



RENAISSANCE® MOBILE THE  
BATTLE HOUSE HOTEL & SPA  
EVENTS



**R**  
RENAISSANCE®  
HOTELS

26 NORTH ROYAL STREET  
MOBILE, ALABAMA 36602  
251.338.2000



RENAISSANCE® MOBILE  
THE BATTLE HOUSE HOTEL & SPA  
BREAKFAST

**R**  
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26 NORTH ROYAL STREET  
MOBILE, ALABAMA 36602  
251.338.2000

## CONTINENTAL BREAKFAST

### **Continental Breakfast | \$20**

Fresh Seasonal Fruits and Berries  
Freshly Baked Muffins, Croissants and Danish  
Sweet Butter, Honey and Preserves  
Assorted Chilled Juices  
Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

### **Enhancements**

Biscuit or English Muffin Sandwiches | \$4  
Ham, Sausage or Bacon Egg and Cheese  
Individual Fruit and House-Made Granola Parfaits | \$3  
Open Faced Smoked Salmon and Bagels with Hard Boiled Egg and Caper Relish | \$8  
Loaded Breakfast Burrito's, Scrambled Cheese Eggs, Conecuh County Sausage & Fresh Tomato Salsa | \$5  
Quiche Loraine, Swiss cheese, Smoked Bacon & Spinach | \$5  
Vegetable Quiche, Tomatoes, Spinach, Mushrooms & Goat Cheese | \$5  
Buttermilk Biscuits and Sausage Gravy | \$5  
Stuffed Croissants, Ham and Cheese & Conecuh Sausage with Jalapeno Cream Cheese | \$6

### **Healthy Start | \$22**

Fresh Seasonal Fruits and Berries  
Individual Fruit and Greek Yogurts  
House-Made Granola  
Smoothie Bar: Coconut and Mango, Kale and Avocado & Strawberry and Banana  
Egg Muffins, Spinach and Feta Cheese & Sausage and Cheddar Cheese  
Steel Cut Irish Oatmeal with Brown Sugar, Local Pecans, Cinnamon, Raisins  
Assorted Chilled Juices  
Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental.  
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## PLATED BREAKFAST

All include Freshly Baked Muffins, Croissants and Danish served Family Style

### **Roasted Tomato and Spinach Frittata | \$22**

Hash Brown Casserole and Smoked Bacon

Fresh Fruit Salad

Premium Florida Orange Juice

Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

### **Classic Quiche Lorraine with Bacon and Swiss Cheese | \$22**

Herbed Fingerling Potatoes, Roasted Tomato

Fresh Fruit Salad

Premium Florida Orange Juice

Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

## BREAKFAST BUFFET

### **Mystic Krewe Buffet | \$30**

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 Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection  
\*Turkey Bacon & Sausage Available

### **The Woodrow Wilson Presidential Buffet | \$35**

Fresh Seasonal Fruits and Berries  
Freshly Baked Muffins, Croissants and Danish, Sweet Butter, Honey and Preserves  
Individual Fruit and House-Made Granola Parfaits  
Open Faced Smoked Salmon and Bagels with Hard Boiled Egg and Capers Relish  
Steak and Egg Frittata, Beef Tenderloin, Grape Tomatoes, Scallions, Sharp Cheddar Cheese  
Scrambled Cage Free Eggs  
Applewood Smoked Bacon and Conecuh Sausage Links  
Hash Brown Casserole  
Scratch Made Buttermilk Pancakes, Vermont Maple Syrup  
Assorted Chilled Juices  
Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

\*\*Minimum of 20 People Required on Each Buffet

## ENHANCE YOUR BUFFET

### **Omelet Station I + \$7**

Omelets and Cage Free Eggs Made to Order: Accompaniments include Peppers, Red Onions, Bacon, Ham, Cheddar Cheese, Mushrooms & Tomatoes

### **Beignet Station I + \$6**

Made to order with Dark Chocolate Ganache, Creme Anglaise and Powder Sugar

### **Belgium Waffle Station | + \$5**

Made to Order with Choice of fillings: Blueberries, Strawberries, Local Pecans, Chocolate Chips, Sliced Bananas, Whipped Cream, Powder Sugar and Vermont Maple Syrup

\*Minimum of 20 People Required, Priced Per Person, \$150 Chef Attendant Fee per Station

## A LA CARTE SELECTIONS

Freshly Brewed Battle House Signature Blend Coffee and Decaffeinated, Hazelnut, Carmel and Vanilla Syrups, Creams and Assorted Sweeteners | \$65 per gallon

