

events by Renaissance



breakfast



breaks



lunch



reception



dinner



beverage

healthy

technology

info

crafted for you

Renaissance Montgomery Hotel & Spa at the Convention Center

201 Tallapoosa Street | Montgomery | Alabama 36104

www.renaissancemontgomery.com

Renaissance Montgomery Hotel & Spa at the Convention Center

201 Tallapoosa Street | Montgomery | Alabama 36104

334-481-5000 | www.renaissancemontgomery.com

events by Renaissance

breakfast

[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

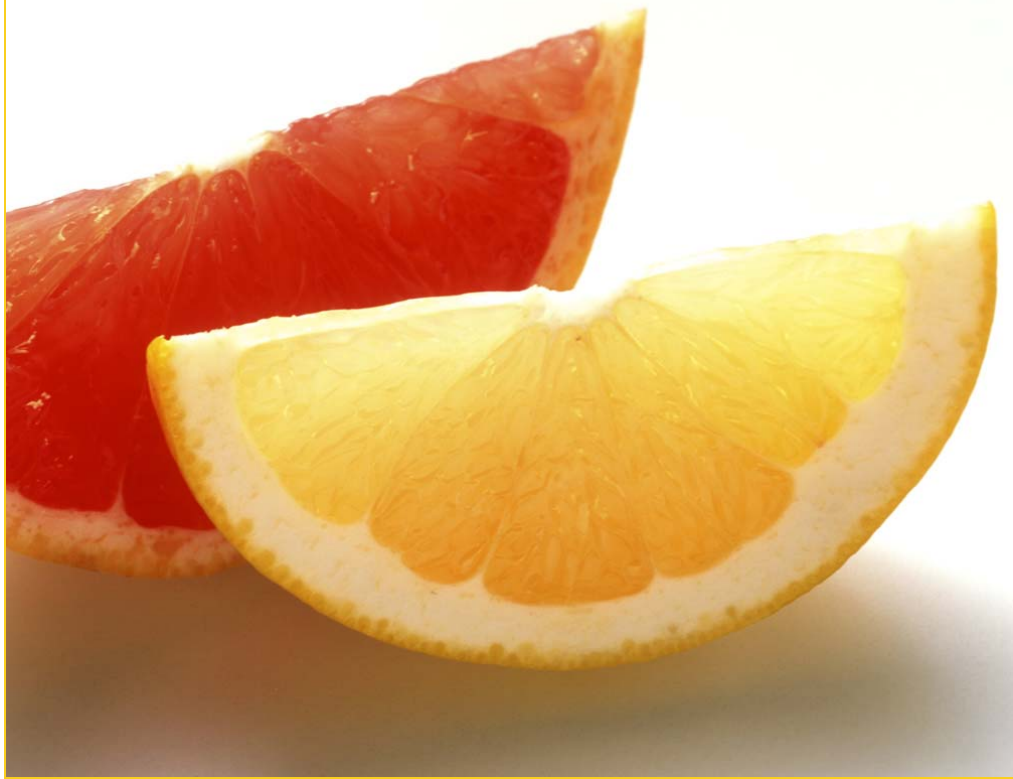
[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> continental](#) [> plated](#) [> buffet](#)



SEASON

- [cereals](#)
- [juices](#)
- [coffee](#)
- [teas](#)
- [pastries](#)
- [milk](#)
- [yogurt](#)
- [eggs](#)

[> continental](#) [> plated](#) [> buffet](#)

continental breakfast



the traditional continental | \$12

assorted juices

freshly sliced seasonal melons and stone fruits

daily selection of muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

freshly brewed coffee, decaffeinated coffee and hot teas

the deluxe continental | \$14

assorted juices

freshly sliced seasonal melons and stone fruits

assorted fruit yogurts

homemade almond granola cereal bars

breakfast cereals with fresh berries and bananas

daily selection of muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

freshly brewed coffee, decaffeinated coffee and hot teas

price is per person and based on ninety minutes of service

[> continental](#) [> plated](#) [> buffet](#)

continental breakfast enhancements

may only be added to existing continental breakfasts

omelet station | \$6 per person

made to order with toppings to include: jumbo lump crabmeat, spicy boiled shrimp, country ham, sweet peppers, onions, apple wood smoked bacon, italian sausage, scallions, shredded cheeses, jalapeños and wild mushrooms

breakfast panini station | \$6 per person

your choice of broken yolk breakfast sandwich with aged white cheddar cheese or black forest ham on sliced sourdough bread

belgian waffle station | \$5 per person

delicious belgian waffles with toppings to include: sliced strawberries, blueberries, bananas foster topping, toasted walnuts vermont maple syrup and whipped cream

breakfast crepe station | \$5 per person

rich mascarpone and cream cheese filled crêpes with assorted berries, spiced braised apples, alabama peaches, assorted fruit purees and sauces

beignet station | \$5 per person

classical new orleans style deep fried beignets with powdered sugar and traditional royal cup coffee

grits station | \$6 per person

stone ground grits topped with your choice of bacon, country cured ham, sautéed gulf shrimp, shredded cheese, whipped butter and scallions

smoothie station | \$5 per person

made to order mango-passion fruit, strawberry-banana and seasonal fruit blend with non-fat yogurt, honey, soy protein and wheat germ



all breakfast enhancements will require a station attendant fee

\$100 per station attendant

> continental > plated > buffet

continental breakfast enhancements

may only be added to existing continental breakfasts

bottled vasa still or sparkling water | \$3 each

assorted sodas | \$3 each
coca cola, diet coke, sprite

danish | \$24 per dozen
daily selection of freshly baked fruit and
cheese filled danish

muffins | \$24 per dozen
daily selection of freshly baked muffins

croissants | \$24 per dozen
freshly baked flaky croissants with
whipped butter

biscuits and sausage | \$36 per dozen
fluffy buttermilk biscuits with sausage gravy

french market beignets | \$24 per dozen
deep fried and smothered in powdered
sugar

bagels | \$24 per dozen
assorted freshly baked bagels with
cream cheese and whipped butter

breakfast burritos | \$3 per person
flour tortillas stuffed with fluffy scrambled
eggs, pico de gallo, melted monterey jack
cheese and apple wood smoked bacon

