



RENAISSANCE® TULSA HOTEL &
CONVENTION CENTER

R
RENAISSANCE®
HOTELS

6808 SOUTH EAST AVENUE
TULSA, OK 74113 +1 918-307-2600



THE RENAISSANCE CULINARY EXPERIENCE

Consider your life, your day. What if you could experience something new? Unique? Different?

The tastes, textures, sights, sounds and smells of it all. The green grass, the brown bark. Nature. Nourishment. Food. Existence.

Introducing the culinary experience by Renaissance Tulsa. Green Country's finest convention hotel.

AWAKE | CONTINENTAL

EYE OPENER | 15

Sliced Fresh Fruit + Seasonal Berries
Whole Bananas + Breakfast Breads + Pastries
Whipped Butter + Preserves
Freshly Brewed Coffee + Assorted Hot Teas
Orange Juice

HEALTH NUT | 17

Seasonal Sliced Fresh Fruit + Berries
Whole Bananas + Breakfast Breads + Banana Nut Muffins
Parfait of Greek Yogurt + Fresh Berries + Granola + Dried Fruits
Grapefruit Juice + Orange Juice + Apple Juice
Freshly Brewed Coffee + Assorted Hot Teas

ELEVATE

Breakfast Burrito | 6
Scrambled Eggs + Sausage + Cheese + Salsa

Croissant Sandwich | 6
Scrambled Eggs + Black Forest Ham + Cheese

Homemade Biscuit Sandwich | 5
Scrambled Egg, + Sausage + Cheese

NOURISH | BREAKFAST BUFFET

SIGNATURE RENAISSANCE BREAKFAST BUFFET | 22

Sliced Fresh Fruit + Seasonal Berries
Whole Bananas

Pastries + Breakfast Breads
Sliced Breads + Toaster Station
Whipped Butter + Preserves

Scrambled Eggs + Shredded Cheese + Salsa

2 MEATS

Bacon
Sausage Link
Ham Steak

2 SIDES

Potatoes O'Brien
Hash Browns
Potato Medley [Yukon Golds + Red Potatoes + Yams]
Smoked Cheddar Grits
Pancakes
Biscuits + Sausage Gravy

Freshly Brewed Coffee + Mighty Leaf Teas
Orange Juice

ELEVATE

Steel Cut Oatmeal | 4
Dried Fruit + Toasted Pecans + Honey
Cinnamon + Brown Sugar + Milk

Skillet Steak | 7
Griddled Sirloin Steak + Compound Butter

Assorted Fruit Yogurts | 3

Scrambled Egg Whites | 2

Turkey Bacon [or] Sausage | 3

Breakfast Bread Pudding | 4
Fresh Blueberries + Bananas + Vanilla

Green Country Griddler | 6
Sourdough French Toast + Shaved Ham
Gouda + Strawberry Balsamic Habanero Jam

ELEVATE | BREAKFAST

BAGELS + LOX | 9

House Cured Smoked Salmon + Mini Bagels
Dill Cream Cheese + Tarragon Aioli + Capers
Red Onions + Tomatoes + Hard Boiled Eggs

OMELETS TO ORDER | 9*

Eggs to Order + Egg Whites + Beaten Eggs
Ham + Bacon + Cheddar + Pepper Jack
Spinach + Peppers + Tomatoes + Mushrooms
Onions + Broccoli

SWEETS TO ORDER | 8*

Buttermilk Pancakes or French Toast
Whipped Butter + Whipped Cream
Fresh Berries + Chopped Nuts + Chocolate Chips
Wildhorse Canyon Farms Flavored Syrups
Maple Syrup

FRESH FRUIT SMOOTHIES | 7*

Blended to Order Fresh Fruit Smoothies
Banana + Strawberry + Raspberry + Blueberry
Orange + Pineapple

PLATEFUL | BREAKFAST

THE OKLAHOMAN | 18

Scrambled Eggs
[Choice of] Bacon OR Sausage Link
Sautéed Baby Reds + Baby Dutch + Yams

FRITTATA | 19

Spinach + Ham + Chives + Goat Cheese
Grilled Roma + Sautéed Potatoes O'Brien

[Plated Breakfasts Include]

