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RENAISSANCE®
Club Sport®
HOTEL • FITNESS • SPA

INTRIGUING EVENT MENUS



RENAISSANCE CLUBSPORT HOTEL -
ALISO VIEJO / LAGUNA BEACH

50 ENTERPRISE DRIVE
ALISO VIEJO, CA 92656
949.330.5522

CONTINENTAL BREAKFAST

***the fitness* | \$27 per person**

orange, grapefruit, cranberry, and apple juice
freshly baked breakfast breads and bagels
butter, fruit preserves, cream cheese
sliced fresh seasonal fruits and berries
assorted cold dry cereals
Starbucks coffee and tea service

***the strand* | \$30 per person**

orange, grapefruit, cranberry, and apple juice
freshly baked breakfast breads and bagels
butter, fruit preserves, cream cheese
sliced fresh seasonal fruits
assorted cold dry cereals
build your own fresh berry yogurt parfait
Starbucks coffee and tea service

enhancements

hearty steel cut oatmeal | \$3 per person
acai berry shooter | \$6 per person
egg and cheese croissant sandwiches | \$9 per person
egg white breakfast burritos | \$9 per person
smoked Norwegian salmon presentation | \$10 per person

BREAKFAST BUFFET

ClubSport buffet | \$40 per person

orange, grapefruit, cranberry, and apple juice
freshly baked breakfast breads and bagels
butter, fruit preserves, cream cheese
sliced fresh seasonal fruits
assorted cold dry cereals
build your own fresh berry yogurt parfait
scrambled eggs with fresh cut chives
home sautéed breakfast potatoes
Starbucks coffee and tea service

select one of the following:

black pepper pork sausage
crisp bacon strips
chicken apple sausage links

select one entree of the following:

powder coated waffles, maple syrup
egg white breakfast burritos
cinnamon swirl french toast
traditional Mexican chilaquiles
huevos a la mexicana

enhancements

hearty steel cut oatmeal | \$3 per person
fresh juice station | \$10 per person + \$150 attendant fee
egg white omelet station | \$12 per person + \$150 attendant fee
pancake station | \$12 per person + \$150 attendant fee

****All breakfast buffets require a minimum of 25 guests.
Guarantees under 25 guests will incur an additional \$200
surcharge fee***

MEETING PLANNER PACKAGE

meeting planner package | \$54 per person

the strand continental

orange, grapefruit, cranberry, and apple juice
freshly baked breakfast breads and bagels
butter, fruit preserves, cream cheese
sliced fresh seasonal fruits
assorted cold dry cereals
build your own fresh berry yogurt parfait
Starbucks coffee and tea service

mid morning refresh

assorted soft drinks and bottled water
Starbucks coffee and tea service

afternoon pick-me-up

deluxe trail mix
house baked cookies
energy bars
assorted soft drinks and bai water
Starbucks coffee and tea service

REFRESHING BREAKS

refreshing breaks | \$25 per person

Laguna Coast Trail

hand-crafted trail mix shooters
assorted mini gourmet popcorn bags
mini fruit kabobs (seasonal)
M&M candy shots
Starbucks coffee and tea service
assorted soft drinks and bottled water

AV Ranch

vintage soda selection
mini sweet & salty popcorn mix
pretzels and assorted chips
freshly baked cookies
Starbucks coffee and tea service
assorted soft drinks and bottled water

The ClubSport

fresh berry parfaits
honeydew kale shooters
assorted granola bars
Starbucks coffee and tea service
assorted soft drinks and bottled water

El Toro - chips & dips

pita chips with edamame hummus
housemade potato chips with onion dip
housemade tortilla chips, salsa and guacamole
fresh vegetable crudité with spicy sesame dip
Starbucks coffee and tea service
assorted soft drinks and bottled water

A LA CARTE

a la carte snacks

bagels and cream cheese | \$42 per dozen
freshly baked cookies | \$42 per dozen
fresh baked brownies | \$42 per dozen
danish, muffins, croissants | \$42 per dozen

whole fresh fruit | \$4 per piece
sliced fresh fruit | \$6 per person

deluxe trail mix | \$5 each
mixed nuts | \$5 per person
individual bagged chips | \$4 each

granola bars | \$5 each
Nutri-Grain bars | \$5 each
protein bars | \$5 each

soft pretzels and mustard | \$42 per dozen
individual fruit yogurts | \$5 each
rice crispy treats | \$4 each
candy bars | \$5 each

a la carte beverages

bottled water | \$6
sparkling water | \$6
Bai water | \$6

Starbucks coffee | \$60 per gallon
Starbucks decaf coffee | \$60 per gallon
Tazo tea | \$60 per gallon

hot chocolate | \$50 per gallon
milk/chocolate milk | \$4 per gallon

bottled juices | \$4
assorted Pepsi soda products | \$4
bottled iced tea | \$5
energy drinks | \$6

