



RENAISSANCE®
LONG BEACH HOTEL

R
RENAISSANCE®
HOTELS

[RENAISSANCE LONG BEACH HOTEL](#) |
111 E OCEAN BLVD
LONG BEACH CA, 90802
MAIN: (562) 437-5900
FAX: (562) 499-2509

BREAKFAST

light bites | 25 per person

orange and seasonal agua fresca

assorted whole fruit

*assorted breakfast breads
served with fruit preserves and butter

coffee, decaf, and teas

continental breakfast | 32 per person

orange juice and seasonal agua fresca

assorted sliced fresh fruit

*assorted pastries, breakfast breads, & bagels
*served with fruit preserves, butter, and cream
cheese*

signature item
(choice of one)

warm mini pecan cinnamon rolls
mini sweet rolls
fruit turnovers

coffee, decaf, and teas

**GF - Ask your event manager about our gluten
free breads*

continental yummy add ons

breakfast sandwich | 8

choice of: mini bagel, croissant or english muffin
fried egg, tomato, bacon, sonoma jack cheese

greek yogurt parfait | 8

berries, house made granola, bee canyon ranch
honey toppings

oatmeal | 6

assorted nuts, berries, and brown sugar

mike and sons ranch hard boiled eggs | 3

assorted yogurts | 3

variety of cold cereals | 5

made to order omelet station | 10 per person

assorted items that include bacon, sausage,
ham, peppers, onions, and cheeses
(chef attendant required at \$175.00 per chef)

***R.E.N Meeting Expert Tip: continental
breakfasts are great for groups of any size
-no minimum required***

BREAKFAST BUFFET

breakfast buffet

choice of one meat and one hot breakfast item | 36

choice of two meats and two hot breakfast items | 42

orange juice and seasonal agua fresca

assorted whole and sliced fresh fruit

**assorted pastries, breakfast breads & bagels
served with fruit preserves, butter, and cream cheese*

chef's breakfast potatoes

meats

applewood smoked bacon

turkey bacon

pork sausage links

apple chicken sausage

hot breakfast items

scrambled eggs

breakfast quesadillas

chilaquiles with fried eggs

**breakfast wraps*

french toast

pancakes

**belgian waffles*

traditional eggs benedict

egg white frittata

coffee, decaf, and teas

**gf - gluten free breads, wraps and waffles available*

\$200 service fee will apply for groups smaller than 25 people

All Food & Beverage is subject to a taxable 17% Staff Charge.

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Prevailing California sales tax (currently 10.25%)

Subject to Change

***R.E.N Meeting Expert Tip:
do you have an
adventurous crowd? think
about adding hand passed
mimosa's upon arrival? or
a bloody mary bar? ask
your event manager for
pricing***

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R.E.N Meeting Expert
Tip: plated breakfasts are a great option when you have a presenter and you want to keep people in their seats



PLATED BREAKFAST

plated breakfast | 34 per person

served with breakfast bread basket on table
breakfast potatoes
coffee, decaf, tea, orange juice and agua fresca

eggs benedict | additional \$2 per person

english muffin, canadian bacon, mike and sons ranch poached egg, hollandaise sauce

all american

scrambled eggs with choice of: bacon, apple chicken or pork breakfast sausage

cinnamon swirl french toast

cinnamon swirl french toast, butter, maple syrup with choice of: apple chicken or pork breakfast sausage

egg white frittata

egg whites, grilled vegetables, feta cheese

yummy add ons

farmer's market fruit baskets | 5 per person

family style fruit platters | 6 per person

greek yogurt parfaits | 8 each

tables set for less than (10) people will incur a \$25 labor fee

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COFFEE BREAK

simple breaks

2 hours beverage only | 12 per person
coffee, decaf, teas & assorted pepsi soft drinks

all day beverage only | 22 per person
coffee, decaf, teas & assorted pepsi soft drinks... *kept refreshed all day long*

afternoon break | 18 per person (2 hours of service)

coffee, decaf, teas & assorted pepsi products

choice of one:

freshly popped popcorn

cookies and brownies

vegetable crudité

mixed berries with creme fraiche

R.E.N Meeting Expert

Tip: breaks can be whatever you want them to be, from simple snacks to outrageous culinary creations

