



RENAISSANCE® MOBILE THE BATTLE
HOUSE HOTEL & SPA

EVENTS



R
RENAISSANCE®
HOTELS

26 NORTH ROYAL STREET
MOBILE, ALABAMA 36602
251.338.2000



RENAISSANCE® MOBILE

THE BATTLE HOUSE HOTEL & SPA

BREAKFAST

R
RENAISSANCE®
HOTELS

26 NORTH ROYAL STREET
MOBILE, ALABAMA 36602
251.338.2000

CONTINENTAL BREAKFAST

Continental Breakfast | \$23

Fresh Seasonal Fruits and Berries

Freshly Baked Muffins, Croissants and Danish

Sweet Butter, Honey and Preserves

Assorted Chilled Juices

Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Enhancements

Biscuit or English Muffin Sandwiches | \$5

Ham, Sausage or Bacon Egg and Cheese | \$5

Individual Fruit & House-Made Granola Parfaits | \$4

Open Faced Smoked Salmon & Bagels with Hard Boiled Egg & Caper Relish | \$8

Loaded Breakfast Burrito's, Scrambled Cheese Eggs, Conecuh County Sausage & Fresh Tomato Salsa | \$5

Quiche Loraine, Swiss cheese, Smoked Bacon & Spinach | \$5

Vegetable Quiche, Tomatoes, Spinach, Mushrooms & Goat Cheese | \$5

Buttermilk Biscuits and Sausage Gravy | \$5

Stuffed Croissants, Ham & Cheese and Conecuh Sausage with Jalapeno Cream Cheese | \$6

Healthy Start | \$25

Fresh Seasonal Fruits & Berries

Individual Fruit & Greek Yogurts

House-Made Granola

Strawberry & Banana Smoothies

Egg Muffins, Spinach & Feta Cheese and Sausage & Cheddar Cheese

Steel Cut Irish Oatmeal with Brown Sugar, Local Pecans, Cinnamon, Raisins

Assorted Chilled Juices

Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Pricing subject to 25% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental.

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.

PLATED BREAKFAST

All include Freshly Baked Muffins, Croissants and Danish served Family Style

Roasted Tomato and Spinach Frittata | \$24

Hash Brown Casserole, Smoked Bacon or Sausage

Fresh Fruit Salad

Premium Florida Orange Juice

Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Classic Quiche Lorraine with Bacon and Swiss Cheese | \$24

Herbed Fingerling Potatoes, Roasted Tomato

Fresh Fruit Salad

Premium Florida Orange Juice

Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

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BREAKFAST BUFFET

Mystic Krewe Buffet | \$30

Fresh Seasonal Fruits and Berries
Freshly Baked Muffins, Croissants & Danish, Sweet Butter, Honey and Preserves
Individual Fruit & Greek Yogurts
Scrambled Cage Free Eggs
Applewood Smoked Bacon & Sausage Links*
Roasted Red Potatoes & Stone Ground Grits with Cheddar Cheese
Assorted Cereals & House Made Granola
Assorted Chilled Juices
Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection
*Turkey Bacon & Sausage Available on Request

The Woodrow Wilson Presidential Buffet | \$36

Fresh Seasonal Fruits & Berries
Freshly Baked Muffins, Croissants and Danish, Sweet Butter, Honey & Preserves
Individual Fruit & House-Made Granola Parfaits
Open Faced Smoked Salmon Bagels with Hard Boiled Egg & Caper Relish
Spinach, Roasted Tomato & Cheddar Frittata
Scrambled Cage Free Eggs
Applewood Smoked Bacon & Conecuh Sausage Links
Hash Brown Casserole
Scratch Made Buttermilk Pancakes, Vermont Maple Syrup
Assorted Chilled Juices
Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

**Minimum of 20 People Required on Each Buffet

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ENHANCE YOUR BUFFET

Omelet Station | + \$7

Omelets & Cage Free Eggs Made to Order: Accompaniments include Peppers, Red Onions, Bacon, Ham, Cheddar Cheese, Mushrooms & Tomatoes

Beignet Station | + \$6

Made to order with Dark Chocolate Ganache, Creme Anglaise & Powdered Sugar

Belgium Waffle Display | + \$5

Made to Order with Choice of Toppings: Blueberries, Strawberries, Local Pecans, Chocolate Chips, Sliced Bananas, Whipped Cream, Powder Sugar & Vermont Maple Syrup

