



UPSTAIRS at RENA'S

From intimate dinners to business meetings to holiday gatherings, whether you are hosting 20 guests seated or 200 cocktail style, Upstairs at Rena's will ensure a flawless and memorable occasion for your guests.

When you are ready to book, our dedicated private events team is available to answer any questions and custom tailor your event.

- Perfectly large, yet quaint 3,000 square feet of exposed brick walls, stained concrete floors and elegant chandelier lighting
- Numerous windows flood the space with natural light
- Separate, dedicated kitchen. Everything is cooked to order
- Private entrance, private dedicated restrooms, and spacious covered terrace
- Minimum 20 guests, maximum 200 guests. We are able to accommodate even more guests when our space is joined with Fairway Social's upstairs event space; upwards of 300 guests
- \$2,500 food minimum Monday – Thursday daytime and nighttime events
- \$3,000 food minimum Friday, Saturday, & Sunday daytime events
- \$3,500 food minimum Friday, Saturday, & Sunday nighttime events
- \$500 room set-up fee: includes tables, chairs, linens, plate, glass, & silverware
- 4.5-hour room block: 3 hours guest access, 1 hour early access, 30 minutes post event clean-up
- Morning, afternoon, and evening times available
- Preset menus to cater to any budget
- Huge concrete slab bar to serve any size event with different bar packages available
- Equipped with a professional PA system, including microphones, two 120" screens with LCD projectors and two 80" TVs that all can play the same or independent content
- Ample parking on site, valet service available
- Conveniently located to both downtown Alpharetta and Avalon along with numerous hotels



ANTIPASTI

HOT

Arancini Di Riso - Fried Risotto Balls stuffed with Goat Cheese \$3.00 each min. 40

Bruschetta – Tomatoes, Onions, Balsamic Vinegar, Olive Oil \$3.00 per guest min. 30

Cheese Ravioli - Ricotta, Romano, Mozzarella, and Goat Cheese, Crushed Tomato Sauce

Lamb Lollipops – Mint Bourbon Demi Glace, Mashed Potatoes \$5.50 each min. 30

Lobster Ravioli - Sherry Cream Sauce, Lobster Chunks \$4.00 each min. 40

Meat Ravioli - Beef, Spinach, Mirepoix, Romano, and Ricotta, Bolognese Sauce

Mini Meatballs - Pomodoro Sauce \$2.50 each min. 40

Mini Meatballs & Ricotta - Pomodoro, Ricotta, Pecorino Romano \$2.75 each min. 40

Mushroom Ravioli - Four Different Mushrooms, Mushroom Cream Sauce \$2.25 min. 60

Shrimp Scampi - Garlic, Onion, Lemon White Wine Sauce \$2.25 each min. 30

COLD

Caprese Skewers – In-House Mozzarella, Tomatoes, Balsamic Glaze \$2.50 each min. 20

Fruit & Artisanal Cheese Platter - Seasonal Selection \$75 per 25 guests

Roasted Vegetable Platter - Roasted Garlic Aioli \$75 per 25 guests

Shrimp Cocktail - Cocktail Sauce \$3.00 each min. 20

Tagli Misti - Artisanal Italian Meats & Cheeses with Accompaniments \$75 per 25 guests

BREAD SERVICE

Rosemary Potato Rolls - Served Warm with Salted Butter \$1.50 per Roll

Italian Herb Focaccia Sticks - Served Warm with Herb Infused Olive Oil \$2.50 per Stick

Assorted Basket - Both Breads Served Warm \$3.50 per Roll and Stick





VENEZIA

Plated Dinners \$40.00

SOUP & SALAD (Select up to two)

SOUP:

Italian Chicken Soup - Chicken, Vegetables, Potatoes, Pasta, Fresh Herbs

SALAD:

Caesar Salad - Romaine, Dressing, Parmigiano-Reggiano, Croutons

Wedge Salad - Iceberg, Roma Tomatoes, Gorgonzola, Green Onions, Bacon

ENTREES (select up to three)

RAVIOLI:

Cheese Ravioli - Ricotta, Romano, Mozzarella, and Goat Cheese, Crushed Tomato Sauce

Meat Ravioli - Beef, Spinach, Mirepoix, Romano, and Ricotta, Bolognese Sauce

Mushroom Ravioli - Porcini, Cremini, Shitake & Portobello Mushrooms, Cream Sauce

MEAT:

Chicken Marsala - Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Vegetable

SEAFOOD:

Trout - Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Vegetable

All food & beverage is subject to 20% gratuity and 7% state tax



FIRENZE

Plated Dinners \$50.00

SOUP & SALAD (Select up to two)

SOUP:

Crab Soup - Crab Stock, Crab Meat, Sherry, Cream

Italian Chicken Soup - Chicken, Vegetables, Potatoes, Pasta, Fresh Herbs

SALAD:

Caesar Salad - Romaine, Dressing, Parmigiano-Reggiano, Croutons

Wedge Salad - Iceberg, Roma Tomatoes, Gorgonzola, Green Onions, Bacon

ENTREES (select up to three)

RAVIOLI:

Cheese Ravioli - Ricotta, Romano, Mozzarella, and Goat Cheese, Crushed Tomato Sauce

Meat Ravioli - Beef, Spinach, Mirepoix, Romano, and Ricotta, Bolognese Sauce

Mushroom Ravioli - Porcini, Cremini, Shitake & Portobello Mushrooms, Cream Sauce

MEAT:

Chicken Marsala - Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Vegetable

Pork Chop Marsala - Bone-In, Mushroom Marsala, Mashed Potatoes, Vegetable

SEAFOOD:

Salmon - Grilled, Basil, Tomato Vinaigrette, Mashed Potatoes, Vegetable

Trout - Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Vegetable

All food & beverage is subject to 20% gratuity and 7% state tax



MILANO

Plated Dinners \$60.00

SOUP & SALAD (Select up to two)

SOUP:

Crab Soup - Crab Stock, Crab Meat, Sherry, Cream

Italian Chicken Soup - Chicken, Vegetables, Potatoes, Pasta, Fresh Herbs

SALAD:

Arugula Salad - Arugula, Vinaigrette, Parmigiano-Reggiano, Fennel, Pine Nuts, Raddish

Caesar Salad - Romaine, Dressing, Parmigiano-Reggiano, Croutons

Wedge Salad - Iceberg, Roma Tomatoes, Gorgonzola, Green Onions, Bacon

ENTREES (select up to three)

RAVIOLI:

Cheese Ravioli - Ricotta, Romano, Mozzarella, and Goat Cheese, Crushed Tomato Sauce

Meat Ravioli - Beef, Spinach, Mirepoix, Romano, and Ricotta, Bolognese Sauce

Mushroom Ravioli - Porcini, Cremini, Shitake & Portobello Mushrooms, Cream Sauce

MEAT:

Chicken Marsala - Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Vegetable

Filet Mignon - 8 Ounce, Grilled, Mashed Potatoes, Vegetable

Pork Chop Marsala - Bone-In, Mushroom Marsala, Mashed Potatoes, Vegetable

SEAFOOD:

Salmon - Grilled, Basil, Tomato Vinaigrette, Mashed Potatoes, Vegetable

Shrimp & Scallops - Breaded, Lemon White Wine Sauce, Mashed Potatoes, Vegetable

Trout - Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Vegetable

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TOSCANA

Plated Dinners \$75.00

SOUP & SALAD (Select up to two)

SOUP:

Crab Soup - Crab Stock, Crab Meat, Sherry, Cream

Italian Chicken Soup - Chicken, Vegetables, Potatoes, Pasta, Fresh Herbs

SALAD:

Arugula Salad - Arugula, Vinaigrette, Parmigiano-Reggiano, Fennel, Pine Nuts, Raddish

Caesar Salad - Romaine, Dressing, Parmigiano-Reggiano, Croutons

Wedge Salad - Iceberg, Roma Tomatoes, Gorgonzola, Green Onions, Bacon

ENTREES (select up to three)

RAVIOLI:

Cheese Ravioli - Ricotta, Romano, Mozzarella, and Goat Cheese, Crushed Tomato Sauce

Lobster Ravioli - Lobster, Salmon, and Goat Cheese, Lobster Sherry Cream Sauce

Meat Ravioli - Beef, Spinach, Mirepoix, Romano, and Ricotta, Bolognese Sauce

Mushroom Ravioli - Porcini, Cremini, Shitake & Portobello Mushrooms, Cream Sauce

MEAT:

Chicken Marsala - Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Vegetable

Dry Aged Strip - 14 Ounce, Grilled, Mashed Potatoes, Vegetable

Filet Mignon - 8 Ounce, Grilled, Mashed Potatoes, Vegetable

Lamb Rack - 8 Ounce, Grilled, Bourbon Demi Glace, Mashed Potatoes, Vegetable

Pork Chop Marsala - Bone-In, Mushroom Marsala, Mashed Potatoes, Vegetable

Ribeye - 14-16 Ounce Grilled, Mashed Potatoes, Vegetable

SEAFOOD:

Salmon - Grilled, Basil, Tomato Vinaigrette, Mashed Potatoes, Vegetable

Shrimp & Grits - Seared Grit Cake, Shrimp, Asparagus, Bacon, Sherry Cream Sauce

Shrimp & Scallops - Breaded, Lemon White Wine Sauce, Mashed Potatoes, Vegetable

Trout - Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Vegetable

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DESSERT

\$4.00 Per Guest

Outside Dessert - Cut, Plated, Served

\$8.00 Per Guest

Cannoli - Homemade Cannoli Shell, Sweet Ricotta Cream, Orange, Chocolate

Ricotta Cheesecake - Authentic Sicilian Family Recipe

Tiramisu - Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

\$10.00 Per Guest

Chocolate Mousse Stack - White & Chocolate Mousse, Espresso Brownie

Dessert Table Menagerie - See Next Page

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DESSERT TABLE MENAGERIE

\$10.00 Per Guest (select up to three)

Mini Mousse Cakes

Triple Chocolate - Chocolate Cake Bottom, Mousse, Chocolate Ganache

Tiramisu - Ladyfingers, Mascarpone, Espresso Mousse, Chocolate Mousse

Raspberry Vanilla Bean - Raspberry Cake Bottom, Vanilla & Raspberry Mousse

Chocolate Peanut Butter - Brownie Bottom, Chocolate & Peanut Butter Mousse, Chocolate Shell

Specialty Cheesecake Bars

Chocolate Chocolate Chip - Chocolate, Mini Chocolate Chips, Chocolate Crust

Cookies & Cream - Chocolate Crème Cookies, Whipped Cream, Chocolate Cookie Crust

Peanut Butter Cup - Peanut Butter, Mini Chocolate Chips, Chocolate Ganache, Peanut Butter Cup Pieces, Chocolate Crust

Plain - Graham Cracker Crust

Raspberry Ripple - Raspberry, Whipped Cream, Graham Cracker Crust

Turtle - Nougat, Mini Chocolate Chips, Caramel Chocolate Ganache Nougat, Nuts, Graham Cracker Nut Crust

Additional Offerings

Boston Cream Puffs

Cake Pops - Chocolate or Vanilla

Mini Tarts

Caramel Apple

Close Enough Key Lime Pie

Lemon Meringue

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SMALL PARTY PACKAGE

Plated Dinners for Groups of 25 Guests or Less

RATES:

Monday - Thursday Events - \$2,500.00

Friday, Saturday, & Sunday Daytime Events - \$3,000.00

Friday, Saturday, & Sunday Nighttime Events - \$3,500.00

ADDITIONAL COSTS:

Room Set-Up Fee - \$500.00 Includes Tables, Chairs, Linens, Plates, Glasses, & Silverware

Bar Set-Up Fee - \$100.00 Includes Glassware, Barware, Mixers & Garnishes

INCLUDES:

Premium Décor Package - Chargers, Centerpieces, Linens, Napkins, Piping Drapes

Assorted Bread Service - Rosemary Potato Rolls and Italian Herb Focaccia

3 Antipasti - 1 - \$3.00+, 1 - \$3.00, 1 - \$2.50

Toscana Menu Selections - \$75.00 per Guest Tier

Dessert - Plated or Assorted Table

***Does Not Include Local and State Taxes, 20% Gratuity, or the Consumption Bar Tab at the Conclusion of the Event**

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DÉCOR PACKAGES

TABLE SETTINGS:

Chargers and Linens - Champagne Gold and Clear/Silver Beaded Chargers, Champagne Gold and Ivory Linen Napkins \$5.00 per Guest

CENTERPIECES:

Rena's Centerpieces - Wooden Base, Greenery Accents, Choice of: 3 Assorted Floating Candles, Rustic Lantern Candles, or Flameless Pillar Candles in Glass Votives \$40.00 per Table

Roger's Florist - If you prefer the floral route, we can coordinate with the local florist we use to place an order for floral centerpieces. Roger's customizes the centerpieces as seen in our photo gallery. Includes centerpieces with delivery to the venue and setup \$100.00 per Table

All decor offerings will include small glass candle votives as well as small accents on high tops, appetizer tables, bar tops, etc.

