Private Dining & Events at Thompson Italian Alexandria

Host your next unforgettable gathering in Old Town

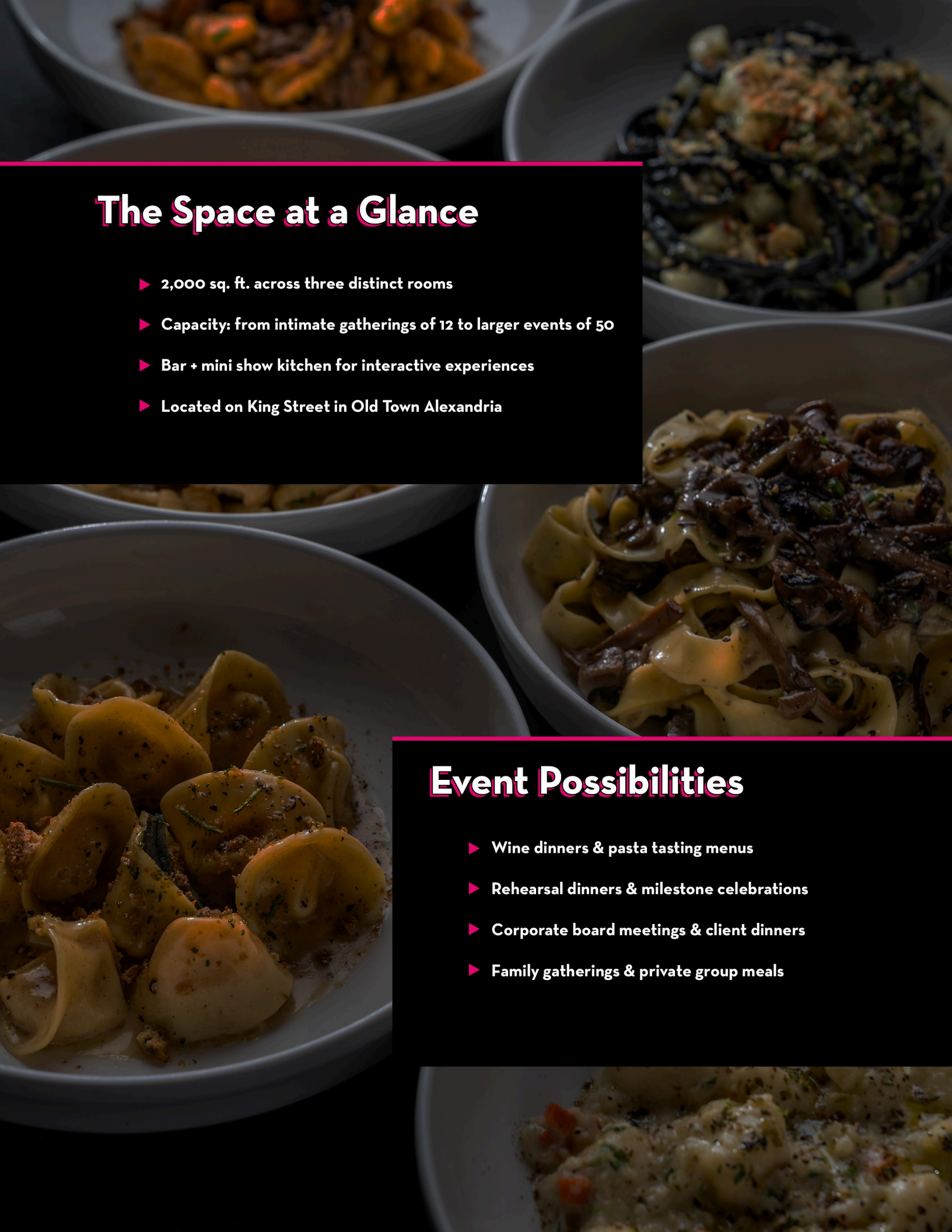


Our Story

With a romance that blossomed in the kitchens of New York's most celebrated Michelin-starred restaurants, Gabe and Katherine Thompson bring a love of food and family to every table. The chef-owners of Thompson Italian are known for handcrafted pastas, seasonal flavors sourced from local farmers markets, and an atmosphere that balances festive nights out with the warmth of a casual dinner party.

