



EVENT MENUS

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RENAISSANCE®

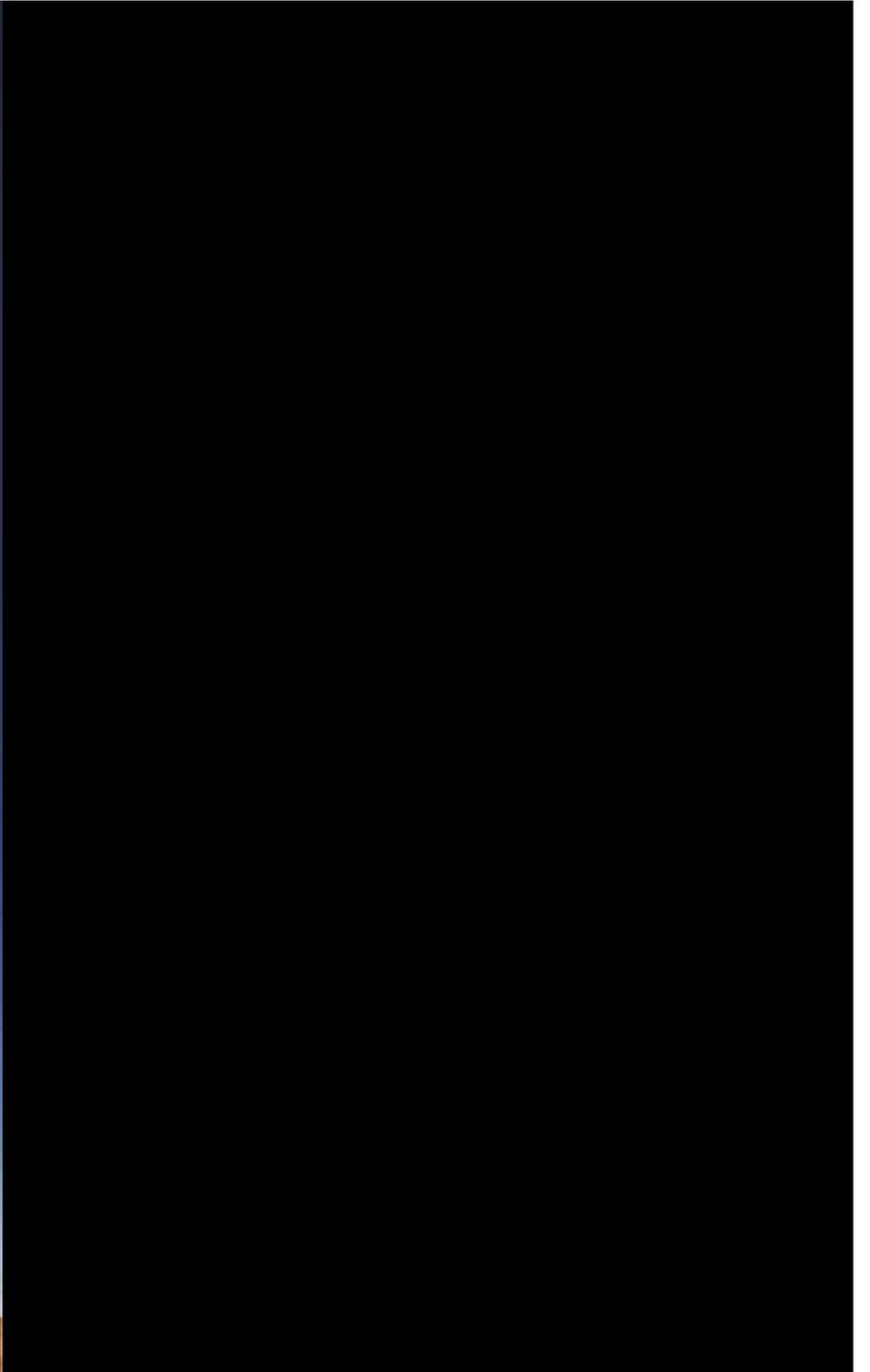
DALLAS AT PLANO
LEGACY WEST HOTEL

RENAISSANCE DALLAS AT PLANO LEGACY WEST

6007 legacy dr, plano, tx 75024

· t. 469.925.1800 · f. 469.925.1801 ·

renhotels.com | marriott.com/dalbp





DIRECTORY

continental east + west	pg 4
add ons elevate	pg 5
breakfast buffet eclectic	pg 6
action stations motion	pg 7
plated breakfast plateful	pg 7
breaks invigorate	pg 8
lunch grasp	pg 10
deli lunch	pg 11
box lunch grab	pg 12
lunch buffet fuel	pg 13
plated lunch plateful	pg 14
dinner buffet fuel	pg 15
plated dinner plateful	pg 16
hors d'oeuvres socialize	pg 17
stations exhibits	pg 18
action stations motion	pg 19
carving stations trim	pg 20
dessert stations rich	pg 20
beverage + bars sip	pg 21
wine vintage	pg 23
discover	pg 24
r.e.n meetings	pg 25
info	pg 26



CONTINENTAL

WEST | 35

whole + sliced fruit

grapefruit half | kelley's farms honey |
micro basil ^{*v}

house made granola | berries |
greek yogurt | kelley's farms honey

mill-king creamery milk | coconut milk ^{*gf v}

blueberry | ginger | amaranth + quinoa
breakfast bread ^{*gf}

lemon + chia muffins

pecan + herman marshall rye glazed
cinnamon roll

house made peach + cardamom jam |
lucky layla butter ^{*gf}

fresh orange juice | grapefruit juice

illy coffee + decaf | dammann frères tea

EAST | 35

whole + sliced fruit

pineapple | chili + palm sugar ^{*gf v}

miso soup | smoky broth | hon shimeji
mushroom | wakame

steamed calrose rice ^{*gf v}

cabbage kimchi + scallion pancakes |
ponzu sauce

rice pancakes + chai plum syrup |
lucky layla butter ^{*gf}

fresh orange juice | mango + green juice

illy coffee + decaf | dammann frères tea

continental based on 60 minutes of service
minimum of 15 people
\$150 labor fee applies to all breaks under the minimum
all pricing is subject to a 25% service charge and 8.25% sales tax
all pricing is subject to change without prior notice

ELEVATE | ADD ONS west | east | eclectic

tx grits | 5

homestead gristmill grits | applewood smoked bacon | sharp shooter cheddar | shishito relish | lucky layla butter

six grain muesli | 4 *v

blueberries | coconut milk | lucky layla drinkable yogurt | kelley's farms honey

energize elixir shots | 5 choose one

wheatgrass | apple | grape + tarragon *gf v
root beet | raspberry + orange *gf v
carrot | passion fruit + ginger *gf v

indigenous cheese + charcuterie board | 8

smoked manchego | sharp shooter cheddar
black forest ham | chorizo
whole grain mustard | pickled hatch chilies
house made peach + cardamom jam | sourdough

salmon + rye toast | 6

la spiga rye | smoked salmon | brazos valley labneh cheese | quick pickles | everything spice

goat cheese + peach brioche | 5

la spiga brioche | d.m.c. goat cheese | sorghum roasted peaches | micro basil

poached egg + avocado wheat toast | 5

la spiga whole wheat | avocado | free range eggs | jaimito cotija cheese | grapefruit

