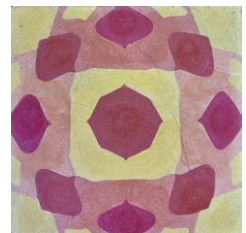


WEDDING

Packages

THE
ALEXANDER



THE Contemporary

-BAR-

essential beer & wine | 3 hour duration

-HORS D'OEUVRES-

selection of 2 hot or cold hors d'oeuvres

-PLATED FIRST COURSE*-

butter leaf salad (v, gf)
candied walnuts | cambozola | truffle
vinaigrette

artisan rolls | sweet butter

-PLATED MAIN COURSE*-

arctic char | toasted barley
caramelized cipollini onion
sweet pea puree

or

chicken breast | au jus
roasted carrots and turnip
yukon gold potato puree (gf)

gourmet coffee | decaffeinated coffee | iced tea

\$105 per person

*additional options available



THE *Modern*

-BAR-

essential bar beer & wine | 3 hour duration

-HORS D'OEUVRES-

selection of 2 hot or cold hors d'oeuvres

-DINNER BUFFET*-

farro | carrots | radish | beets | arugula | hazelnut dressing
grilled watermelon | avocado | cucumber | ricotta salatta
cesar salad | garlic parmesan croutons | tomato | parmesan

chicken breast | jarlsburg mornet sauce
flank steak | bourbon thyme demi-glace
halibut | caper white wine butter
rice | braised wild rice
vegetables | roasted local blend

gourmet coffee | decaffeinated coffee | iced tea

\$125 per person

*additional options available



THE *Norvean*

-BAR-

exceptional full bar | 3 hour duration

-HORS D'OEUVRES-

selection of 2 hot or cold hors d'oeuvres

-CHARCUTERIE STATION*-

meats | local selection and house cures
breads | flat bread, naan bread
accompaniments | grainy mustard, pickles

-CHAMPAGNE TOAST-

house sparkling wine

-DINNER BUFFET*-

salad greens | tomato | cucumber | carrot | apple vinaigrette
grape tomatoes | bocconcini | opal basil | white balsamic reduction
rigatoni | artichoke | fried tomato | kalamata olive | pesto

striped sea bass | port wine gastrique
chicken | roasted shallot | goat cheese | red pepper coulis
tortellini pasta | carbonara | mushrooms
polenta | thyme | garlic | oven dried tomato
vegetables | grilled zucchini | basil-charred red onion

gourmet coffee | decaffeinated coffee | iced tea

\$145 per person

*additional options available



THE *Deco*

-BAR-

extraordinary full bar | 4 hour duration

-HORS D'OEUVRES-

selection of 3 hot or cold hors d'oeuvres

-CHAMPAGNE TOAST-

house sparkling wine

-CREATE YOUR OWN SALAD BAR-

romaine | mixed greens | spinach

seasonal toppings

selection of house made dressings

-ANTIPASTO STATION*-

grilled vegetables | castelvetrano olives

peppadew | fried tomatoes

goat cheese | bocconcini | peppers

artichokes | baguette

-CARVING STATION*-

herb roasted tenderloin of beef | au jus

whole smoked roasted turkey | cranberry chutney

artisan rolls | sweet butter

-PAELLA STATION*-

shrimp | scallops | chorizo | arborio rice | saffron

sour dough bread

-POTATO STATION*-

sweet potatoes | mashed Yukon gold

local cheddar | parmesan | salsa | red onion

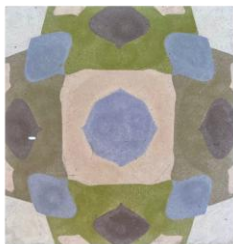
green onion | bacon | tomato | sour cream

peperonata | peppadews | gravy

gourmet coffee | decaffeinated coffee | iced tea

\$195 per person *(minimum of 50 guests)*

*additional options available



THE *Baroque*

-BAR-

exceptional bar | 4 hour duration

-HORS D'OEUVRES-

selection of 3 hot or cold hors d'oeuvres

-POTATO STATION*-

sweet potatoes | mashed yukon gold
local cheddar | parmesan | salsa | red onion
green onion | bacon | tomato | sour cream
peperonata | peppadews | gravy

