



# LOCAL FLAIR

15 Person Minimum for All Day Packages

## ALX MEETING

**\$109.00**

### Breakfast Buffet

- Assortment of Muffins, Danish, Croissants Served with Whipped Butter & House-Made Jam
- Yogurt & House-Made Granola
- Fresh Sliced Fruit & Seasonal Berries
- Selection of Chilled Fresh Juices

### Lunch Buffet

- House-Made Bread and Butter
- Arugula Salad (Caramelized Shallots, Parmesan Cheese, Sherry Vinaigrette)
- Pasta Salad with Basil Pesto, Tomato
- Pan Roasted Salmon with Seasonal Accompaniments
- Roasted Farmhouse Chicken with Seasonal Accompaniments
- Selection of Mini Desserts

### PM Break

- Assorted Cookies
- Pita Chips & Hummus Dip

### All-Day Beverages

- Assorted Soft Drinks
- Still and Sparkling Water
- Freshly Brewed Regular Coffee, Decaffeinated Coffee & Organic Hot Tea

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

# CHEF'S FAVORITES

15 Person Minimum for All Day Packages

## EURO MEETING

### \$129.00 Per Person

#### Breakfast Buffet

- Chef's French & Spanish Quiche (Chorizo & Manchego)
- Quiche Florentine (Spinach & Gruyere)
- Lyonnaise Potatoes
- Assortment of Muffins, Danish, Croissants Served with Whipped Butter & House-Made Jam
- Fresh Sliced Fruit & Seasonal Berries
- Selection of Chilled Fresh Juices

#### Lunch Buffet

- Chef's Soup Du Jour
- Arugula Salad with Parmesan Cheese, Caramelized Shallots, Sherry Vinaigrette
- Chicken with Lemon Slices, Artichokes & Garlic
- Baked Fish with Warm Olive Salad
- Two Potato Gratin
- Haricot Verts
- Seasonal Fruit Tart

#### PM Break

- Local Cheeses
- House-Made Jam
- Diced Fruit & Nuts
- Baguette

#### All-Day Beverages

- Assorted Soft Drinks
- Still and Sparkling Water
- Freshly Brewed Regular Coffee, Decaffeinated Coffee & Organic Hot Tea

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

# WELLNESS

15 Person Minimum for All Day Packages

## HEALTHY EATING MEETING

**\$119.00**

Breakfast Buffet

- Egg White & Spinach Frittata
- Fresh Sliced Fruit & Seasonal Berries
- Build Your Own Yogurt Parfaits
- Breakfast Sausage
- Selection of Chilled Fresh Juices

Lunch Buffet

- Chef's Seasonal Soup
- Pasta Salad, Basil Pesto, Tomato
- Greens (Romaine Lettuce, Baby Field Greens)
- Toppings (Roasted Cherry Tomatoes, Cucumbers, Carrots, House-Made Croutons, Parmesan Reggiano)
- Protein (Grilled Chicken, Crispy Skin Salmon)
- Dressings (Caesar, Oil & Vinegar, Aged Sherry Vinaigrette)
- Dessert (Lemon Bars)

PM Break

- Greek Yogurt, Fresh Berries, Dried Fruit
- Brown Sugar, Honey, Assorted Nuts & Granola

All-Day Beverages

- Assorted Soft Drinks
- Bottled Still and Sparkling Water
- Freshly Brewed Regular Coffee, Decaffeinated Coffee & Organic Hot Tea

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

# CONTINENTAL

All Breakfast Buffets include Freshly Brewed Regular & Decaf Coffee and Organic Hot Tea with 60 Minute Service

## POTOMAC MORNING

### \$29.00 Per Person

Fresh Sliced Fruit & Seasonal Berries  
Assortment of Muffins, Danish, Croissants  
Butter & House-Made Jam  
Selection of Chilled Fresh Juices