Since opening their first location in Falls Church in 2019, Thompson Italian has become one of the region's most beloved restaurants — earning accolades from the Washington Post, Washingtonian, and Northern Virginia Magazine, and a James Beard Award nomination for Katherine Thompson for Outstanding Pastry Chef of the Year (2020). The second location in Old Town Alexandria opened in 2023, carrying forward the same spirit of hospitality and award-winning cuisine.





The Space at a Glance

- 2,000 sq. ft. across three distinct rooms
- Capacity: from intimate gatherings of 12 to larger events of 50
- Bar + mini show kitchen for interactive experiences
- Located on King Street in Old Town Alexandria

Event Possibilities

- Wine dinners & pasta tasting menus
- Rehearsal dinners & milestone celebrations
- Corporate board meetings & client dinners
- Family gatherings & private group meals

The Rooms

The Great Room • The Wine Room • The Butterfly Room



The Great Room

Bright, open, and versatile, the Great Room overlooks King Street and seats 50. Its mini show kitchen, styled like a home kitchen on a platform, creates opportunities for live cooking demos and chef-curated dining.

Best for: Wine dinners · Pasta tastings · Large celebrations

Capacity: 50 seated, 75 standing



The Wine Room

An intimate setting with a temperature-controlled wine display and long central table for up to 20 guests. A discreet TV screen makes it ideal for corporate meetings by day and elegant wine dinners by night.

Best for: Board meetings · Corporate dinners · Wine pairing parties

Capacity: 20 seated, 30 standing



The Butterfly Room

Flexible and character-filled, this space can host a dramatic 16-person dinner or cocktail-style event with passed canapés. Can be used with the Wine Room for a “cocktails + dinner” flow.

Best for: Cocktail receptions · Rehearsal dinners · Family gatherings

Capacity: 18 seated, 25 standing

The Thompson Italian Experience

Every event is anchored in our hallmark blend of:
Award-winning Italian cuisine featuring seasonal, local ingredients

Customizable menus tailored to your event

Wine expertise with curated pairings and tastings

Hospitality that feels like home from our dedicated events team

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Accessibility & Logistics

Upstairs event space is accessible via stairs; the main dining room remains fully accessible.

Location: Corner of King & S. Henry Streets, Old Town Alexandria.

Metro: 0.5 miles from King Street-Old Town Metro (Blue & Yellow lines).

King Street Trolley: Free every 15 minutes, 11 AM–11 PM daily.
Closest stop: King & N. Patrick (one block away).

Parking: Metered street parking + multiple paid lots/garages nearby.

Event Possibilities

Wine dinners & pasta tasting menus

Rehearsal dinners & milestone celebrations

Corporate board meetings & client dinners

Family gatherings & private group meals

Plan Your Event

Let us create an unforgettable experience for you and your guests.

Contact: events@thompsonitalian.com

Thompson Italian

Where Every Gathering Feels Like a Celebration



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PRIVATE EVENTS MENUS · ALEXANDRIA

Come Hungry. Bring Everyone.

For birthdays, rehearsal dinners, milestone celebrations, and work parties people actually want to go to

The pasta's handmade. The wine's Italian. The room is all yours. Tell us who's coming, and we'll set the table.

How It Works

1

Pick your menu.

Every event starts with one menu. Shared platters, a buffet, a seated dinner, or lunch. The next page lays them all out.

2

Make your picks.

Each menu spells out what's included and what you choose, like 3 pastas or 2 desserts. Some menus let your guests order their own at the table.

3

Add extras, if you'd like.

A cocktail hour before dinner, a Prosecco toast, wine pairings. All optional.

4

Book with us.

Reach out to our events team. We'll confirm your room, your menu, and your date.

Find Your Menu

Every menu below is priced per guest. Pick one, and add extras if you'd like.

