

THE WESTIN

NEW ORLEANS
CANAL PLACE

The Silver Wedding Package

Passed Hors D'Oeuvres

(Choice of Three)

*Barquette of Crawfish
Miniature Muffalettas
Smoked Turkey and Avocado Roll
Assorted Canapes*

*Bruschetta Pomodora
Smoked Salmon Pinwheels
Asparagus Wrapped in Prosciutto
Thai Chicken Lettuce Wraps*

Displayed

Baked Brie en Croute Garnished with Fresh Berries and Sliced French Bread

Hot Hors D'Oeuvres

(Choice of Four)

*Spanakopita
Bronzed Chicken Tenderloins
Spicy Catfish Fingers
Parmesan Artichoke Hearts
Thai Spring Rolls*

*Smoked Chicken Quesadilla
Beef or Chicken Sate
Miniature Crab Cakes
Andouille Stuffed Mushrooms*

Pasta Station

(Choice Of One)

*Penne Pasta with Smoked Chicken, Parmesan Cream Sauce
Bow Ties with Crawfish Tasso Sauce*

Carving Station

(Carved by Culinarian)

Steamship Round of Beef

With Appropriate Accompaniments and Silver Dollar Rolls

*Freshly Brewed Coffee, Decaffeinated Coffee,
and A Selection of Teas*

Hand Passed Service of Wedding Cake and Groom's Cake

\$45.00 Per Person

A Taxable 22% Service Charge and 9.75% Sales Tax on Food and Beverage will be added.

Prices may be confirmed three months prior to event.

100 Rue Iberville, New Orleans, Louisiana 70130 (504) 553-5015 Fax (504) 553-5133

THE WESTIN

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The Gold Wedding Package

Passed Hors D'Oeuvres

(Choice of Four)

*Barquette of Crawfish
Bruschetta Pomodora
Miniature Muffalettas
Fresh Tuna Tartare
Smoked Turkey and Avocado Roll*

*Asparagus Wrapped in Prosciutto
Assorted Canapés
Thai Chicken Lettuce Wraps
Crab Salad Canapés
Prosciutto, Gorgonzola Crostini*

Soup Station

(Choice of One)

*New Orleans Style Seafood & Andouille Gumbo
Sweet Corn & Crab Bisque*

Hot Hors D'Oeuvres

(Choice of Four)

*Spanakopita
Mushroom Beggars Purse
Spicy Catfish Fingers
Parmesan Artichoke Hearts
Thai Spring Rolls
Pear & Brie in Phyllo*

*Scallops Wrapped in Bacon
Beef or Chicken Sate
Miniature Crab Cakes
Andouille Stuffed Mushrooms
Shrimp Tempura
New Orleans Barbequed Shrimp*

Pasta Station

(Choice Of Two)

*Penne Pasta with Smoked Chicken, Parmesan Cream Sauce
Bow Tie Pasta with Crawfish Tasso Sauce
Rotini , Sauté of Shrimp, Scallops, Garlic Tomato and Brandy*

Carving Station

Carved by Culinarian

(Choice of Two)

Steamship Round of Beef

Oven Roasted Turkey Breast

Garlic Crusted Pork Loin

With Appropriate Accompaniments and Silver Dollar Rolls

*Freshly Brewed Coffee, Decaffeinated Coffee,
and A Selection of Teas*

Hand Passed Service of Wedding Cake and Groom's Cake

\$60.00 Per Person

A Taxable 22% Service Charge and 9.75% Sales Tax on Food and Beverage will be added.

