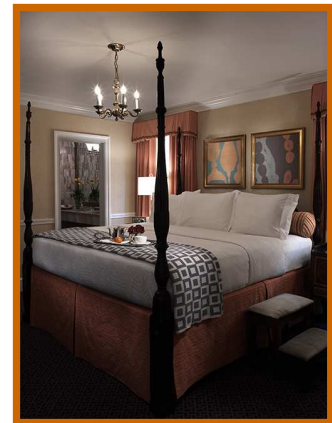


# MORRISON N *House*



*2010 Wedding Packages*

# 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   
*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.*



*20% Service Charge and Applicable City and State Taxes will Apply,*

# 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*

*Reception Additions*

*20% Service Charge and Applicable City and State Taxes will Apply,*

# MORRISON N *House*

## *Reception Display Items*

<i>Alexandria Farmers Market Vegetable Display with Herbed Dipping Sauce 7.00 per person</i>	<i>Smoked Salmon with Crème Fraîche, Capers \$9.00 per person</i>
<i>Jumbo Shrimp Cocktail, with Traditional Cocktail Sauce \$48.00 per dozen</i>	<i>Artisanal Cheese Display, Assorted Breads and Crackers \$7.00 per person</i>
<i>Raw Oyster Bar Champagne Mignonette and Cocktail Sauce \$38.00 per dozen</i>	<i>Morrison House Made Charcuterie Board with Cornichons and Grainy Mustard \$10.00 per person</i>

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

<i>Country Ham with Honey Mustard and House Made Biscuits \$11.00 per person</i>
<i>Herbed Beef Tenderloin with Horseradish Cream and Rustic Breads \$15.00 per person</i>
<i>Warm Sliced Pork Loin with Cipollini Onion Ragout \$14.00 per person</i>
<i>Seafood Tower with Clams, Oysters, Mussels, Maryland Crab, Lobster and Shrimp \$29.00 per person</i>
<i>Hand Rolled Sushi Station \$3.50 per piece</i>
<i>Herb or Squash Gnocchi with Selection of Brown Butter Sauce or Tomato Sauce \$13.00 per person</i>

# MORRISON HOUSE

*Additional Information regarding Events at the Morrison House*

## *Tax and Service Charges*

*All food, beverage and package pricing is subject to 20% 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.*