



# Renaissance Montgomery Hotel & Spa at the Convention Center

Renaissance Montgomery Hotel & Spa at the Convention Center | 201 Tallapoosa Street | Montgomery, AL 36104  
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# Breakfast | Continental Breakfast

## **TRADITIONAL CONTINENTAL BREAKFAST | \$18**

Assorted Juices, Freshly Sliced Seasonal Melons and Whole Fruits, Daily Selection of Muffins, Fruit Danish and Fluffy Croissants with Creamery Butter and Assorted Fruit Preserves, Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee and Herbal Hot Teas.

## **DELUXE CONTINENTAL BREAKFAST | \$20**

Assorted Juices, Freshly Sliced Seasonal Melons, Assorted Fruit Yogurts, Assorted Granola Cereal Bars, Breakfast Cereals with Fresh Berries and Bananas, Daily Selection of Muffins, Fruit Danish and Fluffy Croissants with Creamery Butter and Assorted Fruit Preserves, Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee and Herbal Hot Teas.

\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.

# Breakfast | Plated Breakfast

*The Following Plated Breakfasts Include Fresh Orange Juice, Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Ice Water, and Herbal Hot Tea.*

## **LOW COUNTRY SCRAMBLE | \$20**

Fluffy Cage-Free Scrambled Eggs

Conecuh Sausage or Bacon

Potato Casserole

Assorted Muffins & Croissants with Creamery Butter, Local Honey & Fruit Preserves

## **SOUTHERN SOUFFLE' | \$21**

Roasted Tomato, Goat Cheese and Spinach Scrambled Eggs in Puff Pastry

Local Conecuh Sausage

Assorted Muffins & Croissants with Creamery Butter, Local Honey & Fruit Preserves

## **RENAISSANCE MONTGOMERY CLASSIC BREAKFAST | \$24**

Yogurt, Almond and Granola Parfait or Seasonal Sliced Fresh Fruit

Fluffy Cage-Free Scrambled Eggs with Crisp Apple-Wood Smoked Bacon

Oakview Farms Smoked Gouda Grits or Potato Casserole

Muffins, Fruit Danish and Croissants with Creamery Butter and Fruit Preserves

## **SOUTHERN SAMPLER | \$22**

Honey Lime Yogurt, Almond, Granola Parfait or Seasonal Fresh Fruit Plate With local Berries

Oakview Farms Grits

Assorted Muffins, Fruit Danish and Croissants with Creamery Butter, Local Honey & Fruit Preserves

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# Breakfast | Buffet Breakfast

Buffets Are Designed For a 1.5 Hour Period and Require a Minimum of 25 Guests; an Additional Labor Fee of \$100 Will Be Charged For Buffets Ordered For Less Than 25 Guests. All Buffet Breakfasts include Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Ice Water, and Herbal Hot Tea.

## **DISCOVERY BREAKFAST BUFFET | \$25**

Assorted Juices  
Sliced Seasonal Fresh Fruit  
Assorted Cold Cereals with Milk & Almond Milk  
Fluffy Cage-Free Scrambled Eggs  
Potato Casserole  
Oakview Farms Smoked Gouda Grits  
Smoked Bacon  
Conecuh Sausage  
Muffins, Fruit Danish and Croissants with Creamery Butter and Assorted Fruit Preserves

## **THE CAPITAL HEALTHY START | \$26**

Assorted Fruit Juices  
Sliced Fresh Seasonal Melons and Whole Fruits  
Yogurt with Honey, Almonds, Fresh Berries, Dried Fruits and Granola  
Assorted Breakfast Frittata to Include; Ham & Cheese, Roasted Tomato & Goat Cheese Smoked Salmon & Onion  
Breakfast Cereals, Milk & Almond Milk  
Fresh Berries and Bananas  
Oakview Farms Oatmeal with Brown Sugar, Cinnamon, Raisins and Chopped Toasted Pecans  
Muffins, Fruit Danish and Croissants with Creamery Butter and Assorted Fruit Preserves

## **THE GOAT HILL BUFFET | \$27**

Assorted Fruit Juices  
Sliced Fresh Seasonal Melons  
Fluffy Cage-Free Scrambled Eggs  
Assorted Fruit Yogurts  
Buttermilk Biscuits with Conecuh Sausage Gravy  
Apple Wood Smoked Bacon and Conecuh Sausage  
Potato Casserole and Oakview Farms Smoked Gouda Grits  
Muffins, Fruit Danish and Croissants with Creamery Butter and Assorted Fruit Preserves

## **MONTGOMERY BREAKFAST BUFFET | \$28**

Assorted Fruit Juices  
Fresh Sliced Seasonal Fruit, Melons and Berries with Local Honey Yogurt  
Iron Skillet Cinnamon Buns  
Fluffy Cage-Free Scrambled Eggs with Local Cheddar Cheese and Chives  
Local Cornmeal-Toasted Pecan Hoecakes with ALAGA Syrup  
Conecuh Sausage  
Apple Wood Smoked Bacon  
Potato Casserole  
Oakview Farms Smoked Gouda Grits  
Freshly Baked Muffins, Fruit Danish and Croissants with Creamery Butter and Assorted Fruit Preserves

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# Breakfast | Breakfast Enhancements

*Add Any Enhancement To Your Existing Breakfast. All Stations Are Based On One Hour of Service and Are Priced Per Person. All Stations Require a Chef Attendant at \$125 Per 50 Guests.*

## **OMELET STATION | \$9**

### **With CRAB & SHRIMP \$12**

Omelets Made To Order with Toppings to Include Ham, Sweet Peppers, Shallots, Smoked Bacon, Conecuh Sausage, Chives, Local Shredded Cheeses, Jalapeños and Sautéed Wild Mushrooms

## **“HOUSE” CURED MOONSHINE SALMON | \$10**

With Fresh Dill and Smoked Cracked Pepper Sliced to Order Served With Capers, Tomatoes, Herb Cream Cheese and Mini Bagels

## **BELGIAN WAFFLE STATION | \$8**

Belgian Waffles with Toppings to Include: Sliced Sugared Strawberries, Local Blackberries, Toasted Pecans, Bananas Foster Sauce, Chocolate Chips, Alaga & Maple Syrup, Creamery Butter

## **BEIGNET STATION | \$11**

### **WITH CHOCOLATE SAUCE \$12**

Classic Low Country Style Beignet Deep Fried and Dusted Liberally with Powdered Sugar; Presented with Café Au Lait

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# Breaks | Coffee Service

*The Following Breaks Are Priced Per Person.*

## **ALL DAY REFRESHMENT SERVICE | \$28**

Express Continental Breakfast to Start Your Meeting  
Mid-Morning Coffee Service  
Mid-Afternoon Coffee, Soft Drinks, Water, Pellegrino and Cookies

## **ALL DAY BEVERAGE SERVICE | \$24**

Coffee Service, Soft Drinks and Bottled Water to Start Your Meeting  
Mid-Morning Replenish of Coffee and Soft Drinks  
Mid-Afternoon Coffee, Soft Drink and Bottled Water Break

## **HALF DAY BEVERAGE SERVICE | \$16**

Coffee Service, Soft Drinks and Bottled Water to Start Your Meeting  
Mid-Morning (or Mid-Afternoon) Replenish of Coffee and Soft Drinks

## **COFFEE SERVICE – ONE HOUR | \$7**

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

## **FLAVORED COFFEE SERVICE – ONE HOUR | \$9**

Vanilla, Hazelnut, Caramel Flavored Syrup, Whipped Cream, Cinnamon Sticks & Nutmeg Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee, Hot Water for Herbal and Specialty Teas

## **COFFEE AND SOFT DRINK SERVICE – ONE HOUR | \$9**

Coffee Service with Assorted Soft Drinks, and Bottled Water

## **COFFEE AND COOKIE BREAK – ONE HOUR | \$11**

Coffee Service, Assorted Cookies Including Peanut Butter, Oatmeal & Raisin, Chocolate Chip and White Chocolate Macadamia Nut and Iced Milk

## **COFFEE, SOFT DRINKS AND COOKIE BREAK | \$13**

Coffee Service, Assorted Soft Drinks and Bottled Water, Assorted Cookies Including Peanut Butter, Oatmeal & Raisin, Chocolate Chip and White Chocolate-Macadamia Nut and Iced Milk

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## Breaks | AM & PM Breaks

*All Breaks Are Priced Per Person and Based On 60 Minutes of Service. Breaks Require A Minimum Of 20 Guests.*

### **POWER BREAK | \$14**

Fresh Sliced Seasonal Melons & Stone Fruits, Assorted Granola and Nutri Grain Bars, Assorted Trail Mix, Soft Drinks & Bottled Water

### **ICE CREAM SUNDAE BREAK | \$16**

Chocolate & Vanilla Ice Cream with Toppings of Hot Fudge, Chopped Nuts, Maraschino Cherries, Whipped Cream, Crushed Oreos and Warm Bananas Foster Sauce; Assorted Soft Drinks and Bottled Water

### **MPAC BREAK | \$15**

Freshly Popped Popcorn, Shelled Roasted Peanuts, Assorted Bags of Potato Chips, Skittles, Starburst, M&M's, Twix, Reese's, and Snickers served with Assorted Soft Drinks and Bottled Water

### **ALABAMA AFTERNOON TEA | \$17**

Warm Southern Biscuits with Local Honey and Jam, Cheese Straws, Assorted Mini Cupcakes, Fresh Brewed Dark Roast Coffee, Decaffeinated Coffee, Hot Water for Herbal Teas, Brewed Sweet and Unsweet Tea

### **SPA BREAK | \$16**

House Made Hummus with Grilled Flatbread, Assorted Vegetable Crudit  and Fresh Sliced Seasonal Melons Bottled Water & Assorted Soft drinks

### **BALLGAME BREAK | \$15**

Warm Soft Pretzels with Pommery and Honey-Dijon Mustards, Buttered Popcorn, Ballpark Nachos Chips, Melted Cheese, Jalapenos and Chili; Assorted Soft Drinks and Bottled Water.

