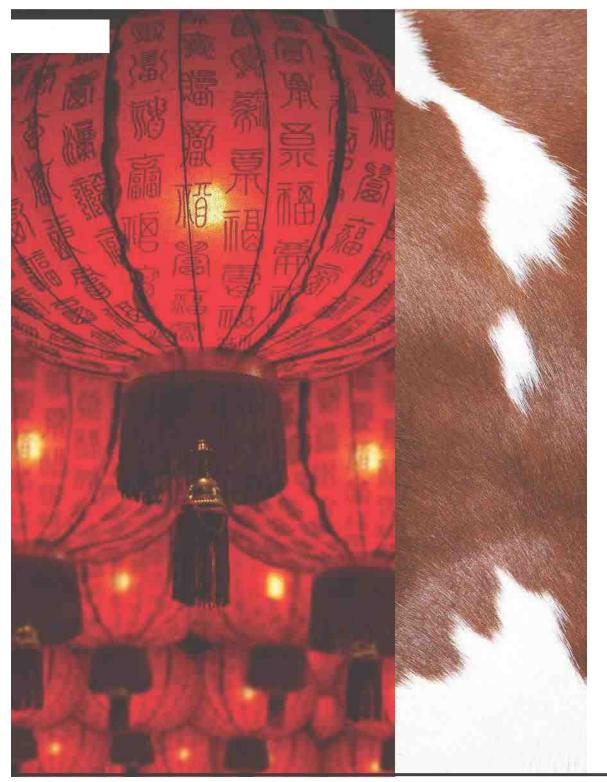
RENAISSANCE BATON ROUGE HOTEL MEETING + EVENT MENUS 2025 EDITION



DIRECTORY

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REFRESH CONTINENTAL BREAKFAST

SUNRISE | 20

seasonal fruits + berries blueberry | chocolate | banana nut muffins

scones | croissants

R

butter | preserves

greek yogurt parfait + seasonal berries + granola assorted hot teas

orange | apple | cranberry juices coffee – regular + decaf

BLUEBONNET | 23

seasonal fruits + berries

assorted bagels + cream cheese

scones | croissants

assorted breakfast breads

blueberry | chocolate banana nut muffins

butter | preserves

greek yogurt parfait + seasonal berries + granola

orange | apple | cranberry juices

assorted hot teas

coffee - regular + decaf



continental based on 60 minutes of service minimum of 15 people \$200 labor fee applies to all breaks under the minimum all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice



FUEL | BREAKFAST BUFFETS

seasonal fruits + berries orange | apple | cranberry juices blueberry | chocolate | banana nut muffins coffee, reg + decaf | assorted hot teas

SUNRISE 28

scones | croissants | danish | butter | preserves scrambled eggs applewood smoked bacon | country sausage links loose hash browns with fire roasted peppers + onions

EYE OPENER | 30

breakfast breads | butter | preservers scrambled eggs grits applewood smoked bacon | country sausage links breakfast potatoes with fire roasted peppers + onions warm buttermilk biscuits + southern white sausage gravy

SOUTHERN | 33

CHOOSE ONE : buttermilk pancakes OR waffles with cane syrup scrambled eggs applewood smoked bacon | country sausage links country potato hash with creole tomato chutney warm buttermilk biscuits + southern white sausage gravy southern grits + cheddar cheese

> breakfast based on 90 minutes of service minimum of 20 people \$200 labor fee applies to all buffets under the minimum all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice



SERVE PLATED BREAKFAST

assorted muffins + breakfast bread [family style]

yogurt parfait

orange juice & coffee + decaf

farm breakfast | 23

scrambled eggs | applewood smoked bacon OR country sausage link | breakfast potatoes with fire roasted peppers + onions

southern breakfast | 25 scrambled eggs | grilled andouille sausage | country potato hash with creole tomato chutney | buttermilk biscuit + white sausage gravy

bananas foster french toast | 24 caramelized banana | cinnamon cream cheese | stuffed french toast | bacon or sausage

classic eggs benedict | 27 *75ppl max

poached eggs | canadian bacon | toasted english muffin | hollandaise sauce breakfast potato with fire roasted peppers + onions | bacon OR sausage link

ENTERTAIN STATIONS

creole french toast | 11 *french bread | house-made french toast batter | powdered sugar | cane syrup*

omelets - made to order | 14

mushrooms | onions | peppers | baby spinach | tomato | jalapeno ham | sausage crumbles | bacon | andouille | sausage | crawfish tails cheddar | pepperjack | feta cheeses

oatmeal | 6 steel cut oats | raisins | brown sugar | mixed berries

biscuit bar | 14

white sausage gravy | fried chicken strips | shredded brisket maple honey butter | hot honey | cane syrup cheddar cheese | green onion | tasso cream

> breakfast based on 60 minutes of service minimum of 10 people for plated breakfast in room dining options available for less than 10 action stations must be ordered as part of a FUEL breakfast buffet addition + \$100 attendant fee \$200 labor fee applies to all stations under the minimum all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice



ELEVATE ADD ONS

breakfast burritos | 70

flour tortilla | scrambled eggs | sausage crumble | shredded pepper jack | diced tomato | jalapeno | sour cream + salsa

mini breakfast croissants | 55 fried egg | cheddar then choose one: ham | bacon | sausage patty

brioche sandwiches | 75 applewood smoked bacon OR sausage patty fried egg | smoked gouda | maple honey butter | brioche bun

muffins | 39

blueberry | chocolate | banana nut

scones + danish | 39

buttermilk biscuits | 34

priced per dozen all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice cookies | 38 chocolate chip | oatmeal raisin sugar | peanut butter

brownies & blondies | 38

salted pretzel sticks | 34 stone ground mustard

sugared pretzel sticks | 34
 cinnamon + sugar + icing

cereal treat bars | 45 choose 3 | 48hr notice cinnamon crunch | fruit loops | frosted flakes | coco puff

cheesecake pops | 38 48hr notice

INVIGORATE | ALL DAY BREAK | 38

••••• AM •••••

juices

orange | apple | cranberry seasonal fruit + berries

muffins

blueberry | chocolate | banana nut
breakfast breads + danish
coffee + tea service

