

EVENTS

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DISCOVER

Renaissance Mobile Riverview Plaza is rising majestically over the skyline of Mobile, a city unique in having six nations influence. The footprint of the hotel lies in the area once known as Duncan Place where the first Mardi Gras in the United States was celebrated. Our guests are treated to views overlooking the historic and modern elements of our now thriving downtown or the tranquil panoramic view of the scenic Mobile Bay and River. Mobile has a rich culinary tradition demonstrated in our local seafood, meat and produce. Here at the Riverview, we will help your guest experience local tastes and treasures while giving them our undivided attention throughout our 44,000 square feet state-of-the art venue space.





BREAKFAST

 $\mathop{R}_{\text{RENAISSANCE}^{\circ}}_{\text{hotels}}$

CONTINENTAL BREAKFAST

The Mobile River | \$20

Individually Presented and Server Attended:

Seasonal Fresh Fruit & Berries

Assorted Breakfast Breads

Fresh Butter & Preserves

Chilled Orange Juice, Apple Juice & Cranberry Juice

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection



PLATED BREAKFAST

All-American | \$22

Fresh Seasonal Fruit Skewer

Smoked Gouda and Heirloom Tomato Omelet

Potato Medley

Smoked Bacon

Buttermilk Biscuits

Chilled Orange Juice

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection



ENHANCEMENTS

Individually Wrapped

Breakfast Sandwiches | \$5 each

Nashville Hot Chicken

Farm Egg, Smoked Gouda Cheese & Bacon Jam

Farm Egg, Conecuh County Sausage & Cheddar

Spinach, Egg Whites & Feta

Additional Goods

Hardboiled Eggs, Peeled \$2 each

Assorted Fruit Yogurts \$3 each

Fruit & Granola Parfaits \$4 each

Biscuits & Gravy \$5 per person

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Based upon one hour of service in your meeting room or pre-function area

BREAKFAST BUFFET

All-American Buffet | \$29

Fresh Seasonal Fruit and Berries
Cage-Free Scrambled Eggs
Crisp Bacon & Breakfast Sausage
Housemade Breakfast Potatoes
Assorted Breakfast Breads
Fresh Butter & Preserves
Chilled Orange Juice, Apple Juice & Cranberry Juice
Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and

Mobilian Buffet | \$34

Tea Selection

Fresh Seasonal Fruit and Berries
Cage-Free Scrambled Eggs
Crisp Bacon & Breakfast Sausage
Grits with Cheddar Cheese
Housemade Breakfast Potatoes
Buttermilk Biscuits with Traditional Sausage Gravy
Assorted Breakfast Breads
Fresh Butter & Preserves
Chilled Orange Juice, Apple Juice & Cranberry Juice

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Tea Selection

Minimum of 20 People Required on Each Buffet



A LA CARTE SELECTIONS

Freshly Brewed Riverview Signature Espresso Roast \$65 per gallon

Decaffeinated Riverview Signature Espresso Roast \$65 per gallon

Riverview Signature Iced Coffee \$65 per gallon

Hot Tea Selection \$65 per gallon

Southern Iced Tea \$55 per gallon

Lemonade or Fruit Punch \$55 per gallon

Sparkling French Lemonade \$9 each (Blood Orange, Pink, or Old Fashioned)

Propel Flavored Water \$5 each

Bottled Water \$4 each

Perrier Bottled Water \$6 each

Coca Cola Soft Drinks \$4 each

Red Bull - Classic & Flavored \$5 each



A LA CARTE SELECTIONS

Assorted Snack Bars \$4 each

Assorted Candy Bars \$4 each

Seasonal Fruit Skewers \$4 each

Whole Fruit \$3 each

Zapp's Assorted Chips \$4 each

Fresh Popcorn with Assorted Seasonings \$5 per person

Freshly Baked Cookies \$36 per dozen

Freshly Baked Brownies \$36 per dozen

Breakfast Breads \$36 per dozen

Chef's Specialty Doughnuts \$48 per dozen









BREAKS

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BREAKS

The Coffee Shop I \$12

Cher's Specialty Doughnut Station

Assorted Granola Bars

Seasonal Fruit & Greek Yogurt Parfaits

Orange Juice, Apple Juice & Cranberry Juice

Eleven 86 Water

Flavored Tea

Riverview Signature Espresso Roast, Riverview Signature Decaffeinated Espresso Roast & Tea Selection

