

# PRIVATE DINING

EVENTS / MEETINGS / WEDDINGS



**ALEXANDER'S**  
STEAKHOUSE

111 N LOS ROBLES AVE  
PASADENA



# PRIVATE DINING

EVENTS / MEETINGS / WEDDINGS



Where a traditional American steakhouse meets a global palate. A world of refined influences find their way into each unique, yet familiar dish. Where comfort crosses into new and exciting offerings for a meal that makes a long lasting impression with perfected dishes and unforgettable experiences.

Our award-winning wine list has been meticulously curated. A full bar features some of the most unique specialty cocktails in town. It's a great way to begin your evening here at Alexander's Steakhouse.

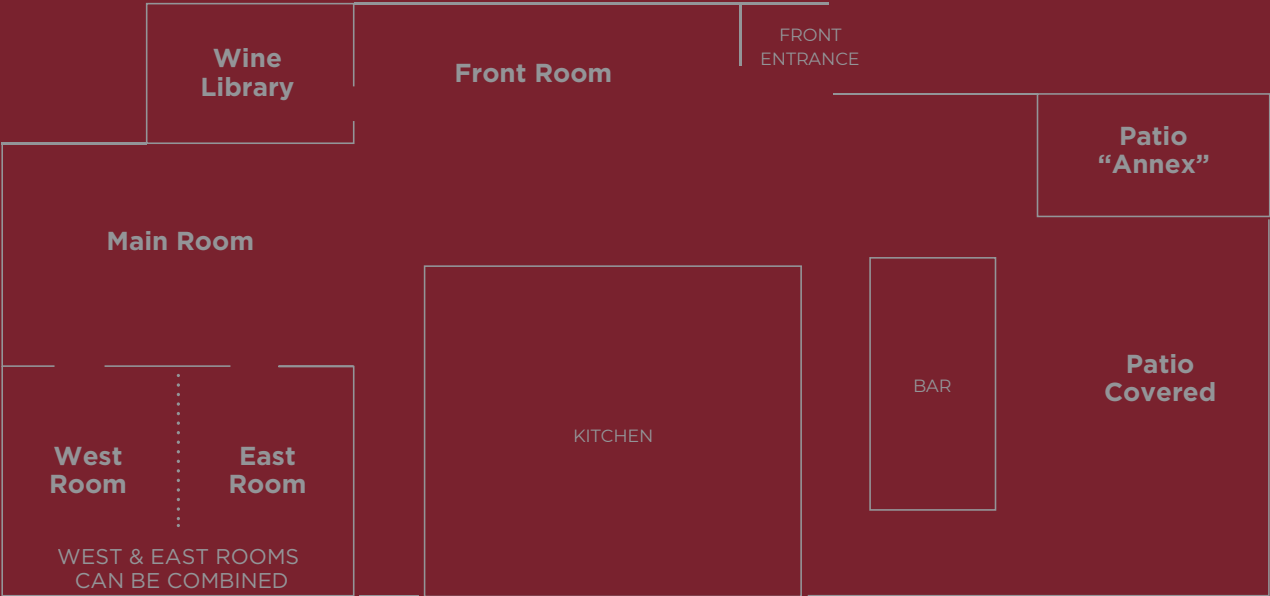
We appreciate your interest in Alexander's Steakhouse, Pasadena and look forward to building a memorable event for you and your guests.

- The Alexander's Steakhouse Team



## PRIVATE DINING VENUES

Alexander's Steakhouse Pasadena offers three private dining rooms, a semi-private patio, and versatile spaces for a venue buyout. From client dinners to cocktail receptions, to board meetings to ten-course food and wine pairings, our warm and professional staff will attend to every detail so you can enjoy your special event with your guests. With the ideal city center location, gracious hospitality, exquisite cuisine and world class wine selection, Alexander's Steakhouse will ensure an extraordinary and memorable event for your guests.





PRIVATE DINING VENUE



# THE WINE LIBRARY

The Wine Library offers an exquisite setting for refined and cozy gatherings. With its captivating wine cellar as the centerpiece, it provides versatility for various events including board meetings, team-building sessions, chef tasting dinners complemented by wine pairings, and intimate celebrations.