### **AFTERNOON RECESS-COOKIES AND MILK BREAK | \$14**

Freshly Baked Peanut Butter, Oatmeal & Raisin, Chocolate Chip and White Chocolate Macadamia Nut Cookies; Assorted Milks to Include – Chilled Whole, Chocolate and Skim

### **COOKIES AND GOING NUTS BREAK | \$16**

Our Finest Selection of Gourmet Cookies including Lemon Bars, Raspberry Almond Bars, Apricot Crumb Bars, Chocolate Raspberry Bars, Chocolate Swirl Bars, Toasted Almond Bars; Trail Mix Presentation; Spiced Toasted Pecans, Walnuts; Assorted Soft Drinks and Bottled Water

### **SWEETS AND TREATS | \$14**

Skittles, Starburst, M&M's, Twix, Reese's, and Snickers; Cheetos, Doritos and Popcorn Assorted Soft Drinks and Bottled Water

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## Breaks | Coffee Breaks – A La Carte Service

*The Food And Beverage Items Below Are Priced On A Per Quantity Basis. All Items With The Exception Of Soft Drinks Will Require A Guaranteed Initial Amount Prior To The Event Consistent With The Guarantee Policy.*

### **BEVERAGES |**

Freshly Brewed Coffee or Decaffeinated Coffee | \$59 Per Gallon  
Hot Tea with Herbal and Specialty Tea Assortment | \$59 Per Gallon  
Iced Tea: Sweetened or Unsweetened | \$59 Per Gallon  
Milk: Whole, Skim, 2% and Chocolate | \$3 Per Half Pint Container  
Assorted Bottled Soft Drinks and Bottled Water | \$4 Per Bottle  
Flavored Pellegrino, Lemon, Orange & Grapefruit as well as Plain Bottles | \$ 5 Per Bottle/Can  
Assorted Bottled Fruit Juices | \$4 Per Bottle  
Energy Drinks: Red Bull, Monster, PowerAde and Full Throttle | \$6 Per Bottle  
Fresh Orange Juice | \$22 Per 1/2 Gallon  
Lemonade or Fruit Punch | \$35 Per Gallon

### **BREAKFAST ITEMS |**

Flaky Butter Croissants | \$30 Per Dozen  
Assorted Danish | \$30 Per Dozen  
Assorted Mini Muffins | \$30 Per Dozen  
Classic French Quarter Beignets Deep Fried and Dusted with Powdered Sugar | \$32 Per Dozen  
Assorted Bagels with Cream Cheese | \$30 Per Dozen  
Scrambled Egg, Ham and Cheese Croissants | \$48 Per Dozen  
Homemade Doughnuts Assortment | \$35 Per Dozen  
Egg, Ham & Monterey Jack Burrito Served Wet Enchilada Style (Red Chili sauce) | \$ 49 Per Dozen  
Low-Country Chicken-N-Biscuits with Country Pan Gravy on the Side | \$ 50 Per Dozen  
Buttermilk Biscuits with Sausage or Butter & Jam | \$41/ \$40 Per Dozen

### **SWEETS |**

Assorted Cookies | \$33 Per Dozen  
Assorted Mini Cup Cakes | \$35 Per Dozen  
Fudge Brownies | \$33 Per Dozen  
Pecan Praline Candies | \$36 Per Dozen  
Chocolate Covered Strawberries | \$38 Per 2 Dozen  
Assorted Ice Cream Novelties or Frozen Juice Bars | \$4 Each  
Assorted Large Candy Bars | \$5 Each

### **SNACKS |**

Granola Bars or Nutri-Grain Bars | \$4 Each  
Individual Bags of Potato Chips | \$4 Each  
Freshly Popped Box of Popcorn | \$5 Each  
Individual Bags of Trail Mix | \$4 Each  
Fancy Mixed Nuts | \$30 Per Pound  
Whole Fruit (Apples, Bananas, Oranges, Pears, Etc.) | \$3 Each  
Fresh Sliced Seasonal Melons & Whole Fruits | \$9 Per Person (15 Person Minimum)  
House Made Hummus with Grilled Flatbread | \$9 Per Person (15 Person Minimum)  
Fresh Vegetable Crudités with Ranch and Fresh Herb Dipping Sauce | \$9 Per Person (15 Person Minimum)

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# Lunch | Plated - Accompaniments

*All Hot Plated Lunches Include Your Choice of One Salad, Entrée and Dessert. Served with Rolls and Creamery Butter, Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Hot Tea, Ice Water, and Iced Tea Service.*

## **CHOICE OF ONE SALAD |**

- Local Field Green Salad: Mini Heirloom Tomatoes, Cucumber, and Shaved Radish Served with Creamy Ranch Dressing or Balsamic Vinaigrette Dressing
- Spinach & Arugula Salad: Sliced Wild Mushrooms, Heirloom Tomatoes with Honey, Bacon, White Balsamic Vinaigrette Dressing
- Traditional Caesar Salad: Hearts of Romaine Tossed With Garlic Croutons, Parmesan Cheese and Caesar Dressing
- Mixed Greens Salad: Sugared Walnuts, Tomatoes, Goat Cheese and Peppercorn Dressing

## **ADDITIONAL | \$3**

- Artisan Salad: 5 Different Artisan Lettuces, Caramelized Peaches, Shaved Radish, Crumbled Blue Cheese And Sugared Toasted Pecans with Creamy Ranch or White Balsamic Dressing
- Spinach and Arugula Salad: Local Blackberries, Goat Cheese Wheel, Toasted Candied Cashews with Raspberry Vinaigrette Dressing
- Chefs Chopped Iceberg Mixed Salad with Blue cheese, Egg, Tomatoes & Bacon

## **CHOICE OF ONE DESSERT |**

- Key Lime Pie: A Light Custard Pie Flavored of Key Limes with Triple Sweet Cream.
- Southern Bourbon-Pecan Pie: A Slice of the South with Caramel.
- Local Southern Style Cheesecake: Rich Cheesecake with Graham Cracker Crust; with Strawberry Sauce and Chocolate Stick
- Meyers Lemon Cake: Lemon Cake Layered with Traditional Lemon Curd and Lemon Mousse
- Dark Chocolate Cake: Traditional Chocolate Cake Garnished with Fresh Berries and Whipped Cream
- Chocolate Peanut Butter Pie: Garnished with Chocolate Shavings
- White Chocolate Bread Pudding: Finished with Local Buttered Moonshine Sauce
- Carrot Cake: Cream Cheese Filled with a Classic Shredded Moist Carrot Cake & Pecans, Whipped Cream Garnish
- Classic Mousse in Stemmed Glass, (Triple Chocolate or Vanilla bean) Chocolate Stick Garnish

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## Lunch | Plated – Entrée

### CHOICE OF ONE ENTREE |

#### **TALLAPOOSA CHICKEN | \$27**

Fried Semi Boneless Chicken Breast with 3 Cheese Creamy Mac-N-Cheese, Smoked Bacon Braised Collard Greens, Thyme Cream Sauce and EVOO, Local Chive & Tomato Garnish

#### **LOW-COUNTRY CHICKEN | \$26**

Conecuh Sausage, Cream Cheese Stuffed Semi Boneless Chicken Breast, Roasted with Corn Maque Choux, EVOO Broccolini, and LC Sherry Cream Sauce

#### **“R” WAY CHICKEN | \$25**

Grilled Semi Boneless Breast of Chicken with Sage Pan Gravy; Sour Cream Mashed Potatoes, Haricot Verts & Baby Carrot

#### **CAPITAL HILL PASTA | \$22**

Braised Chicken, Wilted Spinach, Orecchiette Pasta Tossed in a Tomato Cream and Topped with Crumbled Goat Cheese and Chives

#### **COURT SQUARE CHICKEN | \$23**

Boneless Pan Seared Chicken Breast with Caramel Demi-Glace, Herb Cream Risotto and Spring Peas EVOO, Chive, Tomato Garnish

#### **LOCAL MOONSHINE BROWN SUGAR PORK CHOP LOIN | \$25**

Roasted Caramelized Pork Chop Loin, Buttered Cinnamon Mashed Sweet Potatoes, Honey Cider Braised Brussel Sprouts, Creole Mustard Cream.

