



EMBASSY SUITES®

ALEXANDRIA - OLD TOWN



A TOAST TO CELEBRATE THE UNION

Your cocktail hour is the guests' first impression.
Make it count with your very own customized bar.

STANDARD BAR PACKAGES

Standard Wine + Standard Beer
3 Hours - \$32/person; 4 Hours - \$35/person
Additional Hour - +\$7/person

Standard Wine + Standard Beer + Standard Liquor
3 Hours - \$34.50/person; 4 Hours - \$37.50/person
Additional Hour - +\$10/person

STANDARD SELECTIONS

Cabernet Sauvignon, Chardonnay, Merlot, and White Zinfandel from
Copperidge E & J Gallo

Budweiser, Bud Light, Miller Light, Corona Extra, Heineken Lager, and
Coors Light

Gordon's Vodka and Gin, Ron Castillo Rum, Sauza Giro Tequila,
Beam's Eight Star Bourbon, Grant's Family Scotch, and Windsor
Canadian Blended Whisky

PREMIUM BAR PACKAGES

Premium Wine + Premium Beer
3 Hours - \$42/person; 4 Hours - \$45/person;
Additional Hour - +\$9/person

Premium Wine + Premium Beer + Premium Liquor
3 Hours - \$44.50/person; 4 Hours - \$47.50/person
Additional Hour - +\$12/person

PREMIUM SELECTIONS

Cabernet Sauvignon, Chardonnay, Merlot, and White Zinfandel from
Canyon Road

Blue Moon, Bud Light, Miller Light, Corona Extra, Heineken Lager,
Michelob Ultra, Sam Adam's Lager

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Sauza
Silver Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, and
Cutty Sark Scotch

ENHANCEMENTS

Copperridge Dinner Wine Service	+\$8/person
Canyon Road Dinner Wine Service	+\$11/person
House Champagne Toast	+\$5/person
Sparkling Cider Toast	+\$3/person
Full Wine List Available Upon Request	

Please note there is a \$150.00 bartender fee per bartender, and a
maximum of 4 additional Hours. There is also a \$75/hour fee per
bartender for additional hours.

*All food and beverage prices are subject to 22% service charge, 5% local tax
and 4% City of Alexandria Meal tax. Pricing and menus are subject to change.



ARRANGING A DELICIOUS BEGINNING

The flexibility to customize your event is inherent in our selections. To start, choose from one of four Hors d'Oeuvres Packages for your guests to enjoy as they await your arrival.

	JUBILANT	OCCASIONS	CELEBRATIONS	BLISSFUL
Chef's Specialty Displays	2	1	n/a	2
Butler Passed Hors d'Oeuvres	n/a	2	4	4
Price	\$8/person	\$12/person	\$15/person	\$20/person

CHEF'S SPECIALTY DISPLAYS

(Select 1 or 2 Dependent on Package Selection)

Fresh Market Display

Harvest of Farm Fresh Vegetables, Chipotle Dip

Artisan Cheese Board

Assorted Array of Domestic and Imported Cheese with Fig Jam, Dried Fruits, Nuts, Assorted Crackers, Lavosh, and Baguettes

Antipasto Display

Cured Meats, Artisan Cheeses, Grilled Marinated Vegetables, Mixed Olives, Oven Roasted Peppers and Tomatoes

Fresh Fruit Display

Sliced Fresh Seasonal Fruits and Berries with Vanilla Maple Cream

BUTLER PASSED

HORS D'OEUVRES

(Select 2 or 4 Dependent on Package Selection)

- Chilled Gulf Shrimp, Horseradish Emulsion and Cocktail Sauce
- Prosciutto Wrapped Figs with Maytag Blue Cheese
- Tuna Tartar with Crispy Wonton Chips
- Prosciutto Brochettes, Oven Roasted Tomatoes and Eggplant
- Miniature Crab Cakes, Remoulade Dipping Sauce
- Miniature Beef or Chicken Wellington
- Assorted Miniature Quiche
- Artichoke Tartlet
- Bacon Wrapped Scallops
- Brie and Raspberry Phyllo
- Chicken or Beef Kabobs, Tzatziki Sauce
- Coconut Shrimp, Mango Sauce
- Miniature Vegetable Spring Rolls, Plum Dipping Sauce
- Spanakopita

PLATED DINNER



Specially created to suit your needs, our Chef has prepared a selection of offering that will most assuredly satisfy the palate and appetite. Plated meal prices include your choice of one Signature Appetizer and one Entrée. Prices per person vary based on entrée selection.

