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RENAISSANCE®
CURAÇAO RESORT & CASINO

EVENTS MENU

IMAGINING YOUR MEETING STARTS HERE...

meetings *imagined*
PEOPLE INSPIRED. MARRIOTT DELIVERED.





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BREAKFAST

CONTINENTAL BREAKFAST \$16

.....

Includes beverage station of coffee, tea, orange juice, and apple juice.

- Croissants with marmalade preserves and butter
Danish pastries, muffins, and donuts
- Waffles with whipped cream, chocolate syrup and
powder sugar
- Natural grain pancakes with maple syrup
- Toast with Gouda cheese and turkey ham

Whole fruits and sliced fruits

Assorted cereals, whole and low-fat milk
Yogurt, homemade granola, and honey

MORU BON DIA BREAKFAST \$24

.....

Includes beverage station of coffee, tea, orange juice, and apple juice.

Croissants with marmalade preserves and butter
Danish pastries, muffins, and donuts

Whole fruits and sliced fruits

Assorted cereals, whole and low-fat milk
Yogurt, homemade granola, and honey

- À la Minute scrambled eggs
- Local pumpkin pancakes
- Natural grain pancakes with maple syrup
- Link breakfast sausages or bacon
- Homemade breakfast potatoes or hash browns

Assorted local pastechis and empanadas

ENHANCE YOUR BREAKFAST

.....

Fresh smoothie station | \$5

Mimosas | \$5

Omelet station | \$ 7

*incl. chef attendance fee

* Prices are per person, subject to 9% tax & 15% service charge.



BREAKFAST

HEALTHY START \$20

.....
Includes beverage station of coffee, tea, fresh mint tea, honey, infused water | Includes fresh juice station of orange, pineapple and watermelon juices

*Almond, Soy, or Coconut milk available upon request.

Choice of four healthy items (4):

- Low fat yogurt, with homemade granola, and honey
- Tropical quinoa fruit salad
- Trail mix, a combination of granola, dried fruit, nuts, and dark chocolate
- Chia seeds pudding topped with seasonal berries
- Zucchini muffins with flaxseeds
- Banana nut bread with chia seeds
- Fruit smoothie shots
- Fruit skewers and whole fruits
- Egg white frittata with seasonal vegetables on waldkorn bread
- Herb focaccia bread, with smoked turkey breast, arugula, and a tapenade of black olives and mixed nuts
- Pumpernickel sliced bread (dark, dense whole-grain rye) with thin slices of cucumber, soft cream cheese, topped with green spring onion, sea-salt and black pepper
- Wheat toast with mozzarella, tomato slices, basil herbs and pesto
- Oatmeal raisin cookies

GRAB AND GO BREAKFAST \$22

.....
Includes beverage station of coffee, assorted teas and cups to go. Bottled spring water, orange juice, and apple juice.

Danish pastries, muffins, donuts, and waffles

- Egg & cheese English muffin sliders
- Egg & ham croissants
- Cheese, egg, bacon or sausage quesadillas
- Mini pistolette with vegetable omelet

Whole fruits and sliced fruits

* Prices are per person, subject to 9% tax & 15% service charge.



Enhance your freshly brewed coffee, to Starbucks Coffee beans by adding US\$ 1.00 to your Coffee breaks

COFFEE BREAK

COFFEE BREAK **AM** \$12

Freshly brewed coffee
 Assorted teas
 Assorted fruit juices
 Still bottled water
 Whole fruits

Choice of two snacks (2)

Hearty

- Local pastechi, cheese, chicken or beef
- Local empanada, cheese, chicken or beef
- Local saucijzenbroodje (Dutch sausage puff pastry)
- Mini croissants served with condiments on the side: strawberry jam, orange jam, egg salad
- Assorted mini finger sandwiches: tuna salad, ham and cheese, smoked salmon & cream cheese, egg salad, brie & cucumber
- Bacon & cheese quiche
- Bagels with plain cream cheese, chives cream cheese, smoked salmon, capers, red onions, parsley
- Mini breakfast burrito with egg, cheese, sausage
- Profiterole with tuna salad

Sweet

- Donuts and muffins bar
- Local peanut cookies and chocolate chip cookies

Wholesome

- Homemade parfait with fresh fruit topping
- Fruit salad with mint & orange juice
- Granola bars
- Peanut butter & jelly parfait
- Oatmeal cookies with raisins
- Oatmeal cookies with dark chocolate

COFFEE BREAK **PM** \$14

Freshly brewed coffee
 Assorted teas
 2 types of juices
 Still bottled water
 Assorted diet and regular soft drinks

Choice of two snacks (2)

Hearty

- Local pastechi, cheese, chicken or beef
- Local empanada, cheese, chicken or beef
- Mini pizza's, cheese, pepperoni or vegetables
- Ham and cheese profiteroles
- Mini Johnny Cake filled with choice of cheese, salt fish "bakijou" or stir fried bokchoy
- Broodje frikandel with onions, curry sauce and mayo
- Broodje kroket with mustard
- Chicken or vegetable quesadilla with cheddar cheese, guacamole, sour cream and salsa

Sweet

- Assorted mini cakes and mousses
- Mango strawberry mousse, topped with fresh berries
- Brownies or chocolate cake
- Brownie layered with quesillo cake
- Mini cheesecake with blueberry or strawberry toppings
- Coconut cake
- Pistachio cake
- Carrot cake
- Create your own trail mix: M&M's, dried fruits, mixed nuts

Wholesome

- Fruit salad with mint & orange juice
- Fruit skewers
- Blueberry vanilla Greek yoghurt granola bars
- Plantain chips and guacamole dip
- Skinny Greek yogurt chicken salad waldkorn finger sandwich
- Whole wheat mini pita & hummus dip
- Crudités, a variety of crisp healthy vegetables, complimented with guacamole, blue cheese and ranch dressing

* Prices are per person, subject to 9% tax & 15% service charge.