tx dim sum | 6

smoked brisket | chipotle gochujang

tx kolache | 6

jalapeño + cheddar

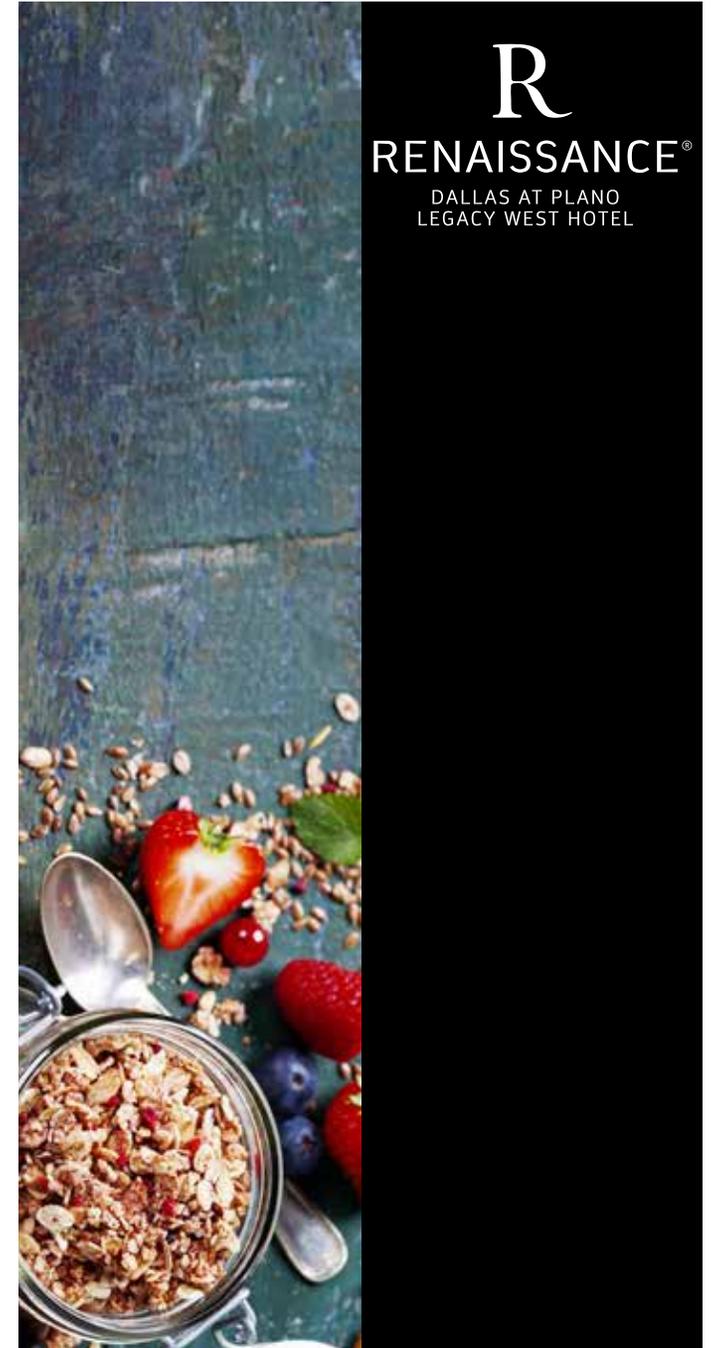
korean bbq burrito | 6

smoked brisket | yum yum sauce | refried edamame | scallions

lone star monte cristo | 6

sourdough | shaved ham | sharp shooter cheddar
strawberry balsamic + habanero jam

elevate add ons can **not** be ordered by itself
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ECLECTIC | BREAKFAST BUFFET | 43

fresh orange juice | grapefruit juice

illy coffee + decaf | dammann frères tea

whole + sliced fruit

house made macadamia granola | raspberry + lychee | local honey | greek yogurt ^{*gf}

lucky layla drinkable yogurt ^{*gf}

blueberry + ricotta muffin | candied walnuts

zucchini + cornmeal muffin | masa crumble ^{*gf}

- spot one -

scrambled free range eggs | crema | chives ^{*gf}

baked egg casserole

free range eggs | sweet onions | wilted spinach | jaimito cotija cheese | crostini

free range egg frittata

cured tomatoes | charred kale | brazos valley smoked gouda | shishito relish ^{*gf}

scrambled marinated silken tofu | charred tomato + serrano salsa ^{*gf v}

savory tart

charred poblano | free range eggs | pork belly | smoked manchego | masa crumble

- opt two -

prasek's chicken apple jalapeño sausage

maple pork sausage

applewood smoked bacon

korean smoked sausage

texas chorizo

- name one -

cast iron fingerling potatoes + sweet onions ^{*gf}

homestead gristmill grits | sharp shooter cheddar | applewood smoked bacon | shishito relish

deep dish sweet potato pancake | five spice + bourbon syrup

homestead gristmill spoon bread | sweet corn | coconut | scallions

bread pudding french toast | citrus crema | local roasted pecans

homestead gristmill oatmeal | cinnamon + brown sugar | maple syrup |

stone fruit + raisin compote ^{*gf v}

breakfast based on 90 minutes of service
 minimum of 25 people
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MOTION | BREAKFAST | west | east | eclectic

energize elixir bar | 8 ** *gf v

custom craft juice | seasonal superfoods + fruits

free range egg omelet station | 10 ** *gf

smoked brisket | applewood smoked bacon | prasek's chicken apple jalapeño sausage | shrimp | chorizo | sharp shooter cheddar | queso fresco | local spinach | cured tomatoes | caramelized onions | peppers | shiitake | fresh salsa

unique pancakes | 8 **

peach + sour cream pancakes | maple syrup | lucky layla butter | heidi's six grain pancakes | lemon + mint agave

prairie hash | 10 ** *gf

pickled country ham | roasted marbled potatoes | hominy | poached egg

bacon-fix | 8 **

house hickory smoked bacon *gf

hibiscus + agave glazed bacon *gf

applewood smoked bacon *gf

chilaquiles | 9 ** *gf

fried corn tortillas | salsa roja | salsa verde | chicken | house smoked brisket | sunny side up free range eggs | queso fresco | smoked manchego | pico de gallo | crema | cilantro

rice porridge | 8 *gf

broth | ginger chicken | applewood smoked bacon | smoked salmon | nori | hon shimeji mushroom | scallions | peanuts

PLATEFUL | PLATED BREAKFAST

fresh orange juice

illy coffee + decaf | dammann frères tea

banana + pecan + chia breakfast bread

house made macadamia granola | raspberry + lychee | greek yogurt | local honey *gf
blueberry + ricotta muffin | candied walnuts

- choose one -

understated west | 40 *gf

scrambled free range eggs | applewood smoked bacon | cast iron fingerling potatoes + sweet onions

savory tart | 40

charred poblano | free range eggs | pork belly | smoked manchego | masa crumble

west of zen benedict | 41

buttermilk biscuit | korean bbq pork belly | hollandaise

** attendant required | 100 per attendant | 90 minutes service
motion can **not** be ordered by itself
no minimum required for plateful
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INVIGORATE | BREAKS

illy coffee + decaf | dammann frères tea
 infused water
 soft drinks

pick three | 20
 pick four | 24

- healthy -

baby squash | heirloom tomatoes | green beans |
 tx black gold garlic + edamame hummus *gf v

power balls | local ancient grains | nut butter |
 dried fruit

roasted texas cowpeas | chipotle | korean spice

popcorn chips | house made guacamole *gf v

compressed melon | queso fresco | chili-basil oil

- savory -

beef jerky | house smoked + spice rubbed *gf

local cheese display | raisin pumpernickel |
 kelley's farms honey

ancho dry rub house chips + tx sweet onion dip

applewood smoked bacon + deviled spread |
 brioche sliders

rebel tomato + pimento cheese tart

smoked roasted tx 38 pecans *gf v

pretzel grilled cheese | hatch chili jam +
 manchego

- sweet -

dr pepper + chocolate bundt cake

chocolate + pecan butter cups

spiced + candied cashews

bacon + peanut butter scones

sugar + sass kettle

caramel pecan | bacon cheddar |

jalapeño popcorn | roasted peanuts *gf

trinity

dark chocolate + pistachio | sea salt cookies

brown butter + bourbon spice cookies

candied ginger + lemon | oats |

sunflower seeds cookies

breaks based on 60 minutes of service
 breaks minimum of 15 people
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UPGRADE

hodgepodge | 6

sunflower seeds | wasabi peas | roasted peanuts + almonds |
malted milk balls | chocolate covered espresso beans |
peanut butter pretzels | dried apricots + apples

local tx dublin soda tasting | 2

salsa | 4

orange + tomatillo salsa
cucumber | sesame + avocado salsa
seaweed salt potato chips | corn chips

upgrade can **not** be ordered by itself
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REVIVE