Basket of Pastries + Breakfast Breads + Butter
Preserves + Orange Juice + Coffee Tableside

ELEVATE | ENHANCE

Fresh Sliced Fruit Centerpiece | 4

Greek Yogurt Parfait Starter | 6
Whole Milk Greek Yogurt
Crunchy House Made Granola + Berries
Local Honey

Lox + Bagel Starter | 6
Mini Bagel + House Smoked Lox
Lemon Cream Cheese + Capers + Chopped Egg

Skillet Steak | 7
Griddled Sirloin + Compound Butter

Mimosa | 7
Bubbles + Orange Juice

Bloody Mary | 7
Vodka + Spices + Tomato Juice

REVITALIZE | COFFEE BREAK

AT THE BALLPARK | 15

Warm Pretzel Bites
House Made Beer Cheese + Honey Dijon
Pigs in a Blanket + Cracker Jacks
Root Beer

TAKE A DIP | 14

House Made Tortilla Chips + Guacamole + Salsa
House Made Potato Chips + Caramelized Onion Dip
Chocolate Dipped Pretzel Rods
Pepsi® Soft Drinks

GRANDMA'S KITCHEN | 13

Double Chunk Brownie + M&M® Chocolate Chip
White Chocolate Macadamia Nut Cookie
Caramel Turtle Brownie + Assorted Whole Fruit
Whole, 2% & Chocolate Milk

OFF THE TRAIL | 14

Walnuts + Pecans + Almonds + Banana Chips
White Chocolate Chips + Yogurt Covered Raisins
Dried Cranberries + Mini Pretzels + M&M®'s
Fruit Infused Water

SPA DAY | 16

House Made Hummus + Grilled Pita Wedge
Fresh Garden Crudité + Black Pepper Ranch
Fresh Fruit Kabob + Honey Vanilla Yogurt
Cucumber Lemon Infused Water + Herbal Teas

COFFEE SHOP | 11

Assorted Locally Made Scones
Assorted Biscotti + Freshly Brewed Coffee
Deluxe Condiments + Flavored Syrups

ELEVATE | ENHANCE | PP

Pepsi® Soft Drinks | +2

REVIVE | ALA CART

PER PERSON

House Made Gourmet Popcorns | 8
[Caramel, Butter, Cheddar Cheese]
House Made Tortilla Chips + Salsa | 6

PER ITEM

Assorted Fruit Yogurts | 3.5
Assorted Whole Fruit | 3
Hershey® Assorted Full Size Candy Bars | 3
Granola Bars + Breakfast Bars | 3
Individual Bags of Chips + Smart Popcorn | 3

PER DOZEN

Freshly Baked Cookies | 34
Freshly Baked Chocolate Brownies | 34
Caramel Turtle Brownies | 36
Assorted Dessert Bars | 34
Fresh Fruit Kabobs + Yogurt Dip | 42
Assorted Bagels + Cream Cheese | 36
Assorted Muffins + Pastries | 34
Assorted Scones | 36

BEVERAGES BY THE GALLON

House Blend Coffee | 46
Freshly Brewed Iced Tea | 46
Lemonade | 40
Warm Spiced Cider | 50
Hot Water + Assorted Tea Bags | 46

BEVERAGES PER ITEM

Assorted Pepsi® Soft Drinks | 3.5
Jones Soda Co. Soft Drinks | 5.5
Bottled Water | 3.5
San Pellegrino | 5
Fiji Water | 5
AMP Energy Drinks | 6

PLATEFUL | LUNCH

MESQUITE GRILLED CHICKEN BREAST | 23

Roasted Red Pepper Cream Sauce
Gnocchi + Broccolini

AIRLINE TERIYAKI CHICKEN BREAST | 25

House Made Teriyaki Sauce + Grilled Pineapple
Toasted Jasmine Rice + Baby Bok Choy

OVEN ROASTED PORK LOIN | 26

Caramelized Onion + Apple Glaze
Sweet Potato Mash + Haricot Verts

FLANK STEAK | 30

Red Wine Demi Glace + Garlic Mash
Seasonal Vegetable

GRILLED SALMON FILET | 27

Ancient Grains [Quinoa, Faro, Cous Cous]
Cilantro Citrus Cabbage Slaw

SMOKED ARTICHOKE SPINACH STUFFED

AIRLINE CHICKEN | 28

Truffle Risotto
Seasonal Vegetable

[Plated Lunches Include]

