



R

RENAISSANCE

THE WORTHINGTON HOTEL
FORT WORTH



Guest Arrival

Newly renovated lobby





Inventory – 504 Total Rooms
 (277) Queen/Queens
 (217) Kings
 (10) Queens w/Balcony

Suites
 (2) Bi-level Presidential Suites
 (3) Hosp. Suites
 (15) Terrace Suites
 (10) Balcony Suites

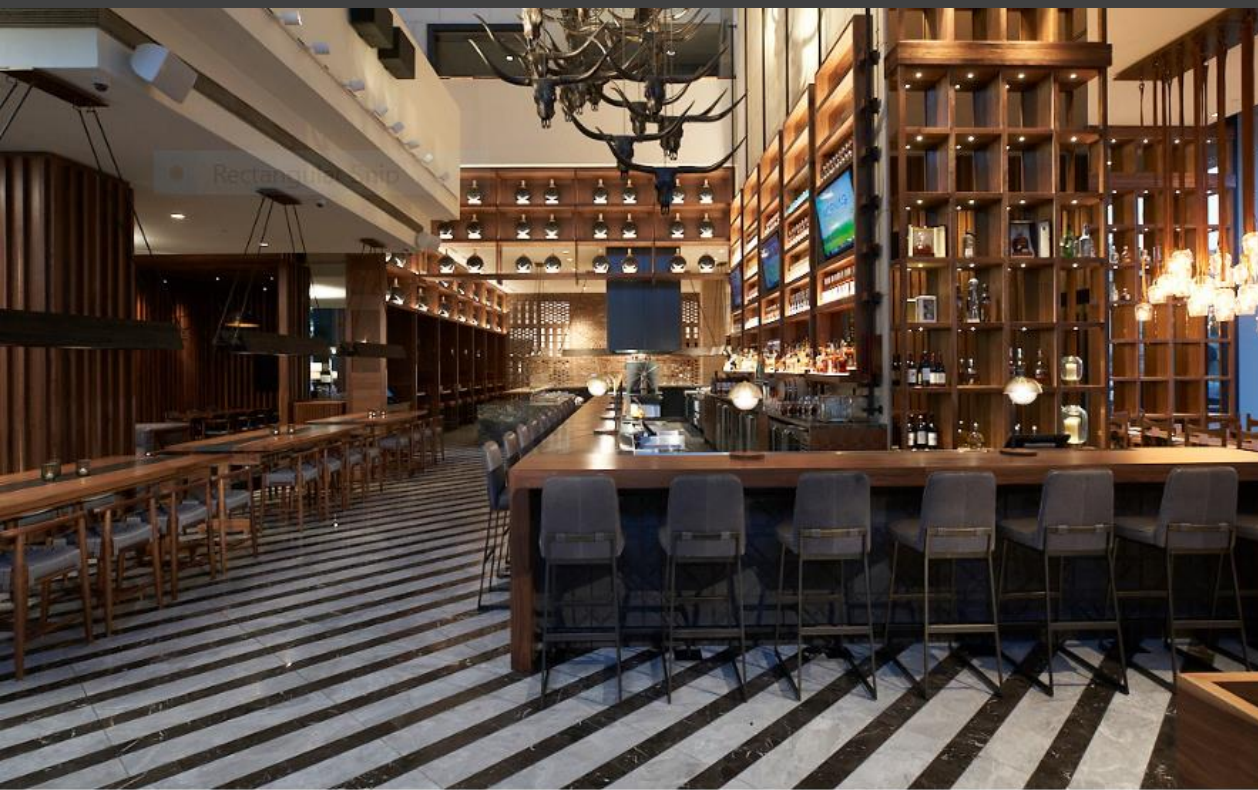
Guest Rooms



Features

- 55" TV
- Sliding wood barn doors
- Whimsical artwork
- Refrigerators in all rooms
- Illuminating backlit mirrors
- Wood finish design
- Residential vanities featuring solid quartz top

New Restaurant



BarWired, Hacienda & RLounge



Grand Ballroom



Trinity Ballroom



Treaty Oak Boardroom



Rio Grande



Unique Function Spaces



Great Offsite Entertainment & Dining Options



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THE WORTHINGTON HOTEL
FORT WORTH



Walkability to Sundance Square and close proximity to Fort Worth attractions



LIVE A LIFE LESS ORDINARY at the Worthington Renaissance Hotel

504

Newly-Renovated
Guest Rooms



Fort Worth's original **Luxury Hotel**



The Star of Texas

40 MILES

of hiking & biking trails



Molly the Trolley

Your Downtown Get Around



6 blocks from the
Fort Worth Convention Center



Fort Worth Ale Trail



Featuring 10 Local
Brewery's & Distillery's

Sundance Square

21 Brand Name & Boutique Stores

34 Restaurants & Cocktails

17 Culture & Entertainment

Within 3 miles
Historic Stockyards
West 7th
TCU
Cultural District
Near Southside
Magnolia

57,000 SQ
FT

Of Flexible
Meeting Space

STOCKYARDS

Twice Daily Cattle Drive

Within a

4 Block Radius



state-of-the-art
Fitness Center

Find Inspiration
with

meetings imagined



Billy Bob's Texas

World Largest Honky Tonk

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PLANE TO TRAIN

The new TexRail is located in Terminal B of the DFW Airport so there's no need to hail a cab! **Head straight from the airport to the ITC Station in downtown Fort Worth, just minutes from our hotel!**



TIME TRAVEL

Cut your travel time in half when you utilize the TexRail. Take back your free time and forget about traffic with a lightning fast trip into Fort Worth averaging 30 minutes from the DFW Airport.