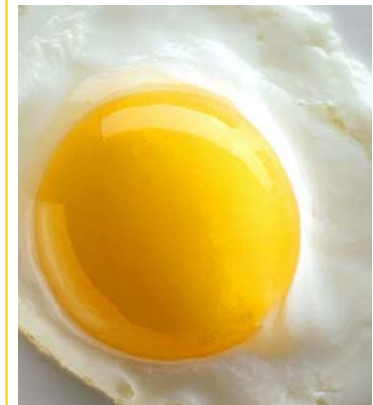
chef's specialty quiches | \$3 per person

scrambled egg, egg and cheese
croissants | \$36 per dozen

assorted seasonal whole fruit | \$2 per person

seasonal sliced melons | \$3 per person
freshly cut seasonal melons

breakfast bars | \$2 each
assorted granola and nutra-grain bars



[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> continental](#) [> plated](#) [> buffet](#)

plated breakfast

american classic | \$18

muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

choice of yogurt almond granola parfait or fresh seasonal fruit plate

fluffy scrambled eggs

crisp apple wood smoked bacon

breakfast potatoes

grilled asparagus spears

stuffed french toast | \$21

muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

fresh berries and stone fruits macerated in godiva liqueur

strawberry cheese stuffed french toast with warm maple vermont syrup

sausage links

grilled roma tomatoes

wake-up | \$24

muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

fried green tomatoes

seared jumbo crabmeat

soft poached eggs accompanied by citrus chives, hollandaise and parmesan tossed

pommes frites



all plated breakfasts include:
freshly brewed coffee,
decaffeinated coffee and hot teas

price is per person

6

[> continental](#) [> plated](#) [> buffet](#)

breakfast buffets

the sunrise buffet | \$18

assorted juices

freshly sliced seasonal melons and stone fruits

yogurt station with honey, almonds, fresh berries, dried fruits and granola

homemade almond granola cereal bars

breakfast cereals with fresh berries and bananas

fresh egg omelets and grilled tomatoes on a butter croissant

daily selection of muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

freshly brewed coffee, decaffeinated coffee and hot teas

the capital buffet | \$22

assorted juices

freshly sliced seasonal melons and stone fruits

assorted fruit yogurts

homemade almond granola cereal bars

egg and sausage burritos with traditional pico de gallo and cilantro sour cream

apple wood smoked bacon and sausage links

shredded pan-seared crispy hash brown potatoes

daily selection of muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

freshly brewed coffee, decaffeinated coffee and hot teas



price is per person and based on ninety minutes of service

\$100 charge will be applied to groups with attendance lower than 25 people

minimum guarantee of 15 people for buffets

[> continental](#) [> plated](#) [> buffet](#)

breakfast buffets

american breakfast buffet | \$24

breakfast cereals served with fresh berries and bananas

homemade almond granola bars

fresh seasonal fruit, melons and berries with honey yogurt sauce

daily selection of muffins, fruit danish and fluffy croissants with whipped butter and assorted fruit preserves

fluffy scrambled eggs with shredded cheddar cheese and chives

breakfast sausage links and patties

apple wood smoked bacon

lyonnaise potatoes

assorted fruit yogurts

assorted fruit juices

freshly brewed coffee, decaffeinated coffee and hot teas

montgomery breakfast buffet | \$25

fresh seasonal fruit, melons and berries with honey yogurt sauce

freshly baked cornbread, blueberry and cranberry muffins

alabama goat cheese stone ground grit cakes

poached eggs with jumbo lump crabmeat and spicy hollandaise sauce

blackened seasoned french fingerling potatoes

fluffy scrambled eggs

assorted fruit juices

freshly brewed coffee, decaffeinated coffee and hot teas



price is per person and based on ninety minutes of service

\$100 charge will be applied to groups with attendance lower than 25 people

minimum guarantee of 15 people for buffets **8**

breaks

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

fruit

[breakfast](#)

BREAKS

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

> [am - morning](#) > [pm - afternoon](#)

coffee breaks

The coffee breaks outlined here are priced on a per person basis and are designed to be available for your group for up to 90 minutes. Service is intended to be "refreshment break" style from the rear of a meeting room. There is a 15 person minimum for all coffee break and refreshment break packages. Guarantees must be equal to the total number of guests in attendance and within 5% of the room set in order to take advantage of the per person prices.

ice cream sundae station | \$14

build your own ~ häagen-dazs chocolate, vanilla, and strawberry ice cream sundae with assorted toppings to include: hot fudge, chopped nuts, maraschino cherries, whipped cream, crushed oreo's and bananas foster topping

pizza station | \$12

custom made wood oven pizzas to include: margherita, vegetable, italian meat and pepperoni

cookie and nut break | \$14

finest selection of gourmet cookies to include: apricot crumb, chocolate raspberry, chocolate swirl, toasted almond, lemon bars, trail mix martinis, spiced wood oven toasted pecans and sugared walnuts

sweets and treats | \$12

snickers, m&m's, kit Kat and butterfinger candy bars, cheetos, doritos and popcorn, assorted energy drinks monster, full throttle

po-boy station | \$15

fried gulf shrimp and oyster po-boys on crusty french bread with chef's signature red rémoulade sauce

ballgame break | \$12

warm soft pretzels with pommery and honey dijon mustards buttered popcorn
nacho chips with melted cheese, sliced jalapenos and chili
assorted soft drinks and bottled water

cookies and milk | \$10

freshly baked peanut butter, oatmeal, chocolate chip and white macadamia cookies

selection of assorted barber's milk

price is per person and based on ninety minutes of service

[breakfast](#)

BREAKS

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

> [am - morning](#)

> [pm - afternoon](#)

coffee breaks

The coffee breaks outlined here are priced on a per person basis and are designed to be available for your group for up to 90 minutes. Service is intended to be "refreshment break" style from the rear of a meeting room. There is a 15 person minimum for all coffee break and refreshment break packages. Guarantees must be equal to the total number of guests in attendance and within 5% of the room set in order to take advantage of the per person prices.

coffee service | \$4 per person

freshly brewed coffee, decaffeinated coffee and hot teas

coffee and soft drink service | \$7 per person

freshly brewed coffee, decaffeinated coffee, hot teas, assorted soft drinks, powerade, fruit juices and bottled water

coffee, soft drinks and cookie service | \$11 per person

freshly brewed coffee, decaffeinated coffee, hot teas, assorted soft drinks, powerade, fruit juices, bottled water and freshly baked assorted jumbo cookies

all day refreshment service | \$23 per person

continental breakfast to start off your meeting
mid-morning coffee service
mid-afternoon coffee, soft drinks and cookie service



[breakfast](#)

BREAKS

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

> [am - morning](#)

