



RENAISSANCE NEW YORK TIMES
SQUARE HOTEL

MENU

R
RENAISSANCE®
HOTELS

Two Times Square
714 Seventh Ave
New York NY 10036
212-765-7676



WELCOME TO RENAISSANCE®

It's time to enjoy your event! Have an experienced event service team waiting to fulfill your needs and a talented team of culinary professionals ready to serve you the best creative eats and drinks inspired by the area. Renaissance Times Square Hotel is proud to offer our premier service. You bring the guests, and we'll focus on the rest to ensure your event a success.

Keys to Success:

- Elegant/Intimate Setting with Ample Space
- Metro Access
- Exciting Menu

Breakfast

Morning Coffee Service

Coffee Decaffeinated Coffee & Specialty Teas
Assorted Juices, Soft Drinks and Water

\$15 per person ++

Continental Breakfast

Freshly Squeezed Orange Juice and Grapefruit juice
Seasonal Whole Fruits
Croissants, Muffins and Bagels
Cream Cheese, Butter and Fruit Preserves
Coffee, Decaffeinated Coffee & Specialty Teas

\$41 per person ++

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
All prices exclusive of 8.875% tax and 24% service charge

SUNRISE BREAKFAST BUFFET

\$75 PER PERSON++

Eggs Any Way You Like Them

Choice Of:

Scrambled Eggs
Scrambled Egg Whites
Frittata or Mini Quiches

Meats

Choice of:

Ham
Crisp bacon
Turkey Bacon
Country Sausage or Turkey Sausage

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
All prices exclusive of 8.875% tax and 24% service charge.

SUNRISE BREAKFAST BUFFET

\$75 PER PERSON++

The Good Stuff

Choice Of:

Buttermilk Pancakes (original, Blueberry, Chocolate Chip or Banana), Challah French Toast or Belgian Waffles

Always served with

Assorted Breakfast Breads, Muffins, Croissants and Danish, New York Bagels, Assorted Cereals, Freshly Sliced Fruit, Cream Cheese, Butter, Preserves, Starbucks Regular and Decaffeinated Coffee, Specialty Teas or Freshly Squeezed Juices

Omelet Station

Attendant Required

Omelet Station- Have Your Eggs Prepared to order by one of Our Chefs

Add the Early Riser

Unlimited Bloody Marys, Mimosas and Bellinis

\$25 per person ++

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
Attendant Fee \$300
All prices exclusive of 8.875% tax and 24% service charge.

LATE START BRUNCH BUFFET

\$85 Per Person++

Eggs Any Way You Like Them

Choice Of:

Scrambled Eggs, Scrambled Egg Whites, Frittata or Mini Quiches

Eggs on the Run

Choice of:

Bacon or Sausage Egg & Cheese English Muffins, Sausage Egg & Cheese Biscuits Frittata or Mini Quiches

Meats

Choice of:

Crisp Bacon and Country Sausage, Turkey Bacon, Turkey Sausage, Herb Roasted Chicken Breast, Pan Seared Salmon

Omelet Station

Attendant Required

Omelet Station- Have Your Eggs Prepared to order by one of Our Chefs

LATE START BRUNCH BUFFET

\$85 PER PERSON ++

The Good Stuff

Choice of:

Buttermilk Pancakes (Original, Blueberry, Chocolate Chip Or Banana), Challah French Toast, Belgium Waffles
Baked Gnocchi with Tomato Sauce, Shrimp and Grits

Can't Live Without:

Select Two:

Panzanella Salad, Caesar Salad, Potato Salad, Mediterranean Pasta Salad, Petit Baby Greens

Always Served with:

Assorted Breakfast Breads, Muffins, Croissants, Danish New York bagels, Freshly Sliced Fruit, Cream Cheese Butter Preserves, Starbucks Regular and Decaffeinated Coffee, Specialty Teas, Freshly Squeezed Juices, Assorted Sodas and Water

LATE START BRUNCH BUFFET CONT'D

\$85 PER PERSON++

Omelet Station

ATTENDANT REQUIRED

Omelet Station- Have Your Eggs Prepared to order by one of Our Chefs

Add the Early Riser

Unlimited Bloody Mary's, Mimosas and Bellini's

\$25 per person ++

DELI LUNCH

\$55 PER PERSON++

Salad

Select Two:

Panzanella, Antipasti, Mediterranean Pasta, Potato, Caesar, Petit Baby Greens

Sandwiches

Select Three:

Prosciutto, Tomatoes, Fresh Mozzarella, Balsamic Vinaigrette on a Baguette
Roasted Peppers, Arugula, Tomatoes, Fresh Mozzarella, Balsamic Vinaigrette on a Baguette
Grilled Chicken, Provolone, Pesto on Focaccia
Grilled Chicken Cesar Wrap
Turkey Swiss, Mesclun, Sesame Roll
Season Vegetable Whole Wheat Wrap
Bourbon Ham, Camambert, Mesclun, Dijonaise, Ciabatta

Sweet Ending

Select Two:

Freshly Bakes Cookies, Chocolate Cake, Freshly Sliced Fruit, Apple Pie

Always Served with

Starbucks Coffee and Decaffeinated Coffee, Specialty Teas, Assorted Sodas and Water

HOT LUNCH BUFFET

\$65 PER PERSON ++

Salad

Select Two:

Panzanella, Caesar Salad, Mediterranean Pasta Salad,
Petit Baby Greens, Caprese Salad

Entrees

Select Two

Herb Roasted Herb Chicken Breast, Pan Seared Salmon,
Braised Short Ribs, Baked Ziti
Eggplant Parmigianino or Penne Primavera

HOT LUNCH BUFFET

\$65 PER PERSON ++

Sides

Select Two:

Sautéed Mushrooms, Green Beans
Roasted Seasonal Vegetables, Herb Roasted
Fingerlings
NYS Cheddar Polenta, Mashed Potatoes
White or Brown Rice Pilaf

Sweet Ending

Select Two:

Freshly Baked Cookies, Chocolate Cake
Apple Pie or New York Cheesecake

Always Served

Starbucks Regular and Decaffeinated Coffee
Specialty Teas, Assorted Sodas and Water

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
All prices exclusive of 8.875% tax and 24% service charge.

R BREAK

R Bar

Pack Your Own Snack \$35 per person

We'll roll in a selection full of assorted Candies, Nuts and Dried Fruits

R You Counting Your Calories

The Healthy Alternative \$35 per person

Granola Bars, Yogurt Parfaits, Crudités, White Bean Hummus

R Bakery

Your Cookie Jar Would Be Jealous \$35 per person

Chocolate Chip, Oatmeal Raisin, Black & White and

A Special Chef's Seasonal Cookie

Always Served

Starbucks Regular and Decaffeinated Coffee

Specialty Teas, Assorted Sodas and Water

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.

All prices exclusive of 8.875% tax and 24% service charge.

Cocktail Receptions

\$90 PER PERSON++

5 PASSES HOR'S D'OEUVRES 3 HOURS

Upgrade

5 Passed Hors d'oeuvres 1 hour

1 food Station 2 Hours

Times can be overlapped depending on length of function

\$160 per person++

All Out Party

5 Passed Hors d'oeuvres 1 hour

2 Food Stations 2 Hours

3 Passed Desserts 1 Hour

Times can be overlapped depending on length of function

\$225 per person++

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.

All prices exclusive of 8.875% tax and 24% service charge.

For All Vivid Events a \$300 Bartender Fee is applied

COCKTAIL RECEPTIONS CONT'D

A Bite Before Dinner

3 Passed Hors d'oeuvres 1 Hour
\$15 per person++

Just a Little More...

Market Basket \$25 per person Cheese & Crackers
Crudités & Dip Cheese & Cracker \$15 per person++
Crudités & Dip \$15 per person++
Food Stations \$35-\$40 per person ++
2 Passed Desserts \$15 per person Coffee & Tea Station
\$10 per person++

PASSED HORS D'OEUVRES

CHOOSE 5

BEEF

Cheeseburger Sliders, Pickle, Ketchup, Brioche
Grilled Strip Steak, Mashed Potato, Onion Fig Compote
Cheese Steak Spring Rolls
Mini Hot Dogs in Puff Pastry
Mini Burger Wellington, Mushrooms, Onion Pastry
Mini Meatballs, Parmesan, Parsley, Pomodoro Sauce

CHICKEN

Roasted Chicken Skewer Heirloom Tomato & Arugula Pesto
Chicken Lemongrass Dumplings, Sesame Soy Dipping Sauce

SEAFOOD

Crab Roll Mango Aioli, Brioche Roll
Shrimp Cocktail Skewer with Cocktail Sauce
Tuna Poke, Pineapple, Macadamias, Scallions, Tortilla Chip
Maui Shrimp Spring Roll

PORK

Pork Dumpling Steamed or Fried
Pulled Pork One Bit Sliders, BBQ Sauce, Brioche
Asian Pork Belly Slider, Hoisin Sauce, Fresh Slaw

PASSED HORS D'OEUVRES CONT'D

VEGETARIAN

Watermelon "Tartar", Ricotta Salata,
Mozzarella, Tomato, Balsamic Vinegar
Eggplant Parm Crisp, Pomodoro, Mozzarella
Tomato Bruschetta, Tomato Basil, Olive Oil, Balsamic
Quinoa, Kale, Goat Cheese Arancini
Porcini Risotto Balls
Mini Potato Knish, Spicy Brown Mustard
Soft Salted pretzels Whole Grain Mustard

DESSERT

Mini Crème Brulee Spoons
Mini Apple Tarts
Assorted Cheesecake Lollipops
Assorted Italian Pastries
Mini Black & White Cookies
Mini Petit Fors

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
All prices exclusive of 8.875% tax and 24% service charge.

