



Doubletree by Hilton New Orleans



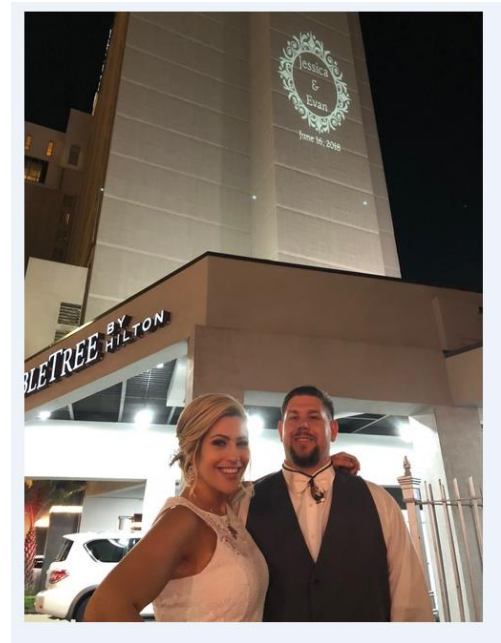
Your Wedding Packages



Congratulations!

We are pleased to offer the following amenities & complimentary services with all of our Wedding Packages, which are created for **51** or more guests:

- Complimentary Bridal & Honeymoon Penthouse Suite on the night of your reception with champagne upon arrival (based upon availability)
- Complimentary upgrade to Junior Suite for Groom & Groomsmen the day of wedding at the Group Rate (based upon availability)
- Complimentary suite upgrades for parents of the Bride and Groom
- Discounted Group rooms for Bridal Party & out of town guests
- 2 Complimentary Overnight Valet parking passes for 2 nights
- Discounted Overnight & Event Valet Parking for wedding guests
- Complimentary tasting for up to 4 people
- Wedding gift for Bride & Groom after the reception
- Complimentary bottle of champagne for cake toast
- Complimentary, real flame votive candles for enhanced ambiance
- Complimentary hardwood dance floor
- Customizable stage for entertainment or head table(s)
- HiltonHonors Event Planner Points for every dollar spent
- Your dedicated Catering Manager at your side throughout the reception
- Complimentary cutting & hand-passed service of wedding cake
- A personal attendant for the bride & groom during the reception
- Meal service in the Honeymoon Suite for the bride and groom prior to the reception
- \$200 Wedding Cake Credit to your final bill





Reception Packages

THE AVENUE

Display of 6 Hors d'Oeuvres
1 Action or Carving Station
1 Display Station



\$65.00

THE CRESCENT

Display of 8 Hors d'Oeuvres
2 Action or Carving Stations
1 Display Station



\$75.00

THE RIVERVIEW

Display of 10 Hors d'Oeuvres
2 Action or Carving Stations
2 Display Stations
Champagne Toast for all Guests



\$85.00

Action & Carving Stations

CHICKEN & ANDOUILLE PASTA JAMBALAYA

Penne Pasta, Andouille Sausage, Sautéed Chicken, Cajun Seasoning

CRAWFISH MONICA

Crawfish, Parmesan Cream Sauce, Garlic, Scallions, Fusilli

BBQ SHRIMP & GRITS

Gulf Shrimp, New Orleans BBQ Butter Sauce, Grits

MASH POTATO MARTINI BAR

Sweet Potatoes & Garlic Mashed Potatoes

Cheddar cheese, Smoked Gouda, Blue Cheese, Chives, Sour Cream, Cinnamon,
Pecans, Bacon, Crispy Onions

MAC N CHEESE MARTINI BAR

Bacon, Pulled Pork, caramelized Andouille, Tabasco, Cheddar Cheese,
Caramelized onions, and Chives

CORRIANDER & GARLIC RUBBED PORK LOIN

CARVING STATION

Apple Brandy Jus, 3 oz. servings

PRIME RIB CARVING STATION

Garlic au jus, 3 oz. servings



Add Additional Action Station

\$5.00 per person

A Uniformed Culinary Attendant is required for all stations at a cost of \$125 per station. All prices are per person unless otherwise noted & do not include 10.2075% tax & 25% gratuity.