••••• MID-MORNING •••••

yogurt parfait bar

vanilla yogurt | mixed berries | diced kiwi mandarin oranges | berry compote | orange marmalade | granola | toasted walnuts

coffee + tea refresh

••••• PM •••••

SELECT TWO

cookies

chocolate chip | oatmeal raisin | sugar | peanut butter

dessert bars brownies | blondies | lemon bars berry cheesecake bars

warm pretzels salty + mustard sweet + cream cheese icing

popcorn bar popcorn | 225 spice | ray

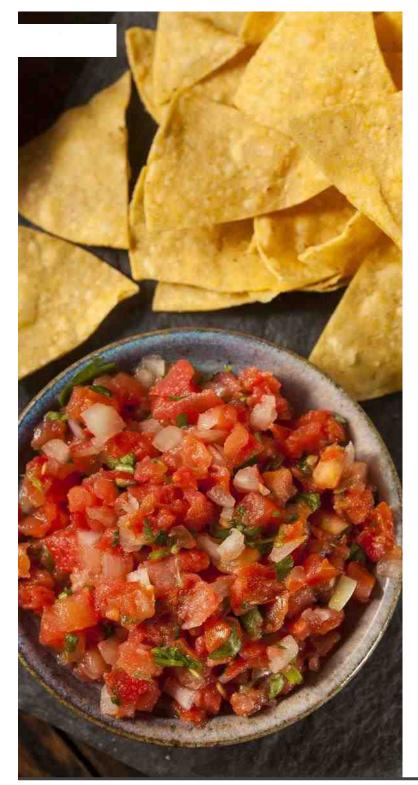
popcorn | 225 spice | ranch | cinnamon sugar parmesan truffle

hummus duo traditional and arugula + pecan pesto hummus | vegetable crudite | pickled vegetables | pita

lemonade + iced tea

breaks based on 60 minutes of service breaks minimum of 15 people \$200 labor fee applies to all breaks under the minimum all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice





ELEVATE

INDIVIDUAL BREAKS

sweet tooth \mid 10

 $chocolate\ chip + oatmeal + sugar + peanut\ butter\ cookies + brownies$

milk + chocolate milk

dip it, dip it good | 12

choice of 2: roasted tomato salsa | hot + spicy queso | hummus | buffalo dip | boursin ranch spinach + artichoke | crab + brie (+4pp) | tortilla chips | pita chips | kettle chips

sundae, sundae | 18 | max 75pp | allow 30 minutes

choice of 2: vanilla + chocolate + strawberry ice cream | chocolate + caramel + strawberry sauces | sprinkles | chopped peanuts | crushed oreos | cherries | sliced bananas

pub snacks | pick 3 | 8

health nut | 14

mixed nuts | arcadian style spicy mix | dry roasted peanuts | mini pretzels | chex mix | butter popcorn house made hummus | pita chips | carrots | celery trail mix | fruit salad + honey drizzle

all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice

R

QUENCH BEVERAGES

bottled water | 4

powerade | 4

coffee per gallon | 50

sodas | 4

coca cola | sprite | dr pepper *diet options available*

juice | 4

orange | apple | cranberry

carafe of juice | 15 orange | apple | cranberry

iced tea per gallon | 30

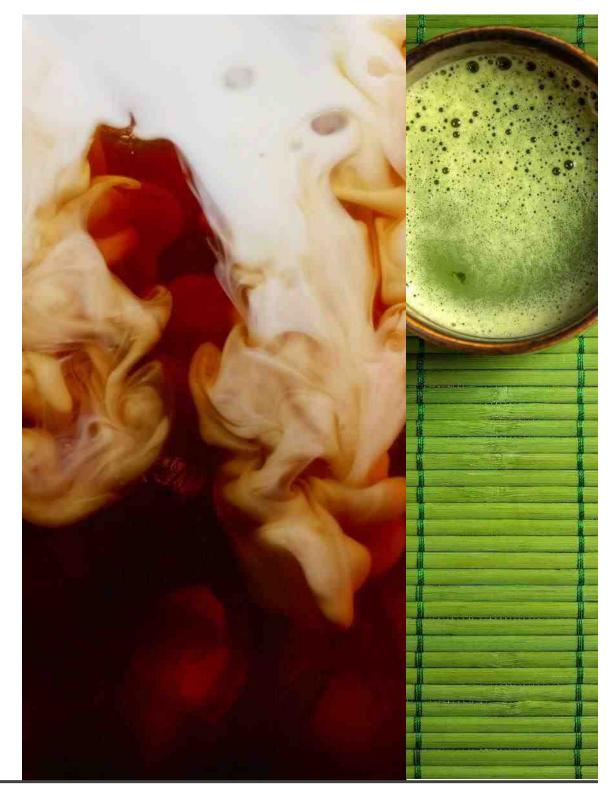
flavored iced tea per gallon | 36

flavored lemonade per gallon | 36

lemonade stand |49

choose 2: lemonade | blueberry lemonade strawberry lemonade | arnold palmer served in mason jars + fresh fruit + striped straws

all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice



R MIX PLATED ENTREE SALADS

cobb | 24

grilled chicken breast | mixed field greens | diced heirloom tomato | diced hard boiled egg | applewood smoked bacon | smoked bleu cheese | avocado ranch dressing

classic caesar | 24

grilled chicken OR grilled shrimp (add 4pp) | crisp romaine lettuce | garlic + herb croutons | shaved parmesan cheese | creamy caesar dressing

herb roasted salmon + berry | 30

herb roasted salmon | mixed field greens | strawberries | blueberries | dried cranberries | candied walnut feta cheese | cranberry + cider vinaigrette

seafood chopped salad | 30

chilled louisiana gulf shrimp + crawfish tails | baby iceberg lettuce | diced creole tomato | hard boiled egg applewood smoked bacon | shredded white cheddar | white remoulade

marinated flank steak salad | 35

marinated flank steak | mixed field greens | roasted yellow beets | fire toasted red peppers | pickled red onion garlic + herb croutons | feta | steen's cane syrup vinaigrette

