



**MARRIOTT**  
**NEW ORLEANS DOWNTOWN**  
**CONVENTION CENTER**



# **EVENTS MENU**

# BREAKFAST

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## CONTINENTAL BREAKFAST

All breakfasts include: Starbucks® Coffee (Regular and Decaffeinated) and Tazo® Specialty Hot Teas.

### Sunrise on the River | 27

Sliced Seasonal Fruit, Fresh Baked Breakfast Pastries,  
Individual Fruit Yogurts, House Made Spiced Granola  
Chilled Fruit Juices

### Fit for You | 30

Sliced Seasonal Fruit, Fresh Baked Bran & Low Fat Apple Cinnamon Muffins  
Individual Greek Yogurts, House Made Golden Honey Granola  
Hard Boiled Eggs, Whole Bananas  
Chilled Fruit Juices

### Warehouse Mornings | 34

Sliced Seasonal Fruit, Myer Lemon & Blueberry Greek Yogurt Parfaits  
Blueberry & Chocolate Chip Scones, Buttermilk Biscuits  
Pecan Whipped Butter, Seasonal Farmers Market Preserve  
Southern Style Grits Bar  
*Shredded Cheddar Cheese, Chopped Bacon, Green Onions, Roasted Red Peppers*  
Chilled Fruit Juices

*Prices are per person and based on 1 hour of service.  
An additional fee of \$125 will be charged for buffets under 20 people.*

## CONTINENTAL BREAKFAST ENHANCEMENTS

\*Designed to accompany a Continental Breakfast or Breakfast Buffet

Crawfish & Andouille Hash | **8 per person**

Egg, Cheese, Green Onion Stuffed Biscuit | **66 per dozen**

Cajun Egg Burritos, Andouille Sausage, Peppers, Cajun Potatoes | **66 per dozen**

Chisesi Ham & Provolone on Croissant | **60 per dozen**

Sausage & Cheddar Buttermilk Biscuits | **60 per dozen**

Breakfast Breads, Choice of Banana, Cinnamon Streusel, or Marble Chocolate Chip | **6 per person**

Meyer Lemon & Blueberry Greek Yogurt Parfaits | **6 per person**

Smoked Salmon & New York Style Bagels, Traditional Accompaniments | **10 per person**

New York Style Bagels, Cream Cheese | **48 per dozen**

Fresh Baked Scones, Blueberry & Chocolate Chip | **36 per dozen**

Southern Style Grits Bar | **8 per person**

Steel Cut Oatmeal, Brown Sugar, Cinnamon, Dried Cherries, Toasted Pecans | **6 per person**

Powdered Sugar Beignets | **48 per dozen**

# BREAKFAST

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## BREAKFAST BUFFET

All breakfasts include: Starbucks® Coffee (Regular and Decaffeinated) and Tazo® Specialty Hot Teas.

### The Fulton Street | 38

Sliced Seasonal Fruit, Fresh Baked Breakfast Pastries,  
Individual Fruit Yogurts, House Made Spiced Granola  
Steel Cut Oatmeal, Brown Sugar, Cinnamon, Dried Cherries, Toasted Pecans  
Scrambled Eggs, Cheddar Cheese, Green Onion  
Applewood Smoked Bacon  
Potato of the Day  
Chilled Fruit Juices

### French Market | 42

Seasonal Fruit, Fresh Baked Bran and Low Fat Apple Cinnamon Muffins  
Individual Greek Yogurts, House Made Spiced Granola  
Steel Cut Oatmeal, Brown Sugar, Cinnamon, Dried Blueberries, Toasted Pecans  
Scrambled Eggs, Fresh Herbs  
Egg White Frittata, Spinach, Mushroom, Crumbled Feta Cheese  
Chicken Apple Sausage  
Potato of the Day  
Chilled Fruit Juices

### Julia Street | 43

Sliced Seasonal Fruit, Fresh Baked Scones and Fruit Danishes, Warm Pecan Sticky Buns  
Buttermilk Biscuits, Sausage Gravy, Pecan Whipped Butter, Seasonal Farmers Market Preserve  
Southern Grits, Cheddar Cheese, Green Onions, Chopped Bacon  
Scrambled Eggs, Fresh Herbs  
Applewood Smoked Bacon  
Potato of the Day  
Chilled Fruit Juices

*Prices are per person and based on 1 hour of service.  
An additional fee of \$125 will be charged for buffets under 20 people.*

# BREAKFAST

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## ATTENDED ACTION STATIONS

### French Toast Station | 9 per person

Bourbon Caramel Sauce, Sliced Banana, Fresh Berries, Maple Syrup

### Omelet Station | 11 per person

Farm Eggs Cooked to Order including Egg Whites. Fillings to Include: Applewood Smoked Bacon, Onions, Peppers, Mushrooms, Spinach, Tomatoes, Andouille Sausage, Ham, Crawfish, Mozzarella and Cheddar Cheese

