

renaissance mumbai hotel & convention centre

2&3 b, near chinmayand ashram
powai, mumbai, india – 400 087



GREEN MEETINGS by RENAISSANCE



MEETING

MENU

A visible environmental commitment through green meetings

- A 'healthy/local welcome drink' on arrival; iced teas, shikangvi, lassis e.t.c
Non carbonated/ Non Packaged drinks
- Water Pitcher service in place of standard bottle service.
To avoid usage of plastic water bottles
- 100% recycle pens, conference pads, pencils and conference blotters.
Will be charged at @Rs 25 per person.
- 100% cotton table linen.
- Organic/ Local table mints & theme coffee breaks.
Will be charged @ Rs. 30/- per person.





A visible environmental commitment through green meetings

- Terrariums/ potted plants as centre pieces. Will be charged @ Rs. 25/- per person
- Paperless communication, Panaboard to replace flipchart boards @Rs 8000 per board per day.
- Meeting takeaways, seed or samplings. Will be charged at Rs 20 per person.
- Organic/ herbal tea sessions. Will be charged at Rs 25 per person.
- Energy saving audio visual equipment.
- Green Meeting certified event planners
- All the above items available @ Rs. 100/- per person as a package excluding the panaboard.



BREAKFAST

COFFEE BREAKS

MAINS

DESSERTS

fresh, organic, local delicacies

BREAKFAST

vegetarian

ricotta frittata (carb conscious)

bowl of cut fruits (low fat)

cottage cheese and cinnamon toasties (low cholesterol)

papaya smoothie

mixed sprout masala

steamed idlis with sambhar and chutney

lapsi upma

gehoon ka upma

palak pesarattu

daliya uttapam

fruit chaat

non-vegetarian

breakfast mix grill (carb conscious)

chicken and egg white frittata (low fat)

bowl of fresh cut fruits

fresh orange and carrot juice



COFFEE BREAK

OPTION ONE

roasted tomato curry leave oil on mini pav

papdi with raw papaya and peanut dressing

cottage cheese and mango mini sandwich

roasted banana elaichi with tamarind and coconut glaze

papaya cocktail with lime and mint

dry figs marinated in cognac dipping in guava cream sauce

OPTION TWO

buckwheat noodle salad with toasted sesame

mango coconut sago

dhokla with tamarind chutney

sprout and lime confit salad on mini pita

chickoo salad with basil shrimps

chawanprash bhara fanas

fresh coconut water





COFFEE BREAK

nilgiri adai (crepes filled with coconut and jaggery with sweet coconut milk)

puri chaat with raw mango and sprouts

germinated lentil / beans with masala dressing

steamed sweet potato chaat

steamed okra with roasted cumin, lime and black salt

BEVERAGES (FOR COFFEE BREAKS)

ammiya shikanjvi

masala nimbu pani

masala chaas

jaljeera

MAINS



appetizers and Salads

parma Ham with Melon

spanish Potato Tortilla

organic Salad with Figs and Blue Cheese

couscous with Asparagus and roasted Red Peppers

baby Artichoke and Mozzarella with Balsamic Dressing

cold soups

gazpacho with condiments

main dishes

leg of lamb with polenta served with red vine sauce

salmon steak, black olives puree and tarragon béarnaise sauce

eggplant steaks with fresh tomato and caper sauce

medley of garden vegetables

poached breast of chicken with vegetables, tarragon cream sauce

lime leaf and coriander pilaf

marinated grilled artichokes with garlic wine and basil

MAINS



murgh hariyali masala

lamb stewed with vegetables and tomato sauce

kingfish darne with dill and pepper sauce

spinach & ricotta cannelloni

mattar makhana

thyme & garlic tossed seasonal vegetable

aloo hara pyaaz

vilayati subzi

khumb aur methi ka mel

dal palak

assorted indian breads

DESSERTS

SELECTION

peach and meringue pie

cherry cake

almond pie

white and dark chocolate mousse

seasonal fruit tart

delice of mango with sugared strawberries

exotic fruit salad

lime tart

savarin with exotic fruit and rum syrup

gajar halwa (hot)

lauki ka halwa

fruit salad

gur aur gehoon ki kheer

sandesh (cold)

