

ALEXANDRA'S

american fusion



Private Events

Milestone Birthdays / Rehearsal Dinners / Post-Wedding Brunches / Holiday Gatherings
Anniversary Parties / Bridal and Baby Showers / Retirement Parties / Reunions

ALEXANDRA'S AMERICAN FUSION AT
TURF VALLEY RESORT

Located on the Garden Level

410-423-0813 | PrivateDining@AlexandrasRestaurant.com
AlexandrasRestaurant.com

2700 Turf Valley Road | Ellicott City, MD

PRIVATE EVENTS



Alexandra's American Fusion sets the stage for unforgettable celebrations. From Rehearsal Dinners and Post-Wedding Brunches to Milestone Birthdays, Bridal and Baby Showers, Reunions, Holiday Gatherings, and Retirement Parties, we specialize in creating truly memorable experiences. Our team partners with you every step of the way—curating the perfect setting, crafting a customized menu, and handling every detail—to ensure an effortless experience and an event your guests will truly savor.



Christina's Room

PRIVATE ROOM | 25 PERSON (ADULT) MINIMUM |
MAXIMUM CAPACITY 50 GUESTS | ROOM RENTAL: \$350



Christina's is a spacious room that features views of the patio, golf course, and fountain.

Note: Minimum Food & Beverage Requirements may apply for space during weekends or peak times.

Maria's Room

PRIVATE ROOM | MAXIMUM CAPACITY 30 GUESTS

ROOM RENTAL: \$250



Maria's Room is a private, intimate space with views of the golf course that includes access to the outdoor patio.

Nicole's Room

SEMI-PRIVATE ROOM | MAXIMUM CAPACITY 30 GUESTS

ROOM RENTAL: \$150 (TOGETHER WITH MARIA'S ROOM \$350)



Nicole's room is a semi-private space with a mixture of high-top and low-top seating. This space is ideal when used as a reception area to Maria's Room, or can be used by itself.

Note: Minimum Food & Beverage Requirements may apply for space during weekends or peak times.

The Patio

SEMI-PRIVATE ROOM | MAXIMUM CAPACITY 50 GUESTS SEATED - 80 COCKTAIL STYLE

ROOM RENTAL: \$750 *(Includes back-up indoor space for inclement weather. Some back-up spaces may require upcharge.)*



The Patio at Alexandra's is an outdoor space with views of the golf course and fountain. The Patio or a portion of the Patio can be used as a reception or cocktail area.

The Fairway Lounge

SEMI-PRIVATE ROOM | MAXIMUM CAPACITY 30 GUESTS SEATED - 80 COCKTAIL STYLE

ROOM RENTAL: \$650



The Fairway Lounge is a semi-private space overlooking the golf course and Alexandra's Restaurant. With its own bar, this is a perfect space for receptions or a cocktail area. **The Fairway Lounge is not available to reserve on Friday or Saturday evenings.**

Note: Minimum Food & Beverage Requirements may apply for space during weekends or peak times.



Hors D'oeuvres Display Menu

COLD DISPLAYS

SESAME CRUSTED TUNA *

Served Rare with Pickled Carrot & Daikon Radish on a Crispy Wonton

\$70 for 25 pcs | \$134 for 50 pcs

SHRIMP COCKTAIL*^{GS}

Cocktail Sauce and Lemon Wedges

\$90 for 50 pcs | \$174 for 100 pcs

CAPRESE SKEWERS^{GS V ^}

Grape Tomato, Fresh Mozzarella, Pesto

\$40 for 25 pcs | \$74 for 50 pcs

CHARCUTERIE DISPLAY *^{^ **}

Chef's Selection of Smoked and Cured Meats, Cheeses, and Accoutrements

\$120 for Small (20 ppl) | \$234 for Large (40 ppl)

