

# *The* **ALEXANDER**

*Room & Terrace*

Photo by HJ Photography



## *Making Memories*

Nothing makes us happier than watching friends and family celebrate together! We look forward to working with you to create the wedding of your dreams. From menu selections and decorations, to all of the little details along the way, we are right beside you.

Located in the heart of Metairie, The Alexander Room and Terrace is truly a hidden gem. The Alexander Room was conceived and built by the International Brotherhood of Electricians in 1984. The intent was for The Alexander Room to be a contender among Metairie's event venues. Due to unforeseen circumstances, the room was never marketed to the general public. In 2014, Troy and Cindy Timphony of Hobnobber Café were approached with the idea of taking over the catering, management and marketing of the Alexander Room. Over the course of the next few years improvements were made, menus prepared and website and social media added to bring you the polished jewel that is The Alexander Room and Terrace.

The Alexander Room is 5000 square feet of indoor space and a Terrace with an additional 4000 square feet of space. With the recent addition of our outdoor speakers and festoon lighting, you can party under the stars without missing a beat.

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# *The* **ALEXANDER**

## *Room & Terrace* *Wedding Packages*

### *Reception*

*Package prices are based on three hours of continuous food and bar service.  
Included amenities:*

- Attendant for Bride and Groom
- Use of Bridal Room
- Cake Credit with Swiss Confectionary or Haydel's Bakery
- Complimentary Cake-Cutting
- Use of Terrace Space
- Security Detail
- Exceptional Wait Staff and Bartenders
- Central Metairie Location
- Abundant Free Parking
- Wheelchair Accessible

### *Ceremony*

*Commit yourselves to each other during a unique sunset ceremony on our outdoor terrace.*

- Half-hour Ceremony
- Set up of Chairs with Chair Covers
- Wireless Microphone
- Outdoor Sound System
- Festoon Lighting

***Ceremony add-on \$650***



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## *Food Menu*

### *Passed Hors D'Oeuvres*

Choose 5

- Assorted Finger Sandwiches
- Mini Muffulettas
- Fried Catfish
- Chili Glazed Shrimp
- Sausage and Pepper Bites
- Crawfish Patties
- Hot Cheese Ravioli
- Lemon Baked Chicken Wings
- Fried Tail-On Shrimp
- Oyster Patties
- Cheese Stuffed Asparagus
- Mini Meatballs in Red Gravy
- Cocktail Poboy
- Duck Wontons with Chili Glaze
- Stuffed Crab Patties
- BBQ Smoked Sausage
- Fried Chicken Wings
- Beef Wellington Bites

### *Colorful Display Station*

Choose 1

- Shrimp Remoulade Salad
- Classic Caesar Salad
- Fresh Seasonal Fruit and Cheese Cubes
- Spinach Salad with Pepper Jelly
- Mixed Green Salad Bar
- Chilled Shrimp Dip with Crackers
- Fresh Seasonal Vegetables with Dip
- Charcuterie Board (*Additional \$250 per 100 guests*)

### *Served Station*

Choose 1

Carving Station - Includes assortment of fresh rolls and condiments

- Boneless Turkey Breast
- Boneless Glazed Ham
- Mashed Potato Bar
- Roasted Pork Loin
- Roasted Top Round of Beef Au Jus (*Additional \$125*)

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## *Hot Buffet Station*

Choose 5

- Shrimp Creole with Rice
- Fried Catfish Strips
- Shrimp and Eggplant Casserole
- Pasta Jambalaya
- Shrimp Scampi
- Corn & Crawfish Bisque
- Crawfish Pesto Pasta
- Italian Sausage with Onions and Peppers
- Crawfish Ettouffee with Rice
- Artichoke & Spinach Dip
- Shrimp & Grits
- Chicken Champagne Pasta
- Artichoke-Stuffed Chicken Breast
- Chicken and Sausage Gumbo
- Traditional Jambalaya
- Chicken Marsala
- Italian Stuffed Shells
- Steak Diane
- Vegetable Alfredo Pasta
- Seafood Gumbo

## *Beverage Menu*

### **Domestic Beer • House Wine • Liquor**

#### **Domestic Beer:**

- Budweiser
- Bud Light
- Michelob Ultra

#### **House Wine:**

- Pinot Grigio
- Cabernet Sauvignon
- Champagne

#### **Liquors:**

- Absolute Vodka
- Seagrams Gin
- Baccardi Silver Rum
- Jose Cuervo Tequila
- Crown Royal Whiskey
- Jack Daniels Whiskey
- Amaretto

***\*Premium liquor upgrades are available upon request.***

***Bar Set Up Includes: Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Sour Mix, Rose's Lime, Bloody Mary Mix, Dry Vermouth, Olive Juice, Orange Juice, Cranberry Juice, Pineapple Juice***  
***Garnishes Include: Lemons, Limes, Olives and Cherries***

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## *Pricing*

100 to 149 Guests - \$57 per person

150 to 199 Guests - \$55 per person

200 to 300 Guests - \$53 per person

**\*\*\*All prices are subject to tax of 9.2% and service/gratuitty charge of 18%\*\*\***

Non-refundable deposit of \$1000 upon booking

Final headcount due 2 weeks prior to event

Balance of payment due 10 days prior to event

We do not accept credit cards

## *Add-Ons*

Additional Hour Food

\$5.00 per guest

Additional Hour Bar

\$7.00 per guest

Silver Square Cake Stand 18"

\$25.00

Organza Chair Ties

\$2.00 each



Photo by GW Events

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*Additional Info*

## **No Outside Catering**

- All food and beverage will be provided by Hobnobber Café
- No food or beverage may be brought in by outside caterer
- All food is served buffet style on white and silver premium plastic plates with heavy weight silver plastic utensils

## **Decorations**

- White or black table linens and chair covers included
- Votive candles on tables included
- Client responsible for center pieces and any additional room decorations
- Client responsible for music
- Approval needed for any decorations before being affixed to ceiling or walls
- Please, no confetti or glitter
- No gum allowed
- No fog machines

*Thank you for your interest in us!*



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