



# RENAISSANCE® NEW ORLEANS PERE MARQUETTE HOTEL

**R**  
RENAISSANCE®  
HOTELS

## BANQUET MENU

RENAISSANCE NEW ORLEANS PERE MARQUETTE HOTEL  
817 Common Street | New Orleans, LA 70112  
504.525.1111 | [www.renaissanceperemarquette.com](http://www.renaissanceperemarquette.com)

## BREAKFAST | BREAKFAST BUFFET

All Breakfast Buffets served with Beverage Service of Assorted Juice, Royal Cup Regular Coffee with **Tazo**® Herbal Tea Service.

### CONTINENTAL BREAKFAST

#### ALGIERS | \$28

Seasonal Sliced Fruit Display

Assorted Pastries such as:

Cinnamon Rolls, Bear Claws, Muffins & Fruit Turn-Overs

Bagels with Cream Cheese (House made flavors available)

#### GENTILLY | \$31

Seasonal Sliced Fruit Display

Assorted Pastries such as:

Cinnamon Rolls, Bear Claws, Muffins & Fruit Turn-Overs

Assortment of Bagels with Cream Cheese

House Made Granola & Greek Yogurt Parfaits, Individual Serving

Steel Cut Oatmeal with Brown Sugar & Craisins

## BREAKFAST | BREAKFAST BUFFET

All Breakfast Buffets served with Beverage Service of Assorted Juice, Royal Cup Regular Coffee with **Tazo**® Herbal Tea Service.

### BREAKFAST BUFFETS

#### TREMÉ | \$40

Seasonal Sliced Fruit Display

Homemade Biscuits with Assorted Jams & Jellies

Individual Oikos Plain & Fruit Yogurt

Cage Free Scrambled Eggs

**CHOOSE ONE:** Pork Sausage Links, Applewood Smoked Bacon, Turkey Bacon or Turkey Sausage

**CHOOSE ONE:** Creamy Southern Grits or Steel Cut Oatmeal

**CHOOSE ONE:** Homestyle Potatoes (*Freshly cut potatoes seasoned & roasted*) **or** Hash Brown Potatoes (*Freshly cut potatoes, diced and roasted with onions and peppers*)

#### UPTOWN | \$44

Seasonal Sliced Fruit Display

Assorted Pastries such as:

Cinnamon Rolls, Bear Claws, Muffins & Fruit Turn-Overs

Individual Oikos Plain & Fruit Yogurt

Vegetable & Egg Frittata

Cage Free Scrambled Eggs

Hash Brown Potatoes

Belgian Waffles with Honey Butter, Pepper Jelly Syrup & Candied Pecans

Grilled Andouille Sausage

Praline Bacon

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BREAKFAST | BREAKFAST BUFFET - STATIONS

All Breakfast Buffets served with Beverage Service of Assorted Juice, Royal Cup Regular Coffee with **Tazo**® Herbal Tea Service.

### STATIONS

#### OMELETTE STATION | \$14

*Action Station, Cooked to Order (Minimum of 20 Guests)*

Cage Free Eggs with Toppings to add: Ham, Turkey, Bacon, Tasso Ham, Bell Peppers, Mushrooms, Fresh Spinach, Diced Onions, Swiss, Cheddar & Pepper Jack Cheeses

**ADD:** Choose Two | Additional \$7.00 per person

Seafood Omelette Enhancers: Gulf Shrimp, Crawfish Tails, Andouille

#### WAFFLE STATION | \$14

*Action Station, Cooked to Order (Minimum of 20 Guests)*

Fresh Cooked Waffles – Choose One topping:

Bananas Foster, Strawberry Shortcake, Blueberry Cobbler or S'Mores

**ADD:** Choose Two Toppings | Additional \$5.00 per person

*\*Requires Culinary Attendant \$150\**

*\* Price based on 1 hour of unlimited consumption.*

## BREAKFAST | BREAKFAST BUFFET

All Breakfast Buffets served with Beverage Service of Assorted Juice, Royal Cup Regular Coffee with **Tazo**® Herbal Tea Service.

### ENHANCERS

*(Add to Buffets or Select by Themselves)*

- ☛ New Orleans Traditional Beignets Fresh Baked & Topped with Powdered Sugar | \$55 per dozen
- ☛ Cage Free Scrambled Eggs *(with or without cheese)* | \$6 Per Person
- ☛ All American Beignet-Wich – a delightful blend of beignet as the bread, with Cage Free Eggs, Scrambled with Sharp Cheddar Cheese, topped with Hickory Bacon and a Grilled Tomato | \$8 Each
- ☛ Southern Biscuit Sandwich with Cage Free Egg, Applewood Smoked Bacon & Sharp Cheddar Cheese | \$7 Each
- ☛ Croissant Sandwich with Cage Free Egg, Applewood Smoked Bacon & Sharp Cheddar Cheese | \$8 Each
- ☛ Breakfast Burrito with Cage Free Egg, Smoked Bacon & Sharp Cheddar Cheese | \$7 Each
- ☛ BBQ Shrimp & Southern Style Grits | \$8 Per Person
- ☛ Smoked Salmon Bites with Salmon Lox, Toast Points & Traditional Accompaniments | \$9 Each

## BREAKFAST | PLATED BREAKFAST

All Plated Breakfast served with Breakfast Breads on the table, and Beverage Service of Assorted Juice, Royal Cup Regular Coffee with **Tazo**® Herbal Tea Service.

### PLATED BREAKFAST

#### **NEW ORLEANS STYLE FRENCH TOAST | \$26**

Topped with Chantilly Cream, Seasonal Fresh Fruit & Warm Syrup

#### **VEGETABLE FRITTATA | \$26**

Julienne Potatoes layered with Mushrooms, Red Peppers, Green Peppers & Asparagus. Topped with a Poached Egg then drizzled with Basil Aioli.

#### **CAGE FREE SCRAMBLED EGGS | \$28**

Served with Applewood Smoked Bacon, Stone Ground Grits & Hash Brown Potatoes

#### **SHRIMP & GRITS | \$28**

Stone Ground Grits with Southern-Style Biscuit

#### **GULF CRAB CAKE BENEDICT | \$31**

Crab Cake with Poached Egg, Asparagus, Kitchen Potatoes on Open Face Biscuit with Hollandaise Sauce

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BREAKS | ALL DAY BREAK PACKAGES

All Day break packages include a refresh of Royal Cup Regular Coffee and Tazo® Herbal Tea Service refreshed throughout the day.

