



Renaissance Tampa Event Menus

Stylish. Distinctive. Unique

Renaissance Tampa International Plaza Hotel
4200 Jim Walter Blvd, Tampa, Florida, USA

18138779200

marriott.com/tpaim



Breakfast

Continental Breakfast

Continental | \$39

Array of Freshly Sliced Fruit and Berries

Renaissance Bakery Basket with assortment of Croissants,
Danish and Muffins served with Sweet Butter, Honey and
Preserves

Steel Cut Oatmeal with Dried Cranberries, Sliced

Almonds, Raisins, Brown Sugar, Orange Blossom Honey
and Toasted Sunflower Seeds

Individual Yogurts and Homemade Granola

Priced per person. Based on one hour of service.

Includes orange, grapefruit, and cranberry juices, freshly brewed Starbucks® coffee, decaffeinated coffee, and assorted Tazo teas.

Plated Breakfast

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Scrambled Eggs on Toasted Country Bread, Smoked Bacon & Country Pork Sausage | \$38

Home-Fried Potatoes, Renaissance Bakery Basket with Assortment of Croissants, Danish and Muffins served with Sweet Butter, Honey, and Preserves

*Upgrade to Eggs Benedict for an additional \$7.00 per person

Cuban Style French Toast | \$30

Maple Syrup, Guava Crème & Caramelized Bananas

Mushroom, Arugula & Goat Cheese Frittata | \$34

Caprese Eggs Benedict | \$39

Mozzarella, Tomato, and Basil Caprese served with Balsamic Hollandaise, Chicken Apple Sausage, Organic Quinoa Orchard Hash

Southern Eggs Benedict | \$34

Roasted Pulled Pork, Fried Green Tomato, Salsa Verde Hollandaise

Local Shrimp & Grits | \$36

Congaree and Penn® Farm Grits, Key West Pink Shrimp, Red Pepper Gravy

Each selection includes fresh squeezed orange juice, freshly brewed Starbucks® coffee, decaffeinated coffee, and assorted teas.

Breakfast Buffets

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Renew | \$33

Freshly Baked Assorted Muffins, Breakfast Breads, and
Danishes

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruit and Berries

Whole Fruit

Rejuvenate | \$42

Freshly Baked Assorted Muffins, Breakfast Breads, and
Danishes

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruit and Berries

Whole Fruit

Individual Probiotic Yogurts with Wild Flower Honey and
Granola

Cage Free Scrambled Eggs

Choice of Applewood Smoked Bacon, Country Sausage
Links, Chicken Apple Sausage or Turkey Sausage

Hand-Cut Seasonal Potatoes

Revitalize | \$51

Assorted Bagels, Breakfast Breads

Flavored Cream Cheese, Whipped Butter, Fruit Preserves,
and Peanut Butter

Individual Probiotic Yogurt with Wild Flower Honey and
Granola

Sliced Seasonal Fresh Fruit and Berries

Chicken Apple Sausage

Applewood Smoked Bacon

Cage Free Scrambled Eggs

Roasted Fingerling Potatoes

Pancakes with Pure Maple Syrup

Steel-Cut Oatmeal with Brown Sugar, Dried Cranberries,
and Raisins

Individual Boxed Cereals

Carafes of 2% and Skim Milk

Tampa Sunrise | \$48

Assorted Tropical Fruit Juice

Tropical Fruit Display

Guava Pastries and Grilled Cuban Bread with Guava
Butter

Assorted Yogurts

Bacon and Cheddar Frittatas

Fingerling Potato Hash with Chorizo & Peppers Twisted

Bananas French Toast with Local Cuban Bread, Fresh

Bananas, Guava, Coconut Rum

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

All breakfast buffets include orange, grapefruit, and cranberry juices, freshly brewed Starbucks® coffee, decaffeinated coffee, and assorted teas.

20 person minimum for all buffets. A \$100 buffet fee will be added for guarantees of under 20 people.

Breakfast Enhancements

Specialty Breakfast Breads | \$5 Per Person

Deviled Eggs, Creme Fraiche, Candied Bacon | \$72 Per Dozen

Steel-Cut Oatmeal | \$6 Per Person

Individual Yogurt Parfaits | \$72 Per Dozen

Brown Sugar, Dried Cranberries & Raisins

Honey, Granola and Seasonal Fresh Berries

Local Chorizo & Pepper Hash | \$10 Per Person

Cuban-Style French Toast | \$8 Per Person

Coined Potatoes

Maple Syrup & Guava Creme

Belgian Waffles | \$10 Per Person

Breakfast Sandwiches | \$12 Each

Warm Pure Maple Syrup, Whipped Butter, Berries and Whipped Cream

- Sausage, Egg, Cheddar on English Muffin
- Turkey Bacon & Egg White on Whole Wheat English Muffin
- Ham, Egg & Cheddar on a Bagel
- Bacon, Egg & Gouda Cheese on a Croissant
- Spinach, Feta, Roasted Tomato & Egg White Wrap

Classic Eggs Benedict | \$14 Per Person

Canadian Bacon & Hollandaise

Per person pricing is based on enhancing a full continental breakfast or breakfast buffet menu.

