

weddings

BY RENAISSANCE® HOTELS

R
RENAISSANCE®
ST CROIX CARAMBOLA
BEACH RESORT & SPA

weddings

BY RENAISSANCE® HOTELS



COCKTAIL HOUR RECEPTION	pg 3
BUFFET DINNER OPTIONS	pg 4
PLATED DINNER OPTIONS	pg 8
COCKTAIL RECEPTION & DINNER ENHANCEMENTS	pg 11
RECEPTION BAR BRAND OPTIONS	Pg 13



weddings

BY RENAISSANCE® HOTELS

COCKTAIL HOUR RECEPTION

Stationed Hors D'oeuvres

(Select Two for Silver and Gold Package, Three for Platinum Package)

Seasonal Fruit Platter
Assorted Cheese and Cracker Platter
Garden Vegetable Platter
Bruschetta Platter

Butlered Hors D'oeuvres

(Select Two for Silver Package, Three for Gold Package and Four for Platinum Package)

Coconut Shrimp with Maui Relish
Smoked Salmon and Dill on Crostini
Shrimp Cocktail Shooter
Seafood Ceviche Shooter
Pickled Spiced Radish on Boursin Cucumber Wheel
Lobster Saffron Puff
BBQ Pulled Pork Slider
Sesame Chicken Skewer
Vegetable Spring Roll
Shrimp and Tataki with Mango Ginger Dipping Sauce
Maple Glazed Sweet Pepper Bacon Wrapped Scallop
Crab Slider with Red Curried Remoulade
Spicy Korean Beef Skewer



weddings

BY RENAISSANCE® HOTELS

BUFFET DINNER (30* – 200 Guests)

Silver Package

One Hour Hors D'oeuvres Reception to Include Two Stationed and Two Butlered Hors D'oeuvres
Silver Buffet Dinner
Four Hour Silver Level Open Bar
Traditional Sparkling Wine Toast
\$155.00 Per Person

Gold Package

One Hour Hors D'oeuvres Reception to Include Two Stationed and Three Butlered Hors D'oeuvres
Gold Buffet Dinner
Four Hour Gold Level Open Bar
Traditional Sparkling Wine Toast
\$185.00 Per Person

Platinum Package

One Hour Hors D'oeuvres Reception to Include Three Stationed and Four Butlered Hors D'oeuvres
Platinum Buffet Dinner
Four Hour Platinum Level Open Bar
Traditional Sparkling Wine Toast
\$240.00 Per Person

*30 guest minimum required. Bartender Fee is not included in package pricing - \$125 per bartender and at least one bartender is required per 100 guests. All package prices, bartender fees and chef attendant fees are subject a to 20% Service Charge.



SILVER BUFFET DINNER – CARIBBEAN VOYAGE

Cilantro Infused Black Bean and Chorizo Chowder
Green Fig and Salt Fish Salad
Tropical Fruit Tree Display
Mango and Red Cabbage Slaw
Ginger, Carrot and Raisin Salad
Curried Chicken with Grape, Plum Tomato and Black Bean Salad
Mixed Greens Salad with Roasted Carambola Vinaigrette
Grilled Mahi-Mahi with Mojito and Honey Glaze
Island Style Fried Chicken with Bakes
Pepper Steak Port-au-Prince
Fried Sweet Plantains with Maple Ginger
Marinated Yucca with Roasted Garlic Cilantro Dip
Coconut Rice with Pigeon Peas
Scallions, Buttered Green Beans and Carrots
Freshly Baked Rolls with Butter

Dessert

Coconut Cake
Cruzan Rum Cake
Fresh Fruit Flan
Tres Leches
Coffee, Decaffeinated and Herbal Teas