*Minimum of 20 People Required, Priced Per Person, \$150 Chef Attendant Fee per Station

A LA CARTE SELECTIONS

Freshly Brewed Battle House Signature Blend Coffee and Decaffeinated, Hazelnut, Carmel and Vanilla Syrups, Creams and Assorted Sweeteners | \$70 per gallon

Tazo Tea Selection | \$70 per gallon

Battle House Signature Blend Cold Brew | \$70 per gallon

Iced Tea | \$55 per gallon

Lemonade or Fruit Punch | \$55 per gallon

Soft Drinks (Coca Cola Products) | \$4 each

Eleven86 Bottled Water | \$4 each

Evian Water & Sparkling San Pellegrino \$6 each

Whole Apples, Oranges & Bananas | \$3 each

Fresh Seasonal Fruits & Berries | \$6 per person

Assorted Kettle Potato Chips, Cheez-It's & Pretzels | \$3 each

Assorted Candy Bars | \$4 each

Freshly Baked Muffins, Croissants & Danish | \$38 per dozen

Warm Sticky Buns with Local Priesters Pecans | \$38 per dozen

Fresh Baked Cookies & Brownies | \$36 per dozen

Homemade Chips with Smoked Bacon Dip | \$6 per person

Chick Pea Hummus & Grilled Pita | \$6 per person

Freshly Popped Popcorn | \$6 per person

Assorted Ice Cream Novelties | \$5 each

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BREAKS



26 NORTH ROYAL STREET
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BREAKS

Sweet and Salty | \$14

Freshly Baked Cookies, Loaded Brownies, Assorted Kettle Chips, Cheez-It's & Pretzels, Assorted Soft Drinks, Bottled Water, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Battery Recharge | \$15

Build Your Own Trail Mix, Whole Fruit, Vitamin Waters, Gatorade & Red Bull

Euro Break | \$16

Charcutiere Board, Selection of Imported & Domestic Cheeses, Marinated Olives, House Pickles & Jams, French Baguette, Toasted Pita, Sparkling Water

Movie Night | \$15

Freshly Popped Pop Corn with Assorted Flavorings, Classic Movie Theater Candies, Assorted Soft Drinks, Flavored Sodas and Bottled Water

Mobile Mardi Gras | \$18

House Made Moon Pies, Fresh Baked King Cakes, Mini Muffalattas, Assorted Soft Drinks and Bottled Water

Spreads and Breads | \$14

Soft Pretzel Bites & Cheese Sauce, Smoked Bacon & Chive Dip, Pimento Cheese, Toasted Pita, House Fried Chips & Crispy Lavash, Assorted Soft Drinks and Bottled Water

High Tea Break | \$15

Selection of Organic Teas, Cucumber & Boursin and Tomato & Mozzarella Finger Sandwiches, Fresh Baked Scones, Macaroons

*Based upon 30 minutes of service in your meeting room or pre-function area



RENAISSANCE® MOBILE
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LUNCH

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PLATED LUNCH

All Entrees include Soup or Salad, Selection of Dessert, Assorted Rolls and Butter, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Soups & Salads | Select One

Loaded Potato Soup
Roasted Tomato & Basil Soup

Organic Greens Salad
Grape Tomatoes, Cucumber, Croutons, Ranch Dressing, Red Wine Vinaigrette

Classic Caesar
Romaine Hearts, Garlic/Herb Crostini, Shaved Parmesan Cheese, Black Pepper Caesar Dressing

Pearl Couscous Salad
Wild Arugula, Caramelized Onions, Toasted Almonds, Citrus, Red Wine Vinegar, EVOO

Desserts | Select One

Vanilla Bean Cheesecake, Mixed Berries, Whipped Cream
Double Chocolate Layer Cake with Fresh Berries
Flourless Chocolate Decadence Cake, (Gluten Free) Fresh Raspberries, Berry Coulis
Local Pecan Pie Square, Whipped Cream, Bourbon Sauce
Fresh Fruit Tart, Vanilla Bean Pastry Cream