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COFFEE BREAK ENHANCEMENTS

enhancements

ordered a la carte

whole fresh fruit | 3 each
assorted candy bars | 3 each
spiced nuts | 3 per person
renaissance trail mix | 4 per person
hummus and pita | 5 per person
house made potato chips, chipotle ranch dip | 7 per person
vegetable crudité, herb dip | 8 per person
assorted granola and nutigrain bars | 7 each

ordered by the dozen

house made oreo rice krispies | 50 per dozen
house made assorted cookies | 50 per dozen
house made dark chocolate brownies | 50 per dozen
soft pretzels | 50 per dozen
soft pretzels with beer cheese | 65 per dozen

beverages a la carte

regular coffee or decaf coffee | 80 per gallon
hot teas | 80 per gallon
bottled mineral water | 4.5 each
assorted pepsi soft drinks | 4.5 each
bottled fruit juice | 5 each
naked juice® | 7 each
bubly | 5 each
Red Bull® | 7 each

R.E.N Meeting Expert

Tip: breaks can be whatever you want them to be, from simple snacks to outrageous culinary creations

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SPECIALTY COFFEE BREAK

donut or bagel wall | 20 per person

yes! a wall filled with a variety of freshly made donuts and/or bagels
coffee, decaf and hot tea

bacon-ator | 22 per person

thai chili bacon
bourbon brown sugar bacon
chocolate covered bacon
coffee, decaf and hot tea

build your own trail mix bar | 24 per person

coconut, mixed nuts, chocolate, dried cherries,
raisins, almonds and dried apricots
coffee, decaf and hot tea

carnival break | 26 per person

popcorn
cotton candy
mini corn dogs
fried mac & cheese balls
assorted pepsi sodas
coffee, decaf and hot tea

sweet & salty | 24 per person

house made seasoned kettle chips
assorted candy bars
assorted pepsi sodas
coffee, decaf and hot tea

cheese + charcuterie | 28 per person

domestic and imported cheese
artisan bread
charcuterie
dried fruit and mixed nuts
coffee, decaf and hot tea

mediterranean | 28 per person

olive tapenade, baba ghanoush
pita chips
vegetable crudité
edamame hummus
assorted pepsi sodas
coffee, decaf and hot tea

south of the border | 26 per person

chips and salsa
taquitos, sour cream, guacamole
churros with chocolate sauce
seasonal agua fresca
coffee, decaf and hot tea
*add mexican sodas for \$6 each

All breaks are based on a 2 hour length of service

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PLATED LUNCH

includes entrée and dessert served with fresh bread and rolls coffee, decaf, teas, iced tea

starters | choice of one

potato and leek soup

vegetable minestrone soup

roasted corn chowder

kale salad

seasonal accompaniments and green tea dressing

caesar salad

romaine, croutons, parmesan cheese, and caesar dressing

mixed greens

*kenter canyon mixed greens, seasonal accompaniments
choice of buttermilk ranch, balsamic or red wine dressing*

upgraded starters | additional \$3 per person

spinach salad

dried cherries, goat cheese, candied walnuts and raspberry vinaigrette

wedge salad

boston bibb, bleu cheese crumbles, tomato, bacon and bleu cheese dressing

lunch dessert | choice of one

new york cheesecake with fresh seasonal fruit

chocolate ganache cake

seasonal fruit crumble

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PLATED LUNCH

entrées salads | starter's available for 7 per person

classic cobb | 36

iceberg lettuce, shaft bleu cheese, tomato, mike and sons ranch egg, bacon, free range chicken and choice of buttermilk ranch dressing or red wine vinaigrette

