



R

RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT

CATERING MENU

CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.



R
RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT

CONTINENTAL BREAKFASTS

Continental Breakfast | 19

Selection of breakfast breads, strudel sticks and Danish pastries

Fruit juices

Freshly-brewed Starbucks coffee, decaffeinated coffee and assorted teas

Enhanced Continental | 25

Freshly-baked muffins and assorted donuts

Sliced fruit and berry display GF

Fruit juices

Freshly-brewed Starbucks coffee, decaffeinated coffee and assorted teas

Deluxe Continental | 27

Assorted scones, iced cinnamon rolls, maple-bacon donuts

Steel cut oatmeal, brown sugar and dried fruits

Sliced fruit and berry display GF

Fruit juices

Freshly-brewed Starbucks coffee, decaffeinated coffee and assorted teas

BREAKFAST



BREAKFAST BUFFETS

Buffets require a minimum of 25 guests

Buffets include fruit juices, freshly-brewed Starbucks coffee, decaffeinated coffee and assorted teas

Depot Breakfast Buffet | 32

Sliced fruit and berry display GF

Selection of breakfast breads, muffins and assorted donuts

Sliced breads, English muffins, whipped butter and jam

Scrambled eggs with smoked Gouda and chives

Applewood smoked bacon

Sausage links

Breakfast potatoes

Enhanced Breakfast Buffet | 35

Sliced fruit and berry display GF

Freshly-baked scones, muffins and Danish pastries

Sliced breads, English muffins, whipped butter and jam

Scrambled eggs with spinach, marinated tomatoes and feta cheese

Applewood smoked bacon

Sausage links

Breakfast potatoes

Cinnamon-swirled French toast, real maple syrup

Steel-cut oatmeal, brown sugar and dried fruits

Deluxe Breakfast Buffet | 37

Sliced fruit and berry display

Freshly-baked scones, maple-bacon and assorted donuts

Scrambled eggs with spinach, marinated tomatoes, feta cheese

Applewood smoked bacon

Sausage links

Breakfast potatoes

Sliced breads, English muffins, whipped butter, jam

Cinnamon-swirled French toast, real maple syrup

Steel-cut oatmeal, brown sugar and dried fruits

Build-your-own yogurt parfait bar – vanilla and Greek yogurts, fresh berries, diced mango, toasted almonds and coconut, house-made granola, hemp hearts, flax, chia seeds

BREAKFAST

BREAKFAST ENHANCEMENTS

Breakfast Sandwich | 8

Croissant with egg, cheddar cheese and choice of bacon, sausage, Canadian bacon or meatless

Breakfast Burrito | 8

Flour tortilla stuffed with eggs, pepper jack cheese, chorizo sausage, Pico de Gallo, sour cream, salsa on the side

Oatmeal | 6

Steel cut oats with dried fruits, brown sugar, milk

French Toast | 8

Cinnamon-swirled bread, real maple syrup, whipped butter

Traditional Pancakes | 8

House-made pancakes, real maple syrup, whipped butter

Select chocolate chip or blueberry | add 1

Omelet Bar | 12

Eggs, egg whites, no cholesterol egg substitute, diced ham, bacon, sausage, cheddar cheese, Swiss cheese, mushrooms, tomatoes, peppers, onion, salsa

Smoked Salmon and Bagels | 7

Smoked Norwegian salmon, cream cheese, onions, tomatoes, egg, capers, mini bagels

Cold Cereals | 6

Assorted cereals, milk; skim and 2%

Yogurt Parfait Bar | 9

Vanilla and Greek yogurts, fresh berries, diced mango, toasted almonds and coconut, house-made granola, hemp hearts, flax, chia seeds

BREAKFAST

PLATED BREAKFAST

Plated breakfast includes fruit juices, freshly-brewed Starbucks coffee, decaffeinated coffee and assorted teas

Select one for your group

All American Breakfast | 30

Scrambled eggs, breakfast potatoes, choice of bacon or sausage

Breakfast Quiche/Salad | 32

House-made quiche, mixed green breakfast salad

Select one quiche: pecan-smoked bacon, Swiss, broccoli, or sausage, cheddar, onion

Steak and Eggs | 36

Bistro steak served with scrambled eggs and breakfast potatoes

Eggs Benedict | 35

Traditional eggs benedict with English muffin, Canadian bacon, poached egg and hollandaise sauce served with breakfast potatoes and asparagus

Breakfast Stromboli | 32

Breakfast Stromboli of egg, sausage, smoked Gouda cheese, served with asparagus and breakfast potatoes

PLATED BREAKFAST ENHANCEMENTS

Individual Fruit Plate | 8

Fresh seasonal fruit and berries GF

Individual Yogurt Parfaits | 7

Vanilla yogurt, fresh berries, house-made granola

BREAKFAST

BRUNCH

Brunch buffet requires a minimum of 25 guests
Brunch includes fruit juices, freshly-brewed Starbucks coffee, decaffeinated coffee and assorted teas

- Depot Brunch Buffet | 39
- Sliced fruit and berry display
- Sliced breads, English muffins, whipped butter, jam
- Pecan-smoked bacon, breakfast sausage
- Breakfast potatoes with bell peppers, onions
- Scrambled eggs with cheddar cheese, chives
- Scrambled eggs with marinated tomatoes, spinach, feta cheese
- Cinnamon-swirled French toast, whipped butter, real maple syrup
- Steel cut oatmeal, brown sugar, raisins, dried cranberries
- Mixed greens, balsamic-glazed berries, goat cheese crumbles, balsamic vinaigrette

BRUNCH ENHANCEMENTS

- Eggs Benedict | 9
- Traditional eggs benedict with English muffin, Canadian bacon, poached egg, hollandaise sauce
- May be added to the buffet or as a station | add \$150 chef fee for station

- New York Strip Loin | 450 per loin (serves approximately 30-50)
- Sliced strip loin, au jus, horseradish crème, grain mustard, potato rolls
- May be added to the buffet or as a station | add \$150 chef fee for station

- Smoked Salmon & Bagels | 350 (serves approximately 30-50)
- Smoked salmon, mini bagels, accoutrements

- Chef-Attended Pancake Station | 8 plus \$150 chef fee
- Whipped cream, toasted pecans, fresh berries, whipped butter, real maple syrup

- Desserts | 9 (2 pieces per person)
- Pastry chefs assorted miniature desserts

B
R
E
A
K
F
A
S
T

CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.