### **CANAL STREET | \$64 PER PERSON**

#### **CONTINENTAL BREAKFAST**

Seasonal Sliced Fruit Display

Waffle Wedges, Nutella, Chopped Pecans

Assorted Pastries, Cinnamon Rolls, Bear Claws, Muffins & Fruit Turn-Overs

Fresh Fruit Juices

#### **MID-DAY BREAK**

New Orleans Beignets with Powdered Sugar

Apple, Peanut Butter, Chocolate and Coconut “Cookies” – *Apple Slice, topped with Peanut Butter, sprinkled with semi-sweet chocolate and coconut shavings*

Assorted Pepsi Products & Bottled Water

#### **AFTERNOON BREAK**

Whole Fruit Basket

Freshly Baked Cookies

Assorted Local Candies - Pralines & Pecan Turtles

House Made Potato Chips with Sea Salt

Assorted Pepsi Products & Bottled Water

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BREAKS | ALL DAY BREAK PACKAGES

All Day break packages include a refresh of Royal Cup Regular Coffee and Tazo® Herbal Tea Service refreshed throughout the day.

### **ST. CHARLES AVENUE | \$70 PER PERSON**

#### **CONTINENTAL BREAKFAST**

Whole Fruit Basket - Bananas, Apples, Oranges  
Assorted Pastries, Cinnamon Rolls, Bear Claws, Muffins & Fruit Turn-Overs  
Assorted Bagels with Flavored Cream Cheese  
House Made Almond Granola & Greek Yogurt Parfaits  
Steel Cut Oatmeal with Brown Sugar & Craisins  
Fresh Fruit Juices

#### **MID-DAY BREAK**

New Orleans Traditional Beignets  
House Made Granola Bars  
Assorted Pepsi Products & Bottled Water

#### **AFTERNOON BREAK**

Brie, Pear & Almond Beggars Purse  
Louisiana Pralines  
Goat Cheese & Caramelized Vidalia Onion Flatbread  
Candied Pecans with Sea Salt  
Assorted Pepsi Products & Bottled Water

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.



## BREAKS | A LA CARTE BREAKS

### DELIGHTERS

Beignets – Regular, Chocolate and/or Cinnamon Sugar with Powdered Sugar | \$55 per Dozen

Freshly Baked Cookies: White Chocolate Macadamia, Super Chocolate Chunk, Ginger Snap, & Crazy Oatmeal Raisin | \$55 per Dozen

Louisiana Pecan Pralines | \$55 per Dozen

Whole Fruit Basket with Oranges, Bananas & Apples | \$4 each

House Made Praline Granola Bars | \$3 each

Apple, Peanut Butter, Chocolate & Coconut “Cookies” | \$3 Per Person

Assorted Bagels with Assorted House made Flavored Cream Cheese | \$55 per Dozen

Assorted Fresh Baked Pastries (Turnovers, Seasonal Muffins, Buttermilk Drop, Croissant) | \$55 per Dozen

Assorted Zapp’s Potato Chips | \$4.50 per bag (Charged on Consumption)

Individual Oikos Plain & Fruit Yogurt | \$5 each (Charged on Consumption)

Seasonal Sliced Fruit Display | \$7 per person

Mixed Nuts | \$45 per pound

Mardi Gras King Cake (serves 25 Guests) | \$70 per cake

Flatbreads: Pesto, Tomato, Parmesan **OR** Blue Cheese, Prosciutto, Pine nut **OR** Fontina Cheese, Prosciutto, Wild Mushroom | \$8 per person

Creole Charcuterie & Cheese Display (Assortment of Andouille & Boudin Sausage, Green Onion & Alligator with Local & Domestic Cheeses Served with Accoutrements) | \$10 per person

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BREAKS | REFRESHMENTS & MID-MORNING BREAKS

### REFRESHMENTS

Assorted Pepsi Soft Drinks, Bottled Juices | \$4.50 each

Assorted Coke Products | \$5 each

Bottled Juices | \$4.50 each

Spring Water | \$4.50 each

Pure Leaf Sweetened & Unsweetened Bottled Iced Tea | \$6 each

Starbuck's Frappuccino & Assorted Energy Drinks | \$6 each

Premium Voss Sparkling & Still Bottled Water | \$7 each

Assorted Sobe Life Water | \$7 each

Iced Tea | \$65 per Gallon

Royal Cup Coffee & Tazo® Herbal Teas | \$90 per Gallon

Fresh Fruit Smoothies: Banana Nut, Blueberry, Strawberry, or Pineapple | \$6 each

Fresh Pressed Juices: Mango, Avocado, Kale, Green Apple OR AMC (Apple, Mango, Carrot) | \$8 each

### ALL DAY BEVERAGE OPTIONS

Royal Cup Coffee & Tazo® Herbal Teas | \$12 per person

Royal Cup Coffee & Tazo® Herbal Teas, Pepsi Soft Drinks, & Bottled Water | \$18 per person

*These can only be reserved for the full count of the group.*

## BREAKS | MID-MORNING BREAKS & BREAK ENHANCEMENTS

Price per person is based on 30 minutes of unlimited consumption

### MID-MORNING BREAKS

#### **BARONNE STREET | \$20 per person**

House Made Granola Bars  
Fresh Fruit Yogurt Parfait  
Honey Biscuits served with Assorted Jellies & Jams  
Assorted Pepsi Products & Bottled Water  
Royal Cup Regular Coffee & Tazo Herbal Tea Service

#### **ROYAL STREET | \$21 per person**

Seasonal Sliced Fresh Fruit Display  
Fresh Fruit Yogurt Parfait  
Quarter Mix Assortment of Dried Fruit & Nuts  
Waffle Wedges, Nutella, Chopped Pecans  
Assorted Pepsi Products & Bottled Water  
Royal Cup Regular Coffee & Tazo Herbal Tea Service

#### **FRENCHMAN STREET | \$23 per person**

Chef's Special Energy Bites  
Quarter Mix Assortment of Dried Fruit & Nuts  
Kale Chips with Parmesan Cheese  
Chose One: Fresh Pressed Juice Bottles, Garden Green **OR** AMC (Apple, Mango, Carrot)  
Royal Cup Regular Coffee & Tazo Herbal Tea Service

### BREAK ENHANCEMENTS

Louisiana Tea Sandwiches Assortment: Tuna Salad, Egg Salad, Turkey, Ham | \$7 per person  
Tomato & Pimento Cheese with Crackers | \$5 per person  
Smoked Salmon with Traditional Accompaniments | \$10 per person  
Classic Club Sandwiches | \$8 per person

