



## MORRISON HOUSE WEDDINGS ELOPEMENT PACKAGE

Engaged couples choose the timeless four-diamond Morrison House for their intimate destination wedding, reception, small ceremony or rehearsal dinner when the best of Alexandria is all that will do. The Watermark Ballroom calls to mind father-bridal dances of a bygone era. The parlor, library, and sweeping front steps are a memorable backdrop for photos of the couple. Personalized catering options are the perfect finishing touch to a once-in-a-lifetime day.



MORRISON

HOUSE

ALEXANDRIA

VIRGINIA

AUTOGRAPH COLLECTION®  
HOTELS

# GENERAL INFORMATION

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Elope (with your friends) to charming Old Town Alexandria. This complete wedding package offers everything you need for a romantic, intimate wedding just for you and those 23 friends and family you just can't get married without.

Package, including all tax and service charge: \$7,000

Elopement packages are available Sunday–Thursday evenings after 6pm, and Saturday and Sundays from 11am–3pm. All packages are for a total of 4 hours including the ceremony.

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## CEREMONY

- » Ceremony for 23 guests (plus the two lucky newlyweds) in the distinctively appointed Watermark Ballroom
- » An officiant to perform your wedding ceremony
- » A beautiful bouquet, boutonnière, and aisle or chair floral
- » Your choice of a violinist, guitarist or cellist to play your ceremony and reception

## RECEPTION

- » Cocktail reception with butlered hors d'oeuvres for one hour in the parlor
- » A full premium bar and selection of house wines, cocktails, and soft drinks
- » Champagne toast
- » Centerpieces for two cocktail tables

## DINNER

- » The Watermark Ballroom set for 25 with house linens, chiavari chairs, votives, and gold chargers
  - » Floral centerpiece for your table
  - » Three–course dinner with wine pairings and coffee service
  - » A delicious petite wedding cake (for up to 25 guests only) or choice of dessert
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For additional information, to check availability or to set up a site visit, please contact [Katie.Rehnberg@morrisonhouse.com](mailto:Katie.Rehnberg@morrisonhouse.com) or 703-842-2796. Our events team can also assist with additional guests and florals. Best wishes and we look forward to hearing from you!

All terms subject to availability.



# COCKTAIL HOUR

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## SELECTION OF BUTLERED HORS D'OEUVRES

(Please select four from the following suggestions)

- Trout Roe and Crème Fraiche in Sesame Cone Petite
  - Crab Cakes
  - Sliders, Cornichon
  - Endive, Goat Cheese, Tomato
  - Seasonal Soup Shooter
  - Grilled Cheese
  - Tomato Skewers, Mozzarella, Basil, Balsamic Beet
  - Pickled Deviled Eggs
  - Steak Tartare on Waffle Chip
  - Pickled Shrimp
  - Tuna Tartare on a Crispy Wonton
  - Bourbon Compressed Watermelon, Jamon Serrano
  - Truffle Potato Dumplings
  - Shrimp Cocktail
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# BEVERAGE PACKAGE

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Beverage service will include premium alcohol, a selection of beer, house red and white wine, assorted juices, spring water, mineral water, and assorted soft drinks.

## **Premium Alcohol**

- » Titos Vodka
- » Beefeater Gin
- » Dewar's Blended Scotch
- » Bulleit Bourbon
- » Chairman's Reserve Spiced Rum
- » El Jimador Tequila
- » Jameson

## **Domestic and Imported Beer (selection of 4)**

- Anchor Steam
- Budweiser
- Bud Light
- Clausthaler N/A
- DC Brau Corruption
- Lagunitas Daytime IPA
- New Belgium Snapshot
- Port City Optimal Wit Port
- City Porter
- Port City Monumental
- IPA Sam Adams Boston Lager
- Stella Artois
- Stillwater Stateside

## **House Red and White Wine**



# PLATED DINNER

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## SOUP OR SALAD COURSE

(Please select one)

