



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 cocktail 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.



Premium Lunch

2 COURSES \$25 PER GUEST / 3 COURSES \$30 PER GUEST

SHARED BITES served family style, select (1)

ROASTED GARLIC HUMMUS V

warm pita

HOT BEER CHEESE V

golden lager, soft pretzels

PHILLY FLATBREAD

shaved ribeye, caramelized onions, provolone, hot cherry peppers

ENTRÉES select (3)

SPIRALE PASTA & CHICKEN

pan seared chicken breast, house made pasta, baby spinach, sun dried tomatoes, parmesan cream sauce

CHICKEN CAESAR SALAD

grilled chicken breast, chopped romaine, creamy garlic dressing, garlic croutons, parmesan

IMPOSSIBLE BURGER V

plant-based patty, roasted mushrooms, swiss cheese, charred tomato aioli, frisée, onion-brioche bun

JOE'S ALL-AMERICAN BURGER

double smashed beef patties, american cheese, shredded iceberg, pickle slices, russian dressing, onion brioche bun, with skin-on fries

SOUTHERN FRIED CHICKEN SALAD

iceberg & romaine, grape tomatoes, red onions, hard boiled egg, cheddar, honey-mustard & house made ranch

CRISPY SKIN BELL & EVANS HALF CHICKEN

heirloom summer squash, roasted fingerlings, lemon-thyme gravy

PAN ROASTED SALMON* G

roasted tomato-dill butter, asparagus, red skin potatoes, herb salad

DESSERT select (1)

OREO® CHEESECAKE V

strawberry sauce, whipped cream

WARM APPLE CRUMBLE V

granny smith apples, brown sugar, cinnamon, vanilla ice cream

ICE CREAM SUNDAE

chef's special

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



Business Lunch

INCLUDES NON-ALCOHOLIC BEVERAGES

ENTRÉES *select (3)*

SPIRALE PASTA & CHICKEN

pan seared chicken breast, house made pasta, baby spinach, sun dried tomatoes, parmesan cream sauce

CHICKEN CAESAR SALAD

grilled chicken breast, chopped romaine, creamy garlic dressing, garlic croutons, parmesan

JOE'S ALL-AMERICAN BURGER

double smashed beef patties, american cheese, shredded iceberg, pickle slices, russian dressing, onion brioche bun, with skin-on fries

SOUTHERN FRIED CHICKEN SALAD

iceberg & romaine, grape tomatoes, red onions, hard boiled egg, cheddar, honey-mustard & house made ranch

IMPOSSIBLE BURGER *V*

plant-based patty, roasted mushrooms, swiss cheese, charred tomato aioli, frisée, onion-brioche bun

1 COURSE \$18 PER GUEST

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



Dinner

3 COURSES \$35 PER GUEST

4 COURSES \$45 PER GUEST

SHARED BITES served family style, select (2)

ROASTED GARLIC HUMMUS V

house made, smoked paprika, olive oil, cucumbers, carrots, warm pita

HOT BEER CHEESE V

golden lager, soft pretzels

PHILLY FLATBREAD

shaved ribeye, caramelized onions, provolone, hot cherry peppers

CANDIED PASTRAMI BITES G

whole grain mustard aioli, caraway spiced sauerkraut

STARTERS select (1)

GARDEN SALAD V

mixed greens, grape tomatoes, cucumbers, carrots, shaved red onions, champagne vinaigrette, garlic croutons

GREENS & FETA SALAD V G

dried cranberries, champagne vinaigrette, candied pecans

CAESAR SALAD

romaine, creamy garlic dressing, garlic croutons, grana padana

ENTRÉES select (4)

SPIRALE PASTA & CHICKEN

pan seared chicken breast, house made pasta, baby spinach, sun dried tomatoes, parmesan cream sauce

CRISPY SKIN BELL & EVANS HALF CHICKEN

heirloom summer squash, roasted fingerlings, lemon-thyme gravy

PAN ROASTED SALMON* G

roasted tomato-dill butter, asparagus, red skin potatoes, herb salad

IMPOSSIBLE BURGER V

plant-based patty, roasted mushrooms, swiss cheese, charred tomato aioli, frisée, onion-brioche bun

