



CONTINENTAL BREAKFAST OF THE DAY

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure your guests do not have the same breakfast twice. Daily Menu Pricing - \$52 Per Guest on Designated Day. An additional \$5 per person will be added to the menu price on all other days. All Breakfasts include Rainforest Coffee, Decaffeinated Coffee & Herbal Tazo Tea as well as Chilled Juices.

SUNDAY

Local and Seasonal Fruit Medley, Served with Sugar Cane Syrup Drizzle (VG, GF, NF)

Croissants, Mini Cranberry Muffins, Maple Pecan Danishes Farm Butter and Jams (V)

Gluten Free Pastries are provided to guests upon request.

Assorted Individual Greek Yogurts (V, GF, NF)

Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) (VG, GF)

Spanish Tortilla - Egg, Potato, Gruyere, Leek and Spinach (V, GF, NF)

Strawberry, Basil, and Lemon Infused Water

\$52 Per Guest

TUESDAY / FRIDAY

Local and Seasonal Fruit Medley, Served with Sugar Cane Syrup Drizzle (VG, GF, NF)

Croissants, Mini Berry Smash Muffins, Marble Coffee Cake, Farm Butter and Seasonal Jams (V)

Gluten Free Pastries are provided to guests upon request.

Assorted Individual Greek Yogurts (V, GF, NF)

MONDAY/ THURSDAY

Local and Seasonal Fruit Medley, Served with Sugar Cane Syrup Drizzle (VG, GF, NF)

Croissants, Chocolate Croissants, Mini Blueberry Muffins, Farm Butter and Jams (V)

Gluten Free Pastries are provided to guests upon request.

Assorted Individual Greek Yogurts (V, GF, NF)

Bonnecaze Farm's Stone Ground Grits, Served with Cheddar, Green Onion, Bacon on the Side (V, GF, NF)

Sundried Tomato, Artichoke and Colby Cheese Frittata, Creole Tomato Sauce (V, GF, NF)

Honeydew, Cucumber, and Mint Infused Water

\$52 Per Guest

WEDNESDAY / SATURDAY

Local and Seasonal Fruit Medley, Served with Sugar Cane Syrup Drizzle (VG, GF, NF)

Croissants, Cheese Danishes, Pineapple Buttermilk Coffee Cake, Farm Butter and Jams (V)

Gluten Free Pastries provided to guest upon request.

Assorted Individual Greek Yogurts (V, GF, NF)

Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) (VG, GF)

Breakfast Pizza, Napoleon Crust, Cage Free Scrambled Eggs, Spinach, Italian Cheese Blend (V, NF)

Blackberries, Orange, Ginger Infused Water

\$52 Per Guest

Bonnecaze Farm's Stone Ground Grits, Cheddar, Green Onion, Bacon on the Side (V, GF, NF)

Egg, Chorizo (Plant Based), Hashbrown, and Cheddar Frittata (V, GF, NF)

Blueberry, Lemon, and Rosemary Infused Water

\$52 Per Guest

Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus Valid Through June 30, 2024Any events added within 72 hours are subject to an additional 25% surcharge

BREAKFAST ENHANCEMENTS

We recommend personalizing your buffet with enhancements to elevate your continental or standard breakfast buffet. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea, and Chilled Juices.

BREAKFAST SANDWICHES

Minimum order of (12) Sandwiches per Type

Chef's Signature Glazed Donut Breakfast Sandwich (NF)
Bacon, Egg, and Gouda Cheese

Scrambled Egg, Ham, Swiss Cheese, Butter Croissant (NF)

Scrambled Egg, Client Choice of Plant Based Bacon, Chorizo, or Sausage, Butter Croissant (V, NF)

Egg White, Spinach, Sauteed Onions, Swiss Cheese, English Muffin (V, NF)

Avocado Toast - Whole Grain Bread, Tomato, Onion, Cilantro, Olive Oil and Lime (V, DF)

Traditional Croque Monsieur, Toasted Bread, Ham and Cheese (NF)

Chicken Sausage, Egg, Provolone Cheese on French Toast (V, NF)

Breakfast Burrito - Scrambled Eggs or Eggs Whites
Select from the Following Additions Protein (1): Chicken Apple Sausage, Bacon, Plant Based Sausage Vegetables (1): Spinach, Mushroom, Tomato, Bell Pepper, Onion Cheese (1): Cheddar, Mozzarella, Feta Dietary Restrictions will change based upon planner selection

\$144 Per Dozen

NEW ORLEANS INSPIRED ADDITIONS

Choose 1 From the Following Selection:

Bread Pudding French Toast, Griddled and Served with Bourbon Maple Syrup (V)
Chocolate and Caramel Dipping Sauce

New Orleans Pain Perdu - Pain Frais French Bread, Powdered Sugar Dusting, Steen’s Cane Syrup, Candied Pecans (V)

Louisiana Breakfast Casserole (NF)
Cage Free Eggs, Andouille Sausage, Potatoes, Jack Cheese

House Made Country Biscuits (V, NF), Traditional Sausage Gravy, Louisiana Honey Butter, Louisiana Crawfish Sauce

\$14 Per Guest

OMELET STATION PREPARED YOUR WAY

CHIA SEED PUDDING

Whole Eggs, Egg Whites
Seasonally Inspired Ingredients to Include: Scallions, Bell Peppers, Tomatoes, Spinach, Mushrooms, Black Forest Ham, Smoked Bacon, Andouille Sausage, Aged Cheddar Cheese, Pepper Jack Cheese, Goat Cheese, Pickled Jalapeno, Chives and Sharp Cheddar Minimum of 25 Guests Requires Chef Attendant - \$240 each

\$20 Per Guest

BUILD YOUR OWN BREAKFAST BOWL STATION

Quinoa, Scrambled Eggs, Scrambled Egg Whites and Tofu Scramble
Sautéed Kale, Mushrooms, Dried Tomatoes, Avocado, Sautéed Onions Mix With Your Favorite Toppings to Include: Imported BBQ Shrimp, Andouille Sausage, Bacon Aged Cheddar and Mozzarella Pico de Gallo, Traditional Salsa, Salsa Verde Minimum of 25 Guests Requires Chef Attendant - \$240 each

\$22 Per Guest

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus Valid Through June 30, 2024Any events added within 72 hours are subject to an additional 25% surcharge

CLASSIC BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea and Chilled Juices

BREAKFAST BUFFET

Local and Seasonal Fruit Medley, Served with Sugar Cane Syrup (VG, GF, NF)
Daily Rotation of Assorted Bakeries Farm Butter and Seasonal Jams (V)
Gluten Free Pastries are provided to guests upon request.
Individual Greek Yogurts (V, GF, NF)
Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) (VG, GF)
-OR-
Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, Green Onions, Bacon (on side) (V, GF, NF)
Infused Water of the Day

Choose 1 From the Following Selection:

Mango and Coconut Milk (VG, GF, NF)

Fresh Berry and Lemon (VG, GF, NF)

Blueberry and Almond Milk (VG, GF)

Chocolate and Cacao Chips (V, GF)

Peanut Butter and Banana (VG, GF)

\$10 Per Guest

EGGS BENEDICT

English Muffin, Canadian Bacon, Hollandaise, and Chives to Taste Sous Vide Eggs Minimum of 25 Guests Requires Chef Attendant - \$240 each

\$22 Per Guest

COMPLETE YOUR BUFFET WITH

Freshly Made Scrambled Eggs (V, GF, NF, DF), Louisiana Crawfish Sauce (served on the side)
Vegetable Egg Hash (V, GF, NF, DF)
Louisiana Andouille Sausage (GF, NF)
All Natural Applewood Smoked Bacon (GF, NF)
Chicken Breakfast Sausage (GF, NF)
Plant Based Sausage (VG, GF)
House Made Country Biscuits (V, NF), Traditional Sausage Gravy, Louisiana Honey Butter, Louisiana Crawfish Julie Sauce
Local Harvest Breakfast Potato Hash Browns (VG, GF, NF)
Roasted Louisiana Potato, Local Spinach, Sauteed Onions (VG,

GF, NF)

French Toast, Maple Syrup (V, NF)

Golden Pancakes, Maple Syrup (V, NF)

\$65 *3 enhancements*

\$70 *4 enhancements*

\$75 *5 enhancements*

Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus Valid Through June 30, 2024Any events added within 72 hours are subject to an additional 25% surcharge

PLATED BREAKFAST

When your event requires sticking to an agenda, a plated breakfast can be a great solution. Each breakfast includes fresh made pastries, farm butter and jams for the table, chilled juices, tea and regular and decaffeinated coffee service.