-CHAMPAGNE TOAST-

house sparkling wine

artisan rolls | sweet butter

- PLATED FIRST COURSE*-

arugula salad (v, gf)
radish | smoked sea salt
manchego cheese
citrus vinaigrette

-PLATED MAIN COURSE*-

alaskan halibut filet
verbena risotto | english peas
lemon basil vinaigrette (gf)

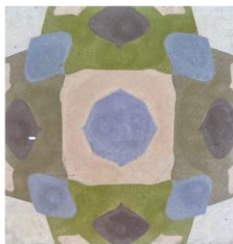
or

filet mignon | cabernet demi
baby carrots | roasted cherry tomato
smoked butter fingerling | parsnip (gf)

coffee | decaffeinated coffee | iced tea

\$195 per person

*additional options available



THE *Avant-Garde*

-BAR-

extraordinary bar | 4 hour duration

-HORS D'OEUVRES-

selection of 3 hot or cold hors d'oeuvres

-TUSCAN RECEPTION STATION*-

rigatoni | bolognese sauce

tortellini | pesto

parmigiano-reggiano | garlic bread

-CHAMPAGNE TOAST-

house sparkling wine

-WINE SERVICE WITH DINNER-

select one red & one white from bar tier

-PLATED FIRST COURSE*-

yellow beet salad (v, gf)

arugula | blue stilton

pomegranate | balsamic vinaigrette

artisan rolls | sweet butter

-PLATED DUET ENTREE COURSE*-

beef tenderloin | truffle jus

chicken thigh | apple purée

smoked gouda mashed potatoes

seasonal vegetables

gourmet coffee | decaffeinated coffee | iced tea

\$235 per person

*additional options available



THE *Young Artist*

-YOUNG ADULT BAR-
unlimited non-alcoholic beverages
sodas | milk | juices | water

-PLATED DINNER-
seasonal fruit plate | yogurt dip

chicken fingers* | french fries | assorted sauces

-BUFFET DINNER-
dine from chosen buffet

\$39 per child | under 12 years

*additional options available



-HOT HORS D'OEUVRES-

brie puff pastry | sweet pear

spinach and artichoke crisp

truffle mac and cheese

vegetable spring roll

bacon wrapped shrimp

tarragon crab cakes | remoulade

shrimp tempura | peanut sauce

coconut shrimp | wasabi hoisin

short rib | manchego empanada

beef wellington

cuban spring roll

andouille sausage en croute

teriyaki beef satay | spicy sambal sauce (gf)

chicken pot sticker | sweet siracha soy

sesame chicken | sweet chili sauce

peking duck spring roll | ginger sauce

southwest chicken kabobs

-COLD HORS D'OEUVRES-

balsamic fig flatbread | bousin cheese

smoked salmon | cucumber | tarragon crème fraiche (gf)

ribeye crostini | cambozola & port reduction

duck wonton | hoisin mayonnaise | cherry chutney

yellow beet | goat cheese | endive (gf)

honey chipotle hummus | fried pita

shrimp | spicy cocktail sauce (gf)

tuna tartare | fried lotus root (gf)

tomato mozzarella crostini | basil | balsamic syrup

beef tenderloin | flatbread | horseradish



BAR Packages

ESSENTIAL

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Blackheart Spiced Rum
Exotico Blanco Tequila
Jim Beam Bourbon
Old Overholdt Whiskey
Famous Grouse Scotch
Bailey's Irish Cream

EXCEPTIONAL

Wheatley Vodka
Bombay Gin
Flor de Cana 4 Year Rum
Blackheart Spiced Rum
Espolon Silver Tequila
Four Roses Bourbon
Knob Creek Rye
Jack Daniel's Whiskey
Dewar's White Label Scotch
Bailey's Irish Cream

EXTRAORDINARY

Tito's Vodka
Bombay Sapphire Gin
Flor de Cana 4 Year Rum
Blackheart Spiced Rum
El Tesoro Silver Tequila
Basil Hayden Dark Rye Whiskey
Jack Daniel's Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Bailey's Irish Cream