MENU	WHAT IT IS	GROUP SIZE	YOU CHOOSE	PER GUEST
FAMILY-STYLE AND BUFFET Any group size, and the go-to for more than 20 people				
The Shared Table OUR FAVORITE WAY TO GATHER	Three courses of platters passed around the table	Any	1 salad and 3 mains	**$65**
The Crowd Pleaser NO DECISIONS NEEDED	All the Italian-American classics, family-style	Any	Nothing. It's all set.	**$75**
The Celebration THE CAKE'S ON US	The Aperitivo Station, a Prosecco toast, The Shared Table menu, and a celebration cake	Any	1 salad, 3 mains, and the cake flavor	**$95**
The Full Spread BUILT FOR BIG CROWDS	A dinner buffet of starters, pasta, and dessert	Any	3 starters, 2 pastas, 2 desserts	**$68**
SEATED DINNERS Smaller groups, and guests order at the table				
The Dinner Party	A seated dinner, 3 or 4 courses	Up to 20	2 dishes per course for guests to pick from	**$75 · $90** 3 · 4 COURSES
The Chef's Tasting WINE PAIRINGS INCLUDED	Five courses, each with a wine pairing	Up to 20	Nothing. Our chefs plan it.	**$130**
DAYTIME Lunches, showers, and brunch				
The Lunch Party	Seated lunch or lunch buffet, with optional brunch additions	Seated up to 20 · buffet any size	**Seated:** 1 salad **Buffet:** 3 starters, 2 pastas, 1 main, 2 desserts	**$58 · $68** SEATED · BUFFET

EXTRAS

The Cocktail Hour — from $10 with any menu, from $18 on its own

Prosecco Toast — $12 with any menu

ON ITS OWN OR WITH ANY MENU

The Cocktail Hour

Salumi, cheeses, crudité, and small bites to mix and match as guests arrive. Book it on its own or add it to any menu, and choose one, two, or all three. Everything is set out so guests can help themselves, and we keep it full for about an hour.

SERVED
Stationary, guests help themselves

GROUP SIZE
Any

YOU CHOOSE
One or more options, and your small bites

$18 PER GUEST
Aperitivo Station

Everything below is included.

- Assorted Italian Salumi
- Italian Cheeses, Honey, and Seasonal Jam
- House-made Focaccia
- Marinated Olives
- House-made Giardiniera
- Roasted Peppers and Fresh Mozzarella

$10 PER GUEST
Crudité & Dips

Seasonal vegetables with:

- Herb Yogurt
- Lemon Tahini
- Seasonal Pesto

$9 FOR 2 $18 FOR 4
Small Bites

Choose 2 or 4 · per guest

- Seasonal Arancini
- Mushroom Bruschetta, Whipped Tofu, Smoked Cured Egg Yolk
- Stuffed Pickled Peppers, Aged Pecorino
- Beef and Pork Meatballs, Marinara, Parmesan
- Shrimp Cocktail, Calabrian Chili Cocktail Sauce
- Mini Focaccia Sandwiches, Eggplant (vegetarian)
- Mini Focaccia Sandwiches, Prosciutto, Parmesan, and Arugula

We can take care of the drinks, too. Choose from wine and cocktail options on page 12.

FAMILY-STYLE & BUFFET

Pass It Around

The Shared Table • The Crowd Pleaser
The Celebration • The Full Spread

This is how we eat at home: big platters in the middle of the table and everyone reaching for more. These menus work for any group size and are the go-to for parties of 21 or more.

The Shared Table

$65
PER GUEST

OUR FAVORITE WAY TO GATHER

Three courses of house classics and handmade pasta, passed around the table and shared.

SERVED	GROUP SIZE	YOU CHOOSE
Family-style platters	Any	1 salad and 3 mains

TO START
All included, plus your choice of salad

Garlic Bread, Marinara

Beef and Pork Meatballs, Marinara, Parmesan

Seasonal Arancini

Caesar Little Gem Salad or Seasonal Market Salad

DESSERT
Both included

Olive Oil Cake

Chocolate Almond Torta

MAINS
Choose 3, all served to the table

Seasonal Vegetarian Ravioli

Ziti, Pomodoro or Vodka Sauce, Parmesan

Ricotta Cavatelli, Seasonal Ragu

Rigatoni, Beef Bolognese

Squid Ink Pasta, Seasonal Seafood +$10

Market Fish, Seasonal Vegetables +$12

Roasted Chicken, Seasonal Vegetables +$12

Supplements are priced per guest.

The Crowd Pleaser

$75
PER GUEST

NO DECISIONS NEEDED

Garlic bread, meatballs, ziti alla vodka, lasagna, and chicken parm. The Italian-American classics, all on one table.

