



R
RENAISSANCE®
HOTELS

BANQUET EVENT MENU

Renaissance Los Angeles Airport Hotel
9620 Airport Boulevard, Los Angeles, California, USA

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[marriott.com/laxrr](https://www.marriott.com/laxrr)

GENERAL INFORMATION

Renaissance Los Angeles Airport Hotel presents a dazzling offering, featuring the bold flavors of our locale. Our extraordinary culinary, banquet and event teams are excited to partner with you to create a unique and unforgettable experience.



OUTSIDE FOOD AND BEVERAGE

No outside food or beverage of any kind is permitted to be brought into the hotel by the client or guest without special permission from the Hotel. If permission is granted for outside food, additional proof of insurance and liability waivers will be required. The Hotel reserves the right to charge for services and corkage of such food and beverage.

SERVICE CHARGE

A taxable F&B service charge (currently 12%) and a taxable F&B house charge (currently 13%) are applied to any food and/or beverage. Prices are for 2021 and are subject to change. The F&B service charge is used in full to distribute to our ambassadors. The F&B house charges are used to offset the costs of utilities, equipment and other non-labor expenses. The F&B house charges are not a tip or gratuity for services provided by ambassadors and are not distributed to personnel.

A taxable 12% Staff charge, and 13% taxable House Charge, plus 9.5% taxes are applied to food beverage and set-up. Prices are for 2021 and subject to change.

ESTIMATED GUEST COUNTS AND GUARANTEES

It is required that the Event Manager be informed of estimated guest count for all meal functions (10) days prior to your event, and final guaranteed numbers be provided before 1:00pm, 3 business days before the event. Said final guarantee will serve as a guaranteed minimum guest count, and is not subject to reduction. If the actual guest count exceeds the final guarantee, the charge will be for the number of people served. Please note that the minimum food and beverage as indicated on the sales contract at the time of signing must be met.

DEPOSIT AND PAYMENT

A non-refundable deposit is required upon signing your agreement. Full payment is due (10) business days prior to your event by cashier's check or credit card for all social event functions. If direct billing is required, credit must be approved by the hotel's credit manager and must be submitted at the time of booking.

LABOR CHARGES AND FEES

Chef or Attendant fee: \$150 per attendant for 2 hours of service, \$50 for each additional hour.

Bartender fee: \$150 per bartender for 4 hours of service, \$50 for each additional hour.

A labor charge of \$150 will apply to any buffet meal less than 25 people.

SERVICE OF ALCOHOLIC BEVERAGES

Any and all guests may be asked to provide a valid ID before being served alcoholic beverages.

Shots will not be served during any event. A Corkage Fee will apply to each bottle of wine or champagne brought in and not purchased from the hotel. Service charge and tax will apply, please contact your Event Manager for details and pricing.

PACKAGE HANDLING AND STORAGE

The Hotel will assume no responsibility for the damage or loss of any merchandise/articles left in the meeting room prior to or following an event. In addition, the Hotel does not accept responsibility for any rental items, vendor equipment or set-up and break down of said items. Please contact you Event Manager for security of exhibits and valuables, which will be charged at an hourly rate.



BREAKFAST

Start your day off right.

Our breakfast menus are designed to have broad appeal with a fresh, California flare.

BREAKFAST BUFFET

The Continental

\$27 per person

Chilled Orange, Pineapple and Cranberry Juice

Freshly Baked Breakfast Breads and Condiments

Fresh Cut Seasonal Fruit

Yogurt Parfait with Fresh Berries and Granola

Assorted Dry Cereals

*Corn Flakes, Frosted Flakes, Raisin Bran, Cheerios,
Honey Nut Cheerios*

Whole, 2%, Skim, and Almond Milk

Hot Oatmeal

Brown Sugar and Raisins

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

MAY WE RECOMMEND ADDING

Buttermilk Pancakes - \$8 pp

Housemade Smoothies - \$5 pp

Freshly Baked Muffins and Cinnamon Rolls - \$3 pp

Bagels & Smoked Salmon - \$10 pp

The Works

\$34 per person

Chilled Orange, Pineapple and Cranberry Juice

Fresh Cut Seasonal Fruit

Hot Oatmeal

Brown Sugar and Raisins

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

CHOOSE TWO:

Breakfast Burrito

Eggs, Bacon, Sausage, Potatoes, and Cheddar Cheese

Vegetarian Burrito

Eggs, Potatoes, Grilled Vegetables, and Cheddar Cheese

Breakfast Croissant

*Fried Egg, Swiss Cheese, Avocado Spread, Turkey Sausage,
served with Potatoes*

Aviation Muffin

*Fried Egg, Canadian Bacon, American Cheese on an English
Muffin, served with Potatoes*

PLATED BREAKFAST

Sunrise SoCal | \$34 per person

STARTER

Fresh Seasonal Fruit Cup

Change the Fresh Seasonal Fruit Cup for Yogurt Parfait with Berries and Granola for an additional \$2 per person

ENTREE CHOICE OF:

Meat Lovers Frittata

Bacon, Sausage, and Cheddar Cheese in a Whole Egg Frittata

Breakfast Potatoes

Applewood Smoked Bacon

Vegetarian Frittata

Bell Peppers and Feta Cheese in an Egg White Frittata

Breakfast Potatoes

Grilled Tomato

ACCOMPANIMENTS

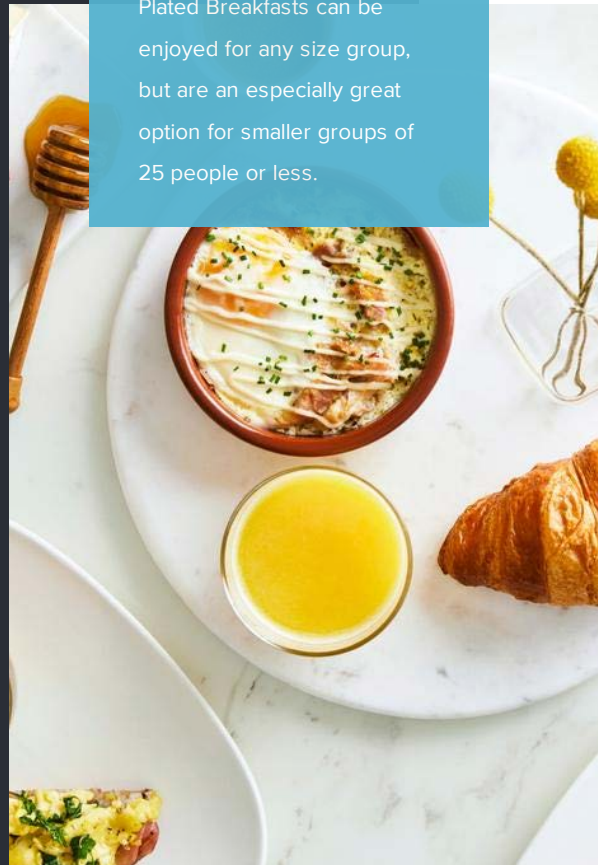
Gourmet Baked Breakfast Breads and Condiments

Chilled Orange Juice

Tableside Service of Royal Cup Rainforest Alliance Coffee,
Decaffinated Coffee and Assorted Tazo Teas

TIPS

Plated Breakfasts can be enjoyed for any size group, but are an especially great option for smaller groups of 25 people or less.





LUNCH

Curating a fresh approach to a mid-day meal, our lunch menus offer unique, flavorful options -- an escape from the mundane.

A taxable 12% Staff charge, and 13% taxable House Charge, plus 9.5% taxes are applied to food beverage and set-up. Prices are for 2021 and subject to change.

