

WELCOME TO THE WEDDING OF YOUR DREAMS.

As part of the Curio Collection by Hilton, we are eager to make your wedding at Alex Johnson a memorable one with our hotel's historic charm and modern luxury. Our full-service hotel will captivate and enchant guests the moment they walk into the lobby. Wake up with a hot cup of coffee from our centrally located Starbucks. Enjoy special time with your bridesmaids while you pamper yourself at the salon & spa. The groom and groomsmen can enjoy their favorite beverages while overlooking the city at our sky bar or in the welcoming atmosphere of our Irish Pub. Relax and we will take care of the finer details. We look forward to being a part of your history.

A FULL-SERVICE HOTEL



High above the Rapid City skyline, enjoy indoor and outdoor dining with an array of wine and spirits and specialty cocktails.





Relax as our staff revitalizes your body and soul. Offering services from cut, color and styling to facials and massages.





A true Irish Pub with old world charm. Featuring a stellar array of fine Irish whiskeys and draft beer and an assortment of appetizers and comfort food.



Full-service Starbucks attached to the hotel lobby with expansive seating and the comfort of our indoor fireplace.





WEDDING PACKAGES

CLASSIC PACKAGE

- Personalized meetings with our on-site wedding coordinator
- Sparkling cider or champagne toast for all of your guests
- Maximum 6 hour wedding reception
- Gourmet cheese display with crackers during cocktail hour
- Table linens, napkins, and skirting | CHOICE OF WHITE, BLACK OR IVORY
- Set-up and tear-down of tables and chairs
- All dishes, glasses, silverware
- Access to the room 2 hours prior to doors open

LUXURY PACKAGE

All items in Classic Package, plus:

- In-house centerpieces
- Guaranteed access to the room at 1:00 PM day of event
- Standard sleeping room for bride and groom night of event
- Vertex Sky Bar annual membership

ROYAL PACKAGE

All items in Luxury Package, plus:

- Domestic keg for reception or equivalent
- Guaranteed access to the room at 9:00 AM day of event
- Bridal Suite (or suite of equal value) for bride and groom night of event

UPGRADES AVAILABLE

Please speak to our wedding coordinator for more information.

- Butler Service Hors d'oeuvres
- Butler Service Cocktails

20% service charge applies to all food & beverage, room rental and miscellaneous expenses. All charges are subject to applicable South Dakota Sales Tax 7.5%.



OUR HORS D'OEUVRES

For a 1/2 hour to 1 hour cocktail time. Ask your wedding coordinator about how we can customize your hors d'oeuvres to satisfy your taste buds. Our Suggestion | Selecting 3–4 of your favorite items and ordering enough for at least 1–2 pieces per person per item.

CHILLED APPETIZERS

Priced per 50 pieces

BRUSCHETTA CROSTINI Marinated tomatoes, fresh mozzarella and fresh basil. Drizzled with balsamic glaze.

FRESH FRUIT SKEWERS Chilled skewers loaded with seasonal fresh fruit

CHICKEN PINWHEELS Spicy chicken on flatbread

CAPRESE SKEWERS Tomato, fresh mozzarella, and fresh basil. Drizzled with balsamic glaze.

FRESH VEGETABLE CRUDITÉS

Served with Ranch dip

BLT LAYERED DIP

Dijon cream cheese topped with bacon, spinach, and tomatoes. Served with housemade pita chips.

FRESH MADE HUMMUS

Chickpeas blended with tahini, olive oil, lemon juice, salt and garlic. Served with tortilla chips.

MEXICAN LAYERED DIP

Layers of refried beans, sour cream, guacamole and topped with salsa, grated cheese, jalapeños and black olives. Served with tortilla chips.

DOMESTIC CHEESE DISPLAY WITH GRAPES Served with crackers

SHRIMP COCKTAIL Jumbo shrimp on ice. Served with cocktail sauce.