SERVED	GROUP SIZE	YOU CHOOSE
Family-style platters	Any	Nothing. It's all set.

TO START

Garlic Bread, Marinara

Beef and Pork Meatballs, Marinara, Parmesan

Caesar Little Gem Salad

Seasonal Arancini

MAINS

Ziti alla Vodka

Lasagna Bolognese

Chicken Parmesan

DESSERT

Classic Tiramisu

Olive Oil Cake

The Celebration

$95
PER GUEST

THE CAKE'S ON US

Our celebration package, for birthdays, anniversaries, and any night that calls for cake.

SERVED	GROUP SIZE	YOU CHOOSE
Family-style platters	Any	1 salad, 3 mains, and your cake flavor

WHAT'S INCLUDED

1. The Aperitivo Station, set out as guests arrive
2. A Prosecco toast for everyone
3. The Shared Table menu, all three courses
4. A celebration cake from Katherine's pastry kitchen, chocolate or funfetti, served in addition to dessert

Booked separately, the station, toast, and dinner come to $95. The cake is our gift.

The Full Spread

$68
PER GUEST

BUILT FOR BIG CROWDS

A long buffet of starters, handmade pasta, and dessert. Grab a plate, find a seat, go back for seconds. Best in the Great Room.

SERVED	GROUP SIZE	YOU CHOOSE
Buffet	Any	3 starters, 2 pastas, and 2 desserts, plus mains if you'd like

STARTERS Choose 3

Garlic Bread, Marinara
Beef and Pork Meatballs, Marinara, Parmesan
Seasonal Arancini
Caesar Little Gem Salad
Seasonal Market Salad
Seasonal Vegetable Antipasto

PASTA Choose 2

Seasonal Vegetarian Ravioli
Ziti, Pomodoro or Vodka Sauce, Parmesan
Ricotta Cavatelli, Seasonal Ragu
Rigatoni, Beef Bolognese
Squid Ink Pasta, Seasonal Seafood

ADD A MAIN Optional, priced per guest

Eggplant Parmesan	+$8
Chicken Parmesan	+$10
Roasted Chicken, Seasonal Vegetables	+$12
Market Fish, Seasonal Vegetables	+$12
Braised Short Rib, Creamy Polenta, Parmesan	+$15

DESSERT Choose 2

Olive Oil Cake
Chocolate Almond Torta
Coconut Tapioca Pudding
Classic Tiramisu

SEATED DINNERS

Take a Seat

The Dinner Party • The Chef's Tasting

For smaller groups who want a proper sit-down dinner. You narrow down the menu, and each guest orders their favorite at the table.

The Dinner Party

$75 3 COURSES **$90** 4 COURSES

A seated dinner with each guest choosing their own handmade pasta and, with four courses, a main.

SERVED
Plated

GROUP SIZE
Up to 20

YOU CHOOSE
2 dishes per course. Each guest picks 1 from each course at the table.

FIRST COURSE Choose 2

- Mushroom Bruschetta, Whipped Tofu, Smoked Cured Egg Yolk
- Seasonal Vegetable Antipasto
- Burrata, Seasonal Accompaniments
- Caesar Little Gem Salad
- Seasonal Market Salad

PASTA Choose 2

- Seasonal Vegetarian Ravioli
- Ziti, Pomodoro or Vodka Sauce, Parmesan
- Squid Ink Pasta, Seasonal Seafood
- Ricotta Cavatelli, Seasonal Ragu
- Rigatoni, Beef Bolognese

MAINS Choose 2 4-COURSE ONLY

- Eggplant Parmesan
- Market Fish, Seasonal Vegetables
- Roasted Chicken, Seasonal Vegetables
- Braised Short Rib, Creamy Polenta, Parmesan

DESSERT Guests pick 1

- Olive Oil Cake
- Chocolate Almond Torta

The Chef's Tasting

$130 PER GUEST

WINE PAIRINGS INCLUDED

Five seasonal courses planned by our chefs, each poured with a wine our team picked to match. Tell us about your group, and the kitchen takes it from there.

SERVED
Plated

GROUP SIZE
Up to 20

YOU CHOOSE
Nothing. Just let us know about allergies or dislikes.

