



WEDDINGS AT THE ALEXANDER

WEDDING MENU PACKAGE

Inclusive of:

6-8 Butler Passed Hors d' Oeuvres

Choice of 1 Signature Station

Four Course Dinner:

Appetizer

Soup or Salad

Choice of one Entree

5 Hour Premium Bar

Champagne Toast

Starting at \$250++ Per Person

Venue Subject to Food and Beverage Minimum





INCLUDES

Wedding Ceremony:

Venue Fee \$1,5000- \$5,000 depending on Location

Dinner Set up

- One hour of passed hors d'oeuvres
- Dinner service with a plated or buffet menu
- Five hours of Super Premium Open Bar Package
- Sparkling wine toast
- 10 basic flower centerpieces (upgrade is available)
- Coffee & tea service with dessert
- Your choice of solid-colored linens, napkins, & chairs
- Classic hotel China, silverware, & glassware
- Menu tasting for up to 2 people
- Complimentary 1 night suite for the wedding couple

COCKTAIL RECEPTION

BUTLER PASSED HOR'S OEUVRES

- Tropical Ceviche Cubed whitefish with chopped onion, papaya, pineapple, jalapeno, and cilantro ,lime juice
- Chicken Kebab Turmeric with Middle Eastern spices
Krab Salad Shredded Krab mixed with scallions and spicy mayo served in a crispy wonton shell
- Mini Vegetarian Bruschetta
- Ahu Tuna Tartare, avocado, soy-ginger dressing
- Vegan Tartare, Avocado, Cucumber, fresh Mint
- Short Rib Cumin Taquitos, radish, cilantro, avocado, pico de gallo
- Petit Crab Cakes



COCKTAIL RECEPTION

BUTLER PASSED HOR'S OEUVRES

- Petite Beef Wellington, Béarnaise Sauce
- Salmon Cake Fresh caught-salmon ground with water chestnuts and fresh herbs
- Beef Kebabs Marinated cubed beef on skewers
- Tempura Chicken Lightly Panko breaded chicken fried and served with ponzu saucer
- Beef Dim Sum Beef ground with Chinese 5-Spice inside a wonton wrapper
- Corn Fritter Seared corn fritter topped with lime-jalapeno avocado mash and pico de gallo
- Stuffed Mushrooms Sweet, caramelized onion and mushroom sauté fill the caps of button mushrooms
- Honey Coconut Chicken Lollipop Ground chicken honey lightly breaded w a coconut crust served with a sweet chili sauce





CHEESE & ARTISANAL CHARCUTERIE DISPLAY

Chef's Selection of 3 International & Domestic Cheeses
Marcona Almonds, Grapes Seasonal Fruit Compotes, Truffle
Honey Variety of Charcuteries & Pates Marinated Olives, House
Pickles, Assorted Mustards Artisanal Breads, Crackers & Flatbreads

PASTA STATION

Choice of Two: Penne Pomodoro – Tomatoes, Garlic and Basil
Porcini Mushroom and Roasted Chicken Ravioli – Porcini
Mushroom Jus Rigatoni – Pine Nuts, Shaved Parmigiano-
Reggiano and Basil Chiffonade Pesto Cream Add Shrimp or
Lobster Market Price

MEZZE

Roasted Garlic Hummus, Matbucha (Roasted Red Peppers),
Baba Ghanoush, Dolma Marinated Olives, Grilled & Pickled
Vegetables, Assorted Nuts Warm Pita Bread Add Lamb Lollipops
\$12.00 per person Add Falafel \$6.00 per person

STATIONS

SUSHI STATION

Hand Rolled Based on five pieces per person Yellow Tail, Rainbow
Roll, Shrimp Tempura, Vegetable Roll and California Roll Soy,
Pickled Ginger, Wasabi Additional \$8.00 per person Sushi Chef
Attendant Required at \$200.00

DIM SUM STATION

Steamed Prawn Dumpling Steamed BBQ Pork Bun Edamame
Gyoza Chicken Lemongrass Shumai Wagyu Beef Cheek Bun,
Hoisin Tamarind Glaze Additional \$9.00 per person

SEAFOOD PAELLA

Station Paella pan of yellow rice served with imitation crab,
salmon, kosher shrimp, tilapia, green peas, carrots, and fresh cilantro
Attendant Required at \$200.00

CARVING STATION

P Roast Turkey and choice of two of the following: Veal Roast,
Smoked Pastrami, Lamb Roast, Corned Beef, Honey-glazed Roast
Beef or Prime Rib.
Attendant Required at \$200.00



DINNER OPTIONS

APPETIZERS

SHRIMP ALEXANDER

Three Jumbo Shrimp wrapped with Basil & Apple Bacon Tangy
Horseradish Barbecue Sauce