FOOD STATIONS

Charcuterie

Prosciutto, Mortadella, Soppressata, Parmigiano-Reggiano
Ricotta Salatta, Gorgonzola, Olives, Roasted Peppers
Marinated Artichokes, Eggplant Caponata, Beans al Fiasco
Assorted Artisanal Breads

\$35 per person++

*Pasta

Select Two:

Orecchiette, Broccoli Rabe, Sausage, Tomatoes Garlic & White Wine
Rigatoni Bolognese
Gemelli Tossed in Pesto with Fresh Tomatoes Seasonal Ravioli, Chef
selected Garnishes
Potato Gnocchi, Wild Mushrooms, Arugula, Truffle Cream
Mac&Cheese, Vermont Cheddar, Applewood Bacon, Scallions

\$40 per person++

*Carving

Whole Roasted Strip Loin, Bordelaise Sauce
Spice Rubbed Beef Brisket, Maple Bourbon BBQ Sauce
Sage Roasted Turkey Breast, Turkey gravy
Served with choice of 2
Creamed Spinach, Truffled Creamed Corn, Potato Gratin,
Mashed Potato, Roasted Seasonal Vegetables

\$50 per person++

*1 attendant required per food station at \$300 for up to three hours.
All prices exclusive of 8.875% tax and 24% service charge.

SEATED DINNERS

3 COURSE SEATED DINNER \$165 PER PERSON

4 COURSE SEATED DINNER \$195 PER PERSON

SALAD'S- Select 2

Caesar Salad, Brioche Croutons, Shaved Parmesan
Caprese Salad, Fresh Mozzarella, Heirloom Tomatoes & Basil with
Balsamic Vinaigrette
Mixed Green Salad, Sherry Vinaigrette
Roasted Beef Carpaccio, Ricotta Salatta, Arugula

STARTERS (4 COURSE)- Select 2

Sautéed Gnocchi, Braised Short Rib, Peas & Carrots
Crab Cakes, Mesclun Salad, Old Bay Aioli
Seasonal Ravioli
Chilled Shrimp Cocktail, marinated Fennel, Mesclun

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
All prices exclusive of 8.875% tax and 24% service charge.

SEATED DINNERS

3 COURSE SEATED DINNER \$165 PER PERSON

4 COURSE SEATED DINNER \$195 PER PERSON

ENTREES- Select 3

NY Steak, Bordelaise Sauce, Mashed Potato, Creamed Spinach

Braised Short Ribs, Cabernet Sauce, NYS Cheddar Polenta,

Roasted Baby Vegetables

Grilled 8 oz. Filet, Roasted Fingerlings, Sautéed Spinach, Port Reduction

Grilled Chicken Breast, Poultry Jus

Simply Grilled Fish, Citrus Emulsion, Israeli Cous Cous

Eggplant Caponata

Seared Cauliflower Steak, Sautéed Spinach, Quinoa

DESSERTS- Select 2

Crème Brulee

New York Cheesecake Brooklyn's

Apple Tart

Molten Chocolate Lava Cake

Family Style Miniature Pastries

All Seated Dinners served with Artisanal Breads, Butter, Starbuck's
Coffee and Teas

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.
All prices exclusive of 8.875% tax and 24% service charge.

BUFFET DINNERS \$90 PER PERSON

HOT DINNER BUFFETS

Served with choice of 2

Braised Short Ribs, Herb Marinated Chicken Breast, Grilled Salmon, Roasted Pork Loin, Grilled Marinated Seasonal Vegetables, Baked Gnocchi, Tomato Sauce, Fresh Mozzarella

Served with Choice of 2

Roasted Fingerling Potatoes, Macaroni & Cheese, Roasted Garlic mashed Potatoes, Corn on the Cob, Green Beans Almandine, Roasted Baby Vegetables

Prices are subject to change. When applicable, 1 attendant required per food station at \$300 for up to three hours.

All Food & Beverage Items are Subject to a 24 % Service Charge and an 8.875% Sales Tax.