ALL DAY | 30

HALF DAY | 20

evian mineral water

perrier sparkling water

sodas

pepsi + diet pepsi

mountain dew + diet mountain dew

mist twist + diet mist twist

dr pepper + diet dr pepper

infused water

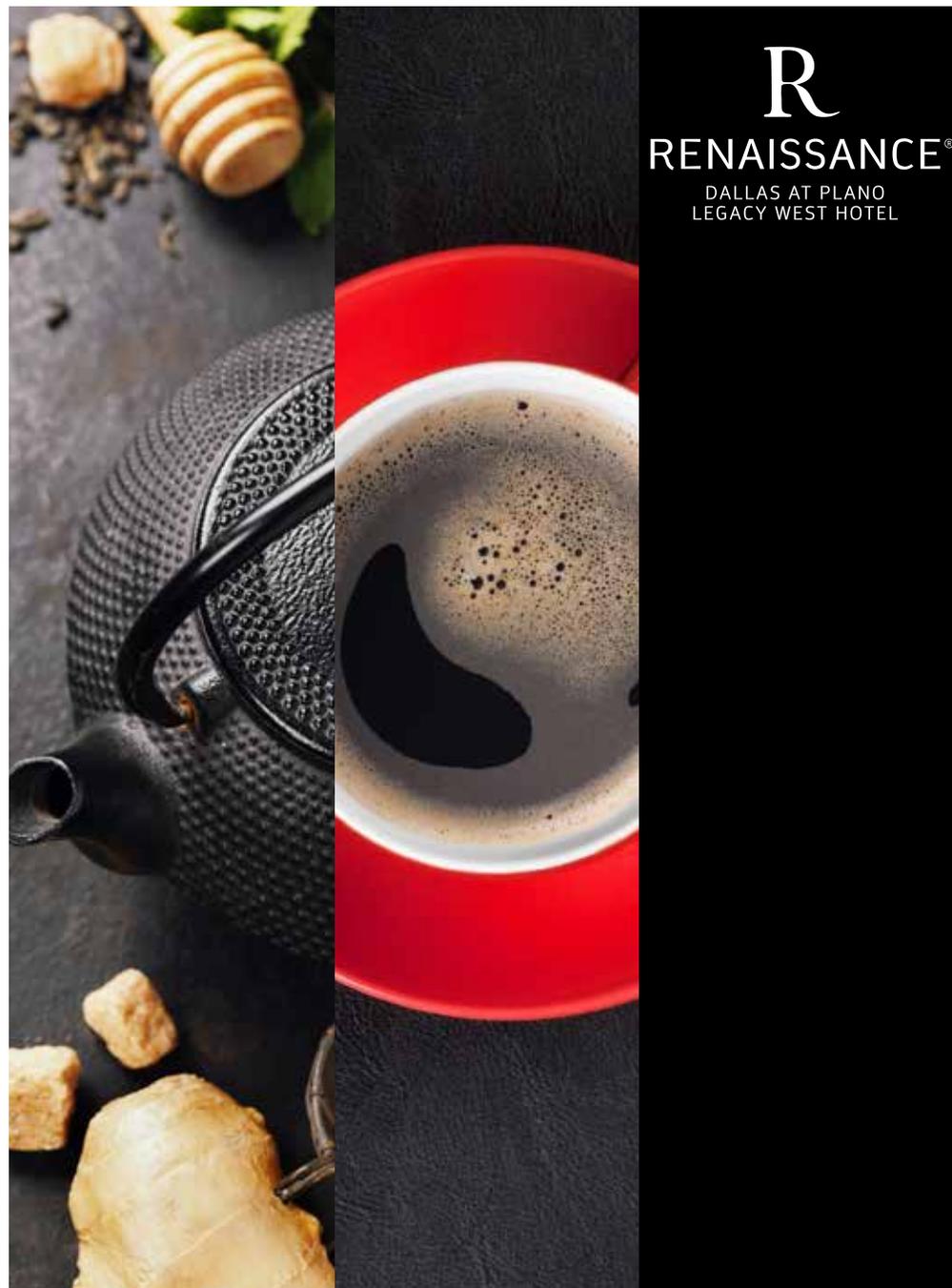
iced tea

illy coffee + decaf

dammann frères tea

black + green teas | herbal

revive minimum 15 people
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GRASP | LUNCH

fusion | soup pick one

sweet corn + coconut soup | jalapeño chimichurri ^{*gf v}
 smoked tomato + thai basil soup ^{*gf}
 green tomato bisque | pickled country ham
 chicken | avocado + lime soup | fritos
 1015 sweet onion soup | tx black gold garlic

root | salads spot two

village farms tomatoes | cucumber | d.m.c. mozzarella |
 sorghum balsamic | scallion vinaigrette
 rio fresh kale + cornbread panzanella salad | cowpeas |
 apple cider vinaigrette
 tx greens | brazos valley white cheddar | tx 38 pecans |
 caramelized peaches | 1015 onion vinaigrette
 rice noodles | cabbage | greens | mustard | celery |
 scallions | carrots | cucumber | ginger vinaigrette
 smoked eggplant | squash | pickled peppers + onions |
 homestead gristmill wheatberries | cotija cheese |
 golden raisin + mint vinaigrette
 fingerling potatoes | sweet piperade | grain mustard |
 buttermilk aioli

opt two | toasty + crisp | 50
 opt three | toasty + crisp | 53

toasty | sandwiches

smoked brisket | korean bbq sauce | house kimchi |
 sharp shooter cheddar | spicy mayo | tx rye toast
 fried chicken | gochujang | shiso aioli | house pickles |
 bao bun
 gulf shrimp al pastor taco | pineapple + serrano salsa |
 smoked manchego cheese
 smoked applewood bacon | fried green tomato | red
 cabbage | sharp shooter cheddar | deviled spread |
 potato roll
 free range chicken breast | watercress | apple +
 cranberry chutney | goat cheese | whole wheat roll
 honey glazed pulled salmon | vinegar hot slaw |
 oatmeal beer boule bread
 tempura zucchini + carrot + onion | ponzu dashi |
 ciabatta ^{*v}

lunch based on 90 minutes of service
 minimum of 20 people
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crisp | sandwiches

grilled portobello mushroom + sweet onions | cured
 tomatoes | pickled okra | carrot + sriracha hummus |
 pita ^{*v}
 coriander + black pepper rubbed pork |
 smoked cheddar | wasabi mayo | sourdough bun
 beef brisket | brazos valley smoked gouda |
 drippings aioli | jalapeño chow chow | onion bun
 cilantro + lime chicken salad | cabbage + greens |
 avocado pico | queso fresco | nine grain roll
 smoked turkey | camembert | stone fruit mostarda |
 rio fresh kale | pumpnickel
 salami | coppa | mortadella | provolone | parmesan |
 pesto | giardiniera | ciabatta

