



RENAISSANCE® CHICAGO
O'HARE SUITES HOTEL



RENAISSANCE CHICAGO O'HARE SUITES HOTEL
8500 WEST BRYN MAWR AVENUE
CHICAGO, IL 60631 - P: 773.380.9600

BREAKFAST

BREAKFAST BUFFETS

Include Orange, Apple, Cranberry, and Grapefruit Juices as well as Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

The Continental 1- \$38/Per Person

Freshly Baked Breakfast Breads and Pastries, Butter and Preserves
Sliced Seasonal Fruit

The Continental 2- \$42/Per Person

Freshly Baked Breakfast Breads and Pastries, Butter and Preserves
Yogurt
Chef's Granola
Assorted Cold Cereals
Sliced Seasonal Fruit, Add Berries \$2.00

The All American- \$48/Per Person

Breakfast Breads and Pastries, Butter and Preserves
Classic Scrambled Eggs
Choice Of Two: Apple Wood Smoked Bacon, Pork Link Sausage or Turkey Sausage
Breakfast Potatoes
Assorted Cold Cereals
Sliced Seasonal Fruit
Skim Milk, 2% Milk or Soy Milk

The Healthy Start- \$50/Per Person

Seasonal Fresh Fruit, Add Berries \$2.00
Assorted Muffins
Scrambled Egg Whites
Sautéed Spinach
Turkey Sausage
Breakfast Potatoes
Low Fat Yogurt, Granola
Skim Milk, 2% Milk or Soy Milk
Whole Wheat Toast, Butter and Preserves

BREAKFAST

The Executive- \$55/Per Person

Breakfast Breads and Pastries, Butter and Preserves
Selection of Cereals, Dry Fruits, Bananas
Whole and Skim Milk, Soy or Almond
Atlantic Smoked Salmon, Bagels, and Cream Cheese
Classic Scrambled Eggs
Breakfast Sausage, Pork and Turkey
Apple Wood Smoked Bacon
Country Style Potatoes

BREAKFAST BUFFET ENHANCEMENTS

Farm Fresh Scrambled Eggs	\$7/Per Person
Farm Fresh Scrambled Egg White	\$7/ Per Person
Hardboiled Egg	\$4/Per Person
Assorted Cereals	\$6/Per Person
Steel Cut Oatmeal, Brown Sugar and Raisins	\$7/Per Person
Avocado	\$7/Per Person
Sliced Tomato	\$3/Per Person
Crisp Bacon, Pork Sausage, or Turkey Sausage	\$7/Per Person
Assorted Cheeses - Domestic and Imported	\$7/Per Person
Yogurt and Granola Parfait	\$8/Per Person
Buttermilk Pancakes, Maple Syrup, Butter	\$8/Per Person
Brioche French Toast, Maple Syrup, Butter	\$8/Per Person
Breakfast Burrito	\$8/Per Person
Quiche Lorraine, Ham and Bacon	\$8/Per Person
Breakfast Sandwiches	\$7/Per Person
Prosciutto and Salami	\$9/Per Person
Smoked Salmon, Bagel	\$10/Per Person

Made to Order Omelet Station –Ham, Apple Wood Bacon, Onions, Spinach, Tomatoes, Asparagus, Roasted Peppers, Jalapenos, Mushroom, Cheddar and Swiss Cheese \$20/Per Person, \$100 Per Attendant

Smoothies - Choice of Strawberry-Banana, Mixed Berries, Pomegranate \$10/Per Person

BREAKFAST / ENHANCEMENTS

A LA CARTE

Assortment of Muffins	\$38/Dozen
Assortment of Danish	\$40/Dozen
Gluten Free Muffins & Pastries	\$42/Dozen
Bagel, Cream Cheese	\$43/Dozen
Croissant	\$50/Dozen
Cinnamon Rolls	\$50/Dozen
Breakfast Sandwiches	\$84/Dozen
Assorted Individual Yogurts	\$6/Each
Yogurt Parfait	\$8/Each
Whole Fresh Fruit	\$4/Each
Fresh Fruit Display	\$7/Per Person
Steel Cut Oatmeal, Brown Sugar, Walnut, Raisin	\$7/Per Person

Beverages

Bottle Mineral Water	\$5/Each
Bottle Sparking Water	\$6/Each
Bottle Juice – Individual	\$6/Each
Soft Drinks	\$5/Each
Ice Tea	\$18/Pitcher
Lemonade	\$18/Pitcher
Selection of Milk	\$35/Pitcher
Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas	\$100/Gallon

BREAKFAST/ PLATED

The Classic - \$40/Per Person

Farm Fresh Eggs Scrambled

Choice of: Apple Wood Smoked Bacon, Pork Sausage or Turkey Sausage

Breakfast Potatoes

Croissant, Butter and Preserves

Sliced Seasonal Fruit

Juices

Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

South of The Border - \$42/Per Person

Burrito -Chorizo Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes In a Corn or Flour Tortilla.

Fresh Made Salsa, Sour Cream

Rice And Beans

Sliced Seasonal Fruit

Juices

Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

The Euro - \$42/Per Person

Breakfast Quiche With Ham, Bacon and Swiss Cheese

Sliced Seasonal Fruit

Juices

Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

Brioche Toast - \$40/Per Person

Cinnamon Vanilla Brioche French Toast

Choice of Apple Wood Bacon, Pork Link or Turkey Sausage

Warm Maple Syrup, Whipped Butter

Sliced Seasonal Fruit

Juices

Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

BREAKS

ALL DAY PACKAGE

Option One - \$70/person

Package includes Assorted Soft Drinks, Iced Teas, Mineral Waters and Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas Refreshed Throughout the Day

Restart – Continental Breakfast

Chilled Orange, Apple, Cranberry & Grapefruit Juices, Hand Cut Seasonal Fruit, Assorted Breads & Coffee Cakes from the Bakery, Variety of Organic Yogurt & Granola

Refresh – AM Break

Seasonal Whole Fruit, Whole Roasted Almonds, Assorted Granola Bars, Watermelon lime, Strawberry Lemon & Ginger Mango Shots

Recharge – PM Break

Assorted Energy & Sport Drinks, Baked cookies, Caramel popcorn, Assorted chips & Chocolate Covered Almonds