LUNCH BUFFET

The Deli

\$37 per person

Chopped Salad

Ranch and Champagne Vinaigrette

CHOOSE THREE:

Curry Chicken Sandwich

Marinated Chicken Breast, Toasted Cashews, Dried Cranberries, Apples, Mixed Greens and Curry Aioli, served on a Roll

Classic BLT Wrap

Applewood Smoked Bacon, Chopped Romaine, Vine Ripe Tomato and Garlic Aioli in a Sundried Tomato Tortilla

Vegetarian Wrap

Crispy Tofu, Sundried Tomato Hummus and Mixed Greens in a Spinach Tortilla

LA Cheesesteak

Shredded Shortrib, Mozzarella Cheese, Bell Peppers and Onion, served on a Roll

Tuna Melt Sandwich

Housemade Tuna Salad and Cheddar Cheese, served on a Baguette

Individual Bag of Potato Chips

Freshly Baked Cookies and Brownies

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

A Bowl for Everyone

\$42 per person

House Caesar Salad

Asian Chicken Salad

Ahi Tuna Poke Bowl

Ahi Tuna, Persian Cucumber, Guacamole, Scallion, Radish and Edamame over Jasmine Rice | Shredded Cabbage and Carrot Slaw, Spicy Mayonnaise, Unagi Sauce and Toasted Sesame Seeds

Salmon Poke Bowl

Skuna Bay Salmon, Persian Cucumber, Guacamole, Scallion, Radish and Edamame over Jasmine Rice | Shredded Cabbage and Carrot Slaw, Spicy Mayonnaise, Unagi Sauce and Toasted Sesame Seeds

Beet Poke Bowl

Roasted Pickled Beets, Persian Cucumber, Guacamole, Scallion, Radish and Edamame over Jasmine Rice | Seaweed Salad, Soy and Sesame Ginger Sauce and Toasted Sesame Seeds

Matcha Creme Brulee Cup

Berry Panna Cotta

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

A Taste of Asia

\$44 per person

Roasted Beet Salad

Chopped Salad

Ranch and Champagne Vinaigrette

Teriyaki Chicken

Marinated Chicken Thigh, Broccoli and Jasmine Rice

Beef Stirfry

Shredded Beef, Broccoli, Bell Pepper, Onion and Baby Heirloom

Tomato with Jasmine Rice

Vegetarian Stir Fry

Crispy Tofu and Broccoli served over Chow Mein | Topped with

Cabbage and Carrot Slaw

Chai Cheesecake

Coconut Tapioca Pudding Cups

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

Upgrade Teriyaki Chicken for Teriyaki Salmon - additional \$2 per person

MAY WE SUGGEST

Add Soup Du Jour to any lunch buffet for an additional \$4 per person.

PLATED LUNCH

Name | \$32 pp

ENTREE

Quinoa and Grape Salad

*Baby Kale, Baby Heirloom Tomatoes and Baby Heirloom Tomatoes
with Champagne Vinaigrette*

CHOOSE ONE PROTEIN:

Grilled Chicken Breast (4 oz)

Pan-seared Salmon (4 oz)

DESSERT

House-made Quenelle Cheesecake

ACCOMPANIMENTS

Gourmet Baked Breads and Butter

Choice of Preset Iced Water or Iced Tea

Tableside Service of Royal Cup Rainforest Alliance Coffee,

Decaffinated Coffee and Assorted Tazo Teas

IN OUR OPINION

This option is ideal for a
working lunch.



A taxable 12% Staff charge, and 13% taxable House Charge, plus 9.5% taxes are applied to food beverage and set-up. Prices are for 2021 and subject to change.



DINNER

Dive into our dinner options designed to inspire your tastebuds with colorful and locally-sourced ingredients.

A taxable 12% Staff charge, and 13% taxable House Charge, plus 9.5% taxes are applied to food beverage and set-up. Prices are for 2021 and subject to change.

DINNER BUFFET

It's Pasta Time!