> [pm - afternoon](#)

a la carte coffee breaks

freshly brewed coffee | \$60 per gallon \$30 per half gallon
regular and decaffeinated

tea service | \$60 per gallon \$30 per half gallon
sweet iced tea, unsweetened iced tea or herbal and flavored tea
presentation

whole, skim, 2% and chocolate milk cartons | \$3 each

assorted soft drinks, bottled fruit juices and bottled water | \$3 each

energy drinks | \$5 each
monster, powerade and full throttle

french market beignets | \$24 per dozen
deep fried and smothered in powdered sugar

flaky butter croissants, fruit danish, assorted muffins | \$24 per dozen

assorted freshly baked bagels with cream cheese | \$24 per dozen

scrambled egg, ham and cheese croissants | \$36 per dozen

biscuits and sausage | \$36 per dozen
fluffy buttermilk biscuits with sausage gravy

breakfast burritos | \$36 per dozen
flour tortillas with scrambled eggs, pico de gallo, melted
monterey jack cheese and apple wood smoked bacon

assorted jumbo fudge brownies | \$24 per dozen

jumbo cookies | \$24 per dozen
chocolate chip, oatmeal, peanut butter and
macadamia and white chocolate chip

pecan praline candies | \$24 per dozen

assorted ice cream novelties | \$3 each

chocolate covered strawberries | \$30.00 per dozen

frozen fruit juice bars | \$3 each

assorted granola, nutri-grain or candy bars | \$3 each

assorted whole seasonal fruit | \$2 each

sliced fresh seasonal melons & stone fruits | \$3 each

mini muffaletta sandwiches | \$3 each
genoa salami, mortadella, capocollo, soprasetta,
provolone and mozzarella cheeses with olive
tapenade

lunch

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)



ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)



plated lunch

choose one item from each of our soup or salad, chilled entrée or hot entrée and dessert selections to create your own multi-course menu that includes daily selection of freshly baked assorted breads, whipped butter and the freshly brewed coffee, decaffeinated and herbal tea service

soups

tomato and basil bisque

roasted corn and crawfish chowder

smoked duck and wild mushroom gumbo with steamed rice

minestrone tuscan style soup

salads

mixed organic baby green salad with basil vinaigrette dressing

spinach salad with fried leeks, sliced mushrooms and diced black jack farms tomatoes with a bacon balsamic vinaigrette

traditional caesar salad

mixed greens salad with sugared walnuts, sliced goat cheese and peppercorn dressing

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)



plated lunch

plated chilled entrees

[chicken caesar wrap](#) | \$17

grilled chicken breast, chopped romaine lettuce, kalamata olives, diced tomatoes, shaved reggiano, parmesan cheese and caesar dressing wrapped in a flour tortilla served with italian pasta salad

[a taste of new orleans](#) | \$28

mixed organic baby greens with grilled gulf shrimp rémoulade, grilled chicken with cajun orange marmalade and seared pepper encrusted tenderloin with roasted red pepper aioli

price is per person

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > boxed

plated lunch

plated hot lunch entrées

tamarind glazed pork chop | \$23

12 oz tamarind glazed pork chop with whipped and spiced alabama sweet potatoes, bacon braised southern greens and maytag blue cheese

day boat grouper | \$24

fresh caught gulf of mexico grouper pan seared accompanied with avocado and roasted sweet corn hash topped with beurre blanc sauce

bibb st. chicken | \$22

semi boneless pan seared breast of chicken with crawfish cheese mousse and butter braised leek cream sauce

chicken tuscany | \$20

semi boneless chicken breast with artichoke hearts, kalamata olives and sweet pepper tri colored orzo pasta topped with a smoked tomato sauce

filet mignon | \$30

6 oz grilled filet mignon with truffle whipped potatoes, grilled asparagus spears and red wine demi

country chicken | \$21

grilled semi boneless breast of chicken with roasted garlic whipped potatoes, baby root vegetables and sage pan gravy



price is per person

16

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)

plated lunch

plated lunch dessert

key lime pie

real key lime pie with chantilly cream and candied lime slice

southern pecan pie

bourbon flavored southern pecan pie with caramel and vanilla sauce

new york style cheesecake

rich new york style cheesecake with graham cracker crust, macerated strawberries and chocolate stick

dark chocolate cake

dark chocolate mousse cake with fruit coulis, fresh berries and whipped cream

bread pudding

white chocolate bread pudding with spiced rum butter sauce



price is per person

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)

lunch buffets

alabama barbeque buffet | \$28

mixed greens and sugared walnuts with a selection of vinegar and cream based dressing

red bliss potato salad

traditional cole slaw

barbequed chicken breast

pulled smoked beef brisket

smoked conecuh sausage with roasted sweet peppers and onions

boiled corn on the cob

fresh selection of hoagie & sourdough buns

corn bread muffins

key lime pie

double chocolate cake



all lunch buffets include freshly brewed coffee, decaffeinated coffee and selection of herbal teas

price is per person and based on sixty minutes of service

\$100 charge will be applied to groups with attendants lower than 25 people

minimum guarantee of 15 people for buffets

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > boxed

lunch buffets

italian lunch buffet | \$30

minestrone soup

traditional caesar salad

black jack tomato & buffalo mozzarella

antipasto of grilled vegetables

artichoke and wild mushroom salad with marinated salami

Italian meats and cheeses

grilled semi boneless rosemary chicken

spinach and cheese tortellini puttanesca

pan seared day grouper with citrus beurre blanc

chef's choice of seasonal vegetables

tiramisu

white and dark chocolate dipped biscotti

sliced focaccia, garlic and ciabatta breads



all lunch buffets include freshly brewed coffee, decaffeinated coffee and selection of herbal teas

price is per person and based on sixty minutes of service

\$100 charge will be applied to groups with attendants lower than 25 people

minimum guarantee of 15 people for buffets

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)

lunch buffets

asian lunch buffet | \$32

chicken and coconut milk soup with slivered green onions

lo mein noodle salad with cucumber, cilantro, carrots and sweet chili pepper sauce

napa greens and red cabbage slaw with plum sauce

lemon grass curried chicken

mongolian beef and broccoli stir fry

sweet and sour dim sum, shumai with soy ginger dipping sauce

stir fry bok choy, shiitake mushroom and sweet pepper vegetable medley

tofu and scallion fried rice

sweet sticky rice with sliced mango and fortune cookies



all lunch buffets include freshly brewed coffee, decaffeinated coffee and selection of herbal teas

price is per person and based on sixty minutes of service

\$100 charge will be applied to groups with attendants lower than 25 people

minimum guarantee of 15 people for buffets

20

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)

lunch buffets

[tallapoosa dell lunch buffet](#) | \$28

roasted corn and crawfish chowder

southern potato salad

mixed organic baby green salad with basil vinaigrette

cucumber and onion salad

boar's head smoked turkey, black forest ham, pastrami, roast beef and genoa salami