## BREAKFAST ADD ONS

Breakfast Potatoes

**\$5.00**

Organic Scrambled Eggs with Chives

**\$7.00**

Applewood Smoked Bacon

**\$6.00**

Country or Turkey Sausage

**\$6.00**

House-Made Biscuits & Sausage Gravy

**\$6.00**

Brioche French Toast

*Vermont Maple Syrup, Butter, Powdered Sugar*

**\$8.00**

Traditional Eggs Benedict

*Hollandaise Sauce*

**\$10.00**

Steel Cut Oatmeal

*Brown Sugar, Cinnamon, Raisins & Chopped Walnuts*

**\$7.00**

Vegetable Frittata

*Tomatoes, Onions, Zucchini, Vermont Cheddar*

**\$6.00**

Hard Boiled Eggs

Per Dozen

**\$36.00**

## KING STREET BREAKFAST

### \$33.00 Per Person

Fresh Sliced Fruit & Seasonal Berries  
Build Your Own Yogurt Parfaits  
Steel Cut Oatmeal, Brown Sugar, Cinnamon, Raisins, Chopped Walnuts  
Assortment of Muffins, Danish, & Croissants with Butter & House-Made Jam  
Selection of Chilled Fresh Juices

## BREAKFAST SANDWICHES

Minimum Order of (10) Each

Croissant

*Ham, Egg & Cheese*

**\$8.00**

English Muffin

*Canadian Bacon, Egg & Cheddar*

**\$8.00**

Warm Wrap

*with choice of Spinach, Bacon, or Sausage*

**\$8.00**

## ASSORTED SIDES

House Cured Salmon & Bagels

*Shaved Red Onion, Capers, Cream Cheese*

**\$14.00**

Assorted New York Style Bagels and Cream Cheese

*(1 dozen)*

**\$52.00**

Assortment of Muffins, Danish, & Croissants

*(1 dozen)*

**\$48.00**

Fresh Sliced Fruit & Seasonal Berries

**\$8.00**

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

# BUFFETS

All Breakfast Buffets include Freshly Brewed Regular & Decaf Coffee and Organic Hot Tea with 60 Minute Service

## VIRGINIAN

**\$39.00 Per Person**

**15 Person Minimum**

Organic Scrambled Eggs with Chives  
 Applewood Smoked Bacon  
 Country Sausage  
 Vegetable & Potato Hash Browns  
 Fresh Sliced Fruit & Seasonal Berries  
 Assortment of Muffins, Danish, Croissants with Butter & House-Made Jam  
 Selection of Chilled Fresh Juices

## LORIEN CLASSIC

**\$42.00 Per Person**

**15 Person Minimum**

Organic Scrambled Eggs with Chives  
**Choice of (1) Meat:**  
 Applewood Smoked Bacon, Country Sausage  
 or Turkey Sausage  
 Breakfast Potatoes  
 Brioche French Toast, Vermont Maple Syrup, Butter, Powdered Sugar  
 Low Fat Yogurt  
 Bowl of House-Made Granola  
 Fresh Sliced Fruit & Seasonal Berries  
 Assortment of Muffins, Danish, Croissants with Butter & House-Made Jam  
 Selection of Chilled Fresh Juices

Virginian & Lorien Classic Breakfast Buffets have a 15 person minimum

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.

# BRUNCH

## FOUNDERS BRUNCH

**\$45.00 Per Person**

**15 Person Minimum**

- Quiche Lorraine (Bacon, Swiss, Onion)
- Quiche Florentine (Spinach, Gruyere)
- Brioche French Toast
- Applewood Smoked Bacon
- 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 Hot Tea

## FARMERS MARKET BRUNCH

**\$58.00 Per Person**

15 Person Minimum

- Organic Scrambled Eggs with Chives and Cheddar
- Vegetable & Potato Hash Browns
- Brioche French Toast
- Applewood Smoked Bacon
- Baby Arugula Salad
- Sliced Fruit & Berries
- Pan Roasted Salmon
- Roasted Farmhouse Chicken
- Cheddar Cheese Polenta
- Roasted Baby Carrots
- BRABO Mini Dessert Display
- Selection of Chilled Juices
- Coffee & Organic Hot Tea