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BREAKS | BREAK ENHANCEMENTS & AFTERNOON BREAKS

Price per person is based on 30 minutes of unlimited consumption. Beverage Service of Assorted Soft Drinks, Bottle Water, Royal Cup Regular Coffee with Tazo® Herbal Tea Service

### AFTERNOON BREAKS

#### **CARROLLTON AVENUE | \$22 per person**

Quarter Mix – Assortment of Dried Fruit & Nuts  
Hand Crafted Vegetable Crudit  with Red Bean Hummus & Bacon Onion Jam  
Smoked Salmon Crostini, Served Bite-sized on Toast Points

#### **I LOVE NOLA | \$25 per person**

Cajun Nut Mix  
Fried Angry Pickles served with Tabasco Ranch  
Mini Muffulettas  
Shrimp & Grit Crisp (Crispy Grit Cake with Shrimp and NOLA BBQ Sauce)

#### **CONTI STREET | \$24 per person**

Pesto & Pear Tomato Flatbread  
Shrimp Remoulade Salad, Served Bite-sized on a Wonton Chip  
House made Potato Chips with caramelized Onion Dip

#### **JACKSON SQUARE | \$28 per person**

Domestic and Imported Cheeses Served with Flat Breads, Artisan Crackers & French Bread  
Creole Charcuterie (Assortment of Andouille, Alligator, Crawfish & Boudin Sausages Served with Pepper Jelly, Cajun & Creole Mustards)

#### **DECATUR STREET | \$18 per person**

Savory Garlic Beignets  
Chocolat Pots de Cr me  
Louisiana Pralines

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## LUNCH | BUFFET

All Lunch Buffets include Fresh Baked Breads, Iced Tea & Royal Cup Regular Coffee Service with Tazo® Herbal Tea Service.

### **NATURALLY NEW ORLEANS | \$54 per person** (Minimum of 15 Guests)

Turtle Soup *OR* Gumbo  
Salad Greens, Chopped Boiled Egg, Bacon, Tomato, Croutons, Bacon Ranch Dressing  
Blackened Gulf Fish Lafitte, Crawfish Mushroom Sauce  
Spicy Southern Fried Chicken  
Red Beans & Rice with Andouille Sausage  
Braised Greens  
Crawfish Cornbread  
New Orleans Bread Pudding with Whiskey Sauce

### **NOLA ITALIAN | \$50 per person** (Minimum of 15 Guests)

Minestrone Soup  
Pasta Salad with Grape Tomatoes, Zucchini & Squash  
Antipasto Salad with Garbanzo Beans, Artichokes, Roasted Peppers & Parmesan  
Chicken Florentine with Sautéed Spinach & Mozzarella  
Shrimp Pesto with Penne Pasta  
Grilled Asparagus with Parmesan & Truffle Aioli  
Garlic Beignets  
Tiramisu

### **LIGHTER SIDE | \$48 per person** (Minimum of 15 Guests)

Tomato Basil Soup  
Gulf Shrimp Remoulade Salad  
Penne Pasta Salad with Artichoke, Smoked Salmon, Capers, Fresh Herb Dressing  
Roasted & Grilled Seasonal Vegetables: Zucchini, Yellow Squash, Roasted Tomatoes, Asparagus, Peppers  
Roasted Turkey Breast with Au Jus  
Seasonal Sliced Fruit Skewers

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## LUNCH | BUFFET CONT'D

All Lunch Buffets include Fresh Baked Breads, Iced Tea & Royal Cup Regular Coffee Service with Tazo® Herbal Tea Service.

### **SOUTH OF THE BORDER | \$50 per person** (Minimum of 15 Guests)

House-made Corn Chips with Salsa & Guacamole

Chicken Tortilla Soup Topped with Tortilla Strips

Salad Greens with Roasted Corn, Avocado, Diced Tomatoes & Diosa Verde Dressing

Mi Casa Chicken: Salsa Verde, Cotija Cheese, Cilantro Crema, Black Beans

Redfish Rosalie topped with Chorizo, Navy Beans, Diced Tomatoes, Jalapenos & Shallots

Skirt Steak & Grilled Shrimp Fajita: Slowly marinated in Lemon, Lime & Orange Juice with Cilantro

Accompanied with Salsa Verde and Black Beans with Cotija Cheese

Spanish Rice

Black Beans with Cilantro Crema

Tres Leches Cake

Add Grilled Shrimp in Mojo Sauce: \$4 Additional Per Person

### **DELI | \$46 per person**

Crab and Corn Bisque *or* Roasted Tomato

Traditional Caesar Salad Topped with Croutons, Parmesan Cheese

Choose (3) Sandwiches:

**JAZZ TRIO:** Club Sandwich on 7-Grain Bread

**PALERMO-NOLA:** Muffaletta Sandwich on Italian Bread

**ZULU:** Monterey Turkey with Lettuce, Tomato, Garlic Mayo, Avocado & Fried Turkey on a Pretzel Bun

**FAT TUESDAY:** Roast Beef, Swiss Cheese, Tomato, Leaf Lettuce with Garlic Mayo 7 Grain Kaiser

**THE VIEUX CARRE:** Grilled Vegetable, Zucchini, Roasted Peppers, Roasted Roma Tomatoes with Arugula on Tomato Focaccia

**THE BIG EASY:** Applewood Smoked Bacon, Leaf Lettuce & Tomato Sandwich on Sourdough

Assorted Zapp's Potato Chips

Freshly Baked Cookies & Brownies

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## LUNCH | BUFFET CONT'D

All Lunch Buffets include Fresh Baked Breads, Iced Tea & Royal Cup Regular Coffee Service with Tazo® Herbal Tea Service.

### **DEEP SOUTH BBQ** | \$52 per person (Minimum of 15 Guests)

Duck Chili  
Smoked Chicken with White BBQ Sauce  
Thin Fried Catfish  
BBQ Brisket  
Hushpuppies  
Green Beans Almandine  
Kale Slaw  
Macaroni & Cheese  
Seasonal Cobbler

*Buffet prices include 1 hour of consumption.*

### **LUNCH ON THE GO** | \$35 PER PERSON

A choice of three types of Sandwiches, served with sides, pre-boxed for your guests to “Grab & Go”.

