



RENAISSANCE® MOBILE  
RIVERVIEW PLAZA HOTEL

EVENTS

**R**  
RENAISSANCE®  
HOTELS

64 SOUTH WATER STREET  
MOBILE, ALABAMA 36602  
251.438.4000



## DISCOVER

Renaissance Mobile Riverview Plaza rises majestically over the skyline of Mobile. This city is unique in having the influence of six nations. 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, our guests experience local tastes and treasures while giving them our undivided attention throughout our 44,000 SF state-of-the-art venue space.



RENAISSANCE® MOBILE  
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BREAKFAST

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## CONTINENTAL BREAKFAST

### **The Mobile River | \$21**

Seasonal Fresh Fruit & Berries

Assorted Breakfast Breads

Fresh Butter & Preserves

Assorted Juices

Freshly Brewed Illy's Coffee, Decaffeinated Coffee & Tea Selection

### **Power Up | \$22**

Seasonal Fresh Fruit & Berries

Fruit Infused Yogurt Sauce

Assorted Breakfast Breads

Seasonally Inspired Quiche

Steel Cut Oats (Raisins, Dried Cranberries, Brown Sugar)

Assorted Juices

Freshly Brewed Illy's Coffee, Decaffeinated Coffee & Tea Selection

### **Enhancements**

#### **Classic Breakfast Sandwiches | \$4**

- Sausage Biscuit
- Bacon, Scrambled Egg & Cheddar
- Scrambled Egg & Cheddar

#### **Specialty Breakfast Sandwiches | \$5**

- Country Fried Chicken & Local Honey
- Scrambled Egg, Smoked Gouda Cheese & Fig Jam
- Scrambled Egg, Conecuh County Sausage & Pepper Jack
- Spinach, Farm Egg & Swiss

Hardboiled Eggs, Peeled | \$3 each

Assorted Fruit Yogurts | \$3

Fruit & Granola Parfaits | \$4

Smoked Salmon Mini Bagel with Dill Cream Cheese, Capers, Red Onion | \$7

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

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

Includes Muffins, Danishes, Croissants, Fresh Butter and Fruit Preserves presented family style in the middle of each table

Fresh Seasonal Fruit

### **Choose one for your group**

#### **Healthy Start**

Roasted Mushrooms, Feta & Spinach Egg White Frittata, Roasted Red Potatoes, Chicken Sausage, Tomato Provencal | **\$24**

#### **Chef's Omelet**

Smoked Gouda & Cheddar Omelet served with Roasted Asparagus, Smoked Bacon | **\$23**

#### **All American**

Soft Scrambled Eggs, Rosemary Fingerling Potatoes, Smoked Bacon, Roasted Tomato | **\$22**

Chilled Orange Juice

Fresh Brewed Illy's Coffee, Decaffeinated Coffee and Tea Selection

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## BREAKFAST BUFFET

### **All-American Buffet | \$30**

Fresh Seasonal Fruit & Berries  
Assorted Individual Yogurt  
Assorted Cereals & Granola  
Cage-free Scrambled Eggs  
Crisp Bacon & Breakfast Sausage  
Housemade Breakfast Potatoes & Southern Grits with Cheddar  
Assorted Breakfast Breads  
Fresh Butter & Preserves  
Assorted Juices  
Fresh Brewed Illy's Coffee, Decaffeinated Coffee and Tea Selection

### **Mobilian Buffet | \$34**

Fresh Seasonal Fruit & Berries  
Cage-free Scrambled Eggs  
Crisp Bacon & Conecuh Sausage  
Southern Grits Bar with Chopped Bacon, Fresh Tomato, Scallions, Mozzarella, Cheddar and Sweet Cream Butter  
Housemade Breakfast Potatoes  
New Orleans Gambino French Toast with Syrup and Fresh Berries  
Assorted Breakfast Breads  
Fresh Butter & Preserves  
Assorted Juices  
Fresh Brewed Illy's Coffee, Decaffeinated Coffee and Tea Selection

Minimum of 20 People Required on Each Buffet

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## ENHANCE YOUR BREAKFAST

### **Breakfast Action Stations\***

#### **Beignets Station | \$5**

- Chocolate Ganache
- Rum Caramel Sauce
- Powdered Sugar

#### **Egg & Omelet Station | \$8\***

- Turkey
- Ham
- Cheddar
- Mozzarella
- Peppers
- Onions
- Tomatoes
- Spinach
- Mushrooms