APPETIZERS

(Select One, Included in Plated Dinner)

Signature Salad

Organic Mixed Greens, diced Apple, Pecans and Crumbled Blue Cheese tossed with Maple Sherry Vinaigrette

Tangy Arugula Salad

Citrus Sections, Pistachios, Red Onions, Aged Parmesan, Cracked Black Pepper, Fresh Lemon and Extra Virgin Olive Oil

Classic Spinach Salad

Warm Bacon Dressing, Oven Roasted Tomatoes, Red Onions, Chopped Egg, Warm Bacon Vinaigrette

Oven Roasted Tomato Basil Soup

Creamy Maryland Crab Bisque

ENTREES

(Select One, Prices Based on Selection.)

Choice of multiple entrees available. Highest per person price prevails.

Due Plates are also available for +\$4/person.

Chesapeake Crab Cakes

remoulade sauce and lobster whipped mashed potatoes \$50

Oaklyn Plantation Roasted Free Range Chicken

natural jus, exotic mushrooms, apricot wild rice medley \$45

Prime New York Strip Steak

tabasco bernaise, hen of the woods mushrooms, russian fingerling potatoes \$52

Blackened Red Copper River Grouper

caramelized onions, maytag blue cheese butter, crispy potato cakes \$50

Roasted Rack of Lamb

port wine mushroom sauce, mushroom risotto \$54

Maple Soy Glazed Cedar Roasted Salmon

pineapple cucumber salsa, jasmine rice \$47

Newman Farm Pork Porterhouse

bosc pear and apricot chutney, pistachios, aged balsamic, butter whipped potatoes \$49

HANDCRAFTED BUFFET

If you are looking for a more flowing experience, a handcrafted buffet is the perfect option.
\$47/person

SIGNATURE SALADS

(Select One)

Signature Salad

Organic Mixed Greens, diced Apple, Pecans and Crumbled Blue Cheese tossed with Maple Sherry Vinaigrette

Tangy Arugula Salad

Citrus Sections, Pistachios, Shaved Red Onions, Aged Parmesan, Cracked Black Pepper, Fresh Lemon and Extra Virgin Olive Oil

Classic Spinach Salad

Warm Bacon Dressing, Oven Roasted Tomatoes, Red Onions, Chopped Egg, Warm Bacon Vinaigrette

ENTREES

(Select Two)

Additional Entrees Available for +\$5/person.

Vegetarian Options Available Upon Request.

Chicken Paillard

tomato onion relish and herb butter

Oaklyn Plantation Roasted Free Range Chicken

herb and mustard roasted exotic mushrooms

Blackened Red Copper River Grouper

caramelized onions and maytag blue cheese butter

Oven Roasted New York Strip (+\$2/person)

with blueberry barbeque sauce

Slow Roasted Prime Rib

natural jus, fresh horseradish

Maple Soy Glazed Cedar Roasted Salmon

pineapple cucumber salsa

Seared Flank Steak

black pepper jus

Chesapeake Crab Cakes (+\$2/person)

with herb remoulade

SIDES

(Select Two)

- Lobster Mac & Cheese, White Vermont Cheddar Cheese
- Mustard and Parmesan Crusted Potatoes
- Wild Mushroom Risotto with English Peas
- Baked Two Cheese Tortellini Creamy Pesto
- Linguini with Taleggio Cream Sauce
- Buttermilk Whipped Potatoes
- Oven Roasted Red Bliss Potatoes
- Wild Rice Medley
- Broccoli with Oven Roasted Cauliflower, Cippolini Onions
- Sautéed Green beans, Caramelized Onions, and Bacon
- Malibu Carrots with Asparagus

I DO, I DO

IN THE MORNING LIGHT

A brunch reception is an elegant and unique option offered for those who do not want the formality of a traditional evening reception.

The buffet comes with freshly brewed coffee, a selection of herbal teas with honey and lemon and assorted chilled juices.

BRUNCH BUFFET

\$30/person

- Country Scrambled Farm Fresh Eggs
- Crispy Smoked Bacon and Brown Sugar Sausage Links
- Freshly Baked Breakfast Breads and Filled Croissants with Assorted Jams and Butter
- Sliced Fresh Seasonal Fruit and Berries with Vanilla Maple Cream

BRUNCH ENHANCEMENTS

Garden Vegetable Quiche (+\$6/person)

baby spinach, gruyere cheese, roasted tomato coulis

Bourbon Banana French Toast, (+\$8/person)

bourbon bananas, toasted pecans, cinnamon butter, maple syrup

Smoked Salmon Display (+\$12/person)

with mini bagels, norwegian smoked salmon, english cucumbers, red onions, egg, capers, dill cream cheese

