

A black and white photograph of two crystal champagne flutes in the foreground, with a wedding cake in the background. The flutes are tall and slender with a textured stem and a wide, flared top. The wedding cake is multi-tiered and covered in white frosting with flowers. The background is dark, making the white cake stand out.

**Anchorage  
Convention  
Centers**

*Wedding Reception Packages*



***Dear Newly Engaged:***

*Congratulations on this exciting new adventure in your lives!*

*Thank you for your interest in the Anchorage Convention Centers. Whether you are considering your wedding at our new State-of-the-Art Dena'ina Civic & Convention Center or at the newly remodeled William A. Egan Civic & Convention Center, we are here to help you make your wedding day dreams come true.*

*When you book your reception at the Anchorage Convention Centers, you will be provided an Event Manager who will work directly with you to ensure that everything unfolds beautifully on your big day. We offer total planning to suit every budget and style of entertaining. Your wedding reception will be the most memorable day of your life, and we are here to enhance that memory in the making.*

*Planning sensational events is our specialty. Whether it is a large affair or an intimate get-together, let us do it for you. Our menu consists of the finest quality food, with careful attention given to an attractive presentation. Our highly skilled, professional staff will ensure that all your wishes will be carried out throughout your event. From our professional expertise to your personal touch, we strive to create memories that will last a lifetime.*

*You are the boss of your day, and we are delighted to participate. Please contact me with any questions you may have. We are happy to help and eager to create an enchanting day for you!*

*Thank you,*

***Christine Gire  
Wedding Specialist  
Anchorage Convention Centers  
600 W. 7<sup>th</sup> Avenue  
Anchorage, Alaska 99501  
263.2866***

## **DEPOSITS**

The Anchorage Convention Centers will not confirm space without a deposit. A deposit of 50% of Estimated Expense is required upon execution of the Use Permit and Agreement. Second and third deposits of 25% each of Remaining Estimated Expense is due at three (3) and one (1) months respectively, prior to the scheduled event. All weddings must be paid in full prior to the scheduled event date.

## **FINAL PAYMENT**

Total prepayment of the event is required one (1) month prior to the scheduled event. Prepayment may be made with credit card, cashier's check, cash or personal check. If any balance remains at the end of the reception or additional charges are incurred, payment must be paid in full in the form of cash or cashier's check within (1) business day after the event

## **GUARANTEE**

The final guaranteed number of guests is due by 4:00 PM three (3) business days prior to scheduled event. Final charges will be based on the final guarantee submitted, or the actual number of guests served, whichever is greater.

## **CANCELLATION**

If the event cancels within (60) sixty days of the scheduled event date, deposits are non-refundable.

## **PARKING**

We recommend your attendees park in the nearby municipal parking garages. The JCPenney's Garage has 580 spaces, the 5th Avenue Garage has 1,160 spaces, the 6th Avenue Garage has 570 spaces, and the 7th Avenue Garage has 471 spaces. It is \$1 per hour to use those garages.

## **SEATING**

Banquet seating will be round tables of eight or ten people, unless otherwise specified. The Convention Centers will provide seating diagrams and table numbers upon request. Clients are responsible for place cards, if applicable.

## **LOSS PREVENTION**

The Anchorage Convention Centers do not assume any responsibility for damage or loss of any merchandise or articles brought into the Centers, or for any item that is left unattended.

## **ROOM RENTAL/FOOD MINIMUMS**

Room rental fees and food minimums are site specific. Both are established in your catering contract. If food minimums are not met, then room rental will be applied up to the established food minimum.

## **OUTSIDE FOOD AND BEVERAGES**

No food or beverage, of any kind, may be brought into the facility by the patron, patron's guests or attendees (with the exception of wedding cakes).

## **LINENS/DECORATIONS**

The Anchorage Convention Centers offer white or ivory linens. Consult your wedding specialist for additional rental options. All decorative material must have prior approval of the Centers. Candles are prohibited – no open flames are allowed.

## **WALL HANGINGS/THROWING RICE**

The Anchorage Convention Centers do not allow affixing of anything to the walls, doors, ceiling, and floors of any rooms or public areas. The use of birdseed, rice, glitter or confetti are not permitted at the Anchorage Convention Centers.

