

weddings

BY RENAISSANCE® HOTELS





weddings

BY RENAISSANCE® HOTELS

OUR HOTEL

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

General Information

PARKING

Valet event parking is available at the main hotel entrance for \$14 per car. Parking charges for your guests may be added to the master account if desired. Overnight Valet parking for hotel guests is \$19 per car.

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX

A 24% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Catering Sales Manager to schedule.



Bridal Luncheon Menus

The Camellia Package:

\$28++ Per Person

Roasted Tomato and Basil Bisque

Salad Trio:

Caesar Salad and Blackened Shrimp

Mediterranean Orzo Pasta Salad, Greek Olives and Feta Cheese

Panzanella Salad, Marinated Tomatoes, Cucumbers, Fresh Mozzarella Pearls, Fresh Basil, Toasted Croutons

Freshly Baked Yeast Rolls

Roasted Strawberry Cheesecake, Wild Berry Coulis, Vanilla Scented Whipped Cream and Chocolate Curls

The Royal Street Package:

\$28 ++ Per Person

Appetizer Trio:

Avocado Toast with Gulf Shrimp, Grape Tomatoes, Bacon and Fresh Basil

Pimento Cheese and Pepper Jelly Toast

Mini Lobster Salad & Cheddar Biscuit

Mixed Greens Salad and Grilled Chicken

Fresh Strawberries, Candied Pecans, Goat Cheese, Red Wine Vinaigrette

Fresh Baked Yeast Rolls

Mini Lemon Curd Tart, Vanilla Bean Cheesecake & Chocolate Covered Strawberry

The Magnolia Package

\$25++ Per Person

Fresh Fruit Salad with Mint

Mini Chicken Salad Croissant

Mixed Greens Salad, Tomato, Cucumber, Blue Cheese and Balsamic Vinaigrette

Sour Cream and Chive Potato Salad with Smoked Bacon and Sharp Cheddar

Pecan Pie Tart, Cinnamon Whipped Cream and Caramel Sauce

Prices based on Four-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



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REHEARSAL DINNER

RELAX AND ENJOY.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.

There are several venues throughout the hotel that will provide the perfect atmosphere. Pair that with one of our delicious menus and your guests are sure to be delighted!

OAKLEIGH GARDEN & BALCONY

An intimate room which includes its own private outdoor balcony. Located just steps away from the Whispering Arch and overlooking the stunning Hotel Lobby and dome.

CRYSTAL BALLROOM

Our Crystal Ballroom is rich with Tradition and History, the perfect setting for an elegant affair. This room features 25 ft. high ceilings and ornate work around the crown molding and columns throughout.

MOONLIGHT BALLROOM

The largest of our Ballrooms makes the perfect setting for a Grand Affair - with its majestic 32 ft. tall ceiling and state-of-the-art customizable colored lighting panels.



BEFORE THEY SAY I DO...

The Rehearsal Dinner

\$85++ per person

Choice of Buffet or Plated

The Bar:

CALL BRANDS BAR – Three Hours

Smirnoff Vodka, Don Q Cristal Rum,
Dewar’s White Label, Jim Beam White Label, Canadian Club,
Jose Cuervo Tradicional Silver, Hennessy VS
House Wine
Imported, Craft and Domestic Beers
Soft Drinks and Bottled Water

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Plated Dinner Option

SALAD -

Hearts of Romaine Salad
Marinated Olives, Grape Tomatoes, Cucumbers, Pickled Onions,
Feta Cheese Champagne & Herb Vinaigrette

ENTRÉE-

All- Natural Frenched Chicken Breast & Lump Alabama Blue Crab Cake
Roasted Garlic Mashed Potatoes, Root Vegetables, Pan Gravy

DESSERT –

Vanilla Bean Cheesecake with Fresh Berries

Battle House Signature Blend Coffee, Decaffeinated Coffee
and Tazo Tea Selection

OR

Dinner Buffet Option

Chicken and Sausage Gumbo

Mixed Greens Salad
Tomatoes, Cucumber, Croutons,
Shredded Cheddar-Jack Cheese, Candied Pecans, Ranch
and Balsamic Vinaigrette