VOL AU CREAMED WILD MUSHROOMS

Puff Pastry Dough Served with fans of Asparagus Pencil

TUNA TARTARE

Layered sesame spiced tuna tartar and avocado salad With a crispy
wonton chip Served in an espresso cup

GRILLED PORTOBELLO MUSHROOMS

Goat Cheese with Age Balsamic reduction

THE ALEXANDER CRAB CAKE

Served with Honey Mustard Aioli Sauce Home made Fresh Fin
& Lump crab

DUCK CONFIT

Duck Confit ,Cherry Balsamic Glaze



DINNER OPTIONS



BURRATA

Burrata Cheese, Medium Heirloom Tomatoes, Fresh Basil, Aged Balsamic Vinegar,

BABY FRISEE

Baby Frisee, roasted red and yellow beet medallions, topped with baby micro green Served with apple-cider vinaigrette

SWEET ARUGULA

Fresh Arugula, Chopped Dates. Crumbled Feta Cheese, Toasted Pistachios, Fresh Cilantro, Pomegranate Silan Dressing

SALADS

WINTER KALE SALAD

Massaged Kale, Roasted Butternut Squash, Crumble Goat Cheese, Toasted Pumpkin Seeds, Pomegranate Seeds, Pomegranate Vinaigrette

ROASTED EGGPLANT SALAD

Diced Roasted Eggplant, Cherry Tomato, Baby Arugula, Fried Chickpeas, Thin Sliced Red Onions, Diced Feta, Lots of Parsley, Olive Oil, Fresh Lemon Juice

CAPRESE SALAD

Vine Ripened Cherry Tomatoes, Cubed Buffalo Mozzarella, Basil Pesto, Torn Basil Leaves, Balsamic Reduction



DINNER OPTIONS

SOUPS

WATERMELON GAZPACHO

Refreshing cold soup with tomato, cucumber, watermelon and mint
Served in espresso cup

LOBSTER BISQUE

Creamed Lobster Stock with Shrimp Bits

BASIL CUCUMBER SOUP

Revitalizing cold soup features fresh basil, cucumber and avocado
Served in an espresso cup

CREAM VELOUTES ARGENTEUIL

Garnish with Asparagus Tips

CHICKEN CONSOMME BRUNOISE

Garnish with Finely Diced Garden Vegetables

MINTED GREEN PEA SOUP

With Croutons



MAIN ENTRÉE



POULTRY

CHICKEN MARSALA

White Wine and Mushrooms Sauce on Chicken breast,
Caramelized onions, Mashed Potato and Broccolini

ALEXANDER SIGNATURE CHICKEN

Succulent chicken quarter stuffed with rice, then wrapped in its
skin and roasted with rich honey glazed

CHICKEN BREAST PICCATA

Floridian Citrus Beurre Blanc & Capers

BABY CORNISH HEN

Forbidden Rice, Crispy Potato, Sweet & White Potatoes
Garnished with candied beet chip



MEAT

FILET MIGNON

8 oz. Premium Black Angus Sautéed Forest Wild Mushrooms

NEW YORK STEAK

Premium Black Angus with Mushrooms Fricassee

SHORT RIB

Short rib, Polenta, garlic Kale and Glazed Baby Onions
served with a rich beef demi glaze

BONE IN LAMB CHOP

Lamb chop lollipops sweat pea and potato puree with white
truffle oil leek tied baby carrots and haricot vert

MAIN ENTRÉE

SEAFOOD

BROILED AUSTRALIAN LOBSTER TAIL

Drawn Butter

SEARED FLORIDA SNAPPER

Pineapple Mango Chutney

PAN SEARED SALMON

Key Lime Citrus Beurre Blanc

BRANZINO A LA PLANCHA

White Bean Puree, Pickled Fennel, Hazelnut Agrodolce

MACADAMIA NUT SEA BASS

On Garlic Mashed Potato and Sweet Green peas Leek
Tied Bundles of Haricot, Basil Green Pee Puree



VEGETARIAN

EGGPLANT PARMESAN
Herb Polenta, Pomodoro, Basil

ROADTED CALIFLOWER
Herb Polenta, Pomodoro, Basil

PORTOBELLO GRILLED VEGATABLE STACK
Grilled Portobello, Eggplant & Yellow Squash stuffed with
Ricotta Cheese Roasted Tomato Coulis

MUSHROOM RISOTTO
Porcini Mushrooms & Basil Oil



SIGNATURE COCKTAILS

(Choice of Two)

