



Lorien Hotel & Spa



Wedding Package



“I’ve built my career by using only the most seasonal ingredients and staying true to my culinary influences from Belgium and beyond.”

– Chef Robert Weidmaier

LORIEN
hotel & spa

Lorien Hotel & Spa
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DREAM

ROMANCE

INDULGE

The Lorien Hotel and Spa has the intimate charm and warmth you would expect to find in Alexandria with a fresh, modern take on the design and service. Let us indulge your senses by designing a romantic and unforgettable wedding. Our event spaces have rich textures and fabrics with neutral, earth tone colors and abundant natural light. The Lorien is catered exclusively by the well-known BRABO Restaurant and our Belgian American menus are designed seasonally by our Executive Chef, Robert Wiedmaier, and our Chef de Cuisine, Harper McClure. The restaurant's food translates seamlessly into larger private dining events through use of local, fresh and organic ingredients. Book your wedding with the Lorien and let us help make your dreams come true.



Wedding Package Overview & Perks

□ COCKTAIL HOUR

- “ Four Butler Passed Hors D’oeuvres with Plated Dinner Package and Six Butler Passed Hors D’oeuvres with Stations Dinner Package
- “ Two Reception Displays (Plated Dinner Package only)

□ DINNER SERVICE

- “ Champagne Toast
- “ Wine Service to Dinner Tables
- “ Two Course Plated Dinner or Three Savory Chef Stations, prepared by Chef Robert Weidmaier
- “ Vegetarian, Vegan & Gluten Free Entrée Selections Available on Request
- “ Coffee & Organic Hot Tea Service
- “ Complimentary Cake Cutting

□ SURREAL SURROUNDINGS

- “ Overnight Suite for the Couple on the Night of the Wedding
- “ Overnight Rooms at Discounted Rates for your Guests
- “ 10% Bridal Discount at the Lorien Spa
- “ Upgraded Floor Length Linens for your Dinner Tables & House Chairs
- “ Dance Floor set to your Specifications
- “ Seasonal Chocolate Truffles as Wedding Favors
- “ Variety of Votive Candles & Classic Bridal White China
- “ One Complimentary Bar Setup

Hors D'oeuvres

Plated Dinner Package: Choose Four
Stations Dinner Package: Choose Six

COLD

- House-Cured Salmon, Toast Points, Crème Fraîche
- West Coast Oyster, Peppercorn Mignonette
- Balsamic Cipollini, Mozzarella, Olive Skewer
- Tuna Tartar on Fried Wonton
- Prosciutto & Fig Crostini
- Lobster Salad, Mango Relish
- Endive Spears with Chevre & Almonds
- Seasonal Soup Shooter
- Veggie Summer Roll
- Shrimp Summer Roll
- Cajun Prime Rib on Crouton with Horseradish Cream

HOT

- Baby Lamb Chops, Apple Chutney
- Mini Crab Cakes with Spicy Remoulade
- Foie Gras Crostini with Fruit Jam
- BRABO Beef Burger Sliders with BBQ Mayo
- Duck Confit Roulade on Brioche
- Grilled Chicken Satay with Peanut Sauce
- Mussel Potato Croquette with Curry Mayo
- Grilled Shrimp Brochette with Thai Chili Sauce
- Lobster Fritters with Lemon Aioli
- Shrimp Tempura
- Truffled Arancini with Lemon Crème Fraiche
- Tomato Parmesan Focaccia

Reception Displays

Plated Dinner Package*: Choose Two

*Included only with Plated Dinner Package.

*Please see Stations Package Upgrades for pricing.

- **MEDITERRANEAN**

Marinated Grilled Vegetables,
Feta Cheese, Kalamata Olives
Pita Chips & Hummus Dip

- **CHEESE BOARD**

Local Cheeses, House-Made Jam, Local Honey
Dried Fruit & Nut Accompaniments, Baguettes

- **ANTIPASTI / CHARCUTERIE**

Country Pate, Prosciutto, Salami,
Traditional Accompaniments

- **SPREADS & BREADS DIP STATION**

House Made Flatbread,
Grilled Rustic Breads, Crostini
Balsamic Eggplant Dip, Olive Tapenade,
White Bean & Caper Dip

Plated Dinner

□ STARTERS

Choose One

- **BRABO Caesar Salad**
Parmesan Tuile, Boqueron
Anchovy Chopped Farm
Eggs
- **Mixed Green Salad**
Raw & Braised Vegetables
Lemon Vinaigrette
- **Baby Arugula Salad**
Caramelized Shallots, Rocca
Cheese Sherry Vinaigrette
- **Endive & Apple Salad**
Candied Walnuts,
Gorgonzola
Apple Cider Vinaigrette
- **Carrot & Ginger Soup**
Crème Fraiche
- **Soup Du Jour**
Chef's Seasonal Soup