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Breakfast Stations

Omelette Station | \$14

Omelets made-to-order with traditional accompaniments

Waffle Station | \$14

Belgian Waffles made-to-order with Pure Maple Syrup,
Whipped Butter and traditional accompaniments

Sous Vide Eggs Benedict Station | \$16

Put Your Own Twist on a Breakfast Classic and an
assortment of Bacons, Breads & Sauces

*Chef Attendant Required, \$200 per Attendant. Per person pricing is based on enhancing a full continental breakfast or breakfast buffet menu.

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Break

Morning & Afternoon Breaks

Doughnut Break | \$28

Fresh Doughnut Bites

Cinnamon Sugar, Chocolate Glazed, Vanilla Glazed

Petit Cheesecakes

Assorted Les Chouchous Creme Puffs

Power Break | \$20

Individual Acai Parfaits

Seasonal Whole Fruit

Bear Naked Granola Bites

Super Foods | \$27

Dark Chocolate Super Charged Energy Mix

Edamame Avocado Guacamole with Sweet Potato Chips

Build Your Own Greek Yogurt Parfaits

Seasonal Fresh Fruit Infused Iced Tea

The Perfect Bite | \$25

Make Your Own Trail Mix Station:

Granola, Raisins, Dried Cranberries, Chocolate Covered

Pretzels, Yogurt Covered Raisins, Chocolate Chips,

Toasted Coconut, M&M's

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Fiesta | \$26

Corn Tortilla Chips with Sweet Corn Elote Salsa, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar,

Jalapeno and Warm Queso Picante

Mini Churros

*Upgrade with Pulled Chicken or Carnitas | \$5

*Upgrade with Corona | \$9.00 Per Bottle

Movie | \$24

Make Your Own Mix!

Assorted Flavored Popcorn, Candy Bars, Gummy Candies

Assorted Sodas and Bottled Water

Ballpark | \$29

Mini Nathan's Hot Dogs with Condiments

Cracker Jacks & Popcorn

Pretzel Bites with Beer Cheese

Garden Table | \$22

Individual Vegetable Crudite

Traditional and Edamame Hummus

Muffaletta

Grilled Pita

Bavarian Pretzel Bites | \$24

Traditional Salted Bavarian Pretzels and Cinnamon Sugar

Pretzels

Whole Grain Mustard, Beer Cheese Dip, Warm Caramel

Sauce

All Themed Breaks are per person and for a maximum of 30 minutes service.

A La Carte

Assorted Chips & Pretzels | \$6 Each

Breakfast Muffins, Danish or Croissants | \$60 Per Dozen

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Cookies | \$63 Per Dozen

Chocolate Chip, Macadamia Nut, Oatmeal Raisin or
Peanut Butter Cookies

Variety of Ice Cream Bars | \$10 Each

Assorted Candy Bars | \$6 Each

Seasonal Whole Fruits | \$4 Per Piece

Variety of Bagels | \$66 Per Dozen

Flavored Cream Cheese

Brownies, Blondies or Lemon Squares | \$58 Per Dozen

Premium Granola Bars | \$8 Each

Chobani Yogurts | \$7 Each

Seasonal Sliced Fruit & Berries | \$13 Per Person

Beverage Break

Assorted Pepsi Sodas | \$7 Each

Bottled Water | \$5 Each

San Pellegrino® Water | \$9 Each

Sugar Free or Regular Red Bull® | \$10 Each

Lemonade | \$70 Per Gallon

Starbucks® Regular or Decaf Coffee | \$120 Per Gallon

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

TAZO® Tea Selection | \$110 Per Gallon

Non-Pepsi Products | \$8 Each

Locally Crafted Brown Bear Coffee | \$110 Per Gallon

All Day Beverage Break | \$43 Per Person

Starbucks® Coffee and TAZO® Tea Selections

Assorted Pepsi Products

Bottled Water

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Lunch

Plated Lunch

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

First Course | Selection of One

Mesclun Greens, Cherry Tomatoes, Heirloom Radish, Goat Cheese, with a Honey Balsamic Dressing

Roasted Beet and Pistachio, Goat Cheese, Red Onion and Olive Oil

Heirloom Tomatoes, Olives, Onion, and Olive Oil

Couscous, Tomato, Walnut, Fresh Mint, and Roasted Garlic Aioli

Chopped Romaine, Garlic Breadcrumbs, Shaved Parmesan, Caesar Dressing

Brussel Sprouts and Kale, Shredded Parmesan, Toasted Almonds, Craisins with a Basil Vinaigrette

Dessert | Selection of One

Chocolate Truffle Cake

Tiramisu

Italian Rum Cake

Ask About Chef's Seasonal Dessert

Entree | Selection of Up to 2 Entrees to Choose From

Chef's Choice of Vegan Protein | \$36

Sauteed Peppers and Onions, Organic Quinoa

Free-Range Chicken Breast | \$46

Sweet Onion and Potato Gratin Swiss Chard, Exotic Mushroom Sauce

Pomegranate and Orange Glazed Salmon | \$48

Peach and Poblano Salsa, Pine Nut Polenta

Seared Gulf Grouper | \$56

Sumac and Herb Marinated, Citrus, Toasted Couscous

Maple Bourbon Lacquered Pork Tenderloin | \$52

Edamame and Faro Ginger Glaze

Grilled Center Cut Angus Steak | \$54

Garlic and Peppercorn Jus, Roasted Baby Potatoes

Plated lunches include freshly baked rolls, choice of one starter and one dessert, Iced Tea, Starbucks® coffee and a selection of Tazo teas.