DEVEILED EGGS^{GS ^}

\$40 for 25 pcs | \$74 for 50 pcs

Add Crab \$50 for 25 pcs | \$94 for 50 pcs

VEGETABLE CRUDITE^{GS V ^}

Served with Hummus and Ranch Dressing

\$45 for Small (20 ppl) | \$84 for Large (40 ppl)

SEASONAL FRUIT DISPLAY^{GS V}

Watermelon, Cantaloupe, Pineapple, Berries, Grapes

\$50 for Small (20 ppl) | \$94 for Large (40 ppl)

ARTISAN CHEESE DISPLAY *^{^ **}

International and Domestic Cheeses | Served with Crackers and Fruit Garnishes

\$100 for Small (20 ppl) | \$194 for Large (40 ppl)

SLIDERS

CHEESEBURGER SLIDERS *[^]

Served with American Cheese on Brioche Slider Buns

\$80 for 25 pcs | \$154 for 50 pcs

SHRIMP SALAD SLIDERS

Chesapeake Recipe Shrimp Salad, Lettuce, Tomato

\$75 for 25 pcs | \$144 for 50 pcs

SMOKED BBQ CHICKEN SLIDERS[^]

House Smoked Chicken Breast, Coleslaw, Old Bay® BBQ Sauce

\$75 for 25 pcs | \$144 for 50 pcs

HOT DISPLAYS

SPINACH AND ARTICHOKE DIP^{V ^}

Served with Corn Tortilla Chips & Crostini

\$80 for Small (20 ppl) | \$154 for Large (40 ppl)

CHESAPEAKE CRAB AND ARTICHOKE DIP^{V ^}

Served with Corn Tortilla Chips & Crostini

\$100 for Small (20 ppl) | \$194 for Large (40 ppl)

BUFFALO CHICKEN DIP^{V ^}

Served with Corn Tortilla Chips & Crostini

\$90 for Small (20 ppl) | \$174 for Large (40 ppl)

CHEESESTEAK EGG ROLLS *[^]

Deli Hots, Shaved Ribeye, Sautéed Onion | Served with Cotija Cheese Sauce for Dipping

\$85 for 25 pcs | \$164 for 50 pcs

SPINACH & GOAT CHEESE STUFFED MUSHROOMS^{GS V ^}

\$45 for 25 pcs | \$84 for 50 pcs

CRAB STUFFED MUSHROOMS^{GS ^}

\$70 for 25 pcs | \$134 for 50 pcs

MEATBALLS[^]

2oz Meatballs | Served with Marinara and Parmesan

\$70 for 50 pcs | \$134 for 100pcs

APPLEWOOD SMOKED CHICKEN QUESADILLAS[^]

Smoked Chicken, Cheddar, Peppers, Onions, Flour Tortilla | Served with Chipotle Sour Cream and Chunky Salsa

\$60 for 25 pcs | \$114 for 50 pcs

CHESAPEAKE CRAB CAKE MINIATURES *

2oz Crab Cakes | Served with Remoulade

\$130 for 25 pcs | \$254 for 50 pcs

SMOKED BRISKET NACHOS^{GS ^}

Smoked Brisket, Pimento Cheese, Fried Corn Tortilla, Jalapeño Ranch

\$70 for 25 pcs | \$134 for 50 pcs

CRAB TOAST[^]

Crab Imperial, Roasted Red Peppers, Cheddar Cheese

\$100 for 25 pcs | \$194 for 50 pcs

BAKED BRIE^{V ^ **}

Baked in Puff Pastry with Seasonal Jam and Fresh Berries | Served with Crackers and Crostini

\$98 per 12" Wheel



Brunch Buffet Menu

25 Person Minimum. Includes Coffee, Sodas, Teas, Artisan Rolls, and Butter.

TWO ENTRÉES: \$48 PER ADULT, \$28 PER CHILD | ONE BREAKFAST & ONE LUNCH SELECTION

THREE ENTRÉES: \$54 PER ADULT, \$34 PER CHILD | TWO BREAKFAST & ONE LUNCH SELECTION

BREAKFAST ENTRÉES

Select One or Two

VEGETARIAN FRITTATA ^{GS} ^V [^]

