

*An Affair to Remember*



MORRISON  
HOUSE  
ALEXANDRIA  
VIRGINIA

AUTOGRAPH COLLECTION®  
HOTELS

# Weddings at Morrison House



kate & andy jordensen 2020

## A note from us to you,

On behalf of the team at Morrison House, we would like to congratulate you on your engagement. We aspire to create an experience for you and your guests *exactly like nothing else* in the heart of Old Town.

From our quaint and cozy entrance to our locally sourced ingredients, we look forward to being part of your love story and helping you create lasting memories.

## Your Package Overview

Four-Hour Full Open Bar  
Selection of Four Hors d'oeuvres  
Chef-Crafted Gourmet Dinner  
Table-Side Wine Service  
Ivory linens, Gold/Silver Chargers, Dancefloor, Votive Candles  
Courtesy Guest Room Block  
Complimentary Wedding Night Stay



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# Cocktail Hour

Please select your choice of (4) hors d'oeuvres

OR

Select your choice of (2) hors d'oeuvres accompanied with our cheese display

## Warm

Bacon Wrapped Scallops with Apple Cider Molasses Glaze  
Potato Wrapped Shrimp with Truffle Aioli  
Coconut Shrimp with Sweet Chili Sauce  
Mini Crab Cakes with Old Bay Remoulade  
Crispy Crab Rangoon with Bourbon Barrel Ponzu  
Buttermilk Fried Chicken & Waffle with Honey  
Peach BBQ Brisket Wrapped in Pork Belly  
72-hr Short Rib Country Fried Steak with Pickled Onions  
Vegetable Spring Rolls  
Pear & Brie in Phyllo  
Porcini Mushroom Risotto Croquette  
Kale & Vegetable Dumpling (Vegan)

## Cold

Pimento Cheese Crostini with B&B Pickles  
Whipped Goat Cheese Crostini with Honey, Almond & Pickled Blackberries  
Marinated Mozzarella & Cherry Tomato Skewer  
Chicken Salad Crostini with Walnuts & Grape  
Virginia Ham & Melon  
Crab Salad Crostini with Pickled Fresno Aioli & Dill  
Lobster Salad Crostini with Fennel & Aioli  
Pickled Shrimp Bloody Mary Shooter  
Seared Rare Tuna on Crispy Wonton with Sesame Seeds

## Cheese & Fruit

Individually Plated | Fresh Berries, Dried Figs, Spiced Pecans & Clover Honey

(Select Two Cheeses)

Aged Vermont Cheddar  
House made Pimento Cheese  
Fresh Goat Cheese  
Point Reyes Blue  
Creamy Brie  
Boursin  
Fresh Mozzarella  
Gruyere



# *First Course*

Select One

## **Caesar Salad**

Garlic, Croutons, Shaved Parmesan Cheese with Caesar Dressing

## **Spinach Salad**

Pear, Goat Cheese, Spiced Pecans, with Champagne Vinaigrette

## **Little Gem Wedge Salad**

Little Gem Lettuce, Grape Tomato, Local Blue Cheese,  
Applewood Smoked Bacon,  
with Herb Buttermilk Dressing

## **Mixed Green Salad**

Mixed Field Greens, Granny Smith Apples, Grapefruit with Citrus  
Vinaigrette



# Classic Alfred Street Menu

Select Two Entrees

## **Sage Roasted Bone in Chicken Breast**

Wild Mushroom Cornbread Dressing | Red Onion Chicken Gravy

## **Virginia Honey Mustard Glazed Salmon Filet**

Charleston Gold Low Country Crab Rice

## **Chargrilled Beef Sirloin**

Pimento Cheese Potato Casserole | Boxwood Red Bordelaise

## **Potato & Truffle Ravioli**

Braised Collard Greens | Sauteed Wild Mushrooms  
Seasonal Herbs & Mushroom Cream

**\$155 Per Person**

*\*All Entrees are Accompanied with Chef's Choice of Seasonal Vegetables\**



# True Morrison House Menu

## Select Two Entrees

### Jumbo Lump Crab Cake

Yukon Gold Mashed Potato | Meyer Lemon Beurre Blanc

### Chargrilled Beef Filet

Pimento Cheese Potato Casserole | Boxwood Red Bordelaise

### Bourbon Braised Beef Short Rib

Horseradish Potato Puree | Orange Zest Gremolata Braising Jus

Duo of Buttermilk Fried Chicken Thigh  
& Dry Rubbed Smoked Chicken Breast  
Creamy Cheddar Grits | Peach Relish