The Taste of Mobile | \$15

Warm Beignets with Lemon Cream & Caramel Sauce

Assorted Moonpies

Whole Fruit

Trail Mix

Propel Flavored Water

Eleven 86 Water

Riverview Signature Espresso Roast, Riverview Signature Decaffeinated Espresso Roast & Tea Selection

Add Riverview Blonde, a craft blonde ale specifically developed for your enjoyment at this hotel only | \$10





LUNCH

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PLATED LUNCH

All Entrees Include

Soup or Salad, Rolls, Butter & Dessert Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

Soup & Salad Selection | Select One

Sam's Award Winning Seafood Gumbo

Corn Chowder

Arcadian Greens, Shaved Root Vegetables, Baby Heirlooms
Caesar Salad with Romaine Hearts, Housemade Croutons, Shaved Parmesan & Caesar Dressing
Greek Salad with Romaine, Chopped Tomatoes, Cucumbers, Olives, Feta, Red Onion & Greek Dressing

Dessert Selection | Select One

Southern Pecan Pie Southern Key Lime Pie Traditional NY Cheesecake Strawberry & White Chocolate Mousse



PLATED LUNCH

Cold Entrees

Deviled Egg Potato Salad

Cobb Salad | \$19

Arcadian Greens, Boiled Egg, Tomato, Bacon, Cucumber, Cheddar Add Grilled Chicken \$21 Add Lemon Grilled Shrimp \$23

Chilled Beef Tenderloin Salad | \$25

Baby Spinach, Candied Pecans, Craisins, Bleu Cheese and Balsamic Reduction

Power Bowl Salad | \$19

Cous Cous, Roasted Seasonal Vegetables, Arugula and Toasted Almonds Add Grilled Chicken \$22 Add Lemon Grilled Shrimp \$23

Hot Entrees

Smoked Pork Loin | \$23

Wild Rice, Roasted Brussels, Caramelized Onions and Bourbon Glaze

Petite Filet Medallions| \$35

Garlic Pommes Puree, Smoked Mushrooms, House Demi Glaze and Lemon Roasted Asparagus

Seared Atlantic Salmon | \$26

Torta de Papa, Asparagus and Lemon Burre Blanc

Gulf Catch | \$30

Chef's Selection of Seasonal Vegetables, Parmesan Risotto and Lemon Butter Sauce

Roasted Chicken Breast | \$23

Garlic Mashed Potatoes, Green Beans and Herb Jus



LUNCH BUFFET

Create Your Own

Choice of 2 Entrees \$37 | Choice of 3 Entrees \$41

Buffet is served with Rolls and Fresh butter, Assorted Individual Desserts, Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

Choice of One Salad

Greek Pasta Salad – Kalamata Olives, Tomatoes, Feta, Roasted Red Peppers Caesar Salad – Romaine Lettuce, Housemade Croutons, Shaved Parmesan and Classic Caesar Dressing Arcadian Greens Salad – Shaved Root Vegetables, Baby Heirlooms, Cheddar, Croutons

Choice of Two Sides

Grilled Seasonal Vegetables Southern Green Beans Braised Collard Greens Garlic Pommes Puree Smoked Gouda Mac & Cheese Herb Roasted Potatoes Vegetable Jambalaya

Minimum of 20 People Required on Each Buffet \$150 below minimum fee



LUNCH BUFFET

Entrée Choices

Southern Fried Chicken

8 Cut Herb Roasted Chicken, Natural Jus

Smoked Pork Shoulder, House BBQ

Southern Fried Catfish, House Remoulade

Gulf Catch, Lemon Burre Blanc

Grilled Salmon, Stone Ground Mustard Cream

Country Fried Steak, White Cracked Pepper Gravy

Hamburger Steak, Sautéed Peppers & Onions, Brown Gravy

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Minimum of 20 People Required on Each Buffet

