with cream cheese
 Cinnamon roll, coconut bread
 Chocolate Muffin
 03 options of fruit juices
 Mineral still and sparkling water
 Coffee, tea, milk
 Selection of 04 tropical fruits
 Assorted cheeses and cold cuts
 Yogurts, cereals
 Butter, jam and honey

VIBE | USD 29

Scrambled eggs with mushroom, hash brown, bacon
 Oatmeal with banana
 Milk bread, potato bread with cream cheese
 Whole wheat bread, French roll
 Coconut bread, cinnamon roll
 02 choices of mini cakes
 (lime, vanilla, chocolate or orange)
 03 types of juice
 (orange, pineapple, red berries with orange)
 Coconut water, Mineral still and sparkling water
 Coffee, tea, milk
 Selection of 04 tropical fruits
 Assorted cheeses and cold cuts
 Yogurts, cereals
 Jam, honey and butter

BREAKFAST

Enhancements | Stations

Prices per person | 2 hours of service

CEREALS AND YOGURT | USD 5

04 types of cereals and 4 types of yogurt

CHEESE BREAD | USD 4

SCRAMBLED EGGS | USD 6

SCRAMBLED EGGS, BACON AND HASH BROWN | USD 8

SMOKED SALMON AND BAGELS STATION | USD 10

Cream cheese, capers and onion

EGGS BENEDICT STATION IN THE BUFFET | USD 12

Ham, bacon, mushrooms, tomatoes, green pepper, onion, cheddar cheese

WAFFLE STATION IN THE BUFFET | USD 10

Fresh fruits, assorted fruit jams, fruit compote, Nutella and maple syrup

PANCAKE STATION | USD 10

Fresh fruits, assorted fruit jams, fruit compote, Nutella and maple syrup

BREAKFAST

Plated

Prices per person | 2 hours of service

PLATED BREAKFAST | USD 27.00

Fruit platter
Milk bread, croissant
Mini French bread, rye bread
Butter, jam and honey
Assorted cheese and cold cuts platter
02 options of fruit juice
Mineral still and sparkling water
Coffee, tea, milk

ENHANCEMENTS

CEREALS AND YOGURTS | USD 5

CHEESE BREAD | USD 4

SCRAMBLED EGGS | USD 7

SCRAMBLED EGG, GRILLED SAUSAGE AND BACON | USD 9

COFFEE BREAK

Prices per person | 30 minutes of service
10 guests minimum

WELCOME COFFEE | USD 14

Coffee, tea, milk
Mineral water, orange juice

CLASSIC COFFEE BREAK | USD 16

Coffee, tea, milk
Mineral water
Soft drinks
Fruit juice (02 varieties)
Cheese bread
Muffin or Brownie

COFFEE BREAK FREE CHOICE

3 items | USD 18 per person

4 items | USD 20 per person

5 items | USD 23 per person

**For additional items there is a USD 3 charge per person

All breaks include:

Coffee, tea, milk
Mineral water
Soft drinks
Fruit juice (02 varieties)

Choose from our salty options:

Cheese bread (gluten free)
Mini leek quiche (veggie)
Turkey breast and ricotta pastry
Mini empanada with walnuts and ricotta (veggie)
Sausage roasted pastry
Cheese and apricot pastry (veggie)
Meat pastry
Spinach and grains roasted pastry (veggie)
Eggplant crostata (veggie)
Jerky meat fried cake
Heart of palm empanada (veggie)
Chicken and cream pastry
Italian pastry (tomato, cheese and ham)

Choose from our sweet options:

Blueberry muffin
Carrot and chocolate muffin
Two chocolate muffin
Chocolate brownie
Crème brûlée (gluten free)
Pistachio and raspberry pie
Cheesecake
Dulce de leche cheesecake
Chocolate cookies
Oatmeal cookies
Chocolate and apricot gâteau
Coconut cake
Apple crispy pie
Guava and cheese mille fleur pastry
Ricotta cheese and banana mille fleur pastry
Apple mille fleur pastry
Brazilian typical dessert, made of chocolate, in a mini cup (gluten free)
Another Brazilian typical dessert, made of coconut and condensed milk, in a mini cup (gluten free)
Sliced fresh fruit (gluten free)

TO ENHANCE YOUR COFFEE BREAK

Prices per person | 30 minutes of service
10 guests minimum

MINI SANDWICH | USD 5

Options of flavors for your choice:

Roast beef and provolone cheese with dry tomato and pickles on herbs bread
Salami and cream on carrot bread
Cheese and turkey breast with walnut cream on herbs bread
Dry tomato with mozzarella, cream cheese on ciabatta bread

Low calorie:

Fresh white cheese with nuts cream on 7 grains bread
Turkey breast with dry tomato and olive tapenade on ciabatta bread
Smoked chicken with cream, pickles on herbs bread

Vegetarian:

Arugula, tomato, carrot, lettuce, olive cream on ciabatta bread
Zucchini, eggplant, herbs cream on 7 grains ciabatta bread

WRAP | USD 5

Options of flavors for your choice:

Vegetarian: Humus, pepper, carrot and zucchini
Caesar: lettuce, chicken, cheese and Caesar sauce
Tuna: lettuce, tuna, tomato, onion and carrot

NESPRESSO | USD 4

MACARRONS | USD 6

CHOCOLATE POPS | USD 7

ASSORTED TRUFFLES | USD 7

AÇAI BERRIE SMOOTHIE | USD 7

CUPCAKE | USD 5

MORNING BREAKS

Prices per person | 30 minutes of service
10 guests minimum

MORNING BREAK I | US\$20

Fresh fruits
Parfait of Greek yogurt, mango and granola
Cereal bar
Chester with tomato, titlist and coleslaw in 7 grain ciabatta bread
Tuna wrap with lettuce, fresh tomato, onion and carrot
Acerola juice
Pineapple juice with mint and honey
Watermelon juice with ginger
Coffee, tea, milk
Mineral still and sparkling water

