



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.

The 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 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

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 for more information about our available rooms.

Rehearsal Dinner Party Menu



Bride & Groom

Date

Host select one appetizer to be served

Shrimp Cocktail

Artisanal Cheese Plate

Beef Tenderloin 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

shrimp risotto, parmesan cheese

Roasted Chicken

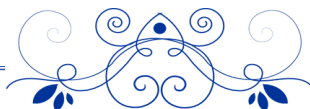
wild mushroom risotto

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

\$52 per person including tax and gratuity

Non-alcoholic beverage is included

Children's Rehearsal Dinner Party Menu

Ages 10 and Under



Bride & Groom

Date

Garden Salad

Ranch Dressing

Entrée Selection

comes with choice of side item

Chicken Fingers

Hamburger

Cheeseburger

Hot Dog

Grilled Cheese Sandwich

Pasta with Marinara

No additional side



Sides

Mashed Potatoes

Mixed vegetables

French fries

Dessert

Strawberry Cheesecake or Chocolate Brownie



\$12.30 per person

\$16.00 per person including tax and gratuity

Soft drink, tea or milk is included



Party Platters Menu

Available Every Day

Minimums Needed:

Must order a minimum of \$22 per person before tax and gratuity on Saturday-Thursdays and \$31 per person before tax & gratuity on Fridays unless added to an existing party menu.

- ◆ Items are priced per platter.
- ◆ Each Platter is made to serve 40 guests and will not be refilled.
- ◆ Price do not include tax & gratuity.
- ◆ No Beverages included in menu price.
- ◆ Platters may be ordered as only offering as long as minimums are met or added to any menu without minimum.
- ◆ May order half platters for 20 guests.
- ◆ All food will be placed on one check.
- ◆ Alcohol may be host paid or the responsibility of the individual guests.
- ◆ To reserve the space to be exclusively for your event, there is a required minimum of 40 guests for one room and 75 guests for both rooms.
- ◆ A \$200 deposit is required for all parties over 40, which is deducted from the final bill.
- ◆ A 90% guest guarantee is required 24 hours in advance of the event.

(V) = Vegetarian

20 Person Minimum for Semi-Private Space
40 Person Minimum for Private Room

Cold Offerings

Jumbo Shrimp Cocktail	\$195
Ahi Tuna Platter	\$195
Assorted Finger Sandwiches	\$90
Fresh Fruit with Chantilly Cream (V)	\$95
Fresh Vegetables and Dip (V)	\$95
Home Made Tortilla Chips & Salsa (V)	\$40
Tomato Bruschetta (V)	\$50
Caprese Platter (V)	\$60
Charcuterie	\$140
Gourmet Pesto Pinwheels	\$70
Cheese Board (V)	\$100
Beef Tenderloin Crostini w/ Horseradish Sauce	\$180
Potato Salad (V)	\$50
Pasta Salad (V)	\$60
Any Signature Salad	\$60
Fresh Fruit Salad (V)	\$75
Assorted Desserts (V)	\$120
Homemade Cookies (V)	\$60

Hot Hors D'oeuvres

Bacon Wrapped Shrimp	\$185
Southwest Chicken Eggrolls	\$60
Mozzarella Sticks with Marinara (V)	\$80
Chicken Fingers	\$70
Swedish Meatballs	\$50
Asian Chicken Skewers	\$125
Asian Beef Skewers	\$140
Buffalo Chicken Wings	\$95
Fried Maryland Crab Puffs	\$160
Chicken Cordon Bleu Minis	\$80
Artichoke dip with Pita Bread (V)	\$80
Crab Cheese dip with Pita Bread	\$100
Lollipop Lamb Chops	\$350
Chicken Quesadillas	\$100
Assorted Nachos	\$80
Pretzel Loaves w/ Beer Cheese	\$90

Carving Station *25 guest minimum*

Beef Tenderloin	\$16 per guest
Roasted Turkey Breast	\$7 per guest
Salmon Fillet	\$11 per guest

Comes with Sandwich Rolls and Condiments
May select two options for \$18 per guest



Private Bar Options

Available Every Day
For Private Bar in Party Room

◆ Private Bar Set Up Requires a Private Room Booked Using Party Menu

◆ \$50 bar set up fee for any private bar

Consumption Bar

◆ May be a host paid bar or cash bar where individual guests pay for their own beverages.