LUNCH BUFFET - THEMED BUFFETS

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

The Cookout Buffet | \$36

BBQ Chicken Breast

Grilled Burgers

Grilled All Beef Hot Dogs

Coleslaw

Deviled Egg Potato Salad

BBQ Baked Beans Assorted Cheeses

Traditional Accompaniments

Fresh Breads Banana Pudding

Little Italy Buffet | \$32

Caesar Salad

Tuscan White Bean Soup Chefs Pasta Selection

\$150 below minimum fee

Beef Bolognese

Grilled Chicken, Alfredo Sauce Roasted Garlic Haricot Vertes

Minimum of 20 People Required on Each Buffet

Garlic Bread Tiramisu

LODA Market Deli | \$30

Deviled Egg Potato Salad

Chef Crafted Sandwiches*

Vegan Torta - Marinated Portabella, Smashed Black Beans,

Pickled Jalapenos, Shredded Red Cabbage, House Guacamole, Vegan Cheddar Jack, Spinach Wrap

Shaved Ham

Aged Cheddar, Lettuce, Tomato, Cranberry Aioli on Wheat

Roasted Turkey

Swiss, Lettuce, Tomatoes, Cranberry Aioli on Wheat

Assorted Zapp's Chips Freshly Baked Cookies

Old Mexico | \$38

Poblano Corn Chowder

Smoked Flank Steak with Chimichurri Margarita Braised Chicken Thighs

Shredded Greens Black Beans Blended Cheese

Onions Tomatoes

Chunky Tomato Salsa Mexican Style Street Corn

Cilantro Rice Soft Shell Tacos Tortilla Chips

Chefs Selection of Churros

Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage and Rental. Any meeting room that has to be re-set after the event order is signed and accepted will be subject to a \$150.00 re-set fee and \$3 per chair.

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LUNCH BARS

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

LODA Potato Bar | \$23

Baked Potatoes

Smokehouse Chili

Jalapeno Cheese Sauce

Steamed Broccoli

Whipped Butter

Smoked Bacon

Green Onion

Sour Cream

Assorted Dessert Bars

RVP Garden Bar | \$27

Soup du Jour

Arcadian Greens

Cucumber

Tomatoes

Shredded Cheddar

Housemade Croutons

Kalamata Olives

Artichokes

Pepperoncini

Broccoli Florets

Feta

Smoked Bacon

Greek Chicken

Ranch Dressing

Italian Dressing

Assorted Dessert Bars

Assorted Rolls

Lunch Bar Enhancements

House Smoked Pork \$5 per person Shredded BBQ Chicken \$5 per person House Smoked Brisket \$7 per person Fire Roasted Shrimp \$7 per person

Minimum of 20 people required on each bar





ON THE GO

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FRESH BITES

A choice of complete packaged meal on the go to fit your busy lifestyle.

The Explorer | \$24

Oven Roasted Turkey Breast with Swiss Cheese on Whole Wheat with Lettuce & Tomato - OR -

Honey Baked Ham with Cheddar on Sourdough with Lettuce & Tomato

Zapp's Chips

Whole Fruit

Freshly Baked Cookie

Bottled Water or Soft Drink

The Navigator | \$29

A duo of Oven Roasted Turkey Breast with Swiss Cheese on Whole Wheat with Lettuce & Tomato and Greek Pasta Salad

Zapp's Chips

Trail Mix

Power Bar

Whole Fruit

Freshly Baked Cookie

Bottled Water or Soft Drink

The Elite Explorer | \$34

Packed in a Renaissance Cooler Bag

Oven Roasted Turkey Breast with Swiss Cheese on Whole Wheat with Lettuce & Tomato - OR -

Honey Baked Ham with Cheddar on Sourdough with Lettuce & Tomato

House Chips

Whole Fruit

Freshly Baked Cookie

Bottled Water or Soft Drink





DINNER

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PLATED DINNER

All entrees include choice of salad, rolls and fresh butter, and choice of dessert, freshly brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