Carving Stations accompanied by pistolette rolls & condiments



Displays

CHEESE BOARD

Variety of Domestic & Imported Cheeses,
Assorted Fresh Fruit & Berries, Candied Pecans,
Crostini, Water Crackers, Sliced Pita, Assorted Chutneys

CHARCUTERIE DISPLAY

Thinly Sliced Prosciutto, Mortadella, Capicola, Salami,
Fresh Tomato & Mozzarella, Creole Mustard, Olives & Pickles

CLASSIC RED BEANS & RICE

New Orleans Style Red Beans, Andouille Sausage, White Rice, Assorted
Louisiana Hot Sauces

CHICKEN & ANDOUILLE GUMBO

White Rice, Assorted Louisiana Hot Sauces
Shrimp and Crabmeat Gumbo +\$2 Person



Chilled Hors d'Oeuvres

Tomato Shooter with Fresh Mozzarella

Caprese Skewers Basil Pesto & Balsamic Glaze

Smoked Salmon Tapenade Spoons

Blackberry & Brie Crostini

Beef Tenderloin Crostini Arugula, Truffle, and Goat Cheese

Coriander Tuna & Sesame Salad Spoons

Hot Hors d'Oeuvres

Miniature Crab Cakes Remoulade

Beef Sirloin Skewer with Bourbon Mop

Asian BBQ Pork Buns

Coconut Lobster Skewers Pineapple Mango Sauce

Orange Glazed Caribbean Jerk Chicken Skewer

Creole Corn & Crab Bisque Shooters

Spiced Roast Chicken in Sweet Potato Biscuit

BBQ Pork Biscuit

Natchitoches Meat Pies

Chorizo Stuffed Date Wrapped in Bacon

“Errol’s” Crawfish Pies

Chorizo Manchego Arepas

Edamame Dumplings

Braised Short rib & Fontina Panini

Warm Mini Muffalettas

Cozy Shrimp in Wonton Sweet Chili Sauce

Add Additional Hors d'Oeuvres

\$3.00 each



Plated Dinner

All plated dinners include your choice of one salad, one soup, and up to two entrées, Dinner Rolls, Iced Tea, Water, PJ's Regular Coffee, Decaffeinated Coffee, and hot Assorted Teas

SALAD

Mixed greens, asiago, dried cranberries, walnuts and mango vinaigrette

Spinach salad, strawberries, pecans, goat cheese and raspberry vinaigrette

Classic Caesar salad, garlic croutons, shaved parmesan

Mixed greens, tomato, cucumber, carrot curls and avocado ranch

SOUP

Chicken and Andouille Gumbo, white rice

Roasted Cauliflower Bisque

Tomato Bisque, cheese croutons

New Orleans White Bean



ENTREES

Duet of 6oz Filet of Beef and 3 Gulf Shrimp

Accompanied by Stone Ground Grits, tones of Chevre and Asiago, Candied Tasso and Leafy Greens: **\$76 per person**

Filet of beef topped with Shitake mushrooms.

Accompanied by Aged White Porter Cheddar Potato Gratin and Haricot Vert: **\$66 per person**

Pan Seared Atlantic Salmon Lemon Saffron Crema

Black Pearled Barley, Cipolini Onions, and Broccoli Rabe: **\$56 per person**

Pan Roasted Chicken Breast

Wild Rice & Sweet Potato Medley, Wilted Spinach: **\$56 per person**

Vegetable Pot Pie Pyramid

Basmati Rice, Fresh Young Arugula: **\$51 per person**



Beverage Packages

SILVER

House Wine & Cocktails
Domestic & Imported Beer
Assorted Sodas, Bottled Water

\$38.00

Bourbon	Jim Beam
Whiskey	Seagrams 7
Tequila	Espolon Blanco
Vodka	Smirnoff
Gin	New Amsterdam
Rum	Myers Platinum
Cabernet	Proverb
Chardonnay	Proverb
Domestic	Budweiser
Domestic	Bud Light
Imported	Heineken
Imported	Corona

GOLD

Premium Wine, Cocktails & Sparkling Wine
Domestic & Imported Beer
Assorted Sodas, Bottled Water

\$43.00

Bulleit Bourbon
Sazerac Rye
Espolon Blanco
Tito's
Bombay Dry
Captain Morgan
William Hill
William Hill
Abita Amber
Michelob Ultra
Heineken
Stella Artois

DIAMOND (BUILD YOUR OWN)

Superior Wine, Cocktails & Sparkling Wine
Domestic & Imported Beer
Assorted Sodas Bottled Water

\$48.00

Makers Mark
Crown Royal
Espolon Blanco
Ketel One
Bombay Sapphire
Bacardi Superior
Casa LaPostolle
Road Chalk Hill
Abita Amber
Amstel Light
Newcastle Ale
Stella Artois