R
RENAISSANCE®
MINNEAPOLIS HOTEL
THE DEPOT

THEMED BREAKS

Serves 25 people

Game Day | 475

Bratwurst, sauerkraut, mustard, ketchup, onion

Tortilla chips, sour cream, fire-roasted salsa and guacamole

Soft pretzels, warm cheese sauce, mustard

Crackerjacks

Sweet Tooth | 450

Miniature candy bars, hard candies, licorice whips and candy novelties

Hit the Trail | 475

Build-your-own trail mix (chocolate chips, coconut, peanuts, almonds, sesame sticks, dried apricots, dried cranberries, raisins)

Granola bars

Yogurt and granola parfaits, coconut and chia pudding

Dip Trio | 500

Warm artichoke dip, crab dip, buffalo chicken dip

Pretzel chips, pita chips, grilled flatbread, crackers

State Fair | 500

Mini corn dogs, French fries, onion rings

Ketchup, mustard, cheese sauce

Mini donuts, funnel cakes with powdered sugar and chocolate sauce

Sundae Fun Day | 400

Chocolate, vanilla, strawberry ice creams, warm caramel, hot fudge, assorted toppings



THEMED BREAKS

THEMED BREAKS (CONT.)

Serves 25 people

Chocolate Fix | 500

White and milk chocolate-covered pretzels, chocolate truffles, ganache tartlets, dipped berries, triple-chocolate brownies

Energy Break | 450

Fresh garden vegetables, gourmet assorted olives, smoked meats, domestic cheese selection, seasonal fruits, almonds, baguettes, gourmet crackers

Spa Break | 450

Assortment of whole fresh fruit, granola bars

Create-your-own snack mix to include dry-roasted nuts, M&Ms, yogurt-covered pretzels, dried fruit, banana chips

Fresh fruit smoothies to include juice blend, honey, yogurt, seasonal berries, assorted herbal extracts

Lemonade, freshly-brewed iced tea

THEMED BREAKS



CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.



R
RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT

BOX LUNCHES | 30

Maximum of up to 3 box lunch options may be selected

SANDWICH BOX LUNCHES

All sandwich box lunches include fresh fruit salad of melon, seasonal fruits, berries, sweet potato tortilla chips or kettle chips, signature toffee chip cookie

Roasted Vegetable Wrap

Roasted cauliflower, broccoli, grilled onions, roasted red pepper hummus, butter lettuce, marinated tomatoes, flour tortilla

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, parmesan cheese, croutons, Caesar dressing, flour tortilla

Buffalo Chicken Wrap

Crispy fried chicken, lettuce, tomatoes, bleu cheese crumbles, ranch dressing, flour tortilla

Southwestern Chicken Wrap

Spiced grilled chicken, lettuce, tomatoes, corn, black beans, chipotle ranch dressing, flour tortilla

Smoked Pastrami

Pastrami, hot pepper cheese, dijonnaise, lettuce and pickle planks, marble-swirled bread

Rosemary Ham

Rosemary ham, creamy Havarti cheese, butter lettuce, shaved red onion, pickle planks, honey mustard, sourdough bread

Mesquite-Smoked Turkey

Mesquite-smoked turkey, brie cheese, cranberry aioli, spinach, multi-grain bread

Italian Hoagie

Ham, salami, pepperoni, provolone, lettuce, banana peppers, tomato, black olive mayonnaise, soft hoagie roll

THE
LUNCH

BOX LUNCHES (CONT.) | 30

Maximum of up to 3 box lunch options may be selected

SALAD BOX LUNCHES

All salad box lunches include grilled flatbread, butter, signature toffee chip cookie

Mediterranean Quinoa GF, V

Arugula, tri-colored quinoa, cucumbers, tomatoes, red onions, flat leaf parsley, feta cheese, oregano vinaigrette

Fall Roasted Vegetable and Winter Wheat Berry GF, V

Mixed greens, winter wheat berries, roasted butternut squash, red onions, red bell peppers, local goat cheese, maple vinaigrette

Southwest Chicken

Romaine lettuce, spiced grilled chicken, tomatoes, lettuce, corn and black beans, chipotle ranch dressing



LUNCH

LUNCH BUFFETS

Buffets require a minimum of 25 guests

Buffets are accompanied by bakery rolls, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted teas and iced tea

Build-Your-Own Sandwich Deli Buffet | 40

Sliced roast beef, mesquite-smoked turkey, rosemary ham, apple-pecan chicken salad GF

Kaiser rolls, gluten free bread, croissants and hoagie rolls

Creamy Havarti, cheddar and Swiss Cheeses GF

Boston Bibb lettuce, beefsteak tomatoes, shaved red onions, house-made pickles GF

House-made potato chips and onion dip

Mixed green salad with seasonal vegetables and assorted dressings GF

Mediterranean quinoa salad with feta vinaigrette GF

Red potato salad GF

House-made cookies

Gourmet Sandwiches and Wraps | 48

Select 3:

Buffalo chicken wrap

Rosemary and pecan chicken salad croissant

Rosemary ham and cheddar on sourdough

Pastrami and Emmentaler Swiss on swirled marble rye

Roasted vegetable and hummus wrap

House-made pickles GF

House-made potato chips and onion dip

Mixed green salad with seasonal vegetables and assorted dressings GF

Roasted vegetables and wheat berry salad with goat cheese crumbles and maple vinaigrette

Fusilli pasta salad, honey-mustard

House-made dessert bars



LUNCH

LUNCH BUFFETS (CONT.)

Buffets require a minimum of 25 guests

Buffets are accompanied by bakery rolls, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted teas and iced tea

BBQ Buffet | 50

Coleslaw

Red potato salad GF

Mixed green salad with assorted dressings

Jalapeno-cheddar cornbread muffins, buttermilk biscuits with honey butter

Smoked brisket with traditional and Carolina gold BBQ sauces

Herb-marinated, grilled chicken breast GF

Roasted vegetable medley GF

Chocolate-cinnamon bread pudding with whiskey-toffee sauce

Italian Buffet | 52

Caesar salad

Garlic-cheese bread

Italian roasted boneless chicken thighs GF

Italian sausage links over creamy polenta GF

Roasted bell peppers and onions GF

Penne pasta tossed with vegetarian marinara sauce

Cheese tortellini tossed in pesto cream sauce

Penne, spaghetti and cheese-filled tortellini pastas

Marinara, Alfredo and pesto sauces

Parmesan cheese, red pepper flakes

Tiramisu



LUNCH

LUNCH BUFFETS (CONT.)

