



BOURBON ORLEANS HOTEL

The History of the Orleans Ballroom

Built in 1817 by John Davis, the Orleans Ballroom is the oldest, most historic ballroom in New Orleans. When it opened, it became the setting for the most select affairs in New Orleans. Such events held here were masquerade balls, carnival balls and the forever famous Quadroon Balls in which beautiful fair-skinned African American women, or Quadroons, were selected to be the mistresses of wealthy Creole gentleman.

There was a time when a ticket to a Quadroon Ball cost two dollars, so that people of a certain social rank could afford to attend. It was written that the Orleans Ballroom was, without a doubt, the most richly decorated in the United States and these balls made the capitals of Europe envious.

In 1827, the Orleans Ballroom became the state and house legislative meeting place. It is said, but unverified that Andrew Jackson announced his candidacy for President of the United States of America within these staunch walls.

In 1881, it was no longer the swish of ball gowns that could be heard in these halls, but the swish of Nun's habits. For it was this year that the Orleans Ballroom was sold to the First Order of Negro Catholic Nuns and partitioned for use as convent, orphanage and school.

In 1964, the entire block was bought by a local developer and the now present Bourbon Orleans Hotel was built next to the Orleans Ballroom. And today, this ballroom still hosts grand masquerade balls and carnival functions as well as weddings, dinners and receptions. Even our local merchants and government hold their events here.

Compliments of the Bourbon Orleans Hotel

**Complimentary Bridal Suite on the Evening of Wedding Reception
Bottle of Champagne and Chef's Choice of Bridal Amenity in Suite following Reception
10% Discount (food only) on Rehearsal Dinner, Private Brunches or Welcome Receptions when
Contracted in Conjunction with Wedding Reception*

Wedding Reception

Package Includes:

Bridal Attendant during Your Wedding

½ Hour Tray Pass at the beginning of your reception

Two Hour Buffet of Continuous Food Service

Three Hours of Unlimited Consumption Bar

(Additional Hours are available upon request at an additional cost)

Complimentary Champagne for Bride and Groom Toast

Complimentary Cake Cutting Service

**Going Away Box of food for the Bride and Groom*

**Bride and Groom must be registered guest of the Bourbon Orleans Hotel in order to receive the going away box*

** Complimentary Suite or Room is based upon Wedding Package choose*



Deposit Requirements

A 25% deposit (non-refundable) is required upon signing of contract.

A second deposit of 25% of balance is due 2 months after signing of contract

A third deposit of 50% is due mid-way to Wedding Date

Full balance is due 2 weeks prior to event

(This includes all services, sales taxes, setup fees and any additions to event)

All additional balances are paid the week before the event, if any occur.

Guaranteed Numbers

All guaranteed numbers are due two weeks prior to your event.

All packages are negotiable.

(Food and Beverage minimum includes all room rental, food and beverages)

Food and Beverage minimums do not include tax, gratuity, culinarian,

Bartender or any set-up fees,

Food and Beverage minimums are set based on the room assessed,

the day and time of the week,

Food and Beverage minimums are set based on a 3-hour event.

(Extra hours are available at an additional cost)

Children Prices

*5 years and under are free
6-10 years of age are half-price
11 years and older are full price*

Menu Pricing

Pricing reflects 2010. All prices are subject to change without notice.

Outside Caterers

*All food and beverage must be purchased and served through
the Bourbon Orleans hotel*

Decorations

*You are responsible for all decorations, table arrangements, etc.
The hotel does not allow confetti, glitter, pops and sparkles in the hotel.
All candles must be enclosed in glass. (Per N.O. Fire Code)*

Sleeping Room Blocks

*The hotel will setup room blocks of 10 or more rooms based upon availability. Hotel
room rates vary depending on occupancy and demand during your specific date*

Southern Soiree

*Three hour Hosted Bar with Call Brands
(Please refer to the attached listing of our Call Brands)*

Displays

(Please select One)

*Fresh Fruit Display with Honey Poppyseed Dressing
Vegetable Crudités Display with Assorted Dips*

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold Hors D'Oeuvres

(Please select Three)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot Hors D'Oeuvres

(Please select Three)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

A Carving Station of Beef served with Horseradish Cream and Silver Dollar Rolls

\$60.00

*Please add 22% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Enchanted Evening

*Three hour Hosted Bar with Premium
(Please refer to the attached listing of our Premium Brands)*

