

**THE RENAISSANCE
CHARLOTTE, SOUTH PARK**

**BANQUET MENU
2019**



Continental Breakfast



Seasonal Cut Fruits
Melons, pineapple, seasonal berries, grapes



Freshly-Squeezed Seasonal Fruit Juice
Orange, grapefruit or cranberry

Natural, low fat and fruit yogurts including Greek yogurt
house-made granola

Baker's Basket Display
Sliced Breads, Sourdough Bread
whole wheat and white toast, Danish pastries, pain au
chocolate, selection of muffins, blueberry, bran, banana

Preserve, Jams, Honey

Selection of Teas, Regular Coffee, Decaffeinated Coffee

\$25 Per Person

Deluxe Continental Breakfast



Seasonal Cut Fruits
Melons, pineapple, seasonal berries, grapes

Freshly-Squeezed Seasonal Fruit Juice
Orange, grapefruit, cranberry

Natural, low fat and fruit yogurts including Greek yogurt
house-made granola

Baker's Basket Display
Sliced Breads, Sourdough Bread
whole wheat and white toast, Danish pastries, pain au
chocolate, selection of muffins, blueberry, bran, banana

Irish Steelcut Oatmeal
Raisins, Brown Sugar, Cinnamon

Buttermilk Biscuit Breakfast Sandwich Sausage, Egg
Gruyere Cheese

Preserve, Jams, Honey

Selection of Teas, Regular Coffee, Decaffeinated Coffee

\$31 Per Person

Healthy Start Breakfast

Seasonal Cut Fruits

Melons, pineapple, Seasonal berries, grapes

Freshly-squeezed Seasonal Fruit Juice

Orange, Grapefruit

Natural, low fat and fruit yogurts including Greek yogurt
house-made granola

Chef Selection of Local Charcuterie

Selection to include: Pastrami, Salami, Smoked Turkey,
Prosciutto, Capiolla or Black Forest Ham

Selection of Local and Domestic Cheese

Selection to include Cheddar, Brie, Feta, Goat Lady, Bleu
Cheese, Boursin, or Smoked Gouda
Jam, Honey, Crackers, Chef's Grilled Bread

Irish Steelcut Oatmeal

Raisins, Brown Sugar, Cinnamon

Fluffy Scrambled Eggs Whites

Carolina Purple Grits

Display of Multigrain, Wheat Bread

Preserve, Jams, Honey

Selection of Teas, Coffee, Decaf

\$36 Per Person



Horizon Breakfast

Seasonal Cut Fruits

Melons, pineapple, seasonal berries, grapes

Freshly-Squeezed Seasonal Fruit Juice

Orange, grapefruit, cranberry

Baker's Basket Display

Danish pastries, selection of muffins, blueberry, bran, banana sliced breads, bagels

Old Fashion Southern Grits, Cheddar Cheese

Challah French Toast, Warm Maple Syrup, Whipped Cream

Fluffy Scrambled Eggs with Cheese

Breakfast Potatoes, Carmelized Onions, Peppers

Smoked Applewood Bacon

Chicken Apple Sausage

Preserve, Jams, Honey, Whipped butter, Cream Cheese

Selection of Teas, Regular Coffee, Decaffeinated Coffee

\$43 Per Person



Renaissance Breakfast

Seasonal Cut Fruits

Melons, pineapple, Seasonal berries, grapes

Freshly-Squeezed Seasonal Fruit Juice

Orange, grapefruit, cranberry



Baker's Basket Display

Sliced Breads, Sourdough Bread, whole wheat and white toast, Danish pastries, pain au chocolate, selection of muffins, blueberry, bran, banana

Irish Steelcut Oatmeal

Raisins, Brown Sugar, Cinnamon

Signature Buttermilk Pancake, Warm Maple Syrup

Selection One: Berry Compote or Whipped Butter

Fluffy Scrambled Eggs

Smoked Applewood Bacon

Sausage Patty

Biscuit & Gravy

Preserve, Jams, Honey, Cream Cheese

Selection of Teas, Regular Coffee, Decaffeinated Coffee

\$43 Per Person



CHEF HANDCRAFTED BREAKFAST ENHANCEMENTS

\$8 Per Person



Baked Frittata Bacon, Tomato, Cheese

Baked Egg White Frittata Roasted Red Pepper, Feta, Spinach

Buttermilk Biscuit Breakfast Sandwich Sausage, Egg, Gruyere Cheese

English Muffin Breakfast Sandwich Ham, Egg, American Cheese

Wheat Tortilla Wrap, Scrambled Egg Whites, Tomatoes, Basil, Mozzarella

Croissant Breakfast Sandwich Bacon, Egg, Cheddar, Cheese

Smoked Salmon Display
Selection of Bagels, Slice Tomatoes, Onions, Capers
Cream Cheese



All prices are subject to service charge and tax unless otherwise noted.

