



ALEXANDRA'S AMERICAN FUSION

Private Events

AT TURF VALLEY RESORT



Birthday Celebration / Rehearsal Dinner / Post-Wedding Brunch /
Anniversary Party / Bridal and Baby Showers / Retirement Party

ALEXANDRA'S
american fusion

For More Information, Contact Our
Private Dining Coordinator at 410-423-0813,
PrivateDining@AlexandrasRestaurant.com
ALEXANDRASRESTAURANT.COM

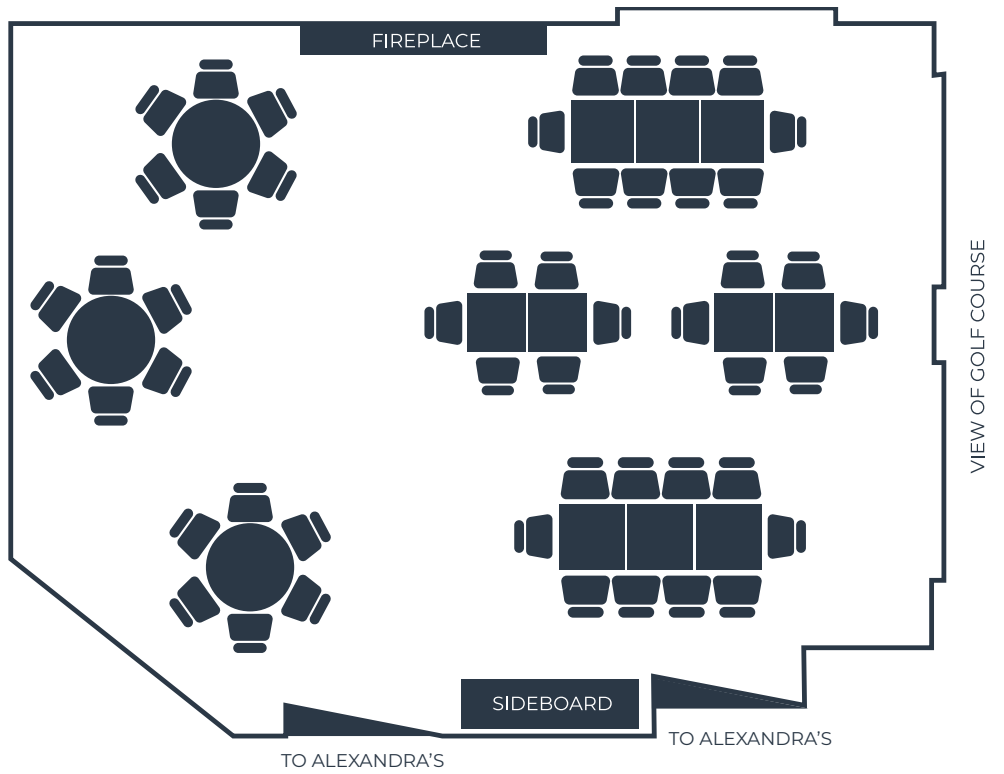
Christina's

PRIVATE ROOM
ROOM RENTAL \$350
MAXIMUM CAPACITY 50 GUESTS



CHRISTINA'S IS A SPACIOUS ROOM THAT FEATURES VIEWS OF THE PATIO, GOLF COURSE, AND FOUNTAIN.