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THE WESTIN

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The Platinum Wedding Package

Passed Hors D'Oeuvres

(Choice of Four)

*Barquette of Crawfish
Fresh Tuna Tartare
Asparagus Wrapped in Prosciutto
Crab Salad Canapés*

*Miniature Muffalattas
Smoked Turkey and Avocado Roll
Thai Chicken Lettuce Wraps
Prosciutto, Gorgonzola Crostini*

*Miniature Caprese Salads
Assorted Sushi Rolls
Lobster Shooters*

Italian Antipasta Display

*Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone,
Italian Breads & Flavored Italian Oils*

Hot Hors D'Oeuvres

(Choice of Four)

*Spanakopita
Beef or Chicken Sate
Parmesan Artichoke Hearts
Shrimp Tempura*

*Scallops Wrapped in Bacon
Spicy Catfish Fingers
Andouille Stuffed Mushrooms
Pear & Brie in Phyllo*

*Mushroom Beggars Purse
Miniature Crab Cakes
Thai Spring Rolls
New Orleans Barbequed Shrimp*

Southern Grits Station

*Crawfish Tails Sautéed in Parmesan Cream Sauce
Louisiana Gulf Shrimp Sautéed with Brandy Cream Sauce
Served Atop Buttered Grits & Appropriate Garnishes*

Soup Station

(Choice of One)

*New Orleans Style Seafood & Andouille Gumbo
Sweet Corn & Crab Bisque*

Pasta Station

(Choice Of Two)

*Penne Pasta with Smoked Chicken, Parmesan Cream Sauce
Bow Ties with Crawfish Tasso Sauce
Rotini , Sauté of Shrimp, Scallops, Garlic Tomato and Brandy*

Carving Station

*Carved by Culinarian
Roasted Beef Tenderloin
AND*

*Oven Roasted Turkey Breast
With Béarnaise Sauce and Silver Dollar Rolls*

Freshly Brewed Coffee, Decaffeinated Coffee, and A Selection of Teas

Hand Passed Service of Wedding Cake and Groom's Cake

\$75.00 Per Person

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Enhancements

Smashed Potato Bar

Garlic Mashed Potatoes, Sweet Potato Mash

Served with Butter, Cheddar Cheese, Green Onions, Sour Cream, Bacon Bits, Gravy, Brown Sugar and Pecans

Presented in Martini Glasses

\$10 Per Person

New Orleans Raw Bar

Jumbo Iced Gulf Shrimp, Oysters on the Half Shell, Marinated Crab Claws

Served with Cocktail & Remoulade Sauce

\$18 Per Person

(Minimum of 25 Guest)

Cheese Display

Imported & Domestic Cheeses

Garnished with Fresh Fruit, Sliced French Bread & English Water Crackers

\$6 Per Person

Soup Station

Selection of One of the Following:

Corn & Crab Bisque, Seafood & Andouille Gumbo, Cream of Mushroom & Artichoke

\$6 Per person

Pasta Station

Tortellini & Penne Pasta

Sautéed with Marinara or Parmesan Cream Sauce

\$8 Per Person

Add Grilled Chicken Breast \$11 Per Person

Add Sautéed Shrimp \$14 Per Person

Bananas Foster Flambé Station

Sliced Bananas Sautéed with Brown Sugar, Cinnamon

Flambéed with Banana Liqueur and Dark Rum

Served Over Vanilla Bean Ice Cream

\$8 Per Person

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Cold Hors D'Oeuvres

Per 100 Pieces

<i>Strawberry Brie Canapés</i>	<i>\$300.00</i>
<i>Melon and Prosciutto</i>	<i>\$300.00</i>
<i>Smoked Turkey and Avocado Roll</i>	<i>\$300.00</i>
<i>Barquette of Crawfish and Leeks</i>	<i>\$300.00</i>
<i>Assorted Canapés</i>	<i>\$300.00</i>
<i>Miniature Muffalettas</i>	<i>\$400.00</i>
<i>Asparagus and Beef Roulade</i>	<i>\$325.00</i>
<i>Crabmeat Tartelettes</i>	<i>\$350.00</i>
<i>Steak Tartare Canapés</i>	<i>\$375.00</i>
<i>Genoa Salami with Dijon Cream</i>	<i>\$400.00</i>
<i>Fresh Tuna Tartare</i>	<i>\$400.00</i>
<i>Prosciutto, Gorgonzola Crostini</i>	<i>\$400.00</i>
<i>Thai Chicken Lettuce Wraps</i>	<i>\$400.00</i>
<i>Iced Gulf Shrimp, Cocktail Sauce</i>	<i>\$400.00</i>
<i>Belgian Endive with Crab Mousse</i>	<i>\$400.00</i>
<i>Lobster Medallion Canapés</i>	<i>\$400.00</i>