\$167 Per Person

## Duo Plates

Duo of Sage Roasted Bone In Chicken Breast &  
Honey Mustard Glazed Salmon

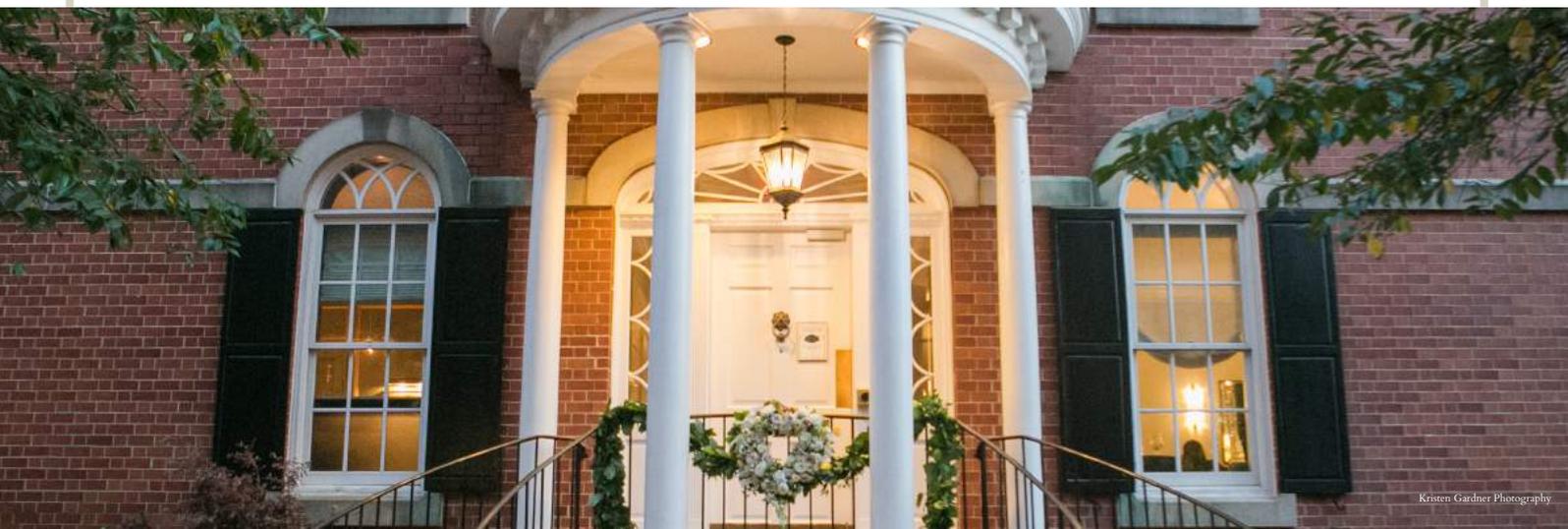
Roasted Fingerling Potatoes | Red Onion Chicken Gravy

Duo of Jumbo Lump Crab Cake & Grilled Beef Filet

Twice Baked Yukon Gold Potato | Meyer Lemon Beurre  
Blanc Wild Mushroom Demi Glace

\$177 Per Person

*\*All Entrees are Accompanied with Chef's Choice of Seasonal Vegetables\**



# Beverage Package

## Liquors Featured

Tito's Vodka, Aviation Gin, Bowmore 12 yr, Bulleit Bourbon, Chairman's Reserve Spiced Rum, El Jimador Tequila, Jameson

## Local Craft Beers

PC Optimal Wit, PC Downright Pils, Devil's Backbone Vienna Lager, PC Monumental IPA  
(Select 4)

## Wines

Joel Gott Chardonnay, Joel Gott Cabernet, A by Acaia Rose  
(Upgrade Wine List Available Upon Request)

