SINCE 1975

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THEISMANN'S

Private Events

For event bookings, contact
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Private Events

ABOUT

With exceptional fare, warm hospitality, a comfortable lively atmosphere and close proximity to King Street Metro and hotels, Theismann's is a premiere event venue in Alexandria. Celebrations of all types are weekly events at Theismann's, including rehearsal dinners, office parties, tour group lunches, and retirements. Our professional events team will help you to plan and execute a stellar event from start to finish!

Party planners have a choice of a variety of event spaces at Theismann's for seated dinners and cocktail receptions up to 300 guests. A variety menu options are offered, from passed appetizers and cocktails, to carving stations and wine service.

Theismann's also takes its expertise on the road, offering off-site catering for a variety of events. As with on-site parties, our events team will work with you to design offerings appropriate for the specifics of your event. Included in the custom catered event repertoire are office luncheons/dinners/receptions, pool parties, community dinners, picnics, wedding receptions and boxed lunches/dinners for tour groups.

EVENT BOOKING INFORMATION

– Locally owned and operated business

– Centrally located in Old Town near several hotels and King Street Metro

– All menu items are made from scratch, in house

– Private, semi-private and full venue buyout event spaces

– Customized menus available upon request

- We do not charge room rental fees for use of dining spaces, however food & beverage minimums do apply. The F&B minimum is the food & beverage subtotal before the sales tax and service charge are added. If your F&B spend falls short of the guaranteed minimum, the difference will be charged as a miscellaneous fee.
- To finalize an event reservation, an Event Booking Agreement must be authorized with a signature, and credit card information. For events with an F&B minimum of $5,000 or more, we require a 50% deposit; the reservation is not guaranteed until the signed agreement and deposit (if applicable) are received.
- At the conclusion of the event, all expenses will be charged to the credit card on file, unless otherwise directed. Please note: the minimum spend amount must be met on a single tab – individual guest checks do not apply towards the F&B minimum. Upon request, we will divide the final tab between up to (5) credit cards for final payment.
- The final guest count is due no less than five days prior to your event date. You will be charged for the minimum number of guests, regardless of how many guests actually attend. If this number increases on the day of your event, we will do everything possible to accommodate the additional guests.
- Please note: all menus and pricing are subject to change. G = gluten free; V = vegetarian.
- Buffet menus and some cocktail platters require at least 48 hours' advance notice.
- Prix fixe plated meals are available for up to 100 guests. All course selections must be sent to the event coordinator at least 1 week prior to the event date.

Private Events

THE OWNER'S SUITE

The Owner's Suite is the most popular event space, featuring a floor-to-ceiling window wall, tv's to catch the game or display a slideshow, and cool, inviting decor. The Suite includes the Terrace (upper) and Mezzanine (lower) rooms, which can be combined to accommodate up to 100 guests for a private event.

Individually, the Terrace can accommodate up to 65 guests for a cocktail reception and up to 50 for a seated meal while the Mezzanine can accommodate up to 45 guests for a semi-private cocktail reception and up to 40 for a seated dinner. Please note, guests do have to pass through the Mezzanine to access the Terrace area.

THE LOUNGE

The Lounge is an open, semi-private area located near the bar, and is an ideal space for lively happy hours and informal social gatherings. The Lounge can accommodate up to 30 guests for a standing reception, and can be set up with a satellite bar and/or appetizer station.

THE PRESS BOX

The Press Box offers booth and table seating that can be arranged for dining for up to 64 guests, or a standing cocktail reception with sit down dinner for up to 30 guests. This open, semi-private area overlooks the bar and also provides floor to ceiling windows looking out to the patio and King Street.

THE PATIO

The patio at Theismann's is an outdoor option for a casual cocktial reception for up to 60 guests, or a sit down meal for up to 50. The patio provides overhead cover from sun and rain, as well as heaters for colder weather.

Please note the do not have drop down panels to protect from heavy rain or wind, nor to fully enclose the space in the winter.

Brunch & Lunch MENUS

++22% Service Fee and all applicable state & local taxes

BRUNCH MENU

$18++ per guest

Starter

CHOOSE 1 FOR THE TABLE from the dine-in online menu

Entrées

CHOOSE 4 FROM: BRUNCH SPECIALTIES*, SALADS, OR SANDWICHES & BURGERS
*Add $8 pp supplement to include crab cake benedict or shrimp and grits.

BRUNCH BUFFET MENU

$26++ per guest

Salad

CHOOSE 1 FOR THE TABLE from the dine-in online menu

Brunch Specialties

CHOOSE 3 FROM: QB SCRAMBLE | SCRAMBLED EGGS FRIED CHICKEN BISCUITS | CLASSIC EGGS BENEDICT WAFFLES WITH ASSORTED TOPPINGS (full descriptions can be viewed via the online menu)

*Add $8 pp supplement to include crab cake benedict or shrimp and grits.