shrimp cobb | 40

seared prawns, iceberg lettuce, cheese, tomato, mike and sons ranch egg, bacon and meyer lemon vinaigrette

steak greek salad | 40

brandt beef flat iron steak, cucumber, tomato, bell pepper, feta, kalamata olives, red onion and oregano dressing

entrées | includes choice of starter

the following are served with chef's choice of seasonal vegetable and starch

roasted free-range chicken breast | 46

parmesan free-range chicken breast | 47
breaded chicken breast with red pepper sauce

flat iron steak | 48

charbroiled brandt beef, shallot jam

fresh herb rubbed loch duart salmon | 48

burre blanc, grilled lemon wheel

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LUNCH BUFFETS

naples

choice of three entrees | 54

served with fresh breads and rolls, coffee, decaf, hot teas and iced tea

salads and starters | choice of two

local mixed greens, basil vinaigrette
arugula, parmesan cheese, lemon vinaigrette
heirloom tomato, basil, mozzarella, balsamic
ceasar salad, parmesan dressing, croutons
soup of the day

entrees

chicken picatta, lemon, butter, capers
chicken parmesan, parmesan breaded, marinara, mozzarella
roasted pork loin, crispy sage
steak pizziola, peppers, onions, tomatoes
eggplant parmesan, marinara, parmesan, mozzarella cheese

sides | choice of one

vegetable pomodoro pasta
baked penne pasta, three cheese, tomato sauce
seasonal vegetable
pasta, marinara sauce

desserts | choice of one

cannoli, vanilla & chocolate mousse
seasonal panna cotta,
classic tiramisu

accents | additional \$2 per person

olives
garlic bread
breadsticks
tapenade
eggplant caponata

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LUNCH BUFFETS

mercadito

choice of three entrees | 53

served with coffee, decaf, hot teas & iced tea

salads and starters | choice of two

shrimp ceviche with chips

posole | choice of chicken or pork soup, hominy, chilies, cilantro, onions
green salad, jicama, citrus, lime vinaigrette

entrees

served with flour or corn tortillas

enchiladas | choice of chicken, beef or cheese

birria | beef, chile sauce

carnitas, shredded pork shoulder

mole | choice of chicken, beef or pork

chile verde | choice of chicken, beef or pork braised in
tomatillo salsa

chile rojo | choice of chicken, beef or pork braised in tomato & chile salsa

sides | choice of one

mexican rice

pinto beans

corn bread

grilled nopales, lime, cilantro

seasonal vegetables

desserts | choice of one

seasonal panna cotta

mexican wedding cookies

tajin fruit cups

accents | additional \$2 per person

tortilla chips

salsa

guacamole

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LUNCH BUFFETS

port

choice of three entrees | 59

served with fresh breads and rolls, coffee, decaf, hot teas & iced tea

salads and starters | choice of two

shrimp salad
clam chowder
louie salad | choice of crab or shrimp
lobster bisque

entrees

roasted salmon, lemon beurre blanc
market fish, charred jalapeno butter
seafood linguine
seafood paella

sides | choice of one

mac and cheese
basmati rice
seasonal vegetables
roasted red potatoes
hushpuppies

desserts | choice of one

banana pudding
seasonal fruit cobbler
chocolate cake

accents | additional \$2 per person

cheddar biscuits
corn bread

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LUNCH BUFFETS

4th street art district

choice of three entrees | 53

served with fresh breads and rolls, coffee, decaf, hot teas, iced tea

salads and starters | choose 2

deviled eggs
bibb lettuce, bleu cheese dressing, bacon, cherry tomatoes
caesar salad
seasonal soup

entrees

pickle brined fried chicken
smoked pulled pork, house made bbq sauce
smoked brisket, house made bbq sauce
tri tip, chimichurri sauce
roasted market fish, lemon butter sauce