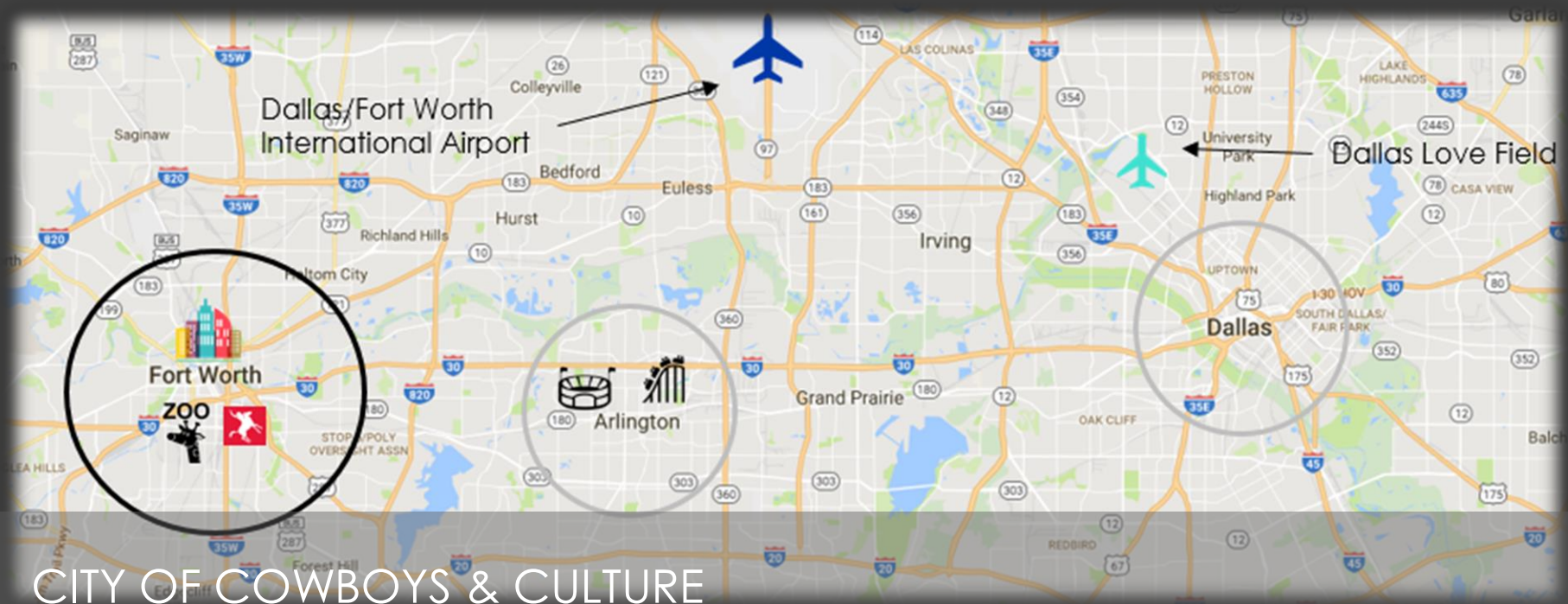
KEEP THE CHANGE

Trying to estimate what you'd spend on a cab fare? Take the guesswork out of your travel costs with the TexRail! **One-way travel from the airport to downtown Fort Worth is only \$2.50.**

Transportation into
Ft. Worth

Tex Rail - \$2.50 pp
each way direct to
DFW airport!

Taxi Avg - \$58



CITY OF COWBOYS & CULTURE

- Dallas/Fort Worth International Airport (DFW) is located 17.5 miles from Fort Worth
 - Dallas Love Field (DAL) is located 38 miles from Fort Worth
-
- Sundance Square is a national model of urban revitalization, and considered one of the premier downtown settings in the country, the critically acclaimed entertainment/business district boasts 35 square blocks of delightful shopping, 30-plus restaurants, three live theaters, an AMC movie, art galleries and more.
 - Stockyards National Historic District is filled with sites from the Old West, great Texas-themed shopping and cuisine, rodeos, Western saloons, Billy Bob's Texas—the world's largest honky-tonk, the Texas Cowboy Hall of Fame, and the Fort Worth Herd twice-daily cattle drive.
 - Cultural District is located a few miles west of downtown is one of the largest arts districts in the nation. The Fort Worth Cultural District features five internationally recognized museums in a beautiful park-like setting. The museums are acclaimed for their architecture, quality collections and programs. This remarkable collection of museums in a single location has made Fort Worth a major destination for art lovers.

DISCOVER THE WORTHINGTON

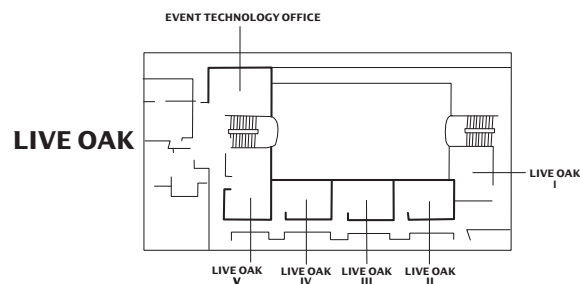
LIVE LIFE TO
DISCOVER

Jessica Marbut, CMP
Senior Sales Executive

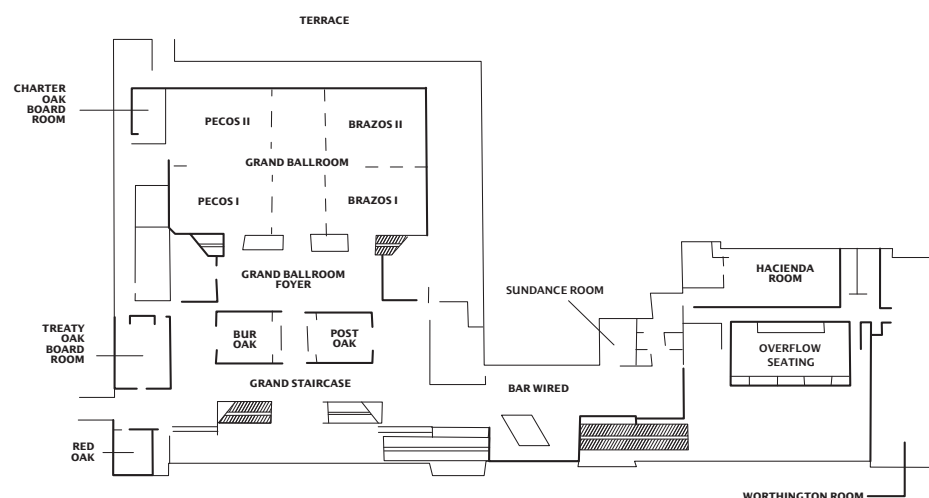
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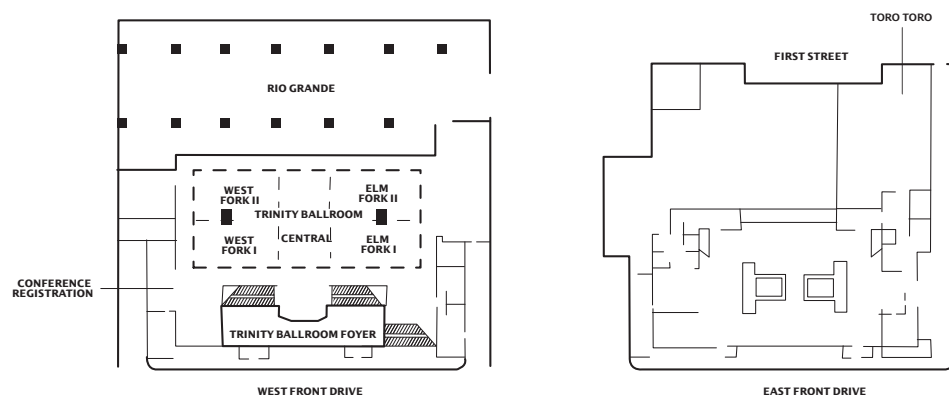
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FORT WORTH



