



weddings
AT MORRISON
HOUSE

welcome NOTE

Dearest Gentle Reader,

Congratulations on your engagement and embarking on the greatest story that history can write, your love story. We are honored at the potential of hosting your grand event and aspire to create an experience unlike anything else in the heart of Old Town Alexandria.

Whether welcoming your guests into our parlor with the warmth of the fireplace or savoring the pristine flavors of our fine dining cuisine and craft cocktails, let the first chapter of your happily ever after begin here.

Yours Truly,
The Morrison House



package INCLUSIONS

MORRISON HOUSE WEDDING PACKAGE \$190/PP

4-hour open bar

One Signature Cocktail during Cocktail Hour

Selection of Four Hors D'oeuvres

Chef-Crafted Gourmet Dinner

Table-Side Wine Service

Courtesy Guest Room Block

One Complimentary Two-Night Stay in a Publisher Suite

Complimentary Tasting for Two, any Additional Guests \$175/PP

FOR ADDITIONAL FEES

Ivory Linens, Gold/Silver Chargers, Dance Floor, Votive

Candles In-House Cutlery, Glassware and China



cocktail HOUR

SELECT FOUR HORS D'OEUVRES

WARM

Bacon Wrapped Scallops with Cilantro Aioli & Micro Cilantro

Coconut Shrimp with Aji Amarillo Sauce

Mini Crab Cakes with Fish Sauce Aioli **Seasonal**

Mesoamerican Croquette and Spicy Aioli

Kalbi San Lettuce Wrap, Gochujang Aioli, Apple Chi, Sesame Seeds

Vegetable Dumplings and Lemongrass Sauce

Kale & Vegetable Dumpling **vegan**

Mini Sweet Plantain Empanadas with Smoked Bean Pasta & Lime Sour Cream

COLD

Mesoamerican Ceviche Shooter with Cassava Chips

Whipped Goat Cheese Crostini with Honey, Almond & Pickled Blackberries

Tuna Poke Cones with Wasabi Aioli

Jicama Ceviche, Serrano Aguachile & Avocado Mousse **vegan**

Watermelon Compress Cubes, Chamoy & Chili Rub

Heart of Palm Mousse Crostini with Micro Greens

add-ons

Lamb Lollipop \$11/PP

Caviar Bite \$16/PP

Mini Lobster Roll \$18/PP



cocktail HOUR DISPLAYS

All cocktail hour displays must be accompanied by 4 passed hors d'oeuvres at an additional cost.

ARTISAN CHARCUTERIE \$38/PP

Classic Pimento Cheese, Firefly Farms and Lancaster Local Cheeses, Virginia Ham, Coppa, Salami, Baguette, Crackers, Dried Fruit, and Local Honey

CAVIAR \$56/PP

House-Made Tortillas and Blini, assortment of 3 Canterbury Cured Caviars, Crème Fraiche, Chives, Spicy Sauce, Fresh Fruit

SEAFOOD \$58/PP

Jumbo Shrimp, Raw Oysters, Mesoamerican Ceviche, Scallop Augachile, Lobster Tails



first COURSE

SELECT ONE SALAD

SPINACH SALAD

Asian Pear, Goat Cheese, Spiced Pecans with Champagne Vinaigrette

LANCASTER GREEN SALAD

Mixed Field Greens, Seasonal Fruit, House-Made Tortilla Croutons with Green Goddess Dressing

PROSCIUTTO & FIG SALAD - *Only available in fall*

Prosciutto & Fig Salad with Candied Walnuts, Flax Seeds and Cherry Vinaigrette

BURRATA & CITRUS - *Only available in summer*

Mint and Basil Spread, Orange & Cherry Tomato, Roasted Pistachios with a Balsamic Glaze



second COURSE

SELECT TWO ENTREES

Entrees are served with Chef's seasonal vegetables

SMOKED CHICKEN ROULADE

Smoked with a Corn and Seasonal Vegetable Filling, Achiote Mashed Potato Puree & Chicken Jus