#### **Marlon's Tropical Beverage Station | \$5\***

Fresh Made Selection of Seasonal & Locally Sourced Fruit & Vegetable Smoothies with Fresh Juices

### **Build Your Own Stations**

#### **Bagel Bar | \$5**

- Spreadable Cream Cheeses
- Compound Butters

#### **Belgian Waffles | \$5**

- Berries
- Whipped Cream
- Butter
- Chocolate Syrup
- Caramel Syrup

\*\$150 Chef Attendant Fee, Per Station

\*Minimum of 50 People Required on Each Action Station, Priced Per Person

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## A LA CARTE SELECTIONS

Illy's Regular Coffee and Decaffeinated Coffee \$79 per gallon

Illy's Hot Tea Selection \$79 per gallon

Lemonade \$55 per gallon

Fruit Punch \$55 per gallon

Iced Tea \$55 per gallon

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

Propel Flavored Water \$5 each

Coca Cola Soft Drinks \$4 each

Bottled Water \$4 each

Perrier Bottled Water \$6 each

Assorted Snack Bars \$4 each

Breakfast Breads \$36 per dozen

Seasonal Fruit Skewers \$4 each

Assorted Candy Bars \$4 each

Whole Fruit \$3

Fresh Baked Cookies \$35 per dozen

Fresh Baked Brownies \$35 per dozen

Chef's Specialty Doughnuts \$36 per dozen

Fresh Popcorn \$6 per person

Zapp's Assorted Chips \$4 each

Black-eyed Pea Hummus & Grilled Flatbread \$6

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BREAKS



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## BREAKS

### **Snack Attack | \$13.50**

Chef's Selection of assorted candies, snack mixes, nuts and seeds, presented market style  
Bottled Water & Housemade Lemonade

### **Mardi Gras Break | \$16**

Housemade Beignets  
Individual King Cake Cinnamon Rolls  
Assorted Moon Pies  
Housemade Pralines  
Freshly Brewed Illy's Coffee & Decaffeinated Coffee

### **Chocolate Fantasy | \$15**

Assorted Freshly Baked Cookies  
Chocolate Covered Berries  
Chocolate Covered Pretzels  
S'mores  
Freshly Baked Brownies  
Chocolate Bark  
Whole & Chocolate Milk

### **Chip Away | \$14**

Trio Of House Chips (Cajun, BBQ, Pita)  
Conceh Sausage Dip  
Black-eyed Pea Hummus  
Soft Pretzels & Warm Queso  
Assorted Sodas and Water

### **The Azalea Trail Break | \$16**

Whole Fruit  
Trail Mix  
Kind Bars  
Red Bull  
Flavored Water  
Perrier

### **Carnival Break | \$14**

Fresh Popcorn with Assorted Flavors  
Mini Corn Dogs, House BBQ, Grain Mustard  
Funnel Cake  
Assorted Sodas and Water

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RENAISSANCE® MOBILE  
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LUNCH

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## PLATED LUNCH

### All Entrees Include

Soup or Salad, Assorted Rolls & Butter, Dessert

Freshly Brewed Illy's Coffee, Decaffeinated Coffee and Iced Tea

### Soup & Salad Selection | Select One

- Sam's Award-Winning Seafood Gumbo
- Signature Tomato Basil Soup
- Arcadian Greens, Cucumbers, Baby Heirlooms, Cheddar, Ranch Dressing
- 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, Caramel Sauce, Chantilly Cream
- Lemon Crème Cake, Fresh Berries, Chantilly Cream
- Traditional New York Cheesecake, Fresh Berries, Raspberry Sauce, Chantilly Cream
- Chocolate Mousse, Priestler's Pecans, Bourbon Caramel
- Red Velvet, Shaved Chocolate, Cocoa Dusted Cream

## PLATED LUNCH

### Cold Entrees

#### **Cobb Salad | \$19**

Arcadian Greens, Boiled Eggs, Tomatoes,  
Bacon, Cucumbers, 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,  
Signature Honey Basil Vinaigrette

#### **Power Bowl Salad | \$19**

Couscous, Roasted Seasonal Vegetables, Arugula,  
Toasted Almonds  
Add Grilled Chicken | \$22  
Add Lemon Grilled Shrimp | \$24