Option Two - \$70/person

Package includes Assorted Soft Drinks, Iced Teas, Mineral Waters and Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas Refreshed Throughout the Day

Restart – Continental Breakfast

Chilled Orange, Apple, Cranberry & Grapefruit Juices, Seasonal Hand Cut Fruits, Freshly Baked Cinnamon Rolls, Organic Yogurt & Granola Parfaits

Refresh – AM Break

Seasonal Whole Fruit, Roasted Cashews, Salty, Sweet and Spicy, Assorted Energy Bars

Recharge – PM Break

Fresh Baked Brownies, Hummus with Toasted Pita Bread, Seasonal Berries, Artisan Cheese and Crackers

Add Bacon & Eggs - \$12/per person

Add Bacon, Eggs & Sausage - \$15/person

Add Eggs, Hash browns and Choice of Bacon or Sausage- \$16/per person

BREAKS

BEVERAGE SERVICE

Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas
Sodas and Bottled Waters

One hour \$15 Per Person

Half day \$25 Per Person

All day \$35 Per Person

MORNING BREAKS

Choose 3 for \$18

Choose 5 for \$23

Mixed Nuts, Mini Pretzels
Power and Energy Bars
Assorted Yogurts, Natural and Fruits
Fruit Yogurt Parfaits
Muffins, Breakfast Pastries & Croissants
Seasonal Whole Fruits
Seasonal Fruits
Fresh Berries
Warm Cinnamon Rolls
Coffee Cake
Smoothies with Seasonal Fruits and Berries
Featuring Starbucks Freshly Brewed Coffee,
Decaffeinated Coffee, & Tazo Teas

AFTERNOON BREAKS

Choose 3 for \$20

Choose 5 for \$25

Assorted Cookies & Brownies
Whole Fruits
Andes Chocolate Mints
Assorted Granola Bars, Power Bars
Designer Trail Mix
Crudités Display with Ranch and Blue Cheese Dips
Assorted Bags of Individual Potato Chips and
Vegetable Chips
Mixed Nuts, Mini Pretzels
Dried Fruits, Almonds
Individual Bags of White Cheddar Pop Corn
Featuring Starbucks Freshly Brewed Coffee,
Decaffeinated Coffee, & Tazo Teas

BREAKS / A LA CARTE SELECTIONS

Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas	\$100/Per Gallon
Iced Tea	\$60/Per Gallon
Individual Chilled Juices	\$6/Each
Assorted Sodas	\$5/Each
Bottled Waters	\$5/Each
Red Bull Energy Drinks	\$7/Each
Assortment of Muffins	\$38/Per Dozen
Assortment of Danish Pastries	\$40/Per Dozen
Assortment of Scones	\$40/Per Dozen
Gluten Free Pastries and Muffins	\$42/Per Dozen
Bagels, Cream Cheese, Preserves	\$43/Per Dozen
Croissants	\$50/Per Dozen
Cinnamon Rolls	\$50/Per Dozen
Assortment of Individual Yogurts	\$50/Per Dozen
Yogurt Parfait	\$70/Per Dozen
Assorted Granola Bars	\$6/Each
Assorted Power Bars	\$7/Each
Pretzels and Confetti Snacks Mix, In Bowl	\$6/Per Person
Mixed Cocktail Nuts, In Bowl	\$7/Per Person
Assorted Individual Bags of Potato Chips	\$5/Each
Whole Fresh Fruit	\$4/Each
Fresh Fruit Display	\$7/Per Person
Assortment of Freshly Baked Cookies	\$43/Per Dozen
Chocolate Brownies	\$45/Per Dozen
Assortment of Macaroons	\$50/Per Dozen
Assortment of Candy Bars	\$45/Per Dozen
Ice Cream Bar	\$7/Per Person, and \$100 Per Attendant

SPECIALTY BREAKS

Make Your Own Yogurt Parfait - \$18 Per Person

Greek and Low Fat Natural Yogurt
Fresh Fruits
Seasonal Berries
Honey and House Made Granola

In Great Shape - \$20/Per Person

Whole & Sliced Seasonal Fruit
Pop Chips, Skinny Popcorn
Organic Yogurt Parfaits
Chilled Green Tea

Mediterranean Break - \$20 Per Person

Assorted Salamis, Cured Meats and Cheese
Hummus and Pita Chips
Marinated Olives
Antipasto Vegetable Tray

Chocolate, Chocolate, Chocolate - \$20 Per Person

House Made Chocolate Fudge Brownies
Freshly Baked Chocolate Chips Cookies
Freshly Baked White Chocolate and
Macadamia Nut Cookies
Chocolate Covered Strawberries

Build Your Own Trail Mix - \$21/Per Person

Kettle Corn, Chocolate Dipped Pretzels
Roasted Nuts, Dried Fruits
M&M's Marshmallow
Milk Chocolate

Ball Park Break - \$20/Per Person

Mini Chicago Hot Dogs
Warm Pretzel with Mustard
Cracker Jack Chicago
Italian Ice

Fiesta Break - \$20 Per Person

Tortilla Chips, Guacamole, Salsa
Chicken Quesadilla, Citrus Crema
Queso Fundido with Chorizo, Tortillas

Chicago Game Day - \$24 Per Person

Choice of Two Wing Preparations:
Spicy Buffalo Wings
Grilled BBQ Wings
Sweet Sesame Chili Wings
Crispy Baked Wings
Ranch and Blue Cheese Dipping Sauces
Carrots and Celery Sticks

LUNCH / LUNCH BUFFETS

Noon Time Deli - \$59/person

Red Bliss Potato Salad
Tossed Garden Salad, W/ 2 Dressings
Oven Roasted Turkey, Cured Ham
Roast Beef & Warm Corned Beef
Sharp Cheddar, Swiss, Provolone, Mozzarella
Lettuce, Tomato, Red Onion, Condiments
Assorted Breads
House Made Potato Chips
Brownies and Freshly Baked Cookies
Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee, & Tazo Teas
Add: Tuna Or Chicken Salad \$6
Add Soup Of The Day \$5