### New Orleans BBQ Shrimp Station | 13 per person

Sautéed BBQ Shrimp, Stone Ground Grits with Cheddar Cheese

*Breakfast Action Stations must be ordered in conjunction with a Continental or Breakfast Buffet*

*An Attendant Fee of \$125 will be charged for all stations.*

*One Station Attendant per 50 Guests is recommended.*

*An additional fee of \$125 dollars will be charged for functions under 20 people.*

## PLATED BREAKFAST | 35

Plated Breakfast Includes:

- Freshly Baked Muffins, Fruit Danishes & Croissants placed in the center of each table
- Seasonal Fruit & Berry Salad
- Starbucks® Coffee (Regular and Decaffeinated) and Tazo® Specialty Hot Teas,
- Chilled Fruit Juices

*-Please select One Entrée for the Entire Group*

**Classic American** | Scramble Eggs, Applewood Smoked Bacon, and Chef's Potato of the Day  
or

**Cajun Breakfast Hash** | Scrambled Eggs, House Made Andouille & Potato Hash with Roasted Tomato

# BREAKS

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## NATURAL ENERGY & THEMED BREAKS

All Themed Refreshment Breaks Include:

- Assorted Soft Drinks
- Bottled Waters
- Starbucks® Coffee (Regular & Decaffeinated), and Tazo® Specialty Hot Teas

### **Natural Energy | 24**

Assorted Granola Bars, Assorted Dried Fruit & Mixed Nuts, Chilled Fruit Juices & Gatorade®, Whole Fruit

### **Go Green | 27**

Naked Fruit Smoothies, Individual Crudité with Hummus & Vegetables, Whole Fruit

### **Chocoholic Break | 25**

Chocolate Brownie, Fresh Chocolate Chip Cookies, Chocolate Covered Pretzels, Chocolate Milk & 2% Milk

### **NOLA Break | 25**

Assorted Zapps Potato Chips, House Made Pecan Pralines, King Cake Slices

### **Charcuterie | 29**

Sliced Assorted Local Creole Country Sausage & Artisan Cheeses, Bread & Crackers, Assorted Mixed Nuts

### **Snack Bar | 24**

Assorted Candy Bars, Bags of Chips, Snickers, M&M's, Reese's, Ruffles, White Cheddar Popcorn, Pretzels

### **Carnival Time | 25**

Warm Soft Jumbo Pretzels with Mustard Dip, Carmel Popcorn, Fest Local Soda

*Prices are per person and based on 30 minutes of service.*

## BREAKS

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### A LA CARTE

French Market Beignets | **48 per dozen**

Gourmet Muffins, Danish and Croissants | **48 per dozen**

Bagels with Cream Cheese | **48 per dozen**

Freshly Baked Cookies or Brownies | **54 per dozen**

Pecan Pralines | **54 per dozen**

Mini French Pastries | **54 per dozen**

Candy Bars and Granola Bars | **48 per dozen**

Dried Fruits and Mixed Nuts | **45 per pound**

New Orleans Traditional King Cake (serves approx. 20) | **80 each**

Yogurt Fruit Parfait with Granola, Fresh Berries, and Honey | **6 per person**

Seasonal Whole Fruit | **4 each**

Traditional Mini Muffalattas with Salami, Mortadella, Capicola, Swiss & Mozzarella Cheese with Olive Salad | **5 each**

Sliced Fresh Fruit | **4 per person**

### A LA CARTE BEVERAGE

Bottled Still and Sparkling Water | **9 each**

Small Vasa Water | **5 each**

Soft Drinks | **5 each**

Bottled Juices | **5 each**

Starbucks® Frappuccino | **7 each**

Whole, Skim, and Chocolate Milk | **3 each**

Energy Drinks | **7 each**

Orange, Grapefruit, Cranberry, and Apple Juice | **50 per gallon**

Starbucks® Coffee (Regular & Decaffeinated) | **99 per gallon**

Starbucks® Iced Coffee (Vanilla, Hazelnut, or Sugar free) | **99 per gallon**

Tazo® Specialty Hot Teas | **80 per gallon**

Iced Tea or Country Lemonade | **60 per gallon**

Citrus Water | **30 per gallon**

## ALL DAY PACKAGES

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### ALL DAY PACKAGE 1 | 49

#### **Continental Breakfast** (1 Hour of Service)

Sliced Seasonal Fruit  
Fresh Baked Breakfast Pastries  
Individual Fruit Yogurts  
House Made Spiced Granola  
Chilled Fruit Juices  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas

#### **Mid-Morning Break** (30 Minutes of Service)

Assorted Soft Drinks  
Bottled Waters  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas

#### **Afternoon Break** (30 Minutes of Service)

Assorted Soft Drinks  
Bottled Waters  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas  
Freshly Baked Cookies or Chocolate Brownies

Enhance Mid-Morning or Afternoon Break with a Specialty Break | **12 per person**

Unlimited All Day Beverages -Additional \$15.00 per person

*Prices are per person.*

## ALL DAY PACKAGES

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### ALL DAY PACKAGE 2 | 56

#### **Continental Breakfast** (1 Hour of Service)

Sliced Seasonal Fruit  
Fresh Baked Breakfast Pastries  
Individual Fruit Yogurts  
House Made Spiced Granola  
Chilled Fruit Juices  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas

#### **Mid-Morning Break** (30 Minutes of Service)

Granola Bars  
Mixed Nuts and Assorted Dried Fruits  
Assorted Soft Drinks and Bottled Waters  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas

#### **Afternoon Break** (30 Minutes of Service)

Whole Fruit  
Vegetable Crudit   
Freshly Baked Cookies or Chocolate Brownies  
Assorted Soft Drinks and Bottled Waters  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas

Enhance Mid-Morning or Afternoon Break with a Specialty Break | **12 per person**

Unlimited All Day Beverages -Additional \$15.00 per person

*Prices are per person.*



## ALL DAY PACKAGES

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### ALL DAY PACKAGE WITH LUNCH | 84

#### **Continental Breakfast** (1 Hour of Service)

Sliced Seasonal Fruit  
Fresh Baked Breakfast Pastries  
Individual Fruit Yogurts  
House Made Spiced Granola  
Chilled Fruit Juices  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas

#### **Mid-Morning Break** (30 Minutes of Service)

Assorted Soft Drinks and Bottled Waters  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas  
Whole Fruit and Granola Bars

#### **Your Choice of One Lunch Selection:**

Uptown Deli, Pontchartrain Buffet, or Taste of New Orleans

#### **Afternoon Break** (30 Minutes of Service)

Assorted Soft Drinks and Bottled Waters  
Starbucks® Coffee (Regular & Decaffeinated)  
Tazo® Specialty Hot Teas  
Freshly Baked Cookies or Chocolate Brownies

#### Enhance Mid-Morning or Afternoon Break with a Specialty Break | **12 per person**

Unlimited Refreshments All Day- Additional \$15.00 per person

*Prices are per person.*

# LUNCH

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## LUNCH BUFFETS

All Lunch selections include Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Iced Tea.

### **Po-Boys, Gumbo & Salad | 45**

Choice of Two Po-Boys

Chef's Gumbo of the Day, popcorn rice

Spinach Salad, Citrus Vinaigrette Dressing

Tri-Colored Cheese Tortellini Pasta Salad, Fresh Arugula, Feta Cheese, Roasted Red Peppers

Zapps Potato Chips

Chef's Seasonal Selection of Desserts

Choice of Po-Boys:

*All Po-Boys served with Lettuce, Sliced Tomato, and Tabasco Aioli*

- **Traditional New Orleans Muffalettas**  
Capicola, Mortadella, Salami, Swiss and Mozzarella Cheese, Olive Salad and Spicy Creole Mustard
- **Roast Beef and Cheddar**
- **Cajun Chicken**
- **Smoked Turkey BLT**
- **Grilled Vegetable**

Add Chicken & Andouille Jambalaya | **Additional 5 per person**

### **Uptown Deli | 46**

Roasted Corn and Crab Chowder

Cajun Potato Salad

Mixed Greens Salad, Candied Pecans, Dried Cherries, Cane Syrup Vinaigrette

Zapp's Potato Chips

Thinly Sliced Smoked Turkey, Black Forest Ham, Roast Beef

Sliced Cheeses

Assorted Breads and Rolls

Vine Ripened Tomatoes, Crisp Lettuce, Sliced Pickles, Creole Mustard, Mayonnaise, Cajun Aioli

Chef's Seasonal Selection of Desserts

*Prices are per person and based on one hour of service*

*An additional fee of \$125 will be charged for meals under 20 people.*

# LUNCH

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## LUNCH BUFFETS (CONTINUED)

All Lunch selections include Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Iced Tea.