IMAGINE YOUR COFFEE BREAK WITH:

HOT CHOCOLATE BAR \$5

.....
Top your hot chocolate with mini chocolate chips, mini marshmallows, or whipped cream, combined glazed and chocolate covered donuts, and chocolate chip cookies.

EPIC PANCAKE STATION \$4

.....
These sugary joys are served with a variety of toppings that guest can choose from sweetened shredded coconut, sprinkles, mini chocolate chips, whipped cream, maple syrup, room temperature butter, strawberry jam, chocolate syrup, fresh seasonal berries, confection sugar, cinnamon powdered sugar.

POPCORN STATION \$3

.....
The ultimate classic treat for your coffee break: sweet and salty popcorn individually packed

CHIPS N' DIPS \$5

.....
Tortilla chips served with guacamole, sour cream , chunky salsa, and melted cheese

HOT DOG STATION \$7

.....
Hotdog bun with hotdogs, mayonnaise, ketchup, mustards, sauerkraut, pickles

CANDY BUFFET BAR \$7

.....
Retro treats, delicious gummies and local inspired candies display



IMAGINE YOUR COFFEE BREAK WITH:

FRESH JUICE BAR \$3

.....

Go Healthy, Go Fresh! A fresh juice bar to include, watermelon mint juice, pineapple ginger juice, celery green apple spinach cucumber juice.

ENERGY BAR \$5

.....

Guest can choose between an Healthy Energy smoothie shot or a Red Bull

STARBUCKS FRAPPUCCINO STATION \$5

.....

Discover the varieties of Starbucks Frappuccino® during your coffee break; the delicious sweet blended drinks made from coffee, milk and ice is a favorite! (3.5oz cups.)

- **Coffee Frappuccino included**
- **Choice of one (1) Caffeine-free flavored Frappuccino** Strawberry, Vanilla, Chocolate
- **Choice of one(1) Coffee flavored Frappuccino** Caramel, Mocha, White Chocolate

***Minimum of 30 guests required for the station ***
under 30 guests the Frappuccino's will be passed around by a Starbucks representative *** Barista attendant fee not included***

INTERACTIVE PLAY BREAK \$2

.....

Business or pleasure? Why not both! Imagine your coffee break with our local games, and help your attendees take a break with a game of Domino's, Checkers, Hopscotch or Cards

SNOW CONE "FRIO FRIO" STATION \$3

.....

The real local "Frio Frio" with a twist, topped with our homemade syrup.

Choice of three(3) flavors
Coconut, lemon, tamarind, passionfruit, or strawberry

* Prices are per person, subject to 9% tax & 15% service charge.



LUNCH

DELI LUNCH \$32

.....
Includes beverage station of coffee, tea, juices, soft drinks, and assorted cookies.

Soup | Choice of one (1)

- Local vegetable soup
- Chicken soup
- Beef soup
- Pumpkin soup
- Tomato soup
- Bisque of crab with French brie cheese
- Cream of mushroom and truffle, sautéed mushroom and parsley

Salad Bar | Choice of one (1)

Caesar Salad Station

- Romaine lettuce, croutons, Parmesan cheese, crispy bacon, anchovies, Caesar dressing

Mixed Green Salad Station

- Assorted greens, tomatoes, cucumber, beet root, sweet corn, Thousand Island dressing, Italian dressing, blue cheese dressing

Mediterranean Salad Station

- Lettuce, couscous, black olives, feta cheese, red peppers, green peppers, capers, red onions, herb vinaigrette

Healthy Salad In Mason Jars

- Romaine, iceberg, arugula, radicchio, turkey breast strips, cherry tomatoes, radish, shredded carrots, garlic croutons, spring onions, light lemon dressing

Choice of three (3) sandwiches or wraps

- Minute steak sandwich on French baguette with mustard mayonnaise, fried onions, tomato chutney and garden lettuce
- Philly cheesesteak sandwich
- Classic BLT sandwich, crispy bacon, lettuce, tomatoes, mayonnaise
- “Broodje Gezond”, waldkorn bread topped with boiled egg, Gouda cheese, tomato, lettuce and light mayonnaise
- Hotdog sandwich with sauerkraut, crispy potato chips, dill pickles, mustard, mayonnaise, curry ketchup
- Chicken quesadilla with cheddar cheese, guacamole, sour cream and salsa
- Smoked salmon wrap with cream cheese
- Spinach wrap with tuna salad, olives and lettuce
- Veggie sandwich, mushroom, arugula, basil pesto,
- Parmesan cheese on ciabatta bread
- Baguette deli smoked turkey with Swiss cheese
- Crispy chicken wrap, lettuce, tomato, onion, pickles, BBQ sauce
- Chef’s selection of open-faced crostini’s
- Tomato, pesto and mozzarella panini

* Buffets are available for a minimum of 30 guests extra charge will be added for groups under 30

* Prices are per person, subject to 9% tax & 15% service charge



ENHANCE YOUR LUNCH

PIZZA STATION \$2,50
.....