#### **CAST IRON SALMON OR MAHI | S-\$25 | M-\$26**

Brown Butter Blackened Salmon or Mahi on Conecuh Jambalaya, “Hopping John”, Finished with a Shallot, Tabasco Beurre’ Blanc

#### **FILET MIGNON | \$32 WITH CRAB CAKE | \$39**

Red Wine Reduction Demi-Glace; Potato Tart, Roasted Tomatoes & Spinach, Jumbo Asparagus in Lemon Oil

#### **IN THE HOUSE BRAISED BEEF SHORT RIBS | \$27**

Slow Cooked Beef Short Ribs with Creamy Sour Cream & Butter Smashed potatoes, Roasted Pearl Onions & Baby Carrots, Natural Jus Red Wine Reduction

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## Lunch | Plated – Chilled Entrée

*All Chilled, Plated Lunches Include Entrée, Dessert and Beverage Service To Include Water or Iced Tea (Unless Noted Otherwise).*

### **CHICKEN CAESAR WRAP | \$16**

Grilled Chicken Breast, Chopped Romaine Lettuce, Shaved Reggiano Parmesan Cheese and Caesar Dressing Wrapped in a Flour Tortilla; Served with Italian Pasta Salad

### **TURKEY WRAP | \$17**

Deli-Sliced Turkey, Toasted Pecan-Cream Cheese Cranberry Relish Spread, Provolone and Arugula Wrapped in a Flour Tortilla Served with Mini Mixed Greens Salad and Choice of Dressings

### **ALABAMA COBB SALAD | \$22 C | \$23 S**

Artisan Mixed Greens, Roasted Corn, Chopped Egg, Spicy Chicken or Shrimp, Conecuh Sausage, Diced Tomato, Crumbled Blue Cheese, and Choice of Dressing

### **DIXIE STREET HOUSE SALAD | \$15 | \$18 C | \$20 S**

Artisan Mixed Greens with Shaved Radishes, Heirloom Tomatoes & Cucumbers, Plain or with Chicken or Salmon Grilled

### **DESSERTS CHOICES**

- Chocolate Cake
- Key Lime Pie
- Carrot Cake
- Peanut Butter Pie

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## Lunch | Buffet Lunches

All Lunch Buffets Include Beverage Service Of Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea. Buffets Are Designed For Sixty Minutes And Require A Minimum Of 25 Guests. \$100 Will Be Charged For Buffets Ordered For Less Than 25 Guests.

### **BAMA BBQ BUFFET | \$34**

Iceberg Mixed Green with Creamy Ranch Dressing  
Sliced Tomato and Onion  
Wetumpka Sour Cream & Bacon, Chive Potato Salad  
Low-Country Traditional Cole Slaw  
BBQ Chicken  
BBQ Smoked Pulled Pork  
BBQ Smoked Beef Brisket  
Buttered Corn on the Cob  
Mini Buns  
Peach Cobbler

### **ITALIAN LUNCH BUFFET | \$33**

Minestrone Soup  
Traditional Caesar Salad  
Tossed Roma Tomato & Mini Buffalo Mozzarella Salad  
Antipasto of Grilled Vegetables and Olives  
Grilled Rosemary Breast of Chicken and a Lemon Cream Sauce  
Spicy Grilled Italian Sausage with Peppers and Onions  
Rigatoni with Meatballs in a Creamy Tomato Sauce & Sautéed Spinach  
Broccolini with EVOO and Sea Salt  
Focaccia Bread  
Tiramisu & Cannoli's

### **TALLAPOOSA DELI LUNCH BUFFET | \$30**

Roasted Corn and Crawfish Chowder or Conecuh & Chicken Gumbo  
Wetumpka Sour Cream & Bacon, Chive Potato Salad  
Green Salad with Tomatoes, Cucumbers and a White Balsamic Vinaigrette  
Smoked Turkey, Black Forest Ham, Pastrami, Roast Beef and Genoa Salami  
Provolone, Cheddar, Swiss and Pepper Jack Cheeses  
Condiments to include: Sliced Tomatoes, Leaf Lettuce and Dill Pickles  
Local Artisan Sliced Bread to include White, Whole Wheat and Rye  
Key Lime Pie

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## Lunch | Buffet Lunches Cont.

### **DOWN SOUTH LUNCH BUFFET | \$34**

Chicken & White Bean with Smoked Ham Soup  
Iceberg Lettuce, Tomato, and Onion Salad with Creamy Ranch Dressing  
Roasted Pork Loin with Moonshine & Brown Sugar Loin Creamy Creole Mustard Sauce  
Fried Chicken Drizzled with Local Honey  
Sweet Potato Casserole with Toasted Sweet Pecans  
Braised Collard Greens with Smoke Bacon and Hot Pepper Vinegar  
Garlic Cheddar Biscuits and Cornbread served with Apple Butter  
Chocolate Cake and Pecan Pie

### **BACKYARD BUFFET | \$33**

Country Bliss Potato Salad with local Chives & Bacon  
Low-Country Traditional Cole Slaw  
Grilled burgers  
Grilled All Beef Hotdogs  
Grilled Conecuh Sausage  
Brown Sugar & Mustard Baked Beans  
Provolone, Cheddar, Swiss and Pepper Jack Cheeses  
Sliced Tomatoes, Lettuce, Onions, Dill Pickles, Sauerkraut and Pickle Relish  
Assorted Individual Bags of Potato Chips  
Buns and Hot Dog Buns  
Cookies and Brownies

### **SOUTH OF THE BORDER BUFFET | \$36**

Chicken Tortilla Soup  
Lime, Avocado & Tomato Salad  
Cumin & Cilantro Black Beans  
Tomato, Saffron Spiced Rice  
Chimichurri Grilled Beef Sirloin  
Tinga Grilled Chicken  
Spicy Roasted Mahi with Serrano Lime Cream  
Chili, Lime and Butter Grilled Corn on the Cobb  
Grilled Onions & Peppers  
Flour Tortillas  
Pico De Gallo, Fire Roasted Salsa, Sour Cream and House Made Guacamole'  
Shredded Cabbage, Monterey Jack Cheese and Pickled Hot Peppers  
Honey & Powered Sugar Sopapillas & Tres Leches Cake

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# Lunch | Boxed Lunches

## **RENAISSANCE LUNCH TO-GO | \$26**

*Select Your Own Boxed Lunch: One Sandwich, Type Of Chips, Salad, Fruit And Dessert. Lunches To-Go Include A Beverage (Assorted Soft Drink Or Bottled Water) And Appropriate Condiments. Variations Are Available On The Sandwich Only. There Is A 20 Sandwich Minimum Order Of Any One Type Of Sandwich.*

### **CHOICE OF SANDWICH |**

- Chicken Caesar Wrap- Julienned Grilled Chicken, Chopped Romaine Lettuce, Shaved Reggiano Parmesan Tossed with Caesar Dressing Wrapped in a Flour Tortilla
- Turkey Wrap – Deli-Sliced Turkey, Pecan-Cream Cheese & Cranberry Relish Spread, Swiss Cheese, and Arugula Wrapped in a Flour Tortilla
- Chicken Salad Croissant- Toasted Pecan & Grape Chicken Salad with Bibb Lettuce and Sliced Tomato on Buttery Croissant
- Roast Beef Soft Lavash Muffuletta - Deli-Sliced Roast Beef & Genoa Salami, Mayonnaise, Provolone Cheese, Romaine Lettuce, Tomato, and Pickled Vegetable Giardiniera
- Capitol City Chicken Club –Rosemary, Grilled Chicken, Roasted Tomatoes, Arugula, Spicy Bama Aioli and Mozzarella on Ciabatta
- Garden Wrap – Fire Roasted Cauliflower, Broccoli, Tender Carrots, Zucchini, Yellow Squash & Onion Tossed In White Balsamic Dressing and Wrapped in a Flour Tortilla

### **CHOICE OF CHIPS | INDIVIDUAL BAGS**

- Potato Chips
- Assorted Chips
- Baked Potato Chips
- Sea Salt White Cheddar Popcorn

### **CHOICE OF SALAD |**

- Italian Pasta Salad
- Low-Country Chive & Bacon Potato Salad
- House Green Salad with Choice of PC Dressing (1 Dressing for all )

### **CHOICE OF FRUIT |**

- Apple
- Banana
- Orange

### **CHOICE OF DESSERT |**

- Brownie
- Cookie
- Granola Bar

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# Dinner | Plated - Accompaniments

*All Hot Plated Dinners Include Your Choice of Salad, Entrée, Dessert, Dinner Rolls and Creamery Butter and Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Selection of Herbal Tea, Ice Water and Iced Tea*