### **Taste of New Orleans | 48**

Chef's Gumbo of the Day, popcorn rice  
Creole Caesar Salad, Shaved Parmesan, Herb Croutons  
BLT Coleslaw  
Blackened Gulf Catch of the Season  
Chicken & Andouille Sausage Jambalaya  
Green Bean Almandine  
Warm Corn Bread Muffins  
Chef's Seasonal Selection of Desserts

### **Little Palermo | 49**

Tuscan Style Minestrone  
Ancient Grain Salad, Herb Vinaigrette, Feta Cheese  
Marinated and Grilled Antipasti  
Roasted Asparagus & Portobello Mushrooms  
Grilled Garlic & Herb Chicken Breast  
Penne Pasta, Marinara, Shaved Parmesan  
House Made Garlic Knots  
Chef's Seasonal Selection of Desserts

### **Mississippi Delta | 52**

Chef's Gumbo of the Day, popcorn rice  
Tchoup Salad: Romaine Lettuce, Tomatoes, Spicy Boiled Corn, Green Onions, Buttermilk Ranch Dressing, Balsamic Vinaigrette  
Creole Tomato & Red Onion Salad, Creole Vinaigrette, Fresh Basil  
Roasted Bourbon Marinated Pork Loin, Citrus Demi  
Grilled Chicken Breast, Creole Cream  
Blackened Green Beans & Smothered Onions  
Mashed Sweet Potatoes  
Chef's Seasonal Selection of Desserts

*Prices are per person and based on one hour of service  
An additional fee of \$125 will be charged for meals under 20 people.*

# LUNCH

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## LUNCH BUFFETS (CONTINUED)

All Lunch selections include Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Iced Tea.

### **Pontchartrain | 52**

Chicken & Andouille Sausage Gumbo  
Mixed Green Salad, Candied Pecans, Gorgonzola Cheese, Cane Syrup Vinaigrette  
Blackened Gulf Fish, Citrus Cream Sauce  
Grilled Lemon-Thyme Chicken Breast, Sauce Au Jus  
Country Style Mashed Potatoes  
Sweet Corn Succotash  
Chef's Seasonal Selection of Desserts

*Prices are per person and based on one hour of service  
An additional fee of \$125 will be charged for buffets under 20 people.*

### **Executive Lunch | 47**

*-Exclusively for groups of 20 people and under-*

Choice of two Sandwiches  
Tomato Basil Soup  
Mixed Greens, Baby Lettuces, Blackberries, Goat Cheese, Tabasco Candied Pecans, Citrus Vinaigrette  
Roasted Vegetable Jambalaya  
Chef's Seasonal Selection of Desserts  
Choice of Sandwiches:

- Slow Roasted Pork, Brie, Creole Mustard, Arugula
- Turkey and Swiss, Bacon, Boursin Mayo
- Shrimp Po Boy

# LUNCH

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## GOURMET BOXED LUNCHES

### 34 per person

All Sandwiches served with Cajun Potato Salad, Potato Chips, Apple, and Chocolate Chip Cookie. Box Lunches do not include beverages.

#### **Traditional New Orleans Muffalettas**

Capicola, Mortadella, Salami, Swiss and Mozzarella Cheese, Olive Salad and Spicy Creole Mustard

#### **Roast Beef**

French Roll with Cheddar Cheese, Iceberg Lettuce, Tomatoes, Horseradish Aioli

#### **Grilled Chicken Caesar Wrap**

Flour Tortilla with Romaine Lettuce, Roasted Red Pepper, Shredded Parmesan and Caesar Dressing

#### **Cajun Chicken**

Onion Kaiser with Blackened Chicken, Vine Ripened Tomatoes, Iceberg Lettuce, Tabasco Aioli

#### **Turkey Wrap**

Flour Tortilla with Tomato Salsa, Red Leaf Lettuce, Smoked Turkey Breast, Bacon, Pepper Jack Cheese

#### **Grilled Vegetable Sandwich**

Focaccia with Mozzarella Cheese, Sun Dried Tomato, and Kalamata Olive Spread tossed in Balsamic Vinaigrette

*Maximum of (3) types of sandwiches per order*

*An additional fee of \$125 will be charged for buffets under 20 people*

# LUNCH

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## PLATED ENTREES

All Lunch selections include:

- Iced Tea, and Starbucks® freshly brewed regular and decaffeinated coffees
- Crescent City Salad; Assorted Seasonal Greens, Cherry Tomatoes, Carrots, Candied Pecans, and Creole Sugar Cane Vinaigrette
- Artisan Rolls
- Choice of Dessert

### **Roasted Chicken Breast | 42**

Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Rosemary Au Jus

### **Seared Salmon | 43**

Mushroom Risotto, Grilled Asparagus, Tomatoes, Lemon Beurre Blanc

### **Blackened Gulf Fish | 45**

Sweet Potato and Andouille Hash, Seasonal Vegetables, Cajun Cream Sauce

### **Filet Mignon | 48**

Roasted Garlic Mashed Potatoes, Roasted Corn Maque Choux, Shallot Demi

## DESSERTS

Fresh Fruit Tart

Bourbon Pecan and Chocolate Chip Tart

Strawberry Shortbread, Chantilly Cream

Double Chocolate S'mores Cake

## EXPRESS PLATED LUNCH

*All items are designed to be pre-set for time sensitive events*

### **Grilled Chicken Caesar Salad | 36**

Grilled Chicken Breast, Chopped Romaine, Kalamata Olives, Roma Tomatoes, Shaved Parmesan, Caesar Dressing, Dessert Selection

