



**LOEWS** NEW ORLEANS  
HOTEL  
2017 WEDDING PACKAGES





# Congratulations!

Thank you for thinking of the Loews New Orleans Hotel to host wedding celebration. As one of the premier wedding destinations in New Orleans, our dramatic river views, contemporary style and personalized service are sure to make your wedding day a memorable and magical experience. Our staff is unsurpassed in offering you and your guest's comprehensive services to ease planning and make your vision come to life!

## THE WEDDING EXPERIENCE PACKAGE

We are pleased to offer the following amenities & complimentary services for your wedding of 100 or more guests:

- Complimentary Grand King River View Suite on your wedding night
- Bridal turndown service, including a fresh floral arrangement, rose petals sprinkled on the bed, champagne and chocolate-covered strawberries
- Preferred guest room rate for your out-of-town guests, with customized reservation link
- Two upgrades to Grand King River View guest rooms for the parents of the bride & groom, with amenity
- Two valet parking passes for one night
- \$150 Balance Spa credit valid through your wedding weekend
- 15% discount at Balance Spa for the bridal party on all services
- \$100 gift certificate to Café Adelaide to celebrate your one year anniversary
- 15% discount on our banquet breakfast & brunch menus for your "farewell" brunch
- Ask us about our value date offers.

### Our gift to you

- Dedicated event planning services from the day you book your reception until the final dance
- Personal attendant for bride and groom and immediate families throughout your reception
- Complimentary cake cutting and hand-passed service of the wedding cake and groom's cake
- Votive candles and ivory linens
- Complimentary dance floor and stage.
- Complimentary coffee station.

### Ceremony Fees

- Piazza d'Italia: \$1,500.00 includes up-to 250 white garden chairs & microphone system.
- Parish Hall: \$750.00 includes up-to 220 white garden chairs.



## BUTLER PASSED HORS D'OEUVRES

### Cold Hors D'Oeuvres

Jerk Chicken Salad, Phyllo Cup

Cherry Tomato and Mozzarella Skewer, Basil Pesto and Balsamic Glaze

Prosciutto de Parma, Seasonal Melon, Toast Point

Spiced Pecan Crusted Goat Cheese Lollipop

Mango Summer Rolls, Thai Peanut Sauce

Sesame Seared Tuna, Cucumber Salad, Wonton Crisp, Wasabi Crème Fraiche

Louisiana Oyster Shooters, Mignonette

Spicy Shrimp Remoulade, Phyllo Cup

Smoked Salmon Mousse, Cucumber

Blackened Beef Tenderloin, Vidalia Onion Jam, Crostini

### Hot Hors D'Oeuvres

Crispy Artichoke, Goat Cheese Stuffing

Mini Muffalettas

Créole Country Andouille Sausage en Croute, Abita Amber Mustard

Bacon Wrapped Scallops, Jim Beam Glaze

Pecan Crusted Chicken Fingers, Steen's Cane Syrup

New Orleans Shrimp & Grits

Blackened Chicken Satay, Bourbon Street BBQ

Edamame Pot Sticker, Spicy Sweet Soy

"Dirty Rice" Risotto Balls, Creole Dipping Sauce

Creole Country Grilled Alligator Sausage Stuffed Biscuit

Bacon Wrapped Gulf Shrimp, Citrus-Rum Glaze

Louisiana Crab Cakes, Creole Rémoulade

Wild Mushroom Beggar's Purse

Goat Cheese and Caramelized Onion Tart

Vegetable Spring Roll, Sweet Chili Dipping Sauce

Bayou Shrimp-Tasso Ham Fritter, Creole Rémoulade

All prices subject to 24% taxable service charge and 10.75% tax on food and beverage





## DISPLAY STATIONS

### New Orleans Favorites

Chicken & Creole Country Andouille Sausage Jambalya  
Crawfish Beignets, Crystal Buerre Blanc Sauce  
New Orleans Seafood Gumbo with fresh shrimp, crab and okra

