

OPEN

Includes Cocktails, Beer, Wine (Select Two), Sparking Wine, Juice, Water & Soft Drinks

OLD TOWN BAR

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

Beer (chose four)
Miller High Life
Bud Lite
Lagunitas IPA
Modelo
Stella Artois Ale
Guinness
Devils Backbone Vienna Lager

CK Mondavi Wine
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
House Sparkling Wine

One Hour
Per Person
\$24.00

Two Hours
Per Person
\$35.00

Three Hours
Per Person
\$46.00

Four Hours
Per Person
\$57.00

Five Hours
Per Person
\$68.00

MASONIC BAR

Spirits
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

Beer (chose four)
Miller High Life
Bud Lite
Lagunitas IPA
Modelo
Stella Artois Ale
Guinness
Devils Backbone Vienna Lager

Drumheller Washington State Wine
Chardonnay
Merlot
Cabernet Sauvignon
House Sparkling Wine

One Hour
Per Person
\$28.00

Two Hours
Per Person
\$43.00

Three Hours
Per Person
\$54.00

Four Hours
Per Person
\$67.00

Five Hours
Per Person
\$80.00

CRAFTED BAR EXPERIENCE

Spirits

Blue Ridge Vodka
Catoctin Creek Gin
Jackson & James Paw Paw Rum
Siete Leguas Blanco Tequila
Elijah Craig Small Batch Bourbon
Catoctin Creek Roundstone Rye
Dalmore Scotch
Nikka Whiskey

Beer (chose four)

Miller High Life
Bud Lite
Lagunitas IPA
Modelo
Stella Artois Ale
Guinness
Devils Backbone Vienna Lager

Drumheller Washington State Wine

Chardonnay
Merlot
Cabernet Sauvignon
House Sparkling Wine

1 Hour

Per Person

\$30.00

2 Hours

Per Person

\$48.00

3 Hours

Per Person

\$65.00

4 Hours

Per Person

\$80.00

One Bartender Required per 75 Guests \$150 Bar Set-Up Fee

All menus are priced per person unless otherwise noted. All menu items must be guaranteed for entire group expected.

Menu Pricing Subject To Change. All Food and Beverage Charges Shall Be Subject to a 23% Taxable Service Charge and 11% tax

HOST

OLD TOWN BAR

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

Beer (chose four)
Miller High Life
Bud Lite
Lagunitas IPA
Modelo
Stella Artois Ale
Guinness
Devils Backbone Vienna Lager

CK Mondavi Wine
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
House Sparkling Wine

Cocktail
each
\$11.00

Martini
each
\$13.00

Beer
each
\$8.00

Wine
per bottle
\$45.00

CUSTOM COCKTAILS

\$14.00 Each
Cooler
Gin, Cucumber, Lemon, Soda

MASONIC BAR

Spirits
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

Beer (chose four)
Miller High Life
Bud Lite
Lagunitas IPA
Modelo
Stella Artois Ale
Guinness
Devils Backbone Vienna Lager

Drumheller Washington State Wine
Chardonnay
Merlot
Cabernet Sauvignon
House Sparkling Wine

Cocktail
each
\$13.00

Martini
each
\$16.00

Beer
each
\$8.00

Wine
per bottle
\$60.00

CRAFTED BAR

Spirits
Blue Ridge Vodka

Rickey
Gin or Bourbon, Smashed Lime, Seltzer

Orange Blossom
Vodka, Orange Liquor, Orange & Lemon Juice, Orange Flower
Water

New Fashioned
Bourbon, Demerara Sugar, White Vermouth, Lime Twist

"SPIKE IT" STATIONS

Priced Per Person For Two Hours Each

Bloody Mary Bar
Bloody Mary Mix, Assorted Hot Sauces, Worcestershire Sauce,
Pickled Vegetables, Crispy Bacon, Lemons, Limes, Olives, Vodka,
Gin
\$29.00

Mimosa & Bellini Bar
Pomegranate Juice, Peach Puree, Orange Juice, Fresh Berries,
Seasonal Herbs, Sparkling Wine, Chambord, St. Germain
\$25.00