MORNING BREAK II | US\$22

Fresh fruit in cubes
Assorted yogurts and cereals (5 types)
Vegetarian wrap with hummus, grilled pepper, carrot and zucchini
Minas cheese and Brazilian nut paste on 7 grain roll
Whole wheat empanada
Oatmeal cookies
Mineral still and sparkling water
Natural fruit juices, 03 varieties
Soft drinks
Coffee, tea, milk

MORNING BREAK III | US\$24

Cheese Bread
Indian Samosas
Assorted caramelized nuts -Brazilian nuts, cashew nuts, almonds and walnuts
Roast beef, provolone and sun dried tomato tapenade sandwich
Banana cake with raisins
Carrot & chocolate muffin
Cereal bar
Fresh fruits
Açai berry smoothie
03 types of natural juices
Mineral still and sparkling water
Coconut water
Coffee, tea, milk

AFTERNOON BREAKS

Prices per person | 30 minutes of service
10 guests minimum

AFTERNOON BREAK I | US\$20

Croque monsieur
Camembert cheese sandwich
Mini homemade macaroons
Pistachio crème brûlée
Vanilla Éclair
Pain du chocolat
Soft drinks
03 types of juices
Mineral still and sparkling water
Coffee, tea, milk

AFTERNOON BREAK II | US\$22

Chocolate pops
Mini burger
Mini hot dogs
Chicken croquette
Brazilian typical dessert, made of chocolate, in a mini cup
Another Brazilian typical dessert, made of coconut and condensed milk in a mini cup
Assorted candies
Organic ice cream- Casa Elli
Mineral still and sparkling water
03 types of juice
Soft drinks
Coffee, tea, milk

AFTERNOON BREAK III | US\$24

Brazilian nuts muffin
Fresh fruits
Dulce de leche churros
Chocolate pops
Minas cheese with nuts paste on 7 grain bread
Caribbean meat empanada
Cheese bread
03 types of juices
Mineral water, coconut water
Soft drinks
Coffee, tea, milk

SPECIAL BREAKS

Prices per person | 30 minutes of service
10 guests minimum

ENERGY BREAK | USD 20 per person

Nespresso
Tea, milk
Cold whipped chocolate
Orange juice
Green "detox" juice
Banana cake with raisins
Yogurt station, cereals and banana raisins
Homemade cereal bars
White cheese and turkey breast sandwich
Vegetarian wrap
Heart of palm whole wheat empanada

KIDS | USD 21.20 per person

Coffee, tea, milk
Sparkling and still water
03 options of fruit juice
Ice cream "Delicari"
Brazilian chocolate sweet "brigadeiro"
Deep fried chicken dumpling "coxinha"
Cupcake
Mini hot dog
Mini hamburger
Chocolate lollipop

CITY MARKET | USD 22.40 per person

Coffee, tea, milk
Sparkling and still water
Juice station (04 options)
Soft drinks
Açaí berry and orange smoothie
Fresh fruits
Bologne sandwich
Roasted pork leg sandwich
Caramelized nuts
Cheese bread
Carrot and "brigadeiro" pot cake
Walnuts and Dulce de leche pot cake

ITEMS ON CONSUMPTION

MINERAL WATER – SPARKLING OR STILL (BOTTLE) | USD 5

SOFT DRINK (CAN) | USD 5

THERMOS (03 LITERS): COFFEE, MILK, TEA | USD 17

URN (08 LITERS): COFFEE, MILK TEA (5 LITERS) | USD 49

JUICE (JAR) | USD 15

ESPRESSO COFFEE - NESPRESSO | USD 5 EACH CAPSULE

* Price per unit

LUNCH

Buffets

Prices per person | 2 hours of service
30 guests minimum

BUFFET ONE | USD 44

Appetizers & Salads

Traditional Caesar salad,
Tomato comfit, pesto sauce
Chinese pasta salad
Chickpeas and tahini
Tabbouleh salad
Marinated potato on vinaigrette
Mixed greens, carrot, hearts of palm, nuts and
croutons
Cole slaw

Mini French rolls
Whole wheat bread
Dressing: mustard, Italian, lemon and herbs
Balsamic oil and assorted olive oil

Hot dishes

Beef with red wine sauce
Grilled chicken breast, mushrooms sauce
Penne rigate, rustic tomato sauce
White rice
Roasted vegetables
Roasted potato with curry

Desserts

Tropical fruit
Passion fruit crème brûlée
Cheesecake
Lime Panacota
Raspberry fondant pie
White chocolate & spices mousse
Cocoa gateau
Coffee and tea

BUFFET TWO | USD 48

Appetizers & Salads

Green leaves with tomato, hearts of palm, nuts
and croutons,
Niçoise salad
Mediterranean ratatouille
Waldorf
Tomato comfit with pesto sauce
Coleslaw, Noodles

Mini French rolls
Whole wheat bread
Dressing: Caesar, mustard, Italian, lemon with herbs
French, balsamic, olive oil, vinegar)

Hot dishes

Beef bourguignon
Roasted salmon with teriyaki sauce and ginger
Penne rigate, pomodoro and sausage sauce
Rice, grilled vegetables
Potato with bacon and onion
Pumpkin and cinnamon chowder

Desserts

Tropical Fruits
Caramel and salt flower pie
Coconut crème brûlée
Chocolate and fruits mousse
Mascarpone and raspberry verrine
Giandua and passion fruit gateau

Coffee and tea

LUNCH

Enhancements for you Buffet

Prices per person | 2 hours of service
30 guests minimum

RISOTTO | USD 9

Choose 1 option
Sun dried tomato, mozzarella and arugula
Pumpkin and jerked beef
Leek with herbs
Asparagus with Parma ham
Cod fish
7 grains with vegetables
Sea food
Funghi mushrooms

