

OUR STORIES – **NEW ORLEANS**

FLAVOR

2022

TASTE
EXPLORE
ENGAGE
TOAST

“NO LIMITS”
—CHEF SAM MURILLO

CITY FLAVORS:
CURATED MENUS &
EXPERIENCES
FESTIVAL BREAKS
SWOON-WORTHY
ACTION STATIONS



Hilton
NEW ORLEANS RIVERSIDE

Welcome to New Orleans

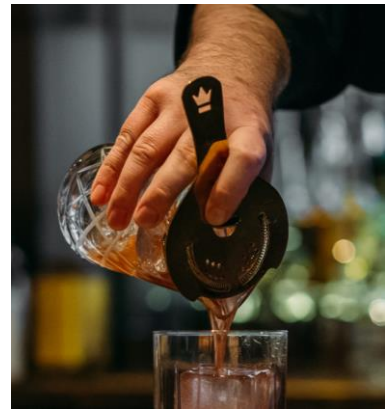
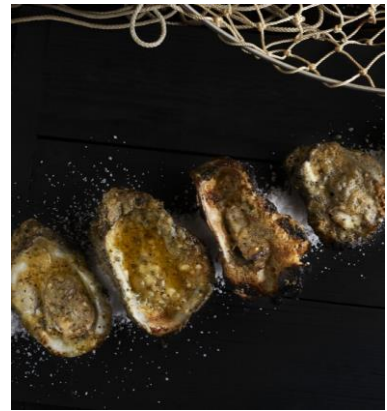
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories, and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, New Orleans offers an abundance of things to do, sights to see, and unique settings. The sky's the limit, and we want you to enjoy the best Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our New Orleans stories, our 2022 menus and our chefs' choices for things to taste, explore, engage, and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or even one curated for you in a space only Hilton can provide.



Hilton New Orleans Riverside

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 Vegetarian

 No added gluten

 Vegan

 Dairy free





Kitchen to Cocktail

Food components have always had a place in cocktail favorites, but a new trend finds the culinary and cocktail worlds merging more than ever before. Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. Or in the cooler months, a bone broth base makes for a savory “stocktail” that is comforting and warm.

Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary inspired cocktail can often be a gastronomical feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter with umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnish, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From the kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.



Zero Proof: A Conscious Choice for a Meaningful Gathering



THERE'S A GROWING DEMAND FOR non-alcoholic drinks that deliver on taste in the same way a cocktail would. Whether in Sober October or Dry January, millennials are seeking a Happy Hour experience that leaves out the booze but keeps the Happy. After all, shouldn't a zero proof cocktail be just as delicious as its spirited counterpart? We think so!

Having a few creative spirit-free choices can make your event more impactful by catering to a larger base of attendees. There are many reasons individuals are choosing to go alcohol-free from designated drivers, pregnancy, religious reasons, or addiction concerns. In fact, a growing movement is wellness-inspired and simply based on seeking healthier alternatives.

It makes sense to offer equally enjoyable options, particularly for business lunches or daytime social events. Flavor is still at the forefront with custom curated house-made syrups, fermented ingredients, and even distilled non-alcoholic spirits. It's entirely possible to serve specialty tinctures that liven the mood, with complex and intriguing elements but without the possible hangover.

The options are endless for a creative selection of non-alcoholic offerings, making for a memorable and joyful event that is celebrated by all.



Breakfast Buffets

Minimum 25 people. Maximum of 60 minutes of service.

True Essentials

select three juices: orange, grapefruit, tomato, cranberry | coffee, decaffeinated coffee, tea service | local market whole fruit | assorted breakfast breads (including no added gluten) | sweet butter and jams | individual plain and flavored yogurts | assorted individual cereals (including no added gluten)

Elevated Essentials

select three juices: orange, grapefruit, tomato, cranberry | coffee, decaffeinated coffee, tea service | assorted breakfast breads (including no added gluten) | sweet butter and jams | local market sliced fruit | overnight oats | berry parfaits

Breakfast Boosts

Per person pricing: Based on ordering for full event guarantee

Per piece pricing: Based on not ordering for full event guarantee

Breakfast Wrap

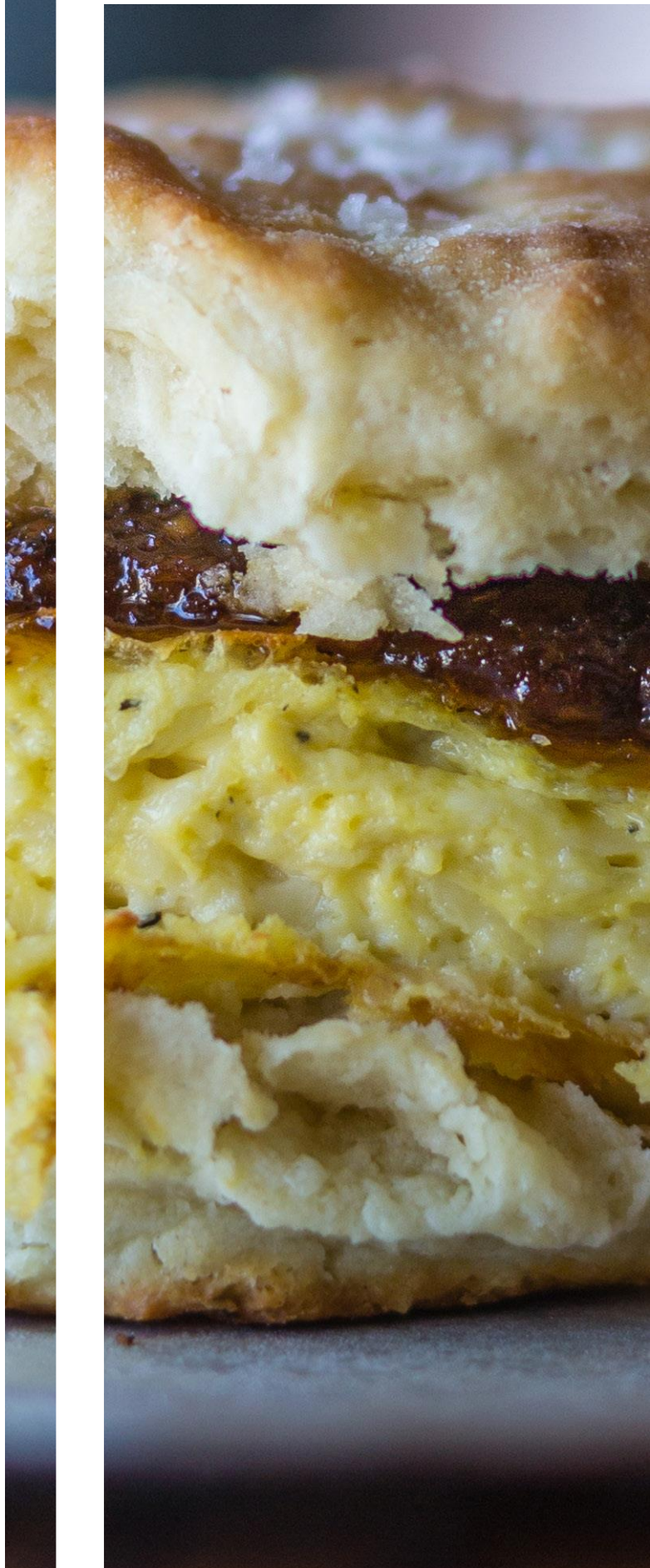
cage-free scrambled eggs, bacon, sharp cheddar cheese

Croissant Sandwich

cage-free scrambled eggs, smoked ham, Swiss cheese

Biscuit Sandwich

cage-free scrambled eggs, andouille sausage, pepper jack cheese



Breakfast Buffets

Minimum 25 people. Maximum of 60 minutes of service.