*Additional Chef Attendant Fee \$175.00



GOLD BUFFET DINNER – UNDER THE STARS BEACH BBQ

Red Skin Potato and Sweet Pea Salad with Curry Aioli
Tomato, Cucumber and Onion Salad
Shredded Baby Iceberg Wedge Salad with Gorgonzola and Southwest Crumble
Charred Asparagus with Grape Tomatoes and Shaved Parmesan
Sweet Potato, Pickle Pineapple and Crab Salad with Rum Raisin Dressing
Freshly Baked Rolls with Butter

From the Grill

(Choice of Three)

Grilled Petite Fillet Mignon with Trio Peppercorn and Port Wine Sauce
Jerk Chicken with Passion Fruit Infused Lemongrass Butter
Pork Tenderloin Pinchos with Tamarindo BBQ Glaze
Roasted Red Snapper Kebabs Drizzled with Roasted Scotch Bonnet Orange Ale Jus
Ancho Chili Rubbed Flank Steak with Roasted Black Bean and Sweet Corn Stew
Asian Plum BBQ Spare Ribs
Chimichurri Pinwheel Churrasco Steak with Roasted Garlic Port Wine Butter
Banana Leaf Wrapped Grouper with Chorizo Herb and Calabaza Spread

Smashed Potato Martini Bar

Roasted Garlic Whipped Potato
Sweet Mash Potato

Toppings

Bacon Bits, Cheddar Cheese, Green Onion, Jalapeno Infused Cheese Sauce, Whipped Honey Butter and Herb Crème Fraiche
Mojo Tossed Yucca Sticks
Sauté Grilled Baby Vegetables

Desserts

Cheese Torte with Wild Berries Compote
Key Lime Upside-Down Shooters
Assorted Petit Fours
Fruit Cocktail Shooters with Champagne Vanilla Syrup
Coffee, Decaffeinated and Herbal Teas

*Additional Chef Attendant Fee \$175.00



PLATINUM BUFFET DINNER – LAND AND SEA

Gourmet Salad Bar

Mixed Greens and Romaine with Caesar Dressing, Parmesan and Home Style Croutons

Antipasto Display of Italian Meats, Cheeses and Marinated Vegetables

Fruit Tree with Ginger Beer Yogurt Dipping Sauce

Artichoke Salad with Pesto Vinaigrette

Vine Ripen Tomato and Mozzarella Salad with Aged Balsamic

Sealeg Salad with Avocado and Mango

Chef's Grilled Action Station

Sage and Cumin Rubbed Filet Mignon with Roasted Garlic and Spicy Porcini Mushroom Herb Butter

Espresso and Cocoa Rubbed Lolipop Lamb Chop with Congac Mint Reduction

Jerk Guava Free Range Chicken

Sugarcane Shrimp Skewers

Seasonal Only Option (Add \$15 Per Person):

Fresh Caribbean Whole Lobster with Jalapeno Champagne and Mojito Sauce

Sides

Lemon Roasted Fingerling Potatoes with Arugula and Baby Spinach

Cajun Rice Beans

Five Cheese Lobster Truffle Mac and Cheese

Grilled Baby Vegetables with Whole Roasted Garlic

Freshly Baked Rolls with Butter

Dessert Bar

Key Lime Upside-Down Shooters

White Chocolate Ginger Brulee

Chocolate Brownies

Warm Bread and Butter Brioche Pudding with Cruzan Vanilla Bean Sauce

Coffee, Decaffeinated and Herbal Teas

*Additional Chef Attendant Fee \$175.00



weddings

BY RENAISSANCE® HOTELS

PLATED DINNER (10*-150 Guests)

Silver Package

One Hour Hors D'oeuvres Reception to Include Two Stationed and Two Butlered Hors D'oeuvres
Three Course Plated Dinner
Four Hour Silver Level Open Bar
Traditional Sparkling Wine Toast
\$140.00 Per Person

Gold Package

One Hour Hors D'oeuvres Reception to Include Two Stationed and Three Butlered Hors D'oeuvres
Four Course Plated Dinner
Four Hour Gold Level Open Bar
Traditional Sparkling Wine Toast
\$165.00 Per Person

Platinum Package

One Hour Hors D'oeuvres Reception to Include Three Stationed and Four Butlered Hors D'oeuvres
Four Course Plated Dinner
Four Hour Platinum Level Open Bar
Traditional Sparkling Wine Toast
\$210.00 Per Person

*10 guest minimum required. Bartender Fee is not included in package pricing -\$125 per bartender and at least one bartender is required per 100 guests. All package prices, bartender fees and chef attendant fees are subject to 20% Service Charge.



