



With dreamy décor and stress-free solutions, we're here to tailor each step of your wedding celebration to your unique vision

www.lorienhotel.com

| **LORIEN** |
hotel & spa®

Contact our wedding specialist
Victoria Paiz

vpaliz@lorienhotel.com | 571.482.3309



WEDDING PACKAGES

All packages are designed for easy planning and to have flexibility to ensure Your Day is Your Way!

ALL PACKAGES INCLUDE

Vegetarian, vegan & gluten free entrée selections available on request
Complimentary bar setup
Coffee & Organic Hot Tea Service
Champagne Toast
White Table Linens, White Napkins
Walnut Chiavari Chairs
White Ceremony Chairs
Dance floor set to your specifications
Menu Tasting for Two with Executive Chef
Complimentary Two nights in a Lorien Suite
10% discount at the Lorien Spa
Overnight rooms at discounted rates for your guests

ROMANCE PACKAGE

\$149.00 Per Person

Wine & Beer bar package with House Sparkling, White & Red Wine
One Food Display
Hors d'Oeuvres: 5 Pieces Per Person: BRABO Beef Burger slider, Crispy Pork Belly, Fig Ricotta & Honey Phyllo Tart, Caprese Crostini
One starter with Bread & Butter
Entrees: Choose two: Roasted Farmhouse Chicken, Farro Risotto, Seasonal White Fish, Tagliatelle Pasta

LORIEN PACKAGE

\$179.00 Per Person

4 Hour Old Town Bar
One Food Display
Hors d'Oeuvres: 5 Pieces Per Person
One starter with Bread & Butter
Two entrees
Two Sides

LORIEN LUXURY PACKAGE

\$219.00 Per Person

Includes Lorien Package Plus:
Upgraded Masonic Bar
Wine Service During Dinner
Specialty Linen for Cocktail & Reception Tables
Charger place settings in silver or gold

GARDEN BRUNCH PACKAGE

\$125.00 Per Person

3 Hour Eye Opener Bar
One Food Display

Menu Pricing Subject To Change. All Food & Beverage Charges Shall Be Subject to a 25% Taxable Service Charge and 11% Tax

Hors d'Oeuvres: 5 Pieces Per Person
Brunch Menu
Champagne Toast

"TWO FOR I DO" LUXURY ELOPEMENT PACKAGE

2-10 PEOPLE, INQUIRE FOR PRICING

Ceremony Space
Ceremony Officiant
Dinner in Brabo PDR
1 bottle Champagne
Morning After Breakfast in Bed
1-night complimentary Lorien Suite
Seasonal White Flowers for Bouquet & Boutonniere
1 hour Photography included

HORS D'VOEUVRES

Select Five

package pricing includes five pieces per person

SERVED HOT

Seasonal Soup Shooter

Spiced Lamb Meatballs with Curried Yogurt

Butter Poached Shrimp on Creamy Polenta

BRABO Beef Burger Cheddar & Shallot Jam

Crispy Pork Belly with Seasonal Aioli

Baby Lamb Chops, Apple Chutney

Mini Crab Cakes with Spicy Remoulade

Duck Confit Roulade on Brioche

Shrimp Tempura with MayoSer

Truffled Arancini with Lemon Crème Fraiche

Panko Crusted Shrimp with Pickled Slaw

SERVED AT ROOM TEMPERATURE

Pan Seared Sesame Tuna with Lime and Cilantro Aioli

Fig, Ricotta, Honey in Phyllo Tart

House-Cured Salmon, Toast Points, Crème Fraiche

Prosciutto & Manchego Crostini

Caprese Crostini with Fresh Mozzarella & Drizzled with Balsamic

Tuna Tartar on Fried Wonton

Shrimp Cocktail Spoon, Horseradish Panna Cotta & Spicy Tomato Syrup

DISPLAYS

Choice of one display included in package. Price per person for additional display.

CHEESE BOARD \$20.00

Local Cheeses

House-Made Jam

Local Honey

Dried Fruit & Nut Accompaniments

CHEESE & CHARCUTERIE \$25.00

Local Cheeses

Country Pate

Proscuitto

Salami

Baguette & Traditional Accompaniments

VEGETABLE CRUDITE PLATTER \$18.00

Seasonal Vegetables with Homemade Ranch

BRICK OVEN TARTS \$18.00

Chef's Seasonal Selection

SEASONAL FRUIT DISPLAY \$14.00

Seasonal Fruit & Berries with Whipped Yogurt

STATIONS

Price of stations & enhancements additional to wedding package price.

