



RENAISSANCE[®] MONTGOMERY HOTEL & SPA AT THE CONVENTION CENTER

EVENTS



R
RENAISSANCE[®]
HOTELS

201 TALLAPOOSA STREET
MONTGOMERY AL 36104
(334)481-5147

DISCOVER

Savor a luxurious stay at The Renaissance Montgomery Hotel & Spa at the Convention Center, adjacent to the Montgomery Performing Arts Center. We offer an unbeatable location in Downtown Montgomery's Entertainment District where the River Walk, MiLB baseball stadium, the Legacy Museum, and many other attractions are right at our doorstep. Pamper yourself at our full-service spa, offering renewing massages, facials, and pedicures. Our accommodations create functional and stylish retreats with high-speed Wi-Fi, plush bedding and room service to make your guests feel extra special. Worked up an appetite? Dine at our restaurant, The House, offering delicious American cuisine for any meal or stop by The Exchange during dinner to sip on a refreshing cocktail. Conveniently host a corporate conference or wedding reception at our convention center, where you can take advantage of our 32 event spaces, professional planners and catering services. Before your stay reaches its end, visit our rooftop spa, pool, and fitness center to get in some "me time." Let Renaissance Montgomery Hotel & Spa at the Convention Center exceed your expectations.

CHEF JABARI NIX

In 2007, Chef Jabari Nix joined PCH Resorts and quickly became an indispensable asset to the corporation, bringing his exquisite palate and creativity to everything he touched. In 2019, he was named Executive Chef at the Renaissance Montgomery Hotel & Spa, a role in which he continues to delight guests with his refined, creative take on Southern cuisine. On any given day, Chef Jabari can be found creating dishes such as *Sweet Tea Brined Chicken Stuffed with Creamed Collard Greens*, or *Fried Chicken Ice Cream with Waffles and Hot Honey*. He believes the most flavorful cuisine is made simply with the best, highest quality products and he considers it part of his job to inspire and educate guests about the bounty that surrounds us in Montgomery, Alabama.



RENAISSANCE[®] MONTGOMERY HOTEL & SPA AT THE CONVENTION CENTER

BREAKFAST

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201 TALLAPOOSA STREET MONTGOMERY AL
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CONTINENTAL BREAKFAST

TRADITIONAL CONTINENTAL BREAKFAST | \$21

Fresh Cut Fruit

Assorted Cereals including Gluten-free option with Whole, 2%, and Skim Milk

Individual Yogurts

Assortment of Muffins, Danishes and Croissants with Butter, Honey and Jams

OLD - FASHIONED CONTINENTAL BREAKFAST | \$23

Oatmeal Bar with Brown Sugar, Vanilla Bean Sugar, Cinnamon Sugar, Apple compote, Golden Raisins, Blueberries, Blackberries, Strawberries, Dried fruits, Butter, Honey and Pecans

Fresh Cut Fruit

Assorted Cereals including Gluten-free option with Whole, 2%, and Skim Milk

Individual Yogurts, Granola and Local Honey

Assortment of Muffins, Danishes and Croissants with Butter and Jams

Miniature Iron-skillet Cinnamon Buns

CAPITAL CONTINENTAL BREAKFAST | \$26

Oatmeal Bar with Brown sugar, Vanilla Bean Sugar, Cinnamon Sugar, Apple Compote, Golden Raisins, Blueberries, Blackberries, Strawberries, Dried fruits, Butter, Honey and pecans

House-made Doughnuts with assorted toppings: Maple Bacon, Sprinkles, Glazed, Iced, Chocolate, Vanilla Bean Cream Cheese and Cream-filled Long Johns.

Fresh Cut Fruit

Assorted Cereals including Gluten-free option with Whole, 2%, and Skim Milk

Mason Jar Parfait – Apple Cinnamon, Strawberry, Blueberry & Honey, Peaches & Pecans

Assortment of Muffins, Danishes and Croissants with Butter and Jams

Miniature Iron-skillet Cinnamon Buns

Breakfast Buffets are served with freshly brewed dark roast coffee, decaffeinated coffee, and herbal hot teas. Buffets are designed for 1.5 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be charged for events with fewer than 25 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

PLATED BREAKFAST

RENAISSANCE MONTGOMERY CLASSIC PLATED BREAKFAST

Plated Entrées Select One Entrée

Three Egg Omelet | \$22

Cage-free Eggs with Cheddar Cheese

Healthy Farmers Frittata | \$24

Egg whites, Spinach, Mushrooms, Leeks, Blistered Heirloom Tomatoes and Feta Cheese

Deep Dish Bama Quiche | \$26

Cage-free Eggs, Collard Greens, Pulled Pork and Cheddar Cheese

Choose Two:

Bacon, Conecuh sausage, Turkey sausage, Chicken Apple sausage

Choose One:

Oak View Farms Smoked Gouda Grits

Potato Casserole

Sweet Potato Hash

Red Potato Hash

Plated Accompaniments Are Present on the Table

Accompaniments Select One:

Seasonal Fresh Fruit Cup

Granola Parfait

Accompaniments Select One:

Honey Buttered Biscuit Basket

Assorted Muffin Basket with local Honey & Preserves

Plated Breakfasts include fresh orange juice, ice water, dark roast coffee, decaffeinated coffee, and herbal hot teas. All plated breakfasts are designed for 1.5 hours of service and require a minimum of 15 guests. An additional labor fee of \$100 will be applied to events with fewer than 15 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

BREAKFAST BUFFET

Traditional Scramble I \$28

Cage-free Scrambled Eggs with Cheddar Cheese, Seasonal Melons, Assorted Fruit Juices, Muffins, Fruit Danishes and Croissants with Butter and assorted Fruit Preserves, freshly brewed Dark Roast Coffee, Decaffeinated Coffee, Iced Water and Herbal Hot Tea

Choose Two:

Bacon, Conecuh sausage, Turkey sausage, Chicken Apple sausage

Choose One:

Oak View Farms Smoked Gouda Grits

Potato Casserole

Sweet Potato Hash

Red Potato Hash

Choose One:

Assorted Yogurt

Assorted Cereals with Whole, 2% and Skim Milk

Southern Scramble I +\$32

Cage-free Scrambled Eggs with Ham, Seasonal Melons, assorted Hot Sauces, Green Tomato Salsa, and Buttermilk Cheddar, assorted Fruit Juices, Muffins, Fruit Danishes and Croissants with Butter and assorted Fruit Preserves, freshly brewed Dark Roast coffee, Decaffeinated Coffee, Iced Water and Herbal Hot Tea

Mayors Breakfast I +\$34

Cage-free Scrambled Egg, Biscuits with Sausage Gravy ,Grits, Seasonal Melons, Assorted Fruit Juices, Muffins, Fruit Danishes and Croissants with Butter and assorted Fruit Preserves, freshly brewed Dark Roast Coffee, Decaffeinated Coffee, Iced Water and Herbal Hot Tea

Governor's Mansion I +\$36

Assorted Frittatas:

Collard Greens Pulled Pork & Cheddar Cheese,

Roasted Tomato Spinach & Feta,

Crab Artichoke & Boursin

Seasonal melons, Assorted Fruit Juices, Muffins, Fruit Danishes and Croissants with Butter and assorted Fruit Preserves, freshly brewed Dark Roast Coffee, Decaffeinated Coffee, Iced Water and Herbal Hot Tea

Breakfast buffets are designed for 1.5 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be charged for events with fewer than 25 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

ENHANCE YOUR BREAKFAST

OMELET STATION | \$12

Omelets made to order with toppings to include Ham, Sweet Peppers, Shallots, Smoked Bacon, Conecuh Sausage, Chives, local Shredded Cheeses, Jalapenos and Sautéed Wild Mushrooms

BELGIAN WAFFLE STATION | \$10

Belgian Waffles with toppings to include: sliced Sugared Strawberries, local Blackberries, Toasted Pecans, Bananas Foster sauce, Chocolate Chips, Alaga & Maple syrup and Creamery Butter

BUILD A BISCUIT | \$12

Jumbo Buttermilk Biscuits with Sausage patties, Fried Chicken, Fried Green Tomatoes, Pimento Cheese Spread, local Honey and assorted Pepper Jellies

ASSORTED DOUGHNUT DISPLAY | \$13

House-made Doughnuts with assorted toppings: Maple Bacon, Sprinkles, Glazed, Iced, Chocolate, Vanilla Bean Cream Cheese, and Cream-filled Long Johns.

COLD SMOKED SALMON DISPLAY | \$12

Cold Smoked Salmon with fresh Dill and Smoked Cracked Pepper sliced to order, served with Capers, Tomatoes, Herb Cream Cheese and Miniature Bagels

A LA CARTE SELECTIONS

- Breakfast Burrito – Scrambled Eggs, Pepper Jack Cheese and Chorizo with Green Tomato Salsa | \$30 dozen
- Biscuit Turnover – Biscuit Dough filled with Chicken Sausage Gravy or Bacon, Egg and Cheese | \$32 dozen
- Farmers Breakfast Sandwich – Egg White, Fried Green Tomato, Turkey Sausage on English Muffin | \$40 dozen
- Mason Jar Parfait – Apple Cinnamon, Strawberry, Blueberry & Honey, Peaches & Pecans | \$6 each
- Muffins | \$32 dozen
- Danish | \$34 dozen
- Chicken Biscuit | \$40 dozen
- Sausage Biscuit with Butter and Jams | \$42 dozen
- Croissants with Butter and Jams | \$41 dozen
- Assorted Bagels with Cream Cheese | \$32 dozen
- Homemade Doughnut | \$40 dozen
- Kind Bars | \$6 each
- Nutri-grain Bars | \$4 each
- Whole Fruit | \$3 each
- Fresh Seasonal Melons and Berries Display | \$11 per person

A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

A LA CARTE BEVERAGE SELECTIONS

ALL DAY BEVERAGE SERVICE | \$26

Coffee service, Hot Teas, Soft Drinks and Bottled Water to start your meeting
Mid-Morning and Mid-Afternoon replenishment

HALF DAY BEVERAGE SERVICE | \$18

Coffee service, Hot Teas, Soft Drinks and Bottled Water to start your meeting
Mid-Morning or Mid-Afternoon replenishment

COFFEE SERVICE- ONE HOUR | \$9

Freshly brewed Dark Roast Coffee & Decaffeinated Coffee, Hot Water for Herbal and Specialty Teas

FLAVORED COFFEE SERVICE- ONE HOUR | \$12

Vanilla, Hazelnut and Caramel flavored syrup, House-made Whipped Cream, Cinnamon Sticks & Nutmeg,
freshly brewed Dark Roast Coffee & Decaffeinated Coffee, Hot Water for Herbal and Specialty Teas

COFFEE AND SOFT DRINK SERVICE- ONE HOUR | \$12

Coffee service, Hot Teas, assorted Soft Drinks and Bottled Water

ADDITIONAL A LA CARTE BEVERAGE SELECTIONS

BEVERAGES

Freshly brewed Coffee or Decaffeinated Coffee | \$6 | Gallon

Hot Tea with Herbal and Specialty Tea assortment | \$6 | Gallon

Iced Tea: sweetened or unsweetened | \$6 | Gallon

Milk: Whole, Skim, 2% and Chocolate | \$4 Each

Assorted Soft Drinks and Bottled Water | \$5 Each

Flavored Pellegrino – Lemon, Blood Orange & Grapefruit, and Unflavored | \$6 Each

Assorted Bottled Fruit Juices | \$5 Each

Assorted Energy Drinks: Monster, NOS, Full Throttle | \$7 Each

Fresh Orange Juice | \$6 | Gallon

House-made Peach Sweet Tea | \$65 Gallon

House-made Lemonade | \$6 | Gallon

Bai Water | \$7 Each

Naked Juice Smoothies | \$6 Each

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BREAKS

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BREAKS

COFFEE & CAKE | \$20

Pullman Loaf Cakes: Lemon Glazed, Orange Poppy, Marbled Chocolate Chip, Cinnamon Streusel,
Forto Coffee Shots: Hershey's, Krispy Kreme, Gevalia, Green Mountain, Coffee Latte, Vanilla
Latte, Double Shot
Served with Hot Water for Herbal Teas.