CHICKEN LOUISIANA G

shrimp, andouille sausage, peppers, onions, cajun cream, basmati rice

OVERNIGHT BEEF SHORT RIBS

red wine braised boneless beef short ribs, garlic green beans, crispy smashed garlic-parmesan potatoes, natural jus

ST. LOUIS RIBS

½ rack, slow cooked & chargrilled, coleslaw, old no. 7 bbq sauce, skin-on fries

PETITE FILET MIGNON*

(+5 per person) prime filet, whipped yukon gold potatoes, garlic green beans, red wine-shallot demi-glace

DESSERT select (1)

WARM APPLE CRUMBLE V

granny smith apples, brown sugar, cinnamon, vanilla ice cream

OREO® CHEESECAKE V

strawberry sauce, whipped cream

ICE CREAM SUNDAE

chef's special

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



Classic Buffet

\$32 PER GUEST

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

STARTERS select (2)

ROASTED GARLIC HUMMUS V

house made, smoked paprika, olive oil, cucumbers, carrots, warm pita

HOT BEER CHEESE V

golden lager, soft pretzels

PHILLY FLATBREAD

shaved ribeye, caramelized onions, provolone, hot cherry peppers

CANDIED PASTRAMI BITES G

whole grain mustard aioli, caraway spiced sauerkraut

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)

CREAMED SPINACH V

BROWN BUTTER & TOASTED CUMIN BROCCOLINI V G

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



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

PHILLY FLATBREAD
shaved ribeye, caramelized onions, provolone, hot cherry peppers

MINI CRAB CAKES
tartar sauce

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

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

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

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

OVERNIGHT BEEF SHORT RIBS red wine braised boneless beef short ribs, natural jus

ST. LOUIS RIBS ½ rack, slow cooked & chargrilled, old no. 7 bbq sauce

SIDES select (2)

CREAMED SPINACH V

GRILLED ASPARAGUS WITH BLUE CHEESE V G

BROWN BUTTER & TOASTED CUMIN BROCCOLINI V G

CRISPY SMASHED GARLIC-PARMESAN POTATOES V

GARLIC GREEN BEANS V G

MAC & CHEESE V

DESSERT select (1)

MINI OREO® CHEESECAKE BITES V strawberry sauce, whipped cream



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

CANDIED PASTRAMI BITES **G**

whole grain mustard aioli, caraway spiced sauerkraut

SOUTHERN FRIED CHICKEN STRIPS

house made ranch & honey mustard

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

PHILLY FLATBREAD

shaved ribeye, caramelized onions, provolone, hot cherry peppers

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

ROASTED GARLIC HUMMUS **V**

house made, smoked paprika, olive oil, cucumbers, carrots, warm pita ... 75

CANDIED PASTRAMI BITES **G**

whole grain mustard aioli, caraway spiced sauerkraut ... 120

SOUTHERN FRIED CHICKEN STRIPS

house made ranch & honey mustard ... 75

TOMATO-OLIVE BRUSCHETTA

toasted garlic crostini ... 60

AVOCADO TOAST

avocado, chimichurri, evoo crostini ... 75

SESAME STEAK SKEWERS*

ginger-soy aioli ... 150

CAPRESE SKEWERS

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

PHILLY FLATBREAD

shaved ribeye, caramelized onions, provolone, hot cherry peppers ... 95

CLASSIC JUMBO SHRIMP COCKTAIL

house made cocktail sauce ... 150

CUBAN SLIDERS

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

CRAB CAKE SLIDERS

tartar sauce ... 150

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

ASIAN TUNA BITES ... 125

CHEF'S SEASONAL FRUIT PLATTER ... 95

ASSORTED MINI DESSERTS ... 95



Custom add ons

STATIONS a chef attendant is required for each station for every 50 guests at \$50 per hour

PRIME RIB CARVING STATION peppercorn-herb crusted, slow roasted, silver dollar onion brioche rolls, horseradish, red wine-shallot demi-glace ... **28 PER PERSON**

DESSERT WAFFLE STATION chocolate chip, blueberry, or bacon-buttermilk waffles, vanilla ice cream, chocolate & caramel sauces, warm bananas in brown sugar syrup, whipped cream, marshmallow fluff, creamy peanut butter, strawberries, maraschino cherries, rainbow sprinkles ... **15 PER PERSON**

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



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 be paid by your guests. Please note “cash bar” does not apply towards the F&B minimum purchase amount.