Marinated Grilled Chicken Breast, Artichoke and Mushroom Ragout
Brined and Slow Roasted Pork Loin with Pan Sauce

Garlic and Chive Mashed Potatoes
Sautéed Seasonal Vegetables

Pastry Chef’s Selection of Assorted Desserts

Battle House Signature Blend Coffee, Decaffeinated
Coffee and Tazo Tea Selection



“Suite” and Savory Treats

Brides Suite

\$30++ per person

Tea Sandwiches:

Smoked Salmon and Cucumber, Boursin Cheese, Shaved Red Onion, Cracked Wheat Bread
Avocado Toast, House Cured Bacon, Grape Tomatoes, Fresh Basil Chiffonade, Grilled French Baguette
Southern Chicken Salad, Candied Pecans, Red Grapes, Mini Croissant

Fresh Fruit Skewers, Mint Yogurt

Roasted Garlic and Chick Pea Humus, Grilled Pita, Greek Olives

Vegetable Crudit  Shooters, Cajun Ranch Dressing

French Macarons

Chocolate Truffles

Mimosas (One Gallon per 10 Guests)

Berry Infused Water

Grooms Suite

\$30++ per person

Cheeseburger Sliders, Tomato/Bacon Jam, House-Made Pickles, Brioche Bun

Muffaletta Sandwiches, Italian Meats, Provolone, Olive Relish, House-Made Herb Focaccia Bread

Cajun Spiced House Chips, Smoked Bacon and Chive Dip

Vegetable Crudit  Shooters, Cajun Ranch Dressing

Over-Sized Chocolate Chunk Cookies

Loaded Double Fudge Brownies

Bloody Mary (One Gallon per 10 guests)

House pickles, Celery, Olives and Tabasco

Bottle Water and Sodas

++Indicates subject to 24% Service Charge & 10% Sales Tax



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CEREMONY

IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

With 26,000 square feet of banquet space, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Manager for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.



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RECEPTION

DISCOVER THE EXPERIENCE.

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your own wedding planner to ensure the perfect wedding.

INCLUDED (Complimentary)

- Tables and Chairs
- Silverware, Stemware and China
- Tables for Gifts, Cake and Guestbook
- White or Black Table Linens and Napkins
- Votive Candles
- Cake-Cutting Service
- Champagne or Sparkling Grape Juice Toast
- Dance Floor and Custom Staging for Entertainment
- Chef Attendant(s) and Bartender(s) Fees
- Accommodations for the Bride and Groom, including
- Champagne and Strawberries Delivered on the Wedding Night
- Special Discount Room Rates for Wedding Guests
- Ballroom Rental for Reception Only



Upon Guests Arrival

Butler-Passed

Two Cold Hors d'oeuvres
House Pinot Noir, Chardonnay and Sparkling Wine

Reception

SUPER PREMIUM BAR – Four Hours

Tito's, Grey Goose, Bacardi Superior, Captain Morgan, Bombay
Sapphire, Johnnie Walker Black, Makers Mark, Jack Daniels,
Crown Royal, Don Julio Blanco, Courvoisier VS
House Wine and Sparkling Wine
Imported & Domestic Beers
Soft Drinks and Bottled Water

RECEPTION MENU OPTIONS

Moonlight Reception - \$130++ per person

Reception

DISPLAYED

Mason Jar Chopped Salad Display

Romaine Lettuce, Tomatoes, Cucumber, Red Onion, Smoked Bacon, Blue Cheese and Cajun Ranch and Mixed Greens, Alabama Goat Cheese, Candied Pecans, Strawberries and Balsamic Vinaigrette Dressing.