PASTA BAR

\$25.00 Per Person

Choose from Bechamel, Pomodoro or Pesto Sauce
With Shallots, Garlic, Parmesan, Parsley

Additions: market price

Chicken
Shrimp
Beef
Pancetta

CARNARD MAGNIFIQUE

\$34.00 Per Person

Duck a l'Orange
(Grilled Peaches, Fig Jam & Brandied Cherries)

Seasonal Pickled Vegetables
Duck Jus & Red Port Reduction
Orange Confit & Blood Orange Marmalade

Sides:

Black Truffle Mashed Potatoes
Grilled Green Asparagus
Orange Peel
Caramelized Endives & Citrus Reduction

CARVING STATIONS

All Carving Stations Include: Bread & Butter, Potato Puree & Seasonal Accompaniments
Chef Attendant Required at \$150

Grilled Tenderloin of Beef
Caramelized Onion Marmalade
\$40.00

Prime Angus Rib Eye
Bordelaise Sauce, Glazed Cipollini Onions
\$45.00

Roasted Pork Loin
Caramelized Apples, Braised Cabbage
\$32.00

BURGER DELIGHT \$26.00

Brabo Burger
(Pickled Onion & Aged Cheddar)

Spiced Lamb Burger
(Mint, Harissa Mayo & Dill-Pickled Cucumber)

Turkey Burger
(Swiss Cheese & Pesto Emulsion)

Crispy Pork Belly BLT
(Arugula, Tomato Jam)

Portobello Sliders
(Mozzarella Cheese, Pesto, Arugula)

Maryland Crab Cake *market price*
(Chow Chow Relish, Southern Coleslaw & Spicy Remoulade)

STARTERS

Choice of one included in package.

Panzanella Salad

Roasted Cherry Tomatoes, House-Made Croutons, Parmesan

Farmer's Salad

Mixed Greens, Radish, Fennel, Cucumbers, Sherry Vinaigrette

Baby Arugula Salad

Caramelized Shallots, Rocca Cheese, Sherry Vinaigrette

Classic Caesar Salad

Romaine, Anchovies, Sundried Tomatoes, House-made Garlic Crouton, House-made Cesar dressing

Chef Seasonal Soup

ENTRÉE

Available in Buffet, Family or Plated Meal Service Style. Please select one package.

ENTREES

Red Wine Braised Angus Beef Short Rib
Creamy Polenta, Baby Vegetables, Red Wine Jus

Pan-Roasted Salmon
Carrot-Cardamom Puree, Wilted Kale, Baby Carrots, Lime Butter Sauce

Roasted Farmhouse Chicken
Baby Potatoes, Spinach, Natural Jus

Farro Risotto
Seasonal Vegetables, Grated Parmesan

Seasonal White Fish
Zucchini, Lemon and Fried Brussel Sprouts

Duck a l'Orange
Pickled Radish, Orange, Wilted Bitter Greens

Tagliettelle Pasta
Zucchini, Ricotta, Tomato & Lemon

Filet Mignon, 8oz (Plated Only+\$15)
Potato Puree, Spinach, Wild Mushrooms, Red Wine Sauce

Filet, 6oz and Crab Cake (+market price)
Pommes Puree, French Beans, Béarnaise Sauce

BRUNCH RECEPTION

Quiche Lorraine
Spinach, Apple Wood Smoked Bacon, Fried Egg, Spicy Mayo, Frisee Salad

Grilled Atlantic Halibut
Haricots-Vert, Tomato Jam, Balsamic Reduction

5oz Grilled Bistro Filet & Fried Egg
Gratin Dauphinois, Roasted Carrots, Green Peppercorn Sauce

Grilled Gulf Shrimp

(+\$7 per person)

Creamy Polenta, Caramelized Onions, Pancetta, Caper-Shellfish Butter

Brioche French Toast

Banana, Bacon, Maple Syrup, Peanut Butter, Whipped Cream

K-Town Fried Chicken Waffle

Kimchi, Mae Ploy Sauce

CAKE + DESSERTS

\$5 Cake Cutting and Service fee will be applied to Wedding Cake

BRABO Mini Desserts

\$8 per person

Mini Tarts, Cheesecake Bites, Mini Cakes, Seasonal Macarons

BAR PACKAGES

OLD TOWN BAR

4 Hours Included in Lorien Package

Smirnoff Vodka
Beefeater Gin
Evan Williams Bourbon
Bacardi Superior Rum
Jim Beam Rye
El Jimador Tequila
Dewar's White Label Scotch

Miller High Life
Bud Lite
Lagunitas IPA
Modelo
Angry Orchard

House Wine
Sparkling
White Wine
Red Wine

Assorted Soda
Bottled Water

MASONIC BAR

4 Hours Included in Luxury Package

Grey Goose Vodka
Tanqueray Gin
Herradura Blanco Tequila
Appleton Estate Reserve Rum
Maker's Mark Bourbon
Wild Turkey Rye
Chevis Regal 12 year Scotch
Tullamore D.E.W. Irish Whiskey

Stella Artois Ale
Anchor Stream
Lost Rhino IPA Port City Wit

Upgraded Wine Package
Sparkling Wine
White Wine
Rose
Red Wine

Assorted Soda
Bottled Water
Assorted Juices

ENHANCEMENTS

CUSTOM COCKTAILS

\$14.00 Each

Cooler

Gin, Cucumber, Lemon, Soda

Rickey

Gin or Bourbon, Smashed Limes, Seltzer

Orange Blossom

Vodka, Orange Liqueur, Orange and Lemon Juice, Orange

Flower Water

Wild Berry Punch

Rum, Berry and Hibiscus Punch, Orange Liqueur

New Fashioned

Bourbon, Demerara Sugar, White Vermouth, Lime

Twist

NON-ALCOHOLIC

BEVERAGES

Passion Fruit Limeade per

gallon

\$45.00

Fresh Squeezed Lemonade per

gallon

\$45.00

Seasonal Refresher Tea per

gallon

\$38.00