House Selection of Sparkling Wine
Cabernet Sauvignon | Merlot
Pinot Noir | Chardonnay
Sauvignon Blanc | Pinot Grigio
{Proverb}

La Marca Prosecco
Cabernet Sauvignon | Merlot
Pinot Noir | Chardonnay
Pinot Grigio
{Trinchero Trinity Oaks}

Diora Rosé | Jermann Pinot Grigio
Jackson Estate Chardonnay
Loveblock Sauvignon Blanc
Arrowwood Cabernet Sauvignon
Francois Labet Pinot Noir
Two Hands Angel's Share Shiraz

All Bar Tiers include Soft Drinks, Juice, Bottled Water and your choice of 5 Beers:

Domestic: Budweiser | Bud Light | Miller Lite | Blue Moon | Sam Adams Boston Lager

Import: Corona Extra | Modelo Especial | Stella Artois | Heineken | Heineken 0.0

Craft: Fountain Square Workingman's Pilsner | Sun King Cream Ale/Wee Mac/Osiris | Upland Wheat | Sierra Nevada Pale Ale

Cider & Seltzer: Truly Wild Berry Seltzer | Angry Orchard Crisp



LATE NIGHT *Bites*

-SLIDER STATION-

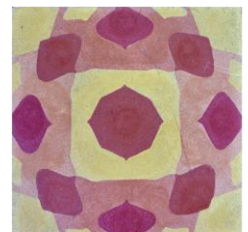
beef | grass fed indiana beef
turkey burger | mulato chili spiced
ketchup | bbq sauce | pickle | cheese | lettuce | tomato | onion
\$24 per person

-LOADED TOTS STATION-

traditional crispy tots | sweet potato tots
queso | parmesan | bacon | chives
salsa | sour cream | hot sauce
\$24 per person

-PIZZA STATION-

artisan cheese | traditional pepperoni | buffalo chicken
warm bread sticks | marinara sauce
\$25 per person