Burgers & More - \$65/person

Red Bliss Potato Salad
Creamy Cole Slaw
Garden Greens With Assorted Dressings

Choice Of 2:

Grilled Angus Burgers
Grilled Marinated Chicken Breast
All Beef Hot Dogs
Veggie Burgers
House Made Potato Chips
Fresh Buttery Buns
Condiments
Chef's Selection of Dessert
Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee, & Tazo Teas

Gourmet Salad Bar - \$55/person

Fresh Tuna and Chicken Salad
Diced Ham, Sliced Hardboiled Egg
Romaine, Field Greens, Arugula, Baby Spinach
Tomato, Cucumber, Shredded Carrots, Mushroom, Garbanzo Beans
Apple Wood Bacon Bits
Grated Cheddar Cheeses
Cottage Cheese
Toasted Walnuts
Herb Croutons
Dressings: Buttermilk Ranch, House Made Vinaigrette, Blue Cheese, Extra Virgin Olive Oil, Balsamic Vinegar.
Selection of Freshly Baked Rolls
Lemon Bars and Freshly Baked Cookies
Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee, & Tazo Teas
Add: Diced Chicken \$7
Add: Sliced Beef \$8

LUNCH / LUNCH BUFFETS

Street Taco- \$65/person

Mixed Green Salad With Roasted Corn, Black Beans,
Red Onions, Queso Fresco & Cilantro Lime Vinaigrette
Tortilla Soup

Choice of 2:

Marinated Chicken Breast
Carne Asada
Braised Pork Carnitas
Lime Cilantro Mahi Mahi
Sautéed Shrimp
Grilled Calabasitas

Shredded Mexican Cheese
Fresh Tomato Salsa, Salsa Tomatillo
Guacamole, Sour Cream
Cabbage Slaw
Corn and Flour Tortillas
Spanish Rice, Refried Beans
Cinnamon Sugar Churros
Ice Tea

Featuring Starbucks Freshly Brewed Coffee,
Decaffeinated Coffee, & Tazo Teas

Taste of Chicago - \$63/person

Chicago Chop Salad
Deep Dish Pizza
Spinach & Mushroom
Cheese, and Pepperoni or Sausages

Italian Beef- Mozzarella Cheese,
Pepperoncini, & Giardiniera
All Beef Chicago Hot Dogs
Cucumbers, Tomatoes, Sport Peppers
Relish, Onions, & Celery Salt
Maxwell Street Polish
Caramelized Onions & Yellow Mustard
Broccoli Slaw
German Style Potato Salad With Smoked Bacon and Herbs
Eli's Cheesecake
Apple Strudel
Featuring Starbucks Freshly Brewed Coffee,
Decaffeinated Coffee, & Tazo Teas

LUNCH / LUNCH BUFFETS

Sandwich Shop Buffet - \$60/per person

Includes Potato Chips, Mixed Green Salad, Pasta Salad, NY Style Cheese Cake, Ice Tea and Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

Choice of 3 Pre-made Sandwiches

Turkey Club: Oven Roasted Turkey, Lettuce, Tomato, Swiss Cheese, Bacon on Ciabatta Bun

Buffalo Chicken Wrap: Boneless Chicken Wings, Celery, Carrots, Crispy Lettuce, Blue Cheese Dressing In Flour Tortilla

New York Style Deli Sub: Genoa Salami, Capicola, Pepperoni, Provolone, Cheddar, Lettuce., Tomato, Vinaigrette, Fresh Baked Hoagie

Deluxe Roast Beef Sandwich: Lean Roast Beef, Provolone and Cheddar, Horseradish Mayonnaise, Herb Focaccia Bread

The Ultimate Veggie Sandwich: Roasted Portabella Mushroom, Cucumber, Avocado, Red Onion, Lettuce, Tomato, Provolone Cheese On Spinach Wrap

Tuna Or Chicken Salad Sandwich: Diced Chicken or Albacore Tuna , Celery and Onion Dijon Mayonnaise, Lettuce, Tomato on Croissant

Build Your Own Buffet – Choice of 2 Entrées \$66 OR Choice of 3 Entrées \$76

Choice of 2 Salads:

Field Greens

Caesar

Quinoa

Pasta Salad

Choice of 2 or Choice of 3

Herb Grilled Chicken Breast, Braised Shallots Lemon Herb Demi

Grilled Mahi Mahi, Saffron Braised Fennel, Romesco Sauce, and Green Onion.

Pan Seared Salmon, Sautéed Leeks, Citrus Butter Sauce

Grilled Pork Belly, Tomato Bacon Relish, Herb Demi

Grilled Skirt Steak, Caramelized Onion, Chimichurri

Braised Beef Short Ribs, Wild Mushroom Ragout, Pickled Cipollini Onion, Braising Jus.

Chef's Selection of Starch and Vegetables

Chef's Selection of Dessert

Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

LUNCH / BOX LUNCH

BOXED LUNCH - \$41/Per Person

Includes:

Bag of Individual Potato Chips, Whole Fruit, Freshly Baked Chocolate Chip Cookie, Bottle Water & Soda

Select up to 3:

Turkey Vegetable Sandwich

Tomato, Cucumbers, Red Onions, Red Bell Pepper, Mayonnaise, Ciabatta Roll

Deluxe Roast Beef Sandwich

Pepper Jack Cheese, Lettuce, Tomato, Mayonnaise, Dijon Mustard, Hoagie Bun

Ultimate Grilled Veggie Wrap

Zucchini, Squash, Asparagus, Tomato, Mushroom, Lettuce, Pesto, Spinach Wrap

Ham and Cheese Croissant Sandwich

Black Forest Ham, Swiss Cheese, Lettuce, Mayonnaise, Dijon Mustard, Buttery Croissant

Italian Sub

Mortadella, Genoa Salami, Prosciutto, Provolone, Tomato, Baguette Roll

LUNCH / PLATED LUNCH A LA CARTE

SOUP or SALAD

Choice of 1

Roasted Tomato Basil
Cream Of Mushroom
Tortilla Soup
Minestrone
Broccoli And Smoked Cheddar Chowder

OR

Classic Caesar, Crisp Romaine, Parmeggiano Reggiano, Herb Croutons, House Made Creamy Caesar Dressing.

