



RENAISSANCE ROSS BRIDGE
GOLF RESORT AND SPA

EVENTS

STYLISH – DISTINCTIVE - UNIQUE

R
RENAISSANCE®
HOTELS

4000 GRAND AVENUE
BIRMINGHAM, ALABAMA USA 35226
(205) 916 - 7677



SAVOR BREAKFAST

WAKE UP

R
RENAISSANCE[®]
HOTELS

4000 GRAND AVENUE
BIRMINGHAM, ALABAMA USA 35226
(205) 916 - 7677

Plated Breakfast

The Highlands | \$36

Orange Juice
Fluffy Scrambled Cage Free Eggs
Bacon and Conecuh Sausage
Assorted Breakfast Breads
Daily Potato
Cream Cheese, Sweet Creamery Butter,
and Fruit Preserves
Freshly Brewed illy Regular and
Decaffeinated Coffee and Hot Tea
Selections

Sloss | \$38

Orange Juice
Bacon and Conecuh Sausage
Assorted Breakfast Breads
Zucchini Frittata
Cream Cheese, Sweet Creamery Butter,
and Fruit Preserves
Freshly Brewed illy Regular and
Decaffeinated Coffee and Hot Tea
Selections

Five Point | \$40

Orange Juice
Bacon and Conecuh Sausage
Breakfast Stack (Potato Cakes, Country Ham,
Gruyere, Sunny Side Up Eggs)
Assorted Breakfast Breads
Cream Cheese, Sweet Creamery Butter, and
Fruit Preserves
Freshly Brewed illy Regular and Decaffeinated
Coffee and Hot Tea Selections

**All Breakfast Options Provide 1 Hour of
Replenishment Service (Including Beverages)
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

*All prices are subject to 25% service charge and
9.5% sales tax. Prices are subject to change
without notice due to availability*

Continental Breakfast

Basic | \$31

Orange Juice
Sliced Seasonal Fruits & Berries
Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves
Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

Enhancements

Scrambled Cage Free Eggs with Cheddar Cheese* | \$5
Bacon* | \$5
Conecuh Sausage* | \$5- made locally in Conecuh County, AL
Grilled Southeast Family Farm Ham* | \$5
Buttermilk Biscuits with Bacon or Conecuh Sausage | \$7
Assorted Cereals with 2% Milk & Skim Milk | \$5
Yogurt and Granola | \$5
Oakview Farms Stone Ground Grits or Oatmeal* | \$8
Assorted Breakfast Sandwiches | \$7
Chicken Biscuit
Bacon, Egg, and Cheddar Cheese on Wheat Wrap
Sausage, Egg and Cheddar Cheese Wrap
Ham, Egg, and Cheddar Cheese Biscuit
Broccoli and Mushroom Quiche on Croissant

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Each Additional Hour of Replenishment | \$10

Gluten Friendly

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Cahaba Breakfast Buffet

Cahaba Breakfast Buffet | \$40

Orange Juice

Sliced Seasonal Fruits & Berries

Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves

House Made Biscuits served with Conecuh

Sausage Gravy

Fluffy Scrambled Cage Free Eggs

Oakview Farm Stone-Ground Grits

Bacon and Conecuh Sausage

2% Milk and Low Fat Milk

Freshly Brewed illy Regular and

Decaffeinated Coffee and Hot Tea

Selections

Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7

Waffles with Warm Maple Syrup | \$7

Doughnut Hole Station | \$7- cake doughnut holes, caramel, chocolate glaze, cinnamon sugar, powdered sugar, strawberry glaze

Croissant French Toast Station | \$12- maple syrup, strawberry syrup

Omelet Station* | \$12 – bacon, sausage, ham, cheddar and Swiss cheeses, jalapenos, bell peppers, spinach, mushrooms, onions, cherry tomatoes, whole eggs, egg whites

Assorted Cereals with 2% Milk & Skim Milk* | \$4

Assorted Breakfast Sandwiches | \$7

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

Biscuit Bar | \$14 -served with assorted whipped butters, honey, sorghum, agave nectar, Real maple syrup, apple butter, yellow mustard, creole mustard, cream cheese, assorted jellies and jams, sausage gravy, lemon curd, glazed bananas

Chicken and Waffle Station | \$15 -Made to order Waffles and Chicken with spicy and buttermilk fried chicken. Served with butter, maple syrup, honey, sorghum, agave nectar, and hot sauce.

Pancake Station | \$15 -Buttermilk pancakes made to order with assortment of honey, sorghum, agave nectar, maple syrup, apple butter, whipped cream, blueberries, strawberries, bananas, chocolate chips, and house made granola

Buffet Serves a Minimum of 20 Guests

\$150 Chef Attendant Fee added to Enhancement Price

All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)

Each Additional Hour of Replenishment | \$10

These items are enhancements to a buffet menu and may not be purchased as stand-alone items.

Gluten Friendly

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Crestline Breakfast Buffet

Crestline Breakfast Buffet | \$44

Orange Juice

Sliced Seasonal Fruits & Berries

Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves

House Made Biscuits served with Conecuh

Sausage Gravy

Daily Potato

Fluffy Scrambled Cage Free Eggs

Oakview Farm Stone-Ground Grits

Bacon and Conecuh Sausage

Mushroom and Herb Frittata

Gravlox served with bagels, cream cheese, capers, chopped egg whites and egg yolks, shaved red onion and mustard dill sauce
Cheese and Meats with prosciutto, salami and mortadella

2% Milk and Low Fat Milk

Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7

Waffles with Warm Maple Syrup | \$7

Doughnut Hole Station | \$7- cake doughnut holes, caramel, chocolate glaze, cinnamon sugar, powdered sugar, strawberry glaze

Croissant French Toast Station | \$12- maple syrup, strawberry syrup

Omelet Station* | \$12 – bacon, sausage, ham, cheddar and Swiss cheeses, jalapenos, bell peppers, spinach, mushrooms, onions, cherry tomatoes, whole eggs, egg whites

Assorted Cereals with 2% Milk & Skim Milk* | \$4

Assorted Breakfast Sandwiches | \$7

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

Biscuit Bar | \$14 -served with assorted whipped butters, honey, sorghum, agave nectar, Real maple syrup, apple butter, yellow mustard, creole mustard, cream cheese, assorted jellies and jams, sausage gravy, lemon curd, glazed bananas

Chicken and Waffle Station | \$15 -Made to order Waffles and Chicken with spicy and buttermilk fried chicken. Served with butter, maple syrup, honey, sorghum, agave nectar, and hot sauce.

