

LORIEN

hotel & spa®
A KIMPTON® HOTEL

DARE TO DREAM.....
LET US INDULGE YOUR SENSES BY DESIGNING A ROMANTIC AND
UNFORGETTABLE WEDDING



WEDDINGS

DREAM.

AT THE LORIEN HOTEL AND SPA, YOU CAN RELAX AND LET YOUR WEDDING SPECIALIST CREATE A PERFECT WEDDING FOR YOU AND YOUR GUESTS. WE WILL ASSIST IN COORDINATING ALL THE MANY EVENTS SURROUNDING YOUR DREAM DAY. LEAVE THE DETAILS TO US.

WE HAVE SEVERAL BEAUTIFUL OPTIONS TO CHOOSE FROM WHEN PLANNING YOUR CEREMONY, RECEPTION, SHOWER, REHEARSAL DINNER OR BRUNCH.

ROMANCE.

SITUATED IN THE HEART OF OLD TOWN ALEXANDRIA AND SURROUNDED BY THE CHARMING QUAIN T NEIGHBORHOODS OF VIRGINIA ARE WHERE YOU WILL FALL IN LOVE WITH THE PERFECT LOCATION FOR YOUR SPECIAL DAY. YOUR GUESTS WILL BE SWEEP AWAY WITH THE BOUTIQUE SHOPPING AND ENTERTAINMENT JUST STEPS AWAY OR THEY CAN RENDEZVOUS AT OUR SPA AND ENJOY A QUIET RETREAT.

INDULGE.

CELEBRATED AWARD-WINNING CHEF ROBERT WIEDMAIER WILL DELIGHT YOUR GUESTS BY PROVIDING A CUSTOMIZED MENU THAT REFLECTS YOUR UNIQUE PERSONALITIES, AND TASTE. SAMPLE HIS DISTINCTIVE CULINARY TALENTS AT BRABO, OR GATHER AT THE TASTING ROOM FOR SAVORY DELIGHTS. BEFORE YOU LEAVE, YOU MUST STROLL INTO THE BUTCHER'S BLOCK, REMINISCENT OF A EUROPEAN MARKET, WHERE YOU CAN TAKE HOME SUMPTUOUS GOURMET DELICACIES.

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YOUR PERSONALIZED WEDDING PACKAGE INCLUDES:

A COCKTAIL HOUR

FOUR BUTLER PASSED HORS D'OEUVRES PER PERSON
TWO RECEPTION DISPLAYS

DINNER SERVICE

CHAMPAGNE TOAST
TWO COURSE DINNER PREPARED BY CHEF ROBERT WIEDMAIER
VEGETARIAN AND CHILDREN'S ENTRÉE SELECTIONS AVAILABLE ON REQUEST
SIGNATURE CHOCOLATE COVERED BELGIAN WAFFLE WEDDING FAVOR
COMPLIMENTARY CAKE CUTTING AND PLATING
COFFEE & TEA SERVICE

SURREAL SURROUNDINGS

LUXURIOUS 1 HOUR MASSAGE FOR THE BRIDE AT OUR SPA
OVERNIGHT SUITE FOR THE BRIDE & GROOM ON THE WEDDING NIGHT
ROOMS AT SPECIAL RATES FOR YOUR OUT OF TOWN GUESTS
FLOOR LENGTH WHITE LINENS FOR YOUR DINNER TABLES WITH VOTIVE CANDLES
DANCE FLOOR SET TO YOUR SPECIFICATIONS
CLASSIC BRIDAL WHITE CHINA
COMPLIMENTARY BARTENDER

PHOTOGRAPHIC VENUES: MAGNIFICENT ROOM DÉCOR, TERRACE WITH MIRRORED TRELIS AND FIRE FEATURE,
LANDSCAPED COURTYARD, PROVIDE MEMORABLE SETTINGS FOR YOUR CHERISHED PHOTOGRAPHS



