

Rena's

Italian Fishery & Grill

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
- \$2,000 food minimum daytime & Monday – Thursday events
- \$3,000 food minimum Friday, Saturday, & Sunday evening events; bar package required
- \$500 room set-up fee: includes tables, chairs, linens, plate, glass, & silverware
- 5-hour room block: 3 hours guest access, 1.5 hours 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



ANTIPASTO

HOT

Mussels Crab Marinara \$4.50 per guest

Arancini Di Riso Fried Risotto stuffed with Goat Cheese \$3.00 each

Shrimp Scampi Garlic, Lemon White Wine Sauce \$4.50 per guest

Shrimp or Scallops Breaded, Garlic, Lemon White Wine Sauce \$4.50/\$5.50 each

Mushroom Ravioli Mushroom Cream Sauce \$4.50 per guest

Lobster Ravioli Sherry Cream Sauce \$6.50 per guest

Chicken Marsala Bites Mushroom Marsala Sauce \$4.00 per guest

Filet Marsala Bites Mushroom Marsala Sauce \$5.50 each

Lamb Lollipops Bourbon Demi Glaze, Mashed Potato \$5.50 each

Mini Meatballs Pomodoro Sauce \$2.50 each

Bruschetta Chef's Choice \$3.00 per guest

COLD

Caprese Skewers Balsamic Glaze \$2.50 each

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

Shrimp Cocktail Cocktail Sauce \$3.00 each

Roasted Assorted Vegetable Platter Seasonal Selection \$3.50 per guest

Raw Vegetable Platter Gorgonzola Dip \$3.50 per guest

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

Caesar Salad Romaine, Parmesan, Croutons \$3.00 per guest





VENEZIA

Plated Dinners \$40

SOUP & SALAD (Select up to two)

Italian Chicken Soup Chicken, Vegetables, Potatoes, Ditalini, Fresh Herbs

Caesar Salad Romaine, Dressing, Parmigiano-Reggiano, Croutons

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

ENTREES (select up to three)

Mushroom Ravioli Porcini, Cremini, Shitake & Portabello Mushrooms, Cheeses, Cream Sauce

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

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

DESSERT (select one - additional \$8 per guest)

Ricotta Cheesecake Authentic Italian Family Recipe

Tiramisu Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

Cannoli Home made Cannoli shell, Sweet Ricotta Cream, Orange, Chocolate

Chocolate Mousse Stack White & Chocolate Mousse, Espresso Brownie (+\$2)

**\$4 per person fee charged for outside dessert: cut, plated, served*



FIRENZE

Plated Dinners \$50

SOUP & SALAD (Select up to two)

Italian Chicken Soup Chicken, Vegetables, Potatoes, Ditalini, Fresh Herbs

Crab Soup Crab Stock, Crab Meat, Sherry, Cream

Caesar Salad Romaine, Dressing, Parmigiano-Reggiano, Croutons

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

ENTREES (select up to three)

Mushroom Ravioli Porcini, Cremini, Shitake & Portabello Mushrooms, Cheeses, Cream Sauce

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

Trout Breaded, Lemon White Wine, Capers, Mashed Potatoes, Seasonal Vegetable

Pork Chop Bone-In, Mashed Potatoes, Seasonal Vegetable

Shrimp & Scallops Breaded, Lemon White Wine, Mashed Potatoes, Seasonal Vegetable

DESSERT (select one - additional \$8 per guest)

Ricotta Cheesecake Authentic Italian Family Recipe

Tiramisu Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

Cannoli Home made Cannoli shell, Sweet Ricotta Cream, Orange, Chocolate

Chocolate Mousse Stack White & Chocolate Mousse, Espresso Brownie (+\$2)

**\$4 per person fee charged for outside dessert: cut, plated, served*

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



MILANO

Plated Dinners \$60

SOUP & SALAD (Select up to two)

Italian Chicken Soup Chicken, Vegetables, Potatoes, Ditalini, Fresh Herbs

Crab Soup Crab Stock, Crab Meat, Sherry, Cream

Caesar Salad Romaine, Dressing, Parmigiano-Reggiano, Croutons

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

Chopped Salad Romaine, Garbanzo, Salami, Prosciutto, Roma, Red Onion, Mozzarella, Vinaigrette

ENTREES (select up to three)

Mushroom Ravioli Porcini, Cremini, Shitake & Portabello Mushrooms, Cheeses, Cream Sauce

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

Trout Breaded, Lemon White Wine, Capers, Mashed Potatoes, Seasonal Vegetable

Pork Chop Bone-In, Mashed Potatoes, Seasonal Vegetable

Shrimp & Scallops Breaded, Lemon White Wine, Mashed Potatoes, Seasonal Vegetable

Filet Grilled, Mashed Potatoes, Seasonal Vegetable

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

DESSERT (select one - additional \$8 per guest)

Ricotta Cheesecake Authentic Italian Family Recipe

Tiramisu Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

Cannoli Home made Cannoli shell, Sweet Ricotta Cream, Orange, Chocolate

Chocolate Mousse Stack White & Chocolate Mousse, Espresso Brownie (+\$2)

**\$4 per person fee charged for outside dessert: cut, plated, served*

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

DESSERT TABLE MENAGERIE

\$10 Per Guest (select up to three)