Red Oak Lettuce And Baby Arugula, Sun Dried Tomatoes, Goat Cheese, Berry Balsamic Vinaigrette

Wedge Crisp, Iceberg, Diced Tomato, Bacon, Blue Cheese, House Made Ranch Dressing

Spinach And Watercress Salad, Smoked Bacon, Enoki Mushroom, Roasted Walnuts, Dried Cranberries, Lemon Olive Oil Dressing

Fresh Mixed Greens, Raspberry Vinaigrette

ENTREES

Choice of 1

Portobello And Vegetable Stack Roasted Portobello, Grilled Zucchini, Squash, Eggplant, Red Onion, Bell Pepper, Wilted Spinach, Pesto Sea Salt and Thyme	\$48/Per Person
Mushroom Ravioli , Pomodoro	\$50/Per Person
Chicken Asiago , Grilled, Spinach, Artichokes, Asiago Cream Sauce	\$53/Per Person
Skin On Pan Roasted Chicken , Braised Shallots, Lemon Herb Demi Glaze	\$53/Per Person
Rotisserie Style Chicken	\$54/Per Person
Grilled Apple Brimmed Pork Chop , Cider Demi Glaze	\$56/Per Person
Grilled Shrimp Brochette , Chimichurri	\$57/Per Person
Grilled Mahi Mahi , Tomato Salsa	\$58/Per Person
Salmon , Seared, Tomato Coulis	\$58/Per Person
Beef Brisket , BBQ Sauce,	\$58/Per Person
Marinated Hanger Steak Grilled, Chimichurri Sauce	\$60/Per Person
Braised Beef Short Ribs , Wild Mushroom Ragout, Pickled Cipollini Onion, Braising Jus	\$60/Per Person

LUNCH / PLATED LUNCH A LA CARTE

STARCH

Choice of 1

Yukon Gold Smashed Potatoes

Thyme Cheddar Creamy Polenta

Au Gratin Scalloped Potatoes

Parsley Fingerling Potatoes

Buttered Pasta (Linguine, Pappardelle, Spaghetti, Whole Wheat Pasta)

Black Forbidden Rice

Saffron Cilantro Rice

Includes Chefs Choice of Seasonal Vegetables

DESSERTS

Choice of 1

Cheesecake Of The Day

Fresh Berries, Crème Fraiche

Chocolate Mousse Cup

Carrot Cake, Caramel Sauce

Tiramisu

Featuring Starbucks Freshly Brewed Coffee

Decaffeinated Coffee, & Tazo Teas

PLATED LUNCH A LA CARTE

ENTRÉE SALADS

Choice of 1

Caesar - \$35/Per Person

Crisp Romaine, Parmesan Chards, Croutons, House Made Creamy Caesar Dressing
Add Grilled Chicken \$6, Shrimp \$8, Salmon \$8

Quinoa Salad - \$36/Per Person

Cucumbers, Grilled Asparagus, Frisée, Lemon Olive Oil Vinaigrette
Add Grilled Chicken \$6, Shrimp \$8, Salmon \$8

Tomato Panzanella - \$36 Per Person

Heirloom Tomatoes, Fresh Mozzarella, Herb Croutons, Cucumbers, Capers, Seal Salt, Olive Oil, Basil, Balsamic Glaze.
Add Grilled Chicken \$6

Classic Cobb - \$38/Per Person

Fresh Mixed Greens, Chicken, Bacon, Crumble Blue Cheese, Hardboiled Egg, Tomato, And Avocado. Herb Vinaigrette

Southwestern Steak Salad - \$40/Per Person

Romaine, Roasted Corn, Black Beans, Avocado, Grilled Hanger Steak, Tortilla Strips, Cilantro Dressing

Avocado Tuna Or Avocado Chicken - \$48 Per Person

Half Avocado, Freshly Made Tuna Or Chicken Salad, Hard-Boiled Egg, Pepperoncini, Pickle Okra

DESSERTS

Choice of 1

Cheese Cake Of The Day

Fresh Berries, Crème Fraiche

Chocolate Mousse Cup

Carrot Cake, Caramel Sauce

Tiramisu

Featuring Starbucks Freshly Brewed Coffee Decaffeinated Coffee, & Tazo Teas

DINNER BUFFETS

Tuscan - \$86/Per Person

Minestrone
Caesar Salad, Shaved Parmesan, Herb Croutons
Creamy House Made Caesar Dressing
Skin on Chicken Breast, Cacciatore
Lasagna Napolitano
Tilapia, Basil Butter Sauce
Zucchini and Squash, Caramelized Onions
Creamy Polenta
Tiramisu or Italian Cheese Cake
Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee & Tazo Teas

South of the Boarder - \$88/Per person

Tortilla Soup
Chips and Salsa
Tomato, Jicama, Corn Salad
Enchilada Suiza
Chicken, Cheese, Salsa Verde, Corn Tortilla
Taco Bar
Seasoned Beef, Pico, Guacamole
Shredded Lettuce, Grated Cheddar
Monterey Cheese, Sour Cream, Grilled Tomato Salsa
White Fish Veracruz
Capers, Olive, Peppers, Sautéed In Olive Oil, Tomato Sauce
Beef or Chicken Fajita, Sautéed Onions and Peppers
Spanish Rice & Refried Beans
Churros W/Dulce De Leche, Chocolate Sauce or
Tres Leches Cake
Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee & Tazo Teas

BBQ - \$93/Per Person

Potato Salad With Bacon
Cole Slaw
Sliced Brisket
Skin on Smoked Chicken
Baby Back Ribs & Smoked Sausage
Fried Okra, Buttered Corn and Baked Beans
Jalapeno Corn Bread
Sliced Watermelon
Fruit Cobbler With Ice Cream or Apple Pie
Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee & Tazo Teas

Renaissance Supreme - \$93/Per person

Tomato Basil Veloute
Fresh Mixed Greens, Cherry Tomato, Cucumbers, Goat
Cheese, Balsamic Vinaigrette
Sea Salt And Thyme Fresh Salmon, Smoked Tomato Coulis
Rotisserie Style Chicken
Roasted Prime Rib Au Jus, Creamy Horseradish
Yukon Gold Mashed Potatoes
Glazed Baby Carrots
Sautéed Green Beans Almandine, Bacon
Buttermilk Pie or Red Velvet Cake
Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee & Tazo Teas
Carving Station: \$125 Per Attendant