## Bar Enhancements

### Bubbles

Domaine Ste. Michelle Brut

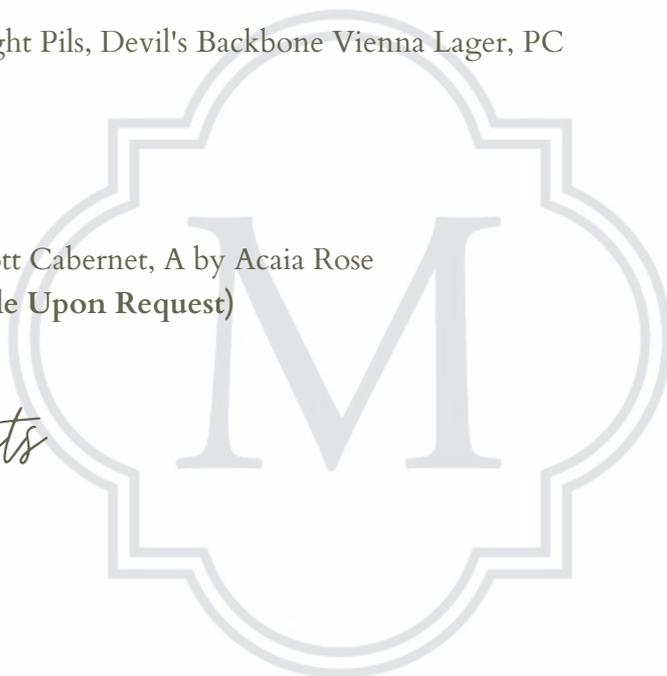
**Add to package:** \$7 per person

*Complimentary Toast Included in Package*

### Bubble Bar

Bellini, Pomegranate Mimosa, French 75 and St. Germaine Bubbly

**Add to package:** \$15 per person



*Lets upgrade!*

## LATE NIGHT SNACKS

### INDIVIDUAL SLIDERS/TACOS

\$8 EACH

#### Grilled Beef Sliders

Smoked Cheddar | Caramelized Onions | Remoulade

#### Fried Chicken Biscuits

Ghost Pepper Aioli | B&B Pickles | Honey

#### Pork Belly Biscuits

Sorghum Glaze | B&B Pickles

#### Pulled Pork Tacos

Flour Tortilla | Pickled Fresno | White BBQ | Cilantro

### FRENCH FRY BAR

\$15 PER PERSON

Idaho & Sweet Potato Fries

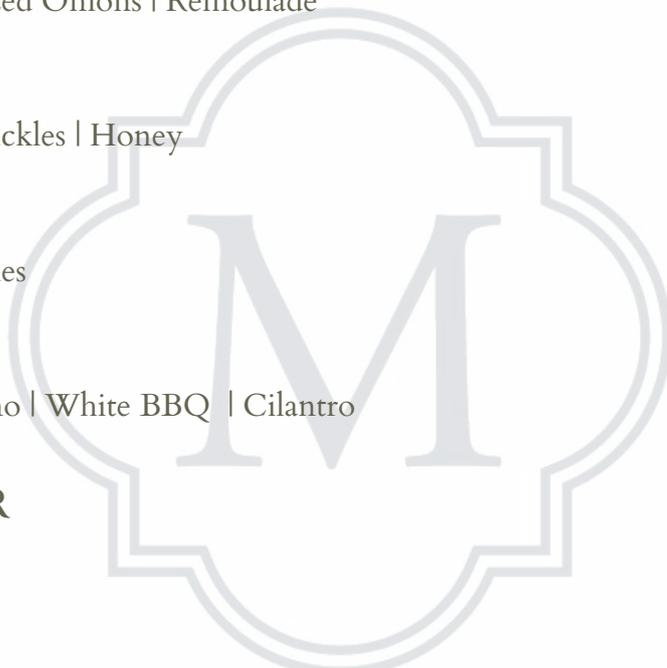
Bacon | Sour Cream | Scallions | Smoked Tomato Aioli | Cotija Cheese

### DESSERT BAR

\$12 PER PERSON

Assorted Chocolate Dipped Pretzels | French Macarons | Brownies

Cookies | Rice Crispy Treats



# Wedding Send Off Brunches

*The perfect end to the perfect weekend*

## **A Proper Send-Off**

Fresh Seasonal Fruits and Berries

Homemade Breakfast Breads and Bagels

Served with Sweet Butter, Fruit Preserves and Flavored Cream Cheese

French Toast and pure Maple Syrup Scrambled Eggs,

Hickory Smoked Bacon & Sausage Breakfast Potatoes

Assorted Chilled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$29 Per Person**

## **The Hang Over**

Breakfast Burrito Station- Made to order \*

With Scrambled Eggs, Chorizo, Pepper Jack and Cheddar Cheeses

Assorted Salsas, Sour Cream, Hot Sauce

Mini Corn Muffins and Biscuits with Maple Butter

Home-style Breakfast Potatoes with onions and red peppers

Chilled Fresh Orange & Grapefruit Juice

Hydration Station with Fruit Water, Vitamin Water and Coconut Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

**\$39 Per Person**

## **Fond Farewell**

Fresh Seasonal Fruits and Berries

Breakfast Breads and Pastries

Served with Sweet Butter, Fruit Preserves and Cream Cheese

French Toast with Warm Maple Syrup

Hickory Smoked Bacon and Link Sausage, Breakfast Potatoes

Smoked Salmon on Mini Bagels with Capers and Onions

### **Omelet Station Includes:**

Diced Smoked Ham, Cheddar & Swiss Cheese, Garden Chives, Sliced Mushrooms, Bay Shrimp, Sausage, Bell Peppers, Onions, Smoked Salmon

Assorted Chilled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$49 Per Person**



## General Information



### Deposit

A 25% deposit of the estimated cost is due at contract signing, to confirm your date. Scheduled deposits can be setup with your catering sales manager. The remaining balance is due 10 business days prior to your wedding. Acceptable methods of payment are credit card, cashier's check, certified check or cash.

### Guarantees

Your final guarantee must be received no later than 12:00 PM, 10 business days prior to your wedding. This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly.

### Service Charge & Taxes

The wedding packages are subject to 25% service charge, 11% state and city tax.

### Parking

Morrison House provides valet parking in our garage at a rate of \$16 for events and \$32 for overnight guests.

### Menu Tasting

We will arrange for a complimentary menu tasting, for the couple, 60-90 days prior to your wedding day. Tastings are scheduled Tues – Thurs between the hours of 3 PM and 6 PM. A minimum of 3 weeks' notice is required.

### Kids & Vendor Meal & Cake Cutting Pricing

Children's Menu Pricing (10 and under) \$35++

Vendor Meals \$45++

Cake Cutting Fee \$3++ per person