



Renaissance Plantation Hotel



The Renaissance Plantation Hotel is newly transformed: Our multi-million dollar renovation was completed in September, 2011. The hotel was completely transformed from a design perspective to create an environment that represents the distinctive and stylish ambiance of the Renaissance brand. The guest rooms, lobby, restaurants and lounges, meeting space, fitness center, swimming pool, and Club Lounge, were all entirely redone to provide our travelers with a sophisticated hotel experience. We now offer the newest guest rooms and newest, largest, and most flexible meeting and event space in the Plantation-Ft. Lauderdale area.

Renaissance Plantation Hotel - 1230 S. Pine Island Rd Plantation FL 33324
Phone: 954-472-2295 Fax: 954-472-2295
Created December 2015

Breakfast | Continental Breakfast

All Continental Breakfast Buffets are served to a minimum of 25 people | Continental Breakfast Buffets are available for 1 hours of service, an additional charge of \$5 p/p applies for service beyond 1 hour.

Early Rise and Shine | \$17 p/p

Chilled Fresh Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Seasonal Fruit Platter with Melons, Citrus Fruits and Sun Ripened Berries
Selection of Croissants, Muffins, Danishes and Bagels
Flavored and Plain Cream Cheese, Sweet Butter and Fruit Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Selection of Teas with Lemon and Honey
Cream, Whole, Low Fat and Skim Milk

Sunshine | \$20 p/p

Chilled Fresh Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Individual Fruit and Natural Yogurts with Granola
Seasonal Fruit Platter with Melons, Citrus Fruits and Sun Ripened Berries
Assorted Cereals with Whole and Skim Milk
Selection of Croissants, Muffins, Danishes and Bagels
Flavored and Plain Cream Cheese, Sweet Butter, Fruit Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Selection of Teas with Lemon and Honey
Cream, Whole, Low Fat and Skim Milk

Breakfast | Breakfast Buffet

All Breakfast Buffets are served to a minimum of 25 people | \$150 Buffet Fee for any Buffet serving less than 25 | Breakfast Buffets are available for 1 hours of service; an additional charge of \$5 p/p applies for service beyond 1 hour.

The All American | \$30 p/p

Chilled Fresh Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Individual Fruit and Natural Yogurts with Granola
Seasonal Fruit Platter with Melons, Citrus Fruits and Sun Ripened Berries
Assorted Cereals with Whole and Skim Milk
Selection of Croissants, Muffins, Danishes and Bagels
Flavored and Plain Cream Cheese, Sweet Butter, Fruit Preserves
Farm Fresh Scrambled Eggs
Smoked Bacon or Smoked Turkey Bacon
Chicken-Apple Sausage or Turkey Sausage
Crisp Roasted Potatoes with Paprika and Thyme
Vanilla Pancakes with Maple Syrup and Fresh Berry Compote
Freshly Brewed Coffee and Decaffeinated Coffee
Selection of Teas with Lemon and Honey
Cream, Whole, Low Fat and Skim Milk

All food and beverage, audio visual and meeting room rental prices are subject to a 25% service charge and a 6% tax, which both are subject to change without notice. Guarantee of attendance is required 72 hours (3 working days) prior to the function.

Renaissance Plantation Hotel 1230 S. Pine Island Rd Plantation FL 33324

Phone: 954-472-2252 Fax: 954-472-2295

Breakfast | Enhancements

Breakfast Quiche | Mushroom and Spinach; Ham and Cheddar; Tomato and Goat Cheese | \$8 p/p

House Made French Toast with Seasonal Fruit Compote | \$7.50 p/p

Fluffy Buttermilk Pancakes with Seasonal Fruit Compote and Syrups | \$7.00 p/p

Breakfast Sandwiches with choice of one protein (Ham, Turkey, Bacon, Sausage) with Egg, Pepper Jack Cheese served on a Croissant or English Muffin | \$8 p/p

Breakfast Burrito | Scrambled Egg, Mushroom, Tomato and Swiss | Scrambled Egg, Chorizo, Cilantro and Roasted Peppers | \$8 p/p

Steak and Eggs | Grilled Angus Churrasco Steak with Fried Egg and Sundried Tomato Hollandaise | \$12 p/p

Smoked Salmon | Toasted Bagel, Cream Cheese, Red Onion, Tomato, Chopped Egg and Chives | \$9.50 p/p

House Made Hash | Southwestern Potato Hash with Chorizo, Sautéed Peppers and Onions \$6 p/p

Breakfast Meats | Applewood Smoked Bacon, Sausage, and Ham \$7 p/p | Turkey Bacon, Turkey Sausage, and Grilled Turkey \$8 p/p

Farm Fresh Scrambled Eggs | \$6 p/p

Assorted Breakfast Bakeries | \$40 p/dozen

Breakfast | Stations

Omelet Station | \$10 p/p

Prepared to order | Bacon, Sausage, Ham, Tomatoes, Onions, Mushrooms, Red and Green Peppers, Jalapeno, Salsa, Assorted Cheeses | Egg Whites and Egg Beaters Available

Indigenous Omelet Station | \$15 p/p

Prepared to order | Includes all items above plus Shrimp, Lobster, Smoked Salmon and Goat Cheese

Crepe Station | \$12 p/p

Fresh Seasonal Fruit, Sautéed and Rolled in Soft Lemon Crepes, Fruit Compote and Whipped Cream