Pancake Station | \$15 -Buttermilk pancakes made to order with assortment of honey, sorghum, agave nectar, maple syrup, apple butter, whipped cream, blueberries, strawberries, bananas, chocolate chips, and house made granola

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SoHo Breakfast Buffet

SoHo Breakfast Buffet | \$49

Orange Juice
Sliced Seasonal Fruits & Berries
Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves
House Made Biscuits served with Conecuh Sausage Gravy
Daily Potato
Fluffy Scrambled Cage Free Eggs
Oakview Farm Stone-Ground Grits
Bacon and Conecuh Sausage
Potato Country Ham and Bell Pepper Egg Casserole
Shrimp and Grits
2% Milk and Low Fat Milk
Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7
Waffles with Warm Maple Syrup | \$7
Doughnut Hole Station | \$7- cake doughnut holes, caramel, chocolate glaze, cinnamon sugar, powdered sugar, strawberry glaze
Croissant French Toast Station | \$12- maple syrup, strawberry syrup
Omelet Station* | \$12 – bacon, sausage, ham, cheddar and Swiss cheeses, jalapenos, bell peppers, spinach, mushrooms, onions, cherry tomatoes, whole eggs, egg whites
Assorted Cereals with 2% Milk & Skim Milk* | \$4
Assorted Breakfast Sandwiches | \$7

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

Biscuit Bar | \$14 -served with assorted whipped butters, honey, sorghum, agave nectar, Real maple syrup, apple butter, yellow mustard, creole mustard, cream cheese, assorted jellies and jams, sausage gravy, lemon curd, glazed bananas
Chicken and Waffle Station | \$15 -Made to order Waffles and Chicken with spicy and buttermilk fried chicken. Served with butter, maple syrup, honey, sorghum, agave nectar, and hot sauce.
Pancake Station | \$15 -Buttermilk pancakes made to order with assortment of honey, sorghum, agave nectar, maple syrup, apple butter, whipped cream, blueberries, strawberries, bananas, chocolate chips, and house made granola

Buffet Serves a Minimum of 20 Guests

\$150 Chef Attendant Fee added to Enhancement Price

All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)

Each Additional Hour of Replenishment | \$10

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TAKE A BREAK

INDULGE; ALWAYS TOMORROW



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Beverage Breaks

All Day Beverage Break | \$28

Freshly Brewed illy Regular & Decaffeinated Coffee and Hot Tea Selections Assorted Diet and Assorted Soft Drinks and Bottled Water

Half Day Beverage Break | \$21

Freshly Brewed illy Regular & Decaffeinated Coffee and Hot Tea Selections Assorted Diet and Regular Soft Drinks and Bottled Water

Beverages Available on Consumption

Freshly Brewed illy Regular Coffee | \$90 per Gallon

Freshly Brewed illy Decaffeinated Coffee | \$90 per Gallon

Bottled Water | \$5.50 Each

Assorted Soft Drinks | \$5.50 Each

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A La Carte Breaks

Assortment of M&Ms, Peanut M&Ms, Twix, Kit Kat, Butterfinger, Snickers, Hershey's Bar | \$5 Each

Kind Bars | \$6 Each

Clif Bars | \$6 Each

Assorted Lays Potato Chips | \$3 Each

White Cheddar Popcorn, Half Salted Popcorn, Kettle Popcorn | \$4 Each

Cheese Crackers | \$3 Each

Peanut Butter Crackers | \$3 Each

Mixed Nuts | \$12 Per Pound

Trail Mix | \$3 Each

Assorted Cookies and Brownies | \$45 Dozen

Assorted Soft Drinks | \$5.50 Each

Apple Juice, Ruby Red Grapefruit Juice | \$4 Each

Powerade | \$5.50 Each

- Fruit Punch, Lemon Lime, Orange, Grape, Mountain Blast, Mixed Berry

Monster Energy Drinks | \$5.50 Each

Red Bull, Red Bull Sugar Free | \$5 Each

Peach Tea | \$5 Each

Illy issimo | \$6 Each

- Mochaccino, Latte Macchiato, Cappuccino

Pellegrino | \$6 Each

Aqua Panna | \$6 Each

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Refreshment Breaks

Fries with That Shake Break | \$25

House Made Chocolate, Vanilla, and Strawberry Milk Shakes, House Made French Fries with Assorted Dips to include: Jack Daniels Ketchup, Aioli, Remoulade, Creole Mustard

Mayberry Break | \$19

Apothecary Jars filled with Jellybellies, Starburst, Now & Laters, Jolly Ranchers, Strawberry Bon Bon, Lemon Heads, Smarties

All candies listed are Gluten Friendly

Chocolate Break | \$19

Apothecary Jars filled with Snickers, Twix, Reese's Peanut Butter Cups, Milky Way, Kits Kats, York Peppermint Pattie, Three Musketeers, and Hershey Kisses

Florence Break | \$29

An Assortment of Upscale Cheeses, Cured Meats, Olives To Include: Quickey's Goat Cheddar, Red Dragon, Cave Aged Gruyere, Alabama Goat Cheese, Double Cream Brie, Maytag Blue Cheese, Hard Salami, Prosciutto, Mortadella, Whiskey Salami, Borsellino, Mager Speck, Kalamata, Oil Cured Provencal, Castrel Vetrano Olives, Walnuts, Dried Figs, Honey, Mustard, and Assorted Breads and Crostini

Savannah Break | \$21

An Assortment of Bite-Sized Sandwiches to include: BLT, Cucumber Cream Cheese, Pimiento Cheese, Ham and Swiss and Egg Salad

Just Baked Cookie Break | \$25

Baked to Order White Chocolate Blueberry, Peanut Butter, and Gluten Free Chocolate Chunk Cookies. Served with Whole Milk, Chocolate Milk, and Strawberry Milk

San Antonio Break | \$20

Fresh Mango Salsa, Fruit Salsa, Sweet Corn Salsa, Pico de Gallo and Guacamole, served with Sweet Flour Tortilla Chips, Fried Corn Tortilla Chips and Baked Whole Wheat Tortilla Chips

All items Gluten Friendly except Wheat and Flour Chips

Athens Break | \$19

Fresh Carrot, Celery, Cucumber and Pepper Sticks Served with Tzatziki, Hummus, Minted Yogurt, Pita Chips and Whole Wheat Pita Pieces

Chilly Illy Break | \$21

Illy Cold Brew with Flavored Syrups and Creamer, Chilled Illy Caffè Lattè, Cappuccino, and Mochaccino Blended Coffee Drinks, Croissants & Chocolate Croissants, Cinnamon Buns with Cream Cheese Icing and Pound Cake

Aspen Break | \$21

Build Your Own Trail Mix to Include House-Made Granola*, Mixed Nuts, Yogurt Covered Raisins, Honey Buttered Pecans, Golden Raisins, Chocolate Covered Espresso Beans, Banana Chips, Dried Apple and Sunflower Seeds

Santa Barbara Break | \$19

Assorted Kind, Clif, and Power Bars
Orange Carrot Juice and Apple Celery Juice*
Seasonal Berries*

Above Breaks Do Not Include Beverages

30 Minute Replenishment Service Provided

Each Additional 30 Minutes of Replenishment | \$10

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IS IT LUNCH YET?
FIND A FRESH PERSPECTIVE

