

A day to be remembered

OMNI  HOTELS & RESORTS
royal orleans | new orleans





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Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Royal Orleans, we are committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That's our promise to you.

Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid luncheon, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational.

Plus, Omni's experienced wedding team will be by your side every step of the way—from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.

621 St Louis St
New Orleans, LA 70130
(504) 529-5333









Congratulations

No doubt, the excitement of your engagement is only a prelude to the joy you will experience in making plans for that very special day. We at the Omni Royal Orleans Hotel would like to share over fifty years of experience in wedding planning with you.

We are eager to meet with you to show off our award winning facility. The Omni Royal Orleans Hotel is an elegant AAA 4 Diamond Hotel located in the heart of the French Quarter. From a classic ballroom to a private courtyard, the Omni Royal Orleans Hotel upholds a long tradition of luxury and sophistication in one of the world's most spirited cities. Our seasoned and committed culinary and service staff provides the attention to detail that makes every event a success.

Every wedding at the Omni Royal Orleans Hotel is provided with:

- Complimentary guest room on the night of the wedding with champagne
- Dressing room for the bride and her bridesmaids to get ready in the day of the wedding
- Personal attendants for the bride and groom and the parents during the reception
- Cake cutting service of the wedding cake and the groom's cake
- Tables, chairs, staging and dance floor
- Floor length table linens, pillar candle and mirror tile for guest tables
- Complimentary overnight parking for the bride and the groom
- Complimentary breakfast in bed for the bride and groom the next morning
- Wedding specialist to coordinate your ceremony and/or reception

We want your wedding to be everything you ever dreamed of more.

The Reception

Gourmet Gala \$58 per guest

Butler Passed hors d'oeuvres

Two total pieces per person

Curry Chicken Salad Tartlet
Mini Muffulettas (served warm)
Spanakopita

Buffet hors d'oeuvres

Ten total pieces per person

Andouille sausage en croute
Crispy Catfish Fingers w/ Spicy Tartar Sauce
Pecan Crusted Chicken Satay w/Creole Honey Mustard
Louisiana Style Meat Pie
Loaded dauphine potatoes

Buffet Display

Assorted grilled vegetable platter
Brie en croute stuffed with praline

Specialty Station

Choose two

All are chef required stations - \$100 per station

Royal Orleans mashed potato bar

Creole pasta station w/Chicken, Shrimp or Andouille Sausage

Chicken and andouille jambalaya station

Carving Station

Choose one

All are chef required stations - \$100 per station

Top round of beef, au jus

Cochon, red eye gravy

The Reception

Royal Soirée \$75 per guest

Butler Passed hors d'oeuvres

Two total pieces per person

Pulled BBQ Chicken Biscuit

Char-Broiled Oysters

Baby Vegetable Crudités w/Creamy Blue Cheese Dressing

Buffet hors d'oeuvres

Ten total pieces per person

Blue Crab Cakes w/Remoulade Dressing

Blackened Beef Satay w/charred sweet onion dip

Peking duck Ravioli

Malibu Coconut Shrimp w/Louisiana Pepper Jelly

Artichoke & Boursin Fritter

Display

Caprese Salad

Shrimp remoulade martini

Specialty Station

Choose two

All are chef required stations - \$100 per station

Prime rib debris slider station

Cochon de lait slider station

New Orleans BBQ shrimp station

Creole gumbo with fluffy white rice

Carving Station

Choose one

All are chef required stations - \$100 per station

Tenderloin of beef, Creole bordelaise

Prime rib, horseradish crème fraîche

Enhancements

Displays

Serve 50 guests

Fresh Fruit Display

Selection of seasonal fruit, local when available
\$350 each

Cheese Plate

Chef's selection of imported & domestic cheese
\$400 each

House Smoked Salmon Display

Capers, shaved red onion, dijonnaise
\$7.50 per guest

Charcuterie Board

Chef's selection of cured meats, traditional accompaniments
\$450 each

Chilled Seafood Presentation

Spicy boiled shrimp, marinated crab claws & oysters on the half shell served with traditional accompaniments
\$26 per guest

Specialty Station Service

(*) denotes chef-required station - \$100.00 per station

New Orleans style dessert bar

\$8.50 per guest

Traditional Caesar salad station

\$9.50 per guest

Buffalo or fried chicken finger bar

\$10.50 per guest

New Orleans BBQ shrimp station*

\$14 per guest

Slow roasted Pecking duck*

Green onion pancakes, hoisin
\$10.50 per guest

New Orleans Seafood Gumbo

Served with fluffy white rice
\$10.50 per guest

Enhancements

Carving Stations

All are chef-required stations - \$100.00 per station

All items are carved to order

Prime Rib, horseradish crème fraiche

(serves 50 guests)

\$675 each

Cochon, red eye gravy

(serves 30 guests)

\$350 each

Pork loin, Creolaise

(serves 40 guests)