PLATED BREAKFAST

Organic Yogurt, Mixed Berries, House Made Granola

Cage Free Scrambled Eggs

Two Strips of Pecan Smoked Bacon

Roasted Mushroom Hash, Overnight Tomato

Breakfast Pastries for the Table

\$64 *Per Guest*

STAY FIT PLATED BREAKFAST

Fresh Fruit Salad, Citrus, Mint

Egg White Frittata, Tomato, Broccoli, Cheddar Cheese

Chicken Apple Sausage

Sweet Potato and Vegetable Confits, Fresh Thyme

Whole Wheat Croissant, Gluten Free Blueberry Muffin basket for the Table

\$65 *Per Guest*

Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus Valid Through June 30, 2024Any events added within 72 hours are subject to an additional 25% surcharge

BRUNCH BUFFET

Looking for a little something extra or treating your guests after a fun evening in New Orleans? Look no further than our Brunch buffet, featuring classic dishes to please any guest.

SALAD

Select 2

Creole Potato Salad, Pecan Smoked Bacon, Coarse Grain Mustard Dressing

Orzo Salad with Grilled Vegetables

Cucumber, Cherry Tomato Salad, Julienne Red Onions, Dill, Apple Cider Vinaigrette

Classic Caesar Salad - Chopped Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing

BREAKFAST

Select 3

Freshly Made Scrambled Cage Free Eggs

All Natural Applewood Smoked Bacon

Roasted Louisiana Breakfast Potatoes, Local Spinach, Sauteed Onions Golden Pancakes, Maple Syrup

Chicken Breakfast Sausage

Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, Sweet Corn

Muffins

LUNCH

Select 3

Blackened Louisiana Catfish, Sauteed Okra and Corn

Smoked Chicken Andouille Sausage Gumbo, White Rice

Traditional Creole Jambalaya, Andouille Sausage, Smoke Chicken, Creole Tomato, Garlic Trinity, Louisiana Rice

Country Fried Free Range Chicken

Smoked Pulled Pork, Mac & Cheese, BBQ Sauce

Classic New Orleans Red Beans and White Rice, Smoked Andouille Sausage

Slow Cooked Collard Greens, Pecan Smoked Bacon and Onions

DESSERT

Select 2

Chocolate Brownies

Bourbon Pecan Pie Lemon Bars

Pear Crumble Pie

Cheesecake Banana Foster

Bread Pudding, Vanilla Sauce Anglaise

\$80 Per Guest

Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus Valid Through June 30, 2024Any events added within 72 hours are subject to an additional 25% surcharge



MORNING & AFTERNOON BREAKS

Coffee breaks are designed to provide your guests with a mid-morning, or mid-afternoon pick-me-up to keep them energized and engaged throughout the day!

HALF DAY MID-MORNING BREAK PACKAGE

Daily Fresh Whole Fruit, Rotation of Assorted Granola, Energy, and Fig Bars
Includes GF and Vegan Selections

Daily Rotation of Infused Water

Rainforest Bold Regular Coffee, Decaffeinated Coffee, and Tazo Tea

\$30 Per Guest

HALF DAY MID-AFTERNOON BREAK PACKAGE

Daily Selection of Afternoon Sweet Treats: Chef's Selection of Cupcakes

Zapps Chips and Pretzels
Gluten Free Option Included

Rotation of Iced Tea and Flavored Lemonade

Iced Coffee Served with Sugar Free Vanilla and Caramel Syrups

FARMER'S MARKET

Selection of Crudite Vegetables, Chickpea Hummus (VG, GF, NF), Olive Tapenade (VG, GF, NF) Spinach Dip (V, GF, NF)

Black and Green Marinated Olives (GV, GF, NF), Pita Bread, Grilled Herb Crostini (V, NF)

Roasted Maple Pecans (V, GF)

Assorted Flavored Donut Holes (V, NF)
Powdered Sugar, Vanilla, Chocolate

Ponchatoula Strawberry Mint Lemonade

\$32.50 Per Guest

MID-MORNING PICK ME UP

Make Your Own Trail Mix Bar
Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF)

House Made Banana Nut Bread (V)

Chocolate Protein Shooters

Grapefruit and Rosemary Infused Water

\$32.50 Per Guest

ENERGIZE

Peanut Butter Chocolate Bar (V, GF)

Acai Shooters Topped with Berries, Maple Syrup Drizzle (VG, GF)
Guest Selection of Toppings to include: Shredded Coconut, Granola, Dried Fruit

Chef's Selection of Daily Savory Snack

Celsius (Assorted Flavors x2)

\$36 Per Guest

TWISTED

Arnold Palmer
(Add Twisted Tea for \$10 per guest)

Cinnamon Sugar Pretzel Bites (V, NF), Caramel Sauce (V, NF)

Yogurt and Chocolate Drizzled Pretzel Rods (V, NF)

\$30 Per Guest

'AFTER SCHOOL' SNACK

Fresh Popped Popcorn - Kettle and Original (VG, GF, NF)

Mini Grilled Cheese Sandwiches (V, NF)

Jars of Bulk Candies - M&Ms, Skittles, Gummy Bears

Rice Krispie Treats

HRNO's Capri Sun
(Make it an Adult Capri Sun for an additional \$10 per guest)

\$32.50 Per Guest

TASTE OF NEW ORLEANS

Ground Beef Handpie, Crystal Hot Sauce Aioli (NF)

Praline Bread Pudding Poppers (V)

Classic New Orleans Beignets (V), Topped with Powdered Sugar

Pineapple Cilantro Infused Water

\$32.50 Per Guest

PROTEIN BENTO BOX

Client's Choice of (1): Hard Boiled Egg (V, GF, DF, NF) OR Salami (GF, DF, NF)

Assortment of Cubed Cheeses (V, GF, NF) and Crackers (V, NF)

Fruit Kabob (VG, GF, NF)

Client choice of (1): Goji Berries OR Dried Fruits and Nuts
(Based on Availability)

Seasonal Beverage Refresher

\$36 Per Guest

Gluten Free Pretzels provided in addition to regular.

Assorted Dips - Creole Mustard (VG, GF, NF), Ground Andouille Cheese Dip (GF, NF)

Traditional Salted Pretzel (V, NF)

\$30 Per Guest

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024Prices are based on a (30) minute service time for Coffee Breaks. Events added within 72 business hours are subject to a 25% surcharge.

A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

FRESH FRUIT SMOOTHIES

Choose 2 From Following Selections:

Mixed Berry Smoothie - Banana, Mixed Berries, Almond Milk, Greek Yogurt, Honey

Green Machine - Green Apple, Spinach, Celery, Ginger, Greek Yogurt

Strawberry and Mango - Strawberry, Mango, Orange Juice, Honey

Pina Colada - Bananas - Pineapple, Coconut Milk, Pineapple Juice, Greek Yogurt, Shredded Sweetened Coconut

Chocolate and Peanut Butter - Bananas, Peanut Butter, Cocoa Powder, Almond Milk, Honey

Carrot - Carrot, Sweet Potato, Banana, Ginger, Cinnamon, Almond Milk

\$15 Per Guest

BREAKFAST BREADS (V, NF)

Orange Poppy, Cinnamon Streusel (contains nuts), Marble, Glazed Lemon

\$82 Per Dozen

ASSORTED GREEK FRUIT YOGURTS (V, GF, NF)

\$7.50 Each

FRESH FRUIT PARFAITS (V)

Local Farm Yogurt, Fresh Berries, House Made Granola

PAN FRAIS BAKERIES (V)

Butter Croissant, Wheat Croissant, Pain Au Chocolat, Seasonal Fruit Danish, Muffins, Seasonal Scones

\$82 Per Dozen

WHOLE MARKET FRUITS (VG, GF, NF)

Seasonal Selection, Fully Ripened

\$36 Per Dozen

ASSORTMENT OF FRESH BAGELS (V, NF)

Plain, Everything, Cinnamon-Raisin
Cream Cheese - Plain, Herb, Seasonal Fruit

\$82 Per Dozen

ASSORTED COOKIES (V)

Chocolate Chunk, Peanut Butter, Oatmeal Raisin,

(Charged per quantity ordered)

\$11 Each

BROWNIES AND BLONDIES (V, NF)

Chocolate Fudge, Blondies

\$83 Per Dozen

WARM CHURROS (V, NF)

\$83 Per Dozen

PREPACKAGED GRANOLA & ENERGY BARS

Assorted Variety, Individually Packaged

\$7.50 Each

INDIVIDUAL PRE-PACKAGED POPCORN (GF, VG, NF)

Assorted Variety, Individually Packaged

\$10.25 Each

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024Prices are based on 1 1/2 - hour of service maximum.Events added within 72 business hours are subject to a 25% surcharge.

A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

RAINFOREST COFFEE

Royal Cut Regular and Decaffeinated Coffee | \$160 Per Gallon

Tazo Tea | \$160 Per Gallon

BOTTLED BEVERAGES

Iced Tea | \$10.25 Each

Lemonade | \$10.25 Each

Starbucks Frappucino | \$10.25 Each

Snickerdoodle

\$83 Per Dozen

NEW ORLEANS STYLE KING CAKE (V)

Serves (20)

Original, Cream Cheese, or Fruit Filled
Each Cake Serves 20 Choose 1 option.