Tazo Tea Selection | \$65 per gallon

Battle House Signature Blend Cold Brew | \$65 per gallon

Iced Tea | \$53 per gallon

Lemonade or Fruit Punch | \$53 per gallon

Soft Drinks (Coca Cola Products) | \$4 each

Bottled Water | \$4 each

Evian Water & Sparkling San Pellegrino \$6 each

Whole Apples, Oranges and Bananas | \$3 each

Fresh Seasonal Fruits & Berries | \$6 per person

Assorted Kettle Potato Chips and Pretzels | \$3 each

Assorted Candy Bars | \$4 each

Freshly Baked Muffins, Croissants and Danish | \$36 per dozen

Warm Sticky Buns with Local Priesters Pecans | \$36 per dozen

Fresh Baked Cookies & Brownies | \$36 per dozen

Homemade Chips with Smoked Bacon Dip | \$6 per person

Chick Pea Hummus & Grilled Pita | \$6 per person

Freshly Popped Popcorn & Assorted Flavorings | \$6 per person

Assorted Ice Cream Novelties | \$5 each

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# RENAISSANCE® MOBILE THE BATTLE HOUSE HOTEL & SPA

## BREAKS

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## BREAKS

### **Sweet and Salty | \$12**

Freshly Baked Cookies, Loaded Brownies, Assorted Kettle Chips, Pretzels, Assorted Soft Drinks, Bottled Water, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

### **Battery Recharge | \$14**

Build Your Own Trail Mix, Vitamin Waters, Gatorade & Red Bull

### **Health Nut | \$14**

Smoothie Bar: Coconut and Mango, Kale and Avocado & Strawberry and Banana , Roasted Garlic Hummus, Grilled Pita and Fresh Veggies, House Spiced Mixed Nuts and Infused Waters

### **Movie Night | \$13**

Freshly Popped Pop Corn with Assorted Flavorings, Classic Movie Theater Candies, Assorted Soft Drinks, Flavored Sodas and Bottled Water

### **5 O'clock Somewhere | \$16**

Tasting of 3 Local Craft Beers, Fresh Sangria, Artisan Cheese Display and Spicy Trail Mix

### **Mobile Mardi Gras| \$14**

House Made Moon Pies, Fresh Baked King Cakes, Mini Muffalattas, Assorted Soft Drinks and Bottled Water

### **Spreads and Breads | \$13**

Warm Spinach and Artichoke Dip, Smoked Bacon and Chive Dip and Pimento Cheese, Toasted Pita, House Fried Chips and Crispy Lavash, Assorted Soft Drinks and Bottled Water

### **Chocolate Coma | \$15**

Mini Chocolate Cup Cakes, Chocolate Covered Strawberries, Chocolate Dipped Pretzels, Loaded Brownies, Dark Chocolate and Mixed Nuts Bark, Hot Chocolate and Mini Marshmallows

\*Based upon 30 minutes of service in your meeting room or pre-function area

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RENAISSANCE® MOBILE  
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LUNCH

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## PLATED LUNCH

All Entrees include Soup or Salad, Selection of Dessert, Assorted Rolls and Butter, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

### **Soups & Salads | Select One**

Chicken and Sausage Gumbo  
Roasted Tomato and Basil Soup

Organic Greens Salad  
Grape Tomatoes, Cucumber, Croutons, Ranch Dressing, Red Wine Vinaigrette

Classic Caesar  
Romaine Hearts, Garlic/Herb Crostini, Shaved Parmesan Cheese, Black Pepper Caesar Dressing

Baby Spinach Salad  
Smoked Bacon, Pickled Onion, Toasted Walnut, Bleu Cheese, Grape Tomatoes, Balsamic Vinaigrette

### **Desserts | Select One**

Vanilla Bean Cheesecake, Mixed Berries, Whipped Cream  
Double Chocolate Layer Cake with Fresh Berries  
Flourless Chocolate Decadence Cake, (Gluten Free) Fresh Raspberries, Berry Coulis  
Local Pecan Pie Square, Whipped Cream, Bourbon Sauce  
Fresh Fruit Tart, Vanilla Bean Pastry Cream

## PLATED LUNCH

### Entrees | Select One

#### **Grilled All Natural Chicken Breast | \$26**

Roasted Garlic and Chive Smashed Red Potatoes, Haricot Verts, Lemon Butter Sauce

#### **Local Pecan Crusted Chicken Breast| \$27**

Confetti Jasmine Rice, Julienne Seasonal Vegetables, Maple Bourbon Glaze

#### **Grilled Chicken and Pancetta Pasta| \$26**

Fettuccini Pasta, Blistered Grape Tomatoes, Cremini Mushrooms, Baby Spinach, Shaved Parmesan

#### **Slow Cooked Pork Ragu and Pasta Ribbons | \$24**

Fresh Herbs, San Marzano Tomato Sauce, Shaved Parmesan Reggiano

#### **Pan Seared Local Fish | \$30**

Spinach and Parmesan Risotto, Grilled Asparagus, Sweet Corn Sauce

#### **Bayou La'Batre Shrimp and Grits | \$30**

Stone Ground Local Cheese Grits, Conecuh Sausage, Roasted Cremini Mushrooms, Cajun Cream Sauce

#### **Grilled 8oz Sirloin Steak | \$32**

Mashed Yukon Gold Potatoes, Seasonal Vegetables, Red Wine Demi-Glace

## LIGHT OPTIONS

Light Options include Selection of One Dessert, Assorted Rolls and Butter, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

### **Chilled Roasted Angus Beef Tenderloin Salad | \$25**

Bibb and Romaine Lettuce, Blue Cheese Crumbles, Marinated Roasted Tomatoes, Cucumbers, Pickled Onions, Smoked Bacon, Ranch Dressing and Balsamic Vinaigrette

### **Herb Grilled Chicken Caesar Salad | \$22**

Hearts of Romaine, Shaved Parmesan Cheese, Croutons, Greek Olives, Black Pepper Caesar Dressing