DREAM

ROMANCE

INDULGE

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

EXECUTIVE CHEF ROBERT WIEDMAIER BRABO – LORIEN HOTEL & SPA CHEF DE CUISINE CHRIS WATSON
1600 KING STREET, ALEXANDRIA, VA 22314 703.894.3434 P LORIENHOTELANDSPA.COM

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RECEPTION DISPLAYS

CHOOSE TWO

MEDITERRANEAN

MARINATED GRILLED VEGETABLES
FETA CHEESE, KALAMATA OLIVES
PITA CHIPS AND HUMMUS DIP

CHEESE BOARD

INTERNATIONAL & DOMESTIC CHEESES
TRADITIONAL ACCOMPANIMENTS
BAGUETTES

ANTIPASTI / CHARCUTERIE

COUNTRY PATE, PROSCIUTTO, SALAMI
TRADITIONAL ACCOMPANIMENTS
MARINATED OLIVES, ARTICHOKE HEARTS

CRUDITÉS

FRESH VEGETABLE CRUDITÉS WITH
BLUE CHEESE DIP

BUTLER PASSED HORS D'OEUVRES

CHOOSE FOUR

COLD

HOUSE CURED SALMON, CHIVE BLINI, CRÈME FRAÎCHE

DUCK LIVER PARFAIT ON BRIOCHE CROUTONS

TOMATO PARMESAN CROSTINI

ARTICHOKE AND BUFFALO MOZZARELLA

TATAKI OF TUNA ON CUCUMBER

BEEF TARTAR ON BRIOCHE

SMOKED TROUT MOUSSE, GARLIC RUBBED CROSTINI

ENDIVE SPEARS WITH CHEVRE AND ALMONDS

HOT

GRILLED BABY LAMB SAUSAGES

MINI CRAB CAKES WITH SPICY REMOULADE

FOIE GRAS CROSTINI WITH FRUIT JAM

RANDAL LINEBACK VEAL BURGERS SLIDERS

DUCK CONFIT ROULADE ON BRIOCHE

GRILLED CHICKEN SATAY WITH PEANUT SAUCE

SHRIMP TEMPURA

CAJUN PRIME RIB ON CROUTON WITH HORSERADISH

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DINNER SUGGESTIONS

1ST COURSE (CHOOSE ONE)

BABY ARUGULA SALAD
CARAMELIZED SHALLOTS, ROCCA
CHEESE
SHERRY VINAIGRETTE

ENDIVE & APPLE SALAD
CANDIED WALNUTS, GORGONZOLA
APPLE CIDER VINAIGRETTE

BRABO CAESAR SALAD
PARMESAN REGGIANO

CHEF'S SEASONAL SOUP
CHANGES SEASONALLY

MINISTRONE
GARLIC CROUTON

CARROT GINGER SOUP
CHIVE CRÈME FRAICHE

ENTREE (CHOOSE TWO)

PAN ROASTED SALMON
FORBIDDEN RICE, CONFIT TOMATOES,
AGED SHERRY BUTTER
\$85

FILET MIGNON
POTATO PUREE, WILD MUSHROOMS,
RED WINE SAUCE
\$100

ROASTED FARMHOUSE CHICKEN
SEASONAL VEGETABLE,
GRUYERE CHEESE POTATO CAKE,
TARRAGON JUS
\$84

RIB EYE
WILD MUSHROOMS, POTATO PURÉE,
BORDELAISE SAUCE
\$95

SLOW BRAISED PORK SHANK
BABY BOK CHOY, FINGERLING
POTATOES, CHILI SAUCE
\$90

SEARED ROCKFISH
CHEF'S SEASONAL ACCOMPANIMENTS
\$86

GRILLED VEGETABLE NAPOLEON
SPINACH, ASPARAGUS
BALSAMIC GLAZE
\$80

IF YOU WOULD LIKE TO OFFER A CHOICE OF MORE THAN ONE ENTRÉE,
THE PRICE OF THE HIGHER ENTRÉE WILL APPLY TO ALL OF YOUR GUESTS.

