



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 or Silver Chargers, Dancefloor, Votive Candles
- Courtesy Guest Room Block
- Complimentary Two Night Stay in an Editor King



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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

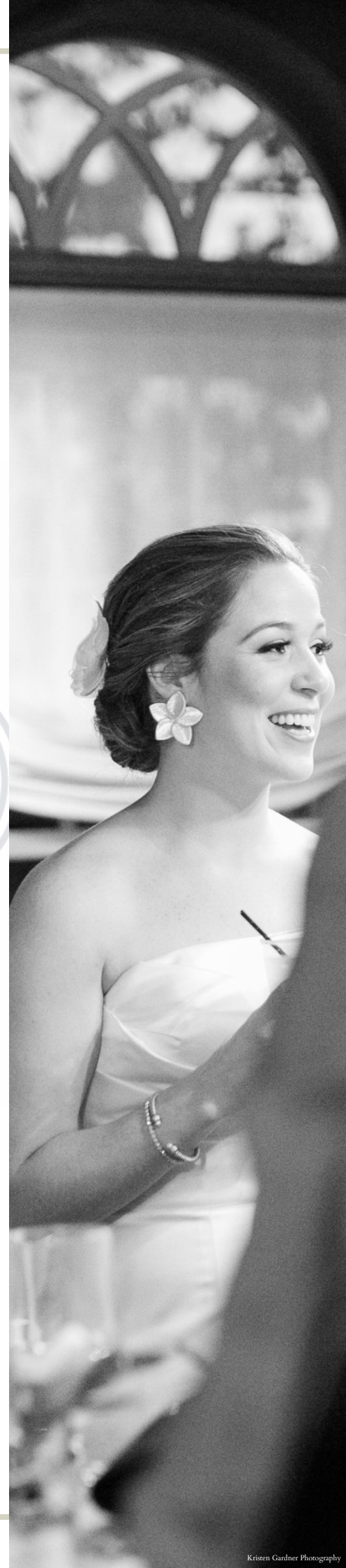
Pimento Cheese Crostini with B&B Pickles
Whipped Goat Cheese Crostini with Honey, Almond & Pickled Blackberries
Marinated Mozzarella & Cherry Tomato Skewer
Chicken Salad Crostini with Walnuts & Grape
Virginia Ham & Melon Skewer
Crab Salad Crostini with Pickled Fresno Aioli & Dill
Lobster Salad Crostini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

Cheese & Fruit Display

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 | Sautéed 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

Wines

Joel Gott Chardonnay, Joel Gott Cabernet, A by Acaia Rose

Bar Enhancements

Bubbles

Domaine Ste. Michelle Brut

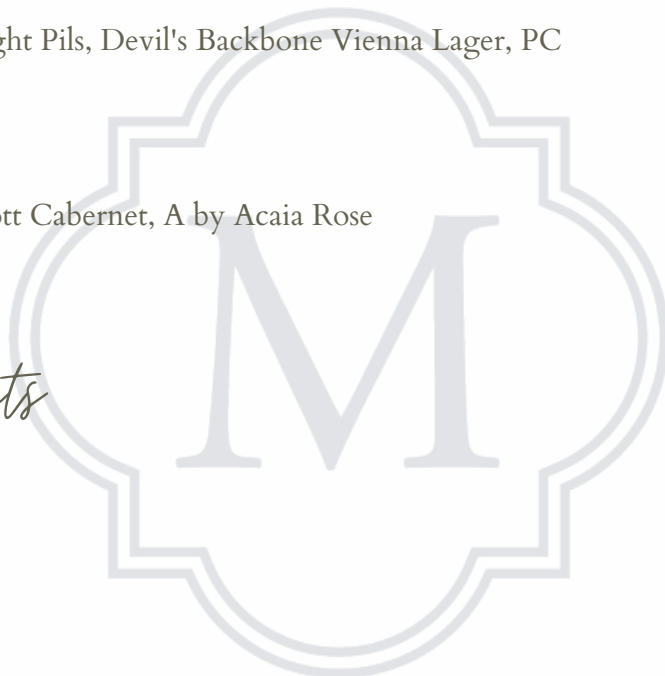
Add to package: \$7 per person

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

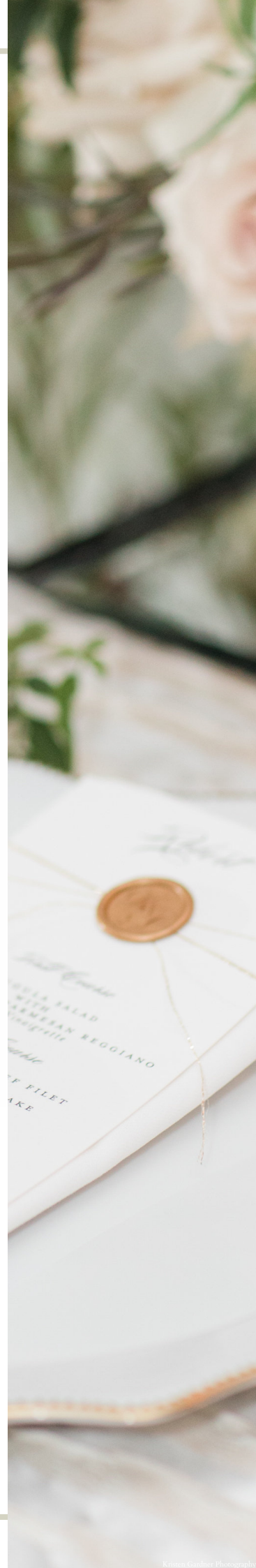
Bacon | Sour Cream | Scallions | Smoked Tomato Aioli | Cotija Cheese

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++

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Kids & Vendor Meal & Cake Cutting Pricing

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

Vendor Meals \$45++

Cake Cutting Fee \$3++ per person