PLATED DINNER MENU OPTIONS

Appetizer

(Select One for Gold and Platinum Packages)

Oven Roasted Pumpkin and Sweet Baby Leek Bisque topped with Cinnamon and Mint Crème Fraiche

Sundried Tomato Risotto, Pea Puree, Boursin and Roasted Cheese Potato Crisp topped with Toasted Pine Nuts and Spicy Saffron Foam

Sangria and Carrot Braised Pork Belly, Candied Apples and Potato Puree topped with Shaved Fennel and Baby Arugula Salad

Blackened Ahi Tuna, Chilled Melon Medley Salad, Pickled Beets and Carambola Aioli

Lobster and Crab Truffle Risotto with Chorizo Bites

Grilled Scallop Ceviche

Spicy Watermelon Salad

Braised Lamb Chop and Blood Orange Gastrique topped with Granny-Smith Apples and Asparagus Slaw

Spiced Coffee Bean Beef Carpaccio, Baby Arugula and Chilled Citrus Zest topped with Shaved Parmesan Cheese and Champagne Truffle Vinaigrette

Salad

(Select One for Silver, Gold and Platinum Packages)

Caesar Salad, Hearts of Baby Romaine, Spanish White Anchovy, Parmesan Chips and Spicy Banana Croutons served with Chipotle Caesar Dressing

Boston Bibb Lettuce, Roma Tomatoes, Kalamata Olives, Candied Walnuts, Brie Cheese and Champagne Stewed Strawberries served with White Balsamic Vinaigrette

Mixed Baby Greens, Tart Cranberries, Crumbled Maytag Blue Cheese and Candied Pecans served with Red Wine Vinaigrette

Baby Organic Greens, Cucumber Carpaccio, Sweet Carrot Curls, Cran-Raisin, Basil and Garlic Roasted Tomatoes and Candied Walnuts drizzled with Sherry and Smoked Apple Bacon Vinaigrette

Twin Tomatoes, Buffalo Mozzarella and Honey Roasted Pine Nuts served with Pesto Vinaigrette

Arugula and Spinach Salad, Candy Beets, Goat Cheese and Candied Walnuts served with Honey Nut Roasted Shallot Vinaigrette

Baby Lettuce and Beet Carpaccio, Carrot Cilantro Purée, Mandarin Segments and Parmesan Crisps served with Brown Butter Mango Vinaigrette

Yuccatan Baby Organic Field Greens, Cucumber Ribbons, Crispy Yuccatan Chips, Cherry Tomatoes, Carrot, Sweet Shaved Onion and Candied Walnut served with Sweet Roasted Garlic Vinaigrette



PLATED DINNER MENU OPTIONS

Silver Package Entrées (Select One)

Snapper Encrusted with Graham Cracker and Crab Chili Pepper Flakes Laced with a Cosmopolitan Beurre Blanc and served with Shaved Baby Fennel, Beets and Carrot Slaw

Herb Roasted Beef Tenderloin in a Port Wine Demi Glaze Served with Boursin and Chorizo Potato Soufflé, Sautéed Asparagus and Honey Garlic Carrots

Jerk Chicken Breast in a Red Stripe Passion BBQ Glaze served with Coconut Rice, Pigeon Peas and Baked Plantain Cream Broccolini

Gold Package Entrées (Select One)

Pan-Seared Chilean Sea Bass in Orange Ginger Beurre Blanc Served with Sundried Tomato, Sweet Pea and Crab Risotto, Wilted Sesame Spinach and Spring Carrots Slaw

