



OMNI CREATES **YOUR BIG DAY**



CONGRATULATIONS

Your wedding day is one of the most important days of your life. It is a day you will never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At OOmni Riverfront Hotel, we're committed to making sure your wedding day is nothing short of spectacular – by filling it with love, laughter, and magical memories. That's our promise to you.

Whether we are playing host to your wedding reception, rehearsal dinner, or bridesmaid brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your wedding day is sensational.

Plus Omni's experienced wedding team will be by your side every step of the way—from the first planning meeting to your final toast. So you can focus on what matters most: making memories that last a lifetime.

OMNI  HOTELS & RESORTS
riverfront | new orleans

701 Convention Center Boulevard
New Orleans, LA 70130
(504) 681-1056







A MEMORABLE OCCASION

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 are eager to meet with you to show off our award winning facility. The Omni Riverfront Hotel is an elegant AAA 4 Diamond Hotel located in the heart of the Warehouse District.

Our seasoned and committed culinary and service staff provides the attention to detail that makes every event a success.

OUR WEDDING PACKAGES INCLUDE:

- Complimentary guest room on the night of the wedding with champagne
- Dressing room for the bride and her bridesmaids to get ready in the day of the wedding
- Personal attendants for the bride and groom and the parents during the reception
- Cake cutting service of the wedding cake and the groom's cake
- Tables and chairs
- Floor length table linens and mirror tile for guest tables
- Complimentary overnight parking for the bride and the groom
- Complimentary breakfast in bed for the bride and groom the next morning
- Wedding specialist to coordinate your ceremony and/or reception

We want your wedding to be everything you ever dreamed of more.



THE RECEPTION

GOURMET GALA \$58 PER GUEST

BUTLER PASSED HORS D'OEUVRES

(Two Total Pieces per Person)

Curry Chicken Salad Tartlet

Mini Muffaletta's

*Served warm

Spanakopita

BUFFET HORS D'OEUVRES

(Ten total Pieces per Person)

Andouille Sausage en Croute

Crispy Catfish Fingers with Spicy Tartar Sauce

Pecan Crusted Chicken Satay with Creole Honey Mustard

Louisiana Style Meat Pie

Loaded Dauphine Potatoes

BUFFET DISPLAY

Assorted Grilled Vegetable Platter

Brie en Croute Stuffed with Raspberry Compote

SPECIALTY STATION

All are chef-required stations - \$100 per Station

(Choose two)

Riverfront Mashed Potato Bar

Creole Pasta Station

Chicken, Shrimp or Andouille Sausage

Chicken and Andouille Jambalaya Station

CARVING STATION

All are chef-required stations - \$100 per Station

(Choose one)

Top Round of Beef

Served with Au Jus

Cochon

Served with Debris Gravy

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

THE RECEPTION

ROYAL SOIRÉE \$75 PER GUEST

BUTLER PASSED HORS D'OEUVRES

(Two Total Pieces per Person)

Pulled BBQ Chicken Biscuit

Oyster Rockefeller Bake

Vegetable Crudités with Creamy Blue Cheese Dressing

BUFFET HORS D'OEUVRES

(Ten total Pieces per Person)

Blue Crab Cakes with Remoulade Dressing

Blackened Beef Satay with Charred Sweet Onion Dip

Malibu Coconut Shrimp with Louisiana Pepper Jelly

Pepper Jack Shrimp with Crawfish Etouffee

Seared Colorado Lamb Chop with Sundried Tomato Tapenade

DISPLAY

Caprese Salad

Shrimp Remoulade Croustade

SPECIALTY STATION

All are chef-required stations - \$100 per Station
(Choose two)

BBQ Brisket Slider Station

Cochon de Lait Slider Station

New Orleans BBQ Shrimp Station

Creole Gumbo with Fluffy White Rice

Crawfish Pasta Station

CARVING STATION

All are chef-required stations - \$100 per Station
(Choose one)

Tenderloin of Beef

Served with Creole Bordelaise

Prime Rib

Served with Horseradish Crème Fraîche

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

ENHANCEMENTS

DISPLAYS

(Serves 50 guests)

Fresh Fruit Display \$350 each

Selection of Seasonal Fruit

*Local when available

Cheese Plate \$400 each

Chef's Selection of Imported & Domestic Cheese

House Smoked Salmon Display \$7.50 per guest

Capers, Shaved Red Onion, Dijonaise

Charcuterie Board \$450 each

Chef's selection of Cured Meats, Traditional Accompaniments

Chilled Seafood Presentation \$26 per guest

Spicy Boiled Shrimp, Marinated Crab Claws & Oysters on the Half Shell served with Traditional Accompaniments

SPECIALTY STATION SERVICE

(*) denotes chef-required station - \$100.00 per station

New Orleans style Banana's Foster Station* \$8.50 per guest

Traditional Caesar Salad Station \$9.50 per guest

Buffalo or Fried Chicken Wing Bar \$10.50 per guest

New Orleans BBQ Shrimp Station* \$14 per guest

Abita Amber Braised Short Ribs, Soft Polenta, Fresh Rosemary & Goat Cheese \$12.00 per guest