LUNCH BUFFET

OC Asian Fusion | \$47

thai rice soup
sesame string bean salad
create your own fit bowl:
blackened chicken
flat iron steak
tofu
teriyaki marinated vegetables
steamed white rice
fortune cookies
Starbucks coffee and tea service

California Fresh Grill | \$45

assorted rolls and butter
farmers market greens salad
grilled artichoke salad
seared chicken with lemon and oregano
honey mustard baked salmon
garlic roasted vegetables
California wild rice
fresh fruit tarts
Starbucks coffee and tea service

The Executive Deli | \$45

chef's daily soup
pear and gorgonzola salad
heirloom tomato and mozzarella salad
chicken and cranberry salad
assorted deli meats and cheeses
assorted rolls and bread
relishes and condiments
cookies and fresh fruit tarts
Starbucks coffee and tea service

Cali-Mex Taco Stand | \$45

tortilla chips, salsa, and guacamole
mixed green jicama salad, honey cumin vinaigrette
pollo asado
carne asada
corn and flour tortillas
assorted toppings
Mexican style rice
black beans
churros
Starbucks coffee and tea service

Aliso Italiano | \$43

rustic Italian bread and butter
caesar salad
fresh mozzarella and tomato salad
rosemary chicken piccata
Italian meatballs in rustic sauce
penne pasta with a creamy pesto asparagus sauce
cheesecake drizzled with strawberry sauce
Starbucks coffee and tea service

South County BBQ | \$45

southwest salad
fire grilled bbq chicken
pecan wood smoked baby back ribs
Texas style corn on the cob
red-skinned garlic mashed potatoes
baked macaroni and cheese
apple pie or pecan pie
Starbucks coffee and tea service

****All luncheon buffets require a minimum of 25 guests. Guarantees under 25 guests will incur an additional \$200 surcharge fee***

PLATED LUNCH

starters

field greens salad, heirloom grape tomatoes, shaved carrots, balsamic vinaigrette
shaved asiago caesar salad, garlic croutons, caesar dressing
chef's daily soup

entrées

oven roasted airline chicken | \$40 per person
white asparagus, herbed wild rice, beurre blanc

farm raised atlantic salmon | \$44 per person
broccolini, quinoa, grilled lemon

grilled flat iron steak | \$44 per person
roasted brussels sprouts, garlic mashed potatoes, roasted shallot demi glaze

grilled vegetable ravioli | \$40 per person

desserts

new york style cheesecake
chocolate decadence cake
raisin carrot cake, cream cheese icing

plated lunches include assorted rolls and butter, Starbucks coffee and tea service

TO GO LUNCH

bag your own lunch | \$35 per person

sandwiches

choose two:

deli turkey and provolone spinach tortilla wrap

roast beef

roasted vegetables on ciabatta

greek salad lavosh wrap

fresh albacore tuna and avocado on squaw bread

Enhancement

gyro pita wrap

+ \$3 per person

sides

choose one:

creamy coleslaw

roasted potato salad

vegetable pasta salad

bag of chips

desserts

choose one:

chocolate chip cookie

brownie

candy bar

included in all bag lunches:

whole fruit

soft drink or bottled water

RECEPTION

reception package | \$40 per person

antipasto display
premium meats, cheeses, marinated vegetables, olives

your choice of (2) cold hors d'oeuvres and (2) hot hors d'oeuvres

cold hors d'oeuvres | \$5 per piece

*minimum order of 50 pieces of each item

petite filet mignonettes with corn salsa and blue cheese
ancho rubbed beef tenderloin on potato pancake
prosciutto wrapped melon
jumbo gulf shrimp with cocktail sauce and lemons
lobster spring rolls
fresh mozzarella and sundried tomato on crostini
brie and mandarin orange on brioche

hot hors d'oeuvres | \$6 per piece

*minimum order of 50 pieces of each item

ground beef empanadas
duck spring rolls, plum sauce
bacon wrapped date with almonds
Shrimp and boursin cheese stuffed mini crepes
pork lumpia
pork potstickers, sweet chili sauce
tempura coconut shrimp
wild mushroom and goat cheese lumpia
chicken lemon grass potstickers
vegetable spring rolls

RECEPTION

displays

antipasto | \$24 per person
premium meats, cheeses, marinated vegetables, olives

housemade sushi | \$30 per person
assorted sushi rolls
soy sauce, pickled ginger, wasabi

interactive stations

Sliders | \$25 per person
kobe beef burger
pulled pork
housemade chips
fries

BYO lettuce wraps | \$22 per person
Choose two:
grilled chicken
flat iron steak
tofu