## **CHOICE OF SALAD |**

- Local Artisan Greens: Mini Heirloom Tomato, Cucumber, and Shaved Radish with Creamy Ranch or Balsamic Vinaigrette
- Spinach & Arugula Salad: Sliced Wild Mushrooms, Mini Heirloom Tomatoes with a Honey, White Balsamic Vinaigrette
- Traditional Caesar Salad: Hearts of Romaine Tossed with Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing
- Artisan Mixed Greens Salad: with Sugared Pecans, Heirloom Tomatoes, Goat Cheese and Peppercorn Dressing

## **ADDITIONAL | \$3**

- Wedge Bibb Salad: Chopped Tomatoes, Bacon, Crumbled Blue Cheese, Hardboiled Egg, and Blue Cheese Dressing
- Spinach and Arugula Salad: Fresh Local Blackberries, Goat Cheese, and Candied Pecans with Honey & Bacon White Balsamic Vinaigrette

## **CHOICE OF DESSERT |**

- Carrot Cake: Cream Cheese filled with Classic Shredded Moist Carrot Cake, Toasted Pecans, Whipped Cream Garnish
- Key Lime Pie: A Light Custard Pie Flavored of Key Limes with Sweet Cream
- Southern Bourbon-Pecan Pie: A Slice of the South with Caramel
- New York Style Cheesecake: Rich New York Style Cheesecake with Graham Cracker Crust; Garnished with Chocolate Stick
- Meyers Lemonade Cake: Lemon Cake Layered with Traditional Lemon Curd and Lemon Mousse
- Dark Chocolate Cake: Traditional Chocolate Cake Garnished with Whipped Cream
- Chocolate Peanut Butter Pie: Garnished with Peanut Butter Mousse and Chocolate Shavings
- Vanilla Bean & White Chocolate Bread Pudding: Finished with Spiced Butter-Moonshine Sauce (Warm)
- Southern Red Velvet Cake; Mildly Cocoa-Flavored Red Cake with Creamy Sweetened Cream Cheese Frosting, Chocolate Stick and Sweet Cream

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## Dinner | Plated - Entrees

### CHOICE OF ENTREE |

#### **FILET MIGNON | \$55**

Seared Filet of Beef Tenderloin in Brown Butter with Poached Asparagus, Creamy Shallot Risotto; finished with A Caramel Red Wine Demi-Glace

#### **GRILLED NY STRIP | \$50**

Herb Grilled, Butter Milk Sour Cream Potato Puree, Broccolini & Baby Carrot with a Rosemary, Sherry Buttered Demi-Glace

#### **BRAISED BEEF SHORT RIB | \$49**

Slow Roasted Served over Herb Cream Mashed Potatoes, Roasted Baby Carrots, Caramelized Pearl Onions, Sweet Peas and Natural Jus Reduction

#### **ASIAGO BUTTERNUT CHICKEN | \$35**

Semi-Boneless Chicken Breast Stuffed with Butternut Squash and Asiago Cream Cheese; Herb Risotto, Sautéed French Green Beans and finished with a Cream Tomato Sauce and Balsamic Reduction

#### **CONECUH CHICKEN | \$37**

Semi-Boneless Breast of Chicken Stuffed with Herb Cream Cheese and Conecuh Sausage served with Sour Cream Potato Puree, Braised Smoked Ham Collard Greens and Sage Cream

#### **ALAGA PECAN CRUSTED CHICKEN | \$36**

Semi Boneless Chicken Breast Pecan Crusted and Country Fried with Three Cheese Grits, Green Beans Finished with Alaga & Honey Mustard Cream Sauce

#### **GRILLED MAHI-MAHI | \$40**

Herb Grilled Over Roasted Thyme Brown Butter Fingerling Potatoes, EVOO Broccolini and a Shrimp & Andouille Cream

#### **PAN SEARED SALMON | \$41**

Crispy Seared over Tossed Honey, Cider Brussel Sprouts Mixed with Roasted Butter, New Potatoes and a Sweet Chili Cream or Sweet Chili

#### **MOONSHINE PORK LOIN | \$33**

Cane Sugar & Moonshine Roasted, Fire Roasted Sweet Potato Sticks with Cinnamon & Butter, Caramelized Granny Smith Apple & Asparagus Tips, Creole Mustard Cream

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## Dinner | Plated Dinner Entrees - Combinations

### **FILET MIGNON & CRAB CAKES | \$60 / With NY STRIP \$58**

Seared Filet with Caramel Red Wine Demi; Seared "House" Jumbo Lump Crab Cake with Creole Mustard Cream Sauce; Butter Milk Mashed Potatoes and Sautéed Honey Cider Brussel Sprouts

### **SHORT RIBS & CRAB CAKES | \$57**

Seared Crab Cake with Mustard Cream Sauce and Grilled Petite New York Strip finished with a Brandy Peppercorn Cream Demi; with Truffle & Wild Mushroom Risotto

### **STRIP & SALMON | \$56**

Grilled Petite New York Strip with Rosemary Bordelaise Demi & Skin On Pan Seared Salmon with Sweet Chili Cream served with Lemon Herb Risotto, Butter Sautéed Young Peas and Roasted Pearl Onions

*\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.*

# Dinner | Buffet Dinner Entrees

All Dinner Buffets Include Dinner Rolls with Butter and Beverage Service Of Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Hot Tea, Ice Water and Iced Tea. Buffets Are Designed For Sixty Minutes And Require A Minimum Of 25 Guests; An Additional \$100 Will Be Charged For Buffets Ordered For Less Than 25 Guests.

## **THREE ENTRÉE DINNER BUFFET | \$58**

Select Three Salads, One Soup, Three Entrees, Two Starch, Two Vegetables and Three Desserts from the items listed below.

## **TWO ENTRÉE DINNER BUFFET | \$46**

Select Two Salads, One Soup, Two Entrees, One Starch, One Hot Vegetable and Two Desserts from the items listed below.

### **SALADS |**

- Caesar Salad: Hearts of Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing
- Spinach & Arugula Salad: Wild Mushrooms, Mini Heirloom Tomatoes with a Honey, White Balsamic Vinaigrette
- Mixed Greens Salad: with Sugared Pecan, Tomatoes, and Goat Cheese & Peppercorn Dressing
- Cucumber, Tomato & Onion Salad: with White Wine Vinaigrette
- Tomato & Mini Buffalo Mozzarella Salad: Tossed in Pesto, White Wine Vinaigrette
- Local Artisan Greens Salad: Tomato, Cucumber and Radish Served with Creamy Ranch Dressing or Balsamic Vinaigrette Dressing

### **SOUPS |**

- Tomato Bisque
- Chicken Noodle
- Corn Chowder
- Roasted Corn and Crawfish Chowder **(Add \$2 per Person)**
- Conecuh Chicken Gumbo with Steamed White Rice
- Crab Bisque **(Add \$2 per Person)**
- Clam Chowder, Cream Base**(Add \$2 per Person)**
- Loaded Baked Potato with Bacon, Cheddar & Chives
- Chicken Tortilla
- Vegan Minestrone (Vegan)
- Chicken & White Bean Chili
- Black Bean, Cuban Style

### **POTATO, RICE AND PASTA |**

- Roasted Potatoes, Red Skin in EVOO & Fresh Herbs
- Sour Cream & Butter Mashed Potatoes
- Sweet Potato Casserole with a Toasted Pecan-Moonshine Glaze
- Mashed Alabama Sweet Potatoes, Butter and Cinnamon
- Toasted Brown Rice & Pecans with Golden Raisin in Coconut Oil (Vegan)
- Three Cheese Grits (Local Oakview Farms)
- Sweet Pea & Pearl Onion Creamy Risotto
- Lemon and Herb Creamy Risotto
- Cornbread Stuffing with Conecuh, Toasted Pecans and Artichoke Hearts
- Three Cheese Mac-n-Cheese

*\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.*

# Dinner | Buffet Dinner Entrees, Con't

## VEGETABLES |

- Green Beans Southern Style (Tender with Bacon & Onions)
- Collard Greens, Smoked Ham Hot Pepper Sauce
- Haricot Verts in Herb EVOO (Vegan)
- Creamed Spinach
- Baby Carrots in Herb EVOO (Vegan)
- Buffalo Cauliflower Gratin
- Asparagus in Lemon EVOO (Vegan)
- Grilled Mini Cobbett's in Chili, Lime and Butter
- Honey & Cider Brussel Sprouts in Ghee
- Broccolini in Herb EVOO (Vegan)
- Fire Roasted, Broccoli, Cauliflower, Yellow Squash & Carrots in EVOO (Vegan)

## ENTREES |

- Sliced NY Strip with Caramelized Onion Mushroom Demi
- Braised Beef Tips with Pearl Onions & Young Sweet Peas
- Cumin & Hardin's Crusted Salmon, Chopped Blackberry, Bacon, Salsa
- Pecan Crusted Chicken with Honey-Mustard Sauce
- Roasted Lemon Rosemary Chicken & Sage Cream
- Braised Short Ribs with Caramel Demi Pearl Onion and Peas **(Add \$2 Per Person)**
- Low Country Tasso Trinity Roasted Chicken, Creole Cream
- Grilled New York Strip Steaks with Peppercorn Demi-Glace
- House made Crab Cakes with Remoulade **(Add \$3 Per Person)**
- Brown Sugar Moonshine Pork Loin, Conecuh, Apples & Creole Mustard Cream
- Sliced Beef Tenderloin with Red Wine Demi-Glace **(Add \$4 per Person)**