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Lunch Buffet

Between The Breads | \$49

Chef's Crafted Soup of the Day

Farmer's Chopped Salad, Hard Boiled Eggs, Tomatoes, Radish, Sweet Onion, Avocado, Cheddar, and Buttermilk Ranch

Assorted Dessert Bars

Choose Three (3):

- Heirloom Turkey, Avocado Salsa Crudo, Lemon-Arugula Salad, Grilled Flour Tortilla
- Beef Brisket, Smoked Gouda, Coleslaw, Aioli, Brioche Roll | Served Warm
- Chicken Salad with Cashews and Cranberries, Butter Lettuce, Red Onion, Croissant
- Cuban Sandwich, House-Made Pork Carnitas, Ham, Pickles, Mustard Aioli, Swiss Cheese | Served Warm
- House-Made Falafel, Tzatziki, Shredded Gem Lettuce, Tomato, Hummus, Wrap
- Shrimp "Po Boy", Siracha Aioli, Shredded Lettuce, Shaved Red Onion, and Sliced Fresh Florida Tomatoes on a Hoagie Roll | Served Warm
- Oven Roasted Turkey Sandwich with Organic Arugula, Brie, and House-Made Fig Preserves on Cranberry Multi-Grain Bread
- Roast Beef Sandwich with Caramelized Onions, Maytag Blue Cheese, and Horseradish Aioli on a Kaiser Roll
- Pit Fired Ham, Provolone, Mustard Aioli, Multigrain Bread

Hillsborough Deli | \$44

Chef Crafted Soup of the Day

Mesclun Greens, Cherry Tomatoes, Heirloom Radish, Goat Cheese, Honey Balsamic

Orzo Pasta Salad, Artichokes, Tomatoes, Kalamata Olives, Sweet Onions

Roasted Vegetables with Basil Pesto

Warm All-Natural Bacon, Turkey Breast, Roast Beef, and Pit Fired Ham

Albacore Tuna Salad

Lettuce, Tomatoes, Pickles, Onions, and Assorted Sliced Cheeses

Kaiser Rolls and Artisanal Sliced White and Multi-Grain Breads

Assorted Chef-Crafted Desserts

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Tampa BBQ | \$58

Roasted Golden Potato Salad with Bacon and Green Onions

Assorted Greens and Condiments

Granny Smith Apple and Napa Cabbage, Radish, and Carrot Slaw

House Smoked Pork Sliders, Florida Cracker BBQ Sauce

Boneless Buttermilk Fried Chicken with a Honey Mustard Dipping Sauce

Brisket Burnt End Mac n' Cheese with Cavatappi Pasta and a Creamy Three Cheese Sauce

Corn on the Cob

Braised Garlic Green Beans with Lemon & Herbs

Jalapeño Cornbread Muffins

Assorted Chef's Mini Desserts

Farm Fare Protein Bowl | \$56

Ancient Grains

Roasted Sweet Potatoes Seasoned Cauliflower

Pomegranate Glazed Salmon

Seared Chicken Breast

Marinated Sirloin Steak

Assortment of Seasonal Roasted and Fresh Vegetable Toppings

Dressings to include Tamari Ginger, Green Goddess, Southwest Chipotle Lime, and Balsamic Vinaigrette

Assorted Desserts

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El Jefe | \$58

Chicken Tortilla Soup

House-Made Chips, Guacamole, Pico de Gallo, Queso

Fresco, Shredded Cheddar, Sour Cream Southwest

Chopped Salad, Romaine, Tomato, Avocado, Cotija

Cheese, Black Beans, Cilantro Lime Dressing

Elote Mexican Street Corn

Arroz Rojo, Vegetarian Mexican Rice

Chili Spiced Black Beans

Pick Two (2) Proteins:

Sofrito Chicken Breast

Carne Asada Flank Steak

Blackened Mahi Mahi

Chef's Choice Vegan Protein

Rustic Tortillas

Churros with Cinnamon Sugar

Prices are per person. All buffet lunches served with Iced Tea, Starbucks® coffee and a selection of Tazo teas. Lunch based on 90 minutes of service. Minimum of 20 people. A \$100 buffet fee will be added for guarantees of under 20 people.

Box Lunch

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Market Style or Grab N' Go | \$53

All Boxes Come with Bottled Water, Chips, & Chocolate

Chunk Cookies

Pick One (1) Salad for All Boxes:

Red Potato Salad

Cole Slaw

Fresh Fruit Salad

Pasta Salad

Tomato Cucumber Salad

Choose Three (3):

- Heirloom Turkey, Avocado Salsa Crudo, Lemon-Arugula

Salad, Grilled Flour Tortilla Wrap

- Beef Brisket, Smoked Gouda, Coleslaw, Aioli, Brioche

Roll

- Chicken Salad with Cashews and Cranberries, Butter

Lettuce, Red Onion, Croissant

- Cuban Sandwich, House-Made Pork Carnitas, Ham,

Pickles, Mustard Aioli, Swiss Cheese

- House-Made Falafel, Tzatziki, Shredded Gem Lettuce,

Tomato, Hummus, Wrap

- Oven Roasted Turkey Sandwich with Organic Arugula,

Brie, and House-Made Fig Preserves on Cranberry Multi-

Grain Bread

- Roast Beef Sandwich with Caramelized Onions, Maytag

Blue Cheese, and Horseradish Aioli on a Kaiser Roll

All meals will be individually packaged in one time use recyclable containers with disposable silverware.