### Hot Entrees

#### **Smoked Pork Loin | \$23**

Wild Rice, Roasted Brussel Sprouts, Caramelized Onions, Bourbon  
Glaze

#### **6 oz Herb Grilled Filet Mignon | \$36**

Smoked Tomato Fettucine, Charred Asparagus Tips, Blistered  
Tomato, Burrata

#### **Seared Atlantic Salmon | \$27**

Torta de Papa, Asparagus and Lemon Beurre Blanc

#### **Gulf Catch | \$34**

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

#### **Herb Grilled Chicken Breast | \$25**

Garlic Mashed Potatoes, Green Beans, Herb Jus

## LUNCH BUFFET

### Create Your Own

**Choice of 2 Entrees | \$38**

**Choice of 3 Entrees | \$40**

Buffet is served with Assorted Rolls & Fresh butter, Assorted Individual Desserts, Freshly Brewed Illy's Coffee, Decaffeinated Coffee and 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, Cucumbers, Baby Heirlooms, Cheddar, Croutons, Ranch Dressing

### Choice of Two Sides

Grilled Seasonal Vegetables

Southern Green Beans

Braised Collard Greens

Roasted Garlic Mashed Potatoes

Smoked Gouda Macaroni & Cheese

Herb Roasted Potatoes

Vegetable Jambalaya

Minimum of 20 People Required on Each Buffet

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## LUNCH BUFFET

### Entrée Choices

Southern Fried Chicken

8 Cut Herb Roasted Chicken, Natural Jus

Smoked Pork Shoulder, House BBQ

Southern Fried Catfish, House Remoulade

Lemon Grilled Chicken, Parmesan Creole Pasta

Gulf Catch, Lemon Beurre Blanc

Grilled Salmon, Stone Ground Mustard Cream

Country Fried Steak, Cracked Pepper Gravy

Hamburger Steak, Sautéed Peppers & Onions, Brown Gravy

Minimum of 20 People Required on Each Buffet

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## LUNCH BUFFET - THEMED BUFFETS

Buffet includes Freshly Brewed Illy's Coffee, Decaffeinated Coffee and Iced Tea  
Minimum of 20 people required on each buffet

### **The Cookout Buffet | \$37**

BBQ Chicken  
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 | \$35**

Caesar Salad  
Tuscan White Bean Soup  
Roasted Garlic Haricot Verts  
Chefs Pasta Selection  
Beef Bolognese  
Grilled Chicken  
Alfredo Sauce  
Garlic Bread  
Tiramisu

### **Market Deli | \$35**

Signature Tomato Basil Soup  
Deviled Egg Potato Salad

### **Chef Crafted Sandwiches Market Style**

- Smoked Chicken Salad Wraps
- Shaved Ham, Aged Cheddar, Lettuce, Tomato, Dijonnaise, Sourdough
- Roasted Turkey, Swiss, Lettuce, Tomato, Cranberry Aioli, Multigrain Bread
- Shaved Prime Rib, Spring Greens, Pickled Onions, Provolone, Horseradish Aioli, French Bread

Fresh Whole Fruit  
Housemade Garlic Chips  
Freshly Baked Cookies

### **Old Mexico | \$38**

Pablano Corn Chowder  
Smoked Flank Steak Chimichurri  
Margarita Braised Chicken  
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

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## LUNCH BUFFET – THEMED BARS

Buffet includes Assorted Rolls & Butter, Freshly Brewed Illy's Coffee, Decaffeinated Coffee and Iced Tea  
Minimum of 20 people required on each buffet

### **LODA Baked 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 | \$28**

Soup du Jour  
Arcadian Greens  
Cucumber  
Tomatoes  
Shredded Cheddar  
Housemade Croutons  
Kalamata Olives  
Artichokes  
Pepperoncini  
Broccoli Florets  
Feta  
Smoked Bacon  
Greek Chicken  
Signature Honey Basil Vinaigrette  
Ranch Dressing  
Italian Dressing  
Assorted Dessert Bars  
Assorted Rolls

### **Enhancements**

**House Smoked Pork \$5**  
**Shredded BBQ Chicken \$5**  
**House Smoked Brisket \$7**  
**Fire Roasted Shrimp \$8**

Minimum of 20 People Required on Each Buffet

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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 | \$25**

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 | \$28**

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

- OR -

Honey Baked Ham with Cheddar on Sourdough with Lettuce & Tomato

Greek Pasta Salad

Zapp's Chips

Trail Mix

Power Bar

Whole Fruit

Freshly Baked Cookie

Bottled Water or Soft Drink

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RENAISSANCE® MOBILE  
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DINNER



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## PLATED DINNER

All entrees include choice of Salad, Assorted Rolls & Fresh Butter, Dessert  
Freshly Brewed Illy's Coffee, Decaffeinated Coffee and Iced Tea

