

A romantic couple is shown in a close embrace at a dinner table. The man, on the left, has a beard and is wearing a dark suit with a white shirt and a dark tie. He is holding a wine glass and looking towards the woman. The woman, on the right, has long, wavy blonde hair and is wearing a white lace dress. She is also holding a wine glass and looking down. The table in front of them is set with white plates, glasses, and several lit candles, creating a warm and intimate atmosphere. The background is dark with some blurred lights, suggesting an indoor dining setting.

OMNI ROYAL ORLEANS

WEDDING BROCHURE

A DAY *UNLIKE* ANY OTHER

SHOULD HAPPEN

AT A PLACE UNLIKE ANY OTHER.



YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni Royal Orleans experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most: making memories that last a lifetime.

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PACKAGES

No doubt, the excitement of your engagement is only a prelude to the joy you will experience in making plans for that very special day. We at Omni Royal Orleans would like to share over 50 years of experience in wedding planning with you.

We are eager to meet with you to show off our award-winning facility. Omni Royal Orleans is an elegant AAA Four Diamond Hotel located in the heart of the French Quarter. From a classic ballroom to a private courtyard, Omni Royal Orleans upholds a long tradition of luxury and sophistication in one of the world's most spirited cities. Our seasoned and committed culinary and service staff provides the attention to detail that makes every event a success.

WEDDING PACKAGE INCLUSIONS:

- ◆ Complimentary suite on your wedding night with champagne and French macarons
- ◆ Complimentary overnight parking for the bride and groom (one space)
- ◆ 50% off overnight parking for parents of the bride and parents of the groom (two spaces)
- ◆ Breakfast in the Rib Room the morning after for Bride and Groom
- ◆ Prep room with private balcony and bathroom for the bride and bridesmaids to get ready in on the wedding day
- ◆ Personal attendants for the bride, groom and the parents during the reception
- ◆ Cake cutting service of the wedding cake and groom's cake
- ◆ Floor length table linens, pillar candle and mirror tile for guest tables
- ◆ Tables, chairs, staging and dance floor
- ◆ Water hydration station





EVENT SPACE

THE GRAND SALON

Reception-style event with limited seating (150-400 people)

Seated dinner (90-230 people)

\$18,000 food and beverage minimum

THE ROYAL GARDEN TERRACE WITH PATIO

Reception-style event with limited seating (50-200 people)

Seated dinner (50 people)

\$15,000 food and beverage minimum

THE ESPLANADE

Reception-style event with limited seating (50-200 people)

Seated dinner (50-90 people)

\$12,000 food and beverage minimum



MENUS

Our culinary options elevate Omni weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated — we offer packages personalized to suit your style, taste and budget.

GOURMET GALA RECEPTION

CHILLED HORS D'OEUVRES | CHOICE OF THREE

Deviled eggs

Figs, onions, and goat cheese tartlet

Spicy boiled jumbo shrimp, cocktail sauce

Tuna tartar

Caprese skewer

Antipasto skewer

LA crab meat canape

(total three pieces per person)

HOT HORS D'OEUVRES | CHOICE OF TWO

Warm Mini Muffaletta

Andouille sausage en croute

Crispy catfish fingers, remoulade

Individual Beef Wellington

Fried Oysters, Bloody Mary cocktail sauce

Fried creole crab cake, remoulade

Grilled lamb lollipop, Worcestershire glaze

(Two pieces of each per person – Total of seven pieces per person)

BUFFET DISPLAY

Wheel of Brie topped with house made praline glaze served with fresh berries and saltwater crackers

Assorted grilled and sautéed seasonal vegetables

SPECIALTY STATION | CHOICE OF ONE

Royal O' mashed potato bar | Creamy butter, crispy bacon bits, green onions, sour cream and shredded cheddar

Rustic Creole jambalaya | Chicken, shrimp or andouille sausage *(choice of two)*

CARVING STATION | CHOICE OF ONE

Sage roasted pork loin, calvados jus, petite rolls and traditional accompaniments

Braised beef brisket with red wine jus, petite rolls and traditional accompaniments

\$80 per person

Chef attendant required on Specialty Station and Carving Station at \$175 per chef, with one chef per station. Menu prices subject to a 25% taxable service charge and 10.45% sales tax.



