

## THE ALEXANDER MANSION

The Alexander Mansion is located in downtown Garland,  
Just six minutes east on Forest Lane from LBJ Freeway (635) in Dallas.  
The Alexander Mansion was built especially for weddings & receptions.  
The owners brought a traditional romantic and charming place for your wedding in Dallas.  
Our coordinators will be personally involved & work closely with you  
on your memorable day.

### **A Ceremony at The Alexander Mansion**

We provide a romantic ceremony in front of a beautiful mantle,  
adjacent to lovely cathedral arched windows.

The winding staircase lines up with the ceremony aisle,

So all your guests see you gliding down the stairs like a princess.

Included are: Three candelabras with silk flower arrangements, two large silk flower  
arrangements on pedestals, unity candle stand, cherry wood gift & guest book table,  
aisle candelabras with silk flower arrangements or chair bows,  
lighted Ficus trees & stairs draping with silk arrangements & ivy.

In addition, a wedding coordinator to oversee your ceremony & rehearsal.

Traditional wedding music on CD is available to you; live music is recommended.

We invite the bride to enter our bride's room one hour prior to the ceremony.

### **A Ceremony at The Alexander Mansion \$800**

#### **Ceremony must be booked in conjunction with a reception.**

Alexander brides may use Alexander Mansion and Cappella Court for bridal portraits  
for a two hour period of time at no charge, subject to availability Tuesday - Friday.

By appointment only. Photographer not included.

One hour rehearsals are held on Thursday at 3:00, 4:00 or 5:00  
or Friday at 2:00, 3:00 or 4:00, depending on availability.

There is a 15% service charge & NO sales tax on ceremony packages.

Packages are subject to change without notice, unless already contracted. In order to maintain & improve quality, menus & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 1/2011

### **Included with all of these Buffet Reception Package:**

Wedding cake & groom's cake for every guest.

Coffee, tea & punch served in (unlimited quantities) in Sterling silver urns, punch bowl & goblets.

White chocolate mints & deluxe nuts on silver trays,

Sterling silver candelabras, cake servers, bride & groom toasting goblets on the cake table.

A complimentary bottle of Champagne is a gift from The Alexander for your toast.

Linen table cloth for guest tables and skirting for all buffet tables,  
glass plates, cups, glasses & centerpieces with mirrors & votive candles.

Classic presentation of seasonal fruit, cheese & vegetable displays.

Honeydew & watermelon carvings & towering seasonal fruit.

Domestic cheeses, herb cream cheese spread, assorted breads & wafers.

Fresh vegetables with dip & floral vegetable centerpiece.

Uniformed wait staff & supervisory staff. 4 hour ceremony / reception allowance.

Bride & vendors may enter reception room one hour prior to reception.

### **Silver Buffet Package**

Choose from Two pastas; Fettuccini, Chicken Fettuccini, Cheese or Beef Ravioli with Alfredo, Butter & Herb, Marinara or Pesto sauce, Pasta salad, Caesar salad & bread. Or choose Two hot hors d'oeuvres & Two cold hors d'oeuvres from the Silver Menu List.

50 guests \$3,575 75 guests \$4,152 100 guests \$4,730 125 guests \$5,307  
150 guests \$5,885 200 guests \$7,040 200 + guests add \$23.12 per person

### **Sapphire Buffet Package**

One main entrée & one vegetable from the Sapphire Menu List.

Served with Wild Rice Pilaf, Mixed Garden Salad & Assorted Dinner Rolls.

Or Steak & Chicken Combination Fajitas, Chips, Salsa & Queso.

50 guests \$3,850 75 guests \$4,565 100 guests \$5,280 125 guests \$5,995  
150 guests \$6,710 200 guests \$8,140 200 + guests add \$28.60 per person

### **Gold Buffet Package**

One main entrée, two hot hors d'oeuvres & two cold hors d'oeuvres

Or one main entrée, two vegetables, one salad & Assorted Dinner Rolls.

50 guests \$4,125 75 guests \$4,977 100 guests \$5,830 125 guests \$6,682  
150 guests \$7,535 200 guests \$9,240 200 + guests add \$34.12 per person

### **Diamond Buffet Package**

Two main entrees served with one vegetable & one salad, two hot hors d'oeuvres & two cold hors d'oeuvres passed on silver trays. (Includes one carver for carving.)