New Orleans Seafood Gumbo, Fluffy White Rice \$10.50 per guest

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

ENHANCEMENTS

CARVING STATION

All are chef-required stations - \$100 per Station
All items are carved to order

Prime Rib \$675 each

Served with Horseradish Crème Fraiche
(Serves 50 guests)

Cochon \$350 each

Served with Debris Gravy
(Serves 30 guests)

Pork Loin \$375 each

Served with Pepper Jelly Glaze
(Serves 40 guests)

Turkey \$325 each

Served with Andouille Cornbread and Turkey Gravy
(serves 30 guests)

HORS D'OEUVRES

BBQ Shrimp with Tasso Gritcake \$4.50 each

Crab Ravigote Croustade \$5.50 each

Wild Mushroom & Boursin Bouchee \$4.35 each

Bacon Wrapped, Andouille Stuffed Date \$4.75 each

Boudin Eggrolls \$3.50 each

Pecan Crusted Chicken Skewers \$3.75 each

Crispy Fried Catfish \$3.75 each

Crispy Fried Shrimp \$4.50 each

Crispy Fried Oysters \$4.25 each

Andouille Sausage en Croute \$3.75 each

Blackened Beef Satay \$4.50 each

Spanakopita \$3.50 each

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

DINNER

Accompanied by your selection of soup or salad, bread basket, butter, dessert, coffee & hot tea selection. An additional course may be added for an additional \$7 per guest. Add fried oysters, BBQ shrimp, or crab meat to any entrée for an additional \$9 per guest.

SOUPS

(Choose one)

Creole Gumbo with Fluffy White Rice

Plum Tomato Bisque

Sweet Potato Bisque

Corn & Crab Bisque

Butternut Squash Soup

SALADS

(Choose one)

Classic Caesar

Hearts Of Romaine, Parmesan Cheese, Caesar Dressing, Croutons

Fulton Street

Mixed Greens, Spiced Pecans, Crumbled Blue Cheese, Balsamic Vinaigrette

Spinach Salad

Feta Cheese, Roasted Pepper & Pepper Jelly Vinaigrette

Caprese

Local Hot House Tomatoes, Fresh Mozzarella, Basil Oil

DESSERT

(Choose one)

Milk Chocolate Mousse

Served with Salted Peanut Brittle

Traditional Bread Pudding

Served with Rum Sauce

Turtle Cheesecake

Coconut Cream Pie

Vanilla Bean Crème Brulee

Apple Tart Tatin

Served with Cinnamon Spiced Chantilly Cream

Carrot Cake

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

DINNER

A maximum of two entrees will be allowed for any event. The highest priced entrée of the two selections will be applied to all guests. An exact count for each entrée is due three business days prior to the event. It is the responsibility of the client to provide escort cards for the guests indicating their entrée selection.

MAIN COURSE

Blackened Red Fish \$51 per guest

Boursin Mashed Potatoes, French Green Bean Sauté, Tasso Cream

Seared Salmon \$47 per guest

Sautéed Spinach, Herb Roasted Red Bliss Potato, Horseradish Honey Mustard

Two Jumbo Lump Crab Cakes \$51 per guest

Garlic Spinach, Bistro Remoulade

New Orleans Style BBQ Shrimp \$45 per guest

Creole Cream Cheese Grits, Fried Green Tomato Crouton

Grilled Beef Tenderloin \$63 per guest

Asparagus and Garlic Mashed Potatoes

Pork Tenderloin \$53 per guest

French Green Beans, Brabant Potatoes, Creole Mustard Butter Sauce

Beef Short Rib \$55 per guest

Center Cut Boneless Short Rib with Fingerling Potatoes and French Green Bean Sauté

Pepper Jack Chicken Breast \$45 per guest

Caramelized Onion, Crumbled Bacon, Pepper Jack Cheese, Herb Cream Sauce

Dual Entrees \$70 per guest

Filet of Beef and a Riverfront Crab Cake, Brabant Potatoes, Haricot Vert, Baby Carrot

Tournedos of Beef with Grilled Shrimp \$68 per guest

Garlic Mashed Potatoes, Asparagus

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

THE FARWELL

Buffet service is designed for groups of 25 guests or more. This service can be extended for groups of less than 25 attendees for a fee of \$100 per menu. Your selection will be accompanied by coffee & hot tea selection. Assorted chilled juices to include orange, cranberry and grapefruit.

CLASSIC AMERICAN \$31 PER GUEST

Selection of Vine and Tree Ripened Fruit, Melon, Berries
Free Range Scrambled Eggs
Crispy Smoked Bacon and Local Link Pork Sausage
Confit New Potatoes
Stone Ground Grits, Shredded Cheese, Green Onion, Bacon Crumbles
House made Breakfast Breads, Danish Pastries, Muffins
Sweet Butter and Fruit Preserves

THE FULTON STREET BISTRO BRUNCH BUFFET \$52 PER GUEST

Greek Yogurt with House Made Granola
Selection of Vine and Tree Ripened Fruit, Melon, Berries
Smoked Salmon Display, Traditional Accompaniments
Grilled Biscuit, Boudin Patty, Crawfish Etouffee
Free Range Cajun Scrambled Eggs
Prime Rib Debris, Petite Rolls, Horseradish Mayonnaise
Crispy Smoked Bacon and Breakfast Sausage Patty
Confit New Potatoes
Stone Ground Grits Bar (*)
Buttermilk Pancakes, Vermont Maple Syrup, Chantilly Cream
House made Breakfast Breads, Danish Pastries, Muffins
Sweet Butter and Fruit Preserves

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

THE FARWELL

Buffet service is designed for groups of 25 guests or more. This service can be extended for groups of less than 25 attendees for a fee of \$100 per menu. Your selection will be accompanied by coffee & hot tea selection. Assorted chilled juices to include orange, cranberry and grapefruit.