ELEGANT AFFAIR RECEPTION

CHILLED HORS D'OEUVRES | CHOICE OF THREE

Deviled eggs

Figs, onions, and goat cheese tartlet

Spicy boiled jumbo shrimp, cocktail sauce

Tuna tartar

Caprese skewer

Antipasto skewer

LA crab meat canape

(total three pieces per person)

HOT HORS D'OEUVRES DISPLAY | CHOICE OF THREE

Warm mini muffaletta

Andouille sausage en croustade

Crispy catfish fingers, remoulade

Individual beef Wellington

Fried Oysters, Bloody Mary cocktail sauce

Fried creole crab cake, remoulade

Grilled lamb lollipop, Worcestershire glaze

(total eight pieces per person)

BUFFET DISPLAY

Charcuterie board | Chef's selection of cured meats, dry aged sausages, pâtés and terrines

Caesar salad | Crisp romaine lettuce with house made creamy Caesar dressing, crispy croutons and Parmesan cheese



SPECIALTY STATION | CHOICE OF ONE

Seafood gumbo served with steamed rice

Chicken andouille gumbo served with steamed rice

Corn and crab bisque

Pasta Station

Choice of one | Penne, gigli or gemelli pasta

Choice of two | Chicken, shrimp or andouille sausage

Choice of one | Marinara sauce, Alfredo sauce or Creole bordelaise

CARVING STATION | CHOICE OF TWO

Tenderloin of beef served with Marchand de vin, petite rolls and traditional accompaniments

Sage roasted pork loin with calvados jus, petite rolls and traditional accompaniments

\$115 per person

Chef attendant required on Specialty Station and Carving Station at \$175 per chef, with one chef per station. Menu prices subject to a 25% taxable service charge and 10.45% sales tax.





ROYAL SOIRÉE RECEPTION

CHILLED HORS D'OEUVRES | CHOICE OF THREE

Deviled eggs

Figs, onions, and goat cheese tartlet

Spicy boiled jumbo shrimp, cocktail sauce

Tuna tartar

Caprese skewer

Antipasto skewer

LA crab meat canape

(total three pieces per person)

HOT HORS D'OEUVRES | CHOICE OF FOUR

Warm mini muffaletta

Andouille sausage en croute

Crispy catfish fingers, remoulade

Individual beef Wellington

Fried Oysters, Bloody Mary cocktail sauce

Fried creole crab cake, remoulade

Grilled lamb lollipop, Worcestershire glaze

(total seven pieces per person)

BUFFET DISPLAY

Crawfish rémoulade shooters

Mosto Cotto caprese salad served with assorted crostini

SPECIALTY STATION | CHOICE OF TWO

New Orleans barbecue shrimp | French bread rounds and creamy stone ground grits

Cochon de lait slider | Dill pickle chips and spicy Creole mustard

Prime rib debris slider | Creamy horseradish crème fraîche

Scallops | Mushroom bisque

CARVING STATION | CHOICE OF TWO

Prime rib | Horseradish crème fraîche and petite rolls

Country cured ham | Spicy Creole mustard and petite rolls

House smoked and baked whole salmon | Dill and caper sauce

\$130 per person

Chef attendant required on Specialty Station and Carving Station at \$175 per chef, with one chef per station. Menu prices subject to a 25% taxable service charge and 10.45% sales tax.

RECEPTION ENHANCEMENTS

SPECIALTY STATIONS AND DISPLAYS

New Orleans chicken and andouille sausage gumbo | *\$12 per person*

New Orleans seafood gumbo | *\$14 per person*

Cochon de lait slider station | *\$13 per person*

Prime rib debris slider station | *\$15 per person*

New Orleans barbecue shrimp and grits station | *\$18 per person*

Louisiana oyster bar | *\$30 per person*

Royal O' mashed potato bar | *\$12 per person*

Cajun pasta station | *\$16 per person*

Traditional Caesar salad station | *\$10 per person*

New Orleans-style dessert bar | *\$16 per person*

Brie with pecan praline glaze | *\$300 (serves 50)*

House made pecan and hickory whole smoked salmon | *\$750 (serves 50)*

Seasonal fresh fruit display | *\$500 (serves 50)*

Cheese board | *\$575 (serves 50)*

Charcuterie board | *\$700 (serves 50)*

Assorted grilled and sautéed vegetable platter | *\$300 (serves 50)*

*Uniformed chef attended fees for specialty stations are \$175 each
Menu prices subject to a 25% taxable service charge and 10.45% sales tax.*



PLATED DINNER SERVICE

All plated dinners require a three-course minimum and are accompanied by your selection of one soup or salad and one dessert plus bread basket, butter, coffee and iced tea service. An additional course can be added for \$8 per person.

A maximum of two entrées plus a vegetarian/vegan option will be allowed for any event. You will be charged the highest prevailing entrée price. The client must provide an exact count for each entrée three days prior to the event and must provide escort/place cards for each guest indicating their name, table number and entrée choice.