### **Blackened Gulf Shrimp Cobb | \$23**

Organic Greens, Grape Tomatoes, Cucumber, Bacon, Blue Cheese, Hard Boiled Egg, Ranch Dressing

### **Seared Tuna Wrap | \$22**

Rare Tuna, Organic Greens, Cucumber, Tomato, Julienne Carrots, Sesame Ginger Vinaigrette, House Fried Chips

### **Roasted Beef Tenderloin Panini | \$22**

Blue Cheese Spread, Onion Jam, Organic Greens, Tomato, Ciabatta Roll, House Fried Chips

## LUNCH BUFFET

Buffet includes Choice of Salad and Sides, Assorted Rolls and Butter, Chef's Selection of Dessert, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

### **Create your Own Buffet**

Choice of 2 Entrees \$38

Choice of 3 Entrees \$42

### **Choice of Salad | Select One**

#### **Organic Greens Salad**

Grape Tomatoes, Cucumbers, Croutons, Cheddar Cheese, Ranch and Herb Vinaigrette

#### **Mediterranean Salad**

Hearts of Romaine, Pepperoncini, Feta Cheese, Shaved Red Onion, Kalamata Olives, Tomatoes, Cucumber, Greek Dressing

#### **Caprese Salad**

Vine Ripened Tomatoes, House Made Mozzarella, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

\*Minimum of 20 people required on each buffet

### **Choice of Sides | Select Two**

Roasted Garlic and Sour Cream Mashed Potatoes

Marinated Grilled Seasonal Vegetables

Sharp Cheddar Mac and Cheese

Southern Style Green Beans with Bacon and Caramelized Onions

Herb Roasted Red Potatoes

Roasted Brussel Sprouts with Bacon and Balsamic Reduction

Roasted Sweet Potatoes, Candied Pecans and Honey Drizzle

## LUNCH BUFFET

### Entrees Selections

Southern Fried Chicken  
Seared Local Fish with Citrus and Herb Beurre Blanc  
Vegetarian Penne Pasta Primavera  
Red Wine Braised Beef Tenderloin Tips, Jasmine Rice  
Herb Seared Chicken Breast with Pan Sauce  
Grilled Chicken Breast with Local Andouille Sausage Cream Sauce  
Herb Roasted Pork Loin with Onion Gravy  
Dry Rubbed and Grilled Flank Steak with Chimichurri Sauce  
Meatloaf and Tomato Gravy  
Slow Cooked Pork Ragu and Rigatoni Pasta

\*Minimum of 20 people required on each Buffet

## LUNCH BUFFET – THEME BUFFET

Theme Buffets include,, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee  
Decaffeinated & Tazo Tea Selection

### **Alabama Picnic | \$36**

Southern Style Potato Salad  
Cole Slaw  
House Smoked Pulled Pork  
Alabama White, Sweet Memphis, Chipotle and Carolina Style Sauces  
House Made Pickles  
Southern Fried Chicken  
Conecuh Sausage Baked Beans  
Fresh Baked Yeast Rolls and Jalapeno Corn Muffins  
Pecan Pie Bars and Apple Pie Squares

### **Sabor a Mexico| \$40**

Chips and Salsas  
Pico de Gallo, Guacamole, Charred Tomato Salsa, Cilantro Sour Cream  
Mojo Marinated Flank Steak  
Local Fish Tacos, Tropical Fruit Salsa  
Grilled Chicken Fajita's with Peppers and Onions  
Shredded Lettuce, Tomatoes, Shredded Cheddar/Jack Cheese, Jalapenos  
Flour and Fried Corn Tortillas  
Traditional Black Beans  
Chipotle Spiced Spanish Rice  
Cinnamon Churros and Dolce De Lecce Cheesecake

### **Deli Buffet | \$34**

Tomato & Basil Bisque  
Organic Greens Salad with Chefs Selection of Seasonal Toppings  
House Roasted Turkey and Swiss, Lettuce, Tomato, on Nine Grain Bread  
Herb Roasted Shaved Prime Rib, Baby Spinach, Red Onion, White Cheddar, Horseradish Sauce  
Italian Meats, Provolone ,Organic Greens, Roasted Tomatoes and House Made Focaccia Bread  
Marinated Grilled Vegetable Wrap, Boursin Cheese, Wild Arugula  
Appropriate Accompaniments, Dill Pickles, House-Made Chips  
Fresh Baked Assorted Cookies and Loaded Brownies

\*Minimum of 20 people required on each buffet

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## EXECUTIVE MEETING PACKAGE

### **Continental Breakfast and Choice of Break | \$28**

Fresh Seasonal Fruits and Berries  
Freshly Baked Muffins, Croissants and Danish  
Sweet Butter, Honey and Preserves  
Assorted Chilled Juices

***Above includes Choice of Afternoon Break***

### **Deli Buffet | \$60**

Tomato & Basil Bisque  
Organic Greens Salad with Chefs Selection of Seasonal Toppings  
House Roasted Turkey and Swiss, Lettuce, Tomato, on Nine Grain Bread  
Herb Roasted Shaved Prime Rib, Baby Spinach, Red Onion, White Cheddar, Horseradish Sauce  
Italian Meats, Provolone ,Organic Greens, Roasted Tomatoes and House Made Focaccia Bread  
Marinated Grilled Vegetable Wrap, Boursin Cheese, Wild Arugula  
Appropriate Accompaniments, Dill Pickles, House-Made Chips  
Fresh Baked Assorted Cookies and Loaded Brownies