HOT APPETIZERS

Priced per 50 pieces

STUFFED MUSHROOM CAPS Italian sausage, crab and spinach

MEATBALLS

BBQ, Swedish, burgundy, sweet & sour

CHICKEN WINGS

Classic buffalo style, BBQ or Thai Chili with Ranch & blue cheese dip

MINI CHICKEN WELLINGTONS

Chicken and spinach wrapped in puff pastry & baked

JAMAICAN CHICKEN SKEWERS

Jamaican Jerk seasoned chicken skewers with pineapple ginger sauce

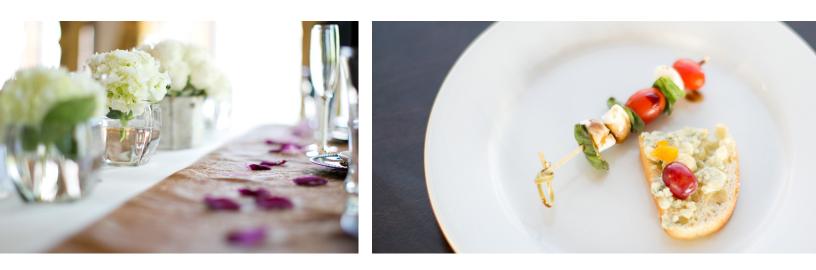
SPINACH ARTICHOKE DIP

Spinach, artichokes, Parmesan and sour cream mixed then baked until golden brown. Served with crispy bread dippers.

SPINACH ARTICHOKE & CRAB DIP

Spinach, artichokes, crab meat, Parmesan, sour cream and cream cheese mixed then baked until golden brown. Served with crispy bread dippers.

UPGRADE | We offer passed appetizers and social packages upon request.



WEDDING BUFFET SELECTIONS

Below are numerous dinner buffet variations with your choices of salads, starches and vegetable selections.

SALAD SELECTIONS

GARDEN SALAD Mixed greens, tomatoes, carrots and onion. Served with assorted dressings.

CLASSIC TOSSED CAESAR Romaine lettuce, housemade croutons, shaved Parmesan cheese and Caesar dressing **PEAR SALAD** Mixed greens, Craisins, sliced pears, crumbled blue cheese, spicy pecans and balsamic dressing

SPINACH SALAD Fresh spinach, green onion, bacon, diced egg and apple cider vinaigrette

STARCH SELECTIONS

CREAMY BUTTER WHIPPED POTATOES

HERB ROASTED RED JACKET POTATOES

WILD RICE PILAF

HERBED RISOTTO Italian rice cooked in stock with Parmesan and fresh herbs

PASTA With garlic, olive oil and Parmesan cheese

VEGETABLE SELECTIONS

GREEN BEANS WITH TOASTED ALMONDS

BROCCOLI SPEARS WITH LEMON BUTTER

HONEYED CARROTS

SAUTÉED SUGAR SNAP PEAS WITH RED PEPPERS

CHEF'S FRESH VEGETABLE BLEND

CHEF CARVING FEE | Ask our wedding coordinator about our chef carving fee.

KIDS MEALS

Children's pricing is available for children 3–12. For younger guests, you may choose the buffet or speak with your wedding coordinator for Children's plated options.



WEDDING BUFFETS

ROMANCE BUFFET

Select one salad, one starch, one vegetable and two entrées. Served with dinner rolls and butter.

CHICKEN BREAST MARSALA Sautéed chicken breast in a rich, mushroom Marsala wine sauce

LANDMARK ROAST BEEF Slow-roasted with a burgundy au jus HERBED ROAST PORK LOIN Roast pork loin with a bourbon cream sauce

LEMON PEPPER TILAPIA Topped with a citrus beurre blanc sauce

BLISS BUFFET

Select two salads, two starches, one vegetable and two entrées. Served with dinner rolls and butter.

CHICKEN BREAST PICATTA

Grilled chicken breast with light garlic, white wine, caper and lemon sauce

HONEY ALMOND CHICKEN PICATTA

Grilled chicken breast, mushrooms, toasted almonds and pasta in honey crème sauce

SALMON

Topped with a lemon béarnaise sauce

PEPPER CRUSTED ROAST PORK LOIN

With cherry amaretto sauce

PETITE SIRLOIN STEAK Peppercorn encrusted petite sirloin steak with a red wine burgundy sauce

TIE THE KNOT BUFFET

Select two salads, two starches, two vegetables and two entrées. Served with dinner rolls, multi-grain bread, butter and honey butter.