### “Cheese” Maker Display

Hand Selected Cheeses from local farms & around the world  
Fresh fruit, Berries, Dried Fruit, Nuts and Grapes  
Served with French bread, Flatbread and Crostini's

### Butcher's Board

Selection of Creole Country Charcuterie  
Italian Favorites, Abita Amber Mustard Sauce, Dijon Mustard  
Pickles, Pickled Onions, Bread & Crackers

### Grilled Veggins' Out

Grilled Eggplant, Zucchini, Yellow Squash, Bell Peppers  
Tomatoes, Fresh Mozzarella, Marinated Mushrooms,  
Artichoke Hearts, Olive Tapenade  
Roasted Tomato Hummus, Basil Pesto, Crostini, Flatbreads

### “Build your Own” Market Harvest Salad Display

Local Field Greens, Tomatoes, Cucumbers, Pickled Red Onion  
Roasted Mushrooms, Candied Pecans, Tasso Ham, Applewood Smoked Bacon,  
Shaved Sharp Cheddar Cheese, Shaved Parmesan, Focaccia Croutons,  
Creole Ranch Dressing, Roasted Garlic Balsamic, Herb Vinaigrette

### Jazz Festival Delights

Andouille Sausage en Croute, Abita Amber Mustard  
Crawfish Scallion Fritter, Spicy Remoulade  
Chicken & Creole Country Andouille Gumbo

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## ACTION STATIONS

### Crawfish Monica

Crawfish Tails Sauteed with Creole Spices, Fresh Scallions & Garlic, Tossed in a Parmesan Cream Sauce, Served over Farfalle Pasta, garnished with Bread Sticks,

### Three Little Pigs

Cochon Du Lait (Pulled Suckling Pig), Pork Cracklings and Muffalettas  
Three BBQ Sauces, Brioche Buns, Pita Crisps, Coleslaw,  
American and Pepperjack Cheese,  
Chopped Jalapenos, Bernard's Apiaries Honey, Preserves

### NOLA Twisted Crepe Station

Spinach, Bacon & Feta, Creole Country Chaurice with Sweet Potato Hash & Bananas with Nutella

### New Orleans Shrimp and Grits

Louisiana Gulf Shrimp, Butter, Lea and Perrins, Garlic, Abita Amber, Rosemary over Stone Ground Grits

### Macaroni & Cheese Bar

#### Enjoy Your Own Creation of the South's Favorite Creamy Mac & Cheese

Creamy Cheddar Cheese Sauce & Smoked Gouda Sauce  
Build your own toppings: Tasso Ham, Crawfish, Blackened Shrimp, Andouille,  
Diced Tomatoes, Scallions, Sun-dried Tomatoes, Roasted Garlic,  
Grilled Chicken, Chopped Bacon, Pepperjack Cheese, Smoked Cheddar Cheese

### Mid-City Melts

Smoked Turkey, Ham, Applewood Smoked Bacon, Patton's Hot Sausage,  
Cheddar, American, Pepperjack, Provolone, Sliced Dill Pickles, Caramelized Onions  
Sourdough, Rye, and 7 Grain Whole Wheat Bread

### Street Taco Celebration

Blackened Shrimp, Talapia and Slow Braised Pork Taco  
Lime Aioli, Pickled Vegetables, Cabbage, Cotija Cheese, Tomato & Corn Relish  
Corn Tortillas

## CARVING STATIONS

**Herb-Garlic Slow Roasted Top Round**, Sauce Bearnaise, Red Wine Au Jus, Horseradish Cream,  
**Oven Roasted Turkey Breast**, Cranberry-Satsuma Orange Relish, Turkey Gravy