••••• DESSERTS | NAME ONE •••••

 $tiramisu \mid crème \ brulee \mid cheesecake \mid truffle \ marble \ mousse \\ cake + shaved \ white \ chocolate \mid chocolate + peanut \ butter \\ thunder \ cake \mid carrot \ cake \mid triple \ chocolate \ bundt$

bread + butter | iced tea + coffee included





GRASP PRE-COMPOSED PLATED SANDWICHES

turkey club | 24

smoked turkey breast | applewood smoked bacon tomato | bibb lettuce | swiss cheese | avocado aioli

classic muffaletta | 26

genoa salami | ham | capicola | olive tapenade Provolone cheese | muffaletta bread (served warm)

grilled strip loin | 28

grilled ny strip loin | fire roasted red peppers | grilled portabella mushroom | wild arugula | swiss cheese bleu cheese aioli | ciabatta roll (served warm)

italian | 26

sliced pepperoni | ham | capicola | genoa salami tomato | pepperoncini | lettuce | provolone cheese italian dressing | pesto aioli | focaccia loaf

grilled chicken caesar wrap | 26

grilled chicken breast | crisp romaine lettuce | garlic + herb croutons | shaved parmesan cheese | house made creamy caesar dressing | flour tortilla

roasted vegetable wrap | 26

roasted squash + zucchini | portabella mushroom | roasted tomato wild arugula | buffalo mozzarella | pesto aioli | spinach tortilla

••••• SIDES •••••

choose one: chips | potato salad | green salad pasta salad | fruit cup

••••• DESSERTS •••••

assorted dessert bars (family style) brownies | blondies | lemon bars

••••• INCLUDES •••••

iced tea

coffee

gluten free breads available on all sandwiches all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice

DELI LUNCH BUFFET | 30

ADD SOUP | 33

••••• SALADS •••••

southern style potato russet potatoes | hard boiled eggs | pickles | diced onion

mixed greens field greens | shredded carrots | cherry tomato | cucumber | radish ranch | balsamic

••••• MEATS •••••

smoked turkey breast | roast beef | smoked ham

••••• CHEESES ••••• cheddar | swiss | provolone | pepperjack

••••• BREADS•••••

french bread | ciabatta rolls | croissants

••••• HOUSE FRIED TRUFFLE CHIPS •••••

kettle chips | truffle oil drizzle

••••• SPREADS •••••

stone ground mustard | mayo

••••• TOPPINGS •••••

shaved iceberg lettuce | bibb lettuce | sliced tomato | shaved red onion avocado spread | pickle

••••• DESSERTS FOR DELI + EXEC DELI •••••

bars brownies | blondies | lemon bars

BUILD EXEC DELI BUFFET | 32

ADD SOUP | 37

••••• GREENS •••••

vegetable crudite tri-colored carrots | cucumber | red pepper | broccoli | cauliflower | avocado ranch boursin ranch

mixed greens field greens | shredded carrots | cherry tomato | cucumber | radish ranch | balsamic

roasted red pepper hummus + pita chips

••••• SANDWICHES •••••

tri-tip steak sandwich sliced tri-tip sirloin | fire roasted red peppers | wild arugula | swiss cheese bleu cheese aioli | focaccia

grilled chicken sandwich sliced grilled chicken | caramelized onions | wild arugula | swiss cheese pesto aioli | sourdough

turkey club shaved turkey | applewood smoked bacon | tomato | bibb lettuce | white cheddar avocado aioli | wheat bread

grilled veggie wrap grilled squash + zucchini | portabella mushroom | tomato | baby spinach hummus balsamic reduction | spinach tortilla

lunch buffet based on 90 minutes of service minimum of 20 people | max of 75 people \$200 labor fee applies to all buffets under the minimum all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice

R

BUILD

SMOKEHOUSE BACKYARD PICNIC | 33

••••• SALADS ••••• southern style pasta penne | shrimp | heirloom tomato | diced red onion | parsley remoulade dressing

creamy coleslaw cabbage | carrots | red cabbage

•••••• **MEATS** ••••• grilled steak burgers | pulled pork | smoked brisket

····· CHEESES ·····

 $cheddar \mid swiss \mid pepperjack$

····· BREADS·····

brioche buns

••••• SIDES •••••

corn on the cob | bbq baked beans

•••••• SPREADS ••••• mustard | mayo | ketchup | bbg sauce

••••• TOPPINGS •••••

shredded lettuce | sliced tomato | shaved red onion | pickle

••••• DESSERTS ••••

bars brownies | blondies | lemon bars

THE LOUISIANA PO'BOY 30

••••• STARTERS•••••

chicken + sausage gumbo louisiana popcorn rice southern style potato salad russet potato | hard boiled egg | pickles | diced onions

••••• **MEATS** ••••• louisiana gulf shrimp | louisiana fried catfish

shaved roast beef with au jus

····· ACCOUTREMENT ·····

french bread | sliced tomato | shredded lettuce | pickles | mayo | mustard | ketchup | tabasco aioli