Pancake Station | \$10 p/p

Choice of Two Flavors | Traditional, Red Velvet, Mint Chocolate Chip, Blueberry Ricotta, Banana or Seasonal Berries

Eggs Benedict Station | \$12 p/p

Poached Egg, Canadian Bacon, English Muffin Finished with House Made Hollandaise

Cinnamon French Toast Station | \$10 p/p

Fresh Fruit Confit and Maple Syrup

Set on Buffet or as a Cooking Station, Chef Attendant Fee required for Cooking Station of \$125.00. Maximum of 75 Guests per Station

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Breakfast | Brunches

All Brunches are served to a minimum of 25 people | \$150 Buffet Fee for any Buffet serving less than 25 | Brunch Buffets are available for 2 hours of service, an additional charge of \$5 p/p applies for service beyond 2 hours.

Plantation Brunch | \$52

Beverages | Mimosas; Chilled Fresh Orange, Grapefruit, Pineapple, Apple and Cranberry Juices; Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk

Starters | Sliced Fresh Fruits and Sun Ripened Berries Display; Croissants, Muffins, Breakfast Pastries and Bagels; Cream Cheese, Sweet Butter and Fruit Preserves

Breakfast Items | Soft Scrambled Eggs; Smoked Bacon; Chicken Apple Sausage; Garlic and Rosemary Roasted Fingerling Potatoes with Green Onions and Peppers

Omelet Station | Prepared to order; Bacon, Sausage, Ham, Tomatoes, Onions, Mushrooms, Red and Green Peppers, Jalapeno, Salsa, Assorted Cheeses | Egg Whites and Egg Beaters Available

Pancakes | Wild Berry Compote

Salads | Selection of Cheeses and Charcuterie; Romaine, Red Oak, Frisée, Arugula; Balsamic Dressing, Ranch Dressing, Caesar dressing; Tomatoes, Cucumbers, Olives, Marinated Red Onion, Parmesan Cheese; Toasted Nuts, Toasted Points

Lunch Items | Chicken Breast with Roasted Artichokes and Grape Tomatoes; Crisp Seared Salmon with Cabernet Reduction; Glazed Carrots & Onions; Garlic and Smoked House Rubbed Grilled Sirloin

Sweets | Pine Island Key Lime Pie; Vanilla Strawberry Tartelettes; Espresso Cream Mousse; Mixed Marinated Berries and Champagne Sabayon

\$125 Attendant Fee Applies for Omelet Station. Maximum of 75 Guests per Station/

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Breaks | Morning Breaks

First Break of the Day | Enjoy the sights, sounds and flavors of these most deserved and refreshing breaks | All breaks are available for 30 minutes of service

Go With The Flow | \$9 p/p

Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Teas with Lemon and Honey
Cream, Whole, Low Fat and Skim Milk
Assorted Bottled Waters and Soft Drinks

The Green Break | \$16 p/p

Zucchini Muffins
Key Lime and Mint Tarts
Green Tea Cannoli
Green Apple & Pears
Organic Green Energy Shots
Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk
Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

The Yellow Break | \$16 p/p

Pineapple and Saffron Cannoli
Banana Bread
Passion Fruit Crème Brulee
Golden Apples
Lemonade Drop Shooter
Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk
Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

The Orange Break | \$16 p/p

Housemade Orange Fruit Gelatins
Orange Vanilla Meringue
Florida Citrus Tartlet
Carrot Cake
Fresh Orange Juice Shooters
Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk
Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

The Red | \$16 p/p

Iced Minted Strawberries
Raspberry Shortcake
Cranberry Yogurt Granola Bar
Red Velvet Cupcake
Strawberry Infused Lemonade
Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk
Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

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Breaks | Afternoon Breaks

Have Another Break | Enjoy the sights, sounds and flavors of these most deserved and refreshing breaks

The Brown Break | \$16 p/p

Chocolate Chip Cookies

Brownies

Variety Chocolate Bars

Caramel Popcorn

Chocolate Milk Shakes

Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

The Mix and Match Trail Mix Break | \$18 p/p

Variety or roasted, dry and smoked nuts

Variety of Dried Fruits

Variety of your Favorite Candies

Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

The I-95er | \$18 p/p

Red Bull

Energy bars

G-6 Chocolate Protein Shake

Prosciutto and Fresh Mint and Melon

Tri Color Chips with Guacamole and Salsa

Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

Café Cubano | \$20 p/p

Warm "Mini Cuban Sandwich"

Chicken Empanadas

Vegetable Empanadas

Ham and Cheese Croquetas

Fresh Fruit Mojito Shooter

Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

Breaks | All Day Beverage Breaks

The All Dayer | \$22 p/p

Served for the entire duration of your meeting

Freshly Brewed Coffee and Decaffeinated Coffee; Selection of Teas with Lemon and Honey; Cream, Whole, Low Fat and Skim Milk Assorted Bottled Waters and Soft Drinks; Fruit Infused Water

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Breaks | Enhancement Selections

Snack Selections

Chef's Selection of Breakfast Bakeries | Served with Sweet Butter and Fruit Preserves | \$40 p/dozen

Selection of Homemade Cookies | Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate | \$36 p/dozen