### **Salads | Select One**

Greek Salad, Kalamata Olives, Tomatoes, Feta, Roasted Red Peppers  
Caesar Salad, Romaine Lettuce, Housemade Croutons, Shaved Parmesan, Classic Caesar Dressing  
Arcadian Greens, Cucumber, Baby Heirlooms, Cheddar, Ranch Dressing  
Spinach & Pecan Salad, Strawberries, Feta Cheese, Signature Honey Basil Vinaigrette

### **Desserts | Select One**

3 Layer Chocolate Cake  
Vanilla Brulee Cheesecake  
Pecan Praline Chocolate Mousse  
Red Velvet Crème Pie  
3 Layer Lemon Crème Cake  
Pecan Bread Pudding, Bourbon Caramel  
Seasonal Tarts

## PLATED DINNER

### Entrees

#### **8 oz Filet Mignon | \$67**

Caramelized Onions, Smoked Gouda,  
Whipped Potatoes, Haricot Verts

#### **Conceh Sausage & Cornbread**

#### **Stuffed Chicken Breast | \$44**

Parmesan Cream, Wild Rice, Grilled Asparagus

#### **Herb Chicken Breast | \$42**

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

#### **Herb Butter Prawn & Boursin Spinach**

#### **Stuffed Chicken | \$58**

Parmesan Mushroom Risotto, Sugar Poached  
Cipollini, Tomato Provencal

#### **Gulf Fish | \$60**

Roasted Broccoli and Romesco “Jambalaya”

#### **Salmon | \$45**

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

#### **Grilled Beef Ribeye | \$62**

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

#### **Surf & Turf | \$68**

6 oz Filet & Gulf Shrimp Skewer  
Honey Glazed Carrots, Roasted Asparagus  
Herb Roasted Fingerling Potatoes  
Caramelized Onion Demi Glace

#### **Turf & Turf | \$65**

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

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

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## DINNER BUFFET

Buffet is served with Assorted Rolls & Fresh butter, Chef's Selection of Assorted Individual Desserts, Freshly Brewed Illy's Coffee, Decaffeinated Coffee and Iced Tea  
Minimum of 20 people required on each buffet

### **Create your Own**

**Choice of 2 Entrees | \$61**

**Choice of 3 Entrees | \$67**

### **Soup & Salads | Select One**

Sam's Award Winning Seafood Gumbo

Potato & Corn Chowder

Muffaletta Pasta Salad

Caesar Salad, Romaine Lettuce, Housemade Croutons, Shaved Parmesan, Classic Caesar Dressing

Arcadian Greens, Cucumber, Baby Heirlooms, Cheddar, Croutons, Ranch Dressing

### **Starch & Vegetables | Select Two**

Sea Salt Roasted Potatoes

Garlic Whipped Potatoes

Wild Rice Pilaf

Cheddar Parmesan Macaroni & Cheese

Honey Spiced Carrots

Grilled Asparagus, Lemon Beurre Blanc

Grilled Seasonal Vegetables

Southern Green Beans

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Minimum of 20 people required on each buffet

### **Entrée Selections**

Southern Fried Chicken

Herb Roasted Chicken

Lemon Herb Seared Salmon, Butter Sauce

Slow Smoked Beef Roast

Gulf Catch Creole

Chicken Piccata, Lemon White Wine Sauce, Crispy Capers

Local Honey Glazed Ham

Beef Tips & Rice

Herb Roasted Pork Loin with Creole Cream



## DINNER BUFFETS – THEMED BUFFETS

Buffet includes Assorted Rolls & Butter, Freshly Brewed Illy's Coffee, Decaffeinated Coffee and Iced Tea  
Minimum of 20 people required on each buffet

### **MARDI GRAS BUFFET | \$67**

Muffaletta Pasta Salad  
Sam's Award Winning Seafood Gumbo  
Seared Chicken Breast, Cajun Cream  
Blackened Gulf Catch, Old Bay Butter  
Gulf Crab Cakes, Remoulade  
Fresh Tomato Relish  
Thyme Roasted Potatoes  
Red Beans & Rice with Conecuh Sausage  
Okra and Tomato Ragout  
Housemade Cornbread  
Honey Butter Rolls  
Banana's Foster Cheesecake  
Praline Bread Pudding

