



LET'S CREATE THE WEDDING OF YOUR Treams



WELCOME TO HOTEL ALEX JOHNSON

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.



JESSICA SCHEURER – DIRECTOR OF SALES 605.519.9971

WEDDING PACKAGES

All Weddings at the Hotel Alex Johnson receive our Classic Wedding Package Items.

The Classic Wedding Package Includes:

- Maximum 6 hour wedding reception
- Set-up and tear-down of tables and chairs
- All dishes, glasses, silverware
- Access to the room 2 hours prior to doors open
- Personalized meetings with our on-site sales manager.
- Tasting featuring 2 proteins, 2 salads, & 2 starches.*
 (Carving proteins excluded)

LUXURY PACKAGE

Receive all items above, plus:

- · In-house centerpieces
- Guaranteed access to the room at 12:00 PM day of event
- · Complimentary standard sleeping room for wedding couple night of event
- Juniper at Vertex Sky Bar annual membership \$350 VALUE
- Complimentary use of event room for getting ready;
 Equipped with snacks, champagne, and bottled water
- Waived bartender fee
- Sparkling cider or champagne toast for all of your guests
- Gourmet cheese display with crackers during cocktail hour
- 5 complimentary valet vouchers

ROYAL PACKAGE

Receive all items above, plus:

- Domestic keg or equivalent for reception
- Guaranteed access to the room at 8:00 AM day of event
- Upgrade sleeping room to Bridal Suite (or suite of equal value) for wedding couple night of event
- \$500 Additional Upgrade: Access to room 24 hours prior to event (if available)











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

HOT APPETIZERS	Priced per !	50 pieces	
Jumbo shrimp on ice and served with cocktail sauce		HOUSE I With chip	
SHRIMP COCKTAIL	\$190		
FRESH SEASONAL VEGETABLE CRUDITÉS	\$120	BRUSCH Marinated drizzled v	
CAPRESE SKEWERS Tomato, mozzarella, fresh basil, drizzled with balsam		with salsa with torti	
MARINATED TOMATO & TURKEY PINWHEELS	\$90	MEXICAN Layers of	
FRUIT DISPLAY Chilled skewers loaded with seasonal fresh fruit	\$130	FRESH M Served w	
CHARCUTERIE BOARD Served with gourmet crackers		BLT LAY Dijon cre tomatoes	

ASSORTED STUFFED MUSHROOM CAPS Italian sausage, and spinach boursin	\$175
MEATBALLS BBQ, Swedish, marinara or burgundy sauce	\$190
ASIAN CHICKEN SKEWERS With peanut sauce	\$160

Dijon cream cheese topped with bacon, spinach, and tomatoes. Served with housemade kettle chips	
FRESH MADE HUMMUS\$100 Served with pita chips	
MEXICAN LAYERED DIP	
BRUSCHETTA CROSTINI	

BLT LAYERED DIP......\$110

Marinated tomatoes, fresh mozzarella and fresh basil and drizzled with balsamic glaze

HOUSE MADE KETTLE CHIPS.....\$100 With chipolte ranch dip

BACON WRAPPED CHICKEN BITES......\$140 Served with BBQ sauce





WEDDING BUFFET SELECTIONS

Below are numerous dinner buffet variations with your choices of salads, starches and vegetable selections. **CHEF CARVING FEE** | Ask our wedding coordinator about our chef carving fee.

SALAD SELECTIONS

GARDEN SALAD Mixed greens, tomatoes, carrots, cucumber & red onion. Served with assorted dressings.

CLASSIC TOSSED CAESAR Romaine lettuce, housemade croutons, shaved parmesan cheese and Caesar dressing

STARCH SELECTIONS

CREAMY BUTTER WHIPPED POTATOES

HERB ROASTED RED JACKET POTATOES

WILD RICE PILAF

TOMATO PESTO GNOCCHI Classic Italian Dumplings tossed with a blend of fresh herbs and fresh herbs, tomato, & pesto

VEGETABLE SELECTIONS

FRENCH GREEN BEANS WITH TOASTED ALMONDS

BROCCOLI SPEARS WITH HOLLANDAISE SAUCE

ORANGE HONEY CARROTS

CREAMED CORN

PEAR SALAD Mixed greens, craisins, sliced pears, crumbled blue cheese, toasted pecans and blush vinaigrette

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

TRUFFLE & GOUDA MAC AND CHEESE Creamy four cheese blend tossed with cavatappi pasta

LOADED MASHED POTATOES Cheddar cheese, green onion & sour cream

SAVORY MASHED SWEET POTATOES Served with Maple Butter

CREAMED ROASTED BRUSSEL SPROUTS With caramelized onions, bacon, & parmesan cheese

GREEN BEAN CASSEROLE

CREAMED SPINACH



WEDDING BUFFETS

ROMANCE BUFFET \$34 per person

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 POT ROAST Slow-roasted with a burgundy au jus

CHICKEN DIJONAISE

Baked chicken breast topped with dijon mustard white wine cream sauce

BLISS BUFFET

\$39 per person

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

CHICKEN PICATTA Pan seared chicken breast with a white wine, lemon and caper butter sauce

HONEY ALMOND CHICKEN

Grilled chicken breast in honey crème sauce topped with toasted almonds

GRILLED SALMON Topped with a lemon béarnaise sauce

TIE THE KNOT BUFFET \$46 per person

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

CITRUS SALMON Seared salmon brushed with a citrus glaze ROAST PORK LOIN With a cherry demi glaze

HERBED ROAST PORK LOIN

OVEN BAKED COD

Roast pork loin with a bourbon cream sauce

Topped with spinach artichoke sauce

PETITE SIRLOIN AU POIVRE Peppercorn encrusted sirloin medallions with a brandy cream sauce

ROAST BEEF JARDINERE Slow roasted with a red wine burgundy sauce

ALMOND CRUSTED WALLEYE Butter seared with a dill hollandaise

NEW YORK STRIPLOIN New York striploin slow-roasted and served medium rare with mushroom demi-glace and horseradish sauce

PRIME RIB OF BEEF Slow-roasted and served medium rare with Merlot au jus and horseradish sauce



LATE NIGHT SNACKS

LATE NIGHT SNACKS	50 servings	
WALKING TACO BAR	\$	250
Warm tortilla chips served with queso, black beans, taco meat, sour cream and	l salsa	

ASSORTED FLATBREAD PIZZAS.....\$275 Option for Margherita, Pepperoni, & Buffalo Chicken

PRETZEL BITES & BEER CHEESE	\$125
BEEF EMPANADAS Beef Empanadas served with chimichurri	\$200
TRAIL MIX	\$90





BEVERAGE & BAR SERVICE

HOSTED BEVERAGE

COFFEE SERVICE	\$20 per gallon
HOT TEA	\$3 each
FRUIT PUNCH	\$24 per gallon

LEMONADE	\$22 per gallon
ICE TEA	\$22 per gallon
SOFT DRINKS ON ICE	\$3 each

BAR SERVICE

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

TOP SHELF COCKTAILS CALL BRANDS IMPORTED BEER & DOMESTIC BEER HOUSE WINE - WINE LIST KEG BEER HOUSE CHAMPAGNE

A FULL-SERVICE HOTEL





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



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







A true Irish Pub with old world charm. Featuring a stellar array of fine Irish whiskeys, draft beer, and a full service menu with a Gastropub approach.



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

