



R
The
**RENAISSANCE
CENTER**
Holidays

THE RENAISSANCE CENTER HOLIDAY PACKAGE

FACILITY

5 Hours: 6:00 p.m. – 11:00 p.m.
Additional Hours May be Purchased
Exclusive Use of The Renaissance Center and Outdoor Areas for the Duration of the Event

DÉCOR

Guest Tables & In House Banquet Chairs
Guest Table Linens and Festive Holiday Centerpieces
The Renaissance Center Will Be Decorated for the Holidays

CATERING

High Quality Disposable Plates, Drinking Cups, Plasticware, Cakeware, Barware (if Applicable)
Paper Napkin and Plasticware at Buffet Station
Choice of Buffet or Passed/Stationary Hors d'oeuvre Options from Regular Menu or Holiday Menu
Special Options of Outdoor S'mores Bar, Hot Cocoa and Cider Station (at additional cost)

BEVERAGES

Self-Service Beverage Station with Iced Tea and Water
Optional Bar Menu of Beer, Wine, and Liquor with Mixers and Drink Garnish Served as a Cash Bar

STAFF

Professional and Knowledgeable Trained Service Staff to Handle all Day-Of Planning Needs
Handles all Aspects of Event – Set-up, Service, Food, Beverages/Bar, Tear Down, Clean-Up

MUSIC

Holiday Background Music Included

TOTAL INVESTMENT

18% service charge will be added/Prices include sales tax

\$30/pp over 100 guests

Deduct \$2,000 for Sunday through Friday events

50 Guests – \$4,500
100 guests – \$6,000
150 guests – \$7,500
200 guests – \$9,000
250 guests – \$10,500

PAYMENT SCHEDULE

50% at signing, balance 21 days prior to event



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THE RENAISSANCE CENTER HOLIDAY MENU

Feel free to choose items from this menu or our regular menu to create the perfect holiday meal for your guests

HORS D'OEUVRES

Cinnamon crostini topped with sweet potato puree and sliced pork tenderloin

Mini holiday cheese balls

Caramelized onion and spicy pecan tartlets

Deviled egg assortment

ENTREES

Herb roasted breast of turkey – spiced cranberry compote

Vanilla honey ham – citrus and brown sugar glaze

Coq au vin – braised chicken in a white wine sauce with vegetables

SIDES

Sweet potato souffle

Southern sage cornbread dressing

Roasted brussel sprouts with dried cranberries

Green beans casserole with crispy onions

DRINKS

Hot cocoa station with marshmallows

Apple cider station with cinnamon sticks

DESSERTS

Outdoor s'mores station with open fire for roasting marshmallows

Christmas cookies

Assorted homemade fudge

Pumpkin cheesecake

Pumpkin or pecan pie