\$375 each

Turkey, oyster stuffing, turkey gravy

(serves 30 guests)

\$325 each

Hors d' oeuvres

Shrimp Cocktail \$4.50 each

Crab Ravigote Croustade \$5.50 each

Spicy Pork Dumplings \$3.00 each

Wild Mushroom Tartlets \$3.75 each

Artichoke & Boursin Fritter \$4.35 each

Bacon Wrapped, Chorizo Stuffed date \$4.75 each

Peking Duck Ravioli \$5.00 each

Mini Sausage Skewers \$3.75 each

Crispy Fried Catfish \$3.75 each

Crispy Fried Shrimp \$4.50 each

Crispy Fried Oysters \$4.25 each

Andouille Sausage en croute \$3.75 each

Blackened Beef Satay \$4.50 each

Dinner

Accompanied by your selection of soup or salad, bread basket, butter, dessert, coffee & hot tea selection.
 An additional course may be added for an additional \$7 per guest.

Add fried oysters, BBQ shrimp, or crab meat to any entrée for an additional \$9 per guest.

Soups

Select one

Creole gumbo with fluffy white rice

Plum tomato bisque

Wild mushroom bisque

Boiled crawfish, corn & potato soup
 (seasonal)

Corn & crab bisque

Bayou turtle soup

Salads

Select One

Classic Caesar, hearts of romaine
 parmesan cheese, Caesar dressing,
 croutons

Royal Street, mixed greens, spiced
 pecans, crumbled blue cheese, balsamic
 vinaigrette

Classic Wedge, blistered tomatoes,
 crumbled bacon, green goddess
 dressing

Caprese, local Hot House tomatoes,
 fresh mozzarella, basil oil

Dessert

Select one

Milk chocolate mousse, salted peanut
 brittle

Traditional bread pudding, rum sauce

Carrot cake

Red velvet cake, cream cheese icing

Fresh fruit cheesecake

Caramel custard cup, seasonal citrus

Apple tart, cinnamon spiced Chantilly
 cream

Dinner

A maximum of two entrees will be allowed for any event. The highest priced entrée of the two selections will be applied to all guests. An exact count for each entrée is due three business days prior to the event. It is the responsibility of the client to provide escort cards for the guests indicating their entrée selection

Main Course

Blackened Red Fish

Mashed potatoes, French green bean sauté, Tasso cream
 \$51 per guest

Seared Salmon

Sautéed spinach, crispy potato cakes, horseradish honey mustard
 \$47 per guest

Two Jumbo Lump Crab Cakes

Garlic spinach, Rib Room remoulade
 \$51 per guest

New Orleans Style BBQ Shrimp

Creole cream cheese grits, fried green tomato crouton
 \$45 per guest

Grilled Beef Tenderloin

Asparagus and garlic mashed potatoes
 \$63 per guest

Pork Tenderloin

French green beans, Brabant potatoes, Creole mustard butter sauce
 \$53 per guest

Beef Short Rib

Center cut boneless short rib with fingerling potatoes and French green bean sauté
 \$55 per guest

Grilled Breast of Chicken

Fresh Grilled Asparagus, potato gratin, Creole mustard butter sauce
 \$45 per guest

Dual Entrees

Filet of Beef and a Royal Orleans Crab Cake

Brabant potatoes, haricot vert
 \$70 per guest

Tournedos of Beef with Grilled Shrimp

Garlic mashed potatoes, asparagus
 \$68 per guest

The Farewell

Buffet service is designed for groups of 25 guests or more. This service can be extended for groups of less than 25 attendees for a fee of \$100.00 per menu. Your selection will be accompanied by coffee & hot tea selection. Assorted chilled juices to include orange, cranberry and grapefruit.

Classic American \$31 per guest

Selection of vine and tree ripened fruit, melon, berries
Free range scrambled eggs
Crispy smoked bacon and local link pork sausage
Confit new potatoes
Stone ground grits, shredded cheese, green onion, bacon crumbles
House made breakfast breads, Danish pastries, muffins
Sweet butter and fruit preserves

The Royal O Brunch Buffet \$52 per guest

Greek yogurt with house made granola
Selection of vine and tree ripened fruit, melon, berries
Smoked salmon display, traditional accompaniments
“Build your own” eggs Benedict station (*)
Free range Cajun scrambled eggs
Prime rib debris, petite rolls, horseradish mayonnaise
Crispy smoked bacon and breakfast sausage patty
Confit new potatoes
Stone ground grits bar (*)
Buttermilk pancakes, Vermont maple syrup, Chantilly cream
House made breakfast breads, Danish pastries, muffins
Sweet butter and fruit preserves



The Farewell

Buffet service is designed for groups of 25 guests or more. This service can be extended for groups of less than 25 attendees for a fee of \$100.00 per menu. Your selection will be accompanied by coffee & hot tea selection. Assorted chilled juices to include orange, cranberry and grapefruit.