sides | choice of one

collard greens
mac and cheese
corn on the cob
tater tots
sweet potatoes
bbq baked beans
roasted brussel sprouts, bacon vinaigrette

dessert | choice of one

chocolate cake
assorted cupcakes
seasonal fruit cobbler

accents | additional \$2 per person

corn bread
soft pretzel, salted butter
chips and dip

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LUNCH BUFFETS

belmont shores

choice of three entrees | 54

served with fresh breads and rolls, coffee, decaf, hot teas & iced tea

salads and starters | choice of two

local mixed greens, seasonal vinaigrettes
kale salad, pumpkin seeds, fruit, toasted coconut, green tea vinaigrette
farmer's market vegetable soup
beet salad, goat cheese, arugula, citrus vinaigrette

entrees

grilled chicken breast, cilantro-lime yogurt
roasted tri-tip, house made bbq sauce
pork tenderloin, chipotle salsa
grilled market fish, salsa verde
vegetable curry
garlic-soy tofu stir fry
cauliflower steaks, lemon-brown butter, dried cherries, gremolata

sides | choice of one

brown rice
basmati rice
green beans, california almonds
quinoa
roasted vegetables
farro, wild mushrooms
roasted sweet potatoes

desserts | choice of one

seasonal panna cotta
angel food cake with seasonal berries
assorted cupcakes

accents | additional \$3 per person

spiced jicama
trail mix
spiced almonds

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LUNCH BUFFETS

the standard

choice of three entrees | 53

served with fresh breads and rolls, coffee, decaf, hot teas & iced tea

salads and starters | choice of two

tomato and mozzarella caprese, basil and olive oil, balsamic
kentor canyon mixed greens, seasonal accompaniments choice of buttermilk ranch, balsamic or red wine dressing
caesar salad, parmesan cheese, croutons
greek salad, cucumber, tomato, bell pepper, feta, kalamata olives, red onion, oregano dressing
soup of the day

entrees

traditional roasted free-range chicken, with onion jus
buttermilk fried free-range chicken
seared albacore niçoise salad (cold), fingerling potato, egg, tomato, bibb lettuce, french beans, red wine vinaigrette
sliced flank steak, caramelized onions
toasted farro risotto, wild mushrooms
linguine pasta | choice of tomato or bolognese sauce
baked penne pasta, three cheese, tomato sauce

sides | choice of one

mashed potatoes
roasted fingerling potatoes
brown or white rice

desserts | choice of one

chocolate bread pudding
assorted mini french pastries
assorted cookies
assorted cupcakes

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LUNCH DELI BUFFET

lunch deli buffet | 49

served with fresh sliced breads , tomatoes, lettuce, onion, pickle coffee, decaf, hot teas & iced tea

salad or soup | choice of two

kenter canyon greens with seasonal accompaniments, choice of buttermilk ranch, balsamic or red wine dressing

caesar salad, croutons, parmesan cheese

pasta salad, vegetables, tomato vinaigrette

potato salad

fresh potato chips and seasonal dip

roasted tomato soup

meats | choice of three

roasted turkey

smoked ham

roast beef

american albacore tuna salad

free-range chicken salad

sopressata

cheeses | choice of three

Provolone

Aged white cheddar

cheddar

pepperjack

swiss cheese

dessert | choice of one

assorted cupcakes

chocolate bread pudding

assorted mini french pastries

assorted cookies

no minimum required for deli lunch buffet

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BOXED / TO-GO LUNCH

boxed / to-go lunch | 43 each

choice of two sandwich options

includes mustard and mayonnaise, whole fruit, kettle chips, chocolate chip cookie & assorted pepsi soft drinks

choice of potato or pasta salad

roasted vegetables

roasted peppers, grilled vegetables, mozzarella cheese, lettuce, tomato, telera bread