Buffets require a minimum of 25 guests

Buffets are accompanied by bakery rolls, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted teas and iced tea

Southwest Fajita Bar | 52

Tomato, corn and black bean salad, chipotle ranch dressing, tortilla strips GF

Tortilla chips, salsa verde, salsa rojo, pico de gallo, queso dip, sour cream guacamole, lettuce GF

Spanish rice and spiced pinto beans GF

Warm corn and flour tortillas

Smoked pork, grilled fajita chicken GF add smoked beef sirloin | 5 GF

Peppers and onions GF

Tres leches cake

Twin Cities Buffet | 60

Mediterranean quinoa salad GF

Mixed greens with marinated berries, goat cheese and balsamic vinaigrette GF

Broccolini with lemon butter GF

Sweet and Yukon potato gratin GF

Lemon and herb chicken, mushroom jus lie GF

Guinness-braised beef short ribs

Pastry chef's dessert selection

Build-Your-Own-Bowl | 60

Cilantro-lime rice, tri-colored quinoa, buckwheat soba noodle

Smoked sirloin, lemongrass chicken, chili-lime salmon, hard-boiled eggs, marinated tofu

Peppers and onions, curry roasted cauliflower, roasted butternut squash, brussels sprouts, roasted corn GF

Shaved red onions, kimchi, cucumbers, sprouts, avocado, shredded carrot, radishes GF

Green goddess, chili vinaigrette, ranch, pico de gallo, pesto, hummus GF

Gochujang, Cholula, lime wedges, harissa

Nori, crispy chickpeas, queso fresco, cilantro, parsley, fried shallots, toasted sesame seeds, toasted walnuts, olives GF

Build-your-own dessert with pound cake, whipped cream, marinated berries, berry coulis, chocolate drizzle mousse

LUNCH

LUNCH BUFFETS (CONT.)

Buffets require a minimum of 25 guests

Buffets are accompanied by bakery rolls, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted teas and iced tea

Hot Sandwich Bar | 55

Kaiser rolls, sourdough, rye, pretzel buns

Crispy chicken, hot pastrami, grilled and roasted vegetables, meatballs, roasted turkey breast

Sliced cheddar, pepper jack, baby Swiss, cheddar cheese sauce, marinara GF

Charred bell peppers and onions GF

Pickle planks, banana peppers, jalapeno peppers, shredded lettuce, diced tomato GF

Secret sauce, pesto mayonnaise, Dijon, grain mustard, honey mustard, parmesan-peppercorn GF

Depot brownie trio; peanut butter, raspberry, white chocolate pecan

Northwoods Buffet | 70

Mediterranean quinoa salad GF

Caesar Salad

Fresh fruit and berry display

Wild and brown rice pilaf with wild mushrooms and herbs

Buttery mashed potatoes GF

Roasted brussels sprouts with bacon, bleu cheese, balsamic reduction

Minnesota maple-glazed carrots GF

Horseradish-crusted walleye, lemon beurre blanc

Rosemary chicken with mushroom demi-glace GF

Chef-carved New York Strip Steak, au jus, horseradish crème, mushrooms madeira

(150 carving fee if chef-attended) GF

Pastry chef's miniature desserts



LUNCH

LUNCH BUFFETS (CONT.)

Buffets require a minimum of 25 guests

Buffets are accompanied by bakery rolls, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted teas and iced tea

Soup and Sandwich | 50

BLT salad, iceberg lettuce, pecan-smoked bacon, grape tomatoes, cheddar cheese, smoked tomato aioli GF

Cranberry and quinoa salad, caramelized shallot vinaigrette GF

House-made potato chips and dip

Select four sandwiches:

Roasted Vegetable Wrap

Roasted cauliflower, broccoli, grilled onions, roasted red pepper hummus, lettuce, marinated tomatoes, flour tortilla

Chicken Caesar Wrap

Romaine lettuce, grilled chicken, parmesan cheese, croutons, flour tortilla

Buffalo Chicken Wrap

Crispy fried chicken, lettuce, tomatoes, bleu cheese crumbles, ranch sauce, flour tortilla

Southwestern Chicken Wrap

Spiced grilled chicken, lettuce, tomatoes, corn, black beans, chipotle ranch dressing

Smoked Pastrami

Pastrami, hot pepper cheese, dijonnaise, lettuce, pickle planks, marble-swirled bread

Rosemary Ham

Rosemary ham, creamy Havarti cheese, butter lettuce, shaved red onion, pickle planks, honey mustard, sourdough bread

Mesquite-Smoked Turkey

Mesquite-smoked turkey, brie cheese, cranberry aioli, spinach, multi-grain bread

Italian Hoagie

Ham, salami, pepperoni, provolone, lettuce, banana peppers, tomato, black olive mayonnaise, soft hoagie roll

Select two soups:

Minnesota Wild Rice

Roasted Butternut Squash

Beef and Barley

White Bean and Kale Vegan

Baguettes, wild rice bread, fresh baked rolls, whipped butter with sea salt

Assorted house-made dessert bars

THE
HOT
SPOT
LUNCH

LUNCH BUFFETS (CONT.)

Buffets require a minimum of 25 guests

Buffets are accompanied by bakery rolls, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted teas and iced tea

Minnesota Haute Dish | 55

Romaine lettuce with sliced strawberries, shaved red onion, toasted sliced almonds, yogurt poppy seed dressing GF

Mixed green salad with assorted dressings GF

Sliced fruit and berry display GF

Tuna and noodle casserole

Tater tot hot dish with ground beef, green beans, and mushrooms

Turkey Divan casserole with broccoli, cheddar cheese, crunchy croutons

French silk and apple pies



LUNCH

LUNCH STARTERS

SALADS

Caesar | 8

Crisp romaine lettuce, focaccia croutons, Reggiano cheese, Caesar dressing

Mixed Greens | 8

Spring mix, julienne carrot, sliced radish, cucumber, grape tomato, ranch, balsamic vinaigrette
GF

Fennel-Apple | 12

Boston bibb and romaine lettuces, shaved fennel, Granny Smith apples, parmesan cheese,
hazelnut vinaigrette GF

Panzanella | 12

Mixed greens, spinach, focaccia croutons, red onions, cucumbers, tomatoes, red wine vinaigrette

Tomato Corn Chop | 12

Chopped romaine lettuce, roasted corn, fresh tomatoes, pecan-smoked bacon, cheddar cheese,
buttermilk herb dressing GF

Watermelon-Arugula | 12

Arugula, watermelon, feta cheese, kalamata olives, red wine olive oil vinaigrette GF

Roasted Beet | 12

Mixed greens, roasted red and golden beets, goat cheese, caramelized onion, apple cider
vinaigrette GF

Harvest | 12

Romaine and spinach, roasted butternut squash, red onion, red bell pepper, local goat cheese,
candied pistachios, maple vinaigrette GF

Depot Chop | 12

Shredded romaine lettuce, grape tomatoes, chopped egg, bleu cheese, bacon, honey-chive
vinaigrette GF