Choice of two (2):

- Vegetarian
- Pepperoni cheese
- Ham and cheese
- Tomato, basil, cheese

CHEF'S SELECTION OF SUSHI ROLLS \$4,50
.....

With wasabi and ginger slices.

Choice of three (3):

- Fancy tuna roll with fresh (raw) tuna, cream cheese, spring onions
- Shrimp tempura roll with cucumber, shredded carrots, spring onion, and leek
- Renaissance roll with a duo of salmon and tuna, cream cheese, leek, spring onion, avocado, smoked white sesame seeds
- Crunchy salmon roll with smoked salmon, cucumber, carrot, spring onion
- Crab roll with cream cheese, celery, avocado, ginger pickle, topped with sesame seeds
- Vegetable roll with seaweed, celery, cucumber, carrot, ginger pickle, rolled in nori

TACO STATION \$5,50
.....

With baked beans, ground beef, shredded chicken, cheddar cheese sauce, shredded mozzarella, salsa, sour cream, guacamole, pico de gallo, cilantro, corn.



ENHANCE YOUR LUNCH

POKÉ BOWL STATION \$6,50

A Poké Bowl Station, is not simply something you will eat. It's an experience where healthy and colorful ingredients are combined to make delicious foods deserving to be shared. Each guest can create their own poké bowl, by combining their proteins on rice and piled high with toppings and drizzled special sauces! Its like a sushi roll, but spectacularly personalized.

Let's create your own poké bowl station:

1. Base included: Rice bowl, or Poké noodle bowl, or Poké Salad bowl

2. Choice of 3 proteins:

- Tuna (raw)
- Spicy tuna (raw)
- Baby octopus
- Salmon (raw)
- Tofu
- Crab surimi sticks
- Smoked salmon
- Tempura shrimp
- Roasted chicken strips

3. Choice of 5 mix-ins:

- Cucumber
- Edamame
- Bok choy
- Mango
- Sweet corn
- Cilantro
- Cherry tomato
- Shiitake mushroom
- Red onion
- Pickled jalapeño

4. Choice of 3 sauces:

- Sweet teriyaki
- Honey mustard
- Sweet chili
- Spicy ginger
- Pineapple chili
- Wasabi aioli
- Sesame oil
- Olive oil
- Spicy sambal sauce
- Oyster sauce
- Soy sauce

5. Choice of 3 Topping/Crunch:

- Rice cracker
- Onion crisps
- Sesame seeds
- Chili pepper flakes
- Spring onion
- Pickled ginger
- Tauge (bean sprouts)
- Seaweed salad
- Red cabbage
- Radish
- Spicy crispy salmon



SANDWICH / BOXED LUNCH

PETITE LUNCH \$23

.....

Includes beverage station of coffee, tea, juices, soft drinks, and chef's selection of pastries.

Caesar Salad Station

- Romaine lettuce, croutons, parmesan cheese, crispy bacon, anchovies, Caesar dressing

Soup

- Renaissance's soup of the day

Quesadilla and Flatbread Station

- Flatbread topped with vegetables & cheese, and peperoni & cheese
- Chef's selection of quesadilla's

LUNCH TO GO \$28

.....

Grab and go to your next meeting.
Includes station of coffee, tea, juices, and soft drinks to Go!

Choice of one (1)

Market style Deli Grab and Go

- Sandwich lunch bag selection with mini assorted wheat and white bread roles:
Tuna salad, salmon and cream cheese, roast beef, ham & cheese
 - Mixed salad individually packed in a to-go bag
 - Popcorn to-go
 - Assorted diced fruit cup

Noodles to Go

- Wok noodles chicken, beef, or shrimps in Chinese to-go box
 - Atjar vegetable salad
 - Cassava crackers or 'kroepoek'
 - Fortune cookies

Wraps to Go

- Choice of crispy chicken BBQ and spinach wrap with tomato, mozzarella and basil
 - Mixed salad individually packed in a to-go bag
 - Chips to-go
 - Assorted diced fruit cup

*Includes Chef Attendant Fee

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extra charge will be added for groups under 30

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SANDWICH / BOXED LUNCH

CHICHI'S LUNCH BUFFET \$25

.....
Includes beverage station of juices and soft drinks,
bread buns and butter.

Salads

- Mixed greens with 6 assorted toppings and 2 dressings
- Caribbean coleslaw
- Homemade potato salad
- Traditional tuna salad

Sides

- "Arroz Moro" local rice with beans
- Fried plantains
- Sautéed vegetables
- Pumpkin mashed potatoes

Entrees

- Local chicken dish "Keshi Yena"
- Choice of local meatballs or local beef stew ("karni stoba")
- Fried panga with a lemon mango dipp

Dessert

- Quesillo, pistachio cake, local sweets and seasonal fruits

LUNCH

CREATE YOUR OWN LUNCH BUFFET \$30

.....