MEZZANINE



TRINITY



Capacity Chart with AV	Sq Feet	TS	SR	CO	CR8	RD10	Reception	
Grand Ballroom	10530	900	600		640	800	900	
Grand Foyer						140	500	
Brazos I	2223	190	140	48	120	150	175	
Brazos II	2223	190	140	48	120	150	175	
Brazos I & II	4446	380	280		240	300	325	
Brazos I & II and Corridor	6240	500	380		320	400	425	
Pecos I	2145	190	140	48	120	150	175	
Pecos II	2145	190	140	48	120	150	175	
Pecos I & II	4446	380	280		240	300	325	
Post Oak	864	75	40	24	40	50	70	
Bur Oak	864	75	40	24	40	50	70	
Red Oak	368	32	24	18	24	30	30	
Treaty Oak Boardroom	667			20				
Charter Oak Boardroom	450			12				
Terrace	11288					1350	2100	
Hacienda								
Worthington	680	60	36	30	48	60	75	
Sundance		30	18	18	24	30	35	
City View		30	24	20	24	30	35	
Sky Bridge		30				42(48"Rds 6)	30	
Bar Wired			4 Rds of 10 or 56 seats to include 4 tops					100
Trinity Ballroom	5452	380	200		288	380	500	
Elm Fork I	968	75	50	36	56	70	100	
Elm Fork II	1100	100	70	36	64	80	120	
Trinity Central	1269	130	80	40	64	80	100	
West Fork I	968	75	50	36	56	70	100	
West Fork II	1100	100	70	36	64	80	120	
West Fork I + II	2068	180	120	40	120	150	200	
Trinity Ballroom Foyer	4600						275	
Trinity Ballroom East Foyer							75	
Trinity Ballroom West Foyer							200	
Rio Grande Ballroom	12000	1000	400		640	800	1300	
Live Oak I	408	40	20	16	24	30	20	
Live Oak II	432	40	24	20	24	30	20	
Live Oak III	432	40	24	20	24	30	20	
Live Oak IV	432	40	24	20	24	30	20	
Live Oak V	504	50	30	28	32	40	30	



RENAISSANCE® WORTHINGTON FORT WORTH HOTEL

200 MAIN STREET, FORT WORTH, TEXAS 76102 USA
+1 817-870-1000

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BREAKFAST

CONTINENTAL BREAKFAST BUFFET

SUNDANCE | 32

Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt, Homestead® Pecan Granola & Seasonal Berries
Daily Selection of Breakfast Breads, Muffins & Croissants
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Hot Teas

HEALTHY START | 35

Whole & Sliced Seasonal Fruit Display
Build Your Own Granola Parfait Featuring:
 Chobani® Greek Yogurt
 Homestead® Pecan Granola
 Seasonal Berries
Low-Fat Waco Gristmill Oatmeal served with Agave Syrup, Raisins, Pecans, Cinnamon, Brown Sugar & Cream
Daily Selection of Wheatberry Bread, Gluten Friendly Muffins & Whole Wheat English Muffins
Assorted Local Jams, Whipped Butter, Honey & Honey Butter
Hard Boiled Eggs

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Hot Teas

BREAKFAST BUFFET

ALL AMERICAN | 40

Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt, Homestead® Pecan Granola & Seasonal Berries
Scrambled Eggs, Pecan Smoked Bacon & Earl Campbell Sausage Links
Roasted Tri-Color Potato Medley
Daily Selection of Breakfast Breads, Muffins & Croissants
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Hot Teas

FIESTA | 43

Whole & Sliced Seasonal Fruit Display
Build Your Own Breakfast Taco Featuring:
 Scrambled Eggs
 Pecan Smoked Bacon & Chorizo
 Seasoned Potatoes
 Black Beans
 Cheddar & Jack Cheese, House Made Fire Roasted Salsa, Guacamole & Sour Cream
 La Superior Flour Tortillas
Daily Selection of Fresh Mexican Breakfast Breads

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Hot Teas

25 Person Minimum for all Buffets, please add \$125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

BREAKFAST BUFFET

COWBOY | 48**

Whole & Sliced Seasonal Fruit Display

Chobani® Greek Yogurt, Homestead® Pecan Granola & Seasonal Berries

Warm Biscuits served with Country Sausage Gravy

Chef Crafted Omelet Station Featuring:

Eggs & Egg Whites

Pecan Smoked Bacon, Ham & Earl Campbell Sausage

Cheddar & Jack Cheese

Tomatoes, Spinach, Mushrooms, Onions, Peppers, Jalapenos

Fire Roasted Salsa

House Made Buttermilk Pancakes

Pecan Smoked Bacon

Roasted Tri-Color Potato Medley

Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices

Regular & Decaf Royal Cup Coffee

Mighty Leaf Hot Teas

**Menu pricing includes Chef Attendant for Omelet Station

25 Person Minimum for all Buffets, please add \$125.00 when guaranteeing less than 25 guests.

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BREAKFAST ENHANCEMENTS

Tacos & Sandwiches | 7

House Smoked Brisket, Potato, Egg & Cheese Taco in a Chipotle Tortilla
Syracuse Sausage® Chorizo, Egg & Cheese Taco
Egg White, Spinach & Onion with Asadero Cheese Taco
Canadian Bacon, Egg & Cheese Croissant
Bacon, Egg & Cheese Croissant
Sausage & Cheese Kolache
Chicken Biscuits with Strawberry Jalapeno Jelly & Honey Butter

Low-fat Waco Gristmill Oatmeal | 7

Agave Syrup, Raisins, Pecans, Cinnamon, Brown Sugar & Cream

Smoked Salmon & Bagels | 14

Boursin® Cream Cheese, Lox, Capers, Red Onions, Lemon, Tomatoes, Olives, Chives & Hard Boiled Eggs