••••• SIDES ••••• assorted kettle chips

••••• DESSERTS ••••

bars brownies | blondies | lemon bars

lunch buffet based on 90 minutes of service minimum of 20 people \$200 labor fee applies to all buffets under the minimum all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice R

TAKE | BOXED LUNCH | 24

MARKET STYLE OR GRAB + GO

••••• INCLUDES •••••

whole fruit

bag of chips

cookie chocolate chip | sugar | oatmeal raisin | peanut butter

••••• COLD SANDWICHES •••••

turkey

smoked turkey | swiss cheese | applewood smoked bacon bibb lettuce | sliced tomato | croissant

ham

shaved ham | cheddar cheese | swiss cheese | bibb lettuce sliced tomato | pickle | croissant

roast beef

thinly sliced roast beef | provolone cheese | wild arugula sliced tomato | horseradish mayo | sourdough

veggie

grilled squash + zucchini | grilled red onion | fresh mozzarella | wild arugula | sliced tomato | basil pesto aioli | french bread

gluten free breads available on all sandwiches all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice



FUEL

••••• SOUPS | OPT ONE | ADD 5 •••••

garden vegetable chicken + sausage gumbo tomato basil shrimp + corn bisque chicken noodle

••••• SALADS | NAME ONE •••••

mixed greens

field greens | shredded carrots | cherry tomato | cucumber | radish | ranch | balsamic

classic caesar

 $crisp\ romaine\ lettuce\ |\ garlic\ +\ herb\ crouton\ |\ shaved\ parmesan\ |\ creamy\ caesar\ dressing$

geaux local

baby spinach | frisee | strawberries | feta | candied pecans | steen's cane vinaigrette

antipasto

genoa salami | swiss | cheddar | pepperoncini | sundried tomato | italian dressing

pasta

tri-colored rotini | heirloom tomato | cucumber | red onion | feta | italian dressing potato

 $russet\ potato\ |\ hard\ boiled\ eggs\ |\ pickles\ |\ diced\ onion$





LUNCH BUFFET | CONTINUED

OPT TWO | 36 OPT THREE | 40

••••• ENTRÉES •••••

grilled chicken parmesan marinara | shaved parmesan roasted tomato orzo

herb roasted salmon

wild rice pilaf

roasted pork loin
 shallot-thyme jus | mushroom risotto

smoked brisket au jus | herb roasted potatoes

fish + chips
fried catfish | spiral cut fries | ketchup | tartar

roasted turkey breast gizzard gravy | mashed sweet potatoes

shrimp + tasso pasta

wilted spinach | roasted tomato | seafood cream penne pasta

meatloaf

creole tomato gravy | mashed red potatoes

blackened redfish

buerre blanc | *corn maque choux*

herb roasted chicken shallot au jus | herb roasted potatoes

lunch buffet based on 90 minutes of service minimum of 20 people \$200 labor fee applies to all buffets under the minimum all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice

••••• ENTRÉES | CONTINUED •••••

eggplant parmesan

marinara | shaved parmesan | alfredo linguine

roasted butternut squash

tomato chutney | buttered cous-cous

grilled tri-tip sirloin

guajillo sauce | tortilla strips | cilantro lime rice | sundried tomato + red onion slaw

•••• VEGETABLES | OPT ONE ••••

bourbon glazed tri-color carrots | broccolini | haricot vert | braised kale | braised collard greens + tasso | roasted root vegetables | butter + dill tricolored carrots | steamed broccoli | fire roasted cauliflower | grilled asparagus

•••• DESSERT | SPOT ONE ••••

cheesecake | pecan pie + caramel | truffle marble mousse cake | key lime pie | strawberry shortcake | tiramisu | cookies + brownies | red velvet cake

••••• INCLUDES •••••

breads + butter

iced tea

coffee

SERVE PLATED LUNCH

••••• INCLUDES •••••

breads + butter iced tea | coffee + decaf

••••• SALADS | SPOT ONE •••••

mixed greens

mixed field greens | shredded carrots | cherry tomato | cucumber | radish | ranch or balsamic

geaux local

baby spinach | frisée | strawberries | feta steen's cane syrup vinaigrette | candied pecans

classic caesar romaine | croutons | shaved parmesan

summer salad

mixed field greens | mandarin oranges | strawberries radish | dried cranberries | balsamic vinaigrette

wedge

baby iceberg | applewood smoked bacon | tomato cucumber | smoked bleu cheese | green onion | ranch or avocado ranch

minimum of 10 required in room dining options available for less than 10 all pricing is subject to a 24% service charge and 11.95% tax all pricing is subject to change without prior notice

····· ENTRÉES | OPT ONE ·····

grilled parmesan chicken | 32

free range airline chicken breast | sundried tomato orzo garlic haricot vert | basil infused marinara | shaved parm

herb roasted chicken | 32

seared free range airline chicken breast | herb crusted fingerling potatoes | broccolini | shallot-thyme jus herb roasted tomato

parmesan crusted salmon | 32

atlantic salmon | orzo rice pilaf | grilled asparagus | citrus beurre blanc | charred lemon

meatloaf | 32

housemade meatloaf | caramelized peppers + onions garlic yukon potatoes | roasted tri-colored carrots creole tomato gravy | caramelized pearl onion

herb roasted pork loin | 32

pork loin | mashed sweet potatoes | vegetable medley apple + brandy glaze | grilled apple

60z filet mignon | 45

hand cut filet | herb roasted yukon potatoes | white asparagus | port wine demi | sundried tomato + red onion slaw

blackened redfish | 34

pan seared redfish | scallion popcorn rice | broccolini creamy crawfish sauce | charred sweet peppers

shrimp + tasso pasta | 32

louisiana gulf shrimp | smoked tasso ham | wilted spinach | herb roasted tomato | seafood cream | shaved parm