Selection of Blondies and Brownies | \$36 p/dozen

Sliced Seasonal Fruits and Berries or Whole Fruit | \$7 p/p

Assorted Yogurts | \$4 each

Homemade Assorted Dry Snacks | Mixed Nuts, Pretzels and Snack Mix | \$6 p/p

Granola and Candy Bars | Assorted Candy Bars, Crunchy Granola Bars | \$3.50 each

Energy and Protein Bars | \$4 each

Soft Warm Pretzels | Yellow and Whole Grain Mustards | \$35 p/dozen

Beverage Selections

Fresh Orange and Grapefruit Juices | \$49 per gallon

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection with Lemon and Honey | \$49 p/gallon

Hot Chocolate | \$29 p/gallon

Milk | Whole, Low Fat and Skim Milk | \$5 p/p

Waters | \$4 each

Evian and Perrier Mineral Waters | \$5 each

Soft Drinks | Assorted Pepsi Products | \$4.50 each

Energy Drinks | Red Bull, Propel, Vitamin Water, Gatorade | \$6 each

Juice Bar | Fresh Juices | Orange, Grapefruit, Pineapple, Carrot, Tomato-Celery, Watermelon | \$10 p/p

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Lunch | Plated Lunch Selections

Create your own lunch experience, pair your favorite starter, entrée and dessert and make it a lunch to remember!
All plated lunch selections are served with fresh rolls and butter, regular and decaffeinated coffee, tea and choice of iced tea or lemonade

Soups | Appetizers | Salads

Chilled Watermelon Gazpacho

Roasted Tomato Soup

Roasted Squash Soup | Amaretto Cream, Toasted Hazelnuts

Lobster Bisque | Champagne Cream | +\$2

Charred Hearts of Romaine | Caesar Dressing, Parmesan Cheese and Confit Tomatoes

Mixed Greens | Shaved Red Onion, Prosciutto, Balsamic and Apricots

Heirloom Tomato and Fresh Mozzarella | Balsamic Reduction, Basil

Roasted Garlic and Shrimp, Serrano Ham Bruschetta | Tomatoes | +\$2

Entrée Salads

Grilled Chicken Caesar Salad | Parmesan and Marinated Tomatoes | \$18

Crab Cobb Salad | Tomato, Avocado, Hearts of Palm and Crisp Pancetta | \$20

Avocado Carpaccio | Shrimp and Crisp Beet Salad, House Dressing | \$20

Entrees

Roasted Chicken Breast | Truffle Potatoes, Chef Selected Heirloom Vegetables | \$36

Filet of Salmon | Smoked Tomato Tapenade, Basil, Mint Risotto, Tomato Water | \$38

Paella | Chorizo, Chicken, Shrimp, Calamari, Clams, Mussels, Saffron Broth | \$40

Short Rib Steak | Fingerling Potatoes, Chef Selected Heirloom Vegetables | \$40

Desserts

Double Chocolate Cake

Vanilla Crème Brûlée | Blueberries

New York Style Cheesecake | Strawberry Compote

Caramelized Key Lime Pie | Raspberries

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Lunch | Cold Buffet Selections

All Lunch Buffets are served to a minimum of 25 people | Lunch Buffets are served on designated days. To alter the scheduled days or for groups under 25 people, an additional \$150 fee will be assessed | Lunch Buffets are available for 1 ½ hours of service, an additional charge of \$5 p/p applies for service beyond 1 ½ hours.

Plantation Deli | Served On Monday & Thursday | \$34 p/p

Salads | Mixed Salad Greens with Ranch and Balsamic Dressing; Traditional Coleslaw; Grilled Green Onion and Chipotle Chili Potato Salad with Cheddar and Bacon Dressing

Carvery Board | Rosemary Roast Beef, Smoked Virginia Ham, Roasted Breast of Turkey

Accompaniments | Swiss, Cheddar, Provolone, Lettuce, Selection of Olives, Vine-Ripe Tomatoes, Homemade Pickled Onions, Selection of Mustards, Horseradish Cream, Natural and Sun Dried Tomato Mayonnaise and Olive Tapenade, Chef Selection of Sliced Bread and Rolls

Sides | Pickles; Crisp Homemade Potato Chips

Sweets | Crème Brûlée with Berries; Chocolate and Salted Caramel Tart; Cheese Cake

Beverages | Freshly Brewed Coffee, Decaffeinated Coffee, Selection Tea, Selection of Iced Tea or Lemonade, Water

Plantation Lunch | Served On Tuesday & Friday | \$34 p/p

Soup | Chilled Watermelon Gazpacho

Salads | Classic Caesar Salad; Smoked Chicken, Celery and Pear Salad with Toasted Sunflower Seeds; Cous Cous Pasta Salad with Cherry Tomatoes, Fresh Basil and Mozzarella

Warm Sandwiches | Grilled Mojo Chicken Sandwich; Ham and Swiss, “Renaissance Cubano”

Sliced Meats | Roasted Breast of Turkey, Salami, and Sopressata

Accompaniments | Sliced Swiss, Cheddar and Provolone, Boston Lettuce, Olives, Sliced Onion, Tomatoes, Dijon and Honey Mustards, Natural and Sun-Dried Tomato Mayonnaise; Chef’s Selection of Sliced Bread and Rolls

Sides | Pickles; Crisp Homemade Potato Chips

Sweets | Lemon Cream Fruit Tarts; Chocolate Amaretto Cheesecake

Beverages | Freshly Brewed Coffee, Decaffeinated Coffee, Selection Tea, Selection of Iced Tea or Lemonade, Water