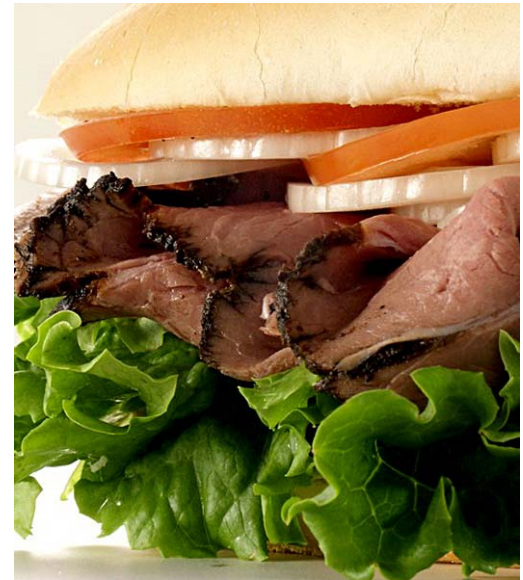
provolone, cheddar, swiss and pepper jack cheeses

sliced tomatoes, red leaf lettuce and dill pickles

variety of potato chips

assortment of freshly baked sliced breads

pastry chef's selection of desserts



all lunch buffets include freshly brewed coffee, decaffeinated coffee and selection of herbal teas

price is per person and based on sixty minutes of service

\$100 charge will be applied to groups with attendants lower than 25 people

minimum guarantee of 15 people for buffets

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> boxed](#)

lunch buffets

[deep south lunch buffet](#) | \$26

roasted corn and crab chowder

spinach salad with fried leeks

sliced mushrooms and diced black jack farms tomatoes tossed with
bacon balsamic vinaigrette

bourbon marinated pork loin filled with apple-cranberry dressing

grilled chicken breast topped with creole sauce

fried okra

mashed alabama sweet potatoes

lemon cheesecake

pecan pie



all lunch buffets include freshly brewed coffee,
decaffeinated coffee and selection of herbal teas

price is per person and based on sixty minutes of service

\$100 charge will be applied to groups with attendants
lower than 25 people

minimum guarantee of 15 people for buffets

lunch buffets

sub and salad lunch buffet | \$28

soup of the day

mini iceberg wedge salads with crisp bacon and maytag blue cheese balsamic vinaigrette

tuscan pasta salad topped with foraged wild mushrooms, fresh artichokes and roasted sweet peppers

muffaletta sub sandwich with capocollo, mortadella, soprasetta, serrano ham and genoa

boars head roast beef, sliced brie cheese, spicy fried red onion, wild arugula and horseradish spread on a french baguette

variety of potato chips

pastry chef's selection of desserts



all lunch buffets include freshly brewed coffee, decaffeinated coffee and selection of herbal teas

price is per person and based on sixty minutes of service

\$100 charge will be applied to groups with attendants lower than 25 people

minimum guarantee of 15 people for buffets

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > boxed

boxed lunches

each boxed lunch includes your choice of one salad, whole seasonal fruit, bottled water, cookie and appropriate condiments

turkey wrap | \$20

mesquite smoked boar's head turkey breast, pico de gallo, chopped apple wood smoked bacon, shredded pepper jack cheese and avocado aioli in a spinach flour tortilla

chicken caesar wrap | \$20

grilled chicken breast, chopped romaine hearts, kalamata olives, diced tomatoes, shaved reggiano parmesan cheese and caesar dressing wrapped in a flour tortilla



roast beef baguette | \$20

sliced slow roasted prime rib of beef on a french baguette, horseradish mayonnaise, iceberg lettuce, sliced tomatoes and spicy crystal fried onions

the capital steps chicken club | \$20

herb marinated grilled chicken breast, portabella mushroom, roasted red pepper pesto mayonnaise and fresh mozzarella cheese on foccacia bread

salads

choice of one

italian pasta salad

home-style potato salad

asian cole slaw

israeli cous cous salad

price is per person

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334-481-5000 | www.renaissancemontgomery.com

events by Renaissance

perfect reception

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

> hors d'oeuvre > display > station

ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

oysters

cheese

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> hors d'oeuvre](#) [> display](#) [> station](#)

reception ~ hors d'oeuvres

cold canapés | \$300 per 100 pieces

brunoise tomato, red onion, basil, olive oil and roasted garlic rubbed bruschetta

jumbo lump crab timbale with wild arugula salad

smoked salmon, cornichons and dill cream cheese on a crostini

grilled asparagus spears wrapped with shaved prosciutto

foie gras "torchon" on toasted crostini with blueberry jam

spoons | \$400 per 100 pieces

cured and seared duck breast with cherry jam

seared sea scallop with mushroom ragout and truffle fried leeks

ahi tuna tartare and lemon tabasco aioli

hot hors d'oeuvres | \$300 per 100 pieces

hibachi beef

mini beef en croûte with creole mustard cream

jumbo sea scallop wrapped in bacon

chicken and cashew spring roll with sweet and sour dipping sauce

deep fried vegetable egg roll with ginger soy dipping sauce

thai spiced chicken sate with peanut sauce

chicken and cheese quesadilla coronet's with salsa verde

mini chicken cordon bleu with creole mustard sauce

crab stuffed mushrooms with lobster sauce

mini jumbo lump seared crab cakes with spicy rémoulade

pork potsticker with ginger soy dipping sauce

coconut shrimp

crab ragoon with thai chili sauce

seafood stuffed mushroom caps

shrimp spring roll with sweet and sour dipping sauce

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

> hors d'oeuvre > display > station

reception ~ culinary displays

artisan cheese board | \$9

chef's hand selected cheeses with crackers, sliced french bread, olives, fig compote, grey poupon and creole mustards

fresh vegetable crudités | \$8

chef's selection of fresh vegetables, olives and peppers served with ranch and fresh herb dipping sauces

country sausage and cheese board | \$11

chef's hand selected cheeses with a variety of local conecuh sausages, cornichons, olives, sliced meats with crackers, sliced french bread, fig compote, grey poupon and creole mustards

grilled vegetable display | \$9

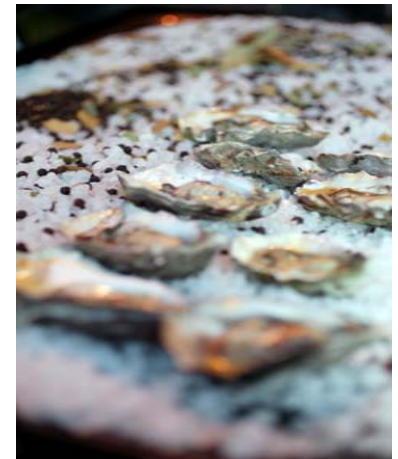
grilled seasonal vegetables in herb infused oils and aged balsamic streaker

antipasto d'italia | \$10

roasted sweet peppers, tomatoes, wild foraged mushrooms, artichokes, fresh mozzarella and sliced european style meats with grilled foccacia and garlic breads