## DESSERTS |

- Key Lime Pie: A Light Custard Pie Flavored of Key Limes with Triple Sweet Cream.
- Southern Bourbon-Pecan Pie: A Slice of the South with Caramel.
- Local Southern Style Cheesecake: Rich Cheesecake with Graham Cracker Crust; with Strawberry Sauce and Chocolate Stick
- Meyers Lemon Cake: Lemon Cake Layered with Traditional Lemon Curd and Lemon Mousse
- Dark Chocolate Cake: Traditional Chocolate Cake garnished with Fresh Berries and Whipped Cream
- Chocolate Peanut Butter Pie: Garnished with Chocolate Shavings
- White Chocolate Bread Pudding: Finished with Local Buttered Moonshine Sauce
- Carrot Cake: Cream Cheese filled with a Classic Shredded Moist Carrot Cake & Pecans, Whipped Cream Garnish

*\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.*

# Reception | Hors D'oeuvres

## **HORS D'OEUVRES SERVED COLD**

*The Cold Hors D'oeuvres Featured Are Presented Buffet Style On Display Pieces And Are Per Piece Price.  
There Is A 50 Piece Minimum For Any One Item.  
Tray Passed, \$100 Per Server*

- Bruschetta: Brunoise Tomato, Red Onion Basil, EVOO | \$3.50
- Smoked Salmon Parmesan Crostini with Cornichons and Dill Cream Cheese | \$4
- Antipasto Skewer: Mini Buffalo Mozzarella, Heirloom Tomato & Sopressata | \$4
- Watermelon and Heirloom Tomato Bruschetta | \$3.50
- Smoked Tenderloin on Parmesan Crostini, Herb Soft Cheese & Chives | \$4
- Asparagus & Prosciutto: Grilled Asparagus Spears wrapped with Prosciutto | \$4
- Jumbo Chilled Shrimp, Lemon & Cocktail Sauce | \$4
- Crab Claws, Lemon & Cocktail Sauce | \$4
- Mini Vegetable Crudités Cup, Ranch and Fig Balsamic | \$3.50

## **HORS D'OEUVRES SERVED HOT**

*The Hot Hors D'oeuvres Featured Are Presented Buffet Style On Display Pieces And Are Per Piece Price.  
There Is A 50 Piece Minimum For Any One Item.  
Tray Passed, \$100 Per Server*

- Roasted Sea Scallop wrapped in Bacon | \$4
- Bacon wrapped Blue Cheese Meatballs | \$4
- Buffalo Chicken Spring Roll | \$3.50
- Reuben Spring Roll, 1000 Island | \$4
- Mini Shrimp & Grits Cake | \$4
- Lobster & Shrimp Spring Roll, Lime Sweet Chili | \$5
- Vegetable Egg Roll, Fried, Yakiniiku | \$3.50
- Tandoori Chicken Sate, Peanut Sauce | \$3.50
- Chicken & Cheese Quesadilla Coronets | \$3.50
- Quail Wellington | \$4
- Beef Wellington | \$4
- Mini Chicken Cordon Bleu, Honey Mustard | \$3.50
- Moonshine & Boursin Chicken en Croute | \$4
- Mini Crab Cakes, Spicy Remoulade | \$4.50
- Mini Local Beef, Cheddar & Bacon Slider | \$3.50
- Kobe Beef Slider & Swiss | \$4
- Spicy Buffalo Chicken Wings, Blue Cheese Dipping | \$3.50
- Spanakopita | \$3.50
- Southern Chicken Fingers, Honey Mustard | \$3.50
- Mini Smoked Beef Brisket Slider | \$3.50
- Spicy Pork Stuffed Fried Potato | \$3.50
- Chive & Local Cheddar Biscuit with Pulled Pork | \$4
- Mini Herb Grill Biscuits, Shaved Ham & Pepper Jelly | \$4
- Conecuh Sausage Pigs in a Blanket, Creole Mustard | \$3.50

*\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.*

# Reception | Reception Displays and Carving Stations

## **LOCAL ARTISAN CHEESE BOARD | Per Person \$10**

Chef's Local Artisan Farmed & Domestic Cheeses, Crackers, French Bread, Olives, Fig Jam, Creole Mustard & Local Honey

## **FRESH VEGETABLE CRUDITÉS | Per Person \$8**

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

## **LOCAL SAUSAGE & ARTISAN CHEESE BOARD | Per Person \$13**

Assorted Cheeses and BAMA Pride, Conecuh Sausages & Sopressata, Wickles, Olives, Sliced Charcuterie, Crackers, French Bread, Fig Jam & Local Honey, Toasted Pecans, Creole Mustards

## **VEGAN GRILLED VEGETABLE DISPLAY | Per Person \$10**

Hardin's Seasoned Vegetables in Herb EVOO, Fig Balsamic

## **FRESH FRUIT DISPLAY | Per Person \$9**

Sliced Melons, Grapes & Seasonal Berries, Local Honey Lime Greek Yogurt

## **ASSORTED CHIPS AND DIP | Per Person \$8**

House made Blackeye Pea Hummus Drizzle - EVOO, Pita Chips, Tortilla Chips, Fire Roasted Salsa, House Fried Chips and Sour Cream Chive, Onion Dip

## **COLD SEAFOOD DISPLAY | \$800 Per Display**

Jumbo Shrimp (7 Dozen), Crab Claws (7 Dozen) and Oysters (7 Dozen) served with Cocktail Sauce & Southern Mustard Aioli with Lemons (**Appropriate For Up To 50 to 70 Guests**)

Extra Jumbo Shrimp or Crab Claws - \$40 doz. Oysters - \$35 doz.

## **CARVING STATIONS:**

*Carving Stations Below Include Petit Rolls. Each Carving Station Requires a Chef Attendant  
Chef-Attendant Fee: \$100 For Up To Two Hours of Service.*

## **WHOLE BEEF TENDERLOIN | \$375 | \$400 Bacon Wrapped**

Roasted Prime Beef Tenderloin, Red Wine Demi; Creole Mustard & Horseradish Sauce – Serves 30

## **ROSEMARY BRINED TURKEY | \$275 | \$300 Deep Fried**

Roasted Whole Turkey, Pan Gravy, Southern Mustard Aioli and a Red Wine Cranberry Sauce - Serves 60

## **WHOLE ROASTED NY STRIP OF BEEF | \$300**

Herb Roasted, Creole Mustard, Mayonnaise & Butter, Sherry Twice Reduced Au Jus – Serves 40

## **PIT BROWN SUGAR HAM | \$275**

Fire Roasted, Apple Butter & Honey Mustard – Serves 50

## **MOONSHINE PORK LOIN | \$275**

Cane Sugar & Moonshine Roasted, Caramelized Granny Smith Apple & Creole Mustard Cream - Serves 40

*\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.*

## Reception | Reception Action Stations

Prices Are Per Person And Based On The Food Displayed For A Two Hour Time Period And A Minimum Guarantee Of 25. Serving Sizes Are Based on Reception and or Hor D'oeuvre Portions **(Not Entrée portions)**. Each Carving Station Requires A Chef Attendant. Chef-Attendant Fee: \$100 For Up To Two Hours of Service.

### **BEEF SLIDER OR CONECUH SAUSAGE SLIDER | B-\$13 | C-\$14**

Bacon, Cheddar, Blue Cheese, Swiss, Caramelized Onion & Mushroom

### **GRILLED CHEESE | \$11**

Brie & BBQ Beef Brisket, Ham & Swiss, Pimento Cheese & Three Cheese

### **BBQ SHRIMP AND GRITS | \$14**

Sautéed Gulf Shrimp, Local Creamy Oakview Farm's Grits with Gouda Cheese and Apple-Wood Smoked Bacon

### **SEARED JUMBO LUMP CRAB CAKE | \$16**

House made Crab Cakes, Low Country Tartar Sauce & Local Spicy BAMBAM Sauce,

### **TUNA TARTAR | \$16**

Sushi Grade Tuna tossed in Ginger, Soy, Lemon Grass & Yakiniku, Crispy Wonton

### **PAN SEARED U-10 DIVER SCALLOPS | \$15**

Local Goat Cheese Grits & a Butter Raspberry Demi-glace

### **LOW-COUNTRY CREAMY CHEESE GRITS | \$13**

BBQ Shrimp, BBQ Pork Chopped Conecuh Sausage, Chopped Bacon, Broccoli, Roasted Corn, Chopped Toasted Pecan, Butter, Sour Cream, Chives, Shredded Cheddar & Monterey Jack

### **MARTINI POTATO BAR | \$11**

Butter Milk Mashed & Sweet Smashed Potatoes with - on the side, Chopped Bacon, Broccoli, Chopped Toasted Pecan, Butter, Sour Cream, Chives, Shredded Cheddar & Monterey Jack