Las Olas Blvd | Served On Wednesday | \$34 p/p

Soup | Peppered Tomato Soup with Cheese Bread

Salad | “The Cobb” | Fresh Chopped Lettuce, Tomatoes, Avocado, Boiled Eggs, Bacon, Green Onions, Blue Cheese, Balsamic Dressing and Buttermilk ranch Dressing

Sandwiches | Hot | Ruben Sandwiches; Chefs Signature Cuban Sandwich; Muffaletta | Cold | Tuna Sandwich; Chilled Vegetable Wrap

Sides | Pickles; Crisp Homemade Potato Chips

Sweets | Lemon Meringue Pie; Assorted Petite Cakes

Beverages | Freshly Brewed Coffee, Decaffeinated Coffee, Selection Tea, Selection of Iced Tea or Lemonade, Water

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Lunch | Hot Lunch Buffets

All Lunch Buffets are served to a minimum of 25 people | Lunch Buffets are served on designated days. To alter the scheduled days or for groups under 25 people, an additional \$150 buffet fee will be assessed | Lunch Buffets are available for 1 ½ hours of service, an additional charge of \$5 p/p applies for service beyond 1 ½ hours.

The Grill Buffet | Served On Monday & Thursday | \$42 p/p

Salads | Ratatouille, Seasonal Squash, Peppers, Onions, Tomato Charred Peppers; Tomatoes, Feta Cheese and Marinated Cucumber Salad; Deconstructed Greek Salad, Tomato, Cucumbers, Onion, Olives

Entrées | Choice of Grilled Sirloin Burgers or Grilled Bratwurst with Caramelized Onions and Mustard; Roasted Jerk Chicken; "House Made" Chipotle BBQ Salmon

Sides | Roasted Seasonal Vegetables; Rock Salt Roasted Potatoes with Condiments; Warm Assorted Rolls with Butter

Accompaniments | Bibb Lettuce, Tomatoes, Pickles, Mustard, Mayonnaise, Ketchup

Sweets | Key Lime; Baked Double Chocolate Tart; Sliced Watermelon

Beverages | Freshly Brewed Coffee, Decaffeinated Coffee, Selection Tea, Selection of Iced Tea or Lemonade, Water

Miami Spice | Served On Tuesday & Friday | \$42 p/p

Salads | Watermelon, Feta Cheese, Pickled Onions and Tender Greens; Sliced Vine Ripened Tomato with Charred Corn Salsa and Mojito Vinaigrette; Mixed Greens with Red Onion, Grapefruit and Heirloom Tomatoes

Entrées | Roasted Chicken, Roasted Mahi Mahi Salsa Criolla, Grilled Churrasco with Citrus Chimichurri

Sides | Black Beans and Rice; Fried Potatoes with Onion Mojo; Fried Plantains; Florida Citrus Chimichurri; Chef's Selection of Sliced Bread and Rolls

Sweets | Mango Mousse; Coconut Cream Pie; Tres Leches Shooter

Beverages | Freshly Brewed Coffee, Decaffeinated Coffee, Selection Tea, Selection of Iced Tea or Lemonade, Water

Plantation Pizza Bar | Served On Wednesday | \$42 p/p

Salads | Selection of Young Lettuces with Red Wine Vinaigrette; Traditional Antipasti Display; Selection of Marinated Vegetables, Cauliflower, Carrots, Red Onions, Tomatoes; Cucumbers Peppers, Olives and Crème Fraîche; Smoked Duck Breast with Quinoa, Florida Citrus, Carrot, Celery, Onion

Warm Rolls and Butter

Pizzas | Mozzarella, Shrimp, Roasted Heirloom Tomatoes, Fresh Basil; BBQ Chicken with Caramelized Onions, Red Grapes and Blue Cheese; Foraged Mushroom with Truffle Oil, Pepperoni Pizza

Sweets | Tiramisu; Seasonal Berry Panna Cotta; Chocolate Hazelnut Layered Cake

Beverages | Freshly Brewed Coffee, Decaffeinated Coffee, Selection Tea, Selection of Iced Tea or Lemonade, Water

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Meeting Planner Package

Let us do all the leg work so your attendees can enjoy a productive meeting! Our Meeting Planner Package is designed to offer unique options to our groups of 25 people or less. All Meeting Planner packages come with complimentary in room WiFi and a complimentary projection screen.

Meeting Planner Package #1 | \$72 p/p

Breakfast | Sunshine Continental
Morning Break | Your Choice of one of our Delightful Morning Breaks
Lunch | The Daily Hot Lunch served in our Award Winning Bin 595 Restaurant
Afternoon Break | Choice of one of our Chef Inspired Afternoon Breaks

Meeting Planner Package #2 | \$84 p/p

Breakfast | All American Breakfast Buffet
Morning Break | Your Choice of one of our Delightful Morning Breaks
Lunch | The Daily Hot Lunch served in our Award Winning Bin 595 Restaurant
Afternoon Break | Choice of one of our Chef Inspired Afternoon Breaks

Boxed Lunches

Lunch on the Go? Let's us craft something special for your attendees.