california turkey sandwich

roasted turkey, lettuce, tomatoes, cheddar, telera bread

roast beef

roast beef, swiss cheese, lettuce, tomato, telera bread

chicken caesar wrap

romaine lettuce, grilled chicken, croutons and house made caesar dressing

DINNER BUFFET

dinner buffet

choice of three entrees | 76

served with fresh breads and rolls market vegetables coffee, decaf, hot teas & iced tea

salads & starters | choice of two

california caesar, dry jack cheese, garlic croutons, caesar dressing
endive salad, wild arugula, candied walnuts, shaft bleu cheese, pear cider vinaigrette
kentor canyon mixed greens, roasted tomato, red onion, balsamic dressing
antipasti platter, grilled vegetables, roasted peppers
seasonal soup

sides | choice of two

mashed potato
brown or white rice
roasted weiser family farms fingerling potato
potato gratin, cheddar cheese
green beans, california almonds
classic risotto

entrees

traditional roasted free-range chicken, onion jus
buttermilk fried free-range chicken
sliced new york steak, red wine demi glaze
loch duart salmon, balsamic reduction
market fish, lemon sauce
sliced flank steak, caramelized onions

dessert | choice of one

assorted cupcakes
chocolate bread pudding
assorted mini french pastries
assorted cookies
seasonal cobbler

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PLATED DINNER

plated dinner

includes starter, entrée and dessert served with fresh bread and rolls coffee, decaf, teas, iced tea

starters | choice of one

soups

soup of the day

salads

iceberg wedge salad

smoked bacon, tomatoes, shaft bleu cheese dressing and cracked peppercorns

kentor canyon mixed greens

grilled artichoke, heart of palm, tomato vinaigrette

california caesar

dry jack cheese, garlic croutons, caesar dressing

upgraded starters | additional per person

grilled asparagus with burrata cheese and almonds | **3**

roasted beets with crumbled goat cheese, almond, arugula and balsamic vinaigrette | **3**

shrimp cocktail, cocktail sauce, lemon wedge | **8**

brandt beef steak tartare with dijon vinaigrette and grilled breads | **8**

dinner dessert | choice of one

new york cheesecake

vanilla bean crème brulee

chocolate bread pudding

molten chocolate cake with pecan caramel sauce

tiramisu

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\$200 service fee will apply for groups smaller than 20 people**