rich | dessert

macarons + berries
 salted caramel | chocolate | vanilla bean
 lemon | strawberry cheesecake

includes

iced tea
 illy coffee + decaf | dammann frères tea



DELI LUNCH | 47

root | salads spot two

pimento cheese | marbled potato | black garlic aioli | sweet onions
 spinach | pea shoots | crumbled brazos valley white cheddar | tx 38 pecans |
 beech mushroom | sorghum balsamic vinaigrette
 caesar | chopped romaine | grape tomatoes | shaved asiago | herb croutons |
 caesar dressing
 broccoli slaw | apples | 1015 onion | lucky layla yogurt | dried apricot |
 sunflower seeds

meat

mesquite smoked turkey
 coriander + black pepper rubbed roast beef
 black forest ham
 smoked pulled chicken salad | cashews | golden raisins + tarragon

cheese

provolone | swiss | brazos valley smoked gouda | aged cheddar

bread

sourdough | marbled rye | nine grain roll

seasoned chips

togarashi | salt + pepper

spreads + dips

black garlic aioli | red pepper hummus | mayo | grain mustard

crunch

butter lettuce | village farms tomato | 1015 shaved onion

pickled

quick dill pickles | jalapeño chow chow

rich | dessert

name one

bars

espresso + chili salt brownies | tx toffee blondies | lemon + blueberry
 trifle

red velvet | lemon pound | birthday cake

tarts

strawberry + green tea matcha | oreo + banana pudding | peach + basil

includes

iced tea

illy coffee + decaf | dammann frères tea

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GRAB | BOX LUNCH | 45

market style or grab + go

hand fruit

kettle chips

chai + white chocolate | pumpkin seed cookies

energy bars

evian mineral water | sodas | energy drinks

root | salad

fingerling potatoes | sweet piperade | grain mustard | buttermilk aioli

rice noodles | cabbage | greens | mustard | celery | scallions | carrots | cucumber | ginger vinaigrette

crisp | sandwich pick two

grilled portobello mushroom + sweet onions | cured tomatoes | pickled okra | carrot + sriracha hummus | pita bread

coriander + black pepper rubbed pork | pachi pachi smoked cheddar | wasabi mayo | sourdough bun

beef brisket | brazos valley smoked gouda | drippings aioli | jalapeño chow chow | onion bun

cilantro + lime shrimp salad | cabbage + greens | avocado pico | queso fresco | nine grain roll

smoked turkey | pachi pachi smoked manchego | stone fruit mostarda | rio fresh kale | pumpnickel

salami | coppa | mortadella | provolone | parmesan | pesto | giardiniera | ciabatta

chicken salad | red grapes + mint | swiss cheese | red leaf lettuce | village farms tomatoes | brioche bun

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FUEL | LUNCH BUFFET

fusion | soup pick one

sweet corn + coconut soup | jalapeño chimichurri ^{*gf} | v
 smoked tomato + thai basil soup ^{*gf}
 green tomato bisque | pickled country ham
 chicken | avocado + lime soup | fritos
 1015 sweet onion soup | tx black gold garlic

root | salads spot two

village farms tomatoes | cucumber | d.m.c. mozzarella |
 scallion vinaigrette | sorghum balsamic
 rio fresh kale + cornbread panzanella salad | cowpeas |
 apple cider vinaigrette
 tx greens | brazos valley white cheddar | tx 38 pecans |
 caramelized peaches | 1015 onion vinaigrette
 rice noodles | cabbage | greens | mustard | celery |
 scallions | carrots | cucumber | ginger vinaigrette
 smoked eggplant | squash | pickled peppers +
 onions | homestead gristmill wheat berries |
 jaimito cotija cheese | golden raisin + mint vinaigrette

verve | entrée opt two 56 | opt three 60

buttermilk fried chicken | hot pepper honey | quick
 pickles | brazos valley smoked gouda mac + cheese
 gulf shrimp + homestead gristmill grits |
 applewood smoked bacon | tx peach red-eye gravy
 plank roasted mahi mahi | citrus coriander rub |
 avocado salsa | fingerling hash
 pork carnitas + salsa verde enchiladas |
 sweet corn salsa | crispy onion | queso fresco ^{*gf}
 korean bbq street tacos | steak | tortillas | charred
 shishito peppers + 1015 onions | cucumber |
 kimchi aioli ^{*gf}
 lemon + thyme roasted chicken | quinoa + raisin pilaf |
 garlic mange-tout ^{*gf}
 red curry glazed cauliflower steak | lime basmati rice |
 bok choy ^{tv}

rich | dessert name one

grilled peach + cornbread tres leches
 strawberry + lemon tart | meringue | sorghum balsamic
 chocolate + drpepper bundt cake | cherry sabayon
 tapioca + banana pudding

includes

eclectic breads + butter
 iced tea
 illy coffee + decaf | dammann frères tea

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PLATEFUL | PLATED LUNCH

root | salad spot one

rio fresh kale + cornbread panzanella
cowpeas | apple cider vinaigrette

caesar

chopped romaine | grape tomatoes |
shaved asiago | herb croutons | caesar dressing

west of zen

shaved kale + napa cabbage | oranges |
fire roasted corn + peppers | cucumber |
carrots | scallions | cilantro | tortilla crisps |
ginger + lime vinaigrette

southern niçoise salad

romaine + arugula | fingerling potatoes |
dilly beans | grape tomatoes | boiled eggs |
hickory smoked olives | grain mustard vinaigrette

tx salad

local mixed greens | brazos valley white cheddar |
tx 38 pecans | caramelized peaches |
1015 onion vinaigrette

verve | entree opt one

citrus crusted salmon | 51
stir fried wheat berries | roasted green beans |
carrots | stone fruit + coriander chutney

chili rubbed free range chicken | 50
sweet corn tamal gratin | poblano |
1015 onion + rio fresh kale | shiner bock jus

mustard brined pork tenderloin | 50
mac + cheese stack | braised greens |
dr pepper reduction

grilled hangar steak | 53
fingerling fries | 1015 onion marmalade |
blue cheese + wilted arugula

smoke braised short rib | 53
homestead gristmill peppercorn grits |
eggplant + heirloom tomato relish |
lemon + parsley

rich | dessert name one

grilled peach + cornbread tres leches
strawberry + lemon tart | meringue |
sorghum + balsamic glaze

chocolate + drpepper bundt cake | cherry
sabayon

tapioca + banana pudding

includes

eclectic breads + butter

iced tea

illy coffee + decaf | dammann frères tea

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FUEL | DINNER BUFFET

fusion | soup

pick one

carrot + ginger lemongrass soup | pumpkin seeds ^{*gf v}

white bean + rio fresh kale soup | pancetta | pickled pimento relish

curried creamy coconut + cauliflower soup | oil za'atar

asian minestrone | wonton | vegetables | edamame

root | salad

spot two

farmer's garden chopped salad | romaine | free range hard boiled eggs | applewood smoked bacon | avocado | blue cheese | toreado jalapeño ranch

local baby kale | butternut squash | ciabatta crumbs | lemon + garlic dressing

little gem wedges | crispy ham | roasted cherry tomatoes | fried shallots |

local honey + dijon dressing

baby greens salad | strawberries | tx 38 spiced pecans | lost ruby ranch goat cheese | balsamic vinaigrette

