



CHATEAU LEMOYNE

FRENCH QUARTER

301 Dauphine Street • New Orleans, LA 70112

P 504-581-1303 • www.hi-chateau.com



CHATEAU LEMOYNE features elegant settings for the perfect wedding celebration. From the intimate, charming ambiance of our ballroom, courtyard, and guest rooms, to the spirit of our staff, it's our pleasure to help make your day exceptional, and to make your family and friends welcome.

Our Sales Manager and Private Events Manager will be happy to assist you with our package options in order to create the wedding of your dreams. On behalf of the staff, thank you for giving us the opportunity to be a part of your day.

Margaret C. McCoy, Sales Manager (Chateau LeMoyne)
p: 504.648.1203 | e: margaret.covert@ihg.com

Megan Sapp, Sales & Catering Coordinator (RF's Restaurant)
p: 504.586.0972 | e: megan@rfsnola.com



CHATEAU LEMOYNE
301 Dauphine Street
New Orleans, LA 70112

P 504.581.1303
www.hi-chateau.com



Seated Dinner

Choice of one selection from Appetizer, Salad, and Dessert

Appetizers

Soup Du Jour
Chef's Daily Creation

Chicken and Andouille Gumbo with Rice

Creole BBQ Shrimp and Smoked Gouda Grits

Louisiana Crab Cake
with Tabasco Hollandaise

Fried Oysters Rockefeller

Shrimp and Crab Claw Remoulade

Port-Soaked Lamb Chops
with Wild Mushrooms, Leeks and Brown Butter (add \$4 per person)

Salads

House Salad
Mixed Greens tossed with Balsamic Dressing and Seasonal Vegetables

Classic Caesar Salad

Wedge Salad
with English Stilton Dressing and Balsamic Drizzle

Tomato and Fresh Water Mozzarella Salad (add \$2 per person)
Garnished with Olive Oil, Aged Balsamic Vinegar and Sea Salt

Apple, Brie & Spiced Walnut Salad (add \$2 per person)
with Orange and Champagne Vinaigrette

Seated Dinner Continued

Entrées

Groups of less than 30 persons, choose three entrées

Groups of 30 or more persons, choose two entrées

Cajun Grilled Pork Chop—\$54.00

with Sweet Potato-Corn Hash and Sauce Béarnaise

Filet Mignon—\$56.00

8 oz. House Cut Filet, Chive Mashed Potatoes and Sauce Bordelaise

Chef's Filet—\$62.00

8 oz. House Cut Filet with Melted English Stilton Cheese, Chive Mashed Potatoes and Sauce Bordelaise

New York Strip Steak Au Poirve—\$55.00

12 oz. Steak with Chive Mashed Potato and Brandy Peppercorn Cream

Blackened Gulf Fish—\$60.00

with Crawfish and Andouille Jambalaya and Roasted Tomato Beurre Blanc

Chicken Saltimbocca—\$53.00

with Lyonnaise Fingerling Potato

Grilled Vegetable Fettuccine—\$48.00

with Sherry and Parmesan Cream

Roasted Vegetable and Cheese Pastry—48.00

with Wild Mushroom Risotto and Tomato Oil

Gulf Fish Almondine—\$58.00

with Wilted Spinach and Lemon Butter

Crawfish, English Pea and Bacon (optional) Carbonara—\$52.00

Fettuccine Tossed with Parmesan and Egg Cream

Lobster and Spinach-Stuffed Chicken—56.00

with Chive Mashed Potato and Sauce Hollandaise

(Add Cajun Grilled Louisiana Jumbo Shrimp to any entrée choice for \$8 per person)

Seated Dinner Continued

Desserts

Chocolate Mousse with Fresh Berries

Fresh Berry Parfait

Flourless Chocolate Pate

Crème Brûlée (flavors change seasonally)

Petite Cheesecake (flavors change seasonally)

Bread Pudding (flavors change seasonally)

Warm Apple Strudel with Sauce Caramel and Chantilly cream

Bananas Foster Flambé Station (Add \$4 per person)

Up to 40 people

Have a special request? We will create a menu to meet your expectations!