Cooked to Order Omelet Station (+\$8/person*)

eggs, egg whites, egg substitute, cheddar cheese, bacon, sausage, peppers, onions, tomatoes, spinach

Carving Station (+\$12/person*)

Top Round or Beef

with creamy horseradish and whole grain mustard, mayonnaise
-or-

Roast Turkey

with Brown Dijon Jus and Cranberry Relish

BRUNCH BAR PACKAGES

Includes mixes for Bloody Marys, Mimosas, and Screw Drivers

Standard Champagne + Standard Vodka

3 Hours - \$28/person; 4 Hours - \$31/person

Premium Champagne + Premium Vodka

3 Hours - \$38/person; 4 Hours - \$45/person

Please note there is a \$150.00 bartender fee per bartender, and a maximum of 4 additional Hours. There is also a \$75/hour fee per bartender for additional hours.

Consumption Bar Available for \$7/drink

**Uniformed Station Attendants Required at \$150/Attendant;
2 Hour Maximum*



CREATING THE PERFECT ATMOSPHERE

Our banquet space is offered for a four hour period. You may extend this for an additional \$500.00 per hour, based upon availability. Should the event go past the contracted end time as stated on the contract, the client will bear a fee of \$500.00 per hour or any part of, unless prior arrangements have been made.

GARDEN ATRIUM

Make your entrance from our grand staircase and wow your guests with our beautiful Garden Atrium setting for your ceremony. The Atrium provides the best of both worlds: an indoor location with an outdoor atmosphere.

VIRGINIA FOYER & VIRGINIA HALL

Your guests will enjoy pre-dinner drinks and hors d'oeuvres in one of our two beautiful reception locations, the Virginia Foyer of the Virginia Hall. Both offer exceptional spaces for your guests to mingle and start the Celebration.

VIRGINIA BALLROOM

The Virginia Ballroom is located on our lobby level, surrounded by our lovely Garden Atrium. The ballroom boast sixteen-foot ceilings with elegant crystal chandeliers. The space can accommodate up to 180 people with a dance floor.

MASON ROOM

Our newest addition, the Mason Room, is lined with windows to provide natural lighting for your event. The adjacent Mason Foyer is an ideal location for your hosting your cocktail hour. The room can accommodate up to 90 guests with a dance floor.

CAPRESE RESTAURANT

The Caprese Restaurant and outdoor patio are the ideal locations for smaller wedding receptions. Guests can dine inside or enjoy Virginia's beautiful weather from our outdoor seating area.

DESIGN ENHANCEMENTS

Chair Covers and Sashes	+\$5/person
Colored LED Lighting	+\$500/Virginia Ballroom
Colored LED Lighting	+\$500/Mason Room
Pipe & Drape	+\$15/Foot

We would be happy to arrange for rental of specialty linens, chargers, Chiavari chairs, and any other items you may desire to enhance your big day. Please inquire for special package pricing.



REVIEWING THE NUMBERS

GUARENTEED ATTENDANCE

Final guaranteed guest attendance is due three business days prior to the event. If no guarantee is given, the agreed upon guest attendance will be the guaranteed number.

DEPOSITS & PAYMENTS

A non-refundable deposit is due with the signed contract in order to hold the space on a definite basis. 50% of the estimated final balance is due at the halfway point between the time of booking and the wedding. Final payment is due with the guaranteed guest attendance three business days prior to the event. All payments are non-refundable and will be applied to the final balance.

TAX AND SERVICE CHARGES

All food and beverage charges are subject to both sales taxes and service charges applicable at the time of the event. These are currently 5% local sales tax, 4% City of Alexandria Meal Tax, and a 22% service charge for all food and beverage items. All other non-food and beverage charges are subject to a 5% state sales tax and a 22% service charge.

LABOR CHARGES

One bartender per 100 guests is required. A \$150.00 bartender fee is for a maximum of four hours. Chef Attendant Fees are \$150.00 for any attended food station. A Coat Check Attendant, if requested, is available for a fee of \$100.00 per four hour event. Additional hours for any of the above is \$75.00 per hour, per attendant.

MISCELLANIOUS CHARGES

Some additional charges may be incurred while planning your event, not stated in the contract. These charges may include, but are not limited to, special band or DJ requirements and special guest needs. There will be no confetti, rice, helium balloons, or excessive use of rose petals, which lead to overtime cleaning. A \$200.00 fee will be charged if this policy is disregarded.

SLEEPING ROOM BLOCKS

We offer block suite rates for wedding guests. Prices vary based on season. Please contact the hotel at (703) 842-7043 for additional information.





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