All Served with Bottled Waters, Soft Drinks & Condiments. One Selection should be made for all Guests

Turkey and Swiss | \$25

Turkey & Swiss with Lettuce, Tomato and Garlic Aioli on a Butter Croissant
Cole Slaw, Terra Chips and Whole Fresh Fruit
Jumbo Gourmet Chocolate Chip Cookie

Italian Sub Sandwich | \$26

Salami, Ham, Turkey, Muenster, Provolone with Sweet Relish on Roll
Tomato & Buffalo Mozzarella Salad, Terra Chips & Whole Fresh Fruit
Jumbo Gourmet Chocolate Chip Cookie

Garden Wrap | \$23

Grilled Vegetables Wrapped with a Spinach Flour Tortilla
Spicy Peanut Slaw, Terra Chips & Whole Fresh Fruit
Jumbo Gourmet Chocolate Chip Cookie

Nob Hill Corner Deli | \$26

Corned Beef & Pastrami Sandwich
Sliced Pickles, Deli Mustard, Lettuce & Tomato
Mandarin Cole Slaw, Terra Chips & Whole Fresh Fruit
Jumbo Gourmet Chocolate Chip Cookie

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Dinner | Plated Dinner Selections

Create your own dinner experience, pair your favorite starter, entrée and dessert to make it a dinner everyone will be talking about! All plated dinner selections are served with fresh rolls and butter, regular and decaffeinated coffee, tea and choice of iced tea or lemonade

Chilled Appetizers & Soups

Below options are included in the price of the entrée

Hearts of Palm, Avocado and Heirloom Tomatoes, Plantain and Florida Citrus Dressing

Mixed Greens, Shaved Red Onion, Prosciutto, Balsamic and Apricots

Heirloom Beet and Goat Cheese salad, Watercress, Beet Balsamic Vignette

Grilled Romaine, Confit Tomatoes, Smoked Salt, Cabernet Parmesan Dressing

Compressed Melon, Almonds, Olives, Fennel and "Salsa Verde"

Chilled Green Pea and Mint Soup, Florida Citrus, Asparagus

Roasted Cremini Mushroom Cappuccino, Citrus Biscotti

Roasted Cauliflower Bisque, Truffle Crème Fraîche

Smoked Tomato and Parmesan Soup

Chef Inspired Options

Below options are offered at an additional cost

Heirloom Tomato, Grilled Lavender Peach, Fresh Mozzarella with Basil | \$6

Tuna Crudo, Fennel, Local Grapefruit, Poppy Seed Chardonnay Dressing | \$6

Shrimp Cocktail Salad, Roasted Green Tomato and Horseradish, Lemon Pepper Crisp | \$6

Chilled Crab Salad with Spinach, Grilled Mango Gazpacho Dressing and Avocado | \$6

Butternut Squash and Crab Chowder | \$4

Jumbo Lump Crab Cake, Braised Leeks, Olive Oil, Watercress | \$6

Goat Cheese and Roasted Grape Ravioli, Duck Confit, Sherry and Carrot Gastrique | \$6

Herb Garlic Roasted Shrimp, Fresh Corn Grits, Foraged Mushrooms | \$6

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Dinner Selections

Poultry

Roasted Breast of Chicken | White Beans, Confit Tomatoes, Garlic Foam | \$50

Grilled Breast of Chicken | Fontina Potato Gratin, Maderia Jus | \$50

Cranberry Glazed Duck | Smoked Cinnamon Roasted Vegetables, Root Mash, Black Pepper Sauce | \$51

Seafood Selections

Pan Seared Mahi Mahi | Sweet Potato Gnocchi, Pancetta and Asparagus Emulsion | \$50

Grilled Grouper Filet | White Corn and Poblano Grits, Oven Dried Tomato Chutney | \$51

Pan Seared Salmon | Herbed Couscous and Ratatouille, Smoked Carrot and Caramel Vinaigrette | \$52

Seared Filet of Snapper | Romesco, Cauliflower Puree, Spiced Tomato Jus | \$55

Red Meat Selections

Short Rib | Celery Saffron Cream, Roasted Heirloom Vegetables | \$48

Grilled Pork Chop | Lavender Mustard, Roasted Zucchini, Sweet Potato Hash and Prosciutto | \$50

Rack of Lamb | Truffle Carrot Puree, Polenta Cake, Rosemary Jus | \$61

Seared New York Strip of Beef | Green Pea Risotto, Pinot Gastrique | \$62

Chefs Pairings

Grilled Breast of Chicken with Shrimp | Fontina Potato Gratin, Maderia Jus | \$63

Braised Short Rib of Beef and Garlic Roasted Shrimp | Cheese Potatoes, Heirloom Beans | \$63

Roasted Peruvian Chicken with Crab Risotto Cake | Herb Scented Heirloom Carrots | \$66

Grilled Tenderloin of Beef and Seared Snapper | Parmesan Tomato Grits, Pinot Gastrique Vinaigrette | \$77

Dessert Selections

Below options are included in the price of the entrée

Caramelized Lemon Tart, Confit of Lemons and Lemon

Chocolate Crusted Tiramisu, Espresso Cream

Triple Chocolate Cake Mousse, Milk Chocolate Sauce

Orange Crème Brulee, Candied Florida Citrus, Fresh Seasonal Compote

New York Style Cheese Cake, Fresh Ricotta, Wild Berries

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Dinner | Buffet Selections

These buffets are designed for a minimum of 25 guests. For fewer than 25 guests, an additional \$150 fee will be assessed or it would be our pleasure to customize a menu | Dinner Buffets are available for 2 hours of service, an additional charge of \$5 p/p applies for service beyond 2 hours.