DINNER BUFFETS

CREATE YOUR OWN

Includes Fresh Baked Rolls, Butter, Iced Tea and Featuring Starbucks Freshly Brewed Coffee
Decaffeinated Coffee, & Tazo Teas

Choice of Two Entrees \$83/Per Person

Choice of Three Entrees \$93/Per Person

SALADS

Select Two

Caesar Salad

Mixed Greens, Raspberry Vinaigrette

Wedge Crisp, Iceberg, Diced Tomato, Bacon, Blue Cheese Crumbles, House Made Ranch

Red Oak Lettuce and Baby Arugula, Sun Dried Tomatoes, Goat Cheese, Berry Balsamic Vinaigrette

Tossed Cherry Tomatoes and Mozzarella, Balsamic Lemon Olive Oil Dressing

Grilled Vegetables and Cannellini Salad, Parmesan, Roasted Garlic, Tomato Pesto Sauce

Spinach and Watercress Salad, Smoked Bacon, Enoki Mushroom, Roasted Walnuts, Dried Cranberries,

Lemon Vinaigrette

ENTRÉE

Select Two or Select Three

Shrimp Scampi, Garlic, Parsley, Butter

Seared Pacific Salmon, Leek Confit, Smoked Cherry Tomato Salsa

Grilled Teriyaki Glazed Mahi Mahi , Mango Pineapple Relish

Grilled Pork Belly, Mushroom Medley and Pork Jus

Sliced London Broil, Cabernet Sauce

Grilled Hanger Steak, Marinated, Chimichurri

Italian Meat Balls, Freshly Made Marinara

Chicken Marsala

Free Range Chicken, Rotisserie Style

Chicken Scaloppini

Fried Chicken

CARVED ITEMS IN LIEU OF ONE ENTRÉE

Roasted Turkey Breast \$125 Per Attendant Fee Will Apply

Honey Baked Ham \$125 Per Attendant Fee will Apply

Roasted Prime Rib Au Jus Additional charge of \$10 Per Guest & \$125 Attendant Fee Will Apply

Roasted Tenderloin Additional charge of \$12 Per Guest & \$125 Attendant Fee Will Apply

DINNER BUFFETS

STARCH

Select One

Yukon Gold Smashed Potatoes
Thyme Cheddar Creamy Polenta
Au Gratin Scalloped Potatoes
Parsley Fingerling Potatoes
Buttered Penne
Black Forbidden Rice
Saffron Cilantro Rice

VEGETABLES

Select One

Grilled Asparagus
Roasted Broccolini
Parmesan Roasted Brussels Sprouts
Fresh Vegetable Medley
Squash And Caramelized Onions
Roasted Tomatoes
Green Beans Almandine

DESSERTS

Select Two

Cheese Cake Of The Day
Fresh Berries, Crème Fraiche
Kalua, Berries Mousse
Cobbler
Florentine Cup
Tiramisu
Crème Brulee
Almond Financier

SWEET ACTION STATION

In Lieu of Two Desserts

Ice Cream Sundae Bar
Attendant Fee of \$125 will Apply
Vanilla Ice Cream, Chocolate, Hot Fudge,
Caramel, Raspberry Sauces, Coconut,
Chopped Walnuts, Berries & Chocolate
Sprinkles

DINNER/ A LA CARTE

Entrée Pricing Includes Soup or Salad, Dessert, Iced Tea & Featuring Starbucks Freshly Brewed Coffee, Decaffeinated Coffee, & Tazo Teas

SOUP or SALAD

Roasted Tomato Basil
Cream Of Mushroom
Tortilla Soup
Minestrone
Broccoli And Smoked Cheddar Chowder

Fresh Mixed Greens, Raspberry Vinaigrette

Classic Caesar, Crisp Romaine, Parmeggiano Reggiano, Herb Croutons, Creamy Caesar Dressing.

Red Oak Lettuce and Baby Arugula, Sun Dried Tomatoes, Goat Cheese, Berry Balsamic Vinaigrette

Wedge Crisp, Iceberg, Diced Tomato, Bacon, Blue Cheese, House Made Ranch Dressing

Spinach and Watercress Salad, Smoked Bacon, Enoki Mushroom, Roasted Walnuts, Dried Cranberries, Lemon Olive Oil Dressing

Tomato Panzanella, Heirloom Tomatoes, Fresh Mozzarella, Herb Croutons, Cucumbers, Capers, Black Garlic Slivers, Sea Salt, Olive Oil, Basil, Balsamic Glaze.

ENTREES

Lasagna , Meat or Vegetarian	\$63/Per person
Skin On Roasted Chicken Breast Florentine , Parmesan Cream Sauce	\$64/Per person
Chicken Breast Piccata , Lemon Butter Caper Sauce	\$65/Per person
Chicago Style Crab Cakes With Citrus Aioli	\$70/Per person
White Fish Veracruz , Capers, Olives, Peppers, Sautéed In Olive Oil, Tomato Sauce	\$78/Per person
Mahi Mahi	\$80/Per person
Sea Salt Thyme Salmon , Seared, Tomato Coulis	\$80/Per person
Braised Pork Belly , Mushroom Marsala Demi Glaze	\$81/Per person
Boneless Beef Ribs , Braised Osso Bucco Style	\$85/Per person
Flat Iron Steak , Shallots, Cabernet Demi Glaze	\$86/Per person
Grilled NY Steak , Spicy Chimichurri	\$88/Per person
Seared Beef Tenderloin , (6oz), Fresh Thyme, Roasted Garlic, Cabernet Reduction	\$90/Per person

DINNER/ A LA CARTE

DUOS:

Chicken Breast Cacciatore, Shrimp Scampi Garlic Butter	\$78
Hanger Steak, Chimichurri Crab Cake, Aioli	\$97
Beef Tenderloin and Tail Of Lobster Béarnaise with Drawn Butter	\$123 or Market Price Executive Chef to Confirm