### **MAC-N-CHEESE | \$12**

Corkscrew Pasta & Grilled Chicken, Spring Peas & Gouda Cream Sauce, Rigatoni, Smoked Bacon, Caramelized Pearl Onions & White Cheddar Cream

*\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.*

## Reception | Reception Action Stations, Cont.

### **PASTA OR RISOTTO | P - \$11 | R - \$12**

Cheese Tortellini and Penne Pasta with Smoked Alabama Tomato Sauce and Pesto Cream Sauce with Fresh Garlic and Focaccia Breads

### **LOW-COUNTRY SAFFRON RICE & SEAFOOD | \$14**

Mussels, Shrimp, Calamari, Scallops, Conecuh & Mahi in a Saffron Fume' Fennel Broth, Artichoke Hearts, Sweet Peas in Saffron Tomato Rice

### **BANANAS FOSTER | \$12**

Sliced Bananas Sautéed in Brown Sugar, Vanilla and Cinnamon; Flamed with Rum, served with Vanilla Ice Cream

### **BEIGNETS | \$11**

Berry, White & Dark Chocolate Moonshine Sauces

### **ICE CREAM | \$9**

Hot Fudge & Caramel Sauces with Sprinkles, Butter Finger & Oreo Pieces, Cherries, Whipped Cream

### **STRAWBERRY SHORTCAKE | \$10**

Low-Country Butter Milk Biscuits, Sugared Strawberries, Fresh Whipped Sweet Cream

*\*All prices are subject to 24% service charge and 14% sales tax. Prices are subject to change without notice due to availability.*

# Beverage | Banquet Bar Service

## TOP SHELF BRANDS |

Crown Royal Reserve Whiskey, Captain Morgan Spiced Rum, Bacardi Silver Light Rum, Tanqueray Gin, Grey Goose Vodka, Glenlivet 12 year old Scotch, Chivas Regal Scotch, Makers Mark Bourbon, Patron Silver Tequila, Hennessy VS Cognac

## PREMIUM BRANDS |

Seagram's Seven Whiskey, Jack Daniels Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Beefeaters Gin, Absolut Vodka, Johnnie Walker Black Label Scotch, Jose Cuervo Especial Gold Silver Tequila and Courvoisier Cognac

## CORDIALS |

Bailey's Irish Cream, Amaretto Di Saronno, Grand Marnier, Kahlua, Frangelico and Courvoisier VSOP

## WINE SERVICE |

Cork finished Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel.

## DOMESTIC BEER |

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra and O'Douls

## IMPORTED & CRAFTED BEER |

Corona Extra, Heineken, Amstel Lite, Sam Adams Boston Lager and Naked Pig Pale Ale

### | "BY THE DRINK" HOSTED AND CASH BAR SERVICE |

Top Shelf Brands | \$9

Premium Brands | \$8

Cordials | \$8

Domestic or Non-Alcohol Beer | \$5

Imported or Crafted Beers | \$6

Wine by the Glass | \$7

Soft Drinks | \$4

Bottled Mineral Water | \$4

*Hosted Prices Are Sponsored And Will Have Tax And Gratuity Added. Please Remember, Hosted Bar Charges Include All Drinks Served, Not Just Drinks Consumed.*

### | PER-PERSON/PER-HOUR BAR SERVICE |

*Bar Service Includes A Full Array of Mixed Drinks, Wine, Beer, Non-Alcoholic Beer, Soft Drinks And Mineral Water For A Specified Period Of Time. Package Bar Service By The Hour Is Limited To Groups Of 50 Persons Or More. Bartenders Will Serve Responsibly, Regardless Of The Amount Of Service Time Remaining.*

	<b>One Hour</b>	<b>Two Hours</b>	<b>Three Hours</b>	<b>Four Hours</b>
<b>Premium Brands</b>	\$22	\$38	\$45	\$53
<b>Top Shelf Brands</b>	\$24	\$40	\$48	\$56

## BARTENDER & CASHIER FEE | \$100

The fee for each bartender or cashiers is \$100 each for up to four hours of service and \$25 per hour for each additional hour of service

*\*Prices are subject to change without notice due to availability. All prices are subject to 24% service charge d 14% sales tax. Prices are subject to change without notice due to availability.*



# Beverage | Considerations and Guidelines

## **BAR SERVICE |**

- If you elect, a representative from your group may be present at the end of the event to observe the inventory of the bars to verify bar charges.
- Please remember, hosted bar by-the-drink charges include all drinks served, not just drinks consumed.
- Standard Bar Service includes your choice of Call, Premium or Top Shelf liquor, domestic beer, imported beer, house wines, sodas and mineral water. It is the assumption that cash bars will be set with the standard bar service.
- Hosted bar service by the drink allows the host to determine which types of drinks are to be included on the bar (cocktails, wine and soft drinks, but no beer).

## **BARTENDERS AND CASHIERS |**

- The fee for each bartender is \$100.
- One bartender for every 100 guests is appropriate in most circumstances. However, in the event several hundred people arrive at the bar at the same time (such as where bar service immediately follows a ceremony), one bartender per 100 guests may not be appropriate. Wine and mineral water may be butler-passed (for host bars) in these situations to alleviate lines at the bars for the initial 20 to 30 minutes of service.
- Cashier service is \$100 per cashier per hour. Cash bars require at least one cashier. Consult your Event Manager for recommendations on the specific needs of your cash bar.

## **BAR SAFETY |**

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

## **PROVISIONING CONDITIONS |**

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

## Beverage | Wine Service

*The Wines On This Progressive Wine List Are Grouped In Flavor Categories. Wines With Similar Flavors Are Listed In A Simple Sequence Starting With Those That Are Sweeter And Very Mild In Taste, Progressing To The Wines That Are Drier And Stronger In Taste.*

### **WHITE WINES |**

Chateau Ste Michele Riesling, WA | \$40  
Canyon Road White Zinfandel, CA | \$28  
Beringer White Zinfandel, CA | \$38  
Canyon Road Pinot Grigio, CA | \$28  
Kim Crawford Pinot Grigio, New Zealand | \$40  
Kendall Jackson Sauvignon Blanc, CA | \$56  
Kim Crawford, Sauvignon Blanc, New Zealand | \$48  
Canyon Road Chardonnay, CA | \$28  
Clos du Bois Chardonnay, CA | \$32  
Kendall Jackson Chardonnay, CA | \$40  
Sonoma Cutrer 'Russian River Ranches' Chardonnay, Sonoma | \$60

### **RED WINES |**

Canyon Road Pinot Noir, CA | \$28  
Meiomi Pinot Noir, CA | \$48  
Kim Crawford Pinot Noir, New Zealand | \$54  
Estancia, Pinot Noir, Monterey | \$40  
Canyon Road Merlot, CA | \$28  
Clos du Bois Merlot, CA | \$40  
Ferrari-Carano Merlot, Sonoma | \$59  
Canyon Road Cabernet Sauvignon, CA | \$28  
Apothic Blend, CA | \$32  
Estancia Cabernet Sauvignon, Paso Robles | \$40  
Aquinas Cabernet Sauvignon, CA | \$60  
Ferrari-Carano Cabernet Sauvignon, Alexander Valley | \$88  
Louis Marini Cabernet Sauvignon, Napa Valley | \$94  
Opus One 2011, Napa Valley | \$537  
Alamos Malbec, Argentina | \$32  
Rosemount Estate Shiraz, Australia | \$32  
Penfolds Bin 389 Cabernet Shiraz, Australia | \$100

### **SPARKLING WINES |**

Luccio Moscato d' Asti, Italy | \$40  
La Marca Prosecco, Italy | \$32  
Michelle Brut, WA | \$40

### **CHAMPAGNE |**

Moet & Chandon Imperial Brut, France | \$147  
Moet & Chandon Rose Imperial, France | \$175  
Dom Perignon, France | \$371

# Audio Visual | Meeting Room Packages

## **MEETING ROOM GPS FLAT PANEL VIDEO PACKAGE | \$450**

70" LCD Touch Panel Display with the Meeting GPS Interface  
(\*80" LCD Touch Panel Display in Montgomery Meeting Rooms)

## **LARGE BALLROOM LCD PACKAGE | \$1475**

2 Screens & Projectors (Size appropriate for room)  
Projection Carts  
Power and Video Cables  
Video Distribution Amp

## **SMALL BALLROOM LCD PACKAGE | \$705**

1 Screen and Projector (Size appropriate for room)  
Projector Cart  
Power and Video Cables

## **MEETING ROOM LCD PACKAGE | \$550**

HD LCD Projector (4000 lumens)  
Screen (Size Appropriate for Room)  
Projection Cart  
All Cabling / Extension Cords  
Technical Assistance

## **LARGE BALLROOM SOUND PACKAGE (Ground Supported) | \$850**

Audio System  
House Sounds System Patch or Two Powered Speakers with Stands  
4-6 Channel Audio Mixer  
Wired Microphone

