

Always & Forever

2026 Wedding Menu

 **BOURBON**
ORLEANS



LET IT BE THE DAY THAT

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.

WEDDING NIGHT HORS D'OEUVRES

COLD SELECTIONS

Ahi Tuna Taco Bites with Wonton Shell, Soy, Wakame | *13 per piece*

Crab Salad and Olive Oil Compressed Cucumber with Poblano Aioli and Micro Herbs |
13 per piece

Prosciutto Wrapped Grilled Asparagus with Fontina Fondue with Lemon Zest | *10 per piece*

Pesto Marinated Mozzarella and Heirloom Tomato Skewer, Balsamic Drizzle and Fresh Basil |
9 per piece

Southern Deviled Eggs with Bacon, Candied Jalapeño | *9 per piece*

Shrimp Cocktail Shooter | *9 per piece*

Watermelon and Feta Skewer with Mint | *9 per piece*

WARM SELECTIONS

Crab Cakes | *11 per piece*

Casino Shrimp | *10 per piece*

Crawfish Pie | *10 per piece*

Goat Cheese Stuffed Bacon Wrapped Dates | *10 per piece*

Pork Belly Bite with Pepper Jelly | *10 per piece*

Andouille and Cheese Puff | *9 per piece*

Antipasto Kabob | *9 per piece*

Artichoke and Boursin Bite | *9 per piece*

Beef Bourguignon Puff | *9 per piece*

Meat Pie | *9 per piece*

Pepper Jelly Chicken Skewer | *9 per piece*

Raspberry and Brie Phyllo Roll | *9 per piece*

Ratatouille Tart | *9 per piece*

Sweet Potato Puff (v) | *8 per piece*

Wild Mushroom Tart | *8 per piece*

Mac and Cheese Bite | *7 per piece*

Vegetable Spring Roll (v) | *7 per piece*



WEDDING NIGHT MENUS

BUFFET MENU

125 per guest

Soups

(Kindly Select One)

Sweet Corn Bisque

Cream of Potato Leek with Pancetta Crisp

Forest Mushroom Bisque with Aged Parmesan

Roasted Cauliflower cream with Asparagus, Lemon Cream Fraiche

Salads

(Kindly Select One)

Iceberg Wedge with Stilton Blue, Bacon, Grape Tomato, Egg, Red Onion, Blue Cheese Dressing

Caesar Salad-Romaine Spears, Parmesan Crostini, Tomato, Classic Caesar Dressing

Burrata, Strawberries, Arugula, Smoked Trout Roe, Crispy Fennel, Charred Lemon Vinaigrette

Caprese with Buffalo Mozzarella, Wild Arugula, Basil Emulsion pesto Crostini

Citrus Salad with Orange, Grapefruit, Mixed Greens, Champagne Vinaigrette

Specialty Appetizers

Crab Cake, Maque Choux, Remoulade | 36 per guest

Seasonal Crudo, Vinaigrette, Wakame Salade | 36 per guest

Pepper Jelly Pork Belly with Apple Cabbage Slaw | 36 per guest

Sides

(Kindly select two)

Roasted Garlic and Herb Fingerling Potatoes

Roasted Garlic Whipped Potato

Cheesy Southern Grits

Herb Scented Jasmine Rice

Wild Rice Pilaf

Entrees

(Kindly select two)

Poultry

Herb Marinated Chicken Breast with Roasted Tomato and Thyme-Jus (GF, DF)

Cajun Spiced Chicken Breast with Cajun Corn Relish and Tomato Cream (GF)

Glazed Pork Tenderloin with Bourbon Brown Sugar Butter (GF, DF)

Char Grilled Boneless Pork Chop with Brandy Apple-Jus (GF, DF)



WEDDING NIGHT MENUS

BUFFET MENU (cont.)