**Seasonal Soup**

–or–

**Classic Caesar**

with house-made caesar dressing, white anchovies, parmesan reggiano, and capers

**Arugula Salad**

with figs, parmesan reggiano, and sherry vinaigrette

**Baby Beet Salad**

with goat cheese, balsamic reduction, frisee, and arugula

**Bibb Salad**

with hazelnut vinaigrette and toasted hazelnuts

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# PLATED DINNER

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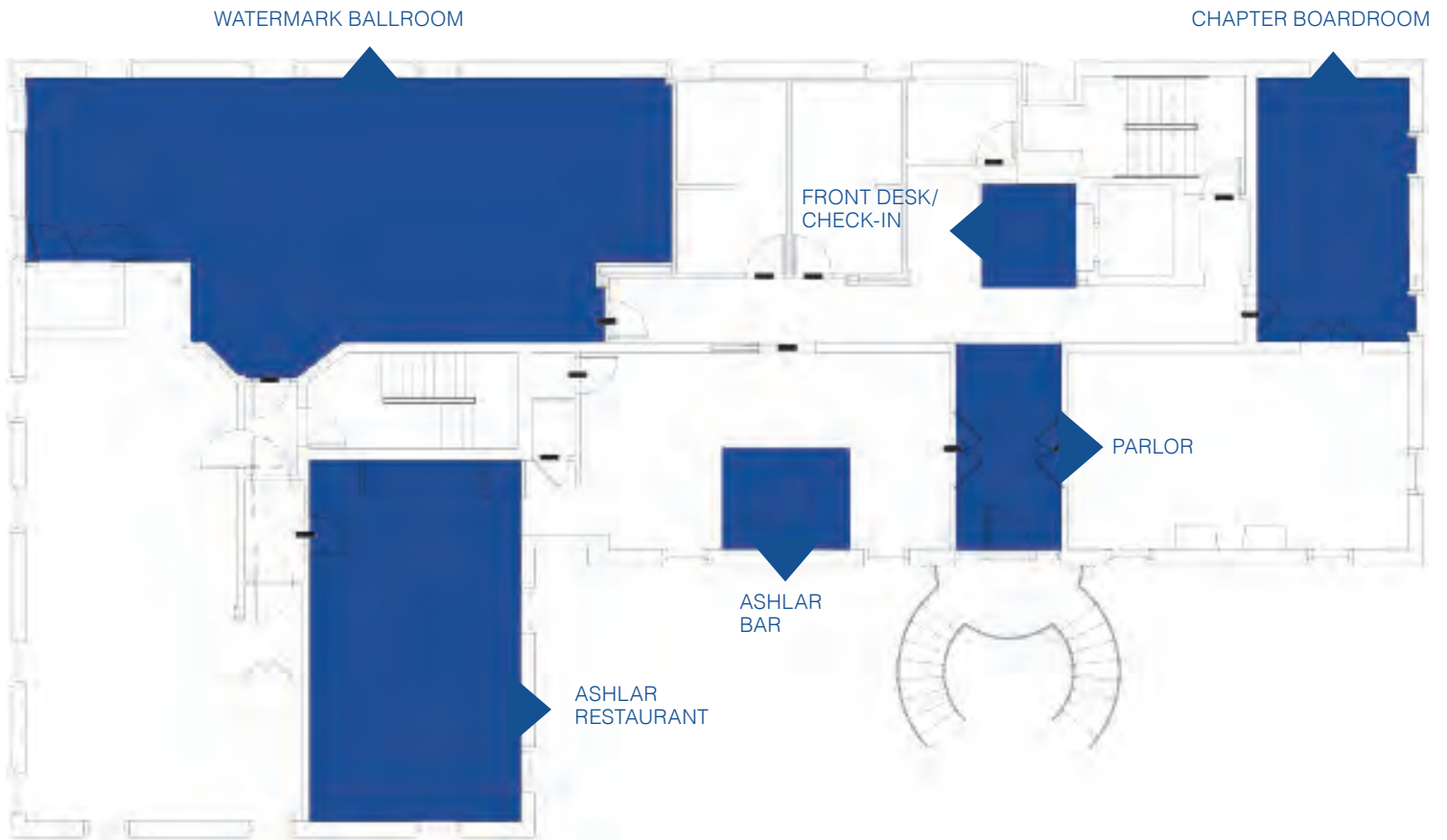
## MAIN COURSES

(Please select two)

- Seasonal Risotto**  
with seasonal vegetables and parmesan reggiano
- Roasted Amish Chicken**  
with grits, roasted root vegetables, and natural jus
- Pan Seared Rockfish**  
with chefs seasonal vegetables and beurre blanc
- Skuna Bay Salmon**  
with sautéed kale, pomegranate seeds, citrus, pine nuts, and balsamic pomegranate reduction
- Snake River Farms Wagyu Hanger Steak**  
with pomme purée, haricot verts, and bordelaise
- Pan-Seared Diver Scallops**  
with squash purée, pancetta, mushrooms, and buerre blanc
- Pork Shank**  
with creamy polenta, fried brussel sprouts, and natural jus
- Filet Mignon**  
with pomme purée, haricot verts, and bordelaise
- Cast-Iron Seared Ribeye**  
with roasted fingerling potatoes, haricot verts, and maître d' butter



# ALL THE DETAILS



Meeting Room	SqFt	Dimensions	Banquet	Reception	U-Shape	Theater	Classroom	Hollow Sq	Conference
Watermark Ballroom	985'	50'x20'	80	100	45	100	34	36	12
Chapter Boardroom	400'	21'x19'	-	15	-	25	-	-	10
Parlor	540'	27'x20'	20	30	10	35	16	-	22
Ashlar Restaurant	530'	27'x20'	32	-	-	-	-	-	-
Ashlar Bar	355'	-	-	18	-	-	-	-	-