\$80 Per Cake

HOUSE-SMOKED SALTED NUTS (VG, GF)

Estimate (7) Guests Per lb of Nuts

Almonds, Pecans, Peanuts, Walnuts

\$14 Per lb

PRE-PACKAGED CHIPS & PRETZELS

Assorted Variety, Individually Packaged

\$7.50 Each

REGULAR, AND DIET PEPSI® SOFT DRINKS

Still, Sparkling Waters | \$9 Each

Assorted Bubly Flavored Waters | \$9 Each

ASSORTED JUICES

Cranberry | \$51.50 Per Quart

Apple | \$51.50 Per Quart

Orange | \$51.50 Per Quart

Red Bull and Sugar Free Red Bull | \$10.25 Each

FLAVORED ICED TEAS

Lapsang Ginger | \$130.00 Per Gallon

Blueberry Rosemary | \$130.00 Per Gallon

INFUSED WATER

Select (One)

Strawberry Lemon Basil | \$5.00 Per Guest

Pineapple Lemon Mint | \$5.00 Per Guest

Grapefruit and Rosemary | \$5.00 Per Guest

Jalapeno Mango | \$5.00 Per Guest

STARBUCKS® COLD BREW COFFEE

Starbucks® Cold Brew Coffee | \$180.00 Per Gallon

Nariño 70 Cold Brew Coffee is handcrafted in small batches, slow-steeped in cool water for 20 hours, without touching heat. Starbucks Cold Brew is an artful blend of coffees from Colombia's Nariño region and from East Africa. These coffees are grown and roasted to be steeped long and cold for a super-smooth flavor. This no-heat, lengthy approach produces a distinctively sweet, smooth coffee. Limited Quantities per day Limited to groups of 300 attendees Charged for Quantities ordered

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024Events added within 72 business hours are subject to a 25% surcharge.



LUNCH OF THE DAY

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our culinary team have curated menus for each day to provide variety to your guests and share a little of New Orleans food culture infusing their personal flair along the way. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$90 per guest. Lunches include Iced Tea and Water Service. Add Coffee and Tea Service - \$2.50 per person Add Bread Service - \$1.50 per person

UNIQUELY NOLA – SUNDAY

GUMBO
Smoked Chicken and Andouille Sausage Gumbo, White Rice (NF, DF)

SALADS
Watercress, Creole Tomato, Watermelon Radish, Cane Vinaigrette (VG, GF, NF) - Served Deconstructed Satsuma and

MEDITERRANEAN – MONDAY

SOUP
Mediterranean Lentil Soup (VG, NF, GF)

SALADS
Fattoush - Romaine, Grape Tomatoes, Cucumber, Feta Cheese, Oregano & Green Onions, Sumac, Fried Pita with Mint Vinaigrette (V, NF) - Served Deconstructed Mediterranean

Beet Salad with Crumbled Gorgonzola Cheese, Spiced Pecans, Citrus Vinaigrette (V, GF)

ENTREES

Louisiana Red Snapper Royale, Creole Trinity Sauce (GF, NF, DF) Airline Grilled Chicken Breast (skin on), Cajun Seasoning, Roasted Mushrooms, Louisiana Crawfish Cream Sauce on the Side (NF) Quinoa Ratatouille Stuffed Half Pepper, Tomato Chutney, Olive Tapenade, Cornstarch Fried Okra Garnish (VG, GF, NF)

SIDES

Charred Broccolini (VG, GF, NF) Roasted Sweet Potatoes (VG, GF, NF)

DESSERTS

Mini Bourbon Pecan Pie (V) White Chocolate Bread Pudding (V) Bananas Foster Creme Panna Cotta (V, GF)

\$84 Per Guest

ITALIAN – TUESDAY

SOUP

Italian Wedding Soup - Orzo, Meatballs (DF, NF)

SALADS

Farro Salad with Sundried Tomatoes, Roasted Artichoke, Citrus Vinaigrette (VG, NF) - Served Deconstructed Panzanella Salad - Cherry Tomatoes, Bocconcini, Focaccia Croutons (on-side), Spring Lettuce, Basil Vinaigrette (V, GF, NF)

ENTREES

Chicken Piccata - Lemon Caper Sauce, Fried Sage, (GF (breaded with potato starch), NF) Gulf Fish Puttanesca - Olives, Tomato, Cippolini Onions (GF, DF, NF) Baked Asiago Portobello Gnocchi (V, NF)

SIDES

Parmesan Crusted Vegetables (V, GF, NF) Honey Balsamic Heirloom Carrots (V, GF, NF, DF)

DESSERTS

Cannolis (V, NF) Tiramisu (V) Chocolate Panna Cotta (V, GF)

\$84 Per Guest

FRENCH INSPIRED – THURSDAY

SOUP

Cassoulet - Assorted Beans, Sausage, Duck, Vegetable Consommé (GF, DF, NF)

SALADS

Salad Nicoise - Tuna, Haricot Vert, Tomato, Hard Boiled Egg, Olives, Capers, Red Onion, Roasted Baby Potatoes, Bibb Lettuce, Balsamic Vinaigrette (GF, DF, NF) - Served Deconstructed Grilled Asparagus Salad, Crumbled Tofu, Lemon Vinaigrette, Fennel & Dill (VG, GF, NF)

ENTREES

Pasta salad, Kale, Artichoke, Bell Pepper, Kalamata Olives, Roasted Red Pepper Hummus (V, NF, DF)

ENTREES

Pan Seared Salmon with Lemon and Roasted Fennel (GF, DF, NF) Housemade Falafel (V, NF, DF) Greek Roasted Chicken – Oregano, Garlic, Yogurt Marinade (GF, NF)

SIDES

Saffron Cous Cous (V, NF, DF) Root Vegetables (VG, GF, NF)

DESSERTS

Limoncello Panna Cotta (V, GF) Olive Oil Cake (V, DF) Baklava (V)

\$84 Per Guest

Q SMOKERY & CAFE - WEDNESDAY

SALADS

Grilled Caesar Salad - Baby Gem Lettuce, Parmesan Cheese, Cornbread Croutons, Caesar Dressing (V, NF) - Served Deconstructed Loaded Potato Salad, Hickory Smoked Bacon, Cheddar Cheese, Green Onion, Creole Mustard Dressing

FROM THE SMOKER

Smoked Brisket (Sliced and Burnt Ends), Orange Molasses Glaze (GF, NF) Hickory Smoked Boneless Chicken Thigh - Bourbon Barbecue Sauce (GF, NF) Carne Asada Jackfruit (VG, GF, NF)

SIDES

Baked Truffle Macaroni and Cheese, Three Cheese, Toasted Cheddar Panko (V) Sauteed Haricot Verts, Lemon Juice, Garlic (VG, GF, NF) Trio of Baked Beans (NF, GF) - Vegetarian upon Request Chef's Selection of Bread (V)

DESSERTS

Lemon Meringue Tarts (V) Banana Pudding (V, GF) Peach Crisp (V)

\$84 Per Guest

SEASONAL DELI – FRIDAY

SOUP

Roasted Tomato Bisque (V, GF, NF)

SALADS

Baby Spinach Salad with Hard Boiled Eggs, Red Onion, Cherry Tomato, Bacon Lardons (on side), Smoked Bleu Cheese, Balsamic Dressing (on side) (V, GF, NF) - Served Deconstructed New Orleans Pasta Salad, Rotini, Louisiana Trinity (Bell Peppers, Onions, Celery), Roasted Garlic, Remoulade Sauce (NF)

BUILD YOUR OWN SANDWICH

Beef Bourguignon - Tender Beef, Simmered in Gravy (DF, NF)
Coq au Vin - Airline Chicken, Cippolini Onions, Baby Carrots
and Celery, Red Wine Demi (GF, NF, DF) Pan Seared Branzino
with Provencal Sauce (GF, DF, NF)

SIDES
Vegetable Tian (V, GF, NF) Herb Roasted Potatoes (VG, GF, NF)

DESSERTS
Chocolate Pot de Creme (V, GF, NF) Eclairs (V, NF) Fresh
Raspberry Tarts (V, NF)

\$84 Per Guest

Assorted Breads to include French Bread, Sesame Seed,
Multigrain, Pretzel Buns, Pistolette Gluten Free Bread available
upon request Toppings: Green Leaf Lettuce, Bibb Lettuce,
Sliced Tomatoes, Pickles, Cucumber, Onion, Banana Pepper,
Grilled Portobello (VG, NF, GF) Smoked Gouda, Cheddar,
Swiss, and Provolone Cheeses (V, GF, NF) Protein: Q Smokery
Turkey Breast, Roast Beef, Salami, Smoked Chicken, Albacore
Tuna (GF, DF, NF) Condiments: Mayonnaise, Creole Mustard,
Remoulade Aioli, Cajun Ketchup, Crystal Hot Sauce (bottled)
(V, GF, NF)

SIDES
House Made Chipperry Chips (VG, GF) Traditional Coleslaw (V,
GF, NF)

DESSERTS
Brownies and Lemon Bars (V) Seasonal Panna Cotta (V, GF)

\$84 Per Guest

CARIBBEAN - SATURDAY

SOUP
Conch Tomato Chowder (GF, DF, NF)

