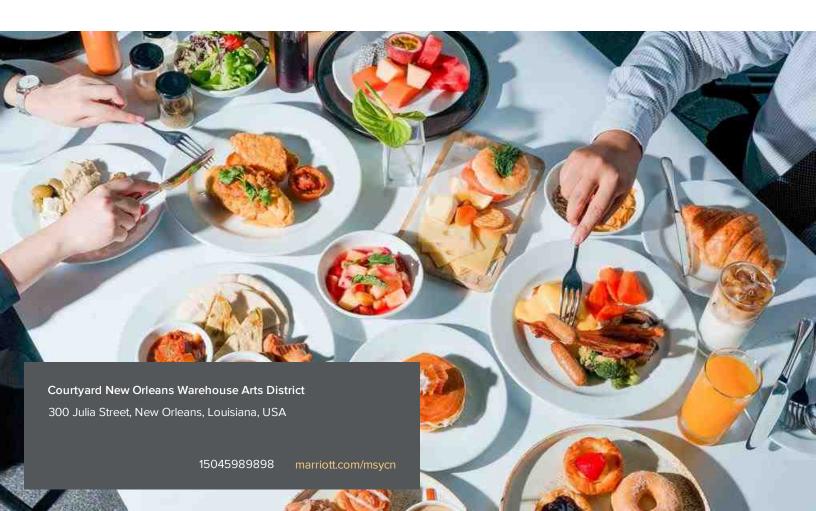


Banquets & Events Menu

2024 - 2025





Breakfast

all options are served buffet style and include two hours of service all options come with freshly brewed coffee and hot tea

Signature Breakfast

Scrambled Eggs Two Breakfast Meats

Grits and Hashbrowns

Assorted Breakfast Pastries and Breads

Bagels with Cream Cheese

Assorted Cereals

Greek Yogurt with Granola

Seasonal Fruit

Fresh Juice

\$30 per person

Simple Breakfast

Assorted Breakfast Pastries Greek Yogurt with Granola

Seasonal Fruit

\$18 per person

Classic Breakfast

Scrambled Eggs

One Breakfast Meat

Hash browns

Assorted Breakfast Pastries

Seasonal Fruit

Fresh Juice

\$24 per person

Basic Breakfast

Assorted Breakfast Pastries

Seasonal Fruit

\$14 per person

Breakfast Add Ons

Parfait Bar

Plain Yogurt, Granola, Seasonal Fruit, Cookies Crumbles & Honey

\$3 per person

Waffle Bar

WAffles, Assorted Syrups, Whipped Cream, Seasonal Fruit, Powdered Sugar & Pecans

\$5 per person

Coffee Bar

Hot Coffee, Iced Coffee, Assorted Flavored Creamers, Almond Milk, Assorted Flavored Syrups, Whipped Cream & Biscotti

\$4 per person

Oatmeal Bar

Oatmeal, Raisins, Cranberries, Seasonal Fruit, Brown Sugar & Cinnamon

\$2 per person

Pancake Bar

Pancakes, Assorted Syrups, Whipped Cream, Strawberries, Blueberries, Sprinkles & Pecans

\$6 per person



Lunch

all options are served buffet style and include two hours of service all options come with freshly brewed coffee, hot tea, and iced tea all options include the choice of one dessert

French Quarter Buffet

Chicken & Sausage Gumbo with Rice Cajun Chicken Scalloped Potatoes Creole Green Beans

\$45 per person

Bywater Buffet

House Salad
Fried Fish or Grilled Chicken
Red Beans & Rice with or without Sausage
Sweet Buttered Cornbread
\$40 per person

Po-Boy Buffet

Fried Shrimp Po-Boy, 8in French Bread Roast Beef & Gravy Po-Boy, 8in French Bread French Fries Hushpuppies \$40 per person

Seafood Basket

Fried Fish
Fried Shrimp
Fried Oysters
Potato Wedges
\$40 per person

Deli Buffet

Pick Two Options

- --Turkey & Swiss Wrap Turkey, Swiss, Lettue,
 Tomato, Mayo on a Wheat Tortilla
 -Chicken Caesar Wrap Grilled Chicken, Lettuce,
 Parmesan, Caesar Dressing on a Flour Tortilla
 -Tuna Salad Wrap Tuna, Lettuce, Cucumber, Mayo
 on a Flour Tortilla
- -Breaded Chicken Sandwich Fried Chicken Cutlet, Mozzarella, Lettuce, Tomato on 8in French Bread -Caprese Sandwich - Mozzarella, Tomato, Balsamic, Pesto on Ciabatta Bread

House Salad with House Vinaigrette & Ranch
Dressing
Assorted Chips
\$35 per person

Dessert Options

Bread Pudding Cheesecake Bites Assorted Cake Bites Tiramisu Brownie Squares



Break

St. Charles Avenue Break

Original Hummus, Pesto Hummus, Mini Pita Bread, Chips, Raw Vegetable Sticks

\$17 per person

Canal Street Break

Mini Corn Dogs, Assorted Mustards, Caramel Popcorn

\$18 per person

Magazine Street Break

Plain Whole Yogurt, Granola, Blueberries & Strawberries, Honey

\$16 per person

Poydras Break

Chocolate Covered Pretzles, Mixed Nuts, Assorted Mini Sweets

\$15 per person



Hors d'Oeuvres

service is for one hour

- Mini Assorted Quiche
- Mini Bruschetta
- Caprese Skewers
- Spinach Pies
- Mini Fried Chicken
- Fried Shrimp