Specialty Drink Options

PASSED CHAMPAGNE TOAST OR ADD TO BAR

\$2 Addition to Beverage Package

BRIDE & GROOM'S SIGNATURE COCKTAIL

\$3 Addition to Beverage Package

LOCAL FAVORITES Hurricanes, Sazerac, Pimm's Cup, Brandy Milk Punch

\$2 Addition to Beverage Package

CHAMPAGNE BUBBLY BAR Mimosa, French 75, Bellini, Poinsettia

\$6 Addition to Beverage Package

CHARLES ROUX CHAMPAGNE

\$4 Addition to Beverage Package

RIONDO PROSECCO SPARKLING

\$3 Addition to Beverage Package

Beverage packages are based on 3 hours of hosted service. Add \$13 per person for each additional hour. All prices are per person unless noted otherwise & are exclusive of

10.2075% sales tax & 25% gratuity. Minimum Guarantee of 50 Guests.



Package Enhancements

NEW ORLEANS GULF BAR	\$28
Iced Gulf Shrimp, Marinated Crab Claws, Cocktail & Remoulade Sauces	
GRILLED CHEESE ACTION STATION	\$20
Choice of 2 Cheese, 3 Toppings, 2 Sauces	
Cheese	Cheddar, Muenster, Provolone, Brie
Sauce	Red Pepper Jelly, Buffalo, Caramel, Ranch
Toppings	Crumbled Bacon, Tomato, Caramelized Onion, Bacon Jam Spinach, Sliced Ham, Apple Slices, Pickled Jalapenos
MAC & CHEESE ACTION STATION	\$20
Bacon, Pulled Pork, Caramelized Andouille, Tabasco, Cheddar Cheese, Bleu Cheese, Crispy Onions and Chives	
TACO BAR	\$20
Pollo & Carnitas, Cilantro & Onions, Cabbage, Shredded Lettuce, Tomato & Corn Relish, Salsa Verde, Shredded Cheese, Guacamole	
NEW ORLEANS GUMBOS	\$10
Shrimp & Crab Gumbo, Chicken & Andouille Gumbo White Rice, Assorted Louisiana Hot Sauces	
BANANA LEAF WRAPPED GROUPER DISPLAY	\$25
Garlic, Ginger, Lime, Citrus Aioli, Sweet Chili Sauce, Mango Vinaigrette	



Sweet Treats

MILK & COOKIES BAR	\$7
Doubletree Chocolate Chip Cookies & Iced Cold Milk	
BEIGNET BAR	\$12
Doubletree Cookie Stuffed Beignets, Traditional New Orleans Beignets Assorted Toppings Chocolate & Caramel Sauces, Diced Pineapples, Whipped Cream, Crumbled Doubletree Cookies Brandy Milk Punch Attendant required per 75 guests at \$125	
MINIATURE DESSERT STATION	\$16
Cheesecake Lollipops Cookies & Cream, Key Lime, Raspberry, Tiramisu Assorted Petit Fours Cupcakes Vanilla Bean, Chocolate, Red Velvet	



Late Night Snacks

FRY CONES & SLIDERS (PASSED)

\$11

Seasoned Hand Cut Fries & Beef Sliders Served the Last 45 Minutes of Your Reception

MINIATURE GOURMET PIZZA (PASSED)

\$11

Assorted Miniature Wood Fired Pizzas:

Veggie: Artichoke, Cherry Tomato, Mushrooms, Red Onion, Pesto Sauce

BBQ: Cubed Chicken, BBQ Sauce, Mozzarella Cheese, Purple Onion

Italian: Tomato, Spinach, Prosciutto





Additional Services

CRESCENT BALLROOM CEREMONY SPACE	\$1,200
<i>Includes up to 200 banquet chairs, 4 hours for set up, ceremony & pictures</i>	
ADDITIONAL ROOM RENTAL	\$150
<i>Per additional hour</i>	
JAZZ TRIO	\$1300
<i>2-hour performance</i>	
CHIAVARI CHAIR RENTAL	\$10 per chair
<i>Gold, Silver, Black, White or Mahogany Chairs with Choice Color Chair Pad</i>	
CUSTOM LINEN PACKAGES	\$5 – 15 per person
<i>Choice color table linen, napkin, chair cover or chair tie</i>	
FLORAL CENTERPIECES	\$40 each
<i>Small guest table centerpieces with votive candles</i>	
PRIVATE, EXPEDITED ELEVATOR SERVICE FOR RECEPTION GUESTS	\$150 each
<i>Service 30 minutes prior to reception and for 1st hour of reception, includes attendant</i>	
GOBO PROJECTION	\$350 day
<i>Exterior, facing Canal Street</i>	
<i>Interior of International Ballroom, accent wall</i>	\$300 - \$500