Chicken Apple Breakfast Sausage | 3

Empire Bakery Apple Pecan French Toast | 7

Whipped Butter & Maple Syrup

House Made Local Gristmill Corn Muffins, Biscuits & Country Gravy | 7

Whipped Butter & Honey Butter

Cream Filled Breakfast Scones | 52 per dozen

Blueberry Scones with a Lemon Cream Filling
Cranberry Scones with a White Chocolate Filling

Lucky Layla Farms® Drinkable Yogurts | 4

Individual Chobani® Greek Yogurt | 4

Whole Fruit | 3

BREAKFAST STATION ENHANCEMENTS

Build Your Own Parfait Station | 7

Chobani® Greek Yogurt, Homestead Pecan Granola, Seasonal Berries, Pecans, Craisins® & Nature Nate's® Local Honey

Chef Crafted Omelet Station* | 10 Enhancement to Breakfast Menu | 16 Stand-Alone Station

Eggs & Egg Whites, Bacon, Ham, Sausage, Cheddar & Jack Cheese, Tomatoes, Spinach, Mushrooms, Onions, Peppers, Jalapenos & Fire Roasted Salsa

Breakfast Taco Action Station* | 10 Enhancement to Breakfast Menu | 16 Stand-Alone Station

Scrambled Eggs, Bacon, Brisket, Chorizo, Seasoned Potatoes, Cheddar & Jack Cheese, Jalapenos, Sour Cream & Fire Roasted Salsa

Huevos Rancheros Action Station* | 12 Enhancement to Breakfast Menu | 18 Stand-Alone Station

Corn Tortillas, Black Beans, Fried Egg, Queso Fresco, Ranchero Sauce, Cheddar & Jack Cheese, Fire Roasted Salsa & Creamy Jalapeno Sauce

*Chef Attendant Required | 125 per Attendant | 1 Attendant per 50 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.



RENAISSANCE® WORTHINGTON FORT WORTH HOTEL



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BREAK

CRAFT YOUR OWN BREAK

Pick Two | 19 Pick Three | 22 Pick Four | 25

Sweet |

Seasonal Assortment of Mini Cupcakes
 Dr. Pepper Brownies
 Filled Breakfast Scones
 Assorted Stuffed Cookies
 Assorted Pastries

Savory |

La Superior Corn Tortilla Chips with White Queso
 Add Guacamole & Fire Roasted Salsa | + 5
 Fresh Popped Popcorn
 Add Flavor Shakers & Attended Popcorn Cart | + 125 Flat Fee
 House Made Beef Jerky | + 2
 Warm Soft Pretzels with Whole Grain Mustard | + 2
 Charcuterie Meat & Texas Cheese Display | + 7

Healthy |

Seasonal Mixed Dried Fruits
 Mini Greek Yogurt Parfaits
 Special K®, Clif®, Kind®, Luna® & Kellogg's® Granola & Protein Bars
 Traditional Hummus with Vegetable Display
 Add Roasted Red Pepper Hummus, Black Bean Hummus, Flat Bread & Pretzel Display | + 5
 Finger Sandwiches to include a Choice of 2: Ham & Pimento Cheese, Caprese or Turkey Pinwheels,
 Smoked Salmon & Arugula | + 2

Seasonal |

Seasonal House Made Flax Seed Granola Bars
 Seasonal House Roasted Nuts | + 2
 Seasonal Alchemy Pops® Popsicles | + 2

All Day Beverage Package | 32

Pepsi Soft Drinks
 Bottled Water
 Royal Cup Regular & Decaf Coffee
 Might Leaf Hot Tea Service

*****If ordered in addition to Full AM or PM Break | 25***

All Breaks include Pepsi Soft Drinks & Bottled Water

Breaks are Served for 45 Minutes

15 Person Minimum for all Refreshment Breaks, please add \$75.00 when guaranteeing less than 15 guests.

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

LONE STAR BREAKS

Texas Sudds & More | 21

House Made Chips with Buffalo Bleu Cheese Dip & Onion Dip
 Seasonal House Roasted Nuts
 House Made Beef Jerky
 Selection of Dublin Bottling Works® Pure Cane Sugar Sodas
 Add a Selection of Texas Craft Beers** | + 8

All Day Beverage Package | 32

Pepsi Soft Drinks
 Bottled Water
 Royal Cup Regular & Decaf Coffee
 Might Leaf Hot Tea Service

****If ordered in addition to Full AM or PM Break | 25**

State Fair Frenzy** | 21

Fresh Popped Popcorn with Assorted Flavor Shakers

**Popcorn Attendant Optional for an additional 125 Fee*

Choice of 2 Locally Popped Popcorn Flavors:

Caramel, Loaded Potato, Jalapeno & Cheese, Cornfetti or Dill Pickle

Churros | Cinnamon Sugar, Caramel Filled & Oreo Filled

Cotton Candy Cart with Attendant**

Selection of Dublin Bottling Works® Pure Cane Sugar Sodas

Fort Worth Pops** | 18

Seasonal Alchemy Pops® Popsicles

Seasonal Fruit Skewers

Chef's Choice of Cake Pops

Lemon Lemon Sparkling Lemonade

** Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests

Breaks are Served for 45 Minutes

15 Person Minimum for all Refreshment Breaks, please add \$75.00 when guaranteeing less than 15 guests.

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

LONE STAR BREAKS

Stockyard Superfoods | 18

Seasonal Fresh Juiced Shooters

Crudite Shooter with Hummus

Build Your Own Trail Mix |

Assorted Dried Fruits & House Roasted Nuts

Frito Pie & Walking Taco | 21

Individual Bags of Fritos

House Made Chili

Ground Beef Taco Meat

Cheddar Cheese, Sour Cream, Green Onions, Bacon Bits & Fire Roasted Salsa

Empanadas | 21

Choice of 3 Empanadas:

Beef

Chicken

Guava

Apple with Carmel Dipping Sauce

Fire Roasted Salsa & Salsa Verde

House Made Tortilla Chips

All Day Beverage Package | 32

Pepsi Soft Drinks

Bottled Water

Royal Cup Regular & Decaf Coffee

Might Leaf Hot Tea Service

***If ordered in addition to Full AM or PM Break | 25*

** Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests

Breaks are Served for 45 Minutes

15 Person Minimum for all Refreshment Breaks, please add \$75.00 when guaranteeing less than 15 guests.

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

BREAK ENHANCEMENTS

A La Carte Snacks |

Cream Filled Breakfast Scones | 52 per dozen
Assorted Stuffed Cookies | 52 per dozen
Dr. Pepper Brownies | 52 per dozen
House Made Flax Seed Granola Bars | 52 per dozen
Freshly Spun Cotton Candy | 8 per person**
Pre-Packaged Savory Snacks | 5 each
Fresh Popcorn | 5 per person
Whole Fruit | 3 each