SEAFOOD DISH

Creamy Annatto Rice with your choice of fish below

Tripletail Red Snapper, *available January through July*

Chilean Seabass, *available year round*

Trout, *available year round*

CHARGRILLED FILET OF BEEF

Garlic & Onion Mashed Potato with Lozano Jus

PORK CHOP

Cassava Puree, Peas, & Pork Jus

SEASONAL GNOCCHI

Beurre Blanc Sauce, Raw Trout Caviar,
Sage & Chives Oil with Seasonal
Vegetable



additional ENTREES

UPGRADED ENTREES

The higher price will prevail on package pricing

LOBSTER TAIL +\$26/PP - *seasonal*

Black Truffle Mashed Potato & Meyer Lemon Beurre Blanc

THE STUDY'S STEAK & ONIONS +\$28/PP

The Study's Signature Dish of 30-Day Dry-Aged Strip Loin with Cassava Puree & Boxwood Red Bordelaise

LOBSTER & GRILLED FILLET OF BEEF +\$40/PP - *seasonal*

Creamy Annatto Rice, Meyer Lemon Beurre Blanc

DUCK MAGRE +\$58/PP

Celery Root Puree, Roasted Baby Carrots, Duck Croquette, and Duck and Annatto Jus



late night SNACKS

SLIDERS \$18/EACH

Grilled Beef Slider: Smoked Cheddar, Caramelized Onion, Remoulade
Chicken Tinga Slider: Pepper Jack Cheese, Coleslaw

BIRRIA TACOS \$19/EACH

Slow Roasted Chuck Eye Roll with Side of Consommé and Mozzarella Cheese

CHINESE TAKEOUT \$18/PP

Drunken Noodles, Chicken Tso, Egg Rolls, Crab Rangoon, Fried Rice

FRENCH FRY BAR \$15/PP

Idaho & Sweet Potato Fries with Bacon, Sour Cream, Scallions,
Smoked Tomato Aioli & Cotija Cheese

DESSERT BAR \$12/PP

Assorted Gourmet Donuts: Bacon and Maple, Nutella and
Strawberry and Salted Caramel and Mozzarella Cheese



bar PACKAGE

FOUR HOUR OPEN BAR INCLUDED

Additional \$15/PP for one additional hour / Five hour maximum

LIQUORS

Svedka Vodka, Beefeater Gin, Cruzan Rum, El Jimador Tequila, Jim Beam Bourbon, Jack Daniel's Whiskey, Dewars White Label Scotch

LOCAL CRAFT BEERS

Bud Light, Devil's Backbone Vienna Lager, Corona, Heineken, Blue Moon, Port City Monumental IPA, Port City Downright Pilsner, Port City Optimal Wit, White Claw

WINES

Proverb Cabernet, Proverb Merlot, Proverb Pinot Noir, Proverb Chardonnay, Proverb Sauvignon Blanc, Proverb Pinot Grigio, Proverb Rose & Chateau Ste. Michelle Sparkling



bar UPGRADES

OLD TOWN BAR +\$10/PP

LIQUORS

Tito's Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Espolon Blanco Tequila, Maker's Mark Bourbon, Jameson Whiskey, Glenlivet 12 Year Scotch

LOCAL CRAFT BEERS

Bud Light, Devil's Backbone Vienna Lager, Corona, Heineken, Blue Moon, Port City Monumental IPA, Port City Downright Pilsner, Port City Optimal Wit, White Claw

WINES

Joel Gott Cabernet, Sterling Merlot, Mark West Pinot Noir, Joel Gott Chardonnay, Kim Crawford Sauvignon Blanc, A to Z Pinot Gris, Bieler Pere Et Fils Rose, Mumm Napa Sparkling



bar UPGRADES

VIRGINIA BAR +\$20/PP

LIQUORS

Grey Goose Vodka, Sipsmith Gin, Appleton Estate Rum, Patron Silver Tequila, Basil Hayden Bourbon, Glenfiddich 12 Year Scotch, Canadian Club Whiskey

LOCAL CRAFT BEERS

Bud Light, Devil's Backbone Vienna Lager, Corona, Heineken, Blue Moon, Port City Monumental IPA, Port City Downright Pilsner, Port City Optimal Wit, White Claw