PLATED LUNCH

Entrees | Select One

Grilled All Natural Chicken Breast | \$29

Roasted Garlic & Chive Smashed Red Potatoes, French Beans, Rosemary Pan Sauce

Local Pecan Crusted Chicken Breast | \$30

Confetti Jasmine Rice, Julienne Seasonal Vegetables, Maple Bourbon Glaze

Grilled Chicken and Rigatoni Pasta | \$28

Vodka Sauce, Fresh Basil, Shaved Parmesan

Pan Seared Local Fish | \$36

Spinach & Parmesan Risotto, Blistered Tomatoes, Grilled Asparagus, Lemon/Thyme Beurre Blanc

Bayou La'Batre Shrimp and Grits | \$34

Stone Ground Local Cheese Grits, Conecuh Sausage, Roasted Cremini Mushrooms, Cajun Cream Sauce

Grilled 8oz Sirloin Steak | \$35

Mashed Yukon Gold Potatoes, Seasonal Vegetables

Seared Filet Medallions | \$40

Herb Roasted Fingerling Potatoes, Grilled Broccolini, Red Wine Demi-Glace

LIGHT OPTIONS

Light Options include Selection of One Dessert, Assorted Rolls and Butter, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Chilled Roasted Angus Beef Tenderloin Salad | \$28

Bibb and Romaine Lettuce, Blue Cheese Crumbles, Marinated Roasted Tomatoes, Cucumbers, Pickled Onions, Smoked Bacon, Ranch Dressing& Balsamic Vinaigrette

Herb Grilled Chicken Caesar Salad | \$24

Hearts of Romaine, Shaved Parmesan Cheese, Croutons, Greek Olives, Black Pepper Caesar Dressing

Blackened Gulf Shrimp Cobb Salad | \$25

Organic Greens, Grape Tomatoes, Cucumber, Bacon, Blue Cheese, Hard Boiled Egg, Ranch Dressing

Turkey Avocado Club| \$24

House Roasted Turkey, Avocado Spread, Smoked Bacon, Swiss Cheese, Mixed Greens, Tomato, House Fried Chips

Shaved Prime Rib Panini | \$25

Swiss Cheese, Onion Jam, Mixed Greens, Tomato, French Baguette, House Fried Chips

LUNCH BUFFET

Buffet includes Choice of Salad and Sides, Assorted Rolls and Butter, Chef's Selection of Dessert, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Create your Own Buffet

Choice of 2 Entrees \$40

Choice of 3 Entrees \$45

Choice of Salad | Select One

Organic Greens Salad

Grape Tomatoes, Cucumbers, Croutons, Cheddar Cheese, Ranch and Herb Vinaigrette

Mediterranean Salad

Hearts of Romaine, Pepperoncini, Feta Cheese, Shaved Red Onion, Kalamata Olives, Tomatoes, Cucumber, Greek Dressing

Caprese Salad

Vine Ripened Tomatoes, House Made Mozzarella, Fresh Basil, Aged Balsamic, EVOO

Choice of Sides | Select Two

Roasted Garlic & Sour Cream Mashed Potatoes

Marinated Grilled Seasonal Vegetables

Sharp Cheddar Mac and Cheese

Southern Style Green Beans with Bacon & Caramelized Onions

Herb Roasted Red Potatoes

Roasted Brussel Sprouts with Bacon & Balsamic Reduction

Southern Succotash, Sweet Corn, Lima Beans, Smoked Bacon

*Minimum of 20 people required on each buffet

LUNCH BUFFET

Entrees Selections

Southern Fried Chicken

Seared Local Fish, Citrus & Herb Beurre Blanc

Vegetarian Penne Pasta Primavera

Red Wine Braised Beef Tenderloin Tips, Jasmine Rice

Herb Seared Chicken Breast, Pan Sauce

Grilled Chicken Breast, Local Andouille Sausage Cream Sauce

Cajun Smoked Pork Loin

Dry Rubbed and Grilled Flank Steak, Chimichurri Sauce

Chicken and Penne Pasta, Parmesan Cream Sauce

*Minimum of 20 people required on each Buffet

LUNCH BUFFET – THEME BUFFET

Theme Buffets include,, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee
Decaffeinated & Tazo Tea Selection

Alabama Picnic | \$38

Fresh Fruit & Berry Salad
Cole Slaw
House Smoked Pulled Pork
Alabama White, Sweet Memphis & Chipotle BBQ Sauces
House Made Pickles
Southern Fried Chicken
Conecuh Sausage Baked Beans
Brioche Slider Rolls & Jalapeno Corn Muffins
Pecan Pie Bars & Apple Pie Tarts