Hot Hors D'Oeuvres

Per 100 Pieces

<i>Chicken Quesadillas</i>	<i>\$300.00</i>
<i>Stuffed Mushroom Caps, Andouille Sausage</i>	<i>\$300.00</i>
<i>Spicy Catfish Fingers, Remoulade Sauce</i>	<i>\$300.00</i>
<i>Spinach and Feta Cheese in Phyllo Dough</i>	<i>\$300.00</i>
<i>Parmesan Stuffed Artichoke Hearts</i>	<i>\$300.00</i>
<i>Chicken Tenderloins, Orange Horseradish Sauce</i>	<i>\$300.00</i>
<i>Oriental Chicken Sate, Peanut Sauce</i>	<i>\$350.00</i>
<i>Beef Sate, Teriyaki Sauce</i>	<i>\$350.00</i>
<i>Pear and Brie in Phyllo</i>	<i>\$350.00</i>
<i>Thai Spring Rolls</i>	<i>\$350.00</i>
<i>Vegetable Egg Rolls</i>	<i>\$350.00</i>
<i>Grilled Fresh Oysters</i>	<i>\$400.00</i>
<i>Petit Beef Wellington</i>	<i>\$450.00</i>
<i>Blackened Tuna Medallions, Citrus Beurre Blanc</i>	<i>\$400.00</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$450.00</i>
<i>Wild Mushroom Beggars Purse</i>	<i>\$400.00</i>
<i>Louisiana Crabcakes, Remoulade Sauce</i>	<i>\$400.00</i>
<i>New Orleans Style Barbecued Shrimp</i>	<i>\$400.00</i>
<i>Coconut Shrimp, Mango Chutney</i>	<i>\$400.00</i>
<i>Baked Oysters Rockefeller</i>	<i>\$400.00</i>

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Dinner Suggestions

*All Dinners are served with your selection of Soup, Salad, and Dessert.
Bakery Fresh Rolls and Butter, Freshly Brewed Starbucks Coffee and Decaffeinated Coffee,
And a Selection of Teas are also included.*

SOUPS

*Chicken and Andouille Gumbo
Mushroom And Artichoke Bisque
Roasted Garlic and Potato Soup with Red Pepper Cream*

The following soup may be selected for an additional charge of \$3.00 per person:

*Sweet Corn with Lump Crabmeat Bisque
New Orleans Style Turtle Soup*

SALADS

Cesar Salad with Garlic Basil Croutons

*Mixed Baby Greens, Sundried Cherries, Pecans,
and Herbed Cheese Croutons
with a Balsamic Vinaigrette*

*Sliced Tomatoes, Buffalo Mozzarella and Red
Onions with Olive Oil and Fresh Basil*

Lettuce Wedge

Crumbled Blue Cheese, Tomato & Bacon

*Spinach Salad with White Mushroom,
Julienne of Red Bell Pepper and
Crumbled Goat Cheese
and Warmed Bacon Dressing*

SPECIALTY APPETIZERS

The following items may be selected at an additional charge per person:

*Shrimp and Scallops in Phyllo Pastry, Sauce Nantua ~ \$10.00
Chilled Gulf Shrimp, Cocktail Sauce ~ \$12.00
Louisiana Crabcakes, Creole Hollandaise Sauce ~ \$9.00
Sauteed Crawfish and Shiitake Mushrooms in Puff Pastry, Lobster Sauce ~ \$10.00*

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Chicken Wellington

*Boneless Breast of Chicken, Mushroom Duxelle Wrapped in Puff Pastry
Asparagus and Rosti Potatoes*