fresh fruit display | \$8

freshly sliced melons, stone fruits and berries with honey yogurt sauce



price is per person

minimum guarantee of 25 people

27

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

> hors d'oeuvre > display > station

reception ~ culinary action stations

seafood bar tasting station | \$15

oysters on the half shell, spicy boiled shrimp, shrimp and scallop ceviche spoons and jonah's marinated crab claws

hot seafood station | \$15

pan seared jumbo lump crab cakes with spicy rémoulade and blackened day boat gulf fish with fresh mango, papaya and pineapple chutney

roasted quail station | \$10

pan seared semi boneless quail atop organic baby greens with fig vinaigrette

fritter station | \$9

deep fried conch and crawfish fritter with roasted red pepper aioli

pan seared scallop station | \$12

pan seared sea scallops with butternut squash puree and madeira braised mushroom ragout

mashed potato martini bar | \$8

yukon gold, sweet and idaho smashed potatoes with toppings to include: chopped crispy maple peppered bacon, whipped butter, sour cream, shredded aged white cheddar and pepper jack cheeses

duck confit sandwich station | \$19

fork pulled duck leg confit with caramelized onions and cherry compote on maytag blue cheese crostini



mini muffaletta station | \$8

sliced genoa salami, mortadella, capocola, soprasetta, provolone and mozzarella cheeses with olive tapenade on panini grill

toasted cumin and curry squab | \$23

pan roasted squab over israeli cous cous, fresh picked mint and english cucumber salad

\$100 attendant fee per station is required
minimum guarantee of 25 people for action stations

price is per person and action stations are based on ninety minutes of service

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

> hors d'oeuvre > display > station

reception ~ culinary action stations continued

barbecued shrimp sauté station | \$10

sautéed barbecue gulf shrimp served atop steamed white rice and garlic aioli

shrimp and grits station | \$10

sautéed gulf shrimp atop gouda cheese, apple wood smoked bacon and stone ground grits

pasta station | \$12

cheese tortellini and penne pasta with smoked alabama tomato sauce and pesto cream sauce with fresh garlic and focaccia breads

wok station | \$14

sauté station to include fresh gulf shrimp, sliced chicken breast, snow peas, foraged wild mushrooms, sprouts, ginger and garlic over steamed basmati rice

vietnamese spring roll station | \$12

made to order shrimp and vegetable spring rolls with glass noodles, napa cabbage and sprouts with soy ginger dipping sauce

quesadilla station | \$10

grilled flour tortilla with grilled chicken breast, cilantro, onions, guacamole and house made pico de gallo

caesar salad station | \$10

fresh romaine lettuce with grilled chicken, shrimp, garlic croutons, reggiano parmesan cheese and diced tomatoes tossed together with home made caesar dressing and white brined anchovies



\$100 attendant fee per station is required
minimum guarantee of 25 people for action
stations

price is per person and action stations are
based on ninety minutes of service

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

> hors d'oeuvre > display > station

reception ~ culinary carving stations

culinary carving stations accompanied with freshly baked mini rolls

roasted tenderloin of beef | \$375 – approximately 30 servings
roasted garlic mashed potatoes, mustard, horseradish sauce in a rosemary veal reduction

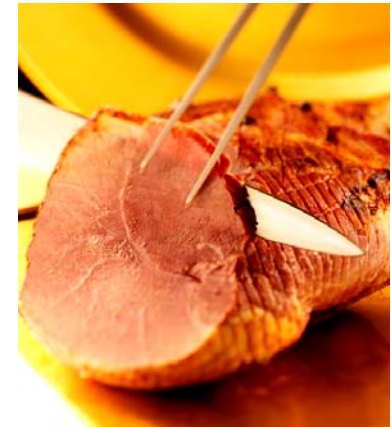
sage crusted turkey | \$300 – approximately 60 servings
oyster stuffing, pan gravy, mustard, mayonnaise and house made cranberry sauce

garlic and herb roasted top round of beef | \$420 – approximately 100 servings
horseradish mashed potatoes, mustards, mayonnaise and au jus

stuffed pork loin | \$300 – approximately 40 servings
granny smith apple and chutney stuffed pork loin with whole grand mustard sauce

pesto encrusted gulf fish | \$350 – approximately 50 servings
fresh gulf fish encrusted and oven roasted with pesto and lemon beurre blanc sauce

\$100 attendant fee per station is required
minimum guarantee of 25 people for action stations



> hors d'oeuvre > display > station

reception ~ culinary dessert stations

bananas foster station | \$10

sliced bananas sautéed with brown sugar, vanilla, cinnamon and orange juice flambéed with rum served over vanilla ice cream

dessert crepe station | \$10

freshly made and hand rolled crepes with blackberries, blueberries, raspberries, sliced country peaches, pineapples and strawberries

toppings to include: raspberry coulis, warm dark chocolate ganache, toasted nuts and chantilly cream



\$100 attendant fee per station is required
minimum guarantee of 25 people for action stations

price is per person and action stations are based on ninety minutes of service.

Renaissance Montgomery Hotel & Spa at the Convention Center

201 Tallapoosa Street | Montgomery | Alabama 36104

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events by Renaissance

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#)



FLAVOR

[salads](#)

[fish](#)

[poultry](#)

[scallops](#)

[filet](#)

[lamb](#)

[desserts](#)

[beverages](#)

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated

plated custom dinner



choose one item from each of the following: soups or salads, entrées and dessert sections to create your own multi-course meal that includes assorted freshly baked rolls, whipped butter and freshly brewed coffee, decaffeinated coffee and selection of herbal tea.

soups

tomato and basil bisque

roasted corn and crab chowder

smoked duck and wild mushroom gumbo with steamed rice

tuscan style minestrone soup

salads

mixed organic baby greens with basil vinaigrette

spinach salad with fried leeks, sliced wild mushrooms and diced black jack farm tomatoes and bacon balsamic vinaigrette

caesar salad with reggiano parmesan cheese and garlic croutons

mixed greens salad with sugared walnuts, tear drop tomatoes and sliced alabama goat cheese with peppercorn dressing

price is per person

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated

plated custom dinner

entrées

filet mignon | \$65

grilled prime filet of beef tenderloin with a fire roasted corn maque choux and tri colored oven roasted fingerling potatoes

herb roasted chicken | \$45

semi-boneless tanglewood farms chicken stuffed with sage, roasted garlic and lemons with bacon braised green beans, whipped buttermilk potatoes and country gravy

veal chop | \$65

16 oz rosemary marinated grilled veal chop with wild mushroom and thyme risotto, caramelized root vegetables and merlot veal reduction

grilled pork chop | \$55

18 oz bourbon soaked and tamarind glazed pork chop with whipped sweet potatoes, southern greens and maytag blue cheese infused demi