••••• DESSERTS | NAME ONE •••••

 $\label{eq:calibration} \begin{array}{l} tiramisu \mid crème \ brulee \mid cheesecake \mid truffle \ marble \ mousse \\ cake + shaved \ white \ chocolate \mid chocolate + peanut \ butter \\ thunder \ cake \mid carrot \ cake \mid triple \ chocolate \ bundt \end{array}$





FUEL DINNER BUFFET

••••• SOUPS | OPT ONE | ADD 5 •••••

garden vegetable chicken + sausage gumbo tomato basil shrimp + corn bisque chicken noodle soup

••••• SALADS | NAME ONE •••••

mixed greens

field greens | shredded carrots | cherry tomato | cucumber | radish | ranch | balsamic classic caesar crisp romaine lettuce | garlic + herb crouton | shaved parmesan | creamy caesar dressing

geaux local

baby spinach | frisee | strawberries | feta | candied pecans | steen's cane vinaigrette antipasto

genoa salami | swiss | cheddar | pepperoncini | sundried tomato | italian dressing pasta

tri-colored rotini | heirloom tomato | cucumber | red onion | feta | italian dressing potato

russet potato / hard boiled eggs / pickles / diced onion

R dinner buffet | continued

OPT TWO | 58 OPT THREE | 62

••••• ENTRÉES •••••

ny strip ny strip roasted whole | sliced with red wine demi pan seared chicken free range airline breast | tasso shallot jus miso glazed salmon salmon | balsamic infused shitake mushroom | kale roasted salmon atlantic salmon, brined + roasted whole with beurre rouge | crispy artichoke | wilted artichoke

blackened redfish redfish filets | corn maque choux | charred lemon beurre blanc

pasta florentine

penne pasta | wilted spinach | roasted wild mushrooms | parmesan cream | shaved parm

····· ACCOUTREMENT ·····

 $herb\ roasted\ potatoes$ + zucchini & squash

••••• **DESSERTS** ••••• cheesecake with raspberry coulis + key lime pie

•••••• INCLUDES•••••• bread + butter iced tea | coffee

dinner buffet based on 90 minutes of service minimum of 20 people \$200 labor fee applies to all buffets under the minimum all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice

ADDITIONAL OPTION

The Creole | 54 ••••• SALAD + SOUP ••••• chicken + sausage gumbo and sensation salad

••••• ENTREES | OPT THREE •••••

louisiana fried catfish | red beans + rice | crawfish etouffee chicken + sausage jambalaya | chicken + sausage pastalaya | seafood jambalaya | blackened redfish

····· ACCOMPANIMENTS ·····

blackened red potatoes | garlic haricot vert creole bread pudding | pecan pie





SERVE PLATED DINNER

••••• INCLUDES •••••

breads + butter

iced tea | coffee + decaf

••••• SALADS | SPOT ONE •••••

mixed field greens

mixed field greens | shredded carrots | cherry tomato | cucumber | radish | ranch or balsamic vinaigrette classic caesar

romaine | croutons | shaved parmesan | creamy caesar dressing

geaux local

 $baby\ spinach\ |\ fris{\'e}\ |\ strawberry\ |\ feta\ |\ candied\ pecans\ |\ steen `s\ cane\ syrup\ vinaigrette$

summer salad

mixed field greens | mandarin oranges | strawberries | radishes | cucumbers | shredded carrots | toasted pecans goat cheese | cranberry balsamic

poached pear

 $red\ wine\ poached\ pear\ |\ mixed\ field\ greens\ |\ honey\ goat\ cheese\ |\ cranberries\ |\ candied\ walnuts\ |\ white\ balsamic\ vinaigrette$

••••• SOUP | SPOT ONE | ADD 5 •••••

garden vegetable | chicken + sausage gumbo | creamy tomato basil | crab + corn bisque | chicken noodle

PLATED DINNER | CONTINUED

••••• ENTRÉES •••••

herb crusted chicken breast | 42

garlic roasted yukon mashers | grilled asparagus red wine demi | sundried tomato + red onion slaw

blackened redfish | 42

corn maque choux | garlic haricot vert | crawfish etouffee | charred lemon

braised bone-in pork chop | 46

sweet tea braised porkchop | pan seared polenta cake braised collard greens | bourbon apple glaze bourbon poached apples

herb roasted atlantic salmon | 46

parmesan risotto | grilled asparagus | satsuma beurre blanc | charred orange

stuffed salmon renaissance |55

stuffed with baby spinach | mozzarella | lump crab meat | creamy stone ground grits tomato + brussel sprout hash | roasted red pepper cream (contains bacon)

chicken marsala | 42

herb roasted wild mushrooms | garlic yukon mashers | braised kale | marsala sauce | herb roasted tomato

adobo marinated short ribs | 54

cilantro lime rice | cumin carrots | cotija | cilantro

minimum of 10 required for plated dinner all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice

red wine braised short ribs | 54

potato + parsnip puree | charred tri-colored cauliflower red wine demi | marcona almonds

seafood pasta | 40

louisiana shrimp | bay scallops | sundried tomato caramelized onions | sweet peppers | roasted wild mushrooms | roasted garlic + tasso cream | shaved parmesan | basil

eggplant parmesan | 36

panko crusted eggplant | garlic angel hair pasta basil infused marinara | roasted squash + zucchini shaved parmesan | basil

filet mignon | 60z - 52 | 80z - 62

hand cut 6oz or 8oz filet mignon | truffle mashers garlic broccolini | red wine demi | sundried tomato + red onion slaw

6oz filet + blackened redfish | 65

roasted fingerling potatoes | braised collard greens red wine demi | citrus beurre blanc | charred lemon