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PLATED DINNER

entrees

served with chef's choice of seasonal vegetable and starch

free-range chicken breast | 59

roasted onion jus

free-range chicken saltimbocca | 60

prosciutto, pecorino cheese, red pepper sauce

brandt red wine braised short ribs | 62

caramelized onions

new zealand rack of lamb | 65

demi glaze

seared loch duart salmon | 64

oven roasted tomatoes

grilled new york steak | 68

wild mushroom sauce

seared local halibut | 68

italian salsa verde

grilled filet mignon | 75

bourbon demi glaze

toasted farro | 44

braised red cabbage, mushrooms, and walnuts

combination plates

red wine short ribs and roasted free-range chicken breast | 72

grilled filet mignon steak and tiger prawn | 89

free-range chicken breast and seared loch duart salmon | 72

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RECEPTION

hot hors d'oeuvres

tray passed or stations | per piece pricing

vegetarian

stuffed mushrooms, spinach, feta cheese | 5

protein

chicken satay, peanut sauce, cilantro | 6

chicken tacos, salsa verde, cilantro-orange crema | 7

chicken potstickers | 6

bacon-cheddar potato skins | 6

mongolian beef satay | 6

italian meatballs, mozzarella | 6

corn hushpuppies, sriracha aioli | 6

beef short rib sliders, caramelized onions, brioche bun | 6

pork banh mi tacos, cucumber, daikon, carrot, cilantro, jalapeno | 6

lamb lollipops | 7

bacon wrapped bleu cheese dates | 7

pickle-brined chicken sliders | 6

seafood

dungeness crab cakes | 7

bacon wrapped scallops | 7

shrimp satay | 7

minimum order of 25 pieces for hors d'oeuvres

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RECEPTION

cold hors d'oeuvres

tray passed or stations | per piece pricing

vegetarian

endive leaves, bleu cheese mousse, candied pecan | 6

vegetarian summer rolls | 6

caprese bites | 6

protein

classic deviled eggs | 6

pancetta | 8

seafood

smoked salmon lox, bagel chip | 7

shrimp ceviche, tostada | 6

classic shrimp cocktail | 7

sesame crusted ahi tuna, crispy wonton | 7

minimum order of 25 pieces for hors d'oeuvres

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RECEPTIONS | ACTION STATIONS

amazing action stations

all stations are per person pricing | based on 2 hours of service

grilled cheese station | 22

assorted artesian breads
aged white cheddar, provolone, swiss, cheddar,
bacon, short rib, chicken
caramelized onions, roasted tomatoes, pickles,
sriracha, whole grain mustard, tomato soup, aioli
(chef attendant required)

mac and cheese station | 24

elbow mac, orecchiette
cheddar cheese, midnight moon, alfredo,
grilled chicken, shrimp, bacon
lobster *(additional \$8)*
diced tomatoes, onions, roasted mushrooms, jalapenos, crispy onions, panko crust, seasoned bread crumbs
(chef attendant required)

street taco station | 26

choice of 2: carne asada, free range roasted chicken or pork carnitas
shrimp *(additional \$3)*
salsa, guacamole, sour cream, corn & flour tortillas, shredded jack cheese, cabbage slaw, diced tomato, onion and cilantro
(chef attendant required)

**\$200 service fee will apply to groups smaller than 25 people
required one chef attendant per 100 guests, per station**

\$175.00 per attendant for a maximum of 2 hours

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RECEPTIONS | ACTION STATIONS

amazing action stations

all stations are per person pricing | based on 2 hours of service

ramen and dim sum bar | 26

soy-based broth with choice of sliced pork, chicken, or rock shrimp
nori, green onions, bok choy, bean sprouts, spinach, baby corn, shredded carrots, and
shredded pork belly soft cooked egg
vegetable summer rolls
chicken shu mai
pork pot stickers
(chef attendant required)

rockin sushi station | 32

**based on (4) pieces per person*

top of the line assorted sushi and sashimi made right in front of you with all premium products
we provide the rock music
(chef attendant required)

paella station | 28

choice of: chicken, shrimp, mussels, clams or vegetable

poke station | 30

ahi tuna, salmon, shrimp
mixed greens, rice, cucumber, pineapple, jalapeno, corn, cilantro, green onion
masago, ginger, wasabi, mixed nuts, sesame oil, spicy mayo sauce, sweet chili sauce, house sauce
(chef attendant required)

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RECEPTION | DISPLAY STATIONS

display station

all stations are per person pricing | based on 2 hours of service

grilled vegetables display | 7

balsamic marinade

market fruit display | 9

imported and domestic cheese | 14

served with assorted bread, crackers, honey and dried fruit

shellfish display | 22

shrimp cocktail, oysters, chilled mussels, lemon wedges, cocktail sauce and tabasco

charcuterie display | 18

assorted dried meats, grilled breads, mustards and pickled vegetables

popcorn bar | 13

parmesan cheese

seasoning salts

butter, truffle oil

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reception stations are offered for a maximum of 2 hours**

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RECEPTION | DISPLAY STATIONS

display station

all stations are per person pricing | based on 2 hours of service

shrimp and grits station | 18

served with chopped bacon, cilantro, tomatoes, heirloom tomatoes, shredded cheddar cheese

loco moco bar | 18

grilled angus beef patty, steamed rice, fried egg, brown gravy

comfort bar | 28

deviled eggs with crispy pancetta,
short ribs on polenta diamonds with chimichurri
twice fried chicken and waffles with sriracha and dessert blossom honey