Salads | Select One

Greek Salad – Kalamata Olives, Tomatoes, Feta, Roasted Red Peppers Caesar Salad – Romaine Lettuce, Housemade Croutons, Shaved Parmesan and Classic Caesar Dressing Mixed Greens Salad – Cucumber, Baby Heirlooms, Cheddar

Desserts | Select One

Layered Chocolate Cake Vanilla Cheesecake Pecan Praline Chocolate Mousse Layered Lemon Crème Cake



PLATED DINNER

Entrees

Filet Mignon | \$63

Caramelized Onions, Smoked Gouda Pommes Puree, Haricot Vertes

Conecuh Sausage & Cornbread Stuffed Chicken Breast | \$42

Parmesan Cream, Wild Rice, Grilled Asparagus

Crispy Chicken Breast | \$42

Parmesan Orzo, Wilted Spinach and Cracked Pepper Honey Mustard Crème

Herb Chicken Breast | \$40

Roasted Potatoes, Seasonal Vegetables, Thyme Butter

Pork Duo | \$45

Roasted Tenderloin & Smoked Belly Sweet Potato Puree, Roasted Brussels Bourbon Glaze

Pork Loin | \$40

Creole Mustard Glazed Pork Loin Wild Rice, Asparagus

Gulf Fish | \$45

Roasted Broccoli and Romesco "Jambalaya"

Salmon | \$40

Lemon Herb Seared Salmon, Split Pea & Spring Onion Risotto, Roasted Root Vegetables, Butter Sauce

Grilled Beef Ribeye| \$60

Rustic Red Potatoes, Grilled Broccolini, Smoked Mushrooms, Demi Glace

Surf & Turf | \$68

Filet, Gulf Shrimp Skewer Honey Glazed Carrot, Roasted Asparagus, Herb Roasted Fingerlings, Caramelized Onion Demi

Turf & Turf | \$55

Grilled Tenderloin Medallion, Herb Grilled Chicken Breast Roasted Garlic Pommes Puree, Glazed Vegetables, Bordelaise Sauce

Add a Grilled Gulf Shrimp Skewer to any Entree \$8



DINNER BUFFET

Buffet includes rolls and butter, freshly brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

Create your Own - Choice of 2 Entrees \$59 | Choice of 3 Entrees \$65

Soup & Salads | Select One

Sam's Award Winning Seafood Gumbo Potato & Corn Chowder Muffaletta Pasta Salad

Caesar Salad - Romaine Lettuce, Housemade Croutons, Shaved Parmesan and Classic Caesar Dressing Arcadian Greens Salad - Shaved Root Vegetables, Baby Heirlooms, Cheddar, Croutons

Starch & Vegetables | Select Two

Sea Salt Roasted Potatoes
Garlic Pommes Puree
Steamed Wild Rice Pilaf
Pasta Primavera
Honey Spiced Carrots
Roasted Cauliflower
Grilled Seasonal Vegetables
Southern Green Beans

Minimum of 20 people required on each buffet

DINNER BUFFET

Buffet includes rolls and butter, freshly brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

Entrée Selections

Southern Fried Chicken

Greek Roasted Chicken

Lemon Herb Seared Salmon, Butter Sauce

Slow Smoked Beef Roast

Gulf Catch Creole

Local Honey Glazed Ham

Beef Tips & Rice

Herb Roasted Pork Loin with Creole Cream

Minimum of 20 people required on each buffet



DINNER BUFFET – THEMED BUFFETS

Buffet includes rolls and butter, freshly brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

MARDI GRAS | \$57

Muffaletta Pasta Salad Sam's Award Winning Seafood Gumbo Seared Chicken Breast, Cajun Cream Blackened Gulf Catch, Old Bay Butter Cajun Boil, Cajun Corn, Potatoes and Local Sausage Red Beans & Rice with Conecuh Sausage Housemade Cornbread Banana's Foster Cheesecake Praline Bread Pudding

LOWER ALABAMA | \$60

Chopped Salad
Potato Salad
Southern Fried Chicken
House Smoked Pulled Pork
Fried Catfish
Smashed Potatoes
Corn on a Cob
Ham Hock Braised Collard Greens
Loaded Cornbread
Seasonal Cobbler
Banana Pudding