COFFEE & DOUGHNUTS | \$22

House-made Doughnuts with assorted toppings: Maple Bacon, Sprinkles, Glazed, Iced, Chocolate,
Vanilla Bean Cream Cheese and Cream-filled Long Johns.
Forto Coffee Shots: Hershey, Krispy Kreme, Gevalia, Green Mountain, Coffee Latte, Vanilla Latte,
Double Shot
Served with Hot Water for Herbal Teas.

FITNESS SHOT | \$16

Black-eyed Pea Hummus, Sundried Tomato Hummus, Pimento Cheese,
Flatbread Chips, Veggie Chips
Celery, Carrots, Squash & Zucchini Batons, Broccolini, Mint Infused Fresh Fruit Salad.
Served with Infused Water

ENERGIZE ADRENALINE | \$22

Coffee Crunch: Cinnamon Yogurt Raisins, Kona Coffee Pecans, Cherry flavored Cranberries
Dark Chocolate energy boost: Dark Chocolate Chunks, Dried Pineapple, Cranberries, Almonds &
Chocolate Covered Raisins
Kind bars
Chocolate Covered Espresso Beans
Served with Java Monster and Bottled Water

All breaks are priced per person and based on 60 minutes of service. A labor fee of \$100 will be applied to groups of fewer than 25 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

BREAKS

ROBERT TRENT JONES TRAIL I \$20

Build your own Trail Mix: Granola, Banana Chips, White Chocolate, Dark Chocolate, Yogurt Covered Raisins, Dried Blueberries, Dried Pineapple, Dried Mango, Dried Apricot, Peanuts, Almonds, Pecans, Cashews, Coconut, Cranberries, M&M's, Chocolate Covered Pretzels
Served with assorted Bai Waters

MOVIE TIME I \$17

Freshly popped Popcorn Bar with assorted toppings: Bacon Cheddar, White Cheddar, Nacho Cheddar, Butter, Caramel, Cheesy Jalapeno, Dill Pickle, Garlic Parmesan, Kettle Corn, Popcorn Salt, Sour Cream & Onion
Assorted Bags of Potato Chips, Skittles, Starburst, M&M's, Twix, Reese's Peanut Butter Cups, and Snickers
Served with assorted Soft Drinks and Bottled Water

SOUTHERN GENTELMAN I \$18

Collard Green Dip, Pimento Cheese, Conecuh Corn Dogs, Flatbread Chips, Moon Pies,
Served with Lemonade and Peach Tea

BAKE SHOP BREAK I \$14

Freshly baked Cookies: Peanut Butter, Oatmeal Raisin, Chocolate Chip and White Chocolate Macadamia Nut, Sugar
Served with assorted Milks

FRIOS GOURMET POPCICLES – Choose Four I \$16

Blueberry Cheesecake, Banana Pudding, Cookies & Milk, Key Lime Pie, Sweet Tea, Peach, Watermelon, Strawberry Mojito, and Birthday Cake
Served with assorted Soft Drinks and Bottled Water

SWEET & SNACKS BREAKS

SWEETS

Assorted Cookies: Peanut Butter, Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia Nut, Sugar Cookies | \$36 Dozen

Assorted Dessert Bars: Caramel Apple, Pecan Chocolate, Double Fudge, Chocolate Chunk | \$35 dozen

Assorted Macarons: Chocolate, Pistachio, Red Velvet, Almond, Salted Caramel | \$50 dozen

Pecan Praline Candies | \$38 Dozen

Assorted Ice Cream Novelties | \$6 Each

Assorted Candy Bars | \$7 Each

Neapolitan Mix: Chocolate Brownie Bite, Strawberry Yogurt Raisins, Vanilla Bean Yogurt Pretzel Bite | \$32 Pound

SNACKS

Assorted Kind Bars | \$6 Each

Miss Vickie's Assorted Kettle Chips | \$5 each

Freshly Popped Box of Popcorn | \$6 Each

Individual Bags of Trail Mix | \$5 Each

Mixed Vegetable Chips | \$31 Pound

Sweet Heat: Cajun Corn, Nacho Peanuts, Sesame Sticks, Honey Roasted Nuts, Spicy Pecans | \$31 Pound

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LUNCH



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COLD PLATED LUNCH

All cold entrees include assorted rolls and fresh butter, choice of dessert, iced tea, iced water, freshly brewed coffee, decaffeinated coffee and hot tea

ALABAMA COBB SALAD | \$22

Artisan Mixed Greens, Roasted Corn, Chopped Egg, Spicy chicken Or Shrimp, Conecuh Sausage, Diced Tomato, Blue cheese & Choice of Dressing

SOUTHERN CHICKEN SALAD

CROISSANT | \$18

Poached Chicken Breast, Toasted Pecans, Boiled Eggs, Pickle Relish, Duke's Mayonnaise. Served with Potato Salad or Fresh Cut Fruit.

DIXIE STREET HOUSE SALAD | \$20

Artisan Mixed Greens with Shredded carrots, Heirloom Tomatoes, Cucumbers, Shaved Radishes, with Grilled Chicken or Seared Salmon.

DESSERT - CHOOSE ONE:

Pecan Pie, Red Velvet Cake, NY Cheesecake

Plated lunches are designed for 1 hour of service and require a minimum of 15 guests. An additional labor fee of \$100 will be applied to events with fewer than 15 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

HOT PLATED LUNCH

All hot entrees include choice of salad, assorted rolls and fresh butter, and choice of dessert, iced tea, iced water, freshly brewed coffee, decaffeinated coffee and hot tea

CHOOSE ONE SALAD:

- Caesar - Hearts of Romaine tossed with Garlic Croutons, Parmesan Cheese and Caesar Dressing
- Local Field Greens - Heirloom Tomatoes, Cucumber, Carrots, served with Ranch or Balsamic Vinaigrette

Enhancement Salad - \$4

- Alabama Signature - Candied Pecans, Belle Chèvre Goat Cheese, Heirloom Tomato, Grilled Peaches, Cucumbers, served with Chilton County Peach Vinaigrette.