verve | entree

opt two 73 | pick three 79

rosemary + lemon chicken

roasted green beans | manchego oatmeal risotto | shiner bock jus

pan seared sustainable fish

warm quinoa + charred rio fresh kale tabbouleh

broken rice + gulf shrimp

peas | asparagus | marinated brazos valley feta | garden herbs

citrus brined pork tenderloin

pickled red onion | herman marshall bourbon xo |

stir fried homestead gristmill farro | charred broccolini

coffee rubbed flat iron

t.o.r. olive oil crushed potatoes | heirloom carrots | seaweed chimichurri

fire roasted tri-tip steak

blue cheese + crab crust | homestead gristmill blue corn grits | mustard jus

wild mushroom ravioli

sautéed rio fresh baby kale | smoked manchego | pimento pepper relish

rich | dessert

name three

cappuccino + hazelnut praline cake

tx bourbon pecan tart

lavender panna cotta

suntory + chocolate profiterole

includes

eclectic breads + butter

iced tea

illy coffee + decaf | dammann frères tea

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PLATEFUL | PLATED DINNER

root | salad pick one

romaine | jicama | cucumbers | queso fresco
buttermilk dressing

marinated heirloom tomato + grilled peach salad

marcona almonds | d.m.c. mozzarella |
cornbread croutons | sorghum vinaigrette

rio fresh kale | smoked manchego | brioche crisp
lemon + garlic dressing

baby arugula | valencia oranges | candied pecans |
blue cheese | shaved 1015 onions |
white balsamic vinaigrette

butter lettuce | aqua cress | house pickles |
cheese curd | ginger + grapefruit vinaigrette

verve | entree pick one

tanglewood chicken | 60
t.o.r. olive oil + crushed potatoes |
beech mushroom + edamame hash |
kelley's farms honey + mustard pan sauce

miso crusted sustainable salmon | 64
heirloom carrot + ginger purée |
candied brussels sprouts |
herman marshall bourbon xo sauce

lemongrass poached seabass | 69
t.o.r. olive oil + crushed potatoes |
melted baby lettuces | valencia reduction

saffron crusted jumbo scallops | 69
j&b farms sweet corn + coconut |
charred rio fresh kale tabbouleh

tomahawk pork chop | 67
hominy + bacon cake | sautéed baby kale |
wild mushrooms + mustard jus

smoke braised boneless short rib | 67
broken rice | korean bbq glaze | five spice root
vegetables

lamb bipartite | 72
16-hour cooked belly + coffee crusted loin |
roasted cauliflower + pecan pesto |
tx black gold garlic | olive + eggplant purée

mesquite bone-in filet mignon | 81
1015 onion crust | white sweet potato wedges |
purple hull bean + hominy hash | shishito oil

smoke-roasted cauliflower | 58^{*v}
toasted quinoa + golden raisin + kale tabbouleh |
lemon + dill coconut butter

van sormon cheese wonton | 58
fire roasted eggplant purée | village farms
tomato + mushroom confit | tx 38 pecan +
sherry vinaigrette

rich | dessert pick one

chocolate bomb | macerated cherries |
crushed hazelnut praline

raspberry + black currant cheesecake |
port + pink peppercorn reduction

caramelized ginger pear | shiso + cashew
crumble | yogurt + cardamom

red velvet cake | beets + white chocolate |
cream cheese

includes

eclectic breads + butter

iced tea

illy coffee + decaf | dammann frères tea

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SOCIALIZE | HORS D'OEUVRES

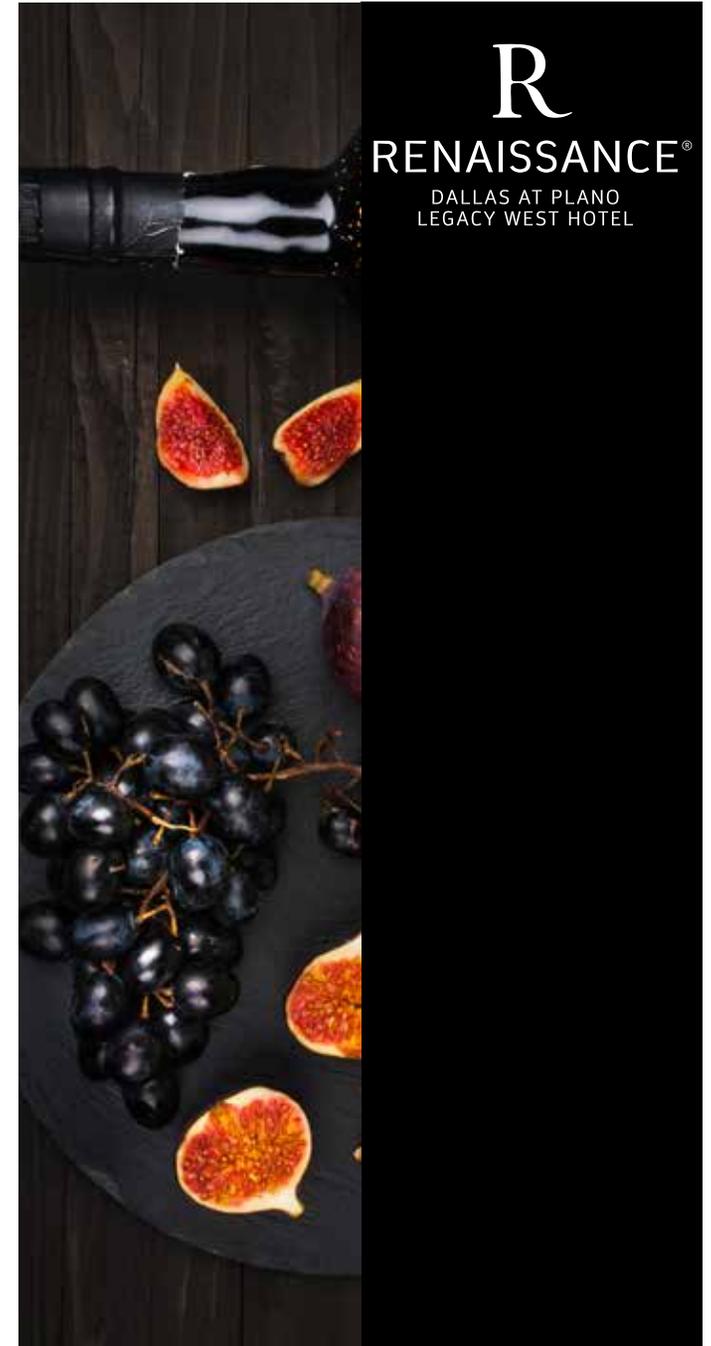
crisp | per se

- stuffed peppadew peppers | jumbo lump crab | ginger + citrus foam | 6
- compressed melon | tequila + serrano | quick pickles | house farm cheese | 5
- gene's micro lettuce | vanishing cone | balsamic caviar | 5
- grapefruit + tito's cured salmon | pickled onions | manchego | flatbread | 7
- village farms roasted tomatoes | d.m.c. cheese pearl | basil oil | ciabatta | 5
- square deviled eggs | wasabi | furikake | yuzu caviar | 7
- blue cheese + bacon cannoli | tx 38 pecan jam | 6
- 44 farm beef tartare | citrus cured egg yolk | tx point | 7

toasty | per se

- southern arancini | smoked gouda | bacon + sweet onion marmalade | 6
- wild mushroom cappuccino | roasted 1015 onion crème | 5 *gf v
- rebel tomato pie | sharp shooter pimento cheese | 5
- smoked brisket bao | sesame + ginger mole | 6
- crawfish empanadas | cajun aioli | 7
- beef nega maki skewers | grapefruit + shishito chutney | 7
- chicken chao tom | sugarcane | lemongrass + ginger syrup 6
- short rib + cheddar grill cheese | truffle oil | sourdough | 7

all socialize items have a minimum order of 25 pieces
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LEGACY WEST HOTEL