Plantation Caribbean Style | \$66 p/p

Soup | South Florida Conch Chowder

Cold Selections | Butter Lettuce, Hearts of Palm, Avocado and Citrus Tomatoes; Island Style Pineapple Slaw with Napa Cabbage; Grilled Asparagus with Grapefruit and Basil Mimosa; Confit of Yukon Gold Potato with Arugula, Roasted Red Pepper Aioli and Shaved Parma Ham

Hot Selections | Island Spiced Chicken with Sweet Plantains; Mahi Mahi with Corn and Black Bean Salsa in a Lime Butter Sauce; Peas and Rice; Market Vegetable Medley

Assorted Breads

Sweets | Caramelized Key Lime Pie; Guava Cheesecake with Tropical Fruit Salsa; Rum Marinated Tropical Fruit

Beverages | Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Teas with Lemon and Honey

Hot Off The Grill | \$68 p/p

Soup | Roasted Corn Bisque

Cold Selections | "All In" Potato Salad, Bacon, Green Onions, Egg, Creamy Dressing; Jicama Slaw, Lime, Cilantro; Coconut Curry Chicken Salad; Vegetarian Pasta Salad, Corn, Olive, Tomato

Hot Selections | Banana Leaf Grilled Mahi with Lime Sauce; Dry Rubbed Sirloin Steak with Red Pepper Chimichurri; Smoked Gouda Mac n Cheese; Smoked Baked Beans; Market Vegetable Medley

Assorted Breads

Sweets | Meyer Lemon Bars; Strawberry Shortcake; Mango Cheesecake, Passion Fruit Sauce

Beverages | Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Teas with Lemon and Honey

Farmers Market | \$68 p/p

Soup | Truffle Scented Wild Mushroom Soup

Cold Selections | Local Farmed Greens and Roasted Vegetable Salad, Smokey Almonds, Dried Fruit; Beet, Arugula, Mozzarella, Balsamic Reduction; Young Leaf Lettuces Heirloom Cherry Tomato, Cucumber; Beans, Pepitas, Citrus Vinaigrette

Hot Selections | Roasted Atlantic Salmon with Lemon Caper Tomato Sauce and Wilted Spinach; Honey and Rosemary Roasted Organic Chicken; Green Beans, Potatoes and Wild Mushroom Sauce; Spinach Polenta with Mascarpone; Market Vegetable Medley

Assorted Breads

Sweets | Fresh Fruit and Vanilla Cream Tart; White Chocolate Peppermint Mousse; Red Velvet and Cream Cheese Icing Cupcakes

Beverages | Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Teas with Lemon and Honey

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Renaissance Plantation Hotel 1230 S. Pine Island Rd Plantation FL 33324

Phone: 954-472-2252 Fax: 954-472-2295

Dinner | Buffet Selections

These buffets are designed for a minimum of 25 guests. For fewer than 25 guests, an additional \$150 fee will be assessed or it would be our pleasure to customize a menu | Dinner Buffets are available for 2 hours of service, an additional charge of \$5 p/p applies for service beyond 2 hours.

A Taste of Italy | \$67 p/p

Soup | Tomato Minestrone

Antipasti | Selection of Cured Meats and Cheeses, Grilled and Marinated Vegetables, Roasted Peppers, Olives, Crostini, Toasted Artisanal Breads and Tapenade, Grilled Calamari, Orange and Balsamic Marinated Treviso Salad

Caprese Salad | Sliced Mozzarella, Vine Ripened Tomatoes and Basil Sprouts

Entrees | Seared Mahi Mahi and Mussels with Saffron Marinara; Sirloin of Beef, Green Olive and Herb Tapenade, Barolo Sauce; Orecchiette with Grilled Italian Sausage, Broccolini and Toasted Fennel Seed; Roasted Walnut and Gorgonzola Potatoes

Assorted Breads

Sweets | Florida Citrus and Vanilla Mascarpone Cannoli; Tiramisu; Florida Orange Mousse

Beverages | Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Teas with Lemon and Honey

Taste of Havana | \$69 p/p

Soup | "Chupitos de Ajo Blanco" Almond Garlic Soup

Chilled Items | Mixed Green Salad with Crispy Plantains, Garbanzos, Cumin and Lime Vinaigrette; Achiote Pulled Chicken "Ropa Vieja" with Avocado, Hearts of Palm and Red Onion; Sofrito Salad of Plantain, Jicama and Mango

Entrees | Sautéed Snapper, Enchilado of Shrimp, Mussels and Clams; Carved Boliche Roasted Sirloin of Beef with Braised Potatoes, Chorizo and Olives; Roasted Pork Asado with Fúfu, Roasted Garlic Crushed Yucca; Black Beans and Rice with Cilantro Tostones and Mojo

Warm Cuban Bread with Butter

Sweets | Guava Cheesecake; Chocolate and Caramelized Banana Tartlet; Arroz Con Leche

Beverages | Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Teas with Lemon and Honey

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Reception | Specialty Station Displays

Crudit  Display | \$7 p/p

Selection of Fresh and Marinated Vegetables | Blue Cheese, Chipotle Ranch, Shallot Boursin Cream