Renaissance Signature Salad + Bread + Butter
Dessert Course + Coffee + Iced Tea

[DESSERT SELECTIONS]

Included in Menu Pricing

RED VELVET BUNDT CAKE

Cream Cheese Frosting

CHOCOLATE BUNDT CAKE

Whipped Cream + Fresh Berries

PINEAPPLE UPSIDEDOWN BUNDT CAKE

Whipped Cream + Fresh Berries

CARROT BUNDT CAKE

Whipped Cream + Fresh Berries

[Chilled Plated Lunches Include]

Bread + Butter + Dessert Course

Coffee Tableside + Iced Tea

UP GRADED DESSERTS | 2

SALTED CARAMEL CHEESECAKE

Graham Cracker Crust + Fresh Berry Coulis

RASPBERRY LEMON TOWER

Whipped Cream + Fresh Berries

CHILL | LUNCH

CHICKEN + BERRY + SPINACH | 18

Apples + Candied Pecans + Goat Cheese
Raspberry Balsamic Vinaigrette

ROMAINE WEDGE | 20

Garlic + Herb Marinated Flank Steak
Red + Yellow Vine Ripe Tomatoes
Chimichurri Vinaigrette

TABBOULEH | 22

Jumbo Grilled Prawns + Fresh Herbs
Lemon Vinaigrette + Golden Tomato

CITRUS COBB | 18

Grilled Chicken Breast + Cilantro + Black Beans
Halved Grape Tomatoes + Charred Corn
Cotija Cheese + Crispy Tortilla Strips
Chipotle Ranch

[DESSERT SELECTIONS]

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Cream Cheese Frosting

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Whipped Cream + Fresh Berries

PINEAPPLE UPSIDEDOWN BUNDT CAKE
Whipped Cream + Fresh Berries

CARROT BUNDT CAKE
Whipped Cream + Fresh Berries

[Chilled Plated Lunches Include]
Bread + Butter + Dessert Course
Coffee Tableside + Iced Tea

UP GRADED DESSERTS | 2

SALTED CARAMEL CHEESECAKE
Graham Cracker Crust + Fresh Berry Coulis

RASPBERRY LEMON TOWER
Whipped Cream + Fresh Berries

FUEL | LUNCH BUFFET

THE SANDWICH BOARD | 28

Signature Renaissance Salad Bowl
2 Dressings

Antipasto Salad + Fresh Herbs
House Vinaigrette

Artisan Sandwich Board
Muffuletta + Olive Tapenade + Capicola
Smoked Ham + Salami + Provolone

Herbed Focaccia + Sliced Chicken
Brie + Arugula + Cranberry Relish

French Loaf + Roast Beef + Smoked Cheddar
Horseradish Cream + Grilled Onions

Gherkins + Pepperoncini + Deli Mustard + Aioli
House Made Potato Chips

Assorted Cookies + Dessert Bars
Freshly Brewed Coffee + Iced Tea

THE CLASSIC | 29

Signature Renaissance Salad Bowl
2 Dressings

Broccoli Salad + Red Grapes + Pecans
Creamy Vinaigrette

Bread + Butter

Rotisserie Style Quartered Chicken + Lemon Jus
Miso Cedar Plank Salmon + Saki Beurre Blanc

Seasonal Vegetables + Olive Oil + Herbs
Pan Roasted Fingerling Potato + Citrus Salt

Mini Cheesecakes + Assorted Layered Mousse
Freshly Brewed Coffee + Iced Tea

FUEL | LUNCH BUFFET

HEAD COUNTRY | 30

Classic Crispy Greens
Tomato Wedge + Cucumber
2 Dressings

German Potato Salad + Fresh Herbs + Bacon
Dijon Vinaigrette

Jalapeno Corn Muffins + Whipped Butter

Sliced Brisket + Au Jus
Roasted Pork Butt + Soft Hawaiian Rolls
Hot Barbecue Sauce