SOUPS | CHOICE OF ONE

New Orleans chicken and andouille sausage gumbo with steamed white rice

Tomato basil with petite herb croutons

Vegetable minestrone

Corn and crab bisque *(add \$6 per person)*

Rib Room turtle soup au sherry *(add \$5 per person)*

New Orleans seafood gumbo with steamed white rice *(add \$6 per person)*

SALADS | CHOICE OF ONE

Classic Caesar | Hearts of romaine, Parmesan cheese, olive oil toasted croutons and Caesar dressing

Royal street | Mixed greens, spiced pecans, crumbled blue cheese, dried cherries and balsamic vinaigrette

St. Louis street wedge | Tear drop tomatoes, red onions, crumbled bacon and house made blue cheese dressing

Mosto cotto caprese | Vine ripened teardrop tomatoes, fresh mozzarella, fresh basil and balsamic extraction

Baby spinach | Sliced red onions, chopped hard boiled eggs, mushrooms and balsamic vinaigrette

ENTRÉES

Blackened gulf fish | Creamed potatoes, sautéed haricot vert and tasso cream
\$75 per person

Pan seared salmon | Grilled asparagus and barbecued andouille
sausage-potato hash
\$70 per person

Jumbo lump crab cakes (two cakes) | Creole rémoulade dressing, sautéed
spinach
\$75 per person

New Orleans-style barbecue shrimp | Sweet corn grits and shaved
green onions
\$75 per person

Grilled beef tenderloin | Grilled asparagus, garlic roasted new potatoes and
Marchand de Vin
\$100 per person

Roasted pork tenderloin | Loaded mashed potatoes, garlic sautéed spinach and
sweet heat reduction
\$75 per person

Chili glazed boneless beef short rib | Loaded mashed potatoes, sautéed spinach
and sweet heat chili sauce
\$85 per person

Grilled breast of chicken | Grilled asparagus, garlic roasted new potatoes
and creole mustard butter sauce
\$65 per person

Add fried oysters, barbecue shrimp or crab meat to any entrée for an additional \$13 per person





DUAL ENTRÉE

Grilled beef tenderloin and Louisiana crab cake served with garlic roasted new potatoes and sautéed haricot vert

\$110 per person

Tournedos of beef with grilled shrimp served with roasted garlic mashed potatoes and grilled asparagus

\$85 per person

Chili glazed boneless beef short rib and fried P&J oysters served with garlic roasted new potatoes and sautéed haricot vert

\$100 per person

Roasted dry rub chicken breast topped with Louisiana crab served with garlic roasted new potatoes, garlic spinach and Creole mustard butter sauce

\$90 per person

Fresh Gulf fish and beef satay served with sautéed haricot vert, sun-dried tomato fresh basil pasta and lemon caper beurre noisette

\$85 per person

VEGETARIAN ENTRÉE

Roasted wild mushroom risotto with roasted red peppers, grilled asparagus and lemon beurre noisette (contains dairy)

\$58 per person

Grilled seasonal vegetables, oven roasted Roma tomatoes, grilled zucchini, squash and eggplant napoleon (vegan)

\$55 per person

Roasted tomato pasta and garlic aïoli with fresh pasta, plum tomatoes, roasted garlic, asparagus and basil infused extra virgin olive oil

\$52 per person



Menu prices subject to a 25% taxable service charge and 10.45% sales tax.

DESSERTS | CHOICE OF ONE

Milk chocolate mousse and salted peanut brittle

NOLA bread pudding with rum sauce

Vanilla crème brûlée tart

Philly-style cheesecake with fresh berries and strawberry coulis

Apple tart with cinnamon spiced chantilly cream

Individual Southern pecan pie



Menu prices subject to a 25% taxable service charge and 10.45% sales tax.





BAR MIXOLOGY

CRAFT

Tito's Handmade Vodka, Botanist Gin, Sailor Jerry Rum, Makers Mark Bourbon, Monkey Shoulder Scotch, Patron Silver Tequila, Hennessy VSOP Cognac,

House Chardonnay, Merlot, Cabernet, and Sparkling Wine

Assorted domestic, imported and micro-brewery beers

Assorted soft drinks, fruit juices and sparkling water

\$44 per person, each additional hour \$19

PREMIUM

Absolut Vodka, Beefeater Gin, Bacardi Rum, Old Forester Bourbon, Johnnie Walker Red Scotch, Milagro Silver Tequila, Cognac Hennessy VS

House Chardonnay, Merlot, Cabernet, and Sparkling Wine

Assorted domestic, imported and micro-brewery beers

Assorted soft drinks, fruit juices and sparkling water

\$41 per person, each additional hour \$17

CALL

Svedka Vodka, Seagram's Gin, Castillo Rum, Jim Beam Bourbon, J&B Scotch, Sauza Blanco Tequila, Cognac Hennessy VS

House Chardonnay, Merlot, Cabernet, and Sparkling Wine

Assorted domestic, imported and micro-brewery beers

Assorted soft drinks, fruit juices and sparkling water

\$38 per person, each additional \$15

Includes three hours of unlimited beverage services.

One bartender per every 75 guests at no additional cost.

Menu prices subject to a 25% taxable service charge and 10.45% sales tax.