*Prices are per person.*

*An additional fee of \$125 will be charged for meals under 20 people.*

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## RECEPTION

### CHILLED HORS D'OEUVRES | 5 per piece

*\*Minimum of 50 pieces of each item*

- Spicy Boiled Shrimp with Tabasco® Cocktail Sauce
- Antipasti Kabob
- Crispy Asiago Asparagus
- Mini Muffaletta
- Balsamic and Fig Flatbread
- Tomato and Herb Bruschetta

### HOT HORS D'OEUVRES | 5 per piece

*\*Minimum of 50 pieces of each item*

- Crab Cakes, Remoulade Sauce
- Coconut Shrimp, Thai Chili Sauce
- Bacon Wrapped Scallops
- Parmesan Artichoke Hearts, Goat Cheese
- Andouille Sausage En Croute
- Smoked Chicken Tequila Quesadillas
- Pecan Crusted Chicken Tenders, Creole Mustard
- Cajun Louisiana Meat Pies
- Mushroom Tarts
- Raspberry and Almond Brie in Phyllo
- Assortment of Mini Quiche
- Vegetarian Spring Rolls, Sweet and Sour Sauce
- Steak Chilito
- Asiago Risotto Croquette

# RECEPTION

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## ATTENDED CARVING STATIONS

### **Cajun Spiced Turkey | 300**

Approximately 30 Servings

### **Bacon Wrapped Pork Loin | 300**

Approximately 35 Servings

### **Black Pepper Encrusted Tenderloin of Beef | 400**

Approximately 20 Servings

### **Herb Marinated Top Round of Beef | 375**

Approximately 40 Servings

### **Garlic Rubbed Prime Rib | 425**

Approximately 35 Servings

## ATTENDED ACTION STATIONS

### **Big Easy Station | 24 per person**

- Seared Jumbo Lump Crab Cakes Served, Remoulade Sauce
- Seafood Gumbo Served, Popcorn Rice
- Chicken and Sausage Jambalaya
- Mini Muffalettas

### **Southern Grits Station | 24 per person**

- Stone Ground Grits
- French Bread
- Sautéed BBQ Shrimp
- Abita Braised Pork
- Green Onion, Cheddar, Bacon, Roasted Mushrooms

### **Pasta Station | 23 per person**

- Crawfish Monica, Penne Pasta, Crawfish Cream Sauce
- Cheese Tortellini, Creamy Spinach Pesto
- Fusilli Pasta, Spicy Sausage, Peppers
- Garlic Bread, Parmesan Cheese

### **Gourmet Slider Station | 26 per person**

- Pulled Pork, Cajun Coleslaw
- Crab Cake, Remoulade
- Angus Beef, Fried Pickle



## RECEPTION

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### WAREHOUSE DISTRICT DISPLAYS

#### **Cheese Display | 19 per person**

Assortment of Imported and Domestic Cheeses with Olives and Accompaniments

#### **Creole Country Sausage & Cheese Display | 21 per person**

Assorted Imported and Domestic Cheese Displayed with Local Sausages to Include Chaurice, Andouille and Alligator

#### **Farmers Market Vegetable Display | 19 per person**

Grilled Sweet Peppers, Baby Carrots, Asparagus, Zucchini, Squash and Mushrooms, Fresh Vegetables, Hummus, Ranch Dressing, Fresh Herb Dip

#### **Fire & Ice | 25 per person**

Spicy Boiled Shrimp, Oysters Bienville, Gumbo of the Day, Spicy Cocktails Sauce, Remoulade Sauce, French Bread

#### **Sushi Bar | 28 per person**

California Roll, Spicy Tuna Roll, Shrimp Nigiri, Tuna Nigiri, Salmon Nigiri

*\*one piece each per person*

### DESSERT STATIONS

#### **Bananas Foster | 14 per person**

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

*\*An attendant fee of \$125 will be charged for station.*

#### **Mini Dessert Display | 14 per person**

Seasonal Selection of miniature Tarts, Cakes, and Pastries

#### **Sweet Treats Station | 13 per person**

Assortment of Fresh Baked Cookies, Brownies, Blondies, and Lemon Bars

#### **A La Mode | 14 per person**

Apple Cobbler, Bread Pudding, Pecan Pie, Vanilla Bean Ice Cream

*An additional fee of \$125 will be charged for stations under 50 people.*

# DINNER

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## PLATED DINNER

All Dinner Selections include:

- Assorted Breads
- Soup or Crescent City Salad
- Choice of Dessert.
- Starbucks®, regular and decaffeinated coffee, and Tazo® Hot Teas.