-  
Accommodates 16







## PRIVATE DINING VENUE



# THE EAST ROOM

The East room boasts an inviting fireplace, creating an intimate and sophisticated atmosphere. Equipped with a built-in LCD projector and screen, it serves as an ideal setting for board meetings, client dinners, team-building activities, or celebratory events. Custom shoji screens provide flexibility, allowing them to be opened to the interactive dining room or closed for added privacy.

Accommodates 30







PRIVATE DINING VENUE



# THE WEST ROOM

Enjoy breathtaking vistas of Pasadena City Hall from the elegant West Room, an ideal setting for hosting gatherings. Its bespoke shoji screens offer versatility, allowing them to be opened to the interactive dining room or closed for intimate privacy.

Accommodates 36







PRIVATE DINING VENUE



# THE EAST & WEST ROOM

To accommodate bigger gatherings, you have the option to merge the East and West rooms. Equipped with an LCD projector and expansive screen, these spaces are ideal for hosting rehearsal dinners, board meetings, client dinners, or events to express gratitude to donors.

Accommodates 75







## PRIVATE DINING VENUE



# THE MAIN ROOM

Our primary dining area serves as a versatile hub within our restaurant, situated at its core. Perfect for hosting grand corporate gatherings and elegant wedding receptions alike. Much like the west room, patrons can also enjoy the serene ambiance of our charming courtyard patio, boasting picturesque views of Pasadena's City Hall.

Accommodates 60







PRIVATE DINING VENUE



# THE FRONT ROOM

The front dining room presents a semi-private dining experience, featuring vistas of the outdoor scenery, our captivating wine cellar as a focal point, and the skilled craftsmanship of our culinary team.

Accommodates 48







PRIVATE DINING VENUE



# THE BAR & PATIO

Step into our bar and patio, where an ideal ambiance awaits, whether you're craving a cocktail hour or a leisurely sit-down dinner. Enveloped by lush jasmine, our open-air patio delights with the tranquil melody of courtyard fountains. This distinctive locale sets the stage for networking with colleagues, showing appreciation to employees, or hosting client receptions in a laid-back yet refined setting.

Accommodates 50





## CANAPES

10 PIECE MINIMUM PER ITEM

*Price per piece. Quantities may not be increased during the event. Appetizers may be passed, stationary, or shared at the dinner table.*

### HAMACHI SHOTS \$6

*dashi · avocado · frensno · ponzu · negi · arare*

### SHRIMP AMAEBI \$7

*chard lemon miso*

### BEEF TARTARE CROSTINI \$6

*American Prime · pickles · ginger sprout · purple radish · cracker*

### LETTUCE WRAP \$5

*sweet braised tofu (vegetarian)*

### CHILLED OYSTERS \$5

*half shell · yuzu apple granita · puffed rice · mignonette*

### WAGYU GYOZA \$6

*shiso · kohlrabi · ponzu*

### TEBASAKI KARAAGE \$4

*chicken wings · sweet soy · sansho chili · furikake*

### JUMBO SHRIMP COCKTAIL \$7

*yuzu wasabi cocktail sauce · old bay dip · vadouvan*

### CAVIAR CHIPS & DIP \$9

*creme fraiche onion kennenbec potato chips*

### A5 WAGYU ABURI NIGIRI \$13

*dungeness crab · koji rice · wasabi*

### UNI TOAST \$32

*brioche · braised short rib · Santa Barbara uni*

### WAGYU TARTARE TACO \$12

*ancho aioli · avocado mouse · cilantro*

### WAGYU BEEF SLIDER \$15

*brioche · bacon jam · gouda · aioli*

## SNACKS

*Serves 2 - 3 guests*

### EDAMAME \$7

*truffle butter · gochugaru*



### SHISHITO PEPPERS \$7

*charred lemon miso · furikake*



---

## PLATTERS

---

### CHILLED SEAFOOD DISPLAY

*hamachi shots · oysters · prawns*

\$25 per person (minimum 20 guests)

### ARTIAN CHEESE DISPLAY

*selection of three cheeses, dried fruit, fresh fruit, honey, candied nuts and crostini*

\$15 per person (served stationary)

### CHARCUTERIE PLATTER

*soprasetta, mortadella, prosciutto*

\$15 per person (served stationary)