DISPLAYED – Select One

Gulf Coast Seafood Display

Jumbo Gulf Shrimp Cocktail, Oysters on the Half Shell, Local Crab West Indies Salad, Cocktail Sauce, Lemons & Limes

Or

Alabama Oyster Bar

Local Alabama Oysters, Raw, Garlic Butter & Parmesan Roasted, Rockefeller, Smoked Shallot Mignonette, Assorted Cocktail Sauces, Hot Sauces, Crackers and Lemons

Or

Antipasto Display

Selection of Charcuterie and Smoked Sausage, Marinated Grilled Zucchini & Squash, Roasted Red Peppers, Imported Cheese, Assorted Olives, House Made Pickles, Pepperoncini, Toasted Pita and Grilled French Bread

CARVING STATION – Select One

Herb Roasted Angus Beef Tenderloin

Vidalia Onion Jam, Horseradish Cream Sauce, Brioche Rolls

Or

Whole Fried Local Red Snapper

Mango Salsa, Lemon/Tabasco Aioli

Or

Smoked Bone-In Tomahawk Prime Rib

Au Jus, Horseradish Cream Sauce, Tomato Jam, Brioche Rolls

ACTION STATION – Select One

Shrimp & Grits

Wild Alabama Shrimp, Smoked Bacon, Grape Tomatoes and Stone Ground Grits

Pasta Station Choice of Two

Shrimp Scampi with Penne Pasta
Grilled Chicken with Cheese Tortellini
Bolognese and Potato Gnocchi
Seasonal Vegetable Primavera, Orecchiette Pasta, White Wine, Fresh Herbs

Risotto Station

Wild Mushroom and Herb
Lobster and Marinated Tomato
Roasted Vegetable

HORS D'OEUVRES – Choice of Six

CHAMPAGNE TOAST

Select Premium Sparkling Wine
Battle House Signature Blend Coffee, Decaffeinated Coffee and Tazo Tea Station

Prices based on Five-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



RECEPTION MENU OPTIONS

Upon Guests Arrival

Butler-Passed

Two Cold Hors d'oeuvres
House Pinot Noir, Chardonnay and Sparkling Wine

Reception

PREMIUM BAR – Four Hours

Tito's, Bacardi Superior, Captain Morgan Spiced Rum,
Tanqueray, Dewars White Label, Makers Mark,
Jack Daniels, Jameson, Don Julio Blanco, Courvoisier VS
House Wine and Sparkling Wine
Imported & Domestic Beers
Soft Drinks and Bottled Water

Jubilee Reception - \$118++ per person

Reception

DISPLAYED – Select One

European and Artisan American Cheese Display

Fresh and Dried Fruits & Nuts, House-Made Jams,
English Crackers and Baguettes

Or

Antipasto Display

Selection of Charcuterie and Smoked Sausage, Marinated Grilled Zucchini &
Squash, Roasted Red Peppers, Imported Cheese, Assorted Olives, House Made
Pickles, Pepperoncini, Toasted Pita and Grilled French Bread

CARVING STATION – Select One

Slow Roasted Prime Rib

Au Jus, Horseradish Cream Sauce, Tomato Jam, Brioche Rolls

Or

Conecuh Sausage Cornbread & Sharp Cheddar Stuffed Pork Loin

Herb Mayo, Creole Mustard, Brioche Rolls

ACTION STATION – Select One

Pasta Station Choice of Two

Shrimp Scampi with Penne Pasta
Grilled Chicken with Cheese Tortellini
Bolognese and Potato Gnocchi
Seasonal Vegetable Primavera, Orecchiette Pasta, White Wine, Fresh Herbs

Or

Slider Station

Angus Beef Cheeseburger
Marinated Portobello Mushroom, Spinach and Goat Cheese Spread
Crispy Pork Belly
Vinegar Slaw, Habanero BBQ Sauce House Pickles, Smoked Tomato Ketchup,
Tomato/Bacon Jam, Dijon Mustard, Herb Mayo

