

HAPPILY EVER AFTER



 **BOURBON**
ORLEANS



LET IT BE THE DAY WHEN

Romance Meets Legacy

More than a venue, the Bourbon Orleans Hotel is a piece of living history where romance meets legacy in the heart of the French Quarter. Beneath chandeliers that have witnessed centuries of celebration, every promise, every glance, and every dance becomes part of a story steeped in New Orleans charm.

From intimate courtyard ceremonies beneath twinkling bistro lights to grand receptions in the historic Orleans Ballroom overlooking St. Louis Cathedral, each celebration carries the spirit of the city: timeless, soulful, and unforgettable.

Here, amid gaslit streets and echoes of jazz, love finds its perfect stage.

Begin your forever at the Bourbon Orleans Hotel.

Packages



BOURBON
ORLEANS



KREWE OF TWO

75 per person

Two Passed Hors d'oeuvres for
first hour

One Presentation Display

One Specialty Station

One Carving Station

One Carving Station Add-On

Coffee and Tea Station





VIEUX CARRE

90 per person

Three Passed Hors d'oeuvres for
first hour

One Presentation Display

One Specialty Station

One Carving Station

Two Carving Station Add-Ons

Coffee and Tea Station





VIE DE LUXE

130 per person

Four Passed Hors d'oeuvres for
first hour

Two Presentation Displays

Two Specialty Stations

Two Carving Stations

One Carving Station Add-On

Coffee and Tea Station

A romantic wedding scene featuring a bride and groom on a balcony. The bride is wearing a white lace dress and a long veil, holding a large bouquet of white and peach roses. The groom is in a black tuxedo with a white bow tie. They are smiling at each other. In the background, a historic white building with a steeple, likely St. Louis Cathedral, is visible under a clear blue sky. The balcony has a dark railing with white balusters. The overall mood is elegant and celebratory.

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Cuisine

HORS D'OEUVRES

Hand-passed for the first 60 minutes of event

MINI NEW ORLEANS MUFFULETTA

Baked ham, genoa salami, provolone cheese, topped with homemade olive salad, served on a sesame roll

TOMATO BASIL BRUSCHETTA (GF ,V, VE)

Fresh ripe tomatoes and sundried tomatoes, drizzled in balsamic reduction and cilantro served on crostini

BOURSIN MOUSSE

Fresh strawberries served on a crostini with balsamic reduction and fresh cilantro

PORK BELLY BITES

Crystal cane syrup

CHICKEN SKEWER

Pepper jelly

ANDOUILLE SAUSAGE

Spicy dijon mustard wrapped in puff pastry

MINI CRAB CAKE

Rich blend of crabmeat, peppers and spices hand-formed and lightly breaded

CRAWFISH BEIGNETS

Crawfish meat, vegetables, and spices

MEAT PIES

Flaky pie dough filled with ground beef, vegetables, and spices

PARMESAN ARTICHOKE HEARTS

Artichoke hearts topped with goat cheese, battered and rolled in a parmesan breading

PRESENTATION DISPLAY

Two hours of continuous service

FRESH SEASONAL FRUIT DISPLAY (GF ,V, VE)

Seasonal assorted fruits served with vanilla yogurt dip

CHEESE DISPLAY (V)

Assorted cheese, crackers, house-made jelly

VEGETABLE CRUDITÉ DISPLAY (GF ,V, VE)

Seasonal assorted raw vegetable bites served with ranch honey dressing, hummus

SPECIALTY STATION

Two hours of continuous service

CHICKEN AND ANDOUILLE GUMBO

DUCK AND ANDOUILLE GUMBO

SHRIMP CREOLE

RED BEANS WITH SAUSAGE

CRAWFISH ETOUFFEE

NEW ORLEANS SHRIMP AND GRITS

CARVING STATION

Two hours of continuous service
Served with warm rolls

ROOT BEER GLAZED PIT HAM
CAJUN ROASTED PORK LOIN
BEEF SIRLOIN

CARVING STATION ADD-ONS

Two hours of continuous service
Add \$5 for each item per guest

GARLIC MASHED POTATOES (GF)

**STEAMED FRESH VEGETABLE
MEDLEY (GF, V, VE)**

**HARICOTS VERTS WITH ROASTED
ALMONDS (GF, V, VE)**

CAJUN CORN MAQUE (GF, V)

Libations



 **BOURBON**
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CA C'EST BON

34 per person for three hours

TWO DOMESTIC BEERS

ONE IMPORTED BEER

PINOT GRIGIO

CHARDONNAY

CABERNET SAUVIGNON

SECOND LINE

43 per person for three hours

THREE DOMESTIC BEERS

TWO IMPORTED BEERS

PINOT GRIGIO

CHARDONNAY

CABERNET SAUVIGNON

SMIRNOFF VODKA

BEEFEATER GIN

JOSE CUERVO GOLD

BACARDI LIGHT

JIM BEAM BOURBON



LOCALS ONLY

55 per person for three hours

THREE DOMESTIC BEERS

TWO LOCAL BEERS

TWO IMPORTED BEERS

PINOT GRIGIO

CHARDONNAY

CABERNET SAUVIGNON

ST. ROCH VODKA

BYWATER BOURBON

GENTILLY GIN

BLACK PEARL RUM



BOURBON ORLEANS

To book your wedding, contact: sales@bourbonorleans.com

All pricing is exclusive of a 25% administrative charge and all applicable sales tax.
Culinarian Fee of \$175.00 will apply to all Carving Stations. 1 Per 75 guests.

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