Rena's

Italian Fishery & Grill

Upstairs at Rena's

Private Events

Rena's

Italian Fishery & Grill

Upstairs at Rena's

Our event facility offers a beautifully versatile blank canvas for a wide variety of personal and business gatherings. With 3,000 square feet of exposed brick walls, stained concrete floors, and elegant chandelier lighting, the space is perfectly sized to feel both spacious and intimate. Numerous windows fill the room with natural light, creating a warm and inviting atmosphere for any occasion.

For families, whether you are planning a baby shower, graduation, engagement or welcome party, rehearsal dinner, ceremony and reception, anniversary, milestone birthday, or celebration of life, our team can seamlessly guide you through the process. For businesses, the space is ideal for meetings, presentations, holiday parties, client dinners, and company milestones, with flexible room configurations to suit the needs of your event.

Designed with comfort and convenience in mind, the space features a separate, dedicated kitchen, private entrance, private restrooms, a spacious covered terrace, and a large concrete slab bar with a variety of bar packages available. For meetings, presentations, wedding speeches, or family photo albums, the venue features a professional A/V system, microphones, two 120-inch screens with LCD projectors, and two 80-inch TVs, all capable of displaying the same or independent content.

Our room set-up fee includes tables, chairs, linens, plates, glasses, votive candles, and silverware, along with one hour of set-up access, three hours of guest access, and 30 minutes of post-event clean-up. Morning, afternoon, and evening times are available, with preset menus designed to accommodate a variety of budgets. Optional room upgrades are available with elevated décor and table settings, as well as options for additional venue time for lengthy seminars or extended after parties.

Ample on-site parking makes arrival simple for guests, with the option of valet service also available. The venue is conveniently located near both downtown Alpharetta and Avalon, along with numerous hotels nearby for out-of-town guests.

Whether you are hosting an intimate gathering of 10, a seated dinner for 140, or a cocktail-style celebration for up to 180, Upstairs at Rena's is committed to making every event seamless, welcoming, and memorable. Our team is here to help bring your vision to life and ensure your guests have a truly exceptional experience.

Rena's
Italian Fishery & Grill

Pricing

Room Fees

$500 - Up to 50 Guests Includes Tables, Chairs, Linens, Custom Menus, Candle Votive Décor, Plateware, Glassware, Silverware, A/V Equipment, Artifex Coffee, Hot & Iced Teas, Water, Coca-Cola Products, Bar Set-Up, Servers, & Bartenders

$750 - 51 to 75 Guests Includes Tables, Chairs, Linens, Custom Menus, Candle Votive Décor, Plateware, Glassware, Silverware, A/V Equipment, Artifex Coffee, Hot & Iced Teas, Water, Coca-Cola Products, Bar Set-Up, Servers, & Bartenders

$1,000 - 76 or More Guests Includes Tables, Chairs, Linens, Custom Menus, Candle Votive Décor, Plateware, Glassware, Silverware, A/V Equipment, Artifex Coffee, Hot & Iced Teas, Water, Coca-Cola Products, Bar Set-Up, Servers, & Bartenders

Room Upgrades

$250 - Elevated Décor Upgrades to Centerpieces at each Table, Featuring a Wooden Base, Flameless Pillar Candles in Glass Votives, & Live Greenery, Offering a Choice from our Selection of Linens and Chargers

$2.5 - Chargers Champagne Gold, Woven Rattan, Clear Glass with Silver Beads

$2.5 - Napkins Beige, Blue & White Floral Print, Champagne Gold, Ivory, Sage, Salmon, White

$500 - Premium Décor Upgrades the Centerpieces, Glassware, Linen, & Chargers at each Table, Offering a Selection of One of our Three Curated Table Packages; Tuscany, Puglia, or Amalfi, Also Includes Live Greenery on every Windowsill

