



THEISMANN'S

Restaurant • Bar

1800 Diagonal Rd. Alexandria, VA 22314
703-739-0777 ♦♦ www.theismanns.com
parties@theismanns.com





Parties & Events

With an excellent food product, experienced efficiency, comfortable atmosphere and proximity to metro and hotels, Theismann's is a very popular party venue. Included in the repertoire are rehearsal dinners, cocktail receptions, group luncheons and dinners, reunions and office parties. Birthday, retirement, anniversary, farewell and welcome back celebrations are weekly events at Theismann's. There is space and are offerings for parties from one to a hundred and ten and in warm weather, the rooftop patio is a scene for gatherings "above the rest".

Theismann's has become known for its success with group dining due to its numerous selections, efficient and fast execution, reasonable pricing and consistent food quality. Several group menus are contained in this booklet. Our party staff will help you with all the planning and organizational aspects of your event. From an elegant rehearsal dinner to a quick dinner for a bus tour on a time line, contact us.

Party planners have a choice of party atmospheres at Theismann's. In addition to seated dining events, is the option of a stand-up, mix and mingle party venue. A variety of buffet options from simple finger food to carving stations, circulating and/or stationary hors d'oeuvres are offered. With some seating arranged around the room periphery and a private bar set up, the stage is set for a welcoming, comfortable gathering of friends or associates to enjoy the festivities. From small happy hour celebrations to a party of 100, your party will be a success.

Banquet menus here present a starting point. Planning staff work with the host to customize your event to your desires. Contact us with questions or to reserve a date.

Theismann's takes its expertise and reputation on the road, offering off -site catering for a variety of events. As with on-site parties, restaurant staff works with the patron to design offerings appropriate for the specifics of each event. Included in the custom catered event repertoire are office luncheons/dinners/receptions, pool parties, community dinners, picnics, wedding receptions and box lunches/dinners for tour groups.

To Book Your Event Contact:

Sarah Swenson

703-739-0777

parties@theismanns.com

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.



Dinner Party Menu

Available Saturday-Thursday
after 3:00pm

\$35 per person

- ◆ Price includes tax and gratuity.
- ◆ All entrees are served with salad, fresh baked bread, dessert and coffee, tea or soda.
- ◆ Guests may order from the menu upon arrival.
- ◆ 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.

Salad

Greens & Feta Salad

dried cranberries, candied pecans and champagne vinaigrette

Entrée Selection

Each guest may select one

Chicken Marsala

creamy mushroom risotto

Filet Mignon

boursin mashed potatoes and vegetables

Twin Maryland Crab Cakes

roasted redskin potatoes and coleslaw

Grilled Teriyaki Glazed Salmon

over sweet corn succotash

Eggplant Parmesan

linguini and marinara

Porkchop

roasted redskin potatoes, candied carrots

Dessert Selection

Each guest may select one

Strawberry Cheesecake

Chocolate Brownie



Friday Dinner Party Menu

Available Everyday
after 4:00pm

\$52 per person

- ◆ Price includes tax and gratuity.
- ◆ Host chooses one from the appetizer selection. Guest may select personal entrée and dessert.
- ◆ All entrees are served with appetizer, salad, fresh baked bread, dessert and coffee, tea or soda.
- ◆ Guests may order from the menu upon arrival.
- ◆ 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.

Appetizer Selection

Host will select one to be served

Shrimp Cocktail

Artisanal Cheese Plate

Beef Tenderloin Crostini

Salad

The Wedge Salad

crumbled bleu cheese, bacon, onion, bleu cheese dressing

Entrée Selection

Each guest may select one

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

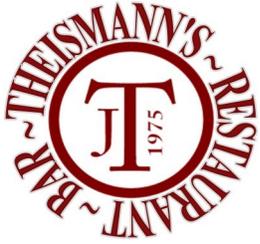
olive oil, garlic, spinach

Dessert Selection

Each guest may select one

Strawberry Cheesecake

Peanut Butter Pie



Children's Dinner Party Menu

Available Monday-Sunday after 3:00pm

Children 10 & under

\$16 per child

- ◆ Price includes tax and gratuity.
- ◆ Menu available to children 10 & under attending a dinner party.
- ◆ All entrees are served with a choice of side.
- ◆ All entrees are served with salad, fresh baked bread, dessert and milk, tea or soda.
- ◆ Guests may order from the menu upon arrival.
- ◆ All food will be placed on the host food check.