\$46.00

Filet Mignon

*Center Cut Filet Mignon with Merlot Enhanced Demi-Glaze
Fresh Asparagus and Yukon Gold Mashed Potatoes*

\$60.00

Roasted New York Strip Sirloin

*Sliced New York Strip Sirloin with Bordeaux Red Wine Sauce
Horseradish Mashed Potatoes, Tomato Gruyere with Julienne Vegetables*

\$54.00

Fillet of Atlantic Salmon

*Grilled Fillet of Sesame Glazed Salmon
Savoyarde Potato, Fresh Asparagus and Roasted Red Peppers*

\$48.00

Seared Sea Bass

*6 oz. Hazelnut Crusted Sea Bass with Frangelico Beurre Blanc
Served Atop Sautéed Spinach and Yukon Gold Mashed Potatoes*

\$52.00

Rosemary And Black Pepper Crusted Pork Loin

*Rosemary and Black Pepper Crusted Sliced Pork Loin
With Wild Mushroom Marsala Sauce, Roasted Potatoes and Grilled Vegetables*

\$48.00

Veal Chop

*Seared Veal Chop with Red Wine Demi-Glaze
Yukon Gold Mashed Potatoes and Julienne Vegetables*

\$58.00

Filet Mignon And Jumbo Lump Crab Cake

*Filet Mignon in Cabernet Roasted Shallot Sauce
Served with Jumbo Lump Crab Cake, Dijonnaise Cream
Seasoned Sautéed Spinach, Savoyarde Potato*

\$65.00

Filet Mignon And Seared Sea Bass

*Filet Mignon in Bordelaise Sauce
Served with Seared Hazelnut Crusted Sea Bass
Grilled Asparagus and Yukon Gold Mashed Potatoes*

\$70.00

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Dinner Desserts

Amaretto Almond Cheesecake

Carrot Cake

Tiramisu

New York Style Cheesecake

Bourbon Pecan Pie

Ultimate Chocolate Cake

Strawberries Romanoff

Lemon Mist Cake

Key Lime Pie

Italian Cream Layer Cake

Bananas Foster Flambé

** Add \$5 to Menu Price**

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Dinner Buffet Suggestions

“Taste of New Orleans”

*New Orleans Style Seafood & Andouille Gumbo
Baked Oysters Rockefeller Royale
Sliced Seasonal Fruits and Berries
Marinated Mushroom Salad
Mixed Baby Greens, Choice of Dressings*

*Grilled Chicken Breast, Creole Mustard
Crawfish Etouffee with Rice Pilaf
Trout Almondine
Blackened Sliced Pork Loin
Garlic Roasted Potatoes
Fresh Seasonal Vegetable Medley
Bakery Fresh Rolls and Butter*

Desserts

New Orleans Bread Pudding, Whiskey Sauce

Praline Cheesecake

Pecan Pie

Bananas Foster Flambé

*Freshly Brewed Starbucks Coffee and Decaffeinated Coffee,
A Selection of Teas*

\$58.00 Per Person

(Minimum of 50 Guests Required)

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“Prime Rib Buffet”

Greek Salad

Caesar Salad

Filed Greens, Assorted Dressings

Grilled Balsamic Vegetable Platter

Beefsteak Tomato-Sweet Onion Maytag Bleu Cheese Platter

Carved Prime Rib

(Carved by Culinarian)

~Selection of Two Additional Entrees~

Seared Salmon

Parmesan Crusted Swordfish

Chicken Piccata

Roasted Herb Crusted Pork Loin

Penne Bolognese

White Cheddar Au Gratin Potatoes

Roasted Pepper Rice

Fresh Seasonal Vegetables

Bakery Fresh Rolls and Butter

Desserts

Key Lime Pie

Carrot Cake

Chocolate Decadence Cake

Pecan Pie

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee,

A Selection of Teas

\$50.00 Per Person

(Minimum of 50 Guests Required)