Included in all buffets:

select three juices: orange, grapefruit, tomato, cranberry | coffee, decaffeinated coffee, tea service | assorted breakfast breads (including no added gluten) | sweet butter and jams | local market sliced fruit | overnight oats | berry parfaits

Hot Entrées

Scrambled Eggs Substitute

egg beaters, egg whites

Scrambled Eggs

cheddar cheese blend, fresh herbs

Hard-Boiled Farm-Fresh Eggs

Vegetable Frittata

Toy Box tomatoes, baby kale, marinated feta cheese

Bacon Frittata

applewood bacon, shredded potatoes, bell peppers, mozzarella cheese blend

Buttermilk Pancakes

sweet butter, warm maple syrup

Biscuits and Gravy

country sausage gravy

Breakfast Wrap

cage-free scrambled eggs, bacon, sharp cheddar cheese

Croissant Sandwich

cage-free scrambled eggs, smoked ham, Swiss cheese

Biscuit Sandwich

cage-free scrambled eggs, andouille sausage, pepper jack cheese

Irish Steel-Cut Oatmeal

dried fruit and brown sugar

French Toast Bread Pudding

Spiced bread pudding with praline sauce

Sides

O'Brien Potatoes

sliced potatoes, onions, bell peppers

Russet Potatoes

caramelized onions, parsley, scallions, sea salt

Red Potatoes

scallions, rosemary, thyme

Cheddar Grits

Papa Tom's stone-ground grits, cheddar cheese, green onions

Breakfast Meats

selections: applewood bacon | Canadian bacon | pork sausage links | pork sausage patties | chicken apple sausage | turkey sausage | turkey bacon | country ham

AM SIPS AND PM BREWS

Spice up the morning with the perfect AM beverage!

Nothing says NOLA like our custom coffee and chicory blend

Morning in New Orleans, time for a Brandy, try a Brandy Milk Punch, a classic NOLA brunch cocktail made famous by Brennan's

Tea Bar of custom loose tea blends and steeped tea press with healthy stir-ins such as honey, lavender and ginger

Pressed Juice is all the craze right now and we have a variety of flavors to bring energy to your event

Plant-based milk such as oat, almond, and flax are available for coffee or cereal stations



Action Stations

Stations are designed to complement your breakfast and must be ordered in addition to breakfast buffet.

Leidenheimer Pain Perdu Station 🍷

vanilla and cinnamon soaked po' boy loaf
select five: maple syrup | seasonal berry compote | candied pecans | sticky toffee praline sauce | whipped cream | chocolate shavings | local sweet butter | powdered sugar

Liquid Nitro Yogurt Parfait Station 🍷

Greek yogurt, frozen with liquid nitrogen | local honey | ancient grain granola | fruit compote | local berries

Biscuit Bar 🍷

homemade buttermilk biscuits (to include no added gluten biscuits -on request only) | local jams | whipped butter

Omelet Station 🍷

select six: bacon | ham | chicken andouille sausage | Gulf shrimp | crawfish | onion | mushroom | tomato | peppers | spinach | Swiss cheese | cheddar cheese

Potato Hash Bowl Station 🍷

scrambled eggs | red eye gravy | roasted potatoes | slow cooked beef short rib | shrimp | wild mushrooms | sweet onions | bell peppers | sweet potatoes | chopped spinach

Shrimp and Grits Station 🍷

Gulf shrimp | New Orleans rosemary Abita beer-infused barbecue sauce | Papa Tom's grits | crispy tasso ham | scallions | cheddar cheese

Poached Egg Station 🍷

perfect poached eggs | corned beef hash | deviled Louisiana blue crab cake | Canadian bacon | English muffin | Creole mustard hollandaise

Beignet Station 🍷

warm New Orleans beignets | powdered sugar | chocolate | caramel

Plated Breakfasts

Minimum 25 people. Maximum of 90 minutes of service.

Plated breakfasts include:

orange juice | coffee | decaffeinated coffee | tea service

Traditional Scrambled Eggs 🍳

breakfast potatoes | sausage | bacon

Vegetarian Frittata 🌿

seasonal vegetables | breakfast potatoes | oven roasted tomato salad

Steak and Eggs 🍳

grass-fed Coulotte steak | scrambled cage-free eggs | roasted tomatoes | breakfast potatoes

Sweet Potato Hash 🍳

poached eggs | creole mustard hollandaise

Enhancements

Yogurt and Berry Parfait 🍓

Greek yogurt | house granola | seasonal berries | local honey | raspberry compote | mint

Individual Fruit Salad 🍓

Family Style Breakfast Breads 🍞



**AM/PM
BREAK MENUS**



Festival Breaks

Minimum of 25 people. Maximum of 30 minutes of service.

Jazz Fest

spiced pecans | assorted Zapp's potato chips | Café au Lait bread pudding | chocolate-covered strawberries | Grand Marnier spike

Crawfish Fest

crawfish cheddar biscuits | corn maque choux | crawfish pie | crawfish bread

Beignet Fest

powdered sugar | nutella | spinach and artichoke

Gentilly Fest

biscuits | sweet butter | jams | honey | fried chicken bites | roasted peanuts

Nacho Fest

select two: chili con carne | vegetarian three-bean chili | braised barbecue pork | pulled chicken
tortilla chips | cheddar cheese sauce | pickled jalapenos | scallions | sour cream | guacamole | pico de gallo

Oktober Fest

Bavarian pretzel bites | seasonal beer cheese | grain mustard | bratwurst bites | sauerkraut | Emmentaler cheese | cornichon pickle | black forest cake

Ponchatoula Strawberry Fest

strawberry shortcake | liqueur-infused chocolate covered strawberries | house made ruby chocolate cookies | white chocolate strawberry blondies

Mardi Gras

king cake | masquerade cupcakes | boudin balls | crawfish mac n' cheese

Health Fest

crudités | chipotle ranch | assortment cheeses | flat breads | seasonal whole fruit

Fall Fest

roasted walnuts | roasted almonds | popcorn | dried fruit | white and dark chocolate chips | granola

Candy Fest

traditional candy bars | loose candy | gummy bears | Skittles | Reese's Pieces | red licorice | chocolate-covered almonds | pralines | mixed nuts

Brew Fest

bottled cold brew | espresso bar: cappuccinos and lattes | flavored syrups | classic New Orleans beignets

Mindful Eating Breaks

Minimum of 25 people. Maximum of 30 minutes of service.