DESSERT - CHOOSE ONE:

Pecan Pie, Red Velvet Cake, NY Cheesecake

Hot Entrees

TALLAPOOSA CHICKEN I \$29

Fried Chicken, Smoked Gouda Macaroni and Cheese, Smoked Turkey Braised Collard Greens, Cast Iron Pan Gravy

LOW-COUNTRY CHICKEN I \$28

Blackened Chicken, Dirty Risotto, Red Beans, Charred Broccoli, Creole Cream sauce, Tomatoes

"R" WAY CHICKEN I \$27

Rotisserie Breast Chicken, Roasted Garlic Mashed Potato, Green Beans, Baby Carrots, Swiss Chalet sauce

OVEN FRIED SALMON I \$27

Cornbread Crusted Salmon, Black-eyed Pea Jambalaya, Rice, Tabasco Beurre Blanc

12 – HOUR BRAISED POT ROAST I \$27

Slow-cooked Prime Chuck Eye Steaks, Corn and Spring Pea Risotto, Bordelaise sauce, Chives and Tomatoes

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LUNCH PICNIC TABLE

All buffets include freshly brewed coffee, decaffeinated coffee, hot tea, iced water and iced tea

RIVER WALK DELI | \$31

Roasted Corn & Crawfish Chowder or Conecuh & Chicken Gumbo
Mixed Salad Greens, Cucumbers, Heirloom Tomatoes, Carrots, Croutons, White Balsamic Vinaigrette
Smoked Turkey, Black Forest Ham, Roast Beef, Genoa Salami, Spicy Capicola
Cheddar, Swiss, Provolone, Pepper Jack
Sliced tomatoes, Leaf Lettuce, Dill Pickles, Mayo Dijon Mustard,
Sliced White, Whole Wheat, & Rye Breads
Key Lime Pie

ROSA PARKS PICNIC | \$30

Chicken Noodle soup, Loaded Potato Salad
Pre-made wraps:
Alabama Chicken salad
Honey-baked Ham with Lettuce, Tomato and American cheese
Pot Roast with Caramelized Onions and Horseradish cream
Turkey wrap with Lettuce, Tomato and Cheddar,
Veggie Wrap with Grilled Zucchini Squash with Asparagus, Onions and Roasted Red Peppers, Boursin
cheese
Pound Cake & Brown Sugar Steeped Peaches

FARM TO FORK | \$33

Loaded Potato Soup
Crisp Romaine, Mixed Greens, Grilled Chicken, Grilled Flank Steak, Gulf Shrimp
Beets, Artichoke Hearts, Asparagus, Shredded Carrots, Cucumbers, Heirloom Tomatoes, Boiled Eggs,
Bacon, Olives, Sunflower Seeds, Sundried Tomatoes, Roasted Red Peppers, Pickled Okra, Pickled
Cauliflower, Diced Red Onion, Mushrooms, Cheddar Cheese, Garlic Croutons
Pecan Pie

LUNCH BUFFET

All buffets include freshly brewed coffee, decaffeinated coffee, hot tea, iced water and iced tea

BACK YARD REUNION I \$35

Truck Stop Honey-smoked Brisket Chili with Shredded Cheddar and Scallions
Loaded Baked Potato Salad
Mixed Salad greens, Garden Vegetables, Buttermilk Vinaigrette & Blue Cheese Vinaigrette
Angus Beef Burgers, Grilled BBQ Chicken Breast, Veggie Burgers
Lettuce, Tomato, Pickles, Cheddar, Provolone, Swiss, Grilled Onions, Smothered Mushrooms, Jalapenos, Ketchup, Mustard, Assorted Buns,
Cole Slaw, Baked Beans, Corn on the Cobb
Peach Cobbler

SWEET HOME ALABAMA I \$36

Garden Salad, Black-eyed Pea Salad
Buttermilk Fried Chicken, Dry Rub Roasted Pork loin with Moonshine & Brown Sugar BBQ sauce
Smoked Turkey Braised Collard Greens, Macaroni & Cheese, Sweet Potato Casserole
Red Velvet Cake & Pecan Pie

AL SUR DE LA BORDA I \$38

Chicken Tortilla Soup
Street Corn Salad, Cilantro & Lime Rice
Achiote Grilled Chicken, Skirt Steak, Pork Carnitas
Onions, Cilantro, Lime, Radish, Sliced Jalapenos, Pico, Salsa Verde, Tomatillo Salsa, Sour Cream, Guacamole, Monterey Jack cheese,
Cinnamon Sugar Churros & Tres Leches Cake

ITALIAN LUNCH BUFFET I \$35

Minestrone Soup
Traditional Caesar Salad, Tomato & Mini Buffalo Mozzarella Salad, Antipasto of Grilled Vegetables and Olives
Crispy Parmesan Fried Chicken with House-made Pomodoro Sauce, Spicy Grilled Italian Sausage with Peppers and Onions, Rigatoni with Shrimp in Garlic Cream Sauce,
Broccolini and Sea Salt, Focaccia Bread
Tiramisu & Cannolis

Buffet lunches are designed for 1 hour of service and require a minimum of 25 guests. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

RENAISSANCE LUNCH TO-GO

Select Your Own Boxed Lunch: Lunches To-Go include a choice of salad, Miss Vickie's potato chips, cookie, whole fruit, bottled water, with appropriate Condiments. Variations are available on the sandwich only. There is a 20 sandwich minimum order of any one type of sandwich | \$28

Grilled Pesto Chicken Panini - Grilled Chicken, Pesto Aioli, Roasted Red Peppers, Spinach, Roma Tomato, Smoked Provolone, Ciabatta Roll.