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

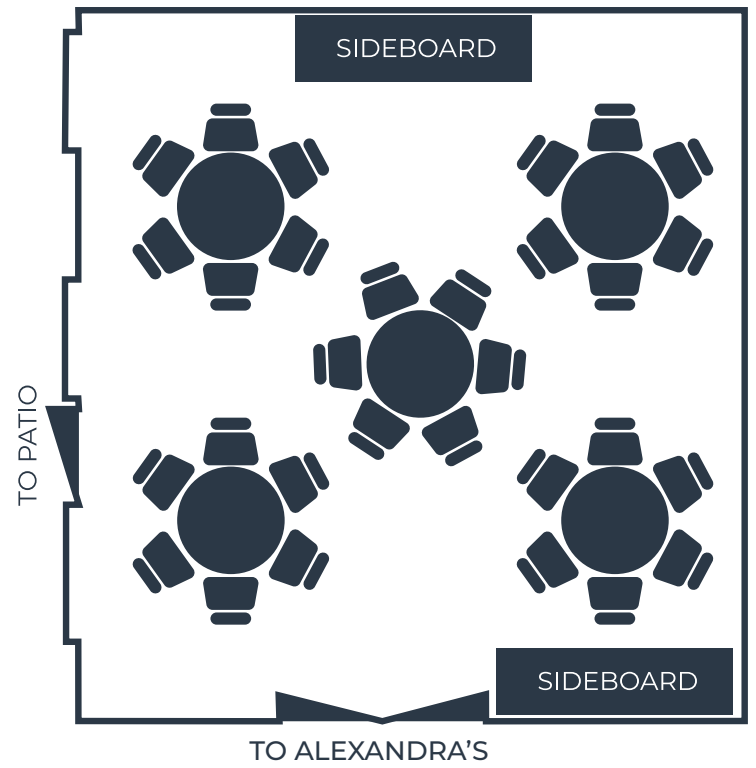
Maria's

PRIVATE ROOM
ROOM RENTAL \$250
MAXIMUM CAPACITY 30 GUESTS



MARIA'S ROOM
IS A PRIVATE, INTIMATE
SPACE WITH VIEWS OF
THE GOLF COURSE THAT
INCLUDES ACCESS TO THE
OUTDOOR PATIO.





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

Nicole's

SEMI-PRIVATE ROOM
ROOM RENTAL \$150
TOGETHER WITH MARIA'S
ROOM \$350
MAXIMUM CAPACITY 30 GUESTS



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.

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





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.

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

SEMI-PRIVATE

ROOM RENTAL \$750

INCLUDES BACK-UP INDOOR SPACE FOR INCLEMENT WEATHER. SOME BACK-UP SPACES MAY REQUIRE UPCHARGE.

MAXIMUM CAPACITY

50 GUESTS SEATED - 80 COCKTAIL STYLE

The Patio

Fairway Lounge

SEMI-PRIVATE ROOM
ROOM RENTAL \$650
MAXIMUM CAPACITY
30 GUESTS SEATED
80 COCKTAIL STYLE



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.

*Fairway Lounge is not available to reserve on Friday or Saturday evenings.

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



PRIVATE EVENTS

Hors D'oeuvres Display Menu

Hors D'oeuvres Selection must be made **at least 10 Days prior** to event.

COLD DISPLAYS

SESAME-SEARED AHI TUNA

Served Rare with Guacamole on Crispy Wonton
\$70 (25 pieces)

SHRIMP COCKTAIL ^{GS}

\$90 (50 pieces)

CAPRESE SKEWERS ^{GS V}

With Grape Tomato, Fresh Mozzarella and Basil
\$40 (25 pieces)

PRIME RIB TAPENADE

Shaved Prime Rib with Sundried Tomato Tapenade
\$75 (25 pieces)

DEVILED EGGS

\$40 (25 pieces) / Add Crab \$50 (25 pieces)

SLIDERS

CHEESEBURGER ON BRIOCHE

With Display of Lettuce, Tomato and Onion
\$75 (25 pieces)

SMOKED BBQ CHICKEN ON BRIOCHE

House Smoked Chicken, Old Bay® BBQ, and Jalapeño Aioli **\$50 (25 pieces)**

HOT DISPLAYS

SPINACH AND ARTICHOKE DIP ^V

Served with Pita Bread
Small Display \$80 (up to 20 guests)
Large Display \$100 (up to 40 guests)