◆ Prices are listed per beverage and do not include tax & gratuity. Tax and gratuity will be added to every beverage.

◆ May add unlimited soda, tea & coffee to any bar for a flat rate of \$2 per person plus tax & gratuity

◆ May mix and match tiers for consumption bars (example: Best Beer, Better Wine & Basic Spirits)

◆ May limit to beer & wine only

Host Paid Open Bar

◆ Bar is priced per person per hour and includes total guest count even if they don't consume.

◆ Prices do not include tax & gratuity. Tax & gratuity will be added to total price.

◆ Soda, tea & coffee are included.

◆ May switch to consumption bar after allotted time or extend time.

Basic Consumption Bar

Beer - \$4.25 each

Bud Light, Budweiser, & Michelob Ultra

House Wine - \$6 each

Chardonnay, White Zinfandel, Cabernet Sauvignon & Merlot

Rail Brand Spirits - \$5.50 each

Better Consumption Bar

Beer

\$5.95 each - Sam Adams Boston Lager, Corona & Heineken

\$4.25 each - Bud Light, Budweiser, & Michelob Ultra

Wine - \$7.00 each

Prendo Pinot Grigio, Sileni Sauvignon Blanc,

Parallel 43 Quadratus Syrah & Chateau Souverain Merlot

Spirits - \$6.75 each

Beefeater Gin, Smirnoff Vodka, Bacardi Rum, Jim Beam, Seagram's 7 & Cuervo Tequila

Best Consumption Bar

Beer

\$6.75 each - Port City Pale Ale, Port City Porter, Port City IPA

\$5.95 each - Sam Adams Boston Lager, Corona & Heineken

Wine - \$9.50 each

J Vineyards Pinot Gris, Kendall Jackson Chardonnay,

Hob Nob Pinot Noir & Kenwood Sonoma Cabernet

Spirits - \$7.50 each

Captain Morgan's Spiced Rum, 1800 Silver Tequila,

Bombay Gin, Absolut Vodka, Dewar's & Makers Mark

Host Paid Open Bar

Basic Bar Open Bar Price:

\$12 per person for the first hour

\$7 per person each additional hour

Better Bar Open Bar Price:

\$15 per person for the first hour

\$8 per person each additional hour

Best Bar Open Bar Price:

\$18 per person for the first hour

\$10 per person each additional hour per person



Additional Options for Custom Bar

Available Every Day

For Private Bar in Party Room

Items May be added to any of the Bar Packages for Consumption Bar Only

- ♦ May be a host paid bar or cash bar (where individual guests pay for their own beverages).
- ♦ Prices are listed per beverage and do not include tax & gratuity. Tax and gratuity will be added to every beverage.
- ♦ May add items to any Private Bar Option or "Create Your Own" bar package.
- ♦ For "Create Your Own" bar package use any items listed in Private Bar Options in additions to items listed here.
- ♦ May mix with tier options from Private Bar Tiers. (example: custom beer, better wine & best spirits from private bar)
- ♦ May add unlimited soda, tea & coffee to any bar for a flat rate of \$2 per person plus tax & gratuity

Bottled Beer

Ale

Sierra Nevada Pale Ale 6.00
Fat Tire Amber Ale 6.50
Leffe Blonde 6.50
Dogfish Head 60 Minute IPA 6.75
Parkway Get Bent Mountain IPA 7.00
Legend Brown Ale 7.00
Southern Tier 2X IPA 7.00
Dogfish Head 90 minute IPA 9.50