Or

Street Taco Station

Whole Fried Local Fish, Pork Carnitas, Ropa Viejas (braised beef), Charred Tomato
Salsa, Mango Salsa, Guacamole, Jalapeno/Lime Slaw, Sour Cream, Cheddar Jack

HORS D'OEUVRES – Choice of Six

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Battle House Signature Blend Coffee, Decaffeinated Coffee & Tazo Tea Station

Prices based on Four-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



RECEPTION MENU OPTIONS

Azalea Reception - \$105++ per person

Upon Guests Arrival

Butler-Passed

Two Cold Hors d'oeuvres

House Pinot Noir, Chardonnay and Sparkling Wine

Reception

CALL BRANDS BAR – Four Hours

Smirnoff Vodka, Don Q Cristal Rum, Dewar's White Label,

Beefeater, Jim Beam White Label, Canadian Club,

Jose Cuervo Tradicional Silver, Hennessy VS

House Wine

Imported, Craft and Domestic Beers

Soft Drinks and Bottled Water

DISPLAYED

Grilled Vegetable Display

Seasonal Vegetables

Or

Salad Station

Fresh Fruit Salad

Southern Chopped Salad

Caesar Salads served in Mason Jars

CARVING STATION

Herb Roasted Strip Loin

Served with Horseradish Cream, Creole Mustard and Petite Rolls

Or

Mojo Brined and Smoked Pork Loin

Served with Chimichurri Sauce, Creole Mustard, and Brioche Rolls

ACTION STATION

Pasta Station – Choice of Two

Bolognese and Potato Gnocchi

Grilled Chicken with Cheese Tortellini

Shrimp Scampi with Penne Pasta

Seasonal Vegetable Primavera, Orecchiette Pasta, White Wine, Fresh Herbs

HORS D'OEUVRES – Choice of Four

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Battle House Signature Blend Coffee, Decaffeinated Coffee and Tazo Tea Station

Prices based on Four-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



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RECEPTION HORS D'OEUVRES

Hot Hors d'oeuvres

Caramelized Onion and Cremini Mushroom Philo Au Gratin
Conecuh Sausage En Croute, Creole Mustard BBQ
Classic Italian Meat Ball, Spicy Tomato Sauce
Roasted Vegetable and Goat Cheese Quiche
Pecan Crusted Chicken Satay, Bourbon Honey Mustard Sauce
Spinach and Boursin Cheese Stuffed Mushrooms
Mini Baked Brie and Pepper Jelly En Croute
Waffle Fried Chicken Skewer, Black Pepper and Maple Drizzle
Marinated Beef Tenderloin Lollipop, Caramelized Onion, Bleu Cheese
Crispy Duck Confit Spring Roll, Seasonal Vegetables, Hoisin Glaze
Southern Fried Local Shrimp, Remoulade Sauce
Alabama Blue Crab Cake, Spicy Remoulade
Lump Crab and Boursin Cheese Stuffed Wonton, Chili Garlic Sauce
Herb Marinated Lamb Chop, Mango Salsa
Meatloaf Slider, Honey Ketchup Glaze, Fried Onions Brioche Bun
Bacon Wrapped Shrimp Skewer, Tomato/Onion Jam

Cold Hors d'oeuvres

Classic Tomato Bruschetta, Fresh Mozzarella Balsamic Reduction
Herbed Goat Cheese Mousse Tarts, Pepper Jelly
Roasted Garlic and Whipped Feta, Olive Tapenade, Filo Cup
Alabama Chicken Salad, Toasted Pecan, Melba Toast
Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Marinated Olive, Cornichon
Pimento Cheese BLT Slider, Pepper Jelly
Southern Deviled Egg, Crispy Tasso Ham
Chilled Roasted Beef Tenderloin, Crostini, Chimichurri Sauce
Poached Local Shrimp Cocktail, Organic Greens, Cocktail Sauce
Sushi Grade Tuna Tartar, Wasabi Crema, Cucumber, Asian Spoon
West Indies Crab Salad, Cucumber and Green Onion
Lobster and Avocado Toast
Cold Water Lobster Salad, Cheddar Cheese Biscuit