A La Carte Beverages |

Fresh Brewed Royal Cup Regular & Decaf Coffee | 90 gallon
Might Leaf Hot Tea | 88 gallon
Texas Squeezed® Bottled Juices | 6 bottle
 Cranberry, Apple & Orange
Lucky Layla Farms® Drinkable Yogurts | 4 bottle
Pepsi Soft Drinks | 5 each
Still & Sparkling Water | 5 each
Traditional Lemonade, Cherry Limeade or Iced Tea | 75 gallon
Dublin Bottling Works® Pure Cane Sugar Sodas | 6 each
Bottled Texas Teas® | 6
 Sweet, Unsweet & Peach
Energy | 7
 AMP Energy® & Mountain Dew® Kickstart

All Day Beverage Package | 32

Pepsi Soft Drinks
Bottled Water
Royal Cup Regular & Decaf Coffee
Might Leaf Hot Tea Service
*Includes 2 scheduled refreshes

Half Day Beverage Package | 24

*Includes 1 scheduled refresh



RENAISSANCE® WORTHINGTON FORT WORTH HOTEL



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LUNCH

SOUTH OF THE BORDER BUFFET | 56

La Superior Tortilla Chips & House Made Fire Roasted Salsa

Chicken Tortilla Soup

Corn Tortilla Strips, Cheddar Cheese & Sour Cream

Chopped Romaine with Pico de Gallo, Tortilla Strips & Cotija Cheese with Chipotle Vinaigrette Dressing
Jicama Salad with Orange Segments, Red Pepper Strips in a Lime Dressing

Chef's Hand Made Cheese Enchiladas

Build Your Own Taco Bar

La Superior Warm Flour Tortillas, House Made Guacamole, Sour Cream, Fire Roasted Salsa & Cheddar Cheese

Choose 2 Proteins |

House Smoked Shredded Brisket

Fajita Spiced Grilled Chicken with Peppers

Seared Plancha Shrimp | + 2

Fajita Spiced Beef with Peppers | + 2

Add Additional Protein | + 8

Traditional Roasted Corn

Borracho Black Beans with Chorizo

Spanish Rice

Tres Leches Cake

Chocolate Chile Pots de Creme

All lunch buffets include Iced Tea Station & Coffee and Hot Tea Service upon request.
25 Person Minimum for all Buffets, please add \$125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

DEEP IN THE HEART OF TEXAS BUFFET | 56

Sweet & Spicy House Made Potato Chips

Chopped Iceberg with Tomatoes, Cucumbers & Cornbread Croutons with Peppercorn Ranch &
Red Wine Vinaigrette Dressings

Ancho Orange Slaw with Napa Cabbage in an Orange Ancho Pepper Puree & Orange Dressing
Baked Potato Salad

Choice of 2 Proteins |

House Smoked Brisket

BBQ Pork Spare Ribs

Hand Rubbed Chicken

Jalapeno Cheddar Sausage

BBQ Shrimp Skewers | +2

Add Additional Protein | + 8

Rahr® BBQ Sauce

Creamy Mac n' Cheese

Green Beans with Pecan Smoked Bacon & Fried Onions

Jalapeno Corn Muffins with Honey & Sliced Texas White Bread

Onions, Fried Jalapenos, Dill & Sweet Pickles

Seasonal Cobbler with Blue Bell® Vanilla Ice Cream

Jalapeno Cheesecake with Peach Salsa

All lunch buffets include Iced Tea Station & Coffee and Hot Tea Service upon request.
25 Person Minimum for all Buffets, please add \$125.00 when guaranteeing less than 25 guests.
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HEART SMART BISTRO | 54

Barley & Kale Soup

House Chicken & Red Grape Salad

Build Your Own Salad Bar |

Romaine, Spinach, Mixed Greens, Carrots, Red Peppers, Tomatoes, Red Onions, Radish, Cucumbers, Pecans, Bacon Bits, Diced Ham, Feta, Bleu Cheese, Shredded Cheddar Cheese, Croutons, Red Wine Vinaigrette, Low Fat Ranch & Roasted Jalapeno Cilantro Vinaigrette

Shiner Bock Grilled Chicken

Grilled Chimichurri Flank Steak

Pesto Grilled Salmon

Sliced Fruit & Seasonal Berries

Chef's Choice of Seasonal Sorbet

All lunch buffets include Iced Tea Station & Coffee and Hot Tea Service upon request.
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TASTE OF TUSCANY | 54

Tuscan White Bean Soup

Parmesan Breadsticks

Chopped Romaine with Parmesan Cheese & Herb Croutons with Caesar Dressing

Mozzarella, Tomato, Olive & Pesto Salad

Baked Ziti with Sausage, Peppers, Onions & Marinara Sauce

Seared Chicken with Wilted Spinach & Tomatoes in a Parmesan Alfredo Sauce

Buffalo Mozzarella, Sun-Dried Tomato, Red Onion & Pesto Flatbread

Eggplant Parmesan

Grilled & Roasted Zucchini, Yellow Squash, Peppers & Onions topped with a Pomodoro Sauce

Mini Cannoli

Individual Tiramisu

All lunch buffets include Iced Tea Station & Coffee and Hot Tea Service upon request.
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TEXAS ZEN | 52

Oriental Citrus Salad with Napa Cabbage, Red Peppers & Orange Segments
in a Spicy Peanut Dressing

Chilled Noodle Salad with Oriental Noodles tossed with Bamboo Shoots, Baby Corn & Carrots
in a Thai Chili Dressing

Crisp Romaine Ginger Salad with Shaved Carrots, Sliced Cucumbers & Cherry Tomatoes
in a Ginger Vinaigrette

Beef & Broccoli Stir Fry

Tender Strips of Steak & Crisp Broccoli Florets in a Rich Brown Ginger & Garlic Sauce

Sesame Chicken Stir Fry

Chicken & Assorted Vegetables tossed in a Sweet & Spicy Sesame Glaze

Fresh Ginger Bok Choy

Steamed White Rice

Fried Rice

Fortune Cookies

Honey Peanut Brittle

Tapioca Pudding

Egg Tarts

All lunch buffets include Iced Tea Station & Coffee and Hot Tea Service upon request.
25 Person Minimum for all Buffets, please add \$125.00 when guaranteeing less than 25 guests.
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MAIN STREET DELI | 50

