

THEISMANN'S Restaurant • Bar

1800 Diagonal Rd. Alexandria, VA 22314 ◆◆ 703-739-0777 ◆◆ www.theismanns.com





1800 A Diagonal Road Alexandria, VA 22314 703-739-0777 fax: 703-739-0780 parties@theismanns.com

Dear Wedding Celebrants:

Thank you for considering Joe Theismann's Restaurant for your rehearsal dinner. Because of its excellent food, good value and proximity to hotels and the metro, Joe's has become a popular location for all your before and after wedding celebrations.

For rehearsal dinners the "Upper Deck" dining rooms are used. A minimum of 40 guests will reserve the upper dining room exclusively for your group and 75 for both rooms. Other dining rooms are available for smaller groups. Linens are used, napkins fanned, a generally "stepped up ambiance" is created. A variety of table arrangements are possible.

A sample rehearsal dinner menu is provided. The menu items come with appetizer, wedge salad, appropriate side dishes, hot rolls and butter, dessert and coffee/tea or soft drink. The price is \$40.00 per person. Additional appetizers may be added for a nominal fee, if you wish. We are happy to provide appetizer suggestions. Price includes customized menu for the bride and groom.

If you would like to offer wine with dinner, choose a red and a white from the wine list. You are only charged for the bottles opened and unfinished bottles may be corked, bagged and take home. Cocktail service is provided by the staff and added to the tab. Any change to this procedure or desired alcohol restrictions should be discussed in advance.

Another option is a preliminary cocktail "mingling" time period with private bar either on the roof (in good weather) or in the dining room. You may choose a host paid or guest paid bar. The bar will be stocked with the tier of offerings chosen from the bar options sheet. Particular brands are available with charge altered accordingly. Butlered or stationary hors d'oeuvres are an elegant addition to this gathering. Menu options are provided. Tax and gratuity will be added to the final food and beverage tab.

In addition to rehearsal dinners, Joe Theismann's Restaurant is a popular post wedding celebration location. Open late on weekends, it is a great place for guests to continue the reception festivities. Close the weekend, saying farewell to guests, with a post wedding brunch. Sample menus are provided.

Review the information and let us know how we can help with your planning. A deposit of \$200, deducted from the tab at time of the event, will secure your reservation and can be made by phone with a credit card. A 90% guest guarantee is required 24 hours prior to the event. We can be reached at above numbers or by e-mail. We look forward to serving you.

Sarah Swenson

Christine Creasey

The Upper Deck

The upper deck dining rooms are our most popular event space. To reserve the space to be exclusive to your event, there is a required minimum of 75 guests and a maximum of 110 guests. The space is often broken down into two smaller rooms, room 3 and room 4. Room 4, the upper room, requires a 40 person minimum and 65 person maximum. Room 3, the lower room that also is used to access room 4, requires 30 person minimum and 45 person maximum.



Room 1 Lounge

This area is located near the bar and is a popular option for groups wanting to do happy hour events. We require a 20 person minimum to set up a stand-up mingling event in this space. We create a great mingling atmosphere with limited seating in this space for your casual gathering.

Rooftop Patio

This space is a beautiful alternative for your event when the weather agrees. To reserve this space we require a \$1500 minimum food expenditure, all beverages, tax and fees are additional. The space only allows for mingling events and requires bar set up. There is no additional lighting provided in this space so your event must end when the sun goes down. A dining room downstairs is reserved also in the event of foul weather. We do allow for mixed events with a cocktail hour beginning on the roof and moving downstairs for dinner for an additional fee.

Please contact Sarah Swenson or Christine Creasey for more information about our available rooms.