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Subject to Change

RECEPTIONS | CARVING STATIONS

carving stations

all stations are per person pricing | based on 2 hours of service

roast diestel ranch turkey | 18

with dried cranberry relish and fresh rolls

roasted fresh kurobuta ham | 18

maple mustard sauce and slider rolls

tri-tip | 26

spicy mustard and pretzel rolls

prime rib | 28

horseradish , au jus, and slider rolls

\$200 service fee will apply to groups smaller than 25 people
carving stations require chef attendants
required one chef attendant per 100 guests, per station
\$175.00 per attendant for a maximum of 2 hours

All Food & Beverage is subject to a taxable 17% Staff Charge.

100% of this fee will be distributed to the Banquet Staff.

Prevailing California sales tax (currently 10.25%)

Subject to Change

RECEPTION | DESSERT STATIONS

dessert stations

all stations are per person pricing | based on 2 hours of service

american classics | 18

seasonal cobbler, new york cheesecake, assorted mini cupcakes, fresh strawberries and whipped cream

european classics | 20

tiramisu, baklava, french macaroons, madeleine cookies, individual seasonal panna cotta

mexican classics | 18

tres leches cake, churros, flan, tajin fruit cups

ice cream bar | 15

chocolate and vanilla ice cream, whipped cream, chopped nuts, maraschino cherries, sprinkles, chocolate drops, dried fruits, candies, chocolate fudge and caramel sauce

**\$200 service fee will apply for groups smaller than 25 people
dessert stations are offered for a maximum of 2 hours**

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***R.E.N Meeting Expert Tip:
Renaissance Long Beach is
committed to ensuring all
events with alcohol are a
socially responsible
experience. As such, we
encourage you to discover
something new and unique
while drinking responsibly.***

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BEVERAGE PACKAGES

well

\$19 per guest for first hour
each additional hour | \$14 per guest
call package includes the following:

smirnoff
don q cristal
captain morgan
beefeater
dewars white label
jim beam white label
jack daniels
canadian club
jose cuervo
courvoisier vs

premium

\$23 per guest for first hour
each additional hour | \$18 per guest
premium spirits package includes the following:

grey goose
barcardi superior
captain morgan
bombay sapphire
johnnie walker black label
knob creek
jack daniels
crown royal
patron silver
hennessy privilege vsop

beer and wine

\$16 per guest for first hour
each additional hour | \$12 per guest

domestic
budweiser
bud light
blue moon

seasonal craft/import

corona extra
stella artois
firestone 805
ballast point sculpin ipa

house wine

magnolia grove, rose
magnolia grove, pinot grigio
magnolia grove, chardonnay
magnolia grove, merlot
magnolia grove, cabernet sauvignon

premium wine

snoqualmie, chardonnay
sledgehammer, cabernet sauvignon

additional bar information

*required \$200 bartender fee will apply to all bar packages and include 4 hours of service
additional hours are \$25 per bartender
one bartender per every 100 people is required on package bars*

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COCKTAIL PACKAGES

host sponsored bar (per drink basis)

well

cocktail | 8
speciality cocktail | 12
wine | 9
premium wine | 13
domestic beer | 7
import/craft beer | 8
cordials | 10
soda/juice | 4.5
water | 4.5

premium

cocktail | 12
specialty cocktail | 14
wine | 9
wine | 13
domestic beer | 7
import/craft beer | 8
cordials | 10
soda/juice | 4.5
water | 4.5

cash bar (per drink basis)

cocktail | 11
premium cocktail | 13
wine | 10
domestic beer | 7
import/craft beer | 8
cordials | 11
soda/juice | 5
water | 5

***R local beers on tap - talk to your event manager on details of tap beers or beer tastings
we offer a great selection of local craft beers from our neighborhood vendors***

additional bar information

***required \$200 bartender fee will apply to all bar packages and include 4 hours of service
additional hours are \$25 per bartender
one bartender per every 100 people is required on package bars***