Tomato Basil Soup

House Made Potato Chips

Build Your Own Cobb Salad

Baby Iceberg, Avocado, Bacon, Chopped Egg, Diced Tomatoes, Bleu Cheese Crumbles with Ranch Dressing

Pick 3 Sandwiches |

Cold |

Chicken Caesar Wrap in a Herb Garlic Tortilla

Tuna Wrap in a Spinach Tortilla

Roasted Turkey on Multi Grain Bread

Mediterranean Grilled Vegetable Wrap

Hot |

Pork Belly BLT | Pork Belly, Tomato Onion Jam & Arugula Pesto

BBQ Sandwich | BBQ Beef Brisket, Mac & Cheese, Corn & BBQ Sauce

Hot Pressed Italian Sandwich | Capicola, Salami, Pepperoni, Provolone, Olive Tapenade, Hot & Spicy Pickles

Pressed Tomato, Basil & Mozzarella Grilled Cheese

Enhancements |

Additional Sandwich Selection | + 4

Chef's Choice of Seasonal Dessert

Individual TX Whiskey Banana Pudding

All lunch buffets include Iced Tea Station & Coffee and Hot Tea Service upon request.
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PLATED LUNCH |

CHOOSE 1 SALAD |

Quinoa & Farro Salad

Arugula, Tomato, Cucumber, Crumbled Feta with Lemon Vinaigrette

Garden Greens

Tomatoes, Cucumber, Red Onion, Carrots with Red Wine Vinaigrette

Texas Caesar

Romaine, Cornbread Croutons, Roasted Red Peppers with Jalapeno Caesar Dressing

Spinach Salad

Goat Cheese, Sliced Strawberries, Candied Killer Pecans with Balsamic Vinaigrette

CHOOSE 1 ENTRÉE |

Herb Marinated Chicken with Grain Mustard Cream Sauce | 46

Texas Striped Bass with Braised Onions & Tomatoes | 48

Braised Boneless Short Ribs with Dr. Pepper Sauce | 48

Ancho Rubbed Flank Steak with Mexican Spiced Vegetable Medley & Chipotle Aioli | 50

Chef's Choice of Seasonal Vegetables & Starch

CHOOSE 1 DESSERT |

Seasonal Panna Cotta

Strawberry Shortcake

Chocolate Hazelnut Cake

Mandarin Tart

All plated lunches include Bread Service, Iced Tea, & Coffee and Hot Tea upon request.
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RECEPTION

RECEPTION

COLD HORS D'OEUVRES

Tomato, Mozzarella & Pesto Oil Skewer | 6
Traditional Bruschetta | 6
Fried Boursin Crostini & Berry Compote | 6
Chilled Polenta, Herbed Goat Cheese &
Braised Mushrooms | 7
Beef Tenderloin Crostini & Onion Marmalade | 8
Seared Tuna with Dynamite Sauce & Fried Wonton | 8
Shrimp Ceviche Shooters | 8
Smoked Salmon, Red Onion, Boursin Cheese,
Capers & Savory Pancake | 8

HOT HORS D'OEUVRES

Tomato, Basil, Mascarpone Arancini | 6
Mini Ratatouille Tarts | 6
Vegetable Spring Roll | 6
Chicken & Waffle with Jalapeno Maple Syrup | 7
Southwest Chicken Beggars Purse | 7
Pecan Chicken Tenders with Honey Mustard | 7
Chicken Empanadas with Fire Roasted Salsa | 7
Crab Dip Crostini | 8
Beef Fajita Roll with Fire Roasted Salsa | 8
Mini Brisket Flatbread | 8
BBQ Pork Belly Skewer & Peppadew Peppers | 8
Petit Crab Cake | 8
Panang Shrimp with Thai Chili Sauce | 8
Bacon Wrapped Shrimp | 8
Beef Wellington | 8

All Hors D'oeuvres must be ordered in quantities of 50.
Butler Passed Service Available | \$125 per Butler Passer
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

RECEPTION

DISPLAYS

Local Texas Cheese Display | 19

Baguettes, Crackers & Flatbreads

Chilled Grilled Vegetable Display | 11

Balsamic Vinaigrette Drizzle

Shake Your Own Salad | 12

Chopped Romaine, Mixed Greens, Texas
Pecans, Shredded Cheese, Cucumbers,
Tomatoes, Black Olives, Jicama, Ranch &
Red Wine Vinaigrette Dressings

Sweet Bites | 16

Chef's Choice of Mini Desserts

A La Mode ** | 16

Warm TX Whiskey Pecan Pie
Peach Cobbler
Vanilla Ice Cream
Add Warm Bread Pudding | + 4

Dunk N' Dip | 14

Assorted Doughnut Holes
Cinnamon Sugar Churros
Apple Slices
Caramel & Chocolate Sauce

RECEPTION

BARS

Salad Bar | 16

Romaine & Mixed Greens, Cucumber, Tomato,
Feta, Cheddar Cheese, Parmesan, Olives,
Croutons, Ranch, Balsamic & Caesar Dressings

Mac, Mash or Grits Bar | 18

Choose One |
Creamy Mac n' Cheese
Mashed Potatoes
Creamy Southern Style Grits
Add Additional Selection | + 4

Cheddar Cheese, Crumbled Bacon, Bleu Cheese
Crumbles, Caramelized Onions, Sour Cream,
Green Onions & Jalapenos

BBQ Slider Bar | 24

Brisket Sliders
Pulled Pork Sliders
Pulled Chicken Sliders
House Made Chips

Pops or Pop-Tails Bar**| 7

Seasonal Alchemy Pops® Popsicles
Create a Pop-Tail with Sparkling Wine** | +4

Fort Worth Chili Bar | 24

Brisket Chili
Shredded Chicken Chili
Vegetable Chili
Sour Cream, Green Onions, Diced
Tomatoes, Shredded Cheddar Cheese,
Bacon Bits & Fritos

STATIONS

Elote Display ** | 12

Chef Crafted Street Corn

Chef Crafted Guacamole Station ** | 18

La Superior Corn Tortilla Chips & Fire Roasted Salsa

Risotto Station | 20**

Creamy Risotto Served 3 Ways:

Roasted Mushroom & Asparagus

Crisp Prosciutto & Pea

Bay Shrimp & Basil

Sandwich & Soup Shooters Station | 18**

Mini Traditional Grilled Cheese Sandwiches

Mini Brie Grilled Cheese Sandwiches

Tomato Basil Soup

Soft Pretzel Rods

Texas Beer Cheese Soup

Shrimp Scampi Station | 19**

Sautéed Shrimp & Linguini in a Garlic White Wine Butter Sauce

Street Taco Station | 22**

Chef Crafted Street Tacos with Beef, Chicken & Shrimp served with Pickled Green & Red Cabbage, Pickled Red Onions, Sour Cream & Chopped Cilantro