PLATED DINNER

Debutante's Dinner \$115++ per person

Reception

PREMIUM BAR – Four Hours

Tito's, Bacardi Superior, Captain Morgan Spiced Rum, Tanqueray, Dewar's White Label, Makers Mark, Jack Daniels, Jameson, Don Julio Blanco, Courvoisier VS House Wine Imported & Domestic Beers Soft Drinks and Bottled Water

DISPLAYED

Antipasto Display Selection of Charcuterie and Smoked Sausage, Marinated Grilled Zucchini and Squash, Roasted Red Peppers, Imported Cheese, Assorted Olives, House Made Pickles, Pepperoncini, Chick Pea Hummus, Toasted Pita, Grilled French Bread

Dinner

SALAD - Select One

Organic Greens
Citrus Supremes, Candied Preisters Pecans, Local Goat Cheese
Red Wine Vinaigrette

Or

Hearts of Romaine Salad
Marinated Olives, Grape Tomatoes, Cucumbers, Pickled Onions, Feta Cheese
Champagne & Herb Vinaigrette

ENTRÉE – Select One

Filet of Beef and Herb Roasted Gulf Shrimp

Dauphinoise Potato, Baby Carrot, Grilled Asparagus,
Wild Mushroom Bordelaise Sauce

Or

Slow Cooked Beef Short Rib and Pan Roasted Gulf Fish

Wild Mushroom Risotto, Sautéed Spinach, Blistered Grape Tomatoes, Braising Jus

Or

Slow Roasted Angus NY Striploin, Red Wine Demi and Lump Blue Crab Cake, Romesco Sauce

Boursin Whipped Potatoes, Grilled Broccolini, Cipollini Onion Confit

DESSERT - Select One

Roasted Strawberry Cheesecake

Or

Battle House Bread Pudding, Bourbon Sauce

WINE SERVICE with DINNER

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Battle House Signature Blend Coffee, Decaffeinated Coffee and Tazo Tea Selection

Prices based on Four Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



PLATED DINNER

A Gentleman's Dinner- \$85++ per person

Reception

CALL BRANDS BAR – Four Hours

Smirnoff Vodka, Don Q Cristal Rum,
Dewar's White Label, Jim Beam White Label, Canadian Club,
Jose Cuervo Tradicional Silver, Hennessy VS
House Wine
Imported, Craft and Domestic Beers
Soft Drinks and Bottled Water

DISPLAYED

European and Artisan American Cheese Display with Fresh and Dried Fruits & Nuts, House-Made Jams, English Crackers and Baguettes

Dinner

SALAD - Select One

Organic Greens
Citrus Supremes, Candied Peisters Pecans, Local Goat Cheese
Red Wine Vinaigrette

Or

Hearts of Romaine Salad
Marinated Olives, Grape Tomatoes, Cucumbers, Pickled Onions, Feta Cheese
Champagne & Herb Vinaigrette

ENTRÉE – Select One

Spinach, Bacon and Boursin Stuffed Chicken Breast

Herb Roasted Fingerling Potatoes, Sautéed Seasonal Vegetables,
Tomato/Fennel Ragout

Or

Pan Roasted Bone-In Berkshire Pork Chop

Roasted Garlic Mashed Potatoes, Brown Sugar Glazed Baby Carrots,
Pan Sauce

DESSERT - Select One

Vanilla Bean Cheesecake with Fresh Berries

Or

Double Chocolate Cake with Fresh Berries

WINE SERVICE with DINNER

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Battle House Signature Blend Coffee, Decaffeinated Coffee and Tazo Tea Selection