BRAZILIAN TASTE | USD 12

Choose 2 options
A typical Brazilian dish, "Moqueca" is a fish stew with vegetables, coconut milk and spices
Another Brazilian favorite, jerked beef and pumpkin
Carb meat
Seafood and mashed cassava dish

BARBECUE | USD 14

Choose 2 options
Rump steak
Beef ancho
Roasted pork leg
Tuscan sausage
Grilled curd cheese

LUNCH

Working Lunch | Deli Buffet

Prices per person | 2 hours of service
30 guests minimum

WORKING LUNCH | USD 37

Entry

Caesar salad with chicken
Caprese salad
Meat Carpaccio on toast
Moroccan couscous with vegetables

Bread

French e Whole wheat

Hot

Filet with mustard sauce
Mozzarella tortellini with tomato sauce
Grilled vegetables
Potato cream with croutons

Desserts

Fruits of the season
Crème brûlée
Chocolate tartlet

Coffee and tea

DELI BUFFET | USD 39

Entry

Green mix with croutons
Grilled chicken
Seared tuna with sesame crust
Spicy meat empanada
Gaspacho
Sardela, olives, vegetable pickles, herbs sauce,
Black mustard and honey, pepper jelly

Cold sandwiches

Roast beef, gouda cheese, dry tomato and pickles
in a ciabatta bread
Cheese and turkey with chimichurri in a herbs
bread
Vegetarian bread with humus, green pepper,
carrots and grilled zucchini

Hot sandwiches

Chef's cheeseburger
Ham & Swiss cheese in a ciabatta bread
Pork loin with onion comfit in a herbs bread
Cassava cream

Desserts

Fruits of the season
Pistachio and strawberry tartlet
Two chocolate mousse
Assorted truffles

Coffee and tea

Brunch

Prices per person | 2 hours of service
50 guests minimum

BRUNCH | USD45

Breakfast items:

Sliced fruits

Turkey breast, ham, salami, gouda cheese, fresh white cheese

French bread, whole wheat, ciabatta

Cinnamon roll, croissant, brioche

Butter, jam, honey

Salads

Green mix, tomato, carrots, heart of palm, cashew and croutons

Caprese salad

Tabbouleh salad

Caesar Salad

Dressing: Caesar, Italian, French, Herbs olive oil

Hot

Roasted chicken with herbs butter

Mozzarella ravioli with tomato sauce

Leek quiche

Saffron sauce with almonds

Spanish frittata

Scrambled eggs, bacon

Desserts

Guava sweet cheesecake

Mango and passion fruit mousse

Assorted truffles

Crème brûlée

Waffles or mini pancakes

Chocolate syrup, maple syrup and Dulce de leche

Coffee and tea

LUNCH

Stand up Lunch

Prices per person | 2 hours of service
30 guests minimum

STAND UP I | USD 45

Entry

American: lettuce, cherry tomato, fresh white cheese, quail egg, roasted red onions and croutons

Vegetarian: carrot, zucchini, roasted beetroot, peas, radish, asparagus, pumpkin and baby tomato

Couscous & Salmon: saffron couscous, curd with walnuts, herbs toast, micro leaves and grilled salmon

Hot

Grilled filet with wine sauce
Roasted chicken with herbs butter
Greek rice with almonds
Roasted vegetables
Mozzarella tortellini with tomato sauce

Desserts

Egg yolk sweet "Quindim"
"Brigadeiro" in a cup
Milk pudding
Cheesecake
Lime pie
Sliced fruits

Coffee and tea

STAND UP II | USD 47

Entry

Caprese & Prosciutto: tomato, fresh mozzarella, arugula, pesto sauce, sliced prosciutto

Caesar: romaine lettuce, grilled chicken, croutons and Caesar dressing

Quinoa salad : quinoa with corn, tomato, grilled red onion, sliced radish, sweet roasted potato, carrot and toasted chia

Hot

Neapolitan risotto (arugula, tomato, mozzarella and basil)

Mozzarella ravioli with tomato sauce

Braised rump steak with mushrooms, carrots, peas and bacon

Roasted vegetables

Grilled salmon with olive oil and lime

Desserts

2 chocolate mousse with crunchy almonds

Crème brûlée

Mini opera

"Beijinho" in a cup (coconut and condensed milk)

Fresh fruit tartlets

Sliced fruits

Coffee and tea

LUNCH

Stand up Lunch

Prices per person | 2 hours of service
30 guests minimum

STAND UP III | USD 47

Entry

Fitness: pumpkin, roasted potatoes and cassava, grilled chicken breast, heart of palm, baby tomato, caramelized nuts and frizzed lettuce

Roast beef: roast beef, mix of greens, grilled mango, parmesan, grilled pod, grilled red onion

Mix of greens: carrot, sliced heart of palm, cashew, croutons and mix of greens

Hot

Whole wheat penne rigate with mushroom sauce

Chinese filet with bamboo, tofu, chard and sesame

Chicken with rice

Roasted sausage with chickpea ragu

Roasted vegetables

Desserts

Mille fleur

Chocolate tartlet

Dulce de leche crème brûlée

Raspberry and orange mousse

Cheesecake

Sliced fruits

Coffee and tea

LUNCH

Buffet BBQ

Prices per person | 2 hours of service
50 guests minimum

BUFFET BBQ | USD 48

Entry

Green leaves (dressing: Caesar, mustard, Italian, French, balsamic, olive oil, vinegar)

Baked tomato

Hearts of palm

Grilled vegetables with pesto sauce

Potato salad with olives and peas

Caesar salad

Waldorf, Coleslaw

Cucumber with yogurt

Assorted artisan bread

Hot

Marinated pork chops

Grilled Tuscan sausage

Chicken with barbecue sauce

Roasted salmon with caper sauce

Rice, farofa, baked potato

Rump steak

Deep fried curd cheese

Sauces: barbecue and Argentinean chimichurri

Dessert

Milk pudding

Coconut pudim with plum sauce

Fresh tropical fruits

Lime pie

Dulce de leche crème brûlée

Peanuts gateau

Quindim (coconut and egg custard)