CHESAPEAKE CRAB AND ARTICHOKE DIP

Served with Pita Bread
Small Display \$100 (up to 20 guests)
Large Display \$135 (up to 40 guests)

STUFFED MUSHROOMS ^{GS V}

With Spinach and Goat Cheese
\$45 (25 pieces) / \$80 (50 pieces)

HOUSEMADE MEATBALLS

With Marinara, Parmesan
\$120 (100 pieces)

APPLEWOOD-SMOKED CHICKEN QUESADILLAS

With Chipotle Sour Cream
\$60 (25 pieces) / \$90 (50 pieces)

VEGETABLE CRUDITÉ ^{GS V}

With Hummus and Ranch Dressing **\$5pp**

SEASONAL FRUIT DISPLAY ^{GS V}

Sliced Melon, Pineapple and Red Flame Grapes **\$6pp**

ARTISAN CHEESE DISPLAY ^V

International and Domestic Cheeses with Crackers **\$8pp**

FRIED BUFFALO BRUSSELS SPROUTS ^{GS}

Fried Brussels Sprouts, Housemade Bacon Lardons, Housemade Buffalo Sauce, Gorgonzola Cheese **\$6pp**

BANG BANG SHRIMP ON BRIOCHE

Fried Shrimp tossed in a Creamy Sriracha Buffalo Sauce, served with Bleu Cheese Dressing
\$80 (25 pieces) / \$120 (50 pieces)

CHESAPEAKE CRAB CAKE MINIATURES

With Housemade Tartar Sauce **\$90 (25 pieces)**

SMOKED BRISKET NACHOS ^{GS}

14-Hour Smoked Brisket, Pimento Cheese, on Fried Corn Tortilla with Jalapeño Ranch
\$70 (25 pieces)

BUFFALO CHICKEN DIP

Served with Pita Bread
Small Display \$90 (up to 20 guests)
Large Display \$110 (up to 40 guests)

CRAB TOAST

Crab Imperial, Roasted Red Peppers, Cheddar Cheese
\$125 (50 pieces)

BAKED BRIE ^V

Wheel of Brie Baked in Puff Pastry with Raspberry Jam and Berries. Served with Crackers and Crostini.
\$100 per one wheel

^{GS} GLUTEN SENSITIVE
^V VEGETARIAN

All Private Dining Events will include 22% Service Charge and applicable Maryland State tax.

Maryland State Alcohol Tax to be applied for Adults.

Menu Prices & Items are Subject to Change.

PRIVATE EVENTS

Three Course Lunch Menu

— 15 PERSON MINIMUM. 50 PERSON MAXIMUM. —

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

*A Pre-Order is **required 10 days prior** to the event for all plated meals.*

STARTERS

CLASSIC CAESAR

Chopped Hearts of Romaine, Shaved Parmesan, and Rosemary-Focaccia Croutons

SEASONAL CRAB SOUP ^{GS}

SALAD MAISON ^{GSV}

Organic Baby Lettuce with Carrots, Red Onion, Tomato, Cucumber and a Light Vinaigrette

ENTRÉES

MARYLAND CRAB CAKE SANDWICH

Classic Chesapeake Recipe on a Toasted Kaiser with Lettuce, Tomato, Onion, and Housemade Tartar, served with French Fries

NEW YORK STRIP STEAK ^{GS}

Grilled 10 oz. New York Strip with Maître d'Butter, served with Chef's Selection of Starch and Seasonal Vegetable Medley

HERB-CRUSTED SALMON ^{GS}

Finished with a Citrus Beurre Blanc, served with Chef's Selection of Starch and Seasonal Vegetable Medley

SMOKEHOUSE CHICKEN

Applewood Smoked Chicken, Pimento Cheese, Crispy Onion, served with French Fries

SHRIMP SCAMPI

Sautéed Shrimp served over Linguini with a Garlic Butter and White Wine Sauce

FREEFORM LASAGNA ^V

Forest Mushrooms, Spinach, Roasted Tomatoes, Artichokes with Roasted Garlic Parmesan Cream