Popcorn bar | \$12 per person
buttered popcorn
sweet kettle corn
cheddar cheese salted
truffle oil, salt, pepper

interactive stations (continued)

Mac and cheese bar | \$25 per person
baked mac and cheese, IPA beer sauce
bacon crumble, ground beef, hot sauce,
chives, chili, bread crumbs

Mexican street tacos | \$25 per person
Choose 2 proteins
salsa station
shredded cheese, fresh copped onion,
copped cilantro, fresh limes, copped
tomato, sour cream

BYO nachos | \$23 per person
housemade seasoned corn tortilla chips
shredded cheddar cheese, beer cheese
sauce, chili, ground beef, refried beans,
sour cream, onions, jalapeños, salsa, fresh
guacamole

carving stations

*\$150 station attendant fee required
oven roasted turkey breast | \$350 (serves 30)
cranberry sauce, fresh baked rolls

prime rib of beef au jus | \$380 (serves 30)
horseradish cream sauce, fresh baked rolls

honey baked spiral cut ham | \$350 (serves 30)
stone ground mustard, fresh baked rolls

DINNER BUFFET

***The Great Wan 萬* | \$75 per person**

Wan's Mandarin salad, wonton strips, sesame dressing
Orange ginger chicken
Plum glazed Atlantic salmon
Mongolian beef
Wok fried rice
Ginger sesame bok choy
Freshly baked almond cookies
or green tea ice cream
Starbucks Coffee and Selection of Teas

***Pacific Grove* | \$75 per person**

Baby spinach salad, smoked bacon, blue cheese crumble, raspberry walnut vinaigrette
Mary's free range herb chicken with lemon au jus
Grilled petit filet tenders black pepper demi glaze, wild mushrooms
Citrus crusted white fish with mango chutney
Spanish rice
Charred asparagus
Mango passion fruit mousse
Starbucks Coffee and Selection of Teas

***Laguna Canyon BBQ* | \$70 per person**

Organic mixed greens, cilantro buttermilk dressing
Traditional chili, chopped onions, sour cream, shredded cheddar cheese
Cajun rubbed BBQ ribs
Pan seared free range chicken with lager jus
Charred Brussel sprouts
Baked mac & cheese with 1,000 steps IPA beer sauce
Corn bread
Bourbon bread pudding
Starbucks Coffee and Selection of Teas

****All dinner buffets require a minimum of 25 guests. Guarantees under 25 guests will incur an additional \$200 surcharge fee***

PLATED DINNER

starters

grilled romaine caesar salad, shaved asiago, garlic croutons, caesar dressing
wedge salad, bacon, tomatoes, blue cheese dressing
field greens salad, heirloom grape tomatoes, shaved carrots, balsamic vinaigrette

entrées

citrus marinated chicken breast | \$58 per person
white cheddar grits, smoked sausage, shiitake mushroom and roasted corn, honey butter

miso marinated salmon | \$62 per person
sautéed snap peas, coconut jasmine rice, pickled ginger

8oz new york strip steak | \$64 per person
grilled asparagus, herb roasted fingerling potatoes, red wine demi
enhancement: add grilled prawns | \$10 per person

seared wild pacific halibut | \$66 per person
sautéed spinach, sweet potato puree, mango relish

vegan pasta primavera | \$55 per person

Duet combination plate | \$75 per person

desserts:

white chocolate cheesecake, macerated berries
mango passionfruit mousse
venetian cherry chocolate cake

plated dinners include assorted rolls and butter, Starbucks coffee and tea service

PACKAGE BARS

well brands | hourly pricing

one hour | \$18 per person
two hours | \$30 per person
three hours | \$40 per person
four hours | \$50 per person

call brands | hourly pricing

one hour | \$21 per person
two hours | \$36 per person
three hours | \$48 per person
four hours | \$60 per person

premium brands | hourly pricing

one hour | \$24 per person
two hours | \$42 per person
three hours | \$56 per person
four hours | \$70 per person

package bars require a final guarantee.
the amount charged is based on your final guarantee or actual attendance, whichever is higher

LIQUOR

well | \$9 per drink

smirnoff vodka, gordon's vodka, svedka vodka, beefeater gin, gordon's gin, cruzan aged light rum, dewar's white label scotch, grant's family reserve scotch, jim beam white label bourbon, canadian club whisky, jose cuervo especial gold tequila, korbel brandy

call | \$10 per drink

absolut 80 vodka, bacardi superior rum, captain morgan original spiced rum, 1800 silver tequila, tanqueray gin, johnnie walker red label scotch, maker's mark bourbon, jack daniels tennessee whiskey, canadian club whisky, korbel brandy, seagram's vo, courvoisier vs

premium | \$11 per drink

grey goose vodka, bacardi superior rum, mt. gay eclipse gold rum, bombay sapphire gin, patron tequila, gentleman jack whiskey, crown royal whisky, johnnie walker black label scotch, knob creek bourbon, jack daniels tennessee whiskey, hennessy privilege vsop cognac

cordials | \$9 per drink

bailey's, disaronno amaretto, frangelico, grand marnier, kahlua, midori melon, sambuca