Smarty Plants

beet and lemon panna cotta | herbed hummus with celery and carrots | nut and seed power grain truffles | vegetable crisps

Seeds of Change

amaranth seed muffin | banana tahini loaf | chia berry pudding | spiced pumpkin and sunflower seeds | lightly salted popcorn

Meditative Moment

assorted juices: green, berry, energy, detox | sashimi tuna poke | apple wedges | peanut butter | vegetable crisps | seasonal fruit and berry salad | cucumber-infused water

Midday Stretch

seasonal hummus selection | cracked lavosh | seasonal vegetables | baby kale and quinoa salad | shrimp ceviche | seasonal fruit salad | fruit and herb infused water

Add-on: Bottled Nitro Cold Brew

A la Carte

Break Selections

Snacks

- Fresh house-made breakfast breads 🍃
- Assorted bagels with cream cheese 🍃
- Whole fresh fruit 🌿🌍🌱
- Fresh Cut Fruit with honey yogurt dip
- Low-fat Greek yogurt 🌱🌱
- House made granola Greek yogurt parfait 🍃
- Assorted granola bars and power bars 🍃
- Trail Mix bags 🍃
- Zapp's Cajun potato chips 🍃🌱
- Bags of popcorn 🍃
- Popcorn cart with attendant
- Tortilla chips with salsa rojo and guacamole 🌱🌱🌱
- Giant soft pretzels with mustard 🌿🌱
- Crisp garden vegetables with hummus 🌱🌱🌿
- Mardi Gras King Cake (feeds 10-12) 🍃
- Pralines 🍃🌱
- Macarons 🍃🌱

- Chocolate brownies or white chocolate blondies 🍃
- House made cookies 🍃
- Assorted cupcakes 🍃
- King size candy bars 🍃
- Novelty ice cream bars 🍃

Beverages

BREW

- 100% Columbian regular coffee
- 100% Columbian decaffeinated coffee
- Coffee and chicory blend (*Nola classic*)
- Assorted herbal and caffeinated teas with hot water
- Starbucks brewed coffee or decaffeinated coffee
- Bottled Cold Brew Coffee

BREW Experiences

- Service time for up to 30 minutes.
- Plant-based and non-dairy milk alternatives** available for brew stir-ins, please review with your hotel team in advance for options

Tea Bar

- custom loose tea blends steeped in tea press

A la Carte Break Selections

CHILL

Fruit and herb infused water
Iced tea
Lemonade, seasonal flavors
Fruit punch
Bottled still water
Smart water
Assorted vitamin waters
Assorted bottled juices
Bottled iced tea
Orange, cranberry, grapefruit, apple juice
Individual Odwalla juices and smoothies
Assorted soft drinks
Bottled sparkling water
Red Bull and Diet Red Bull

CHILL Experiences

Service time for up to 30 minutes

Juice and Smoothie Bar

custom juice blends | antioxidant and energy boosts

Drink Your Greens Bar

vegetable based beverages

CHILL Bubbles

Dasani sparkling water, various flavors
San Pellegrino sparkling natural mineral water, various flavors
Assorted soft drinks
Bottled sparkling water
Red Bull and Diet Red Bull
Kombucha, assorted flavors



LUNCH MENUS



Engage & Explore Ideas:

Add these delectable ideas to the day for a more personalized experience

Learn about Mardi Gras and it's world famous krewes

Interact with krewe leaders

Experience live Mardi Gras krewe performances

MONDAY

St. Charles

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Romaine Salad

chopped romaine, seasoned chickpeas, sun-dried tomatoes with goat cheese and red wine vinaigrette, served on side

Green Bean Salad

green beans, grated Parmesan cheese, shaved root vegetables, pecans, Champagne vinaigrette

Gulf Shrimp Salad

tomatoes, sweet garlic, shallots, capers, fusilli pasta, Italian dressing

Sandwiches & Wraps

Tuna Salad Wrap

celery, red onion, roasted red peppers, bibb lettuce, black pepper aioli, tomato wrap

Muffuletta

mortadella, Italian salami, provolone, olive spread, muffuletta bread

Marinated Chicken Sandwich

chicken, garden greens, aged cheddar cheese, tomatoes, herbed aioli, soft roll

Vegetarian Wrap

roasted peppers, roasted tomatoes, roasted artichokes, caramelized onions, hummus spread, wheat wrap

Soup

Minestrone

Garden Vegetable

Hot Mains

Blanc Du Bois Brined Chicken Breast

roasted peppers, onions, tomatoes

Muscadine Wine-Basted Salmon

roasted marble potatoes, Muscadine wine, mustard glaze

Landry's Malbec-Marinated Flank Steak

grilled onions, Malbec Reduction

Foraged Mushroom Fricassee

Boursin grits

Sides

Warm Potato Salad

green onion, Creole mustard vinaigrette

Asparagus and Almond Sauté

citrus oil

Chilled Marinated Heirloom Cauliflower Salad

red wine vinaigrette

Sweets

Bananas Foster Praline Doberge

Creole Cream Cheese King Cake

Crème Brulee

Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

TUESDAY

Plaquemines

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Mixed Lettuce Salad 🌱 🌱 🌱

romaine, red leaf, radish, cherry tomatoes, cucumber, onion, orange ginger dressing

Brussels Sprout Salad 🌱 🌱

shaved brussels sprouts, carrots, bell peppers, scallions, cilantro, sweet soy dressing

Cucumber Salad 🌱 🌱

cucumber, garlic, apple cider vinegar, chili oil, sesame seeds

Sandwiches & Wraps

Pork Loin Banh Mi 🌱 🌱

pickles, cucumbers, carrots, mint, cilantro

Teriyaki Turkey Wrap

lettuce, tomato, teriyaki mayo, spinach wrap

Roast Beef Pho Sandwich

sriracha, red onion, cilantro, bean sprouts, hoisin aioli

Vegetable Bahn Mi 🌱 🌱

cucumber, carrots, daikon radish, cremini mushrooms, sweet chili peppers, cilantro, garlic teriyaki glazed tofu, sriracha aioli

Soup

Tom Kha Gai 🌱 🌱 🌱

coconut lime, lemongrass, chicken, mushroom

Hot Mains

Lemongrass Shrimp 🌱 🌱 🌱

Gulf shrimp, lemongrass, ginger, bell peppers, green onions

Beef and Broccoli

sliced beef, garlic, broccoli, sweet soy sauce

Roasted Portobello Mushroom 🌱 🌱

grilled green onions, teriyaki sauce

Sweet Garlic Fried Chicken 🌱 🌱 🌱

fried chicken, tamari, Korean chili paste, toasted sesame seeds

Sides

Vegetable Fried Rice 🌱 🌱 🌱

sweet peas, edamame, carrots, celery, onions, bean sprouts, egg, sesame tamari

Green Beans 🌱 🌱 🌱

garlic, sesame oil

Bok Choy 🌱 🌱 🌱

crispy garlic, crushed peppers, olive oil

Sweets

Fudge Brownie 🌱

Mango Coconut Custard 🌱 🌱

Matcha Cream Puffs 🌱

Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

WEDNESDAY

St. Bernard

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Panzanella 🌿

croutons, cucumber, zucchini, bell pepper, baby mozzarella, cherry tomatoes, kalamata olives, grilled red onion, spicy Italian dressing