Prices based on Four-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



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BUFFET DINNER

Reception

PREMIUM BAR – Four Hours

Tito's, Bacardi Superior, Captain Morgan Spiced Rum, Tanqueray, Dewar's White Label, Makers Mark, Jack Daniels, Jameson, Don Julio Blanco, Courvoisier VS House Wine
Imported & Domestic Beers
Soft Drinks and Bottled Water

CHAMPAGNE TOAST

Select Premium Sparkling Wine

The Heritage Buffet - \$115++ per person

Dinner Buffet

Seafood Gumbo and Jasmine Rice

Hearts of Romaine Salad
Greek Olives, Feta Cheese, Cucumbers, Tomatoes and Champagne Vinaigrette

Crispy Airline Chicken Breast, Mushroom Marsala Sauce
Grilled Beef Tenderloin Medallions, Red Wine Demi, Crumbled California Bleu Cheese
Seared Local Gulf Fish, Lemon/Thyme Beurre Blanc, Citrus & Fennel Slaw

Herb Roasted Fingerling Potatoes
Pimento Cheese Grits
Roasted Asparagus and Baby Carrots

Pastry Chef's Selection of Assorted Cheesecakes, Tarts and Truffles

Battle House Signature Blend Coffee, Decaffeinated Coffee and Tazo Tea Selection

Prices based on Four-Hour Event and Two Hours of food service. ++Indicates subject to 24% Service Charge & 10% Sales Tax.



BUFFET DINNER

Bienville Square Buffet- \$85++ per person

Reception

CALL BRANDS BAR – Four Hours

Smirnoff Vodka, Don Q Cristal Rum,
Dewar's White Label, Jim Beam White Label,
Canadian Club, Jose Cuervo Tradicional Silver,
Hennessy VS
House Wine
Imported, Craft and Domestic Beers
Soft Drinks and Bottled Water

CHAMPAGNE TOAST

Select Premium Sparkling Wine

Dinner Buffet

Chicken and Sausage Gumbo

Mixed Green Salad

Tomatoes, Cucumber, Croutons, Shredded Cheddar/Jack Cheese,
Candied Pecans, Ranch and Balsamic Vinaigrette

Marinated Grilled Chicken Breast, Artichoke and Mushroom Ragout

Brined and Slow Roasted Pork Loin with Pan Sauce

Sautéed Gulf Shrimp Scampi with Penne Pasta

Garlic and Chive Mashed Potatoes

Sautéed Seasonal Vegetables

Pastry Chefs Selections of Assorted Desserts

Battle House Signature Blend Coffee, Decaffeinated Coffee
and Tazo Tea Selection



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RECEPTION MENU ENHANCEMENTS

Antipasto Display \$15++

Selection of Charcuterie and Smoked Sausage,
Marinated Grilled Zucchini and Squash, Roasted Red Peppers
Imported Cheese, Assorted Olives, House Made Pickles, Pepperoncini,
Chick Pea Hummus, Toasted Pita, Grilled French Bread

Gulf Coast Seafood Display \$20++

Jumbo Gulf Shrimp Cocktail, Oysters on the Half Shell, Local Crab West Indies
Salad, Cocktail Sauce, Lemons, Limes

Alabama Oyster Bar \$20++

Local Alabama Oysters, Raw, Garlic Butter & Parmesan Roasted, Rockefeller,
Smoked Shallot Mignonette, Assorted Cocktail Sauces, Hot Sauces,
Crackers and Lemons

Risotto Station \$18++

Wild Mushroom and Herb
Lobster and Marinated Tomato
Roasted Vegetable

Whole Fried Local Red Snapper \$20++

Mango Salsa, Lemon/Tabasco Aioli

Slider Station \$16++

Angus Beef Cheeseburger
Marinated Portobello Mushroom, Spinach and Goat Cheese Spread
Crispy Pork Belly, Vinegar Slaw, Habanero BBQ Sauce
House Pickles, Smoked Tomato Ketchup, Tomato/Bacon Jam,
Dijon Mustard, Herb Mayo