CHEF HANDCRAFTED ENHANCEMENTS – *Action Stations*

Omelets & Eggs \$13

mushrooms, tomatoes,
onions, sweet bell peppers, scallions
sour cream, salsa, bacon
sausage, ham, smoked salmon
baby spinach, cheddar, mozzarella, Swiss
cheese

Belgian Waffles \$12

frozen yogurt, maple syrup, whipped cream,
chocolate & caramel sauces, sliced bananas
macerated berries, fruit coulis

Silver Dollar Pancakes \$12

Maple syrup, whipped cream, chocolate
caramel sauce, macerated berries
fruit coulis, chocolate chips
house made whipped butter

Smoothie Display \$11

an assortment of seasonal fruit,
vegetable, and berry smoothies



\$100++ Chef Attendant Fee

COFFEE BREAKS

Power Break \$19 Per Person

Granola bar & Kind bar
Seasonal fresh fruit kabobs, yogurt dip
Berry granola parfait
Naked® juice Energy Drinks

Chocolate “Mi Crazi” \$18 Per Person

Chocolate Chip Cookie
Chocolate Dipped Pretzels Sticks
Chocolate Nutella with Selection of Fruit
including Banana & Apple Wedges
Bacon Dipped Chocolate

English Tea Break \$15 Per Person

Selection of Scones
Prosciutto Pin-Wheel
Caramelize Onions, Provolone, Tortilla Wrap
Mini Ham & Cheese Quiche
Whipped Butter, Honey, Jam, Preserve

Renaissance Break \$13 Per Person

Banana Bread and Apple Cinnamon Bread
Pretzel Bites, Ashe Country Cheddar Dip
Celery Sticks with peanut butter



COFFEE BREAKS

House Made Popcorn Display \$16

Fresh Buttered, Popcorn
Cheddar Popcorn
Caramel Popcorn
Bacon Cheddar Popcorn

DIPS “N” Nibbles \$13 Per Person

BBQ Ranch Dip
House-made Herb Infused Hummus
Vegetable Crudité, Fresh Pita Chip

On The Trail \$12 Per Person

Build your own trail mix break with:

Could include:

Slated Roasted Mix Nuts, Sunflower Seeds, Spiced Pecans, Golden Raisins, Dried Cranberries, Yogurt Covered Raisins, Banana Chips, Dried Apricots, Mini Pretzel

Tapas Break- Pick Three \$14 Per Person

Cilantro Beef Empanada
Chipotle Chicken Empanada
Cheese Straws
Mushroom Cream Tart
Sun-dried Tomato & Ham Quiche
Golden Coconut Shrimp, Plum Sauce
Vegetable Springs, Plum Sauce
Mini Crab Cakes, chipotle mayo



MONDAY BUFFET

SOUP

Minestrone Soup

SALAD DISPLAY

Classic Caesar Salad
Roasted Tomatoes, Garlic Crouton, Parmesan Cheese

Marinated Grilled Vegetable Medley
Arugula, Feta Cheese, Balsamic Drizzle

SANDWICH DISPLAY

Habanero BBQ Grilled Chicken
Cheddar Cheese, Slice Tomatoes, Lettuce, Brioche Bun

Grown Up Grilled Cheese
Slice Prosciutto, Apple Onion Jam, Brie, Smoked Gouda, Pepper Jack,
Texas Loaf

Portobello Mushroom Panini, Chipotle Aioli (V)

DESSERTS

Selection of chef pairings

\$39 Per Person



All prices are subject to service charge and tax unless otherwise noted.

TUESDAY LUNCH BUFFET

SOUP

Potato Leek Soup, Bacon Bits (on the side)



SALAD DISPLAY

Mediterranean Tomato Feta Salad
Beef Steak Tomatoes, Marinated Olives, Feta Cheese, Citrus
Vinaigrette, Fresh Basil

ENTRÉE SELECTION

Herb Marinated Hanger Steak, Red Wine Au Jus

Grilled Chicken Breast, Mustard Grain Cream Sauce

Roasted Carrots & Beans

Parmesan Whipped Potatoes

DESSERTS

Selection of Chef Pairings

\$42 Per Person



All prices are subject to service charge and tax unless otherwise noted.

WEDNESDAY LUNCH BUFFET



SOUP

Cream of Tomato Basil Soup



SALAD DISPLAY

Renaissance Green Salad

Shaved Carrots, Drunken Raisins, Goat Cheese, Toasted Pecans
Sliced Cucumber, Cherry Tomatoes, House Vinaigrette

ENTRÉE SELECTION

Marinated Grilled Salmon, Citrus Caper Sauce

Grilled Chicken Breast, Sundried Tomato Cream

Seasonal Roasted Vegetables

Roasted Fingerling Potatoes

DESSERTS

Selection of Chef Pairings

\$42 Per Person

THURSDAY LUNCH BUFFET

SOUP

Chicken & Corn Soup

SALAD

Southern Mix Salad Bar

Blacken Chicken, Kalamata Olives, Cucumber, Romaine Lettuce
Tomatoes, Blackbeans, Cheddar Cheese, Cajun Citrus Vinaigrette

ENTRÉE SELECTION

Braise Short Ribs, Grilled Red Onions

Seared Flounder, Lobster Reduction

Ham Flavored Collard Greens

Southern Baked Macaroni "N" Cheese

DESSERTS

Selection of Chef Pairings

\$44 Per Person



All prices are subject to service charge and tax unless otherwise noted.