Displays

(Please select One)

*Fresh Fruit Display with Honey Poppyseed Dressing
Vegetable Crudités Display with Assorted Dips*

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold Hors D'Oeuvres

(Please select Four)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot Hors D'Oeuvres

(Please select Four)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

Cajun Pasta Station

(Please select Two Pastas)

Tri-Colored Tortellini, Penne, Bow Tie or Rotini

(Please select Three Sauces)

*Cajun Alfredo, Spicy Tomato, Pesto, Sundried Tomato Cream, Wild Mushroom & Tomato Basil
Served with Fresh Vegetables, Fresh Grated Parmesan Cheese and
Garlic Bread Sticks*

A Carving Station of Beef served with Horseradish Cream and Silver Dollar Rolls

\$70.00

*Please add 22% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

French Quarter Fairy Tale

*Three hour Hosted Bar with Super-Premium Brands
Please refer to the attached listing of our Super-Premium Brands)*

Displays

(Please select Two)

*Fresh Fruit Display with Honey Poppyseed Dressing
Vegetable Crudités Display with Assorted Dips
Domestic and International Cheese Display with assorted crackers and French bread*

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold Hors D'Oeuvres

(Please select Five)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot Hors D'Oeuvres

(Please select Five)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

Cajun Pasta Station

(Please select Two Pastas)

Tri-Colored Tortellini, Penne, Bow Tie or Rotini

(Please select Two Sauces)

*Cajun Alfredo, Spicy Tomato, Pesto, Sundried Tomato Cream, Wild Mushroom & Tomato Basil
Served with Fresh Vegetables, Fresh Grated Parmesan Cheese and
Garlic Bread Sticks*

A Carving Station of Beef served with Horseradish Cream and Silver Dollar Rolls

\$92.00

*Please add 22% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Reception Enhancement Specialties

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold HorsD'Oeuvres

(Please select Four)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot HorsD'Oeuvres

(Please select Four)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

Hors d' Oeuvres are priced as part of your Wedding Package.

A La Carte Pricing is available at \$275 per 100 pieces

Cold Hors D'Oeuvres

*Strawberries Stuffed with Brie
Grilled Asparagus Wrapped with Air Dried Beef
Melon with Prosciutto
Salmon on Toast Points
Belle River Crawfish Bruschetta
Louisiana Crab Tartlets*

Hot Hors D'Oeuvres

*Andouillie Sausage En Croute
Mushrooms Stuffed with Seafood
Corn Meal Crusted Oysters or Shrimp with a Lemon
Garlic Aioli
Smoked Chicken Quesadillas, Picante Sauce
Brie en Croute
Petit Beef Wellington
Scallops Wrapped in Bacon
Blackened Shrimp, Mango Chutney
Louisiana Crab Cakes, Spicy Dijon Mustard Sauce*

A La Carte Pricing is available at \$325 per 100 pieces

*Boiled Shrimp on Ice
Oysters on the Half Shell
\$400 per 100 pieces*

*Jumbo Crab Claws
Market Price
100 pieces*

*Please add 22% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Cajun Pasta Station

(Please select Two Pastas)

Tri-Colored Tortellini, Penne, Bow Tie or Rotini

(Please select Three Sauces)

Cajun Alfredo, Spicy Tomato, Pesto, Sundried Tomato Cream, Wild Mushroom & Tomato Basil

Served with Fresh Vegetables, Fresh Grated Parmesan Cheese and

Garlic Bread Sticks

\$9.00

****\$75 Culinarian Fee applies ****

*** Seafood (shrimp, crawfish) available to pasta stations at an additional cost**

Carving Stations

Whole Cajun Seasoned Turkey

(Serves 40)

Served with Cranberry Orange Relish and Mini Croissants

\$235.00

Roasted Steamship Round of Beef

(Serves 150)

Served with Horseradish Cream and Silver Dollar Rolls

Market Price

Blackened Tenderloin of Beef

(Serves 20)

Served with a Mushroom Ragout and Assorted Rolls

Market Price

Maple Glazed Pit Ham

(Serves 50)

Served with Creole Mustard Sauce and Assorted Rolls

\$275.00

Island Spiced Pork Loin

(Serves 20)

Served with Mango Chutney and Assorted Rolls

\$250.00

Please add 22% service charge and 9.75% sales tax to all menu pricing

Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian

The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.

