

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.

8.25% sales tax will be charged on floral or decoration packages, but NO sales tax.

**Packages available for a limited time and 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 9/09

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 skirting for all buffet tables, and guest 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, 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, are available for a limited time & 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 served in silver urns, punch served in our sterling silver punch bowl with silver goblets (unlimited quantities).

White chocolate mints & deluxe nuts on silver trays,

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

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

Linen table skirting for all buffet tables, guest 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 & vegetables.

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

Sunday Bronze & Crystal reception packages may be used on available Fridays & Saturdays, **only** if you are scheduling your reception to be held within 3 months of signing your contract.

Reception Accommodations

Saturday evening minimum 100 guests.

Saturday afternoon & Friday evening minimum 75 guests.

Sunday minimum 50 guests.

Maximum 200 guests with buffet & dancing.

There is a 15% service charge & 8.25% sales tax on reception packages.

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For seated service see reception service upgrades. Revised 9/09

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 French 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 & pickle, black olive & Pimento or crab meat.

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

Beef or Cheese Tortellini

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

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.

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.

Chicken Fettuccini Alfredo

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

Beef or Cheese Tortellini

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

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 Gold Package for \$2.00 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, pickle, green & black olive.

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

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 French 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 purple onion, butter & herbs.

Rice Pilaf

Seasoned with chicken broth & diced vegetables.

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.

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Revised 9/09

Add a Menu Item to a Reception Package.

Main Entrees

Fettuccini Alfredo	\$3.50
Beef or Cheese Ravioli	\$3.50
Roasted Herb Chicken	\$4.00
Bourbon Chicken	\$4.00
Chicken Fettuccini Alfredo	\$4.50
Beef or Cheese Tortellini	\$4.50
Assorted Finger Sandwiches (2 per person)	\$4.50
Breast of Smoked Turkey	\$5.00
Honey Baked Ham	\$5.00
Sesame Chicken	\$5.00
Shrimp Scampi	\$5.50
Chicken Cor Don Bleu	\$5.50
Round of Top Sirloin	\$5.50
Chicken Parmesan	\$5.50
Cold Cut Sandwiches (2 per person)	\$5.50
Chicken Fajitas	\$5.50
Steak & Chicken Combination Fajitas	\$6.00
Steak Fajitas	\$6.50
Beef Tenderloin	\$7.00

Vegetables

Mexican Rice	\$2.00
Sweet Corn	\$2.00
Broccoli, Cauliflower & Carrots	\$2.00
Red Potatoes with Herbs	\$2.00
Rice Pilaf	\$2.00
Glazed Carrots	\$2.00
Mexican Beans	\$2.00
Green Beans Almandine	\$2.50
New Potatoes Twice Baked	\$3.00

Salads

Spiral Pasta Salad	\$2.50
Bow Tie Pasta Salad	\$2.50
Caesar Salad	\$2.50
Mixed Garden Medley	\$2.50
Waldorf Salad	\$4.00
Chicken Caesar Salad	\$4.00

Hot Hors D'oeuvres

Crab Filled Mushroom Caps	\$2.00
Artichoke & Spinach Spread	\$2.00
Bourbon Chicken	\$2.00
Teriyaki Beef on a Stick	\$2.00
Asian Chicken Purse	\$2.00
Spanikopita	\$2.00
Burgundy, BBQ or Italian Meatballs	\$2.50
Artichoke Triangle	\$2.50
Red Pepper Beef Tip	\$2.50
Mushroom Fillo Triangle	\$2.50
Crab Stuffed Wontons	\$2.50
Crab Cakes	\$2.50
Portobello Mushroom Tart	\$2.50
Chicken Cor Don Bleu Slices	\$3.00
Hawaiian Chicken Skewers	\$3.00
Santa Fe Southwest Chicken Puffs	\$3.00
Parmesan Chicken Slices	\$3.00
Beef & Vegetable Mini Kabob	\$3.00
Miniature Beef Wellington	\$3.00

Cold Hors D'oeuvres

Guacamole Dip	\$1.00
Deviled Eggs	\$1.50
Bruschetta	\$1.50
Diced Tomato with Cottage Cheese	\$1.50
Roma Tomato & Mozzarella Cheese	\$2.00
Chicken or Ham Cornets	\$2.00
Layered Fiesta Dip	\$2.00
Assorted Finger Sandwich Halves	\$2.50
Crab Spread on Wafers	\$2.50
Guacamole & Salsa	\$2.50
Cold Cut Sandwiches Halves	\$3.00
Shrimp Cocktail	\$5.50
Smoked Salmon Display	\$6.00

Items priced per person - Minimum 50 person order.