Turkey BLT - Rotisserie Turkey, Applewood Smoked Bacon, French Onion Cream Cheese, Lettuce, Tomato, Sourdough Bread

Chicken Salad Croissant - Poached Chicken Breast, Toasted Pecans, Boiled Eggs, Pickle Relish, Duke's Mayonnaise, Buttered Croissant.

Shaved Prime Rib - Shaved Prime Rib, Caramelized Onions, Arugula, Horseradish Aioli, Provolone Cheese, Hoagie Roll

Garden Wrap - Grilled Asparagus, Zucchini, Squash, Onions, Roasted Red Peppers, Boursin Cheese, in Flour Tortilla Wrap

Choice of Salad
Italian Pasta Salad
Low-Country Chive & Bacon Potato Salad
Fruit Salad



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DINNER



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PLATED DINNER

All entrees include choice of salad, assorted rolls and fresh butter, and choice of dessert, freshly brewed coffee, decaffeinated coffee, hot tea, iced water and iced tea.

CHOOSE ONE SALAD:

Caesar - Hearts of Romaine tossed with Garlic Croutons, Parmesan Cheese and Caesar Dressing
Local Field Greens - Heirloom Tomatoes, Cucumber, Carrots, served with Ranch or Balsamic Vinaigrette
Wedge - Baby Iceberg, Bacon, Heirloom Tomato, Red Onion, Blue Cheese, served with Ranch or Balsamic Vinaigrette
Alabama Signature - Candied Pecans, Belle Chèvre Goat Cheese, Heirloom Tomato, Strawberries, Cucumbers, served with Chilton County Peach Vinaigrette

CHOOSE ONE DESSERT:

Grandma's Carrot Cake - Cream Cheese Frosting with Classic Shredded Moist Carrots, Toasted Pecans
Vanilla Bean Cheesecake - Graham Cracker Crust filled with Buttermilk Cream Cheese and Madagascar Vanilla Beans
Red Velvet Cake - Cocoa-flavored Red Cake, Cream Cheese Frosting
Decadent Mousse Cake - Three-layer Cake with a Chocolate base, Milk Chocolate Mousse and White Chocolate Mousse
Key Lime Pie - Handmade Brown Sugar and Graham Cracker Crust, Sweetened Condensed Milk Custard, Nellie & Joe's Key Lime Juice

ENHANCED DESSERTS | \$6

Sweet Potato Cheesecake - Cinnamon Cheesecake, Graham Cracker Crust, Cream Cheese Maple Icing, Caramelized Hazelnuts
Crème Brûlée Cheesecake – Hand-fired mirrored with Caramel
Bananas Foster Cheesecake – Vanilla Wafer Crust, Banana Rum flavored Cream
Southern Bourbon Pecan Pie
Meyers Lemonade Cake - Layered with Traditional Lemon Curd and Lemon Mousse

Plated dinners are designed for 2 hours of service and require a minimum of 15 guests. An additional labor fee of \$100 will be applied to events with fewer than 15 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

PLATED DINNER

SINGLE ENTREES

FILET MIGNON | \$58

Au Gratin Potato, Roasted Asparagus, with a White Truffle Demi-glace

DELMONICO RIBEYE STEAK | \$55

Twice-baked Potato, Creamed Collard Greens, Bourbon Onion Bacon Jam

BRAISED BEEF SHORT RIB | \$52

Asiago Polenta, Roasted Baby Carrots, Asparagus, Caramelized Cipollini Onion, in a Natural Jus Reduction

SWEET TEA BRINE CHICKEN | \$38

Mashed Potato, Southern Sautéed Green Beans with a Bourbon Peach Reduction

JOYCE FARMS OVEN ROASTED CHICKEN | \$37

Potato and Parsnip Puree, Broccolini, Roasted Mushrooms, Blistered Tomatoes, in a Chicken Demi

CORN BREAD CRUSTED SALMON | \$43

Hoppin' John Black-eyed Peas, Conecuh Jambalaya, Rice, in a Tabasco Cream Sauce

DOUBLE ENTREES

FILET MIGNON & CRAB CAKES | \$65

Roasted Fingerling Potato, Grilled Asparagus, Baby Carrot, Bordelaise Sauce

KONA COFFEE SHORT RIBS & SCALLOP | \$57

Parsnip Puree, Asparagus, Caramelized Cipollini Onion, Blistered Tomatoes, Natural Jus Reduction

BLACKENED CHICKEN & CORNBREAD CRUSTED SALMON | \$47

Hoppin' John Black-eyed Peas, Conecuh Jambalaya, Rice, Tabasco Cream Sauce

TARRAGON ROASTED CHICKEN & GULF COAST SWORDFISH | \$49

Sautéed Chicken, Garlic, Lemon Pepper Grilled Fish, Citrus Rice Pilaf, Grilled Asparagus, and Pineapple Relish

Plated dinners are designed for 2 hours of service and require a minimum of 15 guests. An additional labor fee of \$100 will be applied to events with fewer than 15 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

DINNER BUFFET

All buffets include freshly brewed coffee, decaffeinated coffee, hot tea, iced water and iced tea.

THREE ENTREE DINNER BUFFET | \$61

Select Two Salads, Three Entrees, Four Sides, Two Desserts

TWO ENTREE DINNER BUFFET | \$50

Select Two Salads, Two Entrees, Three Sides, One Dessert

SOUP ENHANCEMENT | \$5

Tomato Basil
Roasted Corn and Crawfish Chowder
Conecuh Chicken Gumbo with Steamed White Rice
Loaded Baked Potato with Bacon, Cheddar & Chives
Vegan Minestrone

SALADS

CAESAR - Hearts of Romaine Tossed With Garlic Croutons, Parmesan Cheese and Caesar Dressing
LOCAL FIELD GREENS - Heirloom Tomatoes, Cucumber, Carrots Served with Ranch or Balsamic Vinaigrette
WEDGE - Baby Iceberg, Bacon, Heirloom Tomato, Red Onion, Blue Cheese served with Ranch or Balsamic
ALABAMA SIGNATURE – Candied Pecans, Belle Chèvre Goat Cheese, Heirloom Tomato, Grilled Peaches, Cucumbers, served with Chilton County Peach Vinaigrette
CAPITOL SALAD - Cucumber, Heirloom Tomato, Onion, White Wine Vinaigrette
CAPRESE - Tomato, Mozzarella, Basil, 25 year aged Balsamic Vinaigrette