***Above includes Continental Breakfast and Choice of Afternoon Break***



RENAISSANCE® MOBILE  
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DINNER

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## PLATED DINNER

All Entrees include Soup or Salad,  
Selection of Dessert, Assorted Rolls &  
Butter, Iced Tea, Freshly Brewed Battle  
House Signature Blend Coffee,  
Decaffeinated & Tazo Tea Selection

### **Soups & Salads | Select One**

Gulf Coast Seafood Gumbo  
Blue Crab and Corn Chowder

### **Organic Greens Salad**

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

### **Baby Iceberg Wedge**

Smoked Bacon, Grape Tomatoes,  
Cucumber, Crumbled Blue Cheese,  
Buttermilk Ranch Dressing

### **Baby Spinach Salad**

Fresh Strawberries, Toasted Almonds,  
Local Goat Cheese, Balsamic Vinaigrette

### **Hearts of Romaine Salad**

Marinated Olives, Grape Tomatoes,  
Cucumbers, Pickled Onions, Feta Cheese,  
Herb Vinaigrette

### **Desserts | Select One**

Roasted Strawberry Cheesecake, Berry Coulis  
Almond Lemon Ricotta Cake, (Gluten Free) Powder Sugar,  
Fresh Berries  
Triple Chocolate Mousse  
Battle House Bread Pudding, Bourbon Sauce  
Pastry Chefs Selection of Seasonal Sweets  
Dessert Duo Option + \$2 per person

## PLATED DINNER

### Entrees | Select One

#### **Grilled Filet of Beef Tenderloin | \$65**

Potato and Leek Au Gratin, Baby Carrot, Grilled Asparagus, House Made Steak Sauce

#### **Smoked 16oz Hand Cut Strip Steak | \$60**

Sharp Cheddar and Bacon Loaded Mashed Potatoes, Haricot Verts, Caramelized Onion Jam

#### **Seared Joyce Farms All-Natural Frenched Chicken Breast | \$42**

Roasted Garlic Mashed, Root Vegetables, Pan Gravy

#### **Grilled Bone-in Pork Chop | \$42**

Fingerling Potato Hash, Seasonal Vegetables, Mushroom Ragout

#### **Pan Roasted Gulf Grouper | \$58**

Conecuh Sausage Risotto, Sautéed Seasonal Vegetables, Gulf Shrimp Butter Sauce

#### **Spinach, Bacon and Boursin Cheese Stuffed Chicken Breast | \$42**

Tarragon Roasted Fingerling Potatoes, Charred Broccolini, Tomato/Fennel Ragout

#### **Herb Grilled Mahi | \$52**

Red Pepper Polenta Cake, French Beans, Lemon Caper Sauce

#### **Short Rib Stuffed Meatloaf | \$45**

Roasted Garlic Mashed Potatoes, Baby Carrots, Mushroom and Leak Ragou

## DUET ENTREES

All Entrees include Chef's Selection of Seasonal Vegetables and Starch, Choice of Soup or Salad, Selection of Dessert, Assorted Rolls and Butter, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated and Tazo Tea Selection

### **Duet Entrees**

Filet of Beef and Herb Grilled Chicken Breast | \$60

Filet of Beef and Butter Roasted Lobster Tail | \$70

Filet of Beef and Herb Roasted Gulf Shrimp | \$68

Filet of Beef and Local Lump Crab Cake | \$68

All-Natural Frenched Chicken Breast & Lump Alabama Blue Crab Cake | \$48

## THEME DINNER BUFFET

### **Southern BBQ Buffet | \$55**

Chopped Salad, Smoked Bacon, Grape Tomatoes, Cucumber, Cheddar Cheese, Buttermilk Ranch Dressing  
Traditional Cole Slaw  
House Smoked Pulled Pork  
Dry Rubbed Beef Brisket  
Alabama White, Sweet Memphis, Chipotle and Carolina Style Sauces  
House Made Pickles  
Southern Fried Chicken  
Sharp Cheddar Mac and Cheese  
Conecuh Sausage Baked Beans  
Corn on the Cobb  
Freshly Baked Yeast Roll and Jalapeno Corn Muffins  
Pecan Pie Bars and Apple Pie Squares

### **The Battle House Experience| \$70**

#### **Joe Cain Café**

Chicken and Sausage Gumbo  
Mixed Greens Salad, Local Goat Cheese, Candied Pecans, Fresh Strawberries, Balsamic Vinaigrette

#### **The Trellis Room**

\*Seared to Order Diver Scallops, Wild Mushroom Risotto, Sautéed Spinach, White Truffle Oil  
Slow Cooked Pork Ragu, Hand Cut Pasta, Fresh Herbs, Parmesan Reggiano