Spinach / Mushrooms / Cheddar

SCRAMBLED EGGS ^{GS} [^]

Select Two: Plain, Cheesy, Western or Veggie

BREAKFAST MEATS ^{GS}

Select Two: Bacon, Chicken Sausage, Pork Sausage, or Vegan Sausage

BUTTERMILK PANCAKES ^V [^]

Blueberries, Chocolate Chips, Butter, Maple Syrup

CINNAMON FRENCH TOAST ^V [^]

Challah Bread, Fresh Berries, Maple Syrup, Powered Sugar

SALADS / ACCOMPANIMENTS

Select Two

SEASONAL FIELD GREEN SALAD ^{GS} ^V

CAESAR SALAD ^{*} ^V [^]

CHEF'S SEASONAL SALAD ^{GS} ^V

GRILLED VEGETABLE MEDLEY ^{GS} ^V

CAPRESE PASTA SALAD ^V [^]

MEDITERRANEAN PASTA SALAD ^V [^]

Olives, Feta, Tomato, Peppers, Onion, Cucumber, Parmesan, Red Wine Vinaigrette

SEASONAL FRUIT DISPLAY ^{GS} ^V

DEVEILED EGGS ^{GS} [^]

DESSERTS

Select One

CHEF'S CAKE DISPLAY ^V [^]

Chocolate Cake | Cheesecake | Carrot Cake

MINI MASON JAR DISPLAY ^V [^]

Seasonal Cheesecake | Chocolate Mousse | Cannoli Dip

HOUSEMADE BREAD PUDDING ^V [^]

LUNCH ENTRÉES

Select One

GRILLED ATLANTIC SALMON ^{*} ^{GS} [^]

Beurre Blanc

CHARBROILED CHICKEN ^{GS} [^]

Herb Velouté

BLACKENED CHICKEN ^{GS} [^]

Roasted Garlic Cream Sauce

FRIED CHICKEN [^]

Waffles, Maple Syrup

SMOKED BEEF BRISKET ^{GS}

Old Bay® BBQ

MARYLAND CRAB CAKES [^] (Add \$12pp)

5oz Each | One Per Person

STARCHES

Select Two

HERB AND GARLIC ROASTED POTATOES ^{GS} ^V

SKILLET POTATOES ^{GS} ^V

Peppers & Onions

BAKED MACARONI AND CHEESE ^V [^]

PENNE ALFREDO ^V [^]

BISCUITS & SAUSAGE GRAVY [^]

HOUSEMADE CINNAMON BUNS ^V [^] ^{**}

ASSORTED BAKERY SELECTIONS ^V [^] ^{**}

ADDITIONS

Add \$12pp & \$175 Chef Attendant Fee

CHEF-ATTENDED OMELET STATION

Ham | Bacon | Sausage | Mushrooms | Spinach | Tomato | Onion | Peppers | Cheddar

*Egg Whites Available Upon Request



Three Course Lunch Menu

Includes Coffee, Sodas, Teas, Artisan Rolls, and Butter.

\$44 PER PERSON

12 PERSON MINIMUM | 50 PERSON MAXIMUM

STARTERS

CLASSIC CAESAR * V ^

Chopped Hearts of Romaine, Shaved Parmesan, Housemade Croutons

HOUSE SALAD GS V

Organic Baby Lettuce with Carrots, Red Onion, Tomato, Cucumber, White Balsamic Vinaigrette

CHEF'S SEASONAL SALAD GS V

Chef's Selection of Seasonal Ingredients

SEASONAL CRAB SOUP GS

DESSERTS

NEW YORK CHEESECAKE GS V ^

Topped with Salted Caramel

FLOURLESS CHOCOLATE TORTE GS V ^

Topped with Raspberry Coulis and Whipped Cream

CHERRY BOMB V ^ **

White Chocolate, Black Cherry Bavarian Cream, Cherry Sablé Breton, Chocolate Ganache

