

LORIEN™

hotel & spa

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 QUAINT NEIGHBORHOODS OF VIRGINIA ARE WHERE YOU WILL FALL IN LOVE WITH THE PERFECT LOCATION FOR YOUR SPECIAL DAY. YOUR GUESTS WILL BE SWEEPED 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 DRABO, 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

THREE COURSE DINNER PREPARED BY CHEF ROBERT WIEDMAIER
VEGETARIAN AND CHILDREN'S ENTRÉE SELECTIONS AVAILABLE ON REQUEST
CUSTOM DESIGNED WEDDING CAKE SERVED FOR DESSERT
SIGNATURE CHOCOLATE COVERED BELGIAN WAFFLE WEDDING FAVOR
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
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

CHEF'S SEASONAL SOUP

BRABO CAESAR SALAD
PARMESAN REGGIANO

ENTREE (CHOOSE ONE)

PAN ROASTED SALMON
BABY SPINACH, POTATO PURÉE
AGED SHERRY BUTTER
\$85

FILET MIGNON
WILD MUSHROOMS, POTATO PUREE,
BORDELAISE SAUCE
\$100

ROASTED FARMHOUSE CHICKEN
SEASONAL VEGETABLE,
GRUYERE CHEESE POTATO CAKE,
TARRAGON JUS
\$80

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

YOUR CUSTOM DESIGNED WEDDING CAKE SERVED FOR DESSERT
SIGNATURE CHOCOLATE COVERED BELGIAN WAFFLE
SANTA LUCIA ESTATE COFFEE & MIGHTY LEAF ORGANIC TEA SERVICE

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BEVERAGE SERVICES

PACKAGE BARS

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

HOUSE BRANDS

1 HOUR - \$16 PER GUEST
2 HOURS - \$27 PER GUEST
3 HOURS - \$38 PER GUEST
4 HOURS - \$49 PER GUEST
5 HOURS - \$60 PER GUEST

PREMIUM BRANDS

1 HOUR - \$18 PER GUEST
2 HOURS - \$30 PER GUEST
3 HOURS - \$42 PER GUEST
4 HOURS - \$54 PER GUEST
5 HOURS - \$66 PER GUEST

CASH BAR

PREMIUM COCKTAILS	\$13.00
HOUSE COCKTAILS	\$11.00
MARTINIS	\$14.00
CORDIALS	\$14.00
DOMESTIC BEER	\$7.00
IMPORTED BEER	\$8.00
HOUSE WINE	\$8.00
SOFT DRINKS	\$4.50
BOTTLED WATERS	\$4.50

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

ADDITIONAL SUGGESTIONS

CHAMPAGNE STATION \$9.00 EACH

KIR ROYAL
BELLINI

POMEGRANATE MIMOSA
CHAMPAGNE COCKTAIL

MARTINIS \$12.00 EACH

DIRTY MARTINI
LEMON DROP

FRENCH MARTINI
APPLETINI

CHAMPAGNE BUCKET ICE CARVING WITH INITIALS (\$500)

MARTINI GLASS ICE CARVING (\$500)

PREMIUM BRANDS

GREY GOOSE VODKA, TANQUERAY
MAKER'S MARK BOURBON
JOHNNIE WALKER BLACK
ALL HOUSE BRANDS

HOUSE BRANDS

ABSOLUT VODKA, SEAGRAMS GIN
BACARDI RUM, CUERVO GOLD TEQUILA
CAPTAIN MORGAN, JIM BEAM BOURBON
DEWAR'S SCOTCH

BEER SELECTIONS

YUENGLING, MILLER LITE,
SIERRA NEVADA, HEINEKEN,
CORONA, BAVIK
ST. PAULI GIRL (NON ALCOHOLIC)

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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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