

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 250 guests 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 10 guests, maximum 140 guests for seated dinners. We are able to accommodate up to 250 guests in a cocktail style setting
- \$3,500.00 food & beverage minimum: Sunday - Thursday morning / afternoon events
- \$5,000.00 food & beverage minimum: Sunday - Thursday evening events
- \$4,000.00 food & beverage minimum: Friday & Saturday morning / afternoon events
- \$7,000.00 food & beverage minimum: Friday & Saturday evening events
- \$750.00 room set-up fee: includes tables, chairs, linens, plate, glass, & silverware
- Includes 1 hour of set up access, 3 hours of guest access, and 30 minutes of 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 min. 40
- Bruschetta** – Tomatoes, Onions, Balsamic Vinegar, Olive Oil \$3.00 min. 30
- Cheese Ravioli** – Four Different Cheeses, Crushed Tomato Sauce \$2.50 min. 60
- Lamb Lollipops** – Mint Bourbon Demi Glace, Mashed Potatoes \$6.00 min. 30
- Lobster Ravioli** - Sherry Cream Sauce, Lobster Chunks \$5.00 each min. 60
- Meat Ravioli** - Beef, Spinach, Mirepoix, Romano, Ricotta, Bolognese Sauce \$4.00 min. 60
- Mini Crab Cakes** – Jumbo Lump Crab, Roasted Red Pepper Sauce \$8.00 min. 30
- Mini Meatballs** - Pomodoro Sauce \$3.00 min. 60
- Mini Meatballs & Ricotta** - Pomodoro, Ricotta, Pecorino Romano \$3.50 min. 60
- Mushroom Ravioli** - Four Different Mushrooms, Mushroom Cream Sauce \$3.00 min. 60
- Shrimp Scampi** - Garlic, Onion, Lemon White Wine Sauce \$4.00 min. 50

COLD

- Caprese Skewers** – In-House Mozzarella, Tomatoes, Balsamic Glaze \$3.00 min. 20
- Fruit & Artisanal Cheese Platter** - Seasonal Selection \$75.00
- Roasted Vegetable Platter** - Roasted Garlic Aioli \$75.00
- Shrimp Cocktail** - Cocktail Sauce \$3.50 min. 30
- Tagli Misti** - Artisanal Italian Meats & Cheeses with Accompaniments \$75.00

BREAD SERVICE

- Assorted Basket** – Seasonal Breads \$5.00 per Guest for Cocktail Style Parties. Included in Plated and Buffet Menu Tiers





VENEZIA

Plated Dinners \$50.00 Open Buffet \$100.00

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

BREAD SERVICE

Assorted Basket - Seasonal Breads

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



FIRENZE

Plated Dinners \$60.00 Open Buffet \$120.00

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

BREAD SERVICE

Assorted Basket - Seasonal Breads

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



MILANO

Plated Dinners \$70.00 Open Buffet \$140.00

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

BREAD SERVICE

Assorted Basket - Seasonal Breads

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



TOSCANA

Plated Dinners \$80.00 Open Buffet \$160.00

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

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



DESSERT

\$4.00 Per Guest

Outside Dessert - Cut, Plated, Served

\$4.00 Per Piece

Rena's Dessert Table:

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

Mini Cheesecake - Authentic Sicilian Family Recipe

Tiramisu Cups - Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

\$9.00 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

\$12.00 Per Guest (1.5 Pieces)

Dessert Table Menagerie - See Next Page

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



DESSERT TABLE MENAGERIE

\$12.00 Per Guest: 1.5 Pieces (select up to three)

Mini Mousse Cakes

Triple Chocolate - Chocolate Cake Bottom, Mousse, Chocolate Ganache

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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STANDARD DÉCOR PACKAGES

TABLE SETTINGS:

Chargers and Linens – \$5.00 Per Guest

Chargers:

Champagne Gold

Woven Rattan

Clear with Silver Beads

Linen Napkins:

Beige

Blue & White Floral Print

Champagne Gold

Ivory

Sage

Salmon

White

CENTERPIECES:

Rena's Centerpieces - Wooden Base, Flameless Pillar Candles in Glass Votives Surrounded by Live Greenery \$50.00 per Table

Candle Décor - Assorted Candle Centerpieces \$7.00 per Table

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



PREMIUM DÉCOR PACKAGES

Tuscany Package - Centerpieces of Flameless Pillar Candles in Glass Votives Surrounded by Live Greenery, Beige Table Runners, Champagne Gold Chargers, and Champagne Gold Napkins \$150.00 per Table

Puglia Package - Centerpieces of Flameless Pillar Candles on Wooden Pillars and White Flowers in Crystal Vases, White Table Runners, Woven Rattan Chargers, and White Napkins \$150.00 per Table

Amalfi Package - Centerpieces of Flameless Taper Candles in Gold Candleholders Surrounded by Live Greenery and Lemons, Blue Table Runners, Silver Beaded Clear Chargers, Blue and White Floral Napkins, and Blue Water Goblets \$150.00 per Table

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



STANDARD OFFERINGS

White Wine: (select three)

Frizzante, De Stefani - Prosecco
Kendall Jackson - Chardonnay
Sant'Elena - Pinot Grigio
Sant'Elena - Sauvignon Blanc
Tormaresca - Rose

Liquor:

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

Red Wine: (select three)

Barone Montalto - Cabernet Blend
Haurio, Mormoraia - Chianti
Julia James - Pinot Noir
Polago, Barberani - Red Blend
Sant'Elena - Cabernet

Beer:

Blue Moon
Bud Light
Budweiser
Corona
Daura (GF)
Creature Comforts Tropicalia
Michelob Ultra
Miller Lite
Peroni
Scofflaw Basement (IPA)
Stella Artois
Stella Artois (N/A)

Upgrades Available

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



STANDARD OFFERINGS

ALCOHOLIC DRINK PACKAGES:

ALL INCLUSIVE: Pre-Purchased Package, Per Guest Cost

\$35.00 per Guest - Additional \$18.00 per Guest per Hour of Extended Time

\$23.00 per Guest per Hour of an After Party

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

CONSUMPTION: Per Drink Cost, Charged to the Host - Any amount exceeding the pre-paid food & beverage minimum will be charged to the authorized payment method at the conclusion of the event

\$5.00 Domestic Beer

\$6.00 Import/Craft Beer

\$14.00 Wine

\$12.00 Mixed Drinks

\$14.00 Martini/Rocks Pours

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 - Any amount not meeting the food & beverage minimum will be charged to the authorized payment method at the conclusion of the event

(\$5.00 Non-Alcoholic Drink Package Required)

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

DRINK TICKETS: Per Ticket Cost, Charged to the Host

\$14.00 Per Ticket - Beer/Wine or Liquor/Beer/Wine

(\$5.00 Non-Alcoholic Drink Package Required)

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

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



PREMIUM OFFERINGS

White Wine: (select three)

Cascina Chicco - Arneis
Collio, Borgo Conventi - Pinot Grigio
Contesa - Pecorino
Greywacke - Sauvignon Blanc
Millesimato, De Stefani - Prosecco
Tormaresca - Chardonnay

Liquor:

Bacardi 8 Gran Riserva - Rum
Bombay Sapphire - Gin
Crown Royal Reserve - Whisky
Glenlivet 12 Year - Scotch
Old Fourth Distillery - Bourbon
Patron - Tequila
Tito's - Vodka

Red Wine: (select three)

Contesa - Montepulciano d'Abruzzo
Fiilot, Prunotto - Barbera d'Asti
Homefield - Red Blend
Locorosso, Fabrizio Pratesi - Rosso Toscano IGT
Poppy - Pinot Noir
Rodney Strong - Cabernet

Beer:

Blue Moon
Bud Light
Budweiser
Corona
Daura (GF)
Creature Comforts Tropicalia
Michelob Ultra
Miller Lite
Peroni
Scofflaw Basement (IPA)
Stella Artois
Stella Artois (N/A)

Upgrades Available

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PREMIUM OFFERINGS

ALCOHOLIC DRINK PACKAGES:

ALL INCLUSIVE: Pre-Purchased Package, Per Guest Cost

\$45.00 per Guest - Additional \$23.00 per Guest per Hour of Extended Time

\$28.00 per Guest per Hour of an After Party

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

CONSUMPTION: Per Drink Cost, Charged to the Host - Any amount exceeding the pre-paid food & beverage minimum will be charged to the authorized payment method at the conclusion of the event

\$5.00 Domestic Beer

\$6.00 Import/Craft Beer

\$16.00 Wine

\$14.00 Mixed Drinks

\$18.00 Martini/Rocks Pours

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 - Any amount not meeting the food & beverage minimum will be charged to the authorized payment method at the conclusion of the event

(\$5.00 Non-Alcoholic Drink Package Required)

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

DRINK TICKETS: Per Ticket Cost, Charged to the Host

\$16.00 Per Ticket - Beer/Wine

\$18.00 Per Ticket - Liquor/Beer/Wine

(\$5.00 Non-Alcoholic Drink Package Required)

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

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



TOP SHELF OFFERINGS

Liquor:

Grey Goose & Belvedere - Vodka

Hendricks & Empress 1908 - Gin

Santa Teresa & 1796 - Rum

El Tequileño Blanco & Añejo -
Tequila

Jack Daniels 10yr & Whistle Pig
12yr Rye - Whiskey

Widow Jane 10yr & Woodford

Double Oak - Bourbon

Glenlivet 15yr & Macallen 12yr –
Scotch

Red Wine: (select three)

Carmione, Fabrizio Pratesi - Super
Tuscan

Castello Monterinaldi - Chianti
Classico

Cuvaison – Pinot Noir

Langhe, Pelissero - Nebbiolo

Molino di Sant'Antimo – Rosso di
Montalcino

Valpolicella, Brigaldara - Ripasso
Superiore

White Wine: (select three)

Cascina Chicco – Cuvée Zero

Jordan – Chardonnay

La Crema - Chardonnay

Meriggio, Fontodi - Sauvignon Blanc

Santa Margherita - Pinot Grigio

Beer:

Blue Moon

Bud Light

Budweiser

Corona

Daura (GF)

Creature Comforts Tropicalia

Michelob Ultra

Miller Lite

Peroni

Scofflaw Basement (IPA)

Stella Artois

Stella Artois (N/A)

All food & beverage is subject to at least 20% gratuity and 7.75% state tax



TOP SHELF OFFERINGS

ALCOHOLIC DRINK PACKAGES:

ALL INCLUSIVE: Pre-Purchased Package, Per Guest Cost

\$50.00 per Guest - Additional \$25.00 per Guest per Hour of Extended Time

\$30.00 per Guest per Hour of an After Party

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

CONSUMPTION: Per Drink Cost, Charged to the Host - Any amount exceeding the pre-paid food & beverage minimum will be charged to the authorized payment method at the conclusion of the event

\$5.00 Domestic Beer

\$6.00 Import/Craft Beer

\$22.00 Wine

\$18.00 Mixed Drinks

\$23.00 Martini/Rocks Pours

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 - Any amount not meeting the food & beverage minimum will be charged to the authorized payment method at the conclusion of the event

(\$5.00 Non-Alcoholic Drink Package Required)

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

DRINK TICKETS: Per Ticket Cost, Charged to the Host

\$22.00 Per Ticket - Beer/Wine

\$23.00 Per Ticket - Liquor/Beer/Wine

(\$5.00 Non-Alcoholic Drink Package Required)

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

All food & beverage is subject to at least 20% gratuity and 7.75% state tax

BAR DETAILS

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

All 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