Cheese Display | \$9 p/p

Selection of European and Domestic Cheeses | Red Grapes, Dried Fruit, Caramelized Walnuts | Sweet Onion Marmalade, Tomato Compote | Sliced Artisanal Breads

Salad Display | \$10 p/p

Crisp Romaine, Lettuce and Tender Greens | Tomatoes, Carrots, Cucumbers, Red Onion, Avocado, Olives, Blue Cheese | Citrus and Goat Cheese | Cabernet Thyme, Balsamic and Caesar Dressing | Grilled Bread

Seafood Station | \$28 p/p

Chilled Seafood | Shrimp, Crab, Oysters, Clam, Mussels | Traditional Cocktail Sauce, Red Wine Mignonette, Lemon Aioli, Mustard Sauce, Lemon and Lime Wedges

Dessert Station | \$18 p/p

Chef Selection of the Freshest Desserts Available | Desserts can be presented on buffets or on each guest table as a dessert presentation

Reception | Action Stations

All Action Stations require a Chef in Attendance at an additional fee of \$125.00; One chef attendant is required per 75 guests

Ceviche Peruvian Style Station | \$20 p/p

Snapper Tiradito with Orange Cilantro | Shrimp Ceviche with Avocado and Tomato | Grouper Mango Mojito

Paella Station | \$24 p/p

Clams, Mussels, Chicken, Chorizo, Roasted Red Pepper, Shrimp, Saffron Broth

Pasta & Risotto Station | \$19 p/p

Foraged Mushroom Risotto | Penne or Rigatoni Bolognese | Cheese Tortellini, Herb Scented Shrimp, Roasted Garlic Cream

Carved to Order Stations

Smoked Prime Rib of Beef | Horseradish Cream, Au Jus | \$15 p/p

Citrus Herbed Rack of Lamb | Spiced Lamb Jus | \$14 p/p

Roasted Pork | Three Mojos | \$10 p/p

Herb-Roasted Beef Tenderloin | Green Peppercorn and Roasted Garlic Sauce | \$17 p/p

Whole Oven-Roasted Turkey | Rosemary, Caramelized Onions and Cabernet Jus | \$12 p/p

Basil and Orange Roasted Chicken | Roasted Beet and Florida Citrus Salad | \$11 p/p

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Reception | Hors d'oeuvres A la Carte

There is a minimum order of 50 pieces per selection | All items can be displayed as a part of a station or tray passed

Vegetarian | \$4

Vegetable Empanadas
Foraged Wild Mushroom Tart
Mascarpone Mousse, Raspberry Jam, Spiced Herb Crisp
Crispy beet Chip, Almond, Herbed Goat Cheese Mousse
Thai Vegetable Summer Roll, Asian dip
Heirloom Tomato – Basil Bruschetta
Melon Ceviche Shooter
Vegetable Croquettes
Spring Roll
Bloody Mary Watermelon Shooter
Watermelon, Baby Tomato, Mint and Feta Skewer
Eggplant Caponata on Toasted Point
Feta and Balsamic Glazed Melon with Mint
Manchego and Corn Risotto Ball, Citrus Aioli

Meat and Poultry | \$5

Bacon-Wrapped Dates Stuffed with Smoked Almonds
Beef Empanadas
Short Rib Wellingtons
Lavender Lamb Chop, Minted Sauce
Mini Cheeseburger
Duck Spring Roll
BBQ Meatballs
Lollipop Chicken
Chicken Satay
Steak Tartar Cone, Horseradish Cream
Sofrito Chicken Empanada, Avocado Crema
Mini Meatball Sliders, Roasted Tomato Marinara

Seafood | \$6

Shrimp and Prosciutto Lollipop
Shrimp Cocktail Shooter
Mini Crab Cake, Yuzu Aioli
Bloody Mary Shrimp Shooter
Yuzu and Crab Salad, Compressed Melon
Cilantro Coconut Grouper Ceviche
Shrimp Ceviche, Habanero, Honey, Avocado, Cilantro
Smoked Salmon, Marbled Rye, Lemon Crème Fraiche

Tough Time Choosing, Pair your Favorites

Select 4 pieces p/p | \$22
Select 5 Pieces p/p | \$25
Select 6 Pieces p/p | \$29

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Beverage | Banquet Beverage Tiers

First Tier House Liquors

Smirnoff Vodka
Beefeater Gin
Cruzan Light Rum
Cutty Sark Scotch
Sauza Gold Tequila
Jim Beam Whiskey

Second Tier Premium Liquors

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Chivas Scotch
Jose Cuervo 1800 Tequila
Makers Mark Whiskey

Third Tier Super Premium Liquors

Kettle One Vodka
Bombay Sapphire Gin
Sailor Jerry Rum
Johnny Walker Black Scotch
Sauza Commemorativo Tequila
Woodford Reserve Whiskey

Domestic Beers

Budweiser Light
Budweiser
Miller Light
Coors Light

Imported Beers

Heineken
Corona
Corona Light
Amstel Light

Local or Micro Beers

Please inquire with your event manager on what is available at the hotel

All Bars require a Bartender Fee of \$100 for Four Hours

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Beverage | Open Bars

Unlimited Beverage Service (Per Hour, Per Person). All Bars require a Bartender Fee of \$100 for Four Hours