Ravioli Station | 24**

Three Cheese Ravioli with Basil Alfredo

Wagyu Beef Ravioli with Red Wine Tomato Sauce

Lobster Ravioli with Tarragon Cream Sauce

Parmesan Breadsticks

RECEPTION

CARVING STATIONS

Pure Texas Steamship | 1050 each**

Petit Rolls, Creamy Horseradish & Au Jus

For groups of 125 or more

Dr. Pepper Glazed Bone-In Ham | 16 per person**

Mayonnaise, Dijon Mustard & Petit Rolls

Sage Oven Roasted Turkey | 18 per person**

Pan Gravy, Cranberry Mayo & Petit Rolls

Hot Smoked Salmon | 18 per person**

Smoked Tomato Onion Marmalade & Grilled Lemon

Smoked Brisket | 20 per person**

House BBQ Sauce, Pickles & Corn Bread

Rosemary & Garlic Crusted Prime Rib of Beef | 22 per person**

Petit Rolls, Creamy Horseradish & Au Jus

Peppered NY Strip Loin | 22 per person**

Pan Jus, Creamy Horseradish & Petit Rolls

All Carving Stations served with Choice of One Vegetable |

Southern Style Green Beans

Grilled Asparagus

Roasted Zucchini & Squash Medley

Glazed Baby Carrots

**Chef Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.



RENAISSANCE® WORTHINGTON
FORT WORTH HOTEL



R
RENAISSANCE®
HOTELS

DINNER

PLATED DINNER |

CHOOSE 1 SALAD |

- Mixed Green Salad
Seasonal Fruit with Seasonal Dressing
- Chopped Iceberg Wedge
Tomatoes, Pecan Smoked Bacon with Avocado Cream Dressing & Vinaigrette Dressing
- Baby Greens
Radicchio, Fresh Basil, Tomatoes, Fresh Mozzarella with Balsamic Vinaigrette
- Texas Caesar
Cornbread Croutons, Roasted Red Peppers with Jalapeno Caesar Dressing
- Spinach Salad
Goat Cheese, Sliced Strawberries, Candied Killer Pecans with Balsamic Vinaigrette

CHOOSE 1 ENTRÉE |

- Herb Marinated Bone-In Chicken with Pesto Cream Sauce & Harvest Rice Blend | 62
- Seared Bone-In Chicken with Kalamata Olives, Tomatoes, Onion Compote & Herbed Orzo Pasta | 62
- Texas Striped Bass with Braised Onions, Tomatoes & Black Quinoa | 69
- Braised Boneless Short Ribs with Dr. Pepper Sauce, Cheddar Cheese Waco Grits | 70
- Seared Beef Tenderloin with Port Wine Sauce & Dauphinois Potatoes | 80
- Petit Filet & Jumbo Shrimp with Mushroom Demi, Roasted Garlic Cream Sauce & Whipped Potatoes | 88
- Chef's Choice of Seasonal Vegetables

CHOOSE 1 DESSERT |

- Seasonal Panna Cotta
- White, Milk & Dark Chocolate Mousse Trio
- Crème Brûlée Cheesecake
- TX Whiskey Pecan Cheesecake
- Chocolate Bomb with Meringue Cookies | +3

All plated dinners include Bread and Coffee & Hot Tea Service. Iced Tea service available upon request.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

DINNER BUFFET | 75

CHOOSE 2 SALADS |

Garden Greens

Tomatoes, Cucumber, Red Onion,
Carrots with Red Wine Vinaigrette

Texas Caesar

Romaine Lettuce, Cornbread
Croutons, Roasted Red Peppers with
Jalapeno Caesar Dressing

Quinoa & Farro Salad

Arugula, Tomato, Cucumber,
Crumbled Feta with Lemon Vinaigrette

Spinach Salad

Goat Cheese, Sliced Strawberries,
Candied Killer Pecans with Balsamic
Vinaigrette

Orzo Salad

Olives, Scallions, Tomatoes, Red
Onions with Lemon Herb Vinaigrette

Tomato Cucumber Salad

Red Onion, Basil with Balsamic
Vinaigrette

CHOOSE 2 ENTREES |

Seared Herb Chicken

Provolone Cheese with Sage Prosciutto Sauce

Braised Boneless Short Ribs

Wild Mushrooms & Onions with Cabernet Demi

Mediterranean Red Snapper

Tomato, Onion, Olive with Herb Ragu

Glazed Salmon

Citrus Beurre Blanc Sauce

Beef Medallions

Mushrooms with Port Wine Reduction

CHOOSE 1 STARCH |

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Herb Risotto

Cheddar Cheese Waco Grits

CHOOSE 1 VEGETABLE |

Grilled Asparagus

Glazed Baby Carrots

Roasted Zucchini & Squash Medley

Southern Style Green Beans

Add Additional Entrée | + 8

Add Additional Side | + 4

DESSERT |

Chef's Assorted Mini Desserts



RENAISSANCE® WORTHINGTON FORT WORTH HOTEL



R
RENAISSANCE®
HOTELS

BARS

RENAISSANCE BARS

HOSTED BARS

CALL BAR

Cocktails	10 per drink
House Wine	40 per bottle
Specialty Cocktails	12 per drink
Cordials	12 per drink

PREMIUM BAR

Cocktails	12 per drink
House Wine	44 per bottle
Specialty Cocktails	14 per drink
Cordials	14 per drink

IMPORTED & CRAFT BEER

9 per bottle

DOMESTIC BEER

8 per bottle

SOFT DRINKS

5 each

STILL & SPARKLING WATER

5 each

PACKAGE PRICING

CALL PACKAGE BAR

23 Per Person for the First Hour

12 Per Person Each Additional Hour

PREMIUM PACKAGE BAR

28 Per Person for the First Hour

18 Per Person Each Additional Hour

BEER & WINE PACKAGE BAR

18 Per Person for the First Hour

11 Per Person Each Additional Hour

**1 Bartender per 100 guests required | 250 per Bartender, up to 4 hours | 25 each additional hour
 A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

RENAISSANCE BARS

CALL SPIRITS

Tito's Vodka
Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewar's White Label Scotch
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Canadian Club Whiskey
Don Julio Blanco Tequila
Courvoisier VS Brandy