SALADS
Caribbean Salad - Romaine and Frisée, Grilled Pineapple, Plantain Chips, Queso Fresco, Mojito Vinaigrette (V, GF, NF) - Served
Deconstructed Caribbean Shredded Chicken Salad, Tomato, Black Bean, Red Onion, Bell Pepper, Mandarins, Leafy Greens,
Mango Dressing (GF, NF, DF)

ENTREES
Roasted Pernil (Pork), Adobo Onions and Piquillo Peppers (GF, NF, DF) Pan Seared Mahi-Mahi, Savory Tomato and Coconut
Sauce (GF, DF) Cuban Fufu - Sweet Plantain Mash, Crispy Vegetable Medley, Grilled Tofu, Sofrito Sauce (V, GF, NF)

SIDES
Puerto Rican Congo Bean Rice (Pigeon Peas) (NF, GF, DF) Contains Pork Braised Yucca, Pickled Onions, Garlic Chips (VG, GF,
NF)

DESSERTS
Tres Leches (V) Dulce de Leche Cheesecake (V) Mango-Coconut Rice Pudding (V, GF)

\$84 Per Guest

Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. Desserts cannot be served at a different time or location than the scheduled lunch
time period. All Prices Subject to 26% Service Charge and 10.20% State Sales Tax.Menus valid through June 30, 2024 Any events added within 72 hours are
subject to an additional 25% surcharge

GRAB ‘N GO LUNCH

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees
headed to the airport or taking lunch to their guest room.

GRAB 'N GO LUNCH

Planner's choice of 3 sandwich options, 1 side, and 1 dessert. Includes a bag of chips, whole fruit, and a soft drink or bottled
water.

SANDWICHES
Muffaletta Sandwich on Toasted Sesame Roll (NF) Herb Roasted Free Range Chicken Breast, Pecan Smoked Bacon, Bibb
Lettuce, Creole Tomato, Pain Frais French Bread (DF) Q Smokery Beef Brisket Wrap, Creole Slaw (NF) Grilled Portobella

Mushroom, Marinated Tomato, Zucchini, Fried Roasted Peppers, Shaved Red Onion, Cumin Spiced Hummus Spread, Gluten Free Bread (VG, GF, NF) Mixed Green Salad with Assorted Vegetables to include Shredded Carrots, Cucumbers, and Tomatoes. Served with Grilled Chicken OR Tofu and side Balsamic Vinaigrette (GF, DF, NF - Chicken) / (VG, GF, NF - Tofu)

SIDES

Cajun Penne Pasta Salad (V, NF) Grilled Vegetable Orzo Pasta Salad (V, NF) Traditional Potato Salad (V, GF, NF) Cucumber and Tomato Salad (VG, GF, NF)

DESSERT

Planner's Choice of Chocolate Chip Cookie (V, NF), Praline (V, GF), or Blondie and Brownie (V, NF)

\$59 Per Guest

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024Events added within 72 business hours are subject to a 25% surcharge.

PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. All Plated Lunches include Bread Service, Water and Iced Tea. Coffee Service may be added for \$2.50 Per Guest

STARTERS

Select (1) Starter (Soup or Salad) For Four Courses - add \$12.00 Per Guest

SOUPS

Sweet Corn Chowder, Paprika (V, GF, NF) Creamy Roasted Tomato Basil, Basil Oil (V, GF, NF) Cream of Mushroom Soup, Truffle Oil (V, GF, NF) Traditional Double Broth Roasted Chicken Noodle Soup (NF) Traditional New Orleans Smoked Chicken and Andouille Sausage Gumbo, White Rice (NF) Louisiana Lobster Bisque (GF, NF) She Crab Soup (GF, NF)

SALADS

Grilled Romaine, Red Wine Caesar Dressing, Roasted Cherry Tomatoes, Focaccia Croutons Iceberg Wedge, Stilton Bleu Cheese, Pancetta, Roasted Grape Tomatoes, Fried Shallots, Buttermilk Ranch Dressing (V, NF) Super Salad – Southwest Black Bean Quinoa Salad with Iceberg Lettuce and Poblano Lime Vinaigrette (VG, GF, NF) Baby Kale, Spinach, Aged Sharp Cheddar, Green Apple, Cornbread Crouton, Vidalia Onion Vinaigrette (V, NF) Salt Crusted Oven Roasted Red and Yellow Beets, Citrus Ricotta, Pistachio Dust, Minus 8 Vinaigrette (V, GF) Market Green Salad, Shaved Radish, Carrot, Grape, Tomato, Cucumber, Raspberry Vinaigrette (VG, GF, NF)

HOT ENTREES

Herb Roasted Airline Chicken Breast | \$75 Per Guest
Roasted Young Potato, Mushrooms, Tomato Cafe au Lait Sauce (GF, NF, DF)

Smoked Chicken | \$78 Per Guest
Boursin Potato Ragout, Haricot Vert, Mushroom Demi (GF, NF)

Herb Marinated Salmon | \$84 Per Guest
Butternut Squash Succotash, Corn Fava Beans, Scallions, Lemon Butter Sauce (GF, NF)

COLD ENTREES - (2) COURSE MENU

Select (1) Cold Entree and Either an Appetizer or Dessert

Grilled Caesar Salad | \$62 Per Guest
Planner's Choice of (1) Protein: Chicken / Shrimp / Smoked Salmon, (GF, NF) Parmesan Crostini

Asian Chicken Salad | \$64 Per Guest
Napa Cabbage, Carrots, Cilantro, Sliced Chicken, Radicchio, Ginger Sesame Dressing

Charcuterie Salad | \$64 Per Guest
Romaine and Arugula, Endive, Cucumber Ribbon, Olive, Candied Pecan, Prosciutto, Mortadella, Chorizo, Crumbled Feta, Balsamic Vinaigrette (GF)

Gulf Coast Blue Crab Cobb Salad | \$68 Per Guest
Avocado, Tomato, Bleu Cheese, Cucumber, Chopped Free Range Egg, Pecan Smoked Bacon, Chopped Iceberg Lettuce, Dijon Dressing

DESSERTS

Select (1) One

New York Cheesecake, Berry Coulis, Fresh Whipped Cream (V)

Traditional Bread Pudding, Vanilla Creme Anglaise, Fresh Whipped Cream (V)

Lemon Tart, Raspberry Coulis, Fresh Whipped Cream (V)

French Chocolate Tart, Raspberry Coulis, Fresh Whipped Cream (V)

- Zatarains' Seasoned Red Fish | \$75 Per Guest
Dirty Rice, Asparagus Tips, Herb Lemon Vinaigrette (GF, NF, DF)
- Bacon Brown Sugar Pork Tenderloin | \$82 Per Guest
Sweet Potato Puree, Charred Broccolini, Roasted Cherry Tomatoes (GF, DF, NF)
- Hibiscus Glazed Short Rib | \$80 Per Guest
Potato Mousseline, Heirloom Carrots, Crispy Shallots (NF)
- New York Strip Medallion | \$85 Per Guest
Garlic Mashed Potatoes, Sauteed Greens, Mushroom Cippolini (GF, NF)

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024Prices are based on 1 1/2 - hour of service maximum.Events added within 72 business hours are subject to a 25% surcharge.

EXHIBIT HALL MENUS

\$74.00 Per Guest Exclusively offered in your exhibit hall to maximize networking with booths and sponsors when limited eating is available. Please check with your event manager to confirm availability for your event. Menus are only available INSIDE your exhibit hall, when lunch seating is available for less than 50% of a group.

STARTERS

Select (2) Two Add an Additional Starter for \$12 Per Person

- Wedge Salad with Cherry Tomatoes, Bleu Cheese Crumbles, Cured Red Onion, Ranch Dressing (GF, NF)
- Kale Waldorf Salad, Applies, Dried Cranberries, Walnut, Celery, Lemon Citrus Vinaigrette (VG, GF)
- Caesar Salad, Parmesan Cheese, Croutons (V, NF)
- Tomato Burrata, Cherry Tomatoes, Pickled Red Onions, Basil Vinaigrette (V, GF, NF)
- French Quarter Salad - Chef's Salad with all the fixings, Ranch Dressing - (NF)
- Poke Salad - Shredded Napa Cabbage, Carrots, Scallions, Daikon, Cilantro Leaves (VG, GF, NF)
(Add Ahi Tuna, Tofu, or Chicken for \$8.00 pp)
- Summer Roll - Rice Paper, Rice, Napa Cabbage, Carrots, Cucumbers, Mango, Mint (VG, GF, NF)
- Green Papaya Salad - Frisee, Scallion, Cucumber, Edamame (VG, GF, NF)
- Wakame Salad - Seaweed, Carrots, Tofu, Ginger Sesame Dressing (VG, GF, NF)
- Loaded Potato Salad - Cheese, Celery, Bacon Bits, Scallions, Mayonnaise (NF)
- Quinoa Salad - Tomatoes, Queso Fresco, Root Vegetable (V, GF, NF)