$400 – 1 Hour of Additional Venue Time Extend the Allowed Time of Guest Entry. Additional Venue Time Results in an Increased Service Fee from 20% to 23% for Staff Compensation

Rena's
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Antipasti

Caldo - Hot

Arancini di Riso Goat Cheese & Pecorino Romano stuffed Risotto Balls, Breaded, & Fried in Avocado Oil, Served with Pomodoro Sauce **$3 each, min. of 40**

Cheese Ravioli House-Made Ravioli Stuffed with Pecorino Romano, Mozzarella, Ricotta, & Goat Cheese, Served in a Crushed Tomato Sauce **$2.5 each, min. of 60**

Lamb Lollipops Lamb Racks Grilled, Sliced, & Plated with a Drop of Mashed Potatoes, Finished with Mint Bourbon Demi-Glace **$6 each, min. of 30**

Lobster Ravioli House-Made Ravioli Stuffed with Lobster Meat, Salmon, & Goat Cheese, Served in a Sherry Cream Sauce with Lobster Claws **$5 each, min. of 60**

Meat Ravioli House-Made Ravioli Stuffed with Beef, Pork, Spinach, Mirepoix, Pecorino Romano, & Ricotta, Served in a Bolognese Sauce **$4 each, min. of 60**

Mini Crab Cakes Pan-Seared Jumbo Lump Crab Cakes, Served with Roasted Red Pepper Sauce **$8 each, min. of 30**

Mini Meatballs Miniature Beef & Pork Meatballs, Braised & Served in a Pomodoro Sauce **$3 each, min. of 60**

Mini Meatballs & Ricotta Miniature Beef & Pork Meatballs Topped with Ricotta & Pecorino Romano, Braised & Served in a Pomodoro Sauce **$3.5 each, min. of 60**

Mushroom Ravioli House-Made Ravioli Stuffed with Portobello, Porcini, Shiitake, & Cremini Mushrooms, Served in a Mushroom Cream Sauce **$3 each, min. of 60**

Shrimp Scampi Pan-Seared Shrimp in Butter with Garlic & Onion, Served in a Lemon White Wine Sauce, & Topped with Parsley **$4 each, min. of 50**

Rena's
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Antipasti

Freddo - Cold

Bruschetta Chopped Roma Tomatoes, Red Onions, & Feta Cheese, Tossed with Balsamic Vinegar & Extra Virgin Olive Oil, Served with Garlic Bread **$3 each, min. of 30**

Caesar Salad Romaine Tossed with Caesar Dressing, Topped with Parmigiano Reggiano & Garlic Croutons, Served in a Large Bowl for 25 Guests **$75 per Bowl**

Caprese Skewers In-House Mozzarella Diced & Skewered with Grape Tomatoes, Finished with Salt, Pepper, Balsamic Glaze, & Basil Chiffonade **$3 each, min. of 20**

Fruit & Artisanal Cheese Platter Seasonal Selection of Fresh Fruits and Diced Cheeses, Served on a Large Platter for 25 Guests **$75 per Platter**

Raw Vegetable Platter Seasonal Selection of Fresh Vegetables Served with Ranch Dressing, Served on a Large Platter for 25 Guests **$75 per Platter**

Roasted Vegetable Platter Grill-Roasted Vegetables Chilled & Served with Roasted Garlic Aioli, Served on a Large Platter for 25 Guests **$75 per Platter**

Shrimp Cocktail Peeled, Tail-on Shrimp Poached in a White Wine & Black Peppercorn-Infused Bath, Chilled & Served with Cocktail Sauce **$3.5 each, min. of 30**

Tagli Misti "Mixed Cuts", Artisanal Sliced Italian Meats & Diced Cheeses with Accompaniments, Served on a Large Platter for 25 Guests **$75 per Platter**

Pane

Assorted Basket In-House Focaccia Breads, Sea Salt & Rosemary Fig, Included in Plated & Buffet Menu Tiers **$5 per Two Pieces**