50 guests \$4,400 75 guests \$5,390 100 guests \$6,380 125 guests \$7,370  
150 guests \$8,360 200 guests \$10,340 200 + guests add \$39.60 per person

There is a 15% service charge & 8.25% sales tax on reception packages, and packages are subject to change without notice, unless already contracted. In order to maintain & improve quality, menus & prices are subject to change without notice, unless two week finalization has been completed.

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## **On a budget or want something Special but Simple?**

These Sunday packages might be just right for you.

### **Included in Sunday Buffet Reception Packages**

Wedding cake & groom's cake for every guest.

Coffee, tea & punch served in (unlimited quantities) in Sterling silver urns, punch bowl & goblets.

White chocolate mints & deluxe nuts on silver trays,

Sterling silver candelabras, cake servers, bride & groom toasting goblets on the cake table.

A complimentary bottle of Champagne is a gift from The Alexander for your toast.

Linen table cloth for guest tables and skirting for all buffet tables,  
glass plates, cups, glasses & centerpieces with mirrors & votive candles.

Uniformed wait staff & supervisory staff. 3 hour ceremony/reception allowance.

### **Sunday Bronze Tea Sandwich Buffet Reception Package**

In addition to the items listed above:

Assorted finger sandwich halves with Pimento spread, ham salad, chicken salad,  
& seafood salad. Cold cut sandwiches with deli sliced ham/Swiss, turkey/cheddar  
& roast beef/cheddar served on fresh made gold, white & wheat rolls with  
curly leaf lettuce, tomato, Dijon mustard, mayonnaise & pickle spears served on the side.

50 guests \$3,300 75 guests \$3,740 100 guests \$4,180

125 guests \$4,620 150 guests \$5,060 200 guests \$5,940 200+ guests \$17.60 per person

### **Sunday Crystal Buffet Reception Package**

Classic presentation of seasonal fruit, cheese & vegetable displays.

Honeydew & watermelon carvings & towering seasonal fruit.

Domestic cheeses, herb cream cheese spread, assorted breads & wafers.

Fresh vegetables with dip & floral vegetable centerpiece.

50 guests \$3,300 75 guests \$3,740 100 guests \$4,180

125 guests \$4,620 150 guests \$5,060 200 guests \$5,940 200+ guests \$17.60 per person

### **Reception Accommodations**

Saturday evening minimum 100 guests.

Saturday afternoon & Friday evening minimum 75 guests.

Sunday minimum 50 guests.

Maximum 200 guests with buffet & dancing.

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## Silver Buffet Menu

### Silver Package Buffet Hot Hors D'oeuvres

#### Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

#### Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted croutons.

#### Bourbon Chicken

Bite sized Chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

#### Teriyaki Beef on a Stick

Sirloin strip marinated in Teriyaki sauce.

#### Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

#### Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

#### Burgundy, BBQ or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce, Italian marinara, or BBQ sauce.

#### Red Pepper Beef Tips

Marinated with pepper, onions, & rich beef basil sauce.

#### Mushroom Fillo Triangle

Fine flaky pastry with mushrooms in a light cream sauce.

### Silver Package Buffet Cold Hors D'oeuvres

#### Guacamole Dip

Avocado, onions, tomatoes & spices.

#### Deviled Eggs

With mustard, dill & sweet pickle.

#### Bruschetta

Diced tomatoes seasoned with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

#### Diced Tomato with Cottage Cheese

Tomatoes seasoned with fresh cilantro, garlic, & olive oil.

#### Roma Tomato & Mozzarella Cheese

Seasoned with olive oil & Italian seasoning.

#### Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

## Sapphire Buffet Menu

### Sapphire Main Entrees

#### Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

#### Beef or Cheese Enchiladas

Covered with enchilada sauce and cheddar cheese topping.

#### Honey Baked Ham

Ham glazed with honey, brown sugar & pineapple, served freshly made gold, white, & wheat rolls.

#### Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

### Sapphire Vegetables

#### Sweet Corn

Seasoned with butter & minced gold onion.

#### Broccoli, Cauliflower & Carrots

Large cuts of seasoned steamed vegetables.

#### Red Potatoes with Herbs

Seasoned with purple onion, butter & herbs.

#### Glazed Carrots

Seasoned with butter & brown sugar.

#### Green Beans

Seasoned with butter, salt & pepper.

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## Gold & Diamond Buffet Main Entrees

### Fettuccini Alfredo

Fettuccini pasta with a rich Alfredo sauce made from scratch with fresh Parmesan cheese, whole cream & spices.