#### **SANDWICHES** (Choose Two)

**JAZZ TRIO:** Club Sandwich on 7-Grain Bread

**PALERMO-NOLA:** Muffaletta Sandwich on Italian Bread

**ZULU:** Monterey Turkey with Lettuce, Tomato, Garlic Mayo, Avocado & Fried Turkey on a Pretzel Bun

**FAT TUESDAY:** Roast Beef, Swiss Cheese, Tomato, Leaf Lettuce with Garlic Mayo 7 Grain Kaiser

**THE VIEUX CARRE:** Grilled Vegetable, Zucchini, Roasted Peppers, Roasted Roma Tomatoes with Arugula on Tomato Focaccia

**THE BIG EASY:** Applewood Smoked Bacon, Leaf Lettuce & Tomato Sandwich on Sourdough

#### **ACCOMPANIMENTS**

Cold Pasta Salad

Whole Fresh Fruit

Assorted Zapp’s Chips

Fresh Baked Cookies

Assorted Soft Drinks (Pepsi Products, Bottled Water)

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## LUNCH | VEGETARIAN & VEGAN

These lunch entrees can be substituted at the same price as the buffet entrée selections for select guests. Names should be provided for the guests' requiring these meal selections.

### **SOUP AND SALAD (GF)**

Choose 1: Rice Noodle Soup with Shitake Mushrooms *OR* Tomato Basil *OR* Veggie Gumbo  
Chef's Choice of Salad  
Seasonal Sorbet

### **HOT BOWL (GF)**

Quinoa, Black Beans, Avocado, Cherry Tomato, Lime Juice, Fresh Cilantro

### **ROASTED EGGPLANT WITH PESTO SAUCE (GF)**

Served with Grilled Vegetables & Quinoa topped with Basil Pesto  
Apple Crisp

### **BLACK BEAN BURGER w/ Sesame Seed Bun**

Guacamole, Pico de Gallo & Lettuce  
Seasonal Fresh Fruit Salad

### **CHEF'S SALAD (GF)**

Served with Sautéed Vegetables & Black Beans over Steamed Rice  
Peach Crisp

### **VEGETABLE DELIGHT (GF)**

Chef's Choice of Roasted, Steamed, Sautéed & Grilled Seasonal Vegetables  
Served with Toasted Quinoa  
Chef's Choice of Sorbet

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.



## LUNCH | PLATED

All Plated Lunches Served with a table display of Fresh Baked Breads, Royal Cup Regular Coffee & with Tazo® Herbal Tea Service.

Choose One Soup *or* A Salad

### SOUPS

Traditional Chicken & Andouille Sausage Gumbo

Classic Turtle Soup

Crab & Corn Bisque

### SALADS

Mango & Avocado with Macadamia Nuts, Salad Greens, Cre-Asian (Creole/Asian) Vinaigrette

Salad Greens with Chopped Boiled Egg, Bacon, Tomato, Croutons, Smokey Bacon Ranch Dressing

Kale Caesar Salad, Croutons, Parmesan Cheese & Caesar Dressing

Shaved Brussels Sprout & Mixed Greens Salad, Golden Raisins, Almonds, Parmesan with Balsamic Dressing on the side

### ENTRÉES

#### **GRILLED CHICKEN SALAD | \$37 per person**

Torn Romaine Leaves, Garlic Croutons, Parmesan Cheese with Caesar Dressing

#### **GULF SHRIMP COBB SALAD | \$39 per person**

Salad Greens, Egg, Bacon, Tomato, Blue Cheese, Avocado, Boiled Shrimp & Smokey Bacon Ranch Dressing

#### **GRILLED SALMON | \$48 per person**

Wilted Spinach, Quinoa, Lemon Basil Aioli

Add 2 Grilled Shrimp | \$6

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## LUNCH | PLATED CONT'D

### **BLACKENED CHICKEN | \$44 per person**

Topped with Crawfish Mushroom Cream Sauce, Served with Roasted Red Bliss Potatoes & Asparagus

Add 2 Grilled Shrimp | \$6

### **REDFISH ST. CHARLES | \$48 per person**

Served with Grilled Asparagus, Sautéed Mushrooms, Roasted Red Bliss Potatoes, Garlic Aioli

Add 2 Grilled Shrimp | \$6 per person

Add Crabmeat | \$8 per person

### **FILET OF PORK | \$49 per person**

Topped with Apple Brandy Sauce, served with Garlic Mashed Potatoes, Grilled Asparagus & Oven Roasted Tomatoes

Add 2 Grilled Shrimp | \$6

### **PETIT FILET OF BEEF | \$54 per person**

Drizzled with Red Wine Demi-Glace, Served with Garlic Mashed Potatoes, Asparagus, Oven Roasted Tomato,

Add 2 Grilled Shrimp | \$6

Add Crabmeat | \$8

### **DESSERT (Choose One)**

Bread Pudding with Whiskey Sauce

Lemon Ice Box Pie

Apple Brown Betty

Blueberry or Original Cheesecake with Blueberry Sauce with Creole Cream Cheese

Chocolate Mousse Cake with Chocolate Sauce

Chocolate Pots de Crème in a Chocolate Cup

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## RECEPTION | PACKAGE

Per Person for 2 Hours

### AUDUBON | \$68 PER PERSON

#### 5 PASSED HORS D' OEUVRES

Bruschetta with Mozzarella, Roma Tomato & Basil drizzled with Balsamic Vinegar

Wild Mushroom Tartlet

Petit Louisiana Crab Cakes with Remoulade Sauce

Boudin Balls with Creole Mustard

Pecan Crusted Chicken with Pepper Jelly

#### PASTA STATION *(Displayed)*

Crawfish & Shrimp Bowtie Pasta with Tasso Cream Sauce

#### CARVING STATION *(Carving Attendant Required)*

Roasted Pepper Crusted Strip Loin with Dijon Cream & Petit Rolls

#### DESSERTS

Traditional Bread Pudding with Rum Anglaise

Signature New Orleans Beignets with Powdered Sugar

All Action Stations Require a Culinary Attendant.

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## RECEPTION | HORS D'OEUVRES

Appetizers are priced per piece. We recommend 1 ½ pieces per person for a One-Hour Reception.

### COLD HORS D'OEUVRES

#### VEGETARIAN | \$5

Spinach & Feta Cheese Phyllo Bite  
Roasted Red Pepper Hummus with Pita Triangles  
Caprese Salad Skewer  
Tomato and Ricotta Bruschetta  
Feta & Sundried Tomato on a Crostini

#### SEAFOOD & MEAT | \$6

Smoked Salmon Spread on Crostini, Choupique Caviar  
Shrimp & Crawfish Salad on Wonton Chip  
Raw Gulf Oysters, Cocktail Sauce Shooter  
Prosciutto Wrapped Asparagus  
Mini Muffulettas

#### SPECIALTY HORS D'OEUVRES | \$8

Steak Tartare Crostini  
Ahi Tuna 5 Spice Seared on Crisp Wonton with Wasabi Aioli  
Bacon Wrapped Sea Scallops  
Coconut Lobster Skewer with Flavor Options of: *(Choose 2)*  
    NOLA Style (Orange Marmalade and Creole Mustard)  
    Asian Style (Soy Teriyaki Glaze)  
    Caribbean Style (Mango Habanero)  
Mushrooms Stuffed with Crab Meat

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## RECEPTION | HORS D'OEUVRES

Appetizers are priced per piece. We recommend 1 ½ pieces per person for a one hour reception.