ENTREES

Select Two Proteins Add a third for \$15.00 per Guest

- Walking Taco - Served in a Frito Bag, Two Types of Chips (Tostitos/Fritos/Doritos) with Chile, Cheese, Pico de Gallo, Salsa Verde (NF)
- Creamy Polenta and Short Rib with Crispy Shallots and Cheese (GF)
- Beef Kabob with Orzo, Couscous, Roasted Vegetables (can be made Vegetarian)
- Classic New Orleans -Barbecue (BBQ) Shrimp and Grits (GF, NF)
- Chicken Satay with Za'atar Toasted Pita, Tzatziki
- Traditional Creole Jambalaya with Chicken and Sausage (DF, GF, NF)
- Valenciana Saffron Seafood Paella Bowl (GF, DF, NF)
- Q Smokery Pulled Pork Macaroni and Cheese Bowl (NF)
- Loaded Tater Tots, Cheese, Barbecue Sauce, Scallions, Shredded Pork (GF, NF)

DESSERT

Display of Chef's Selection of (3) Three Assorted Mini Desserts (1) to be Gluten Free

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax.Menus valid through June 30, 2024Any events added within 72 hours are subject to an additional 25% surcharge

ALTERNATIVE OPTIONS

Chef Kalych and his team strive to provide options for any guest with special dietary needs. We pride ourselves on ensuring everyone has a wonderful dining experience. These dishes offer variety for your vegan and vegetarian guests each day.

ALTERNATIVE OPTIONS

SUNDAY

Artichoke, Roasted Pepper and Chickpea Tagine, Olives, Preserved Lemons

MONDAY

Tamari Soy Glazed Tofu and Mushrooms, Crispy Brussels Sprouts, Coconut Jasmine Rice

TUESDAY

Twice Cooked Sweet Potato, Lentils, Broccolini Citrus Herb Oil

WEDNESDAY

Vegan Miso Polenta, Roasted Eggplant, Cauliflower Broccoli, Baby Carrots, Cherry Tomato Relish

THURSDAY

Grilled Cauliflower Steak, Vegan Cauliflower Puree, Farro, Chimichurri

FRIDAY

Quinoa Stuffed Creole Tomato, Herb Roasted Squash, Pepper Coulis

SATURDAY

Spelt & Root Vegetable Risotto, Seared Grape Tomatoes , Spicy Arugula

KOSHER AND HALAL MEALS

Kosher/ Halal Breakfast: \$74 Kosher/ Halal Lunch: \$86 Kosher/ Halal Boxed Lunch: \$68 Kosher/ Halal Dinner: \$102 Meal must be ordered with your event manager at least (7) Days prior to requested meal date. (18 Days is Preferred)

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2023Groups of 25 guests and under are subject to a \$6.00 per guest surcharge.Prices are based on 1 1/2 - hour of service maximum.Events added within 72 business hours are subject to a 25% surcharge.



HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of (25) pieces per selection. Butler passed hors d'oeuvres require a banquet attendant at \$185.00 per hour. Your Event Manager can recommend the appropriate number of attendants for your group size.

COLD

- Smoked Salmon, Fresh Dill Blini (NF)
- Prosciutto, Bocconcini, Micro Arugula Tostada (NF)
- Whipped Ricotta Toast Points, Red Wine Poached Pear, Honey Drizzle, Pistachio Dust (V)
- Gazpacho Shooter (VG, NF)
Can be made Gluten Free upon Request
- Mini Muffalettas on Seeded Mini Sourdough Buns
- Deviled Egg, Cajun Caviar (GF, NF)
- Tuna Poke, Fried Vermicelli (GF, DF)
- Lomi Lomi Salmon, Fried Vermicelli (GF, DF)
- Tomato, Baby Mozzarella Pipette (V, GF, NF)
- Beef Filet Crostini, Caramelized Onion, Boursin (NF)
- Red Snapper Seafood Ceviche (GF, NF, DF)

\$10 Per Piece

HOT

- Low Country Boil Skewer (Andouille, Boiled Potato, Shrimp)
- Vegetable Samosa, Cumin Raita (V)
- Corn Relish Arepa, Chicken, Avocado Crema (VG, GF, NF)
Vegetarian upon request
- Edamame Falafel, Spicy Pickle Jam (VG, GF, NF)
- Spanish Chorizo Stuffed Mushrooms (GF, NF)
- Beef Wellington
- Macaroni and Cheese Popper (V, NF)
- Beef or Chicken Empanada, Lime Cilantro
- Bulgogi Chicken, Ginger Glaze, Wonton Chip (DF, NF)
- Chicken Satay, Sweet Chili Sauce (GF, DF, NF)
- Louisiana Mini Crab Cakes, Crystal Aioli
- Casava Cone Fries, Aji Amarillo Aioli (VG, GF, NF)
- Lamb Lollipops, Sundried Tomato Chimichurri (GF, DF, NF)
- Vegetable Spanakopita (V, NF)
- Crawfish Pies, Louisiana Crystal Hot Sauce Aioli
- Braised Short Rib Vol au Vent (NF)
- Mushroom Croquette (V, NF)
- Tomato Basil Arancini (V, NF)

\$10.25 Per Piece

25% surcharge.

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

NOLA CHARCUTERIE

House Cured Meats & Sausages - Local Andouille Sausage, Prosciutto, Salami, Capocollo

House Pickled Vegetables

Assorted Olives, Mustards

Pain Frais Bread

\$35 *Per Person*

CRUDITÉS

Seasonal Vegetable Selection - Radish, Cauliflower, Broccoli, Snow Peas, Celery, Carrots, Pumpkin Seeds

Olive and Roasted Tomato Tapenade

Spinach and Ranch Dips

Grilled Chips

\$24 *Per Guest*

DIM-SUM

Edamame Dumpling

Chicken Teriyaki Dumpling

Chicken Lemongrass Dumpling

Pork Dumpling

Served with Ponzu Sauce, Crunchy Chili Garlic

\$32 *Per Guest*

SLIDERS STATION

(Based on 3 pieces per person)

Angus Beef, Mushroom, Herb Goat Cheese, and Caramelized Onion

Angus Beef, Bacon, Cheddar with Cajun Pickle

Vegan Black Bean, Jalapeno, Caramelized Julienne Peppers

ARTISANAL CHEESE SELECTION

St. James Cheese Company's Artisanal, Local Cheeses

Local Bayou Honey, Citrus Jam, Pepper Jelly

Pain Frais Breads, Seasonal Fruits, Nuts

\$30 *Per Guest*

NEW ORLEANS SEAFOOD STEW STATION

Creole Shrimp Etoufee, Gulf Shrimp, Aromatic Cajun Sauce

Courtbouillon, Blue Crab, Mussels, Calamari, Spicy Tomato Broth

Louisiana White Rice

Assorted Pain Frais Bread Display

\$45 *Per Guest*

JAMBALAYA STATION

Traditional with Andouille Sausage and Smoked Chicken

Vegetarian Jambalaya

Prepared with Creole Tomato, Garlic Trinity, Louisiana Rice, Green Onion

\$25 *Per Guest*

PIZZA CONSEGNA FLATBREAD STATION

Choose up to 3 options.

Pepperoni

Vegetarian - Peppers, Mushroom, Onion, Cauliflower, Tomato

Meat Lovers - Pepperoni, Bacon, Andouille, Italian Sausage Arugula, Goat Cheese, Prosciutto

Served with Creole Mustard Aioli, Mustard and Tomato Ketchup

\$28 *Per Guest*

CHARBROILED OYSTERS

Rockefeller - Spinach, Herbs, Herbsaint, Garlic Bread Crumbs

NOLA Classic - Creole Garlic Butter, Parmesan, Herbs

\$1,200 *Per 100 Pieces*

NEW ORLEANS BUILD YOUR OWN PO-BOY

Fried Imported Shrimp, Fried Oysters, Roast Beef Debris

Served with Pain Frais French Bread

Toppings and Condiments:

Creole Mustard Aioli, Yellow Mustard, Mayonnaise, Ketchup, Hot Sauce

Shredded Lettuce, Sliced Vine Ripened Tomato, Pickles Potato Chips

\$30 *Per Guest*

SHELLFISHBAR

Louisiana Oysters on the Half Shell

Imported Jumbo Shrimp

Seasonal Crab Claws

Salmon Crudo, Smoked Salmon Tartar

Served with Mignonette Remoulade, Tabasco, Lemon and Cocktail Sauce

\$1,200 *Per 100 Pieces*

Creole - Andouille, Peppers, Olive Salad, Parmesan

Condiments include Parmesan, Red Pepper Flakes, Basil, Garlic Powder (Minimum of 25 guests)

\$35 *Per Guest*

SUSHI DISPLAY

Sushi Rolls, Nigiri and Sashimi Tuna

Imported Shrimp, Salmon, Smoked Eel and Squid

Spicy Tuna Rolls and California Rolls

Edamame with Sea Salt

Seaweed and Tofu Salad Wasabi

Soy Sauce and Pickled Ginger

\$1,200 *Per 100 Pieces*

GUMBO THREE WAYS

Smoked Chicken and Andouille Sausage Gumbo

Seafood Gumbo

Gumbo Z'herbes: Vegetarian Gumbo with Seven Different Types of Greens

Served with Louisiana Rice and Crusty French Bread

\$28 *Per Guest*

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024Prices are based on 1 1/2 - hour of service maximum.Events added within 72 business hours are subject to a 25% surcharge.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$240 per attendant. All carving stations include an assortment of fresh rolls and butter.