Macaroni + Cheese
Fresh Hand Snapped Green Beans + Bacon

Seasonal Fruit Cobbler + Shortbread Crust
Lemonade + Iced Tea

SOUTHWESTERN | 29

Southwestern Citrus Cilantro Caesar Salad

House Made Tortilla Chips
Guacamole + Fire Roasted Salsa

Build Your Own Tacos + Seasoned Ground Beef
Crispy Corn Taco Shells + Soft Flour Tortillas
Chopped Lettuce + Tomato + Cheese + Sour Cream

Grilled Chicken Breast + Poblano Cream Sauce

Chef's Selection of Seasonal Vegetable

Ranchero Beans

Seasoned Spanish Rice

Key Lime Tartlets + Caramel Cheesecake Bites
Freshly Brewed Coffee + Iced Tea

ENHANCE

House Made Pork Tamales + 3

FUEL | LUNCH BUFFET

FAR EAST | 29

Spring Mix + Mandarin Oranges
Crispy Rice Noodles + Sesame Ginger Dressing

Soba Noodle Salad + Bean Sprouts
Colorful Cabbages + Red Bell Pepper
Lemongrass Vinaigrette

Vegetable Spring Rolls + Sweet Chili Sauce

Pineapple Glazed Pork Loin
Teriyaki Beef + Broccoli

Toasted Jasmine Rice
Citrus Ponzu Steamed Vegetables

Pineapple Upside Down Bundt + Fortune Cookies
Orange Wedges

Freshly Brewed Coffee + Iced Tea

GRAB | BOXED LUNCH

EACH BOXED LUNCH INCLUDES | 27

Piece of Whole Fruit + Bag of Chips
Chocolate Chip Cookie + Bottled Water
Condiments + Utensils

CHOICE OF 1 SALAD

Tabbouleh Salad
Pasta Salad [chef's choice]
German Potato Salad
Vegetable Crudit  + Ranch

CHOICE OF 2 SANDWICHES

Herbed Focaccia + Sliced Chicken + Brie + Arugula
Cranberry Relish

Brioche Roll + Ham + Swiss + Lettuce + Tomato
Maple Mustard Spread

French Bread + Roast Beef + Smoked Cheddar
Horseradish Aioli + Caramelized Onions

Spinach Wrap + Hummus + Vegetables + Greens

Croissant Roll + Ham + Turkey + Lettuce + Tomato

PLATED OPTION | 25

SOCIALIZE | RECEIVE

[THE HOTS]

PER DOZEN | 43

Sesame Chicken Pot Sticker + Tamari Dipping Sauce
Chorizo Sausage Stuffed Mushrooms
Mini Deep Dish Pizza
Chicken Wings + Choice of Sauce
[Buffalo + Teriyaki + BBQ]

PER DOZEN | 45

Crispy Artichoke Hearts + Goat Cheese
Chicken + Teriyaki + Skewer
Chicken + Brown Sugar + Bacon + BBQ
Smoked Chicken Quesadilla + Avocado Crema
Pork Empanada + Chipotle Ranch
Bacon Wrapped Meatloaf Bites + BBQ

PER DOZEN | 48

Seafood Mac + Cheese Bite
Beef Wellington Bite + Cab Demi
Crab Cake + Remoulade
Coconut Shrimp + Jalapeno Mandarin Jelly

[THE COLDS]

PER DOZEN | 38

Prosciutto Wrapped Asparagus + Hollandaise
Curried Chicken Salad + Chili Pecan + Lettuce Cup
Rye Toast + Lemon Cream Cheese + Smoked Salmon
Crostini + Honey Smashed Goat Cheese + Pecan
Pita Crisp + Hummus + Olive Tapenade

PER DOZEN | 41

Tea Sandwich + Cucumber + Cream Cheese
Fresh Fruit Skewer + Toasted Coconut Yogurt
Caprese Skewer + Pesto Drizzle
Tea Sandwich + Egg Salad
Smoked Paprika + Deviled Egg + Bacon

PER DOZEN | 46

Spicy Mexican Gazpacho + Grilled Prawn
Grilled Focaccia + Beef Tenderloin + Horseradish Cream
Salmon Tartare + Crispy Wonton Cup + Black Sesame