Includes:

Assorted bread with hummus, basil pesto, butter
Mixed greens with 6 assorted toppings and 2 dressings.

Salads | Choice of three (3)

- Caribbean coleslaw
- Homemade potato salad
- Greek salad
- Quinoa and couscous salad
- Tropical tuna salad
- Red skin potato salad with egg
- Tabouleh (tomato, cucumber, parsley salad)

Sides | Choices of two (2)

Includes basmati rice

- Oven roasted potatoes
- Mixed fried rice
- Mashed potatoes with or without spinach
- Sweet potato or pumpkin with or without leek
- "Arroz Moro" local rice with beans
- Pasta Alfredo with broccoli and cashew nuts
- Fried plantains
- Sautéed mixed vegetables
- Glazed carrots
- Zucchini mozzarella gratin

Entrees | Choice of three (3)

- Beef hanging tender in mushroom red wine sauce
- Local stewed beef "Karni Stoba"
- Roasted chicken in fennel cumin sauce
- Grilled chicken in peanut sauce
- Local chicken dish "Keshi Yena"
- Grouper in a creole sauce
- Red snapper in tropical papaya sauce
- Vegetable lasagna
- Lasagna Bolognese

Dessert (4)

Chef's selection of 4 types of desserts

- Cakes, local sweets and seasonal fruits

* Buffets are available for a minimum of 30 guests

extra charge will be added for groups under 30

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PLATED LUNCH

3 COURSE MENU \$35

Appetizer | Choice of one (1)

Caesar Cannelloni | house salad, pickled cucumber, roasted mushroom, cherry tomatoes, red onion, garlic crostini, Parmesan cheese, herb cream cheese, Caesar dressing

Asian seared tuna salad | sesame seed filo crouton, pickled ginger, atjar vegetables, wakami, teriyaki dressing

Mixed Green House Salad | cucumber, dill pickle, tomato, croutons, red onion, balsamic dressing

Main course | Choice of one (1)

Red Snapper | on the skin pan fried snapper, potato gratin, green asparagus, champagne sauce

Roasted salmon fillet | mustard sauce, spinach mashed potatoes, mixed green vegetables

Grilled sliced pork loin | stir fry vegetables, mango and pineapple salsa

Beef Stroganoff | grilled mushroom, mashed potatoes, green beans, broccoli, cognac cream

Chicken rolled in bacon | roasted Colombia potatoes, broccoli, truffle demi glace sauce

Duo Roasted chicken roulade and Glazed salmon fillet | potato gratin, vegetables, mushroom mustard sauce

Duo Pan-fried Mahi Mahi and Beef hanging tender | carrot, mashed potato, tostones, creole sauce

Dessert | choice of one (1)

Red wine chocolate cake | red wine ganache and fresh strawberries

Strawberry cheese cake | dripped with red coulis



DINNER

CREATE YOUR OWN DINNER BUFFET \$45

.....

Includes:

- Assorted bread with aioli, tomato tapenade, butter
- Mixed greens with toppings (6) and dressings (3)
Toppings: tomato, cucumber, sweet corn, carrot, beet root, black olives
Dressings: Italian, thousand island, blue cheese
- Caesar salad station with romaine lettuce, croutons, Parmesan cheese, crispy bacon, anchovies, Caesar dressing

Salads | Choice of four (4)

- Caribbean coleslaw
- Seafood ceviche
- Broccoli, heart of palm, walnut salad
- Tropical tuna
- Crab salad
- Red skinned potato salad
- Smoked salmon salad
- Three beans salad
- Cucumber tomato feta cheese salad
- Chicken pasta salad

Soup | Choice of one (1)

- Beef soup
- Seafood soup
- Chicken soup
- Banana soup
- Pumpkin soup
- Clam chowder soup
- Noodle soup
- Vegetables bouillon
- Traditional French onion soup
- Tomato cream soup

Sides | Choices of three (3)

- Basmati rice
- Mixed fried rice
- Roasted rosemary potatoes
- Fried yucca
- Sweet potato mousseline
- Mashed potatoes with our without spinach
- Herbs butter yucca
- Glazed carrots, broccoli and green peas
- Green beans with fried onion (and crispy bacon)

Entrees | Choice of three (3)

- Beef hanging tender in chimichurri sauce
- Roasted pork loin in orange ginger sauce
- Lamb chops in rosemary sauce
- Pan fried chicken in curry sauce
- Local chicken stew “Galina Stoba”
- Mahi mahi in a creole sauce
- Casserole of mixed seafood with grilled salmon
- Red snapper in mustard dill sauce
- Local pork and beef papaya stew “Papaya stoba”

Dessert (6)

Chef's selection of 6 types of desserts

- Cakes, local sweets and seasonal fruits

* Buffets are available for a minimum of 30 guests
extra charge will be added for groups under 30

* Prices are per person, subject to 9% tax & 15% service charge



DINNER

KRIYOYO DINNER BUFFET \$38

.....

