



LET'S CREATE
THE WEDDING OF
YOUR *Dreams*

605.342.1210 — 523 SIXTH STREET — RAPID CITY, SD 57701 — ALEXJOHNSON.COM



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.



ALLISON THOMPSON — DIRECTOR OF SALES
605.593.8992

A FULL-SERVICE HOTEL



High above the Rapid City skyline, enjoy indoor and outdoor dining with an array of wine, 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, draft beer, and a full service menu with a Gastropub approach.



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



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
- Table linens, napkins, and skirting | UPGRADES AVAILABLE
- 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.

LUXURY PACKAGE \$2,500

Receive all items above, plus:

- In-house centerpieces
- Guaranteed access to the room at 12:00 PM day of event
- Complimentary sleeping room for wedding couple night of event
- Vertex Sky Bar annual membership \$250 VALUE
- Complimentary use of event room for getting ready; Equipped with snacks, champagne, and bottled water
- Waived bartender fee (\$150 value)
- Sparkling cider or champagne toast for all of your guests
- Gourmet cheese display with crackers during cocktail hour
- 5 complimentary valet vouchers (good for 1 day)

ROYAL PACKAGE \$3,500

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)



UPGRADES AVAILABLE

Please speak to our wedding coordinator for more information.

- Food Tasting (price depends on number of tastings)
- Next-day gift opening / Brunch in Vertex Sky Bar \$500
 - Up to 3 hours
 - Conclusion of gift opening must be done by 2:30pm





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

DOMESTIC CHEESE DISPLAY WITH FRUIT.....\$120
Served with crackers

FRESH FRUIT SKEWERS.....\$130
Chilled skewers loaded with seasonal fresh fruit

CHICKEN PINWHEELS.....\$90
Spicy chicken on flatbread

CAPRESE SKEWERS.....\$120
Tomato, fresh mozzarella, and fresh basil and drizzled with balsamic glaze

FRESH VEGETABLE CRUDITÉS.....\$120
Served with ranch dip

SHRIMP COCKTAIL.....\$190
Jumbo shrimp on ice and served with cocktail sauce

BLT LAYERED DIP.....\$110
Dijon cream cheese topped with bacon, spinach, and tomatoes. Served with housemade pita chips

FRESH MADE HUMMUS.....\$100
Chickpeas blended with tahini, olive oil, lemon juice, salt and garlic. Served with tortilla chips and vegetables

MEXICAN LAYERED DIP.....\$110
Layers of refried beans, sour cream, guacamole and topped with salsa, grated cheese, jalapeños and black olives. Served with tortilla chips

BRUSCHETTA CROSTINI.....\$120
Marinated tomatoes, fresh mozzarella and fresh basil and drizzled with balsamic glaze

HOT APPETIZERS

Priced per 50 pieces

STUFFED MUSHROOM CAPS.....\$175
Italian sausage, smoked provolone and spinach

MEATBALLS.....\$190
BBQ, Swedish, burgundy, sweet & sour

CHICKEN WINGS.....\$210
Classic buffalo style, BBQ or Thai chili with ranch, blue cheese dip, celery, and carrots

MINI CHICKEN WELLINGTONS.....\$175
Chicken and spinach wrapped in puff pastry and baked

JAMAICAN CHICKEN SKEWERS.....\$160
Jamaican Jerk seasoned chicken skewers with pineapple ginger sauce

SPINACH ARTICHOKE DIP.....\$110
Spinach, artichokes, parmesan and sour cream mixed then baked until golden brown. Served with crispy bread dippers

CRAB RANGOON DIP.....\$210
Crab, cream cheese, red peppers, and green onion dip with wonton chips

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.

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

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, raisins, sliced pears, crumbled blue cheese, spicy pecans and orange cranberry vinaigrette

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

BUTTER AND HERB GNOCCHI

Classic Italian Dumplings tossed with a blend of fresh herbs and butter

CADILLAC MAC AND CHEESE

Creamy four cheese blend tossed with cavatappi pasta

LOADED MASHED POTATOES

Bacon and green onions with cheddar cheese topped with sour cream

VEGETABLE SELECTIONS

FRENCH GREEN BEANS WITH TOASTED ALMONDS

BROCCOLI SPEARS WITH HOLLANDAISE

ORANGE HONEY CARROTS

SAUTÉED SUGAR SNAP PEAS WITH RED PEPPERS

GREEN BEAN CASSEROLE

KIDS BUFFET.....\$16.00

Includes fruit tray and applicable sauces. Minimum 12 kids.

MAIN

CHICKEN FINGERS

FISH STICKS

CORN DOGS

SIDES

MACARONI AND CHEESE

FRENCH FRIES



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

GRANDMA'S POT ROAST

Slow-roasted with a burgundy au jus

CURRY CHICKEN SKEWERS

Chicken breast with peppers and onions over jasmine rice

HERBED ROAST PORK LOIN

Roast pork loin with a bourbon cream sauce

CRAB STUFFED COD

Baked with a citrus butter 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, asparagus, toasted almonds and pasta in honey crème sauce

GRILLED SALMON

Topped with a lemon béarnaise sauce

ROAST PORK LOIN

Served over wilted spinach with a cherry demi glaze

PETITE SIRLOIN AU POIVRE

Peppercorn encrusted sirloin medallions with a brandy cream sauce

ROAST BEEF JARDINERE

Slow roasted and sliced over julienne vegetables with a rich brown 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

WHISKEY SALMON

Seared salmon brushed with a maple whiskey glaze

ALMOND CRUSTED WALLEYE

Butter seared with a dill hollandaise

NEW YORK STRIPLOIN

New York striploin slow-roasted and served medium rare with mushroom demi-glaze 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

TORTILLA CHIPS & SALSA.....\$90
Corn tortilla chips with fresh salsa

NACHO BAR.....\$225
Warm tortilla chips served with queso, black beans, taco meat, sour cream and salsa

PIZZA AND WINGS.....\$275
Buffalo and BBQ wings with cheese and pepperoni pizza

SANDWICHES & CHIPS.....\$325
Kettle potato chips and garden ranch dip and Ham Dijon and Turkey Ranch silver dollar sandwiches

OUR ENHANCEMENTS

GOURMET COFFEE STATION.....\$7 per person

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.....\$6 per person

Large, fresh strawberries dipped in chocolate.

LEMONADE & WATER STATION.....\$6 per person

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.....\$8 per person

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



BEVERAGE & BAR SERVICE

HOSTED BEVERAGE

STARBUCKS COFFEE SERVICE	\$30 per gallon
HOT TEA	\$3 each
FRUIT PUNCH	\$24 per gallon

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

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. Pricing based on selection.

MARTINI BAR

Choice of call brand gin. Top shelf available for an additional charge.

GARNISHES— Limes, lemons and green olives. Inquire about additional garnishes. Pricing based on selection.



SALON & SPA EXPERIENCE

*Booking with Hotel Alex Johnson offers 10% off all salon services the day of.

PLATINUM BRIDE

WEDDING DAY HAIR STYLE.....\$80

WEDDING DAY MAKEUP APPLICATION.....\$65

DIAMOND BRIDE

TRIAL HAIR STYLING

TRIAL MAKEUP APPLICATION

WEDDING DAY HAIR STYLE

WEDDING DAY MAKEUP APPLICATION

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



610 ST. JOSEPH STREET — RAPID CITY, SD 57701

605.791.5898 — AJSWICKEDSALONANDSPA.COM — INSTAGRAM: @AJSWICKED

[illegible]

605.342.1210 – 523 SIXTH STREET – RAPID CITY, SD 57701 – ALEXJOHNSON.COM