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Traditional Gourmet Box Lunch

Box Lunch | \$36

Please Choose One Sandwich for All Boxes:

Pulled Chicken Salad Croissant
Prosciutto with Herbed Cheese on a Baguette
Boars Head Cajun Turkey on Wheat Bread
with Toasted Walnuts, Swiss Cheese & Grapes
Ham and Swiss on Ciabatta
Cold Cut Sub with Ham, Turkey, and Salami
Roast Beef and Cheddar on Sourdough

Vegetarian Selection:

Pita with Hummus, Feta and Tzatziki
Sandwiches Are Gluten Friendly If Done In a
Lettuce Wrap Or Gluten Friendly Bread

Please Choose One Salad for All Boxes:

Red Potato Salad*
Cole Slaw*
Fresh Fruit Salad*
Pasta Salad
Tomato Cucumber Salad*

All Box Lunches to Include:

Assorted Lays Potato Chips
Cookie
Bottled Water

Enhancements

Whole Fruit | \$3

Candy Bar | \$5

Power Bars | \$6

Cooler Bags | \$7

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and 9.5% sales tax. Prices are subject to
change without notice due to availability.*

Plated Lunch

All Entrees Include:

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Choice Of: One Salad, One Protein or Pasta Dish, One Starch, One Vegetable, One Dessert

If a Pasta Dish is chosen, a Starch will not be served

Salad Choices:

Brock's*

The Plank*

Caesar

Lavender-Pear

Protein and Pasta Choices:

Herb Crusted Chicken Chop | \$49

Pork Tenderloin | \$52

Petit Filet of Beef* | \$65

Grilled Salmon* | \$51

Seasonal Fish* | \$59

Baked Chicken Eggplant Involtini | \$45

House Made Lasagna | \$49

Starch Choices:

Fingerling potatoes*

Cheesy Polenta*

Creamy Mashed Potatoes *

Potato Gratin*

Sweet Potato Gratin*

Seasonal Vegetable

Dessert Choices:

Panna Cotta* with fresh berries

Apple Crostata caramelized Granny Smith apples in house made crust

House Made Cheesecake

Chocolate Hazelnut Cake

Chocolate Mousse

Chocolate Pot de Crème

White Chocolate Bread Pudding with bourbon crème Anglaise

Berry Tiramisu

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RTJ Deli Board

Choice of 2 | \$43

Choice of 3 | \$47

Choice of 4 | \$50

Salad Choices:

Mixed Green Salad with Assorted Toppings and Dressings*

Cole Slaw*

Red Potato Salad*

Pasta Salad

Seasonal Salad

Sandwich Choices:

Ham and Swiss on House Made Focaccia

Boars Head Cajun Turkey on Wheat Bread with Toasted Walnuts, Swiss Cheese & Grapes

Italian Sub

Chicken Salad Croissant

Pita with Hummus, Feta and Tzatziki

Cobb Wrap

Roast Beef and Cheddar on Sourdough

Buffet Served With:

House Fried Chips*

Assorted Cookies and Brownies

Lettuce, Tomato, Onion, Pickles,

Mayonnaise, Creole Mustard

Brewed illy Regular and Decaffeinated

Coffee, Iced Water, Sweet and Unsweet

Tea

Enhancements

Chili* | \$7

Cream of Potato Soup* | \$7

Baked Potato* | \$7

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Magic City

Magic City Buffet | \$53

Salad:

Arugula, Smoked Okra, Charred Onion, Goat Cheese, Heirloom Carrot, Cucumber, Tomato with Balsamic Dressing

Soup:

White Gazpacho, Local Vegetables

Wraps & Sandwiches:

Spinach, Portobello, Horseradish Cream on Whole Wheat Wrap

Ham, Gruyere, and Shaved Onion, Sourdough Pimento Cheese and Roast Beef on Flour Tortilla
Salmon, Caper, Smoked Roe, Scallion, Dill Crème Fraiche, Spinach Wrap

Sides:

House Made Potato Crisps, Potato Salad, Egg Salad, Salami Salad

Desserts:

Panna Cotta and Fruit Cobbler

Buffet Served With:

Brewed illy Regular and Decaffeinated Coffee, Iced Water, Sweet and Unsweet Tea

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Southern Delight Buffet

Choice of 2 | \$70

Choice of 3 | \$82

Salad Choices:

Southern Chop Salad with Assorted Toppings and Dressings* – *cucumber, tomato, cheddar cheese, red onion, bacon, honey butter, pecans, ranch, balsamic dressing*
Red Potato Salad*
Cole Slaw*

Protein Choices:

Gulf BBQ Shrimp* in Buttery Beer BBQ
All Natural Grilled Bone-In BBQ Chicken with Smokey B Sauce*
St. Louis Style Ribs with Coca Cola BBQ Sauce*
Pulled Pork*
Smoked Sausage

Starch Choices:

Macaroni and Cheese
Firecracker Potatoes*
Three Cheese Grits*
Whipped Potatoes*
Grilled Sweet Potatoes*

Vegetable Choices:

Collard Greens
Squash Casserole
Slow Cooked Green Beans

Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter
Chef's Selection of Assorted Desserts
Freshly Brewed illy Regular & Decaffeinated Coffee
Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Macaroni and Cheese Prepared by Chef | \$19 *ham, bacon, cherry tomatoes, green onions and charred red onions*
Chef Attended Salad Station | \$10

Buffet Serves a Minimum of 20 Guests

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Each Additional Hour of Replenishment | \$10**

Gluten Friendly

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Backyard Grill Out Buffet

Choice of 2 | \$74

Choice of 3 | \$86

Salad Choices:

Mixed Green Salad with Assorted Toppings and Dressings - *red oak and green oak lettuces, frisee, arugula, radicchio, sorrel, mustard spinach and romaine with cucumber tomato and onion toppings*

Red Potato Salad*

Cole Slaw*

Seasonal Salad

Protein Choices:

Grilled Pork Loin*

Grilled Bone in Chicken

Grilled Gulf Shrimp*

All Natural Grilled Filet of Beef*

Grilled Seasonal Fish*

Starch Choices:

Baked Beans

Baked Potato*

Grilled Sweet Potatoes* – brown sugar, pecans, and butter

Oven Roasted Fingerling Potatoes

Grilled Grit Cakes*

Vegetable Choices:

Corn on the Cob*

Slow Cooked Green Beans*

Grilled Portobello Mushrooms

Seasonal Vegetable

Buffet Served with:

Fresh Baked Yeast Rolls and Sweet Creamery Butter
Chef's Selection of Assorted Desserts

Seasonal Dessert

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Proteins Grilled by the Chef | \$150 Flat Fee

Buffet Serves a Minimum of 20 Guests

All Buffets Provide 1 Hour of Replenishment Service

Each Additional Hour of Replenishment | \$10

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Palo Verde Buffet

Choice of 2 | \$70

Choice of 3 | \$82

Salad and Soup Choices:

Mixed Green Salad with Assorted Toppings and Dressings

Black Bean and Roasted Corn Salsa*

Chicken Tortilla Soup

Shrimp Salad Vera Cruz*

Seasonal Salad

Protein Choices:

Sautéed Ground Beef Seasoned with Cumin and Spices*

All Natural Pollo Asada Roasted Chicken Pulled and Served in Seasoned Broth*

All Natural Carne Asada Grilled Beef Marinated in Cilantro and Lime*

Beef, Chicken or Pork Enchiladas

Chicken or Pork Flautas

Vegetable and Starch Choices:

Black Beans*

Spanish Rice*

Mexican Corn*

Roasted Potatoes*

Calabacitas*

(zucchini, corn, tomatoes, pepper and bell pepper)

Buffet Served With:*

Pico de Gallo*, Guacamole*, Cilantro Sour Cream*, Shredded Cheddar Cheese*,

Jalapenos*, Shredded Lettuce*, Tomatoes*, Salsa Verde* and Flour Tortillas

Tortilla Chips, Queso Dip and Salsa*

Chef's Choice Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Protein Simmered & Served by the Chef | \$150 Flat Fee

Soup Garnished and Served by the Chef | \$150 Flat Fee

Buffet Serves a Minimum of 20 Guests

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The 19th Hole Buffet

Choice of 2 | \$60

Choice of 3 | \$67

Salad Choices:

Mixed Green Salad with Assorted Toppings and Dressings

Red Potato Salad*

Cole Slaw*

Seasonal Salad*

Protein Choices:

Grilled Sirloin Burgers*

All Natural Grilled Chicken Sandwiches*

All Beef Franks*

Bratwursts*

Turkey Burgers

Starch Choices:

Firecracker Potatoes*

Baked Beans*

House Fried Potato Chips*

Potato Wedges*

Macaroni and Cheese

Vegetable Choices:

Corn on the Cob*

Grilled Zucchini with Peppers*

Slow Cooked Green Beans*

Seasonal Vegetable

Buffet Served With:

Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Onion, Sauerkraut, Cheese, Pickles

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Proteins Grilled by the Chef | \$150 Flat Fee

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Mediterranean Buffet

Choice of 2 | \$70

Choice of 3 | \$82

Salad and Soup Choices:

Salad Nicoise*

Greek Salad*

Catalan Salad-Romaine, Iceberg, Chorizo, Manchego Cheese, Walnuts, and Lemon Vinaigrette

Sicilian Salad-Frisee and Arugula Salad with

Sundried Tomatoes, Marinated Artichokes,

Goat Cheese and Balsamic Dressing

Wine and Cheese Soup

Chicken and Chick Pea Soup

Protein Choices:

Shrimp and Mussels in Herb Broth

Grilled Lamb Chops

Seasonal Fish with Chermoula Sauce

Roasted Garlic Lemon Chicken with Tomato-Honey

Saffron Sauce

Grilled Petite Fillet of Beef with Anchovy Butter

Vegetable Choices:

Pan Fried Eggplant with Ham and Gruyere

Zucchini Flan

Roasted Cauliflower

Ratatouille

Haricot Verts

Starch Choices:

Garlic Whipped Potatoes

Potato Gratin

Mushroom Polenta

Curried Rice with Preserved Lemon, Capers, Olives,

Raisins and Almonds

Buffet Served With:

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements:

Freshly Baked Flatbread Station Served by the Chef |

\$10

Chef Fee | \$150

Buffet Serves a Minimum of 20 Guests

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Italian Buffet

Choice of 2 | \$69

Choice of 3 | \$78

Salad and Soup Choices:

Caesar Salad

Tomato Mozzarella Salad

Mixed Salad with Pine nuts, Fried Capers, Goat Cheese, and Balsamic Vinaigrette

Cous Cous Salad with Chick peas, Frisee, Shredded Parmesan, Shredded Carrots, Olives, and Italian Dressing

Vegetable Minestrone

Tuscan Bean Soup

Protein Choices:

Short Rib Lasagna

Traditional Meat Lasagna

Roast Bone in Chicken with Ham and Alpine Herbs

Lemon and Herb Grilled Shrimp

Oven Roasted Fish with Olives

Vegetable Choices:

Spinach Gratin

Portobello Mushrooms with Pesto and Pine nuts

Broccoli with Truffle Salt

Roasted Golden Beets with Balsamic Glaze

Marinated, Grilled Zucchini, Red Peppers and Eggplant

Starch Choices:

Polenta with Raisins, Mountain Cheese and Pink Peppercorns

Baked Penne with Caramelized Onions, Bacon, Potatoes and Cream

Fingerling Potatoes with Sage Butter and Mountain Cheese

Vialone Rice with Herbs and Parmesan Cheese

Stewed Lentils with Balsamic Vinegar

Buffet Served With:

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements:

Freshly Baked Pizza Station Served by the Chef | \$10

Chef Fee | \$150

Buffet Serves a Minimum of 20 Guests

All Buffets Provide 1 Hour of Replenishment Service

Each Additional Hour of Replenishment | \$10

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Mexico City

Mexico City Buffet | \$75

Taco Station

Marinated Beef, Braised Pork Butt, and Fish Tacos with Corn and Flour Tortillas *

Quesadillas

Spiced Chicken Quesadillas and Oaxaca and Chihuahua Cheese

Served With

Queso Fundido with Chorizo and Poblanos *
Roja Rice *
Frijoles Negros de Olla *
Mexican Street Corn *

Toppings *

Green Onions, Tomato, Pineapple, Red Onion, Cilantro, Lime Wedges, Pickled Onions, Cotija, Oaxaca, Queso Fresco, Crema, Jalapeno, Pickled Jalapeno, Pico De Gallo, Radish, Roasted Corn, Roasted Peppers, Black Beans, Shredded Lettuce, Sliced Avocado and Salsa

Desserts

Flan
Tres Leches Cake
Churros
Sopapillas

Drinks

Aguas Fresca
Mexican Coke
Assorted Mexican Sodas

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Unlimited Salad Bar

Unlimited Salad Bar | \$65

Served With

Cheddar Cheese, Pecorino, Blue Cheese, Goat Cheese, Tomatoes, Red Onion, Cucumbers, Poached Pears, Red Peppers, Pepperoncino, Olives, Croutons, Sunflower Seeds, Currants, Ham, Bacon, Salami, Skirt Steak, Salmon, Chicken, Romaine, Iceberg, Spring Mix, Balsamic Dressing, Caesar Dressing, Honey Lavender Dressing, and Ranch Dressing

Choice of Two Sandwiches

Ham and Swiss on House Made Focaccia
Boars Head Cajun Turkey on Wheat Bread with Toasted Walnuts, Swiss Cheese & Grapes
Italian Sub
Chicken Salad Croissant
Pita with Hummus, Feta and Tzatziki
Cobb Wrap
Roast Beef and Cheddar on Sourdough