SLOW ROASTED BONELESS PRIME RIB
Serves (45) Guests Each

Garlic, Herb New Potatoes

Roasted Broccoli

Horseradish Cream, Au Jus, Creole Mustard

Assorted Pain Frais Bread Rolls

\$800

Q SMOKERY CHUCK ROAST
Serves (40) Guests Each

Cajun Braised Collard Greens

BBQ Au Jus

Fricassee of Shelled Local Beans

Country Style Corn Bread, Sweet Butter

\$750

ALLIGATOR SAUSAGE STUFFED PORK LOIN
Serves (40) Guests Each

Creamy Mac and Cheese

Green Beans, Bacon and Onions

Creole Mustard, Tabasco Pepper Jelly

Assorted Pain Frais Bread Rolls

\$615

SLOW ROASTED WAGYU BEEF STEAMSHIP
Serves (45) Guests Each

Garlic, Herb New Potatoes

Green Beans Almondine

Horseradish Cream, Au Jus, Creole Mustard

Assorted Pain Frais Bread Rolls

\$1,200

SMOKED WHOLE RED FISH
Serves (40) Guests Each

Braised White Beans, Garlic Confit, Cajun Trinity, Fresh Herbs

Roasted Louisiana Sweet Potatoes

Lemon Aioli, Herb Pistou

Assorted Pain Frais Bread Rolls

\$550

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through September 30, 2023Groups of 25 guests and under are subject to a \$6.00 per guest surcharge.Prices are based on 1 1/2 - hour of service maximum.Events added within 72 business hours are subject to a 25% surcharge.

CHEF ACTION STATIONS

A wonderful way to wow your guests! Our culinary team loves the opportunity to show off their skills in one of our chef action stations. Each station requires a Chef attendant at \$240.00 each. Your event manager can assist to recommend the number of each station you may need, based on your menu and group size.

CRAB CAKES

Pan Seared Louisiana Crab Cake

Corn, Tomato, Cucumber, Pickled Red Onion Salad, Sauce

RISOTTO

Farro Wild Mushroom Risotto - Spinach, Parmesan Cheese, Cajun Spiced Vegetable Stock

Smoked Chicken, Asparagus, Baby Spinach, Sundried

Remoulade

Zapps Kettle Cooked Chips
Sea Salt, Malt Vinegar (Based on 3 pieces per guest)

\$35 Per Guest

TRADITIONAL NEW ORLEANS SHRIMP & GRITS

Bonnecaze Farm's Stone Ground Grits

Pan Seared Gulf Shrimp, Lea & Perrins, Garlic, Lemon, White Wine, Butter & Grits

Assorted Toppings
Hickory Smoked Bacon, Chives, Caramelized Vidalia Onions, Roasted Peppers, Smoked Cheddar, Blue Cheese Crumbles

\$28 Per Guest

Tomatoes, Chicken Stock, Shaved Parmesan

Creamy Roasted Crawfish, Peas, Corn, Boursin Cheese

\$38 Per Guest

Q SMOKERY TACOS

Pecan Smoked Chicken Thigh, Grilled Pineapple Salsa

Chipotle Smoked Imported Shrimp: Corn Slaw, Lime Crema, Cotija Cheese

Smoked Skirt Steak, Cilantro, Onions

Flour Tortillas

Toppings
Salsa Verde, Pico De Gallo, Guacamole, Pickled Carrots, Pickled Jalapenos, Sour Cream, Cilantro, Onions, Limes

\$35 Per Guest

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024Groups of 25 guests and under are subject to a \$6.00 per guest surcharge.Prices are based on 1 1/2 - hour of service maximum.Events added within 72 business hours are subject to a 25% surcharge.

SWEET STATIONS

Chef Milan and his pastry team can delight your senses and create magic for your guests. From classic sweets, to traditional New Orleans Desserts, everyone will look forward to a sweet treat to cap off their evening.

CREPE STATION

Nutella, Whipped Cream, Salted Caramel, Lemon Curd

Fillings
Nutella, Strawberries, Blueberries

Toppings
Bananas, Strawberries, Blueberries, Suzette Sauce, Candied Pecans, Butter Rum Sauce, Toasted Coconut, Toasted Almonds, Powdered Sugar

\$24 Per Guest

DESSERT DISPLAY

Warm Peach Crumble

Double Chocolate Flourless Cake (GF)

Carrot Cake

Lemon Chess Pie

Southern Pecan Tart

\$25 Per Guest

CREME BRULEE

Caramelized to Order

Custard Flavors
Traditional, Banana Foster, Chocolate, Chefs Choice of Seasonal Flavors

\$22 Per Guest

BANANAS FOSTER

Classic Dessert Made from Bananas, Vanilla Ice Cream

Sauce - Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur

\$28 Per Guest

DESSERT WAFFLE STATION

Assorted Dips:
Chocolate, White Chocolate, Raspberry Chocolate

Toppings
Crushed Oreos, Freeze Dried Berries, Mini Choc Chips, Nutella,
Asst Sprinkles, Berry compote, Whipped Cream, Caramel,
Candied Pecans, Toasted Almonds, Toasted Coconut

\$24 Per Guest

PROFITEROLES BAR

Diplomat Cream Filling Flavors
Strawberry, Chocolate, Vanilla

Toppings to Include:
Caramel, Chocolate Sauce, Strawberry Sauce, Chocolate Chips,
Sprinkles, Chopped Strawberries, Crushed Oreos, Coconut
Flakes, Candied Pecans, Toasted Almonds

Toppings
Caramel Dulce de Leche, Chocolate Sauce, Blueberries, Saucy
Strawberries, Chocolate Chips, Oreos, Toasted Almonds,
Coconut Shavings, M&M's

\$25 Per Guest

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024. Prices are based on 1 1/2 - hour of service maximum. Events added within 72 business hours are subject to a 25% surcharge.



PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from starter/salad, entrée, and dessert, melds together to wow your attendees' taste buds. Planner to Select (1) Starter, (1) Entree and (1) Dessert. Add a (4th) Course for \$12.00 pp All Dinners Include Bread Service, Coffee, and Tea Selection.

STARTERS

Southern Style Crab Cake, Celeriac Slaw (NF)

House Cured Salmon, Salted Cabbage, Beet Sauce, Pickled Jicama, Carrot Salad (GF, DF, NF)

Black Bean Soup, Corn Relish, Cumin Oil (VG, GF, NF)

Cauliflower Bisque, Crispy Shallots (Contains Gluten), Brown Butter Drizzle (V, NF)

Madagascar Vanilla Scented Lobster Bisque (NF)

Bronzed Gulf Shrimp, Creamy Succotash Grits, Louisiana Barbecue Sauce

SALADS

Local Field Greens, Cucumber, Tomato, Smoked Bleu Cheese, Pickled Red Onion, Citrus Vinaigrette (V, GF, NF)

Red Wine Confit Pear, Frisee and Arugula, Champagne Vinaigrette, Pancetta Chip (GF, NF)
Can be made Vegan upon request without Pancetta

Heirloom Tomato and Burrata, Crispy Quinoa, Micro Basil, Aji Amarillo Dressing (V, GF, NF)

Watercress, Beets, Cured Onions Balsamic Vinaigrette (VG, GF, NF)

PLATED ENTREE

Roasted Red Snapper Filet (GF, DF, NF) | \$108 Per Guest
Forbidden Rice, Baby Bok Choy, Charred Tomato, Piquillo Pepper Sauce

Duet of Filet Mignon (GF, NF) and Low Country Crab Cake (NF) | \$130 Per Guest
Potato Mousseline, Heirloom Carrots, Broccolini, Red Wine Bordelaise

Herb Roasted Airline Chicken Breast (GF, DF, NF) | \$96 Per Guest
Marbled Provencal Potatoes, Roasted Baby Carrots, Black Truffle Demi

Duet of Pan Roasted Chicken Breast and Red Fish (NF) | \$115 Per Guest
Farro Risotto (contains gluten), Carrot, Kale, Bacon Lardons

Pan Seared Sea Bass (GF, NF) | \$112 Per Guest
Celery Root Puree, Asparagus and Mushroom Ragout, Lemon Beurre Fondue

Red Wine Braised Short Rib (GF, NF) | \$105 Per Guest
Sweet Potato Puree, Roasted Baby Vegetables, Crispy Shallot, Red Wine Hibiscus Demi

Duet of Glazed Short Rib and Blackened Gulf Shrimp (GF, DF, NF) | \$124 Per Guest
Truffle Potato Puree, Roasted Root Vegetables, Braising Jus

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024. Events added within 72 business hours are subject to a 25% surcharge.