Salad

Garden Salad

with ranch dressing

Entrée Selection

Each child may select one

Chicken Fingers

Hamburger

Cheeseburger

Grilled Cheese

Hot Dog

Grilled Chicken

Pasta with Marinara (no additional side)

Sides

Each child may select one

Mashed Potatoes

Mixed Vegetables

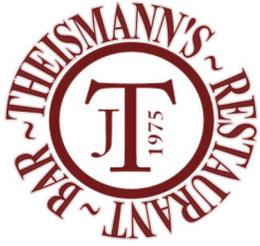
French Fries

Dessert Selection

Each child may select one

Strawberry Cheesecake

Chocolate Brownie



Party Pleasures Menu

Available Saturday-Thursday
All Day

\$28.00 for 7-item buffet
\$32.00 for 8-item buffet
\$40.00 for 9-item buffet

- ◆ Price includes tax and gratuity.
- ◆ Before tax & gratuity price:
\$21.53 for 7-item buffet
\$24.61 for 8-item buffet
\$30.76 for 9-item buffet
- ◆ Buffet is priced per person and will be refilled once within a two hour period if needed.
- ◆ Price includes coffee, tea and soda.
- ◆ May add additional platters or a carving station. See Platters Menu for pricing.
- ◆ 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

7-Item Buffet

Cheese Board (V)
Southwest Chicken Eggrolls
Fresh Fruit Skewers with Chantilly Cream (V)
Artichoke Spread with Pita (V)
Fresh Vegetables and Dip Platter (V)
Mozzarella Sticks with Marinara Sauce (V)
Caprese Platter (V)
Gourmet Pesto Pinwheels
Tomato Bruschetta (V)
Swedish Meat Balls
Chips and Salsa (V)
Homemade Cookies (V)

Choose any 7 of the above 12 items for \$28.00/guest

8-Item Buffet

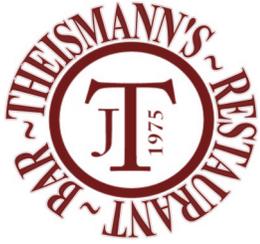
Asian Chicken Satay
Buffalo Wings with Bleu Cheese
Deep Fried Chicken Fritters
Chicken Cordon Bleu Minis
Crab Cheese Dip with Pita Bread
Assorted Finger Sandwiches
Chicken Quesadilla
Assorted Nachos
Pretzel Loaves w/ Beer Cheese (V)
Assorted Desserts (V)

Choose any 8 of the above 22 items for \$32.00/guest

9-Item Buffet

Lamb Chop Lollipops
Charcuterie Platter
Asian Beef Satay
Fried Maryland Crab Puffs
Bacon Wrapped Shrimp
Shaved Beef Tenderloin Crostini w/
Horseradish Sauce

Choose any 9 of the above 28 items for \$40.00/guest



Friday Party Pleasures Menu

Available Friday

After 4pm

\$40.00 for 9-item buffet

- ◆ Price includes tax and gratuity.
- ◆ Before tax & gratuity price:
\$30.76 for 9-item buffet
- ◆ Buffet is priced per person and will be refilled once within a two hour period if needed.
- ◆ Price includes coffee, tea and soda.
- ◆ May add additional platters or a carving station. See Platters Menu for pricing.
- ◆ 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**

9-Item Buffet

Choose any 9 items for \$40.00/guest

Cheese Board (V)
Southwest Chicken Eggrolls
Fresh Fruit Skewers with Chantilly Cream (V)
Artichoke Spread with Pita (V)
Fresh Vegetables and Dip Platter (V)
Mozzarella Sticks with Marinara Sauce (V)
Caprese Platter (V)
Gourmet Pesto Pinwheels
Tomato Bruschetta (V)
Swedish Meat Balls
Chips and Salsa (V)
Homemade Cookies (V)
Asian Chicken Satay
Buffalo Wings with Bleu Cheese
Deep Fried Chicken Fritters
Chicken Cordon Bleu Minis
Crab Cheese Dip with Pita Bread
Assorted Finger Sandwiches
Chicken Quesadilla
Assorted Nachos
Pretzel Loaves w/ Beer Cheese (V)
Assorted Desserts (V)
Lamb Chop Lollipops
Charcuterie Platter
Asian Beef Satay
Fried Maryland Crab Puffs
Bacon Wrapped Shrimp
Shaved Beef Tenderloin Crostini w/ Horseradish
Sauce



Party Platters Menu

Available Every Day

Minimums Needed:

Must order a minimum of \$22 per person before tax and gratuity on Saturday-Thursday 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 Meat & Cheese Pinwheels	\$75
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	\$200
Southwest Chicken Eggrolls	\$70
Mozzarella Sticks with Marinara (V)	\$80
Chicken Fingers	\$70
Swedish Meatballs	\$50
Asian Chicken Skewers	\$125
Asian Beef Skewers	\$140
Buffalo Chicken Wings	\$100
Fried Maryland Crab Puffs	\$180
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
<i>Comes with Sandwich Rolls and Condiments</i>	
<i>May select two options for \$18 per guest</i>	



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:

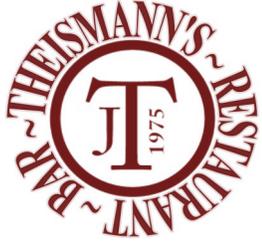
\$15 per person for the first hour

\$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

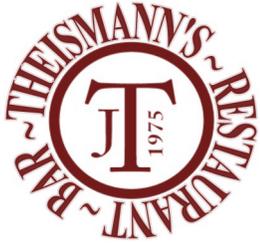
Gin

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.