Bananas Foster Action Station \$12++

With House Made Ice Cream

Touch of Mobile \$15++

House Made Assorted Moon Pies and King Cakes, Banana Pudding
Mason Jars and Red Velvet Cake Pops

The Sugar Rush \$10++

Pastry Chef's Selection of Assorted Cheesecake's, Tarts and Truffles

Upgrade to Premium Linens and Premium Chairs \$26++

Choice of colored premium floor length linen and Choice of colored
Chivari, Chameleon, or Ghost Chair

*All Pricing is Per Person Pricing

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HORS D'OEUVRES ENHANCEMENTS

Hot Hors d'oeuvres

Caramelized Onion and Cremini Mushroom Philo Au Gratin
 Conecuh Sausage En Croute, Creole Mustard BBQ
 Classic Italian Meat Ball, Spicy Tomato Sauce
 Roasted Vegetable and Goat Cheese Quiche
 Pecan Crusted Chicken Satay, Bourbon Honey Mustard Sauce
 Spinach and Boursin Cheese Stuffed Mushrooms
 Mini Baked Brie and Pepper Jelly En Croute
 Waffle Fried Chicken Skewer, Black Pepper and Maple Drizzle
 \$4 per piece

Marinated Beef Tenderloin Lollipop, Caramelized Onion, Bleu Cheese
 Crispy Duck Confit Spring Roll, Seasonal Vegetables, Hoisin Glaze
 Southern Fried Local Shrimp, Remoulade Sauce
 Alabama Blue Crab Cake, Spicy Remoulade
 Lump Crab and Boursin Cheese Stuffed Wonton, Chili Garlic Sauce
 Herb Marinated Lamb Chop, Mango Salsa
 Meatloaf Slider, Honey Ketchup Glaze, Fried Onions Brioche Bun
 Bacon Wrapped Shrimp Skewer, Tomato/Onion Jam
 \$5 per piece

Cold Hors d'oeuvres

Classic Tomato Bruschetta, Fresh Mozzarella Balsamic Reduction
 Herbed Goat Cheese Mousse Tarts, Pepper Jelly
 Roasted Garlic and Whipped Feta, Olive Tapenade, Filo Cup
 Alabama Chicken Salad, Toasted Pecan, Melba Toast
 Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Marinated Olive & Cornichon
 Pimento Cheese BLT Slider, Pepper Jelly
 Southern Deviled Egg, Crispy Tasso Ham
 Chilled Roasted Beef Tenderloin, Crostini, Chimichurri Sauce
 \$4 per piece

Poached Local Shrimp Cocktail, Organic Greens, Cocktail Sauce
 Sushi Grade Tuna Tartar, Wasabi Crema, Cucumber, Asian Spoon
 West Indies Crab Salad, Cucumber and Green Onion
 Lobster and Avocado Toast
 Cold Water Lobster Salad, Cheddar Cheese Biscuit
 \$5 per piece

Minimum of 25 pieces per selection

++Indicates subject to 24% Service Charge and 10% Local Tax.



Savory...

Cheeseburger Sliders \$6++

Tomato/Bacon Jam, Cheddar Cheese and Brioche Bun

Fried Chicken Sliders \$6++

Wickles Pickles, Habanero Honey Mustard and Brioche Bun

Mini Beef Burrito's \$6++

Seasoned Ground Beef, Roasted Tomato Salsa, Lettuce, Sour Cream Cheddar Jack Cheese

Mini Fried Shrimp Po-Boys \$6++

Lettuce, Tomato, Remoulade on French Baguette

Garlic Parmesan Herb Fries \$4++

House Fried Cajun Chips \$4++

Late Night Snack Menu

Sweet Endings...