First Tier Premium

\$15 First Hour Unlimited

\$9 Each Additional Hour Unlimited

Second Tier Premium

\$17 First Hour Unlimited

\$10 Each Additional Hour Unlimited

Third Tier Super Premium

\$20 First Hour Unlimited

\$11 Each Additional Hour Unlimited

Beverage | Host Bar

Host Bar (On Consumption). All Bars require a Bartender Fee of \$100 for Four Hours

Liquors

First Tier House | \$7.5

Second Tier Premium | \$ 8.5

Third Tier Super Premium | \$10

Beer

Domestic Beer | \$ 5

Imported Beer | \$ 6

Local or Micro Beers | \$ 7

Wine

First Tier Wine | \$7.5

Second Tier Wine | \$9

Third Tier Wine | \$10.5

Sodas/Waters \$4

Cash Bar (Guest Purchases Drinks)

Liquors

First Tier House | \$8

Second Tier Premium | \$9

Third Tier Super Premium | \$10.5

Beer

Domestic Beer | \$5

Imported Beer | \$6

Wine

First Tier Wine | \$8

Second Tier Wine | \$9

Third Tier Wine | \$111

Sodas/Water | \$4

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Technology | Renaissance Event Technology

Our goal is to provide each client with the most up-to-date audio visual equipment available, along with the necessary support services and technicians to ensure the success of your meeting, convention or exhibition. Our prime location here in the hotel ensures that someone will be available to handle any additional equipment or requests that may be needed. Simply contact your Event Manager or dial (954) 472-2252, to speak with your Event Manager.

Rental Procedures: All equipment will be installed and a service fee of 25% will be charged on all equipment rentals. Installations that require specialized equipment and/or one hour or more revert to hourly rates.

ALL PRICES LISTED ARE PER ROOM PER DAY UNLESS OTHERWISE NOTED AND ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

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Technology | Projection

Projection Screens

Tripod Screen (8') | \$100

10' x 10' Cradle Screen | \$180

7.5' x 10' (Fast Fold w/dress-kit) | \$210

Labor additional for installation and dismantle of fast-fold screens.

Video and data projection displays

LCD Projector (2500 Lumens) | \$400

LCD Projector (4500 Lumens) | \$600

37" Plasma Screen with Stand | \$455

LCD Projector Package (LCD, 8x8 tripod screen, stand, VGA ext cable, power cord & power strip) | \$500

LCD Support Package (8 x8 screen, stand, VGA cable, power cord & strip) | \$150

LCD Support Package (10 x 10 screen, stand, VGA cable, power cord & strip) | \$200

Technology | Meeting Accessories

Laser Pointer/ Wireless Mouse | \$50

Projection Stand | \$15

Flip Chart Easel w/Pad & 2 Markers | \$50

Flip Chart Easel w/Post-It Pad | \$75

Flip Chart Pad (sale) | \$20

Felt Tip Marker (sale) | \$15

4' x 6' Whiteboard | \$50

Dry Erase Marker (4 pack) (sale) | \$15

Display Easel | \$20

Wireless Mouse | \$50

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Technology | Video & Lighting Equipment

Video Equipment

32" Preview Monitor | \$350

Video Light Kit | \$75

Video Tripod | \$50

Video Distro Amp | \$50

Video Switcher | \$75

VGA Distro Amp | \$100

VGA Switcher | \$100

VGA Extension Cable | \$50

DVD Player | \$50

RGB Distro Amp | \$75

Lighting

Follow Spot - From | \$150

Podium Lighting Kit | \$250

Stage "Wash" | \$450

Up Lights | \$35

Pin or Spot Lights | \$25

Standard and Customized Gobos Available RGB Switcher | \$ 75

Technology | Audio Equipment

Microphone (wired) - \$35

Wireless Microphone UHF (Handheld or Lavalier) - \$150

4-Channel Mixer - \$50

14-Channel Mixer - \$100

16-Channel Mixer - \$125

Sound Package (2 Speakers, 2 Stands, Amp & Mic) - \$200

Polycom - \$150

Patch into House System without RET Microphone - \$50

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Technology | Audio Equipment

We carry a full line of state-of-the-art audio systems. Please call for specific application.

Labor Rates

Basic Audio Visual | \$75 p/hr

Operator/Technician | \$100 p/hr

Specialized Labor From | \$100 p/hr

7 AM - 5 PM MON - FRI - STRAIGHT TIME

5 PM - 12 AM MON - FRI - TIME-&-A-HALF

7 AM - 5 PM SAT, SUN & HOLIDAYS - TIME-AND-A-HALF

ADDITIONAL LABOR RATES MAY APPLY BASED ON APPLICABLE TECHNICAL REQUIREMENTS.

Technology | Draping and Office Services

Draping

Black Drape in Stock, \$18 per linear ft. Labor additional. Screen masking available upon request.

Creative Services

We also offer a diverse line of services to enhance the presentation and delivery of your event. Please contact us directly for creative ideas and pricing for any of the following:

- Staging
- Set Design
- Gobos (custom & prefabricated)
- Spandex Decor
- Lighting Balloons

Office Services

Laser Fax Machine from | \$200

Copy Machine | Upon Request

Extension Cord | \$15

A.C. Power Strip | \$15

We feature a full line of State-of-the-Art Computers, Monitors, Printers and Peripherals for any special meeting needs.

Call for specifications and pricing.

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