DESSERTS:

Grandma's Carrot Cake
Vanilla Bean Cheesecake
Red Velvet Cake
Triple Chocolate Mousse Cake
Key Lime Pie

ENHANCED DESSERTS: \$6

Sweet Potato Cheesecake
Crème Brûlée Cheesecake
Southern Bourbon Pecan Pie
Meyers Lemonade Cake

Buffets dinners are designed for 2 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

DINNER BUFFET

SIDES

Roasted Garlic Mashed Potatoes
Au Gratin Potatoes
Sweet Potato Hash
Garlic and Herb Roasted Fingerling Potatoes
Toasted Brown Rice & Pecans with Golden Raisins in Coconut Oil (Vegan)
Seasonal Vegetable Risotto
Macaroni & Cheese
Smoked Turkey Braised Collard Greens
Southern Style Green Beans
Charred Broccolini, Cauliflower, Squash & Zucchini
Honey-buttered Cut Corn
Roasted Brussel Sprouts and Green Beans with Roasted Red Peppers

ENTREES

Roasted Strip Loin- Caramelized Onions & classic Bordelaise Sauce
Braised Beef Tips - Pearl Onions & Young Sweet Peas
12- Hour Pot Roast - Baby Carrots & Natural Jus Reduction
Seared Salmon - Wilted Spinach, Blistered Heirloom Tomatoes & Peach Balsamic Glaze
Grilled Lime & Cilantro Mahi - Lemon Butter Beurre Blanc
Char-Grilled Chicken - Molasses and Hickory Bourbon BBQ Sauce
Truck Stop Honey Rotisserie Chicken
Conecuh Spinach, Smoked Gouda Stuffed Chicken
Buttermilk & Hot Sauce Brined Fried Chicken

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RENAISSANCE[®] MONTGOMERY HOTEL & SPA AT THE CONVENTION CENTER

RECEPTION



R
RENAISSANCE[®]
HOTELS

201 TALLAPOOSA STREET MONTGOMERY AL
36104
(334)481-4157

COLD HORS D'OEUVRES

- Green Tomato Bruschetta | \$4
- Watermelon Bruschetta – Seasonal | \$4
- Grilled Jumbo Shrimp Cocktail, Tequila Gazpacho | \$6
- Antipasto Skewers | \$5
- Seared Tuna Cocktail with Asian Slaw & Wonton | \$6
- Cucumber Rondo, Shrimp, Mango Salsa | \$6
- Beef Tartare, Parmesan Crisp, Truffle Lemon Aioli | \$8
- Tuna Tartare, Crispy Wonton, Wasabi Cream | \$6
- Grilled Asparagus Spears wrapped with Prosciutto | \$6
- Pimento Cheese Crostini with Praline Bacon | \$6
- Crab Ceviche, Corn Tostada | \$8
- Vegetable Crudité Shooters | \$4

HOT HORS D'OEUVRES

- Brie & Raspberry en Croute | \$4
- Roasted Sea Scallop wrapped in Bacon | \$6
- Bacon-wrapped Blue Cheese Beef Tenderloin | \$6
- Buffalo Chicken Spring Roll | \$5
- Shrimp & Grit Cakes | \$5
- Vegetable Eggroll, Yakimiku | \$5
- Chicken & Cheese Quesadilla Coronets | \$5
- Mini Chicken Cordon Bleu, Honey Mustard | \$5
- House Lump Crab Cakes, Spicy Remoulade | \$6
- Wagyu Beef Cheddar & Bacon Slider | \$5
- Spicy Buffalo Chicken Wings with sauce | \$4
- Spanakopita | \$4
- Southern Chicken Fingers, Honey Mustard | \$5
- Chive & Local Cheddar Biscuit with Pulled Pork | \$4
- Mini Herb Biscuits, Shaved Ham & Pepper Jelly | \$4
- Conecuh Pigs in a Blanket, Creole Mustard | \$5
- New Zealand Lamb with Mango Salsa | \$6
- Candied Bacon-wrapped Conecuh | \$5

Hot and cold hors d'oeuvres are priced per piece and presented buffet style. There is a 50 piece minimum for any one item. A server fee of \$100 per server will be applied for butler passed hors d'oeuvres. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

RECEPTION PRESENTATIONS

SEASONALLY INSPIRED VEGETABLE CRUDITE SHOOTERS | \$10

Selection of crisp local seasonal Vegetables with Chef's selection of House-made Vinaigrette

FRESH VEGETABLE CRUDITE DISPLAY | \$8

Chilled Heirloom Tomatoes, Broccolini, Zucchini, Yellow Squash, Baby Carrots, Celery, Greek Olives, Ranch & White Balsamic Vinaigrette

IMPORTED & DOMESTIC ARTISAN CHEESE BOARD | \$15

Variety of Cheese from imported and local farms to include Thomasville, Sweet Grass Dairy, and Bellwether Farms. Served with assorted Jams, Spreads, Crackers, French Breads and Olives

ANTI PASTA DISPLAY | \$17

Roasted Eggplant, Marinated Grilled Asparagus, Blistered Campari Tomatoes, Garlic Roasted Squash and Zucchini, thinly-sliced cured Capicola, Prosciutto, Mortadella, Genoa, Pearl Mozzarella Salad, Herb-grilled Artichokes, Marinated Mushrooms, Pepperoncini, Marinated Olives, Marinated Mussels, Calamari Salad

SOUTHERN CHARCUTERIE DISPLAY | \$20

Black-pepper Truffle Pancetta, Duck Pastrami, Tasso, Black-pepper Sorghum Sausage, Chorizo, Capicola, Prosciutto, Mortadella, Genoa, Sopressata, Olives, Grilled Asparagus, Blistered Campari Tomatoes, Garlic Roasted Squash & Zucchini, imported & domestic Cheese, Angry Cucumbers, Drunken Tomatoes, Black-eyed Pea Salad, Pimento Cheese, Pickled Green Beans, Smoked Okra, Beets, Pickled Cauliflower, Pickled Watermelon, Marinated Mushrooms, Crackers, French Bread, assorted Jellies, assorted Mustards