## **MUSIC/ENTERTAINMENT**

During the reception, disc jockeys or live music is permitted until 12:00am to comply with federal noise regulations. All vendors must provide proof of liability insurance 30 days prior to the event.

## **LIABILITY**

The Anchorage Convention Centers reserve the right to inspect and control all private functions. Please note: Any damage to the premises or disregard to the Centers Guidelines will be charged accordingly.

## **EVENT SET-UP**

We offer our services to set the rooms to our client's own specifications. We will start setting the room two (2) hours prior to the event, based on room availability, unless prior arrangements have been confirmed.

# *Anchorage Convention Centers*

## *Wedding Package*

*~ Choose your options ~*

*Regular & Decaffeinated Coffee & a Selection of Herbal Teas*

*Tables, Chairs, Linens, China, Glassware & Silver*

*Elevated Stage for Wedding Party*

*Elevated Stage for DJ or Band*

*Dressing Room for the Bridal Party*

*Cherry Wood Dance Floor*

*Gift & Guest Book Tables*

*On-Site Wedding Specialist & Event Manager*

*Any unused portions of the package are non-transferable and non-refundable*

*We welcome special requests and the opportunity to customize a menu just for you.  
Contact your Wedding Specialist for all your special requests.*

# **Bronze Package**

## **Plated Dinners**

50 Person Minimum

*All dinner selections include fresh baked dinner rolls and butter, freshly brewed coffee and tea service.*



## **Salads**

*(Select One)*

*Organic Mixed Greens, Slow Roasted Tomatoes, Ricotta Salata,  
Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette*

*Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle*

*Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette*

*Romaine with Marinated Cucumber, Tomato, Feta, Basil and Mint*

*Arugula and Frisee with Roasted Beets, Ricotta Salata, Citrus,  
Pine Nuts, Black Olive Crouton, Zinfandel Vinaigrette*

*Mixed Organic Greens, Grilled Pear, Shaved Fennel, Toasted Pecans,  
Crumbled Point Reyes Bleu Cheese, Pear Vinaigrette*

## **Entrées**

### **Grilled Filet of Beef**

*Grilled Filet of Beef, Wild Mushroom Ragout,  
Sautéed Seasonal Vegetables and Thyme Scented Baby Potatoes  
\$48.00 per guest*

### **Herb Crusted Rack of Lamb**

*Herb crusted rack of lamb, wild mushroom jus, onion jam, seasonal vegetables and potato puree  
\$46.00 per guest*

### **Sirloin Tips**

*Roast Sirloin Tips smothered in fresh mushroom burgundy wine sauce.  
Served with Penne pasta and sautéed fresh seasonal vegetables.  
\$34.00 per guest*

## ***Bronze Package (Continued)***

### ***Plated Dinners***



### ***Entrées***

#### ***Filet Mignon & Alaskan Halibut Oscar***

*6 oz Filet Mignon with Béarnaise sauce grilled to perfection with poached halibut topped with blue crab, asparagus and Choron sauce, croquette Florentine*

*\$47.00 per guest*

*(Just Alaskan Halibut Oscar \$43.00)*

#### ***Halibut Newburg***

*Poached Alaskan halibut fillet topped with a rich lobster cream sauce and Alaskan Bay shrimp.*

*Served with rice pilaf and fresh seasonal sautéed vegetables.*

*\$40.00 per guest*

#### ***Smoked Gouda Chicken***

*Boneless breast of chicken stuffed with smoked Gouda cheese and Prosciutto ham with a creamy Mornay sauce.*

*Served with rice pilaf and fresh seasonal sautéed vegetables.*

*\$35.00 per guest*

#### ***Lemon & Garlic Roasted Chicken***

*Garlic and Lemon Infused Roasted Chicken.*

*Served with Asparagus with Balsamic Roasted Mushrooms and Shallots,  
& Creamy Polenta with fresh herbs.*