Above prices include four course meal of Appetizer, Salad, Entree and Dessert with Coffee/Tea

Please subtract \$7 for three course option, choose either salad or appetizer

Tax of 11.5% and service charge of 22% will be added

Tax and service charge subject to change

Since we use only the freshest ingredients, prices are subject to market fluctuations

Reception

Célébrer (Celebrate)

Choose 5 items

Cold Items

Imported Cheese and Domestic Fruit Tray

Selections change seasonally

Charcuterie Tray

Assorted Cured Meats with Grilled Onion Jam, Mustards and Bread

Raw Vegetable Crudite

with English Stilton Dip

Mixed Greens Salad

with Assorted Seasonal Vegetables and Dressings

Hummus Tray

with Olives and Assorted Breads

Braised Brussel Sprout, Bacon and Feta Cheese Salad

with Red Wine Vinaigrette

Hot Items

Creole Chicken and Andouille Jambalaya

Shephards Pie with Guinness Braised Beef

Layered with Spinach, Whipped Potato and English Cheddar

Tabasco and Buttermilk Fried Catfish

with Cocktail and Remoulade Sauces

Baked Penne Pasta

Tossed with Vegetable Ratatouille, Fresh Mozzarella and French Bread Crumbs

Baked Cheese and Herb Stuffed Mushrooms

Cajun Seared Pork Loin

with Sweet Potato-Corn Hash and Creole Mustard Cream

\$35.00⁺⁺ per person

Pricing based on 3 hours of food service

Reception Continued

Amour (Love)

Choose 6 items

Any options from previous menu, plus:

Cold

Fresh Water Mozzarella, Tomato and Basil Tray
with Extra Virgin Olive Oil and Aged Balsamic

Slow Roasted Side of Atlantic Salmon
with Capers, Brunoise of Red Onion and Chopped Egg

Apple, Brie and Spiced Walnut Salad
with Baby Mixed Greens and Balsamic Vinaigrette

Deviled Eggs
with Smoked Bacon (Optional) and Fried Shallot Ring

Hot

Chicken Saltimbocca with Lyonnaise Fingerling Potato

Gulf Shrimp, Grilled Asparagus and Andouille (optional)

Carbonara with Penne Pasta and Parmesan

Baked Oysters Rockefeller on the Half Shell

Louisiana Crawfish and Tasso (Optional)

Fried Rice with Fried Wontons and Sweet Soy

\$44.00++ per person

Pricing based on 3 hours of food service

Reception Continued

Joie (Joy)

Choose 6 items

Any options from previous menus, plus:

Cold

Cajun Boiled Peel-and-Eat Shrimp with Remoulade and Cocktail Sauces

Grilled Vegetable Crudités with English Stilton Dressing

Roasted Chicken, Wild Mushroom and Boursin Strudel

Wild Mushroom, Grilled Asparagus and Boursin Strudel

Hot

Panneed Eggplant Parmesan with Arrabbiata (Spicy Tomato and Red Wine Sauce)

Drum Almondine with Lemon Caper Sauce

Cochon De Lait (Slow Roasted Pork) with Creole Cole Slaw and French Bread

Blackened Chicken with Louisiana Dirty Rice

\$51.00⁺⁺ per person

Pricing based on 3 hours of food service

Reception Continued

Adorer (Adore)

Choose 8 items

Any options from previous menus, plus:

Cold

Lemon and Garlic Marinated Crab Claws

Louisiana Oysters on the Half Shell with Traditional Condiments

Baked Brie Wheel with Mango Chutney and Crackers (Served Room Temp)

Spiced Pecan, English Stilton and Orange Salad with Balsamic Vinaigrette

Hot

Grilled Flank Steak Carving Station with Caramelized Onions and Chimichurri Sauce

Coconut Shrimp with Honey-Dijon Dipping Sauce

Seafood and Okra Gumbo with White Rice

Grilled Chicken and Wild Mushroom Tortellini with Sherry and Goat Cheese Cream

\$71.00⁺⁺ per person

Pricing based on 3 hours of food service

Reception

À jamais (Forever)