Rena's
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Il Menu

Liguria

$35 - Plated Service Charged per Guest. Includes a First & Second Course
$70 - Open Buffet Service Charged per Guest. Includes Two-Hour Buffet Service

Primi - Select up to Two

Zuppa:
Italian Chicken Soup - Shredded Chicken, Carrots, Celery, Yellow Onions, Bell Peppers, Tomatoes, Potatoes, & Fresh Herbs, Served with Ditalini Pasta

Insalata:
Caesar Salad - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons

Secondi - Select up to Three

Ravioli:
Cheese Ravioli - House-Made Ravioli Stuffed with Pecorino Romano, Mozzarella, Ricotta, & Goat Cheese, Served in a Crushed Tomato Sauce

Meat Ravioli - House-Made Ravioli Stuffed with Beef, Pork, Spinach, Mirepoix, Pecorino Romano, & Ricotta, Served in a Bolognese Sauce

Mushroom Ravioli - House-Made Ravioli Stuffed with Portobello, Porcini, Shiitake, & Cremini Mushrooms, Served in a Mushroom Cream Sauce

Insalata:
Large Caesar Salad with Chicken - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons, Served with Grilled Chicken

Pane - Complimentary

Assorted Basket - In-House Focaccia Breads, Sea Salt & Rosemary Fig

Rena's
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Il Menu

Sicilia

$40 - Plated Service Charged per Guest. Includes a First & Second Course
$80 - Open Buffet Service Charged per Guest. Includes Two-Hour Buffet Service

Primi - Select up to Two

Zuppa:
Italian Chicken Soup - Shredded Chicken, Carrots, Celery, Yellow Onions, Bell Peppers, Tomatoes, Potatoes, & Fresh Herbs, Served with Ditalini Pasta

Insalata:
Caesar Salad - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons

Sicilian Potato Salad - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette

Secondi - Select up to Three

Ravioli:
Cheese Ravioli - House-Made Ravioli Stuffed with Pecorino Romano, Mozzarella, Ricotta, & Goat Cheese, Served in a Crushed Tomato Sauce

Meat Ravioli - House-Made Ravioli Stuffed with Beef, Pork, Spinach, Mirepoix, Pecorino Romano, & Ricotta, Served in a Bolognese Sauce

Mushroom Ravioli - House-Made Ravioli Stuffed with Portobello, Porcini, Shiitake, & Cremini Mushrooms, Served in a Mushroom Cream Sauce

Insalata:
Large Caesar Salad with Chicken - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons, Served with Grilled Chicken

Large Sicilian Potato Salad with Chicken - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette, Served with Grilled Chicken

Carne:
Chicken Marsala - Grilled Chicken Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Pane - Complimentary

Assorted Basket - In-House Focaccia Breads, Sea Salt & Rosemary Fig

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Il Menu

Venezia

$50 - Plated Service Charged per Guest. Includes a First & Second Course
$100 - Open Buffet Service Charged per Guest. Includes Two-Hour Buffet Service

Primi - Select up to Two

Zuppa:
Italian Chicken Soup - Shredded Chicken, Carrots, Celery, Yellow Onions, Bell Peppers, Tomatoes, Potatoes, & Fresh Herbs, Served with Ditalini Pasta

Insalata:
Caesar Salad - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons

Sicilian Potato Salad - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette

Wedge Salad - Quartered Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon

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Rena's
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Il Menu

Venezia

Secondi - Select up to Three

Ravioli:

Cheese Ravioli - House-Made Ravioli Stuffed with Pecorino Romano, Mozzarella, Ricotta, & Goat Cheese, Served in a Crushed Tomato Sauce

Meat Ravioli - House-Made Ravioli Stuffed with Beef, Pork, Spinach, Mirepoix, Pecorino Romano, & Ricotta, Served in a Bolognese Sauce