## **SMALL BALLROOM SOUND PACKAGE (Speech Only) | \$220**

Podium Microphone  
4 Channel Mixer  
House Sound Patch

## **EXHIBIT HALL ANNOUNCEMENT PACKAGE | \$400**

Wireless Microphone  
4 Channel Mixer  
House Sound Patch

## **EXHIBIT HALL PERFORMANCE SOUND PACKAGE | \$800**

JBL VRX Audio System (Ground Supported)  
12 Channel Mixer  
2 Wireless Microphones

# Audio Visual | A La Carte

## VIDEO AND DATA COMPONENTS

70" LCD TV Monitor | \$450.00  
(Other Monitor Sizes Available Please call for Pricing)  
Seamless Graphics Switcher/Scan Converter | \$275  
Encore Executive Screen | \$125  
Studio/ENG High Definition Camera | \$1200

## AUDIO EQUIPMENT

4 Channel Mixer | \$50  
12 Channel Mixer | \$100  
House System Patch\*\* | \$50  
Digital Mixer | \$750  
Powered Speaker | \$75  
Lectern Microphone | \$75  
Table Top Microphone | \$45  
UHF Wireless Microphone | \$150  
Presidential Style Lectern Microphone | \$100  
Computer Audio Patch, or MP3 Patch | \$50

## COMPUTER AND OFFICE EQUIPMENT

Laptop | \$250  
Wireless Mouse | \$75  
Perfect Cue Wireless | \$125  
HP LaserJet Printer (black and white) | \$250

## MISC. EQUIPMENT

Flipchart w/Markers | \$65  
Post-it Flipchart w/Markers \$75 Art/Sign Easel | \$15  
6 Outlet Power Strip | \$15  
Electrical Extension Cord | \$15  
Electrical Extension Cable/Power Strip | \$30  
Polycom Conference Phone | \$100  
Lectern | \$45

## TERMS AND CONDITIONS |

All equipment prices listed are per day. It is required that Encore Event Technologies set-up, operate and strike all equipment unless requirements dictate otherwise. Equipment and labor pricing listed does not include an applicable service charge of 24% and 14% lodging tax. Labor will be charged for set-up, operation and teardown of all video projection, multi-image, sound reinforcement, theatrical stage lighting, screens and drapery equipment listed herein. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates. \*\*House System Patches are for speech only applications, loud energy music applications require the use of portable sound equipment rental. Contact Encore sales manager for details. All video screens at the Renaissance Montgomery are widescreen format.

## LIGHTING

LED Par Fixture/Up-Light | \$50  
Source 4 Conventional Fixture \$45  
Moving Head Fixture \$125

## LABOR (RATES ARE PER HOUR)

Set/Strike Technician  
(7:00am-5:00pm) | \$50.00  
(5:00pm-12:00am) | \$75.00  
(12:00am-7:00am) | \$100.00  
Holiday | \$100.00  
Event Operation/Rigging Technicians | Call for details

## INTERNET

Basic - 1Mbps | \$29.95 per user  
(Basic browsing, light email)  
Business - 3Mbps | \$39.95 per user  
(Comfortable browsing and email downloads)  
Presenter - 6Mbps | \$49.95 per user  
(Best for VPN, video streaming & downloads)  
Wired Internet Access | \$150 per connection  
Bulk User Package pricing  
Customize bandwidth levels | Call for details  
Advanced networking services | Call for details

## SET DESIGN

Black Velour Pipe and Drape | \$14 per linear foot  
(up to 16 feet tall)  
White Poly Drape | \$22 per linear foot  
(up to 16 feet tall) Acrylic Panels | Call for details  
Presenter Helps Green Laser Pointer | \$45  
Speaker Timer | \$125

# General Information | Event Policies

*Everyone at the Renaissance Montgomery Hotel & Spa at the Convention Center (the Hotel) is pleased to serve your organization for your upcoming event. It is important that you, the contracting organization, understand the policies in place to allow us to provide the excellent service you expect. These policies shall be in effect for all events unless they are specifically superseded by the hotel contract. It is the responsibility of the Organization to read these policies and seek a variance in advance should any of these policies conflict with your organization's plans.*

## **PUBLIC EVENT REGISTRY |**

All events that are open to the general public and are expecting attendance in excess of 250 people must complete a Public Event Registry. Please consult your Event Manager to determine if this requirement would coincide with the event you are planning.

## **ADVERTISING, PROMOTIONS AND TICKET SALES |**

The Hotel must provide written approval in advance of any advertising of any kind that utilizes the Hotel's name, photograph or logo. The Hotel reserves the right to have final approval on all public information (such as advertisements, signs, exhibitor packets, etc.) to ensure that the information in regards to the building is correct prior to publication of any materials. This includes electronic messages distributed on the various types of social media. Advertising of an unsavory nature involving excessive alcohol consumption, illicit drug use of a lewd or lascivious nature does not coincide with the image of the hotel and would be routinely turned down. Please submit any promotional materials to your Catering or Event Manager prior to the planned production of any such materials. Failure to do so may result in the cancellation of your event. Advertising for any event is not permitted prior to the contract for that event being fully executed. Tickets for any public show are not permitted to go on sale until after the contract has been fully executed. Advertisements, exhibitor packets or promotional materials must reference the facility as the "Renaissance Montgomery Hotel & Spa at the Convention Center".

## **COMMITMENT ON ATTENDANCE |**

In order for the Hotel to understand the initial scope of your event and ensure your event is in the correct function space, the expected numbers on the Contract and Banquet Event Order(s) should be considered maximum numbers. The Hotel will allow ten (10) percent more than this number. Attendance in excess of 110% of the expected number will require written approval from your catering or event manager to ensure the Hotel can accommodate the increased attendance. Increases in attendance may result in additional fees for staffing areas of operation affected by the increase in attendance.

## **MINIMUM GUARANTEES ON ALL FOOD AND BEVERAGE |**

We need your assistance in making your function a success. The Organization must provide a minimum guaranteed number at least three (3) business days (Monday-Friday) in advance for all events being held in the hotel (meetings, receptions, coffee breaks and all meal functions). This will be considered your minimum guarantee and cannot be reduced. We will prepare (and you will be financially responsible) for these quantities. If no guarantee is received, the original expected attendance or quantities on your Banquet Event Order(s) will be used to determine the attendance and subsequent charges.

## **PAYMENT ARRANGEMENTS |**

For Cash, Check and Credit Card Payments, all functions are to be paid for in advance unless our credit manager has approved direct billing. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Discover, Master Card or Visa. Credit cards may be used with direct billing when approved by the credit manager. Completion of a credit authorization is required.

**Billing:** If credit has been extended, payment of the Hotel balance due should be made upon receipt of the bill.

# General Information | Event Policies

## **CANCELLATION POLICY |**

If the Hotel is advised that a definite booking be canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales contract. The cancellation fee for your function is eighty-five percent (85%) of the total estimated food, beverage and room rental charges if this function is canceled less than thirty (30) days from the event date. The cancellation policy outlined here (or in the cancellation clause in the contract) would apply to any booking that was cancelled due to a flagrant disregard for these event policies.

## **CONFIRMATION OF SET UP REQUIREMENTS |**

To ensure a successful event, all meeting details, including menu selection, are due to your Event Manager 30 days prior to arrival. Unless otherwise stated in the contract or Banquet Event Order(s), the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary. A signed copy of all agendas and banquet event orders is required ten (10) days prior to the event.

## **ENGINEERING AND ELECTRICAL SERVICE |**

All connections to the building's power sources are handled by Renaissance Montgomery Hotel and Spa at the Convention Center personnel OR our exclusive in-house electrical contractor Encore Event Technologies. The Production or AV Company is responsible for all charges for connecting to and usage of the hotel's power sources. This is not a complimentary service of the hotel. Electrical power in excess of 110volt / 5 amp service requires arrangements to be made three (3) weeks in advance. Please consult your Event or Catering Manager as soon as your needs are known in order for appropriate lead times and prices to be quoted.

## **RIGGING |**

All ceiling hanging (structural steel or rigging points) must be conducted by Renaissance Montgomery Hotel and Spa at the Convention Center personnel OR our exclusive in-house rigging contractor Encore Event Technologies. The Production or AV Company is responsible for all charges. This is not a complimentary service of the hotel. Contact Encore Event Technologies at 334-481-5143 for pricing and details.

## **TELEPHONE SERVICE |**

The Renaissance telephony system is a digital system. Analog lines can be installed for \$2500 and must have 30 days' notice. Conference Telephones can be rented through Encore Event Technology (7) days in advance of your event date. In-house and pay telephones are located outside the meeting rooms in the foyer and in the lobby areas.

## **INTERNET ACCESS |**

Wireless high speed internet connections up to 5Mbps are \$50 per connection per day. Wired Ethernet connections up to 20Mbps are \$150. No outside routers can be connected to the Hotel network at any time. All other network devices and switches must be approved to be connected to the hotel network without prior permission and configuration.

