



RENAISSANCE® RENO DOWNTOWN HOTEL

CATERED BAR INFORMATION



R
RENAISSANCE®
HOTELS

ONE SOUTH LAKE STREET
RENO, NV 89501
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RENAISSANCERENO.COM

RENAISSANCE RENO BAR INFORMATION

Welcome to Renaissance Reno Downtown Hotel, where our beverages highlight our food; igniting any event! Savor your experience at the Renaissance with selections from our beverage program.

THE PHARMACY

One bartender per 75 guests will be provided.

Bartender Fee	200.00
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Includes 3 hours of Service

Additional Per Hour Bartender Fee	25.00
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The Bartender Fee will be waived when \$750.00 in bar revenue, per bartender, is met or exceeded for all Hosted Consumption Bars and Cash Bars within the 3 hours included. For bar service beyond 3 hours, and additional \$250.00 in bar revenue per hour will be waived, per bartender.

A 22% service charge will be charged to all consumption bars. Bars must be open a minimum of 2 hours.

No "Shots" are permitted.

CONSUMPTION BAR

TALLY BY CONSUMPTION OR INDIVIDUAL PURCHASE

Whether you wish to host drinks for your guests or they are responsible for purchasing their own libations, indulge in a full bars available for any event.

House Brands	10.00
Premium Brands	12.00
Deluxe Brands	15.00
House Wine by the Glass	10.00
Premium Wine by the Glass	Varies
Deluxe Wine by the Glass	Varies
Domestic Beer	6.00
Imported Beer	8.00
Craft Beer	8.00
Non-Alcoholic Beer	6.00
Soft Drink	4.00
Bottled Water	4.00

Champagne & Sparkling Cider Toast **8.00**
 per person

Bar Ritual **starting 8.00+**
 per person

*Cost will be based on desired cocktail concoction. A minimum purchase of \$300.00 is required exclusive of service charge to hold a bar ritual.

DRINK TICKETS – One Beer, One Glass of Wine, One Cocktail, or Non-Alcoholic Beverage

BEER & WINE ONLY	8.00
HOUSE BRANDS	10.00
PREMIUM BRANDS	12.00
DELUXE BRANDS	15.00

*All Full Bars on a consumption basis or for cash purchase require 40 guests or more. Events with less than 40 guests may have wine service and beer available on consumption.

A 22% service charge will be charged to all consumption bars. No "Shots" are permitted.

HOSTED HOURLY BAR

All bars include house wines, domestic and imported beers, soft drinks and bottled water. All prices are per person and will be charged based the guaranteed guest count of adults over 21 years of age. Minimum of 20 people per package.

HOUSE BRANDS

1 HOUR	20.00
2 HOURS	36.00
3 HOURS	48.00
4 HOURS	62.00
5 HOURS	75.00

PREMIUM BRANDS

1 HOUR	24.00
2 HOURS	40.00
3 HOURS	55.00
4 HOURS	70.00
5 HOURS	85.00

DELUXE BRANDS

1 HOUR	28.00
2 HOURS	44.00
3 HOURS	58.00
4 HOURS	76.00
5 HOURS	89.00

HOUSE WINE & BEER

1 HOUR	18.00
2 HOURS	30.00
3 HOURS	38.00
4 HOURS	46.00
5 HOURS	54.00

PREMIUM WINE & BEER

1 HOUR	22.00
2 HOURS	34.00
3 HOURS	44.00
4 HOURS	53.00
5 HOURS	60.00

DELUXE BEER & WINE

1 HOUR	26.00
2 HOURS	40.00
3 HOURS	54.00
4 HOURS	64.00
5 HOURS	74.00

HOUSE BRANDS:

Smirnoff Vodka, Seagrams 7 Whiskey, Johnny Walker Red Scotch, Jim Beam Bourbon, Beefeater Gin, Bacardi Rum, Korbel Brandy, Jose Cuervo Tequila

PREMIUM BRANDS:

Absolut Vodka, Jack Daniels Whiskey, Glenlivet Scotch, Bulleit Bourbon, Sapphire Gin, Bacardi Rum, Hennessy VS Brandy, Patron Silver Tequila

DELUXE BRANDS:

Grey Goose Vodka, Crown Royal Whiskey, McCallan 12 year Scotch, Basil Hayden Bourbon, Hendricks Gin, Bacardi Rum, VSOP Brandy, Cazadores Reposado Tequila

*All packages include: Kahlua, Amaretto Di Saronno, Bailey's Irish Cream, Gran Marnier and full beer list.

Wines included in each Housed Hourly Bar package are those offered by-the-glass applicable to each tier. Wines by the bottle are not included in packages and bottles may not be served from the bar for guests to pour on their own at an event. Champagne & Sparkling Cider Toasts are also not included in Hosted Hourly Bar packages.

WINE LIST

HOUSE WINES

	Bottle	Glass
William Hill Chardonnay*		10.00
William Hill Sauvignon Blanc*		10.00
William Hill Merlot*		10.00
William Hill Cabernet Sauvignon*		10.00
William Hill Pinot Noir*		10.00

PREMIUM WINES

Ferrari Carano Fume Blanc*		11.00
Mer Soleil Silver Unoaked Chardonnay*		15.00
“J” Pinot Noir*		12.00
Josh Merlot*		12.00
Ferrari Carano Cabernet Sauvignon*		15.00
Starmount Chardonnay	55.00	
Matanzas Creek Merlot	50.00	
Justin Cabernet Sauvignon	52.00	
Beringer Estate	50.00	

(*).Indicates wines offered in Hosted Hourly Bar packages, available with applicable Drink Tickets and at applicable Hosted Consumption Bars. All Cash Bars will be stocked with House Wines unless Premium and/or Deluxe Wines are requested at least 14 days prior to your event.