DESSERT

COMPLIMENTARY CAKE CUTTING AND PLATTING
SANTA LUCIA ESTATE COFFEE & MIGHTY LEAF ORGANIC TEA SERVICE

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ADDITIONAL SUGGESTIONS

ADDITIONAL DINNER COURSES

MUSHROOM RISOTTO
\$14

CHEF'S SEASONAL RAVIOLI
\$14

PAN SEARED SCALLOPS
\$16

RECEPTION DISPLAYS

WATERFRONT BAR
SEASONAL CHILLED OYSTERS \$4
LITTLENECK CLAMS \$4
CHILLED, POACHED SHRIMP \$4
BLACK PEPPERCORN MIGNONETTE, LEMON
WEDGES
COCKTAIL SAUCE AND TABASCO
PRICED PER PIECE

SUSHI DISPLAY
TUNA, YELLOWTAIL
CALIFORNIA, VEGETABLE MAKI
ROLLS,
GINGER, SOY AND WASABI
(FOR 50 PEOPLE, 3 PIECE PER
PERSON)
PRICED PER MARKET PRICE

HOUSE CURED SALMON DISPLAY
HOUSE CURED SALMON, MUSTARD, DILL,
CAPERS
CHOPPED RED ONIONS, TOAST POINTS
\$14 PER PERSON

**TENDERLOIN OF BEEF
CARVING STATION**
ATTENDANT REQUIRED
GRILLED TENDERLOIN OF BEEF
SERVED WITH POTATO PUREE, CARAMELIZED ONION,
SLICED FRENCH BAGUETTE
\$18 PER PERSON
MINIMUM OF 15 GUESTS WILL APPLY
* \$125 PER ATTENDANT *

**OVEN ROASTED TURKEY
CARVING STATION**
ATTENDANT REQUIRED
BUTTER-BASTED ROASTED TURKEY BREAST
SEASONAL ACCOMPANIMENTS
ROLLS AND BUTTER
\$13 PER PERSON
MINIMUM OF 15 GUESTS WILL APPLY
* \$125 PER ATTENDANT *

SEASONAL FRUIT DISPLAY
SEASONAL FRUITS AND BERRIES
SERVED WITH CRÈME FRAICHE
\$9 PER PERSON

ELEGANT DESSERT DISPLAY
POMPONETTES, CRÈME PUFF,
ECLAIRS, NAPOLEONS
\$15 PER PERSON

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BEVERAGE SERVICES

PACKAGE BARS

INCLUDES CHEF'S SELECT WINES, DOMESTIC, INTERNATIONAL BEERS AND NON ALCOHOLIC BEVERAGES
HOST WILL BE CHARGED PER PERSON, BASED ON THE NUMBER OF CONSECUTIVE HOURS

HOUSE BRANDS

ABSOLUT VODKA, SEAGRAMS GIN
BACARDI RUM, CUERVO GOLD TEQUILA
CAPTAIN MORGAN, JIM BEAM BOURBON
DEWAR'S SCOTCH
SELECTION OF IMPORTED AND DOMESTIC BEERS

HOUSE BRANDS

3 HOURS - \$38 PER GUEST
4 HOURS - \$49 PER GUEST
5 HOURS - \$60 PER GUEST
EACH ADDITIONAL HOUR(S) \$11.00 PER GUEST

PREMIUM BRANDS

GREY GOOSE VODKA, TANQUERAY
MAKER'S MARK BOURBON
JOHNNIE WALKER BLACK
ALL HOUSE BRANDS
SELECTION OF IMPORTED AND DOMESTIC BEERS

PREMIUM BRANDS

3 HOURS - \$42 PER GUEST
4 HOURS - \$54 PER GUEST
5 HOURS - \$66 PER GUEST
EACH ADDITIONAL HOUR(S) \$12.00 PER GUEST

CONSUMPTION BAR

PREMIUM COCKTAILS	\$12.00
PREMIUM MARTINIS	\$14.00
HOUSE COCKTAILS	\$10.00
HOUSE MARTINIS	\$12.00
CORDIALS	\$12.00
DOMESTIC BEER	\$6.50
IMPORTED BEER	\$7.50
HOUSE WINE	\$32.00
SOFT DRINKS	\$4.50
BOTTLED WATERS	\$4.50