pan seared sea bass | \$60

pan seared sea bass with a blend of forest mushrooms, crawfish avocado roasted sweet corn hash and pomme frites

chicken duxelle | \$45

semi boneless breast of chicken filled with a blend of forest mushrooms accompanied by herb roasted fingerling potatoes, seasonal vegetables and truffle leek cream

grilled new york strip steak | \$60

grilled prime rib of beef with horseradish potato gratin, grilled asparagus spears and caramelized shallot demi



price is per person

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated

plated custom dinner

entrée enhancements

customize any entrée and create a duo or trio by adding:



shrimp or lobster | \$8

pan seared jumbo lump crab cakes | \$8

crab and artichoke tower with jumbo lump crabmeat | \$8

wild mushroom strudel | \$8

shrimp and grits | \$8

price is per person

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#)

plated custom dinner

desserts



key lime pie

real key lime pie with chantilly cream and candied lime slice

southern pecan pie

bourbon flavored southern pecan pie with caramel and vanilla sauce

new york style cheesecake

rich new york style cheesecake with graham cracker crust, macerated strawberries and chocolate stick

dark chocolate cake

dark chocolate mousse cake with fruit coulis, fresh berries and whipped cream

white chocolate bread pudding

white chocolate bread pudding with spiced rum butter sauce

price is per person

beverage

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> wines](#)

[> bars](#)



ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
- [beer](#)
- [non-alcoholic](#)

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> wines](#)

[> bars](#)



red wines

light to fruity to drier

merlot, estancia, napa valley	\$39
merlot, meridian	\$34
pinot noir, frei brothers reserve	\$42
pinot noir, clos du bois, sonoma county	\$42

medium to fuller bodied

merlot, beringer, founder's estate	\$39
shiraz, rosemont estate, australia	\$42
merlot, frei brothers reserve	\$44
merlot, clos du bois, sonoma county	\$42

richer to fuller

cabernet sauvignon, frei brothers reserve	\$46
cabernet sauvignon, estancia	\$39
cabernet sauvignon, rosemont estate	\$40
Cabernet sauvignon, william hill, napa valley	\$46
cabernet sauvignon, pine ridge rutherford	\$68

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> wines](#)

[> bars](#)



white wines and champagne

medium bodied to fuller, richer, with oak aging

chardonnay, beringer, napa valley	\$39
chardonnay, clos du bois, sonoma county	\$40
chardonnay, frei brothers reserve	\$42
chardonnay, cake bread	\$72
chardonnay, far niente winery	\$95

light, dry and fruit to medium bodied

chardonnay, meridian, santa barbara	\$37
fume blanc, ferrari-carano	\$38
pinot grigio, santa margherita	\$49

fruity and slightly sweet

white zinfandel, beringer	\$32
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sparkling

mumm cuvee, napa	\$44
cuvee dom perignon	\$225

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> wines](#)

[> bars](#)



cocktails

premium brands

maker's mark bourbon, dewars white label scotch, beefeaters gin, smirnoff vodka, canadian club whiskey, jose cuervo gold tequila, bacardi silver rum

top shelf brands

conecuh ridge bourbon, johnny walker black label scotch, crown royal whiskey, grey goose vodka, bombay sapphire gin, sauza hornitos tequila, mount gay eclipse rum

domestic beer

budweiser, bud light, samuel adams, miller lite

imported beer

heineken, guinness, corona

non alcoholic beer

o'douls

house wine

canyon road chardonnay, sauvignon blanc, merlot, cabernet sauvignon and white zinfandel

\$100.00 bartender fee per bar for up to four hours of service

\$100.00 cashier fee per cash bar in addition to the bartender fee for up to four hours of service - minimum of 35 people

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> wines](#)

[> bars](#)

bar service

hosted bar

premium mixed drinks	\$6.00 per drink
top shelf mixed drinks	\$7.00 per drink
imported beer	\$6.00 per bottle
domestic beer or non alcohol beer	\$5.00 per bottle
wines by the glass	\$6.00 per glass
soft drinks and bottled water	\$3.00 each

cash bar

premium mixed drinks	\$7.00 per drink
top shelf mixed drinks	\$8.00 per drink
imported beer	\$7.00 per bottle
domestic beer or non alcohol beer	\$6.00 per bottle
wines by the glass	\$7.00 per glass
soft drinks and bottled water	\$4.00 each



hosted bar

hosted bar prices are sponsored and will have tax and service charge added. cash prices include tax and service charge. please remember hosted bar charges include all drinks served, not just drinks consumed.

\$100.00 bartender fee per bar for up to four hours of service

\$100.00 cashier fee per cash bar in addition to the bartender fee for up to four hours of service - minimum of 35 people

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> wines](#)

[> bars](#)

bar packages by the hour

package bar	premium	top shelf
one hour	\$15.00 per person	\$18.00 per person
two hours	\$23.00 per person	\$25.00 per person
three hours	\$29.00 per person	\$32.00 per person
four hours	\$33.00 per person	\$36.00 per person

open bar packages: "per person, per hour" bar service.

open bar package service includes a full array of mixed drinks, wine, beer, non-alcoholic beer, soft drinks and bottled water for a specified period of time. package bar service by the hour is limited to groups of 35 persons or more. bartenders will serve responsibly, regardless of the amount of service time remaining.



\$100.00 bartender fee per bar for up to four hours of service

minimum of 35 people

healthy

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[HEALTHY](#)

[technology](#)

[info](#)

[> breakfast](#) [> break](#) [> lunch](#) [> boxed](#) [> dinner](#)

SMART

[granola](#)

[yogurt](#)

[nuts](#)

[salad](#)

[fruit](#)

[salmon](#)

[vegetables](#)

[pita](#)



breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

> breakfast > break > lunch > boxed > dinner

fit for you breakfast selections

the following selections may be used as a buffet enhancement or as a plated entrée.

healthy start continental breakfast | \$14

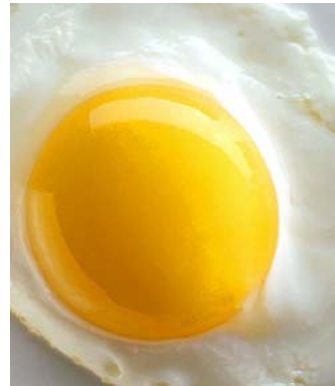
freshly sliced seasonal melons and stone fruits; almond granola, fresh berries and low fat yogurt muffins; variety of nutra grain, balance and advantage breakfast bars; vitamin water and steaz green tea soda

steak and eggs | \$25

blackened flat iron steak served with sauce vert, accompanied by scrambled eggs, brabance potato and caramelized onion hash; flaky butter croissants, fruit danish, assorted muffins, whipped butter and fruit preserves

seared salmon breakfast | \$22

peach barbequed glazed wild king salmon with scrambled egg beaters, diced turkey, grilled black jack farms tomatoes with a sweet corn relish, flaky butter croissants, fruit danish, assorted muffins, whipped butter and fruit preserves



these items have been selected to meet the diverse dietary needs of our guests. your server will be happy to answer any questions you may have

price is per person

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[HEALTHY](#)