WHITE WINE AND BUBBLES

white wine | per bottle

Angeline Chardonnay Sonoma Coast | \$32

Wairau Sauvignon Blanc, New Zealand | \$35

Pighin Pinot Grigio, Friuli-Venezia, Italy | \$44

La Crema Chardonnay, Sonoma Coast | \$47

Rombauer Chardonnay Carneros | \$59

Frank Family Chardonnay Carneros | \$65

bubbles | per bottle

Piper Sonoma Brut Sonoma County | \$45

Poema Cava, Spain | \$40

Veuve Cliquot Yellow Label Brut, France | \$99

RED WINE

red wine | per bottle

Angeline Pinot Noir Sonoma County | \$35

Angeline Merlot Sonoma County | \$35

Angeline Cabernet Sauvignon Sonoma County | \$35

Cherry Pie Pinot Noir California Coast | \$39

A to Z Pinot Noir Willamette Valley | \$39

Bianchi Merlot Paso Robles | \$45

Bianchi Cabernet Sauvignon Paso Robles | \$45

Ferrari Carano Cabernet Sauvignon Alexander Valley | \$53

Prisoner Zinfandel Napa Valley | \$59

BEER

domestic | \$6 per bottle

budweiser
bud light
coors light
michelob ultra
miller lite

imported | \$7 per bottle

amstel light
corona
corona light
Heineken

craft | \$7 per bottle

blue moon belgian white
guinness
newcastle brown ale
samuel adams boston lager
sierra nevada pale ale
stella artois

regional / micro-local craft | \$7 per bottle

varies – inquire with Event Manager

FOR THE EYES AND EARS

for the eyes

lcd support package | \$125 each
8x8 screen, cart, cabling, extension cord
client to provide lcd projector and laptop

lcd projector package | \$500 each
3000 lumen lcd projector, 8x8 screen, cart, cabling, extension cord
client to provide laptop

42" flat panel tv monitor | \$245 each
dvd player | \$125 each

vga switcher | \$40 each
vga distribution amplifier | \$65 each

camera tripod and mini DV | \$350 each
*dedicated labor required

for the ears

wired microphone: podium, standing audience, table top | \$50 each
wireless microphone: handheld or lavalier | \$150 each

laptop patch to house sound system | \$50 each
anchor speakers | \$95 per pair

4 channel mono mixer | \$55 each
12 channel mono mixer | \$125 each
32 channel mono mixer | \$300 each

ODDS AND ENDS

3000 lumen lcd projector package | \$500 each / per day

6 x 8 fast fold screen | \$65

8 x 8 tripod screen | \$65 each

10 x 10 tripod screen | \$100 each

12 x 9 fast fold screen | \$250 each

projection cart and drape | \$45 each

extension cord | \$20 each

power strip | \$20 each

laptop computer | \$275 each

house phone | \$50 each

direct phone line | \$150 each

executive speaker phone | \$150 each

wireless internet connection | \$300 flat fee

high speed internet line, first connection | \$300

each additional connection | \$150

*hard wire lines require 72-hour notice / guarantee

flipchart | \$55 each

pad, markers, masking tape

EVENT TECHNOLOGY EXPERTS

dedicated AV tech labor
4 hour minimum applies

Monday-Friday

7:00 AM – 5:00 PM | \$50 per hour
5:00 PM – 12:00 AM | \$80 per hour
12:00 AM – 7:00 AM | \$160 per hour

Saturday-Sunday

7:00 AM – 5:00 PM | \$80 per hour
5:00 PM – 12:00 AM | \$110 per hour
12:00 AM – 7:00 AM | \$220 per hour

HEALTHY SNACKS

carb conscious

mixed oven roasted nuts | \$5 per person

turkey or beef jerky | \$7 per person

sugar free candy display | \$5 each

low cholesterol

pumpkin seeds | \$5 per person

oven baked pita chips | \$7 per person

almonds | \$7 per bag

HEALTHY MEALS

breakfast: egg white and roasted vegetable frittata | \$20 per person
wild mushrooms, roasted shallots, tomato and fresh basil relish
low cholesterol

lunch: citrus crusted whitefish | \$40 per person
grilled asparagus with fresh bayleaf and nutmeg
low fat

hors d'oeuvres: ahi tuna | \$5 per piece
thai fused ahi tuna, sweet papaya relish
heart healthy

dinner: beef tenderloin | \$64 per person
roasted seasonal vegetables, quinoa, roasted garlic sauce
high protein