THE TUSCAN | \$48

Caesar Salad
Tuscan White Bean Soup
Seasonal Vegetable Caponata
Chef's Pasta Selection
Beef Bolognese
Shrimp Alfredo
Seared Chicken with Lemon Butter Sauce
Garlic Bread
Tiramisu
Citrus Panna Cotta

FARM TO TABLE | \$65

Farm Table Salad
Potato & Corn Chowder
Stone Ground Mustard Crusted Pork Loin
Herb Roasted Chicken
Seared Gulf Catch, Herb Butter Sauce
Chive Potatoes
Wild Rice Pilaf
Garden Roasted Vegetables
Honey Butter Yeast Rolls
Mini Shortcakes
Red Velvet Bites

Minimum of 20 People Required on Each Buffet



DINNER BUFFET - THEMED BUFFETS

Buffet includes rolls and butter, freshly brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast and Southern Iced Tea

LODA Market Deli | \$30

Deviled Egg Potato Salad

Chef Crafted Sandwiches

Vegan Torta – Marinated Portabella, Smashed Black Beans, Pickled Jalapenos, Shredded Red Cabbage, House Guacamole, Vegan Cheddar Jack, Spinach Wrap

Shaved Ham – Aged Cheddar, Lettuce, Tomatoes, Dijonaisse, Sourdough

Roasted Turkey – Swiss, Lettuce, Tomatoes, Cranberry Aioli, Wheat

Assorted Zapp's Chips

Freshly Baked Cookies

Freshly Brewed Riverview Signature Espresso Roast, Decaffeinated Riverview Signature Espresso Roast, and Southern Iced Tea

Minimum of 20 People Required on Each Buffet









RECEPTION

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RECEPTIONS

Crunch N' Munch | \$10

Trio of House Chips (Cajun, BBQ, Pita) Conecuh Sausage Dip Black-Eyed Pea Hummus Classic French Onion Dip

LA (Lower Alabama) | \$22

Jalapeno Deviled Egg Candied Pork Belly Smoked Shrimp with Creole Remoulade Chicken and Waffle Bites Gulf Shrimp Wonton with Jalapeno Sweet Chili Pulled Pork & Pimento Cheese Biscuits

International Street Food | \$25

Momofoku Buns, Korean Pork Belly, Kim Chi Slaw, Cilantro Vietnamese Bahn Mi, Smoked Chicken, Cilantro, Cucumber, Sambal Aioli South America Carnitas, Smoked Pork, Jalapeno, Crema

Dessert Display | \$8

Chef's Selection of Individual Confections



ACTION STATIONS

LoDa Shrimp & Grits | \$17

Gulf Shrimp, Bacon, Conecuh, Cream Sauce & Stone Ground Grits

Pig Out | \$22 *

Whole Roasted Pig, Crispy Pork Skin, Grilled Sausage, Smoked Pork Belly, Wickles, Garlic Texas Toast, Brown Sugar BBQ Sauce, Blackberry BBQ Sauce, Alabama White Sauce

Hand Made Beignets | \$8

Powdered Sugar, Lemon, Chocolate Ganache, Rum Caramel

RENAISSANCE®

\$150 Chef Attendant Fee Per Station

CARVING STATIONS

Brined and Roasted Turkey Breast I \$275 each

Herbed Mayo, Dijon Mustard (Serves Approximately 35 Guests)

Local Honey Glazed Ham I \$280 each

Herbed Mayo, Creole Mustard (Serves Approximately 50 Guests)

Herb Rubbed Beef Tenderloin I \$350 each

Horseradish Cream, Chimichurri (Serves Approximately 25 Guests)

Creole Roasted Pork Loin I \$225 each

Creole Mustard, Hot Honey (Serves Approximately 40 Guests)

House Smoked Tomahawk Ribeye I \$400 each

Au Jus, Horseradish Cream (Serves Approximately 30 Guests)

House Smoked Brisket | \$300

House BBQ, Creole Mustard (Serves Approximately 30 Guests

Prime Rib | \$400

Au Jus, Horseradish Cream (Serves Approximately 40 guests)