[technology](#)

[info](#)

[> breakfast](#) [> break](#) [> lunch](#) [> boxed](#) [> dinner](#)

fit for you coffee break selections

the following selections may be used as a coffee break enhancement

smoothie station | \$14 per person

mango-passion fruit, strawberry-banana and seasonal fruit blend mixed with yogurt and honey with toppings to include: homemade granola and fresh seasonal berries

assorted granola and nutra-grain bars

snapple and assorted fruit juices

eat.drink.balance | \$11 per person

fresh seasonal berry and yogurt martinis

chef's selection of seasonal whole fruit

homemade trail mix

vegetable crudité's with low fat ranch dipping sauce



these items have been selected to meet the diverse dietary needs of our guests. your server will be happy to answer any questions you may have

Renaissance Montgomery Hotel & Spa at the Convention Center

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events by Renaissance

technology

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info



FLAWLESS

lights
camera
action

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info



visual

data projectors and equipment

data/video lcd projector (up to 4000 lumens)	\$375
christie 5500 lumens lcd projector	\$475
3m overhead projector	\$45
overhead projector package	\$115
35mm projector and remote control	\$100
skirted cart	\$25
laptop computer (windows xp and ms office)	\$200
projection screen (tripod)	\$90
deluxe fast fold large projection screen	\$225

video equipment

27" video monitor dvd/vcr combo and cart	\$125
dvd/vcr player	\$50
video switcher	\$225
camera-mini dv (includes one dv tape)	\$125
tripod	\$50
32" plasma screen monitor	\$200
42" plasma screen monitor	\$325

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info



audio

microphones

podium microphone (wired)	\$40
wireless microphone (handheld or lavalier)	\$100
standing microphone (wired)	\$40
table top microphone	\$40

mixers

4-channel mixer	\$50
12-channel mixer	\$75
16-channel mixer	\$90

audio components/accessories

cd player/cassette combo	\$40
patch into house sound (from pc, dvd, vhs, cd, ect.)	\$25
portable sound system (mixer, up to four speakers, four stands)	\$250
cd recorder (includes three cd-rs, tech not included)	\$75
direct box and ¼" instrument cable	\$25

lighting equipment

uplights (per unit)	\$35
gobo spotlight	\$75
custom corporate patterns one week advance notice	\$150
custom lighting	call

we can arrange for a variety of lighting systems including theatrical trusses and spotlights. We will be delighted to quote a competitive price for your event.

procedures and conditions

all equipment will be set up 1 hour prior to meeting start time based on room availability. rental prices are per room, per day unless otherwise noted. All long distance charges are additional and will be billed at the hotel rate. prices are subject to availability and can change without notice.

communications

high speed internet (per day)	\$50
each additional connection	\$50
over 10 connections	call
telephone with outside line	\$35
polycom conference phone	\$75

power

20 amp power service	\$75
200 amp triple phase	\$275
400 amp triple phase	\$375

power service panels are three phase camlok type connectors. client will provide pig-tail tie-ins or distro boxes unless approved ahead of time.

please contact us for more details 334-481-5176.

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info

packages



dual screen meeting package I | \$2300
(ideal for 200 or more people)

- (2) christie 5500 lumen lcd projectors
 - (2) fast fold large projection screens (minimum screen is 9 x 12)
 - (1) dvd/vcr player
 - (1) video switcher
 - (1) patch into house sound from client pc
 - (1) podium microphone
 - (1) wireless handheld microphone
 - (1) wireless lavalier microphone
 - (1) 12 channel audio mixer
 - (1) flip chart with markers
 - (1) high speed internet-one dedicated connection
 - (1) in-room technician-four hours
- all necessary power cabling

large meeting package | \$900
(ideal for 50 or more people)

- (1) lcd projector, cart and cabling
 - (1) projection screen
 - (1) dvd/vcr player
 - (1) audio from pc into house sound
 - (1) podium microphone
 - (1) wireless microphone
 - (1) wireless mouse and laser pointer
 - (1) poster easel
 - (2) flip charts with markers
 - (1) high speed internet-one dedicated connections
- all necessary power cabling
(bring your own projector \$650)

package pricing does not include service charge

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info

packages



small meeting package | \$550

- (1) lcd projector, cart and cabling
- (1) projection screen
- (1) dvd/vcr player
- (1) audio from pc into house sound
- (1) wireless mouse/laser pointer
- (1) poster easel
- (1) flip charts with markers
- all necessary power cabling
- (bring your own projector \$300)



flip chart package | \$45

- (1) flip chart
- (1) pad
- (4) colored markers

presenter package | \$200

- (1) projection screen, cart and cabling
- (1) audio from pc into house sound
- (1) flip chart with markers
- all necessary power cabling
- (with lcd projector \$470)

projector package | \$450

- (1) lcd projector
- (1) screen, cart and cabling
- all necessary power cabling

bring your own projector package | \$175

- (1) screen, cart and cabling
- all necessary power cabling

package pricing does not include service charge

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info

meeting accessories

laser pointer

\$40

poster easel

\$15

additional flip chart pad

\$20

flip chart easel only

\$20

dry erase board

\$40

cork bulletin board

\$40

additional power strip

\$10

additional extension cord

\$10

markers (four pack)

\$6

wireless mouse

\$40

pipe and drape

\$12

per foot- 10 foot minimum



labor

service charge

all basic equipment orders are subject to service charges for installation and dismantle. additional labor charges will apply to more complicated requirements. a complete cost summary will be provided. an hourly rate of \$50 will apply for audio visual technicians and equipment operators needed during regular business hours of 7am-5pm, Monday through Friday. after hour rate is \$75 per hour. all prices are per day unless otherwise noted.

labor rates listed are hourly and subject to change. special daily rates are available upon request

Renaissance Montgomery Hotel & Spa at the Convention Center

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events by Renaissance

by Marriott

info

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

[> Info](#)



Guarantees on all Food and Beverage:

We need your assistance in making your function a success. Please confirm your attendance at least three business days (Monday-Friday) in advance. This will be considered your minimum guarantee and cannot be reduced. If the guarantee is not received, the original expected attendance on your Banquet Event Order will be used to determine the attendance and subsequent charges. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

Payment Arrangements:

For Cash, Check and Credit Card Payments, all functions are to be paid for in advance unless our credit manager has approved direct billing prior to your event. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Discover, Master Card or Visa. Credit cards may be used with direct billing when approved by the credit manager. Completion of a credit authorization form is required. Billing: If credit has been extended, payment of the Hotel balance due should be made upon receipt of the bill.

