



SETTINGS BY US, INSPIRED BY YOU.



NEW ORLEANS DOWNTOWN MARRIOTT AT THE CONVENTION CENTER®

859 CONVENTION CENTER BLVD, NEW ORLEANS, LA 70130

T 504.613.2886 F 504.613.2860

NewOrleansMarriottConventionCenter.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **NEW ORLEANS**
DOWNTOWN MARRIOTT AT
THE CONVENTION
CENTER. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR **TASTES**,
YOUR **DREAMS** COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER THAT **EXCEEDS**
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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **NEW ORLEANS DOWNTOWN MARRIOTT AT THE CONVENTION CENTER** WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR
BIG DAY
AN AFFAIR TO REMEMBER.

WELCOME TO THE NEW ORLEANS MARRIOTT AT THE CONVENTION CENTER!

LOCATION

The hotel is housed in a renovated 19th century cotton mill that now boasts modern amenities. Discover unique accommodations and event spaces that are the perfect pairing for your work or leisure visit to the historic Crescent City. In all directions, find the vibrant sights and sounds of the French Quarter, Arts and Warehouse districts, or stroll through picturesque parks before returning to relaxing guest rooms and suites with serene sleeping quarters. When it's time to dine, savor delectable regional Creole cuisine at Wolfe's in the Warehouse, conveniently connected to our downtown hotel.

ACCOMMODATIONS

Reimagine relaxation at our downtown New Orleans hotel. Retreat to guestrooms with stylish décor and modern amenities with many of our guestrooms and suites offering an unparalleled view of the Big Easy.

MARRIOTT REWARDING EVENTS

We not only help you stage a flawless event, we make it possible for you to earn rewards – every time you host a meeting or event at any Marriott Hotels & Resorts, JW Marriott Hotels, Renaissance Hotels & Resorts, or Courtyard by Marriott location. Every event you plan with us can earn you Marriott Rewards points good towards vacations, cruises, and more.

ALCOHOLIC BEVERAGES

No alcoholic beverages may be brought into the hotel for a banquet function.

GUARANTEED GUEST ATTENDANCE

It is requested that the Event Manager be notified of the exact number of guests attending a function at least 72 hours prior to the party. This will be considered a guarantee for which you will be charged. Dietary substitutions are available upon request.

DECORATIONS

Decorations or displays brought into the Hotel must be approved prior to arrival by the Event Manager. Items may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings.

AUDIO VISUAL EQUIPMENT

State-of-the-art audio-visual equipment and lighting can be arranged through PSAV. Current tax and service charge apply. Should your event require additional electrical power, fees will apply according to the amount of additional power required.

TAX AND SERVICE CHARGE

All meeting room, food and beverage, and related services are subject to applicable taxes (currently at 10.75%) and service charge (currently 24%) in effect on the date(s) of the event.

SECURITY

The New Orleans Marriott at the Convention Center shall not assume responsibility for damage or loss of any merchandise or articles brought into the hotel.

HOTEL GALLERY



LOBBY OF HOTEL



WOLFE'S IN THE WAREHOUSE RESTAURANT



KING GUESTROOM



DOUBLE/DOUBLE GUESTROOM



BLAINE KERN BALLROOM



FOYER OF BLAINE KERN BALLROOM



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS" IN THE PERFECT SETTING AT **NEW ORLEANS DOWNTOWN MARRIOTT AT THE CONVENTION CENTER**. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOs."

THE CEREMONY

The beginning of a fairytale at an exceptional setting. We offer some of the most beautiful space in town for your very unique occasion; including the grand ballroom staircase...imagine entering your special day by gracefully sauntering down the marble masterpiece to a very happy ever after.

Make dreams come true, one wedding at a time.

CEREMONY SET UP FEE STARTING AT \$500

Ceremony Fee Includes:

- Setup of Standard Hotel Banquet Chairs in theatre style and staging needed
- Setup time for vendors
- Water Cooler setup in ballroom during ceremony (flavored water stations can be upgraded; please see your Event Manager for pricing)
- Rehearsal Space provided complimentary the day before the ceremony, location to be determined





YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

DINNER MENUS

Distinctive touches. We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as distinctive menus, unique ice carvings, beautiful floral displays, and dramatic lighting. It's your wedding reception...and our opportunity to impress you.