FRIDAY LUNCH BUFFET

SOUP

Chicken Tortilla

SALAD DISPLAY

Fire roasted corn and crab salad

Chopped Salad

Grilled Chicken, Avocado, Ice-berg Lettuce, Tomatoes, Cucumbers, Asiago Cheese, Corn, Blackbeans, Chipotle Ranch

CREATE YOUR OWN TACO DISPLAY

HOT SELECTION

Ground Beef, Shredded Chicken, Grilled Fish

SAUCES

Chipotle Avocado Aioli, House Salsa, Lemon Sour Cream, Fire Roasted Corn Salsa, Grilled Tomatillo Salsa Guacamole

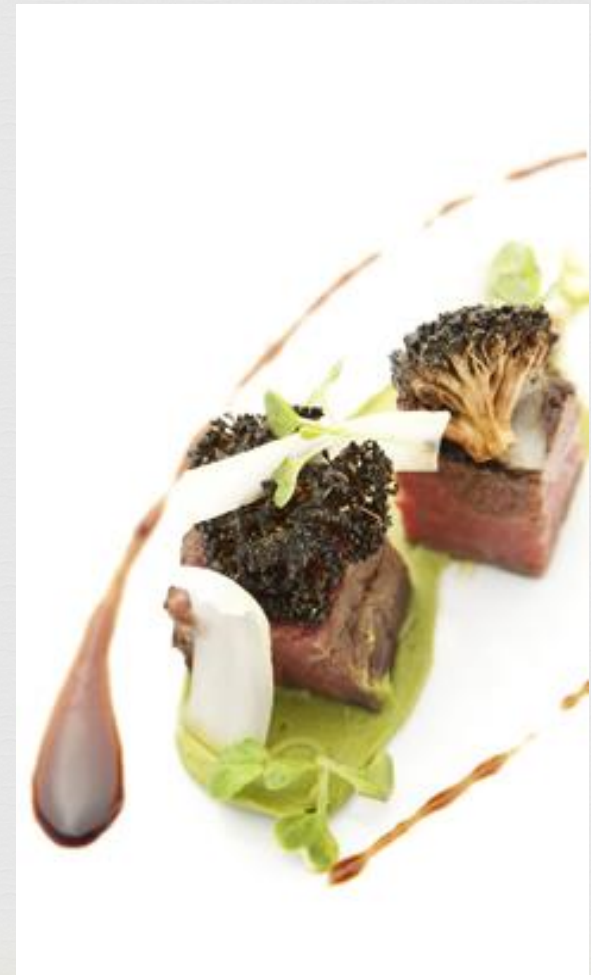
SIDES

Soft & Hard Taco Shells, Corn Tortilla, Tomatoes, Onions, Lettuce, Blackbeans, Spanish Rice

DESSERTS

Selection of Chef Pairings

\$42 Per Person



All prices are subject to service charge and tax unless otherwise noted.

SANDWICH LUNCH BUFFET

SOUP

Corn Chowder



SALAD DISPLAY

Arugula Endive Salad
Feta Cheese, Pine Nuts, Dried Cranberries, Balsamic Vinaigrette

Chipotle Poached Shrimp, Avocado Salad

ENTRÉE SELECTION

Angus Beef Burger, Traditional Condiments

Corned Beef Reuben, Rye Bread

Turkey "BLT" Club, Crisp Bacon, Provolone, Chipotle Avocado Aioli

Grilled Vegetable Wrap, Bean Sprouts, Avocado, Cheddar,
Sliced Tomatoes, Roasted Corn

House-made Chips

DESSERTS

Selection of Chef Pairings

\$40 Per Person

GRAB IT TO GO LUNCH BOX

SELECTION OF THREE

Rotisserie Chicken Wrap, Chipotle Spread

Oven Roasted Turkey, Swiss cheese, Cranberry Spread
Butter Croissant

Spicy Tuna, Romaine Salad Wrap

Black Forest Ham Monterey Jack Cheese, Truffle Mushroom Aioli,
Ciabatta Loaf

Roasted Beef Brisket, Caramelized Onion Jam, Provolone Cheese,
Horseradish Cream, Marble Rye

Grilled Vegetables, Fresh Mozzarella
Pesto, Focaccia

All Box Lunches Includes

CHOICE OF ONE SALAD: Pasta Salad | Quinoa Salad | Mixed Greens with
Balsamic Vinaigrette or Potato Salad

Individual Bag of Chips
Freshly Baked Cookie
Fruit Juice
Peppermint

FRUIT: Apple | Pear | Orange | or Banana

\$38 Per Person



All prices are subject to service charge and tax unless otherwise noted.