Mushroom Ravioli - House-Made Ravioli Stuffed with Portobello, Porcini, Shiitake, & Cremini Mushrooms, Served in a Mushroom Cream Sauce

Insalata:

Large Caesar Salad with Chicken - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons, Served with Grilled Chicken

Large Sicilian Potato Salad with Chicken - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette, Served with Grilled Chicken

Large Wedge Salad with Chicken - Chopped Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon, Served with Grilled Chicken

Carne:

Chicken Marsala - Grilled Chicken Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Pesce:

Trout - Breaded & Baked Trout Topped with Lemon White Wine Sauce & Capers, Served with Mashed Potatoes & a Seasonal Vegetable

Pane - Complimentary

Assorted Basket - In-House Focaccia Breads, Sea Salt & Rosemary Fig

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Il Menu

Firenze

$60 - Plated Service Charged per Guest. Includes a First & Second Course
$120 - Open Buffet Service Charged per Guest. Includes Two-Hour Buffet Service

Primi - Select up to Two

Zuppa:
Crab Soup - House-Made Crab Stock, Crab Roe, Sherry, & Cream, Finished with Crab Meat

Italian Chicken Soup - Shredded Chicken, Carrots, Celery, Yellow Onions, Bell Peppers, Tomatoes, Potatoes, & Fresh Herbs, Served with Ditalini Pasta

Insalata:
Caesar Salad - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons

Sicilian Potato Salad - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette

Wedge Salad - Quartered Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon

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Rena's
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Il Menu

Firenze

Secondi - Select up to Three

Ravioli:

Cheese Ravioli - House-Made Ravioli Stuffed with Pecorino Romano, Mozzarella, Ricotta, & Goat Cheese, Served in a Crushed Tomato Sauce

Meat Ravioli - House-Made Ravioli Stuffed with Beef, Pork, Spinach, Mirepoix, Pecorino Romano, & Ricotta, Served in a Bolognese Sauce

Mushroom Ravioli - House-Made Ravioli Stuffed with Portobello, Porcini, Shiitake, & Cremini Mushrooms, Served in a Mushroom Cream Sauce

Insalata:

Large Caesar Salad with Chicken - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons, Served with Grilled Chicken

Large Sicilian Potato Salad with Chicken - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette, Served with Grilled Chicken

Large Wedge Salad with Chicken - Chopped Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon, Served with Grilled Chicken

Carne:

Chicken Marsala - Grilled Chicken Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Pork Chop Marsala - Grilled Bone-In Pork Chop Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Pesce:

Salmon - Grilled Salmon Topped with a Tomato Basil Vinaigrette, Served with Mashed Potatoes & a Seasonal Vegetable

Trout - Breaded & Baked Trout Topped with Lemon White Wine Sauce & Capers, Served with Mashed Potatoes & a Seasonal Vegetable

Pane - Complimentary

Assorted Basket - In-House Focaccia Breads, Sea Salt & Rosemary Fig

Rena's
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Il Menu

Milano

$70 - Plated Service Charged per Guest. Includes a First & Second Course
$140 - Open Buffet Service Charged per Guest. Includes Two-Hour Buffet Service

Primi - Select up to Two

Zuppa:
Crab Soup - House-Made Crab Stock, Crab Roe, Sherry, & Cream, Finished with Crab Meat

Italian Chicken Soup - Shredded Chicken, Carrots, Celery, Yellow Onions, Bell Peppers, Tomatoes, Potatoes, & Fresh Herbs, Served with Ditalini Pasta

Insalata:
Arugula Salad - Arugula Tossed in a Balsamic Vinaigrette, Topped with Parmigiano-Reggiano, Fennel, Pine Nuts, & Radish

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

Sicilian Potato Salad - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette

Wedge Salad - Quartered Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon

Secondi - Select up to Three

Ravioli:
Cheese Ravioli - House-Made Ravioli Stuffed with Pecorino Romano, Mozzarella, Ricotta, & Goat Cheese, Served in a Crushed Tomato Sauce