REHEARSAL

Dinners

THE
ALEXANDER



TYPE A *Rehearsal Package*

-BAR-

essential beer & wine bar | 2 hour duration

-SALADS-

salad greens | chipotle-ranch dressing

roasted corn salad

black bean | cumin | chili lime dressing

-SIDES-

rice | charred tomato | sweet paprika

beans | guajillo green chili

-ENTREES-

chicken fajitas | caramelized onion | peppers

carne asada | red onion | poblano | cabbage

-ACCOMPANIMENTS-

local corn and flour tortillas | local tortilla chips

guacamole | grilled tomato salsa | sour cream

cheese | grilled limes

-DESSERTS-

assorted entremets

gourmet coffee | iced tea

\$95 per person



SOUND SUIT *Rehearsal Package*

-BAR-

essential beer & wine bar | 2 hour duration

-SALADS-

smoked potato | jowl bacon lardons | charred red onion

arugula | yellow beets | blue stilton | cherry vinegar

grape tomatoes | bocconcini | opal basil

white balsamic reduction

-SIDES-

polenta | thyme | garlic | oven dried tomato

vegetables | roasted cauliflower | grilled red pepper

-ENTREES-

chicken | caramelized cipollini onion | mushrooms

flank steak | balsamic marinade | rosemary scented jus

-ACCOMPANIMENTS-

rolls | butter

-DESSERTS-

assorted entremets

gourmet coffee | iced tea

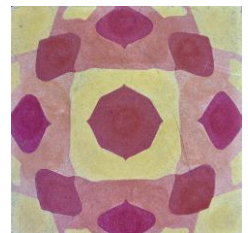
\$95 per person



FAREWELL

Brunch

THE
ALEXANDER



BREAKFAST

Buffets

-PARDO BREAKFAST-

bagels | croissants | muffins

cream cheese | butter | jam

seasonal fresh fruit display

frittata | vegetables, smoked swiss

potatoes | yukon gold potatoes

cherry-wood smoked bacon | maple sausage

juice | orange, grapefruit, apple, cranberry

gourmet coffee | hot tea

\$40 per person

-ZEBRA FRUIT WAVEPACK-

bagels | croissants | muffins

cream cheese | butter | jam

seasonal fresh fruit display

french toast | brioche bread, maple syrup

scrambled eggs | tomatoes, scallions, cheddar

potatoes | yukon gold potatoes

cherry wood smoked bacon, maple sausage

juice | orange, grapefruit, apple, cranberry

gourmet coffee | hot tea

\$44 per person



SIGNATURE *Brunches*

-HEARTLAND-

bagels | croissants | muffins
cream cheese | butter | jam
seasonal fresh fruit display

buttermilk pancakes | maple syrup
scrambled eggs | tomatoes, scallions, cheddar
potatoes | yukon gold potatoes
cherry-wood smoked bacon | maple sausage
biscuits | chorizo gravy

juice | orange, grapefruit, apple, cranberry
gourmet coffee | hot tea

\$46 per person

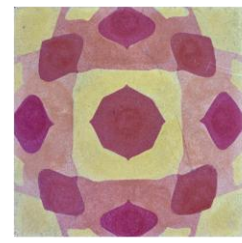
-LONG GONE-

bagels | croissants | muffins
cream cheese | butter | jam
seasonal fresh fruit display
parfait | yogurt, granola, dried fruits, nuts

french toast | banana foster syrup
scrambled eggs | tomatoes, scallions, cheddar
potatoes | yukon gold potatoes, honey sriracha
cherry-wood smoked bacon | maple sausage
smoked salmon | caper, onion, tomato
oats | steel cut oatmeal, brown sugar

juice | orange, grapefruit, apple, cranberry
gourmet coffee | hot tea

\$51 per person



IT'S ALL IN THE *Details*

Our Wedding Packages Include...

- Expert Sales Assistance in Arranging Wedding Plans
- Event Services Coordinator for Detailing and Planning
- Gourmet Hors D' Oeuvres for Cocktail Reception
- Plated or Buffet Dinner Service
- Open Bar Service
- Black Floor Length Linen (other colors available – pricing may vary)
- Clear Chiavari Chairs with white padded seats *
- Ceremony space available for rehearsal on day before wedding (timing based on availability)**
- Complimentary wedding night guestroom for couple ***
- Discounted Guestroom Block for Guests of your Wedding
- Complimentary menu tasting for 2 guests***

***Based on availability**

****Requires contracted ceremony fee**

*****Only applies to Events with F&B Minimums over \$5k**



FREQUENTLY ASKED *Questions*

Is it possible to just have my ceremony on property?

We require couples to follow the ceremony with a breakfast, lunch or dinner in one of our private ballrooms.

Do you provide children and vendor meals?

We do offer a children's meal for guests under the age of (12) twelve years old or they can dine from the chosen buffet at a reduced price.

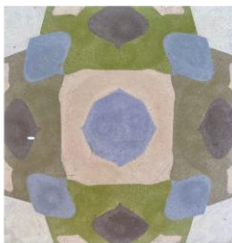
We do have a chef selected hot plated meal for vendors, or we can provide a cold boxed lunch.

When do I need to give you my final menu selections and final guest count?

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized two (2) weeks prior to your function. In the event that menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. We request that you notify the Event Services Coordinator with the exact number of guests attending the function seven (7) business days prior to the function.

What is required by the state of Indiana for a Marriage License?

An Indiana Marriage License must be obtained through the Clerk of the Court's office in the county where the ceremony will take place. Couples must present a social security number and at least one of the following: valid driver's license, valid government issued photo ID, or military identification. If either or both of you are divorced, a date of the prior marriage ending is required. The license is valid for sixty (60) days and no waiting period is required.



FREQUENTLY ASKED *Questions*

Will a ceremony rehearsal be scheduled?

Your Event Services Coordinator is happy to arrange a ceremony rehearsal for you and your wedding party. Rehearsal times and location are confirmed up to thirty (30) prior to your wedding and set at a time that does not interfere with other hotel events.

