

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 Monday – Thursday events; bar package not required
- \$3,000 food minimum Friday, Saturday, & Sunday 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



ANTIPASTA

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

Includes Freshly brewed local Artifex Coffee, Hot & Iced Teas, Water, and Coca-Cola Products

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

Includes Freshly brewed local Artifex Coffee, Hot & Iced Teas, Water, and Coca-Cola Products

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

Includes Freshly brewed local Artifex Coffee, Hot & Iced Teas, Water, and Coca-Cola Products

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