6oz filet + bbq shrimp | 65

truffle yukon mashers | grilled asparagus | nola bbq sauce | herb roasted tomato

6oz filet + crabcake | 70

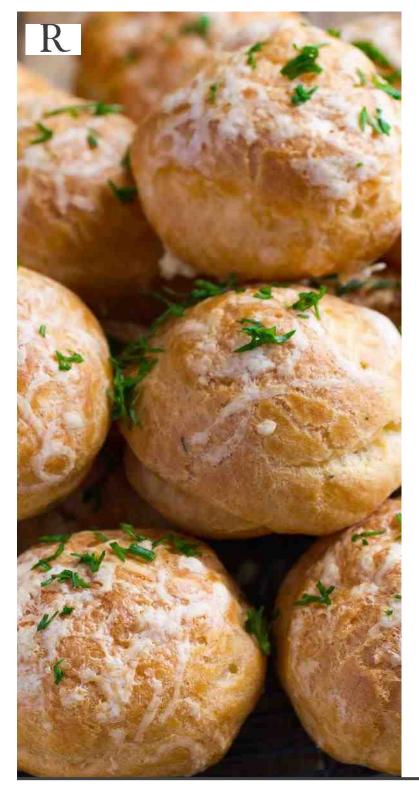
tasso risotto | garlic brocollini | wild mushroom port wine demi | herb roasted tomato

••••• DESSERTS | NAME ONE •••••

crème brulee | cheesecake | sea salt + caramel cheesecake white + dark chocolate mousse cake | pecan pie | lemon berry marscapone cake | chocolate + peanut butter thunder cake mini chocolate bundt cake



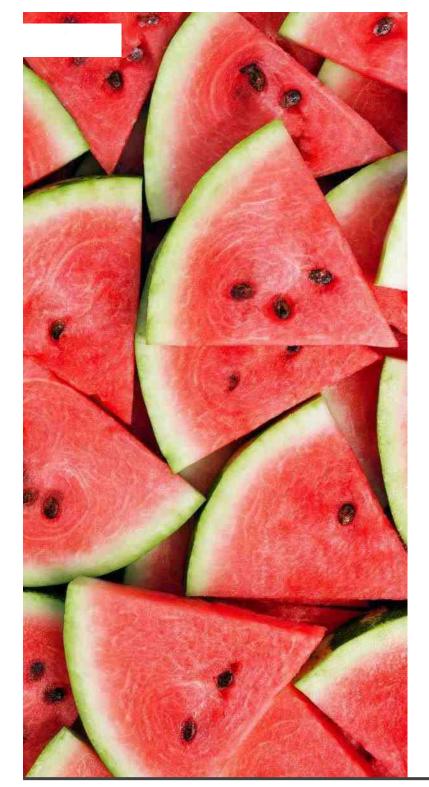
RENAISSANCE BATON ROUGE HOTEL | 7000 BLUEBONNET BLVD | BATON ROUGE, LA 70810 | T 225.215.7000 | MARRIOTT.COM/BTRBB | 4.2025



SOCIALIZE HORS D'OEUVRES | HOT

mini muffaletta | salami | provolone | olive tapenade | 225 louisiana crawfish pie | remoulade | 250 boudin egg roll | pepperjack cheese | 250 shrimp + grit cake | bacon | pablano pepper | 250 crab stuffed jalapenos | ranch dip | 225 mini lump crab cakes | remoulade | 300 shrimp + andouille pies | 275 duck + bacon sweet corn wontons | 225 tomato basil arancini | marinara | 200 tandoori chicken satay | peanut sauce | 250 pork char sui satay | sweet thai chili | 275 wild mushroom tart | 200 beef tenderloin rossini en croute | horseradish cream | 300

all socialize items are priced at 50 pieces and have a minimum order of 50 pieces all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice



SOCIALIZE

HORS D'OEUVRES | COLD

louisiana boiled shrimp cocktail shooters | lemon | 250 louisiana oyster shooters | bloody mary granita | pickled okra | 300 jumbo lump crab shooters | artichoke heart | chive truffle honey | 325 antipasto skewer | artichoke | tomato | kalamata olive | 200 caprese skewer | tomato | mozzarella | balsamic | basil | 200 roasted antipasto cup | squash | zucchini | asparagus | tomato red onion | eggplant | mozzarella | salami | 225 southwest chicken salad cup | avocado puree | 275 grape + walnut chicken salad cup | 275 shrimp remoulade cup | yellow onion | red pepper | 300 smoked salmon blini canapes | lemon dill crème | red onion | capers | 300

all socialize items are priced per 50 pieces and have a minumum order of 50 pieces all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice



DISPLAY STATIONS

seasonal fruit + berry | 7

melon | *pineapple* | *berries*

domestic cheese board | 12 chef selection | dried fruits | roasted nuts | grapes | berries crackers

artisan cheese board | 15

chef selection | dried fruits | roasted nuts | grapes | berries honey | preserves | crostini

charcuterie board | 18

chef selection of meats + cheeses | fresh fruit | roasted nuts honey | preserves | mustard | crostini

antipasto board | 12

hard salami | roasted tomatoes | asparagus | squash | zucchini red onion | eggplant | cauliflower | mozzarella | tri-colored carrots

hummus duo | 12

hummus + pecan arugula pesto hummus | vegetable crudite pickled vegetables | grilled pita | pita chips

chip + dip bar | 18

spicy queso | spinach + artichoke | crab + brie guacamole | hummus | boursin ranch | pita chips flatbread | kettle chips

slider duo | 18

traditional cheeseburger – cheddar | caramelized onion | house sauce creole slider – white cheddar | tomato chutney | candied bacon | arugula both on brioche bun | ketchup + mustard on the side

kabob bar | 18

lamb spiedie kabob + balsamic reduction | brazilian churrasco steak kabob + chimichurri | bacon + italian sausage kabob + tangy bbq

brie en croute | 140 per 20ppl

double cream french brie | toasted pecans | jalapeno pepper jelly flaky puff pastry | crostini

raw bar | 600 per 50ppl

louisiana boiled shrimp | oysters on the half shell | green lip mussels marinated crab claws | cocktail sauce | mignonette | horseradish lemon

minimum of 20 people based on 90 minutes of service all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice



ENTERTAIN

STATIONS - BYO or MANNED

nola shrimp + grits | 18**

 $louisiana\ shrimp\ |\ white\ cheddar\ grits\ |\ braised\ collard\ greens\ nola\ bbq\ sauce$

pasta | 18**

- louisiana gulf shrimp | bacon | alfredo | linguini

- talian sausage crumbles | grilled squash + zucchini

- chicken | basil infused marinara | penne pasta | shaved

parmesan | cracked red pepper | micro basil

caesar salad | 10

tossed romaine | garlic + herb croutons | grated parmesan | creamy caesar dressing | add chicken or beef or shrimp – 6 each

street tacos | 18

smoked chicken thighs | beef barbacoa | blackened redfish | shredded lettuce | tomatoes | pickled red onions | cheddar | cotija | pico de gallo salsa verde | guacamole | lime | sour cream | mexican street corn

sushi | 18 | max 75 guests | requires 2 attendants

assorted sushi | crab rangoon | pork pot stickers | soy | wasabi pickled ginger | ponzu | hoisin

mashed yukon potato bar | 12

garlic mashed potatoes | butter | chives | sour cream | bacon | crawfish tails sundried tomatoes | roasted wild mushrooms | baby spinach | cheddar | smoked gouda | served in stemless martini glass

risotto | 16

classic parmesan risotto | wilted spinach | toasted pine nuts | roasted wild mushrooms | caramelized onions | grated parmesan | roasted tomatoes | bacon crawfish tails | tasso

poutine | 15

shoestring fries | waffle fries | sweet potato fries | beef gravy | chopped brisket | bacon green onions | caramelized onions | sour cream | cheese curds | beer cheese

mac + cheese | 9 | add 4 for shrimp + crawfish

bacon | shredded brisket | sour cream | sundried tomatoes | baby spinach | roasted wild mushrooms | caramelized onions | green onions | buttered goldfish crackers

> ** attendant fee required |100 per attendant minimum of 25 minimum of three stations if only stations based on 90 minutes of service all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice

TRIM CARVING STATIONS

sweet tea marinated pork loin | serves 30 | 225 bourbon glaze | honey combread muffins

bourbon glazed ham | serves 30 | 240 pineapple | cherries | biscuits | mayo + stoneground mustard

roasted beef tenderloin | serves 20 | 375 french bread | horseradish cream | red wine demi | stoneground mustard

prime beef strip loin | serves 30 | 400 garlic + pepper crusted | bourbon + cipollini onion demi | rosemary ciabatta horseradish cream | stoneground mustard

cajun roasted turkey breast | serves 30 | 225 french bread | cranberry aioli | stoneground mustard

baron of beef | serves 120 | 450 injected with worcestershire + garlic | french bread | mayo + stoneground mustard

the wellington | serves 25 | 500

 $classic\ carved\ beef\ welling ton\ |\ mushroom\ duxelles\ |\ mashed\ yukon\ potatoes\ |\ truffle\ demi$

carver fee required | 100 per attendant stations based on 90 minutes of service minimum of 20 people all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice



INDULGE DESSERT STATIONS

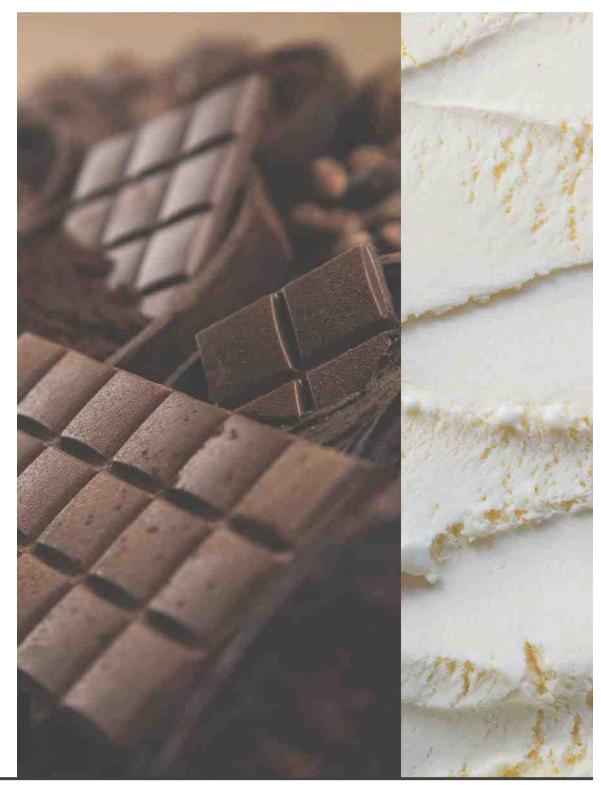
sweet tooth | 10

cookies – chocolate chip | oatmeal | sugar | peanut butter brownies milk shooters | white | chocolate | almond

sundae sundae | 18** | choice of two

local vanilla | chocolate | strawberry ice cream chocolate | caramel | strawberry sauces sprinkles | chopped peanuts | crushed oreos cherries | sliced bananas (max 75ppl)

** attendant fee required | 100 per attendant stations based on 90 minutes of service minimum of 20 people all pricing is subject to a 24% service charge and 11.95% sales tax all pricing is subject to change without prior notice





SIP | ALCOHOLIC BEVERAGES

PREFERRED

vodka | absolut gin | tangueray S rum | bacardi scotch | dewars bourbon | maker's mark whiskey | canadian club whiskey | jack daniels cognac | hennessy vs tequila | don julio blanco

SPECIALTY

pinot grigio | campo di fiori rose' | sirena del mare sauvignon blanc | vin 21 cali chardonnay | quintara italian red blend | fable roots cabernet | harmony + soul

PREMIUM

vodka | grey goose gin | bombay sapphire rum | bacardí superior scotch | johnnie walker black bourbon | knob creek whiskey | crown royal whiskey | gentleman jack cognac | hennessy vsop tequila | patron silver

LESSONS FROM THE LAND

we focus on working with a group of diverse winemakers who use sustainable farming methods, so we can craft our grapes into pure, exceptional wine. its not just a fad for us. great wine requires very little ingredients. nature is the composer and we are the symphony.