RECEPTION - Hors D' Oeuvres

All Hors D'Oeuvres can be butler passed or displayed

Priced based on 2 pieces per person

COLD SELECTIONS

\$9 Person

Smoked Salmon Crostini, Dill Crème Fraiche

Deviled Farm Fresh Eggs, Prosciutto Crisp, Keta caviar

Spicy Tuna Tartare Cone

Brie Cheese Crostini, Apple Onion Jam, Micro Cilantro

Herb Marinated Shrimp, Drunken Cocktail Sauce

Honey Goats Cheese Mousse Tart, Aged Balsamic Glaze

Watermelon, Feta Cheese Tart, Truffle Emulsion

Ripe Tomato and Basil Bruschetta, Extra Virgin Olive Oil

Jerk Chicken Tart, Tropical Mango Chutney

Tequila Fish Ceviche on Chinese Spoon



HOT SELECTIONS

\$10 Person

Chicken Empanada, Chipotle Mayo

Marinated Grilled Lamb Chop, Mint Infused Yogurt Sauce

Pineapple Chicken Kebab

Truffle Macaroni & Cheese Balls, Saffron Dip

Codfish Fritter, Spiced Tartar Sauce

Jerk Chicken Skewer, Tamarind Drizzle

Miniature Crab Cake with Lemon Aioli

Thai Vegetable Spring Roll with Plum Sauce

Beef Wellington, Herb Jus

Cajun Skewered Shrimp, Mango Chutney

BBQ Bacon Wrapped Scallops

Braise Short-rib Shooter, Creamy Boursin Polenta

Grilled Polenta, Mushroom Ragout

Mini Kobe Beef Sliders

Cherry Wood Beef Brisket Slider

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INTERACTIVE RECEPTION STATIONS

The Ultimate Jerk Center \$28 Per person

Boneless Jerked Pork shoulder
Whole Jerk Chicken
Festival Dumplings, Fried Sweet Plantain
Homemade Hot & Mild Jerk Sauce, Mustard BBQ Sauce

Asian Tempura Market \$27 Per Person

Jumbo Shrimp, Bay Scallop, Broccoli, Asparagus
Chicken Yakitori
Lime scented Jasmine Rice

Pasta Station \$22 Per Person

Bolognese Sauce, Tomato Marinara, Sun-dried Tomato Alfredo
Fettucine, Gnocchi & Penne
Condiments; Basil Pesto, Sundried Tomato, Mushroom, Onions,
Bacon, Chili Flakes, Chopped Garlic, Chives Parmesan Cheese
Add Chicken, Shrimp, or Scallop \$9 per person

Whole Roasted Suckling Pig \$1500 serve up to 100 people

Honey Corn Muffins, Coleslaw, Potato Salad, BBQ Sauce,
Habanero Mustard BBQ
Spicy Mustard, Pineapple Glaze
Chef Attendant Included

Wine & Cheese – Racklette Display \$22 Per Person

Gruyere Wheel, Assorted Grilled Breads, Fingerling Potatoes
Pickle Spears, Signature Preserve & Home-Made Jams

Mustard Roasted Leg of Lamb \$30 Per Person

Mint Demi Glaze, Naan Bread, Vegetable Yogurt Sauce

Premium Sushi Bar \$35 Per person (5 pieces per person)

Served with Soya Sauce, Pickled Ginger, Wasabi Srirachi
To include spicy crab roll, sashimi, California

Minimum of 20 people

Salmon en Croute \$26 Per Person

Dijon Mustard Dip, Wild Berry Compote, Citrus Tarragon
Warm Cheddar Biscuit

Scallops & Grits \$28 per Person

Smoked Gouda Dip, Lobster Gravy, Stone Mills Grits
Bay Scallops, Green Onions

Short Rib Martini Bar \$21 Per Person

Green Onions, Whipped Potatoes, Crème Fraiche, Aged
Cheddar Cheese, Fried Onions

BBQ Baby Back Ribs Station \$28 Per Person

Sweet Potato Biscuits, Orzo “N” Cheese
Carolina Sauce, Tequila Vinaigrette, Spicy sweet Mustard
Sauce

Roasted Marinated Prime Rib \$28 Per Person

Pretzel Rolls, Peppercorn Sauce, Truffle Aioli, Stone Mustard
Sauce, Horseradish Cream