Lager

Miller Lite 4.25
Coors Light 4.25
Rolling Rock 4.25
Estrella Damm Daura (GF) 6.50

Wheat

Sea Dog Blue Paw Blueberry Wheat 5.95
Hoegaarden 6.25
Port City Optimal Wit 7.00

Pilsner

Amstel Light 5.95
Corona Light 5.95

Porter/Stout

Breckenridge Vanilla Porter 7.00
Du Claw's SBJ Peanut Butter Porter 6.25
NC Old Rasputin Russian Imperial 10.00

Wine by the Glass

White

Veramonte Sauvignon Blanc | Chile 8.00
Famille Perrin Ventroux Rose | France 7.00
Saint M Reisling | Germany 8.00
Red Tail Ridge Dry Riesling | New York 11.00
House Beringer White Zinfandel 6.00
Vega Sindoa Chardonnay | Spain 8.00

Red

The Spanish Quarter Cabernet/Tempranillo | Spain 7.00
Yalumba Patchwork Barossa Shiraz | Australia 10.00
Alamos Malbec | Argentina 8.00
Ravens Wood Lodi Old Vines Red Zin | California 9.00
Zaccagnini Montepulciano d'Abruzzo Tralcetto | Italy 10.00

Spirits

Bourbon/Whiskey

Old Grandad 7.00
Wild Turkey 8.00
Knob Creek 9.00
Woodford Reserve 10.75
Basil Hayden's 11.00
Blanton's 14.00
Bookers 14.00

Whiskey

Canadian Club 6.50
Jack Daniels 6.75
Jamesons 7.25
Seagrams VO 7.50
Crown Royal 8.50
Gentleman Jack 8.50
Monkey Shoulder 9.00

Scotch

Glenlivet 8.75
Johnnie Walker Red 8.00
Johnnie Walker Black 9.00
Glenfiddich 9.00
Chivas 9.00
Macallan 12yr 11.25
Balvenie 12yr 12.25
Balvenie 14yr 14.50
Balvenie 15yr 15.50
Balvenie 21yr 35.00
Lagavulin 16yr 21.00

Rum

Bacardi O 7.50
Mount Gay 6.25
Meyers Dark 6.25
Malibu 6.50
Kraken 6.75
Sailor Jerry 7.00

Vodka

Tito's 6.50
Absolut Citron 7.50
Stoli 8.00
Stoli Orange 8.00
Reyka 8.00
Grey Goose 8.75
Ketel 1 8.75
Belvedere 11.00

Gin

Tanqueray 7.50
Bombay Sapphire 8.50
Hendrick's 9.25

Tequila

Cazadores 11.00
Patron Silver 12.50

**Please note that our wine & beer lists change frequently
therefore some selections may not be available.



Wine Service

Available Every Day

For Seated Meals or Host Paid Bar

You may add host paid wine service to any party option.

- ♦ Wine will be charged by the bottle rather than by the glass, saving you money.
- ♦ Host will select the wines offered, this will be the only wine offered to your guests.
- ♦ Our event planner is happy to help you select or guide you if you have any questions.

White Wine by the Bottle

Pinot Grigio

- Prendo | Italy 22.
- J Vineyards Pinot Gris | CA 30.
- Santa Margherita | Italy 45.

Sauvignon Blanc

- Veramonte | Chile 22.
- Sileni | New Zealand 22.
- St. Supéry | CA 30.

Riesling & Rose

- House White Zinfandel 15.
- Famille Perrin Ventoux Rosé | France 21.
- Saint M Riesling | Germany 24.
- Red Tail Ridge Dry Riesling | NY 33.

Chardonnay

- Vega Sindoa | Spain 24.
- Kendall Jackson Special Select | CA 30.
- Sonoma-Cutrer Russian River | CA 42.
- Jordan | CA 50.
- Cakebread | CA 60.