Meat Ravioli - House-Made Ravioli Stuffed with Beef, Pork, Spinach, Mirepoix, Pecorino Romano, & Ricotta, Served in a Bolognese Sauce

Mushroom Ravioli - House-Made Ravioli Stuffed with Portobello, Porcini, Shiitake, & Cremini Mushrooms, Served in a Mushroom Cream Sauce

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Rena's
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Il Menu

Milano

Secondi Continued - Select up to Three

Insalata:

Large Arugula Salad with Chicken - Arugula Tossed in a Balsamic Vinaigrette, Topped with Parmigiano-Reggiano, Fennel, Pine Nuts, & Radish, Served with Grilled Chicken

Large Caesar Salad with Chicken - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons, Served with Grilled Chicken

Large Sicilian Potato Salad with Chicken - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette, Served with Grilled Chicken

Large Wedge Salad with Chicken - Chopped Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon, Served with Grilled Chicken

Carne:

Chicken Marsala - Grilled Chicken Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Filet Mignon - Grilled 8-Ounce Filet, Served with Mashed Potatoes & a Seasonal Vegetable

Pork Chop Marsala - Grilled Bone-In Pork Chop Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Pesce:

Salmon - Grilled Salmon Topped with a Tomato Basil Vinaigrette, Served with Mashed Potatoes & a Seasonal Vegetable

Shrimp & Scallops - Breaded & Baked Shrimp & Scallops Topped with Lemon White Wine Sauce, Served with Mashed Potatoes & a Seasonal Vegetable

Trout - Breaded & Baked Trout Topped with Lemon White Wine Sauce & Capers, Served with Mashed Potatoes & a Seasonal Vegetable

Pane - Complimentary

Assorted Basket - In-House Focaccia Breads, Sea Salt & Rosemary Fig

Rena's
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Il Menu

Toscana

$80 - Plated Service Charged per Guest. Includes a First & Second Course
$160 - Open Buffet Service Charged per Guest. Includes Two-Hour Buffet Service

Primi - Select up to Two

Zuppa:
Crab Soup - House-Made Crab Stock, Crab Roe, Sherry, & Cream, Finished with Crab Meat

Italian Chicken Soup - Shredded Chicken, Carrots, Celery, Yellow Onions, Bell Peppers, Tomatoes, Potatoes, & Fresh Herbs, Served with Ditalini Pasta

Insalata:
Arugula Salad – Arugula Tossed in a Balsamic Vinaigrette, Topped with Parmigiano-Reggiano, Fennel, Pine Nuts, & Radish

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

Sicilian Potato Salad - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette

Wedge Salad - Quartered Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon

Secondi - Select up to Three

Ravioli:
Cheese Ravioli - House-Made Ravioli Stuffed with Pecorino Romano, Mozzarella, Ricotta, & Goat Cheese, Served in a Crushed Tomato Sauce

Lobster Ravioli - House-Made Ravioli Stuffed with Lobster Meat, Salmon, & Goat Cheese, Served in a Sherry Cream Sauce with Lobster Claws

Meat Ravioli - House-Made Ravioli Stuffed with Beef, Pork, Spinach, Mirepoix, Pecorino Romano, & Ricotta, Served in a Bolognese Sauce

Mushroom Ravioli - House-Made Ravioli Stuffed with Portobello, Porcini, Shiitake, & Cremini Mushrooms, Served in a Mushroom Cream Sauce

Insalata:
Large Arugula Salad with Chicken - Arugula Tossed in a Balsamic Vinaigrette, Topped with Parmigiano-Reggiano, Fennel, Pine Nuts, & Radish, Served with Grilled Chicken

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Rena's
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Il Menu

Toscana

Secondi Continued - Select up to Three

Insalata:

Large Caesar Salad with Chicken - Romaine, Caesar Dressing, Parmigiano Reggiano, & Garlic Croutons, Served with Grilled Chicken

