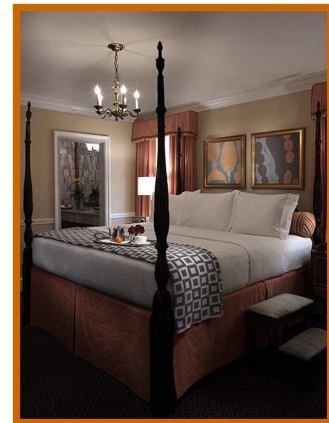


MORRISON HOUSE



2012 Wedding Packages

115 S. Alfred St. Alexandria VA ☎ 703.519.0882 weddings@morrionhouse.com

MORRISON N *House*

Welcome To the Morrison House!

Nestled off the cobblestone streets of Old Town Alexandria, the Morrison House is a sophisticated, yet welcoming, boutique hotel offering exceptional service and luxurious accommodations.

Named one of the “Washingtonian” best locations for weddings, the Morrison House hosts a myriad of events, from intimate wedding ceremonies and dinners to cocktail- style receptions that span our beautifully-appointed event space and courtyard. Our Parlor is ideal for elegant wedding showers or teas, and our Louis XVI room for rehearsal dinners or farewell brunch.

Chef Dennis Marron, of the award winning Morrison House Grille, creates all of our delicious culinary selections. All of our wedding packages include:

- ✎ Use of our Parlor and the perfect private dining room to suit your size event*
- ✎ Cocktail Reception with butlered hors d'oeuvres*
- ✎ A full premium bar and selection of house wines*
- ✎ Ivory linens and comfortable house chairs, gold chargers and votives*
- ✎ A complimentary room upgrade (based on availability)*

Should you have a menu or theme in mind, Chef is always happy to create a custom menu to suit your taste or the season.

Thank you for considering the Morrison House for such a special celebration. We look forward to helping you plan the wedding of your dreams!

MORRISON  N
House

2010 Plated Dinner Wedding Package

Cocktail Hour

*Passed Hors d'oeuvres
(please select 4)*

Petit Crabcakes

*Tempura Vegetable Crisps with Ginger Teriyaki
Chicken Satay with Individual Dipping Sauces
Baby Mozzarella and Tomato Crostini with Basil*

Spinach Spanikopita

Bacon Wrapped Scallops

Citrus Cured Salmon with Crème Fraîche

Brie with Raspberry in Puff Pastry

Sliced Beef Tenderloin on Crisp Wonton, Wasabi cream

Pancetta Wrapped Shrimp

Premium Bar

*Absolut Vodka, Beefeater's Gin, Dewar's Blended Scotch, Makers Mark
Bourbon, Captain Morgan Spiced Rum, Cuervo Gold Tequila,
Seagram's VO Whiskey*

*Assorted Soft Drinks, Juices and Mixers
House Select Wines and Champagne*

*Package includes 3 ½ hours beverage service and
bartender. Each additional hour of service \$13.00 per
person.*



MORRISON N

House

Plated Dinner

First Course *(please select one)*

Tomato Bisque
Basil Cream

Potato Leek Soup

Apple Parsnip Bisque
Duck Confit

Arugula with Pancetta
Oven Dried Tomatoes, Manchego
Cheese and Champagne Vinaigrette

Classic Caesar
House Made Caesar Dressing, White
*Anchovies, Reggiano, Capers**

Mixed Seasonal Greens
With Cashel Blue Cheese, Grapes and
Walnuts

Optional Second Course *(add \$15.00 to package cost)*

Fresh and Smoked Salmon Tartar
Lemon-Caper Aioli

Braised Berkshire Pork Cheeks
House Cured Bacon, Roasted Shallot

Maryland Style Crab Cake
Toasted Brioche, Arugula, Toy Box
Tomatoes
& Sauce Gribiche

Fried Green Tomatoes
Come Back Sauce, Micro Cilantro

Main Course *(please choose two)*

selections for parties of 25 or more must be submitted 10 days before the event

Pan Seared Big Eye Tuna
Parsnip Puree, Cipollini Onion Marmalade

MORRISON HOUSE

*Main Course
(continued)*

*Grilled Wild Caught Salmon
Brussels Sprouts, Cauliflower Puree & Crème Fraîche*

*Pork Chop
Sweet Potato Puree, Braised greens & Brown Sugar Pork Jus Rib-eye*

*Rib-eye
Cashel Blue Cheese Butter, Champagne Battered Onion Rings*

*Filet Mignon
Pomme Puree, Haricots Vert & Cabernet Reduction*

*Risotto
Wild Mushroom Risotto, Peas, Carrots, Mushroom Nage*

*Roast Chicken Breast
Lyonnais Fingerling Potato, Haricot Vert, Cabernet Reduction*

*Pan Roasted Rockfish
Clams, Baby Potatoes, Salt Pork, & Chowder Cream*

*Desserts
(Choose One)*

Maple Crème Brûlée

Molten Chocolate Cake, Fresh Berries

*Warm Apple Spice Cake
Caramel Sauce & Cream Cheese Icing*

Fresh Berries with Crème Fraîche

Milk Chocolate Pot de Crème



Morrison House Coffee and Teas

\$139.00 per person

22% Service Charge and Applicable City and State Taxes will Apply,

MORRISON N *House*

Reception Additions Reception Display Items

*Alexandria Farmers Market Vegetable Display
with Herbed Dipping Sauce
7.00 per person*

*Smoked Salmon with Crème Fraîche, Capers
\$9.00 per person*

*Jumbo Shrimp Cocktail, with Traditional Cocktail
Sauce \$48.00 per dozen*

*Artisanal Cheese Display, Assorted Breads and
Crackers \$7.00 per person*

*Raw Oyster Bar
Champagne Mignonette and Cocktail Sauce
\$38.00 per dozen*

*Morrison House Made Charcuterie Board with
Cornichons and Grainy Mustard
\$10.00 per person*

Reception Display or Carving Stations (Based on two hour service)

Country Ham with Honey Mustard and House Made Biscuits \$11.00 per person

Herbed Beef Tenderloin with Horseradish Cream and Rustic Breads \$15.00 per person

Warm Sliced Pork Loin with Cipollini Onion Ragout \$14.00 per person

*Seafood Tower with Clams, Oysters, Mussels, Maryland Crab, Lobster and Shrimp
\$29.00 per person*

Hand Rolled Sushi Station \$3.50 per piece

*Herb or Squash Gnocchi with Selection of Brown Butter Sauce or Tomato Sauce \$13.00
per person*

MORRISON HOUSE

Additional Information regarding Events at the Morrison House

Tax and Service Charges

All food, beverage and package pricing is subject to 22% Service Charge, 9 % food and beverage tax,

Service Charges and Room rentals are subject to 5% city and state taxes.

Additional Courses

Additional Soup or Salad Course can be added with a charge of \$10.00. The Optional Second Course has an additional 15.00 charge.

Package Pricing

Packages are inclusive of cake cutting, bartender charges, room charges for the Louis XVI and Parlor, house linens, votives house chairs. Custom packages and ala carte pricing are available.

Ceremony or Chivari Chairs, Specialty Linens, Flowers, and other décor are available at additional costs.

Music

Live Music is permitted in our event space. In consideration of our other guests, Certain limits to volume and hours permitted may apply.

Valet Parking

Valet Parking is available for guests attending your event. The charge is \$10.00 per car, and can be on account or paid by the individual. For overnight parking, hotel rates apply.

Guest Rooms

We are happy to offer special rates for your guests that wish to stay at the Morrison House. Rates and Room block availability depend on the date. Please contact your sales manager for assistance.