Beef

Seared Petite Filet with Peppercorn Sauce (GF, DF)

Braised Short Rib with Merlot-Jus (GF, DF)

Seafood

Grilled Atlantic Salmon with Saffron Beurre Blanc (GF)

Seared Red Snapper with Tomato Ragout (GF, DF)

Chimichurri Marinated Grouper with Blood Orange Butter Sauce (GF)

Macadamia Crusted Mahi Mahi with Lemon Beurre Blanc and Mango Salsa

All dinners to include fresh baked rolls and butter, fresh brewed coffee and selection of teas

V-Vegan| VG-Vegetarian| GF- Gluten Free| DF-Dairy Free

PLATED MENU

Salads

(Kindly select one)

Iceberg Wedge with Stilton Blue, Bacon, Grape Tomato, Egg, Red Onion, Blue Cheese Dressing

Caesar Salad-Romaine Spears, Parmesan Crostini, Tomato, Classic Caesar Dressing

Burrata, Strawberries, Arugula, Smoked Trout Roe, Crispy Fennel, Charred Lemon Vinaigrette

Caprese with Buffalo Mozzarella, Wild Arugula, Basil Emulsion Pesto Crostini

Citrus Salad with Orange, Grapefruit, Mixed Greens, Champagne Vinaigrette

Specialty Appetizers

Crab Cake, Maque Choux, Remoulade | 36 per guest

Seasonal Crudo, Vinaigrette, Wakame Salade | 36 per guest

Pepper Jelly Pork Belly with Apple Cabbage Slaw | 36 per guest

Sides

(Kindly pick one per entrée)

Roasted Garlic and Herb Fingerling Potatoes

Roasted Garlic Whipped Potato

Cheesy Southern Grits

Herb Scented Jasmine Rice

Wild Rice Pilaf



WEDDING NIGHT MENUS

PLATED MENU (cont.)

Entrees

(Kindly select two)

Poultry

Herb Marinated Chicken Breast with Roasted Tomato and Thyme-Jus (GF, DF) | *95 per guest*

Cajun Spiced Chicken Breast with Cajun Corn Relish and Tomato Cream (GF) | *95 per guest*

Glazed Pork Tenderloin with Bourbon Brown Sugar Butter (GF, DF) | *97 per guest*

Char Grilled Boneless Pork Chop with Brandy Apple-Jus (GF, DF) | *97 per guest*

Beef

Seared Petite Filet with Peppercorn Sauce (GF, DF) | *110 per guest*

Braised Short Rib with Merlot-Jus (GF, DF) | *100 per guest*

Seafood

Grilled Atlantic Salmon with Saffron Beurre Blanc (GF) | *110 per guest*

Seared Red Snapper with Tomato Ragout (GF, DF) | *110 per guest*

Chimichurri Marinated Grouper with Blood Orange Butter Sauce (GF) | *110 per guest*

Macadamia Crusted Mahi Mahi with Lemon Beurre Blanc and Mango Salsa | *115 per guest*

All dinners to include fresh baked rolls and butter, fresh brewed coffee and selection of teas.

V-Vegan| VG-Vegetarian| GF- Gluten Free| DF-Dairy Free



PACKAGES

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

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

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



PACKAGE OPTIONS

HORS D'OEUVRES

Hand-passed for First Hour

Mini New Orleans Muffuletta
Tomato Basil Bruschetta (GF, V, VE)
Boursin Mousse
Pork Belly Bites
Chicken Skewer
Andouille Sausage
Mini Crab Cake
Crawfish Beignets
Meat Pies
Parmesan Artichoke Hearts

PRESENTATION DISPLAYS

Two Hours of Continuous Service

Fresh Seasonal Fruit Display (GF, V, VE)
Cheese Display (V)
Vegetable Crudite Display

SPECIALTY DISPLAYS

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



PACKAGE OPTIONS

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 person

Garlic Mashed Potatoes

Steamed Fresh Vegetable Medley (GF, V, VE)

Haricots Verts with Roasted Almonds (GF, V, VE)

Cajun Corn Maque (GF, V)



PACKAGE BARS

SPIRITS

Vodka
Rum
Gin
Bourbon
Whiskey
Rye
Scotch
Tequila

PREMIUM

Tito's
Bacardi Superior
Bombay
Evan Williams Black Label
Jack Daniel's Tennessee
Old Overholt
Johnnie Walker Red
Espolòn

DELUXE

Grey Goose
Appleton Estate Signature
Hendrick's
Maker's Mark
Crown Royal
Sazerac
Johnnie Walker Black
Patron Silver

LOCAL LIBATIONS

Seven Three Distilling Co.