Cancellation Policy:

If the Hotel is advised that a definite booking be canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is eighty-five percent (85%) of the total estimated food, beverage and room rental charges if this function is canceled less than thirty (30) days from the event date.

Commitment on Attendance:

In order for the Hotel to understand the scope of your event and be prepared to maintain service levels, the expected numbers on the Catering Contract and Banquet Event Order should be considered maximum numbers. The Hotel will allow ten (10) percent more than this number. Attendance in excess of 110% of the expected number will require written approval from your catering or event manager. Increases in attendance may result in additional fees for staffing areas of operation affected by the increase in attendance my result in additional fees for staffing areas of operation affected by the increase in attendance.

Security:

The Hotel is not responsible for loss of or damage to merchandise, displays or articles sent or brought by the organization or its attendees. The Hotel provides routine security services. The guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. If additional security is deemed necessary to protect the Hotel facility as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest. Additional security may be required any time attendance for any one event exceeds 200 people.

Confirmation of Set Up Requirements:

To ensure a successful event, all meeting details, including menu selection, are due to your Event Manager 30 days prior to arrival. Final menu items, room arrangements and other details pertaining to this function are outlined on the (enclosed) Banquet Event Order(s). Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary. A signed copy of all agendas and banquet event orders is required seven days prior to the event.

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

[> Info](#)

Food and Beverage From Outside the Hotel:

All food and beverage (including liquor, beer and wine) will be provided by the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to remove food or beverage that is brought into the Hotel in violation of this policy.

Guests Responsibility:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members, participants, vendors or employees. The organization assumes liability for charges (labor, storage, ect.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, ect.) being shipped to the Hotel. The organization assumes liability for damages caused by its members, participants, vendors or employees.

Beverage/Alcohol Service:

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Alabama Alcoholic Beverage Code. All alcoholic beverage service and consumption in public areas, bars, restaurants and function rooms will cease by 2:00 a.m. in accordance with the Alabama Alcoholic Beverage Code. Your organization needs to understand and agree to abide by this policy and to uphold the laws of the State of Alabama.

The Hotel takes great pride in responsible beverage service in banquet settings. The beverage service staff is trained to:

Request proper photo identification of any person of questionable age (30 years of age or less).

Refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.

Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

Serve only single drinks to guests and refuse to serve doubles, shots or shooters.

We appreciate the support and assistance of the organization in enforcing these policies.

Signs/Displays/Decorations:

All displays, decorations or signs proposed by the client are subject to the Hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the Hotel without prior Hotel approval. All decorations must meet approval of the City of Montgomery Fire Department. Flammable substances are not permitted in the building or anywhere on the Hotel premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior the Hotel's approval. Only the Hotel's maintenance department is allowed to hang banners or signage.

Advertising and Promotions:

The Hotel must provide written approval in advance of any advertising of any kind that utilizes the Hotel's name, photograph or logo. Please submit any promotional materials to your Catering or Event Manager prior to the planned production of any such materials. Failure to do so may result in the cancellation of your event.

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

[> Info](#)

Set Up of In-House Equipment:

The Hotel will provide at no charge an appropriate amount of equipment (i.e. chairs, tables, risers, ect). This complementary arrangement does not include extraordinary formats or exhibit tables. The organization may be financially responsible for rental charges of additional equipment required for extraordinary formats. Equipment rental charges, if any, can be confirmed by your Event or Catering Manager at the time that your organization supplies its final agenda with anticipated attendance for each event. Exhibit tables are \$25 each and include the table, table cloth and the table skirt.

Labor Charges:

Resetting of meeting rooms from previously agreed upon set-ups on your banquet event order(s) may result in additional cost to the group in the form of meeting room rental. There is a \$100 private dining labor fee for meals (continental breakfasts, breakfast, lunch, and dinner) of 25 people or less. There may be additional labor fees for events ending after 1:00 a.m.

Engineering and Electrical Service:

The Engineering Department at the Hotel is dedicated to providing your organization with the assistance you need to hold a successful event. Electrical power in excess of 110volt/5 am service requires arrangements to be made in advance. Some of these services may require seven to ten days lead-time to schedule properly. Please consult your Event or Catering Manager as soon as your needs are known in order for appropriate lead times and prices to be quoted.

Internet Access and Telephone Service:

Telephone lines and high speed internet access service require arrangements to be made seven days in advance of your event date. In-house and pay telephones are located outside the meeting rooms in the foyer and in the lobby areas. Telephones and modem lines can be installed in any room based upon availability of equipment. Direct-In-Dial lines are \$35 for installation and set up. This charge is a one-time fee per line. Long distance and access charges are charged in addition to the installation charges. High speed internet lines are \$50 per day.

Materials Sent to the Hotel:

In the event materials are to be shipped to the Hotel in advance of your function, please follow the instructions below:

Your Catering or Event Manager must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.

All packages must be sent to the Hotel no earlier than seven days prior to the scheduled start date of the function.

Each package must be marked with name of the group or event, arrival or starting date, planner's name (for the group), event or catering manager from the Hotel and the quantity of packages ("1 of 8," ect.)

All items being shipped to:

Renaissance Montgomery Hotel, Spa and Convention Center
201 Tallapoosa Street
Montgomery, Alabama 36104

Materials Shipped from the Hotel:

In the event materials are to be shipped from the Hotel following an event, please follow the instructions below:

The group is responsible for making arrangements to ship their materials from the Hotel including billing arrangements.

The pick up address will be the same as the ship to address above.

The group is responsible for sealing and labeling to ensure all is present in the box and the label is correct.

The Hotel will store properly sealed and labeled materials for up to three (3) days following your event.

Materials Handling Charge:

The charge for the Hotel staff to move boxes is outlined below. This charge will be posted to your organization's master account. It is the responsibility of the organization to collect this fee from exhibitors making presentations to their attendees.

Small boxes (less than 40 pounds) at \$5 each

Large boxes (40 pounds or more) at \$10 each

Materials on pallets at \$50 per pallet

Tax and Service Charge:

All food and beverage, audio visual equipment and room rental charges are subject to a taxable 20% service charge. The applicable sales tax on food and beverage is 10%. The lodging tax of 12.5% is applied to audio visual and meeting room rental charges.

Tax Exempt Status:

For your event to qualify for tax exempt status, the Hotel must receive a copy of the tax-exempt certificate (issued from the State of Alabama) seven business days prior to the event. Also note that when paying the charges, tax exemption only applies when the charges are paid for with a check or credit card issued to the tax exempt organization. All other transactions not meeting this payment requirement are taxable.