Taste of Italy | \$42

Caprese Salad, Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil, EVOO & Balsamic Reduction
Tossed Caesar Salad, Shaved Parmesan, Croutons, Caesar Dressing
Seared Chicken & Mushroom Marsala Sauce
Grilled Italian Sausage, Roasted Red Peppers, Red Onions, Fresh Herbs
Rigatoni Bolognese
Roasted Zucchini, Squash, Cherry Tomatoes & Arugula
Fresh Baked Garlic Knots
Tiramisu & Milk Chocolate Panna Cotta

Deli Buffet | \$38

Tomato & Basil Bisque
Organic Greens Salad with Chefs Selection of Seasonal Toppings
House Roasted Turkey and Swiss, Lettuce, Tomato, on Nine Grain Bread
Herb Roasted Shaved Prime Rib, Baby Spinach, Red Onion, White Cheddar, Horseradish Sauce
Italian Meats, Provolone ,Organic Greens, Roasted Tomatoes & House Made Focaccia Bread
Marinated Grilled Vegetable Wrap, Boursin Cheese, Wild Arugula
Appropriate Accompaniments, Dill Pickles, House-Made Chips
Fresh Baked Assorted Cookies & Loaded Brownies

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RENAISSANCE® MOBILE

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DINNER



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PLATED DINNER

All Entrees include Soup or Salad, Selection of Dessert, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Soups & Salads | Select One

Gulf Coast Seafood Gumbo
Mushroom Bisque

Organic Greens Salad

Citrus Supremes, Candied Preisters Pecans,
Local Goat Cheese, Red Wine Vinaigrette

Baby Iceberg Wedge

Smoked Bacon, Grape Tomatoes, Cucumber,
Crumbled Blue Cheese, Buttermilk Ranch
Dressing

Baby Spinach Salad

Fresh Strawberries, Toasted Almonds, Local
Goat Cheese, Balsamic Vinaigrette

Hearts of Romaine Salad

Marinated Olives, Grape Tomatoes, Cucumbers,
Pickled Onions, Feta Cheese, Herb Vinaigrette

Desserts | Select One

Roasted Strawberry Cheesecake, Berry Coulis
Almond Lemon Ricotta Cake, (Gluten Free) Powder Sugar, Fresh
Berries
Triple Chocolate Mousse
Battle House Bread Pudding, Bourbon Sauce
Pastry Chefs Selection of Seasonal Sweets
Vanilla Panna Cotta, Macerated Berries, Almond Biscotti Crumble

PLATED DINNER

Entrees | Select One

Grilled Filet of Beef Tenderloin | \$70

Potato and Leek Au Gratin, Baby Carrot, Grilled Asparagus, House Made Steak Sauce

Smoked 16oz Hand Cut Strip Steak | \$65

Sharp Cheddar and Bacon Loaded Mashed Potatoes, Haricot Verts, Caramelized Onion Jam

Seared Joyce Farms All-Natural Frenched Chicken Breast | \$48

Garlic Mashed Potatoes , Roasted Tri-Color Baby Carrots, Pan Gravy

Grilled Bone-in Pork Chop | \$48

Fingerling Potato Hash, Crispy Brussels, Mushroom Ragout

Pan Roasted Gulf Grouper | \$64

Concuh Sausage Risotto, Sautéed Seasonal Vegetables, Gulf Shrimp Scampi Sauce

Spinach, Bacon and Boursin Cheese Stuffed Chicken Breast | \$50

Mushroom Risotto, Charred Broccolini, Tomato/Fennel Ragout

Mediterranean Seafood Pasta \$60

Local Shrimp, Squid, Scallops, Fresh Linguini, Red Chili, Kalamata Olives, Blistered Tomatoes, Spinach, White Wine Sauce

Braised Beef Short Ribs | \$55

Roasted Garlic Mashed Potatoes, Tri Color Baby Carrots, Mushroom and Leak Ragou

DUET ENTREES

All Entrees include Chef's Selection of Seasonal Vegetables and Starch, Choice of Soup or Salad, Selection of Dessert, Assorted Rolls and Butter, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated and Tazo Tea Selection