### Beef or Cheese Ravioli

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara or garlic butter herb sauce.

### Beef or Cheese Enchiladas

Covered with enchilada sauce and cheddar cheese topping.

### Chicken Fettuccini Alfredo

Fettuccini pasta & grilled chicken with Alfredo sauce made from scratch with fresh Parmesan cheese, rich cream & spices.

### Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

### Bourbon Chicken

Bite-sized chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

### Assorted Finger Sandwiches (2 per person)

with Pimento spread, ham salad, chicken salad, & seafood salad served on freshly made gold, white & wheat rolls.

### Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

### Honey Baked Ham

Ham glazed with honey, brown sugar & pineapple, served freshly made gold, white, & wheat rolls.

### Sesame Chicken

Boneless breast of chicken filled with Swiss cheese, & light sesame crumb coating.

### Shrimp Scampi

Shelled shrimp in a rich shallot, garlic & herb butter sauce.

### Chicken Cor Don Bleu

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & light crumb coating.

### Round of Top Sirloin

Served with beef shallot sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & fresh made gold, white & wheat rolls.

### Chicken Parmesan

Boneless breast of chicken filled with shredded Parmesan cheese, a light crumb coating, topped with a light Alfredo sauce & fresh Parmesan cheese.

### Cold Cut Sandwiches (2 per person)

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on fresh made gold, white & wheat & croissant rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

### Chicken Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Steak Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Steak & Chicken Combination Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Beef Tenderloin

Served with a red wine mushroom sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & freshly made gold, white & wheat rolls.

**May be chosen for a Diamond Package at no extra charge.**

**May be chosen as the one main entrée on Sapphire Package for \$6.50 per person or Gold Package for \$4.50 per person.**

### Quiche

Quiche with onion, cheese and your choice of Bacon, Spinach or Crab meat.

### Omelet Station

Served with your choice of bacon, sausage, green onion, tomatoes, mushrooms, bell pepper, cheese.

**May be chosen as the one main entrée on Gold Package for \$3.00 per person.**

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# Gold & Diamond Buffet Cold & Hot Hors D'oeuvres

## Cold Hors D'oeuvres

### Guacamole Dip

Avocado, onions, tomatoes & spices.

### Deviled Eggs

With mustard, dill & sweet pickle.

### Bruschetta

Diced tomatoes seasoned with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

### Diced Tomato with Cottage Cheese

Tomatoes seasoned with fresh cilantro, garlic, & olive oil.

### Roma Tomato & Mozzarella Cheese

Seasoned with olive oil & Italian seasoning.

### Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

### Layered Fiesta Dip

Refried beans, sour cream, salsa, cheddar cheese, guacamole served with tortilla chips.

### Assorted Finger Sandwich Halves

with Pimento spread, ham salad, chicken salad, & seafood salad served on freshly made gold, white & wheat rolls.

### Crab Spread on Wafers

Crab spread served on French Baguette slices.

### Guacamole & Salsa

Served with tortilla chips.

### Cold Cut Sandwiches Halves (counts as 2 Cold)

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on fresh made gold, white & wheat & croissant rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

### Shrimp Cocktail (counts as 2 Cold)

Medium chilled shrimp served over ice with cocktail sauce.

### Smoked Salmon Display (counts as 2 Cold)

With minced onion, black olive, boiled egg & gourmet crackers.

## Hot Hors D'oeuvres

### Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

### Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted croutons.

### Bourbon Chicken

Bite sized Chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

### Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

### Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

### Burgundy, BBQ or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce, Italian marinara, or BBQ sauce.

### Mushroom Fillo Triangle

Fine flaky Fillo pastry with mushrooms in a light cream sauce.

### Crab Stuffed Wontons

Fine flaky Fillo pastry filled with crab meat.

### Crab Cakes

Lightly breaded crab meat, onions & peppers.

### Portobello Mushroom Tart

Filled with Swiss cheese, cream & Portobello mushrooms.

### Chicken Cor Don Bleu Slices

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & a light crumb coating.

### Santa Fe Southwest Chicken Puffs

Fine flaky Fillo pastry filled with boneless breast of chicken marinated in bell pepper & southwest spices.

### Parmesan Chicken Slices

Boneless breast of chicken filled with Parmesan cheese, a light crumb coating & topped with Parmesan cheese.

### Beef & Vegetable Mini Kabob

Beef, gold onion, tomato, carrot & a beef cherry sauce.