SOUPS

Minnesota Wild Rice | Creamy Tomato | Clam Chowder | Roasted Butternut Squash | 8

THE
DEPOT
MINN
APOLIS

PLATED LUNCH

Lunch entrees require a 2-course minimum

Entrees are accompanied by bakery rolls, butter, freshly-brewed Starbucks coffee, decaffeinated coffee, hot and iced tea

Select one entrée: if two entrees are selected the higher-priced entrée will prevail

If three entrees are selected, a \$5 per person charge will apply to all entrees

ENTRÉE SALADS

Superfood | 25

Napa cabbage, carrot, red cabbage, sunflower seeds, blueberries, dried cranberries, avocado, shaved fennel, broccolini, quinoa, lemon-agave vinaigrette GF

Southwest | 25

Shredded romaine, BBQ-spiced chicken breast, cilantro, roasted corn, grape tomatoes, black beans, breast, chili-lime vinaigrette GF

Trio Salad | 28

Grilled tomatoes topped with rosemary, pecan, green apple salad, dilled egg salad, crab Louie, with greens and lemon vinaigrette GF

Cold Sandwiches/Salad | 27

Cold sandwich served with red potato salad and house-made pickles

Choose from:

Muffaletta, mortadella, salami, pepperoni, olive spread, garlic mayonnaise, provolone cheese, focaccia

Chicken salad, rosemary, pecan, green apple chicken salad and mixed greens, freshly-baked croissant

Pastrami, Swiss cheese, pickle planks, Thousand Island dressing, marble rye

LUNCH

PLATED LUNCH (CONT.)

Lunch entrees require a 2-course minimum

Entrees are accompanied by bakery rolls, butter, freshly-brewed Starbucks coffee, decaffeinated coffee, hot and iced tea

Select one entrée: if two entrees are selected the higher-priced entrée will prevail

If three entrees are selected, a \$5 per person charge will apply to all entrees

ENTRÉES

Choose one starch and one vegetable to accompany your plated lunch entrée.

Chicken Saltimbocca | 37

Chicken saltimbocca seared with thin prosciutto and sage, roasted garlic cream sauce GF

Chicken Picatta | 37

Chicken picatta dredged in rice flour and egg, lemon-caper butter sauce GF

Coffee-Crusted Pork Tenderloin | 38

Coffee crusted pork tenderloin, Door County cherry butter beurre blanc GF

Cracker-Crusted Walleye | 39

Cracker crusted walleye, lemon beurre blanc

Zatar-Crusted Salmon | 39

Zatar crusted salmon harissa butter GF

Bistro Steak | 43

Bistro steak, red wine-thyme demi-glace GF

Petite Filet | 55

Petite filet, wild mushroom demi-glace or béarnaise

LUNCH

PLATED LUNCH (CONT.)

Lunch entrees require a 2-course minimum
Entrees are accompanied by bakery rolls, butter, freshly-brewed Starbucks coffee, decaffeinated coffee, hot and iced tea
Select one entrée: if two entrees are selected the higher-priced entrée will prevail
If three entrees are selected, a \$5 per person charge will apply to all entrees

STARCH SELECTIONS

- Yukon mashed potatoes GF
- Red mashed potatoes GF
- Garlic mashed potatoes (may be Yukon, red or peeled russet) GF
- Roasted Yukon potatoes GF
- Roasted red potatoes GF
- Roasted fingerling potatoes with rosemary, garlic and thyme GF
- Wild and brown rice pilaf GF
- Potato-leek casserole with shredded potatoes, sauteed leeks, garlic, cream, and parmesan cheese | add 1
- Scalloped Yukon and sweet potato casserole with garlic, cream, asiago, and fresh thyme | add 1
- Saffron risotto GF | add 1

VEGETABLE SELECTIONS

All vegetables are GF, buttered and seasoned unless otherwise requested

- Steamed broccolini
- Steamed asparagus
- Roasted brussels sprouts
- Carrots with maple butter
- French green beans
- Sauté of yellow squash, zucchini, peppers, onions
- Roasted butternut squash, brussels sprouts, red bell peppers, red onions

THE
LUNCH

PLATED LUNCH (CONT.)

DESSERTS

Please select one dessert for your group

Martinis | 8

Black forest cake

Cinnamon panna cotta, apple-cranberry

Peanut butter cup

Chocolate raspberry -chocolate pot de crème, raspberry mousse, white chocolate mousse, chocolate curls

Tres leche

Verrines | 8

Whiskey budino - salted caramel, fresh whipped cream

Chocolate pot de crème - vanilla panna cotta, salted caramel

Lemon meringue

Tiramisu

Coconut-chia pudding GF, DF, Vegan

Cakes and Tortes | 10

Triple chocolate cake

Carrot cake

Seasonal cheesecake

Seasonal fruit tartlet

Flourless chocolate-raspberry torte

Bundt cake feature - changes seasonally

Signature chocolate-cinnamon bread pudding with whiskey-toffee sauce

Raspberry mousse chocolate cake

Pavlova - crunchy-soft meringue with berries and cream



LUNCH

PLATED LUNCH (CONT.)

DESSERTS (CONT.)

Please select one dessert for your group

Dessert Minis | Choose one 5 | Choose two 9 | Choose three 13

Mini cheesecake

Chocolate truffle

Whiskey budino shooter

Salted caramel panna cotta shooter

Peanut butter cup shooter

S'more shooter

Fruit tartlet

Apple streusel tartlet

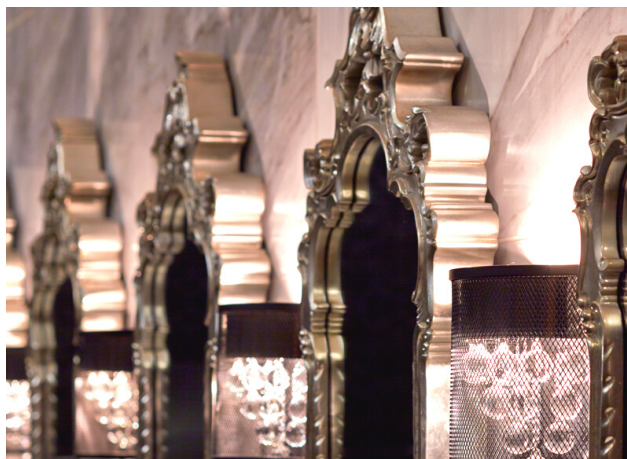
Chocolate ganache tartlet

Flourless chocolate and raspberry GF

Chocolate dipped strawberries

Crème brulee shooter

Chocolate-cherry pot pie | add 2



LUNCH

CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.