Deconstructed Field Greens Salad 🌿🌱

shredded carrots, hard-boiled egg, olives, pickled beets, feta, balsamic vinaigrette

Chicken Pasta Salad

roasted tomato, black olives, red onion, parmesan, chipotle caesar dressing

Sandwiches & Wraps

Vegan Protein Wrap 🌱🌱

chickpeas, lentils, apricot, cranberries, scallions, whole wheat wrap

Chicken Salad Wrap

grapes, celery, green onion, garlic sauce, mayonnaise, chipotle sauce, tortilla wrap

Tuna Salad Wrap 🌱

pickles, red onion, celery, lettuce, mayonnaise, black pepper aioli, wheat wrap

Turkey Havarti Wrap

tomato, bibb lettuce, black pepper aioli, spinach wrap

Soup

Seafood Gumbo 🌱

Hot Mains

Chicken Picatta

roasted potatoes, caper butter sauce

Redfish 🌱

red pepper sofrito, crawfish beurre blanc

Sliced Flank Steak 🌱🌱

cipollini onions, peppercorn demi

Papa Tom's Polenta 🌱🌱

wild mushroom fricasee

Sides

Penne Pasta Cacciatore 🌱

onion, tomato, bell pepper

Green Beans 🌱🌱🌱

shallot, garlic, creole mustard vinaigrette, piment d'espelette

Garlic Bread 🌱

parmesan cheese, herb butter

Sweets

Tiramisu 🌱

Pistachio White Chocolate Biscotti 🌱

Amaretto Panna Cotta 🌱🌱

Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

THURSDAY

Orleans

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Chopped Gem Salad

grilled corn, onions, peppers, smoked tomato vinaigrette

Cucumber & Tomato Salad

purple onion, apple cider vinaigrette

Crawfish Farfalle Pasta Salad

roasted peppers, green Spanish olives, pepperoncini, creole dressing

Sandwiches & Wraps

Mushroom Wrap

grilled forest mushrooms, romaine lettuce, beefsteak tomatoes, green goddess dressing, whole wheat tortilla

Chicken Sandwich

tomatoes, cabbage slaw, tabasco remoulade, onion bun

Shrimp Salad Wrap

onion, celery, bell pepper, pickled okra, pimento aioli, sun-dried tomato wrap

Roast Beef Sandwich

grilled onions, iceberg lettuce, sharp cheddar cheese, horseradish aioli, soft country hoagie roll

Soup

Chicken and Andouille Gumbo

popcorn rice

Hot Mains

Grass-fed Flank Steak

grilled red onions, Abita turbo dog barbecue sauce

Bronzed Snapper

oven roasted tomato, grilled satsuma beurre blanc

Fried Chicken

Cajun-spice marinated, green onion

Roasted Mirliton

corn maque choux, romesco

Sides

Mac & Cheese

Braised Collard Greens

Red Beans & Rice

Sweets

Boozy Strawberries

Chocolate Espresso Tarts

Crunchy White Chocolate Bread Pudding with Bourbon Caramel Sauce

Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

FRIDAY

Jefferson

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Pasta Salad

roasted red peppers, black beans, fusilli pasta, honey-jalapeno buttermilk dressing

Cherry Tomato Salad

roasted corn, red onions, cucumbers, cilantro-shallot vinaigrette

Romaine Hearts

cotija cheese, shaved radish, cucumbers, cilantro roasted red peppers, smoked caesar dressing

Sandwiches & Wraps

Sweet Potato Wrap

black bean spread, roasted sweet potatoes, pesto, cilantro, parsley, onion garlic, arugula, tomato tortilla

Turkey Club

turkey, bacon, guacamole, pepper jack cheese, lettuce, tomato, roasted red pepper mayo, texas toast

Mexicali Chicken Sandwich

marinated chicken breast, charred tomato spread, red onions, garden greens, artisan roll

Roast Pork Sandwich

red onions, marinated cabbage slaw, salsa verde spread, artisan roll

Soup

Chicken Tortilla Soup

Hot Mains

Fajitas

select one: carne asada or citrus annatto chicken

roasted jalapenos, green onions, pickled jalapenos, cilantro, limes, guacamole, shredded Mexican cheese, iceberg lettuce chiffonade, pico de gallo, sour cream, salsa roja, flour tortilla

Drum Vera Crus

olive and caper tomato sauce

Cumin-Scented Sweet Potato Hash

Sides

Fajita Seasoned Peppers and Onion

Refried Beans

Mexican Rice

Sweets

Horchata Tres Leches

Dulce de leche Cheesecake

Churros with honey

Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

Saturday

St. Tammany

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Green Salad 🌱

blue cheese, candied pecans, dried fruits, cherry tomatoes, red wine vinaigrette

Quinoa Salad 🌱 🌿 🌱

baby kale, orange segments, citrus vinaigrette

Potato Salad 🌱 🌱 🌱

celery, onions, dijonaise

Sandwiches & Wraps

Turkey Club Wrap

bibb lettuce, sharp cheddar cheese, tomatoes, roasted garlic-bacon aioli, flour tortilla

Roast Beef Sandwich

bibb lettuce, tomatoes, smoked gouda cheese, horseradish-Creole mustard mayo, wheat bread

Ham & Cheese Wrap

smoked low country ham, baby Swiss cheese, bibb lettuce, tomatoes, black pepper aioli, spinach wrap

Vegetarian Wrap 🌱

roasted zucchini, roasted summer squash, carrots, baby spinach, olive salad, pesto light mayo, tomato basil wrap

Soup

Creamy Tomato Bisque 🌱 🌱

Hot Mains

Roasted Chicken Breast 🌱 🌱

garlic, olives, thyme

Pacific Grouper 🌱

artichokes and roasted tomatoes, grilled lemon butter sauce

Beef Short Rib 🌱

roasted mushrooms, natural jus

Sides

Seasonal Vegetables 🌱 🌿 🌱

Seasonal Roasted Squash 🌱 🌿 🌱

Roasted Marble Potatoes 🌱 🌿 🌱

Sweets

Yogurt & Berries Tart 🌱

Pistachio Layer Cake 🌱

Pina Colada Mousse 🌱 🌱

Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

Sunday

Natchitoches

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Garden Greens

cherry tomatoes, cucumbers, shaved radishes, Creole mustard-shallot vinaigrette

Old Bay Red Potato Salad

egg, scallions, dijonnaise

Blackened Shrimp Pasta Salad

bell peppers, onion, celery, farfalle pasta, Cajun vinaigrette

Sandwiches & Wraps

Roast Beef Poboy

lettuce, tomatoes, onions, horseradish mayonnaise, Leidenheimer bread

Vegetarian Wrap

chive cream cheese, Bibb tomatoes, Persian cucumbers, olive salad, flour tortilla

Blackened Chicken Wrap

red onions, diced tomatoes, bibb lettuce, spicy remoulade

Ham and Swiss Sandwich

pickles, tomatoes, bibb lettuce, Creole mustard, artisan roll

Soup

Vegetarian Gumbo

Hot Mains

Jambalaya

Vegan Jambalaya

Boudin

creole mustard dipping sauce

Fried Catfish

classic tartar sauce

Bronzed Chicken Breast

stewed tomatoes

Sides

Green Beans with Almonds

Corn Maque Choux

Fried Okra

Sweets

Apple Dulce de Leche Tart

Raspberry Cheesecake Bars

Rocky Road Boulders

Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

Plated Lunches

Minimum 25 people. Maximum of 90 minutes of service.