Large Sicilian Potato Salad with Chicken - Roasted & Chilled Potatoes, Cherry Tomatoes, Capers, Olives, Red Onion, & Basil, Tossed with a House-Made Herb Vinaigrette, Served with Grilled Chicken

Large Wedge Salad with Chicken - Chopped Iceberg, Roma Tomatoes, Gorgonzola Dressing, Green Onions, & Bacon, Served with Grilled Chicken

Carne:

Chicken Marsala - Grilled Chicken Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Dry-Aged Strip - Grilled 12 to 14-Ounce Strip, Served with Mashed Potatoes & a Seasonal Vegetable

Lamb - Grilled 8-Ounce Lamb Rack Sliced & Finished with Mint Bourbon Demi-Glace, Served with Mashed Potatoes & a Seasonal Vegetable

Filet Mignon - Grilled 8-Ounce Filet, Served with Mashed Potatoes & a Seasonal Vegetable

Pork Chop Marsala - Grilled Bone-In Pork Chop Topped with Mushroom Marsala, Served with Mashed Potatoes & a Seasonal Vegetable

Ribeye - Grilled 14 to 16-Ounce Ribeye, Served with Mashed Potatoes & a Seasonal Vegetable

Veal Osso Buco - Braised Veal Shank Served over Risotto & Topped with a Sprig of Rosemary

Pesce:

Salmon - Grilled Salmon Topped with a Tomato Basil Vinaigrette, Served with Mashed Potatoes & a Seasonal Vegetable

Shrimp & Scallops - Breaded & Baked Shrimp & Scallops Topped with Lemon White Wine Sauce, Served with Mashed Potatoes & a Seasonal Vegetable

Trout - Breaded & Baked Trout Topped with Lemon White Wine Sauce & Capers, Served with Mashed Potatoes & a Seasonal Vegetable

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

Pane - Complimentary

Assorted Basket - In-House Focaccia Breads, Sea Salt & Rosemary Fig

Rena's
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Dolci

Individuali

$4 - Rena's Miniature Desserts Charged per Piece. Individually Plated & Displayed on a Dessert Table for Family-Style Service

Bignè - House-Made Pastry Puffs Filled with Vanilla Custard, Dipped in Melted Chocolate

Mini Cannoli - House-Made Mini Cannoli Shell Filled with an Orange Zest Sweet Ricotta Cream, Finished with a Drizzle of Chocolate Ganache

Mini Cheesecake - Authentic Sicilian Family Recipe Passed down for Generations

Tiramisu Cups - Layered Shot Glass of Mascarpone, Rum & Espresso-soaked Ladyfingers, & Chocolate

$9 - Rena's Plated Desserts Charged per Piece. Individually Plated & Served to each Guest at their Seat

Bailey's Coffee Cake - Yellow Cake Infused with Bailey's Irish Cream & a Cinnamon Streusel Topping, Dusted with Powdered Sugar & Drizzled with a Bailey's Glaze

Cannoli - House-Made Cannoli Shell Filled with an Orange Zest Sweet Ricotta Cream, Finished with a Drizzle of Chocolate Ganache

Cheesecake - Authentic Sicilian Family Recipe Passed down for Generations

Chocolate Amaretto Cake - Chocolate Ricotta Cake Infused with Disaronno, Covered with Chocolate Icing & Chocolate Chips, & Drizzled with White Chocolate Ganache

Chocolate Mousse Stack - Espresso Brownie Layered with Milk Chocolate & White Chocolate Mousse, Drizzled with House-Made Strawberry & Raspberry Coulis, & Topped with Whipped Cream & a Fresh Raspberry

Tiramisu - Layers of Mascarpone, Rum & Espresso-soaked Ladyfingers, & Chocolate

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Dolci

Torte - Cakes

$120 - Bailey's Coffee Cake Serves 12 or 16 Guests per Cake. Displayed, then Cut, Plated, & Displayed on a Dessert Table for Family-Style Service

