

The Banquet at Alex's

***Thank you for choosing The Banquet at Alex's
for your special event!***

We're thrilled that you are celebrating your day with us. We can't wait to make lasting memories for you and your loved ones.

Inspired by the vibrant spices and flavors of the Mediterranean Sea with an American flare, Alex's offers a scratch kitchen with the ultimate combination of the highest quality ingredients and traditional culinary recipes. Each course will not only be delectable in taste but will be served with the utmost attention to detail and presentation.

We offer Hors D'oeuvre Dining, Classic Plated Sit Down, Family Style, and Buffet Service, with the latest and most innovated event menus for your viewing and planning. Customized menus are also available by appointment only with our Executive Chef.

Butler Passed Appetizers

Served before main entree for approximately 30 min

Crudité shooter with Hummus

\$5 per person

Tomato Kibbeh Pita Canapé with

\$5 per person

Baba Ganouj shooters

\$5 per person

Falafel Croquettes

\$5 per person

Mushroom Gruyere Croustades

\$5 per person

Goat cheese Crostini with kalamata olives

\$5 per person

Mozzarella Fresca Skewers fresh mozzarella cheese, tomato, basil with balsamic glaze

\$6 per person

**Seared Ahi Tuna Skewers with wasabi, pickled ginger, soy dipping sauce*

\$8 per person

Shrimp cocktail shooter with Bloody Mary cocktail sauce

\$8 per person

Miniature Crab Caked with Remoulade

\$8 per person

Smoked salmon Crostini with cream cheese, capers and fresh dill

\$8 per person

Tenderloin Crostini with caramelized onion and horseradish sauce

\$9 per person

Buffet Appetizer Display

Served before main entree for approximately 30 min

Mediterranean assortment of favorites from the Middle East, Grape leaves, Tabbouli, Hummus, Baba Ganouj, Cheese, Olives, Cucumbers, Carrots, and pita
\$7 per person

Hummus with pita and vegetables
\$5 per person

Tomato Kibbeh with pita
\$5 per person

Baba Ganouj with pita
\$5 per person

Falafel Croquettes
\$5 per person

Antipasto Tray with gourmet artichoke hearts, roasted red peppers, jumbo kalamata olives, provolone cheese, & fresh mozzarella balls completed with Italian meats
\$6 per person

Garden Vegetable Crudite, herb buttermilk dipping sauce
\$5 per person

Selection of imported & domestic cheese arranged w/ crackers
\$5 per person

Fresh Fruit Platter elegantly arranged w/ dip
\$5 per person

Charcuterie assortment of salami, mortadella, olives and grape leaves, garnished with fresh vegetables
\$7 per person

Mozzarella Fresca skewers with fresh mozzarella cheese, tomato, & basil with balsamic glaze
\$7 per person

Peppered Smoked Salmon Platter served over artichoke & feta salsa
\$8 per person

Shrimp Tray chilled fresh cooked shrimp with our own zesty seafood sauce
\$8 per person

Brunch Buffet

\$29.00 per person

Fresh Fruit Platter elegantly arranged with dip

Garden Vegetable Crudite, herb buttermilk dipping sauce

*Selection of Muffins, Biscotti, Croissants & French Rolls w/ whipped butter
& raspberry preserves*

Choice of one Quiche:

Lorraine, Broccoli Cheddar, Ham & Cheese or Primavera

Breakfast Potatoes sautéed with olive oil & fresh chives

Bowtie pasta with chicken, artichokes, sundried tomatoes in fresh lemon basil cream sauce

Green beans with extra virgin olive oil, fresh garlic, almonds, salt and pepper

*Assorted greens salad with blue cheese, chopped walnuts, dried cranberries with
balsamic vinaigrette*

*Zingerman's Coffee & Tea selections with flavored creamers and syrups, honey, sugar cubes,
and chocolate shavings*

Mediterranean Buffet

\$45.00 per person

*Greek Salad with feta cheese, tomatoes, beets, olives, cucumbers, red onion, pepperoncini with
Greek dressing*

Shish or Chicken Kafta with Alex's sauce and garlic sauce

Filet Kabob presented with Alex's sauce or

Lemon yogurt-marinated Chicken Kabob served with garlic sauce or

Lamb Chops

Chicken Cream Chop breaded and cut into strips with garlic sauce

Beef & Chicken shawarma

Saffron rice

Bulgar Pilaf

Grilled Vegetables

Salad & Sandwich Buffet

\$28.00 per person

Cheese Selection domestic and imported cheeses with crackers and flatbreads

Fresh Fruit Platter an arrangement of seasonal fruit trimmed and cut

House Salad crisp romaine lettuce with cucumbers, grape tomatoes & shredded carrots, served with our house-made Italian dressing and ranch

or

Caesar Salad with parmesan cheese, croutons, and Caesar dressing

Hand-Rolled Sandwich Wraps with turkey, ham, roast beef, and Italian meats

Mac & Cheese

Pasta Buffet

\$30.00 per person

Caesar Salad with parmesan cheese, croutons, and Caesar dressing or

House Salad crisp romaine lettuce with cucumbers, grape tomatoes & shredded carrots, served with our house-made Italian dressing and ranch