There is a 15% service charge & 8.25% sales tax
on reception packages & menu items.

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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Revised 9/09

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

Sit down dinner service

(includes place settings at guest tables)

for just a few tables \$100.00

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)

D J Package

You may provide your own D J 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.

D J 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 D J the night of your event.

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

There is a 15% service charge & 8.25% sales tax on reception packages & menu items.

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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, & 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, & 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

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.

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Enough Bride's cake and Groom's cake for every guest is included
with all Reception Packages with the following options.

- One hour appointment for your cake design, cake order & tasting for up to four people.
- One flavor of wedding & groom's cake, 18 flavors to choose from.
- One flavor of wedding & groom's cake filling, 17 flavors to choose from.
- One flavor of wedding & groom's cake icing, 8 butter crème flavors to choose from.
- One border for each tier of wedding & groom's cake, more than 44 borders to choose from.
- Wedding cake base covered in white fabric & Groom's cake base made in chocolate brown.
- Sterling Silver cake platforms available for medium sized cakes.
- *Up to 6 tiers of wedding & 2 tiers of groom's cake, depending on your number of guests.
- Wedding cake stacked, three post or center post cake stand & groom's cake stacked up to 2 tiers.
- Hand made porcelain type edible flowers, many options to choose from.
- Two colors of flower & two colors of leaves OR two colors of icing borders. *(No pearl, gold or silver.)*
- Keepsake cake topper made of porcelain type edible flowers.
- Free top tier of cake for your anniversary.

*The number of tiers of wedding cake you will have will depend on how many guests you have booked for, how your cake is stacked and the shape of your cake. Below is the maximum number of tiers you could have for round and square cakes. You may ask your cake consultant about additional shapes.

Round: 50 guests - 2 tiers, 75 to 125 guests - 3 tiers, 150 to 250 guests - 4 tiers, 300 or more guests - 5 tiers

Square: Under 75 guests - 1 tier, 75 to 100 guests - 2 tiers, 125 to 200 guests - 3 tiers, 250 + guests - 4 tiers

Cake upgrades and additional charges

Due to some brides changing their mind several times on their cakes, additional cake appointments or tastings will be \$25.

*Extra cake or false tiers for a cake larger than the number of guests finalized for.

More than one flavor each of wedding cake, filling & icing.

Base icing colors other than white, off white, fudge & milk chocolate colors., fondant icing or accents.

More than two colors of icing flowers & two colors of leaves OR two colors of icing borders & any pearl, silver or gold.

Slanted or unevenly stacked cakes.

Cake bases covered in fabrics provided by the bride.

Silk or fresh flower assembly of flowers provided by the bride. A request for silk or fresh flower assembly must be submitted in writing and include a photo.

Any custom border not included in the 44 borders offered by The Alexander Mansion. A request for any other border must be submitted in writing and include a photo.

Monograms, seals, crests or logos. A request for any seal, crest or logo must be submitted in writing, include a detailed drawing and must be accompanied by a legal release on the logo companies or schools official letterhead.

If the bride is providing her own topper, it must be brought in at least one month prior to the event to be checked for weight.

Not all special request for services, above and beyond those included in The Alexander Mansion's cakes, are possible.

All colors are made with food coloring and not all colors are possible. We can not guarantee an exact color match. We will try to match your color as close as possible, if a color swatch of ribbon or fabric is provided.

ANY cake changes made after the initial cake appointment must be submitted in writing and must receive a confirmation for the change to be made.

NO cake changes may be made within 1 month of the event.