\$52 per person

Caesar Salad

Chopped Salad

Ranch and Champagne Vinaigrette

Crisp Broccolini

The Mediterranean

*Penne Pasta with House Pesto Cream, Artichoke Hearts,
Sundried Tomatoes, Black Olives and Shrimp*

The Italian

*Rigatoni Pasta with House Pomodoro Sauce, Heirloom Baby
Tomatoes and Fresh Basil*

The American

*Tri-color Bowtie Pasta with Alfredo Sauce, Bell Pepper, Sundried
Tomatoes and Diced Chicken Breast*

Crepe Brulee

Chocolate Raspberry Mousse

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

Mediterranean

\$58 per person

Greek Salad

Chopped Salad

Ranch and Champagne Vinaigrette

Roasted Pork Belly

Baby Bok Choi and Roasted Potatoes

Steak Kabobs

*Grilled Skirt Steak, Bell Pepper, Tomato and Red Onion served
over Quinoa*

Portabella Kabobs

*Portabella Mushroom, Bell Pepper, Tomato and Red Onion
served over Quinoa*

Chicken Tikka Masala

*Braised Chicken, Coconut Cream and Baby Heirloom Tomatoes
served over Basmati Rice*

Baklava

Lemon and Olive Oil Cake

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

South of The Border

\$60 per person

Black Bean and Corn Salad

Chipotle Caesar Salad

Warm Corn and Flour Tortillas

Chicken Fajita

Vegetable Fajita

Steak Fajita

Mexican Style Rice

Refried Beans

Accompaniments: Housemade Salsa, Avocado Crema,
Cheeses, Sour Cream, Lime Wedges

Churros

Arroz con Leche

Royal Cup Rainforest Alliance Coffee, Decaffeinated

Coffee and Assorted Tazo Teas

PLATED DINNER

Surf 'n Turf

STARTER

Brussels Sprout Caesar Salad

ENTREE

CHOOSE ONE:

Marinated Chicken Breast and Grilled Salmon

Asparagus and Basmati Rice

\$56 per person

OR

Braised Shortrib and Shrimp

Broccolini and Mashed Potatoes

\$62 per person

DESSERT

Chocolate Crepe Purse

ACCOMPANIMENTS

Gourmet Baked Breads and Butter

Choice of Preset Iced Water or Iced Tea

Tableside Service of Royal Cup Rainforest Alliance Coffee,

Decaffienated Coffee and Assorted Tazo Teas

WINE SERVICE

Add tableside wine service for extra flare! Ask your event manager for details.



A taxable 12% Staff charge, and 13% taxable House Charge, plus 9.5% taxes are applied to food beverage and set-up. Prices are for 2021 and subject to change.

RECEPTION

Let's get creative!

Ask your Event Manager about customizing your reception to WOW guests.



ACTION STATIONS

Street Taco Bar

\$32 per person

Warm Corn and Flour Tortillas

Seasoned Chicken

Shredded Beef

Pan-Seared Mahi

Accompaniments: Housemade Slaw, Avocado Crema, Guacamole, Cheese, Salsa, Sour Cream, Lime Wedges

Pasta Station

\$25 per person

Cheese Tortellini

Mushroom Ravioli

served with a duet of housemade sauces

Mix Ins: Wild Mushroom, Sautéed Onion, Pesto, Roasted Peppers, Sautéed Spinach, Chili, and Olive Oil

CARVING STATIONS & A LA CARTE ITEMS

Carving Stations

Roasted Turkey Breast with Charred Corn Gravy

\$275 each | serves 20 people

Beef Tenderloin with Demi

\$550 each | serves 15 people

Prime Rib with Bone Broth Au Jus

\$395 each | serves 25 people

Hors D'oeuvres

Crab Cake with Spicy Remoulade | \$7

Vegetable Spring Rolls | \$6

Caprese Bites | \$7

Peruvian Scallop Ceviche | \$8

Chicken and Waffle Shooters | \$7

Shrimp Cocktail | \$8

Meatball Skewers | \$7

Beef Satay | \$7

Crudite Shooters | \$6

Hummus Shooters | \$6

Duly Noted!