#### **Battle House Events**

Grilled Petite Filet of Beef, Boursin Whipped Potatoes, Red Wine Demi Glaze  
\*Shrimp and Grits action Station  
Roasted Seasonal Vegetables  
Freshly Baked Assorted Dinner Rolls and Butter Pastry Chefs Selection of Desserts

### **The Taste of Mobile | \$78**

Mixed Greens Salad with Assorted Toppings and Dressings  
Gulf Seafood Gumbo  
South Alabama Shrimp Boil, Conecuh Sausage, Red Potatoes, Corn on the Cobb  
Blue Crab Cakes, Spicy Remoulade  
Pan Seared Local Fish with Citrus Beurre Blanc  
Sweet Tea Brined Chicken, Lemon/Thyme Jus  
Grilled Sirloin Steak, Crispy Shallots, Blue Cheese, Red Wine Demi-Glace  
Herb Roasted Fingerling Potatoes  
Marinated Grilled Seasonal Vegetables  
Freshly Baked Assorted Dinner Rolls and Butter Pastry Chefs Selection of Desserts

All Buffets Served with Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

\*\$150 Chef Attendant fee for every 75 guests, per station

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## DINNER BUFFET

### Create Your Own

Buffet includes Choice of Salad and Sides, Assorted Rolls and Butter, Chef's Selection of Dessert, Iced Tea, Freshly Brewed Battle House Signature Blend Coffee, Decaffeinated & Tazo Tea Selection

### Create your Own Dinner Buffet

Choice of 2 | \$60 Choice of 3 | \$66

### Salad | Select One

#### Organic Greens Salad

Fresh Strawberries, Candied Local Pecans, Cucumbers, Feta Cheese, Ranch and Red Wine Vinaigrette

#### Classic Caesar

Romaine Hearts, Garlic/Herb Crostini, Shaved Parmesan Cheese, Marinated Olives, Grape Tomatoes, Black Pepper Caesar Dressing

#### Mason Jar Chopped Salad

Iceberg Lettuce, Tomatoes, Cucumber, Red Onion, Smoked Bacon, Blue Cheese and Cajun Ranch and Balsamic Vinaigrette

### Starch and Vegetables | Select Two

Herb Roasted Fingerling Potatoes

Marinated Grilled Seasonal Vegetables

Southern Style Green Beans, Caramelized Onions and Bacon

Boursin Cheese Whipped Potatoes

Grilled Asparagus, Lemon Zest, Shaved Parmesan

Vegetarian Paella, Seasonal Vegetables, Artichoke Hearts, Saffron

Sautéed Seasonal Vegetables with Fine Herbs

Roasted Brussel Sprouts with Bacon and Balsamic Reduction

Four Cheese Mac with Herbed Panko Crust

Cauliflower Au Gratin, Parmesan and Panko

Savory Bread Pudding, Roasted Tomatoes, Spinach and Bacon

\*Minimum of 20 people required for each Buffet

## DINNER BUFFET

### **Entrees Selections**

Seared Local Grouper, Tasso Gravy

Grilled Gulf Mahi Mahi, Caramelized Pineapple and Jalapeno Salsa

Herb Roasted NY Strip Loin, Caramelized Onion Demi-Glace

Grilled Chicken and Pesto, Cavatappi Pasta, Roasted Tomatoes, Chili Flakes, Parmesan

Gulf Shrimp and Andouille Sausage Jambalaya

Gulf Shrimp Scampi and Penne Pasta, Grape Tomatoes, Fresh Herbs and White Wine Butter Sauce

Herb Seared Chicken, Portobello Mushroom and Artichoke Ragù

Crispy Airline Chicken Breast with Mushroom Marsala Sauce

Short Rib Stuffed Meatloaf, Tomato Gravy

Brined and Slow Roasted Pork Loin, Pan Sauce

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RECEPTION

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## RECEPTION COLD HORS D'OEUVRES

Classic Tomato Bruschetta, Fresh Mozzarella Balsamic Reduction | \$4

Herbed Goat Cheese Mousse Tarts, Pepper Jelly | \$4

Roasted Garlic and Whipped Feta, Olive Tapenade, Filo Cup | \$4

Alabama Chicken Salad, Toasted Pecan, Melba Toast | \$4

Antipasto Skewer, Cured Italian Meats, Fresh Mozzarella, Marinated Olive, Cornichon | \$4

Pimento Cheese BLT Slider, Pepper Jelly | \$4

Southern Deviled Egg, Crispy Tasso Ham | \$4

Chilled Roasted Beef Tenderloin, Crostini, Chimichurri Sauce | \$4

Poached Local Shrimp Cocktail, Organic Greens, Cocktail Sauce | \$5

Sushi Grade Tuna Tartar, Wasabi Crema, Cucumber, Asian Spoon | \$5

West Indies Crab Salad, Cucumber and Green Onion | \$5

Lobster and Avocado Toast | \$5

Cold Water Lobster Salad, Cheddar Cheese Biscuit | \$5

\*Minimum of 25 pieces each

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## RECEPTION HOT HORS D'OEUVRES

