

THE PERFECT WEDDING
BEGINS WITH

Alexander's

*Premier Banquet Facility
Catering & Event Management*

810.364.6650

www.showmealexanders.com

1200 Gratiot Blvd

Marysville, MI 48040

Testimonials

“Absolutely wonderful. The staff is very attentive and helpful. They know what they are doing. Facility is super clean and beautiful, including the restrooms. The food is amazing and hot. I have been here several times recently and it never disappoints.”

“The venue was beautiful, the food was good, the wait staff very attentive, and our bartender was the best!!”

“I am so happy that I chose Alexander’s to host my wedding reception. From the moment we sat down with them to book, they were very attentive and accommodating with making sure my vision came to life! Alex is absolutely amazing and easy to work with and kept checking in throughout our reception to make sure things were going smoothly and how I wanted it.

*They made sure every single detail was perfect and executed correctly. The food was delicious and the drinks were popping! Thank you Alex and your staff for all of the hard work and dedication you provide to make sure your customers have a flawless night!
10/10 recommend Alexander’s to host your event!”*

“Beautiful banquet center- great for weddings, and other celebrations. This place is very clean and has a bar, dance floor and more. Also, the employees were very helpful and professional.”

“Held more than a handful events here and everything was excellent. The staff goes above and beyond to make sure everything is perfect.”

“Came here for a wedding and it was absolutely fantastic. The food was great, and the layout made buffet style meals quite efficient and simple. The actual venue seemed easy to customize, so it should make a great venue for any occasion.”

*“First class all the way! Cannot wait to get back for the next event.
The food is the best food I’ve ever eaten. Not kidding.”*

*“I went there for a friend’s wedding reception and the workers were wonderful.
They took care of everything for us!”*

Alexander's

*Premier Banquet Facility
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Gold All Inclusive Wedding Package

Friday / Sunday

\$49.95 per person - 4 1/2 Hour Hall, 4 Hour Standard Bar

\$54.95 per person - 5 Hour Hall, 4 1/2 Hour Standard Bar

Package Includes: Mixes, Liquor, Wine, Labatt Blue Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Specialty Tables, (Memory, Gift, Cake, Head Tables) Centerpieces, Cake Cutting, Up Lighting, Set Up / Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

Platinum All Inclusive Wedding Package

Friday / Sunday

\$55.95 per person - 5 1/2 Hour Hall, 5 Hour Standard Bar

\$60.95 per person - 6 Hour Hall, 5 1/2 Hour Standard Bar

Package Includes: Mixes, Liquor, Wine, Labatt Blue Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Specialty Tables, (Memory, Gift, Cake, Head Tables) Centerpieces, Cake Cutting, Up Lighting, Set Up / Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

Platinum Package Includes: Imported Cheese and Cracker Display, Fresh Vegetables & Dip, Fireworks Upon Grand Entrance to Reception Room, Late Night Pizza

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Gold All Inclusive Wedding Package

Saturday

\$57.95 per person - 5 Hour Hall, 4 1/2 Hour Standard Bar

\$63.95 per person - 5 1/2 Hour Hall, 5 Hour Standard Bar

Package Includes: Mixes, Liquor, Wine and Labatt Blue Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Specialty Tables, (Memory, Gift, Cake, Head Tables) Centerpieces, Cake Cutting, Up Lighting, Set Up/ Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

Platinum All Inclusive Wedding Package

Saturday

\$65.95 per person - 5 1/2 Hour Hall, 5 Hour Standard Bar

\$69.95 per person - 6 Hour Hall, 5 1/2 Hour Standard Bar

Package Includes: Mixes, Liquor, Wine and Labatt Blue Light Bottles, Buffet Dinner, Full Length White Linen Tablecloths with White Linen Napkins, Specialty Tables, (Memory, Gift, Cake, Head Tables) Centerpieces, Cake Cutting, Up Lighting, Set Up/ Tear Down, Tax, Service Fee, and a Professional On Site Event Planner.