CAPITOL TEA TIME | \$15

Black-eyed Pea Hummus, Pita Chips, Pimento Cheese, Flat Bread, Chilled Heirloom Tomatoes, Broccolini, Zucchini, Yellow Squash, Baby Carrots, Celery, Greek Olives, Buttermilk Vinaigrette

Enhance with Chef's Selection assorted Finger Sandwiches + \$4

Enhance with Southern Petit Fours: Chocolate, Red Velvet, Grandma's Carrot Cake, Chocolate Brownie + \$3

ACTION STATIONS

All Stations Served with Petite Rolls and Appropriate Condiments
\$150 Chef Attendant Fee Per Live Chef Action Station

LIVE CHEF ACTION STATIONS

SHRIMP AND GRITS | \$18

Gulf Shrimp, local Oakview Farm's Grits with Gouda Cheese, White Wine Cream Sauce, Tomatoes, Mushrooms, Bacon, Conecuh Sausage, Scallions, Parmesan Cheese

PASTA STATION | \$16

Gulf Shrimp, Penne Pasta, Butter, White Wine, Basil, Heirloom Tomatoes, Mushrooms, Asparagus, & Reggiano Grilled Chicken, Tri-color Tortellini, White Wine Cream Sauce, Italian Parsley, & Grana Padano

LOW COUNTRY PAELLA | \$18

Yellow Rice, Long-grain Rice, Old Bay Seafood Broth, Smoked Tomato Broth, Sausage, Bacon, Blackened Chicken, Shrimp, Crawfish, Cut Corn, Diced Tomatoes

SHORT CAKE STATION | \$12

Fried Country Buttermilk Biscuits, Powdered Sugar, Cinnamon, Strawberry Sauce, Grilled Peaches, Blackberry Compote, Moonshine Vanilla Bean Glaze

SELF-SERVE ACTION STATION

SLIDERS & HOUSE MADE CHIPS STATION | \$16

Wagyu Beef Patties, Fried Chicken Breast, Nathan's Slider All Beef Slider Dogs, Lettuce, Tomato, Wickles Pickles, assorted Cheeses, Grilled Onions, Smothered Mushrooms, Jalapenos, Ketchup, Grain Mustard, Coleslaw, Sauerkraut, Pickle Relish, French Onion Dip, Bacon Dip, House-made Chips

SOLARIO CANTINA | \$18

Seasonal Whole Fish, Skirt Steak, Carnita Pork, Street Corn, Shredded Lettuce, Diced Tomatoes, Pico de Gallo, Guacamole, Cilantro, Onions, Tomatillo Salsa Verde, Fire-roasted Tomato Salsa, Sour Cream, Cotija Cheese, Queso Fresco, Chimichurri, Corn & Flour tortillas

MAC & CHEESE STATION | \$16

Cheddar Mac & Cheese, Alfredo Mac & Cheese, Fried Chicken, Bacon, Conecuh Sausage, Collard Greens, Marinated Mushrooms, Moonshine Onions, Diced Tomatoes, Scallions, Charred Broccoli, Jalapenos, Roasted Red Peppers, Smoked Okra, Shredded Cheddar, Buttermilk Cheddar, Shaved Parmesan, BBQ sauce, assorted Hot Sauce

CHEESECAKE & PIE IN A JAR | \$13

Key Lime, S'mores, Pumpkin Pie, Cookies and Cream, Strawberry, Triple Chocolate Cheesecake

Action stations are priced per person for a two hour service and require a minimum of 25 guests. Pricing is based on reception and hors d'oeuvres portions. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.

CARVING STATIONS

All Stations Served with Petite Rolls and Appropriate Condiments
\$150 Chef Attendant Fee Per Station

HERB & GARLIC CRUSTED TENDERLOIN I \$500

Mushroom Jam, Dijon Mustard, Horseradish, Truffle Aioli, Red Wine Demi

CAJUN TURKEY I \$250

Honey Bourbon BBQ Glaze, Spiced Mustard, Creole Mayonnaise, Cranberry Jalapeno Jelly

HERB & PEPPER CRUSTED STEAM SHIP OF BEEF I \$650

Chipotle Mustard, Horseradish, Dijon Mayonnaise, Sherry Twice-reduced Au Jus

DR. PEPPER & MAPLE GLAZED HAM I \$275

Maple Dr. Pepper sauce, Honey Mustard, Mayonnaise

DRY RUBBED CONECUH STUFFED PORK LOIN I \$275

Red Peppers, Green Peppers, Onions, Conecuh Sausage, Cheddar Cheese, Spiced Mustard, Jezebel Sauce

ROASTED PRIME RIB I \$400

Spiced Mustard, Horseradish, Caramelized Onion Jam, Reduced Natural Au Jus

SMOKED PORK BELLY I \$300

Angry Cucumbers, Pepper Jelly, Jam, Pork Chalet Sauce

CEDAR PLANKED SALMON I \$300

Sweet Onion and Scallion Sauce, Shishito Pepper Glaze, Sweet Chili Glaze, Corn Relish

Carving stations are priced per station for a two hour service. Pricing is based on reception and hors d'oeuvres portions. A service charge of 24% and sales tax of 10% will be applied to all events. Prices are subject to change.



RENAISSANCE[®] MONTGOMERY HOTEL & SPA AT THE CONVENTION CENTER

BEVERAGE



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HOTELS

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Banquet Beverage

BAR SERVICE

- If you elect, a representative from your group may be present at the end of the event to observe the inventory of the bars to verify bar charges.
- Please remember, hosted bar by-the-drink charges include all drinks served, not just drinks consumed.
- Standard Bar Service includes your choice of Premium or Top Shelf liquor, domestic and imported beer, tier one or two wines, sodas and mineral water. It is the assumption that cash bars will be set with the standard bar service.
- Hosted bar service by the drink allows the host to determine which types of drinks (wine, beer, liquor) are to be included on the bar.
- Any special order beverages will be purchased in their entirety and not upon consumption unless otherwise specified.