Coffee and tea

LUNCH

Lunch Box

SALAD + SANDWICH + BEVERAGE + FRUIT + DESSERT | USD 25
SALAD + SANDWICH + BEVERAGE + FRUIT OR DESSERT | USD 23

SET UP YOUR LUNCH BOX:

Salads (choose 1 option):

Caesar salad with chicken

Heart of palm, lettuce, tomato, carrots, mozzarella cheese

Caprese salad

Sandwiches (choose 1 option):

Salami and cheese with tomato paste

Smoked turkey breast

Roast beef with herbs bread

Vegetarian with tomato, arugula, zucchini and cream cheese

Fruits (choose 1 option):

Apple

Fruits of the season

Desserts (choose 1 option):

Blueberry muffin

Brownie

Chocolate and carrot cake

Beverages (choose 1 option):

Soft drink

Water

ENHANCE YOUR LUNCH BOX
POTATO CHIPS (LAYS) | US\$6
CEREAL BAR | US\$6
CLUB SOCIAL | US\$4
DORITOS | US\$5
MINI MUFFIN | US\$3

LUNCH

Plated

Prices per person | 2 hours of service

The menu price will be the one from the main course chosen

MAIN COURSE - Choose 1 option

Grilled filet mignon | USD 55 per person

Grilled asparagus, mashed cassava and mushroom creamy sauce

Grilled fillet al Riso | USD 55 per person

Saffron risotto with leek and cabernet sauce

Rosemary filet | USD 55 per person

Roasted heart of palm and vegetables with rosemary sauce

Stuffed chicken with ricotta | USD 47 per person

Ratatouille with rosemary sauce

Grilled chicken | USD 47 per person

Mashed cassava with truffles, roasted tomato and lemon sauce

Grilled salmon | USD 55 per person

Vegetable mix, spinach sautéed and sparkling wine sauce

"Moqueca" - fish stew | USD 57 per person

Roasted potato, cashew nut ragu and "Moqueca" sauce

Roasted salmon with heart of palm | USD 57 per person

Heart of palm spaghetti, saffron sauce and micro leaves

Roasted halibut | USD 57 per person

Roasted potatoes, Mediterranean vegetables and grape sauce

Neapolitan risotto | USD 47 per person

Dry tomato, arugula and mozzarella gratin

Penne | USD 47 per person

Broccoli, olives, basil, capers and tomato sauce

Pea soup | USD 47 per person

Mushrooms, spinach, croutons and mozzarella gratin

Bruschetta Veggies | USD 47 per person

Roasted tomato, zucchini, asparagus, leaves, olive, capers and ricotta cheese

LUNCH

Plated

Prices per person | 2 hours of service

The menu price will be the one from the main course chosen

ENTRYS - choose 1 option

Iceberg salad

Lettuce, asparagus, tomato, parmesan, cashew nuts, aromatic toasts and blue cheese dressing

Hearts of palm Salad

Green leaves, croutons, parmesian, tomato and "paulista" dressing

Meat Carpaccio

Italian toasts, fried capers, leaves, parmesan and mustard dressing

Caprese salad

Fresh mozzarella, roasted tomato, arugula, balsamic and pesto dressing

Mushrooms mille fleur

Mille fleur, mushrooms sautéed and spinach sauce with cream cheese

Crispy goat cheese

Roasted apple, filo pastry, micro greens and passion fruit dressing

DESSERTS - choose 1 option

Peanuts profiteroles

Warm chocolate syrup 63%, choux pastry, peanut patisserie

Chocolate mille fleur

Mille fleur, patisserie cream and chocolate

Chocolate textures

Crunchy cocoa base, chocolate creamy and chocolate gelee

Tarte tartin

Apple pie, caramel syrup and ice cream
Citrus

Brownie, orange mousse and citric syrup

Chocolate mousse

Pear jam and chocolate bisqui

Verrine

Coconut, lime and raspberry

ADD ONE MORE COURSE TO YOUR MENU:

Chef's pasta | USD 20

Seasonal fruit plate | USD 15

2° main course (meat, fish or chicken) | USD 24

(2° main course = same garnish as the first course + different protein)

LUNCH

Gourmet Menu – Plated

Prices per person | 2 hours of service

MENU GOURMET I | USD 72

Entry

Marinated salmon
Sour cream | baby leaves | orange sauce

Intermediary course

Cassava foam
Caviar | basil olive oil | croutons

Main course

Grilled filet mignon
Mashed cassava | asparagus | mustard sauce

Dessert

Marinated pineapple
White chocolate sponge cake | yogurt ice cream | granita

MENU GOURMET II | USD 76

Entry

Codfish
Crispy cassava | basil olive oil

Intermediary course

Scallops
Prosciutto | mashed potatoes | lime foam

Main course

Grilled lamb rack
Polenta | caramelized carrots | mint sauce

Dessert

Yellow fruits
White chocolate | lemon

LUNCH

Gourmet Menu – Plated

Prices per person | 2 hours of service

MENU GOURMET III | USD 87

Entry

Sea bass ceviche

Octopus | orange and pepper sorbet

Intermediary course

Goat cheese ravioli

Truffle honey | Brazil nut

Main course

Grilled shrimp

Black rice | tomato comfit | lime butter

Dessert

Champagne mousse

Creamy chocolate | strawberry

ENHANCE YOUR DINNER

COUVERT GOURMET I | USD 15

Garlic comfit | dry tomato dip | codfish with olive oil | goat cheese | 2 breads | grissini