STARCH

Select One

Yukon Gold Smashed Potatoes
Thyme Cheddar Creamy Polenta
Au Gratin Scalloped Potatoes
Parsley Fingerling Potatoes
Buttered Pasta Penne
Rice Pilaf
Saffron Cilantro Rice
Black Forbidden Rice

VEGETABLES

Select One

Grilled Asparagus
Lemon Roasted Broccolini
Parmesan Roasted Brussels Sprouts
Fresh Vegetable Medley
Squash And Caramelized Onions
Roasted Tomatoes
Green Beans Almandine

DESSERTS

Select One

Cheese Cake Of The Day
Kahlua, Berries Mousse
Carrot Cake, Caramel Sauce
Cobbler
Florentine Cup
Crème Brulee
Almond Financier

RECEPTIONS

TRAY PASSED HORS D'OEUVRES

COLD SELECTIONS

Bruschetta, Tomato, Basil, Asiago Cheese	\$5/Per Piece
Goat Cheese, Sun Dried Tomato, Pecans, Belgium Endives	\$5/Per Piece
Deviled Eggs Asado, Pickled Serrano, Smoke Bacon Jam, Micro Cilantro	\$6/Per Piece
Caprese Skewers, Tomato Mozzarella, Basil Marinade	\$6/Per Piece
Melon Wrapped Prosciutto	\$7/Per Piece
Norwegian Smoked Salmon And Avocado, Baguette Toast	\$8/Per Piece
Ahi Tartar Tostada, Aioli	\$8/Per Piece
Shrimp Cocktail	\$9/Per Piece
Lobster Salad Crostini	\$10/Per Piece

HOT SELECTIONS

Mushroom Turnovers	\$6/Per Piece	Beef Wellington	\$7/Per Piece
Prosciutto Ham, Melted Manchego Crostini	\$7/Per Piece	Spicy Chicken Skewers	\$7/Per Piece
Mini Beef Empanadas	\$7/Per Piece	Coconut shrimp	\$9/Per Piece
Chicken Satay	\$7/Per Piece	Tempura shrimp	\$10/Per Piece
Mini Pork Egg Roll, Sweet Chili Sauce	\$7/Per Piece	Lollipop Lamb Chops	\$10/Per Piece
Cocktail Pizza, Cheese, Meat or Vegetables	\$7/Per Piece	Spanish Shrimp Skewers	\$10/Per Piece

STATIONED HORS D'OEUVRES

DISPLAYS

Chips & Dips - \$12/Per Person

Hummus, Olive Tapenade, Salsa, Guacamole,
Corn Chips, Pita Chips

Charcuterie - \$15/Per Person

Prosciutto, Assorted Salami, Spanish Chorizo,
Cured Meats, Country Pate, Cornichons,
Marinated Olives, Old Fashion Mustard

Grilled Vegetables & Crudités - \$7/Per Person

Fresh From The Market, Dipping Sauces: Blue
Cheese, Ranch, Aioli, Pesto

Cheese Display - \$9/Per Person

Imported And Domestic, Sun-Dried Fruits,
Grapes Crackers, Baguette Slices

RECEPTION/ STATIONS

Station Pricing Is Based on one hour service time and a minimum of three stations

Additional fee may apply if minimum of three stations is not met.

Chef Attendant of \$125 Will Be Applied where applicable

Sliders- \$27/Per Person

Choice of 3

Crab Cake, Arugula, Aioli

Pull Pork, Cabbage Confit

Grilled Baby Bello, Roasted Pepper, Provolone

Beef And Lamb Kefta, Lettuce, Tomato Salsa

Philly Cheese Steak, Caramelized Onions, Peppers, Provolone

Italian Meat Ball, Tomato Sauce, Mozzarella, Parmesan

Sriracha Buffalo Chicken, Bacon, Blue Cheese, Frizzled Onions

Street Taco- \$28 Per Person

Choice of 3

Marinated Carnitas

Came Asada

Cilantro Lime Blackened Mahi Mahi

Spicy Shrimp

Buffalo Chicken

Ahi Tuna

Salsa, Avocado, Cabbage Comfit, Spicy Crema

Game Day - \$27 Per Person

Choice of 3

Spicy Buffalo Wings

BBQ Wings

Sweet Sesame Chili Wings

Crispy Baked Wings

Loaded Potato Skins

Blue Cheese Dressing, Carrots, Celery Sticks

RECEPTION/ STATIONS

Sushi - \$38/Per Person

Choice of 3

California Rolls

Spicy Tuna Rolls

Crab And Avocado Rolls

Salmon Nigiri

Shrimp Nigiri

Tuna Sashimi

Wasabi, Ginger Garlic Sauce, Soy Sauce & Preserved Ginger

Chops Sticks

Pasta - \$24/Per Person

Cheese Ravioli, Marinara, Pancetta, Grilled Asparagus

Fettuccini, Alfredo, Rock Shrimp, Bell Peppers

Zitti, Basil Pesto, Italian Sausage, Sautéed Mushrooms

Add \$125 For Attendant

Fajita - \$26/Per Person

Chicken Or Beef

Sautéed Onions And Peppers

Refried Beans, Cilantro Rice

Corn or Flour Tortillas

Fresh Tomato Salsa,, Guacamole & Sour Cream

Add \$125 For Attendant

SWEET ACTION STATION

Ice Cream Sundae Bar

Vanilla Ice Cream, Chocolate, Hot Fudge, Caramel, Raspberry Sauces,

Coconut, Chopped Walnuts, Berries & Chocolate Sprinkles

\$12 per person

RECEPTION / CARVING STATIONS

Each Station Includes Freshly Baked Breads.

Station Pricing is Based on one hour service time and a minimum of three stations

Additional fee may apply If minimum of three stations Is not met.