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

RENAISSANCE*



BEVERAGE

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BAR - SPIRITS

Mixed Drinks

Call| \$7.5

Smirnoff Vodka, Don Q Cristal Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Christian Brothers Brandy, Courvoisier VS Cognac

Premium I \$9.5

Tito's & Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Tanqueray Gin, Makers Mark Bourbon, Jack Daniels Tennessee Whiskey, Courvoisier VS Cognac, Dewar's White Label Scotch, Don Julio Blanco Tequila

Super Premium I \$10.5

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac

- *Above pricing based on hosted bar, per drink.
- *For cash bar pricing add \$.50 per drink.
- *\$150.00 bartender fee per bar based on four hours of service.



BEER & WINE

Wine

House Wine I \$7.5 per glass

Freixenet, Sparkling Wine Beringer, White Zinfandel Canyon Road, Pinot Grigio Canyon Road, Chardonnay Canyon Road, Pinot Noir Canyon Road, Cabernet Sauvignon

Beer

Domestic Premium I \$5

Budweiser, Pabst Blue Ribbon, O'Doul's (Non-Alcoholic)

Domestic Light I \$5

Bud Light, Miller Lite, Michelob Ultra

Import Premium / Light | \$7

Corona Extra, Corona Light, Modelo Especial, Heineken

Craft I \$7

Samuel Adams Boston Lager, Sam Adams Seasonal, Sierra Nevada Pale Ale, Fat Tire, Blue Moon

Regional I \$7

Riverview Blonde

Fairhope Brewery [Fairhope, Alabama]:

(Take The) Causeway IPA, Fairhope Amber, Judge Roy Bean Coffee Stout

Micro-Local Craft Draft I \$7

Seasonal selection of micro-local brews

Fairhope Brewery, Serda Brewing, Haint Blue Brewing, Big Beach Brewing,

Riverview Blonde by Ghost Train



^{*}Above pricing based on hosted bar, per drink.

^{*} For cash bar pricing add \$.50 per drink

^{*\$150.00} bartender fee per bar - based on four hours of service

PACKAGE BAR

Well Brands

one hour I \$22 per person two hours I \$28 per person three hours I \$35 per person four hours I \$42 per person

Call Brands

one hour | \$26 per person two hours | \$32 per person three hours | \$39 per person four hours | \$45 per person

Premium Brands

one hour | \$28 per person two hours | \$35 per person three hours | \$45 per person four hours | \$51 per person

\$150.00 bartender fee per bar - based on four hours of service

RENAISSANCE®

Pricing subject to 24% taxable service charge and 10% sale after the event order is signed and accepted will be subject.

WHITE WINE

Champagne and Sparkling Wines

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain I \$27 Mumm Napa, Brut, "Prestige", Napa Valley, California I \$60 Moet & Chandon, Brut, Imperial, Champagne, France | \$120 Mionetto "Organic" Prosecco, Treviso, Veneto, Italy | \$45

White/Blush Wines

Beringer, White Zinfandel, California | \$25
Magnolia Grove by Chateau St. Jean, Rose, California | \$29
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$30
Canyon Road, Pinot Grigio, California | \$25
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | \$50
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$29
Canyon Road, Sauvignon Blanc, California | \$25
Sea Pearl Sauvignon Blanc, Marlborough | \$38
Canyon Road, Chardonnay, California | \$25
Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$29
Kenwood Vineyards Chardonnay, Sonoma County | \$50
Stags' Leap Winery, Chardonnay, Napa Valley, California | \$75



WINE SELECTIONS

Red Wines

Canyon Road, Pinot Noir, California I \$25 Kim Crawford, Pinot Noir, Marlborough, New Zealand | \$58 Line 39 Pinot Noir, California | \$39 Magnolia Grove by Chateau St. Jean, Merlot, California | \$29 Decoy by Duckhorn, Merlot, California | \$67 Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$29 Canyon Road, Cabernet Sauvignon, California I \$25 Sledgehammer, Cabernet Sauvignon, North Coast, California | \$38 Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California I \$85