BAR MIXOLOGY

ROYAL O SIGNATURE COCKTAILS

Champagne punch | *\$110 per gallon*

Martini bar | *\$15 per drink*

New Orleans hurricane | *\$12 per drink*

Pimm's cup | *\$12 per drink*

Sazerac | *\$12 per drink*

French 75 | *\$12 per drink*

Mint julip | *\$13 per drink*

CHAMPAGNE TOAST

Passed Champagne | *\$8 per person or \$40 per bottle*

Includes three hours of unlimited beverage services. Butler Passed Service \$175 per server

One bartender per every 75 guests. Additional bartender fee will apply at \$175 per bartender.

Menu prices subject to a 25% taxable service charge and 10.45% sales tax.





DETAILS

CEREMONY FEES

Ceremony fee is \$2,000 on Saturdays, \$1,500 on Fridays and Sundays and includes white wooden chairs, weather back up and rehearsal (rehearsals scheduled in accordance with hotel availability) as long as your reception is here.

RECEPTION SET-UP

The hotel will provide upscale ivory damask linen, a pillar candle, and a mirror tile for all guest tables. We will also provide standard guest tables, banquet chairs, china, silverware, silver serving utensils, glasses and stemware, buffet dishes, dance floor, cake tables and guest book/gift tables. Hotel will prepare a customized diagram for your event. Some prime dates will be charged a set-up and breakdown fee of \$500. Please see the catering sales manager to know if the fee will be charged for your date.

DEPOSITS AND PAYMENTS

A 25% non-refundable deposit is due with a signed contract. Additional deposit will be required between the date of the contract and the date of the event which will be clearly outlined in the contract. The remaining balance of the estimated charges will be required to be paid in full on or before 30 days prior to event. All major credit cards are accepted or cashier checks. Personal checks can be used but must be received 30 days prior to the event. We cannot accept debit cards of any kind.

SERVICE CHARGE AND TAX

All food and beverage is subject to a taxable 25% service charge. Sales tax of 10.45% is then added to the total amount. Prices are subject to change without notice and are non-negotiable.

MULTIPLE ENTRÉES

When doing a seated/served plated dinner a maximum of two entrées plus a vegetarian/vegan option will be allowed for any event. You will be charged the highest prevailing entrée price. The client must provide an exact count for each entrée three days prior to the event and must provide escort/place cards for each guest indicating their entrée choice.

WEDDING AND GROOM'S CAKE

The hotel does not include cakes in our packages. We recommend that you choose your cake from a licensed bakery. The hotel will not charge a cake cutting or serving fee.

BANQUET WAITERS AND BARTENDERS

The hotel provides the appropriate amount of staffing for your event at no additional charge. Should you want or require additional staff a fee of \$175 per waiter or bartender will be applied. Uniformed chef attendant fee is \$175 per attendant. Butler passed service attendant fee if \$175 per attendant.

OUTSIDE CATERERS

All food and beverage must be purchased, prepared and served at the hotel. No food and beverage may be brought in by an outside caterer. This includes all event spaces, bridal suites, hospitality suits and prep/changing rooms.

DECORATIONS

We strongly recommend that you use a licensed and insured wedding planner and recommended vendors on our list to assist with your vision. Omni Royal Orleans will not set-up or breakdown personal decorations provided by client or an outside vendor; this includes all candles for ceremony and reception, table decorations or arrangements, specialty linens, chair covers, candy tables or Pinterest-inspired ideas that you are planning to bring in as decorations for your event. Please contact your catering manager as soon as possible if you plan to bring in your own decorations. If you need assistance from the hotel staff to setup and breakdown your items, there will be an additional set up fee assessed. The hotel does not allow affixing of anything to walls, floors or ceilings. All candles must be enclosed in glass. The hotel also requires any movement of flowers from the ceremony and reception, lighting of ceremony candles provided by the florist to be handled by the florist or decorator. If the hotel has to move items or light candles, there will be an additional service charge. Confetti, glitter, sparklers, fireworks, streamers, throwing of rose petals, etc. is not allowed.

All items must be picked up by the vendor or the client immediately following the event. Omni Royal Orleans will not be responsible for vendor or personal items left behind or store any items overnight. Please advise your vendors in advance of the hotel policy.

PARKING

There is a charge for valet parking in the hotel garage. The current event rate is \$18 per vehicle cash only. Validation is good for six hours and the overnight valet parking rate is \$50 per vehicle, per night, plus 12.70% tax. The parking rates that are in affect during the dates of your event may be greater or less and will be the responsibility of the individual guests. Please note that the hotel garage is not able to accommodate larger trucks and oversized vehicles. Off-site parking is available within two blocks for these larger vehicles. The hotel is not responsible and will not guarantee or validate parking for vendors, please advice all vendors of this policy.



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