R
RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT

MORNING SNACKS

Cinnamon pecan caramel rolls | 50 per dozen

Freshly-baked scones | 48 dozen

Assorted donuts | 48 per dozen

Maple-bacon donuts | 50 per dozen

Assorted New York-style bagels with cream cheese | 45 per dozen

Assorted freshly-baked muffins | 45 per dozen

Assorted filled croissants | 48 per dozen

Assorted breakfast bread – cranberry orange, banana, cinnamon swirl | 40 each

Assorted cereal bars | 5 each

Kind bars | 5 each

Hard-boiled eggs | 3 each

Individual Greek yogurts | 5 each

Breakfast sandwiches | 8 each

Breakfast burritos | 8 each

Yogurt and granola parfait, fresh blueberries, mango, topped with toasted almonds and coconut | 8 each

Sliced seasonal fruit display – serves 25 people | 200 each

Sliced vegetable crudité display – serves 25 people | 200 each

Sliced meat and cheese display – serves 25 people | 250 each

A LA CARTE

AFTERNOON SNACKS

Gourmet assorted cookies | 45 per dozen

Chocolate, vanilla and Dulce de leche cupcakes | 60 per dozen

Gourmet rice krispy bars | 45 per dozen

Petite assorted brownies; peanut butter, raspberry, white chocolate pecan | 45 per dozen

Chocolate and yogurt covered pretzels | 25 per pound

Toffee-coated peanuts | 25 per pound

Chocolate and yogurt-covered raisins | 25 per pound

Assorted full-sized candy bars (brands vary depending on availability) | 5 each

Ice cream novelties | 7 each

Assorted whole fresh fruit | 4 each

Assorted granola bars | 4 each

Individually wrapped cheese sticks | 5 each

Individually wrapped beef sticks | 5 each

Tortilla chips with fire-roasted salsa and guacamole – serves 25 people | 175 each

House made potato chips with onion dip – serves 25 people | 175 each

Soft pretzels with warm cheese sauce and mustard – serves 25 people | 175 each

Assorted silver dollar sandwiches; ham and cheddar, turkey and Swiss, Roast beef and provolone, mustard, mayonnaise on the side – serves 25 people | 150 each

A LA CARTE

BEVERAGES

- Freshly-brewed Starbucks coffee, decaffeinated coffee | 74 per gallon
- Gourmet coffee package to accompany coffee, flavored syrups, fresh whipped cream, chocolate curls, orange sugar and cinnamon sticks – serves approximately 100 people | 125
- Assorted herbal teas | 74 per gallon
- Hot chocolate | 56 per gallon
- Freshly-brewed iced tea | 56 per gallon
- Lemonade | 56 per gallon
- Fruit punch | 56 per gallon
- Fruit juices; orange, apple grapefruit, cranberry, tomato | 56 per gallon
- Bottled sports drinks | 6 each
- Bottled orange, apple and cranberry juices | 6 each
- Bottled water, sparkling or still | 6 each
- Individual milk; skim and 2% | 6 each
- Soft drinks | 6 each
- Premium bottled Fiji water | 7 each

- Infused Water Stations | 38 per gallon
- Ice water infused with fruits and herbs
- Strawberry, orange, basil
- Blackberry, watermelon, rosemary
- Cucumber, lemon, mint
- Blueberry, melon, ginger



A LA CARTE

CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.



R
RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT

COLD HORS D'OEUVRES

Strawberry basil bruschetta, balsamic reduction V | 125
Smoked bleu cheese crostini with poached pear and lingonberry jam V | 125
Caprese salad brochette, lemon oil and balsamic drizzle V | 125
BLT- bacon, fresh tomato, micro greens on English muffin toast, smoked tomato aioli | 125
Minnesota skewer - hard salami, pepper jack cheese, cornichon GF | 125
Blackened chicken, chipotle Gouda on plantain chip with garlic aioli GF | 125
Crudit  and roasted red pepper hummus shooters V, GF | 125
Spiced shrimp cocktail shooter GF | 150
Beef tenderloin crostini, herbed cheese, wild mushroom duxelles | 150
Ahi tuna on wonton crisp, wasabi cr me, daikon radish sprouts | 150
Smoked salmon on cucumber round, dilled cream cheese GF | 150
Crab Louie in Belgium endive spear GF | 150
Oysters on the half shell (dozen), red chili mignonette GF | market

HOT HORS D'OEUVRES

Mushroom and parmesan arancini, roasted garlic aioli V | 100
Mushroom caps stuffed with goat cheese and spinach V | 125
Chicken satay, peanut sauce | 125
Korean BBQ meatballs | 150
Thai chicken meatballs, Panang curry sauce | 150
Beef and jalapeno flautas | 150
Miniature crab cake, preserved lemon aioli | 150
Walleye cake, creole mustard aioli | 150
Tomato basil soup and truffled gruyere cheese sandwich V | 150
Beef tenderloin and tomato skewer, whiskey glaze | 150
Bacon wrapped bleu cheese stuffed dates | 150
Coconut shrimp, horseradish marmalade | 150
Mini lobster corn dog, preserved lemon aioli | 175
Lamb lollipops, marconi almond gremolata GF | market

S
E
R
V
E
S
H
O
R
S
D
'
O
E
U
V
R
E
S

RECEPTION DISPLAYS

Serves 25 people

Gourmet Crudité Display | 225

Haricot vert, asparagus, cauliflower, baby carrots, zucchini, grape tomatoes, radishes, bell peppers, roasted red pepper hummus, basil pesto dip, chipotle ranch dip

Roasted Crudité Display | 250

Seasonal grilled and roasted vegetables with assorted vegetables and romesco sauce

Artisanal Cheese Display | 275

Assorted local and domestic cheese, dried fruits, nuts, crackers and jam

Antipasti Display | 275

Cured and smoked meats, local and international cheeses, mustards, olives, crackers and grilled breads

Flatbreads | 275 2 of each per order

Wild mushroom and fontina with white sauce and rosemary

BBQ chicken with roasted corn and cilantro

Bacon and bleu cheese with caramelized onion jam

Chilled Shrimp | 275

Jumbo shrimp cocktail (75 pieces), spicy cocktail sauce, lemon wedges

Deluxe Seafood | 550

Chilled shrimp, crab and oyster display (75 pieces shrimp cocktail, 50 pieces crab claw, 25 oysters on the half shell), spicy cocktail sauce, wasabi crème, lemon wedges, mignonette



SEAVUE
D'OEU
HORS

RECEPTION DISPLAYS

Serves 25 people

Can also be action station by adding a chef attendant | 150 per attendant per 100 people