WINES

Dough Cabernet, Markham Merlot, J Vineyard Pinot Noir, Dough Chardonnay, Clos de los Siete Malbec Blend, Saint Clair Sauvignon Blanc, Attems Pinot Grigio, Williamsburg Wessex Rose, Unshackled Brut



getting ready PACKAGES

CHEF'S BAKERY SELECTION \$18/PP

Freshly Baked Croissant, Pain au Chocolat, Sweet Danishes, Sweet Corn Bites with Creamy Mousse

ENGLISH TEA \$20/PP

Assorted Finger Sandwiches: Cucumber, Lox, Chicken Salad & Egg Salad

Assorted Scones & Pastries with Fresh Seasonal Fruits & Berries

Our English Tea package is served with an assortment of hot tea blends, cream, honey, and lemon.

DIY PARFAIT BAR \$18/PP

Plain Yogurt, Seasonal Berries, House-made Jams, VA Valley Nuts, Nutella, Coconut Shavings, Chocolate Chips, Granola

LOX BAGEL SPREAD \$18/PP

Assortment of Bagels Topped with Cream Cheese, Smoked Salmon, Capers, Red Onion, Cucumbers & Fresh Dill



farewell BRUNCHES

MARTHA'S TABLE BRUNCH \$44/PP

Fresh Seasonal Fruits & Berries

Assorted Breads & Bagels served with Sweet Butter, Fruit Preserves & Flavored Cream Cheeses

French Toast with Pure Maple Syrup

Scrambled Eggs

Hickory Smoked Bacon

Pork Sausage Links

Breakfast Potatoes

Assorted Fruit Juices

Freshly Brewed Coffee, Decaf Included

Hot Tea



farewell BRUNCHES

MESOAMERICAN BRUNCH \$48/PP

House-made Tortillas

Gallo Pinto

Creamy Scrambled Eggs

Picadillo

Hickory Smoked Bacon

Sausage Links

Assorted Pastries

Assorted Fruit Juices

Freshly brewed Coffee, Decaf Included

Hot Tea



farewell BRUNCHES

A FOND FAREWELL BRUNCH \$54/PP

Fresh Seasonal Fruits & Berries

Chef's Bread & Bakery Selection

French Toast with Pure Maple Syrup

Hickory Smoked Bacon

Pork Sausage Links

Breakfast Potatoes

Smoked Salmon on Mini Bagels with Capers & Onions

OMELETTE STATION INCLUDES:

\$180 chef attendant fee required / One station per 50 guests

Diced Smoked Ham, Cheddar & Swiss Cheese, Garden Chives, Sliced Mushrooms, Bay Shrimp, Sausage, Bell Peppers, Onions, Smoked Salmon

Assorted Fruit Juices

Freshly Brewed Coffee, Decaf Included

Hot Tea



brunch ENHANCEMENTS

BUBBLES \$7/PER GLASS

Domaine Ste. Michelle Brut

BUBBLE BAR \$15/PP PER HOUR

\$180 bartender fee required

Bellini, pomegranate mimosa, French 75 & St. Germaine Bubbly

BLOODY MARY BAR \$17/PP PER HOUR

\$180 bartender fee required

Traditional Bloody Mary with Assorted Garnishes: Celery, Lemon, Lime, Green Olives, Snow White Cocktail Onions, Pickled Dilly Beans, Bacon



general INFORMATION

DEPOSIT

A 25% deposit of the estimated cost is due at contract signing, to confirm your date. Scheduled deposits can be setup with your catering sales manager. The remaining balance is due 10 business days prior to your wedding. Acceptable methods of payment are credit card, cashier's check, certified check or cash.

GUARANTEES

Your final guarantee must be received no later than 12:00 PM, 10 business days prior to your wedding. This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly.

SERVICE CHARGE & TAXES

The wedding packages are subject to 25% service charge, 11% state and city tax.

PARKING

Morrison House provides valet-parking in our garage at a \$42 for overnight guests.

KID'S MENU PRICING

For children 10 and under \$35/PP

VENDOR MEALS \$45/PP