Select one salad | one entrée | one dessert.

Coffee and hot tea service included.

Salad Starters

Caesar Salad

romaine lettuce, traditional Caesar dressing, parmesan cheese, toasted cornbread crumbs

Roasted Beet Salad

goat cheese, garden greens, balsamic dressing

Local Hydroponic Mixed Greens

pickled red onions, cherry tomatoes, radishes, roasted lemon vinaigrette, turmeric whipped ricotta

Desserts

Chantilly Layer Cake

vanilla sponge, Chantilly cream, lemon curd, fresh berries

Sour Cherry Bread Pudding

locally sourced bread with sour cherries

Bourbon Praline Cheesecake

traditional cheesecake, bourbon caramel, toasted praline pecans

S'mousse (S'more+Mousse)

milk chocolate mousse, roasted graham crumbs, marshmallow fluff

Entrees

Slow-Cooked Chicken Thighs

seasonal squash puree, potato au gratin, white Bordeaux reduction

Roasted Chicken Breast

parsley and Parmesan cheese mashed potatoes, blistered cherry tomatoes, orange and ginger braised carrots, romesco sauce

Braised Beef Short Ribs

pearl onions, roasted wild mushrooms, Papa Tom's boursin grits

Coulotte Steak

sweet pea puree, grilled red onion, Campari tomatoes, roasted garlic fingerling potatoes, house Worcestershire sauce

Local Redfish

Papa Tom's creamy chive grits, stewed crawfish piperade

Seared Gulf Fish

carrot harissa puree, roasted tomatoes, herbed Moroccan couscous

Ravioli

spinach and ricotta-filled pasta, slow-roasted tomato caper sauce, sautéed Swiss chard, toasted pine nuts

Wild Mushroom Fricassee

saffron cauliflower mash, sweet peas, melted leeks

RECEPTION MENUS



Gatherings

Minimum 25 people. Maximum of 90 minutes of service. Chef and server fees additional.

Charcuterie Display 🍷

dried, cured meats | sausage | pates | olives | nuts | toasted crostini

Artisan Cheese Display 🧀

assorted crackers | smoked almonds | spiced pecans | dried fruit | grapes | quince paste | pickled peppers

Vegetable Display 🥕🥒🌿

carrots | celery | broccoli | cauliflower | tomato | radish | cucumbers | peppers | marinated & pickled vegetables | ranch dip

NOLA Chargrilled Oyster Bar Display

New Orleans famous chargrilled oysters | bread

Chilled Seafood Display 🍤🦞

Gulf oysters on the half shell | mignonette | local shrimp | horseradish cocktail sauce | red fish satsuma and bell pepper ceviche

Dim Sum Station 🥟

dumplings: chicken | pork | shrimp | edamame | bbq pork bao bun | spicy soy sauce | ginger teriyaki | Thai chili sauce

House-Made Mozzarella Station 🧀🌿

carved heirloom tomatoes | living basil | balsamic vinegar | extra virgin olive oil | sea salt

Shrimp and Grits Station 🍤

Papa Tom's grits | Cajun bbq shrimp | crispy tasso | green onion

Barbecue Station

select 2: pulled pork | bbq brisket | smoked chicken wings

cole slaw | potato salad | corn bread muffins | sweet bbq sauce | tangy South Carolina vinegar bbq | Nashville spicy bbq

Pasta Station

cheese tortellini, herbed chicken | Cajun cream penne pasta | shrimp scampi | sundried tomato | mushroom | bell peppers | onions | marinara sauce | sea salt and rosemary focaccia

Salad Station

garden greens with your choice of 6 of the following:
cherry tomatoes | cucumbers | red onions | roasted beets | radishes | marinated mushrooms | shredded carrots | hard-boiled egg | marinated chickpeas | artichokes | sunflower seeds | pepitas | garlic herbed croutons | crumbled blue cheese | feta | shredded cheddar | herbed buttermilk | white balsamic vinaigrette | Steen's shallot vinaigrette | tomato vinaigrette

ADD: Chicken

ADD: Shrimp

ADD: living garden hydroponic greens display

Risotto Station 🍷

select 2: braised short rib | creole shrimp | wild mushrooms | toasted pine nuts | sundried tomatoes | asparagus | English peas | parmesan cheese

Gatherings continued

Street Taco Station

pork carnitas | carne al pastor | beef carne asada | roasted Portobello mushrooms | pico de gallo | queso fresco | diced onions | cilantro | lime | mini corn tortillas

ADD: Shrimp

Barbecued Alligator Po'Boy Station 🍷

coleslaw | house-made ginger barbecue sauce | cilantro | pickled carrots | jalapenos | traditional Leidenheimer bread

Carving Stations

Grass Fed Strip Loin

cabernet jus | dinner rolls

Boneless Lamb Loin

cucumber labneh | syrah reduction | dinner rolls

Salmon en Croute

melted leek and crawfish | vermouth reduction

Sous Vide and Sear

Turkey Breast

sage aioli | cranberry chutney | creole mustard Leidenheimer mountain roll

Short Rib

horseradish cream | cabernet reduction | dinner roll

Beef Brisket

balsamic-braised Cipollini onions | house made Worcestershire | dinner roll

Pork Roast

braised red cabbage | creole mustard spiked natural jus | dinner roll

"WHO DAT" WITHOUT A BEVERAGE PAIRING?

TRADITIONALLY KNOWN FOR COCKTAILS, NEW ORLEANS ALSO HAS A GROWING CRAFT BEER SCENE. PAIR A GUMBO DISPLAY OR BARBECUED ALLIGATOR PO' BOY STATION WITH A LOCAL CRAFT BEER STATION FOR THE ULTIMATE "WHO DAT" TAILGATE EXPERIENCE.



Sweet Finales

Minimum 25 people. Maximum of 90 minutes of service. Chef and server fees additional. Attendant required for each station.