$120 - Cheesecake Serves 12 or 16 Guests per Cake. Displayed, then Cut, Plated, & Displayed on a Dessert Table for Family-Style Service

$120 - Chocolate Amaretto Cake Serves 12 or 16 Guests per Cake. Displayed, then Cut, Plated, & Displayed on a Dessert Table for Family-Style Service

$480 - Tiramisu Sheet Cake Serves 48 or 64 Guests per Cake. Displayed, then Cut, Plated, & Displayed on a Dessert Table for Family-Style Service

Rena's
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Il Bar

Standard

Vini Bianchi - Select up to Three

Frizzante, De Stefani - Prosecco

Kendall Jackson - Chardonnay

Sant'Elena - Pinot Grigio

Sant'Elena - Sauvignon Blanc

Tormaresca – Rosé

Vini Rossi - Select up to Three

Haurio, Mormoraia - Chianti

Julia James - Pinot Noir

Polago, Barberani - Red Blend

Sant'Elena - Cabernet

Alcolici - Well Selections

Absolut - Vodka

Bacardi - Rum

Camarena – Tequila

Crown Royal - Whisky

Johnnie Walker Black - Scotch

Maker's Mark - Bourbon

Tanqueray - Gin

Birra - Imported & Domestic

Blue Moon - US

Bud Light - US

Budweiser - US

Corona - Mexico

Creature Comforts, Tropicalia - US

Daura Damm (GF) - Spain

Michelob Ultra - US

Miller Lite - US

Peroni - Italy

Sweetwater 420 - US

Stella Artois - Belgium

Stella Artois (N/A) - Belgium

Rena's
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Il Bar

Standard

Alcoholic Drink Packages - Select One

$35 - All Inclusive Pre-Purchased Three-Hour Package, Charged Per Guest

$18 - Extended Time Additional Charge per Guest per Hour of Extended Time

$23 - After Party Charged per Guest per Hour of an After Party

Consumption Bar Charged Per Drink, Billed to the Host

$6 - Beer **$12** - Mixed Drink **$14** - Martini / Rocks Pour **$14** – Wine

Cash Bar Charged Per Drink, Billed to the Guests

$6 - Beer **$12** - Mixed Drink **$14** - Martini / Rocks Pour **$14** – Wine

Drink Tickets Pre-Purchased Tickets, Billed to the Host

$14 - Beer & Wine Ticket **$14** - Liquor, Beer, & Wine Ticket

Rena's
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Il Bar

Premium

Vini Bianchi - Select up to Three

Cascina Chicco - Arneis

Collio, Borgo Conventi – Pinot Grigio

Contesa - Pecorino

Greywacke - Sauvignon Blanc

Millesimato, De Stefani - Prosecco

Tormaresca – Chardonnay

Vini Rossi - Select up to Three

Contesa - Montepulciano d'Abruzzo

Fiulot, Prunotto - Barbera d'Asti

Locorosso, Fabrizio Pratesi - Rosso Toscano IGT

Poppy - Pinot Noir

Rodney Strong – Cabernet

Alcolici - Well Selections

Bacardi 8 Gran Riserva - Rum

Bombay Sapphire - Gin

Crown Royal Reserve – Whisky

Glenlivet 12 Yr - Scotch

Old Fourth - Bourbon

Patrón - Tequila

Tito's - Vodka

Birra - Imported & Domestic

Blue Moon - US

Bud Light - US

Budweiser - US

Corona - Mexico

Creature Comforts, Tropicalia - US

Daura Damm (GF) - Spain

Michelob Ultra - US

Miller Lite - US

Peroni - Italy

Sweetwater 420 - US

Stella Artois - Belgium

Stella Artois (N/A) - Belgium

Rena's
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Il Bar

Premium