SOCIALIZE | FEED

SMOTHERED CHIPS | 12

House Made Potato Chips + Chili + Beer Cheese Sauce
Sour Cream + Bacon + Chives

FONDUE | 18

Gouda Chablis Cheese + Baguette + Marble Rye
Skewer + Sirloin + Chicken + Baby Vegetables

STREET TACO | 15*

Pulled Pork + Mini Tortilla + BBQ + Cilantro Slaw
Pico + Cotija + Chipotle Ranch
(3 total pieces per person)

PASTA | 16*

Penne + Cheese Tortellini + Chicken + Andouille
Tomato + Mushroom + Spinach + Olives + Broccolini
Alfredo + Marinara + Parmesan + Bread Sticks

SLIDERS | 14

Bacon Cheeseburger + Turkey Melt + Pulled Pork
BBQ Sauce + Cranberry Aioli + Spicy Ketchup
(3 total pieces per person)

THE FRESH | 10

House Made Cilantro Garlic Hummus + Olive Tapenade
Tabbouleh + Grilled Pita + Red Peppers + Cucumbers

CHARCUTERIE | 13

Cheeses + Meats + Condiments + Cornichon + Olives
Local Breads

THE FRUIT | 7

Sliced Seasonal Fruits + Berries + Honey Vanilla Yogurt

THE VEG | 6

Seasonal Vegetables + Creamy Herb Dip

THE CHEESE | 8

Imported + Domestic Cheeses + Dried Fruits + Nuts
Local Breads + Crackers

SEASIDE | Market Price

Jumbo Chilled Prawns + Crab Cocktail
Cocktail Sauce + Remoulade
(4 total pieces per person)

SOCIALIZE | CRAVE

CEDAR PLANK SALMON | 12*

Whole Cedar Plank Salmon + Citrus Beurre Blanc

HONEY + HAM | 9*

Bourbon Mustard Sauce + Apple Cranberry Chutney
Silver Dollar Rolls

WHOLE TURKEY | 8*

Cranberry Chutney + Hawaiian Roll

BARON OF BEEF | 11*

Horseradish Cream + Whole Grain Mustard Aioli
Onion Roll
[75 person minimum]

TENDERLOIN | 20*

Herbs + Garlic + Horseradish Cream + Red Wine Demi
Focaccia

PRIME RIB | 13*

Caramelized Onion Demi + Horseradish Cream
Onion Roll

DOWN HOME | 7*

Seasonal Fruit Cobbler + Brioche Bread Pudding
Vanilla Ice Cream + Bourbon Crème Anglais

SWEET STREET | 14

Cake Balls + Pies + Chocolate Decadence Cake
Italian Cream Cake + Fruit Tarts + Candies + Treats

[NIGHTCAP]

COFFEE + DELUXE CONDIMENTS | 49

Freshly Brewed Coffee + Assorted Flavored Syrups

GOURMET HOT CHOCOLATE | 56

Ghirardelli Chocolate + Cream + Whole Milk

CORDIALS | 11*

B&B + Disaranno Amaretto + Kahlua + Grand Marnier
Frangelico

COGNAC | 12*

Courvoiser VS

PORT WINE | 12*

Fonseca Porto Bin 27

PLATEFUL | PLATED DINNER

[OPENING ACT]

RENAISSANCE DINNER SALAD
Baby Field Greens + Fresh Crudit 
Dijon Vinaigrette

[EHANCE]

WHOLE ROMAINE HEART +1
Oil Cured Olives + Cucumbers + Tomato
Pepperoncini + Feta + House Italian Vinaigrette

BABY SPINACH & BERRIES +2
Goat Cheese + Candied Pecans
Berry Vinaigrette

STEAKHOUSE WEDGE | +2
Grape Tomato + Bacon + Bleu + Crispy Onion
Buttermilk Bleu Cheese Dressing

BACON WRAPPED PRAWN | +8
Smoked Cheddar Grits

[THE MAIN EVENT]