Choice of One Soup:

French Onion Soup Gratinee
Tomato Bisque
She-Crab
Lobster Bisque
Wild Mushroom Soup*
Minestrone*- Upon Request, Gluten Friendly Option
Available without Pasta
Cream of Potato*

Choice of One Dessert:

Panna Cotta*
Apple Crostata
House Made Cheesecake
Chocolate Hazelnut Cake
Chocolate Mousse
Chocolate Pot de Crème
White Chocolate Bread Pudding
Berry Tiramisu
Chef's Choice Mini Dessert Trio

Buffet Served With:

Freshly Brewed illy Regular & Decaffeinated Coffee
Iced Water, Sweet and Unsweet Iced Tea

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Lunches

Ross Bridge Classic | \$53

Mixed Greens Salad-Cucumbers, Grape Tomatoes, Red Onions, Shredded Cheddar served with Ranch Dressing

Tomato Bisque

Grilled Chicken

Herb Roasted Red Potatoes

Strawberry Cheesecake

All American | \$63

Caesar Salad

Grilled Chicken Breast

Skirt Steak

Seasonal Vegetable

Whipped Gold Potatoes

Chef's Choice of Dessert

Grain Bowl Buffet | \$65

Grilled Chicken

Skirt Steak

Chickpea

Quinoa

Brown Rice

Diced Sweet Potato

Red and Green Peppers

Shredded Cabbage

Kale

Cucumber

Green Goddess Dressing

Cilantro Lime Ranch

Toasted Sliced Almonds

Feta

Chef's Choice of Dessert

Buffets Served With:

Freshly Brewed illy Regular & Decaffeinated Coffee
Iced Water, Sweet and Unsweet Iced Tea

Buffets Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability



DINNER INVITATION

NO RSVP NEEDED!

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RENAISSANCE™
HOTELS

4000 GRAND AVENUE
BIRMINGHAM, ALABAMA USA 35226
(205) 916 - 7677

Plated Dinner

All Entrees Include:

Choice of: One Salad, One Protein or Pasta Dish,
one Starch, One Vegetable, One Dessert

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Salad Choices:

Brock's*
The Plank*
Caesar
Lavender Pear

Protein Choices:

Southeast Family Farm Filet* | \$99
Joyce Farms Herb Crusted Chicken Chop | \$79
Petite Filet and Scallops | \$109
Petite Filet and Fresh Catch* | \$109
Petite Filet and Pork Tenderloin Medallion | \$95
Fresh Catch* | \$89
Seared Scallops* | \$89
Braised Southeast Family Farm Pork Shank | \$75

Starch Choices:

Sweet Potato Gratin*
Creamy Mashed Potatoes*
Mascarpone Whipped Gold Potatoes
Cheesy Polenta
Potato Gratin*
Roasted Fingerling Potatoes*

Seasonal Vegetable

Dessert Choices:

Panna Cotta*
Apple Crostata
House Made Cheesecake
Chocolate Hazelnut Cake
Chocolate Mousse
Chocolate Pot de Crème
White Chocolate Bread Pudding
Berry Tiramisu
Chef's Choice Mini Dessert Trio

Soup Choice Enhancement | \$8

French Onion Soup Gratinee
Tomato Bisque
She-Crab
Lobster Bisque
Wild Mushroom Soup*
Minestrone*- *Upon Request, Gluten
Friendly Option Available Without Pasta*
Cream of Potato*

*All prices are subject to 25% service charge
and 9.5% sales tax. Prices are subject to
change without notice due to availability.*

Smokey B's Buffet

Smokey B's | \$109

Salads:

Chopped Salad with Assorted Toppings and Dressings* – *Iceberg and Romaine lettuces, cheddar cheese, bacon, cherry tomatoes, cucumbers, honey butter, pecans, red onions, ranch dressing*

Chow Chow* -cabbage, onion, bell pepper, vinegar

Pimento Cheese*

Proteins:

St. Louis Ribs* *with Coca-Cola BBQ sauce*

Pork Shoulder – *Smokey B's BBQ sauce, smoky and sweet*

Smoked Chicken – *with House Tangy and White BBQ sauces*

Smoked Conecuh Sausage

Vegetables:

Creamed Spinach

Confetti Corn* - *red and green bell peppers, cream cheese and bacon*

Collard Greens*

Starches:

Macaroni and Cheese

Creamy Mashed Potatoes* *with Gravy*

Three Cheese Grits

Desserts:

Peach Cobbler

Pineapple Upside-Down Cake

Chocolate Cake

Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

**\$250 Smoker Charge + \$150 Chef Attendant Fee
1 Chef per 75 people**

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Southern Delight Buffet

Choice of 2 | \$70

Choice of 3 | \$82

Salad Choices:

Southern Chop Salad with Assorted Toppings and Dressings* – *cucumber, tomato, cheddar cheese, red onion, bacon, honey butter, pecans, ranch, balsamic dressing*
Red Potato Salad*
Cole Slaw*

Protein Choices:

Gulf BBQ Shrimp* in Buttery Beer BBQ
All Natural Grilled Bone-In BBQ Chicken with Smokey B Sauce*
St. Louis Style Ribs with Coca Cola BBQ Sauce*
Pulled Pork*
Smoked Sausage

Starch Choices:

Macaroni and Cheese
Firecracker Potatoes*
Three Cheese Grits*
Whipped Potatoes*
Grilled Sweet Potatoes*

Vegetable Choices:

Collard Greens
Squash Casserole
Slow Cooked Green Beans

Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter
Chef's Selection of Assorted Desserts
Freshly Brewed illy Regular & Decaffeinated Coffee
Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Macaroni and Cheese Prepared by Chef | \$19 *ham, bacon, cherry tomatoes, green onions and charred red onions*
Chef Attended Salad Station | 10

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Backyard Grill Out Buffet

Choice of 2 | \$74

Choice of 3 | \$86

Salad Choices:

Mixed Green Salad with Assorted Toppings and Dressings - *red oak and green oak lettuces, frisee, arugula, radicchio, sorrel, mustard spinach and romaine with cucumber tomato and onion toppings*

Red Potato Salad*

Cole Slaw*

Seasonal Salad

Protein Choices:

Grilled Pork Loin*

Grilled Bone in Chicken

Grilled Gulf Shrimp*

All Natural Grilled Filet of Beef*

Grilled Seasonal Fish*

Starch Choices:

Baked Beans

Baked Potato*

Grilled Sweet Potatoes* – brown sugar, pecans, and butter

Oven Roasted Fingerling Potatoes

Grilled Grit Cakes*

Vegetable Choices:

Corn on the Cob*

Slow Cooked Green Beans*

Grilled Portobello Mushrooms

Seasonal Vegetable

Buffet Served with:

Fresh Baked Yeast Rolls and Sweet Creamery Butter
Chef's Selection of Assorted Desserts

Seasonal Dessert

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Proteins Grilled by the Chef | \$150 Flat Fee