CHICKEN BREAST SALTIMBOCCA

Grilled chicken breast with prosciutto, mushrooms and sage Chardonnay sauce

TUSCAN CHICKEN BREAST

Fresh spinach, sun-dried tomatoes and Madeira wine sauce

HONEYED SALMON Topped with a ginger, honey sauce

HERB ENCRUSTED WALLEYE

Herb and panko encrusted walleye drizzled with lemon butter sauce and served with tartar sauce

NEW YORK STRIPLOIN

New York striploin slow-roasted and served medium rare with burgundy au jus and horseradish sauce

PRIME RIB OF BEEF

Slow-roasted and served medium rare with Merlot au jus and horseradish sauce



LATE NIGHT SNACKS

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SANDWICHES & CHIPS

Kettle potato chips and garden ranch dip AND Ham Dijon and Turkey Ranch silver dollar sandwiches

POPCORN STATION

Buttered popcorn with shaker toppings—salt, pepper, ranch, caramel, chocolate and nacho cheese

OUR ENHANCEMENTS

GOURMET COFFEE STATION

STARBUCKS COFFEE With flavored creamers, whipped cream, chocolate shavings and cinnamon sticks

COFFEE SYRUPS Caramel, chocolate, hazelnut and vanilla

OPTIONAL — Add Hot Tea or Hot Chocolate & Mini Marshmallows

CHOCOLATE COVERED STRAWBERRIES

Large, fresh strawberries dipped in chocolate. Available in season.

LEMONADE + WATER STATION

ICED TEA, LEMONADE & WATER

With choice of three garnishes and two syrups

GARNISHES— Mint leaves, strawberry puree, raspberries, peach slices, lime slices, lemon slices, cucumber slices syrups— Cherry, mango, peach, pomegranate, orange, raspberry, blue raspberry

MACARONI + CHEESE STATION

Macaroni and cheddar cheese served with assorted garnishes GARNISHES— Bacon pieces, diced ham, sun-dried tomatoes, peas, jalapeños, roasted red peppers

TORTILLA CHIPS & SALSA Corn tortilla chips with fresh salsa.





BEVERAGE + BAR SERVICE

HOSTED BEVERAGE

STARBUCKS COFFEE SERVICE HOT TEA FRUIT PUNCH

LEMONADE ICE TEA SOFT DRINKS

BAR SERVICE

Bartender is required for all hosted and cash bars. Please inquire about our listed bar items and additional details. Please inquire for more details.

TOP SHELF COCKTAILS

CALL BRANDS

IMPORTED BEER & DOMESTIC BEER

HOUSE WINE - WINE LIST KEG BEER HOUSE CHAMPAGNE

BAR STATIONS

BLOODY MARY BAR

With Bloody Mary mix and choice of call brand. Top shelf available for an additional charge. **GARNISHES**— Celery, olives, hot sauce, salt, pepper. Inquire about additional garnishes.

MARTINI BAR

Choice of call brand gin. Top shelf available for an additional charge. GARNISHES— Limes, lemons and green olives. Inquire about additional garnishes.



SALON + SPA BRIDAL PACKAGES

*Booking with Hotel Alex Johnson offers 10% off all salon services the day of. Prices do not include tax or gratuity.

PLATINUM BRIDE

WEDDING DAY HAIR STYLING WEDDING DAY MAKEUP APPLICATION

DIAMOND BRIDE

TRIAL HAIR STYLING TRIAL MAKEUP APPLICATION WEDDING DAY HAIR STYLE WEDDING DAY MAKEUP APPLICATION

GOLDEN BRIDAL PARTY

WEDDING DAY UP STYLE BLOWOUT MAKEUP APPLICATION

If using hair extensions to complete your wedding day look, additional fees apply.