### Miniature Beef Wellington

Cubed beef tenderloin rolled in a light liver pâté & folded in a rich buttery pastry.

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## Gold & Diamond Buffet Vegetables & Salads

### Vegetables

#### Mexican Rice

Seasoned with butter & spices.

#### Sweet Corn

Seasoned with butter & minced gold onion.

#### Broccoli, Cauliflower & Carrots

Large cuts of seasoned steamed vegetables.

#### Red Potatoes with Herbs

Seasoned with white onion, butter & herbs.

#### Rice Pilaf

Seasoned with chicken broth & diced vegetables.

#### Mashed Potatoes

Seasoned with garlic & butter & baked lightly brown.

#### Glazed Carrots

Seasoned with butter & brown sugar.

#### Green Beans

Seasoned with butter, salt & pepper.

#### Mexican Beans

Topped with melted cheddar cheese.

#### Green Beans Almandine

Seasoned with butter, almond slivers & bacon.

#### New Potatoes Twice Baked

Whole baby new potatoes with sour Cream, shredded cheeses, minced mushrooms & chives.

### Salads

#### Spiral Pasta Salad

Tri color pasta with black olives & Italian dressing.

#### Bow Tie Pasta Salad

With tomato, basil, Parmesan cheese, & Italian herbs.

#### Caesar Salad

Tossed with croutons, & fresh shredded parmesan cheese.  
(Add grilled chicken for additional \$2.00 per person)

#### Mixed Garden Medley

Tossed with cucumber, carrot, cheddar cheese & croutons.

#### Waldorf Salad

(counts as 2 Cold or add \$2.00 per person)  
Diced apples with walnuts, white raisins & celery.

#### Italian Salad

With cherry peppers, black olives, tomatoes,  
Parmesan cheese & croutons.

#### Spinach Salad

(counts as 2 Cold or add \$2.00 per person)  
Baby spinach with walnuts, grapes & poppy seed dressing.

#### Fajita Taco Salad

(counts as 2 Cold or add \$2.00 per person)  
Steak or chicken fajita meat with shredded cheddar cheese,  
black olives & salsa.

### Soups

\*Cream of Asparagus

French Onion

Minestrone

\*Potato

\*Tomato

\*recommended choices for brunch

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## Add a Menu Item to a Reception Package.

### Main Entrees

Fettuccini Alfredo	\$4.00
Beef or Cheese Ravioli	\$4.00
Roasted Herb Chicken	\$4.50
Bourbon Chicken	\$4.50
Chicken Fettuccini Alfredo	\$5.00
Assorted Finger Sandwiches (2 per person)	\$5.00
Breast of Smoked Turkey	\$6.00
Honey Baked Ham	\$6.00
Sesame Chicken	\$6.00
Chicken Cor Don Bleu	\$6.00
Round of Top Sirloin	\$6.00
Chicken Parmesan	\$6.00
Cold Cut Sandwiches (2 per person)	\$6.00
Chicken Fajitas	\$6.50
Shrimp Scampi	\$7.00
Steak & Chicken Combination Fajitas	\$7.00
Steak Fajitas	\$7.50
Beef Tenderloin	\$11.50

### Hot Hors D'oeuvres

Crab Filled Mushroom Caps	\$2.50
Artichoke & Spinach Spread	\$2.50
Bourbon Chicken	\$2.50
Spanikopita	\$2.50
Burgundy, BBQ or Italian Meatballs	\$3.00
Artichoke Triangle	\$3.00
Red Pepper Beef Tip	\$3.00
Asian Chicken Purse	\$3.00
Mushroom Fillo Triangle	\$3.00
Crab Stuffed Wontons	\$3.00
Crab Cakes	\$3.00
Portobello Mushroom Tart	\$3.00
Chicken Cor Don Bleu Slices	\$3.00
Hawaiian Chicken Skewers	\$3.00
Santa Fe Southwest Chicken Puffs	\$3.00
Teriyaki Beef on a Stick	\$3.00
Parmesan Chicken Slices	\$3.00
Beef & Vegetable Mini Kabob	\$3.50
Miniature Beef Wellington	\$3.50

### Vegetables

Mexican Rice	\$2.50
Sweet Corn	\$2.50
Broccoli, Cauliflower & Carrots	\$2.50
Red Potatoes with Herbs	\$2.50
Rice Pilaf	\$2.50
Mashed Potatoes	\$2.50
Glazed Carrots	\$2.50
Mexican Beans	\$2.50
Green Beans Almandine	\$3.00
New Potatoes Twice Baked	\$3.50