Do I need a Wedding Planner?

You are provided an Event Services Coordinator as part of your ceremony fee and a formal introduction will occur once the event is contracted. Your Event Services Coordinator will assist with the detailing and planning aspects of your wedding as they relate to The Alexander. You are welcome to hire an outside event planner for any additional needs such as an off-property ceremony or event décor and design.

Do I have to work with your recommended vendors, or can I bring my own?

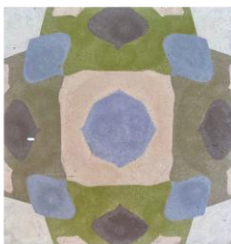
You are not required to work with any of the vendors on our recommended vendor list. If you do elect to bring in your own vendors, we will require a copy of their liability insurance for our records.

What about my Wedding Cake?

The Alexander will allow you to provide a wedding cake for your event from a fully licensed bakery. No other outside food or beverage is allowed in your event space.

When I'm ready to move forward with a contract, what is the deposit amount?

We require a non-refundable deposit of 10% of your minimum revenue. *Based on your specific event date, a larger deposit may be required.



CATERING MENU *Guidelines*

-TAXES & SERVICE CHARGES-

All meeting room, food and beverage, audio visual and related services are subject to applicable taxes in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all food and beverage, audio visual and related services will be subject to a 25% service charge. A portion of this charge (currently 13.75% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages.

-GUARANTEES-

We need your assistance in making all of your events a success. The Alexander requests that clients notify the Conference and Catering Department with the exact number of guests attending the function ninety-six (96) hours prior to the function (not counting weekends). Guarantees for Wednesday events, must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client will be charged for the original guaranteed number. The Alexander will prepare three percent (3%) above your food guarantee for functions up to 250 guests and two percent (2%) for functions over 250 guests. The Alexander is not responsible for any meals exceeding the two/three percent (2/3%) overage; however, we will accommodate such occurrences to the best of our ability. The Alexander reserves the right to change menu items as necessary to accommodate the additional number of guests.

-MENU SELECTION-

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event that menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the banquet event orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return at least four (10) working days prior to the first scheduled event. The banquet event order will serve as the food and beverage contract.

-REQUEST FOR MULTIPLE ENTRÉES-

Multiple entrée selections are permitted with selection made 2 weeks in advance. A choice of up to three (3) entrées to include vegetarian selection with a guarantee of each four (7) business days prior to the event. All entrees will be served with the same starch and vegetable selections selected by the Chef. In the event the entrée prices differ, the higher price will prevail. Client agrees to provide place cards to enable our wait staff to easily identify each guest's selection.



CATERING MENU *Guidelines*

-FOOD & BEVERAGE SERVICE-

- The Alexander is the only authorized licensee to sell and serve food, liquor, beer, and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes Hospitality Suites and food amenity deliveries. The Hotel will require appropriate ID for anyone who appears to be under the age of 21. Indiana Liquor Law requires all alcohol service to end at 2:00am.

-ADDITIONAL SERVICE & LABOR FEES-

- Cashier charge of \$250 per bar, only if a cash bar is utilized
- Bartender Charges are \$250 per bar, per event
(one bartender, required per 75 guests)
- Chef Attendant Charges are \$250 per station
Station attendant requirements are listed on each menu item
- \$150 passing attendant fee (1 per every 50 guests)
- \$120 cake cutting and plating fee

-WEATHER CALL & OUTDOOR FUNCTIONS-

The Hotel reserves the right to make the final decision regarding outdoor functions.

The decision to move a function indoors will be made based on prevailing weather conditions and the local forecast. The scheduled function will take place indoors if the following conditions are present: Weather forecast of a 40% or more change for precipitation provided by Weather.com, Temperatures are below 55 Degrees, Wind gusts are in excess of 15 Mph or Lightning in the area.

The Hotel will decide by 6:00pm the evening prior for Breakfast, by 7:00am the day of the event for Lunch and by 12:00pm for Evening Functions. The Hotel reserves the right to make the final decision on event location. Please note that china or glassware will not be allowed for outdoor events.