Includes:

- Selected breads with aioli, tomato tapenade and butter
- Bread sticks with garlic butter

Salads

- Mixed greens and romaine lettuce
Toppings (6): tomato, cucumber, sweet corn, carrot, beet root, croutons, Parmesan cheese
Dressings (2): Caesar, Thousand Island
- Local seafood ceviche
- Macaroni turkey ham salad
- Potato curry salad

Soup

- Beef vegetable soup

Sides

- Caribbean coconut fried rice
- Garlic roasted potatoes
- Steamed yucca in herbs butter
- Fried plantain

Entrees

- Beef hanging tender chimichurri sauce
- Local chicken stew
- Mahi mahi in a lobster seafood sauce

Dessert

- Chef's selection of 3 types of pastries, local sweets and seasonal fruits



THEMED DINNERS

BBQ NIGHT BUFFET \$45

.....

Includes:

- Selected breads with aioli, tomato tapenade and butter
- Bread sticks with garlic butter

Salads

- Mixed greens and romaine lettuce
Toppings (6): tomato, cucumber, sweet corn, carrot, beet root, croutons, Parmesan cheese
Dressings (3): Caesar, Italian, Thousand Island
- Homemade potato salad
- Caribbean coleslaw
- Macaroni salad with turkey ham

Sides

- Fried rice
- Stir fried mixed vegetables
- Plain baked potato
- Cream cheese and bacon stuffed potato
- Corn on the cob
- BBQ beans

BBQ marinated

- Beef
- Chicken
- Pork chops
- Baby spare ribs
- Chorizo sausage
- Peanut butter and BBQ sauce

Desserts

Chef's selection of 6 types of desserts

- Cakes, local sweets and seasonal fruits

INDONESIAN NIGHT BUFFET \$45

.....

Includes

- Yucca and plantain chips with salsa dips

Soup

- Soto Soup station

Sides

- Curry Egg
- Gado Gado
- Kroepoek
- Fried onions
- Coconut with peanut mix
- Pickled cucumber

Entree

- Beef tenderloin skewer with Indonesian soy sauce
- Chicken skewer with peanut sauce
- Wok noodles (bami)
- Wok rice (nasi)
- Bakabana

Dessert

- Quesillo 'local flan'
- Peanut cookies
- Spekkoek 'traditional cake'
- Fruit & yogurt pisang

** Buffets are available for a minimum of 30 guests
extra charge will be added for groups under 30*

** Prices are per person, subject to 9% tax & 15% service charge*



PLATED DINNER

3 COURSE MENU

\$55

4 COURSE MENU

\$60

Cold Appetizer | Choice of one (1)

Caesar cannelloni | house salad, pickled cucumber, roasted mushroom, cherry tomatoes, red onion garlic crostini, Parmesan cheese, herb cream cheese, Caesar dressing

Light grilled tuna salad | sesame seed filo crouton, cucumber, cherry tomato, balsamic dressing

Mixed green house salad | cucumber, dill pickle, tomato, croutons, red onion, balsamic dressing

Beef strips house salad | cucumber, dill pickle, tomato, croutons, red onion, sesame seed dressing

Beef carpaccio | marinated mushroom, parmesan cheese, pesto dressing

Smoked salmon house salad | mixed green, croutons, black olives, pickles, red onion, tomatoes, cucumber balsamic vinaigrette

Grilled shrimps prosciutto ham salad | mixed green, pita bread croutons, black olives, capers, red onion, tomatoes, green herb vinaigrette

Hot Appetizer | Choice of one (1)

Crispy smoked salmon roll | on a bed of sesame seed and baked onion salad, spring onions and Kerry dip

Cream of mushroom truffle potage soup | fried chicken quenelles and brioche toast

Crispy baked shrimp wontons | sesame seed wakame and lemon guacamole dip

Meat Berliner lever wurst pate | brioche toast, arugula, peach gelee

Open mushroom ravioli | seasonal mushroom, aged dried tomato, Parmesan cheese, fresh basil, creamy white wine sauce

Caramelized salmon | sesame seed noodles, arugula, black beans sauce

Goat cheese balls | truffle cream, melba toast, mixed greens, cranberry vinaigrette, cranberry gelee

Duo salt fish bitterbal and red snapper | tropical salsa, fried funchi, cilantro curry dip

Grilled five spices skirt steak | parsnip cream, daikon radish pickled salad, oyster teriyaki sauce, wasabi mayo

Marinated grilled salmon in sake wine | eggplant puree, watercress salad, black garlic sauce

* Plated dinner is available for a minimum of 25 guests

* Prices are per person, subject to 9% tax & 15% service charge



PLATED DINNER

3 COURSE MENU

\$55

4 COURSE MENU

\$60

Main Course | Choice of one (1)

- Surf & turf** | grilled beef hanging tender, salmon fillet, potato gratin, broccoli, mushroom, mustard, Béarnaise sauce
- Red snapper** | on the skin pan fried red snapper, potato gratin, green asparagus, champagne sauce
- Roasted salmon fillet** | spinach mashed potatoes, mixed green vegetables, mustard sauce
- Grilled sliced pork loin** | stir fry vegetables, mango & pineapple salsa
- Lamb chops** | baked potato, creamy leek stew, honey thyme sauce
- Roasted chicken breast** | cheese tortellini, creamy emulsion tomato basil
- Chicken rolled in bacon** | roasted Colombia potatoes, broccoli, truffle demi-glace sauce
- Roasted chicken roulade** | glazed salmon fillet, potato gratin, vegetables, mushroom, mustard sauce
- Mahi mahi fish** | leek mashed potato, grilled zucchini, white wine sauce
- Beef strips teriyaki** | stir fried vegetables noodles, sesame seed sauce
- Sliced roasted beef sirloin** | mashed potatoes, mixed vegetables, brown mustard sauce
- Beef meatloaf** | linguine pasta, tomatoes basil sauce
- Beef sate** | potatoes gratin, green beans, peanut curry sauce
- Beef steak “di wea” (from the pot)** | baby potatoes and carrots
- Beef stroganoff** | mashed potatoes, grilled mushroom, green beans, broccoli, creamy cognac sauce
- Grilled beef tenderloin wrapped in bacon** | potato gratin, green asparagus, truffle demi-glace sauce, Béarnaise sauce

