



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

Rehearsal Dinner Party Menu



Bride & Groom

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 Strip

boursin mashed potatoes, vegetable medley

Filet Mignon

blue cheese & shallots, boursin mashed potatoes, vegetable medley

Lamb Chops

roasted new potatoes, green bean & almond sauté

Mahi Mahi

lobster risotto, parmesan cheese

Roasted Chicken

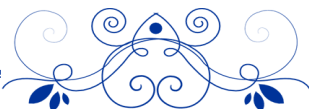
wild mushroom risotto, cilantro lime sauce

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



Bride & Groom

Date

Classic Caesar Salad

Entrée Selection

Chicken Fingers

served with french fries

Cheese Quesadilla

with sour cream and pico de gallo

Hamburger

served with french fries

Cheeseburger

served with french fries

Homemade Linguini

served with alfredo or marinara sauce

Strawberry Cheesecake and Chocolate Brownie



\$12.40 per person

Soft drink, tea or milk is included

Tax and gratuity is additional



Party Platters

Serves 40

Cold Offerings

Jumbo Shrimp Cocktail	\$195.00
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	\$70.00
Swedish Meatballs	\$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

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

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, St. Kilda Shiraz & Hugues Beaulieu Picpoul De Pinet \$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, Widmer Brothers Rotator IPA \$6.75

Sam 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.