ENHANCEMENTS

(*) denotes chef-required station - \$100.00 per station

Pain Perdue \$4.50 per guest

Eggs Benedict \$9.50 per guest

Stuffed Buttermilk Biscuits \$8.50 each

Southern Fried Chicken and Pepper Jack Cheese

Country Ham, Egg and Vermont Cheddar

Boudin and Eggs

Steak and Eggs

Bacon, Egg and Cheese

Stuffed Whole Wheat Biscuits \$8.50 each

Turkey Sausage, Egg Whites and Cheese

Spinach, Egg White and Cheese

Traditional Omelet Station* \$14.50 per guest

Made to order Omelets with Free Range Eggs

Ham, Smoked Bacon, Cochon Debris, Bell Pepper, Mushroom,

Onion, Tomatoes, Cheese

EYE OPENER COCKTAILS

Mimosas \$8.50 per drink

Bloody Mary's \$8.50 per drink

Screwdrivers \$8.50 per drink

Brandy Milk Punch \$8.50 per drink

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.

THE BAR

Package pricing based on three hours of service. Each package includes unlimited consumption of mixed drinks, signature wines, imported and domestic beer, and soft drinks. Bartender fees are included in package bar pricing. Each additional half hour is \$8 per guest in addition to the base price.

PREMIUM SPIRITS \$34 PER GUEST

- Johnny Walker Black
- Jack Daniels Black
- Tanqueray Gin
- Ketel One Vodka
- Canadian Club
- Sauza Gold Tequila
- Bacardi Rum
- Hogue Chardonnay, Cabernet, Merlot
- Kenwood Sparkling Wine
- Budweiser, Bud Light, Miller Lite
- Heineken, Amstel Light, Corona
- Abita Amber
- Soft Drinks
- Fruit Juice

PREMIUM SPIRITS \$37 PER GUEST

- Chivas Regal
- Makers Mark
- Bombay Gin
- Grey Goose Vodka
- Crown Royal
- Patron Tequila
- Bacardi Rum
- Hogue Chardonnay, Cabernet, Merlot
- Kenwood Sparkling Wine
- Budweiser, Bud Light, Miller Lite
- Heineken, Amstel Light, Corona
- Abita Amber
- Soft Drinks
- Fruit Juice

All prices are subject to a 23% taxable service charge and 9.75% food and beverage tax. Prices are subject to change.



INFORMATION

DEPOSIT

A 25% non-refundable deposit is required with the signed contract. Remaining balance is due three business days prior to the event.

EVENT SPACE

Rex

- Reception style event (100-150 guests)
- Seated dinner (100 - 110 guests)

Bacchus

- Reception style event (100-150 guests)
- Seated dinner (100 guests)

The food and beverage minimums do not include service charges, taxes and room rental. The minimums include food and beverage only. The minimum is not a final balance due.

RECEPTION SET UP

The hotel will provide standard tables, chairs, table linens, china, silver serving utensils, cake table, guest book table, and gift book table. A set up and breakdown fee is \$500 and is charged as room rental.

WEDDING CEREMONIES

Ceremony rental fee is \$2,000 plus tax. The fee includes microphone and sound system, rehearsal time and weather back up room

SERVICE CHARGE AND TAX

All food and beverage is subject to a taxable 23% service charge. Sales tax of 9.75% is then added to the total amount. Prices are subject to change.

MENU PRICING

The menus provided are based in 2016 pricing and are subject to change. Pricing is only guaranteed when a contract is signed.

WEDDING CAKE AND GROOM'S CAKE

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



INFORMATION

STAFFING

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 \$100 per server or bartender will apply. Uniformed chef attendant fee of \$100 per attendant applies.

OUTSIDE CATERERS

All food and beverage must be purchased, prepared and served by the hotel. No food and beverage may be brought in by an outside caterer – this includes in the bridal suite, hospitality suites and prep rooms.

DECORATIONS

You are responsible for all decorations, table arrangements, etc. The hotel does not allow affixing of anything to walls, floors or ceilings without prior approval. The hotel does not allow confetti, glitter, sparklers, or the throwing of rose petals in or around the hotel. All candles must be enclosed in glass.

- *The hotel staff will not set-up or break down decorations brought in by the client or vendors.
- *All items must be picked up by the vendor or client after the event is over.
- *The hotel will not store or hold items over night.
- *The hotel is not responsible for any items left behind by a vendor or client.