DESSERTS

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE TORTE ^{GS}

Raspberry Sauce

S'MORES BOMB

Layers of Marshmallow Mousse, Chocolate Ganache, and Velvety Pockets of Housemade Marshmallow Crème with Graham Cracker Cookie Crust

COCOA-DUSTED CANNOLI

^{GS} GLUTEN SENSITIVE

^V VEGETARIAN

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\$40 PER PERSON
PLUS TAX & GRATUITY


ALEXANDRA'S
american fusion

PRIVATE EVENTS

Three Course Dinner Menu

— SILVER MENU —

— 15 PERSON MINIMUM. 50 PERSON MAXIMUM. —

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

*A Pre-Order is **required 10 days prior** to the event for all plated meals.*

STARTERS

CLASSIC CAESAR

Chopped Hearts of Romaine, Shaved Parmesan, and Rosemary-Focaccia Croutons

SALAD MAISON ^{GS V}

Organic Baby Lettuce with Carrots, Red Onion, Tomato, Cucumber, and a Light Vinaigrette

ENTRÉES

HERB-CRUSTED SALMON ^{GS}

Finished with a Citrus Beurre Blanc, served with Chef's Selection of Starch and Seasonal Vegetable Medley

NEW YORK STRIP STEAK ^{GS}

Grilled 12 oz. New York Strip with Maître d'Butter, served with Chef's Selection of Starch and Seasonal Vegetable Medley

CHICKEN FLORENTINE ^{GS}

Pan Seared Chicken in a Sundried Tomato and Spinach Cream Sauce, served with Chef's Selection of Starch and Seasonal Vegetable Medley

DESSERTS

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE TORTE ^{GS}

Raspberry Sauce

S'MORES BOMB

Layers of Marshmallow Mousse, Chocolate Ganache, and Velvety Pockets of Housemade Marshmallow Crème with Graham Cracker Cookie Crust

COCOA-DUSTED CANNOLI

^{GS} GLUTEN SENSITIVE

^V VEGETARIAN

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ITALIAN SALAD ^V

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Focaccia Croutons, Shaved Parmesan, and Feta Vinaigrette

SEASONAL CRAB SOUP ^{GS}

SHRIMP SCAMPI

Sautéed Shrimp served over Linguini with a Garlic Butter and White Wine Sauce

FREEFORM LASAGNA ^V

Forest Mushrooms, Spinach, Roasted Tomatoes, Artichokes with Roasted Garlic Parmesan Cream

\$48 PER PERSON
PLUS TAX & GRATUITY


ALEXANDRA'S
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PRIVATE EVENTS

Three Course Dinner Menu

— GOLD MENU —

— 15 PERSON MINIMUM. 50 PERSON MAXIMUM. —

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

*A Pre-Order is **required 10 days prior** to the event for all plated meals.*

STARTERS

ITALIAN SALAD^V

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Focaccia Croutons, Shaved Parmesan, and Feta Vinaigrette

SALAD MAISON^{GSV}

Organic Baby Lettuce with Carrots, Red Onion, Tomato, Cucumber, and a Light Vinaigrette

ENTRÉES

MARYLAND CRAB CAKES

Classic Chesapeake Recipe with Housemade Tartar, served with Chef's Selection of Starch and Seasonal Vegetable Medley

CHICKEN CHESAPEAKE^{GS}

Pan-Seared Chicken with Jumbo Lump Crab Imperial, served with Chef's Selection of Starch and Seasonal Vegetable Medley

FILET MIGNON^{GS}

Grilled 8oz. Filet with Peppercorn Sauce, served with Chef's Selection of Starch and Seasonal Vegetable Medley

DESSERTS

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE TORTE^{GS}

Raspberry Sauce

S'MORES BOMB

Layers of Marshmallow Mousse, Chocolate Ganache, and Velvety Pockets of Housemade Marshmallow Crème with Graham Cracker Cookie Crust

