

LORIEN

hotel & spa®



WEDDING PACKAGES

1600 King Street, Alexandria
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WEDDING PACKAGES

Included in all packages

Complimentary Champagne toast

Menu tasting for two with our Executive Chef

Bartender fee included and complimentary bar set-up

White table linens and white napkins

Walnut chiavari chairs and white ceremony chairs

Upgrade two-night stay in a Lorien Suite*

Discounted room rates for family and friends

Coffee and organic tea service

Vegetarian, vegan, and gluten-free selections upon request

*A \$5,000 food and beverage minimum spend is required for a complimentary suite



All catering pricing may be subject to change.

25% service charge and 11% local taxes applicable to all catered events

ROMANCE PACKAGE

\$259 per person

Food Display

Choice of one:

Seasonal Fruit Display - seasonal fruits and berries, whipped yogurt

Flatbread Station - classic margherita, prosciutto and pesto, pepperoni and harissa marinara

Crudités Station - vegetables, hummus, avocado ranch

Cheese Board - local cheeses, seasonal jam, local honey, dried fruits and nuts, baguette, and traditional accompaniments

Mediterranean Display - artichoke hummus, olive tapenade, artichoke, tzatziki, grilled rustic bread

Cheese and Charcuterie Board - local cheeses, artisan cured meats, baguette, and traditional accompaniments

Hors D'Oeuvres

4 pieces per person

Glazed crispy pork belly

Goat cheese, fontina, fig honey tart

Fresh Mozzarella, tomato, balsamic crostini

Brabo slider, cheddar, bacon, truffle aioli

Starters

Include bread and butter service. Choice of one:

Panzanella Salad - roasted cherry tomatoes, croutons, parmesan

Famer's Salad - mixed greens, radish, fennel, cucumber, sherry vinaigrette

Baby Arugula Salad - caramelized shallots, Rocca cheese, sherry vinaigrette

Caesar Salad - romaine, anchovy, shaved parmesan, crouton, caesar dressing

Soupe du jour - Chef's seasonal selection

Entrées

Choice of two:

Farro risotto

Pappardelle pasta

Seasonal white fish

Roasted farmhouse chicken

Assortment of mini dessert display

LORIEN PACKAGE

\$319 per person

Food Display

Choice of one:

Seasonal Fruit Display - seasonal fruits and berries, whipped yogurt

Flatbread Station - classic margherita, prosciutto and pesto, pepperoni and harissa marinara

Crudités Station - vegetables, hummus, avocado ranch

Cheese Board - local cheeses, seasonal jam, local honey, dried fruits and nuts, baguette, and traditional accompaniments

Mediterranean Display - artichoke hummus, olive tapenade, artichoke, tzatziki, grilled rustic bread

Cheese and Charcuterie Board - local cheeses, artisan cured meats, baguette, and traditional accompaniments

Hors D'Oeuvres

5 pieces per person

See page 5 for options

Starters

Include bread and butter service. Choice of one:

Panzanella Salad - roasted cherry tomatoes, croutons, parmesan

Famer's Salad - mixed greens, radish, fennel, cucumber, sherry vinaigrette

Baby Arugula Salad - caramelized shallots, Rocca cheese, sherry vinaigrette

Caesar Salad - romaine, anchovy, shaved parmesan, crouton, caesar dressing

Soupe du jour - Chef's seasonal selection

Entrées

Choice of three

See page 6 for options

Assortment of mini dessert display

LORIEN LUXURY PACKAGE

\$439 per person with Old Town Bar Package

\$500 per person with Masonic Bar Package

Wine & Beer

4-Hour Old Town or Masonic Bar Package

Food Display

Choice of one:

Seasonal Fruit Display - seasonal fruits and berries, whipped yogurt

Flatbread Station - classic margherita, prosciutto and pesto, pepperoni and harissa marinara

Crudités Station - vegetables, hummus, avocado ranch

Cheese Board - local cheeses, seasonal jam, local honey, dried fruits and nuts, baguette, and traditional accompaniments

Mediterranean Display - artichoke hummus, olive tapenade, artichoke, tzatziki, grilled rustic bread

Cheese and Charcuterie Board - local cheeses, artisan cured meats, baguette, and traditional accompaniments