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“Classic Dinner Buffet”

*Beefsteak Tomato-Sweet Onion Maytag Blue Cheese Platter
Caesar Salad or Field Greens Salad
Assorted Dressings
Chilled Tortellini Salad*

*~Selection of Three Entrees~
Sliced Roast New York Strip
Braised Brisket of Beef
Grilled Gulf Fish
Chicken Piccata
Andouille Stuffed Chicken Breast
Seared Fillet of Salmon
Penne Bolognese*

*White Cheddar Au Gratin Potatoes
Wild Rice Pilaf
Fresh Seasonal Vegetables
Bakery Fresh Rolls and Butter*

Desserts

New Orleans Bread Pudding, Whiskey Sauce

Carrot Cake

Pecan Pie

*Black Forest Cake
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee,
A Selection of Teas*

\$45.00 Per Person

(Minimum of 50 Guests Required)

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Wedding Reception Beverages

Option I – The host will be charged on a consumption basis.

Premium Brands Bar

*Jack Daniels Black Label Tennessee Whiskey
J & B Blended Scotch Whiskey
Absolut Vodka
Beefeater Dry Gin
Bacardi Puerto Rico Rum
Canadian Club Blended Canadian Whiskey
Jose Cuervo Gold Tequila
\$7.00 per drink*

Super Premium Brands Bar

*Maker's Mark Kentucky Straight Bourbon Whiskey
Johnnie Walker Red Blended Scotch Whiskey
Kettle One Vodka
Tanqueray Dry Gin
Bacardi Puerto Rico Rum
Seagram's Crown Royal Canadian Whiskey
1800 Reposado Tequila
\$8.00 per drink*

*Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Canyon Road Merlot
White Zinfandel
Sparkling Wine
\$7.00 per glass*

BEER SELECTIONS

*Domestic \$5.00 per bottle
Imported/Specialty Beer \$5.50 per bottle
Non-Alcoholic Beer \$5.00 per bottle*

SOFT DRINKS

\$4.00 each

MINERAL WATER

\$4.50 each

Option II – The host will be charged the following price per person:

Three Hour Packages

*Premium Brands Package: \$30.00 Per Person
(*\$3.00 Per Person Per Each Additional 30 Minute Period)*

*Super Premium Brands Package: \$35.00 Per Person
(*\$5.00 Per Person Per Each Additional 30 Minute Period)*

*(*Based Upon the Original Confirmed Guest Count)*

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Congratulations on your engagement as it certainly would be our privilege to assist you with your Wedding plans.

The Westin New Orleans is located atop the Canal Place Shopping Center and offers the most luxurious accommodations in New Orleans. The 11th floor lobby is appointed with elegant furnishings, imported marble and offers a magnificent view of both the French Quarter and the Mississippi River. The private dining rooms are handsomely appointed with rich wood paneling, Crystal Chandeliers and of course, spectacular views.

We are pleased to provide the following additional features as part of our Wedding Reception Services:

- *A Complimentary Luxurious Suite with a Chilled Bottle of Champagne*
- *Reduced Room Rates for your Guests (Based Upon Availability)*
- *Discounted Parking Rates in the Canal Place Parking Garage*
- *Full Service Wedding Reception Planning and Coordination*
- *Private Attendants to personally serve the Bride and Groom*
- *Private use of our Grand Staircase for your Bridal & Family Picture taking*
- *Champagne and Hors d'Oeuvres for Bridal Party Upon return from Ceremony*
- *Ivory Table Linens and Votive Candles*
- *Cake Cutting Service*
- *Complimentary Culinarian and Bartender Fees*
- *Dance Floor and Staging for your Band or DJ*
- *Breakfast for Bride & Groom the Following Morning*

We look forward to the opportunity to meet you in person and to further discuss how we may be of assistance to you in planning such an important and memorable occasion. Please do not hesitate to call should you have any questions or to schedule an appointment, at your convenience, to view our facilities.