Dessert | Choice of one (1)

- Baileys Chocolate Mousse** | hazelnut chocolate crunch, anise caramel sauce
- Pastry chef’s selection of 3 miniature desserts**
- Brownie flan pie** | caramel sauce, fresh berries
- Mint tea rolled up** | chocolate sauce
- Red wine chocolate cake** | strawberry, red wine ganache
- Strawberry cheese cake** | dripped red coulis
- Black velvet** | candied pecan nuts crunch, amaretto sauce

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RECEPTION

ACTION STATIONS

.....

Live wok station \$16

- Beef or chicken, sautéed with noodles, fresh vegetables oyster sauce and soy sauce

Fajita wrap station \$24

- Marinated beef and chicken with peppers, onions and house seasoning, rice and beans, corn and flour tortillas, tomato salsa, sour cream, guacamole and jalapeños

Chef's corner \$24

- Five spice grilled skirt steak with parsnip cream mixed salad and oyster teriyaki sauce
- Chicken roulade with truffle sauce and sweet potato mouse
- Lamb rack chops with couscous grain risotto with mushroom sauce

Pincho station \$19

- Beef skewer, chicken skewer, chicken chorizo skewer, and shrimp skewer
- Topped with BBQ, peanut butter, chimichurri, or garlic sauce

Paella pan, station \$15

- Home made Spanish paella with shrimps, mussels, clams, fish, calamari, fresh vegetables, chorizo and chicken, and tomato flavored rice

Loaded baked potato station \$12

- Hot baked potatoes with your own toppings to choose from; cheddar cheese, sour cream, crispy bacon, broccoli, herb butter, plain butter, sea salt

Pasta station \$19

- Penne pasta, linguine, or cheese tortellini, with choice of Alfredo, tomato, creamy pesto, or mushroom sauce. Your choice of toppings: peppers, celery, onion, garlic, sea salt, ham, tomato, spinach, chicken, seafood mix, baby shrimps, broccoli, Parmesan, mozzarella or feta cheese

Cotton candy dessert station \$12

- Blue Curaçao cupcake covered with cotton candy
- Assorted cakes and cupcakes on a stick

Ice cream cart \$5

- Assorted individual collection of mini cups 100 ml ice cream choice of vanilla, strawberry, chocolate, cookies n' cream, caramel

* Prices are per person, subject to 9% tax & 15% service charge.



RECEPTION

DISPLAYS

.....

Salad & bread station

\$12

- A variety of grilled healthy vegetables display, Romaine lettuce, mixed green lettuce complimented with 6 different toppings, blue cheese, ranch, Italian, or Thousand Island dressing. Potato salad and Caribbean coleslaw, bread sticks, assorted rolls and crostini breads
- Plantain and yucca chips with tropical salsa

Cheese & cold cuts display

\$19

** Recommended for indoor events*

- International cheese display and charcuterie of salami, smoked ham, pastrami, and prosciutto with fresh seasonal fruits, nuts, olives, assorted breads and crackers

Crudités Display

\$8

- A variety of crisp healthy vegetables, complimented with guacamole, blue cheese dressing and ranch dressing, plantain and yucca chips

Sushi Station

\$12

** Recommended for indoor events*

- Chefs selection of house rolled sushi rolls accompanied by wasabi, ginger and seaweed salad

**Includes Chef Attendees fee*

** Prices are per person, subject to 9% tax & 15% service charge.*



RECEPTION

COLD HORS D'OEUVRES

Hors D'oeuvres \$3.50

- Wrap roll chicken salad
- Tuna salad profiterole
- Bruschetta with tomato, mozzarella, pesto
- Bruschetta, tapenade of mozzarella, eggplant, capers, black olives, tomatoes
- Fresh goat cheese focaccia with pesto drizzle
- Deviled egg
- Shot glass grouper ceviche citrus
- Feta, Greek olive and tomato kebab

Hors D'oeuvre \$4.00

- Wrap roll smoked salmon
- Gravlax on toast, mustard dill sauce
- Red snapper ceviche with coconut and cilantro
- Grill jumbo shrimp with remoulade sauce
- Beef carpaccio canapé on a crostini with spicy fruit salsa
- Tuna tartar canapé, capers, onion, parsley

HORS D'OEUVRES FOR THE WHOLESOME HEARTED

*Prices stated behind hors d'oeuvres

- Fried watermelon with pickled radish, wakame salad, wasabi, cilantro, lemon juice \$3.00
- Baked organic millet arancini, with brie and cream cheese, cilantro cream \$3.00
- Canape of roasted portobello and shitake mushroom on a corn tortilla with chipotle mayo dip and micro greens \$4.00
- Marinated grilled salmon in white wine, black garlic soya sauce and eggplants puree \$4.50
- Grilled five spice skirt steak, parsnip cream, oyster teriyaki sauce, daikon white radish pickle, wasabi mayo cream and micro greens \$4.50
- Grain risotto rack of lamb, mixed grains, risotto rice, quinoa, couscous, mushroom sauce \$5.00

* Prices are per person, subject to 9% tax & 15% service charge.