Sparkling/Champagne by the Bottle

- Simonet Mousseux Blanc de Blancs | France 20.
- Banfi Rosa Regale Sparkling Red | Italy 38.
- Saracco Moscato d'Asti | Italy 33.
- Ruggeri & C. Prosecco Argeo | Italy 38.
- Chandon Napa Brut | CA 45.
- Veuve Clicquot | France 70.
- Dom Perignon | France 250.

Red Wine by the Bottle

Pinot Noir

- Hob Nob | France 30.
- Acacia | CA 37.
- Saracco Piemonte | Italy 40.
- Evesham Wood Willamette Valley | OR 42.
- Gary Farrell Russian River Valley | CA 70.
- Duckhorn Goldeneye | CA 90.

Merlot

- Chateau Souverain | CA 21.
- Chateau Du Brondeau | France 36.

Cabernet Sauvignon

- Spanish Quarter Cabernet/Tempranillo | Spain 21.
- Kenwood Sonoma | CA 30.
- Gunsight Rock | CA 30.
- Beaulieu Vineyards Napa Valley | CA 30.
- Justin | CA 45.
- Beaulieu Vineyards Reserve Tapestry | CA 75.
- Stags' Leap Artemis | CA 90.
- Jordan | CA 90.
- Silver Oak | CA 125.

Syrah, Shiraz & Rhone Style Blends

- Parallel 43 Quadratus Syrah | Bulgaria 21.
- Yalumba Patchwork Barossa Shiraz | Australia 30.
- Langmeil Three Gardens SMG | Australia 40.
- Bonny Doon Le Cigare Volant Red | CA 65.
- Stags' Leap Petite Sirah | CA 75.
- Château de Beaucastel Chateauneuf Du Pape 120.

Other Great Reds

- Alamos Malbec | Argentina 23.
- Ravens Wood Lodi Old Vines Zinfandel | CA 30.
- Zaccagnini Montepulciano d'Abruzzo | Italy 30.
- Santa Luz Reserva Carmenere | Chile 23.
- MontGras Quatro | Chile 24.
- Banfi Chianti Classico | Italy 30.
- Frescobaldi Chianti | Italy 35.
- 642 Maremma Toscana | Italy 40.
- Catena Malbec | Argentina 40.

****Please note that our wine list changes frequently therefore some selections may not be available.**



Post-Wedding Brunch Party

Available Saturday & Sunday

11:00am-2:30pm

Brunch Buffet options available upon request

\$18 per person without dessert
\$21 per person with dessert

◆ Price includes tax and gratuity.
\$13.85 before tax & gratuity

◆ All entrees are served with
fresh baked bread and coffee, tea
or soda.

◆ Menu may be pre-ordered.
Entrée and dessert selections
should be submitted to the
restaurant the day before your
event. Guest will be provided
with entrée place cards upon
arrival so food can be served
without interruption.

◆ All food will be placed on one
check.

◆ To reserve the space to be
exclusively for your event, there
is a required minimum of 40
guests for one room and 75
guests for both rooms.

◆ A \$100 deposit is required for
all parties over 75, which is
deducted from the final bill.

◆ A 90% guest guarantee is
required 24 hours in advance of
the event.

Entrée Selection

Each guest may select one

French Toast

*served with bacon or sausage and hash brown
casserole*

Chicken Fettuccini Alfredo

*homemade pasta, blackened chicken and broccoli in
parmesan cream*

Crab Cake Sandwich

served with french fries

Wisconsin Cheddar & Chive Omelet

three egg omelet with hash brown casserole

Asian Chicken Salad

*snow peas, peanuts, mandarin oranges, sesame
ginger dressing*

Eggplant Parmesan

linguini and marinara sauce

Broiled Fresh Salmon Fillet

with steamed spinach, rice and citrus butter

Pork Chop

served with mashed potatoes and vegetables

Eggs Benedict

Canadian bacon with poached eggs and hollandaise

Dessert Selection

Each guest may select one

Strawberry Cheesecake

Chocolate Brownie