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Reception

Reception Hors d'oeuvres

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Priced Per Dozen

Hawaiian Coconut Shrimp with Sweet and Sour Sauce
| \$79

Mini Lump Crab Cakes, Tarragon, and Remoulade | \$79

Wild Mushroom, Golden Beet, Goat Cheese, and Truffle
Crostiti | \$52

Spicy Shrimp, Moroccan Marinade, Lemon Oil | \$79

Grilled Lamp Lollipop Chops, Rosemary Rubbed, Fig
Balsamic Glaze | \$79

Open Faced Cuban Sandwich Bits, Carnitas, Mojo | \$52

Local Burrata, Heirloom Tomatoes, Grilled Tuscan Bread |
\$48

Watermelon and Goat Cheese Stack, Humboldt Fog®,
Maldon® Salt | \$48

Mini Beef Wellington | \$75

Maine Lobster Salad, Truffle Remoulade, Citrus | \$79

Priced Per Dozen

Pacific Tuna Poke, Yuzu Marinade, Mini Taco Shell, Citrus
Aioli, Micro Cilantro | \$64

Auricchio Provolone, Genoa Salami, Confit Garlic Crostiti |
\$52

Shrimp Ceviche, Avocado Crudo | \$64

Tostones Stack, Avocado Crudo, Pico de Gallo, Queso
Fresco | \$49

Seared Beef Tenderloin, Arugula, Parmesan, Horseradish
Crème Crostiti | \$55

Tampa Bay Style Cuban Spring Roll with Dijonnaise | \$64

Short Rib and Parmesan Arancini | \$72

Caponata Crostiti, Eggplant, Celery, Onion, Olives,
Capers, Basil | \$48

Ropa Vieja Mini Taco, Queso Fresco, Pico de Gallo | \$60

Reception Displays

Fresh Vegetable Crudite

Grape Tomatoes, Celery, Carrots, Cucumbers, Broccoli,
Red and Green Bell Peppers. Served with Ranch and Bleu
Cheese Dressings

Small | \$240

Medium | \$300

Large | \$375

Extra Large | \$525.00

Grilled Vegetable Display

Grilled Vegetables, Artichoke Hearts, Marinated
Mushrooms, Roasted Red Peppers, Kalamata Olives, Fresh
Mozzarella, Provolone, and Cherry Tomatoes

Small | \$275

Medium | \$415

Large | \$585

Extra Large | \$795.00

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Imported & Domestic Cheese Display

A selection of artisanal domestic and imported cheeses served with gourmet crackers and sliced baguettes.

Small | \$335

Medium | \$475

Large | \$635

Extra Large | \$935.00

Antipasto Display

Assortment of cured meats, artisanal cheeses, grilled and roasted vegetables, and Mediterranean olives.

Small | \$415

Medium | \$600

Large | \$715

Extra Large | \$935.00

Service Sizes:

Small 20-30 attendees

Medium 31-45 attendees

Large 46-70 attendees

Extra Large 70-100 attendees

Reception Stations

Pasta | \$30 Per Person

Garlic Knots

Raviolotti with Wild Mushrooms, Garlic Confit, Herbs and Truffle

Key Lime Black Pepper Linguini with Lump Crab, Poached Shrimp, and Citrus

Smoked Paprika Rigatoni with Chorizo, Grilled Chicken,

Pine Nuts, and Broccoli Rabe

Paella | \$52 Per Person

Saffron Rice, Mussels, Clams, Shrimp, Roast Chicken, Chorizo, Mojo Pulled Pork, Green Peas, and Roasted Red Peppers

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Gastro Pub | \$34

Choice of 3 Sliders

Served with House-Made Kettle Chips and Bent Arm Ale

House Poutine

- Grilled Angus Beef Slider with Smoked Cheddar,

Caramelized Onion Bacon Jam, BBQ Sauce

- Blackened Angus Beef Slider with Crispy Tabasco

Onions, Bleu Cheese Crumbles, and Roasted Garlic Aioli

- Crispy Chicken Slider with Chipotle Aioli and Dill Pickle

- Shaved Brisket Slider with Napa Cabbage Slaw, Smoked

BBQ Aioli

- Mushroom Swiss Slider with Truffle Aioli and

Caramelized Onions

- Greek Lamb Slider with Feta, Mint Tzatziki, Grilled Red

Onion, and Arugula on Brioche

Attendant available for any station, \$125 per attendant

*Chef Attendant Required for sashimi

Sushi | \$38

(Based on 3 pieces per person)

Choice of Three:

Spicy Tuna Roll, California Roll, Tempura Asparagus Roll,

Tuna Roll, Salmon & Cream Cheese Roll, Tempura Shrimp

Roll, Mexican Roll

Accompanied by Edamame, Seaweed Salad, Cucumber

Salad, Pickled Ginger, Wasabi, and Soy Sauce

*Add sashimi | \$14.00 per person

Reception Action Stations

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Build Your Own Pasta | \$36

Choose Three Pastas:

Angel Hair, Linguini, Rigatoni, Mushroom Ravioli, Goat

Cheese Basil Ravioli, Cheese Tortellini

Roasted Tomato Sauce, Three Cheese Alfredo Sauce,
Basil and Arugula Pesto

Marinated Grilled Chicken, Grilled Sirloin, Shrimp, Chorizo,
Italian Sausage, Grilled Mushrooms Roasted Seasonal
vegetables, Spinach, Broccoli, Cherry Tomatoes, and
Roasted Garlic

Served with Warm Garlic Knots

Street Tacos | \$34

Can be a self-serve station or accompanied by a Chef
Attendant (\$200)

Warm Corn and Flour Tortillas, House Made Tortilla Chips
Warm Queso

Grilled Mahi – Mahi, Pulled Pork, and Carne Asada

Limes, Cilantro, Pico de Gallo, Grilled Pineapple, Queso
Fresco, Chipotle Aioli, Avocado Crudo, Salsa Verde

Aloha Kitchen | \$68

Bases: Brown Rice, Kale Slaw, Cauliflower Rice, Vegetable
Quinoa, Spiced Jasmine Rice

Veggies: Parmesan Broccoli, Sweet Potatoes, Roasted
Mushrooms, Sesame Green Beans, Corn and Black Bean
Salsa, Pesto Tomatoes, Citrus Avocado, Feta, and
Parmesan Cheese

Choice of Two Proteins: Grilled Citrus Chicken, Marinated
Steak, Tuna Poke, Teppanyaki Shrimp

Sauces: Ginger & Soy, Herbed Balsamic, Holy Kale,
Avocado Ranch

Carving Stations

Cedar Plank North Atlantic Salmon | \$20 Per Person

Roasted Tomatoes & Fennel, Arugula Pesto

Porcini Rubbed Prime Rib | \$25 Per Person

Horseradish Cream & Freshly Baked Rolls

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Roast Tenderloin of Beef | \$30 Per Person

Cracked Black Pepper, Garlic Jus & Freshly Baked Rolls

Gulf Grouper Filet | Market Price Per Person

Citrus Herb Glaze, Basil-Chili Garlic

Turkey Breast Roulade | \$22 Per Person

Ciabatta Sage Stuffing, Dried Currants, Carmelized Onion
Gravy

Whole Roasted American Red Snapper | Market Price
Per Person

Chimichurri, Roasted Red Peppers Romesco, Roasted
Garlic & Citrus Aioli

Carving Attendant Required, \$200 Per Attendant

Oven Roasted NY Sirloin | \$28 Per Person

Red Onion Marmalade & Freshly Baked Rolls

Bone-In Tomahawk Ribeye | \$38 Per Person

Carmelized Cipolini Onions, Roasted Baby Potatoes,
Mushroom Ragout, Au Jus

Hickory Smoked Beef Brisket | \$28 Per Person

Molasses & Brown Sugar, Sweet & Sour Cabbage Slaw,
Honey Mustard & BBQ Dipping Sauces

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Dinner

Plated Dinner

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

First Course | Section of One

- Mesclun Greens, Cherry Tomatoes, Heirloom Radish, Goat Cheese, with a Honey Balsamic Dressing
- Roasted Beet and Pistachio, Goat Cheese, Red Onion, EVOO
- Heirloom Tomatoes, Olives, Onion, and Olive Oil
- Couscous, Tomato, Walnut, Fresh Mint, and Roasted Garlic Aioli
- Whole Leaf Romaine, Garlic Breadcrumbs, Shaved Parmesan, Caesar Dressing
- Brussel Sprouts and Kale, Shredded Parmesan, Toasted Almonds, Craisins with a Basil Vinaigrette

Entrees | Selection of up to (2) Entrees to Choose From

- Porcini Mushroom Raviolotti | \$68
- Sweet Peas, Kale, Roasted Tomatoes, Truffle Emulsion
- Roasted All-Natural Chicken Breast | \$79
- Yellow Corn Polenta, Jumbo Asparagus, Forged Mushrooms, Rosemary Chicken Jus
- Miso Marinated Seabass | \$84
- Forbidden Rice Risotto, King Oyster Mushroom, Shishito Peppers, Pickled Japanese Vegetables
- Blackened Berkshire Pork Chop | \$82
- Buttered Sweet Potatoes, Sautéed Green Beans, Spiced Mango Mostarda Glaze, Black Truffle Butter
- Horseradish and Herb-Crusted Rack of Lamb | \$92
- Mint and Pistachio Pesto, Rosti Potatoes, Braised Sweet Pepper Au Jus
- Hoisin-Braised Short Rib | \$89
- Kimchi Yukon Mash, Brussel Sprouts, Shishito Cabernet Demi
- Peppercorn Seared Filet Mignon | \$92
- Pressed Truffle Potatoes, Charred Broccolini and Roasted Baby Carrots, Sangria Reduction

Dessert | Selection of One

- New York Style Cheesecake
- Chocolate Lovers
- Banana Fosters Cake
- Grand Marnier Tuxedo Bombe
- Peanut Butter Cake
- Ask About Chef's Seasonal Dessert

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

All Plated Dinners include freshly baked rolls, choice of salad, entrée, and dessert. Coffee Service to include Starbucks® Regular and Decaffeinated Coffee and a selection of Tazo® Teas.