STRAWBERRY SHORTCAKE V ^

Whipped Cream, Fresh Strawberries, Sponge Cake

CHOCOLATE DIPPED CANNOLI V ^

SEASONAL SORBET GS V

ENTRÉES

MARYLAND CRAB CAKE SANDWICH *

Classic Chesapeake Recipe on a Kaiser Roll with Lettuce, Tomato, Onion, Remoulade | Served with French Fries

NEW YORK STRIP STEAK * GS ^

Grilled 10oz Strip with Maitre d' Butter | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

PAN-SEARED ATLANTIC SALMON * GS ^

Finished with Beurre Blanc | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

BLACKENED CHICKEN SANDWICH ^

Blackened Chicken Breast on Toasted Brioche with Sautéed Jalapeño and Onion, Avocado Ranch, Cheddar Cheese | Served with French Fries

LASAGNA AL FORNO V ^

Bechamel, Basil, Parmesan, Ricotta, Forest Mushrooms

VEGAN COUSCOUS AND ROASTED VEGETABLE MEDLEY V

Couscous, Chickpeas, Bell Peppers, Red Onion, Spinach, Lemon, Extra Virgin Olive Oil



Three Course SILVER Dinner Menu

Includes Coffee, Sodas, Teas, Artisan Rolls, and Butter.

\$52 PER PERSON

12 PERSON MINIMUM | 50 PERSON MAXIMUM

STARTERS

CLASSIC CAESAR * V ^

Chopped Hearts of Romaine, Shaved Parmesan, Housemade Croutons

HOUSE SALAD GS V

Organic Baby Lettuce with Carrots, Red Onion, Tomato, Cucumber, White Balsamic Vinaigrette

CAPRESE SALAD GS V ^

Vine Ripened Tomato, Fresh Mozzarella, Basil Pesto, Baby Arugula

SEASONAL CRAB SOUP GS

DESSERTS

NEW YORK CHEESECAKE GS V ^

Topped with Salted Caramel

FLOURLESS CHOCOLATE TORTE GS V ^

Topped with Raspberry Coulis and Whipped Cream

CHERRY BOMB V ^ **

White Chocolate, Black Cherry Bavarian Cream, Cherry Sablé Breton, Chocolate Ganache

STRAWBERRY SHORTCAKE V ^

Whipped Cream, Fresh Strawberries, Sponge Cake

CHOCOLATE DIPPED CANNOLI V ^

SEASONAL SORBET GS V

ENTRÉES

NEW YORK STRIP STEAK * GS ^

Grilled 10oz Strip with Maitre d' Butter | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

PAN-SEARED ATLANTIC SALMON * GS ^

Finished with Beurre Blanc | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

CHICKEN MARSALA ^

Finished with Creamy Marsala Sauce and Mushrooms | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

SHRIMP FRIED RICE GS V

Carrot, Peas, Egg, Soy, Ginger, Garlic, Rice

LASAGNA AL FORNO V ^

Bechamel, Basil, Parmesan, Ricotta, Forest Mushrooms

VEGAN COUSCOUS AND ROASTED VEGETABLE MEDLEY V

Couscous, Chickpeas, Bell Peppers, Red Onion, Spinach, Lemon, Extra Virgin Olive Oil



Three Course GOLD Dinner Menu

Includes Coffee, Sodas, Teas, Artisan Rolls, and Butter. Served with Complimentary Sparkling Toast.