RECEPTION DISPLAYED

Seafood Raw Bar \$35 Per Person for up to 1 hour

Jumbo Shrimp, Alaskan King Crab Legs, Oysters in the Half Shell
Chilled Steamed Clams, Steamed Mussels
Saffron Cream, Ginger Cocktail Sauce, Drawn Butter, Lemon/Lime Wedges
Add Lobster Tail, Stone Crab Claws **\$7 Per Person**

Chef Cheese Market \$22 person

A Selection of International and Local Cheese Display
Dried Fruits, Truffle Honey, Preserved, Assorted Grilled Breads, Crackers

Chef Charcuterie Display \$22 person

Chorizo, Heritage Farm Prosciutto, Capicola, Black Forest Ham
Goat Lady Cheese, Salami, Mortadella
Marinated Olive, Banana Pepper

Raw & Grilled Vegetable Crudités \$17 per person

Cherry Tomato, Celery, Carrots, Sweet Peppers, Broccoli and Cucumber
Avocado Crème Fraîche, Garden Ranch Dressing, Roasted Red Pepper
Hummus, Grilled Pita Bread

Premium Sushi Display \$25 Per Person (5 pieces per person)

Served with Soya Sauce, Pickled Ginger, Wasabi, Srirachi
To include spicy crab roll, sashimi, California, vegetable cream cheese roll
spicy tuna roll

Sophisticated Slider Station – Select Three \$19 Per Person

Miniature Crab Cake Bacon, Chipotle Aioli
Beef Short rib, Provolone, Onion Jam, BBQ Sauce
Kobe Beef Slider
Marinated Portobello, Pepper-jack Cheese, Classic pesto
Parmesan Chicken, Fresh Mozzarella

Served with French Fries or Potato Wedges, Ketchup, Honey Mustard

Dim Sum Station- Select Four \$18 Per Person

Based on 4 pieces per person

Served With Steamed Salted Edamame, Ginger-soy
Plum Sauce, Soya Sauce, Sweet Chili

Shrimp Cho Mai

Short Ribs Steam Bun

Lemongrass Chicken Pot-sticker

Pork Pot-sticker

Vegetable Pot-stickers

Chicken Satay, Peanut Sauce

Korean BBQ Beef skewers

Steamed Pork Buns

Fried Sticky Rice (Shrimp or Chicken)



DINNER BUFFET



SOUP

Broccoli Cheddar Soup



SALAD DISPLAY

Potato, Leek, Prosciutto Salad, Boursin Crème Fraiche

Traditional Caesar Salad, Oven Baked Flatbread

ENTRÉE SELECTION

Pesto Chicken Alfredo

Truffle Mushroom, Caramelized Onions, Risotto

Marinated Stripe Bass

Braised Beef Short Ribs
Roasted Vegetables

DESSERTS

Selection of Chef Pairings

\$57 Per Person

DINNER BUFFET



SOUP

Traditional Gumbo Soup

SALAD DISPLAY

Chimichurri Steak, Tomato, Onion Salad
Chipotle-lime Dressing

Southern Cobb Salad
Bacon, Bleu Cheese, Cajun Chicken, Tomatoes
BBQ Ranch Dressing

ENTRÉE SELECTION

Grilled Chicken Breast, Hunter Style

Beef Lasagna

Pan-Fried Snapper, Pickled Vegetables

Roasted Brussels Sprouts, Bacon Bits

Boursin Whipped Polenta

DESSERTS

Selection of Chef Pairings

\$57 Per Person

All prices are subject to service charge and tax unless otherwise noted.

DINNER BUFFET

SOUP

Seafood Chowder

SALAD DISPLAY

Anti-pasto Salad

Salami, Prosciutto, Melon, Red-Wine Vinaigrette

Chipotle Grilled Shrimp, Avocado Salad

Red Onions, Arugula, Sliced Almonds

ENTRÉE SELECTION

Grilled New Zealand Lamb Chops, Mint Jus

Roasted Beef Filet, Sautéed Mushrooms

Pan-seared Salmon, Broccoli, Cranberry Reduction

Steamed Saffron Jasmine Rice

Green Bean Almandine

DESSERTS

Selection of Chef Pairings

\$58 Per Person



PLATED DINNER SELECTIONS

SOUP

Corn Chowder

Lobster Bisque, Tarragon Chantilly *\$5 per guest additional*

Smoked Chicken, Potatoes

Wild Golden Mushroom Soup, White Truffle

Chicken & Wild Rice

Tomato Bisque, Grilled Cheese

SALAD

Southern Caesar Salad

Baby Romaine Lettuce, Parmigiano Crisp, Garlic Crostini
Cajun Anchovy Vinaigrette