Duet Entrees

Filet of Beef & Herb Grilled Chicken Breast | \$65

Filet of Beef & Butter Roasted Lobster Tail | \$75

Filet of Beef & Herb Roasted Gulf Shrimp | \$72

Filet of Beef & Local Lump Crab Cake | \$75

Herb Grilled Chicken Breast & Lump Alabama Blue Crab Cake | \$60

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THEME DINNER BUFFET

Southern BBQ Buffet | \$60

Mason Jar Chopped Salad, Smoked Bacon, Grape Tomatoes, Cucumber, Cheddar Cheese, Buttermilk Ranch Dressing
Traditional Cole Slaw
House Smoked Pulled Pork
Dry Rubbed Beef Brisket
Alabama White, Sweet Memphis & Chipotle
House Made Pickles
Southern Fried Chicken
Sharp Cheddar Mac & Cheese
Conecuh Sausage Baked Beans
Corn on the Cobb
Brioche Slider Rolls & Jalapeno Corn Muffins
Pecan Pie Bars & Apple Pie Squares

The Battle House Experience | \$80

Joe Cain Café

Chicken & Sausage Gumbo
Mixed Greens Salad, Local Goat Cheese, Candied Pecans, Fresh Strawberries, Balsamic Vinaigrette

The Trellis Room

Searched Diver Scallops, Wild Mushroom Risotto,
Sautéed Spinach, White Truffle Oil
Rigatoni Bolognese, Fresh Herbs, Parmesan Reggiano

Battle House Events

Grilled Petite Filet of Beef, Boursin Whipped Potatoes,
Red Wine Demi Glaze
*Shrimp and Grits action Station
Roasted Seasonal Vegetables
Freshly Baked Assorted Dinner Rolls and Butter
Pastry Chefs Selection of Desserts

The Taste of Mobile | \$85

Mixed Greens Salad with Assorted Toppings and Dressings
Gulf Seafood Gumbo
South Alabama Shrimp Boil, Conecuh Sausage, Red Potatoes, Corn on the Cobb
Pan Seared Local Fish with Citrus Beurre Blanc
Sweet Tea Brined Chicken, Lemon/Thyme Jus
Grilled Filet Medallions, Crispy Shallots, Blue Cheese, Red Wine Demi-Glace
Herb Roasted Fingerling Potatoes
Marinated Grilled Seasonal Vegetables
Freshly Baked Assorted Dinner Rolls & Butter
Pastry Chefs Selection of Desserts

All Buffets Served with Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

*\$150 Chef Attendant fee for every 75 guests, per station

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DINNER BUFFET

Create Your Own

Buffet includes Choice of Salad & Sides, Assorted Rolls and Butter, Chef's Selection of Dessert, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Create your Own Dinner Buffet

Choice of 2 | \$64 Choice of 3 | \$72

Salad | Select One

Organic Greens Salad

Fresh Strawberries, Candied Local Pecans, Cucumbers, Feta Cheese, Ranch and Red Wine Vinaigrette

Classic Caesar

Romaine Hearts, Garlic/Herb Crostini, Shaved Parmesan Cheese, Marinated Olives, Grape Tomatoes, Black Pepper Caesar Dressing

Wedge Salad

Iceberg Lettuce, Tomatoes, Cucumber, Red Onion, Smoked Bacon, Blue Cheese and Cajun Ranch

Starch and Vegetables | Select Two

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Southern Style Green Beans, Caramelized Onions & Bacon

Boursin Cheese Whipped Potatoes

Grilled Asparagus, Lemon Zest, Shaved Parmesan

Cheese Tortellini, Cremini Mushrooms, Spinach, Tomatoes White Wine Butter Sauce

Sautéed Seasonal Vegetables with Fine Herbs

Roasted Brussel Sprouts with Bacon and Balsamic Reduction

Four Cheese Mac with Herbed Panko Crust

Potato Au Gratin

Savory Bread Pudding, Roasted Tomatoes, Spinach & Bacon

*Minimum of 20 people required for each Buffet

DINNER BUFFET

Entrees Selections

Seared Local Grouper, Tasso Gravy

Grilled Gulf Mahi Mahi, Caramelized Pineapple & Jalapeno Salsa

Herb Roasted NY Strip Loin, Caramelized Onion Demi-Glace

Grilled Chicken Tortellini, White Wine, Fresh Herbs, Parmesan Sauce

Gulf Shrimp Scampi and Penne Pasta, Grape Tomatoes, Fresh Herbs & White Wine Butter Sauce