EXHIBITS | STATIONS

southern crunch | 8

house chips | sweet potato chips | beet chips
1015 sweet onion spread | blue cheese + scallion dip | tx caviar

local cheese | 16

five cheeses | artisan breads + crackers | kelley's farms honey | seasonal preserves

local cured meats | 18

four cured meats | pickled vegetables | mustards | artisan breads

market vegetables | 13

raw + grilled seasonal vegetables | avocado green goddess | jalapeño toreado ranch

reinventing bruschetta | 11

village farms heirloom tomatoes | d.m.c burrata | basil | salts | t.o.r olive oils |
infused balsamic vinegars | artisan breads

sustainable harvest greens | 13

local garden vegetables | roasted baby beets | white anchovies | parmesan |
toasted pumpkin seeds | croutons | lemon + garlic dressing |
kelley's farms honey + orange vinaigrette

sliders | 22

korean fried chicken | chipotle + gochujang bbq
spiced pork belly | green valley sprout slaw
lobster + crab cake | wasabi mayo
butter pickles | deep ellum battered onion rings | tomatillo ketchup

dim sum | 20

seared shrimp + sesame potstickers | grapefruit ponzu
ginger chicken dumpling | water chestnut | lime + kewpie aioli
steamed pork bao | xo hoisin

** attendant fee required | 100 per attendant
minimum of 20 people
based on 90 minutes of service
all pricing is subject to a 25% service charge and 8.25% sales tax
all pricing is subject to change without prior notice



MOTION | ACTION STATIONS

poke | 20**

ahi tuna | salmon | marinated tofu
 seaweed salad | scallions | marinated cucumbers | edamame | carrots | sesame |
 red cabbage | pickled ginger | avocado | pickled serrano | crispy shallots | radish |
 soy sauce | sesame oil | spicy ponzu | white rice | brown rice

acquarello rice | 18**

pick 2
 roasted butternut squash | pistachio pistou | crispy sage
 wild local mushroom ragout | truffle butter | pecorino
 tx tempranillo braised chicken | 1015 caramelized onion | smoked pork carnitas
 manchego | cherry tomato ragout | green olive relish

noodle | 20**

pork trotter broth | kimchi dashi
 ramen | pho vermicelli noodles
 smoked brisket | braised pork | tofu
 poached egg | green valley sprouts | hon shimeji mushrooms |
 baby bok choy | thai basil | cilantro | scallions | limes | serrano peppers

intriguing ocean | 25

wahoo poke | matcha + yuzu espuma
 square sushi | chipotle tuna | micro wasabi | furikake
 shrimp + octopus ceviche | tx grapefruit + lime | sweet corn | plantain chip
 tea smoked oyster | tx black gold garlic mignonette | 1015 onion crème

tx street tacos | 22**

grilled mahi mahi | crispy smoked pork belly | carne asada
 1015 onions | limes | cilantro | pico de gallo | pickled red cabbage |
 grilled pineapple | queso fresco | chipotle aioli | tomato + avocado salsa |
 house habanero sauce | corn + flour tortillas
 house made street corn

guacamology | 18**

avocado | tobiko caviar | crab salad | smoked salmon | limes | cilantro | serrano |
 poblano | orange + tomatillo salsa | corn tortilla chips

** attendant fee required | 100 per attendant
 minimum of 25 people
 based on 90 minutes of service
 all pricing is subject to a 25% service charge and 8.25% sales tax
 all pricing is subject to change without prior notice



TRIM | CARVING STATIONS

smoked coffee crusted brisket [serves 30] | 350 **

la spiga potato rolls | house pickles | local bbq sauces

deep ellum brined turkey breast [serves 25] 300 **

la spiga ciabatta rolls | grapefruit + herman marshall rye marmalade

smoked suckling pig [serves 60] 500 **

sweet plantain + avocado salsa | sorrel chimichurri | cuban bread

smoke braised short ribs | [serves 35 | three each] 550 **

sharp shooter cheddar biscuits | house quick pickles | deep ellum pale ale + 1015 onion marmalade

legacy porchetta [serves 40] 450 **

roasted loin + belly | ciabatta | pickled red onion | rosemary citrus + kelley's farms honey

salt crusted gulf red snapper [serves 20] 300 **

bao buns | pickled asian salad | black bean vinaigrette

RICH | DESSERT STATIONS

decadent | 18

chocolate covered pretzels | chocolate covered espresso beans |
 chocolate + herman marshall rye mousse | chocolate + pecan pie |
 chocolate tipped bacon | chocolate shot

crumbles + chill | 16**

baked peach + shiso crumble | ginger ice cream
 silk chocolate + pretzel crust | nutella ice cream
 blueberry + lemongrass hand pies | chamomile ice cream

layered | 15

cake

ladyfingers | angel food | cornbread

cream

tres leches | banana cream | english custard | nutella mousse

fun

bananas | blackberries | peaches | amarena cherries | kiwi |
 caramelized pecans | walnuts | chocolate curls | crushed oreos | toasted coconut |
 strawberry compote | salted caramel

** attendant fee required | 100 per attendant
 stations based on 90 minutes of service
 minimum of 20 people
 all pricing is subject to a 25% service charge and 8.25% sales tax
 all pricing is subject to change without prior notice

SIP | BEVERAGE + BARS

SPIRITS

CRAFT

vodka | western son
gin | austin reserve
rum | white hat silver
soju | alakey
bourbon | witherspoon's
rye | herman marshall
whisky | suntory toki
whiskey | tx blend
brandy | germain-robin
tequila | exotico blanco

PREMIUM

vodka | absolut
gin | tanqueray
rum | bacardi light
spiced rum | captain morgan
bourbon | maker's mark
whisky | seagrams vo
scotch | dewar's white label
whiskey | jack daniels
cognac | courvoisier vs
tequila | don julio silver

LUXURY

vodka | grey goose
gin | bombay sapphire
rum | bacardi light
gold rum | mount gay
bourbon | knob creek
whisky | crown royal
scotch | johnnie walker black
whiskey | jack daniels
cognac | hennessy vsop
tequila | patrón silver

WINE

CRAFT

chardonnay | becker
riesling | becker
sauvignon blanc | becker

merlot | becker
cabernet sauvignon | becker

rosé | becker
sparkling | poema

PREMIUM

chardonnay | alta maria
riesling | kung fu girl
sauvignon blanc | justin
pinot grigio | ferrari carano
pinot noir | alta maria
merlot | the velvet devil
cabernet sauvignon | motto
malbec | diseño
rosé | vino charles smith
prosecco | mionetto

LUXURY

chardonnay | sonoma cutrer
riesling | a to z
sauvignon blanc | troublemaker
pinot gris | ponzi
pinot noir | elouan
merlot | educated guess
cabernet sauvignon | intrinsic
malbec | kaiken ultra
pinot noir rosé | meiomi
sparkling | mumm prestige brut