Sides

CHOOSE 2 FROM: GRILLED SAUSAGE PATTIES
THICK CUT APPLEWOOD SMOKED BACON
SMASHED GARLIC PARMESAN POTATOES
SEASONAL FRUIT

BUSINESS LUNCH MENU

$18++ per guest *(includes soft drink/lemonade/coffee/ iced tea)*

CHOOSE 3 FROM from the dine-in online menu:
SALADS (can add chicken), SANDWICHES OR BURGERS

PREMIUM LUNCH MENU

2 COURSE $24++ per guest | 3 COURSE $29++ per guest

Starter

CHOOSE 1 OR DESSERT from the dine-in online menu

Entrées

CHOOSE 4 FROM: SALADS (can add chicken), SANDWICHES OR BURGERS

Dessert

CHOOSE 1 OR STARTER from the dine-in online menu

Dinner MENU

++22% Service Fee and all applicable state & local taxes

3 COURSE PRIX FIXE MENU

$35++ per guest

Starter

CHOOSE 2 from the dine-in online menu

Salads

CHOOSE 2 from the dine-in online menu

Entrées

CHOOSE 4 from the dine-in online menu

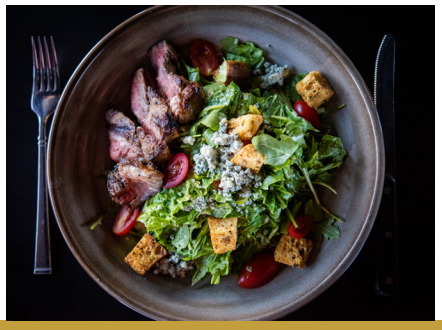
*Add $10 supplement for full rack ribs, crab cakes, or filet mignon

Dessert

CHOOSE 2 from the dine-in online menu

4 COURSE PRIX FIXE MENU

$40++ per guest



Classic Buffet

$32 PER GUEST

+22% service charge and all applicable state & local tax additional

STARTERS *select (1)*

ROASTED GARLIC HUMMUS V
house made, smoked paprika, olive oil, cucumbers, carrots, warm pita

HOT BEER CHEESE V
golden lager, soft pretzels

SWEET POTATO TOTS
hot honey, bacon, pecans, green onions

SALAD *select (1)*

GARDEN SALAD V
mixed greens, grape tomatoes, cucumbers, carrots, red onion, garlic croutons; choice of house made ranch, blue cheese, champagne vinaigrette, dijon vinaigrette

GREENS & FETA SALAD V
mixed greens, champagne vinaigrette, dried cranberries, feta, candied pecans

CAESAR SALAD
chopped romaine, creamy garlic dressing, garlic croutons, parmesan

ENTRÉES *select (2)*

PAN ROASTED SALMON
roasted tomato-dill butter

HERB ROASTED CHICKEN
lemon-rosemary butter

SPIRALE PASTA & CHICKEN
pan seared chicken breast, sun dried tomatoes, baby spinach, parmesan cream

CHICKEN LOUISIANA G
shrimp, andouille sausage, peppers, onions, cajun cream, basmati rice

SIDES *select (2)*

CRISPY SMASHED GARLIC-PARMESAN POTATOES V

GARLIC GREEN BEANS V G

MAC & CHEESE V

DESSERT *select (1)*

WARM APPLE CRUMBLE V
granny smith apples, brown sugar, cinnamon, vanilla ice cream

V = Vegetarian, may include egg or dairy products | G = Gluten free

Premium Buffet

$60 PER GUEST

+22% service charge and all applicable state & local tax additional

STARTERS *select (3)*

CHESAPEAKE CRAB DIP
warm pita bread

ROASTED GARLIC HUMMUS V
house made, smoked paprika, olive oil, cucumbers, carrots, warm pita bread

MINI CRAB CAKES
tartar sauce

CUBAN SLIDERS
dijonnaise, pickles, swiss cheese, capicola, salami, braised pork

CHICKEN WINGS
house buffalo sauce, blue cheese, celery, carrots

SALAD *select (1)*

GARDEN SALAD V
mixed greens, grape tomatoes, cucumbers, carrots, red onion, garlic croutons; choice of house made ranch, blue cheese, champagne vinaigrette, dijon vinaigrette

GREENS & FETA SALAD V
mixed greens, champagne vinaigrette, dried cranberries, feta, candied pecans

CAESAR SALAD
chopped romaine, creamy garlic dressing, garlic croutons, parmesan

ENTRÉES *select (2)*

PAN ROASTED SALMON roasted tomato-dill butter

HERB ROASTED CHICKEN lemon-rosemary butter

SLICED TENDERLOIN red wine shallot demi-glace

SPIRALE & CHICKEN pan seared chicken breast, sun dried tomatoes, baby spinach, parmesan cream

CHICKEN LOUISIANA G shrimp, andouille sausage, peppers, onions, cajun cream, basmati rice

BABY BACK RIBS spice rubbed, slow cooked & char grilled, old no. 7 bbq sauce

SIDES *select (2)*

GRILLED ASPARAGUS WITH BLUE CHEESE V G

CRISPY SMASHED GARLIC-PARMESAN POTATOES V

GARLIC GREEN BEANS V G

MAC & CHEESE V

DESSERT

MINI OREO® CHEESECAKE BITES V strawberry sauce, whipped cream; plus assorted fruit platter