Herb Seared Chicken, Portobello Mushroom & Artichoke Ragu

Crispy Airline Chicken Breast with Mushroom Marsala Sauce

Grilled Filet Mignon Medallions, Bleu Cheese Crumbles, Fried Onions, Red Wine Demi

Cornbread & Sausage Stuffed Pork Loin

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RECEPTION COLD HORS D'OEUVRES

Classic Tomato Bruschetta, Fresh Mozzarella Balsamic Reduction | \$4

Herbed Goat Cheese Mousse Tarts, Pepper Jelly | \$4

Roasted Garlic & Whipped Feta, Olive Tapenade, Phyllo Cup | \$4

Alabama Chicken Salad, Toasted Pecan, Melba Toast | \$4

Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Marinated Olive, Cornichon | \$4

Pimento Cheese BLT Slider, Pepper Jelly | \$4

Southern Deviled Egg, Crispy Tasso Ham | \$4

Chilled Roasted Beef Tenderloin, Crostini, Chimichurri Sauce | \$4

Poached Local Shrimp Cocktail, Organic Greens, Cocktail Sauce | \$5

Sushi Grade Tuna Tartar, Wasabi Crema, Cucumber, Asian Spoon | \$5

Lobster & Avocado Toast | \$5

Cold Water Lobster Salad, Cheddar Cheese Biscuit | \$5

*Minimum of 25 pieces each

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RECEPTION HOT HORS D'OEUVRES

Caramelized Onion & Cremini Mushroom Phyllo Au Gratin | \$4

Conecuh Sausage en Croute, Creole Mustard BBQ | \$4

Classic Italian Meat Ball, Spicy Tomato Sauce | \$4

Roasted Vegetable & Goat Cheese Quiche | \$4

Pecan Crusted Chicken Satay, Bourbon Honey Mustard Sauce | \$4

Spinach & Boursin Cheese Stuffed Mushrooms | \$4

Baked Spinach & Feta Spanakopita | \$4

Waffle Fried Chicken Skewer, Black Pepper & Maple Drizzle | \$4

Marinated Beef Tenderloin Lollipop, Caramelized Onion, Bleu Cheese | \$5

Crispy Duck Confit Spring Roll, Seasonal Vegetables, Chili Glaze | \$5

Southern Fried Local Oyster, Remoulade Sauce | \$5

Alabama Blue Crab Cake, Spicy Remoulade | \$5

Lump Crab & Boursin Cheese Stuffed Wonton, Chili Garlic Sauce | \$5

Herb Marinated Lamb Chop, Mango Salsa | \$5

Cornmeal Dusted Fried Quail Leg, Lemon/Basil Aioli | \$5

Fried Myer Lemon & Ricotta Ravioli, Spicy Tomato/Basil Tapenade | \$5

*Minimum of 25 pieces each

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RECEPTION PRESENTATIONS

Antipasto Display | \$17

Selection of Charcuterie and Smoked Sausage, Marinated Grilled Zucchini & Squash, Roasted Red Peppers, Imported Cheese, Assorted Olives, House Made Pickles, Pepperoncini, Toasted Pita, Grilled French Bread

European and Artisan American Cheese Display | \$15

Fresh & Dried Fruits, Mixed Nuts, House-Made Jams, English Crackers & Baguettes

Gulf Coast Seafood Display | \$26

Jumbo Gulf Shrimp Cocktail, Oysters on the Half Shell, Marinated Crab Claws, Cocktail Sauce, Lemons, Limes

The Sugar Rush | \$10

Pastry Chef's Selection of Assorted Cheesecakes, Tarts & Truffles

Chips and Dips | \$10

Roasted Garlic & Chick Pea Hummus, Smoked Bacon & Chive Dip, Warm Spinach & Artichoke Dip, Toasted Pita, House Fried Chips, Crispy Lavash

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ACTION STATIONS

Pasta Station - Choice of Two | \$20

Local Shrimp Scampi, Penne Pasta, Grape Tomatoes, Lemon, White Wine, Fresh Herbs
Grilled Chicken Tortellini, Parmesan Cream Sauce
Bolognese, Potato Gnocchi
Seasonal Vegetable Primavera, Orecchiette Pasta, White Wine, Fresh Herbs