### HOT HORS D'OEUVRES

#### VEGETARIAN | \$6

Garlic Herb Beignet Bites  
Artichoke & Boursin Beignet  
Brie & Pear Beggars Purse  
Brie & Raspberry en Croute

#### ON LAND | \$6

Brisket Sliders  
Beef Wellington, Horseradish Sour Cream  
Andouille en Croute  
Boudin Balls, Creole Mustard  
Pecan Crusted Chicken with Chef's Choice of Sauce  
Petit Chicken & Waffle, Pepper Jelly Syrup

#### SEAFOOD | \$7

Shrimp & Grit crisp *Crispy Grit Cake with Shrimp and NOLA BBQ*  
Crawfish Hushpuppies with Remoulade Dipping Sauce  
Alligator Poppers  
Crawfish Boudin Spring Rolls with Steen's Cane Syrup  
Coconut Shrimp with Soy Raspberry Glaze  
Coconut Lobster Claw Skewer with Flavor Options of: NOLA Style (Orange Marmalade and Creole Mustard), or Asian Style (Soy Teriyaki Glaze), or Caribbean Style (Mango Habanero)  
China Town Shrimp, Yum Yum & Sriracha  
Chilled Shrimp & Crawfish Ravigote  
Crawfish Cake with Remoulade Sauce  
Louisiana Crab Cake with Classic Remoulade Sauce  
Buffalo Oysters, Blue Cheese Drizzle

## RECEPTION | DISPLAYS

Priced Per Person for 2 Hour Reception

### **SEASONAL SLICED FRUIT-CANTALOUPE, GRAPES, STRAWBERRIES, PINEAPPLE | \$14**

Fresh Ripe Fruit with Honey Yogurt Dip

### **HAND CRAFTED VEGETABLE CRUDITÉ | \$14**

Served with Roasted Red Pepper Hummus, Bleu Cheese & Herb Boursin in Celery Batons, Carrots, Radishes, Broccoli, Cucumber, Mushrooms & Tomatoes

### **GOURMET CHEESE BOARD | \$16**

Chef's Choice of Domestic & Imported Cheeses with Water Crackers, Toast Points, Grapes, Olives & Nuts

### **RENAISSANCE ALLEY | \$16**

Assortment of Grilled Creole Sausages Andouille, Alligator, Crawfish, Green Onion or Boudin, & Hogs Head Cheese served with Creole Mustards, Cornichons and Crostini  
*(Choose 3 Sausages)*

### **SMOKED SALMON SPREAD | \$16**

Bite-sized, served on Toast Points with Capers & Red Onions

### **SEARED RARE TUNA TANGO | \$16**

Seasoned & Sliced Rare Sushi Grade Tuna, Macadamia Nuts & Mango topped with Asian Sauce

### **THE BAYOU | \$29**

Redfish Ceviche, Marinated Crab Claws, Mini Crab Cakes with Remoulade Sauce & Bloody Mary Shrimp Shooters

## RECEPTION | DISPLAYS

Priced Per Person for 2 Hour Reception

### **LOUISIANA GULF SEAFOOD STATION | \$19 PER PERSON**

*(100 pieces of each item)*

Gulf Oysters on the Half Shell with Cocktail Sauce

Spicy Boiled Shrimp with Remoulade Sauce

Marinated Blue Crab Claws

Chef Attendant Required for all Carving Stations / \$150 for 2 hours

DESSERT *(50 PEOPLE MINIMUM)*

### **BANANAS FOSTER STATION | \$16 PER PERSON *(Action Station Required)***

Bananas are cooked in a Flambé Pan of Dark Brown Sugar, Butter, Rum & Cinnamon, Served over Vanilla Ice Cream

### **CHOCOLATE LOVERS STATION | \$19 PER PERSON**

Chocolate Bread Pudding

Chocolate Pots de Crème

Chocolate Truffles

Chocolate Covered Strawberries

### **SOUTHERN FAVORITES | \$14 PER PERSON**

Assortment of Mini Southern Deserts:

Pecan Pies, Bread Pudding & Traditional Beignets with Powdered Sugar &

Cinnamon Sugar Beignet Bites

All Action Stations Require a Culinary Attendant.

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## RECEPTION | STATIONS

Per Person for 2 Hour Reception

### **CARVING STATIONS** *(Price Based on 50 People)*

#### **ROASTED STRIP LOIN | \$450**

Pepper Crusted with Dijon Cream & Petit Rolls

#### **WHOLE ROASTED PRIME RIB OF BEEF | \$525**

With Au Jus, Horseradish Cream & Petit Rolls

#### **HICKORY SMOKED PORK LOIN | \$400**

With Au Jus & Petit Rolls

#### **FRIED HERITAGE TURKEY | \$375**

With Petit Rolls & Gravy

#### **SMOKED & ROASTED GULF FISH (SEASONAL) | \$425**

Served with Remoulade Sauce, Lemons, Capers, Brown Butter

### **PASTA STATION | \$17 PER PERSON** *(Choose Two)*

Crawfish & Shrimp Elbow Pasta with Tasso Cream Sauce

Farfalle Pasta with Smoked Chicken & Exotic Mushrooms

Penne Pasta with Spinach, Feta Cheese, Tomatoes & Artichokes

### **DESSERT** *(50 Guest Minimum)*

#### **BANANAS FOSTER STATION | \$16 PER PERSON** *(Action Station Required with Chef Attendant)*

Bananas are cooked in a Flambé Pan of Dark Brown Sugar, Butter, Rum & Cinnamon, Served over Vanilla Ice Cream

All Action Stations Require a Culinary Attendant at \$150 per 2 Hours. You can select it without the Chef Attendant.

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.



## DINNER | BUFFETS

All dinner buffets include Fresh Baked Breads, Iced Tea & Royal Cup Regular Coffee Service with Tazo® Herbal Tea Service.