COCOA-DUSTED CANNOLI

^{GS} GLUTEN SENSITIVE

^V VEGETARIAN

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CAPRESE SALAD^{GSV}

Vine Tomatoes, Mozzarella Cheese, Basil Pesto, and Arugula

SEASONAL CRAB SOUP^{GS}

CRAB IMPERIAL-STUFFED SHRIMP^{GS}

Bell Pepper Cream, served with Chef's Selection of Starch and Seasonal Vegetable Medley

HERB-CRUSTED SALMON^{GS}

Finished with a Citrus Beurre Blanc, served with Chef's Selection of Starch and Seasonal Vegetable Medley

FREEFORM LASAGNA^V

Forest Mushrooms, Spinach, Roasted Tomatoes, Artichokes with Roasted Garlic Parmesan Cream

\$64 PER PERSON
PLUS TAX & GRATUITY


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PRIVATE EVENTS

Buffet

— 25 PERSON MINIMUM. BASED ON ONE-HOUR SERVICE TIME. —
Includes Coffee, Sodas and Teas, Artisan Rolls and Butter.
Chef's Dessert Display of Cheesecake, Chocolate Cake & Seasonal Cake

ENTRÉE SELECTIONS

NORTH ATLANTIC SALMON

Select a Preparation:

Herbes de Provence-Crusted Salmon / Lemon Beurre Blanc **GS**

Lemon Roasted / Parsley Shallot Butter **GS**

Blackened / Tomato Cream **GS**

CHICKEN BREAST

Select a Preparation:

Charbroiled / Herb Velouté **GS**

Panko-Crusted / Marinara / Parmesan

Blackened / Roasted Garlic Cream **GS**

TENDER BRAISED BEEF

Select a Preparation:

Stir-Fry / Bell Pepper / Onion / Mirin Brown Sauce **GS**

Louisiana / Blackened / Trinity / Tomato / Beef Gravy **GS**

Bourguignon / Forest Mushrooms / Aromatic Vegetables / Red Wine Jus **GS**

SMOKEHOUSE MEATS

Select an Item:

Smoked Chicken / Carolina BBQ **GS**

Smoked Beef Brisket / Old Bay® BBQ **GS**

VEGETABLE ENTRÉE

Select a Preparation:

Pasta Arrabiata (Spicy Tomato Sauce) **V**

Eggplant and Squash Lasagna **GS V**

Spinach and Mushroom Pot Pie **V**

MARYLAND CRAB CAKES

(+ \$12 PER PERSON)

4 oz. each / one per person

GS GLUTEN SENSITIVE

V VEGETARIAN

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ACCOMPANIMENTS

SALADS

Select Two Items:

Seasonal Field Green Salad **GS V**

Caprese Pasta Salad **V**

Caesar Salad

Broccoli and Bacon Salad **GS**

Bacon, Cheddar, Onion, Tomato, Corn, Creamy Pecorino Vinaigrette

Italian Salad **V**

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Shaved Parmesan, Focaccia Croutons, Feta Vinaigrette

STARCHES

Select One Item:

Herb and Garlic Roasted Red Potatoes **GS**

Roasted Garlic Mashed Potatoes **GS**

Mushroom Risotto **GS**

Roasted Garlic and Parmesan Gratin **GS**

VEGETABLES

Select One Item:

Broccoli / Carrots **GS V**

Green Beans / Mushrooms **GS V**

Asparagus / Bell Peppers / Cauliflower **GS V**

ENTRÉE SELECTIONS
TWO FOR \$46 PER PERSON
THREE FOR \$52 PER PERSON
PLUS TAX & GRATUITY

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PRIVATE EVENTS

*Additional Information***RENTAL TIME**

The rental of a space allows for up to a four-hour block. A charge of \$50 per half hour will apply for events lasting over 4-hour rental period. 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 guest count and setup capabilities. 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 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. 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.

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



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