EYE OPENERS

Classic Bloody Mary
Vodka, Bloody Mary Mix
\$12.00

Mimosa
Sparkling Wine, Orange Juice
\$10.00

Bellini
Peach Puree, Sparkling Wine
\$10.00

Catoctin Creek Gin
Jackson & James Paw Paw Rum
Siete Leguas Blanco Tequila
Elijah Craig Small Batch Bourbon
Catoctin Creek Roundstone Rye
Dalmore Scotch
Nikka Whiskey

Beer (chose four)
Miller High Life
Bud Lite
Lagunitas IPA
Modelo
Stella Artois Ale
Guinness
Devils Backbone Vienna Lager

Drumheller Washington State Wine
Chardonnay
Merlot
Cabernet Sauvignon
House Sparkling Wine

Cocktails
Each
\$16.00

Martini
Each
\$18.00

Wine
Per Bottle
\$60.00

Beer
Each
\$8.00

One Bartender Required per 75 Guests \$150 Bar Set-Up Fee

All menus are priced per drink unless otherwise noted. All menu items must be guaranteed for entire group expected.

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WINE LIST

WINE SERVICE

\$45.00 Per Bottle

- CK Mondavi Wine
- Sauvignon Blanc
- Chardonnay
- Merlot
- Cabernet Sauvignon
- House Sparkling Wine

WINE SERVICE

\$60.00 Per Bottle

- Drumheller Washington State Wine
- Chardonnay
- Merlot
- Cabernet Sauvignon
- House Sparkling Wine

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AUDIO VISUAL

To learn about our creative and production services, please contact your PSAV representative.

Greg Miller
Director, Event Technology - PSAV
703-519-6847
gmiller@psav.com

PSAV LORIENT PRICE LIST

Meeting Room Projector Package - \$800
AV Cable Lot Projection Stand
LCD Projector Tripod Screen

Podium Microphone Package - \$275
Podium 4-channel Mixer
Microphone
Meeting Room House Sound

Projector Support Package - \$225
AV Cable Lot Tripod Screen
Projection Stand

Post-it® Flip Chart Package - \$75
Flip Chart Easel
Markers
Post-it Flip Chart Pad

Small Meeting
Conference Speaker Phone \$225
Laptop computer \$230

Audio
Powered Speaker \$150
Presidential Microphone \$85
Wireless Microphone \$200
12-channel Mixer \$150

VIDEO
46" LCD Monitor \$275

WIFI

[Please click here to view our WiFi information](#)

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HOTEL POLICY

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Policy

MENU SELECTION: Menus and details for your event are due at least three (3) weeks prior to your event date. Our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per plated banquet meal. Multiple-choice menus are charged at the higher priced entree. Menu items and pricing is subject to change.

BEVERAGE & BAR SERVICE: The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. Bartender fee of \$150 per bartender will apply to all bars. One (1) Bartender required per 100 guests for dinner service; One (1) Bartender per (75) guests required for cocktail reception. Additional bartender beyond this ratio will be charged at \$795 per bartender.

GUARANTEES: The Hotel requires a final confirmation or "guarantee" of your guest attendance per meal no later than (3) business days prior to your scheduled event. Should your final revenue guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction however we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received your original expected attendance per contract will be used for attendance and billing. Hotel is prepared to serve 3% in excess of the guaranteed number of guests. A per person surcharge will apply if the final attendance is in excess of the guarantee. Group is also responsible for payment onsite for any overage or additions to the event order beyond what was originally guaranteed.

GRATUITY & TAX: A 15% gratuity and a 8% administrative fee and applicable state sales tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable. In addition, there is a 11% food and beverage tax.

PARKING: The hotel provides Valet parking. Please contact your service manager for current pricing. Rates are subject to change. Additional parking services are available in the area.

CANCELLATION: Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

FOOD & BEVERAGE POLICY: Consuming raw or undercooked meat or seafood may increase your risk of food borne illness. Outside Food and Beverage is not permitted with the exception of celebratory desserts.

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