RECEPTION

HOT HORS D'OEUVRES

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Hors D'oeuvres \$3.50

- Vegetable tempura with soy sauce
- Vol-au-vent spinach ricotta
- Chicken skewers with peanut sauce
- Cheese balls
- Bakijou "Salt Fish" croquettes
- Meatball BBQ sauce
- Sweet & sour chicken chunks
- Jamaican baby back ribs
- Spicy vegetable samosas
- Spring rolls with sweet chili sauce
- Polenta wedges with tomato tapenade
- Mini arepita with shredded beef or chicken
- Chicken hot wings

Hors D'oeuvres \$4.00

- Vol-au-vent smoked salmon mouse
- Beef skewers with chimichurri sauce
- Coconut shrimps with sweet chili sauce
- Chicken wok noodles in Chinese box
- Asparagus bacon twist bites
- Mozzarella basil wonton bites with tomato spice sauce
- Banana chips meatball red onion pika
- Bakijou "Salt fish" funchi slider

Per Enhanced Hors D'oeuvres \$4.50

- Baby lamb lollipops enhanced with garlic confit
- Tropical shrimp coconut shrimp wrapped in crispy plantain with a side of tropical fruit salsa
- Caramelized salmon sesame seed noodles with black bean sauce and warm rucola salad
- Beef slider topped with dill pickle, red onion, lettuce, and BBQ sauce
- Chicken meatball slider topped with cucumber, atjar, Romaine, Swiss cheese and chipotle sauce
- Grilled beef hanging tender served with red skinned potato and chimichurri sauce
- Vanilla chocolate duo delight
- Banana cheesecake

* Prices are per person, subject to 9% tax & 15% service charge.



BEVERAGE BARS

HOSTED BAR

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Soft drinks	\$2.50	per glass
Assorted juices	\$2.50	per glass
Fruit punch	\$3.50	per glass
Bottled water	\$3.50	per bottle
House beer	\$5.00	per bottle
House wines	\$7.00	per glass
Sparkling wines	\$7.00	per glass
House mixed drinks	\$7.50	per glass

LIMITED BAR

.....

1 hour	\$14
2 hours	\$23
3 hours	\$29
Each additional hour	\$7

- Presidente | Polar
- Frontera white and red wine
- Sycamore lane white zinfandel
- Regular and diet soft drinks
- Assorted juices and fruit punch

NON-ALCOHOLIC BAR

.....

1 hour	\$10
2 hours	\$14
3 hours	\$18
Each additional hour	\$5

- Regular and diet soft drinks
- Assorted juices and fruit punch

BARTENDER FEE

.....

\$75 for up to 3 hours per bartender
 \$25 for each additional hour

* Prices are per person, subject to 9% tax & 15% service charge.



BEVERAGE BARS

STANDARD BAR

.....

1 hour	\$18
2 hours	\$30
3 hours	\$48
Each additional hour	\$8

- Presidente | Polar
- Frontera white and red wine
- Sycamore lane white zinfandel
- Dewars whiskey
- Jim Beam whiskey
- Bacardi white
- Bacardi Limon
- Absolut vodka
- Beefeater gin
- Jimador tequila
- Ponche Crema
- Regular and diet soft drinks
- Assorted juices and fruit punch

PREMIUM BAR

.....

1 hour	\$22
2 hours	\$38
3 hours	\$50
Each additional hour	\$10

- Presidente | Polar | Amstel Bright
- Casillero del Diablo white and red wine
- Sycamore lane white zinfandel
- Glenfiddich 12 yrs whiskey
- Chivas 12 yrs whiskey
- Johnny Walker Black Label
- Jack Daniels
- Ponche Crema
- Don Julio tequila
- Grey Goose vodka
- Brugal Añejo rum
- Hendrick's Gin
- Rumchata
- Regular and diet soft drinks
- Assorted juices and fruit punch

* Prices are per person, subject to 9% tax & 15% service charge.

TECHNOLOGY

BASIC PACKAGE \$250

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- Tripod screen choice of 60" 70" or 96"
- Projector 3000 luminance
- VGA or HDMI Cable

MEDIUM PACKAGE \$450

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- Tripod screen choice of 60" 70" or 96"
- Projector 3000 luminance
- VGA or HDMI Cable
- One wireless microphone
- Small sound system with 3 microphone channels

TECHNICIAN FEE

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\$125 for 3 hours
 \$25 for each additional hour