- Action and Carving stations require an attendant and applicable fees will apply.

- Hor D'oeuvre items are priced per piece.

- Hor D'oeuvre items can be displayed or butler passed. Butler passing is subject to attendant fees.

BREAK PACKAGES

Keep attendees fueled with sweet and savory snacks and beverages!

Breaks are designed and priced for a maximum of 2 hours of continuous service.



Nibbles | \$29 pp

Assorted Freshly Baked Cookies

Seasonal Fruit Skewers

Yogurt and Chocolate Dipping

Sauces

House-made Chips with Onion Dip

Bottled Water

Still and Sparkling

Assorted Pepsi Soft Drinks

Energy | \$34 pp

Individual Juice Shooters

House-made Trail Mix

Assorted Donut Holes

Seasonal Whole Fruit

Red Bull Energy Drinks

Bubly Flavored Sparkling Water

A Day at the Movies | \$38 pp

Individually Packaged Popcorn

Assorted Candy Bars

Pretzel Bites

Whole Grain Mustard

Individual Vegetable Crudite

Assorted Pepsi Soft Drinks

Bottled Starbucks Frappuccino

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HALF DAY & FULL DAY BREAKS

Keep attendees alert and satisfied all day with half day and full day break options.

Thirst Quincher

\$27 pp | 4 hours continuous service

\$52 pp | 8 hours continuous service

Assorted Pepsi Soft Drinks

Bottled Water

Royal Cup Alliance Coffee, Decaffeinated Coffee and

Assorted Tazo Teas

Keep It Simple | \$60 pp

Early Morning Start

Chilled Orange, Pineapple and Cranberry Juice

Sliced Fruit and Seasonal Berries

Freshly Baked Breakfast Breads and Spreads

Royal Cup Alliance Coffee, Decaffeinated Coffee and Assorted

Tazo Teas

Mid-Morning Refresher

Yogurt Parfaits

Assorted Pepsi Soft Drinks

Royal Cup Alliance Coffee, Decaffeinated Coffee and Assorted

Tazo Teas

Afternoon Refresher

Assorted Cookies and Brownies

House-made Potato Chips and Onion Dip

Assorted Pepsi Soft Drinks

Royal Cup Alliance Coffee, Decaffeinated Coffee and Assorted

Tazo Teas

A LA CARTE BREAK ITEMS

Choose additional treats to add to your selected break packages, or create a personalized break.



Treats | A La Carte

- Assorted Bags of Chips | \$5 ea
- Tortilla Chips and Salsa | \$8 pp
- House made Potato Chips with Onion Dip | \$9 pp
- Vegetable Crudite with Dip | \$10 pp
- Assorted Granola and Kind Bars | \$6 ea
- Whole Fresh Fruit | \$4 ea
- Assorted Cookies | \$50 per dz
- Brownies | \$50 per dz
- Blondies | \$50 per dz
- Assorted Candy Bars | \$6 ea
- Haagen Daz Ice Cream Bars | \$9 ea

Beverages | A La Carte

- Bottled Water | \$5 ea
- Pepsi Soft Drinks | \$5 ea
- Bubly Sparkling Water | \$5 ea
- Reb Bull energy drinks | \$8 ea
- Individually Bottled Starbucks Frappuccino Drinks | \$7 ea
- Bottled Iced Tea | \$6 ea
- Bottled Juices | \$6 ea
- Starbucks Regular Coffee | \$90 per gal
- Starbucks Decaffeinated Coffee | \$90 per gal
- Royal Cup Rainforest Alliance Coffee | \$75 per gal
- Royal Cup Rainforest Alliance Decaffeinated | \$75 per gal
- Assorted Tazo Teas | \$90 per gal

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