Dinner Buffets

Taste of Florida | \$98

- Key West Pink Shrimp & Avocado Salad
- Tarpon Springs Greek Salad
- Florida Heirloom Tomato Salad
- Seared Gulf Grouper, Roasted Peppers and Onions, and Blistered Tomatoes
- Cedar Key Clams, Rustic Romesco
- Pork Loin with Kumquat Chutney and Local Porter Demi
- Crispy Buttermilk Chicken, Creole Remoulade
- Red Cabbage, Carrot, Cilantro, Garlic Slaw
- Key Lime Dessert
- Strawberry Short Cake

Mediterranean Flavors | \$104

- Tuscan Cannellini Bean and Escarole Soup
- Marinated Vegetable Display with Olives, Mushrooms, Artichokes, Roasted peppers, Grilled Zucchini, and Balsamic Carrots
- Heirloom Tomato, Mozzarella, Basil, and Olive Oil
- Baked Branzino with Fennel, Tomatoes, Bell Pepper, and Sweet Onions
- Shrimp Fra Diavolo with Roasted Tomatoes, Capers, and Parmesan Orzo
- Fennel Seed Roasted Chicken with Sautéed Kale, and Rosemary Chicken Jus
- Grilled Sirloin, Roasted Garlic, and Saba Demi
- Cavatappi Pasta Primavera with Chef’s Seasonal Blend of Vegetables
- Roasted Broccolini, Baby Squash, and Tri-Color Cauliflower
- Classic Tiramisu & Cannolis

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Ybor Nights | \$95

Cuban Ajiaco Soup

Tossed Salad with Sliced Radish, Red Onion, Carrot, Diced Tomato, Cucumbers, Cabbage, Fresh Lime and Olive Oil Dressing

“Cuban Sandwich Potato Salad”, Yellow Potatoes, Chopped Ham, Diced Pickles, Swiss Cheese, Green Onion, Mustard Aioli

Picadillo Empanadas, Chimichurri Sauce

Bistec de Paloma, Cuban Marinated Steak with Grilled Onions

Cuban-Style Roasted Pork

Seared Snapper Aporreado with Sweet Peppers and Onions, Tomatoes ,Garlic and Herbs

Tostones, Garlic Mojo

Spanish Yellow Rice with Green Peas

Pastalitos, Sweet Guava Pastries

Arroz con Leche de Café

Southern Comfort | \$98

Watermelon Salad, Arugula, Feta, and Mint

Grilled Romaine Salad with Biscuit Croutons, Parmesan, and Smoky Caesar Dressing

Wild Rice Salad with Citrus Dijon Vinaigrette

Grilled Salmon, Lemon Cream, and Mango Salsa

Achiote Rubbed Chicken with a Honey-Hot Glaze

Hickory Smoked Beef Brisket, Molasses, and Brown Sugar

Kale and Peppers with Roasted Sweet Potatoes

Red Skin Mashed Potatoes, Sour Cream, and Onions

Buttermilk Peach Cobbler

Prices are per person. All dinners served with Starbucks® coffee and a selection of Tazo teas. Minimum of 20 people. A \$100 buffet fee will be added for guarantees of under 20 people.

Dessert Stations

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Ice Cream Sundae Station | \$20

Chocolate, Vanilla, and Strawberry Ice Cream

Hot Fudge, Raspberry, Butterscotch & Caramel Sauces

Sprinkles, Chocolate Chips, Toasted Coconut, Chopped

Nuts, M&M's®, Crushed Oreos® & Whipped Cream

Upgrade to the ****WOW**** Ice Cream Station (minimum 50 people, Attendant required at \$125*) | \$4 per person

Hot Cookies and Brownies, Cooked on a Conveyer Belt by a Chef in your Room

Trio of Dessert Shots | \$28 (3 Pieces Per Person)

Choice of Three:

Key Lime Pie, Carrot Cake, Jack Daniels Chocolate Cake,

Bailey's Cheesecake, Strawberry Shortcake, NY Style

Cheesecake, Wild Berry Crumb Cake, Red Velvet Cake,

Tiramisu, Coconut Cake, White Chocolate Mousse,

Chocolate Mousse Sensation

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.