COUVERT GOURMET II | USD 15

Dry curd | pepper jelly | blue cheese dip | sardela | 2 breads | grissini

COUVERT GOURMET III | USD 17

Hommus | babaganush | pepper jelly | carrot | pickles | 2 breads | grissini | flatbread

BYE BYE STATION

BYE BYE I | USD 17

Coffee | Tea | grand manier | countreau | amarula | cantutine

BYE BYE II | USD 19

Nespresso | tea | financier | port | frangelico | limoncello

DINNER

Buffets

Prices per person | 2 hours of service
30 guests minimum

BUFFET ONE | USD 48

Salad

Green leaves (dressing: Caesar, mustard, Italian, French, balsamic, olive oil, vinegar)

Caesar salad

Tomato comfit with pesto sauce

Chinese salad

Chick pea and petit poa with tahini sauce

Moroccan tabbouleh

Marinated potato with olive vinaigrette

Asian Cole slaw

Cheese

Assorted bread

Hot dishes

Beef with mushrooms sauce

Grilled chicken with mustard sauce

Tortellini à la rústica

Rice, roasted vegetables

Roasted potato with cheese and croutons

Desserts

Fruits of the season

Passion fruit crème brûlée

Cheesecake

Lemon panacota

Raspberry fondant pie

Cocoa and peanuts gateau

Coffee and tea

BUFFET TWO | USD 52

Salad

Green leaves with carrot, hearts of palm, cashew nuts and croutons (dressing: Caesar, mustard, Italian, French, balsamic, olive oil, vinegar)

Caesar salad with chicken and croutons

Fit salad with whole rice and 7 cereal rice

Asian salad

Moroccan tabbouleh

Kani kama with peas

Vegetable with cheese dressing

Marinated salmon

Caprese with tomato comfit

Bread

Assorted bread

Antipasto station

Hot dishes

Grilled fish filet with lime sauce

Grilled filet with red wine sauce

Grilled chicken with mango chutney

Penne with rustic sauce with broccoli, olives and capers

capers

Milanese rice with almonds, vegetable stir fry

Mashed cassava with curd cheese

Potato and leek soup

Desserts

Sliced tropical fruit

Strawberry and pistachio pie

Dulce de leche crème brûlée

Red berries and white chocolate mousse

Caramel pudding

Cocodine (coconut cake)

Coffee and tea

DINNER

Additional for Buffet

Prices per person | 2 hours of service

COUVERT

OPTION 1 | USD 13

Garlic comfit, dry tomato dip, codfish with olive oil, goat cheese, 2 breads and grissini

OPTION 2 | USD 15

Dry curd, pepper jelly, blue cheese dip, sardela, 2 brads and grissini

OPTION 3 | USD 12

Hommus, babaganush, pepper jelly, carrots, pickles, 2 breads and grissini, flatbread

RISOTO | USD 17 choose 2 options

Dry tomato, mozzarella and arugula

Saffron

Leek and herbs

7 cereals with vegetables

Seafood

Mushrooms

PASTA | USD 12 choose 2 options

Ricotta Canelone with catupiry and parmesan sauce

Penne rigate with pomodoro sauce

Mussarela ravioli with funghi sauce

Mussrela torteline with matriacana sauce

Penne with broccoli, olives, caper

BRAZILIAN | USD 15 choose 2 options

Mini fish stew – “Moqueca”

Jerk meat and pumpkin pie

Crab cake

Seafood and cassava pie

DINNER

Stations to enhance your buffet

Prices per person | 2 hours of service

BARBECUE | USD 17 – Choose 2 options

Ramp Steak
Beef ancho
Tuscan sausage
Grilled curd cheese

CEVICHE | USD 19 - choose 2 options

Ceviche Acapulco with prawn, octopus
and spicy tomato sauce
Ceviche with flounder
Chilean ceviche with sea bass

FEIJOADA | USD 14

Black beans (sun-dried meat, pork loin,
sausage)
Collard greens
Spicy black beans soup
Farofa
Deep fried cassava
Sliced orange

FISH AND CAVIAR | USD 26

Smoked salmon
Smoked squid
Black caviar with accompaniments
(egg, capers, onion, sour cream)
Salmon caviar with accompaniments
(egg, capers, onion, sour cream)

DINNER

Special Buffet

Prices per person | 2 hours of service
50 guests minimum

Vegetarian buffet | USD 49

Salad

Green leaves (dressing: Caesar, mustard, Italian, French, balsamic, olive oil, vinegar)

Hearts of palm

Moroccan tabbouleh

Hummus

Vegetables with cheese dressing

Marinated artichoke with tomato and cucumber

Coleslaw

Caesar salad

Greek salad with feta cheese

Marinated cucumber with yogurt

Assorted artisan bread

Hot dishes

Chickpeas with curry

Leek risotto

Penne with broccoli, olives, caper and pomodoro sauce

Vegetable ratatouille

Fish and vegetable couscous

Pumpkin and cinnamon chowder

Desserts

Fresh tropical fruits

Cheesecake with red berries coulis

Tiramisu

Brigadeiro (chocolate fudge)

Lime pie

Cocodine (coconut cake)

Coffee and tea

Buffet BBQ | USD 52

Salad

Green leaves (dressing: Caesar, mustard, Italian, French, balsamic, olive oil, vinegar)

Baked tomato

Hearts of palm

Grilled vegetables with pesto sauce

Potato salad with olives and peas

Caesar salad

Waldorf

Coleslaw

Cucumber with yogurt

Assorted artisan bread

Hot dishes

Marinated pork chops

Grilled Tuscan sausage

Chicken with barbecue sauce

Roasted salmon with caper sauce

Rice, farofa, baked potato

Rump steak

Deep fried curd cheese

Sauces: barbecue and Argentinean chimichurri

Dessert

Milk pudding

Coconut pudim with plum sauce

Fresh tropical fruits

Lime pie

Dulce de leche crème brûlée

Peanuts gateau

Quindim (coconut and egg custard)