\$68 PER PERSON

12 PERSON MINIMUM | 50 PERSON MAXIMUM

STARTERS

CLASSIC CAESAR *V ^

Chopped Hearts of Romaine, Shaved Parmesan, Housemade Croutons

HOUSE SALAD GS V

Organic Baby Lettuce with Carrots, Red Onion, Tomato, Cucumber, White Balsamic Vinaigrette

CHEF'S SEASONAL SALAD GS V

Chef's Selection of Seasonal Ingredients

CAPRESE SALAD GS V ^

Vine Ripened Tomato, Fresh Mozzarella, Basil Pesto, Baby Arugula

SEASONAL CRAB SOUP GS

DESSERTS

NEW YORK CHEESECAKE GS V ^

Topped with Salted Caramel

FLOURLESS CHOCOLATE TORTE GS V ^

Topped with Raspberry Coulis and Whipped Cream

CHERRY BOMB V ^ **

White Chocolate, Black Cherry Bavarian Cream, Cherry Sablé Breton, Chocolate Ganache

STRAWBERRY SHORTCAKE V ^

Whipped Cream, Fresh Strawberries, Sponge Cake

CHOCOLATE DIPPED CANNOLI V ^

SEASONAL SORBET GS V

ENTRÉES

MARYLAND CRAB CAKES *V ^

Classic Chesapeake Recipe with Remoulade | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

FILET MIGNON *GS

Grilled 8oz Filet with Rosemary Demiglace | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

GRILLED ATLANTIC SALMON *GS ^

7oz Filet with Herb-Garlic Butter | Served with Creamy Risotto with Grilled Asparagus

CREAMY TUSCAN CHICKEN GS ^

Pan Seared Chicken Breast in Sundried Tomato Cream Sauce with Shallot, Basil, Spinach | Served with Chef's Selection of Starch and Seasonal Vegetable Medley

LASAGNA AL FORNO V ^

Bechamel, Basil, Parmesan, Ricotta, Forest Mushrooms

VEGAN COUSCOUS AND ROASTED VEGETABLE MEDLEY V

Couscous, Chickpeas, Bell Peppers, Red Onion, Spinach, Lemon, Extra Virgin Olive Oil



Buffet Menu

25 Person Minimum. Includes Coffee, Sodas, Teas, Artisan Rolls, and Butter. Served with Chef's Cake Display.

TWO ENTRÉES: \$52 PER ADULT, \$32 PER CHILD

THREE ENTRÉES: \$58 PER ADULT, \$38 PER CHILD

ENTRÉES

ATLANTIC SALMON ^{GS} ^

Select a Preparation

GRILLED | Beurre Blanc

LEMON ROASTED | Parsley-Shallot Butter

BLACKENED | Herbed Tomato Butter

CHICKEN BREAST ^

Select a Preparation

PARMESAN | Italian Breaded, Marinara, Parmesan

CHARBROILED | Herb Velouté

PICCATA | Lemon Butter, Capers

MARSALA | Creamy Marsala Sauce, Mushrooms

BEEF TENDERLOIN ^{GS}

Select a Preparation

SHORT RIB | Rosemary Demiglace

LOUISIANA | Blackened, Trinity, Tomato, Beef Gravy

STIR FRY | Bell Pepper, Onion, Mirin Brown Sauce

BOURGUIGNON | Forest Mushrooms, Aromatic Vegetables, Red Wine Jus

SMOKEHOUSE MEATS ^{GS}

Select One

PULLED SMOKED CHICKEN | Carolina BBQ Sauce

SMOKED BEEF BRISKET | Old Bay® BBQ Sauce

VEGETARIAN ^{GS} V ^

Select a Preparation

SEASONAL SQUASH LASAGNA

STUFFED BELL PEPPERS | Rice, Cauliflower, Marinara, Parmesan

EGGPLANT PARMESAN | Italian Breaded, Marinara, Parmesan

SAUSAGE AND MUSHROOM POT PIE | Vegan Sausage, Peas, Mushrooms, Onions, Carrot, Vegan Puff Pastry

MARYLAND CRAB CAKES ^ (Add \$12pp)

5oz Each | One Per Person

ACCOMPANIMENTS

SALADS

Select Two

SEASONAL FIELD GREEN SALAD ^{GS} V

CAPRESE PASTA SALAD V ^

CAESAR SALAD V ^

BROCCOLI SALAD ^{GS} ^ | Seasonal Preparations

SHAVED BRUSSELS SPROUTS & BLEU CHEESE SALAD ^{GS} V ^
Dried Cranberries, Lemon-Dijon Vinaigrette, Bleu Cheese Crumbles, Sunflower Seeds, Shaved Sprouts