Shrimp & Grits | \$22

Local Jumbo Shrimp, Bacon, Roasted Cremini Mushrooms, Stone Ground Grits

Roasted Alabama Oyster Bar | \$24

Classic Garlic Butter & Parmesan, Rockefeller, Bienville with Bacon & Crawfish

Crab Cake Station | \$26

Cajun Remoulade, Romesco Sauce, Lemon/Roasted Garlic Aioli, Citrus Salsa

Sliders | \$20

Cheeseburger with Battle House "Special Sauce", Smoked Pulled Pork with Spicy Pickle & Slaw, Southern Fried Chicken & Hot Honey Glaze,

*\$150 Chef Attendant fee for every 75 guests, per station

CARVING STATIONS

Herb Roasted Angus Beef Tenderloin | \$388 each

Vidalia Onion Jam, Horseradish Cream Sauce, Brioche Rolls
(serves approximately 25 guests)

Smoked Bone-In Prime Rib | \$450

Au Jus, Horseradish Cream Sauce, Brioche Rolls
(serves approximately 40 guests)

Cajun Glazed Bone-In Ham | \$300

Creole Mustard, Mayo, Brioche Rolls
(serves approximately 50 guests)

Brined and Roasted Turkey Breast | \$300

Dijon Mustard, Cranberry Mayo, Brioche Rolls
(serves approximately 35 guests)

Conecuh Sausage, Cornbread and Sharp Cheddar Stuffed Heritage Pork Loin | \$285

Creole Mustard, Mayo, Brioche Rolls
(serves approximately 40 guests)



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BEVERAGE

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SPIRITS

Mixed Drinks

Call I \$8

Smirnoff Vodka, Don Q Cristal Rum, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Traditional Silver

Premium I \$10

Tito's Vodka, Bacardi Superior, Captain Morgan Spiced Rumi, Tanqueray, Dewar's White Label, Crown Royal, Jack Daniels, Jameson Irish Whisky, Patron Silver

Super Premium I \$11

Grey Goose, Bacardi Superior, Mt. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek Bourbon, Jack Daniels, Makers Mark, Don Julio Blanco

Upgrade Your Super Premium Bar | Additional \$3

Woodford Reserve Bourbon, Glenlivet 12 year Scotch, John Emerald Spiced Rum (Alabama), Jameson Black Barrel Whiskey

*Above pricing based on hosted bar, per drink containing 1 oz. of alcohol

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

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

BEER & WINE

Wine By Glass

House Wine | \$8 per glass
Canyon Road, Pinot Grigio, California
Canyon Road, Chardonnay, California
Canyon Road, Pinot Noir, California
Canyon Road Cabernet Sauvignon, California
Duc-de Valmer, Sparkling Wine, France

Premium | \$10 per glass

Pinot Grigio, Cavaliere D'Oro, Italy
Chardonnay, Snoqualmie, Washington
Sauvignon Blanc, Nobilo, Marlborough, New Zealand
Merlot, Columbia Crest, Columbia Valley, Washington
Pinot Noir, Underwood, Oregon
Cabernet Sauvignon, Sledgehammer, North Coast, California

Super Premium | \$13 per glass

Pinot Grigio, Pighin, Friuli Grave, Friuli-Venezia Giulia, Italy
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand
Chardonnay, Duck Pond Cellars, Columbia Valley, Washington
Merlot, Entwine, California
Pinot Noir, De Loach Le Roi, Monterey County, California
Cabernet Sauvignon, Chateau St. Michelle, Columbia Valley, Washington

Beer

Domestic Beer | \$5

Bud Light, Miller Lite

Imported Beer | \$8

Corona Extra, Stella Artois, Modelo Especial

Domestic Premium | \$8

Blue Moon Belgian White, Michelob Ultra, White Claw

Regional Beer | \$8

Selection of Alabama Craft Beers

*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

Call Brands

one hour | \$24 per person

two hours | \$32 per person

three hours | \$40 per person

four hours | \$48 per person

Includes House Wines, Domestic and Imported Beers

Premium Brands

one hour | \$28 per person

two hours | \$36 per person

three hours | \$44 per person

four hours | \$52 per person

Includes Premium Wines, All Domestic, Imported and Regional Beers

Super Premium Brands

one hour | \$32 per person

two hours | \$42 per person

three hours | \$48 per person

four hours | \$56 per person

Includes Super Premium Wines, All Domestic, Imported and Regional Beers

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

Pricing subject to 25% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental.
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.

WINE SELECTIONS

The wines on this Progressive Wine Menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and mild in flavor, progressing to the wines that are drier and more robust in flavor.

