



LORIENT HOTEL & SPA

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 Lorient Suite
10% discount at the Lorient 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

LORIENT 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

LORIENT LUXURY PACKAGE

\$219.00 Per Person

Includes Lorient 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
Hors d'Oeuvres: 5 Pieces Per Person

LORIEN HOTEL & SPA

Brunch Menu

Champagne Toast

“TWO FOR I DO” LUXURY ELOPEMENT PACKAGE

2-10 PEOPLE, INQUIRE FOR PRICING

Ceremony Space

Dinner in Brabo PDR

1 bottle Champagne

Morning After Breakfast in Bed

1-night complimentary Lorien Suite

Seasonal White Flowers for Bouquet & Boutonniere

LORIENT HOTEL & SPA

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, Pesto Cocktail Sauce

Beef Burger Cheddar & Bacon Shallot Jam, Truffle Aioli

Crispy Pork Belly with Seasonal Aioli

Mini Crab Cakes with Spicy Remoulade

Duck Confit Roulade on Brioche

Shrimp Tempura with MayoSer

Truffled Arancini with Lemon Crème Fraiche

SERVED AT ROOM TEMPERATURE

Pan Seared Black Sesame Tuna on Cucumber 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 \$22.00

Local Cheeses

House-Made Jam

Local Honey

Dried Fruit & Nut Accompaniments

Baguette & Traditional Accompaniments

CHEESE & CHARCUTERIE \$27.00

Local Cheeses

Country Pate

Prosciutto

Salami

Baguette & Traditional Accompaniments

VEGETABLE CRUDITE PLATTER \$20.00

Seasonal Vegetables with Homemade Ranch

Hummus

BRICK OVEN TARTS \$18.00

Chef's Seasonal Selection

SEASONAL FRUIT DISPLAY \$15.00

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

\$38.00 Per Person

Duck al la '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

\$55.00

Roasted Pork Loin

Caramelized Apples, Braised Cabbage

\$32.00

SLIDERS DELIGHT \$29.00

Deluxe Cheeseburger

(Pickled Onion & Aged Cheddar) Bacon & Shallot Jam; Truffle Aioli

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 (+\$5)
Creamy Polenta, Baby Vegetables, Red Wine Jus

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

Roasted Farmhouse Chicken
Roasted Potatoes, Spinach, Natural Jus

Farro Risotto
Seasonal Vegetables, Grated Parmesan

Seasonal White Fish
Zucchini, Lemon and Fried Brussel Sprouts

Duck al la 'Orange
Pickled Radish, Orange, Wilted Bitter Greens

Tagliatelle Pasta
Zucchini, Ricotta, Tomato & Lemon

Filet Mignon, 8oz (Plated) 4oz (Buffet) (+\$15)
Potato Puree, Spinach, Wild Mushrooms, Red Wine Sauce

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

BRUNCH RECEPTION

Vegetable Frittata
Spinach, Onion, Tomato & Emmenthal Cheese

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

Old Town Chicken & Waffles

Cinnamon, Chestnut Whipped Cream & Maple Syrup

CAKE + DESSERTS

BRABO MINI DESSERTS

\$5 Cake-cutting and Service fee will be applied.

\$8.00 Per Person

Mini Tarts, Cheesecake Bites, Mini Cakes, Seasonal Macarons Personally crafted by our in house pastry team and available upon request

Menu Pricing Subject To Change. All Food and Beverage Charges Shall Be Subject to a 23% Taxable Service Charge and 10% tax.

PACKAGES

OLD TOWN BAR

5-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

Heineken

Lagunitas IPA

Corona

Angry Orchard

CK Mondavi

Sauvignon Blanc

Chardonnay

Merlot

Cabernet Sauvignon

Assorted Soda

Assorted Juices

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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