Heirloom Tomato Caprese

Kumato Tomato, Burrata, Toasted Pine Nuts, Pesto, Balsamic Drizzle

Mescaline Green Bundle

Poached Pear, Candied Walnuts, Bleu Cheese, Raspberry Vinaigrette

Grilled Vegetable Salad

Baby Arugula, Pine Nuts, Apple Vinaigrette

Seared Tuna Salad

Spinach, Mandarin Oranges

Baby Kale, Quinoa Salad

Roasted Butternut Squash, Pumpkin Seeds, Carrot Ribbons

Goat Cheese, Balsamic Vinaigrette

APPETIZER

Vegetable Ratatouille

Saffron Veganaise, Micro Basil, Fig Glaze

Lobster Ravioli, Lemon Tarragon Beurre Blanc

Seared Sesame Tuna, Wasabi Aioli, Pickled Ginger

Seared Jumbo Lump Crab Cake

Shaved Fennel, Cajun Bernaise Sauce

Grilled Jumbo Scallops

Saffron Sunchoke Puree, Warm Asparagus Creme Fraiche

DESSERTS

Vanilla Creme Brulee

Almond Biscotti, Berry Compote, Creme Anglaise

Summer Lemon Bar

Mandarin Segments, Vanilla Reduction

Hazelnut Toffee Cake

Chocolate Glaze, Mascinated Berries

Triple Chocolate Mousse Cake,

Oreo Crumbs, Raspberry Colis



PLATED DINNER SELECTIONS- ENTREES

FISH & SEAFOOD

Seared Artic Char
Herb Crusted Cauliflower Crumble, Wilted Greens, Cranberry Sauce

Lemon Jumbo Scallop
Sunchoke Puree, Grilled Asparagus, Orange Glaze

Grilled Mahi Mahi
Israeli Couscous, Spaghetti Vegetables, Citrus Beurre Blanc

Oven Roasted Grouper
Boursin Polenta, Swiss Chard, Mango Salsa

Seared Snapper
Peruvian Purple Potato Puree, Baby Carrots, Apple Emulsion

MEAT

Coffee Braised Beef Short Ribs
Potato Gratin, Swiss Chard, Red Wine Au Jus

Grilled Beef Filet Mignon
Parmesan Whipped Potato, Haricot Vert Bundle, Red Pepper Coulis

Chocolate Mint Crusted Colorado Lamb Rack
Wilted Greens, Whipped Purple Potato, Fig Glaze

Crab 'N' Beef Duet
Beef Filet, Crab Cake, Sweet Corn Puree, Red-Wine Reduction

Cajun Grilled London Broil
Cheddar Grits, Collard Greens, Peppercorn Sauce

POULTRY

Seared Airline Chicken Breast
Sweet Potato Gratin, Baby Carrots, Asparagus, Thyme Sauce

Orange Confit Duck Leg
Creamy Orzo, Lentil Stew, Grilled Eggplant

Chicken Mushroom Roulade
Mushroom Mousse, Cauliflower Silk, Mustard Grain Cream

Grilled Marinated Chicken Breast
Fingerling Potatoes, Asparagus, Hunter Sauce

VEGETARIAN

Sweet Potato Gnocci, Butternut Squash Sauce, Balsamic Drizzle

Portobello Mushroom Lasagna, Truffle Chantilly

Roasted Vegetable Penne Aribiata, Shaved Parmesan

Vegetable Purse, Spaghetti Vegetables

THREE COURSE MEAL PRICE PER PERSON

Duet - \$59

Seafood/Fish - \$54

Meat - \$52

Poultry \$49

ADD AN ADDITIONAL COURSE \$6



A LA CARTE MENU



BEVERAGES

Coffee, Tea, Decaf coffee \$70 per gallon

Soft Drinks Pepsi Products \$5 each

Soft Drinks Coke Products \$6 each

Assorted bottled Juices \$6 each

Still Water \$5 each

Sparkling water \$6 each

Iced Tea Sweetened/Unsweetened \$60 per gallon

Lemonade/Fruit Punch \$60 per gallon

FOOD

Breads, pastries, bagels \$48 per dozen

Cookies and Brownies \$48 per dozen

Whole fresh fruit \$48 per dozen

Assorted individual bags of chips and pretzels \$5 each

Granola bars \$5 each

Protein bars \$6 each

Individual yogurts \$5 each

Individual Greek yogurts \$6 each

MEETING BEVERAGE PACKAGES



JUST BEVERAGE PACKAGE

HALF DAY \$24
based on 4 hours of service

FULL DAY \$29
based on 8 hours of service

Coffee, Tea, Decaf coffee

Assorted Soft Drinks Pepsi Products

Assorted bottled Juices

Assorted still Water & Sparkling waters

Iced Tea

Lemonade

BEVERAGE

SILVER BEVERAGE BAR

LIQUOR

Smirnoff Vodka
Don Q Cristal Rum
Beefeater Gin
Dewars White Label Scotch
Jim Beam White Label Bourbon
Canadian Club Whiskey
Jose Quervo Tradicional Silver Tequila
Courvoissier VS Cognac

WINE

Magnolia Grove by Chateau St. Jean
Rose, Pinot Grigio, Chardonnay, Merlot,
Cabernet Sauvignon