**Garlic-Rosemary Stuffed Leg of Lamb**, Garlic Cream, Rosemary Jus

**Cedar Plank Roasted Gulf Fish**, Lemons, Rémoulade Sauce, Toast Points

**Pepper Jelly Glazed Pork Loin**, Abita Amber Mustard Sauce, Green Tomato Chow-Chow



**Action Station \$150 per station attendant will apply**

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## RECEPTION PACKAGES

### Iris

6 Passed Hors d'Oeuvres  
1 Display Stations  
2 Action Stations  
\$65++ per person

### Bacchus

8 Passed Hors d'Oeuvres  
2 Display Stations  
3 Action Stations  
\$75++ per person

### Rex

10 Passed Hors d'Oeuvres  
3 Display Stations  
4 Action Stations  
\$85++ per person

## CHANCE TO ENHANCE

### “Bayou” Seafood Bar

Louisiana Oysters on the Half Shell  
Zatarain's Seasoned Boiled Gulf Shrimp  
Marinated Crab Claws  
Cocktail, Mignonette, Rémoulade Sauces  
Sliced Lemons, Saltine Crackers  
\$29++ per person

### Yin & Yang”

Artful Display of Traditional Sushi,  
Maki, Nigiri, California Rolls,  
Assorted Dim Sum  
Pickled Ginger, Wasabi, Soy Sauce  
\$28++ per person

### Breakfast All Day

Chicken & Waffles, Sweet and Savory Waffles, Pecan Crusted Chicken,  
Maple Syrup Bacon Infused Steen's Cane Syrup,  
Grilled Andouille Sausage  
\$15+ per person

### Bananas Foster

Sliced Bananas, Brown Sugar, Cinnamon, Banana Liqueur, Dark Rum, Rich Vanilla Bean Ice Cream  
\$14++ per person

### Sweet Beignets

Powdered Sugar Beignets  
Filled with Nutella, Rum Soaked Banana or Strawberry Jam  
Chocolate and Caramel Dipping Sauces  
\$9++ per person

### Gourmet Beverage Station

French Press Dark Roast Coffee and Dark Hot Chocolate,  
White & Dark Chocolate Shavings, Marshmallows, Whipped Cream, Sugar Swizzles,  
With Flavored Syrups  
\$14++ per person



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## BEVERAGE PACKAGES

### Select

New Amsterdam Vodka, Seagram's Gin, Cruzan Light Rum, Sauza Gold Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey and Cutty Sark Scotch

#### Wines by the Glass

Context Chardonnay, Context Sauvignon Blanc, Context Pinot Noir, and Context Cabernet Sauvignon, Michelle Brut Sparkling

Imported and Domestic Beer, Mineral Waters and Assorted Soft Drinks

\$36++ per person

*Each Additional Hour: \$8 per person (based on original guarantee)*

### Premium

Absolut Vodka, Bombay Original Gin, Bacardi Superior Rum, Sauza Blue Tequila, Jack Daniels Bourbon, Canadian Club Whiskey and Dewar's White Label Scotch

#### Wines by the Glass

Le Rime Pinot Grigio, Natura Chardonnay or 14 Hands Chardonnay  
Mark West Pinot Noir, 14 Hands Cabernet and Broken Earth "Pull" Merlot, Michelle Brut Sparkling

Imported and Domestic Beer, Mineral Waters and Assorted Soft Drinks

\$42++ per person

*Each Additional Hour: \$10 per person (based on original guarantee)*

### Luxury

Ketel One Vodka, Hendrick's Gin, Bacardi 8 Rum, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal Whiskey and Glenfiddich 12 Year Scotch

#### Wines by the Glass

Stellina Di Notte Pinot Grigio, Craggy Range Sauvignon Blanc, La Crema Chardonnay, Lyric by Etude Pinot Noir, Justin Cabernet, Decoy Merlot, Michelle Brut Sparkling

Imported and Domestic Beer, Mineral Waters and Assorted Soft Drinks

\$48 per person

*Each Additional Hour: \$12 per person (based on original guarantee)*

**Passed Champagne: \$8 per person**

**Bartenders Fee of \$150 per Bartender for 3 Hours then \$25.00 each additional hour**

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