STARCHES

Select One

HERB AND GARLIC ROASTED POTATOES ^{GS} V

ROASTED GARLIC MASHED POTATOES ^{GS} V ^

CHEDDAR SCALLOPED POTATOES ^{GS} V ^

BAKED MACARONI AND CHEESE V ^

CREAMY RISOTTO ^{GS} V ^

BAKED ZITI V ^

VEGETABLES

Select One

GREEN BEANS ^{GS} V

BROCCOLI ^{GS} V

CRISPY BRUSSELS SPROUTS ^{GS}

ASPARAGUS ^{GS} V

CAULIFLOWER ^{GS} V

CARROTS ^{GS} V

DESSERTS

CHEF'S CAKE DISPLAY V ^

Chocolate Cake, Cheesecake, Carrot Cake



Dessert Displays

MINI MASON JARS

\$6 PER PERSON

Assortment of Up to Three Selections

CHOCOLATE MOUSSE ^{GS} ^V [^]

SEASONAL CRISP ^{GS} ^V [^] ^{**}

SEASONAL CHEESECAKE ^{GS} ^V [^]

CANNOLI DIP ^V [^]

STRAWBERRY SHORTCAKE ^V [^]

BANANA PUDDING ^V [^]

COOKIES

\$6 PER PERSON

Assortment of Up to Three Selections

CHOCOLATE CHIP ^V [^]

PEANUT BUTTER ^V [^] ^{**}

OATMEAL RAISIN ^V [^]

SNICKERDOODLE ^V [^]

SHORTBREAD ^V [^]

MACARONS ^{GS} ^V

BARS & BITE SIZED

\$6 PER PERSON

BROWNIES ^V [^]

BLONDIES ^V [^]

LEMON BARS ^V [^]

ASSORTED CHEESECAKE BITES ^V [^]

SEASONAL ASSORTMENT OF BITE SIZED ECLAIRS ^V [^]

CELEBRATION CAKES

6" CAKE STARTS AT \$60

8" CAKE STARTS AT \$85

10" CAKE STARTS AT \$115

1/2 SHEET STARTS AT \$150

FULL SHEET STARTS AT \$250

CUPCAKES START AT \$45 PER DOZEN

Flavors

CARROT CAKE

LEMON CAKE WITH BLUEBERRY

CHOCOLATE STOUT

VANILLA

CHOCOLATE

Additional Flavors Available Upon Request

Toppings

CREAM CHEESE FROSTING

ITALIAN MERINGUE BUTTERCREAM

CHOCOLATE GANACHE

WHITE CHOCOLATE GANACHE

Additional Flavors Available Upon Request



Beverage Packages

25 Person Minimum for All Beverage Packages. All Beverage Packages cover the four hour event duration. Adjustments will not be made for events lasting less than four hours or for less than 25 guests.

NON-ALCOHOLIC

\$6 PER PERSON

INCLUDES:

Sodas, Iced Tea, Coffee, Hot Tea

Add Juices (Add \$3 per person)

SILVER NON-ALCOHOLIC, DRAFT & BOTTLED BEER & HOUSE WINE

\$36 PER PERSON

DRAFT BEER

Michelob Ultra, Sam Adams Seasonal, Valley Haze, Infinite Amber

BOTTLED BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Michelob Ultra, Heineken, Corona, Blue Moon, Stella, Guinness (Can), Heineken N/A, Seasonal High Noon

HOUSE WINES

Proverb Rosé, Cavit Reisling, Proverb Sauvignon Blanc, Proverb Chardonnay, Proverb Pinot Grigio, Proverb Cabernet Sauvignon, Proverb Pinot Noir, Cavit Merlot