1.5 hours and designed to complement a reception, not sold individually

Grilled Cheese | 400

Traditional grilled cheese

Philly with white American cheese and sautéed peppers and onions

Bacon and tomato with Wisconsin sharp cheddar

Sourdough and whole wheat breads

Pasta | 450

Farfalle with herbed chicken, pesto cream sauce

Orecchiette with Italian sausage and bell peppers in traditional marinara sauce

Cheese tortellini with speck ham, spring peas and red onions in a Reggiano-cream sauce

Garlic bread

Chop Salad | 450

Asian chop salad of Napa, red cabbage, cilantro, crunchy rice noodles, sesame-soy dressing

Depot chop-Romaine, chopped egg, bleu cheese crumbles, pecan wood smoked bacon, chive vinaigrette

Beet salad of mixed greens, red and gold beets, goat cheese crumbles, maple vinaigrette

Sliders | 500

Beef sliders with BBQ sauce, cheddar, bacon

Turkey sliders, provolone, cranberry aioli

Smoked pork, bleu cheese, onion jam

House-made potato rolls

Spicy pickles

Stir Fry | 500

Thinly sliced chicken, vegetables in a delicate ginger sauce

Tender beef, broccoli, onions in a sweet soy-hoisin sauce

Fried spring rolls, pork

Fortune cookies

Dessert Flambé | 375

Vanilla bean ice cream, pound cake, served with two classic flambés - cherries jubilee and bananas foster

SE
AV
UE
D'O
S
HOR

CARVING BOARD | MARKET PRICE

Accompanied with silver dollar rolls, unless noted.

Stations are designed to complement a reception and are not sold individually. Items can be served with or without a chef attendant | Add 150 per attendant per 100 guests for 1.5 hours

Prime Rib of Beef

Au jus, creamy horseradish sauce, herbed mayonnaise, stone ground mustard (serves approximately 30 guests)

Strip Loin

Au jus, creamy horseradish sauce, herbed mayonnaise, stone ground mustard (serves approximately 30 guests)

Tenderloin of Beef

Served with bordelaise and sauce béarnaise (serves approximately 25 guests)

Roasted Breast of Turkey

Cranberry mayonnaise (serves approximately 25 guests)

Smoked Ham

Mustard assortment and herbed mayonnaise (serves approximately 25 guests)

Herb Roasted Leg of Lamb

Harissa mayonnaise, caramelized onion and fig jam, grain mustard (servings based on size)



HORS D'OEUVRES

CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.



R
RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT

DINNER STARTERS

SALADS

Caesar | 8

Crisp romaine lettuce, focaccia croutons, Reggiano cheese, Caesar dressing

Mixed Greens | 8

Spring mix, julienne carrot, sliced radish, cucumber, grape tomato, ranch, balsamic vinaigrette
GF

Fennel-Apple | 12

Boston bibb and romaine lettuces, shaved fennel, Granny Smith apples, parmesan cheese,
hazelnut vinaigrette GF

Panzanella | 12

Mixed greens, spinach, focaccia croutons, red onions, cucumbers, tomatoes, red wine
vinaigrette

Tomato Corn Chop | 12

Chopped romaine lettuce, roasted corn, fresh tomatoes, pecan-smoked bacon, cheddar cheese,
buttermilk herb dressing GF

Watermelon-Arugula | 12

Arugula, watermelon, feta cheese, kalamata olives and red wine olive oil vinaigrette GF

Roasted Beet | 12

Mixed greens, roasted red and golden beets, goat cheese, caramelized onion, apple cider
vinaigrette GF

DINNER

DINNER STARTERS

SALADS (CONT.)

Harvest | 12

Romaine and spinach, roasted butternut squash, red onion, red bell pepper, local goat cheese, candied pistachios, maple vinaigrette GF

Depot Chop | 12

Shredded romaine lettuce, grape tomatoes, chopped egg, bleu cheese, bacon, honey-chive vinaigrette GF

Crab Cake | 18

Jumbo lump crab cake, arugula, sauce bearnaise

Shrimp and Scallop | 20

Chilled shrimp and scallops (2 each), classic cocktail sauce, wasabi crème, micro greens, charred lemon, chili oil GF

Duck | 22

Maple-seared duck breast, heart of orange, baby greens, citrus vinaigrette GF

SOUPS

Minnesota Wild Rice | Creamy Tomato | Clam Chowder | Roasted Butternut Squash | 8



DINNER

DINNER ENTREES

Requires 3-course minimum

Choose one starch and one vegetable to accompany selection, or the chef can make recommendations.

Entrees also include bakery rolls and butter, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted hot and iced teas.

Select one entrée; if two entrees are selected, the higher-priced entrée will prevail. If three entrees are selected, a \$5 per person charge will apply for all entrees.

POULTRY

Wild Rice Chicken | 43

Stuffed with Minnesota wild rice, mushroom demi-glace GF

Chicken Saltimbocca | 43

Seared with prosciutto and sage, sauce Mornay GF

Chicken Picatta | 43

Chicken breast cutlet, light egg batter, lemon-caper sauce GF

Herb-Roasted Chicken | 43

With a rich jus lie GF

Chicken Marsala | 43

Dredged in garbanzo bean flour, sautéed, marsala-mushroom sauce GF



DINNER

DINNER ENTREES (CONT.)

Requires 3-course minimum

Choose one starch and one vegetable to accompany selection, or the chef can make recommendations.

Entrees also include bakery rolls and butter, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted hot and iced teas.

Select one entrée; if two entrees are selected, the higher-priced entrée will prevail. If three entrees are selected, a \$5 per person charge will apply for all entrees.

BEEF/MEAT

Bistro Steak | 45

8 oz bistro steak, red wine-thyme demi-glace GF

Bone-in Pork Chop | 45

12 oz center cut, frenched, cognac, Dijon and mushroom sauce GF

Braised Short Rib | 60

10 oz braised short rib milanaise in a rich veal demi-glace GF

Roasted Rack of Lamb | 65

Roasted rack of lamb with marcona almond pesto GF

Filet Mignon | 75

8 oz filet mignon with wild mushroom demi-glace GF

Tomahawk Steak | market

Bone in beef ribeye, choice of bordelaise or béarnaise GF

DINNER

DINNER ENTREES (CONT.)

Requires 3-course minimum

Choose one starch and one vegetable to accompany selection, or the chef can make recommendations.

Entrees also include bakery rolls and butter, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted hot and iced teas.

Select one entrée; if two entrees are selected, the higher-priced entrée will prevail. If three entrees are selected, a \$5 per person charge will apply for all entrees.