### VEGETABLE CRUDITE

*assorted vegetables, dip*

\$15 per person (served stationary)



---

## CARVING STATION

---

PRIME RIB CARVING STATION \$450

*Approximately 13 lbs. Serves 20-25 guests.*

*Assortment of salts, au jus, creamy horseradish sauce*



## THE ROSEBOWL \$125

### COURSE ONE

#### CAESAR SALAD

parmesan · anchovy dressing · squid ink croutons

### ENTREE

(choice of)

#### 8 OZ PRIME FILET MIGNON

house made 1A · seasonal vegetables · mashed potatoes

#### ATLANTIC SALMON

broccolini · pommes purée

#### HANDMADE PASTA

vegan · seasonal vegetables · lime jus · pistachio

### DESSERT

#### YUZU CHEESECAKE

berry compote · coconut crumble



### SIDES

Add additional family style sides. Each order serves 4.

#### MASHED POTATOES \$16

cultured butter · humboldt flake sea salt

#### KENNEBEC POTATO FRIES \$14

garlic aioli

#### MAC-N-CHEESE \$16

three cheese mornay

#### KFC KOREAN FRIED CAULIFLOWER \$18

gochujang sauce · sesame seeds · microgreens

#### HOLLISTER FARM'S BABY BROCCOLI \$20

citrus vinaigrette · espelette peanut · chermoula

#### MUSHROOM MEDLEY \$20

wild mushroom · citrus soy vinaigrette · chive

#### FRIED RICE \$18

lap-xuong · sesame · tobiko

Pork Belly +15 | Salmon +16 | Wagyu +30 | Octopus +16

### ENHANCEMENTS

#### BONE MARROW +\$22

brown butter panko · roasted black garlic paste

#### MAKE IT SURF AND TURF +\$36

4 oz main lobster tail

#### UPGRADE TO A5 WAGYU +MP

3 oz · Substitute for A5 Wagyu on a selected entrée

# THE HUNTINGTON \$145

## COURSE ONE

(choice of)

### CAESAR SALAD

parmesan · anchovy dressing · squid ink croutons

### GREEN GODDESS COBB SALAD

avocado · tomato · egg whites · nueske's bacon

## ENTREE

(choice of)

### 8 OZ PRIME FILET MIGNON

house made 1A · seasonal vegetables · mashed potatoes

### RIBEYE

20 oz · house made 1A · seasonal vegetables · mashed potatoes

### ATLANTIC SALMON

broccolini · pommes purée

### HANDMADE PASTA

vegan · seasonal vegetables · pistachio

## DESSERT

### YUZU CHEESECAKE

berry compote · coconut crumble

## SIDES

Add additional family style sides. Each order serves 4.