Beverages

Host Bar

Premium

Premium Well Cocktail \$11 per drink

Premium Wine \$10 per glass

Imported Beer \$9 per bottle

Domestic Beer \$8 per bottle

Soft Drinks \$6 per glass

Natural Bottled Water \$5 per bottle

Cordials \$12.00 per glass

Top Shelf

Top Shelf Cocktail \$13 per drink

Top Shelf Wine \$12 per glass

Imported Beer \$9 per bottle

Domestic Beer \$8 per bottle

Soft Drinks \$6 per glass

Natural Bottled Water \$5 per bottle

Cordials \$12 per glass

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Luxury

Luxury Cocktail \$16 per drink

Luxury Wine \$14 per glass

Imported Beer \$9 per bottle

Domestic Beer \$8 per bottle

Soft Drinks \$6 per glass

Natural Bottled Water \$5 per bottle

Cordials \$12 per glass

Bartender Fee of \$125 Per Bar

Cash Bar

Premium

Premium Well Cocktail \$14.75 per drink

Premium Wine \$13.50 per glass

Imported Beer \$12 per bottle

Domestic Beer \$10.75 per bottle

Soft Drinks \$8.00 per glass

Natural Bottled Water \$6.70 per bottle

Cordials \$16.75 per glass

Top Shelf

Top Shelf Cocktail \$17 per drink

Top Shelf Wine \$16.50 per glass

Imported Beer \$12 per bottle

Domestic Beer \$10.75 per bottle

Soft Drinks \$8 per glass

Natural Bottled Water \$6.70 per bottle

Cordials \$16.75 per glass

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Luxury

Luxury Cocktail \$18.50 per drink

Luxury Wine \$20.75 per glass

Imported Beer \$12 per bottle

Domestic Beer \$10.75 per bottle

Soft Drinks \$8 per glass

Natural Bottled Water \$6.70 per bottle

Cordials \$16.75 per glass

Prices on all cash bars are inclusive of 26% service charge and 7.5% sales tax.

Bartender fee of \$125 per bar

Cashier fee of \$75 per bar

Available Beverages

Premium Well Liquors

Smirnoff Vodka | Beefeater Gin | Cruzan Aged Light Rum |

Captain Morgan Original Spiced Rum | Jim Beam White

Label Bourbon | Canadian Club Whiskey | Jose Cuervo

Tradicional Silver | Dewar's White Label | Hennessy VS |

Martini & Rossi Extra Dry | Martini & Rossi Rosso | Hiram

Walker Triple Sec

Premium Wines

Canyon Road® Chardonnay and Cabernet Sauvignon

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Top Shelf Liquors

Tito's Handmade | Tanqueray Gin | Bacardi Superior |
Captain Morgan Original Spiced Rum | Jack Daniel's
Whiskey | Maker's Mark Bourbon | Patron Silver | Dewar's
White Label | Hennessy VS | Martini & Rossi Extra Dry |
Martini & Rossi Rosso | Hiram Walker Triple Sec

Luxury Liquors

Grey Goose | Bacardi Superior | Bombay Sapphire | |
Captain Morgan Original Spiced Rum | Johnnie Walker
Black | Knob Creek | Crown Royal® | Jack Daniels |
Casamigos Blanco | Hennessy Privilege VSOP | Martini &
Rossi Extra Dry | Martini & Rossi Rosso | Hiram Walker Triple
Sec

Local Spirits

(Included in Top Shelf & Luxury levels only)
Old St. Pete® Artisanal Vodka & Righteous Rum