\$25 per each additional hour

Specialty Displays and Stations

(Minimum of 25 people)

Domestic and International Cheese Display

With French Bread and Assorted Crackers

\$7.00 per person

Pate en Terrines Display

With French Bread and Assorted Crackers

\$9.00 per person

Vegetable Crudités Display

With Assorted Dip

\$6.00 per persons

Smoked Salmon Display

(Serves 25)

With Specialty Breads, Crackers and Classic Garnishes

\$235.00 per side

Fresh Fruit Display

With Honey Poppyseed Dressing

\$6.00 per person

Baked Stuffed Brie

(Serves 25)

Brie Cheese Filled with Preserves and Wrapped in Pastry

Displayed with an Array of Fresh Fruits and Water Crackers

\$100.00 each

Antipasto Display
Marinated and Grilled Vegetables, Cured Meats and Imported Cheeses
\$9.00 per person

Chocolate Covered Strawberries

\$40.00 per dozen

Flambé Banana Foster

Flambé Banana Foster Action Station

\$10.00 per person

****\$75 Culinarian Fee applies ****

*Please add 22% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Open Bar Package Selections

PREMIUM BEER & WINE BAR

Domestic, & Imported Bottled Beer

Bud, Bud Light, Miller Light and Heineken

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Fruit Juices, Bottled Flat and Mineral Water

3-Hour Open Beer and Wine Bar \$20.00 per person

CALL BRANDS OPEN BAR

Smirnoff Vodka

Seagram's 7 Blend

Boodles Gin

Dewars Label Scotch

Bacardi Light Puerto Rican Rum

Jose Cuervo Gold Tequila

Jim Beam

Domestic & Imported Bottled Beer (see list above)

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Fruit Juices, Evian and Mineral Waters

3-Hour Open Call Brands Bar \$25.00 per person

PREMIUM BRANDS OPEN BAR

Johnnie Walker Red

Jack Daniel's Black

Tanqueray Dry Gin

Finlandia Vodka

Bacardi Gold Puerto Rican Rum

Sauza Commemorativo

Seagram's VO Blend

Domestic & Imported Bottled Beer

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$28.00 per person

SUPER PREMIUM BRANDS OPEN BAR

Chivas Regal Scotch

Bombay Sapphire Gin

Maker's Mark Kentucky Bourbon Whiskey

Mount Gay Rum,

Crown Royal Canadian Blend

Patron Tequila

Ketel One Vodka

Domestic & Imported Bottled Beer

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$32.00 per person

The Bourbon Orleans recommends one Bartender per 75 Guests.

******A Bartending Fee of \$85 per Bartender Applies to All Bars for 3 hours. ******

******\$25 per each Additional Hour******

**Bar Pricing by the Hour on a Hosted Bar
Per Person**

	<i>Call Brands</i>	<i>Premium Brands</i>	<i>Super Premium Brands</i>
<i>1 Hour</i>	\$14.00	\$16.00	\$18.00
<i>2 Hours</i>	\$20.00	\$23.00	\$26.00
<i>3 Hours</i>	\$25.00	\$28.00	\$32.00
<i>4 Hours</i>	\$28.00	\$31.00	\$36.00

Hosted Bar Pricing Per Drink, Either Cash or Consumption

	<i>Consumption Tax not included</i>	<i>Cash Bar Tax included</i>
<i>Call Brands</i>	\$7.00	\$8.00
<i>Premium Brands</i>	\$8.00	\$9.00
<i>Super Premium Brands</i>	\$9.00	\$10.00
<i>Domestic Beer</i>	\$4.00	\$4.00
<i>Imported Beer</i>	\$5.00	\$5.00
<i>House Wines</i>	\$5.00	\$6.00
<i>Sodas and Bottled Water</i>	\$2.00	\$3.00
<i>Mineral Water</i>	\$3.00	\$3.00

Premium Cordials

Available At \$8.00 To \$11.00 Per Ounce

Brut Champagne, Champagne Mimosas and Bloody Marys

\$12.00 per person per hour

or

Based on Consumption up to 3 hours

*A \$85.00 Bartending Fee Applies To All Cash And Consumption Bars for 3 Hours,
\$25 per each additional hour*

*A \$75.00 Cashier Fee Will Be Applied To All Cash Bars for 3 hours,
\$25 per each additional hour*