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AFTER AN INCREDIBLE EVENING WITH ALL YOUR FRIENDS AND FAMILY;
RELAX AND ENJOY A SUMPTUOUS BREAKFAST

BRABO AMERICAN BREAKFAST

ORGANIC SCRAMBLED EGGS WITH CHIVES

APPLE WOOD SMOKED BACON

COUNTRY SAUSAGE

BREAKFAST POTATOES

SLICED FRESH FRUIT AND BERRIES

ASSORTED INDIVIDUAL YOGURTS
BOWL OF HOUSE-MADE GRANOLA

ASSORTMENT OF MUFFINS, DANISH, CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF COLD CEREALS SERVED WITH WHOLE, SKIM, 2% AND SOY MILK

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$32 PER PERSON



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CATERING POLICIES AND INFORMATION

BRABO Restaurant and The Lorien Hotel and Spa do not permit any food or beverages to be brought into the hotel by the patron or Guests thereof at anytime with the exception of celebratory cakes.

Catering Event Space Fees

The Freedom Terrace is available for Ceremonies at a cost of \$400.00 per ceremony. The space can occupy a maximum of 45 people for a ceremony. A group may use the hotels banquet chairs for this or they may rent chairs from an outside vendor. The space can be reserved for a maximum of two [2] hours and will be released back to our Restaurant unless other arrangements are made. Ceremony fee is waived if client opts for the Wedding Package offered at the Lorien.

Request for Multiple Entrees

Multiple entrée selections are permitted with proper notice. A group may choose up to two (2) entrees and the highest priced selection determines the price for all selections.

Guarantee Agreement

A guarantee of attendance is due ten (10) days prior to any function. This policy is applicable to any function regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. Vegetarian meals and special meal requests should be brought to the attention of your Catering Manager when you place your guarantee. Last minute requests will be honored to the best of our ability.

Deposit/Payment

Full payment in advance is required with the full balance due ten (10) working days prior to the event. Advance deposits, when required, are non-refundable (unless otherwise stated in the original contract). In the event of cancellation, patron shall be held liable for all losses sustained by the Hotel and all deposit monies will be held to cover said losses.

Beverage Service

One bar is included in our wedding package. We recommend one bartender for every 100 guest. For wedding parties over 100 guests, we will include one complimentary bartender. Additional bartenders are available for \$100.00 per bartender and applicable based on a minimum of three hours. Each additional hour is \$25.00, per bartender, per hour.

Service Charge and Tax

The Hotel will add a service charge equal to 22% of the total food and beverage. This service charge is taxable by 5%. Additionally, the state and city tax will be added at 9%.

Hanging Decorations

Use of nails, screws or duct tape are not permitted on walls or painted surfaces.

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Smoking

NO smoking is permitted on terraces or hotel property. Smoking is permitted in designated areas in the front of the hotel.

Parking

Event Valet Parking is available at the Lorien Hotel and Spa at a cost of \$10.00 per car. In the event the parking arrangements are to be hosted, your Catering Representative can make arrangements with advance notice.

Guestroom Deliveries

Deliveries can be arranged through our Guest Service Department. The following fees are applicable: \$3.00 per item placed inside of the guestroom.

Audio Visual

A wide selection of Audio-Visual Equipment and Services is available. Orders may be placed through the Catering Department and will be billed to your Master Account. Audio-Visual service not provided by the Lorien must have Hotel approval and surcharged for electrical requirements, liability, insurance, etc. may apply

Beverages

All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by the hotel's servers and bartenders. The proper identification (i.e. ID) of any person to verify age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the hotel's sole judgment appears intoxicated.



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