

# *Vola's* DOCKSIDE GRILL

# PRIVATE EVENTS



For event bookings, contact Events Director, Emily Klassen at 571-723-3669 or [emily@alexrestpart.com](mailto:emily@alexrestpart.com)

THE TORPEDO FACTORY | OLD TOWN WATERFRONT  
101 N. Union Street, Alexandria, VA 22314 | 703-935-8890 | [VolasDockside.com](http://VolasDockside.com)

## **ABOUT**

Located on the waterfront in Old Town, Alexandria, Vola's Dockside Grill is a relaxed, fun, seafood restaurant. Named after Vola Lawson, a much-loved and iconic citizen of Old Town, Vola's Dockside Grill embraces the simpler times and has been designed as a spot that feels as if it is as integral to Old Town as the cobblestone streets. Vola's is a friendly, familiar place with a raw bar and the largest outdoor riverside patio in Old Town, where the food, atmosphere, service, and experience are always fantastic. Accommodating up to 100 guests for a cocktail reception, 86 for a plated meal inside, plus an additional 100 seats on the outdoor patio, Vola's is a premiere waterfront event venue in Alexandria!

Tucked in to a prominent corner at the base of King Street, the Hi-Tide Lounge is a retro-cool hideaway bar that beckons with classic cocktails and fun frozen drinks. The high tide water marker on the outside of the building carries through to the interior, exemplifying that just as "rising tides lift all boats, a Hi-Tide cocktail will lift one's spirits." With 40 seats, standing room for 45, and a notable vintage vibe, Hi-Tide is the perfect spot for your next event!

Vola's "All Day" menu is based on chef-grade simple, classic seafood and waterfront-inspired foods made with peak season ingredients. All menus are subject to change.

## **EVENT BOOKING INFORMATION**

- Locally owned and operated business
- Located on the Old Town Alexandria waterfront
- Menu designed around fresh & local ingredients, all items made from scratch
- Private, semi-private, non-private large party booking and full venue buyout event space options
- 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.
- Final menu selections are due no less than 2 weeks prior to your event.
- 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.

FOR MORE DETAILS AND EVENT BOOKINGS, CONTACT

Events Director Emily Klassen

Email: [emily@alexrestpart.com](mailto:emily@alexrestpart.com)

Phone: 571-723-3369



# EVENT MENUS

+22% Service charge and state & local taxes

## BRUNCH PRIX FIXE MENU

\$18++ per guest

### STARTER

CHOOSE 1 TO SHARE from dine-in restaurant menu online

### BRUNCH SPECIALTIES

CHOOSE 4 from dine-in restaurant menu online

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## BRUNCH BUFFET

\$26++ per guest

### STARTER

CHOOSE FROM: ROASTED CORN & SHRIMP FRITTERS OR  
CHEDDAR-JALAPENO HUSH PUPPIES

### BRUNCH SPECIALTIES & SALADS

CHOOSE 5 from dine-in restaurant menu online

### UPGRADE SUPPLEMENTS \$10 EA

MINI LOBSTER ROLLS | PEEL & EAT SHRIMP | CRAB CAKE BENEDICT  
COCONUT FRIED SHRIMP

(each will take the place of one of the choices from brunch specialties and salads)

## LUNCH & DINNER PRIX FIXE MENU

3 Courses \$30++ per guest | 4 Courses \$35++ per guest

### STARTER

CHOOSE 1 TO SHARE from dine-in restaurant menu online

### UPGRADE SUPPLEMENT \$8 EA

JUMBO PEEL & EAT | COCONUT SHRIMP

(each will take the place of one of the choices from brunch specialties and salads)

### SALADS

CHOOSE 2 from dine-in restaurant menu online

### ENTRÉES

CHOOSE 4 from dine-in restaurant menu online

### UPGRADE SUPPLEMENTS \$10 EA

CRAB CAKES | BLACKENED GROUPER | LOBSTER ROLL

(each will take the place of one of the choices from brunch specialties and salads)

### DESSERT

CHOOSE 1 from dine-in restaurant menu online

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# LUNCH & DINNER BUFFET MENUS

++22% Service charge and state & local taxes

## OPTION ONE

\$25++ per guest

### STARTER

CHOOSE 1 from dine-in restaurant menu online

### SALAD

CHOOSE 1 from dine-in restaurant menu online

### ENTRÉES

CRISPY FRIED CHICKEN

BEER BATTERED COD

CREOLE MUSTARD-GREEN APPLE SLAW

PICKLED JALAPEÑO TARTAR SAUCE

CHOOSE 1 from old bay fries or southern style red rice

### DESSERT

KEY LIME PIE

## OPTION TWO

\$44++ per guest

### STARTER

CHOOSE 2 from dine-in restaurant menu online

### SALADS

CHOOSE 1 from dine-in restaurant menu online

### ENTRÉES

CRISPY FRIED CHICKEN

CRAB CAKES

BEER BATTERED COD

Choice of old bay fries or southern style red rice. Includes creole mustard-green apple slaw, pickled jalapeno tartar sauce