Sweet New Orleans Station 🍴

New Orleans famous beignets | powdered sugar | café au lait ice cream

Nitro Chocolate Bark Station 🍴

select 1: white chocolate | milk chocolate | dark chocolate ganache

select 5: cranberries | marshmallows | candied pecans | kettle chips | mixed nuts | Heath toffee bits | Reese's peanut butter cups | pretzel bites | M&M's

Carnival Time 🍴

cotton candy | fried Oreos | hand-dipped caramel apples | warm candied nuts

Bananas Foster Station 🍴

ripe bananas | spiced rum | caramel | vanilla ice cream



**DINNER
MENUS**



Hors d'oeuvres

Cold Hors d'oeuvres

minimum 50 pieces of each item

Roasted Tomato Crostini

basil cream cheese

Smoked Salmon Crostini

Ponchatoula Strawberries & Mascarpone Cream Cheese



Margarita Shrimp Drizzled with a Bloody Mary Cocktail Sauce

Gulf Crab Salad on English Cucumber

fresh oysters over yellow tomato gazpacho, crème fraiche

Watermelon & Goat Cheese with Balsamic Drizzle

Cajun-Spiced Deviled Egg with Crawfish Tail

Mini Muffaletta

filled with olive salad & Italian charcuterie

Charred Rare Beef

green onion spice biscuit, horseradish chive cream

Rice Paper Spicy Shrimp Rolls

Mango, herbs, peanut chili sauce

Hot Hors d'oeuvres

minimum 50 pieces of each item

Bacon-Wrapped Shrimp

maple chili glaze

Mini Beef Wellington

Chicken Satay with Peanut Sauce

Artichoke Beignets

lemon aioli

Spinach and Feta in Phyllo Dough

Sweet Potato Biscuits

shaved tasso, fig butter

Brisket & Smoked Cheddar Grilled Cheese

Tempura Battered Asparagus



Fried Plantains

mango chutney

Server Fee to Pass Hors D'oeuvres

Dinner Buffets

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Frenchman Street

Gulf Seafood Bisque

Locally Grown Salad

bibb lettuce, gorgonzola crumbles, blistered cherry tomatoes, creole ranch dressing

Penne Salad

gulf shrimp, bell peppers, Avery Island vinaigrette

Bronzed Drum

cajun bbq sauce, lump crab salad

Roasted Pork Collar

creole mustard sauce, traditional boudin

Braised Chicken Breast

andouille, crawfish etouffee

Roasted Sweet Potatoes

bourbon butter

Vegan Jambalaya

Cajun Corn Maque Choux

Collard Greens

Pastry Chef Dessert Assortment

Chartres Street

Garden Vegetable and Kidney Bean Soup

Ponchatoula Salad

local greens, Ponchatoula strawberries, candied pecans, goat cheese, Steen's cane syrup vinaigrette

Caprese

cherry tomatoes, bocconcini mozzarella cheese, olives, red onions, basil, red wine vinaigrette

Grilled Petite Lamb Chops

rosemary garlic jus

Seared Snapper

citrus beurre blanc

Fusilli Pasta

grilled eggplant, cherry tomatoes, herbs

Butternut Squash Soufflé

Roasted Carrots

Broccolini

roasted garlic oil, herbs

Herbed Marble Potatoes

Pastry Chef Dessert Assortment

Royal Street Buffet

Tomato Basil Soup

Garden Greens

dried cranberries, crispy bacon, focaccia croutons, Creole mustard vinaigrette

Pasta Salad

farfalle pasta, artichokes, olives, cubed provolone cheese, salami, julienned bell peppers

Pecan-Crusted Chicken

creamed spinach

Beef Tenderloin

roasted mushrooms, cabernet reduction

Grilled Mahi-Mahi

chimichurri, tomato onion relish

Seasonal Root Vegetable Hash



Horseradish Mashed Potatoes

Roasted Brussels Sprouts

candied walnuts

Pastry Chef Dessert Assortment

Plated Dinners

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Select one salad | one entrée | one dessert.

Salad Starters

Wedge 🌿

local hydroponic bibb, crumbled bacon, shaved radishes, green goddess goat cheese, herbed buttermilk dressing

Arugula Salad 🌿

Ponchatoula strawberries, candied pecans, balsamic vinaigrette

Classic Caesar 🌿

romaine lettuce, black pepper Parmesan cheese crunch, Caesar dressing

Cucumber and Romaine 🌿

cherry tomatoes, sumac, Greek yogurt, red onions, red wine vinaigrette

Desserts

Green Apple Entremet 🌿

green apple, honey yogurt, ruby chocolate

Mixed Berry Shortcake

vanilla sponge cake, chantilly cream, mixed berry compote, fresh berries

Bananas Foster Doberge 🌿

doberge layer cake, praline buttercream, banana pastry cream, caramel glaze

Apple Dulce de Leche Tart 🌿

Granny Smith green apples, vanilla crumble, dulce de leche sauce

S'mores Cake

rich chocolate mousse, graham cracker crust, toasted marshmallow

Caramel Crunch Cheesecake 🌿

cookie crust, white chocolate and caramel crunch, caramel glaze

Chocolate Decadence 🌿

fudge brownie, rich chocolate mousse, milk chocolate whipped ganache, garnished with chocolate marshmallows

Duo Dessert Plates

Tarte au Citron | Matcha Cream Puff 🌿

Mango Cheesecake | Satsuma Mousse, Sponge Cake 🌿

Hazelnut Opera | Chocolate Cremaux Tart 🌿

Trio Dessert Plates

Ganache tart | Pot de Crème | Chocolate Layer Cake 🌿

Mardi Gras Doberge | Praline Cheesecake | Strawberry Shortcake 🌿

Lemon Mascarpone Cheesecake | Pistachio Layer Cake | Blueberry Cobbler 🌿

Plated Dinners

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Select one salad | one entrée | one dessert.

Entrées

Braised Short Ribs

duck fat potato rose, roasted carrot, wilted spinach, cabernet reduction

Filet Mignon

roasted garlic mashed potato, roasted asparagus, marinated Campari tomatoes, pinot noir reduction

Seared Redfish

blackened cauliflower puree, sweet potatoes, roasted Brussels sprouts, ginger pineapple beurre blanc

Seared Salmon

sweet corn succotash, new potatoes smashed with mustard greens and Myer lemon romesco

Seared Chicken Breast

mashed potatoes, butter braised carrot and pearl onions, wild mushrooms, natural jus

Braised Chicken Thighs

herbed Papa Tom's grits, fennel confit, sweet peas, pepperonata

Gnocchi

ricotta, eggs, Yukon gold potatoes, capers, Kalamata olives, tomato basil sauce

Roasted Vegetable Polenta Cake

roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, zucchini on a herb polenta cake

Short Rib and Gulf Drum

boursin polenta, creamed escarole, wild mushrooms, onion confit, natural jus

Filet Mignon and Creole Butter Shrimp Scampi

parmesan cheese and parsley mashed potatoes, braised carrots, marinated Campari tomatoes, cabernet reduction

BAR MENUS

WANT ADDITIONAL IDEAS?

Just ask!
We love to talk about creative
twists on cocktails!