Sparkling Wines and Champagne

Duc-de Valmer, Sparkling Wine, France | \$27

Bollicini, Brut, Prosecco, Treviso, Italy | \$40

Mumm Napa, Brut, "Prestige", Napa Valley, California | \$60

Henriot, Brut Souverain Champagne, France | \$120

Veuve Clicquot, Yellow Label, Champagne, France | \$142

White/Blush Wines

Sweet and Off-Dry White/Blush Wines

Canyon Road, White Zinfandel, California | \$28

Proverb Rose, California | \$30

Foris Vineyards, Moscato, Rogue Valley, Washington | \$40

Lighter Intensity White Wines

Canyon Road, Pinot Grigio, California | \$28

Cavaliere D'Oro, Pinot Grigio, Delle Venezie, Italy | \$32

Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | \$50

Canyon Road, Sauvignon Blanc, California | \$25

Nobilo, Sauvignon Blanc, Marlborough, New Zealand | \$40

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand | \$50

Fuller Intensity White Wines

Canyon Road, Chardonnay, California | \$28

Chardonnay, Snoqualmie, Washington | \$32

Duck Pond Cellars, Chardonnay, Columbia Valley, Washington | \$45

Stags' Leap Winery, Chardonnay, Napa Valley, California | \$80

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WINE SELECTIONS

Red Wines

Lighter Intensity Red Wines

Canyon Road, Pinot Noir, California | \$28

Underwood, Pinot Noir, Oregon | \$40

De Loach, Le Roi, Pinot Noir, Monterey, California | \$56

Cloudline Cellars, Pinot Noir, Willamette Valley, Oregon | \$58

Canyon Road, Merlot, California | \$28

Columbia Crest, Merlot, "Grand Estates", Columbia Valley, Washington | \$34

Entwine, Merlot California | \$40

Chelsea Goldschmidt, Merlot, Alexander Valley, California | \$56

Decoy by Duckhorn, Merlot, Napa County, California | \$66

Fuller Intensity Red Wines

Canyon Road, Cabernet Sauvignon, California | \$28

Sledgehammer, Cabernet Sauvignon, North Coast, California | \$37

Chateau St. Michelle, Cabernet Sauvignon, Columbia Valley, Washington | \$46

Justin, Cabernet Sauvignon, California | \$64

Decoy by Duckhorn, Cabernet Sauvignon, Napa County, California | \$66



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EVENT SUPPORT

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26 NORTH ROYAL STREET
MOBILE, ALABAMA 36602
251.338.2000

RENTALS, EXHIBITS AND BOOTHS

Table Top Exhibits | \$50 Each Per Day

One 6 foot table
Linen
Two Chairs
Wastebasket

8 x 10 Trade Show Booth | \$75 Per Day

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

10 x 10 Trade Show Booth | \$75 Per Day

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

Easel | \$20 each per day

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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

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AUDIO VISUAL

We have partnered with Encore as our in-house supplier for all of our audiovisual needs. Most groups prefer working with our preferred in-house supplier because they offer superior service due to an office on property and a familiarity with the Hotel and its equipment along with the use of their free Event/Meeting App. 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) may be subject to an outside-vendor fee. If you choose to utilize an outside audio visual company, please be aware 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 251-338-5449 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 251-338-5449 for pricing and details.



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Number of Participants <i>(estimated bandwidth)</i>	Daily Wireless Internet Usage	
	SUPERIOR*	SIMPLE*
	Media streaming, media rich mobile apps and large file downloads	Email and simple web browsing
<25	\$20/person <i>(up to 8 Mbps)</i>	\$15/person <i>(up to 3 Mbps)</i>
26 – 50	\$15/person <i>(up to 12 Mbps)</i>	\$12/person <i>(up to 5 Mbps)</i>
51 – 100	\$13/person <i>(up to 22 Mbps)</i>	\$10/person <i>(up to 8 Mbps)</i>
101+	<i>We are happy to assess your large meetings to develop a customized solution.</i>	

Pricing subject to 25% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental.
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.

- *Bandwidth ranges are for the entire group and are not per person*
- *All pricing is exclusive of Service Charge*
- *Wired access priced separately*



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THE BATTLE HOUSE HOTEL &
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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 Banquet Menus for minimum requirements for number of guests served. All meetings and events are subject to a 25% service charge and local taxes.