Beef Stroganoff with pappardelle pasta, beef tenderloin tips, forest mushrooms in a fresh chive stroganoff sauce

Bowtie pasta with chicken, artichokes, sundried tomatoes in fresh lemon basil cream sauce

Penne Marinara with our house-made marinara sauce

Served with rolls & butter

Pasta & Pizza Buffet

\$35.00 per person

Caesar Salad with parmesan cheese, croutons, and Caesar dressing or

House Salad crisp romaine lettuce with cucumbers, grape tomatoes & shredded carrots, served with our house-made Italian dressing and ranch

Cheese pizza, pepperoni pizza, veggie pizza

Your Choice of 2

Beef Stroganoff with pappardelle pasta, beef tenderloin tips, forest mushrooms in a fresh chive sauce or

Bowtie pasta with chicken, artichokes, sundried tomatoes, fresh lemon basil cream sauce or

Penne Marinara with our house-made marinara sauce or

Mac & Cheese

Served with rolls & butter

Plated

\$47.00 per person

Your Choice of 1

House Salad crisp romaine lettuce with cucumbers, grape tomatoes & shredded carrots, served with our house-made Italian dressing or

Caesar Salad with parmesan cheese, croutons, and Caesar dressing

Greek Salad with feta cheese, tomatoes, beets, olives, cucumbers, red onion, pepperoncini with Greek dressing or

Fattoush Salad with cucumber, organic, spring mix, tomato, pita, parsley, red onion, sumac, watermelon radish, red cabbage, fresh herb vinaigrette dressing

Your Choice of 1

Baked Chicken Spedini stuffed with roma tomato and asiago served with marinara or Chicken Florentine, stuffed with a blend of spinach, ricotta & fresh basil with lemon garlic & white wine sauce or

Airline Chicken or

Filet Mignon with Alex's Zip sauce or

Seabass or

Salmon

Your Choice of 1

Bulgar Pilaf

Mashed Potatoes

Saffron Rice

Roasted Redskin Potatoes

Your Choice of 1

Grilled mixed vegetables

Grilled Asparagus

Green Beans with extra virgin olive oil, fresh garlic, almonds, salt and pepper

Green Beans with extra virgin olive oil, fresh garlic, almonds, salt and pepper

Served with rolls & butter

Plated Duet

\$59.00 per person

Your Choice of 1

House Salad crisp romaine lettuce with cucumbers, grape tomatoes & shredded carrots, served with our house-made Italian dressing or

Caesar Salad with parmesan cheese, croutons, and Caesar dressing

Greek Salad with feta cheese, tomatoes, beets, olives, cucumbers, red onion, pepperoncini with Greek dressing or

Fattoush Salad with cucumber, organic, spring mix, tomato, pita, parsley, red onion, sumac, watermelon radish, red cabbage, fresh herb vinaigrette dressing

Your Choice of 2

Baked Chicken Spedini stuffed with roma tomato and asiago served with marinara or Chicken Florentine, stuffed with a blend of spinach, ricotta & fresh basil with lemon garlic & white wine sauce or

Filet Mignon with Alex's Zip sauce or

Seabass or

Salmon

Your Choice of 1

Bulgar Pilaf

Mashed Potatoes

Saffron Rice

Roasted Redskin Potatoes

Your Choice of 1

Grilled mixed vegetables

Grilled Asparagus

Green Beans with extra virgin olive oil, fresh garlic, almonds, salt and pepper

Green Beans with extra virgin olive oil, fresh garlic, almonds, salt and pepper

Served with rolls & butter

Dessert Station

Fresh Fruit Platter

Season's finest fresh fruit elegantly arranged (two per person)

\$5 per person

Assorted Mini Pastries

cannoli, eclairs, fruit tortes, cheesecake, mousse cups, and brownies (two per person)

\$5 per person

Assortment of cookies and brownie (two per person)

\$5 per person

Assorted Baklava (two per person)

\$5 per person

Assortment of cupcakes (One per person)

\$5 per person

Fresh Fruit Tart with Pastry Cream

\$7 per person

Assorted Puff Pastry Cream horns

\$5 per person

Cheesecakes presented with fresh raspberries (one slice per person)

\$7 per person

Chocolate Cake (one slice per person)

\$7 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*Salad dressing may contain raw eggs.