Choose 8 items

Any option from previous menus, plus:

Cold

Chilled Louisiana Seafood Pirogue (with Oysters on the Half Shell, Boiled Shrimp and Crab Claws) with Remoulade, Cocktail, Lemon and Tabasco

Country Pate Platter with Traditional Garnishes

Sesame Seared Ahi Tuna with Seaweed Salad, Fried Wontons and Sweet Soy

Traditional Maine Lobster Roll Sliders

Chilled Caviar Platter with Crème Fraiche, Chopped Egg and Red Onion (\$10 per person)

Hot

Roasted Beef Tenderloin with Lyonnaise Potato and Marchand De Vin Sauce

Seared Main Scallops with Sweet Potato-Corn and Bacon Hash with Chimichurri Sauce

Slow Roasted Prime Rib Carving Station with Dijon and Thyme Au Jus

Maine Lobster, Grilled Asparagus and Prosciutto "Carbonara" with Tortellini Pasta

Creole Crusted Lamb Chops with Parsnip Puree and Apple & Mint Relish

Dessert Options

White Chocolate Bread Pudding with Dark Chocolate Sauce

Spiced Apple Strudel with Salted Caramel Cream

Warm Chocolate Fondue with Assorted Fruits and Cookies

Assorted Mini Pastries and Tarts Platter

English Toffee Bread Pudding with White Chocolate Sauce

Mascarpone Crepes with Mixed Berry Compote

\$91.00++ per person

Pricing based on 3 hours of food service

Lagniappe

Carving Stations

We provide a uniformed, professional kitchen staff as part of the pricing listed below.

Honey-Glazed Pit Ham Carving Station (serves 100) Honey-Glazed Ham served with Hawaiian Rolls	\$300.00
Roasted Whole Turkey Carving Station (serves 35) Honey-Roasted Breast of Turkey with Turkey Gravy and Rolls	\$220.00
Top Round of Beef Carving Station (serves 100) Tender Top Round of Beef roasted to a perfection served with a Port Wine Demi-Glaze, Horseradish Sauce, and Dinner Rolls	\$350.00
Pork Loin Carving Station (serves 75) Rosemary Roasted Pork Loin served with a Cranberry and Apple Chutney, and Dinner Rolls	\$250.00
Prime Rib Carving Station (serves 75) Prime Rib served with Thyme Au Jus, Straight and Creamy Horseradish Sauce, and Sweet Dinner Rolls	\$325.00

Sweet Surprises

Each serves 10 guests

A Taste of New Orleans Sweets A selection of fresh-baked and freshly-made New Orleans traditional desserts from our kitchen and other New Orleans treasures such as Angelo Brocato's Ice Cream and Pastry Shop (founded 1905), Sucre, Randazzo's, La Boulangerie, and more. Includes items such as: fresh Cannolis, Moelleux, Beignets, Petit Fours, and more. Presented in a beautiful display.	\$150.00
Beignets with Assorted Dipping Sauces (3 dozen) French-style doughnuts, lavishly covered with powdered sugar	\$45.00

Cocktail Series

Invite your guests to enjoy a night of unlimited adult beverages! Prices are based by the hour and include setups and mixers. The minimum charge is (3) hours and a (20) guest minimum charge. A bartender fee of \$75 will apply for up to (3) hours. A charge of \$25.00 will apply for every additional hour for the Bartender Fee.

Open Bar—based on (3) hours of service

Premium Liquors	\$57.00 per person
Well Liquors	\$45.00 per person
Beer / Wine Only	\$30.00 per person

Best of New Orleans Martini Bar

Top Shelf Martini Bar	\$22.00 / per person / hour
Well Martini Bar	\$18.00 / per person / hour

The Ultimate Bloody Mary Bar

Indulge in our lavish bar enhanced with lobster bites, sugar bacon-wrapped shrimp, fried oysters, and creative twists like spicy green beans, olives, celery, pickled okra, and much more. Also includes horseradish, Tabasco and Crystal sauce for the perfect amount of spice. Several brand and house-made mixers will be provided. Available on a one-hour basis.