BARTENDERS AND CASHIERS

- Hosted bars have a minimum revenue requirement of \$400 per bar.
- One bartender for every 100 guests is appropriate in most circumstances. However, in the event several hundred people arrive at the bar at the same time (such as where bar service immediately follows a ceremony), one bartender per 100 guests may not be appropriate. Wine and mineral water may be butler passed (for host bars) for the initial 20 to 30 minutes of service to minimize lines at the bars in the case of a mass arrival.
- A fee of \$150 will be applied for each bartender and each cashier attending your event. Every hour past the third hour will incur an additional \$50 fee for each bartender and each cashier.
- Cash bars require at least one cashier. Consult your Event Manager for recommendations on the specific needs of your cash bar.
- Cash bars have a minimum revenue requirement of \$500 per bar.

BAR SAFETY

The Renaissance Montgomery Hotel takes great pride in responsible beverage service. The Renaissance Montgomery Hotel does not permit the serving of alcoholic beverages to anyone under the age of 21, or under the influence of alcohol in accordance with the Alabama state laws. Guests under the age of 30 should be prepared to present photo identification. Doubles, shots or shooters are not available from banquet bars unless arrangements are made in advance and specified on your banquet event order. We appreciate your support and assistance with these guidelines to ensure everyone enjoys the entire event safely.

PROVISIONING CONDITIONS

Due to restrictions imposed by the State of Alabama, Montgomery County, and the City of Montgomery in granting The Renaissance Montgomery its liquor license, all alcoholic beverages consumed on the premises must be provided by The Renaissance Montgomery.

BAR - SPIRITS

Mixed Drinks

Premium I \$9

Tito's Handmade Vodka
Bombay Sapphire
Bacardi Rum
Jack Daniels Tennessee Whiskey
Dewar's Scotch Whiskey
Jose Cuervo Tradicional Reposado

Top Shelf I \$10

Ketel One Vodka
Hendrick's Gin
Plantation 3 Stars Rum
Maker's Mark Bourbon
Monkey Shoulder Scotch
Crown Royal Whisky
1800 Silver Tequila
Hennessy V.S Cognac

- * Above pricing based on hosted bar, per drink
- * \$150 bartender fee per bar - based on three hour service; \$50 fee per additional hour
- * \$150 cashier fee per cash bar - based on three hour service; \$50 fee per additional hour
- * Minimum of \$400 revenue per bar

BEER & WINE

Premium Wines \$7

Backhouse Chardonnay
Backhouse Cabernet Sauvignon
Backhouse Pinot Noir
AVA Grace Rose

Top Shelf Wines \$8

Noble Vines Chardonnay
Noble Vines Pinot Grigio
Noble Vies Merlot
Noble Vines Pinot Noir

Sparkling Wine \$9

Freixenet

Beer \$6

Michelob Ultra
Bud Light
Budweiser
Coors Light
Miller Lite
O'Doul's
Corona Extra
Yellow Hammer
Back Forty

Special order wine or beer sales outside of the items listed above will consist of whole bottles and cases, respectively.

- * \$150 bartender fee per bar - based on three hour service; \$50 fee per additional hour
- * \$150 cashier fee per cash bar - based on four hour service
- * Minimum of \$400 revenue per bar

PACKAGE BAR

Premium Brands – Full Bar

Premium Liquor, Premium Wine, Beer

\$18 per person, 1 Hour Reception

\$26 per person, 2 Hour Reception

\$34 per person, 3 Hour Reception

\$40 per person, 4 Hour Reception

Top Shelf Brands – Full Bar

Top Shelf Liquor, Premium Wine, Beer

\$20 per person, 1 Hour Reception

\$30 per person, 2 Hour Reception

\$38 per person, 3 Hour Reception

\$44 per person, 4 Hour Reception

* \$150.00 bartender fee per bar - based on three hours of service; \$50 fee per additional hour

* Minimum of \$400 revenue per bar

TASTE OF ALABAMA BARS

Margarita Bar

Frozen or Rocks, Sugar or Salt, Margaritas, Strawberry, Mango, Pina Coladas, Cointreau, and Sangria

\$18 per person, 1 Hour Reception

\$24 per person, 2 Hour Reception

\$32 per person, 3 Hour Reception

\$38 per person, 4 Hour Reception

Clyde May's Alabama Whiskey Bar

A Vertical Tasting from the Oldest Distiller in Alabama

Alabama Style Whiskey, Special Reserve Whiskey, Cask Strength Whiskey, Rye Whiskey, Bourbon
Premium Wine, Beer

\$22 per person, 1 Hour Reception

\$32 per person, 2 Hour Reception

\$38 per person, 3 Hour Reception

John Emerald's Alabama Bar – Full Bar

John Emerald's Full Line of Alabama Distilled Liquor

Vodka, Gin, Single Malt Whiskey, Barrel Aged Rum, Spiced Rum, Premium Wine, Beer

\$18 per person, 1 Hour Reception

\$26 per person, 2 Hour Reception

\$34 per person, 3 Hour Reception

Alabama Craft Beer Bar

Goat Island, Yellowhammer, Back Forty, Red Clay, Trim Tab, Premium Wine

\$14 per person, 1 Hour Reception

\$22 per person, 2 Hour Reception

\$28 per person, 3 Hour Reception

George Gibson's Moonshine Bar

An Alabama Classic, All Made in Headland Alabama

Blueberry and Peach Moonshine, Bourbon, Vodka, and Gin

Premium Wine, Domestic and Imported Beer

\$16 per person, 1 Hour Reception

\$26 per person, 2 Hour Reception

\$34 per person, 3 Hour Reception

* \$150.00 bartender fee per bar – based on three hours of service ; \$50 fee per additional hour

* Minimum of \$400 revenue per bar