### **LOWER ALABAMA COUNTRY BUFFET | \$64**

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 BUFFET | \$52**

Caesar Salad  
Tuscan White Bean Soup  
Seasonal Vegetable Caponata  
Penne Pasta  
Fettucine  
Beef Bolognese  
Grilled Shrimp Alfredo  
Chicken Piccata, Capers, Lemon Butter Sauce  
Garlic Parmesan Bread  
Tiramisu  
Assorted Cannolis

### **BAY FARMS BUFFET | \$60**

Local Farm to Table Salad  
Potato & Corn Chowder  
Sweet Tea Brined 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

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## COLD HORS D'OEUVRES

Seared Sushi Grade Tuna with Sesame Slaw & Soy Reduction | \$5

Jalapeno Deviled Egg, Candied Pork Belly | \$5

Smoked Salmon Toast with Satsuma Cream Cheese & Chives | \$4

Shrimp & Street Corn Salad Shooter | \$5

Smoked Shrimp with Creole Remoulade | \$4

Antipasto Skewers | \$4

New York Strip Steak & Frite Bite with Onion Jam | \$5

Peach & Goat Cheese Crostini, Crushed Priester's Pecan | \$4

Smoked Chicken Salad Crostini, Tomato Jam | \$4

Cucumber Hummus Bites | \$4

Caprese Skewers, Aged Balsamic | \$4

Minimum of 25 Pieces Each

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## HOT HORS D'OEUVRES

Asiago Cheese Wrapped Asparagus | \$4

Pecan Crusted Chicken Bites with Hot Sauce Honey | \$4

Chicken & Waffle Bites | \$4

Creamy Gulf Shrimp Wonton with Jalapeno Sweet Chili | \$4

Pulled Pork & Pimento Cheese Biscuits | \$4

Shrimp Boil Skewers | \$6

Stuffed Mushrooms, Spinach & Boursin | \$4

Seasonal Vegetable Samosas | \$4

Gulf Lump Crab Cake with Remoulade | \$5

Smoked Bacon & Cheddar Slider, House BBQ | \$5

Vegetable Spring roll, Smoked Tomato Sauce | \$4

Wickled Chicken Bites, Honey Gold BBQ, Cheddar Chive Biscuit | \$5

Crispy Cajun Shrimp, Creole Remoulade | \$5

Minimum of 25 Pieces Each

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## RECEPTION PRESENTATIONS

### **The Chef's Board | \$16**

Chef's Selection of Cured Meats, Domestic & Imported Cheeses, Gourmet Breads & Crackers, Jams & Preserves, House Pickles, Imported Olives, Grilled & Brined Vegetables

### **Fruit & Cheese Display | \$14**

Chef's selection of international & domestic cheeses, breads and crackers paired with fresh seasonal fruits

### **Seafood Boil Picnic | \$19**

Peel N' Eat Gulf Shrimp, Conecuh Sausage, Red Potatoes, Corn on the Cob

### **International Street Food | \$60**

- Korean Fried Chicken, Sticky Rice, Assorted Sauces
- Vietnamese Bahn Mi, Shaved Pork, Pickled Vegetables, Sambal Aioli
- South America Carnitas, Slow Braised Beef, Jalapeno, Lime Crema
- Jamaican's Sky Juice & Jerk Chicken
- Italian Tomato & Mozzarella Arancini Pizza

### **Dip Trio | \$12**

House Warm Marinara, French Onion Dip, Buffalo Chicken Dip, House Fried Chips, Tortilla Chips, Garlic Bread Sticks

### **Dessert Display | \$9**

Chef's Selection of Individual Confections

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## ACTION STATIONS

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

### **LoDa Shrimp & Grits | \$23**

Gulf Shrimp, Bacon, Conecuh, Creole Cream Sauce, Stone Ground Grits, White Wine, Lemon

### **Southern Risotto Station | \$24**

Smoked Chicken, Wild Mushrooms, Collard Chiffonade, Parmesan  
Rock Shrimp, Charred Corn, Spinach, Mozzarella  
Braised Beef, Spring Onions, Tomato Garlic Cream Sauce

### **Street Tacos | \$21**

House Smoked Pork, Beef Barbacoa, Pico De Gallo, Sour Cream, Cilantro Lime Slaw, Chimichurri,  
Guacamole, Cotija Cheese, Cheddar, Fresh Limes

### **Creole Pasta Station | \$25**

Tortellini, Linguine, Cavatappi, Creole Cream, Slow Simmered Marinara  
Meatballs, Lemon Herb Chicken, Hall's Micro Local Cajun Sausage  
Parmesan, Fresh Tomato, Basil, Olives, Onion, Garlic, Broccoli, Carrots, Olive Oil