Oven Roasted Red Snapper in Thyme Blueberry Beurre Blanc served with Jerk Shrimp Mousse Wrapped in Prosciutto, Carrot and Pumpkin Puree, Roasted Garlic and Fennel Slaw

Gorgonzola and Boursin Crusted Petite Filet Mignon in Blood Orange Wine Reduction served with Sweet Potato, Yucca Puree and Sautéed Vegetables

Pan-Seared Ribeye Steak in Roasted Shallot Wild Mushroom Jus with Chimichurri Butter served with Roasted Garlic Pumpkin Puree and Sautéed Spinach

Rotisserie Roasted Split Chicken in Rosemary Infused Chardonnay Sauce served with Black Beans, Corn, Chorizo and Artichoke Stew

Platinum Package Entrées (Select One)

Roasted Garlic Citrus Olive Oil Poached Caribbean Lobster in Patron Vanilla Bean Butter served with Oven Roasted Yukon Golden Mash, Spiced Granny Smith Apple and Sautéed Baby Vegetables

Beef Tenderloin and Trio of Lobster (Garlic and Herb Butter Poached Lobster Medallion, Tempura Lobster and Lobster Risotto) in Sweet Peas Puree Sauce served with Sautéed Baby Vegetables

Beef Tenderloin and Grilled Grouper in Pinot Noir Reduction served with Roasted Garlic Yucca Puree and Creamed Spinach

Grilled Beef Tenderloin and Jumbo Crab Stuffed Prawns in Jalapeno Beurre Blanc served with Chorizo Potato Hash and Sautéed Baby Vegetables

Grilled Beef Tenderloin and Petite Free Range Chicken Breast in Sangria Wine Demi Glaze served with Crab and Lobster Polenta and Sautéed Baby Vegetables

Dessert (Select One for Silver, Gold and Platinum)

Passion Fruit Key Lime Torte with Raspberry Coulis

Dulce de Leche Cheesecake with Mocha Rum Runner Sauce

Coconut and Mango Trifle with Chili Chocolate Ganache

White Chocolate and Vanilla Bean Brule Tart with Fresh Berries and Brandy Cream

Stewed Pineapple and Mango Tarte, Vanilla Bean

Spooned Cheese Torte with Cruzan Rum Breeze Coulis

Chocolate Surprise with Champagne Strawberries



COCKTAIL RECEPTION & DINNER ENHANCEMENTS

Antipasto Display

Char Grilled Vegetables
Marinated Mushrooms
Assorted Olives
Sun Dried Tomatoes
Pesto Dress Baby Tomato and Mozzarella
Salami, Prosciutto, Hummus and Pita
Focaccia and Bread Sticks, White Truffle Oils and Aged Balsamic Vinegars
\$16.00 Per Person

Mediterranean Display

Hummus, Baba Ghanoush, Tabbouleh, Muhammara
Stuffed Grape Leaves, Marinated Olives
Warm Kibbeh and Falafel
Toasted Garlic Pita Bread
\$14.00 Per Person

Chilled Seafood Display

Chilled Fresh Lobster, Prawns, Crab Claws, Oysters
Spicy Mango Grain Mustard Sauce, Chipotle Cocktail Sauce, Red Wine Mignonette, Roasted Lemon Aioli
\$18.00 Per Person

Assorted Cheese & Garden Bar Display

Assorted Domestic Cheeses, Garnished with Fresh Fruit and Served with Crisp Crackers
Tossed Garden Salad
Baby Arugula, Fresh Baby Spinach
Mixed Field Greens, Fresh Tomatoes, Toasted Almonds, Sliced Cucumbers, Beets, Carrots Dressings; Ranch, Italian and French
Assorted Rolls and Butter
\$14.00 Per Person