DAYTIME

The Lunch Party

Seated • Buffet • Make It Brunch

A relaxed midday meal, served seated with family-style starters and dessert, or as a buffet. Good for showers, team lunches, and long weekend catch-ups.

Seated

$58
PER GUEST

SERVED
Starters and dessert family-style, mains plated

GROUP SIZE
Up to 20

YOU CHOOSE
1 salad. Each guest orders their own main at the table.

STARTERS TO SHARE

All included, plus your choice of salad

- Garlic Bread, Marinara
- Beef and Pork Meatballs, Marinara, Parmesan
- Seasonal Arancini
- Caesar Little Gem Salad or Seasonal Market Salad

MAINS

Guests pick 1

- Seasonal Vegetarian Ravioli
- Spaghetti, Pomodoro, Parmesan
- Rigatoni, Beef Bolognese
- Seasonal Frittata
- Chicken Parmesan, Mixed Greens

DESSERT TO SHARE

Both included

- Olive Oil Cake
- Chocolate Almond Torta

Buffet

$68
PER GUEST

SERVED
Buffet

GROUP SIZE
Any

YOU CHOOSE
3 starters, 2 pastas, 1 main, and 2 desserts

STARTERS

Choose 3

- Garlic Bread, Marinara
- Beef and Pork Meatballs, Marinara, Parmesan
- Seasonal Arancini
- Caesar Little Gem Salad
- Seasonal Market Salad

PASTA

Choose 2

- Seasonal Vegetarian Ravioli
- Ziti, Pomodoro or Vodka Sauce, Parmesan
- Rigatoni, Beef Bolognese
- Ricotta Cavatelli, Seasonal Ragu

MAIN

Choose 1

- Seasonal Frittata
- Eggplant Parmesan
- Chicken Parmesan
- Roasted Chicken, Seasonal Vegetables

DESSERT

Choose 2

- Olive Oil Cake
- Chocolate Almond Torta
- Coconut Tapioca Pudding
- Classic Tiramisu





Make It Brunch

Hosting in the morning? Add any of these to The Lunch Party. Each is priced per guest.

Smoked Salmon Platter — $16

Crème Fraîche, Pickled Shallots, Capers, 6-Minute Eggs, Sourdough Toast

Bagels & Spreads — $11

Assorted Bagels, Cream Cheese, Seasonal Jam, Butter

Seasonal Fruit Platter — $9

Chef's selection of seasonal fruit

Crudité & Dips — $10

Seasonal vegetables with Herb Yogurt, Lemon Tahini, and Seasonal Pesto

- *Coffee and brunch cocktails like Bloody Marys and mimosas available for daytime events.*



Something to Sip

Italian wine is a big part of who we are, and our team is happy to help you choose the perfect bottles to pair with your meal. Drinks are charged on consumption, so you only pay for what's poured.

- **House wines by the glass**

  Prosecco, white, rosé, and red

- **Full bar**

  Classic cocktails available.

- **Wine pairings and cellar bottles**

  Available on request. We'll match wines to your menu or pull something special from the cellar.

- **Corkage**

  $25 per 750ml bottle

Prosecco Toast **$12** PER GUEST

A glass of house Prosecco for everyone, poured in time for the toasts.



Good to Know

TIMING

Events run up to 4 hours and wrap by 10 pm.

SERVICE AND TAX

A 20% service charge and 11% tax are added to every event.

SEASONAL MENUS

Our menus follow the seasons, so dishes may change based on what's fresh.

DIETARY NEEDS

Gluten-free, dairy-free, vegetarian, or vegan, we've got it covered. The kitchen makes individual dishes for guests who need them.

HOLDING YOUR DATE

A 50% non-refundable deposit locks it in.

MINIMUMS

Food and beverage minimums depend on the date and room. Reach out and we'll walk you through it.

KIDS' MEALS

$15 per plate. Kids' menu available on request.

DECORATIONS

You or your planner are welcome to decorate before the event. We just ask that nothing gets attached to the walls or windows.



Let's Get You on the Books

Tell us the date, the occasion, and how many are coming.
Our events team will find the right room and help you choose a menu.

GET IN TOUCH

events@thompsonitalian.com