### **ST. ROCH | \$72** (Minimum of 25 Guests)

Oyster Rockefeller Soup  
Mixed Greens Salad, Topped with Chopped Egg, Grape Tomatoes & Bacon Ranch Dressing  
Mi Casa Roast Chicken, Cilantro Crema, & Cotija Cheese  
Redfish St. Charles – Tender Redfish Filet Served with Grilled Asparagus, Sautéed Mushrooms, Roasted Red Bliss Potatoes and Garlic Aioli  
Crawfish Cornbread  
Green Beans with Toasted Almond Butter  
Creole Cream Cheese Cake with Blueberry Sauce  
Chocolate Mousse Cake

### **GARDEN DISTRICT | \$78** (Minimum of 25 Guests)

Vegetarian Gumbo  
Mango & Avocado with Macadamia Nuts, Salad Greens, Asian Vinaigrette  
Salad Greens with Chopped Boiled Egg, Tomato, Croutons, Smokey Ranch Dressing  
Grilled Salmon with Wilted Spinach over Toasted Quinoa  
Grilled Pork Chops with Sautéed Apples  
Roasted and Grilled Vegetables, Peppers, Asparagus, Zucchini, Mushrooms, Eggplant  
Roasted Baby New Potatoes with Garlic and Rosemary  
Lemon Tart with Blueberries

### **JEAN LAFITTE | \$80** (Minimum of 25 Guests)

Crab & Corn Bisque  
Spinach Salad with Strawberries, Candied Pecans, Goat Cheese & Balsamic Vinaigrette  
Steen's Glazed Roast Pork Loin  
Grilled Flank Steak with Herb Chimichurri  
Blackened Gulf Fish Lafitte, Crawfish Mushroom Sauce  
Roasted & Grilled Vegetables, Grilled zucchini, Yellow Squash & Asparagus with Roasted Mushrooms & Roma Tomatoes  
Chicken & Sausage Jambalaya  
Cheese Cake Bites  
Chocolate Pecan Pie

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## DINNER | BUFFETS CONT'D

All dinner buffets include Fresh Baked Breads, Iced Tea & Royal Cup Regular Coffee Service with Tazo® Herbal Tea Service.

### **FRENCH QUARTER | \$86** (Minimum of 25 Guests)

NOLA Gumbo

Wedge of Iceberg, Blue Cheese Crumbles, Bacon, Tomato, Croutons & Blue Cheese Dressing

Trout Almondine

Shrimp a La Creole

Sliced Prime Rib

Brabant Potato, Diced potatoes fried in Garlic Butter

Smothered Greens

Bread Pudding with Rum Sauce

Louisiana Pecan Pralines

### **MID-CITY | \$85** (Minimum of 25 Guests)

Red Bean Soup

Salad Greens with Chopped Boiled Egg, Tomato, Croutons, Smokey Ranch Dressing

Roast Sliced BBQ Brisket

Crawfish Étouffée

Spicy Southern Fried Chicken

Popcorn Rice Pilaf

Creamed Spinach

Chocolate Brownies

Cheesecake Bites with Assorted Sauces on the side

*Buffet prices include 1 hour of consumption.*

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## DINNER | PLATED

All plated dinners served with a table display of Fresh Baked Breads, Royal Cup Regular Coffee & Tazo® Herbal Tea Service.

Choose One Soup *or* Salad

### SOUPS

Chef's NOLA Gumbo  
Classic Turtle Soup  
Crab & Corn Bisque

### SALADS

Mango & Avocado with Macadamia Nuts, Salad Greens, Cre-Asian (Creole/Asian) Vinaigrette  
Salad Greens with Chopped Boiled Egg, Bacon, Tomato, Croutons, Smokey Ranch Dressing  
Kale Caesar Salad, Croutons, Parmesan Cheese & Caesar Dressing  
Shaved Brussels Sprout Salad, Golden Raisins, Almonds, Parmesan with Balsamic Dressing

### ENTRÉES

#### **BLACKENED CHICKEN | \$58 per person**

Crawfish Mushroom Cream Sauce, Roasted Red Bliss Potatoes & Asparagus  
Add 2 Grilled Shrimp | \$6

#### **BERKSHIRE DOUBLE CUT PORK CHOP | \$59 per person**

Garlic Mashed Potatoes, Green Beans, Oven Roasted Tomato & Steen's Glaze  
Add 2 Grilled Shrimp | \$6

#### **REDFISH ST. CHARLES | \$60 per person**

Tender Redfish Filet Served with Grilled Asparagus, Sautéed Mushrooms, Roasted Red Bliss Potatoes and Topped with Garlic Aioli  
Add 2 Grilled Shrimp | \$6  
Add Jumbo Lump Crabmeat | \$8

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## DINNER | PLATED, CONT'D

All plated dinners served with a table display of Fresh Baked Breads, Royal Cup Regular Coffee & Tazo® Herbal Tea Service.

### ENTRÉES

#### **GRILLED SALMON FILET | \$60 per person**

Braised Brussels Sprouts, Quinoa & Served with Lemon Herb Aioli

#### **PEPPER SEARED RIBEYE | \$66**

Grilled Mushrooms, Roasted Red Bliss Potatoes & Maître' d Butter  
Add 2 Grilled Shrimp | \$6

#### **FILET OF BEEF | \$70 per person**

Served with Garlic Mashed Potatoes, Asparagus, Oven Roasted Tomato & Red Wine Demi-Glace  
Add 2 Grilled Shrimp | \$6

#### **PETIT FILET WITH SHRIMP | \$78 per person**

Petit Filet with Grilled Shrimp  
Garlic Mashed Potatoes, Green Beans, Aioli, Demi-Glace  
Add Jumbo Lump Crabmeat | \$8

### **DESSERTS** *(Choose One)*

Bread Pudding with Rum Sauce  
Lemon Ice Box Scoop  
Apple Brown Betty  
Chocolate Pots d' Crème

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BAR PACKAGES | HOST AND CASH

### BEVERAGES | **HOST BAR, On Consumption**

Call Brands	\$9
Premium Brands	\$10
Domestic Beers	\$6
Imported Beers	\$7
Craft Beers	\$7
Call Wine	\$8
Premium Wine	\$9
Soft Drinks	\$5
Bottled Water	\$4

### BEVERAGES | **CASH BAR**

Call Brands	\$9
Premium Brands	\$10
Imported Beers ( <i>Premium &amp; Light</i> )	\$7
Domestic Beers ( <i>Premium &amp; Light</i> )	\$6
Craft Beers	\$7
Premium Wine	\$9
Call Wine	\$8
Soft Drinks	\$5
Bottled Water	\$5