Chef Attendant of \$125 Will Be Applied where applicable

Herb Roasted Breast Of Turkey

Cranberry Relish, Herb Mayonnaise, Turkey Gravy

Serves 20 Guests - \$400

Roasted Angus Beef Prime Rib

Creamy Horseradish, Au Jus, Stone-Ground Mustard

Serves 20 Guests - \$475

Smoked Sliced Brisket

BBQ Demi Glaze

Serves 20 Guests - \$225

Marinated Pork Loin

Apple Cider Demi Glaze

Serves 20 Guests - \$350

Roasted Beef Tenderloin

Fresh Thyme, Roasted Garlic, Cabernet Reduction

Serves 12 Guests - \$400

Herb Roasted Salmon

Creamy Dijon Mustard Sauce

Serves 12 Guests - \$300

Chimichurri Colorado Leg of Lamb

Slowly Roasted

Serves 12 Guests - \$375

COCKTAILS / HOSTED BAR

DELUXE HOSTED BAR

Beefeater Gin
 Canadian Club Whiskey
 Cruzan Aged Light Rum
 Dewar's White Label Scotch
 Jim Beam White Label Bourbon
 Jose Cuervo Especial Gold Tequila
 Korbel Brandy
 Tito's Handmade Vodka

Mixed Drinks	\$11/Drink
Renaissance Select Wines	\$11
Domestic Beer	\$7
Imported Beer	\$9
Soft Drink	\$5
Mineral Water	\$6
Fruit Juices	\$6

DELUXE PACKAGE BAR

First Hour	\$27/Guest
Each Additional Hour	\$16/Guest

HOUSE BEER & WINE

First Hour	\$20/Guest
Each Additional Hour	\$8/Guest

BARTENDER FEE

Renaissance Provides (1) Bartender per 100 guests.
 \$100 Bartender fee waived should beverage sales exceed \$500 per bar.

LUXURY HOSTED BAR

1800 Silver Tequila
 Absolut Vodka
 Bacardi Superior Rum
 Captain Morgan Original Spiced Rum
 Courvoisier VS Cognac
 Jack Daniels Tennessee Whiskey
 Johnnie Walker Red Label Scotch
 Maker's Mark Bourbon
 Seagram's VO Whiskey
 Tanqueray Gin

Mixed Drinks	\$12/Drink
Renaissance Select Wines	\$12
Domestic Beer	\$7
Imported Beer	\$9
Soft Drink	\$5
Mineral Water	\$6
Fruit Juices	\$6

LUXURY BAR PACKAGE

First Hour	\$30/Guest
Each Additional Hour	\$20/Guest

COCKTAILS / CASH BAR

DELUXE CASH BAR

Beefeater Gin
Canadian Club Whiskey
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Jose Cuervo Especial Gold Tequila
Korbel Brandy
Tito's Handmade Vodka

Mixed Drinks	\$12/Drink
House Wine	\$12
Domestic Beer	\$8
Imported Beer	\$10
Soft Drinks	\$5
Mineral Water	\$6
Fruit Juices	\$6

Cashier Fee \$75 per cashier.

Renaissance Provides (1) Bartender per 100 guests

Prices reflect Hotel service charge & taxes.

BARTENDER FEE

Renaissance Provides (1) Bartender per 100 guests.

\$100 Bartender fee waived should beverage sales exceed \$500 per bar.

LUXURY CASH BAR

Beefeater Gin
Canadian Club Whiskey
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Jose Cuervo Especial Gold Tequila
Korbel Brandy
Tito's Handmade Vodka

Mixed Drinks	\$13/Drink
House Wine	\$13
Domestic Beer	\$8
Imported Beer	\$10
Soft Drinks	\$5
Mineral Water	\$6
Fruit Juices	\$6

WINE LIST

SPARKLING WINES & CHAMPAGNES

(Listed from milder to stronger)

- Freixenet, Blanc de Blancs, Brut, Cava \$38
- Zonin, Prosecco Brut, Veneto \$60
- Mumm Napa, Brut, "Prestige" \$10
- Moët & Chandon, Brut, "Imperial" \$80

SWEET WHITE / BLUSH WINES

(Listed from sweetest to least sweet)

- Beringer, White Zinfandel \$38
- Chateau Ste Michelle Riesling \$48
- Mionetto Organic Prosecco \$45

DRY LIGHT TO MEDIUM INTENSITY

WHITE WINES

(Listed from milder to stronger)

- Pighin, Pinot Grigio, Friuli Grave \$48
- Zonin, Prosecco Brut \$60
- Stone Cellars Pinot Grigio \$38
- Mumm Napa, Brut, "Prestige" \$100

BARTENDER FEE

Renaissance Provides (1) Bartender per 100 guests.

\$100 Bartender fee waived should beverage sales exceed \$500 per bar.

DRY MEDIUM TO FULL INTENSITY

WHITE WINES

(Listed from sweetest to least sweet)

- Wairau River Sauvignon Blanc \$45
- Stone Cellars by Beringer, Chardonnay \$38
- Century Cellars by BV \$40
- Stone Cellars by Beringer, Chardonnay \$38
- Complicated Chardonnay \$40

DRY MEDIUM TO FULL INTENSITY

RED WINES

(Listed from milder to stronger)

- Stone Cellars Merlot, Cabernet \$38
- Beaulieu Vineyard Merlot \$40
- Educated Guess Merlot \$50
- Mark West Pinot Noir \$55
- Sledgehammer, Cabernet \$45

GENERAL INFORMATION/HOTEL POLICIES

Outside Food & Beverage

All Food & Beverage Will Be Provided By The Hotel And Will Be Consumed Within The Time Frame Of The Event As Stated In The Banquet Event Order. The Hotel Reserves The Right To Confiscate Food Or Beverage That Is Brought Into The Hotel In Violation Of This Policy Without Prior Arrangements With The Catering Department.

Entertainment & Noise

Music Must Be Kept At An Acceptable Level As Determined By The Manager On Duty. Functions In These Areas Should Conclude By The End Time Of Function On Contract.

Alcohol & Minors

The Hotel Does Not Permit The Serving Of Alcohol Beverages To Anyone Under The Age Of Twenty-one (21), Or Under The Influence Of Alcohol, In Accordance With The Illinois State Beverage Control Regulations. The Organization Understands & Agrees To Abide By This Policy & To Uphold The Laws Of The State Of Illinois.