*\$32.00 per guest*

### ***For Your Vegetarian Guests...***

#### ***Portobello Napoleon***

*Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil*

*(Same price as your main entrée choice)*

#### ***Ravioli Josephine***

*Roasted Vegetable Ravioli with Gorgonzola cream and toasted pine nuts*

*(Same price as your main entrée choice)*

### ***Children's Menu...***

*Macaroni & Cheese, Chicken Fingers, Fresh fruit or Garden Salad, Fresh Baked Jumbo Brownie*

*\$20 per child (Age 8 & under)*

*All Food & Beverage Subject to Customary 20% Service Charge*

**Silver Package**  
**Hors d'oeuvres Package**  
**50 Person Minimum**



**Deluxe Import & Domestic Cheese Tray**  
*Chef's Selection of Imported & Domestic Cubed Cheeses with Sliced Sourdough Baguettes & Assorted Crackers, Garnished with Seasonal Fresh Fruits*



**Deluxe Crudités Assortments**  
*Chef's Selection of Fresh Seasonal Vegetables Served with Ranch Dip*



**Dungeness Crab Cakes**  
*Served with Remoulade Sauce*



**Mini Quiche**  
**Choice of:**  
*Mushroom & Goat Cheese*  
*Asparagus & Vermont Cheddar*  
*Mozzarella, Tomato & Basil*



**Chicken Kabobs**  
*Chicken Garlic, Ginger Spices, Lime Juice*



**Crispy Egg Rolls**  
*Chicken, Shrimp or Vegetarian*  
*Served with Soy, Hot Mustard, Sweet & Sour Dipping Sauces*



**Whole Roasted Baron of Beef**  
*Carved to Order Served with Horseradish Cream & Au Jus & Mini Sandwich Rolls*

**\$45.00 Per Guest**

*All Food & Beverage Subject to Customary 20% Service Charge*

# **Gold Package**

**Buffet**

**50 Person Minimum**



## **Reception**

*The following Hors d'oeuvres will be Butler-Passed to your Guests*

**Assorted Filled Cucumber Cups**

*Pico De Gallo*

*Herbed Goat Cheese with Lemon Zest*

**Chicory Date with Boursin and Glazed Pecans**



## **Salads**

**Baby Spinach Salad**

*With Roasted Red Peppers, Artichokes, Cucumbers, Sun-Dried Tomatoes & Feta Vinaigrette*

**Butter Lettuce & Belgian Endive Salad**

*With Fresh Herbs, Candied Pecans, Grilled Pears & Champagne Vinaigrette*



## **Entrées**

**(Select Three)**

**Smoked Gouda Chicken**

*Stuffed with Gouda Cheese and Prosciutto Ham*

*with Mornay Sauce*

**Tender Roasted Beef**

*with Mirepoix & Horseradish*

**Lemon-Garlic-Infused Roasted Chicken**

**Baked Wild Alaskan Halibut**

*with Leeks & Cream*

**Roasted Pacific Salmon**

*with Whole Grain Mustard & Chives*

**Grilled Strip Loin**

*with Charred Onions & Pinot Noir Reduction*



## **Starch & Vegetable**

**(Select Two)**

**Wild Rice Pilaf with Toasted Almonds**

**Rosemary Roasted Yukon Gold Potatoes**

*Sautéed Greens with Garlic, Pine Nuts,*

*Olive Oil & Lemon*

**Roasted Baby Vegetables with**

**Shallot-Thyme Butter**

**Grilled Asparagus**

*with Balsamic Roasted Mushrooms & Shallots*

**\$59.00 Per Guest**

*All Food & Beverage Subject to Customary 20% Service Charge*

# **Platinum Package**

*Plated / Served Dinner*

*50 Person Minimum*



## **Reception**

*Cold Hors d'oeuvres*

**Shell Fish Selections with Traditional Garniture**

*Iced Jumbo Prawns & Alaskan King Crab Claws*

*Hot Hors d'oeuvres*

**Gorgonzola & Cranberry Puffs**

*Walnuts, Goat Cheese Rosette*

**Dungeness Crab Cakes**

*Served with Remoulade Sauce*

**Coconut Shrimp**

*Served with Plum Sauce*



## **Salad**

**Salad of Frisee**

*Endive & Greens with Grilled Pears, Bleu Cheese, Pine Nut Brittle & Balsamic Vinaigrette*