### ENHANCEMENTS:

Cordials	\$8
Liqueurs	\$8
Champagne	\$9
Specialty Cocktail	\$10
Bloody Mary	\$10
Mimosa	\$10

### BAR FEE DETAILS

One Bartender per 75 guests – Required for all Bars

One Cashier per 100 guests – Required for all Cash Bars

Bartender Fee | \$100 for up to 2 Hours per Bar, \$50 per each additional thirty minutes

Cashier Fee | \$100 for up to 2 Hours per Bar minimum, plus \$50 per each additional thirty minutes

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BAR PACKAGES | OPEN

### BEER AND WINE

\$16 Per Person, 1<sup>st</sup> Hour, \$7 Per Additional Hour

#### WINES:

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California USA

Magnolia Grove by Chateau St. Jean, Chardonnay, California USA

Magnolia Grove by Chateau St. Jean, Merlot, California USA

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California USA

#### PLEASE CHOOSE 5 FROM THE LIST BELOW:

**Imported:** Amstel Light, Corona Light, Heineken & Stella Artois Lager

**Domestic:** Michelob Ultra, Budweiser, Bud Light

**Craft:** Abita Amber, Blue Moon Belgium White, Samuel Adams Boston Lager

Assorted Pepsi Product Soft Drinks & Bottled Water

Coke Products are \$1 more per person

#### BAR FEE DETAILS

One Bartender per 75 guests – Required for all Bars

One Cashier per 100 guests – Required for all Cash Bars

Bartender Fee | \$100 for up to 2 Hours per Bar, \$50 per each additional thirty minutes

Cashier Fee | \$100 for up to 2 Hours per Bar minimum, plus \$50 per each additional thirty minutes

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BAR PACKAGES | OPEN

### CALL SELECTION

\$20 Per Person, 1<sup>st</sup> Hour, \$8 Per Additional Hour

#### LIQUOR:

Tanqueray Gin

Absolut Vodka

Bacardi Superior Rum

Captain Morgan Original Spiced Rum

Dewar's White Label

Maker's Mark Bourbon

Jack Daniels Tennessee Whiskey

Canadian Club

Courvoisier VS Cognac

Don Julio Blanco

#### HOUSE WINES:

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California USA

Magnolia Grove by Chateau St. Jean, Chardonnay, California USA

Magnolia Grove by Chateau St. Jean, Merlot, California USA

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California USA

#### PLEASE CHOOSE 5 FROM THE LIST BELOW:

**Imported:** Amstel Light, Corona Light, Heineken & Stella Artois Lager

**Domestic:** Michelob Ultra, Budweiser, Bud Light

**Craft:** Abita Amber, Blue Moon Belgium White, Samuel Adams Boston Lager

Assorted Pepsi Product Soft Drinks & Bottled Water

Coke Products are \$1 more per person

#### BAR FEE DETAILS

One Bartender per 75 guests – Required for all Bars

One Cashier per 100 guests – Required for all Cash Bars

Bartender Fee | \$100 for up to 2 Hours per Bar, \$50 per each additional thirty minutes

Cashier Fee | \$100 for up to 2 Hours per Bar minimum, plus \$50 per each additional thirty minutes

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## BAR PACKAGES | OPEN

### PREMIUM SELECTION

\$22 Per Person, 1<sup>st</sup> Hour, \$9 Per Additional Hour

#### LIQUOR:

Bombay Sapphire Gin

Grey Goose Vodka

Bacardi Superior Rum

Mt. Gay Eclipse Gold Rum

Patron Silver Tequila

Knob Creek Bourbon

Crown Royal Whiskey

Jack Daniels Tennessee Whiskey

Hennessy Privilege VSOP Cognac

Johnnie Walker Black Label Scotch

#### HOUSE WINES:

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California USA

Magnolia Grove by Chateau St. Jean, Chardonnay, California USA

Magnolia Grove by Chateau St. Jean, Merlot, California USA

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California USA

#### PLEASE CHOOSE 5 FROM THE LIST BELOW:

**Imported:** Amstel Light, Corona Light, Heineken & Stella Artois Lager

**Domestic:** Michelob Ultra, Budweiser, Bud Light

**Craft:** Abita Amber, Blue Moon Belgium White, Samuel Adams Boston Lager

Assorted Pepsi Product Soft Drinks & Bottled Water

Coke Products are \$1 more per person

#### BAR FEE DETAILS

One Bartender per 75 guests – Required for all Bars

One Cashier per 100 guests – Required for all Cash Bars

Bartender Fee | \$100 for up to 2 Hours per Bar, \$50 per each additional thirty minutes

Cashier Fee | \$100 for up to 2 Hours per Bar minimum, plus \$50 per each additional thirty minutes

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.



## WINE LIST

### SPARKLING WINES & CHAMPAGNES

#### HOUSE

Mionetto Organic	Prosecco		\$46
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#### PREMIUM SELECTION

Mumm Napa, Prestige	Sparkling Wine, Brut	Napa Valley, CA NV	\$60
Moët & Chandon, "Imperial"	Champagne, Brut	France, NV	\$85

### WINE SELECTION

#### HOUSE WINES

Magnolia Grove, by Chateau St. Jean	Rose	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Pinot Grigio	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Chardonnay	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Merlot	CA USA	\$38
Magnolia Grove, by Chateau St. Jean	Cabernet Sauvignon	CA USA	\$38

#### PREMIUM WINES

Kenwood Vineyards	Chardonnay	Sonoma County, CA USA	\$50
Sonoma Cutrer, "Russian River Ranches"	Chardonnay	Sonoma Coast, CA USA	\$46
Shannon Ridge, "High Elevation Collection	Sauvignon Blanc	Lake County, CA USA	\$48
Sea Pearl	Sauvignon Blanc	Marlborough, NZ	\$44
Line 39	Pinot Noir	Central Otago, NZ	\$42
Spellbound	Cabernet Sauvignon	CA USA	\$48
Sledgehammer	Cabernet Sauvignon	North Coast, CA USA	\$50
Decoy by Duckhorn	Merlot	Sonoma, CA USA	\$66

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## COCKTAILS

### PREMIUM

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Mt. Gay Eclipse Gold Rum  
Johnnie Walker Black Label Scotch  
Knob Creek Bourbon  
Crown Royal Whiskey  
Patron Silver Tequila  
Hennessy Privilege VSOP Cognac  
Jack Daniels Tennessee Whiskey

### CALL

Tanqueray Gin  
Absolut Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Dewar's White Label  
Maker's Mark Bourbon  
Jack Daniels Tennessee Whiskey  
Canadian Club  
Courvoisier VS Cognac  
Don Julio Blanco

### BEER

Budweiser | Michelob Ultra  
Coors Light | Miller Lite | Amstel Light | Corona Light  
Blue Moon Belgian White  
Samuel Adams Boston Lager  
Regional Craft Beer – Abita  
Guinness Draught  
Stella Artois Lager  
Heineken  
Abita Amber & Seasonal

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## TECHNOLOGY

The audio visual department can provide you with all of your equipment rental needs. Electrical needs exceeding standard 120 Volt / 20 Amp wall plug service will be assessed a service fee based on your specific requirements. If you choose to bring in your own AV, a service will apply.