SPICED CRANBERRY SANGRIA

Red Wine , Brandy , Triple Sec, infused with Cranberries ad fresh apple

RED SANGRIA

Red Wine infused apricot brandy, triple sec, fresh orange and apples, fresh fruit garnish

WHITE MOSCATO SANGRIA

Moscato infused White Wine , Peach nectar, triple Sec, fresh peaches and sliced grapes

ELECTRIC BLUE LEMONADE

Citrus infused Vodka, blue curacao, fresh lemonade, sour mix ,lemon garnish

Mojito

Rum , Mint infused simple syrup, freshly squeezed lime & club soda Garnish with mint





SWEET ENDING

DESSERT STATION

Choice of 4

TIRAMISU espresso biscuit

CARAMEL BUDINO whipped mascarpone

TARTLETA CITRON Meyer lemon tropical fruit

TORTICA DE MORON guava paste, tropical fruit

CUBAN FLAN HAVANA orange Cointreau fool, coffee crumbs

TRES LECHES San Lino rum-raisin cream, chili-confit pineapple

MILK CHOCOLATE PEANUT BUTTER CROQUANT caramelized banana

NEWYORK STYLE CHEESECAKE CARROT CAKE cream cheese frosting, butterscotch sauce

PASSION FRUIT GUAVA MACARON COCONUT-BANANA “ONDULE” white chocolate

KEY LIME PANNA COTTA soft-coconut meringue, lime sauce

WARM CHOCOLATE CAKE candied hazelnut; Frangelico whipped cream





SIGNATURE DRINKS

DESSERT STATION

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BAR PACKAGES

PREMIUM BAR

Johnnie Walker Black Scotch, Grey Goose Vodka, Bacardi Rum, Beefeater Gin, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila, White Wine, Red Wine, Heineken, Amstel Light, Corona, Corona Light, still water, and Sodas

BEER WINE AND WINE BAR

House Wines, Domestic & Imported Beers, Bottled Still & Sparkling Water, Soft Drinks





SUMMARY

Beach Ceremony fee :1,500 plus Tax Capacity 200

Orchid Ballroom Fee : 5,000 Plus Tax Capacity 500

Sky lounge Venue Fee : 1,800 Plus Tax Capacity 100

Sky Deck Venue Fee : 1,800 Plus Tax Capacity 200

Orchid Terrace Venue Fee : 1,200 Plus Tax Capacity 200

FREQUENTLY ASKED QUESTIONS

- **Can we have our ceremony on property or on the beach?** Yes! There is a ceremony fee depending on the venue plus 7% tax and 24% service charge for ceremonies on property. This includes set up, your choice of ceremony chairs, a table for the officiant, microphone, speaker and audio-visual technician. The beach is private property, and a proper permit must be secured through us the City of Miami Beach. Your Event Specialist can assist with the rental of white folding chairs on the beach for your ceremony and a small round table for your officiant. You are responsible for any additional décor
- **Do you include any décor?** Your Event Specialist can provide Décor and a list of preferred vendors to help with any décor needs. Should you choose to make these arrangements yourself, kindly supply us with a list of your vendors so that we may assist them in servicing your event. All vendors must provide a Certificate of Liability Insurance listing The Betsy as additionally insured. Are there any venue fees? When meeting the minimum spend requirement for your date, venue fees are waived.
- **Do you offer special rates for guests that want to stay at the hotel?** Yes, we'd be pleased to host a block of rooms for your guests! Our Group Sales Manager can connect with you to establish our best available group rate.
- **What happens in case of rain?** In case of inclement weather, an indoor option is discussed in advance and event will move to Sky Lounge coordinated through the Catering Department.
- **Does the couple get a guestroom?** Couples receive a complimentary suite on the night of the event. If you would like to stay with us longer, we will honor the suite upgrade for the duration of your stay when booking at the standard room rate for additional nights

FREQUENTLY ASKED QUESTIONS

- **Can we bring in our own music?** Yes! All Musicians and DJs must provide all their own equipment and speakers. If they require any equipment to be provided by the hotel, additional rentals fees would apply. All vendors must provide a Certificate of Liability Insurance listing The Betsy as additionally insured.
- **How much is parking?** Valet parking is available at a rate of \$25 .Overnight parking is \$45 per car. The valet charges may be applied to your master account, or your guests may be responsible for their own parking charge
- **Do we need a wedding planner?** Yes, a wedding planner/coordinator is required to handle all weddings booked at The Alexander This person will serve as the on-site contact and personal liaison between you, all vendors, and the hotel staff. The catering department has a list of preferred planners, or you may choose your own. Planners must provide a Certificate of Liability.
- **What is the charge for children?** The adult menu for children under 12 years of age will be charged at 50% the adult menu price. We can also arrange for a special children's menu at \$18 per child.