BEER

Domestic

Blue Moon Belgian White, Michelob
Ultra, Bud Light, Coors Light, Miller Lite

Import Premium

Corona Extra, Stella Artois

Regional/Craft

OMB Capt Jack Pilsner
Buck Shot Amber Ale
Natty Greens Southern Session IPA

GOLD BEVERAGE BAR

LIQUOR

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewars White Label Scotch
Makers Mark Bourbon
Jack Daniel's Whiskey
Canadian Club Whiskey
Don Julio Tequila
Courvoissier VS Cognac

WINE

Mionetto Prosecco, Sea Pearl Sauvignon
Blanc, Kenwood Chardonnay, Line 39 Pinot
Noir, Spellbound Cabernet Sauvignon

BEER

Domestic

Blue Moon Belgian White, Michelob Ultra,
Bud Light, Coors Light, Miller Lite

Import Premium

Corona Extra, Stella Artois

Regional/Craft

OMB Capt Jack Pilsner
Buck Shot Amber Ale
Natty Greens Southern Session IPA



PLATINUM BEVERAGE BAR

LIQUOR

Grey Goose Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Bourbon
Jack Daniel's Whiskey
Crown Royal Canadian Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP

WINE

Mionetto Prosecco, Pighin Pinot Grigio,
Sonoma Cutrer Chardonnay, Decoy
Merlot, Ferrari-Carano Cabernet
Sauvignon Blanc

BEER

Domestic

Blue Moon Belgian White, Michelob
Ultra, Bud Light, Coors Light, Miller Lite

Import Premium

Corona Extra, Stella Artois

Regional/Craft

OMB Capt Jack Pilsner
Buck Shot Amber Ale
Natty Greens Southern Session IPA

BEVERAGE PACKAGES



SILVER BEVERAGE BAR

HOSTED BAR

Liquor	\$ 9.00
Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Regional Craft	\$ 8.00
Wine	\$10.00
Soft Drinks/Waters	\$ 5.00

OPEN BAR

One Hour	\$22.00
Two Hour	\$33.00
Three Hour	\$43.00
Four Hour	\$53.00

CASH BAR

Liquor	\$ 12.00
Domestic Beer	\$ 10.00
Imported Beer	\$ 11.00
Regional Craft	\$ 11.00
Wine	\$ 14.00
Soft Drinks/Waters	\$ 7.00

CASH BAR PRICING IS INCLUSIVE OF SERVICE AND TAX

GOLD BEVERAGE BAR

HOSTED BAR

Liquor	\$10.00
Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Regional Craft	\$ 8.00
Wine	\$11.00
Soft Drinks/Waters	\$ 5.00

OPEN BAR

One Hour	\$24.00
Two Hour	\$36.00
Three Hour	\$47.00
Four Hour	\$58.00

CASH BAR

Liquor	\$ 14.00
Domestic Beer	\$ 10.00
Imported Beer	\$ 11.00
Regional Craft	\$ 11.00
Wine	\$ 16.00
Soft Drinks/Waters	\$ 7.00

CASH BAR PRICING IS INCLUSIVE OF SERVICE AND TAX

PLATINUM BEVERAGE BAR

HOSTED BAR

Liquor	\$11.00
Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Regional Craft	\$ 8.00
Wine	\$13.00
Soft Drinks/Waters	\$ 5.00

OPEN BAR

One Hour	\$26.00
Two Hour	\$39.00
Three Hour	\$51.00
Four Hour	\$63.00

CASH BAR

Liquor	\$ 14.00
Domestic Beer	\$ 10.00
Imported Beer	\$ 11.00
Regional Craft	\$ 11.00
Wine	\$ 16.00
Soft Drinks/Waters	\$ 7.00

CASH BAR PRICING IS INCLUSIVE OF SERVICE AND TAX

WINE LIST



WHITE WINES

Mionetto, Prosecco, "Organic", Treviso, Italy, NV
Mumm Napa, Brut, "Prestige, Chefs De Caves, Napa Valley, CA
Moet & Chandon, Brut, "Imperial", Epernay, France, NV
Veuve Clicquot, Brut, "Yellow Label", Reims France, NV
Magnolia Grove by Chateau St. Jean, California, USA
Magnolia Grove by Chateau St. Jean, California, USA
Pighin, Friuli-Venezia Giulia, Italy
Sea Pearl, Marlborough, New Zealand
Wairau River, Marlborough, New Zealand
Magnolia Grove by Chateau St. Jean, California, USA
Kenwood Vineyards, Sonoma County, California, USA
Sonoma Cutrer, Russian River Ranches, Sonoma Coast, CA
Rombauer Vineyards, Carneros, California, USA