A 25% taxable service fee and 10% state tax will be added to all audio visual charges.

### AUDIO VISUAL EQUIPMENT PRICE LIST (IN-HOUSE)

#### PRESENTATION ENHANCEMENTS

*(Charged per day / per meeting room)*

LCD Projector (3,000 lumens) | \$450

LCD Support Package | \$150

*Includes: Screen, Extension Cord, Power Strip, 5' VGA Cord & LCD Cart  
\* Required for all Groups Providing own LCD Projector*

Flip chart | \$60

*Includes an Easel, Pad of Perforated Paper & Markers*

Extra Pad of Flip Chart Paper | \$15

Whiteboard with Markers | \$60

Laser Pointer | \$35

Extension Cord | \$15 Each

Power Strip | \$15 Each

Podium without Microphone | Complimentary

Easel | Complimentary

Screen | \$75

#### AUDIO EQUIPMENT

Wired Microphone | \$60

Wireless Handheld Microphone | \$150

Wireless Lavalier Microphone | \$150

4 Channel Mixer (required with 3-4 Mics) | \$50

16 Channel Mixer (required with 9-12 Mics) | \$150

WI-FI | \$15 Per Person, Per Day

Phone Line Rental | \$30 Per Day

Polycom Speakerphone | \$125

*If there are outbound calls, incurs a \$2.25 per minute charge. Inbound calls are complimentary.*

Internet / Outside wireless routers are not allowed.

A 25% taxable service charge and 10.25% sales tax will be charged on all food & beverage. Prices are subject to change.

## DISCOVER | RENAISSANCE PERE MARQUETTE HOTEL

At the **RENAISSANCE NEW ORLEANS PERE MARQUETTE**, we have designed our meeting space to jazz your group's free-flowing ideas. Meeting rooms come with the utmost in savvy, hi-tech amenities to live up to the "Big Easy's" reputation for... well, being easy. As you would expect from a city known for its high spirits, our event planners will bring the wow factor to any gathering. Then between sessions, within our hotel or around the French Quarter, we'll help your people experience local tastes and treasures. Unforgettable discoveries from deep in the heart of Southern Louisiana.

We guarantee you our undivided attention. The exclusiveness of our event space commands it. Here you are the big fish in a small pond. Here, your event can be our most important event. Whether a corporate conference, social gathering, wedding reception or small group meeting, you will have our personal attention.

### **HOTEL INFORMATION**

Check-In: 4 PM; Check-Out: 11 AM

100% Smoke-Free Hotel

Navigator Services

Elite Level Floors

19 Floors, 272 Rooms and 4 Corner Suites

Pet Policy: No pets allowed except for service animals for people with disabilities;

9 Meeting Rooms with 8,426 square feet total meeting space

### **FACILITIES & SERVICES**

On-Site Restaurants

New Orleans Coffee & Beignet Company

Tacklebox & Oyster Bar by Legacy

Room Service available through Tacklebox from 6:30 AM – 9:30 PM

Cocktail Lounge – Bar Uncommon Open on weekends

Laundry Valet Services – sent out to The Ritz-Carlton

Safe in every room

Fitness Center on 3<sup>rd</sup> Floor with Keycard Access for Guests

## DISCOVER | RENAISSANCE PERE MARQUETTE HOTEL

### **GUEST ROOM AMENITIES**

Work Desk with Lamp

2-Line Phone with Data Ports and Voice mail

Wired for Business Package:

\$12.95 per day includes: High Speed Internet & Unlimited Local & Long Distance Calls

Make-up Mirror

Hairdryer

Cribs Available Upon Request

Refrigerator in Most Rooms

Complimentary In-Room Coffee

In-Room Safe

Cable Television with Remote Control

All-News Channel

In-Room Movies

Iron and Ironing Board

## DISCOVER | RENAISSANCE PERE MARQUETTE HOTEL

### **BANQUET GENERAL INFORMATION AND POLICIES**

All food and beverage must be purchased and served by the hotel. Printed menus are for general reference and our catering staff would be happy to customize menus to meet your specific needs. Menu pricing will be guaranteed by 90 days prior to your event.

### **GUARANTEES**

A guaranteed number of guests is required to be confirmed with your event manager three (3) working days (72 hours) prior to your event. If we do not receive a guarantee, the expected number on the banquet order will be used as your guarantee.

### **PAYMENT POLICY**

All functions must be prepaid in full three (3) business days in advance to all functions, unless a credit application has been approved by our Accounting Department. Credit may be established with the hotel if the estimated charges will exceed \$2,000 and completion of the application given thirty (30) days in advance of the function.

### **SHIPPING & RECEIVING**

Packages for your events may be delivered no earlier than five (5) business days prior to the event. Items are to be sent directly to the hotel labeled with the guest name that will be on-site to receive the package, date of meeting and the meeting name. The hotel will not assume any responsibility for damage or loss of merchandise sent to the hotel for storage. Prior to departure, group should arrange for return shipping of their items.

### **AUTHORITY TO SIGN**

The person signing a banquet event order represents to the hotel that he/she has full authority to sign such a contract. In the event that he/she is not authorized, he/she will be personally liable for the faithful performance of this contract.

## DISCOVER | RENAISSANCE PERE MARQUETTE HOTEL

### **LABOR AND SERVICE CHARGES**

Bartenders, cashiers, station attendants and extra servers are available at a fee of \$100 - \$150 for a minimum of two (2) hours. A 25% taxable service fee and 10.25% state tax will be added to all catering charges. (These taxes and fees may have to change per business or government requirements.)

### **SECURITY**

The hotel will not assume liability or responsibility for damages or loss of personal property left in any banquet room prior to, during or after a function. The hotel may require a security or uniformed police officer for certain functions at an additional expense.

### **PARKING**

Valet parking is available onsite: Daily parking rate \$12 for every 2 hours per car, per day and Overnight parking rate of \$38 plus tax per day. (Overnight totals approximately \$42.)