HERMES PACKAGE \$55

HORS D'OEUVRES

Choice of Four (4) Displayed Hors d'Oeuvres

ACTION STATIONS: CHOICE OF TWO (2)

Cajun Fried Turkey

Served with Dinner Rolls, Mayonnaise, Creole Mustard and Peppercorn Sauce

Top Round of Beef

Served with Dinner Rolls, Mayonnaise, Creole Mustard and Peppercorn Sauce

Pasta Station

Penne Pasta with Creole Vodka Sauce and Andouille and Cheese Tortellini with a Crawfish Pesto Sauce

Served with Garlic Bread and Freshly Grated Parmesan

Southern Grits Station

Barbeque Shrimp Served over Smoked Gouda Grits

CHEF'S GOURMET DISPLAY:

Imported and Domestic Cheeses, Grilled and Raw Vegetables, Creole Country Sausages, Seasonal Fruit and Variety of Dips. Served with Gourmet Crackers, Toast Points and Sliced French Breads

THREE HOUR OPEN BAR:

Featuring Premium Well Liquors, Selection of House Wines, Champagne, Domestic & Imported Beers, Bottled Water, Popular Soft Drinks and Assorted Fruit Juices

ORPHEUS PACKAGE \$65

HORS D'OEUVRES

Choice of Five (5) Displayed Hors d'Oeuvres

ACTION STATIONS: CHOICE OF TWO (2)

Cajun Fried Turkey

Served with Dinner Rolls, Mayonnaise, Creole Mustard and Peppercorn Sauce

Top Round of Beef

Served with Dinner Rolls, Mayonnaise, Creole Mustard and Peppercorn Sauce

Pasta Station

Penne Pasta with Creole Vodka Sauce and Andouille and Cheese Tortellini with a Crawfish Pesto Sauce

Served with Garlic Bread and Freshly Grated Parmesan

Southern Grits Station

Barbeque Shrimp Served over Smoked Gouda Grits

CHEF'S GOURMET DISPLAY:

Imported and Domestic Cheeses, Grilled and Raw Vegetables, Creole Country Sausages, Seasonal Fruit and Variety of Dips. Served with Gourmet Crackers, Toast Points and Sliced French Breads

DESSERT:

*Chocolate Dipping Fountain
Starbucks Regular and Decaffeinated Coffee, and Assorted Hot Teas*

THREE HOUR OPEN BAR:

Featuring Premium Well Liquors, Selection of House Wines, Champagne, Domestic & Imported Beers, Bottled Water, Popular Soft Drinks and Assorted Fruit Juices

DINNER MENUS - continued

REX PACKAGE \$75

HORS D'OEUVRES

Choice of Six (6) Displayed Hors d'Oeuvres

ACTION STATIONS: CHOICE OF THREE (3)

Cajun Fried Turkey

Served with Dinner Rolls, Mayonnaise, Creole Mustard and Peppercorn Sauce

Top Round of Beef

Served with Dinner Rolls, Mayonnaise, Creole Mustard and Peppercorn Sauce

Pasta Station

Penne Pasta with Creole Vodka Sauce and Andouille and Cheese Tortellini with a Crawfish Pesto Sauce

Served with Garlic Bread and Freshly Grated Parmesan

Southern Grits Station

Barbeque Shrimp Served over Smoked Gouda Grits

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Imported and Domestic Cheeses, Grilled and Raw Vegetables, Creole Country Sausages, Seasonal Fruit and Variety of Dips. Served with Gourmet Crackers, Toast Points and Sliced French Breads

DESSERT:

*Chocolate Dipping Fountain
Starbucks Regular and Decaffeinated Coffee, and Assorted Hot Teas*

THREE HOUR OPEN BAR:

Featuring Premium Well Liquors, Selection of House Wines, Champagne, Domestic & Imported Beers, Bottled Water, Popular Soft Drinks and Assorted Fruit Juices