Add House Wine Service to any Dinner for **10 per person**

### **Filet Mignon | 74**

Seasonal Vegetables, Dauphinoise Potatoes, Truffle Demi

### **Pork Tenderloin | 56**

Mashed Sweet Potatoes, Baby Spinach, Creole Cream

### **Bourbon Braised Beef Short Ribs | 63**

Goat Cheese Grits, Asparagus

### **Provolone and Sage Chicken Breast | 54**

Asparagus Risotto, Lemon Caper Sauce

### **Roasted Chicken Breast | 48**

Roasted Garlic Mashed Potatoes, Seasonal Vegetable, Rosemary Au Jus

### **Blackened Gulf Fish | 51**

Sweet Potato and Andouille Hash, Seasonal Vegetable, Cajun Cream Sauce

*\*Seasonal Vegetarian Entrees available upon request*

*Prices per person.*

*An additional fee of \$125 will be charged for meals under 20 people.*

## **SOUP**

Roasted Crab and Corn Chowder

Tuscan Style Minestrone

Chicken and Andouille Sausage Gumbo

Seafood Gumbo

Tomato Basil

## **DESSERT**

Fresh Fruit Tart

Bourbon Pecan and Chocolate Chip Tart

Strawberry Shortbread, Chantilly Cream

Double Chocolate S'mores Cake

# DINNER

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## DINNER BUFFETS

All dinner buffets selections include an assortment of breads; Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Water.

### **Bacchus | 69**

Seafood Gumbo  
Crescent City Salad  
Roasted Fingerling Potatoes  
Bourbon Marinated Roasted Pork Loin, Citrus Gastrique  
Seared Chicken Breast, Creole Cream  
Corn Maque Choux  
Chef's Seasonal Selection of Desserts

### **Rex | 75**

Shrimp Chowder  
Baby Spinach Salad, Citrus Vinaigrette  
Blackened Green Beans  
Creole Succotash  
Rosemary Roasted Garlic Mashed Potatoes  
Blackened Gulf Fish, Citrus Cream  
Creole Mustard Prime Rib Carving Station  
White Chocolate Bread Pudding

*Prices are per person and based on one hour of service  
An additional fee of \$125 will be charged for meals under 50 people.*

## BEVERAGE

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### WINES

#### RED

##### Listed from Light to Full Body

Mark West, Pinot Noir, California | 45

Line 39, Pinot Noir, California, USA | 40

Magnolia Grove by Chateau St. Jean, Merlot, California, USA | 38

St Francis Vineyards, Merlot, Sonoma Valley, California | 44

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA | 38

Avalon, Cabernet Sauvignon, California, USA | 58

Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington | 48

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | 65

#### WHITE

##### Champagne and Sparkling Wine

LaMarca, Extra Dry, Prosecco, Veneto, Italy, NV | 38

Mumm Napa, Brut "Prestige," Napa Valley, California, NV | 60

##### Listed Lighter to Fuller Intensity

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | 46

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | 40

Manolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | 38

Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy | 44

Chateau St. Jean, Chardonnay, North Coast, California | 48

Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA | 38

J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California, USA | 40

Chateau Ste. Michelle, Chardonnay, "Canoe Ridge Estate", Horse Heaven Hills, Washington | 48

##### Blush Wines and Sweet White Wines

Magnolia Grove by Chateau St. Jean, Rose, California, USA | 38

Château St. Michelle, Riesling, Columbia Valley, Washington | 38

*Additional Wines available upon Request*

# BEVERAGE

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## BAR PACKAGES

*Prices are per person.*

<b>Premium Well</b>	<b>Call Brand</b>	<b>Top Shelf</b>	<b>Beer and Wine</b>
One Hour   18	One Hour   20	One Hour   22	One Hour   16
Two Hour   26	Two Hour   28	Two Hour   30	Two Hour   22
Three Hour   32	Three Hour   36	Three Hour   38	Three Hour   28

## BEVERAGE ARRANGEMENTS

### Premium Well Brands

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  
Korbel Brandy

### Top Shelf Brands

Grey Goose Vodka  
Bacardi Superior Rum  
Mt. Gay Eclipse Gold Rum  
Bombay Sapphire Gin  
Johnnie Walker Black Label  
Knob Creek Bourbon  
Jack Daniel's Tennessee Whiskey  
Crown Royal  
Patron Silver Tequila  
Hennessy Privilege VSOP

### Call Brands

Absolut Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Tanqueray Gin  
Johnnie Walker Red Label Scotch  
Maker's Mark Bourbon  
Jack Daniel's Tennessee Whiskey  
Seagram's VO  
1800 Silver Tequila  
Courvoisier VS