* These menu items may be requested undercooked or can be cooked to order.

The Banquet at Alex's Bar Packages

Non-Alcoholic Beverage Package

\$4 per person.

Includes assorted juice and soda pop

Coffee & Tea Station Package

\$4 per person.

Zingerman's Coffee & Tea Selections with flavored creamers and syrups, honey, sugar cubes, and Chocolate Shavings

Bloody Mary Bar (Available at lunch time only - 2 hour Bar)

\$25 per person

Includes Vodka, Michigan's McClure's and Zing Zang Bloody Mary Mix with assorted garnishes

Mimosa Bar (Available at lunch time only - 2 hour Bar)

\$20 per person

Includes House Champagne and fresh orange juice

Beer and Wine Package (4 hour open bar)

\$22 per person

Includes: Assorted juice and pop, House Cabernet Sauvignon, Pinot Noir, Chardonnay, Champagne and Draft Beers

Standard House Well Bar Packages (4 hour open bar)

\$30 per person.

Includes:

Vodka

Whisky

Rum

Scotch

Spiced Rum

Bourbon

Gin

Peach/Peppermint Schnapps

Tequila

Kahlua

Includes: Assorted juice and pop, House Cabernet Sauvignon, Pinot Noir, Chardonnay, Champagne and Draft Beers

Call Bar Package (4 hour open bar)

\$35 per person

Includes:

Tito's Vodka	Makers Mark Bourbon
Dewars Scotch	Tanqueray Gin
Bacardi Rum	Kahlua
Captain Morgan Spiced Rum	Jose Cuervo
Bailey's Irish Cream	Peach Schnapps
Jack Daniels Whiskey	Peppermint Schnapps

Includes: Assorted juice and pop, House Cabernet Sauvignon, Pinot Noir, Chardonnay,
Champagne and Draft Beers

Premium Bar Package (4 hour open bar)

\$50 per person

Includes:

Tito's Vodka	Bulleit Bourbon
Grey Goose Vodka	Johnnie Walker Black
Ciroc	Glenfiddich
Bacardi Rum	Crown Royal
Captain Morgan Spiced Rum	Patron
Hendrick's Gin	Kahlua
Jack Daniels Whiskey	Bailey's Irish Cream
Jameson Irish Whiskey	Peach/Peppermint Schnapps

Includes: Assorted juice and pop, House Cabernet Sauvignon, Pinot Noir, Chardonnay,
Champagne and Draft Beers

Cash or Tab Bar (Requires a \$150 Bartender Fee)

Each guest is able to purchase drinks on an individual basis.

Any unpaid bar tabs will become the responsibility of the host/hostess of the event.

House Red, White, or Sparkling Wine... \$30 per open bottle

Budweiser and Bud Light... \$5 each

Craft Beer... \$9 each

Standard Liquor... \$10 per pour

Premium Liquor... \$11 per pour

Deluxe Premium... \$12 per pour

Non-Alcoholic Beverages... \$3 each

Champagne Toast

\$4 per person (available with any package, cash bar, or tab bar)

Bar Policy

Bar service will be open for a maximum of 4 hours. Service will be limited to those over the age of 21 with valid I.D. Services will include mixed alcoholic beverages (no shots). We reserve the right to deny any persons who are intoxicated, and close bar service at the discretion of management. Alex's will not tolerate any guest giving alcohol to minors, anyone doing so will be asked to leave the premises. The Michigan Liquor Control Commission prohibits any alcoholic beverages to be brought to or taken from the premises. No beverage, alcoholic or otherwise, is permitted outside.



The Banquet at Alex's
4707 White Lake Road, Clarkston, Michigan 48346
(248)297-5520

Welcome to The Banquet at Alex's. We are pleased that you chose us to share your special event. Our professional staff has been trained to provide personalized service. Certain policies have been established to ensure that we provide you with the best possible experience.

Venue Rental Charges

<u>Room</u>	<u>Capacity</u>	<u>Rental Fee</u>
North Room	20-50	\$350.00
South Room	30-70	\$450.00
Both Rooms	150 without a dance floor.	\$800.00

All events are time limited to a five (5) hour maximum, with a four (4) hour bar.

There will be an additional \$250.00 service fee for every hour over contract time.

All food, beverage, and additional fees are subject to Michigan sales tax and 25% service charge (paid entirely to Banquet Staff). Outside food and beverage is not allowed and all events are required to purchase both food and beverage from Alex's. The one exception to this is a traditional wedding cake brought in from a licensed bakery. Cocktail only events are prohibited.

Room rental fees include your choice of black or white linen, set-up/break down of space, place settings, glassware and flatware.

Depending on the time and day, some events may require valet service.