Alcoholic Drink Packages - Select One

$45 - All Inclusive Pre-Purchased Three-Hour Package, Charged Per Guest

$23 - Extended Time Additional Charge per Guest per Hour of Extended Time

$28 - After Party Charged per Guest per Hour of an After Party

Consumption Bar Charged Per Drink, Billed to the Host

$6 - Beer **$14** - Mixed Drink **$18** - Martini / Rocks Pour **$16** – Wine

Cash Bar Charged Per Drink, Billed to the Guests

$6 - Beer **$14** - Mixed Drink **$18** - Martini / Rocks Pour **$16** – Wine

Drink Tickets Pre-Purchased Tickets, Billed to the Host

$16 - Beer & Wine Ticket **$18** - Liquor, Beer, & Wine Ticket

Rena's
Italian Fishery & Grill

Il Bar

Il Top

Vini Bianchi - Select up to Three

Cascina Chicco - Cuvée Zero

Jordan – Chardonnay

La Crema - Chardonnay

Meriggio, Fontodi - Sauvignon Blanc

Santa Margherita - Pinot Grigio

Vini Rossi - Select up to 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

Alcolici - Well Selections

Belvedere/Grey Goose - Vodka

El Tequileño Blanco/Añejo - Tequila

Empress 1908/Hendricks - Gin

Glenlivet 15 Yr/Macallen 12 Yr - Scotch

Jack Daniels 10 Yr/Whistle Pig 12 Yr Rye - Whisky

Santa Teresa/1796 - Rum

Widow Jane 10 Yr/Woodford Double Oak - Bourbon

Birra - Imported & Domestic

Blue Moon - US

Bud Light - US

Budweiser - US

Corona - Mexico

Creature Comforts, Tropicalia - US

Daura Damm (GF) - Spain

Michelob Ultra - US

Miller Lite - US

Peroni - Italy

Sweetwater 420 - US

Stella Artois - Belgium

Stella Artois (N/A) - Belgium

Rena's
Italian Fishery & Grill

Il Bar

Il Top

Alcoholic Drink Packages - Select One

$50 - All Inclusive Pre-Purchased Three-Hour Package, Charged Per Guest

$25 - Extended Time Additional Charge per Guest per Hour of Extended Time

$30 - After Party Charged per Guest per Hour of an After Party

Consumption Bar Charged Per Drink, Billed to the Host

$6 - Beer **$18** - Mixed Drink **$23** - Martini / Rocks Pour **$22** – Wine

Cash Bar Charged Per Drink, Billed to the Guests

$6 - Beer **$18** - Mixed Drink **$23** - Martini / Rocks Pour **$22** – Wine

Drink Tickets Pre-Purchased Tickets, Billed to the Host

$22 - Beer & Wine Ticket **$23** - Liquor, Beer, & Wine Ticket

Rena's
Italian Fishery & Grill

Il Bar

In Più

Specialty Drinks - Curated Cocktail or Martini, made with Sourced Ingredients

$4 - Specialty Drink Upcharge Charged per Drink

Prosecco Toast - Charged per Guest, Three-Ounce Pour, Served in Prosecco Flutes

$5 - Frizzante, De Stefani Larger Bubbles, Less Fizzy

$7 - Millesimato, De Stefani Smaller Bubbles, Fizzier

$1 - Raspberries Fresh Raspberries Added to each Flute

Non-Alcoholic

Caffè - Freshly Ground & Pulled Espresso Shots

Decaf Available - Decaffè, Espresso Decaffeinato Bristot

$4 - Espresso, Single Shot Tiziano 1919, Riserva Domenico Bristot

$5.5 - Espresso, Double Shot Tiziano 1919, Riserva Domenico Bristot

$6 - Cappuccino Tiziano 1919, Riserva Domenico Bristot, Steamed & Frothed Milk

L'Acqua nel Vetro - Imported Water, Bottled in Glass

$9 - Panna 1 Litre

$9 - San Pellegrino 1 Litre