St. Croix Ultimate Seafood Martini Bar

Pickling Slaw of Pacific Shrimp
Jumbo Lump Crab and Rock Fish
Green Papaya seed Virgin Martinis
\$18.00 Per Person

Self-Serve Ravioli Pasta Station

Served with Shaved Parmesan, Crushed Red Pepper Flakes and Garlic Bread

Ravioli Pasta (Select Two)

Wild-Mushroom, Five Cheese, Butternut Squash, Braised Short Rib, Smoked Chicken and Spiced Apple

Sauce (Select Two)

Classic Alfredo, Pink Vodka, Pesto Chardonnay, Marinara

\$18.00 Per Person

Pacific Rim Station

Asian Invade Carambola
Peking duck with Sake Honey Glazed
Mongolian Beef and Green Onion
Sweet and Sour Chicken
Shrimp Fried Rice
Sesame Steamed Baby Bok Choy
Fortune Cookies
\$21.00 Per Person

Crab Cake Station

Jumbo Lump Crab Cake, Pan Seared to Order
Tropical Slaw, Honey Wasabi Aioli, Chipotle Mayonnaise
\$15.00 Per Person

Chef's Carving Block

(Chef Attendant Fee for One Hour \$175.00)

Carved Rosemary Roast Strip Loin (Serves 40)

Served with Au Jus, Horseradish Cream and silver dollar rolls
\$295.00

Maple & Applewood Roasted Pork Loin (Serves 35)

Bourbon apple compote and Mini Butter Croissants
\$250.00

Rosemary Roasted Whole Tom Turkey (Serves 40)

Served with Cranberry Mayonnaise
Home-Baked Herbed Stuffing
Gravy and Buttermilk Biscuits
\$210.00



COCKTAIL RECEPTION & DINNER ENHANCEMENTS

Ceremony Refreshments

Bottled Water and Citrus Flavored Water Station

\$3.00 Per Person

Fruit Punch Station

\$75.00 Per Gallon

Rum Punch Station

\$95.00 Per Gallon

Mojito Station

\$95.00 Per Gallon

Cocktail Reception Specialty Bars

(Stationed Bartender – \$125 Bartender Fee May Apply)

Beach Rum Bar

\$12.00 Per Person

Mojito Bar

\$6.00 Per Person

Caipirinha Bar

\$6.00 Per Person

Gourmet Coffee and Hot Cocoa Hut Station

Specialty Coffee, Whipped Cream

Chocolate Shavings, Irish Bailey's Cream

Rock Stick Stirrers, Raw Sugar Cane

Coffee, Decaf and Herbal Teas

\$12.00 Per Person



RECEPTION BAR BRANDS

RUM

Silver Tier

Light, Dark & Flavored Cruzan, Captain Morgan Spiced

Gold Tier

Cruzan 151 + Silver Tier Brands

Platinum Tier

Cruzan Single Barrel + Gold Tier Brands

BOURBON, WHISKY, SCOTCH

Silver Tier

Jim Beam, Dewars, Canadian Club

Gold Tier

Jack Daniels, Johnny Walker Red, Bushmills

Platinum Tier

Makers Mark, Johnny Walker Black, Crown Royal

VODKA

Silver Tier

Smirnoff

Gold Tier

Absolute

Platinum Tier

Grey Goose

GIN

Silver Tier

Beefeater

Gold Tier

Tangueray

Platinum Tier

Bombay Sapphire

TEQUILA

Silver Tier

Sauza

Gold Tier

Cuervo Gold

Platinum Tier

Cuervo 1800

WINE

Red

House Red: Cabernet Sauvignon or Merlot

White

House White: Chardonnay or Pinot Grigio

Sparkling

House Sparkling Wine

BEER

Corona, Carib, Blackbeard Ale, Virgin Island Pale, Presidente, Red Strip, Budweiser, Bud Light, Miller Lite, O'Douls

Silver Tier

Choice of Three

Gold Tier

Choice of Three

Platinum Tier

Choice of Four