BOURSIN CHICKEN | 34
Wilted Spinach + Creamy Chicken Jus + Garlic Mash

BRAISED BEEF SHORT RIBS | 38
Smoked Cheddar Grits

DIABLO PORK | 36
Maple Creole Mustard + Sweet Potato Mash

6oz COFFEE CRUSTED FILET | 42
Artichoke Butter + Tobacco Onions
Fingerling Potato + Herbs + Citrus Salt

PETITE FILET & PRAWNS | 50
Garlic Butter + Cabernet Demi + Crushed Potato

FLANK STEAK & MESQUITE CHICKEN | 40
Bourbon Barbecue Glaze + Smoked Cheddar Mash

CITRUS BUTTER SALMON | 36
Ancient Grains + Dried Currants + Pistachio

7oz GRILLED FILET | 48
Blue Cheese Demi + Dauphine Potatoes

PLATEFUL | PLATED DINNER

[ENCORE]

Included in Entrée Price

TIRAMISU TOWER

Espresso Soaked Lady Fingers + Mascarpone

RED VELVET TOWER

Moist Red Velvet Cake + Cream Cheese Frosting

TUXEDO BOMB

Chocolate Mousse + Chocolate Shell

SALTED CARAMEL CHEESECAKE

Graham Cracker Crust + Fresh Berry Coulis

CHOCOLATE LAVA BUNDT

Rich Chocolate Cake + Molten Center

RASPBERRY LEMON TOWER

Whipped Cream + Fresh Berries

[VEGETARIAN OPTIONS]

VEGAN STIRFRY

Celery + Onion + Bell Pepper + Carrot +

Bok Choy + Ginger

Jasmine Rice

STUFFED RED PEPPER

Edamame Succotash + Tahini Cream Sauce

VEGETABLE NAPOLEAN

Fresh Mozzarella + Roasted Red Pepper Sauce

Mediterranean Cous Cous

FUEL | DINNER BUFFET

THE VENETIAN | 44

Renaissance Signature Greens + Citrus Vinaigrette
Spinach Tortellini + Fresh Herbs + Tomato + Olives
Chicken Scaloppini + White Wine + Capers
Seasonal White Fish + Tomatoes + Kalamatas
White Wine Sauce
Italian Top Sirloin Roast + Red Wine + Herbs
Sundried Tomato Risotto + Seasonal Vegetable
Focaccia + Olive Oil + Balsamic + Butter
Cannoli + Individual Fresh Fruit Brownie Trifle
Freshly Brewed Coffee + Iced Tea

THE AMERICAN | 42

Renaissance Signature Greens + House Ranch
Baby Kale + Mandarin Orange + Drunken Goat
Pork Roulade + Port Au Jus
Red Peppers + Spinach + Apple Sage Sausage
Lemon Rosemary Chicken + White Wine Reduction
Fire Roasted Flank Steak + Coffee Crust
Loaded Mash + Seasonal Vegetable
Bread + Butter
Eclairs + Banana Pudding
Freshly Brewed Coffee + Iced Tea

FUEL | DINNER BUFFET

THE MEXICAN | 44

Citrus Caesar + Cilantro + Tortilla Strips

Jicama + Peppers + Citrus + Cilantro Vinaigrette

Snapper Vera Cruz
Peppers + Onions + Tomato + Olives + Wine

Chicken Mole + Chef's Special Sauce

Pork Carnitas
Corn + Flour Tortillas
Guacamole + Salsa

Green Chili Rice + Ranchero Beans
Grilled Squashes

Mexican Chocolate Bread Pudding + Cinnamon Crème Anglaise
Fruit Salad + Fresh Mint
Freshly Brewed Coffee + Iced Tea

SIP | COCKTAILS

[HOST BAR]

prices per drink

Premium | 8
Call | 7
Top Shelf | 10
Premium Beer | 6
Domestic Beer | 5
House Wine | 7.5
Soft Drinks | 3.5
Bottled Water | 3.5
Sparkling Water | 5

[CASH BAR]

prices per drink

Premium | 8.5
Call | 7.5
Top Shelf | 10.5
Premium Beer | 6.5
Domestic Beer | 5.5
House Wine | 8
Soft Drinks | 4
Bottled Water | 4
Sparkling Water | 5.5