EVENT SUPPORT

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BANQUET RENTAL FEES

Easel | \$20 each per day

Additional Exhibit Tables for Booths / Table Tops | \$20 each

Room Re-Set Fee | \$150

Additional Chairs | \$3 per chair



DRAYAGE AND SHIPPING CHARGES

Drayage

There is a fee associated with the receipt, storage or shipment of packages within the hotel. This fee includes no more than 3 business days of storage prior to the event date, delivery to exhibitor's booth or meeting space and removal to loading dock at the close of the event. When applicable, this fee will also include loading packages onto outbound carriers. Packages will not be shipped back out unless they are packed up and the shipping label is already on the package.

Shipping

Packages up to 25 lbs	\$15 each
Packages up to 50 lbs	\$25 each
Packages up to 75 lbs	\$35 each
Packages up to 100 lbs	\$80 each
Skidded Pallets / Crates CWT per 100 lbs	\$80 each



EXHIBITS AND BOOTHS

Table Top Exhibits | \$45 Each Per Day

One 6 foot table Linen Two Chairs Wastebasket

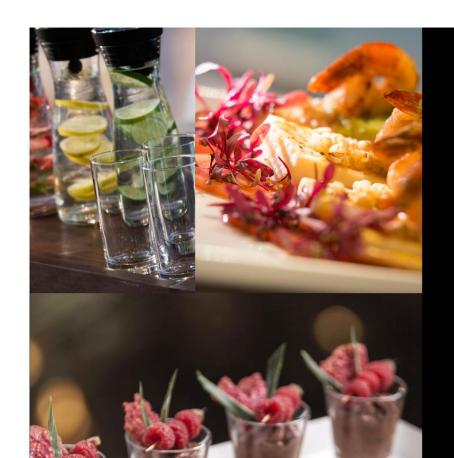
8 x 10 Trade Show Booth | \$100 Each Per Day

One 6 foot table Linen Two Chairs Pipe and Drape Wastebasket Signage Shipping

10 x 10 Trade Show Booth | \$100 Each Per Day

One 6 foot table Linen Two Chairs Pipe and Drape Wastebasket Signage Shipping

Additional Exhibit Booth Table | \$20 Each



EVENT TECHNOLOGY

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AUDIO VISUAL

We are proud to have partnered with Encore as our in-house supplier for all of our audiovisual needs. Most groups prefer working with our preferred inhouse supplier because they offer unparalleled service due to an office on property and a familiarity with the Hotel and its equipment that can tailor your AV needs to what best fits your event. All audio/visual equipment and labor orders must be submitted 10 (ten) days prior to the event date (or with the other food, beverage and set up information). Organizations that choose to supply their own AV equipment (or secure equipment from another source) will be subject to an outside-vendor fee. If you choose to utilize an outside audio visual company, please be aware that they must be able to provide a current certificate of insurance and that all electrical connections and load in / load out supervision is exclusive to the Hotel and its preferred audio visual vendor Encore, and all applicable fees will be charged to the Organization. Any Event Technology orders cancelled within three (3) days of the event date will be charged a cancellation fee of 50% of the original order. Please contact the Director of Event Technology at ben.kent@encoreglobal.com for any AV questions or to arrange for services. No connection to the in-house sound system can be done by or for outside audio visual vendors.

Rigging

All ceiling hanging (structural steel or rigging points) must be conducted by our exclusive in-house rigging contractor Encore. The Production or AV Company is responsible for all charges. This is not a complimentary service of the hotel. Contact Encore at ben.kent@encoreglobal.com for pricing and coordination of services.



Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental and are subject to change.

Any meeting room that has to be re-set after the event order is signed and accepted will be subject to a \$3.00 per person re-set fee plus tax.









GENERAL INFORMATION

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GENERAL INFORMATION

Food and Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel's premises, the Hotel will require that all beverages be dispensed only by the Hotel servers and bartenders. The Hotel's alcoholic beverage service requires (1) proper identification of any person of questionable age and refusal of alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refusal of alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

Banquet Menus

Menu selection for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Event Manager by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such.

Please refer to the Hotel's Events Menu for minimum requirements for number of guests served.