Enhancements

Pain Perdue \$4.50 per guest

Eggs Benedict \$9.50 per guest

Stuffed buttermilk biscuits \$8.50 each
Southern fried chicken and pepper jack cheese
Country ham, egg and Vermont cheddar
Andouille, egg and Vermont cheddar
Steak and eggs
Bacon, egg and cheese

Stuffed whole wheat biscuits \$8.50 each
Turkey sausage, egg whites and cheese
Spinach, egg white and cheese

Traditional Omelet Station (*) \$14.50 per guest
Made to order omelets with free range eggs
Prime rib debris, ham, smoked bacon
Bell pepper, mushroom, onion, tomatoes, cheese

“Eye Opener” cocktails

Mimosas \$8.50 per drink

Bloody Mary's \$8.50 per drink

Screwdrivers \$8.50 per drink

Brandy milk punch \$8.50 per drink



The Bar



Package pricing based on three hours of service. Each package includes unlimited consumption of mixed drinks, signature wines, imported and domestic beer, and soft drinks. Bartender fees are included in package bar pricing. Each additional half hour is \$8.00 per guest in addition to the base price.

Premium Spirits \$34 per guest

Johnny Walker Black
 Jack Daniels Black
 Tanqueray Gin
 Ketel One Vodka
 Canadian Club
 Sauza Gold Tequila
 Bacardi Rum
 Hogue chardonnay, cabernet, merlot
 Kenwood sparkling wine
 Budweiser, Bud Light, Miller Lite
 Heineken, Amstel Light, Corona
 Abita Amber
 Soft drinks
 Fruit juice

Top Shelf Spirits \$37 per guest

Chivas Regal
 Makers Mark
 Bombay Gin
 Grey Goose Vodka
 Crown Royal
 Patron Tequila
 Bacardi Rum
 Hogue chardonnay, cabernet, merlot
 Kenwood sparkling wine
 Budweiser, Bud Light, Miller Lite
 Heineken, Amstel Light, Corona
 Abita Amber
 Soft drinks
 Fruit juice

Information

Deposit

- A 25% non-refundable deposit is required with the signed contract.
- Remaining balance is due thirty days prior to the event

Event Space

- The Grand Salon
 - o Reception style event (200 – 400 guests)
 - o Seated dinner (100 – 230 guests)
- The Royal Garden Terrace
 - o Reception style event (50 – 200 guests)
 - o Seated dinner (50 – 90 guests)
- The Esplanade Complex
 - o Reception style event (50 -200 guests)
 - o Seated dinner (50 – 100 guests)

The food and beverage minimums do not include service charges, taxes and room rental. The minimums include food and beverage only. The minimum is not a final balance due.

- Reception Set Up
 - o The hotel will provide standard tables, chairs, table linens, china, silver serving utensils, dance floor, cake table, guest book table, and gift book table.
 - o Diagram will be provided
 - o A set up and breakdown fee is \$500 and is charges as room rental

• Wedding Ceremonies

- o The hotel will provide white wooden chairs set in theater style seating for up to 200 guests
- o Ceremony rental fee is \$2,000 plus tax.
- o The fee includes microphone and sound system, rehearsal time and weather back up room

• Service Charge and Tax

- o All food and beverage is subject to a taxable 24% service charge
- o Sales tax of 11v% is then added to the total amount
- o Prices are subject to change

• Menu Pricing

- o The menus provided are based on 2016 pricing and are subject to change
- o Pricing is only guaranteed when a contract is signed

Information

- Wedding Cake and Groom's Cake
 - The hotel does not include the cakes in our packages
 - We recommend that you choose your cake from a licensed bakery
 - The hotel does not charge a cake cutting or cake serving fee
- Staffing
 - The hotel provides the appropriate amount of staffing for your event at no additional charge
 - Should you want or require additional staff a fee of \$100 per server or bartender will apply
 - Uniformed chef attendant fee of \$100 per attendant applies
- Outside Caterers
 - All food and beverage must be purchased, prepared and served by the hotel
 - No food and beverage may be brought in by an outside caterer - this includes in the bridal suite, hospitality suites and prep rooms
- Decorations
 - You are responsible for all decorations, table arrangements, etc.
 - The hotel does not allow affixing of anything to walls, floors or ceilings without prior approval
 - The hotel does not allow confetti, glitter, sparklers, or the throwing of rose petals in or around the hotel
 - All candles must be enclosed in glass

***THE HOTEL STAFF WILL NOT SET-UP OR BREAK DOWN DECORATIONS BROUGHT IN BY THE CLIENT OR VENDORS

***ALL ITEMS MUST BE PICKED UP BY THE VENDOR OR CLIENT AFTER THE EVENT IS OVER.

***THE HOTEL WILL NOT STORE OR HOLD ITEMS OVER NIGHT.

***THE HOTEL IS NOT RESPONSIBLE FOR ANY ITEMS LEFT BEHIND BY A VENDOR OR CLIENT.