HORS D'OEUVRES

HOT HORS D'OEUVRES

Crawfish Pie
Bacon Wrapped Scallops
Coconut Shrimp with a Mango Cream Dipping Sauce
Shrimp Tempura with Sesame Ginger Sauce
Boudin Balls and Fried Catfish Bites
Crawfish Fritters served with Roasted Garlic Aioli
Mini Crab Cakes served with Remoulade Cream Sauce
Chicken Quesadilla
Chicken Satay with Spicy Peanut Sauce
Beef Satay with Spicy Peanut Sauce
Pecan Crusted Chicken Tenders with Creole Mustard
Classic Reuben in Rye Puff Pastry
Cajun Meat Pies
Spanakopita
Mushroom Triangles
Beef Empanadas
Andouille Sausage en Croute with Creole Mustard
Assorted Mini Quiche
Raspberry and Almond Brie in Phyllo
Monte Cristo
\$5.00 per piece

CHILLED HORS D'OEUVRES

Spicy Boiled Shrimp with Tabasco Cocktail Sauce
Rare Seared Tuna with Cucumber Relish on a Crispy Wonton
Prosciutto Wrapped Asparagus
Smoked Shrimp Sausage with Merlition Slaw
Vegetable Spring Rolls
Salmon Mousse on Toast Points
Mini Muffalettas
Tomato and Herb Bruschetta
\$5.00 per piece

ADDITIONAL ITEMS

RECEPTION STATIONS

NEW ORLEANS BARBEQUE SHRIMP STATION

Sautéed BBQ Shrimp Served atop Stone Ground Grits with Smoked Gouda

\$14 per person

PASTA STATION

Penne Pasta with Andouille and Creole Vodka Sauce
Cheese Tortellini with a Crawfish Pesto Sauce with
Garlic Bread (Upgraded Pasta Available)

\$14 per person

BIG EASY STATION

Seared Jumbo Lump Crab Cakes Served with a
Remoulade Sauce Seafood Gumbo with Rice Blackened
Gulf Fish and Served with a Cajun Cream Sauce

\$18 per person

SUSHI DISPLAY

A variety of freshly made sushi rolls to include California,
crunchy, snow crab, spicy tuna and vegetarian served
with ginger, soy sauce and wasabi

\$5 each (minimum 100 pieces)

LOUISIANA SEAFOOD DISPLAY

Spicy Boiled Shrimp, Crab Claws, and Oysters on the Half
Shell. Served atop crushed ice with Lemons, Horseradish
cream, Cocktail Sauce with a touch of Grand Marnier,
Remoulade Sauce and Tabasco®

\$5 each (minimum 100 pieces per item)

SMOKED SALMON DISPLAY

Served with capers, chopped eggs, diced red onions, diced
tomatoes, cream cheese, dill mustard sauce, assorted breads
and crackers

\$10 per person

CARVING STATIONS

TOP ROUND OF BEEF CARVING

(Approximately 60 servings) \$450 each

CAJUN BRINED TURKEY

(Approximately 35 servings) \$325 each

CRACKED BLACK PEPPER ENCRUSTED TENDERLOIN

(Approximately 25 servings) \$375 each

GARLIC AND HERB RUBBED PRIME RIB

(Approximately 50 servings) \$375 each

BACON WRAPPED AND STUFFED PORK LOIN

(Approximately 35 servings) \$350 each

CANE SYRUP GLAZED BONE IN HAM

(Approximately 40 servings) \$300 each

NOTES:

- Attendant fee(s) - \$125 each (plus tax)
- 1 attendant per 50 guests required
- Additional fee of \$125 will be charged for stations under 50

ADDITIONAL ITEMS

WEDDING ENHANCEMENTS

BANANAS FOSTER STATION

Bananas Sautéed in Butter and Brown Sugar with Cinnamon and Nutmeg Flambéed with Myers Rum
Served Over Vanilla Ice Cream

\$8 per person

NEW ORLEANS CREOLE CREPE STATION

Crepes with Orange Caramel and Grand Marnier Topped with Whipped Cream and Fresh Seasonal Berries

\$8 per person

CHOCOLATE FOUNTAIN

Milk Chocolate or White Chocolate, Marshmallows, Rice Krispy Treats, Pound Cake, Strawberries, Pineapple, Brownies and Pretzels (minimum of 50 people, no attendant needed)

\$12 per person

MINI DESSERT DISPLAY

Chef Selection of Assorted Mini Desserts (no attendant needed)

\$12 per person

MARTINI BAR

“Just Martinis,” “Dirty Martinis” and Choice of Two Specialty Martinis: Cosmopolitan, Chocolate, Apple, French or Lemon Drop