Coffee and tea

DINNER

Plated

Prices per person | 2 hours of service

The menu price will be the one from the main course chosen

MAIN COURSE - Choose 1 option

Grilled filet mignon | USD 55

Grilled asparagus, mashed cassava and mushroom creamy sauce

Grilled fillet al Risotto | USD 55

Saffron risotto with leek and cabernet sauce

Rosemary filet | USD 55

Roasted heart of palm and vegetables with rosemary sauce

Stuffed chicken with ricotta | USD 47

Ratatouille with rosemary sauce

Grilled chicken | USD 47

Mashed cassava with truffles, roasted tomato and lemon sauce

Grilled salmon | USD 55

Vegetable mix, spinach sauté and sparkling wine sauce

"Moqueca" - fish stew | USD 57

Roasted potato, cashew nut ragu and "Moqueca" sauce

Roasted salmon with heart of palm | USD 57

Heart of palm spaghetti, saffron sauce and micro leaves

Roasted halibut | USD 57

Roasted potatoes, Mediterranean vegetables and grape sauce

Neapolitan risotto | USD 47

Dry tomato, arugula and mozzarella gratin

Penne | USD 47

Broccoli, olives, basil, capers and tomato sauce

Pea soup | USD 47

Mushrooms, spinach, croutons and mozzarella gratin

Bruschetta Veggie | USD 47

Roasted tomato, zucchini, asparagus, leaves, olive, capers and ricotta cheese

DINNER

Plated

Prices per person | 2 hours of service

The menu price will be the one from the main course chosen

ENTRYS - choose 1 option

Iceberg salad

Lettuce, asparagus, tomato, parmesan, cashew nuts, aromatic toasts and blue cheese dressing

Hearts of palm Salad

Green leaves, croutons, parmesian, tomato and "paulista" dressing

Meat Carpaccio

Italian toasts, fried capers, leaves, parmesan and mustard dressing

Caprese salad

Fresh mozzarella, roasted tomato, arugula, balsamic and pesto dressing

Mushrooms mille fleur

Mille fleur, mushrooms sautéed and spinach sauce with cream cheese

Crispy goat cheese

Roasted apple, filo pastry, micro greens and passion fruit dressing

DESSERTS - choose 1 option:

Peanuts profiteroles

Warm chocolate syrup 63%, choux pastry, peanut patisserie

Chocolate mille fleur

Mille fleur, patisserie cream and chocolate

Chocolate textures

Crunchy cocoa base, chocolate creamy and chocolate gelee

Tarte tartin

Apple pie, caramel syrup and ice cream

Citrus

Brownie, orange mousse and citric syrup

Chocolate mousse

Pear jam and chocolate bisqui

Verrine

Coconut, lime and raspberry

ADD ONE MORE COURSE TO YOUR MENU

Chef's pasta | USD 20

Seasonal fruit plate | USD 15

2° main course (meat, fish or chicken) | USD 24

(2° main course = same garnish as the first course + different protein)

DINNER

Gourmet Menu – Plated

Prices per person | 2 hours of service

GOURMET 1 | USD 77

Entry

Crispy Shrimp

Grilled mango | roasted heart of palm | choron sauce

Intermediary course

Lime and lemongrass homemade sorbet

Main course

Grilled filet

Crispy blue cheese | mashed cassava | asparagus | wine sauce

Dessert

Fruits in textures

Marinated pineapple | orange crisp | Amazon ice cream | mango flambé

GOURMET 2 | USD 75

Entry

Salmon with liquid smoke

Potatoes with olive oil | micro greens | caviar sauce

Intermediary course

Cassava cream

Camembert bruschetta | cherry tomato and basil

Main course

Filet medallion

cashew nuts | roasted vegetables | mozzarella gratin | mustard sauce

Dessert

Verrine

Pineapple | yogurt | coconut

DINNER

Gourmet Menu – Plated

Prices per person | 2 hours of service

GOURMET 3 | USD 76

Entry

Pears glacé

Goat cheese | micro greens | toasted focaccia | tomato chips | teriyaki sauce

Intermediary course

Mushroom mille fleur

Filo pastry | mushrooms sauté | micro greens | balsamic & pesto

Main course

Sea bass with rice

Black rice risotto | crispy vegetables | citric sauce

Dessert

Tiramisu

GOURMET 4 | USD 82

Entry

Smoked shrimp

Shrimp with liquid smoke | potato foam | yucca pearls | micro greens

Intermediary course

Pork filet

Caramelized pumpkin | zabayone

Main course

Halibut flambé

Vegetables | passion fruit foam

Dessert

Flavor trilogy

Chocolate verrine | red berries foam | caramel and salt flower macarons | chocolate pearls

DINNER

Enhance your dinner

Price per person

COUVERT GOURMET I | USD 12

Garlic comfit | dry tomato dip | codfish with olive oil | goat cheese | 2 breads | grissini

COUVERT GOURMET II | USD 12

Dry curd | pepper jelly | blue cheese dip | sardela | 2 breads | grissini

COUVERT GOURMET III | USD 14

Hommus | babaganush | pepper jelly | carrot | pickes | 2 breads | grissini | flatbread

BYE BYE STATION I | USD 14

Coffee | tea | grand manier | countreau | amarula | cantutine (Italian biscuits)

BYE BYE STATION II | USD 17

Nespresso | tea | financier | port | frangelico | limoncello

RECEPTION

Canapés

Prices per person | 1 hour of service

8 ITEMS | USD 28

10 ITEMS | USD 32

12 ITEMS | USD 37

ADDITIONAL HOURS:

1 hour

Addition of 60% on top of the first hour

2 hours

Addition of 50% on top of the first hour

30 minutes

Addition of 40% on top of the first hour

COLD HORS D'OEUVRES

Brie cheese with nuts
Marinated salmon with dill
Goat cheese with pepper jelly
Caprese
Walnut, olives and dry tomato tartlet
Carpaccio with parmesan
Prosciutto with cream cheese
Potato pearls with chevre cheese with jam
Camembert with mango chutney
Shrimp tartar with stone ground mustard
Roquefort mousse with sesame
Tomato bruschetta with basil and olives
Gravlax salmon
Guacamole with cheese

HOT HORS D'OEUVRES

Codfish cake
Veggie crust with spinach and parmesan
Leek and cream cheese mini quiche
Grilled chicken skewers with mustard
Marguerita mini quiche
Deep fried curd cheese
Meat and olive pastry
Vegetarian pastry
Shrimp vol au vent
Mushrooms vol au vent
Mozzarella, corn and rice cake
Cinnamon and pumpkin soup
Cassava cream
Deep fried chicken dumpling "coxinha"

ENHANCEMENTS FOR YOUR RECEPTION

Stations

Prices per person | Minimum of 10 people for the same hours as the cocktail chosen
Station Service or cocktail style (passed by waiters)

BARBECUE | USD 17

Includes: stuffing, vinaigrette and chimichurri

rump steak
Toscan sausage
Beef ancho

RISOTTO USD 14 - choose 02 options

Sun dried tomato, mozzarella and arugula
Saffron
Leek with herbs
Cod fish
7 cereals with vegetables
Sea food
Fungi

SHRIMP IN A GLASS | USD 16 - choose 2 options

Asian shrimp
Mango chutney shrimp
Shrimp cocktail
Blood Mary shrimp

PASTA | USD 13 - choose 02 options

Ricotta cannelloni , Penne rigate
Mozzarella ravioli, Walnut sfogliateli
Sauces (choose 2 options)
Pomodoro, Funghi with catupiry, Bolognesa
Rabiata with sausage, Carbonara
Four cheese

BRAZILIAN | USD 17 - choose 02 options

Moqueca (fish stew)
Black bean soup with deep fried cassava
Sun dried meat, cassava
Deep fried curd cheese with sugar cane syrup
Shrimp, cream cheese, pumpkin and mashed
potato

DESSERTS | USD 8 - choose 4 options

Assorted truffles
Mini opera (chocolate and coffee cake)
Brigadeiro (chocolate fudge)
Chocolate gateau
Cocodine (coconut cake)
Strawberry tartlets
Chocolate and lime tartlet
Pistachio and Amarena cherry crème brûlée
Mini crème brûlée
Profiterole
Vanilla mille fleur

ENHANCEMENTS FOR YOUR RECEPTION

Stations

Prices per person | Minimum of 10 people for the same hours as the cocktail chosen
Station Service or cocktail style (passed by waiters)

“LIBERDADE” | USD 14 – Choose 2 options

Vegetable Guiso
Spring rolls
Filet
Chicken Satay
Vegetables Yakisoba
Wontans

CEVICHE | USD 27

Ceviche Acapulco with prawn, octopus and
spicy tomato sauce
Ceviche with flounder
Chilean ceviche with sea bass

TEX MEX QUESADILHA | USD 16 – Choose 2 options

Spicy chicken
Potato, pea and camembert cheese
Filet with coriander and cheddar sauce
Shrimp with cheese
Garnish: pico de galo, sour cream, guacamole, salsa
pancheira, totopos

QUEIJOS | USD 31

Gouda, roquefort, camembert, tilsit
Buffalos mozzarella, walnut, apricot

SOUPS | USD 12 - choose 02 options:

Tomato with basil and crouton
Corn soup
Cassava
Beans and jerk meat
Lentil with sausage
Chicken soup with 7 grains

SPECIAL COCKTAIL

Prices per person | 1 hour of service
 10 guests minimum

SPECIAL COCKTAIL 1 | USD 63

Cold hors d'oeuvres
 Caprese
 Marinated salmon com dill
 Prosciutto with cream cheese
 Shrimp tartar with stone ground mustard

Salads in bowl

Kani: mango, peas and kani
 Ceviche: white fish, red onions and milk
 Mix of greens: onion, carrot, cherry tomato, croutons and blue cheese

Hot hors d'oeuvres

Codfish cake
 Chicken empanada
 Mushroom vol au vent
 Marguerita mini quiche

Hot dishes in a bowl

Tomato bruschetta with basil and olives
 Ricotta tortellini
 Dry tomato risotto, mozzarella and arugula
 Seafood and pumpkin "Brazilian pie"

Desserts

Dulce de leche cheesecake
 Mini opera
 Assorted macaroons
 Fruit tulip

SPECIAL COCKTAIL 2 | USD 65

Cold hors d'oeuvres
 Brie cheese with nuts
 Potato pearls with chevre cheese with jam
 Gravlax salmon
 Carpaccio with parmesan

Salads in bowl

Caprese and prosciutto: tomato, fresh mozzarella, arugula, pesto sauce and prosciutto sliced
 Caesar: lettuce, grilled chicken, croutons and Caesar dressing
 Roasted vegetables: carrot, zucchini, beetroot, peas, radish, asparagus, pumpkin and cherry tomato

Hot dishes in a bowl

Meat pastry
 Deep fried curd cheese
 Shrimp vol au vent
 Grilled chicken skewers with mustard

Hot dishes in a bowl

Saffron risotto
 Mozzarella ravioli with tomato sauce
 Codfish with potato
 Brie and prosciutto bruschetta

Desserts

"Brigadeiro" in a cup (chocolate and condensed milk)
 Strawberry and pistachio tartlet
 Lime profiteroles
 Fruit tulip

SPECIAL COCKTAIL

Prices per person | 2 hours of service
10 guests minimum

SPECIAL COCKTAIL 3 | USD 65

Cold hors d'oeuvres

Goat cheese with pepper jelly

Guacamole with shrimp

Meat Carpaccio with parmesan (heart of palm bed)