Top shelf only	\$25.00 / per person / hour
----------------	-----------------------------

All popular liquors, wines and beer are available by the bottle and prices will be provided on request.

Wine list available. Please ask. We can always find that special wine you

The Fine Points

Ceremony Services

Beautiful French Quarter Garden Courtyard

One Hour Rehearsal (based on availability)

One Hour Ceremony & Pictures in Garden Courtyard

(2) Ivory Decorative Pillars

(75) White Garden Chairs

Votive Candles to Line Courtyard Fountain

Reception Services

Discounted Suite Accommodation for the Couple on their Special Day - (Based Upon Availability)

Special Couple's Amenity

Complimentary Glass of Champagne for all Guests to Toast—(1) Glass per Guest

Tables & White Linen Tablecloths

China, Silverware & Glasses

Votive Candles for Tables

Coffee, Tea & Water

(2) Ivory Decorative Pillars

(75) White Garden Chairs

Private Attendant for Couple during Event

Centerpiece—(1) Large Hurricane Candle Holder and Candle per Round Table

“Going Away Box” for Couple

Breakfast-in-Bed for Couple the Morning After Reception

Rental Fee

Please contact your sales manager for pricing

Rental Fee Includes Access to Function Space (2) Hour Prior to Event

Vendors are Responsible for Their Own Drop-Off, Set-Up, and Pick-Up

Daytime and weekday special pricing available

Restrictions

No use of confetti, glitter or sparklers in the function space. If used, there will be a \$500 clean up fee.

All décor must be removed from function space at the conclusion of the event. This must be communicated with all outside vendors. If décor is not removed, a \$50 per day holding fee will apply.

Rental Deposit Policy

The Rental Fee is due with a signed contract in order to secure your date. The deposit is non-refundable and must be received with the signed contract. Room Rental is subject to a 10.5% tax.

Food and Beverage

A Food and Beverage Minimum applies based on number of guests contracted

All food and beverage consumed must be purchased through RF's, with exception of the wedding cakes. Special Children's pricing available at \$25 for children 13 years and younger—includes food and beverage. Due to fluctuating food and beverage prices, menu prices may change without notice until arrangements have been confirmed with a signed Banquet Event Order.

All food and beverage is subject to the applicable sales tax and 22% service charge.

Package options are based on a (3) hour reception. If you would like longer, the Sales Manager will be happy to discuss pricing for extensions.

Cake Cutting Fee

We would be happy to cut your cake for you! There is a charge of \$2 per slice for this optional service. This includes our staff cutting your cake, plates and silverware for your dessert.

Inclimate Weather

As preparation for your wedding day, if you are interested in securing a tent for the Garden Courtyard, please reach out to Jeff Rizzo with Big Easy Event Rental as soon as you go definite with your sales manager. If you should opt out of reserving the tent with this preferred vendor, we will utilize the function space reserved as backup for your event space.

Guarantee

A final attendance guarantee is due (14) days prior to the event. If guaranteed attendance is over contracted Food and Beverage minimum, you will be responsible for the difference. If guaranteed attendance is lower than contract Food and Beverage minimum, you will be responsible for the contracted amount. Should our Catering Coordinator not receive a guarantee; the number of guests on the contract will be used as the guarantee and charged accordingly.

Food and Beverage Deposit

A payment schedule will be set-up at the time the contract is signed. A non-refundable, 50% deposit (based on the contracted attendance) is due (60) days prior to the event. The remaining balance must be received with the final guaranteed amount, (14) days prior to the event. All deposits and payments are non-refundable. If paying with a check, the check must be received (30) days prior to the event. If making a deposit or payment within 30 days of the event, it must be paid with a credit card, money order, or cashier's check.

Hotel Guests

Due to hosting an event in a hotel setting, certain guidelines must be adhered to so that hotel guests are not disturbed. As a courtesy, to guests not attending the wedding, we enforce a 10:00pm Noise Rule. All entertainment/music/band/DJ must stop by 10:00pm.