GOLD NON-ALCOHOLIC, DRAFT, DOMESTIC & IMPORT BEER, HOUSE WINE & HOUSE LIQUOR

\$44 PER PERSON

DRAFT BEER

Michelob Ultra, Sam Adams Seasonal, Valley Haze, Infinite Amber

DOMESTIC BOTTLED BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Michelob Ultra, Heineken, Corona, Blue Moon, Stella, Guinness (Can), Heineken N/A, Seasonal Hard Seltzers

HOUSE WINES

Proverb Rosé, Cavit Reisling, Proverb Sauvignon Blanc, Proverb Chardonnay, Proverb Pinot Grigio, Proverb Cabernet Sauvignon, Proverb Pinot Noir, Cavit Merlot

HOUSE LIQUOR

Includes House Mixed Drinks and a Choice of One House Specialty Cocktail ***

Vodka: Smirnoff

Rum: Bacardi

Gin: New Amsterdam

Bourbon/Whiskey: Evan Williams

Tequila: Cuervo Tradicional Blanco

** Mixed drinks include one shot of liquor and one mixer*

*** House Specialty Cocktails include Orange Crush, Margarita, Cosmo, French 75, Manhattan, Old Fashioned, Bay Breeze, Sea Breeze, Negroni, Martinis (Lemon Drop, Dirty, or French)*



Bar Upgrades & Additions

ENHANCED WINE UPGRADE

ADD \$8 PER PERSON

Includes House Selections and:

SEVEN DAUGHTERS MOSCATO
INFAMOUS GOOSE SAUVIGNON BLANC
KENDALL JACKSON "VR" CHARDONNAY
CHLOE PINOT GRIGIO
MURPHY GOODE RED BLEND
ALTA VISTA MALBEC

PREMIUM WINE UPGRADE

ADD \$10 PER PERSON

Includes House & Enhanced Selections and:

MARTINI & ROSSI PROSECCO
CAYMUS CONUNDRUM WHITE
JOEL GOTT UNOAKED
BAROSSA VALLEY ESTATE GSM RED BLEND
BLACK STALLION CABERNET SAUVIGNON
ERATH PINOT NOIR

SPECIALTY COCKTAIL UPGRADE

ADD \$7 PER PERSON FOR ONE

ADD \$10 PER PERSON FOR TWO

Includes up to Two of the Following Specialty Cocktails:

ORANGE CRUSH	BAY BREEZE
MARGARITA	SEA BREEZE
COSMO	NEGRONI
FRENCH 75	MARTINIS
MANHATTAN	(LEMON DROP, DIRTY, OR
OLD FASHIONED	FRENCH)

This upgrade is available for Silver & Gold Packages only.

SPARKLING TOAST

\$6 PER PERSON

Toast Pour of House Sparkling Wine

ENHANCED SPARKLING TOAST

\$8 PER PERSON

Toast Pour of Martini & Rossi Prosecco or Martini & Rossi Asti

MIMOSA BAR

\$32 PER PERSON

Includes:

ORANGE, CRANBERRY & GRAPEFRUIT JUICE
HOUSE SPARKLING WINE BY THE BOTTLE
ASSORTMENT OF FRUIT GARNISH

CUSTOM SPECIALTY COCKTAIL

STARTING AT \$14 PER PERSON

Pricing Based on Cocktail Ingredients. Subject to Availability.

PLEASE NOTE: Selections are subject to change. Please see your Sales Coordinator for up-to-date offerings. Any liquor/cocktails over House to be charged on Consumption basis only.



Additional Information

RENTAL TIME

The rental of a space allows for up to a four-hour block. If event space is not vacated by the conclusion of the contracted 4-hour rental period, an additional charge of \$50 per half hour will apply at the manager's discretion. Extended time frames may be available for an additional fee. The time reserved is the time that guests are expected to begin arriving through the time that the space is to be emptied. The reservation must fall into standard operating hours for the restaurant, which are 7am to 10pm daily. Event must fall within the designated meal period.