Bar Packages

Diamond Bar Package

Tito's Vodka
Hendricks Gin
Ron Zacapo Rum
Casamigo's Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie 10 year
Wente wines
Chandon Sparkling
Domestic and imported beers
Assorted sodas and mixers

Platinum Bar Package

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniels Whiskey
Bulleit Bourbon
Dewar's 12 year Scotch
Columbia Crest Grand Estates
Riondo Prosecco
Domestic and imported beers
Assorted sodas and mixers

Premium Package

Smirnoff Vodka
New Amsterdam Gin
Myers Platinum Rum
Jim Beam Bourbon
Canadian Club Whiskey
Jose Cuervo Traditional Plata
J&B Scotch
Proverb wines/Wycliff Brut
Domestic and imported beers
Assorted sodas and mixers

Lagniappe Bar Packages

Priced per person based on 1.5 hours

Barrel Aged Cocktails

Master blended cocktails, aged in new oak medium toast barrels for 21 days:
Vieux Carre | Negroni | Mai Tai | Sangria | Gin Martini

New Orleans Local

select 2: Hurricane | Sazerac | Vieux Carre | French 75 | Ramos Gin Fizz | Absinthe Frappe

Local Craft Beers : Abita Amber | Abita the Boot | Ragin Cajun Pale Ale | Holly Roller IPA | Lazy Magnolia Southern Pecan | Mudbug Café au Lait

Local Wines: Pontchartrain Sweet Red | Pontchartrain Sweet White

Geaux Bar

served in to-go cups
Local Craft Beer
House Red and White Wine
Specialty Cocktail

Bayou Bloody Mary Experience

Tito's Handmade Vodka, Ketel One Vodka, Wheatley Vodka, local craft beer, four varieties of house-made Bloody Mary Mix, various accoutrements and garnishes to build your own Bloody Mary.

Additionally, select two of the following custom creations to add to the experience:

Cajun Mary's Secret

Citron Vodka | Gris Gris Cayenne Liqueur | Worcestershire Sauce | Bloody Mary Mix | asparagus and gouda cheese garnish

Pure Gold

Wheatley Vodka | Bloody Mary Mix (yellow beets and yellow tomato base) | yellow cherry tomatoes | grilled shrimp garnish

Swamp Thing

Cucumber vodka | Green Tabasco Sauce | house-made Bloody Mary Mix (tomatillo and green tomato base) | lime | celery | spicy beans and cucumber garnish

What's Up Doc

Wheatley Vodka | house-made Bloody Mary Mix (carrot juice based) | cinnamon | carrots | celery | dill pickles and mint garnish

Bloody Russell

Russell Reserve Bourbon | Gris Gris Cayenne Liqueur | house-made Bloody Mary Mix | fried oysters and slider garnish

Curated Bar Experiences

Upgrade your bar package with a curated experience. Per person, in addition to bar package pricing. Pricing is available to provide experiences separate from bar packages.

Barrel Aged Cocktails

Master-blended cocktails, aged in new oak medium toast barrels for 21 days: Vieux Carre, Negroni, Mai Thai, Sangria, Gin Martini

Smoked Old Fashioned Bar

Old fashioned crafted and smoked to order with applewood, cherry and hickory woods. Bourbons included: Buffalo Trace, Knobb Creek, Jack Daniels, Sazerac Rye, Russell Reserve and Bulleit

Margarita Bar

Made to order margaritas with choice of tequila: Casamigos Silver, Casamigos Reposado or Maestro Dobel Diamante, topped with seasonal fruits and garnish

Bayou-To-Table Mojito Bar

Old New Orleans Rum, Bayou Silver or Bayou Satsuma Rum, Marsh House Rum, elderflower liqueur, Tabasco, fresh mint, seasonal fruits

Coffee Bar

Select two:

Bourbon Milk Punch

barrel-aged Bourbon, half & half, vanilla extract, garnished with sugar and nutmeg

Grasshopper

green crème de menthe, white crème de cacao, vanilla ice cream, garnished with whipped cream

St. George

house barrel-aged Bourbon, St George Coffee Liqueur, cold brew, Campari Liqueur

Rise and Shine

Grand Marnier Liqueur, simple syrup, cold brew, champagne

Mimosa Bar

Selection of champagne and prosecco served with orange, cranberry, grapefruit and pineapple juices

In addition to the above, select two of the below custom creations to add to the experience:

Strawberry Grapefruit

Fresh Louisiana strawberry grapefruit juice blend, Nola Cajun Grapefruit/Mint Simple Syrup, topped with Prosecco and garnished with strawberries

Sangri-osa

St. George Raspberry Liqueur, orange juice, pineapple juice, Pontchartrain Vineyards Le Trolley Sparkling White Wine, topped with raspberries, strawberries and pineapple

Meyer Lemon-Thyme

Lemonade, Nola Cajun Thyme Simple Syrup, topped with Prosecco, garnished with a lemon wheel and thyme

Moscow Mule

Wheatly Vodka, ginger beer, NOLA Cajun Ginger Simple Syrup, orange juice, topped with Prosecco, garnished with fresh lime

Paloma

Tequila, grapefruit juice, lime juice, Nola Cajun Grapefruit Simple Syrup, topped with champagne or prosecco, salt rim, garnish with lime or grapefruit

Satsuma-Pomegranate

Bayou Satsuma Rum, pomegranate juice, orange juice, champagne or prosecco, garnished with pomegranate and orange peel

Man-Mosa

choice of local beer: NOLA 7th Street Lemon Basil Wheat Ale, Second Line Batture Blonde Ale, NOLA Tangerine Wheat Ale
selection of juices: orange juice, grapefruit
Solerno Orange Liqueur, garnished with an orange wheel

Champagne Cart

Why stand in line when we can bring the champagne to you? Enjoy a selection of sparkling wines and champagnes from our roving champagne cart.

Cart includes:

Chandon Brut,
Chandon étoile Rosé,
Moët Minis, Piper-Heidsieck,
Marquis de la Tour and
Domaine Ste. Michelle

Louisiana Sparkling Pops

Beat the New Orleans heat by adding on frozen popsicle versions of our specialty mimosas to any event.

Select one sparkling:

Rosecco or Prosecco

select two popsicle flavors:

Strawberry Grapefruit,
Sangri-osa, Meyer Lemon-
Thyme, Piña Colada, Moscow
Mule, Paloma, Satsuma-
Pomegranate

Mojito Infused Flavored Ice Cube Cocktails

Our classic Mojito Bar with a modern twist.

select one local rum: Bayou Silver, Bayou Satsuma, Old New Orleans

select two ice cube flavors: seasonal fruit, satsuma simple syrup, passion fruit-strawberry, classic mint simple syrup

Curated Cocktails

Select up to two per event to enhance the bar.

Vodka Inspired

Berry-Licious

blueberry vodka, crème de cassis, strawberry infused syrup, pineapple juice, cranberry juice, strawberry and blackberry garnish

Watermelon Mint Smash

Tito's Handmade Vodka, citrus, watermelon, mint

Citrus Cooler

Tito's Handmade Vodka, triple sec, blood orange, ruby red grapefruit, lime

Gin Inspired

Hang Glider

Tanqueray No. Ten Gin, crème de violette, maraschino liqueur, lemon juice, egg white, lavender bitters

LimonCello Collins

Lemon-flavored liqueur, Gin, Nola Cajun Mint and Lemon Verbena Syrup, lemon juice, lemon slices, club soda

Ask us how we can create a Cello Collins Bar with seasonal fruits.