### DESSERT

CHOOSE 1 from dine-in restaurant menu online



# WATERFRONT PLATTERS

Approximately 25-30 pieces, serves about 25 guests

## OYSTERS MKT

fresh selection updated daily

## HUSH PUPPIES 60

## CRUDITE 60

raw vegetable platter

## JUMBO SHRIMP COCKTAIL 90

poached jumbo shrimp, chipotle cocktail sauce, green torpedo sauce

## CRAB SLIDER 150

lemon mayo, celery, buttered new england style roll

## FRIED CALAMARI 100

spicy marinara

## MINI CRAB CAKES 150

pickled jalapeño tartar sauce

## COCONUT SHRIMP 140

## GRILLED CHICKEN WINGS 60

vola's inferno hot sauce or old bay, blue cheese-ranch, celery

## CRAB DIP 125

lump blue crab, sharp cheddar, pimentos, everything crackers

## "SHRIMP BOIL" SKEWER 150

shrimp, andouille sausage, red bell pepper, onion, mustard sauce

## MINI LOBSTER ROLL 150

lemon mayo, celery, buttered new england style roll

## BAILEY'S CHEESECAKE BITES 110

## KEY LIME PIE BITES 95

**++22% Service charge and state & local taxes**





# COCKTAIL PARTY

For full restaurant or Hi-Tide Lounge events only

**SERVED BUFFET STYLE** select up to five (5) items

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## CRAB DIP

lump blue crab, sharp cheddar, pimentos, everything crackers

## GRILLED CHICKEN WINGS

vola's inferno hot sauce or old bay, blue cheese-ranch, celery

## BACON DEVILED EGGS

maine lobster, sriracha

## ROASTED CORN AND SHRIMP FRITTERS

house cocktail & pickled jalapeño tartar sauce

## FRIED CALAMARI

spicy marinara

## HUSHPUPIES

honey butter

## KEY LIME PIE BITES

**\$35++ per guest for 2 hours | \$40++ per guest for 3 hours | \$45++ per guest for 4 hours**

## **RAW BAR ADD ON**

**+25 per guest for 2 hours | +\$35 per guest for 3 hours**

**+\$50 shucker fee/hour - min 1 shucker per 50 guests**

## **RAW BAR**

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### LOCAL OYSTERS

### SHRIMP COCKTAIL

**\$50++ per guest for 2 hours | \$55++ per guest for 3 hours**

**+\$50 shucker fee/hour - min 1 shucker per 50 guests**

**++22% Service charge and state & local taxes**

# BEVERAGE SELECTIONS

We are happy to customize a beverage package to suit your specific event needs. Please note that "shots" are not included/offered in any bar packages.

## ***PREMIUM BRAND BAR***

*includes*

TOP TIER BEERS, RED & WHITE WINES

PREMIUM BRAND SPIRITS

ASSORTED SOFT DRINKS

FIRST HOUR 24++ / PERSON

18++ / PERSON EACH ADDITIONAL HOUR

## ***WELL BRAND BAR***

*includes*

FIRST TIER BEERS, RED & WHITE HOUSE WINES

WELL BRAND SPIRITS

ASSORTED SOFT DRINKS

FIRST HOUR 15++ / PERSON

12++ / PERSON EACH ADDITIONAL HOUR

## ***BRUNCH LIBATIONS***

*includes*

MIMOSAS, BOODY MARY'S, COFFEE, LEMONADE, ICED TEA, JUICE

FIRST HOUR 18++ / PERSON

15++ / PERSON EACH ADDITIONAL HOUR

## ***CALL BRAND BAR***

*includes*

SECOND TIER BEERS, RED & WHITE WINES

CALL BRAND SPIRITS

ASSORTED SOFT DRINKS

FIRST HOUR 20++ / PERSON

15++ / PERSON EACH ADDITIONAL HOUR

## ***NON-ALCOHOLIC PACKAGE***

*includes*

JUICE, COFFEE, ICED TEA, SODA, LEMONADE

5++ / PERSON FOR UP TO 3 HOURS

## ***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 requires your guests to pay for their own beverages during your event. Please note "cash bar" does not apply towards the F&B minimum purchase amount.

**++22% Service charge and state & local taxes**



# EVENT SPACES

## *VOLA'S DOCKSIDE GRILL*



### **Event Reservation Capacities for Full Restaurant Buyout:**

Indoor table seating for 86 – 72 at dining tables, plus 14 at high tops, plus 22 barstools and 6 counter stools

Cocktail Reception for 100 | Table seating for 100 on the Outdoor Waterfront Patio

Mon–Thu 11:30am–1am | Fri 11:30am–2am | Sat 10am–2am | Sun 10am–1am

## *HI-TIDE LOUNGE*



### **Event Reservation Capacities for Hi-Tide Lounge:**

Seating for 40 – 18 at high top tables, plus 11 at barstools, plus 11 at lounge | Cocktail Reception for 50

Mon–Thu 3pm–1am | Fri & Sat 12pm–2am | Sun 12pm–1am