### Salads

Spiral Pasta Salad	\$2.50
Bow Tie Pasta Salad	\$3.00
Caesar Salad	\$3.00
Mixed Garden Medley	\$3.00
Italian Salad	\$3.00
Waldorf Salad	\$4.50
Spinach Salad	\$4.50
Chicken Caesar Salad	\$5.00
Fajita Taco Salad	\$5.00

### Cold Hors D'oeuvres

Guacamole Dip	\$1.00
Deviled Eggs	\$2.00
Bruschetta	\$2.00
Diced Tomato with Cottage Cheese	\$2.00
Roma Tomato & Mozzarella Cheese	\$2.50
Chicken or Ham Cornets	\$2.50
Layered Fiesta Dip	\$2.50
Assorted Finger Sandwich Halves	\$3.00
Crab Spread on Wafers	\$3.50
Guacamole & Salsa	\$3.50
Cold Cut Sandwiches Halves	\$3.50
Shrimp Cocktail	\$6.50
Smoked Salmon Display	\$6.50

Items priced per person - Minimum 50 person order.

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## Reception Package Upgrades

### Chocolate Dipped Strawberries

(Included with most groom's cakes)

\$3.00 per person

### Carving Stations

Buffets are set up for guests to serve themselves.

Turkey, ham, top sirloin & beef tenderloin is placed on the buffet sliced & topped with the various sauces.

Carver for carving may be added to carve turkey, ham or beef for \$100 per carver.

Receptions over 200 guests will require two. (One carver for carving is included in the Diamond Package, two carvers for over 200.)

### Soft Drinks for Buffet

For non-alcoholic events.

(Soft drinks included in by the hour bars.)

One Hour 2.00 - Two Hours \$3.00

Three Hours \$4.00 - Four Hours \$5.00

Charge is for every guest

plus 15% service charge & 8.25% sales tax.

Served by bartender add Bar Fee \$100.00

### . Buffet or Table Serving Staff

\$100 per server (1 / 50 guests recommended)

### Chocolate Fountain Set Up Fee

(includes 1 skirted table, plates & napkins)

See additional information for requirements.

\$2.00 per person

### Chocolate Dipped Tuxedo Strawberries

White chocolate dipped strawberries with hand painted Tuxedo and bow tie with milk chocolate. \$5.00 each berry

### Iced Seafood Display

Shrimp cocktail, seafood salad sandwiches, deviled eggs with crab meat, crab spread on wafers, smoked salmon presentation, pasta salad with lobster, & cocktail sauce.

\$15.00 per person when added to a package.

### Place settings at guests tables for buffets

Silver ware and fan folded fabric napkin

\$1.00 per person

### Sit down dinner service

(includes place settings at guest tables)

\$5.00 per person

Minimum 24 guests.

### Additional time

may be added to your reception for \$350 per hour, subject to availability.

### Cocktail waiter staff

\$150.00 per server (1 / 50 guests recommended)

## DJ Package

You may provide your own DJ service, but compare our package advantages first!

Our DJs are NOT hired from an outside company...they work for us, are trained by us, work closely with our coordinators & are experienced with our ceremonies.

Equipment & music is on site, there is no chance of damage in transit.

DJ Package is subject to availability.

**Minimum 3 hours - Maximum 4 hours - \$600.00** no tax is charged on this package.

Additional hour - \$100.00. Feel free to tip your DJ the night of your event.

**There is NO service charge or sales tax on DJ Packages.**

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## ALEXANDER MANSION ALCOHOL INFORMATION

### ALL INCLUSIVE HOSTED BY THE HOUR BAR PACKAGES

Beer, wine, champagne & soda **before 5:00**

3 hours \$13 per person - 3 1/2 hours \$14.50 per person - 4 hours \$16 per person

Beer, wine, champagne & soda **after 5:00**

3 hours \$15.50 per person - 3 1/2 hours \$17.25 per person - 4 hours \$19 per person

Beer, wine, champagne, soda & house brand liquor

3 hours \$19.50 per person - 3 1/2 hours \$21.75 per person - 4 hours \$24 per person

Beer, wine, champagne, soda & call liquor

3 hours \$21 per person - 3 1/2 hours \$23.25 per person - 4 hours \$25.50 per person

Beer, premium wine, champagne, soda, & premium liquor

3 hours \$24 per person - 3 1/2 hours \$26.50 per person - 4 hours \$30 per person

All inclusive hosted bars include: glasses (disposables not used), bar napkins, bartender, bar back, set up and clean up. No additional service charge, bar fees, bartender fees or tax is charge on the hosted bar packages. A cash bar may be added to hosted bars to offer guests the option to purchase additional types of wine or liquor for half of the regular cash bar fee listed below. Hosted bars are for a minimum of 50 guests.