Rehearsal Dinner Party Menu





Date

Host select one appetizer to be served Shrimp Cocktail Artisanal Cheese Plate Shave Carpaccio Crostini

The Wedge Salad

Entrée Selection Honey Bourbon Roasted Salmon roasted new potatoes, spinach citrus sauté

New York Stríp boursin mashed potatoes, vegetable medley

Filet Mignon blue cheese & shallots, boursin mashed potatoes, vegetable medley

> *Lamb Chops* roasted new potatoes, green bean & almond sauté

> > Mahí Mahí shrimp risotto, parmesan cheese

> > > Roasted Chicken wild mushroom risotto

Roasted Heirloom Tomato Capellini olive oil, garlic, spinach

Strawberry Cheesecake or Peanut Butter Pie Served with freshly baked bread and soft drink, coffee or tea



\$40 per person Non-alcoholic beverage is included Tax and gratuity is additional

Children's Rehearsal Dinner Party Menu Ages 10 and Under





\$12.40 per person Soft drink, tea or milk is included Tax and gratuity is additional



Party Platters Serves 40

Cold Offerings

\$195.00 Jumbo Shrimp Cocktail Ahi Tuna Platter \$195.00 Assorted Finger Sandwiches \$85.00 Fresh Fruit with Chantilly Cream \$95.00 Fresh Vegetables and Dip \$95.00 Shrimp Salad Tarts \$80.00 Home Made Tortilla Chips & Salsa \$40.00 Tomato Bruschetta \$50.00 **Gourmet Pesto Pinwheels** \$70.00 Smoked Whitefish Salad with Crackers \$120.00 Cheese Board \$80.00 Potato Salad \$50.00 Pasta Salad \$60.00 Marinated Vegetable Salad \$100.00 Tossed Green Salad, Caesar Salad or Cole Slaw \$50.00 Beef Tenderloin Crostini with Horseradish Sauce \$180.00 Fresh Fruit Salad \$75.00 Assorted Desserts \$120.00 Homemade Cookies \$50.00

Hot Hors D'oeuvres

Bacon Wrapped Shrimp	\$185.00
Mesquite Chicken Spring Rolls	\$60.00
Mozzarella Sticks with Marinara	\$80.00
Chicken Fingers \$70	0.00
Swedish Meatballs \$5	50.00
Peanut Chicken Skewers	\$125.00
Buffalo Chicken Wings	\$95.00
Fried Maryland Crab Puffs	\$160.00
Chicken Cordon Bleu Minis	\$80.00
Artichoke dip with Pita Bread	\$80.00
Crab Cheese dip with Pita Bread	\$100.00

Carving Station

Top Round of Roast Beef Roasted Turkey Breast Comes with Sandwich Rolls and Condiments \$5.00 per guest for one selection, \$7.50 for both





Circulating Hors D'oeuvres

Tomato Brushetta \$2.00 Mesquite Chicken Spring Rolls \$2.00 Skewered Peanut Chicken \$3.00 Shrimp Salad Tarts \$3.00 Shaved Beef Tenderloin Crostini \$5.00 Bacon Wrapped Shrimp \$5.00

Priced per guest Available only as an add-on to other menus.



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Cash Bar Options

Basic Bar

Beer

Bud Light, Budweiser, & Michelob Ultra \$4.25

Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon & Merlot \$6.00

Spirits

Rail Brands \$5.50

Open Bar Price is \$12.00 first hour and \$7.00 each additional hour per person

Better Bar

Beer

Sam Adams Boston Lager, Corona & Heineken \$5.95 Bud Light, Budweiser, & Michelob Ultra \$4.25

Wine

Penfold's Chardonnay, Goats do Roam Shiraz Blend & Famille Perrin Ventoux Rosé \$7.00 Spirits

Beefeater, Smirnoff, Bacardi, Seagram's 7, Jim Beam & Cuervo Tequila \$6.75

Open Bar Price is \$15.00 first hour and \$8.00 each additional hour per person

Best Bar

Beer

Port City Pale Ale, Port City Porter, Port City IPA\$6.75Sam Adams Boston Lager, Corona & Heineken\$5.95

Wine

Prendo Pinot Grigio & Alamos Malbec \$8.00 Kendall Jackson Chardonnay & Hob Nob Pinot Noir \$10.00

Spirits

Captain Morgan's, 1800 Silver, Bombay, Absolut, Dewar's & Makers Mark \$7.50

Open Bar Price is \$18.00 first hour and \$10.00 each additional hour per person

Prices do not include tax and gratuity. Soda's and bottled water are additional.