Buffet Serves a Minimum of 20 Guests

All Buffets Provide 1 Hour of Replenishment Service

Each Additional Hour of Replenishment | \$10

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Palo Verde Buffet

Choice of 2 | \$70

Choice of 3 | \$82

Salad and Soup Choices:

Mixed Green Salad with Assorted Toppings and Dressings

Black Bean and Roasted Corn Salsa*

Chicken Tortilla Soup

Shrimp Salad Vera Cruz*

Seasonal Salad

Protein Choices:

Sautéed Ground Beef Seasoned with Cumin and Spices*

All Natural Pollo Asada Roasted Chicken Pulled and Served in Seasoned Broth*

All Natural Carne Asada Grilled Beef Marinated in Cilantro and Lime*

Beef, Chicken or Pork Enchiladas

Chicken or Pork Flautas

Vegetable and Starch Choices:

Black Beans*

Spanish Rice*

Mexican Corn*

Roasted Potatoes*

Calabacitas*

(zucchini, corn, tomatoes, pepper and bell pepper)

Buffet Served With:

Pico de Gallo*, Guacamole*, Cilantro Sour Cream*, Shredded Cheddar Cheese*,

Jalapenos*, Shredded Lettuce*, Tomatoes*, Salsa Verde* and Flour Tortillas

Tortilla Chips, Queso Dip* and Salsa*

Chef's Choice Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Protein Simmered & Served by the Chef | \$150 Flat Fee

Soup Garnished and Served by the Chef | \$150 Flat Fee

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

The 19th Hole Buffet

Choice of 2 | \$60

Choice of 3 | \$67

Salad Choices:

Mixed Green Salad with Assorted Toppings and Dressings

Red Potato Salad*

Cole Slaw*

Seasonal Salad*

Protein Choices:

Grilled Sirloin Burgers*

All Natural Grilled Chicken Sandwiches*

All Beef Franks*

Bratwursts*

Turkey Burgers

Starch Choices:

Firecracker Potatoes*

Baked Beans*

House Fried Potato Chips*

Potato Wedges*

Macaroni and Cheese

Vegetable Choices:

Corn on the Cob*

Grilled Zucchini with Peppers*

Slow Cooked Green Beans*

Seasonal Vegetable

Buffet Served With:

Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Onion, Sauerkraut, Cheese, Pickles

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements

Proteins Grilled by the Chef | \$150 Flat Fee

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Mediterranean Buffet

Choice of 2 | \$70

Choice of 3 | \$82

Salad and Soup Choices:

Salad Nicoise*

Greek Salad*

Catalan Salad-Romaine, Iceberg, Chorizo, Manchego Cheese, Walnuts, and Lemon Vinaigrette
Sicilian Salad-Frisee and Arugula Salad with Sundried Tomatoes, Marinated Artichokes, Goat Cheese and Balsamic Dressing
Wine and Cheese Soup
Chicken and Chick Pea Soup

Protein Choices:

Shrimp and Mussels in Herb Broth
Grilled Lamb Chops
Seasonal Fish with Chermoula Sauce
Roasted Garlic Lemon Chicken with Tomato-Honey Saffron Sauce
Grilled Petite Fillet of Beef with Anchovy Butter

Vegetable Choices:

Pan Fried Eggplant with Ham and Gruyere
Zucchini Flan
Roasted Cauliflower
Ratatouille
Haricot Verts

Starch Choices:

Garlic Whipped Potatoes
Potato Gratin
Mushroom Polenta
Curried Rice with Preserved Lemon, Capers, Olives, Raisins and Almonds

Buffet Served With:

Chef's Selection of Assorted Desserts
Freshly Brewed illy Regular & Decaffeinated Coffee
Iced Water, Sweet and Unsweet Iced Tea

Enhancements:

Freshly Baked Flatbread Station Served by the Chef | \$10
Chef Fee | \$150

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Italian Buffet

Choice of 2 | \$69

Choice of 3 | \$78

Salad and Soup Choices:

Caesar Salad

Tomato Mozzarella Salad

Mixed Salad with Pine nuts, Fried Capers, Goat Cheese, and Balsamic Vinaigrette

Cous Cous Salad with Chick peas, Frisee, Shredded Parmesan, Shredded Carrots, Olives, and Italian Dressing

Vegetable Minestrone

Tuscan Bean Soup

Protein Choices:

Short Rib Lasagna

Traditional Meat Lasagna

Roast Bone in Chicken with Ham and Alpine Herbs

Lemon and Herb Grilled Shrimp

Oven Roasted Fish with Olives

Vegetable Choices:

Spinach Gratin

Portobello Mushrooms with Pesto and Pine nuts

Broccoli with Truffle Salt

Roasted Golden Beets with Balsamic Glaze

Marinated, Grilled Zucchini, Red Peppers and

Eggplant

Starch Choices:

Polenta with Raisins, Mountain Cheese and Pink Peppercorns

Baked Penne with Caramelized Onions, Bacon, Potatoes and Cream

Fingerling Potatoes with Sage Butter and Mountain Cheese

Vialone Rice with Herbs and Parmesan Cheese

Stewed Lentils with balsamic Vinegar

Buffet Served With:

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

Enhancements:

Freshly Baked Pizza Station Served by the Chef | \$10

Chef Fee | \$150

Buffet Serves a Minimum of 20 Guests

All Buffets Provide 1 Hour of Replenishment Service

Each Additional Hour of Replenishment | \$10

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Mexico City

Mexico City Buffet | \$75

Taco Station

Marinated Beef, Braised Pork Butt, and Fish Tacos with Corn and Flour Tortillas *

Quesadillas

Spiced Chicken Quesadillas and Oaxaca and Chihuahua Cheese

Served With

Queso Fundido with Chorizo and Poblanos *
Roja Rice *
Frijoles Negros de Olla *
Mexican Street Corn *

Toppings *

Green Onions, Tomato, Pineapple, Red Onion, Cilantro, Lime Wedges, Pickled Onions, Cotija, Oaxaca, Queso Fresco, Crema, Jalapeno, Pickled Jalapeno, Pico De Gallo, Radish, Roasted Corn, Roasted Peppers, Black Beans, Shredded Lettuce, Sliced Avocado and Salsa

Desserts

Flan
Tres Leches Cake
Churros
Sopapillas

Drinks

Aguas Fresca
Mexican Coke
Assorted Mexican Sodas

Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service
Each Additional Hour of Replenishment | \$10**

Gluten Friendly

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.