Quill egg with blue cheese mousse

Salads in bowl

Roast beef: Mix of greens, grilled mango, parmesan, grilled string bean, red onions and roast beef

Paulista: tomato, heart of palm, mix of greens, caramelized nuts and "paulista" dressing

Quinoa tubule: tomato, grilled red onion, radish, sweet potato, carrot, corn quinoa and toasted chia

Hot hors d'oeuvres

Shrimp and potato "Brazilian pie"

Deep fried chicken dumpling "coxinha"

Mini hamburger with cheddar

Cassava soup

Hot dishes in a bowl

Kind roasted salmon with black rice and lime butter

Mini fresh codfish stew with dendê oil foam

Ricotta cheese tortellini with tomato sauce

Chicken tandoori with cuscus

Desserts

Assorted macaroons

White chocolate tartlet

Mini crème brûlée

Fruits tulip

SPECIAL COCKTAIL 4 | USD 68

Set up as a street fair, each station on their own tent

"Liberdade" tent

Salmon tirashi : rice, teriyaki, furikaki

Salad in bowl: baby greens mix, chicken tandoori and sunflower seeds

Sandwich tent

Caprese: fresh mozzarella, tomato and pesto and herbs bread

Hamburger: cheddar cheese, grilled hamburger, bacon, onions, tomato, lettuce and pickles

BBQ tent

Meats: rump steak, pork ribs, sausage

(includes: barbecue, vinaigrette and chimichurri)

Lamb rice: lamb rice with Brazil nuts, curd and pita bread

"Bixiga" tent

Carbonara tortellini

Heart of palm croquette: heart of palm and cream cheese

Dessert tent

Cake pot: 03 flavors cake pot station, different cakes and frosting

BEVERAGE

Lunch and Dinner

Prices per person | 2 hours of service

PACKAGE 1 | USD 14

Mineral water, soft drinks
Fruit juice (02 flavors)

PACKAGE 2 | USD 17

Mineral water, soft drinks
Fruit juice (02 flavors)
Beer

PACKAGE 3 | USD 22

Mineral water, soft drinks
Fruit juice (02 flavors)
White and red wine

PACKAGE 4 | USD 29

Mineral water, soft drinks
Fruit juice (02 flavors)
White and red wine
Sparkling wine

ENHANCEMENTS

Beer | USD 7

Prosecco | USD 12

National Prosecco | USD 19

Sparkling wine | USD 16

Whisky 08 years | USD 19

Whisky 12 years | USD 24

Standard Caipirinha station | USD 15

Premium Caipirinha station | USD 18

*Valid for all packages except package 1

BEVERAGE

Cocktail and Receptions

Prices per person | 1 hour of service

BAR 1 | USD 13

Mineral water, soft drinks
Fruit juice (02 flavors)

BAR 2 | USD 16

Mineral water, soft drinks
Fruit juice (02 flavors)
Beer

BAR 3 | USD 24

Mineral water, soft drinks
Fruit juice (02 flavors)
Red and white wine

BAR 4 | USD 29

Mineral water, soft drinks
Fruit juice (02 flavors)
Sparkling wine

BAR 5 | USD 33

Mineral water, soft drinks
Fruit juice (02 flavors)
White and red wine
Whisky 8 year

BAR 6 | USD 35

Mineral water, soft drinks
Fruit juice (02 flavors), beer
White and red wine
Whisky 8 years
Caipirinha station (vodka, sake, cachaça and
5 tropical fruits)

BAR 7 | USD 37

Mineral water, soft drinks
Fruit juice (02 flavors), beer
White and red wine
Sparkling wine, whisky 08 years
Caipirinha station (vodka, sake, cachaça and
5 tropical fruits)

BAR 8 | USD 40

Mineral water, soft drinks
Fruit juice (02 flavors), beer
White and red wine
Prosecco, whisky 12 years
Caipirinha station (vodka, sake, cachaça and
5 tropical fruits)

ENHANCEMENTS

Beer | USD 7

Whisky 08 years | USD 12

Whisky 12 years | USD 16

Prosecco | USD 13

Prosecco Premium | USD 17

Sparkling wine | USD 15

Standard Caipirinha station | USD 14

Caipirinha station | USD 20

*Valid for all packages above except bar 1



TECHNOLOGY

Audio visual

AVSC is the official partner audio visual company of the Renaissance Sao Paulo Hotel. Contact AVSC directly for any and all of your audio visual need: +55 11 3069-3232 Or +55 11 3069-3231

www.avsc.com.br

comercial.hrsp@avsc.com.br

INFORMATION

General Information

GRATUITIES

Gratuities are at customer discretion. Service tax is not included in the price. At the end of the event, the Banquet Maître D' will present the final bill for review and signature.

FOOD AND BEVERAGE FROM OUTSIDE

It is not allowed to enter the hotel with items of food and beverage that were not provided by the Renaissance Sao Paulo Hotel.

SECURITY

The Renaissance São Paulo Hotel is not responsible for loss or damage of personal belongings or equipment left inside the hotel or meeting rooms. Please contact your event manager if you would like to provide exclusive security service.

ENERGY GENERATOR

If you need a power generator to be used during your event, it will be parked in a separate area in the Alameda Santos parking lot. Information regarding price and other details may be obtained with your event manager.

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SIGNAGE

Any type of signage may be placed only in front of the meeting room booked for your event. For further assistance, please contact your event manager.

ECAD – Music Tax

For live or mechanic music reproduction in the hotel's dependence during your event, the meeting planner shall send the documentation regarding the tax payment 3 days prior to the event. This music tax is a law in Brazil.

Additional information may be obtained directly at Escritório Central de Arrecadação e Distribuição (ECAD) at Avenida Paulista, 171, 3rd floor, CEP 01311-904, São Paulo/SP, Brazil. Telephone: +55 (11) 3287-6722 or Fax: +55 (11) 3285-6790. www.ecad.org.br