\$8 per person

ICE SCULPTURE

Starting at \$400 per sculpture

NOTES:

- Attendant fee(s) - \$125 each (plus tax)
- 1 attendant per 50 guests required
- Additional fee of \$125 will be charged for stations under 50

COCKTAIL PARTY PACKAGES

PREMIUM WELL PACKAGE

- Spirits: Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, and Korbel Brandy
- Wine: Stone Cellars by Beringer
- Domestic & Imported Beer: Abita Amber (Micro Brew), Miller Lite, Blue Moon, Corona, and Michelob Ultra
- Soft Drinks and Mineral Water
 - One Hour: \$18 per person
 - Two Hours: \$26 per person
 - Three Hours: \$32 per person
 - Four Hours: \$39 per person

CALL BRAND PACKAGE

- Spirits: Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Taqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO, 1800 Silver Tequila, and Courvoisier VS
- Wine: Stone Cellars by Beringer
- Domestic & Imported Beer: Abita Amber (Micro Brew), Miller Lite, Blue Moon, Corona, and Michelob Ultra
- Soft Drinks and Mineral Water
 - One Hour: \$22 per person
 - Two Hours: \$28 per person
 - Three Hours: \$35 per person
 - Four Hours: \$42 per person

NOTES:

- Bartender fee(s) - \$125 each (four hour maximum)
- 1 bartender per 100 guests required

TOP SHELF PACKAGE

- Spirits: Grey Goose Vodka, Bacardi Superior Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Label, Scotch Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal, Patron Silver Tequila, and Hennessy Privilege VSOP
- Wine: Beaulieu Vineyards
- Domestic & Imported Beer: Abita Amber (Micro Brew), Miller Lite, Blue Moon, Corona, and Michelob Ultra
- Soft Drinks and Mineral Water
 - One Hour: \$23 per person
 - Two Hours: \$30 per person
 - Three Hours: \$37 per person
 - Four Hours: \$44 per person

BEER & WINE PACKAGE

- Wine: Beaulieu Vineyards Century Cellars
- Domestic & Imported Beer: Abita Amber (Micro Brew), Miller Lite, Blue Moon, Corona, and Michelob Ultra
 - One Hour: \$16 per person
 - Two Hours: \$19 per person
 - Three Hours: \$25 per person
 - Four Hours: \$32 per person

NOTES:

- Bartender fee(s) - \$125 each (four hour maximum)
- 1 bartender per 100 guests required



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

UNIQUE DETAILS

We offer unparalleled services that your guests will appreciate, from valet parking services and spacious guestrooms to private per-reception areas, breathtaking indoor and outdoor ceremony venues as well as many other wedding extras. Marriott can create a day that is special for everyone.

PREFERRED VENDORS

PHOTOGRAPHERS

Studio Tran

504.258.7260

info@studiotran.com

www.studiotran.com

Metairie, Louisiana

Brenda + Tim Sison Photo

504.250.2400

Sisonphoto@gmail.com

www.sisonphoto.com

New Orleans, Louisiana

Images By Robert T

985.966.2793

www.imagesbyrobertt.com

New Orleans, Louisiana

VIDEOGRAPHERS

Blink Video

504.430.3614

blinkvideo.net

New Orleans, Louisiana

MUSIC & ENTERTAINMENT

Bill Horaist Musical Services

504.468.1745

bhoraist@cox.net

New Orleans, Louisiana

TRANSPORTATION

Limousine Livery

504.561.8777

limolivery.com

New Orleans, Louisiana

FLOWERS

Fat Cat Flowers

504.486.8580

diane@fatcatflowers.com

www.fatcatflowers.com

New Orleans, Louisiana

Nola Flora

504.891.3333

flowernijas@nolafloral.com

www.nolaflora.com

New Orleans, Louisiana

The Plant Gallery

504.488.8887

www.theplantgallery.com

New Orleans, Louisiana

EQUIPMENT RENTAL & LINENS

Event Rental

504.362.8368

www.youeventdelivered.com

New Orleans, LA

Fleur de Lis Event Rental

504.329-0344

fleurdeliseventrentals@yahoo.com

New Orleans, Louisiana

CHL Linens

504.365.0851

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