Platinum Package Includes: Imported Cheese and Cracker Display, Fresh Vegetables & Dip, Fireworks Upon Grand Entrance to Reception Room, Late Night Pizza

• All Weddings are not to exceed 6 hours and must conclude by midnight

Hors D'oeuvres

Champagne Toast Entrance \$5.00

Assorted Imported & Domestic Cheese & Crackers \$3.00

Add fruit \$3.00

Served with vegetable crudité's and dip \$3.00

Italian Antipasto \$6.00

Assortment of Prosciutto, Salami,

Imported cheeses, pepperoncini and olives and crackers

Shrimp Crowns with Cocktail Sauce \$6.00

Brie Cheese & Pear Beggars Purse \$4.00

**Coconut Shrimp with Raspberry
Chambord Sauce \$5.00**

Crab Stuffed Mushroom Caps \$4.00

Asparagus Wrapped in Prosciutto \$4.00

Assorted Sushi Rolls with Wasabi & Ginger \$6.00

Mini Crab Cakes with Aioli Sauce \$6.00

Chicken Skewers with Orange Ginger \$4.00

Smoked Salmon Platter \$5.00

Bacon Wrapped Sea Scallops \$5.00

Oyster Rockefeller \$6.00

Gourmet Mini Cocktail Franks in Puff Pastry \$3.00

**Chicken Tenderloin Skewers with Orange
Ginger Sauce \$5.00**

**Jumbo Stuffed Mushrooms with
Ground Sausage & Italian Meatball \$5.00**

Brushetta \$4.00

Vegetable Egg Rolls \$3.50

Quiche Danielle \$4.00
Spinach & Cheese

Meatballs \$4.00
Italian or Swedish

Boneless Chicken Tenderloin \$3.00
with assorted sauces

Italian Sausage with Peppers and Onions \$5.00

**Italian Sausage with Hungarian Peppers &
Zip Sauce \$5.00**

Caprese Skewers \$5.00

Hummus \$4.00

Tabouli \$4.00

Grape Leaves \$4.00
Meat or Veggie

Crispy Asparagus with Asiago \$4.00

**Tricolor Tortellini on a Skewer with
Pesto Sauce \$4.00**

Salmon Satay with Chili Lime \$6.00

- *Prices Per Person Plus Tax and Service Charge*
- *Tray-passed Hors D'oeuvres available upon request*
- *Butler Style Hors D'oeuvres add \$2 per person*
- *Ethnic Cuisine Available Upon Request*

Buffet Style

Includes House Made Rolls and Butter

ENTREE SELECTIONS

(Choice of two)

Roast Sirloin of Beef

Sliced Roasted Center-Cut Sirloin topped with a Beef Au Jus

Breaded Chicken Marsala

Chicken Medallions topped with Marsala Wine Sauce with Mushrooms

Breaded Chicken Piccata

Breaded Chicken Medallions topped with a White Wine Lemon Sauce with Artichokes and Capers

Italian Sausage and Peppers

Fresh Italian Sausage Sautéed with Mild Peppers and Onions

Italian Sausage with Hungarian Peppers & Zip Sauce

Swedish or Italian Meatballs

Served with Selective Sauces

Fresh or Smoked Kielbasa

Fresh or Smoked Kielbasa served with Sauerkraut

Parmesan Baked Cod

Prepared with the Chefs Special Housemade Sauce and Baked to Perfection

Baked Lasagna

Meat or Vegetarian

Breaded Parmesan Chicken

Housemade Marinara, Fresh Shredded Parmesan, and Fresh Basil

Rosemary Chicken

Baked Chicken Breast Marinaded in a Housemade Rosemary Cream Sauce

Tuscan Chicken

Tender Chicken breast served in a lemon cream sauce, fresh spinach, and sun dried tomatoes

Breaded Bone-In Baked Chicken

Hand Breaded with Italian & Panko Bread Crumbs

Chicken Alfredo

Baked Chicken Breast in a Housemade Alfredo Sauce

Roast Turkey

Thinly Sliced Tender White/Dark Meat in Turkey Gravy

Pork Tenderloin

Thinly Sliced in a Pork Wine Gravy with Fuji Apple & Dried Cranberries

Prime Rib Market Price

Salmon \$4.00 more per person

PASTA SELECTIONS

(Choice of one: \$2 per person for second pasta)

Penne with Marinara Sauce

Penne Pasta topped with Alexander's Marinara Tomato Sauce

Penne Alfredo Pasta

Penne Pasta Tossed in a Creamy Alfredo Sauce

Cheese Ravioli in Creamy Pesto Sauce

Penne with Palamino

Penne Pasta Tossed in a Housemade Marinara with a Cream Sauce Blend

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Garlic Scalloped Potatoes

Wild Rice

Garlic Parmesan Mashed Potatoes

Mashed Potatoes with Gravy

VEGETABLE SELECTIONS

(Choice of one)