## **Entrée**

**Prime Rib & Crab**

*Slow-Roasted Prime Rib Seasoned with Chef's Special Herbs & Peppercorns*

*Paired With*

*Split Alaskan King Crab Served on the Half Shell*

*Roasted Baby Vegetables with Shallot-Thyme Butter*

*Creamy Polenta with Parmesan & Herbs*



**Hosted Wine Service with Dinner**

*Snoqualmie Naked Chardonnay & Bogel Cabernet Sauvignon*



## **Evening Ender**

**Butler Passed Chocolate-Covered Strawberries**

**\$120.00 Per Guest**

*All Food & Beverage Subject to Customary 20% Service Charge*

## ***Cold Hors D'Oeuvres***

*50 pieces minimum per selection*

### **Shell Fish Selections with Traditional Garniture**

Iced Jumbo Prawns, Alaskan King Crab Claws, Oysters on the Half-Shell, Steamed & Chilled Clams and Mussels.

Served with mignonette, Pinot Noir cocktail sauce and lemon

Market Price

### **Prosciutto and Seasonal Melon**

\$4.00 each

### **Goat Cheese Truffles**

Roasted Tomatoes and Grilled Bread

\$4.50 each

### **Assorted Filled Cucumber Cups**

Pico De Gallo

Herbed Goat Cheese with Lemon Zest

\$4.00 each

### **Crostinis**

Prosciutto, Peaches, Crescenza Cheese

Roasted Lamb, Goat Cheese, Fig Jam

Garbanzo Bean, Feta, Roasted Red Peppers

Pear, Glazed Walnuts, Blue Cheese

Smoked Duck, Pear-Ginger Chutney, Radicchio

Herb Crusted Beef, Roasted Peppers, Salsa Verde

\$4.25 each

### **Chicory Date with Boursin and Glazed Pecan**

\$4.00 each

### **Parmesan Crisp with Grilled Vegetables and Chives**

\$4.00 each

### **Grilled Shrimp with Endive Salad**

Fennel Aioli

\$4.25 each

### **Grilled Chicken Caesar Lettuce Wraps**

\$4.00 each

### **Crab Salad**

Citrus, Avocado, Chives, Ginger Aioli

\$4.50 each

### **Roasted Vegetable Skewers**

\$4.00 each

## ***Hot Hors D'Oeuvres***

*50 pieces minimum per selection*

### **Duck, Papaya and Cress Spring Rolls**

Spicy Plum Sauce

\$4.00 each

### **Mushroom Profiteroles**

Walnuts, Cream Cheese

\$3.50 each

### **Mini Quiche**

Mushroom and Goat Cheese

Asparagus and Vermont Cheddar

Mozzarella, Tomato & Basil

\$3.50 each

### **Fig & Caramelized Onion Puffs**

Goat and Cream Cheese in Puff Pastry

\$3.50 each

### **Adobe Chicken**

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices  
in Shredded Phyllo

\$4.00 each

### **Crispy Spring Rolls**

Chicken, Shrimp or Vegetarian

Soy, Hot Mustard, Sweet and Sour Dipping Sauces

\$4.00 each

### **Coconut Shrimp**

Served with Plum Sauce

\$4.50 each

### **Gorgonzola & Cranberry Puffs**

Walnuts, Goat Cheese Rosette

\$4.00 each

### **Pot Stickers**

Chinese Dumplings filled with Chicken and Cabbage

Soy and Rice Wine Vinegar Dipping Sauce

\$3.00 each

### **Dungeness Crab Cakes**

Remoulade Sauce

\$4.50 each

**Hot Hors D'Oeuvres** *(continued)*

*50 pieces minimum per selection*

**Smoked Gouda Profiteroles**

Cream Cheese, Fresh Herbs, Roasted Red Pepper Coulis  
\$3.50 each

**Portobello Mushroom Puffs**

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses  
\$3.50 each

**Artichoke & Parmesan Fritters**

Baby Artichoke Hearts, Parmesan Crust  
\$3.50 each

**Tartlettes of Liberty Duck Confit**

Cherries, Black Pepper  
\$4.00 each

**Wild Mushroom Strudel**

Thyme and Garlic  
\$4.00 each

**Spoons of Fennel Crusted Shrimp and Bacon Chowder**

\$3.00 each