RECEPTION INSPIRATION

BREAK THE ICE



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4000 GRAND AVENUE
BIRMINGHAM, ALABAMA USA 35226
(205) 916 - 7677

Reception Packages

INVERNESS | \$89

- 5 Hot or Cold Hors D' Oeuvres
- 1 Cooking Station
- 1 Carving Station

LAKEVIEW | \$99

- 5 Hot or Cold Hors D' Oeuvres
- 1 Reception Display
- 1 Cooking Station
- 1 Carving Station

IRONDALE | \$109

- 5 Hot or Cold Hors D' Oeuvres
- 2 Reception Display
- 1 Cooking Station
- 1 Carving Station

All Reception Packages provide 2 hours of replenishment service

Each additional hour of replenishment | \$10

HOT HORS D' OEUVRES CHOICES:

\$8.50 EACH

- BBQ Pork Beggar's Purse
- Spicy Shrimp Skewer
- Chicken Fontina Bites
- Four Cheese Macaroni Bites
- Vegetable Spring Roll
- Celery Fritters
- Shrimp Fritter
- Chicken Tenders
- Mini Deep Dish Pizzas
- Corn Fritter
- Mini Arancini
- Fried Olives
- Chicken, Beef or Vegetable Flautas

COLD HORS D' OEUVRES CHOICES:

- Filet and Lobster Crostini with Horseradish Cream
- Seared Tuna Wonton
- Tomato Mozzarella Skewer*
- Cured Salmon Bagel Chip
- Seared Beef Tenderloin*
- Crab and Avocado Wonton

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

A La Carte Displays

CRUDITÉS DISPLAY | \$17

Seasonal vegetables served with assorted dips and crackers

FRUIT DISPLAY | \$17

Array of sliced fruits and seasonal berries served with a honey lime dressing and chocolate fondue

CHEESE DISPLAY | \$21

Assortment of domestic and imported cheese served with dried fruit

These items are enhancements to a reception or buffet menu and may not be purchased as stand-alone items.

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Carving Stations

All Natural Whole Roasted Turkey * | \$19

Minimum of 25 Persons Required

Sugar Cured Ham* | \$19

Minimum of 50 Persons Required

All Natural Beef Tenderloin | \$29

Minimum of 45 Persons Required

All Natural Prime Rib with Beef Au Jus | \$25

Minimum of 45 Persons Required

Carving Station Enhancements:

Sweet Potatoes* and Southern Style Collard Greens* | \$9

Creamed Spinach and Oven Roasted Potatoes* | \$9

Macaroni and Cheese and Slow Cooked Green Beans* | \$9

Creamy Mashed Potatoes* with Gravy and Grilled Seasonal Vegetable* | \$9

Gluten Friendly

Attendant Fee Required | \$150

These items are enhancements to a reception or buffet menu and may not be purchased as stand-alone items.

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Deluxe Cooking Stations

Pasta Station | \$35

1 Chef per 75 People

Choose Two Pastas:

Linguine, Penne, Pappardelle, Spaghetti

Choose Two Sauces:

Alfredo, Pesto, Espagnole, Marinara

Choose Two Proteins:

Shrimp, Scallops, Chicken, Short Ribs, Italian Sausage, Bolognese

Served with Charred Onion, Asparagus, Spinach, Tomato, Basil, Mushrooms and Parmesan

Chef Fee | \$150

Gluten Friendly Upon Request

Shrimp and Grits Station | \$35

An Array of Toppings Including:

Goat Cheese, Scallions, Cheddar Cheese, Conecuh Sausage, Shrimp, Tasso Sauce

Optional Chef Fee | \$150

All Gluten Friendly Except Tasso Gravy

Mashed Potato Bar | \$27

An Array of Toppings Including:

Bacon, Sausage, Ham, Cheddar and Swiss Cheeses, Jalapenos, Bell Peppers, Spinach, Mushrooms, Onions, and Cherry Tomatoes

Optional Chef Fee | \$150

Slider Station | \$27

1 Chef per 75 People

Beef, Turkey*, Pulled Pork Sliders* Served with House Made Rolls, Assorted Condiments, Lettuce, Tomato, Cheddar and Swiss Cheeses, Pickle and Raw Onion*

Optional Chef Fee | \$150

Gluten Friendly

Macaroni and Cheese Station | \$27

An Array of Toppings Including:

Ham, Bacon, Cherry Tomatoes, Green Onions and Charred Red Onions

Optional Chef Fee | \$150

Crepes Station | \$27

Short Rib, Manchego, Pickled Onion, Mushroom, Crème Fraiche, Arugula, Jus

Salmon, Egg, Dill, Onion, Lemon Butter, Capers, Roe Crab, Pecorino, Parsley, Buerre Blanc

Ham, Asparagus, Gruyere, Mornay

Spinach, Mushroom, Ricotta, Basil Oil, Crispy Shallot House Bacon, Onion, Crème Fraiche, Thyme

Choice of 3 Made to Order

Chef Fee | \$150

These items are enhancements to a reception or buffet menu and may not be purchased as stand-alone items.

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Reception Package Enhancements

Mini Dessert Display | \$19

Assorted Mousses, Cake Bites, Dessert Bars, Cookies and Panna Cotta

Antipasti Display | \$29

Minimum of 50 Persons Required
Assortment of Cured Meats, Cheeses, Olives, and Accompaniments

Fiesta Display | \$39

Minimum of 50 Persons Required
Chicken and Beef Fajitas, Tortilla Chips, Rice and Beans, Queso, Guacamole, Sour Cream, Lettuce and Pico de Gallo – All Gluten Friendly Except Chips and Tortillas

By the Sea Display | \$49

Minimum of 50 Persons Required
Crab Cakes, Shrimp and Grits, Hush Puppies, Corn on the Cob Served with Cheddar Cheese, Scallions, Goat Cheese and Remoulade

Chef Fee | \$150

Sangria Station | \$22

Red and White Sangria with Seasonal Fruits to Include Peaches, Blackberries, Mandarins, Gold Rush, Kumquats, Mangoes

Bartender Fee | \$180

These items are enhancements to a reception or buffet menu and may not be purchased as stand-alone items.

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.



BEVERAGE ANYONE?

ELEVATE YOUR SPIRIT



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Sparkling Wines and Champagne