BUFFET SERVE TIME

Please note that private buffets are based on a one hour serve time within the four hour time block. This is due to health code restrictions and is our property wide policy. Your Sales Coordinator is happy to work with you to determine the best timing for your event.

ROOM SETUPS

Each room has specific capacity limitations. Please discuss with your Sales Coordinator in advance if you have a preferred arrangement, as not all requests can be guaranteed. Your Sales Coordinator is happy to work on custom floor plans. Floorplan must remain as is for duration of event. Furniture moved by group during event will result in additional fees.

DECORATING

You are welcome to decorate the dining space that you have reserved for an event. You are able to access the space up to one hour prior to the scheduled event start time. If you plan on hanging anything, we do not allow holes to be made in the walls. If tape is used, it is the responsibility of the guest to remove it, along with all other decorations. No confetti or glitter is permitted. Damage to space or extensive clean up of balloons, decor, etc. will result in additional fees.

GRATUITIES AND TAXES

An automatic taxable service fee of 22% is added to the total of all private events and is never built into menu pricing. This service fee is broken down into an 18% gratuity to your Service Staff and a 4% house service charge. Tax is then added to the bill, unless the group is Tax Exempt. State Sales tax is 6% and State Alcohol Tax is 9%.

MUSIC

Live music is offered in the Restaurant on Friday evenings, Saturday evenings and Sunday during Brunch. You are welcome to provide your own music using a small speaker. Amplified sound is not permitted (such as a musician or DJ). Music must be kept to a level that cannot be heard outside of the private space. The Restaurant reserves the right to turn down or off any personal music devices.

LINENS

White or black table linens are available for use with the Maria's and Christina's rooms at no additional fee. Without linens, the tables have natural dark wood table tops. Linens must be requested prior to contract in order to be guaranteed.

EVENT DEPOSIT

A non-refundable deposit is required in advance to secure your event. Space cannot be reserved or guaranteed until a deposit is received by your Sales Coordinator. The amount will be specified by your Sales Coordinator and can be paid by credit card, cash or check. A deposit is not a room rental fee. The deposit is considered pre-payment toward your total event bill and will reflect as a credit on your receipt provided by the Service Staff post-event.

OUTSIDE FOOD AND BEVERAGE

All food and beverage must be provided by the Restaurant. The only exception is that groups are welcome to provide a "celebration dessert" at no additional fee. A Hold Harmless Waiver must be signed and you must let your Sales Coordinator know in advance. There is a \$2 cutting fee per person that will apply if your Service Staff cuts and serves an outside dessert.

ALCOHOLIC BEVERAGES

All drinks in Alexandra's are charged per item unless you've selected a beverage package. Most event menus incorporate specific non-alcohol beverages. Anything that is not part of these menus would be charged based on consumption if ordered during the event. You have the choice to include any beverages you would like on the final bill. All other beverages would be handled on a Cash Bar basis. Turf Valley Resort reserves the right to refuse service to any guest showing visible signs of intoxication. Alexandra's does not permit outside alcoholic beverages.

FINAL INFORMATION AND PAYMENT

All final details, to include the guaranteed guest count, are due no later than 9AM, 10 days prior to the event. A contract will then be sent for signature to guarantee all details. Payment for the final bill is handled immediately following your event with the Service Staff handling your function. The event's remaining balance is expected to be paid in full at that time by credit card, cash or check. Events are to have one final bill. Up to 4 credit cards can be accepted.

FOOD TO GO

Any left over hors d'oeuvres or buffet food may not be taken TO GO due to health code restrictions. Plated meals may be boxed TO GO if not finished or if a guest does not show.

Please sign to acknowledge the above information.

Signature

Date



Notes

[illegible]

FAQs



INQUIRE NOW



ALEXANDRA'S AMERICAN FUSION AT
TURF VALLEY RESORT

Located on the Garden Level

410-423-0813 | PrivateDining@AlexandrasRestaurant.com
AlexandrasRestaurant.com

2700 Turf Valley Road | Ellicott City, MD