## **INTERNET ACCESS AND TELEPHONE SERVICE |**

Telephone lines and high-speed internet access service require arrangements to be made seven (7) days in advance of your event date. In-house telephones are located outside the meeting rooms in the foyer and in the lobby areas. Telephones and modem lines can be installed in any room based upon availability of equipment. In-house telephone lines are \$35 and Direct-In-Dial lines are \$35 for installation and setup. Both charges are one time fees per line. Long distance and access charges are charged in addition to the installation charges. High speed internet lines are \$50 per day.

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## **AUDIO / VISUAL SERVICE |**

We have partnered with Encore Event Technologies as our in-house supplier for all of our clients 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) will be charged an outside-vendor fee of \$300 per day and agree to the Outside Audio-Visual Policy. If you choose to utilize an outside audio visual company, please be aware that all rigging work, electrical connections, and load in/load out supervision is exclusive to the Hotel and its preferred Audio Visual Vendor Encore Event Technologies, 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 334-481-5143 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.

## **SECURITY |**

The Hotel is not responsible for loss or damage to merchandise, displays or articles sent or brought by the organization or its attendees. The Hotel provides routine security services. The guests or organization will be responsible for ordering (through the Hotel) and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. Additional security may be required any time attendance for any one event exceeds 200 people. Additional security may also be deemed necessary in conjunction with cash bar service, uncontrolled attendance, celebrities in attendance or if unapproved advertising promotes an event not in keeping with the image of the hotel. If additional security is deemed necessary to protect the Hotel facility as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest responsible for the event.

## **FOOD AND BEVERAGE FROM OUTSIDE THE HOTEL |**

All food and beverage (including liquor, beer & wine) will be provided by the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to remove food or beverage that is brought into the Hotel in violation of this policy.

## **BEVERAGE / ALCOHOL SERVICE |**

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Alabama Alcoholic Beverage Code. All alcoholic beverage service and consumption in public areas, bars, restaurants and functions rooms will cease by 2:00 a.m. in accordance with the Alabama Alcoholic Beverage Code. Your organization understands and agrees to abide by this policy and to uphold the laws of the State of Alabama. See the section labeled "**SECURITY**" for additional charges associated with Cash Bars.

The Hotel takes great pride in responsible beverage service in banquet settings. The beverage service staff is trained to:

- ◆ Request proper photo identification of any person of questionable age (30 years of age or less)
- ◆ Refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.
- ◆ Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.
- ◆ Serve only single drinks to guests and refuse to serve doubles, shots or shooters.

We appreciate the support and assistance of the organization in enforcing these policies.

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## **GUESTS RESPONSIBILITY |**

The organization scheduling an event agrees to assume full responsibility for the conduct of its members, participants, vendors or employees. The organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to the Hotel. The organization assumes liability for damages caused by its members, participants, vendors or employees.

## **MAINTAINING THE PEACE FOR ALL GROUPS |**

It is important that all groups realize there may be other guests in the adjacent function rooms, the hotel guest rooms or adjacent public space in the hotel. The volume levels of the activities of your event must be kept at a reasonable level. This is especially true for groups on both sides of a portable wall. Every attempt will be made while booking function space to arrange for separation between your event and the events of other groups. These provisions will be detailed on the banquet event order (BEO) in the form of additional function space purchased as a buffer room (if available). Your program will need to operate within reasonable sound levels as determined by the Director of Event Operations or the Hotel Manager on Duty (operating on behalf of the General Manager). They are responsible for interceding and resolving extreme situations involving noise complaints. If your event continues to operate at a volume level in excess of what has been determined to be fair to all parties, your event will be terminated forfeiting all deposits as detailed in the Cancellation Policy in this document.

## **SIGNS AND BANNERS |**

All banners, signage or decorations intended to be attached to the ceiling or roof structure of the Hotel must be performed by The Event Technology Department. Signage placed on lecterns or podiums must be attached by Hotel staff. Hotel logos are not to be removed from podiums or lecterns. The organization is responsible for any damage to either the podium or logo. Signs and banners are not permitted in public space adjacent to the main lobby, front desk, main hotel entrance or guest room floors. The Hotel reserves the right to approve all signs and banners, as well as placement. Requests for banner or sign placement in public space should be submitted in writing prior to group arrival to the Event Manager assigned to your group. Hand written signage is permitted inside the meeting room only. Placement of any printed material intended to solicit products or services is generally not permitted.

## **DECORATIONS |**

All decorations must meet approval of the City of Montgomery Fire Department. Flammable substances are not permitted in the building or anywhere on the Hotel premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior the Hotel's approval.

## **SET UP OF IN-HOUSE EQUIPMENT |**

The Hotel will provide at no charge an appropriate amount of equipment (i.e. chairs, tables, risers, etc.). This complementary arrangement does not include extraordinary formats or exhibit tables. The organization may be financially responsible for rental charges of additional equipment required for extraordinary formats. Equipment rental charges, if any, can be confirmed by your Event or Catering Manager at the time that your organization supplies its final agenda with anticipated attendance for each event. Exhibit tables are \$25 each and include the table, floor length table cloth and two chairs.

## **LABOR CHARGES |**

Resetting of meeting rooms from previously agreed set-ups on your banquet event order(s) may result in additional cost to the group in the form of meeting room rental or labor fee. There may be additional labor fees for events ending after 1:00 a.m.



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## **POOL DECK EVENTS |**

Due to the proximity of guest rooms to the pool deck, all amplified music must cease by 9:00 p.m. Events on the West pool deck have the option of service with china and glassware. All other locations must use disposable (unbreakable) service ware. Events around the pool (East pool deck) are only permitted at times of the year when hotel guests are not expected to use the pool.

## **FIRE WATCH |**

The fire detection system in the Convention Center and Foyers operates with infrared beams that run close to the ceiling. The fire detection system may be disabled for short periods of time (30 minutes or less) to accommodate banner hanging and other set up details. In the event the fire detection system is disabled for a time greater than 30 minutes, a fire watch must be set up consisting of personnel trained in the early detection of fire taking the place of the installed system. The number of personnel required for a fire watch depends on the nature of the activity in the function room, total attendance and whether guest room floors will be affected. The cost to the organization will be \$32 per person, per hour if arranged a minimum of 48 hours in advance. Overtime or premium pay may come into play to arrange for short notice situations, after business hours and during holidays.

## **PROHIBITION OF HELIUM BALLOONS |**

Helium balloons are strictly forbidden in the Convention Center and the Foyers of the Hotel due to their interference with the fire detection system. The contracting organization is responsible for communicating this restriction to its members and guests. In the event that helium balloons are brought into the areas where balloons are restricted by members of the organization (including vendors or exhibitors), the alarm system will be disabled and the fire watch will be set up at the expense of the contracting organization. See Fire Watch above. The Organization shall be responsible for reimbursing the Hotel for expenses related to retrieving helium balloons.

## **MATERIALS SENT TO THE HOTEL |**

The Hotel is not equipped to handle receiving and shipping of exhibitor materials. Organizations hosting trade shows, consumer shows or exhibits with ten (10) or more exhibitors must hire a show service contractor to provide drayage services. Due to limited storage space and the number of groups the hotel works with each week, it is not possible for the Hotel to receive large shipments of Organization materials more than several days in advance of your event. In the event materials are to be shipped to the Hotel in advance of your function, please follow the instructions below:

- ◆ Your Catering or Event manager must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.
- ◆ All packages must be sent to the Hotel no earlier than three (3) days prior to the scheduled start date of the function.
- ◆ Each package must be marked with the name of the group or event, arrival or starting date, planner's name (for the group), event or catering manager from the Hotel and the quantity of packages ("1 of 8," etc.)
- ◆ All items being shipped to:  
Renaissance Montgomery Hotel, Spa and Convention Center  
201 Tallapoosa Street  
Montgomery, AL 36104

## **MATERIALS SHIPPED FROM THE HOTEL |**

In the event materials are to be shipped from the Hotel following an event, please follow the instructions below:

- ◆ The group is responsible for making arrangements to ship their materials from the Hotel including billing arrangements.
- ◆ The pick-up address will be the same as the ship to address above.
- ◆ The group is responsible for sealing and labeling boxes (due to liability).
- ◆ The Hotel will store properly sealed and labeled materials for up to three (3) days following your event.

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## **MATERIALS HANDLING CHARGES |**

The charge for the Hotel staff to move boxes is outlined below. This charge will be posted to your organization's master account. It is the responsibility of the organization to collect this fee from the exhibitors making presentations to their attendees.

Boxes at \$5 each

Large crates and trunks at \$10 each

Materials on pallets at \$50 per pallet

## **TAX AND SERVICE CHARGE |**

All Food and Beverage charges are assessed a 24% taxable service charge. Food, beverage and the service charged is currently taxed at a rate of 10%. All Rental charges are assessed a 24% taxable service charge along with a Lodging Tax rate of 14% plus \$2.25.

## **TAX EXEMPT STATUS |**

For your event to qualify for tax exempt status, the Hotel must receive a copy of the tax-exempt certificate (issued from the State of Alabama) seven (7) business days prior to the event. Also note that when paying the charges, tax exemption only applies when the charges are paid for with a check or credit card issued to the tax exempt organization. All other transactions not meeting this payment requirement are taxable.