HOSTED BAR PACKAGE

WINE & BEER \$28.00++
PER PERSON PER HOUR

Wines

Century Cellars Cabernet, Century Cellars Chardonnay, Century Cellars Merlot, Beringer White Zinfandel, Freixenet Blanc De Blancs, Spellbound Cabernet, Stone Cellars Cabernet, Stone Cellars Chardonnay, Stone Cellars Merlot, Stone Cellars Pinot Grigio, The Dreaming Tree Chardonnay, Beringer Cabernet Knights Valley, Chateau St. Michelle Riesling, Clos Du Bois Chardonnay, Ferrari Carrano Cabernet, Kim Crawford Pinot Noir, Mionetto Organic Prosecco Treviso, Sledgehammer Cabernet, Decoy Merlot, Wairau River Sauvignon Blanc

Beers

Heineken, Blue Moon Belgium White, Brooklyn Lager, Budweiser, Coors Light, Sam Adams Boston Lager, Amstel Light, Michelob Ultra, O'Douls

Standard Open Bar \$32.00++ Per Person Per Hour

Select Brands:

Svedka Vodka, Beefeaters Gin, Jose Cuervo Tradicional Silver, Cruzan Aged Light Rum, Jim Beam Bourbon, Canadian Club Whiskey, Dewars Scotch, Korbel Brandy, Grant's Family Reserve, Campari, Martini & Rossi Bianco

Non Alcoholic

Soft drinks, juice, water, Starbucks coffee and tea

*One Specialty cocktail. Cordials at an additional charge

For All Vivid Events a \$300 Bartender Fee is applied

Hosted Bar Package

Premium Open bar \$37.00++
Per Person Per Hour

Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Mt Gay Eclipse Gold Rum, Patron Silver Tequila, Jack Daniel's Tennessee Whiskey, Knob Creek Bourbon, Crown Royal Whiskey, Johnnie Walker Black Label, Canadian Club, Remy Martin VSOP, Campari Martini and Rossi Bianco

Wines

Century Cellars Cabernet, Century Cellars Chardonnay, Century Cellars Merlot, Beringer White Zinfandel, Freixenet Blanc De Blancs, Spellbound Cabernet, Stone Cellars Cabernet, Stone Cellars Chardonnay, Stone Cellars Merlot, Stone Cellars Pinot Grigio, The Dreaming Tree Chardonnay, Beringer Cabernet Knights Valley, Chateau St. Michelle Riesling, Clos Du Bois Chardonnay, Ferrari Carrano Cabernet, Kim Crawford Pinot Noir, Mionetto Organic Prosecco Treviso, Sledgehammer Cabernet, Decoy Merlot, Wairau River Sauvignon Blanc

Beers

Heineken, Blue Moon, Brooklyn Lager, Budweiser, Coors Light, Sam Adams, Amstel Light, Michelob Ultra, Corona Extra, Miller Lite, O'Douls

Non Alcoholic

Sodas, juice, mineral water, Starbucks coffee and tea

*One Specialty cocktail. Cordials at an additional charge

Prices are subject to change. When applicable, 1 attendant required per food station at \$300 for up to three hours.

All Food & Beverage Items are Subject to a 24 % Service Charge and an 8.875% Sales Tax.
For All Vivid Events a \$300 Bartender Fee is applied

AV PRICING

Technology Audio Visual Connectivity

Polycom Speakerphone \$135

Direct Dial Phone Line \$110

Audio

Microphone, wired \$75

Lavaliere, Wired \$75

Wireless (LAV or Handheld) \$150

4-6 Input Mixer \$50

CD Player \$150

Dual Based Speakers \$150

Video

DVD \$125

Recommended By Professional Meeting Planners:

Complete Speaker Freedom with Wireless Microphone \$150

AV PRICING CONT'D

Technology LCD Projection Package

LCD Projection Package \$770

LCD Projector (video, XGA, Mac) with Power Strip, Screen, and Technical Support

Accessory Package \$85

Screen, Power Strip, and Laser Pointer- Set-up included with Package

Projection \$100

5 x 7 Fast Fold \$140

LCD Projector \$700

Slide Projector \$50

Technology Meeting Accessories

Flip Chart with pad & markers \$50

Power Strip \$10

Extension Cord \$10

Installation and Labor Operator rate 9per hour \$125

Set-up/ Breakdown 1 hour Minimum \$75

Prices are based per day and subject to 8.875% tax and 24% service charge

AV PRICING CONT'D

Bring your own AV and operate \$85++

Tech Assistant \$85 per hour

Bring another AV company to do the AV for program \$650