Strawberry Basil Gimlet

Gentilly Gin, strawberry shrub, Nola Cajun Basil Simple Syrup, fresh lime juice, basil leaves

Rye & Bourbon Inspired

Voodoo Smash

Sazerac Rye Whiskey, simple syrup, muddled blackberries, mint bitters, dry ice, blackberry and mint garnish

Southern Italian

Sazerac Rye Whiskey, Amaretto Liqueur, lemon juice, orange bitters, egg white, dried orange garnish

Bourbon Lyft

Knob Creek Bourbon, heavy cream, simple syrup, chocolate bitters, club soda

Rum Inspired

Gris Gris

Old New Orleans Spiced Rum, basil syrup, strawberry shrub, club soda, strawberry-basil and lemon peel

Satsuma-Pomegranate

Bayou Satsuma Rum, pomegranate juice, orange juice, topped with champagne

Tequila Inspired

Smoked Jalapeño Margarita

Tequila, mezcal, Grand Marnier Liqueur, simple syrup, muddled lime and jalapeño

Paloma

Tequila, grapefruit juice, lime juice, Nola Cajun Grapefruit Simple Syrup, topped with champagne

Sparkling Inspired

Strawberry Grapefruit

Fresh Louisiana strawberry grapefruit juice blend, Nola Cajun Grapefruit/Mint Simple Syrup, topped with Prosecco and garnished with strawberries

Sangri-osa

St. George Raspberry Liqueur, orange juice, pineapple juice, Pontchartrain Vineyards Le Trolley Sparkling White Wine, topped with raspberries, strawberries and pineapple

Meyer Lemon-Thyme

Lemonade, Nola Cajun Thyme Simple Syrup, topped with Prosecco, garnished with a lemon wheel and thyme

No Alcohol, Full Flavor Inspired

Shirley is a Ginger

Ginger beer, grenadine, fresh lime juice, club soda, cherry garnish

Blueberry Nojito

Muddled blueberries, mint, lime juice, simple syrup, club soda, mint and blueberry garnish

Raspberry Bees Knees

Raspberry shrub, honey, fresh lemon juice, club soda, raspberry garnish

Strawberry-Passion Fruit

Watermelon-cucumber cooler, coconut-lavender lemonade, ginger hibiscus (strawberry, honey, passion fruit, lime)

Punch Creations

Per Gallon

Pimm's Strawberry Tea

Pimm's Liqueur, strawberry shrub, agave nectar syrup, fresh lemon juice, local herbal tea, strawberry, lemon and mint garnish

Southern Hospitality (Sweet Tea Sangria)

Firefly Sweet Tea Vodka, Louisiana Blanc Gris, sliced frozen peaches, raspberries, seasonal fruit, fresh mint



Wine Journeys

Pricing listed below is per bottle.

Light, Bright Whites

Sparkling Brut, Chandon, CA

Bartlett pear | lemon zest | apple

Prosecco, Riondo Spumante, Italy

Golden delicious apple | acacia blossom | pear

Pinot Grigio, Terlato Family, Italy

white peaches | Asian pear | spring flowers

Sauvignon Blanc, Wairau River, Marlborough, New Zealand

Ruby grapefruit | Meyer Lemon | Lemongrass

Riesling, Chateau Ste. Michelle, Columbia Valley, WA

ripe limes | Mandarin oranges | soft peaches

Sancerre, Langlois-Chateau, Loire Valley, France

Creamed apple | chalk | lite herbal

Chardonnay, Wente Estate Grown, CA

cantaloupe | green apples | vanilla bean

Bold, Rich Whites

Chardonnay, Proverb, CA

baked apple | pineapple chunks | caramel

Chardonnay, Columbia Crest Grand Estates, Columbia Valley, Washington

Intense melon | crème brulee | butterscotch

Chardonnay, Sonoma-Cutrer, CA

Honeycrisp apples | roasted nuts | butter

Chardonnay, Decoy by Duckhorn, Sonoma County, California

fuji apples | ripe pear | lemon zest

Chardonnay, Sanford Estate, Sta. Rita Hills, California

pears | white blossoms | hazelnut & stone

Light, Refreshing Rosés and Reds

Champagne, Veuve Clicquot NV Rosé, Carneros, Reims, France

juicy | ripe strawberries | cherries

Rosé, Whispering Angel, Côte de Provence, France

strawberries | Bing cherry | jasmine flowers

Rosé, Fleur de Mer, Cotes de Provence, France

watermelon | cherry | subtle citrus

Pinot Noir, Cambria “Julia’s Vineyard” Santa Maria Valley, California

Savory spices | dark fruits | licorice

Pinot Noir, Ponzi Vineyards Tavola, Willamette Valley, Oregon

sweet cherries | blueberry | smoked paprika

Pinot Noir, Meiomi, Central Coast, California

Bright strawberry | jammy fruit | mocha

Medium, Friendly Reds

Cabernet Sauvignon, Proverb, CA

blackberries | mocha | vanilla bean

\$46

Cabernet Sauvignon, Columbia Crest Grand Estates, Columbia Valley, Washington

Black fruit | currants | earth & mineral

Red Blend, Murrieta’s Well “The Spur”, Livermore Valley, CA

Dark fruit | leather | damp earth

Red Blend, The Prisoner, Napa Valley, CA

Ripe raspberry | pomegranate | juicy fruit

Merlot, Wente, Sandstone, Livermore Valley, CA

juicy cherry | plums | sandlewood

Dark, Opulent Reds

Cabernet Sauvignon, Wente Southern Hills, CA

blackberry | fig | cassis

Malbec, Bodega Norton Barrel Select, Mendoz, Argentina

violet | black pepper | ripe red fruits

Cabernet Sauvignon, DAOU, Paso Robles, CA

figs | raisins | espresso

Cabernet Sauvignon, Conn Creek, Napa, CA

juicy raspberry | black plums | warm vanilla



Important Things to Know

1. Taxes and Service Charge

All organized food and beverage orders are subject to prevailing gratuity, service charge and sales tax. Current rates (subject to change without notice) are as follows: 16.05% gratuity and 10% service charge (service charge is taxable at 9.45%), and 10.20% tax on food and beverage. Gratuity is paid directly to food servers, bartenders and bus persons (if applicable) serving the banquet. Service charge is not distributed to employees, but is retained by hotel to cover discretionary and administrative costs of the event. No other fee or charge, including administrative fees, labor fees, or bartender or food station fees, is a tip, gratuity or service charge that is distributed to any employee. All room rental charges are subject to prevailing service charge, currently 25.5% (which is currently taxable at 9.45%).

2. Expected Attendance and Final Guarantees:

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 12:00pm. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes.

Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person



multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

3. Labor Charges

Chefs for food stations: \$200 per chef for up to 90 minutes, \$85 each additional hour
Bartender labor: \$200 per attendant for up to 120 minutes, \$85 each additional hour
Staffing for bars: 1 bartender per 100 guests

Food and beverage events with fewer than 25 guests will incur a \$250 additional labor fee.

Within 72 hours of an event, labor charges will be applied for additional services requested or for extraordinary cleaning required by use of glitter, confetti, balloons, or similar items.

4. Pricing

All menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned.

5. Food and Beverage Policies:

Due to licensing requirements and quality-control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property. Alternate menu selections (e.g., dietary requirement, religion specific) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the

additional cost of preparing more entrées or alternates. Note that consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

6. Audiovisual and Lighting:

Hilton New Orleans Riverside has an on-site partnership with Encore audio-visual company. We offer the latest equipment available on a rental basis.

7. Displays, Decorations and Entertainment:

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

8. Security:

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.

