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

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

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

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

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

All food & beverage is subject to 20% gratuity and 7% state tax
<table>
<thead>
<tr>
<th>White Wine: (select three)</th>
<th>Red Wine: (select three)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frizzante, De Stefani - Prosecco</td>
<td>Barone Montalto - Cabernet Blend</td>
</tr>
<tr>
<td>Kendall Jackson - Chardonnay</td>
<td>Haurio, Mormoraia - Chianti</td>
</tr>
<tr>
<td>Sant’Elena - Pinot Grigio</td>
<td>Julia James - Pinot Noir</td>
</tr>
<tr>
<td>Sant’Elena - Sauvignon Blanc</td>
<td>Polago, Barberani - Red Blend</td>
</tr>
<tr>
<td>Tormaresca - Rose</td>
<td>Rodney Strong - Cabernet</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Liquor:</th>
<th>Beer:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi - Rum</td>
<td>Blue Moon</td>
</tr>
<tr>
<td>Crown Royal - Whisky</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Familia Camarena - Tequila</td>
<td>Budweiser</td>
</tr>
<tr>
<td>Johnnie Walker Black - Scotch</td>
<td>Corona</td>
</tr>
<tr>
<td>Maker’s Mark - Bourbon</td>
<td>Daura (GF)</td>
</tr>
<tr>
<td>Tanqueray - Gin</td>
<td>Jekyll Hop Dang Diggity Pale Ale</td>
</tr>
<tr>
<td>Tito’s - Vodka</td>
<td>Michelob Ultra</td>
</tr>
<tr>
<td></td>
<td>Miller Lite</td>
</tr>
<tr>
<td></td>
<td>Peroni</td>
</tr>
<tr>
<td></td>
<td>Scofflaw Basement (IPA)</td>
</tr>
<tr>
<td></td>
<td>Stella Artois</td>
</tr>
<tr>
<td></td>
<td>Stella Artois (N/A)</td>
</tr>
</tbody>
</table>

**Upgrades Available**

All food & beverage is subject to 20% gratuity and 7% state tax
**PREMIUM BEVERAGE PACKAGE**

White Wine: (select three)
- Collio, Borgo Conventi - Pinot Grigio
- Contesa - Pecorino
- Greywacke - Sauvignon Blanc
- Millesimato, De Stefani - Prosecco
- Tormaresca - Chardonnay

Red Wine: (select three)
- Contesa - Montepulciano d’Abruzzo
- Fiulot, Prunotto - Barbera d’Asti
- Homefield - Red Blend
- Poppy - Pinot Noir

Liquor:
- Grey Goose - Vodka
- Bombay Sapphire - Gin
- Bacardi 8 Gran Riserva - Rum
- Patron - Tequila
- Crown Royal Reserve - Whisky
- Old Fourth Distillery - Bourbon
- Glenlivet 12 Year - Scotch

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
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:**

<table>
<thead>
<tr>
<th></th>
<th><strong>Standard:</strong></th>
<th><strong>Premium:</strong></th>
<th><strong>Non-Alcoholic:</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>$5</td>
<td>$5</td>
<td>$10 per guest</td>
</tr>
<tr>
<td>Import/Craft Beer</td>
<td>$6</td>
<td>$6</td>
<td>$5 per guest (if</td>
</tr>
<tr>
<td>Wine</td>
<td>$11</td>
<td>$14</td>
<td>paired with drink</td>
</tr>
<tr>
<td>Mixed Drinks</td>
<td>$10</td>
<td>$11</td>
<td>tickets or cash</td>
</tr>
<tr>
<td>Martini/Rocks Pours</td>
<td>$13</td>
<td>$11</td>
<td>bar)</td>
</tr>
</tbody>
</table>

**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*