□ ENTRÉES

Choose Three*

- **Roasted Farmhouse Chicken**
Baby Potatoes, Spinach,
Natural Jus
\$97 Per Person
- **Pan-Roasted Salmon**
Carrot-Cardamom Puree,
Wilted Kale, Baby Carrots,
Lime Butter Sauce
\$98 Per Person
- **Grilled Mountain Trout**
Haricot Verts, Potato Puree
Lemon Butter Sauce
\$99 Per Person
- **Rib Eye, 10 oz.**
Wild Mushrooms, Potato
Puree, Bordelaise Sauce
\$118 Per Person

- **Red Wine Braised Angus Beef Short Rib**
Creamy Polenta, Baby Vegetables
Red Wine Jus
\$113 Per Person
- **Filet Mignon, 8 oz.**
Potato Puree, Spinach,
Red Wine Sauce
\$120 Per Person
- **Farro Risotto**
Roasted Cipollini Onions,
Seasonal Wild Mushrooms,
Mascarpone, Buerre Blanc
\$93 Per Person

*Entrée Counts Required **[5] business days** prior to function. The price of the highest priced entrée will apply for all guests.

□ DESSERT

- Complimentary Cake Cutting & Plating
- Coffee & Organic Hot Teas

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% taxable service charge and 10% tax..

Plated Dinner Package Upgrades

□ MIDCOURSE

- “ **Jumbo Lump Crab Cake**
Old Bay Remoulade,
Celery Root Slaw
\$18 Per Person
- “ **Grilled Georgia Quail**
Black Barley, Mustard
Greens,
Bourbon-Molasses Glaze
\$17 Per Person
- “ **Seared Rare Tuna**
Asian Greens, Picked Red
Pepper
Espelette Aioli
\$18 Per Person
- “ **Roasted Duck Breast**
Macadamia Nut Butter,
Caramelized Pear
\$17 Per Person

□ PREMIUM RECEPTION DISPLAYS

- **Waterfront Bar**
Seasonal Chilled Oysters
Littleneck Clams
Chilled, Poached Shrimp
Lobster
Black Peppercorn Mignonette,
Lemon Wedges, Cocktail
Sauce & Tabasco
\$30 Per Person
- “ **Sushi Display**
Assorted Sashimi, Sushi &
Maki Rolls
Ginger, Soy Sauce & Wasabi
\$ Market Price
- “ **House Cured Salmon
Display**
House Cured Salmon,
Mustard, Dill, Capers,
Chopped Red Onion
Toast Points
\$14 Per Person

□ DESSERT & BEVERAGE DISPLAYS

- “ **Brabo Mini Desserts**
Chef's Selection of Mini
Tarts, Cheesecake Bites,
Macarons,
Mini Cakes
\$15 Per Person
- “ **Seasonal Beverages (1
Hour of Service)**
Cold Beverages:
Iced Tea & Lemonade

Hot Beverages:
Hot Chocolate & Hot
Apple Cider

\$10 Per Person

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Stations Dinner - \$97 Per Person

□ SALAD STATION

- **BRABO Caesar Salad**
Parmesan Tuile, Boqueron
Anchovy Chopped Farm Eggs
- **Mixed Green Salad**
Raw & Braised Vegetables
Lemon Vinaigrette
(both included)

PREMIUM SALADS:

Choose One

- **Baby Arugula Salad**
Caramelized Shallots, Rocca
Cheese Sherry Vinaigrette
- **Endive & Apple Salad**
Candied Walnuts, Gorgonzola
Apple Cider Vinaigrette

□ PASTA STATION

PASTA STATION

PASTAS

(choose two)

- " Penne
- " Rigatoni
- " Bucatini
- " Linguini

SAUCES

(choose two)

- " Tomato
- " Spinach & Garlic Cream
- " Garlic-Oil & Chili Flake
- " Bolognese

OPTIONAL

- " Grilled Chicken
\$6 Per Person
- " Grilled Shrimp
\$12 Per Person
- " Seared Salmon
\$10 Per Person

□ CARVING STATION

(choose two)*

- **Grilled Tenderloin of Beef**
Caramelized Onion Marmalade
- **Roasted Prime Angus Ribeye**
Bordelaise Sauce, Glazed
Cipollini Onions
Upgrade of \$10 Per Person
- **Virginia Pork Loin**
Caramelized Apples, Braised
Cabbage
- **Whole Roasted American Snapper**
Lemon Butter
- **Bread & Butter**
- **Potato Puree & Seasonal Accompaniments**

***Attendant Required**

serving carving stations

\$100 Per Attendant Station

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Stations Dinner Package Upgrades

□ RECEPTION DISPLAYS

- **MEDITERRANEAN**
Marinated Grilled Vegetables,
Feta Cheese, Kalamata Olives
Pita Chips & Hummus Dip
\$15 Per Person
- **CHEESE BOARD**
Local Cheeses, House-Made Jam,
Local Honey, Dried Fruit & Nut
Accompaniments, Baguettes
\$18 Per Person
- **ANTIPASTI / CHARCUTERIE**
Country Pate, Prosciutto, Salami
Traditional Accompaniments
Marinated Artichoke Hearts
\$17 Per Person