BEER

DOMESTIC

michelob ultra
bud light
miller lite
coors light
sam adams
blue moon

IMPORTED

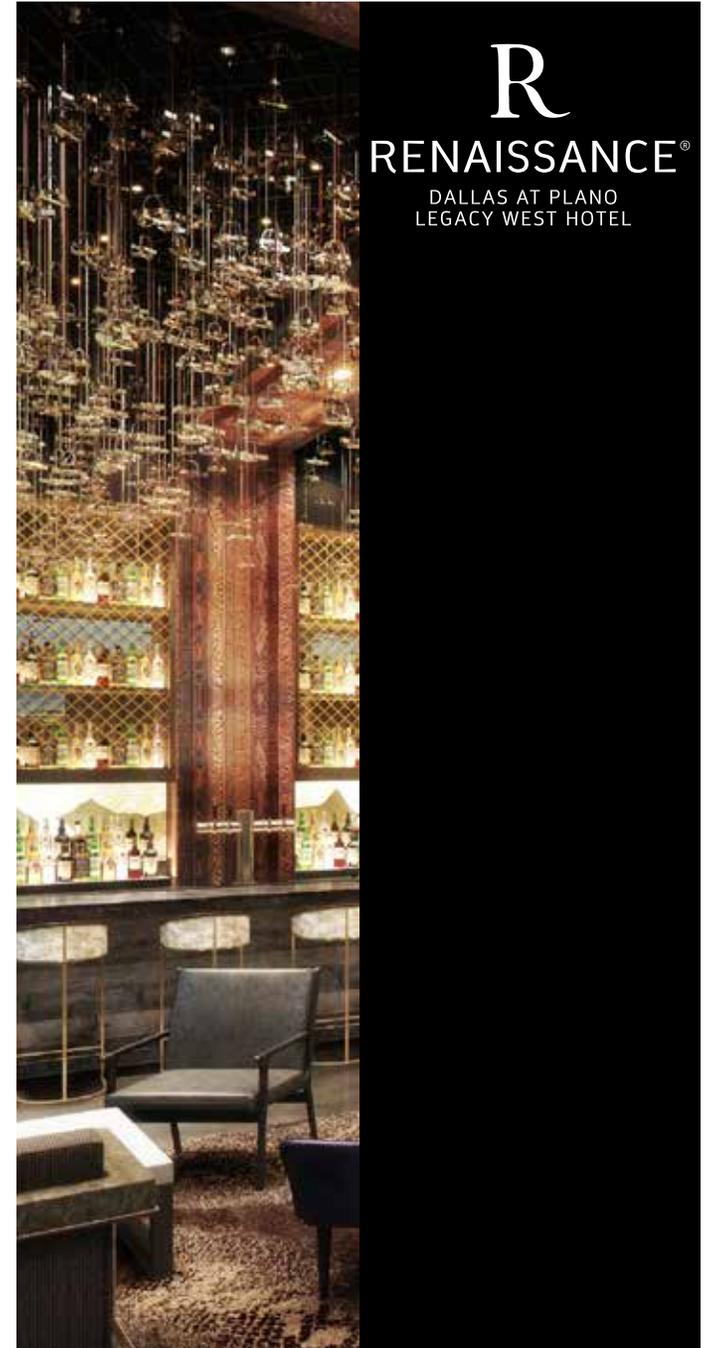
corona extra
corona light
stella artois
heineken
modelo especial

CRAFT + LOCAL

shiner bock
deep ellum brewrey
community brewery
deep ellum brewery
revolver brewery
austin ciders

** BEER | select three DOMESTIC | two IMPORTED | three CRAFT + LOCAL

*** WINE | select three RED | three WHITE or ROSÉ | one SPARKLING



R
RENAISSANCE®
DALLAS AT PLANO
LEGACY WEST HOTEL



SIP

CASH**

craft spirits	11
premium spirits	11
luxury spirits	13
craft wine btb	12
premium wine btb	12
luxury wine btb	16
domestic beer	7
imported beer	8
craft beer	9
non alcoholic beer	6
mineral water	5
soft drinks	5

HOSTED**

craft spirits	10
premium spirits	10
luxury spirits	12
craft wine btb	44
premium wine btb	44
luxury wine btb	60
domestic beer	6
imported beer	7
craft beer	8
non alcoholic beer	5
mineral water	4
soft drink	4

ADDITIONAL SELECTIONS

custom cocktails | request pricing
 beer keg | request pricing

HOURLY***

all hourly bars include soft drinks and mineral water. all prices are per person and will be charged based on the guaranteed guest count of adults over 21

BEER + WINE

CRAFT	
1 hour	19
2 hours	27
3 hours	33
4 hours	38

BEER + WINE

PREMIUM	
1 hour	19
2 hours	27
3 hours	33
4 hours	38

CRAFT

1 hours	22
2 hours	30
3 hours	36
4 hours	41

PREMIUM

1 hour	22
2 hours	30
3 hours	36
4 hours	41

LUXURY

1 hour	29
2 hours	38
3 hours	45
4 hours	51

EXTRAS

hourly package bars with spirits include the option to create a custom cocktail

** bartender fee required
 ** cash bar prices are tax inclusive
 *** bartender fee included
 bartender fee 100.00 charge each, based on a two-hour minimum with 25.00 per additional hour.
 all pricing is subject to a 25% service charge and 8.25% sales tax.



VINTAGE | WINE LIST A LA CARTE

SPARKLING

poema cava, penedes, spain | 44
 mionetto prosecco, treviso, veneto, italy | 44
 mumm prestige brut, napa, ca | 60
 argyle winery willamette valley vintage brut, or | 75
 nicolas feuillatte, champagne brut réserve, france | 90
 piper heidsieck, champagne cuvée 1785 brut, france | 95
 ayala, champagne brut majeur, france | 115
 taittinger brut la française, france | 120
 perrier-jouët, champagne brut grand, france | 120

WHITE

CHARDONNAY

becker chardonnay, hill country, tx | 44
 alta maria, santa maria valley, ca | 44
 magnolia grove, ca | 45
 snoqualmie chardonnay, columbia wa | 48
 kenwood vineyards, sonoma county, ca | 50
 sonoma-cutrer, russian river valley ranches, ca | 60
 eye chart by joel gott, sonoma county, ca | 60
 trefethen double t, old knoll distric, napa, ca | 65
 stag's leap cellars, hands of time, napa valley, ca | 70
 crossbarn by paul hobbs, sonoma coast, ca | 85
 copain, chardonnay "tous ensable" anderson valley, mendocino, ca | 90
 adaptation by plump jack, napa valley, ca | 95
 dutton goldfield russian river, ca | 90

SAUVIGNON BLANC

becker, hill country, tx | 44
 justin, central coast, ca | 44
 shannon ridge, high elevation, lake county, ca | 55
 troublemaker by austin hope, central coast, ca | 60
 sea pearl, marlborough, new zealand | 70
 emmolo, napa valley, ca | 75

PINOT GRIS | PINOT GRIGIO

ferrari-carano, pinot grigio, russian river valley, ca | 44
 magnolia grove, ca | 45
 ponzi vineyards, pinot gris, willamette valley, or | 60
 j vineyards, pinot gris, ca | 65

RIESLING

becker, hill country, tx | 44
 kung fu girl, wa | 44
 a to z wineworks, or | 60

ROSE

becker provençal, hill country, tx | 44
 vino by charles & charles, columbia valley, wa | 44
 magnolia grove, ca | 45
 meiomi pinot noir rosé, monterrey, sonoma, ca | 60

RED

PINOT NOIR

alta maria, santa maria valley, ca | 44
 hangtime, ca | 55
 line 39 pinot noir, ca | 60
 elouan, or | 60
 mohua, central otagi, new zealand | 80
 belle glos "balade", russian river valley, ca | 85
 migration by duckhorn, russian river, ca | 95

MERLOT

becker iconoclast, hill country, tx | 44
 the velvet devil by charles & charles, wa | 44
 magnolia grove, ca | 45
 educated guess, napa valley, ca | 60
 silverado, napa valley, mt. george vineyard, ca | 80
 thorn by the prisoner, napa valley, ca | 90
 duckhorn, napa valley, ca | 115

MALBEC

diseño, malbec old vine, mendoza, argentina | 44
 kaiken wines, malbec ultra, mendoza, argentina | 60
 achaval ferrer, mendoza, argentina | 70