We have a minimum food and beverage amount of \$1500.00 (Monday through Thursday) and \$2500.00 (Friday through Sunday) per room that must be met.

Final Guarantee Policy

A minimum guest count is required. At the time of bookings, this will be noted and initialed by the client on their contract. Our minimum guest count is a guaranteed 20 or 30 for which you will be charged even if actual guest count is less than the minimum.

You must finalize your arrangements at least fourteen (14) days prior to your event. The guest count may not exceed the room capacity. A guaranteed headcount, menu selections, room set-up and all other details, as well as a 50% down payment, are due 14 business days prior to the event date.

Once a guaranteed headcount has been provided, the number will not be decreased for any reason; however, last minute additions can be made up to 48 hours prior to the event. You will be charged for the amount of the guaranteed headcount even if fewer guests show. Food not consumed due to fewer guests arriving will be boxed and given to the host to take with them.

Deposit & Refund Procedure

A \$500.00 deposit is required at the time of booking. The deposit is fully refundable up to 30 days prior to the event. At 30 days, the deposit becomes nonrefundable/nontransferable and will be forfeited to Alex's. Should you book an event within 30 days of the event date, the deposit is nonrefundable/nontransferable.

Security & Damages

- ❖ Alex's is not responsible for the loss or damage of any personal property on the premises, prior to, during, or following any event.
- ❖ The booking party is responsible for any damages, theft, breakage, and/or loss to the premises and is responsible for repair/replacement cost(s).
- ❖ Alex's is a family friendly venue; however, we ask that children be supervised at all times, and remain in your assigned room area. Alex's will not be responsible for any injuries that may result.

Payment

All charges, including charges for additional guests above your guaranteed count, unpaid bar tabs etc. shall be paid **by cash or credit card immediately following your event**. Groups requesting tax exemption must complete a tax-exempt form prior to the scheduled event.

Food & Alcoholic Beverages

Alex's must be contacted with menu selection no later than fourteen (14) days prior to your event. For plated menu choices your menu counts are due ten (10) days prior to event. (Place cards are mandatory for this type of service and are **not** provided by Alex's) Positively no reductions in guaranteed figures will be accepted.

We recommend adding a "dietary restrictions" line to RSVPs. We can accommodate vegetarian, vegan, gluten-free, and most allergies if advance notice is provided. All Plated Dinners can be altered to be gluten free, including pastas. A separate menu will be provided for vegan, vegetarian, and other allergies. Please be aware that our facility is not allergen free.

All food and beverages must be provided by Alex's. Due to health department regulations, all food served at Alex's must be prepared by our culinary staff. Please note that all Federal, State, and Local laws regarding food and beverage purchase and consumption are strictly adhered too. The Michigan Liquor Control Commission directly forbids any alcoholic beverage being brought onto the property. Alex's further reserves the right to refuse to serve any alcoholic beverage to any guest if it has been determined by our staff that the guest may be intoxicated.

Decorations

Decorations or displays proposed by the guest to be brought onto the premises shall be subject to approval by Alex's prior to the event. Items may not be attached to any stationary or moveable wall, floor or ceiling with nails, pins, tape or any other substance. No sign shall be placed in any common or public areas. Decorations, balloons, etc. can be set up no earlier than two (2) hours prior to the start of the event unless otherwise notified in writing by Alex's. If you require our assistance for decorating, a \$100 fee will be added to your bill. Glitter, confetti, rice, and birdseed are prohibited items. Candles are allowed in glass enclosures only. Balloon arches are allowed however, they **MUST** be removed from our property and cannot be left at our dumpster. A \$200 clean up fee will be added to your bill if you disregard these policies.

Seating arrangements are **not** the responsibility of Alex's. A table can be provided for place cards upon request.

Miscellaneous Regulations

- ❖ All set-up work must be completed a half hour prior to the function.
- ❖ Space must be vacated a half hour after the contracted rental time or incur a \$250.00 per hour service charge.
- ❖ The client or client's sub-contractors must remove everything immediately following the event.
- ❖ All events are limited to a five (5) hour maximum, with a four (4) hour bar.
- ❖ No confetti, dance dust, or similar items are allowed on the premises.
- ❖ No disc jockeys smoke, fog, or bubble machines are permitted on the premises.
- ❖ Alex's Banquet Venue will not be responsible for any items left on premises by subcontractors, i.e. or florist.

Alex's reserves the right to inspect and control all events held on premises.

I have read and understand the restrictions and guidelines of Alex's Banquet Venue

Name: _____

Phone & Email: _____

Date & Time of Event: _____

Type of Event: _____

Minimum Guest Count: _____

Initials: _____ **Date:** _____

Credit Card: _____ **Exp.** _____