FISH/SEAFOOD

Salmon | 47

Horseradish-crusting salmon, Dijon sauce

Walleye | 48

Cracker-crusting walleye, lemon beurre blanc

Grouper | market

Prosciutto-wrapped grouper, lemon-caper cream GF

Sea Bass | market

Sugar-seared sea bass with citrus-butter sauce GF

VEGETARIAN/VEGAN

Wild Mushroom and Goat Cheese Tart | 43

Baby greens tossed in lemon oil, cabernet gastrique Vegetarian

Saffron Vegan Risotto | 43

Balsamic vegetables Vegan, GF

Butternut Squash Ravioli | 43

Sage cream sauce, toasted pepitas, dried cranberries Vegetarian

Roasted Stuffed Acorn Squash | 43

Lentils, brown rice pilaf, maple cream sauce Vegetarian, GF, can be prepared Vegan

DINNER

DINNER ENTREES (CONT.)

Requires 3-course minimum

Choose one starch and one vegetable to accompany selection, or the chef can make recommendations.

Entrees also include bakery rolls and butter, freshly-brewed Starbucks coffee, decaffeinated coffee, assorted hot and iced teas.

Select one entrée; if two entrees are selected, the higher-priced entrée will prevail. If three entrees are selected, a \$5 per person charge will apply for all entrees.

DUETS

Filet Mignon/Chicken | 75
Filet mignon with red wine-thyme demi-glace, chicken jus lie

Filet Mignon/Crab Cake | 77
Filet mignon with red wine-thyme demi-glace, jumbo lump crab cake with béarnaise sauce

Filet Mignon/Sea Bass | 80
Filet mignon with red wine-thyme demi-glace, sugar seared sea bass with citrus beurre blanc

Bistro Steak/Jumbo Prawns | 68
Bistro steak with red wine-thyme demi-glace, jumbo prawns with herbed butter and lemon

Wild Rice Chicken/Jumbo Prawns | 65
Wild rice chicken, mushroom demi-glace, jumbo prawns, herbed butter and lemon

DINNER

STARCH SELECTIONS

Yukon mashed potatoes GF

Red mashed potatoes GF

Garlic mashed potatoes (may be Yukon, red or peeled russet) GF

Roasted Yukon potatoes GF

Roasted red potatoes GF

Roasted fingerling potatoes with rosemary, garlic and thyme GF

Wild and brown rice pilaf GF

Potato-leek casserole with shredded potatoes, sauteed leeks, garlic, cream, and parmesan cheese | add 1

Scalloped Yukon and sweet potato casserole with garlic, cream, asiago, and fresh thyme | add 1

Saffron risotto GF | add 1

Potatoes dauphinoise scalloped potatoes with parmesan and cream, baked in individual portions | add 1

VEGETABLE SELECTIONS

All vegetables are GF, buttered and seasoned unless otherwise requested

Steamed broccolini

Steamed asparagus

Roasted brussels sprouts

Carrots with maple butter

French green beans

Sauté of yellow squash, zucchini, peppers and onions

Roasted butternut squash, brussels sprouts, red bell peppers and red onions



DINNER

DESSERTS

Select one dessert for your group

Martinis | 8

Black forest cake

Cinnamon panna cotta, apple-cranberry

Peanut butter cup

Chocolate raspberry –chocolate pot de crème, raspberry mousse, white chocolate mousse, chocolate curls

Tres leche

Verrines | 8

Whiskey budino – salted caramel, fresh whipped cream

Chocolate pot de crème – vanilla panna cotta, salted caramel

Lemon meringue

Tiramisu

Coconut-chia pudding GF, DF, Vegan

Cakes and Tortes | 10

Triple chocolate cake

Carrot cake

Seasonal cheesecake

Seasonal fruit tartlet

Flourless chocolate-raspberry torte

Bundt cake feature – changes seasonally

Signature chocolate-cinnamon bread pudding with whiskey-toffee sauce

Raspberry mousse chocolate cake

Pavlova – crunchy-soft meringue with berries and cream

Dessert Minis | Choose one 5 | Choose two 9 | Choose three 13

Mini cheesecake

Chocolate truffle

Whiskey budino shooter

Salted caramel panna cotta shooter

Peanut butter cup shooter

S'more shooter

Fruit tartlet

Apple streusel tartlet

Chocolate ganache tartlet

Flourless chocolate and raspberry GF

Chocolate dipped strawberries

Crème brulee shooter

Chocolate-cherry pot pie | add 2

RENNID

CHEF'S DINNER BUFFET

Dinner buffets require a minimum of 40 guests

All dinner buffets include bakery rolls and butter, freshly-brewed Starbucks coffee, decaffeinated coffee and assorted herbal teas

MIDWEST | 65

Mixed berry balsamic salad, bleu cheese crumbles and candied pecans GF, V

Caesar salad V

Sliced fruit and berry display GF, V, Vegan

Yukon gold mashed potatoes GF, V

Steamed French green beans with lemon butter GF, V

Smoked beef sirloin, bourbon glaze

Herb-roasted chicken, mushroom demi-glace GF

Signature chocolate-cinnamon bread pudding with whiskey-toffee sauce

INTERNATIONAL | 75

Italian chopped salad with white balsamic vinaigrette GF, V

Asian soba noodle salad, sesame, soy vinaigrette V

Watermelon, feta cheese and kalamata olive salad GF, V

Creamy scalloped potatoes with leeks and parmesan GF, V

Roasted Brussels sprouts with bleu cheese, bacon and balsamic drizzle GF

Burgundy-braised beef short ribs, pearl onions and carrots GF

Zatar-crusted salmon, harissa butter GF

Pastry chef's seasonal cheesecake, carrot cake, chocolate-raspberry torte

ELEGANT | market

Soup du jour

Caprese salad of yellow and red tomatoes, fresh basil, baby greens V

Superfood salad of cabbage, brussels sprouts, dried cranberries, sunflower seeds, chia, flax, lemon vinaigrette V

Roasted herbed fingerling potatoes GF, V

Wild and brown rice pilaf V

Caraway-roasted root vegetables GF, V

Grilled asparagus GF, V

Chicken saltimbocca, sauce Mornay GF

Sugar-seared sea bass with citrus beurre blanc GF

Chef carved filet mignon, au jus, horseradish cream GF

Pastry chef's mini dessert display

DINNER

CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.