BLEND + OTHER RED

the specialist by trinchero, ca | blend | 58
 seghesio sonoma county, ca | zinfandel | 75
 stag's leap hands of time, napa valley, ca | blend | 80
 the prisoner, napa valley, ca | red blend | 110
 adaptaion by plumjack, napa valley, ca | petite sirah | 110

CABERNET

becker iconoclast, hill country, tx | 44
 motto wines | 44
 magnolia grove, ca, | 45
 the federalist, paso robles, ca | 58
 intrinsic, columbia valley, wa | 60
 born of fire, columbia valley, wa | 70
 franciscan estate, napa valley, ca | 75
 justin cabernet sauvignon, paso robles, ca | 80
 oberon, napa county, ca | 85
 quilt by wagner, napa valley, ca | 110
 freemark abbey, rutherford, ca | 120



NAVIGATOR

savor

from five-star restaurants to local burger joints to delightful cupcake shops, renaissance navigators will help you discover the interesting places to savor whatever strikes your fancy and your budget.

sip

whether you're looking for a cup of espresso to get you going in the morning, or a mouth-watering cocktail to close out the day with a bang, renaissance navigators will recommend the perfect spot. from local tea houses to wine bars to smoothie stands, we'll help you quench your mood.

shop

in the mood to indulge? renaissance navigators will direct you to the best shopping districts, neighborhood boutiques, exclusive sample sales, specialty stores and shops galore.

see

what's your plan for today? whether you have an hour to spare or a day to fill, we'll be ready with off-the-beaten-path recommendations and neighborhood jaunts to give you the flavor you want of the area. renaissance navigators will point you to the well-known museums, well-hidden attractions, lush golf courses, fabulous day spas and more.

R.E.N. MEETINGS

RLIFE LIVE NETWORKING EVENTS
STIMULATING MEETING SPACES
LOCAL DISCOVERIES WITH OUR NAVIGATORS

experience meetings in a whole new way at renaissance hotels. you get the expertise and business services only marriott international can offer and you still earn marriott rewards points with every meeting. in addition, r.e.n. meetings enhances your meeting with:

R: RLife LIVE NETWORKING + ENTERTAINMENT EVENTS

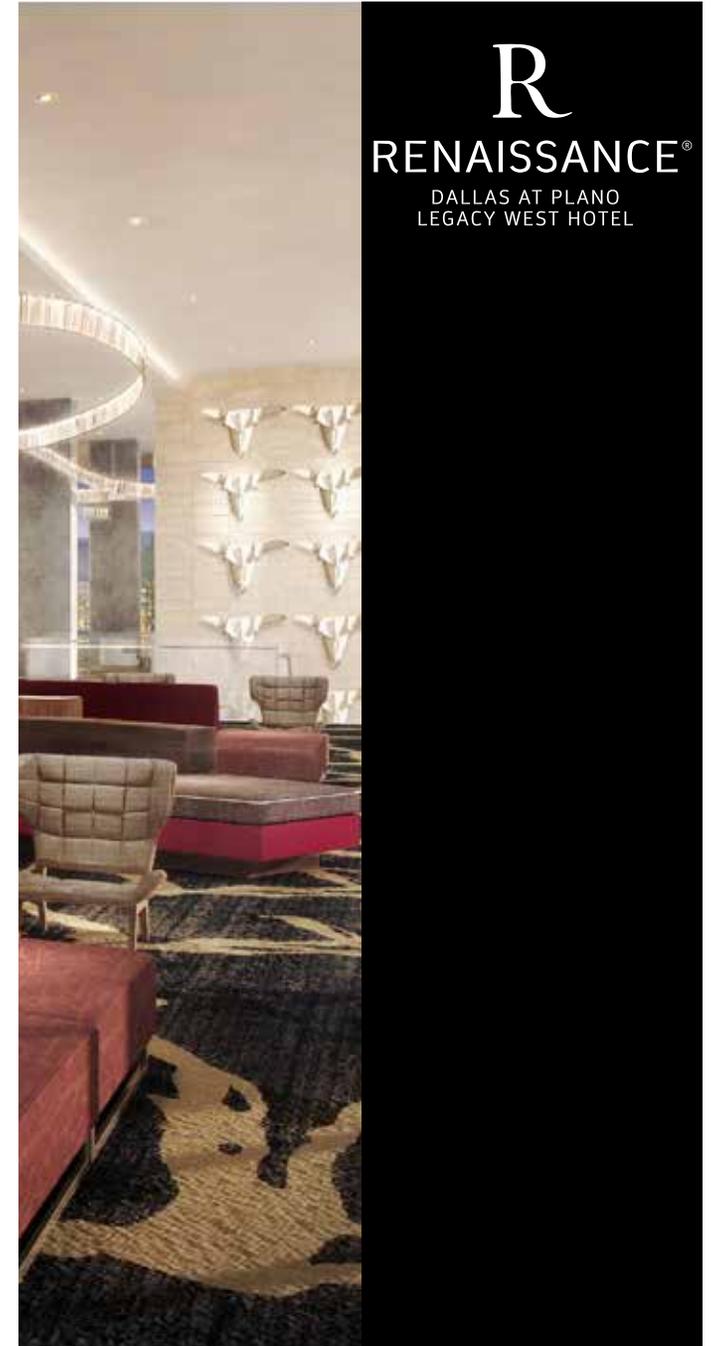
the meeting day may be over, but the real fun is just beginning. invite guests to mingle, network and relax at our buzzy lobby bar and lounges or create a customized rlife live event for large groups

E: EXPERIENTIAL SENSORY MEETING SPACES

meeting spaces are designed to inspire creativity and interaction so your attendees feel motivated from the moment they arrive. we cover all the senses through sights, sets and sounds that will set the mood for your meeting

N: NAVIGATOR LOCAL EXPERTS

our on-site navigators are the modern hotel concierges they understand the pulse of the neighborhood and help with any off-site excursions. they also introduce neighborhood discoveries to meetings breaks





INFO

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined on the banquet event order. Unless stated in the banquet event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

TAX + SERVICE CHARGE

All food, beverage, room rental and audio/visual equipment prices are subject to a 25% hotel service charge. All charges including food, beverage, audio/visual equipment and hotel service charges are subject to 8.25% Texas state sales tax. All prices are subject to change.

BEVERAGE+ FOOD OUTSIDE OF HOTEL

All food and 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 the policy without prior arrangements with the event department.

ENTERTAINMENT + NOISE

Due to the proximity of the ballrooms to the guestroom areas of the hotel, noise will be managed by the hotel management. Functions in these areas should be concluded in accordance with the terms of the signed sales agreement.

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 Texas 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, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval. Confetti and glitter are prohibited, the use of this items as decor will result in a \$600 cleaning fee.

LABOR CHARGES

Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of change fee. Charge per room up to \$800.



INFO

PACKAGING | RECEIVING + SHIPPING

Renaissance Dallas at Plano Legacy West Hotel will charge \$8 per box and \$125 per pallet for the reception, storage and delivery of such items. We do not charge for small boxes or envelopes delivered to your guest rooms.

The following procedures have been outlined when shipping materials in advance of your function:

Hotel must be notified prior to shipping. The quantity, arrival date and shipper must be communicated to the hotel at least 72 hours in advance of the delivery.

Each piece received must be labeled with the name of function, date of event, and the event manager responsible for your function. Groups must make arrangements to ship their materials out of the hotel. The hotel will not assume responsibility for collecting payment nor boxing content.

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

The hotel will store properly sealed and labeled materials for up to two (2) days following the function, provided that space is available.

SECURITY

Routine security services are provided by the hotel. The guest or organization will be responsible for securing and paying for any additional security required. In the event that additional security is deemed necessary to protect the hotel as a result of the event, arrangements will be made by the hotel and charged to the organization or guest.



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