MASONIC BAR

5-Hours Included in Deluxe Package

Grey Goose Vodka

Tanqueray Gin

Herradura Blanco Tequila

Appleton Estate Reserve Rum

Maker's Mark Bourbon

Wild Turkey Rye

Chivas Regal 12 year Scotch

Tullamore D.E.W. Irish Whiskey

Pilsner Urquell

Voodoo Hazy IPA

Truly Wild Berry

North Coast Stout

Drumheller -Washington State

Chardonnay

Merlot

Cabernet Sauvignon

House Sparkling Wine

Assorted Soda

Assorted Juices

NON-ALCOHOLIC BEVERAGES

Passion Fruit

Limeade per gallon

\$45.00

Fresh Squeezed

Lemonade per gallon

\$45.00

Seasonal Refresher Tea
per gallon

\$38.00

New Fashioned

Bourbon, Demerara Sugar, White Vermouth, Lime Twist

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WINE LIST

CK MONDAVI

\$40.00 Per Bottle

Sauvignon Blanc

Chardonnay

Merlot

Cabernet Sauvignon

DRUMHELLER - WASHINGTON STATE

\$55.00 Per Bottle Chardonnay

Merlot

Cabernet Sauvignon

House Sparkling Wine

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LATE NIGHT

Latest Delivery is 10:30PM

BRICK OVEN TARTS

\$18.00 Per Person

Mushroom Tart

Margarita Tart

Prosciutto Tart

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S'MORE LOVE

\$12.00 Per Person

House-Made Marshmallows

Graham Crackers

Chocolate Bars

Peanut Butter Cups

POPCORN BAR

\$13.00 Per Person

Parmesan Truffle, Cinnamon Sugar, Cayenne & Old Bay

SEASONAL FRUIT DISPLAY

\$16.00

Seasonal Fruit & Berries

Whipped Yogurt Dipping Sauce

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BRUNCH

BRUNCH WEDDING PACKAGE

Package Includes

Complimentary bar setup
3- hours Eye Opener Bar
Vegetarian, vegan & gluten free entrée selections available upon request
Coffee & Organic Hot Tea Service
Champagne Toast
Overnight suite for the couple on the night of the wedding
Overnight rooms at discounted rates for your guests
10% discount at the Lorien Spa
In-House Linen
Dance floor set to your specifications
Complimentary Menu Tasting for Two
Walnut Chiavari chairs
White ceremony chairs

Brunch Menu

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

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MIX & MINGLE

Passed Hors D'Oeuvres

Crispy Pork Belly with Spicy Remoulade
Pan Seared Tuna with Lime & Cilantro
Fig, Ricotta, Honey in Savory Tart
Mini Crab Cakes with Spicy Remoulade
Truffled Arancini with Lemon Crème Fraiche
BRABO Beef Burger with Cheddar & Shallot Jam

Cheese & Charcuterie Board

Grilled Gulf Shrimp (+\$5)
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

THE DAY AFTER | BRUNCH

\$45.00

Quiche Lorraine, Bacon, Swiss, Onion
Quiche Florentine, Spinach, Gruyere
Brioche French Toast (2 per person)
Applewood Smoked Bacon (2 per person)
Baby Arugula Salad
Sliced Fruit & Berries
Assorted Muffins, Danish, Croissants
Served with Butter & House-made Jam

BRABO Mini Dessert Display

Selection of Chilled Juices Coffee & Organic Tea

Local Cheese, Country Pate, Prosciutto, Salami, Baguette, Traditional Accompaniments

\$59 per person

(includes 1hr bar service + total of 6 pieces per person)

\$29 per person each additional hour

(includes bar service + additional 4 pieces per person per hour) **THE PARTY STARTER**

Passed Hors D'Oeuvres

Fig, Ricotta, Honey in Phyllo Tart
Butter Poached Shrimp on Creamy Polenta
BRABO Beef Sliders with Cheddar & Shallot Jam
Truffled Arancini with Lemon Crème Fraiche

Duck Confit Roulade on Brioche

Seasonal Vegetables & Homemade Ranch

Cheese & Charcuterie Board

\$69 per person

Local Cheese, Country Pate, Prosciutto, Salami, Baguette,

(includes 1hr bar service + total of 6 pieces per person)

Traditional Accompaniments

\$35 per person each additional hour

Vegetable Crudit  Platter

(includes bar service + additional 4 pieces per person per hour)

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PHOTOGRAPHY POLICY

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We look forward to hosting your event and look forward to seeing all the beautiful images from your photographer! Please contact your Catering Sales Manager to discuss any group photos you wish to take in the public space. We will discuss the areas you can reserve and the timing to avoid any conflicts.

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FREQUENTLY ASKED

Your Questions are Important...

FAQ

CAN WE USE THE HOTEL LORIEN FOR CEREMONY?

We're happy to accommodate your ceremony in our Event Space before 2pm. For Ceremonies with a later time, our 6th Floor Suite Terraces are an option.

IS THERE A CEREMONY SET-UP FEE?

Ceremony Set-up is included in the Room Rental Pricing. For Ceremonies taking Place on the 6th Floor there is a \$250 Set-up Fee.

MAY I USE MY OWN VENDORS?

Yes, though we do require proof of insurance coverage.

CAN I HAVE DJ or BAND?

Yes, though we request reasonable sound restrictions. All amplified music must conclude by 10pm.

CAN I BRING MY OWN WEDDING CAKE?

Yes, though we do require proof of insurance coverage.

DO YOU OFFER VEGETARIAN, VEGAN AND GF OPTIONS?

Yes, we always have creative alternatives to meet dietary restrictions.

CAN WE OBTAIN A GUEST ROOM BLOCK?

Yes, and the rate varies by season.

IS THERE A DAY OF POINT OF CONTACT?

Yes, your Catering Service Team is available throughout the evening.

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PROMOTION

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