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STANDARD BEVERAGE PACKAGE

White Wine: (select three)

Frizzante, De Stefani - Prosecco

Kendall Jackson - Chardonnay

Sant'Elena - Pinot Grigio

Sant'Elena - Sauvignon Blanc

Tormaresca - Rose

Red Wine: (select three)

Barone Montalto - Cabernet Blend

Haurio, Mormoraia - Chianti

Julia James - Pinot Noir

Polago, Barberani - Red Blend

Rodney Strong - Cabernet

Sant'Elena - Cabernet

Liquor:

Bacardi - Rum

Crown Royal - Whisky

Familia Camarena - Tequila

Johnnie Walker Black - Scotch

Maker's Mark - Bourbon

Tanqueray - Gin

Tito's - Vodka

Beer:

Blue Moon

Bud Light

Budweiser

Corona

Daura (GF)

Jekyll Hop Dang Diggity Pale Ale

Michelob Ultra

Miller Lite

Peroni

Scofflaw Basement (IPA)

Stella Artois

Stella Artois (N/A)

Upgrades Available

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PREMIUM BEVERAGE PACKAGE

White Wine: (select three)

Collio, Borgo Conventi -

Pinot Grigio

Contesa - Pecorino

Greywacke - Sauvignon Blanc

Millesimato, De Stefani - Prosecco

Tormaresca - Chardonnay

Liquor:

Grey Goose - Vodka

Bombay Sapphire - Gin

Bacardi 8 Gran Reserva - Rum

Patron - Tequila

Crown Royal Reserve - Whisky

Old Fourth Distillery - Bourbon

Glenlivet 12 Year - Scotch

Red Wine: (select three)

Contesa - Montepulciano d'Abruzzo

Fiulot, Prunotto - Barbera d'Asti

Homefield - Red Blend

Poppy - Pinot Noir

Beer:

Blue Moon

Bud Light

Budweiser

Corona

Daura (GF)

Jekyll Hop Dang Diggity Pale Ale

Michelob Ultra

Miller Lite

Peroni

Scofflaw Basement (IPA)

Stella Artois

Stella Artois (N/A)

Upgrades Available

All food & beverage is subject to 20% gratuity and 7% state tax

BAR DETAILS

Alcoholic Drink Package:

A choice between Standard or Premium offerings: Beer and Wine, or Liquor, Beer, and Wine

CONSUMPTION: Per drink cost, charged to the host at conclusion of event

Non-Alcoholic Drinks Included: Artifex Coffee, Hot & Iced Teas, Water & Coca-Cola Products

\$100 set up fee per 35 guests, \$200 per 36-75 guests, \$300 per 76+ guests

CASH BAR: Per drink cost, charged to the guests (\$5 Non-Alcoholic Drink Package Required)

\$150 set up fee per 35 guests, \$300 per 36-75 guests, \$450 per 76+ guests

DRINK TICKETS: Set amount paid for by host (\$5 Non-Alcoholic Drink Package Required)

Non-Alcoholic Drink Package: (Required if No Bar Package)

Artifex Coffee, Hot & Iced Teas, Water & Coca-Cola Products

Choice of Two Juices and One Freshly Crafted Mocktail

Both Packages Include:

Three Hour Service

Bartenders and/or Servers

Bar Set Up, Glassware, Barware, Mixers & Garnishes

Extras:

Feel free to customize, ask about our full Rena's Reserve Wine List to preorder bottles

Add a Prosecco toast: Frizzante (less bubbly) \$5 per guest, Millesimato (bubblier) \$7 per guest

Pricing:

Standard:

Domestic Beer \$5

Import/Craft Beer \$6

Wine \$11

Mixed Drinks \$10

Martini/Rocks Pours \$13

Premium:

Domestic Beer \$5

Import/Craft Beer \$6

Wine \$14

Mixed Drinks \$11

Martini/Rocks Pours \$14

Non-Alcoholic:

\$10 per guest

\$5 per guest (if
paired with drink
tickets or cash bar)

Bar Cost Example:

50 person party, average \$12 per drink:

Everyone has one drink per hour = \$600 per hour, everyone has two drinks = \$1,200 per hour.

Three hour party, each guest has 3 drinks = \$1,800 total

*Estimations used for examples, not everyone may drink, some may drink more, etc.

Prices do not include 20% service fee or state & local taxes