TECHNOLOGY A LA CARTE

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- | | |
|---|--------------------------------|
| • Wired microphone with stand | \$25 |
| • Wireless microphone with stand | \$50 |
| • Lavalier microphone | \$75 |
| • Headset microphone | \$75 |
| | |
| • Tripod Screen 60" (152x152cm) | \$100 |
| • Tripod Screen 70" (178x178cm) | \$150 |
| • Tripod Screen 96" (244x244cm) | \$200 |
| | |
| • Projector 2500 luminance | \$150 |
| • Projector 3000 luminance | \$200 |
| | |
| • Small sound system | \$175 |
| • Sound system surround | \$250 |
| • 16 channel mixer | \$25 |
| • 18 channel mixer | \$45 |
| • Clicker | \$25 |
| • Mac converter to HDMI | \$15 |
| | |
| • 6 LED Upwash lighting | \$300 |
| • 1.8 x 2 Stage – up to 3 pieces | \$50 each |
| <i>Can be set 30 cm or 60 cm high</i> | |
| | |
| • Pipe and Drape
<i>white or black (price per ft.)</i> | *please request
for pricing |



MEETINGS OF 1 TO 100 ATTENDEES

Number of Participants (estimated bandwidth)	Daily Wireless Internet Usage	
	SUPERIOR	SIMPLE
	Media streaming, media-rich mobile apps and large file downloads	Email and simple web browsing
<25	\$3.00/person (up to 8 Mbps)	\$0.00/person (up to 3 Mbps)
26-50	\$4.00/person (up to 12 Mbps)	\$0.00/person (up to 5 Mbps)
51-100	\$5.00/person (up to 22 Mbps)	\$0.00/person (up to 8 Mbps)
101+	We are happy to assess your large meetings to develop a customized solution.	

- Bandwidth ranges are for the entire group and not per person
- All pricing is exclusive of service charge
- Wired access priced separately

MEETINGS OF 101+ ATTENDEES

Bandwidth is sold as a dedicated block for a group to share and will be served for unlimited users for a single price. Additional rental equipment is added as essential labor is added and required for wired connections. Additional fees may be applied for equipment, labor and wired connections.

** Prices are per person, subject to 9% tax & 15% service charge.*



GENERAL INFORMATION | REGULATIONS

The Renaissance Curacao Resort and Casino is a non-smoking hotel.

All meeting rooms are strictly non-smoking.

A customary 15% taxable service charge and 9% sales tax will be added to prices.

Cut-off day / Guarantee

Reservations by attendees must be received 3 days before the event (the "Cut-off Day"). At the Cut-off day, hotel will require a written confirmation on the actual number of attendees for the event otherwise expected number will become guarantee.

The hotel will be prepared to service and set up 3% over the final guarantee given.

Cancellation policy

- 15% Cancellation fee of the total invoice amount 30 days prior to the event.
- 25% Cancellation fee of the total invoice amount 7 days prior to the event.
- 50% Cancellation fee of the total invoice amount 72 hours prior to the event.
- 100% Cancellation fee of the total invoice amount 24 hours prior to the event.

Payment Schedule

- 20% of the total invoice amount needs to be paid as a deposit due upon signing the Catering Contract.
- The deposit will serve as a guarantee for the date & the location of the event.
- 100% of the (estimated) total invoice amount needs to be paid 3 working days prior to the event date.

Food and Beverage Attrition

The Client has committed to the functions on the Banquet Event Order/ Function Information Agenda/ Event Agenda/ and guarantees the number of covers

Damage to Function Space

- The client agrees to pay any damage to the function space that occurs while using it.
- The client will not be responsible, however, for ordinary wear and tear or for damage that it can show was caused by person other than its attendees

The usage of Smoke and / or Vapor machines are strictly prohibited.

Fire-Life Safety Policy Function Spaces

For all set-up it is required to leave a minimum of 1.5 m space/pathway open from the wall to start of set-up; this to function as an escape route in case of Emergency.

For example, Stage and drapes are to be at 1.5 meter from the wall. Specifically in Atrium, the 1.5 m will be counted from the most outward wall and columns. If client or vendor do not adhere to the procedures, the cost to correct the situation will be on clients/ vendors own expense.



GENERAL INFORMATION | REGULATIONS

Outside Food and Beverage Policy

All food and beverages served at the functions associated with the Event, must be provided, prepared, and served by the Hotel, and must be consumed on the Hotel premises.

Liquor License

- The client understands that the Hotel's Liquor license requires that beverages only be dispensed by hotel employees or hotel bartenders.
- Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage.

Use of Outside Vendors

- If the client wishes to hire outside vendors to provide any goods or services at the Hotel during the event, the Hotel may, in sole discretion, require that such vendor provide the Hotel, in form and amount reasonably satisfactory to the Hotel, an indemnification agreement and proof of adequate insurance.

Performance Licenses

The Client will be solely responsible for obtaining any necessary licenses or permissions to perform, broadcast, transmit, or display any copyrighted works (including without limitation, music, audio, or video recordings, art, etc.) that the Client may use or request to be used at the Renaissance Hotel.

Unattended Items/Additional Security

- The hotel cannot ensure the security of items left unattended in function rooms.
- Special arrangements may be made with the Hotel for securing a limited number of valuable items. If the client requires additional security with respect to such items or for any other reason, the Hotel will assist in making the arrangements at an additional fee.
- All security personnel to be utilized during the event are subject to Hotel approval.





Litigation Expenses

The parties agree that, in the event of litigation relating to this agreement is filed by either party. The non-prevailing party in such litigation will pay the prevailing party's costs resulting from the litigation, including reasonable attorney's fees.



meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

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R
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