R
RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT

LATE NIGHT SNACKS

Assorted Pizzas | 25

Cheese, pepperoni and sausage, vegetable

Cheeseburger Sliders | 72 per dozen

Smoked Pork Sliders | 60 per dozen

Italian Press Finger Sandwiches | 60 per dozen

Ham, pepperoni, salami, shaved green pepper and onion, mozzarella, Italian dressing, grilled panini-style and cut into triangles

Assorted Silver Dollar Sandwiches | 72 per dozen

Ham and cheddar

Turkey and Swiss

Roast beef and provolone

Mayonnaise, mustard on the side

Tot-chos | 175

Tater tots topped with taco meat, nacho cheese, Pico de Gallo and sour cream – serves 25 people

Build-Your-Own Nacho Bar | 225

Fresh made tortilla chips, taco beef, sour cream, salsa, Pico de Gallo, guacamole, jalapeno peppers, nacho cheese, shredded lettuce – serves 25 people

Build-Your-Own Mac & Cheese Bar | 275

Cavatappi pasta and house made cheese sauce, grilled chicken, grilled pork, seasoned bread crumbs, jalapeno peppers, pecan-smoked bacon, diced tomatoes, variety of hot sauces – serves 25 people

Build-Your-Own Slider Bar | 350

Beef, turkey, and plant-based sliders, lettuce, tomato, pickles and onions, ketchup, mustard, BBQ sauce, Carolina gold, harissa mayonnaise, assorted cheeses, banana peppers, house-made potato buns – serves 25 people

LATE NIGHT SNACKS

CONSIDERATIONS

Prices stated are per person unless otherwise indicated and subject to a 25% taxable service charge, state and local tax.

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu pricing is guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all final billing including the service charges applied to those orders.

R
RENAISSANCE®

MINNEAPOLIS HOTEL
THE DEPOT



REQUESTED BRANDS

New Amsterdam Vodka & Gin, Captain Morgan, Bacardi, Jim Beam, Canadian Club, Dewar's, Malibu, Christian Brothers Brandy, Jose Cuervo Gold, Domestic, imported and seasonal/local beers, Proverb wines

PREMIUM BRANDS

Absolut, Absolut Citron, Absolut Vanilla, Stoli, Mount Gay, Bombay Sapphire, Tanqueray, Johnnie Walker Black, Bulliet Bourbon, Jameson Irish Whiskey, Jack Daniel's, Crown Royal, Courvoisier VS, Jose Cuervo 1800, Domestic, imported and seasonal/local beers, Proverb wines

PLATINUM BRANDS

Ketel One, Grey Goose, Grey Goose Citron, Hendricks Gin, Ten Cane Rum, Glenfiddich Scotch, Maker's Mark, Knob Creek Whiskey, Courvoisier VSOP, Sauza Hornitos Tequila, Domestic, imported and seasonal/local beers, Edna Valley wines

LOCAL BEER TASTING

A selection of Minnesota's micro brews with a bartender to feature the selections. Current breweries include Summit, Fulton, Lift Bridge, Bauhaus and Surly. \$10 per beer or \$15 per person hourly package.



BEVERAGES

HOST BAR

- Martinis/Specialty Cocktails | 15
- Requested brands | 10
- Premium brands | 12
- Platinum brands | 14
- Premium beer | 10
- Domestic beer | 8
- Proverb wine by the glass | 10
- Pepsi - Soft drinks | 5
- Fiji Bottled water | 5

Hosted Beverages stated are subject to a 25% taxable service charge, state & local tax

CASH BAR

- Prices include Service Charge and Tax, Ticket Sales may be required
- Martinis/specialty | 18
 - Requested brands | 12
 - Premium beer | 12
 - Domestic beer | 12
 - Proverb wine by the glass | 12
 - Pepsi - Soft drinks | 6
 - Fiji Bottled water | 6

Cash Beverages are inclusive of 25% service charge, state & local tax

SPONSORED HOURLY BARS

Per person

	First Hour	Second Hour	Additional Hours
Requested brands	17	11	9
Premium brands	19	14	11
Platinum brands	21	17	13

A \$150.00 bartender charge is waived with a minimum of \$500.00 in liquor sales per bar.

BEVERAGES

BANQUET WINE

TIER ONE | 40

PROVERB, California-

Pinot Grigio, Sauvignon Blanc, Chardonnay,

Pinot Noir, Merlot, Cabernet Sauvignon, Rose

TIER TWO | 46

EDNA VALLEY, Central Coast, California-

Pinot Grigio, Sauvignon Blanc, Chardonnay,

Pinot Noir, Merlot, Cabernet Sauvignon.

TIER THREE | 52

MASO CANALI, Trentino, Italy-

Pinot Grigio

WHITEHAVEN, Marlborough, New Zealand-

Sauvignon Blanc

TALBOT – KALI HART, Santa Lucia Highland's, California-

Chardonnay

MACMURRAY RANCH, Central Coast, California-

Pinot Noir

LOCATIONS – CA BY DAVE PHINEY, California -

Red Blend

FREI BROTHERS, Alexander Valley, Sonoma County, California-

Cabernet Sauvignon

BEVERAGES

ADDITIONAL BOTTLE SELECTION

CHAMPAGNE & SPARKLING

VEUVE DU VERNAY BRUT, France | 40
LA MARCA PROSECCO, Veneto, Italy | 46
MOET RESERVE IMPERIAL CUVÉE, Champagne, France | 95
VEUVE CLIQUOT YELLOW LABEL, Champagne, France | 130

WHITE WINES/ROSE

EVOLUTION RIESLING, Columbia Valley | 48
PIQUITOS MOSCATO, Valencia, Spain | 48
BIELER PERE ET FILS ROSE, Provence, France | 50
DAVINCI PINOT GRIGIO, Italy | 48
SANTA MARGHERITA PINOT GRIGIO, Alto Adige, Italy | 75
MURPHY GOODE SAUVIGNON BLANC, North Coast | 50
KENDALL JACKSON CHARDONNAY, California | 48
STOLLER UNOAKED CHARDONNAY, Willamette Valley | 50
LA CREMA CHARDONNAY, Sonoma Coast, California | 60
ROMBAUER CHARDONNAY, Los Carneros, California | 100

RED WINES

SEAGLASS PINOT NOIR, Santa Barbara, California | 48
AMITY PINOT NOIR, Willamette Valley, Oregon | 65
ARCHERY SUMMIT PINOT NOIR, Willamette Valley, Oregon | 100
BENZINGER MERLOT, Sonoma County, California | 52
WILD HORSE MERLOT, Central Coast, California | 48
DONA PAULA ESTATE MALBEC, Mendoza, Argentina | 48
MARQUES DE MURRIETTA, Roja Alta, Spain | 90
PREDATOR ZINFANDEL, Lodi, California | 52
SEGHEISIO OLD VINE ZINFANDEL, Dry Creek, California | 90
WILLIAM HILL CABERNET SAUVIGNON, California | 48
MT VEEDER CABERNET SAUVIGNON, Napa Valley, California | 80
CAYMUS CABERNET SAUVIGNON, Napa Valley, California | 100

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of 30 days with a signed catering event agreement & deposit on file. All pricing is subject to a 25% service charge, which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all orders including the service charges applied to those orders

BEVERAGES