### HOUSE, CALL, & PREMIUM BRAND LIQUOR

House Brands include: Vodka, Rum, Bourbon, Gin, Scotch, and Tequila.

Call Brands include: Smirnoff Vodka, Bacardi Rum, Jim Beam Bourbon, Seagram's 7, Beefeater Gin, & Cuervo Gold Tequila.

Premium Brands include: Absolute Vodka, Bacardi Light Rum, Jack Daniel's, Crown Royal, Bombay Sapphire Gin, J&B Scotch, Malibu Rum, Disorano Amaretto, Patrone, Grey Goose, Hennessy and 1800 Reposado.

### CASH BAR

Bar fee: Up to 125 guests \$275 • 126 to 200 guests \$400

Domestic Beer	\$3.00	Soft Drinks	\$1.00
Imported Beer	\$3.50	Mixed house liquor	\$4.50
Wine/Champagne house	\$4.50	Mixed call liquor	\$5.00
Wine/Champagne premium	\$\$\$	Mixed premium liquor	\$6.00 - \$7.00

### CHAMPAGNE TOAST

Self Serve \$4.50 per person Passed \$5.00 per person (minimum 75 guests)

See additional information pertaining to alcohol policies and rules.

There is a 15% service charge on all special ordered alcohol. Alcohol is not taxed.

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## ALEXANDER MANSION ALCOHOL INFORMATION

- Bars are available as listed above. A guest may run a tab, but not a tab with a pre-set dollar limit.
- Hosted bar fees must be paid for every guest even if a guest is not drinking unless that guest is a minor. Fees are based on some guest who will not drink and some who will drink more than the average.
- Hosted bars booked for less than 85% of the final guest count, meaning more than 15% of the guests would be minors, must be requested and approved in writing. Request must include documentation of a guest list and an explanation of the reason why more than 15% of the guests would be minors. It is extremely rare for a reception to have more than 15% of the guests who are minors. The Alexander Mansion wants to be prepared for requesting proper identification for events with a large percentage of minors. In the event a booking a hosted bar for less than 85% of the final guest count is approved in writing and it is realized during the reception that a greater number of guests are of legal age, the bar will be closed until the additional adult guests are paid for and no refunds will be given for any unused bar time.
- All bars and service must end fifteen minutes prior to the end of your event. Service must end by 11:45 p.m. Sunday - Friday & 12:45 a.m. for Saturday night events.
- Passed or table side service is available for Hosted Hourly Bars for an additional fee of \$5 per person. Fee is based on increased alcohol consumption when passed and 1 server per minimum of 50 guests.
- All alcohol choices must be made and all alcohol fees must be paid two weeks prior to your event at your finalization appointment. Alcohol choices may not be made until that time.
- Alcohol prices and options will not be guaranteed until 2 weeks prior to your event.
- We reserve the right to refuse alcohol to any guest we feel may be intoxicated or under the age of 21, even if their parent is present.
- By law, alcohol must be purchased from The Alexander and is not allowed to be taken outside The Alexander Mansion, with the exception of the rear courtyard.
- It is unlawful to bring other alcohol onto the premises. This includes the parking lots. Anyone caught with illegal alcohol on the premises will be asked to leave and the alcohol will be disposed of.
- In the event guests are involved in illegal activity and/or putting themselves or another guest safety in danger, such as giving alcohol to a guests who has been cut-off for intoxication, bringing in outside alcohol, taking alcohol outside, etc. and continues to do so after being warned once, the guest will be asked to leave. If several guests are involved in this type of activity and guest continue to do so after an announcement has been made once, the bar will be closed and no refunds will be given for any unused bar time.

See additional information pertaining to alcohol policies and rules.

There is a 15% service charge on all special ordered alcohol. Alcohol is not taxed.

In order to maintain & improve quality, alcohol packages, menus & prices are subject to change without notice, unless two week finalization has been completed.

Contact our office for current pricing & menus.

Revised 1/2011