PERSONAL PREFERENCE

****Available to Groups up to 300 Guests**** Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. To create your Personal Preference Menu:1. Planner chooses appetizer, salad, starch, vegetable and dessert in advance2. A custom printed menu featuring up to four entree selections is provided for your guest3. Specially trained servers take your guests order as they are seated

PLANNER'S CHOICE APPETIZER

Traditional New Orleans Smoked Chicken and Andouille Gumbo, Louisiana White Rice

Traditional Seafood Gumbo, Louisiana White Rice

Butternut Squash Bisque, Chives, Sour Cream

Sweet Corn Soup, Lump Crab Salad

Pan Seared Louisiana Crab Cake, Crystal Hot Sauce Aioli

Oven Roasted Butternut Squash, Herb Burrata Cheese, Pomegranate

DESSERTS

Salted Caramel Chocolate Tart, Chocolate Sauce, Fresh Whipped Cream (V)

Bourbon Pecan Tart, Caramel Sauce, Fresh Whipped Cream (V)

Opera Cake, Chocolate Sauce, Fresh Whipped Cream (V)

Praline Cheesecake, Caramel Sauce, Fresh Whipped Cream (V)

PLANNER'S CHOICE SALAD

Caesar Salad, Parmesan, Herb Crouton, Hearts of Romaine Spears, Caesar Dressing

Roasted Baby Beet and Pears, Chopped Kale, Pumpkin Seeds, Red Wine Vinaigrette

Baby Romaine Spears, Shaved Radish, Carrot, Grape Tomato, Cucumber, Raspberry Vinaigrette

Roasted Root Vegetable and Quinoa Salad, Oven Dried Tomato, Toasted Almonds, Caramelized Shallot Vinaigrette

Endive Arugula Salad - Dried Cranberry, Candied Pecans, Blue Cheese, Bacon, Citrus Vinaigrette

INDIVIDUAL GUEST'S CHOICE ENTREE

- Harris Ranch Beef Short Rib, Abita Beer Braising Jus
- Joyce Farms Organic Airline Chicken Breast, Garlic Chicken Demi
- Gulf Drum, Muffaletta Olive Tapenade, Crystal Beurre Blanc
- Pan Seared Louisiana Red Fish, Crawfish Veloute
- Maple Leaf Duck Breast, Asian Glaze
- Grilled Louisiana Legacy 6oz Filet Mignon, Black Truffle Jus
- 8oz Louisiana Legacy NY Strip Filet, Braised Onion Rings
- 8oz Louisiana Legacy Ribeye Filet, Confit Pearl Onions

\$170 Per Guest

PLANNER'S CHOICE VEGETABLE

- Broccolini
- Baby Carrots
- Roasted Squash Medley
- Roasted Asparagus

PLANNER'S CHOICE STARCH

- Yukon Gold Gratin of Potatoes Truffle Mashed Potatoes
- Truffle Mashed Potatoes
- Sweet Potato Puree
- Creamy Polenta, Vegetable, Basil Herb Quinoa
- Herb Quinoa

PLANNER'S CHOICE DESSERT

- Rum Raisin Bread Pudding, Egg-Nog Creme Anglaise
- Apple Tart, Cinnamon Spiced Mascarpone Creme, Craisin Confit
- Chocolate Tart, Passion Fruit Whipped Ganache
- Fudge Chocolate Cake, Vanilla Creme Anglaise

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024.Events added within 72 business hours are subject to a 25% surcharge.

BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an assortment of Bread as well as Coffee & Tea Service

UNIQUELY NOLA

- GUMBO
 - Smoked Chicken Andouille Gumbo with White Rice
- SALAD
 - Covey Rise Baby Greens, Tomato, Cucumber, Corn, Pickled Red Onion, Cane Vinaigrette Grilled Louisiana Squash Salad, North Shore Green Beans, Creole Tomato, Grilled Red Onion, Creole Mustard Vinaigrette Cajun Caesar Pasta Salad, Rotini Pasta, Kalamata Olive, Cucumber, Roasted Tomato, Parmesan, Cajun Caesar Dressing
- ENTREE
 - Grilled Chicken Breast, Cajun Seasoning, Crawfish Cream Sauce, Roasted Mushrooms Flat Iron Steak, Cajun Mushroom Hash, Fricassee of Squash, Sauce Diable
- SIDES
 - Farmer's Market Vegetables - Yellow Wax Beans, Haricot Verts, Confit Tomato Louisiana Sweet Potato, Chickpea Hash
- DESSERTS

CREOLE

- SALAD
 - Gulf Shrimp Salad, Haricot Verts, Tri-Colored Peppers, Roasted Tomato, Shaved Celery Hearts, Pickled Red Onion, Garlic Dressing Creole Cobb Salad, B&W Arugula, Baby Iceberg Lettuce, Tomato, Cucumber, Goat Cheese, Chopped Cage Free Egg, Pecan Smoked Bacon Muffaletta Pasta Salad, New Orleans Olive Giardiniera, House Cured Salami, Ham, Provolone Cheese
- ENTREE
 - Abita Beer Roasted Bone-In Chicken, Natural Jus Beef Bourguignon Blackened Louisiana Catfish, Tri-Color Pepper Ragout
- SIDES
 - Herb Brabant Potatoes Farmer's Market Vegetables - Yellow Wax Beans, Haricot Verts, Confit Tomato Tofu Dirty Brown Rice
- DESSERTS
 - Butternut Squash Crème Brulee Chocolate Pecan Pie Stollen

Bananas Foster Cheesecake Bourbon Crème Brulee
Caramelized Pecan Bread Pudding

\$140

Per Guest

Spiced Bread Pudding, Vanilla Creme Anglaise

\$140

Per Guest

Q SMOKERY

SALADS

Creole Potato Salad, Pecan Smoked Bacon, Coarse Mustard Dressing Grilled Vegetable Orzo Pasta Salad Shaved Broccoli, Cauliflower, and Brussel Sprout Salad, Parmesan, Sherry Shallot Vinaigrette

FROM THE SMOKER

Dry Rubbed Pulled Pork Shoulder, Memphis Style BBQ Sauce Pulled Smoked Chicken, Carolina Gold Style BBQ Sauce Q Smoked Beef Brisket, St Louis Style BBQ Sauce

SIDES

Classic New Orleans Red Beans, Smoked Andouille, White Rice Q Smokery Macaroni & Cheese Slow Cooked Collard Greens with Pecan Smoked Bacon, Onion Smothered Green Beans, Crispy Fried Onions Smoked Tofu Baked Beans

DESSERTS

Buttermilk Panna Cotta, Chambord Strawberry Hazelnut Crème Brulee Fudge Brownies House Made Satsuma Lemonade

\$140

Per Guest

Groups of 25 guests and under are subject to a \$8.00 per guest surcharge. Desserts cannot be served at a different time or location than the scheduled dinner time period. Menus valid through June 30, 2024. All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through Any events added within 72 hours are subject to an additional 25% surcharge

ALTERNATIVE OPTIONS

Chef Kalych and his team strive to provide options for any guest with special dietary needs. We pride ourselves on ensuring everyone has a wonderful dining experience. These dishes offer variety for your vegan and vegetarian guests options each day.

ALTERNATIVE OPTIONS

SUNDAY

Artichoke, Roasted Pepper and Chickpea Tagine, Olives, Preserved Lemons

MONDAY

Tamari Soy Glazed Tofu and Mushrooms, Crispy Brussels Sprouts, Coconut Jasmin Rice

TUESDAY

Twice Cooked Sweet Potato, Lentils, Broccolini Citrus Herb Oil

WEDNESDAY

Vegan Miso Polenta, Roasted Eggplant, Cauliflower Broccoli, Baby Carrots, Cherry Tomato Relish

THURSDAY

Grilled Cauliflower Steak, Vegan Cauliflower Puree, Farro, Chimichurri

FRIDAY

Quinoa Stuffed Creole Tomato, Herb Roasted Squash, Pepper Coulis

SATURDAY

Spelt & Root Vegetable Risotto, Seared Grape Tomatoes, Spicy

DESSERTS

Vegan Strawberry Shortcake, Strawberry Coulis, Fresh Berries

Vegan Chocolate Fudge Cake, Raspberry Coulis, Fresh Raspberries

Vegan Chocolate Pot de Creme, Raspberry Coulis, Fresh Raspberries (GF)

Vegan Panna Cotta, Mango Coulis, Mango Compote (GF)

KOSHER AND HALAL MEALS

Kosher or Halal Continental Breakfast: \$65 Kosher or Halal Breakfast: \$74 Kosher or Halal Lunch: \$86 Kosher or Halal Boxed Lunch: \$68 Kosher or Halal Reception Plate (Hot or Cold): \$45 Kosher or Halal Dinner: \$102 Meal must be ordered with your event manager at least (7) Business Days prior to requested meal date. Orders cannot be placed between Friday Sundown - Saturday Sundown (18 Days is Preferred)

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024 Any events added within 72 hours are subject to an additional 25% surcharge



SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate. Prices below by the Bottle

SEASONAL WINE SELECTIONS

Chateau Ste Michelle, 2021 Mimi Chardonnay, Horse Heaven Hills | \$64
Crafted in a lightly oaked, fresh style - allowing bright, elegant fruit to shine through. Pairs well with Salmon, Crab Cakes and Poultry dishes

Chateau Ste Michelle, 2018 Mimi Cabernet Sauvignon, Horse Heaven Hills | \$64
This Cabernet Sauvignon captures the bright fruit, intricate spice and polished finish for which Chateau Ste. Michelle's Canoe Ridge Estate Vineyard is renowned. Pairs well with Braised or Grilled Beef and other hearty dishes.