Caramelized Onion and Cremini Mushroom Philo Au Gratin | \$4

Conecuh Sausage en Croute, Creole Mustard BBQ | \$4

Classic Italian Meat Ball, Spicy Tomato Sauce | \$4

Roasted Vegetable and Goat Cheese Quiche | \$4

Pecan Crusted Chicken Satay, Bourbon Honey Mustard Sauce | \$4

Spinach and Boursin Cheese Stuffed Mushrooms | \$4

Mini Baked Brie and Pepper Jelly En Croute | \$4

Waffle Fried Chicken Skewer, Black Pepper and Maple Drizzle | \$4

Marinated Beef Tenderloin Lollipop, Caramelized Onion, Bleu Cheese | \$5

Crispy Duck Confit Spring Roll, Seasonal Vegetables, Hoisin Glaze | \$5

Southern Fried Local Shrimp, Remoulade Sauce | \$5

Alabama Blue Crab Cake, Spicy Remoulade | \$5

Lump Crab and Boursin Cheese Stuffed Wonton, Chili Garlic Sauce | \$5

Herb Marinated Lamb Chop, Mango Salsa | \$5

Meatloaf Slider, Honey Ketchup Glaze, Fried Onions Brioche Bun | \$5

Bacon Wrapped Shrimp Skewer, Tomato/Onion Jam | \$5

\*Minimum of 25 pieces each

## RECEPTION PRESENTATIONS

### **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

### **European and Artisan American Cheese Display | \$14**

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

### **Gulf Coast Seafood Display | \$20**

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

### **The Sugar Rush | \$10**

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

### **Chips and Dips | \$10**

Roasted Garlic and Chick Pea Hummus, Smoked Bacon and Chive Dip and Pimento Cheese, Toasted Pita, House Fried Chips and Crispy Lavash

## ACTION STATIONS

### **Pasta Station - Choice of Two | \$18**

Local Shrimp Scampi, Penne Pasta, Grape Tomatoes, Lemon, White Wine, Fresh Herbs  
Grilled Chicken Tortellini, Parmesan Cream Sauce  
Bolognese and Potato Gnocchi  
Seasonal Vegetable Primavera, Orecchiette Pasta, White Wine, Fresh Herbs

### **Shrimp & Grits | \$20**

Local Jumbo Shrimp, Bacon, Roasted Cremini Mushrooms, Stone Ground Grits

### **Alabama Oyster Bar | \$20**

Assorted Oysters Shucked to order, Smoked Shallot Mignonette, Assorted Cocktail Sauces, Hot Sauces, Crackers and Lemons

### **Whole Roasted Suckling Pig | \$20**

Alabama White, Sweet Memphis, Chipotle and Carolina Style Sauces  
Cole Slaw, House Pickles, Brioche Rolls  
Minimum of 25 guest

### **Street Taco Station | \$18**

Whole Fried Local Fish, Grilled Chicken Fajita's with Peppers and Onions  
Mojo Marinated Flank Steak, Charred Tomato Salsa, Tomatillo Salsa, Mango Salsa, Guacamole, Jalapeno/Lime Slaw, Sour Cream, Cheddar Jack Cheese

\*\$150 Chef Attendant fee for every 75 guests, per station

## CARVING STATIONS

**Herb Roasted Angus Beef Tenderloin | \$350 each**

Vidalia Onion Jam, Horseradish Cream Sauce, Brioche Rolls  
(serves approximately 25 guests)

**Smoked Bone-In Prime Rib | \$400**

Au Jus, Horseradish Cream Sauce, Tomato Jam, Brioche Rolls  
(serves approximately 40 guests)

**Cajun Glazed Bone-In Ham | \$285**

Creole Mustard, Mayo, Brioche Rolls  
(serves approximately 50 guests)

**Brined and Roasted Turkey Breast | \$275**

Dijon Mustard, Cranberry Mayo, Brioche Rolls  
(serves approximately 35 guests)

**Conecuh Sausage, Cornbread and Sharp Cheddar Stuffed Heritage Pork Loin | \$275**

Creole Mustard, Mayo, Brioche Rolls  
(serves approximately 40 guests)



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## SPIRITS

### Mixed Drinks

#### Call I \$7.5

Smirnoff Vodka, Don Q Cristal Rum, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Tradicional Silver, Hennessy VS

#### Premium I \$9.5

Tito's Vodka, Bacardi Superior, Captain Morgan Spiced Rumi, Tanqueray, Dewar's White Label, Makers Mark, Jack Daniels, Jameson Irish Whisky, Don Julio Blanco, Courvoisier VS

#### Super Premium I \$10.5

Grey Goose, Bacardi Superior, Mt. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek Bourbon, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP

#### Upgrade Your Super Premium Bar I Additional \$3

Woodford Reserve Bourbon, Glenlivet 12 year Scotch, John Emerald Spiced Rum (Alabama), Jameson Black Barrel Whiskey

\*Above pricing based on hosted bar, per drink containing 1 oz. of alcohol

\*For cash bar pricing add \$.50 per drink

\*\$150.00 bartender fee per bar – based on four hours of service

## BEER & WINE

### **Wine By Glass**

House Wine | \$7.5 per glass  
Beringer, White Zinfandel, California  
Canyon Road, Pinot Grigio, California  
Canyon Road, Chardonnay, California  
Canyon Road, Pinot Noir, California  
Canyon Road Cabernet Sauvignon, California  
Freixenet, Sparkling Wine, Spain