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SPIRIT

WINE

DOMESTIC michelob ultra bud light miller lite coors light

IMPORTED

corona extra corona light stella artois heineken modelo especial

CRAFT + LOCAL

shiner + topo chico hard seltzers truly hard seltzer



POUR | BAR SERVICE

CASH**

HOSTED*	ł
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preferred spirits	12	preferred spirits	10
premium spirits	14	premium spirits	12
house wine	12	house wine	10
domestic beer	6	domestic beer	5 7
imported beer	8	imported beer	
non-alcoholic beer	6	non-alcoholic beer	5
mineral water 5		mineral water	4
soft drinks 5		soft drinks	4

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 for the event

BEER + WINE	PREFERRED	PREMIUM
1 hour 17	1 hour 22	1 hour 24
2 hours 20	2 hours 30	2 hours 30
3 hours 25	3 hours 36	3 hours 38
4 hours 30	4 hours 44	4 hours 46

ADDITIONAL SELECTIONS custom cocktails | request pricing

cash bar prices are tax inclusive | cashier required

^{**} bartender fee required

^{***} bartender fee included | 1 bartender per 100

bartender + cashier fee 150.00 charge each | based on a two-hour minimum with 25.00 per additional

hour all pricing is subject to a 24% service charge and 11.95% sales tax.

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IMPRESS | ADDITIONAL WINE LIST

RED

CABERNET

the show | ca | 40 justin | paso robles | ca | 64 chateau smith | columbia valley | 48 freemark abbey | napa valley | ca | 75 terrazas altos | mendoza | argentina | 50 quilt | napa vallev | ca | 65 beringer vineyards | knights valley | ca | 78 caymus | napa valley | ca | 140 silver oak | alexander valley | ca | 160 plumpjack | ca | 280 stag's leap odette | napa valley | ca | 250

PINOT NOIR

cherry pie | ca | 42 meiomi | ca | 44 kim crawford | marlborough | new zealand | 40

MERLOT

oberon | napa valley | 48 decoy | sonoma valley | ca | 42 luke | wa | 60 silverado | napa valley | ca | 80 thorn by the prisoner | napa valley | ca | 100 duckhorn | napa valley | ca | 115

MALBEC

crios | mendoza | argentina | 35 terrazas altos | mendoza | argentina | 50

OTHER RED

spellbound | petite sirah | napa | ca | 37 saldo | zinfandel | oakville | ca | 65 the prisoner | red blend | napa | ca | 73 banfi reserva | chianti | tuscany | 46 shatter | grenache | france | 58 machete | orin swift | napa | ca | 280

WHITE

CHARDONNAY

kendall jackson | vintner's reserve | ca | 38 sonoma cutrer | russian river ranches | ca | 50 rombauer | carneros | ca | 75

SAUVIGNON BLANC

wairau river | marlborough | new zealand | 40 kim crawford | marlborough | new zealand | 47

RIESLING

chateau ste michelle | columbia valley | wa | 32

PINOT GRIS | PINOT GRIGIO

pighin | pinot grigio | italy | 41 banfi san angelo | pinot grigio | italy | 38

OTHER WHITE

seven daughters | moscato | italy | 36 blindfold | white blend | napa valley | ca | 80

ROSÉ

fleur de prairie | rose' | france | 50 pierre sparr | brut rose' | france | 47

SPARKLING

mumm | brut | napa | ca | 60 mionetto | prosecco | italy | 54

CHAMPAGNE

moet + chandon imperial | france | 120 dom perignon | cuvee dom | france | 350 perrier-jouet | grand brut | france | 295 krug | grand cuvee | france | 450



EXPLORE NAVIGATOR PROGRAM + LOCAL GUIDE

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.

EDUCATE | HOTEL POLICIES

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 | audio + visual equipment prices are subject to a 24% hotel service charge. All charges including food + beverage | room rental audio + visual equipment and hotel service charges are subject to 12.5 % 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.

LOSS PREVENTION

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 additional security is deemed necessary to protect the hotel as a result of the event, arrangements will be made by the hotel and charged directly to the organization or guest.

OUTSIDE VENDORS

The hotel requires all outside vendors to have a current certificate of insurance naming the hotel and ownership as additional insured parties. This must be obtained by the hotel prior to the event dates for vendors to be admitted on the premises. Insurance levels begin at a minimum of \$1 million in liability but can exceed that minimum based on a risk assessment by the hotel.

EXCESSIVE CLEANUP + TRASH

All vendors + groups must provide adequate clean up during and after set up of the event. Excessive trash is not permitted to be left at the hotel and must be removed from the premises at the conclusion of the provided service or end of the event by the vendor. Failure to follow these requirements will result in a minimum but not limited to fee of \$500 for clean-up. This charge will be assessed to the group or organization master account.

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 the approval of the local 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 confetti and/or glitter will result in a \$600 cleaning fee.

LABOR CHARGES

Resetting 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.

PACKAGING | RECEIVING + SHIPPING

Renaissance Baton Rouge 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 space is available].