H3 Wines, 2019 Red Blend, Horse Heaven Hills | \$64
Focused and generous, offering an open texture and inviting flavors to include cherry, currant, red plum and raspberry jam. Pairs well with pepper steak, well-seasoned beef or lamb, rich stews and strong cheeses.

Canvas Brut Blanc De Blancs | \$58
This vino spumante brut is a product of Italy that combines elegance with complexity. The pale straw yellow sparkling wine presents aromas of peach, acacia blossom and unripe golden apple, providing fresh fruit flavors and crisp mouthfeel.

HYATT SIGNATURE WINE SERIES
CANVAS BY MICHAEL MONDAVI

Cabernet Sauvignon, California | \$56
Subtle hints of oak and spice married with lively tannins.

Chardonnay, California | \$56
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Pinot Grigio, Veneto, Italy | \$56
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Pinot Noir, California | \$56
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Delightful on its own as an aperitif or with savory appetizers or entrées.

Piper Sonoma Brut | \$72

Brilliant in color, this wine combines Chardonnay, Pinot Noir and small amounts of both Pinot Blanc and wine from an aged reserve blend. The resulting sparkler is fleshy and lush, with an expansive mouthfeel of fruit and texture. Notes of Gravenstein apple, pear and a touch of honey build to a finish of toast and brioche. Piper Sonoma Brut earned a 91-point rating in Wine Enthusiast’s Best of Year 2020 buying guide.

Villa Sandi Il Fresco Brut | \$64

The grapes used in Villa Sandi Il Fresco Brut come from Treviso, the heart of Italy’s Prosecco region. The nose exhibits aromas of ripe golden apples, acacia and honeysuckle. On the palate, the wine is dry, fresh and fruit-driven, with citrus and stone-fruit flavors.

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024 Any events added within 72 hours are subject to an additional 25% surcharge

BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palate and occasion.

SPARKLING WINES

Canvas Blanc de Blanc, Brut Italy | \$58

Charles Roux, Rose, France | \$62

Villa Sandi, Prosecco, Italy | \$66

La Marca, Prosecco, Italy | \$64

WHITES

Chateau Ste. Michelle, Riesling Washington | \$60

Canvas, Pinot Grigio, Italy | \$56

McBride Sisters, Sauvignon Blanc, Marlborough | \$66

The Crossing, Sauvignon Blanc, Marlborough | \$64

Loveblock, Sauvignon Blanc, New Zealand | \$72

Canvas Chardonnay, California | \$56

Kendall Jackson, Vinters Reserve Chardonnay, California | \$65

Hess Collection, Chardonnay, Napa | \$72

REDS

Decoy by Duckhorn, Red Blend, Sonoma | \$68

McBride Sisters, Red Blend, Central Coast | \$72

Canvas Pinot Noir, California | \$56

Canvas, Cabernet Sauvignon, California | \$56

Caymus Bonanza, Cabernet Sauvignon, California | \$66

Daou, Cabernet Sauvignon, California | \$72

ROSE

Belleruche, Rose, France | \$60

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax Menus valid through June 30, 2024 Any events added within 72 hours are subject to an additional 25% surcharge

HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

NOLA HURRICANE
Conciere Silver Rum, Meyers Dark Rum, Orange Juice, Lime Juice, Passion Fruit, Grenadine, Simple Syrup

\$255 *Per Gallon*
\$15 *Per Drink*

BIG EASY PALMER
Conciere Bourbon, Iced Tea, Lemonade, Simple Syrup

\$250 *Per Gallon*
\$15 *Per Drink*

PURPLE RAIN
Conciere Vodka, Blue Curacao, Cranberry, Pineapple and Lime Juice, Grenadine

\$255 *Per Gallon*
\$15 *Per Drink*

PIMMS CUP
Pimms #1, Mint Twist, Cucumber, Lemon Juice

\$280 *Per Gallon*
\$16 *Per Drink*

SWEET EASY
Conciere Silver Tequila, Apple Pucker, Apple Juice, Sour Mix

\$255 *Per Gallon*
\$16 *Per Drink*

RUM FRESHER
Conciere Silver Rum, Peach Schnapps, Orange Juice, Pineapple Juice, Grenadine

\$220 *Per Gallon*
\$15 *Per Drink*

SAZERAC
Sazerac Rye, Peychaud's Bitters, Angostura Bitters, Simple Syrup, Absinthe

\$16 *Per Drink*

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax Menus valid through June 30, 2024 Any events added within 72 hours are subject to an additional 25% surcharge

BAR PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER DRINK
Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

HOST SPONSORED BAR PER PERSON
These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual

Signature (Well) Cocktails \$14 Conciere Private Label to include: Vodka, Gin, Silver Rum, Silver Tequila, Scotch, Whiskey, Bourbon, and Triple Sec
Super Premium Cocktails \$18 Vodka - Ketel One Gin - Hendricks Rum - Bacardi Superior Tequila - Don Julio Silver Scotch - Glenlivet 12 Whiskey - Jack Daniels Irish Whiskey - Teelings Canadian Whiskey - Crown Royal Bourbon - Woodford Reserve Mezcal - Del Maguet Vida Bourbon-Woodford Reserve
Premium Cocktails \$16 Vodka - Smirnoff Red Gin - Beefeater Rum - Havana Club Aneja Blanco Tequila - Sauza Gold Scotch - Monkey Shoulder Irish Whiskey - Jameson Bourbon - Jim Beam
Domestic, Imported, and Craft Beer \$10 Bud Light Mich Light Blue Moon Corona Urban South Holy Roller IPA White Claw
Signature Wine \$13 Canvas by Michael Mondavi Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon
Sparkling Wine \$14 Canvas by Michael Mondavi
Premium Wine Seasonal Selection, please ask your Event Manager
Soft Drinks, Juices, and Bottled Water \$9 Per person

SELF PAY BARS

Includes a Full Bar Setup. Drink price includes service charge and tax.
Signature (Well) Cocktails \$16
Premium Cocktails \$18
Super-Premium Cocktails \$20
Domestic, Imported, and Craft Beer \$11
Signature Wine \$15
Premium Wine \$17
Sparkling Wine \$16
Soft Drinks, Juices, Bottled Waters \$10

BAR MINIMUMS

Super Premium Brands Minimum of 50 Guests required for package bars Required Beverage Minimum: \$1000.00 per bar

attendance, if higher.

Premium Brands First Hour \$38.00 per Person Second Hour \$17.00 per Person Each Additional Hour \$14.00 per Person
Super Premium Brands First Hour \$42.00 per Person Second Hour \$18.00 per Person Each Additional Hour \$15.00 per Person
Signature (Well) Brands First Hour \$34.00 per Person Second Hour \$16.00 per Person Each Additional Hour \$12.00 per Person
Beer and Wine Only First Hour \$28.00 per Person Second Hour \$15.00 per Person Each Additional Hour \$10.00 per Person

LABOR CHARGES

Bartenders, \$300.00/each up to three hours Waiter Fee, \$185.00/each per hour



ADDITIONAL INFORMATION

Additional Information is provided in order to better assist you with your event.

FOOD AND BEVERAGE GUIDELINES

Buffet Meals

All buffets will be displayed for no longer than 1.5 hours of service time 1 single sided buffet line will be set for every 100 guests Desserts and bakeries cannot be removed from the menu to replace an AM or PM break

Plated Meals

It is recommended that you request Dietary Restrictions with your guests. Should you not collect this information, the hotel will prepare 3% of your guarantee as a Vegan/Vegetarian menu option Plated events will not have overset tables and chairs. Should you require overset seating, a fee of \$100 per table will be charged. The table will not be set and a reserved sign will be placed on the tables. Desserts cannot be removed from the menu to be placed on an AM or PM break.

SERVER AND ATTENDANT FEES

Food

Chef Attendant - \$240/each up to 1.5 hours Servers - \$185/each per hour

Beverage

Bartenders - \$300/each up to 3 hours Wine Stewards - \$185/each up to 4 tables Servers - \$185/each up to 1 hour

All Prices Subject to 26% Service Charge and 10.20% State Sales Tax. Menus valid through June 30, 2024 Any events added within 72 hours are subject to an additional 25% surcharge