Wines included in each Housed Hourly Bar package are those offered by-the-glass applicable to each tier. Wines by the bottle are not included in packages and bottles may not be served from the bar for guests to pour on their own at an event. Champagne & Sparkling Cider Toasts are also not included in Hosted Hourly Bar packages.

WINE LIST continued

DELUXE WINES

	Bottle	Glass
Ferrari Carano Dry Sangiovese of Rose*		15.00
Rombauer Chardonnay*	75.00	18.00
Elouan Oregon Pinot Noir*		18.00
Napa Cellars Cabernet Sauvignon*		19.00
La Crema Russian River Valley	80.00	
Justin Isosceles Blend	120.00	
Duckhorn Merlot	95.00	
Jordan Sonoma Cabernet Sauvignon	110.00	
Whitehall Lane Cabernet Sauvignon	75.00	

SPARKLING SELECTIONS

LaMarca Prosecco*		10.00
Marquis de la Tour Sparkling		
Mumm Napa Cuvee	50.00	
J Russian River Sparkling	75.00	
Veuve Clicquot Champagne	130.00	

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BOTTLED BEER LIST

DOMESTIC – 6.00

Budweiser
Bud Light
Coors Light
O'Douls Non-Alcoholic

IMPORTED / MICROBREW – 8.00

Corona
Icky IPA by Great Basin
Blue Moon
Stella Atoris
Sierra Nevada Pale Ale

ALA CARTE

LIBATIONS

***BUILD YOUR OWN BLOODY MARY BAR TOP | per hour**

\$15

Original, spicy and alcohol free mixes served with lemons, limes, celery stalks, olives, pickle spears, pepperoncini, pearl onions, bacon strips, hot sauce

***BOTTOMLESS MIMOSA BAR | per hour**

\$12

Sparkling wine, fresh squeezed orange juice, citrus & mint

Assorted Pepsi brand Soft Drinks

\$4.00

Bottled Still & Sparkling Water

\$4.00

(*)Culinary Professional Fee ~ per station \$200

Culinary Professional fee covers up to 2 hours of service. Where asterisks are denoted, Culinary Professional will be required. One Professional per 75 guests is required.

BEVERAGES

Freshly Brewed Coffee – minimum 2 gallons

\$54 per gallon

Decaffeinated Coffee – minimum 2 gallons

\$54 per gallon

Woodfired Coffee Roasters Coffee – minimum 2 gallons

\$75 per gallon

*advanced order required

Herbal & Regular Teas – minimum 1 gallon

\$54 per gallon

Iced Teas Regular & Flavored – minimum 2 gallons

\$38 per gallon

Lemonade – minimum 2 gallons

\$38 per gallon

Chilled Juices

\$15 per quart

Orange, Grapefruit, Cranberry, Apple & Tomato

Assorted Pepsi Soft Drinks

\$4 each

Infused Water Cucumber Lime Mint – minimum 2 gallons

\$21 per gallon

Chef's Seasonal Infused Water – minimum 2 gallons

\$21 per gallon

Juice Shots – per dozen, 1 dozen minimum

Beet – Celery – Orange

\$60

Cucumber – Aloe – Mint – Lime

\$60

Chef's Inspiration

\$60

GENERAL INFORMATION

All brands and wines listed are subject to change at any time without notice. Prices are also subject to change.

All food and beverage must be consumed on the Hotel premises. No food or beverage of any kind may be brought into the Hotel or taken from the Hotel by the Patron or any of the Patron's Guests. The Hotel reserves the right to impose a charge for the services of such beverages and food, and/or confiscate, that are brought into the Hotel in violation of this policy.

No outside wine, liquor or beer will be tolerated from guests attending any event. Additional fines and confiscation may occur if this policy is violated.

The Hotel does not permit outside Wine, even for corkage. Please talk to your sales manager if you wish to have something special ordered that you do not see on the menu.

Minimum guest counts apply to hosted and non-hosted bars.

Wines by the Bottle are not included in packages or available at standard on consumption bars or cash bars. If you wish to purchase wines by the bottle to be used on consumption, these are available beyond all packages. Unless wines are purchased by the bottle, wine bottles will not be permitted to be given to any guest(s) at a function to take with them for free pouring and consumption. Hotel personnel are the only persons allowed to pour and serve wine and spirits at all functions.

Champagne & Sparkling Cider Toasts are not included in any bar packages. This is an additional service and purchase.

Bars must be open in any capacity for a minimum of 2 hours. Bars may not be hosted for less than one hour or by the half hour. A Bartender Fee of \$200.00 per bartender will be charged for all bar set-ups 3-hours or less. An additional \$25.00 per bartender will be charged for each hour following. If a minimum of \$750.00 is met per bartender, the Bartender Fee will be waived. One Bartender per seventy-five (75) guests will be required for all bars. A full bar may only be set-up for parties of 40 guests or larger. A strict "no shots" policy is required.

A guaranteed bar package must be agreed to no less than 14 days prior to your event. After that period, you may not change bar packages.

A guaranteed attendance number must be communicated to the Hotel Catering Department by 12pm noon, three business days prior to your scheduled catering event. This number is not subject to reduction. Increases in guests after the guarantee has been received may necessitate in menu substitutions for additional guest count. Special Dietary Needs In order to offer you the highest quality service, if you have any special needs or requests for food or drink items not contained on the menu we require the request in writing, fourteen days before the event.

All menu prices and items are subject to change until such a time as banquet event orders have been signed and returned unless a contract guarantee of pricing is in place.

Sales Tax and Service Charge: All federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them. Current tax for banquet functions is 8.265%. Service Charge of 22% applies. Staff Bartenders, Carvers and Drink Hostesses are provided for an additional fee.