- Mini Crab Cakes
- Mini Meat Pies
- Mini Crawfish Pies
- Meatballs
- Hushpuppies

Pick any 3 for \$19 per person \$5 per person for each additional selection



Dinner

all options are served buffet style and include two hours of service all options start with a House Gumbo or House Salad and include Traditional Bread Pudding for dessert all options come with freshly brewed coffee, hot tea, and iced tea

French Quarter Buffet

Cajun Chicken

Scalloped Potatoes

Creole Green Beans

\$50 per person

Uptown Buffet

Grilled Gulf Fish

Skillet Potatoes

Roasted Carrots

\$55 per person

Marigny Buffet

Chicken or Shrimp Alfredo Pasta

Asperagus

Assorted Breakds

\$40 per person

Seafood Platter

Fried Fish

Fried Oysters

French Fries

Hushpuppies

\$55 per person

Treme Buffet

Fried Catfish Jambalaya Creamed Spinach

\$50 per person



À La Carte

all options feed between 30 - 35 people

- Charcuterie & Fromage Board \$150.00
- Fried Oysters 50pc MKP
- Pulled Pork Slider 50pc \$110.00
- Pulled Pork Slider 100pc \$175.00
- Vegetable Tray \$85.00
- Fruit Tray \$85.00
- Spinach & Artichoke Dip \$90.00
- Crispy Cauliflower \$70.00
- Chicken Alfredo Pasta \$125.00
- Shrimp Alfredo Pasta \$175.00

- Chicken & Sausage Jambalaya \$95.00
- Boudin Balls 50pc \$75.00
- Boudin Balls 100pc \$110.00
- Mixed Chicken Wings (Honey BBQ or Buffalo)
 50pc \$135.00
- Mixed Chicken Wings (Honey BBQ or Buffalo)
 100pc \$205.00
- Meat Pies 50pc \$90.00
- Meat Pies 100pc \$135.00



Beverages

À La Carte

- Gallon of Coffee \$75.00
- Gallon of Lemonade \$50.00
- Gallon of Strawberry Lemonade \$55.00
- Gallon of Sweet or Unsweet tea \$45.00

- Assorted Tea Packets with hot water \$40.00
- Assorted Pespi Products \$4.00
- Assorted Bottled Water (mineral, sparkling, or regular) \$5.00

Bar Packages

Bar pricing is based per person and includes unlimited, responsible consumption. Bars include special selected brand spirits, wine, imported, craft & domestic beer, sodas, juices, mixers, and garnishes.

Bartender Fee - \$150 per Bartender (1 Bartender per 75 guests)



House

Brand selections Include Finlandia Vodka, Beefeater Gin, Flor de Cana Rum, Espolon Tequila, Jim Beam Bourbon, Dewar's Scotch, domestic, imported, and local craft beers, House selection Red, White, and Sparkling Wine.

One Hour: \$15, add \$10 per additional hour

Premium

Brand selections include Tito's Vodka, Bombay Sapphire Gin, Captain Morgan or Bacardi Superior Rum, Don Julio Blanco, Johnnie Walker Red Scotch, Jack Daniel's Whiskeys, domestic, imported, and local craft beers, varietal wine selections include Red, White, & Sparkling Wine.

One Hour: \$18, add \$10 per additional hour

Top Shelf

Brand selections include Grey Goose Vodka,
Tanqueray Gin, Mt. Gay Rum, Crown Royal Whiskey,
Maker's Mark Bourbon, Jameson Irish Whiskey,
Chivas Regal Scotch, Patron Tequila, Martel Swift
Cognac, domestic, imported, and local craft beers,
varietal wine selections include Red, White, Rose,
and Sparkling Wine

One Hour: \$21, add \$10 per additional hour

Beer & Wine Only

Wine varietals include house selection of House Red, White, and Sparkling Wine. Beer selections include a variety of domestic, import and local craft brands. Bar includes sodas & water

One Hour: \$14, add \$6 per additional hour

Add Ons

New Orleans Bar

Includes: Hurricane, Sazerac, and Old Fashioned \$8 per person

Bloody Mary Bar

Includes: Spicy and Non-Spicy \$7 per person

Margarita Bar

Includes: Salted Rim, Regular, Strawberry, Mango, and Peach \$7 per person

Cash Bar

Bar pricing is based per person and includes unlimited, responsible consumption. Bars include special selected brand spirits, wine, imported, craft & domestic beer, sodas, juices, mixers, and garnishes.

Bartender Fee - \$150 per Bartender (1 Bartender per 75 guests)

- Specialty Cocktails \$10.00
- House Wines \$8.00
- Craft & Imported Beer \$7.00

- Domestic Beer \$5.00
- Soft Drinks \$4.00
- Bottled Water \$4.00

COURTYARD NEW ORLEANS WAREHOUSE ARTS DISTRICT

300 Julia Street, New Orleans, Louisiana, USA





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