Warm Chocolate Chunk Cookies and Milk \$5++

Butler Passed

Cookies and Milk \$8++

Station

Assorted Cookies with Assorted Individual Milks

Ice Cream Sunday and Floats Bar \$8++

Station

House Made Ice Creams, with Soda Pop and Assorted Toppings

Fresh Beignets and Coffee \$12++

Station

Fresh Cooked Beignets, Freshly Brewed Battle House Signature Blend Coffee and Decaffeinated, Hazelnut, Carmel and Vanilla Syrups, Creams and Assorted Sweeteners with Cordials

*All Pricing is Per Person Pricing

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RECEPTION BAR

SPONSORED BAR

- Call Brands \$7.50++
- Premium Brands \$9.50++
- Super Premium Brands \$10.50++
- House Wine \$7.50++
- Premium Wine \$9.50++
- Super Premium Wine \$12.50++
- Domestic Beer \$5.00++
- Imported Beer \$7.50++
- Craft Beer \$7.50++
- Soft Drink \$4.00++
- Bottled Water \$4.00++

CALL BRANDS PACKAGES

- One Hour - \$22++ per person
- Two Hours - \$28++ per person
- Three Hours - \$35++ per person
- Four Hours - \$42++ per person

\$150 bartender fee per bar – based on 4 hours of service

CASH BAR

- Call Brands \$8.00
- Premium Brands \$10.00
- Super Premium Brands \$13.00
- House Wine \$8.00
- Premium Wine \$10.00
- Super Premium \$13.00
- Domestic Beer \$5.50
- Imported Beer \$8.00
- Craft Beer \$8.00
- Soft Drink \$4.50
- Bottled Water \$4.50

PREMIUM BRANDS PACKAGES

- One Hour - \$26++ per person
- Two Hours - \$32++ per person
- Three Hours - \$39++ per person
- Four Hours - \$45++ per person

++Indicates subject to 24% Service Charge & 10% Sales Tax.

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The Morning After....

'Grab n Go' Breakfast- \$20++ per person

Piece of Whole Fruit
Freshly Baked Muffin with Butter and Jelly
Individual Fruit and Granola Yogurt Parfait
Ham, Sausage or Bacon Egg and Cheese English Muffin
Individual Juice
Freshly Brewed Battle House Signature Blend Coffee,
Decaffeinated & Tazo Tea Selection with To Go Cups

After Wedding Breakfast \$28++ per person

Fresh Seasonal Fruits and Berries
Freshly Baked Muffins, Croissants and Danish
Sweet Butter, Honey and Preserves
Individual Fruit and Greek Yogurts
Scrambled Cage Free Eggs
Applewood Smoked Bacon and Sausage Links
Roasted Red Potatoes & Stone Ground Grits with Cheddar Cheese
Assorted Cereals and House Made Granola
Assorted Chilled Juices
Freshly Brewed Starbucks Coffee, Decaffeinated & Tazo Tea Selection



++Indicates subject to 24% Service Charge & 10% Sales Tax.



BRUNCH

Farewell Brunch- \$60++ per person

Displayed

Fresh Seasonal Fruits and Berries

Freshly Baked Muffins, Croissants and Danish, Sweet Butter, Honey and Preserves

Fruit, Yogurt and House made Granola Parfaits

Scrambled Cage Free Eggs

Applewood Smoked Bacon and Sausage Links

Hash Brown Casserole

Shrimp & Grits Display

Local Jumbo Shrimp, Bacon, Roasted Cremini Mushrooms,

Stone Ground Grits

Belgium Waffle Display

Blueberries, Strawberries, Local Pecans, Chocolate Chips, Sliced Bananas, Whipped

Cream, Powder Sugar and Vermont Maple Syrup

Chef Attended Omelet Station

Omelets and Cage Free Eggs Made to Order:

Accompaniments include Peppers, Red Onions, Bacon, Ham,

Cheddar Cheese, Mushrooms & Tomatoes

Cajun Glazed Bone-In Ham Carving Station

Creole Mustard, House made Biscuits, Cajun Gravy

Assorted Juices, Water, and Freshly Brewed Starbucks Coffee, Decaffeinated &

Tazo Tea Selection

++Indicates subject to 24% Service Charge & 10% Sales Tax.