Guests Responsibility

The Organization Scheduling An Event Agrees To Assume Full Responsibility For The Conduct Of Its Members. The Organizations Assumes Liability For Charges (Labor, Storage, Etc.) Incurred As A Result Of Materials (I.E. Literature, Audio/Visual & Equipment, Books, Etc.) Being Shipped To The Hotel.

Labor Charges

Resetting Of Meeting Rooms From Previously Agreed Set-ups Per Your Banquet Event Order(s) Will Result In \$200 Room Reset Fee.

Signs/Displays/Decorations

All Signs, Displays Or Decorations Proposed By The Client Are Subject To The Hotel's Approval. All Registration, Directional Or Advertisement Signs Must Be Printed In A Professional Manner. No Signs, Banners, Displays Or Exhibits Will Be Permitted In The Public Areas Of The Hotel Without Prior Hotel Approval. All Decorations Must Meet Approval Of The Illinois Fire Department.

Flammable Substances Are Not Permitted In The Building Or Anywhere On The Hotel's Premises. The Hotel Will Not Permit The Affixing Of Anything To The Walls, Floor Or Ceiling With Nails, Staples, Adhesives Or Any Other Substance Without Prior Hotel Approval.

GENERAL INFORMATION/HOTEL POLICIES

MATERIALS SENT TO THE HOTEL

DUE TO THE LAYOUT OF THE HOTEL, IT IS NOT POSSIBLE TO STORE DISPLAY MATERIALS AND/OR SHOW MATERIALS. IN THE EVENT A SMALL AMOUNT OF MATERIALS ARE TO BE SHIPPED TO THE HOTEL IN ADVANCE, PLEASE FOLLOW THE INSTRUCTIONS BELOW:

- * THE HOTEL MUST BE NOTIFIED IN ADVANCE THAT MATERIALS ARE BEING SENT. THE HOTEL MUST BE INFORMED OF THE QUANTITY, ARRIVAL DATE & SHIPPER AT LEAST ONE WORKING DAY IN ADVANCE OF THE DELIVERY.
- * EACH PIECE RECEIVED MUST BE LABELED WITH NAME OF FUNCTION, DATE OF FUNCTION AND MANAGER RESPONSIBLE FOR YOUR FUNCTION.
- * THE GUEST OR ORGANIZATION IS RESPONSIBLE FOR SEALING & LABELING BOXES & CONTACTING THE SHIPPING COMPANY TO MAKE THE SHIPPING & BILLING ARRANGEMENTS.
- * THE HOTEL WILL STORE PROPERLY SEALED & LABELED MATERIALS FOR UP TO TWO (2) DAYS FOLLOWING THE FUNCTION.

SECURITY ROUTINE

SECURITY SERVICES ARE PROVIDED BY THE HOTEL. HOWEVER, THE GUEST OR ORGANIZATION WILL BE RESPONSIBLE FOR ORDERING & PAYING FOR ANY ADDITIONAL SECURITY REQUIRED BY THE ORGANIZATION TO PROTECT EXHIBITS, MERCHANDISE OR TO MONITOR ATTENDANCE OF AN EVENT. IN THE EVENT THAT ADDITIONAL SECURITY IS DEEMED NECESSARY TO PROTECT THE HOTEL AS A RESULT OF AN EVENT. IN THE EVENT THAT ADDITIONAL SECURITY IS DEEMED NECESSARY TO PROTECT THE HOTEL AS A RESULT OF THIS EVENT, ARRANGEMENTS WILL BE MADE BY THE HOTEL & CHARGED TO THE ORGANIZATION OR GUEST.

FOOD & BEVERAGE GUARANTEES

WE NEED YOUR ASSISTANCE IN MAKING YOUR FUNCTION A SUCCESS. PLEASE CONFIRM YOUR ATTENDANCE AT LEAST 3 BUSINESS DAYS IN ADVANCE. THIS WILL BE CONSIDERED YOUR MINIMUM GUARANTEE AND IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE ORIGINAL EXPECTED ATTENDANCE ON YOUR BANQUET EVENT ORDER WILL BE USED. CHARGES ARE PREDICATED UPON FACTORS PERTAINING TO THE ENTIRE PROGRAM. REVISIONS IN YOUR GROUP COUNTS, TIMES DATES, OR MEAL FUNCTIONS MAY NECESSITATE RENEGOTIATING THE CHARGES.

CANCELLATION POLICY IF THE HOTEL IS ADVISED THAT A DEFINITE BOOKING IS CANCELED, A CANCELLATION FEE WILL BE CHARGED. PLEASE REFER TO YOUR CONTRACT FOR YOUR CANCELLATION POLICY

TAX & SERVICE CHARGE

ALL FOOD, BEVERAGE, ROOM RENTAL & AUDIO/VISUAL EQUIPMENT PRICES ARE SUBJECT TO A 24% SERVICE CHARGE. ALL CHARGES, INCLUDING FOOD, BEVERAGE, AUDIO/VISUAL EQUIPMENT & HOTEL SERVICE CHARGES ARE SUBJECT TO A 10.5% SALES TAX. TAX EXEMPT STATUS THE STATE OF ILLINOIS REQUIRES A COMPLETED ILLINOIS TAX EXEMPTION FORM FROM THE TAX EXEMPT ORGANIZATION PRIOR TO THEIR ARRIVAL. IF THIS FORM IS NOT RECEIVED & VERIFIED BEFORE ARRIVAL, THE ORGANIZATION WILL NOT BE PUT ON TAX EXEMPT STATUS & MUST FILE A RETURN WITH THE STATE OF ILLINOIS IN ORDER TO RECEIVE A REFUND.

HOLD HARMLESS AGREEMENT

THE ORGANIZATION ASSUMES THE ENTIRE RESPONSIBILITY & LIABILITY FOR LOSSES, DAMAGES & CLAIMS ARISING OUT OF INJURY OR DAMAGE TO THE ORGANIZATION'S DISPLAYS, EQUIPMENT & OTHER PROPERTY BROUGHT UPON THE PREMISES OF THE HOTEL AND SHALL INDEMNIFY & HOLD HARMLESS THE HOTEL, AGENTS, SERVANTS AND EMPLOYEES FROM ANY AND ALL SUCH LOSSES, DAMAGES & CLAIMS RENAISSANCE.