Riviera Blend

Yellow Wax Beans, Green Beans, and Baby Carrots

Normandy Blend

Cauliflower, Broccoli, Carrots, Zucchini, Green Beans

Sicilian Blend

Red Pepper, Broccoli, Yellow Carrots, Green Beans

Green Bean Almondine

With Slivered Almonds

Honey Glazed Carrots

Topped with Drawn Butter, Sugar, and Honey

Asparagus \$3.00 more per person

Broccoli & Cauliflower Medley

SALAD SELECTIONS

(Choice of one)

Tossed Garden Salad

*Served with House Italian Dressing or Ranch
(Add Second Dressing .50 per person)*

Caesar Salad add \$1.00 per person

Spring Mix Salad add \$1.00 per person

Served with Raspberries, Blackberries and Red Onion with a Raspberry Cabernet Vinaigrette

Family Style

Includes House Made Rolls, Butter, and Standard Open Bar
Friday/Sunday starting at \$59.95, Saturday starting at \$67.95 (Prices Per Person)

ENTREE SELECTIONS

(Choice of two)

Roast Sirloin of Beef

Sliced Roasted Center-Cut Sirloin topped with a Beef Au Jus

Breaded Chicken Marsala

Chicken Medallions topped with Marsala Wine Sauce with Mushrooms

Breaded Chicken Piccata

Breaded Chicken Medallions topped with a White Wine Lemon Sauce with Artichokes and Capers

Italian Sausage and Peppers

Fresh Italian Sausage Sautéed with Mild Peppers and Onions

Italian Sausage with Hungarian Peppers & Zip Sauce

Swedish or Italian Meatballs

Served with Selective Sauces

Fresh or Smoked Kielbasa

Fresh or Smoked Kielbasa served with Sauerkraut

Parmesan Baked Cod

Prepared with the Chefs Special Housemade Sauce and Baked to Perfection

Baked Lasagna

Meat or Vegetarian

Breaded Parmesan Chicken

Housemade Marinara, Fresh Shredded Parmesan, and Fresh Basil

Rosemary Chicken

Baked Chicken Breast Marinaded in a Housemade Rosemary Cream Sauce

Tuscan Chicken

Tender Chicken breast served in a lemon cream sauce, fresh spinach, and sun dried tomatoes

Breaded Bone-In Baked Chicken

Hand Breaded with Italian & Panko Bread Crumbs

Chicken Alfredo

Baked Chicken Breast in a Housemade Alfredo Sauce

Roast Turkey

Thinly Sliced Tender White/Dark Meat in Turkey Gravy

Pork Tenderloin

Thinly Sliced in a Pork Wine Gravy

Prime Rib Market Price

Salmon \$4.00 more per person

PASTA SELECTIONS

Penne with Meat Sauce

Penne Pasta topped with Alexander's Tomato Sauce

Penne Alfredo Penne

Penne Pasta Tossed in a Creamy Alfredo Sauce

Penne with Palamino

Penne Pasta Tossed in a Housemade Marinara with a Cream Sauce Blend

Cheese Ravioli in Creamy Pesto Sauce

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Garlic Parmesan Mashed Potatoes

Mashed Potatoes with Gravy

VEGETABLE SELECTIONS

(Choice of one)

Riviera Blend

Yellow Wax Beans, Green Beans, and Baby Carrots

Normandy Blend

Cauliflower, Broccoli, Carrots, Zucchini, Green Beans

Sicilian Blend

Red Pepper, Broccoli, Yellow Carrots, Green Beans

Green Bean Almondine

With Slivered Almonds

Honey Glazed Carrots

Topped with Drawn Butter, Sugar, and Honey

Broccoli & Cauliflower Medley

Asparagus add \$3.00 per person

SALAD SELECTIONS

Tossed Garden Salad

*Served with House Italian Dressing or Ranch
(Add Second Dressing .50 per person)*

Caesar Salad add \$1.00 per person

Spring Mix Salad add \$1.00 per person

Served with Raspberries, Blackberries and Red Onion with a Raspberry Cabernet Vinaigrette