### Domestic and Imported Beers

Abita Amber (Micro Brew)  
Miller Lite  
Blue Moon  
Corona  
Michelob Ultra

# BEVERAGE

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## HOST BAR BASED ON CONSUMPTION

*Prices are per person.*

*Bartender fee \$125 (2 hour max)*

*\*Recommend one bartender per 100 people*

*\$500.00 Minimum on All Host Bars*

### Mixed Drinks

Premium Well | 9

Call Brand | 10

Top Shelf | 11

Cordials | 12

### Beer

Premium | 7

Domestic Beer | 6

Bottled Water | 4

### House Wine

Premium Well House Wine | 10

Soft Drinks and Juices | 4

## HAPPY HOUR | 10

Domestic Beer

House Wine

Specialty Cocktail

*Prices are per person and based on 30 minutes of Service after a Scheduled Meeting or Event*

*Not available in conjunction with any other Bars or Receptions*

## TO-GO BAR | 8

Domestic Beer

House Wine

Specialty Cocktail

*Prices are per person and based on 30 minutes of Service "Grab and Go Bar" designed for groups leaving*

*property for off-site event, Not available in conjunction with any other Bars or Receptions*

## CASH BAR

Cash bar Prices include Tax and Service Charge based on 1.25 oz. pour

### Mixed Drinks

Premium Well | 10

Call Brand | 11

Top Shelf | 12

Mineral Waters | 4

### Beer

Premium | 8

Domestic Beer | 7

Soft Drinks | 4

### House Wine

Premium Well House Wine | 10

Cashiering Bartender \$200.00

\$1000.00 minimum for All Cash Bars

New Orleans Downtown Marriott at the Convention Center | 859 Convention Center Boulevard

New Orleans, LA 70130 | Phone: 504-613-2888

a 25 percent taxable service charge and current applicable local and state tax will be added to menu prices

# AUDIO VISUAL

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## POPULAR ITEMS

### **LCD 8' x 8' Screen Projector Breakout Package | 625**

3000 Lumen LCD Projector Package features a bright LCD projector for video or data and VGA cable with all extension cords safely taped down. (Screen included up to 8' x 8')

### **LCD 7.5' x 10' Screen Projector Breakout Package| 725**

3000 Lumen LCD Projector Package features a bright LCD projector for video or data and VGA cable with all extension cords safely taped down. (Screen included up to 7.5' x 10') Recommend for 60-150 attendees

### **LCD 9' x 12' Screen Projector Breakout Package| 1200**

7000 Lumen LCD Projector Package features a bright LCD projector for video or data and VGA cable with all extension cords safely taped down. (Screen included up to 9' x 12') Recommend for 151+ attendees

### **LCD 8' x 8' Screen Projector Support Package | 175**

Includes a skirted AV table, Tripod Screen (up to 8' x 8'), VGA computer cable, power strip and AC extension cord, with all cords safely taped down.

### **Polycom Speakerphone w/DID Phone Line| 275**

Price above for Polycom Speakerphone reflects phone line installation and line rental only. Usage charges are billed on each line separately through the hotel's PBX Department, at standard AT&T long distance rates. Local calls are billed at \$1.00 each

### **DVD/Blue Ray with 30" LED TV | 300**

### **Podium and Microphone\* | 125**

### **Standing Microphone\* | 50**

### **Wireless Lavalier Microphone\* |175**

### **4 Channel Mixer | 75**

### **12 Channel Mixer | 150**

### **Flip Chart with Markers | 55**

### **Additional Flip Chart Pads | 20**

### **Whiteboard | 55**

### **Corkboard | 55**

### **Laptop Computer | 200**

### **42" LCD Monitor | 420**

*\*All microphones require a mixer.*

*Prices are per day, per room. Equipment prices are per day, per room.*

# AUDIO VISUAL

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## EVENT TECHNOLOGY A LA CARTE