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

# AM + PM BREAKS

10 Person Minimum for All Breaks with 30 Minute Service

## HEALTHFUL BREAK

### \$15.00 Per Person

- Smoothie Shooters
- Yogurt & Granola Parfaits
- Assorted KIND Bars

## CHEESE & CHARCUTERIE BOARD

### \$18.00 Per Person

- Local Cheeses
- Prosciutto
- Salami
- Baguette
- Traditional Accompaniments

## TRAIL BLAZER

### \$15.00 Per Person

- Mini Pretzels
- Assorted Dried Fruit
- Mixed Nuts
- M&M's
- Wasabi Peas

## SPA CENTRIC

### \$17.00 Per Person

- Pita Chips & Hummus
- Vegetable Crudite with Homemade Ranch
- Fresh Sliced Fruit & Seasonal Berries

## BUILD YOUR OWN YOGURT PARFAIT

### \$16.00 Per Person

- Greek Yogurt
- Fresh Berries
- Dried Fruits
- Assorted Nuts & Granola

## SNACKS AND SUCH

### \$18.00 Per Person

- Assorted Candy Bars
- Assorted Individual Bags of Chips and Pretzels
- Homemade Jumbo Cookies
- Fresh Sliced Fruit & Seasonal Berries

## A LA CARTE

Homemade Jumbo Cookies  
per dozen  
**\$48.00**

Double Fudge Brownies  
per dozen  
**\$48.00**

Lemon Bars  
per dozen  
**\$54.00**

Individual Bags of Chip and Pretzels  
each  
**\$4.00**

Chocolate Covered Strawberries  
each  
**\$5.00**

Assorted Whole Fruit  
per dozen  
**\$48.00**

Assorted KIND Bars  
each  
**\$6.00**

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



# BEVERAGES

## COFFEE, DECAF COFFEE & HOT TEA

**\$75.00 Per Gallon**

## ASSORTED SOFT DRINKS

**\$5.00 Each**

## BOTTLED STILL & SPARKLING WATER

**\$5.00 Each**

## FRESH SQUEEZED LEMONADE

**\$45.00 Per Gallon**

Regular or Strawberry

## UNSWEETENED ICED TEA

**\$40.00 Per Gallon**

Lemon Wedges

## ALL DAY BEVERAGE PACKAGE

**\$24.00 Per Person**

20 Person Minimum with Up to 8 Hours of Service

- Freshly Brewed Regular & Decaf Coffee
- Organic Hot Tea
- Bottled Still and Sparkling Water
- Assorted Soft Drinks

## HALF DAY BEVERAGE PACKAGE

**\$14.00 Per Person**

20 Person Minimum with Up to 4 Hours of Service

- Freshly Brewed Regular & Decaf Coffee
- Organic Hot Tea
- Bottled Still and Sparkling Water
- Assorted Soft Drinks

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

# LUNCH BUFFETS

## A LA CARTE LUNCH BUFFET

**\$58.00 Per Person**

**15 Person Minimum**

Artisan Breads and Coffee & Organic Hot Teas

Soups & Salad (choose two)

- Chef's Seasonal Soup Du Jour
- 5 Onion Soup
- Classic Caesar Salad
- 5 Grain Salad (Champagne Vinaigrette)
- Mixed Baby Field Greens, Cucumbers & Tomatoes (Lemon Vinaigrette)
- German Potato Salad (Bacon, Mustard)

Entrees (choose two)

- Roasted Farmhouse Chicken Breast (Thyme Emulsion)
- Seared Norwegian Salmon (Lemon & Olive Oil)
- Grilled NY Strip with Red Wine Jus
- Seasonal White Fish with Olive Oil Emulsion
- Chef's Seasonal Pasta Selection

Sides (choose two)

- Glazed French Beans
- Curry Scented Baby Carrots
- Garlic Spinach
- Chef Seasonal Vegetables
- Parmesan & Fresh Herb Risotto
- Roasted Fingerling Potatoes
- Creamy White Parmesan Polenta