WARM APPLE CRUMBLE granny smith apples, brown sugar, cinnamon, vanilla ice cream

V = Vegetarian, may include egg or dairy products | G = Gluten free

Cocktail Reception

APPETIZER BUFFET

refilled as needed for up to two hours

CHOOSE ANY 6 ITEMS, $35 PER GUEST

+22% service charge and all applicable state & local tax additional

FRIED MINI CRAB CAKES
tartar sauce

SESAME CHICKEN SKEWERS
ginger aioli, scallions

CHILLED MEDITERRANEAN SPINACH DIP V
spinach, feta, walnuts, roasted red peppers,
house-made everything crackers

TOMATO-OLIVE BRUSCHETTA
toasted garlic crostini

AVOCADO TOAST
avocado, chimichurri, evoo crostini

SESAME STEAK SKEWERS*
ginger-soy aioli

CAPRESE SKEWERS
fresh mozzarella, grape tomatoes, basil, balsamic reduction, evoo

HOT BEER CHEESE V
golden lager, soft pretzels

DC CHILI-CHEESE FRIES
dc-style chili, beer cheese, half smoked sausage,
pickled onions, blackened ranch
(substitute impossible chorizo to make it vegetarian +$2 per person)

CHICKEN WINGS
house buffalo sauce, blue cheese, celery, carrots

PLATTERS

each platter serves approximately 25 guests

CHEF'S CHARCUTERIE BOARD ... 180

CHEF'S CHEESE BOARD ... 165

HOT BEER CHEESE V
with soft pretzels ... 85

ROASTED GARLIC HUMMUS V
house made, smoked paprika, olive oil, cucumbers, carrots,
warm pita ... 75

CHILLED MEDITERRANEAN SPINACH DIP
spinach, feta, walnuts, roasted red peppers,
house-made everything crackers ... 90

DC CHILI-CHEESE FRIES
dc-style chili, beer cheese, half smoked sausage, pickled onions,
blackened ranch ... 90
(substitute impossibly chorizo to make it vegetarian +2 per person)

TOMATO-OLIVE BRUSCHETTA
toasted garlic crostini ... 60

AVOCADO TOAST
avocado, chimichurri, evoo crostini ... 75

SESAME STEAK SKEWERS*
ginger-soy aioli ... 150

SESAME CHICKEN SKEWERS
ginger aioli, scallions ... 65

CRAB CAKE SLIDERS
tartar sauce ... 150

JOE'S ALL-AMERICAN SLIDERS
house-ground prime chuck patties, american cheese,
shredded iceberg, russian dressing ... 100

CAPRESE SKEWERS
fresh mozzarella, grape tomatoes, balsamic reduction,
basil, evoo ... 95

CLASSIC JUMBO SHRIMP COCKTAIL
house made cocktail sauce ... 150

CUBAN SLIDERS
dijonnaise, pickles, swiss cheese, capicola, salami,
braised pork ... 150

MINI CRAB CAKES
jumbo lump crab, old bay, jalapeno tartar sauce ... 125

CHICKEN WINGS
house buffalo sauce, blue cheese, celery, carrots ... 125

IMPOSSIBLE SLIDERS V
plant-based patty, roasted mushrooms, swiss cheese,
charred tomato aioli, frisée, onion-brioche bun ... 180

CHEF'S SEASONAL FRUIT PLATTER ... 95

ASSORTED MINI DESSERTS ... 95

ASSORTED COOKIES
vegan chocolate chip cookies available upon request ... 30

V = Vegetarian, may include egg or dairy products

Bar Packages

We are happy to customize a beverage package to suit your specific event needs. Please note that “shots” and bottled water are not included/offered in any bar package.

PREMIUM BRAND BAR

includes

FEATURED DOMESTIC & IMPORTED BEERS
FEATURED RED & WHITE WINES
PREMIUM BRAND SPIRITS
ASSORTED SOFT DRINKS
JUICES (on request)

FIRST HOUR $28++ / PERSON
$20++ / PERSON EACH ADDITIONAL HOUR

BEER, WINE & WELL BRAND BAR

includes

FIRST TIER DOMESTIC & IMPORTED BEERS
HOUSE RED & WHITE WINES
WELL BRAND SPIRITS
ASSORTED SOFT DRINKS

FIRST HOUR $18++ / PERSON
$15++ / PERSON EACH ADDITIONAL HOUR

CALL BRAND BAR

includes

SELECT DOMESTIC & IMPORTED BEERS
SELECT RED & WHITE WINES
CALL BRAND SPIRITS
ASSORTED SOFT DRINKS

FIRST HOUR $25++ / PERSON
$18++ / PERSON EACH ADDITIONAL HOUR

ON CONSUMPTION

This option offers your guests the ability to order any beverage of their choice. Each beverage will be added to the host’s final bill.

CASH BAR

This option offers your guests the ability to order any beverage of their choice. Each beverage will paid by your guests. Please note “cash bar” does not apply towards the F&B minimum purchase amount.