Cheesecake Bar with Fruit Ripple

Choice of: Cherry, Strawberry, Blueberry, Blackberry

Specialty Cheesecake Bars

Black Forest Chocolate, Cherry Filling, Chocolate Crust

Chocolate Chocolate Chip Chocolate, Mini Chocolate Chips, Chocolate Crust

Chocolate Eclair Pastry Cream, Chocolate Ganache, Vanilla Cookie Crust

Cinnamon Roll Cinnamon Dolce Sauce, Whipped Cream, Cinnamon Graham Cracker Crust

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

Peaches & Cream Peach Filling, Whipped Cream, Peaches, Graham Cracker Crumble Crust

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

Smore's Chocolate, Marshmallow Crème, Toasted Marshmallows, Graham Cracker Crust

Strawberry Shortcake Strawberry Filling, Whipped Cream, Biscuit Inspired Crust

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

Mini Tarts

Caramel Apple

Chocolate Hazelnut Shortbread

Close Enough Key Lime Pie

Lemon Meringue

Smore's

Chocolate Orange

Apple Blueberry

Cookies

Chocolate Chip

Chocolate Toffee Oatmeal

Chocolate Crinkle

Chocolate Coffee Crinkle

Peanut Butter

Sugar with Frosting

Spiced Fig (Cuccidatti)

Shortbread Thumbprints w/ Fruit Filling:

Cherry Almond, Raspberry Almond,

Spiced Pear Blueberry, Strawberry Rhubarb



DESSERT TABLE MENAGERIE

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 Chocolate Brownie Bottom, Chocolate Ganache

Caramel Chocolate Pretzel Cookie Bottom, Caramel & Chocolate Mousse, Chocolate Ganache

Cookies & Cream Chocolate Cookie Bottom, White Chocolate Mousse, Cookie, Chocolate Ganache

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

Additional Offerings

Boston Cream Puffs

Chocolate Truffle Bits

Pecan Truffle Bits

Cake Pops Chocolate or Vanilla

Petit Fours

**\$4 per person fee charged for outside dessert: cut, plated, served*



STANDARD BEVERAGE PACKAGE

WHITE WINE: (Select three)

- Tormaresca - Chardonnay
- SurSur, Donnafugata - Grillo
- Tormaresca - Rose
- Sant'Elena - Pinot Grigio
- Kendall Jackson - Chardonnay

RED WINE: (Select three)

- Polago, Barberani - Red Blend
- Barone Montalto - Cabernet Blend
- Haurio, Mormoraia - Chianti
- Contesa - Montepulciano
- Rodney Strong - Cabernet
- Julia James - Pinot Noir

LIQUOR:

- Tito's - Vodka
- Tanqueray - Gin
- Bacardi - Rum
- Familia Camarena - Tequila
- Crown Royal - Whisky
- Maker's Mark - Bourbon
- Johnnie Walker Black - Scotch

BEER:

- Bud Light
- Budweiser
- Michelob Ultra
- Blue Moon
- Corona
- Morretti
- Peroni
- Jekyll Hop Dang Diggity Pale Ale
- Scofflaw Basement IPA



PREMIUM BEVERAGE PACKAGE

WHITE WINE: (Select three)

- Collio, Borgo Conventi - Pinot Grigio
- Sant'Elena - Sauvignon Blanc
- De Stefani Millesimato - Prosecco
- Greywacke - Sauvignon Blanc
- Contesa - Pecorino

RED WINE: (Select three)

- 1898, Donna Olimpia - Super Tuscan
- Fiulot, Prunotto - Barbera
- Costa Del Nero - Pinot Nero
- Homefield - Red Blend
- Poppy - Pinot Noir

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

BEER:

- Bud Light
- Budweiser
- Michelob Ultra
- Blue Moon
- Corona
- Morretti
- Peroni
- Jekyll Hop Dang Diggity Pale Ale
- Scofflaw Basement IPA

THE DETAILS...

ALCOHOLIC DRINK PACKAGE:

Your choice between Standard or Premium offerings

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

Non-alcoholic drinks: Artifex Coffee, Hot & Iced Teas, Water & Coca-Cola Products

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

CASH: Per drink cost, charged to the guest

NON-ALCOHOLIC DRINK PACKAGE: *required if no bar package*

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

Choice of two juices

One freshly crafted Mocktail

BOTH PACKAGES INCLUDE:

Three hour service

Bartenders and/or Servers

Bar set up, glassware, bar ware, mixers & garnishes

EXTRAS:

Feel free to customize, ask about our full Rena's wine list

You can limit to just beer & wine

Add a Prosecco toast for \$3.00 per guest

PRICING:

STANDARD:

Wine \$10.00 - Domestic Beer \$4.50 - Import/Craft Beer \$5.50

Mixed Drinks \$9.00 - Martini/Rocks Pours \$12.00

PREMIUM:

Wine \$13.00 - Domestic Beer \$4.50 - Import/Craft Beer \$5.50

Mixed Drinks \$10.00 - Martini/Rocks Pours \$13.00

NON-ALCOHOLIC:

\$10.00 per guest

BAR COST EXAMPLE:

50 person party, average \$10 per drink:

Everyone has one drink per hour = \$500 per hour, everyone has two drinks = \$1,000 per hour. Three hour party, each guest has 4 drinks = \$2,000 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