Mini Dessert Display

- Mini Tarts, Cheesecake Bites, Seasonal French Macarons

## POTOMAC SANDWICH BUFFET

**\$48.00 Per Person**

**15 Person Minimum**

- Chef's Seasonal Soup Du Jour
- Caesar Salad (Parmigiano Reggiano & House-Made Croutons)
- Penne Pasta Salad, Basil Pesto
- Individual Bagged Chips & House Made Brownies
- Coffee & Organic Hot Teas

Choice of 3 Sandwiches listed below:

## SALAD & SANDWICH BAR

**\$52.00 Per Person**

**15 Person Minimum**

Greens

- Romaine Lettuce & Baby Field Greens

Protein (Choose Two)

- Grilled Chicken
- Crispy Skinned Salmon
- Tuna Salad

Sides

- Roasted Cherry Tomatoes
- Cucumbers
- Carrots
- House Made Croutons
- Parmigiano Reggiano

Dressing (choose two)

- Caesar
- Aged Sherry Vinaigrette
- White Balsamic Honey Vinaigrette
- Creamy Gorgonzola

Sandwiches

- Turkey Club (Bacon, Tomato, Lettuce on Baguette)
- Caprese Sandwich (Tomato, Mozzarella & Basil Pesto on Ciabatta)

German Potato Salad Bacon, Mustard

Mini Dessert Display

Coffee & Organic Hot Teas

## BOXED LUNCH

**\$36.00 Per Person**

- Fresh Whole Fruit
- Individual Bag of Chips
- House Made Cookie
- Bottled Water

Choice of up to (3) sandwiches from Potomac Sandwich Buffet

Turkey Club

Bacon, Tomato, Lettuce on Baguette

Caprese Sandwich

Tomato, Mozzarella, & Basil Pesto on Ciabatta

Short Rib Sandwich

Coleslaw, Grain Mustard on Brioche

Poached & Chilled Salmon

Tarragon Mayo, Red Onion Pickle on Ciabatta

Brie & Ham

with Dijon Mustard on Baguette

Chicken Salad

Apple, Shredded Carrot and Dill on Baguette

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

# PLATED LUNCH

Required for all Plated Meals: Client Provided Entree Cards with Meal Indicators

## PLATED LUNCH

Includes Bread Service, Starter, Entree, Dessert, Coffee & Organic Hot Teas

### Starters (choose one)

- Chef's Seasonal Soup Du Jour
- Classic Caesar Salad (Parmigiano Reggiano, House Made Croutons)
- Baby Arugula Salad (Caramelized Shallots, Parmigiano Reggiano, Sherry Vinaigrette)
- Roasted Artichoke Salad (Burrata Cheese, Lemon Zest, Fried Artichoke)

### Dessert (choose one)

- Carrot Cake (Coconut Panna Cotta, Pineapple Ginger Compote)
- Espresso Mousse (Dark Chocolate Crust, Coffee Bark)
- Vanilla Crème Brulee (Vanilla Shortbread, Whipped Cream)
- Fresh Seasonal Berries, Whipped Yogurt
- Lemon Tart, Vanilla Whipped Cream

## ENTREES (CHOOSE TWO)

Roasted Farmhouse Chicken  
Baby Potatoes, Spinach, Natural Jus  
**\$48.00**

Pan Roasted Norwegian Salmon  
Carrot-Cardamon Puree, Wilted Kale, Baby Carrots, Lime Butter Sauce  
**\$50.00**

Roasted Halibut  
Zucchini, Lemon, Fried Brussels Sprouts  
**\$55.00**

Bistro Filet, 6 oz  
Wild Mushrooms, Roasted Potatoes, Green Peppercorn Sauce  
**\$54.00**

Tagliatelle Pasta  
Zucchini, Ricotta, Tomato, Lemon Condiment  
**\$46.00**

The Price of the higher priced entree will apply for all guests. Exact entree counts are due three business days prior to event.

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

# 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](#)

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

# HOTEL POLICY

## HOTEL POLICY

### 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.

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