### **Premium | \$9.5 per glass**

Pinot Grigio, Cavaliere D'Oro, Italy  
Chardonnay, 10 Span Vineyards, Central Coast, California  
Sauvignon Blanc, Okiwa Bay, Marlborough, New Zealand  
Merlot, Columbia Crest, Columbia Valley, Washington  
Pinot Noir, Underwood, Oregon  
Cabernet Sauvignon, Sledgehammer, North Coast, California

### **Super Premium | \$12.5 per glass**

Pinot Grigio, Pighin, Friuli Grave, Friuli-Venezia Giulia, Italy  
Sauvignon Blanc, Wairau River, Marlborough, New Zealand  
Chardonnay, Duck Pond Cellars, Columbia Valley, Washington  
Merlot, Entwine, California  
Pinot Noir, De Loach Le Roi, Monterey County, California  
Cabernet Sauvignon, Seven Falls, Wahluke Slope, Washington

### **Beer**

#### **Domestic Beer | \$5**

Bud Light, Miller Lite, Budweiser

#### **Imported Beer | \$7.5**

Corona Extra, Stella Artois, Modelo Especial

#### **Domestic Premium | \$7.5**

Samuel Adams Boston Lager, Blue Moon Belgian White,  
Michelob Ultra, White Claw

#### **Regional Beer | \$7.5**

Good People IPA, Fairhope 51 Pale Ale, Goat Island Richter's Pilsner

\*Above pricing based on hosted bar, per drink.

\*For cash bar pricing add \$.50 per drink

\*\$150.00 bartender fee per bar – based on four hours of service

Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental.

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## PACKAGE BAR

### **Call Brands**

one hour | \$22 per person  
two hours | \$28 per person  
three hours | \$35 per person  
four hours | \$42 per person

Includes House Wines, Domestic and Imported Beers

### **Premium Brands**

one hour | \$26 per person  
two hours | \$32 per person  
three hours | \$39 per person  
four hours | \$45 per person

Includes Premium Wines, All Domestic, Imported and Regional Beers

### **Super Premium Brands**

one hour | \$28 per person  
two hours | \$35 per person  
three hours | \$45 per person  
four hours | \$51 per person

Includes Super Premium Wines, All Domestic, Imported and Regional Beers

\*\$150.00 bartender fee per bar – based on four hours of service

## WINE SELECTIONS

The wines on this Progressive Wine Menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and mild in flavor, progressing to the wines that are drier and more robust in flavor.

### **Sparkling Wines and Champagne**

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain | \$27  
Bollicini, Brut, Prosecco, Organic, Treviso, Italy | \$40  
Mumm Napa, Brut, "Prestige", Napa Valley, California | \$60  
Henriot, Brut Souverain Champagne, France | \$110  
Moët & Chandon, Brut, "Impérial", Champagne, France | \$120

### **White/Blush Wines**

#### *Sweet and Off-Dry White/Blush Wines*

Beringer, White Zinfandel, California | \$25  
Proverb Rose, California | \$30  
Luccio, Moscato, Lombardi, Italy | \$34

#### *Lighter Intensity White Wines*

Canyon Road, Pinot Grigio, California | \$25  
Cavaliere D'Oro, Pinot Grigio, Delle Venezie, Italy | \$32  
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | \$50  
Canyon Road, Sauvignon Blanc, California | \$25  
Okiwa Bay, Sauvignon Blanc, Marlborough, New Zealand | \$35  
Wairau River, Sauvignon Blanc, Marlborough, New Zealand | \$49

#### *Fuller Intensity White Wines*

Canyon Road, Chardonnay, California | \$25  
10 Span Vineyards, Chardonnay, Central Coast, California | \$32  
Duck Pond Cellars, Chardonnay, Columbia Valley, Washington | \$45  
Stags' Leap Winery, Chardonnay, Napa Valley, California | \$75

## WINE SELECTIONS

### Red Wines

#### *Lighter Intensity Red Wines*

Canyon Road, Pinot Noir, California | \$25

Underwood, Pinot Noir, Oregon | \$35

De Loach, Le Roi, Pinot Noir, Monterey, California | \$56

Hyland Estates, Old Vine Pinot Noir, Willamette Valley, Oregon | \$64

Canyon Road, Merlot, California | \$25

Columbia Crest, Merlot, "Grand Estates", Columbia Valley, Washington | \$34

Entwine, Merlot California | \$40

Chelsea Goldschmidt, Merlot, Alexander Valley, California | \$56

Decoy by Duckhorn, Merlot, Napa County, California | \$66

#### *Fuller Intensity Red Wines*

Canyon Road, Cabernet Sauvignon, California | \$25

Sledgehammer, Cabernet Sauvignon, North Coast, California | \$37

Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington | \$45

Justin, Cabernet Sauvignon, California | \$64

Decoy by Duckhorn, Cabernet Sauvignon, Napa County, California | \$66



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## BANQUET RENTAL FEES

Easel | \$20 each per day

Additional Exhibit Tables for Booths / Table Tops | \$20 each

Room Re-Set Fee | \$150

Additional Chairs | \$3 per chair

Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage and Rental. Any meeting room that has to be re-set after the event order is signed and accepted will be subject to a \$150.00 re-set fee and \$3 per chair.