### MASHED POTATOES \$16

cultured butter · humboldt flake sea salt

### KENNEBEC POTATO FRIES \$14

garlic aioli

### MAC-N-CHEESE \$16

three cheese mornay

### KFC KOREAN FRIED CAULIFLOWER \$18

gochujang sauce · sesame seeds · microgreens

### HOLLISTER FARM'S BABY BROCCOLI \$20

citrus vinaigrette · espelette peanut · chermoula

### MUSHROOM MEDLEY \$20

wild mushroom · citrus soy vinaigrette · chive

### FRIED RICE \$18

lap-xuong · sesame · tobiko

Pork Belly +15 | Salmon +16 | Wagyu +30 | Octopus +16



## ENHANCEMENTS

### BONE MARROW +\$22

brown butter panko · roasted black garlic paste

### MAKE IT SURF AND TURF +\$36

4 oz main lobster tail

### UPGRADE TO A5 WAGYU +MP

3 oz · Substitute for A5 Wagyu on a selected entrée



---

## CHEF'S TASTING \$195

---

### A5 WAGYU ABURI NIGIRI

koji rice · wasabi

### HAMACHI SHOTS

avocado · fresno · dashi · ponzu

### TOMATO & WATERMELON

cocoa nibs · chicken skin · feta · white peach sumac vinaigrette

### WAGYU FRIED RICE

onsen egg · morels · shiro dashi · red onion · sorghum furikake

### F1 AUSTRALIAN FILET

6 oz · confit potato · wasabi aioli · serrano ham · chives

### WATERMELON SORBET

cucumber granita

### WAGYU FAT BROWNIE

tallow Ganache · wagyu caramel · buttermilk Ice Cream

*add wine pairings + \$75*

## EVENT PLANNING GUIDELINES

**MENUS** Our menus are designed to change seasonally and showcase the best ingredients from local farms and artisan purveyors. We request that you finalize your menu selections at least 5 working days prior to your event date. With your menu selections, we ask that you include special menu requests for dietary, health or religious reasons, so we can be fully prepared for the event. We will do our best to accommodate your requested menu, but may adjust menu items or wine selections without notice depending on availability. Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase the risk of a food borne illness. Pricing may change due to market fluctuation and availability of product.

**BEVERAGES** All beverages are charged on consumption and will be added to your bill at the conclusion of the event. Our Wine Director has selected wines that pair with each course and can assist you with any custom selections for your event. You are of course welcome to select from our full wine list directly. In addition, specialty cocktail, beer or non-alcoholic selections can also be arranged for your event. All guests that appear to be under 21 will be asked for ID to be served alcoholic beverages or wine. If a guest appears to be under 21 and does not have ID with them, then the staff will offer them a non-alcoholic beverage. Any guest who offers an under aged guest alcohol will cause the alcohol and wine service to be discontinued for the event.

**FOOD AND BEVERAGE MINIMUMS** A food and beverage minimum will apply for all private dining rooms, semi-private courtyard or entire location buyout. Rates will vary depending on your estimated guest count and event date. Our Special Events Director will advise you on the minimum for your event. Taxes, service charges, additional labor request, set up fees, audiovisual rentals, rental linens or flowers are not applied to the minimum.

**GUEST COUNT** We require a confirmation of your guest count 3 working days prior to your event date. If we do not receive your guaranteed guest count 3 working days prior to your event, we will use your original estimated guest count. After 48 hours, we can only accept an increase in the expected number of guests. Should your guest count decrease, we will charge based on the Food and Beverage minimum agreed upon.

**OUTSIDE BEVERAGES** All wines, champagnes, sparkling wines, cocktails, beer or non-alcoholic beverages must be purchased from Alexander's Steakhouse Pasadena without exception.

**SERVICE CHARGE** A Service charge in the amount of 23% is automatically applied to your bill. 90% of the amount of this service charge is distributed to the service staff as a gratuity. The remaining 10% is retained by ASH as a service charge. 10.50% sales tax will also be added to your bill. In compliance with California law, all service charges are subject to sales tax.

**SPECIALTY CAKES/CAKE CUTTING FEE** If you wish to bring in your own cake, we will be happy to serve and plate it. A \$6.00 per person cake cutting fee exclusive of gratuity and sales tax will be charged to your final bill.

**CONTRACTS, DEPOSITS & CANCELLATIONS** Reservations are confirmed upon receiving a completed and signed contract with valid credit card authorization. We accept Visa, MasterCard, American Express, Discover and Cash. If cancellation occurs within ten (10) days prior to event date, 100% of the food and beverage minimum will be charged to the credit card provided on the signed contract. Depending on the nature of the cancellation and the intention to rebook, Alexander's Steakhouse reserves the right to waive this charge.

**FLORAL ARRANGEMENT/SPECIALTY LINEN RENTAL/ EVENT DECOR** We are pleased to help arrange centerpieces, florals, rental linens or additional room decor for your event and it requires 5 working days for these requests to confirm the items are available. Floral arrangements, centerpieces, linens and decor range in price and availability, please consult with our Director of Special Events for pricing and delivery options.

**AUDIO/VISUAL EQUIPMENT** We provide complimentary high-speed Wi-Fi for all our guests. Our East private dining room has an LCD projector and screen and can combine with our West private dining room. To guarantee the availability of additional equipment rental, arrangements must be made at least one week prior to your event date.

**PARKING** There is Self-Parking located on Union Avenue for the Plaza Las Fuentes courtyard. Parking is \$2 each billed every 15 minutes. Daily maximum rate is \$19. We offer 90 minute validation to all guests. All day validation tickets can be purchased for \$19 each. Please provide 48 hours notice if you would like to purchase more than six full validations tickets for your event.