### **Hand Made Beignets | \$10**

Powdered Sugar, Lemon, Chocolate Ganache, Rum Caramel

### **Pig Out | \$30**

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

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## CARVING STATIONS

**Brined and Roasted Turkey Breast | \$300 each**

Herbed Mayo, Dijon Mustard  
(Serves Approximately 35 Guests)

**Local Honey Glazed Ham | \$300 each**

Herbed Mayo, Creole Mustard  
(Serves Approximately 50 Guests)

**Herb Rubbed Tenderloin of Beef | \$375 each**

Horseradish Cream, Chimichurri  
(Serves Approximately 25 Guests)

**Creole Roasted Pork Loin | \$225 each**

Creole Mustard, Hot Honey  
(Serves Approximately 25 Guests)

**House Smoked Brisket | \$300**

House BBQ, Creole Mustard  
(Serves Approximately 30 Guests)

**Pig Roast | \$425 each**

House BBQ, Slaw and Pickles  
(Serves Approximately 40 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

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BEVERAGE



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## BAR - SPIRITS

### Mixed Drinks

#### Call | \$8

Smirnoff Vodka, Don Q Cristal, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Traditional Silver, Korbel Brandy, Courvoisier VS Cognac

#### Premium | \$10

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

#### Super Premium | \$11

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

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## BEER & WINE

### Wine

#### House Wine | \$8 per glass

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

\*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

#### Domestic Premium | \$5.5

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

#### Domestic Light | \$5.5

Bud Light, Miller Lite, Michelob Ultra

#### Import Premium / Light | \$8

Corona Extra, Corona Light, Modelo Especial, Heineken

#### Craft | \$8

Seasonal Selection of Alabama Craft Beer

#### Micro-Local Craft Draft | \$8

Seasonal selection of micro-local brews

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## PACKAGE BAR

### **Call Brands**

one hour | \$24 per person  
two hours | \$32 per person  
three hours | \$40 per person  
four hours | \$48 per person

### **Premium Brands**

one hour | \$28 per person  
two hours | \$36 per person  
three hours | \$44 per person  
four hours | \$52 per person

### **Super Premium Brands**

one hour | \$32 per person  
two hours | \$42 per person  
three hours | \$48 per person  
four hours | \$56 per person

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

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## WHITE WINE

### **Champagne and Sparkling Wines**

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain | \$28  
Mumm Napa, Brut, "Prestige", Napa Valley, California | \$60  
Moet & Chandon, Brut, Imperial, Champagne, France | \$120  
Mionetto "Organic" Prosecco, Treviso, Veneto, Italy | \$45

### **White/Blush Wines**

Beringer, White Zinfandel, California | \$28  
Magnolia Grove by Chateau St. Jean, Rose, California | \$30  
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$31  
Canyon Road, Pinot Grigio, California | \$28  
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | \$49  
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$28  
Canyon Road, Sauvignon Blanc, California | \$28  
Sea Pearl Sauvignon Blanc, Marlborough | \$38  
Canyon Road, Chardonnay, California | \$28  
Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$30  
Kenwood Vineyards Chardonnay, Sonoma County | \$50  
Stags' Leap Winery, Chardonnay, Napa Valley, California | \$73

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## WINE SELECTIONS

### Red Wines

Canyon Road, Pinot Noir, California | \$28

Kim Crawford, Pinot Noir, Marlborough, New Zealand | \$58

Line 39 Pinot Noir, California | \$38

Magnolia Grove by Chateau St. Jean, Merlot, California | \$28

Decoy by Duckhorn, Merlot, California | \$67

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$28

Canyon Road, Cabernet Sauvignon, California | \$28

Spellbound, Cabernet Sauvignon, California | \$36

Sledgehammer, Cabernet Sauvignon, North Coast, California | \$38

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | \$81

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EVENT SUPPORT



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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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## 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  
Signage  
Shipping

### **10 x 10 Trade Show Booth | \$75 per day**

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

### **Easel | \$20 each per day**

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EVENT TECHNOLOGY

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## AUDIO VISUAL

We have partnered with PSAV as our in-house supplier for all of our audiovisual needs. Most groups prefer working with the 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 PSAV, 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 PSAV. The Production or AV Company is responsible for all charges. This is not a complimentary service of the hotel. Contact PSAV 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>	

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- *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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RIVERVIEW PLAZA HOTEL

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.