## DRAYAGE AND SHIPPING CHARGES

### **Drayage**

There is a fee associated with the receipt, storage or shipment of packages within the hotel. This fee includes no more than 3 business days of storage prior to the event date, delivery to exhibitor's booth or meeting space and removal to loading dock at the close of the event. When applicable, this fee will also include loading packages onto outbound carriers. Packages will not be shipped back out unless they are packed up and the shipping label is already on the package.

### **Shipping**

Packages up to 25 lbs	\$15 each
Packages up to 50 lbs	\$25 each
Packages up to 75 lbs	\$35 each
Packages up to 100 lbs	\$80 each
Skidded Pallets / Crates CWT per 100 lbs	\$80 each

## EXHIBITS AND BOOTHS

### **Table Top Exhibits | \$45 Each Per Day**

One 6 foot table  
Linen  
Two Chairs  
Wastebasket

### **8 x 10 Trade Show Booth | \$100 Each Per Day**

One 6 foot table  
Linen  
Two Chairs  
Pipe and Drape  
Wastebasket  
Signage  
Shipping

### **10 x 10 Trade Show Booth | \$100 Each Per Day**

One 6 foot table  
Linen  
Two Chairs  
Pipe and Drape  
Wastebasket  
Signage  
Shipping

### **Additional Exhibit Booth Table | \$20 Each**

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## AUDIO VISUAL

We are proud to have partnered with Encore as our in-house supplier for all of our audiovisual needs. Most groups prefer working with our preferred in-house supplier because they offer unparalleled service due to an office on property and a familiarity with the Hotel and its equipment that can tailor your AV needs to what best fits your event. All audio/visual equipment and labor orders must be submitted 10 (ten) days prior to the event date (or with the other food, beverage and set up information). Organizations that choose to supply their own AV equipment (or secure equipment from another source) will be subject to an outside-vendor fee. If you choose to utilize an outside audio visual company, please be aware that they must be able to provide a current certificate of insurance and that all electrical connections and load in / load out supervision is exclusive to the Hotel and its preferred audio visual vendor Encore, and all applicable fees will be charged to the Organization. Any Event Technology orders cancelled within three (3) days of the event date will be charged a cancellation fee of 50% of the original order. Please contact the Director of Event Technology at [ben.kent@encoreglobal](mailto:ben.kent@encoreglobal) for any AV questions or to arrange for services. No connection to the in-house sound system can be done by or for outside audio visual vendors.

### **Rigging**

All ceiling hanging (structural steel or rigging points) must be conducted by our exclusive in-house rigging contractor Encore. The Production or AV Company is responsible for all charges. This is not a complimentary service of the hotel. Contact Encore at [ben.kent@encoreglobal.com](mailto:ben.kent@encoreglobal.com) for pricing and coordination of services.



Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental and are subject to change.

Any meeting room that has to be re-set after the event order is signed and accepted will be subject to a \$3.00 per person re-set fee plus tax.

Number of Participants <i>(estimated bandwidth)</i>	Daily Wireless Internet Usage	
	SUPERIOR*	SIMPLE*
	Media streaming, media rich mobile apps and large file downloads	Email and simple web browsing
<25	\$22/person <i>(up to 8 Mbps)</i>	\$15/person <i>(up to 3 Mbps)</i>
26 – 50	\$19/person <i>(up to 12 Mbps)</i>	\$12/person <i>(up to 5 Mbps)</i>
51 – 100	\$13/person <i>(up to 22 Mbps)</i>	\$10/person <i>(up to 8 Mbps)</i>
101+	<i>We are happy to assess your large meetings to develop a customized solution.</i>	

Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental.  
Any meeting room that has to be re-set after the event order is signed and accepted will be subject to a \$3.00 per person re-set fee plus tax.

- *Bandwidth ranges are for the entire group and are not per person*
- *All pricing is exclusive of Service Charge*
- *Wired access priced separately*
- *Additional networking needs/higher bandwidth dedication priced separately*





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GENERAL INFORMATION

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## GENERAL INFORMATION

### **AV Labor**

All basic orders are subject to service charges for installation and teardown. Additional labor charges may apply to more complicated set-ups and will be quoted prior to event. An hourly rate of \$90 will be charged (4 hour minimum) for certified audio visual technician needed during regular business hours of Monday through Friday 6:00 am – 8:00 pm. After hours, weekend, holidays and other special requirements (rigging for instance) will be subject to specialty rates quoted upon request. All orders will also be subject to current state sales and use tax.

Internet services provided through GuestTek and are subject to change. Labor rates are hourly and subject to change. Special daily rates are available upon request.

### **Food and Beverage**

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel's premises, the Hotel will require that all beverages be dispensed only by the Hotel servers and bartenders. The Hotel's alcoholic beverage service requires (1) proper identification of any person of questionable age and refusal of alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refusal of alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

### **Banquet Menus**

Menu selection for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

### **Guarantees**

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Event Manager by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such.

Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served. All meetings and events are subject to a 24% service charge and local taxes.

Pricing subject to 24% taxable service charge and 10% sales tax on Food, Beverage, Audio Visual Services and Rental. Any meeting room that has to be re-set after the event order is signed and accepted will be subject to a \$3.00 per person re-set fee plus tax.