□ PREMIUM RECEPTION DISPLAYS

- “ **Waterfront Bar**
Seasonal Chilled Oysters
Littleneck Clams
Chilled, Poached Shrimp
Lobster
Black Peppercorn Mignonette,
Lemon Wedges, Cocktail
Sauce & Tabasco
\$30 Per Person
- “ **Sushi Display**
Assorted Sashimi, Sushi &
Maki Rolls
Ginger, Soy Sauce & Wasabi
\$ Market Price
- “ **House Cured Salmon Display**
House Cured Salmon,
Mustard, Dill, Capers,
Chopped Red Onion, Toast
Points
\$14 Per Person

□ DESSERT & BEVERAGE DISPLAYS

- “ **Brabo Mini Desserts**
Chef's Selection of Mini
Tarts, Cheesecake Bites,
Macarons,
Mini Cakes
\$15 Per Person
- “ **Seasonal Beverages
(1 Hour of Service)**

Cold Beverages:
Iced Tea & Lemonade

Hot Beverages:
Hot Chocolate & Hot
Apple Cider,
\$10 Per Person

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BAR OPTIONS

DUKE

Bartender
Required
(one
bartender
per 75 guests)
\$100 per bar
set-up

\$9 per cocktail
\$12 per martini

Smirnoff Vodka
Beefeater Gin
El Jimador Tequila Blanco
Bacardi Rum
Evan Williams Bourbon
Cutty Sark Scotch

\$7 per beer

Budweiser
Bud Light
Lost Rhino IPA
Anchor Steam
Corona

\$40 per wine bottle

Domaine Ste. Michelle Brut, WA
CK Mondavi Sauvignon Blanc, CA
CK Mondavi Chardonnay, CA
CK Mondavi Merlot, CA
CK Mondavi Cabernet Sauvignon,
CA

PACKAGE PRICING

3 Hours - \$42 Per Person
4 Hours - \$53 Per Person
5 Hours - \$64 Per Person
6 Hours - \$75 Per Person

Duke Cocktails, Beer,
Wine (Select Two),
Sparkling Wine,
and Soft Drinks

KING

Bartender
Required
(one
bartender
per 75 guests)
\$100 per bar
set-up

\$12 per cocktail
\$15 per martini

Ketel One Vodka
Tanqueray Gin
1800 Tequila Blanco
El Dorado 3yr Rum
Maker's Mark Bourbon
Johnny Walker Black
Scotch

\$8 per beer

Stella Artois Ale
Guinness Stout
Lagunitas IPA
Sam Adams
Lager
Port City Wit

\$55 per wine bottle

Sommariva Prosecco, IT
Trinity Oaks Pinot Grigio, CA
Trinity Oaks Chardonnay, CA
Trinity Oaks Pinot Noir, CA
Trinity Oaks Cabernet Sauvignon,
CA

PACKAGE PRICING

3 Hours - \$50 Per Person
4 Hours - \$63 Per Person
5 Hours - \$76 Per Person
6 Hours - \$89 Per Person

Duke Cocktails, Beer,
Wine (Select Two),
Sparkling Wine,
and Soft Drinks

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WELLNESS INSPIRED COCKTAILS

Superberry Fizz

Gin, Lemon Juice, Ginger Liqueur,
Simple Syrup, Blueberries
\$14 Each

The Reviver

Vodka, Chamile Citrus Berry Tea,
Apple Juice, Splash of
Grapefruit Juice
\$14 Each

Cumbersome

Gin, Lime Juice, Honey,
Cucumber Slices
\$14 Each

KIMPTON CRAFTED COCKTAILS

Gunslinger

Pisco, Lemon Juice, Agave Syrup,
Rosemary Sprig
\$14 Each

Cable Car

Captain Morgan Spiced Rum, Orange Curacao,
Lemon Juice, Simple Syrup
\$14 Each

La Perla

Tequila Reposado, Sherry,
Pear Liqueur
\$14 Each

NON ALCOHOLIC BEVERAGES

Bottled Soft Drinks, Iced Teas, Still & Sparkling Water
\$5 Each

Coffee, Decaffeinated Coffee & Organic Hot Teas
\$70 Per Gallon

Passion Fruit Limeade
\$45 Per Gallon

Fresh Squeezed Lemonade or Strawberry Lemonade
\$45 Per Gallon

Seasonal Refresher Tea (Chamomile Tea & Fruit Juice)
\$38 Per Gallon

Hot Chocolate, Whipped Cream
\$65 Per Gallon

Spiced Apple Cider, Cinnamon, Nutmeg
\$65 Per Gallon

Coconut Water
\$6 Each

FOUND Sparkling Fruit Beverages
\$7 Each

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