Hors D'Oeuvres

5 pieces per person

See page 5 for options

Starters

Include bread and butter service. Choice of one:

Panzanella Salad - roasted cherry tomatoes, croutons, parmesan

Famer's Salad - mixed greens, radish, fennel, cucumber, sherry vinaigrette

Baby Arugula Salad - caramelized shallots, Rocca cheese, sherry vinaigrette

Caesar Salad - romaine, anchovy, shaved parmesan, crouton, Caesar dressing

Soupe du jour - Chef's seasonal selection

Entrées

Choice of three

See page 6 for options

Assortment of mini dessert display

DISPLAY STATIONS

Additional display's priced per person

Seasonal Fruit Display

\$15 per person

Seasonal fruits and berries, whipped cream

Flatbread Station

\$20 per person

Classic margherita, prosciutto and pesto, pepperoni and harissa marinara

Crudité Station

\$20 per person

Vegetables, hummus, avocado ranch

Cheese Board

\$22 per person

Assortment of local cheeses, seasonal jam, local honey, dried fruits and nuts, baguette, and traditional accompaniments

Mediterranean Display

\$22 per person

Artichoke hummus, olive tapenade, artichoke, tzatziki, grilled rustic bread, pita chips

Cheese and Charcuterie Board

\$25 per person

Assortment of local cheeses, artisan cured meats, baguette, traditional accompaniments





HORS D'OEUVRES

Served Hot

- Glazed crispy port belly
- Tomato bisque shooter
- Lamb meatballs, spicy pomodoro sauce
- Brabo slider - cheddar, bacon, truffle aioli
- Seasonal arancini seasonal aioli
- Mini crab cakes, spicy aioli
- Duck confit roulade, brioche
- Baby lamb chop lollipops,

Served at Room Temperature

- Fresh mozzarella, tomato, balsamic crostini
- Proscuitto, manchego, fig jam crostini
- Goat cheese, fontina, fig honey tart
- Pan seared sesame tuna, cucumber, cilantro aioli
- Cured salmon, crème fraîche, toast points
- Stuffed devil eggs - bacon, honey dijon vinaigrette
- Smoked duck wonton
- Classic shrimp cocktail

ENTRÉE SELECTIONS

Option of buffet or plated service

Pappardelle Pasta

Zucchini, tomato, lemon mascarpone

Seasonal White Fish

Zucchini, lemon, roasted brussel sprouts (+\$8)

Farro Risotto

Seasonal vegetables, shaved parmesan

Red Wine Braised Angus Beef Short Ribs

+\$5

Creamy polenta, baby vegetables, red wine au jus

Roasted Farmhouse Chicken

Roasted fingerling potatoes, sauteed spinach, au jus (+\$5)

Filet Mignon

+\$15

8oz plated, 4oz buffet

Mashed potatoes, sauteed spinach, wild mushrooms, red wine demi glaze

Pan Roasted Salmon

Carrot cardamon purée, wilted kale, baby carrots, beurre blanc (+\$7)

Surf and Turf

+ market price

Filet and crab cake

Pomme purée, sauteed spinach, wild mushrooms, red wine demi glaze

Vegetarian, vegan, and gluten free selections available upon request

STATION ENHANCEMENTS

Additional price to wedding package

Fresh Pasta Bar

\$30 per person

Choice of two:

Penne

Farfalle

Pappardelle

Choice of two:

House-made pesto

Creamy tomato sauce

Classic pomodoro sauce

Choice of one:

Grilled chicken

Crispy pancetta (+\$5)

Includes parmesan and fresh parsley

Canard Magnifique

\$48 per person

Duck à l'Orange

Grilled peaches, fig jam, and brandied cherries

Duck Jus and Red Port Reduction

Orange confit and blood orange marmelade

Roasted Garlic Mashed Potato

Grilled Asparagus

Slider Delight

\$29 per person

Deluxe Cheeseburger

Pickled onion, aged cheddar, bacon and shallot jam, truffle aioli

Turkey Burger

Swiss cheese, pesto emulsion

Crispy Pork Belly BLT

Arugula, tomato jam

Portobello Sliders

Mozzarella cheese, pesto, arugula

Maryland Crabcake (+\$5)

Chow chow relish, southern coleslaw, spicy remoulade

CARVING STATIONS

Additional price to wedding package
\$150 Chef attendant fee

All carving stations include bread and butter, potato purée, and seasonal accompaniment