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WINE LIST

white wines and champagne

- mionetto, prosecco, “organic”, treviso, italy, nv | 45
- mumm napa, brut, “prestigue, chefs de caves”, napa valley, california, usa, nv | 55
- magnolia grove by chateau st. jean, rose, california, usa | 38
- magnolia grove by chateau st. jean, pinot grigio, california, usa | 38
- charles smith, riesling, “kung fu girl”, ancient lakes, washington, usa | 45
- sea pearl, sauvignon blanc, marlborough, new zealand | 48
- magnolia grove by chateau st. jean, chardonnay, california, usa | 38
- snoqualmie, chardonnay, washington, usa | 40
- kenwood vineyards, chardonnay, sonoma, california, usa | 50

red wines

- line 39, pinot noir, california, usa | 50
- magnolia grove by chateau st. jean, merlot, california, usa | 38
- magnolia grove by chateau st. jean, cabernet sauvignon, california, usa | 38
- sledgehammer, cabernet sauvignon, north coast, california, usa | 42
- spellbound, cabernet sauvignon, california, usa | 55
- ferrari-carano, cabernet sauvignon, alexander valley, sonoma, california, usa | 64

you are welcome to provide your own wine at our banquet events, a corkage fee of \$25 per bottle plus service charge and tax will be applied. our friendly staff will open, pour, and provide glasses per guest

R.E.N Meeting Expert Tip:
Renaissance Long Beach is the only licensed authority to sell and serve liquor for consumption on the premises.

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HOTEL INFO

Banquet Menus

Banquet menus, room arrangements, and other details pertinent to your function should be submitted at least (30) days prior to function date. We will be happy to plan a menu especially for you or assist you in selecting the proper menu items and arrangements to ensure a successful function. Specialty and theme menus may be designed to meet your particular needs.

Food Services

The Hotel is responsible for the quality and freshness of the food served to its guests. If you have any concerns regarding food allergies, please alert your event manager. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to its guests.

Beverage Service

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service are regulated. The Hotel, as a licensee, is responsible for administration of regulations. Therefore, it is a policy that no liquor may be brought into the Hotel from outside sources. All dispensing of beverages must be done by the Hotel employees and not the patrons of the hotel.

Prices

Prices quoted do not include service charge or state and local sales tax. By law, sales tax may be charged on the service charge. Prices are subject to change without notice. Guaranteed prices will not be given more than 90 days prior to any function. There may be additional labor fees if you do not meet minimum revenues required to cover the cost of labor to serve your function. These will be discussed with you during the time your function is being planned.

Function Rooms

Function rooms are assigned based on the number of people attending and the room setup indicated. Room rental charges are based on your program as outlined in the contract. Should your requirements or size of group change, additional room rental charges may apply. We reserve the right to make room changes in the event that the original function room becomes unavailable for reasons or causes beyond our control or if your anticipated attendance increases or decreases significantly. The function time noted on the event order is the time that the room will be reserved for your use. Late charges may apply if you do not vacate the rooms at the time specified.

Room Set-ups and Fees

Basic room set-ups with tables, chairs, staging, dance floor, and registration tables are done without any additional fees. Rounds of 10's are used for all banquet functions, tables set for less people can be done for an additional fee of \$25 per table.

Shipping / Packages

In the event that you ship boxes for your program, you must complete and affix a hotel shipping label to each of your boxes. Due to limited storage space, we request that shipments not arrive any earlier than three days prior to your arrival, otherwise storage fees will apply. See your Event Manager for details.

Handling fees do not apply for all inbound and outbound shipments. Current fees are \$10 per box and/or \$200 per pallet for receiving and delivering to a specified meeting room. All charges will be posted to the Group Master Account unless your Event Manager is notified in advance of other arrangements.

Hotel Shipping Info:

Renaissance Hotel Long Beach
c/o (your event manager's name)
111 East Ocean Blvd Long Beach, CA 90802
Hold For: (Your group's name)