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, NV | \$29

Mionetto, Prosecco, Organic, Veneto, Italy, NV | \$40

Mumm Napa, Brut, "Prestige", Napa Valley, California, NV | \$59

Moët & Chandon, Brut, "Impérial", Champagne, France, NV | \$95

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%,
Wine 14% and Beer 12%*

White Wine and Rose

Rosè

Domaine Serene, Willamette Valley, Oregon | \$54

Domaine Lafarge Miraflores, Cotes du Roussillon, France | \$45

White New World

Spy Valley Sauvignon Blanc, Marlborough, New Zealand | \$54

Chehalem Inox Chardonnay, Willamette Valley, Oregon | \$44

Kung Fu Girl Reisling, Columbia Valley, Washington | \$45

Bouchaine Estate Chardonnay, Carneros, California | \$59

King's Ridge Pinot Gris, Willamette Valley, Oregon | \$45

White Old World

Carl Graff Spatlese Reisling, Mosul, Germany | \$54

Pighin Pinto Grigio, Friuli Grave, Italy | \$49

Fillaboa Albarino, Rias Biaxes, Spain | \$45

Domaine Perraud Macon-Villages, Burgundy, France | \$45

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%,
Wine 14% and Beer 12%*

Red Wine

Red New World

Planet Oregon Pinot Noir, Willamette Valley, Oregon | \$49

Intrinsic Cabernet Sauvignon, Columbia Valley, Washington | \$69

Darioush Cabernet Sauvignon, Napa Valley, California | \$139

Hedges Descendants Syrah, Red Mountain, Washington | \$59

Biale Black Chicken Zinfandel, Napa Valley, California | \$79

Red Old World

Nozzole Chianti Classico, Tuscany, Italy | \$45

Clos du Caillou Cotes du Rhone, Rhone Valley, France | \$54

Phillipe Gavignet Bourgogne Rouge, Burgundy, France | \$59

Rioja Bordon Crianza, Rioja, Spain | \$49

Yann Chave Crozes – Hermitage, Rhone Valley, France | \$69

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%,
Wine 14% and Beer 12%*

Consumption Bars

Ultra-Premium Consumption Bar

Ultra-Premium Brands | \$14 per Drink

To Include: Knob Creek, Crown Royal, Johnnie Walker Black, Grey Goose, Bombay Sapphire, Mt. Gay Rum, Avion Silver

Red & White Wine | \$11 per Drink

Choices include: Magnolia Grove Cabernet Sauvignon, Magnolia Grove Chardonnay, Magnolia Grove Merlot, Magnolia Grove Pinot Grigio, Charles Smith "Kung Fu Girl" Riesling

Domestic Beer | \$8.00 per Bottle

To Include: Budweiser, Bud Light, Miller Light, Michelob Ultra

Imported & Craft Beer | \$9.00 per Bottle

To Include: Corona, Stella Artois, Heineken, UFO American Style, Local Seasonal Craft Beer

Bottled Water | \$5.50 per Bottle

Soft Drinks | \$5.50 per Drink

Cordials | \$9 per Drink

To Include: Amaretto Disaronno, Kahlua, Bailey's Irish Cream

Premium Consumption Bar

Premium Brands | \$12 per Drink

To Include: Jack Daniel's, Seagram's VO, Johnnie Walker Red Label, Absolut, Tanqueray, Bacardi Superior, 1800 Silver

Red & White Wine | \$11.00 per Drink

Choices include: Magnolia Grove Cabernet Sauvignon, Magnolia Grove Chardonnay, Magnolia Grove Merlot, Magnolia Grove Pinot Grigio, Charles Smith "Kung Fu Girl" Riesling

Domestic Beer | \$8.00 per Bottle

To Include: Budweiser, Bud Light, Miller Light, Michelob Ultra

Imported & Craft Beer | \$9.00 per Bottle

To Include: Corona, Stella Artois, Heineken, UFO American Style, Local Seasonal Craft Beer

Bottled Water | \$5.50 per Bottle

Soft Drinks | \$5.50 per Drink

Cordials | \$9 per Drink

To Include: Amaretto Disaronno, Kahlua, Bailey's Irish Cream

Consumption Bars Continued...

Deluxe Consumption Bar

Deluxe Brands | \$10 per Drink

To Include: Conciere Vodka, Conciere Gin, Canadian Club, Conciere Bourbon, Conciere Silver Rum, Conciere Scotch, Conciere Silver Tequila

Red & White Wine | \$11.00 per Drink

Choices include: Magnolia Grove Cabernet Sauvignon, Magnolia Grove Chardonnay, Magnolia Grove Merlot, Magnolia Grove Pinot Grigio, Charles Smith "Kung Fu Girl" Riesling

Domestic Beer | \$8.00 per Bottle

To Include: Budweiser, Bud Light, Miller Light, Michelob Ultra

Imported & Craft Beer | \$9.00 per Bottle

To Include: Corona, Stella Artois, Heineken, UFO American Style, Local Seasonal Craft Beer

Bottled Water | \$5.50 per Bottle

Soft Drinks | \$5.50 per Drink

Cordials | \$9 per Drink

To Include: Amaretto Disaronno, Kahlua, Bailey's Irish Cream

Consumption Bars

Bartender Fee Required | \$180

Bars are inventoried at the conclusion of the function and charged based on consumption

Alcoholic beverages are subject to the following sales taxes: Liquor 23%, Wine 14% and Beer 12%

All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.

Per Person Packaged Bar

Per Person Package Bars

Bartender Fee Required | \$180

Charges are calculated based on guaranteed attendance for a predetermined period of time

1 Hour per Person Bar | \$25

2 Hour per Person Bar | \$35

3 Hour per Person Bar | \$44

4 Hour per Person Bar | \$54

All Package Bars Include:

Deluxe Brands

Red & White Wine

Domestic Beer

Imported Beer

Mineral Water

Soft Drinks

Cordials

Premium Brands Available for an Additional \$4/Person per Hour

Additional ½ Hour of Service Available for \$8/Person

Alcoholic beverages are subject to the following sales taxes: Liquor 23%, Wine 14% and Beer 12%

Cash Bar

Cash Bars

Bartender Fee Required | \$180

Guests purchase tickets from a cashier and redeem at Bar.
Cash Bar prices are inclusive of Service Charge and Taxes.

Deluxe Brands

Priced per Drink \$10.50

Conciere Vodka, Conciere Gin, Canadian Club, Conciere Bourbon, Conciere Silver Rum, Conciere Scotch, Conciere Silver Tequila

Premium Brands

Priced per Drink \$12.50

Jack Daniel's, Seagram's VO, Johnnie Walker Red Label, Absolut, Tanqueray, Bacardi Superior, 1800 Silver

Ultra-Premium Brands

Priced per Drink \$14.50

Knob Creek, Crown Royal, Johnnie Walker Black, Grey Goose, Bombay Sapphire, Mt. Gay Rum, Patron Silver

Requires a \$350 Minimum

*Alcoholic beverages are subject to the following sales taxes:
Liquor 23%, Wine 14% and Beer 12%*

Beer Selection

Domestic Premium

Budweiser
Michelob Ultra

Domestic Light

Bud Light
Miller Light

Craft

UFO American Style
Yuengling

Regional

Trim Tab IPA
Cart Barn, Back 40
Cart Barn, Truck Stop Honey

Import Premium

Corona Extra
Corona Light
Heineken
Stella Artois

*Alcoholic beverages are subject to the following sales taxes:
Liquor 23%, Wine 14% and Beer 12%*



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Our Resort

The Ross Bridge Bagpiper

The heritage of a Scotsman, James Taylor Ross, who settled with his family on this land in the mid-1800s gives depth to an authentic story that lives throughout Ross Bridge.

Experience the Ross Bridge Bagpiper as he celebrates our Scottish heritage making his way around the resort each day around dusk.

Our Golf Tea

As you unwind from the day, enjoy our signature drink mixed with Bourbon Peach Schnapps and Sweet Tea.