Roasted Pork Loin

\$32 per person

Caramelized apples, braised cabbage

Beef Grilled Tenderloin

\$40 per person

Caramelized onion marmelade

Prime Angus Rib Eye

\$55 per person

Bordelaise sauce, glazed cipollini onions



BAR SERVICE PACKAGES

Bartender fee included

The Old Town Bar

5-hours included

LIQUORS

New Amsterdam Vodka
New Amsterdam Gin
Evan Williams Bourbon
El Cruzan Light Aged Rum
Jim Beam Rye
El Jimador Tequila
Dewar's White Label Scotch

BEERS

Miller High Life
Heineken
Lagunitas IPA
Corona

WINES

CK Mondavi
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon

Assortment of soda and juices

1 hour per person: \$40
2 hours per person: \$65
3 hours per person: \$90
4 hours per person: \$105

The Masonic Bar

3-hours included

LIQUORS

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

BEERS

Pilsner Urquell
Voodoo Hazy IPA
North Coast Stout

WINES

Drumheller, Washington State
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
House sparkling wine

Assortment of soda and juices

1 hour per person: \$50
2 hours per person: \$75
3 hours per person: \$100
4 hours per person: \$200

BAR ENHANCEMENTS

Bartender fee included

Custom Cocktails

\$18 each

The Cooler

Gin, cucumber, lemon, sparkling seltzer

The New Fashioned

Bourbon, demerara sugar, white
vermouth, lime twist

The Rickey

Gin or bourbon, smashed lime,
sparkling seltzer

The Orange Blossom

Vodka, orange liqueur, orange and
lemon juices, flower water

Wild Berry Punch

Rum, berry and hibiscus punch, orange
liqueur

Additional Bottles

Special orders available upon request.

Subject to our vendor availability.

Proverb California Brand

\$40 per bottle

Sauvignon Blanc, Chardonnay, Merlot,

Cabernet Sauvignon

Matanzas Creek Brand

\$55 per bottle

Merlot, Cabernet Sauvignon, Sparkling
Wine

Non-alcoholic bar

Seasonal Sparkling Lemonade

\$45 per gallon

Freshly Squeezed Lemonade

\$45 per gallon

Seasonal Refresher Tea

\$38 per gallon

0.0 Heineken

\$7 per bottle

Virgin Sangria

\$45 per gallon

Non-Alcoholic Old Fashioned

with B.A.R.E Bourbon 0%

\$13 each

Other Non-Alcoholic Cocktail

choice of yours

\$14 each

LATE NIGHT BITES

Popcorn Bar

\$13 per person

Stovetop popcorn

Parmesan truffle

Cinnamon sugar

Cayenne and Old Bay

Seasonal Fruit Display

\$18 per person

Seasonal fresh fruits

Whipped cream

Flatbread Station

\$25 per person

Classic margherita

Prosciutto and pesto

Pepperoni and harissa marinara



FOR YOUR DAY OF GETTING READY

10 people minimum

Coffee and Tea Bar

\$20 per person

Freshly brewed coffee, decaffeinated coffee, and organic tea

Bubbly Bar

\$29 per person

Sparkling wine
Fresh seasonal berries
Orange, peach, and pomegranate juices

Potomac Morning

\$31 per person

Fresh sliced fruits and seasonal berries
Assortment of muffins, danish, and croissants served with butter and jam

Breakfast Sandwiches

\$15 per item - 10 orders minimum

Croissant, french ham, egg, brie
Biscuit, bacon, egg, cheddar
Multigrain, spinach, egg white, avocado

Gluten free options available upon request

Gluten free options available upon request.

Boxed Lunch

\$40 per person

Fresh whole fruits, bags of chips, cookies, bottled water

Selection of three:

Turkey Club Sandwich
Bacon, tomato, lettuce, rosemary bread

Caprese Sandwich
Tomato, mozzarella, basil pesto, rosemary bread

Short Rib Sandwich
Coleslaw, grain mustard, brioche

Brie and French Ham Sandwich
Dijon mustard, baguette

Chicken Salad Sandwich
Apple, shredded carrots, dill, rosemary bread

Vegan Wrap
Hummus, cucumber, tomato, avocado, lettuce, wholegrain wrap