BARTENDER FEE | 100

PREMIUM LIQUORS

Tito's Vodka + Bacardi Rum + Dewar's Scotch
Elijah Craig Whiskey + Jack Daniels Bourbon
Sauza Blue Silver Tequila + Bombay Gin

CALL LIQUORS

Pinnacle Vodka + Cruzan Rum + J&B Scotch
Canadian Club Whiskey + Jim Beam Bourbon
Sauza Gold Tequila + New Amsterdam Gin

TOP SHELF LIQUORS

Grey Goose Vodka + Bacoo 12 Year Rum
Johnny Walker Black Scotch + Crowne Royal Whiskey +
Makers Mark Bourbon + Cabo Wabo Blanco Tequila
Bombay Sapphire Gin

PREMIUM BEERS

Shiner Bock + Sam Adam's + Corona

DOMESTIC BEERS

Bud Light + Michelob Ultra

TASTE | WINE LIST

SPARKLING WINE + CHAMPAGNE

Chateau St. Michele | 34
Mumm Napa Brut "Prestige" Napa | 54
Moet & Chandon, Brut "Imperial" Champagne, France | 99

SWEET + BLUSH

Beringer White Zinfandel | 32
Chateau St. Michelle Riesling, Washington | 36

LIGHTER + WHITES

Canyon Road Pinot Grigio, California | 32
Wairau River Sauvignon Blanc, New Zealand | 56

FULLER + WHITES

Canyon Road Chardonnay, California | 32
Clos du Bois Chardonnay, North Coast California | 36
Stag's Leap Chardonnay, Napa Valley | 88

LIGHTER + REDS

Canyon Road Pinot Noir, California | 32
Masked Rider Sagebrush Pinot Noir, California | 36

FULLER + REDS

Canyon Road Merlot, California | 32
Canyon Road Cabernet Sauvignon, California | 32
Columbia Crest Grand Estates Merlot, Washington | 44
Carnivor Cabernet Sauvignon, California | 40
Ferrari-Carano Cabernet Sauvignon, Healdsburg CA | 99

Additional wine selections available by the case; ask your event manager for details

THE RULES | CATERING GUIDELINES

All reservations and agreements are made upon and subject to the guidelines of Tulsa Renaissance and the following conditions:

FOOD & BEVERAGE

Due to the liability and legal restrictions, no outside food or beverage of any kind may be brought into the hotel by the customer, event staff, guest or exhibitors. The Tulsa Renaissance is the only licensed authority to sell and serve liquor for consumption on the premises. Oklahoma law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Tulsa Renaissance reserves the right to refuse service to anyone.

TAX

All federal, state and municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon and the patron agrees to pay them separately.

CATERING FEES

There is a taxable service fee of 24% added to all food & beverage charges. All prices quoted are per person unless otherwise noted. Bar prices are per drink unless otherwise noted. To ensure food quality, buffet pricing is based on 90 minutes of service. Break prices are based on 30 minutes or less. A chef labor fee of \$100 will apply to all food functions below the required minimum, see specific menus for details.

Cooking and carving stations require a \$100 attendant fee for up to 3 hours. Bartender fees are \$100. The state of Oklahoma requires a licensed bartender to serve / pour all alcoholic beverages. The Tulsa Renaissance reserves the right to charge set up fees or change fees for all non meal events. A meal is defined as breakfast, lunch or dinner.

CHANGE / SETUP FEES

The hotel reserves the right to assess appropriate labor fees for significant changes to meeting room setups day of event.

POP UP FEES

The hotel reserves the right to add a \$75 'Pop Up Fee' for all 'Pop Up' Requests. A 'Pop Up' is classified as an event that is requested less than 48 hours of the actual event.

GUARANTEES

Ten (10) Working days prior to all food & beverage functions, the customer is required to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guarantee. The guaranteed number of guests for all food & beverage functions must be submitted in writing by 10:00AM 3 business days prior to each scheduled food function. If the guarantee is not received by the cutoff date, the hotel will assume the expected number of guests noted on the banquet event order or the expected number of guests submitted to catering 10 working days prior to the event is the guarantee and will become the minimum number of guests that will be charged. For plated functions, the hotel will set for 3% over the guarantee for all events with a max overset of 50. Food will only be prepared for the guarantee, not the overset.