PREMIUM SPIRITS

Tito's Vodka
Grey Goose Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Bourbon
Jack Daniel's Tennessee Whiskey
Crown Royal Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Brandy

CALL HOUSE WINE

Sycamore Lane Pinot Grigio
Sycamore Lane Chardonnay
Sycamore Lane Cabernet Sauvignon
Sycamore Lane Merlot

PREMIUM HOUSE WINE

BV Coastal Estates Sauvignon Blanc
BV Coastal Estates Chardonnay
BV Coastal Estates Cabernet Sauvignon
BV Coastal Estates Merlot

DOMESTIC BEER

Bud Light | Michelob Ultra | O'Doul's Non-Alcoholic

IMPORTED & CRAFT

Revolver Blood & Honey | Stella Artois | Corona |
Saint Arnold IPA

SPIRIT OF TEXAS

TEXAS SPIRITS | 13

Tito's Handmade Vodka
 Firestone & Robertson TX Whiskey
 Waterloo Gin
 Treaty Oak Rum

TEXAS BEERS | 9

Revolver Blood & Honey, Grandbury, TX
 Wild Acre Moonlight Shine, Fort Worth, TX
 Community Texas Helles Lager, Dallas, TX
 Rahr Dadgum IPA, Fort Worth, TX

TEXAS WINES | 46

Big River Pinot Grigio
 Ste. Genevieve Chardonnay
 Ste. Genevieve Cabernet Sauvignon
 Broken Arrow Blend

DISCOVERY BARS

Fort Worth Brunch Bar	14 per drink
Texas Margarita Bar	14 per drink
Renaissance Mule Bar	14 per drink

***Contact your event manager for all of our indigenous discovery bars*

WHITE WINE LIST

SPARKLING

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, NV | 40 (*House*)

Mionetto Prosecco, Organic, Veneto, Italy, NV | 48

Mumm Napa, Brut, "Prestige", Napa Valley, California, NV | 58

Moët & Chandon, Brut, "Impérial", Champagne, France, NV | 170

SWEET WHITE / BLUSH WINES

Charles Smith, Riesling, "Kung Fu Girl", Ancient Lakes, Washington | 44

Magnolia Grove by Chateau St. Jean, Rose, California | 46

SAUVIGNON BLANC

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | 48

Shannon Ridge, Sauvignon Blanc, "High Elevation Collection", Lake County, California | 48

Justin, Sauvignon Blanc, Central Coast, California, | 48

PINOT GRIGIO

Sycamore Lane, Pinot Grigio, California | 40

BV Coastal Estates, Pinot Grigio, Sonoma, California | 44

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | 46

Big River, Pinot Grigio, Texas | 46

J Vinyards, Pinot Gris, Texas | 50

Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | 54

CHARDONNAY

Sycamore Lane, Chardonnay, California | 40 (*House*)

BV Coastal Estates, Chardonnay, Sonoma, California | 44 (*Premium House*)

Ste. Genevieve, Chardonnay, Texas | 46

Magnolia Grove by Chateau St. Jean, Chardonnay, California | 46

Snoqualime, Chardonnay, Columbia Valley, Washington | 46

Kenwood Vineyards, Chardonnay, Sonoma County, California | 50

Sonoma Cutrer, Chardonnay, "Russian River Rancher", Sonoma Coast, Sonoma County, California | 58

Copian, Chardonnay, "Tous Ensemble", Anderson Valley, California | 75

Rombauer Vineyards, Chardonnay, Cameros, California | 99

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

RED WINE LIST

PINOT NOIR / BLENDS / MALBEC

Line 39, Pinot Noir, California | 46
Broken Arrow, Blend, Texas | 48
Hangtime, Pinot Noir, California | 50
Achaval-Ferrer, Malbec, Mendoza, Argentina | 58
Mohu, Pinot Noir, Central Otago, New Zealand | 62

MERLOT

Sycamore Lane, Merlot, California | 40
BV Coastal Estates, Merlot, Sonoma, California | 44
Magnolia Grove by Chateau St. Jean, Merlot, California | 46
Decoy by Duckhorn, Merlot, Sonoma County, California | 62

CABERNET SAUVIGNON

Sycamore Lane, Cabernet Sauvignon, California | 40 (*House*)
BV Coastal Estates, Cabernet Sauvignon, Sonoma, California | 44 (*Premium House*)
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | 46
Ste. Genevieve, Cabernet Sauvignon, Texas | 46
Sledgehammer, Cabernet Sauvignon, North Coast, California | 48
Spellbound, Cabernet Sauvignon, California | 50
Justin Cabernet Sauvignon, Paso Robles, California | 85
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | 101
Jordan Cabernet Sauvignon, Russian River Valley, California | 190

EVENT TECHNOLOGY SERVICES



POPULAR PACKAGES

Meeting Room Projector Package \$680

- AV cable lot
- Projection stand
- LCD projector
- Tripod screen

Podium Microphone Package \$335

- Podium microphone
- 4-channel mixer
- Meeting room house sound

Projector Support Package \$200

- AV cable lot
- Projection stand
- Tripod screen

Flip Chart Package \$76

- Flip chart easel
- Markers
- Flip chart pad

Post-It Flip Chart Package \$96

- Flip chart easel
- Markers
- Post-it flip chart pad

PC Audio Package \$86

PC Audio Package with Small Speaker System \$529

PC Audio Package with House Sound \$395

SCENIC

- 10' Décor drapery \$155
- 20 Scenic panels (sTILer) \$660

LABOR RATES

- Technician To Set/Strike \$105 /hr
- Technician To Show \$120 /hr

SMALL MEETING

- Conference speaker phone \$180
- Laptop computer \$250

AUDIO

- Catchbox throwable microphone \$395
- 8 - 10 CH Mixer \$130
- 3 - 6 CH Mixer \$75
- 12 - 16 CH Mixer \$155
- Powered speaker \$120
- Presidential microphone \$90
- Wireless microphone \$220
- Wired microphone \$70

LIGHTING

- LED wash light \$95
- 6 Up-lights \$900
- 10 Up-lights \$1,280

VIDEO

- 40 - 49" LCD Monitor \$525
- 50" - 59" LCD Monitor \$725
- 70" - 79" LCD Monitor \$1,140
- 8' tripod screen \$95
- 6' x 10'6" Fast-Fold® screen \$390
- 7'6" x 13'4" Fast-Fold® screen \$430
- 9' x 16' Fast-Fold® screen \$475
- 10'6" x 18'8" Fast-Fold® screen \$625

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