**Lamb Lollipops**

Lavender, Salt, Olives  
\$4.50 each

**Assorted Kabobs**

Chicken, Garlic, Ginger, Spices, Lime Juice  
Szechuan Beef, Garlic, Ginger, Teriyaki Sauce  
Shrimp and Andouille, Red and Green Peppers  
Chili-Lime Salmon, Southwest Spices  
\$4.00 each

**Spicy Chicken Wings**

Ranch Dressing and Celery Sticks  
\$3.50 each

**Barbecued Baby Back Ribs**

Spicy BBQ Sauce  
\$5.00 each

**Beef Sliders**

Mini Cheeseburgers with accompaniments  
\$3.50 each

## *Specialty Platters*

### **Deluxe Import and Domestic Cheese Tray**

Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers, Garnished with Seasonal Fresh Fruit. Serves 100

\$500

### **Side of Alaskan Smoked Salmon**

Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 25

\$350

### **Deluxe Crudités Assortment**

Chef's selection of Fresh Seasonal Vegetables, served with Ranch Dressing.

Serves 100

\$350

### **Charcuterie Board**

A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments. Serves 50

\$325

### **Antipasto Platter**

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts. Serves 100

\$500

### **Fresh Sliced Fruit Tray**

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100

\$475

## ***Carvery Selections***

*Carved items include mini sandwich rolls and appropriate condiments.*

*All carved items require a SAVOR...Carver at \$125.*

### **Whole Honey Baked Ham**

Served with Grilled Pineapple Chutney and Gourmet Mustards, Serves 50

\$250

### **Roasted Turkey Breast**

Served with Tomato-Tarragon Aioli, Serves 50

\$275

### **Herbed Leg of Lamb**

Served with Tzatziki Sauce, Serves 30

\$200

### **Whole Roasted Baron of Beef**

Served with Horseradish Cream and Au Jus, Serves 150

\$500

### **Roasted New York Strip Loin**

Served with Forest Mushroom Ragout, Serves 35

\$300

### **Flame Grilled Tri-Tip**

Served with Spicy Pico de Gallo Salsa, Serves 25

\$200

### **Pepper Roasted Pork Loin**

Served with Orange Marmalade-Cranberry Relish, Serves 35

\$225

### **Roasted Tenderloin of Beef**

Served with a Béarnaise Trio, Serves 25

\$275

## ***Chef Attended Action Stations***

*All action stations require a SAVOR...Chef at \$125.*

*Priced per person*

*25 Guest Minimum*

### **Kobe Beef Sliders**

Mini Cheese Burgers with House Made Pickles and Spicy Ketchup

\$7.00 per guest

### **Gnocchi Pasta**

Potato Pasta "Pillows" with Grilled Pears, Gorgonzola Cream and Pine Nuts

\$9.00 per guest

### **Quesadillas**

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream,  
Pico de Gallo, Molcajete Salsa and Guacamole

\$7.00 per guest

### **Crab Cakes**

Crab cakes seared to order with a trio of Remoulade Sauces, Micro Greens and Chive Oil

\$7.50 per guest

### **Mediterranean Seafood**

Spanish Calamari, Rock Shrimp, Octopus and Mussels with Gigante Beans and Romesco Sauce, Sautéed to order

\$12.00 per guest

### **Risotto**

Italian Risotto served in a martini glass with choice of Apple Smoked Bacon, Chopped Scallions,  
Fontina Cheese, Sour Cream, Bay Shrimp Scampi and Sautéed Mushrooms

\$7.00 per guest

### **Sushi**

California Roll with Crab Meat, Avocado and Cucumber

Smoked Salmon Maki Roll

Jasmine Ahi Tuna Roll

Edamame, Wasabi Paste, Pickled Ginger and Soy Sauce

Market Price