Preferred Vendors

DÉCOR RENTALS

BBJ Linens	504-365-0851
New Orleans Party Rentals	504-212-6026
Firefly Ambiance	504-258-3564

PHOTOGRAPHERS

Sidney Lopez Photography	970-716-0239
Calvin Gavion Jr. Photography	504-237-3215
Eye Wander Photo	225-366-4567

BAKERIES

Sweet Life Bakery	504-371-5153
Joe Gambino's Bakery	504-885-7500
La Louisiane Bakery	504-739-7872

BEAUTY & HAIR

Flawless Bride Beauty	504-473-3621
Kenneth's Hair Salon, Brittany	504-833-5557
Up'Sa Daisy Hair & Eye Do Makeup	504-888-8466

FLORISTS

Dorignac's Grocery Store	504-416-0278
Flowers by Kori	504-975-5037
Arbor House Floral	504-656-4884

DJ's & BANDS

Groovy 7	504-343-2311
Crescent City Soul Band	504-737-6717
Toast Entertainment	512-468-3613

WEDDING COORDINATORS

Spanish Oak Events	701-371-8846
Elizabeth Burkhardt Weddings	504-782-4013
Elyse Jennings Weddings	504-261-0484

INVITATIONS

Gem Printing Co.	504-831-1762
V. Paperie Calligraphy	504-606-1776
Lori Monahan Borden Design	504-909-6773

TRANSPORTATION

Audubon Limousine	504-210-8340
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Additional Details

All menu prices are subject to 25% service charge & current 10.20% state tax.

The hotel will provide 1 bartender per 75 guests. Additional bartenders can be secured for a charge of \$125 per bartender per 3 hour shift.

Reception packages require a minimum guarantee of 100 guests. Reception packages include 3 hours of service and must end by 11pm. Please speak with your Catering Manager for details on purchasing additional hours. Extension of actual service times is subject to additional labor fees.

All Food & Beverage, to include alcohol must be purchased through the Hotel and served by Hotel staff. The only exception to this policy is the wedding and grooms cakes.

If a room set-up is changed within 24 hours of the event, there will be a minimum additional fee of \$150.00 for the re-set. Fee is subject to increase depending on the room size and complexity of the changes.

Please check with your Catering Manager for linens, napkins & chairs that are available through the hotel at no charge. Specialty linens and napkins are available through outside vendors.

Final attendance must be specified three (3) business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, the expected attendance on your banquet event order will be considered the final guarantee. Dietary restriction numbers are required when guarantee is provided. If there are no dietary selections listed on the original arrangements the hotel may or may not be able to accommodate on day of event. You will be charged for your final guarantee or the number in attendance, whichever is greater. Payment in full of all estimated charges must be made 14 days prior to event unless credit has been established with the hotel.

So as not to disrupt the quiet enjoyment of other guests, proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Insurance riders are required for all outside vendors.

The hotel does not permit affixing anything to the walls, doors, or ceilings. Pre-Approved signage is permitted in the registration area and in private function areas only.

Packages may be delivered to the Hotel three (3) working days prior to the date of the function. Package handling fee will be assessed for all packages received by the hotel. Please check with your Catering Manager for handling fees.

The Hotel's Staff will not set up or break down decorations brought in by the client or outside vendors. All items must be picked up by the client/vendor immediately after the event. The Hotel will not set or break down decorations brought in by the client or vendors. The Hotel will not store or hold items overnight. \$100 per man hour or any portion of an hour will apply if shipping and receiving is involved in the loading or unloading, either manually or by pallet jack, of any truck or other conveyance.

Guests are expected to show respect to hotel property & amenities, team members and other guests. Guests will be charged for replacement of and/or damage repair to hotel property or guest rooms that Management deems the Guest was responsible for. The Management assumes no responsibility for accidents, injuries, theft or loss due to any cause. By signing the contract for your event, you are releasing DoubleTree by Hilton Hotel, New Orleans of any responsibility or liability claims.

The hotel, pool deck & public space within 25 feet of all hotel entryways are 100% Non-Smoking

Pool Hours/Courtesies & Conduct

- Please do not disrupt the quiet enjoyment of other guests
- Personal electronics, to include those playing music, should be enjoyed privately with headphones
- Pool facilities are open daily from 8am to 10pm
- No glass, coolers or ice chests of any kind are allowed in the pool area
- Pool toys and/or floats are not allowed
- No diving, rough housing or horseplay