**Laser Pointer | 25**

**Wireless Mouse | 50**

**Easel | 15**

**Power Strip and Extension Cord Combo | 20**

**Laser Printer | 150**

-Black & White

### **Microphones / Mixers**

**Wired Microphone | 60**

**Wireless Handheld or Lavalier Microphone | 175**

**Push To Talk Microphone | 75**

### **Sound Systems**

**1 JBL Powered Speaker (10") | 80**

**1 JBL Powered Speaker (15") | 150**

### **Professional Screens**

**7.5' x 10' FastFold | 150**

**9' x 12' FastFold | 200**

### **Pipe & Drape | 21**

-per linear foot

### **Video Equipment**

**Conference LCD Projector (3000 lumen) | 725**

**HDMI LCD Projector (4000 Lumen) | 650**

**Large Venue LCD Projector (7000 lumen) | 950**

**VHS / DVD Combo Unit | 75**

**VGA Switcher | 75**

**VGA Distribution Amplifier | 75**

**Recorder | 150**

### **Operator Labor Rate:**

**Monday – Friday \$100 per hour for each Technician**

**Saturday and Sunday \$125 per hour for each Technician**



# WIRELESS INTERNET

## GUEST-TEK HIGH SPEED INTERNET CONNECTIVITY PRICING

Number of Participants (estimated bandwidth)	Daily Wireless Internet Usage	
	SUPERIOR	SIMPLE
	Media streaming, media-rich mobile apps and large file downloads	Email and simple web browsing
<25	\$35/person (up to 8 Mbps)	\$25/person (up to 3 Mbps)
26–50	\$20/person (up to 12 Mbps)	\$10/person (up to 5 Mbps)
51–100	\$15/person (up to 22 Mbps)	\$10/person (up to 8 Mbps)
101+	We are happy to assess your large meetings to develop a customized solution.	

*Guest-Tek is the sole provider of High Speed Internet Service to the New Orleans Downtown Marriott at the Convention Center. Outside vendors are not permitted to bring in their own service such as T1 or DSL lines. All high speed internet service must be contracted through the New Orleans Marriott at the Convention Center or Guest-Tek. The use of non-Marriott / Guest-Tek switches, routers, wireless routers or hubs is not permitted with Guest-Tek services. All connections will be charged accordingly per computer per day.*

## GENERAL INFORMATION

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### Event Experience

We look forward to exceeding your expectations through every state of your event. Our team will deliver nothing less than premier service. Your Event Manager is your partner from start to finish of your program, dedicated to providing tailored and complete meeting solutions through engaging and professional service. Additionally, a Marriott Event Service Concierge will streamline and refine your service and hospitality experience during the program. Our goal is to exceed your expectations of excellence.

### Service Charge and Tax

A 25% service charge and a 10.20% sales tax will be added to all food and beverage and event technology charges. Louisiana law states that the service charge is subject to sales tax. The service charge and sales tax are subject to change without notice.

### Guarantees

A minimum attendance must be specified three business days prior to your function(s) or the expected number will be used as your guarantee. We will set and are prepared to service (not to cook) for 5% over the guarantee. For buffets, the hotel will prepare for the guarantee number only; charges will apply for additional guests. Increases over the minimum attendance will be honored up to 24 hours prior to the function start time.

### Outside Food and Beverage

Food and Beverage may not be brought into the hotel by any patron or attendee from an outside source.

### Payment

Terms of payment will be established in your sales agreement. Advanced deposits and total prepayment may be required. Credit may be established with the hotel if the total estimated charges will exceed \$5,000 and 10 days given for processing your credit application.

### Signage

All signage to be placed in the Hotel must be professionally printed and approved in advance through your Event Manager. Signage must be freestanding and cannot be attached to any permanent structure. Signage is for meeting space only and is not permitted in the main lobby.

### Engineering, Exhibits, Lighting and Technology

Electrical needs exceeding the standard 120 volt/20 amp wall plug service will incur a service fee based on your specific electrical needs. Electrical charges of decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless specifically specified in vendor's contract. Specific guidelines exist for all audio visual supplied by vendors other than Marriott Visual Presentations. For detailed information about different exhibit vendors and use of our unique atrium function space for exhibits, please contact your event manager.

## GENERAL INFORMATION

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### Shipping / Handling Fees

Hotel reserves the right to refuse shipments received that may arrive more than 3 days prior to show date.

Pick up times for the following companies are as follows:

Federal Express - 4:30 p.m.

UPS - 4:30 p.m.

USPS -3:00 p.m.

### Shipping Incoming Associated:

Envelopes: No Charge

\$5.00 per box under 50 lbs. (first 3 boxes are at no charge)

\$15.00 per box over 50 lbs.

\$25.00 per display box, poster, large tube, or oversized box

\$200.00 per shrink wrapped pallet (pallets must be self-contained and properly sealed)

\$200 per small wooden crate under 150 lbs.

\$450 per crate over 150 lbs.

Refrigerated Items: \$25.00

These charges are in addition to the charges the drayage service will impose once they take possession of the shipment for handling and delivery. Please contact your Event Manager for further information.

Charges apply to any and all material received more than 3 calendar days before date of guest arrival.

\$25.00 per package in addition to normal shipping charge \$100.00 per 100lbs. of weight per day for every day prior to the 1 day limit. Items in storage will not be released without complete payment of related charges.

### Loading/Unloading Charges

\$100.00 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.

### Unattended Items

The hotel is not responsible for unattended items.