GRAPE VARIETY

COST

Sparkling Wine \$ 49.00
Sparkling Wine \$ 54.00
Champagne \$120.00
Champagne \$135.00
Rose \$ 40.00
Pinot Grigio \$ 40.00
Pinot Grigio \$ 46.00
Sauvignon Blanc \$ 54.00
Sauvignon Blanc \$ 46.00
Chardonnay \$ 40.00
Chardonnay \$ 54.00
Chardonnay \$ 56.00
Chardonnay \$ 86.00

RED WINES

Line 39, California, USA
Magnolia Grove by Chateau St. Jean, California, USA
Decoy by Duckhorn, Sonoma, California, USA
Magnolia Grove by Chateau St. Jean, California, USA
Spellbound, California, USA
Sledgehammer, North Coast, California, USA
Justin, Paso Robles, California, USA
Ferrari-Carano, Alexander Valley, Sonoma, California, USA

Pinot Noir \$ 59.00
Merlot \$ 40.00
Merlot \$ 56.00
Cabernet Sauvignon \$ 40.00
Cabernet Sauvignon \$ 54.00
Cabernet Sauvignon \$ 47.00
Cabernet Sauvignon \$ 66.00
Cabernet Sauvignon \$ 70.00

TECHNOLOGY



Projection Equipment

wireless mouse | 30

projection screens tripod with powerstrip and extension cord | 100

fast fold screen (6ft x 8ft) | 200

pipe and draping (4' Sections) | 16/ft

Projection Packages

Projector with tripod, powerstrip and extension cord | 375

Video Presentation Equipment

55" TV | 300

60" TV | 350

3300 Lumens Short Throw Projector | 375

4000 Lumens LCD Projector | 315

5000 Lumens LCD Projector | 500

Audio Equipment

wired microphone with stand | 75

wireless handheld microphone | 150

wireless lavalier microphone | 150

digital lavalier microphone | 175

4 channel audio mixer | 100

16 channel mixer | 225

digital 16 channel mixer | 250

powered 10" external speaker (each) | 150

powered 15" external speaker (each) | 200

house sound patch for personal equipment | 250

There is a 25% service charge and 8.25% on all audio visual

All prices are subject to tax and service charge unless otherwise noted.

TECHNOLOGY



Conference Accessories

Easel | 20

Flipchart with stand, paper, markers | 55

Post-it® flipchart upgrade | 65

3'x4' whiteboard w/stand and markers | 65

Power Strips | 15

Electric Drop | 75

Conferencing

speakerphone/telephone | 175

Administrative Equipment

laptop computer | 200

colored printer | 200

Internet Basic Wireless Internet Packages | 5.95-9.95

Premium Wireless Internet | 7.95 - 11.95

Wireless Internet Priced Based on Number of Connections

Wired Internet | 150

24 Port Switch for Internet | 200

****Internet Packages available – please consult your event manager****

Technical Personnel (Minimum 4 hours) | 125 per hour

Outside A/V | 500

Additional equipment available upon request.

There is a 25% service charge and 8.25% on all audio visual

General Information



- ☞ **The Property:** The Renaissance Charlotte SouthPark hotel is located in Charlotte, North Carolina. Boasting distinctive amenities, lavish accommodations and world-class hospitality, this luxury hotel in Charlotte, NC is just steps from SouthPark Mall, the Hornets, Carolina Panthers and Charlotte Motor Speedway. After a day spent exploring the city, guests can unwind at our North Carolina luxury hotel's indoor pool, fitness center, or sauna. For those traveling for business, our Charlotte hotel's meeting facilities include state-of-the-art spaces for large conferences and intimate board meetings -all coordinated with exceptional attention to detail. The Renaissance Charlotte graciously accommodates wedding receptions of all sizes and offers gourmet catering services for any business or social event. Come visit the Renaissance Charlotte SouthPark hotel and discover one of the premier luxury hotels in Charlotte, NC.
- ☞ **Meetings and Events:** All food and beverage required for meetings or events must be prepared and supplied by the Renaissance Charlotte SouthPark. Wedding Cakes may be supplied by the Client. To ensure adequate preparation, a guarantee of the number of persons attending an event is required three working days prior to the event. You will be charged for the guaranteed number, or for the number served, whichever is greater. In the event no guarantee is received by the hotel, the original estimated number of guests will be used for billing purposes. There is a 24 hour AV cancellation policy. The hotel expects that events will begin and end on time as stipulated in the signed agreements. Events extending more than 30 minutes past the agreed upon time may result in additional labor fees. A Customary Service Charge, currently 25%, and applicable state and local Taxes will be added to all Food and Beverage, Room Rental and Audio Visual Equipment. Function Rooms are assigned according to the anticipated number of guests at the time of booking and are subject to change based on final guest count. Should you require entertainment, floral arrangements, decorations or ice carvings, your event manager will be happy to assist you.

Renaissance Charlotte SouthPark Hotel
5501 Carnegie Blvd, Charlotte, North Carolina 28209 USA
704-501-2510