Craft Beer

Sam Adams Lager

Imported Premium Beers

Stella Artois | Corona Extra | Heineken

Bartender fee of \$125 per bar

Top Shelf Wines

Columbia Crest® "Grand Estates" Chardonnay and
Cabernet Sauvignon

Luxury Wines

Kendall Jackson "Vintner's Reserve" Chardonnay and
Justin Cabernet

Domestic Beers

Michelob Ultra | Miller Light | Bud Light | Truly Hard Seltzer

Regional Craft Beers

Jai Alai IPA

Rotating Selection of Local Craft Beer

Event Non-Alcoholic

Red Bull | Fever-Tree Soda Water | Fever-Tree Ginger Beer |
Heineken 0.0

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Cashier fee of \$75 per bar

Bar Packages

Premium Well Cocktails/Beer/Wine

One Hour | \$20 Per Person

Each Additional Hour \$14.00 Per Person

Top Shelf Cocktails/Beer/Wine

One Hour | \$24 Per Person

Each Additional Hour \$16.00 Per Person

Luxury Cocktails/Beer/Wine

One Hour | \$28 Per Person

Each Additional Hour \$18 Per Person

Beer and Wine Bar

One Hour | \$20 Per Person

Each Additional Hour \$12.00 Per Person

Sponsored Beverage Tickets

Premium Well Cocktails \$11 Each

Top Shelf Cocktails \$13 Each

Luxury Cocktails \$16 Each

Bartender fee of \$125 per bar

Red Wines

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Red Wines

Harmony and Soul, Cabernet Sauvignon, California | \$48

J Lohr Paso Robles, Cabernet Sauvignon, California | \$52

Columbia Crest Grand Estates, Cabernet Sauvignon,
Washington State | \$56

Justin Cabernet Sauvignon, California | \$64

Fable Roots, Red Blend, Italy | \$45

Canyon Road, Merlot, California | \$40

Matanzas Creek, Merlot, California | \$80

Line 39 Pinot Noir, California | \$64

Meiomi, Pinot Noir, California | \$72

Erath, Pinot Noir, California | \$76

Achaval-Ferrer, Malbec, Argentina | \$96.00

White Wines & Champagne

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

White Wines

Magnolia Grove by Chateau St. Jean, Chardonnay,
California | \$32

Snoqualmie, Chardonnay, Washington State | \$35

Columbia Crest, Chardonnay, Washington State | \$42

Quintara, Chardonnay, California | \$48

Kendall-Jackson, Chardonnay, California | \$56

Copain, Chardonnay, California | \$72

Sonoma-Cutrer, Chardonnay, California | \$78

Vin 21, Sauvignon Blanc, California | \$47

Brancott State, Sauvignon Blanc, New Zealand | \$52

Shannon Ridge, Sauvignon Blanc, California | \$64

Kim Crawford, Sauvignon Blanc, New Zealand | \$72

Chateau Ste. Michelle Riesling, Washington | \$36

Magnolia Grove by Chateau St. Jean, Pinot Grigio,
California | \$40

Campa Di Fiori, Pinot Grigio, Italy | \$42

Friuli Pighin, Pinot Grigio, Italy | \$64

Sirena Del Mare, Rose, Italy | \$46

Champagne & Sparkling Wine

Veuve du Vernay, France | \$56

Mumm Napa® Brut, California | \$72



Technology

Meeting Support

Meeting Support

Flipchart with Standard Pad & Markers | \$80

Flipchart with Post-It Pad & Markers | \$95

Dry Erase Board | \$50

Easel | \$25

Laser Pointer | \$60

Wireless Mouse | \$90

Outside Phone Line | \$150

Polycom Speaker Phone* | \$360

Power Strip & Extension Cord | \$20

Laptop | \$350

Uplight | \$35.00

Video

DVD player | \$60

LCD Screen/Confidence Monitor | \$400

HDMI Switcher | \$300

Video Distribution Amplifier | \$90

65" Smart TV with Stand | \$350

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

Audio Equipment

Podium Microphone[†] | \$220

Wireless Handheld Microphone[†] | \$195

Wireless Lavalier Microphone[†] | \$195

Sound Patch | \$170

4 Channel Mixer | \$75

8 Channel Mixer | \$150

16 Channel Mixer | \$300

* Includes outside phone line

[†] Requires rental of audio mixer

WiFi Simplified

Premium WiFi

Used for media streaming, media rich mobile apps and large file downloads.

Less than 25 Guests | \$40 Per Person/Per Day

26-50 Guests | \$30 Per Person/Per Day

51-100 Guests | \$20 Per Person/Per Day

Basic WiFi

Used for email and simple web browsing.

Less than 25 Guests | \$30 Per Person/Per Day

26-50 Guests | \$20 Per Person/Per Day

51-100 Guests | \$10 Per Person/Per Day

Please ask your dedicated event manager for a customized package for over 101 guests. Wired access is priced separately.

Projectors, Screens & Labor

LCD Projector Package Basic | \$450

Includes LCD Projector (3200 Lumen), Screen (up to 8x8), Projection Table, Power Strip, HDMI Cable

LCD Projector Package Gabriella's | \$600

Includes LCD Projector (4500 Lumen), Screen (up to 10x10), Projection Table, Power Strip, HDMI Cable

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

LCD Projector Package Pelagia | \$750

Includes LCD Projector (5500 Lumen), Screen (up to 12x12), Projection Table, Power Strip, HDMI Cable

LCD Support Package | \$195

Screen (up to 10x10), Projection Table, Power Strip, HDMI Cable

Screens*

8' x 8' Tripod Screen | \$105

10' x 10' Cradle Screen | \$120

12' x 12' Cradle Screen | \$150

12' x 9' Fast Fold Screen (includes Drape Kit) | \$350

16' x 9' Fast Fold Screen (includes Drape Kit) | \$450

Pipe and Drape | \$40/ft

LCD Projector Package Ballroom | \$900

Includes LCD Projector (6500 Lumen), Screen (up to 16x9), Projection Table, Power Strip, HDMI Cable

Ballroom LCD Support Package | \$275

Screen (up to 12x12), Projection Table, Power Strip, HDMI Cable

Labor Rates

AV Technician/Operator | \$550 ½ Day (up to 5 Hours)

\$850 Full Day (5 -10 Hours)

\$120 Per Hour Overtime (Over 10 Hours)

*Pricing includes screen only. Power strip, extension cord & cabling available for an additional rental charge

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

General Information

Food & Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed only by the Hotel servers and bartenders. The Hotel alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

Banquet Menus

Menu selections for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Event Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such. Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served.

Service Charge/Tax

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

All food and beverage will be subject to a 26% taxable service charge and a Florida State sales tax of 7.5%. Service fees and sales tax are subject to change.

Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

Weather Guidelines – Outdoor Events

The Hotel reserves the right to make final decisions to move any scheduled functions indoors due to inclement weather. Should there be a weather report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated indoor back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20mph shall also be cause to hold the function indoors. The decision will be made by the Hotel five (5) hours prior to the scheduled event start time.

All charges are subject to 26% Service Charge & 7.5% Sales Tax. All pricing is subject to change without prior notice.

RENAISSANCE TAMPA INTERNATIONAL PLAZA HOTEL

4200 Jim Walter Blvd, Tampa, Florida, USA

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