Plated Dinners

Includes House Made Rolls, Butter, and Premium Open Bar
Prices Per Person

ENTREE SELECTIONS

Duet Filet Mignon with Lobster Tail *Market Value*

Roast Prime Rib of Beef Au Jus *Market Value*

Duet Filet Mignon with Boneless Breast of Chicken

(Available with choice of sauce)

- Friday/Sunday - \$79.95
- Saturday - \$85.95

Broiled New York Strip with Zip Sauce

- Friday/Sunday - \$77.95
- Saturday - \$78.95

Boneless Breast of Chicken

Available with choice of sauce

- Friday/Sunday - \$58.95
- Saturday - \$64.95

Filet Mignon with Zip Sauce

- Friday/Sunday - \$75.95
- Saturday - \$81.95

Baked Alaskan Cod

- Friday/Sunday - \$58.95
- Saturday - \$64.95

Broiled Salmon Served with Creamy Dill Sauce

- Friday/Sunday - \$62.95
- Saturday - \$68.95

SALAD SELECTIONS

(Choice of one)

Tossed Garden Salad

Served with House Italian Dressing or Ranch

Caesar Salad add \$1.00

Spring Mix Salad add \$1.00

Served with Raspberries, Blackberries and Red Onion with a Raspberry Cabernet Vinaigrette

POTATO SELECTIONS

(Choice of one)

Roasted Red Skin Potatoes

Scalloped Potatoes

Wild Rice

Garlic Parmesan Mashed Potatoes

Mashed Potatoes with Gravy

Cheese Potatoes

VEGETABLE SELECTIONS

(Choice of one)

Riviera Blend

Yellow Wax Beans, Green Beans, and Baby Carrots

Normandy Blend

Cauliflower, Broccoli, Carrots, Zucchini, Green Beans

Sicilian Blend

Red Pepper, Broccoli, Yellow Carrots, Green Beans

Green Bean Almondine

With Slivered Almonds

Honey Glazed Carrots

Topped with Drawn Butter, Sugar, and Honey

Asparagus add \$3.00

PASTA SELECTIONS

(Add-on Pasta Course \$3.00 per person)

Penne with Meat Sauce

Penne Pasta Topped with Housemade Tomato Sauce

Penne Alfredo

Penne Pasta Tossed in a Housemade Creamy Alfredo Sauce

Penne with Palamino

Penne Pasta Tossed in a Housemade Marinara with a Cream Sauce Blend

Pesto Ravioli

Housemade Cheese Ravioli tossed in a creamy pesto sauce

Additional Selections

Price Per Person Plus Tax and Service Charge

- **1 Hour Rehearsal \$150.00**
- **Add 30 Minute Ceremony - \$300.00**
- **Colored Linen Napkins \$1.00 each**
- **Designer Linen Tablecloth - Starting at \$12.00 each**
 - **Fireworks Entrance - \$300.00**
 - **Spandex Chair Covers - \$4.75 each**
- **Polyester Chair Covers with sash - \$4.75 each**
 - **Chair Bags - \$4.75 each**
- **Additional Specialty Tables - \$10.00 each**
- **Chivari Chairs - *Available Upon Request***

LATE NIGHT SELECTIONS

Pepperoni or Cheese Pizza \$4.00

Coney Dogs \$4.00

VALET

\$300 for first 100 guests

\$100 for every 50 more after

DESSERTS

Fruit Platter \$5.00

Assorted Cake Display \$6.00

Ice Cream Sundae Bar \$8.00

Banana Foster Crepes \$8.50

Flaming Jubilee \$9.50

Crepe Station \$8.50

Fresh Baked Chocolate

Chip Cookies \$4.00

(Individually Wrapped \$5.00)

Ice Sculptures also Offered at an Additional Cost

Bar Selections

Standard Bar

Vodka

Scotch

Whiskey

Rum

Gin

Bourbon

Coconut Rum

Peach Schnapps

White Zinfandel

Chardonnay

Merlot

Cabernet

Labatt Blue Light

Premium Bar \$8.95

Titos Vodka

Canadian Club Whiskey

JB Scotch

Tanqueray Gin

Captain Morgan Rum

Bacardi Rum

Coconut Rum

Peach Schnapps

Jim Beam Bourbon

Moscato

Chardonnay

Merlot

Cabernet

Labatt Blue Light

Additional Beer Options Available Upon Request - Prices Vary