St. Roch
Black Pearl
Gentilly
Bywater
Irish Channel
Sazerac

PER GUEST PACKAGE BAR

Charges are calculated based on guaranteed attendance for a pre-determined period of time.

Premium Bar

1 Hour | 25

Additional Hour | 7

Deluxe Bar

1 Hour | 30

Additional Hour | 8

Local Libations Bar

1 Hour | 39

Additional Hour | 9

Wine & Beer Bar

1 Hour | 18

Additional Hour | 6

French 75 - Gin, Lemon Juice, Simple Syrup, Topped with Sparkling Wine | *15 per drink*

Hurricane - Mix of Light and Dark Rums, Lime Juice, Orange Juice, Passionfruit Syrup | *15 per drink*

Sazerac - Sazerac Rye, Peychaud's Bitters, Simple Syrup, Herbsaint Rinse | *15 per drink*

Bar service includes complimentary mixers, sodas, and sparkling/still water.



Seven Three Distilling celebrates New Orleans through spirits inspired by its 73 neighborhoods. Crafted with locally farmed ingredients, these distinctive spirits bring the spirit of the city to wherever good times roll.



BANQUET AND CATERING INFORMATION

All reservations and agreements are made upon and subject to the guidelines of the Bourbon Orleans Hotel and the following conditions:

DAMAGE

The client agrees to be responsible and reimburse the Bourbon Orleans Hotel for any damage done by the client, client's guests or contractors.

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. The quotation herein is subject to a proportionate increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled function. The Hotel reserves the right to supply all food and beverages. All food and beverage prices are subject to change without notice. The Hotel does not permit any food or beverage to be brought onto the property from outside sources or the removal of any food after the functions.

The Louisiana State Liquor Commission regulates the sales and service of alcoholic beverages and the Bourbon Orleans Hotel is the only licensee authorized to sell and serve alcoholic beverages on the premises.

GUARANTEES

The Bourbon Orleans Hotel requires notification to the Catering and Conference Services Department of the exact number of guests three business (72 hours) days prior to the function. If less than the guaranteed number of guests attend the event, the original guarantee number will be charged. If no guarantee is given, the original expected number of guests will be considered your guarantee.

OUTDOOR FUNCTIONS

If the weather forecast is 40% chance of rain or higher, extreme temperatures, wind or lightning, the event will automatically be scheduled to take place inside to ensure the safety of our guests and staff.

OUTSIDE CONTRACTORS

The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors will be required to submit proof of \$2,000,000 insurance, engineering /electrical needs and Fire Department approved permits to the Hotel thirty (30) days prior to their set-up. The client is responsible for any charges and damage an outside contractor incurs while in the employ of the client. The Hotel will give clients an exclusive vendor list upon request.

FUNCTION ROOMS

The Hotel reserves the right to change event locations to a room more suitable at the Hotel's discretion, with notification, if attendance drops or increases.

PRICES

The prices herein are subject to increase in the event of any increases in food, beverage or other costs of operation at the time of the function.

The client grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the client.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable fourteen (14) days in advance of the date of the function. We require guests to have a credit card on file with all confirmed contracts for any charges incurred the day of the event.

SMOKING

The Bourbon Orleans Hotel is a smoke free facility. Guest smoking areas are outside property on Bourbon Street or Orleans Street.

STORAGE/DRAYAGE

Due to fire regulations, clients or contractors cannot use public areas and service hallways within the Hotel for storage of supplies or equipment. For pre-meeting or convention storage and handling of large amounts of materials, exhibits or boxes, the Hotel recommends that clients use a drayage — exhibit company or plan to have the empty boxes of materials stored back on delivery trucks.

SERVICE CHARGES, TAXES, & FEES

A 25% taxable service charge is added to all food and beverage. Currently the state tax is 7%. The service charge and taxes are subject to change without notice.

Bartender fee is \$175 for up to four hours, \$75 for every additional hour.



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

717 Orleans Street, New Orleans, LA | BourbonOrleansHotel.com |

PACKAGES

CA C'EST BON

34 per person for three hours

Two Domestic Beers
One Imported Beers
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
Jose Cuervo Gold
Bacardi Light
Jim Bean 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 Gin
Black Pearl Rum

