

Catering Packages

CHATEAU LEMOYNE features vast settings for the perfect meeting. Our newly renovated spaces open up to the garden courtyard featuring natural lighting, accented brick walls and a picturesque view. We will help make your meeting a success by providing a creative space, superb customer service and savory food.

Our Director of Sales and Catering Coordinator will be happy to assist you with our package options in order to create the ideal event. On behalf of the staff, thank you for giving us the opportunity to be a part of your experience.

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CHATEAU LEMOYNE
FRENCH QUARTER

Break Packages

(Minimum 15 people)

Sweet Tooth

Freshly Baked Cookies and Brownies

New Orleans Roast Coffee Station

\$12.95/person

Movie Theater

Buttered Popcorn and Assorted Chips

Mini Candy Bars & M&Ms

Assorted Soft Drinks & Bottled Water

\$13.95/person

Refresh

Sliced seasonal Fresh Fruit and Berries

Individual Yogurts & Granola

Assorted Juices (OJ, Apple Juice, Cranberry)

\$12.95/person

Afternoon Delight

Cocktail Deli Sandwiches

Louisiana Zapp's Chips

Assorted Soft Drinks & Bottled Water

\$16.95/person

After Hours

International and Domestic Cheese Display with Gourmet Crackers

Fresh Seasonal Fruit Platter

House Chardonnay and Cabernet

\$26.95/person

Breaks are served at the agreed upon time and cleared at lunch service for a.m. break and at end of meeting for p.m. break, unless agreed otherwise.

Prices subject to Applicable Tax and 23% Service Charge

Menu prices are subject to change

Small group fee - \$75/day (under 15 guests)

All Day Packages

(Minimum 15 people)

Riverfront Package

\$30.00 per person

Breakfast

Traditional Breakfast Buffet

Mid-Morning

Freshly Brewed Coffee

Mid-Afternoon Break

Baked Cookies and Brownies

Refresh of Coffee Station

New Orleans Business District Package

Continental Breakfast

(Upgrade to Hot Traditional Breakfast Buffet - \$6.00/person)

Morning Break

Assorted Granola Bars, Yogurt & granola

Freshly Brewed Coffee

Assorted Soft Drinks and Iced Tea

Lunch

Create Your Own Lunch Buffet

Includes House Salad

Select 2

Crawfish Monica

Herb & Parmesan Roasted Chicken Breast

Roasted pork loin with Creole mustard sauce

Broiled fish with lemon butter sauce

Chicken Penne Pasta

Select 2

Pasta Alfredo

Sauteed green beans with bacon

Vegetable rice pilaf

Candied baby carrots with butter & cinnamon

Four cheese baked macaroni

Assorted Breads and Rolls

Chef's Choice Dessert

Water & Iced Tea

Afternoon Break

Assorted Cookies & Brownies

Soft Drinks and Bottled Water

Refresh Coffee Station

\$52 per person

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Breakfast Selections

(Minimum 15 guests)

Chateau Continental Breakfast \$14.95 / person

Whole fruit, muffins, yogurts with granola, orange juice and New Orleans Roast coffee station

Big Easy Breakfast Buffet \$20.95 / person

Scrambled eggs, bacon **or** sausage, hash brown potatoes **or** grits, house-made biscuits and country gravy, whole fruit, orange juice and New Orleans Roast coffee station

Carnival Time Buffet \$23.95 / person

Scrambled eggs, sausage and bacon, hash brown potatoes **or** grits, yogurt with granola, house-made biscuits and country gravy, whole fruit, assorted juices and New Orleans Roast coffee station

Add-Ons

These enhancements may be added to the above buffets

New Orleans Beignets Bites with Dipping Sauces (2 dozen)

\$30.00

French-style doughnuts, lavishly covered with powdered sugar

Build Your Own Oatmeal

Hot house-made oatmeal with an assortment of add-ons including cranberries, blueberries, walnuts, peanut butter, honey, maple syrup, cinnamon and brown sugar. Additional \$5.95 / person

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Menu prices are subject to change

Small group fee - \$75/day (under 15 guests)

Create Your Own Lunch Buffet

(Minimum 15 guests)

Served with a fresh garden salad, Chef's choice dessert, rolls with butter,
iced tea, New Orleans Roast coffee and decaf

Please select your choices from the list below:

One Entree, One Side, One Vegetable, Chef's Choice Dessert \$27.00 / person

Two Entrees, One Side, One Vegetable, Chef's Choice Dessert \$33.00 / person

Three Entrees, One Side, One Vegetable, Chef's Choice Dessert \$40.00/ person

Entrée Selections:

Crawfish Monica Penne Pasta
Pecan Crusted Gulf Fish in a Lemon Butter Beurre Blanc
Southern Fried Chicken
Roasted Pork Loin in a Creole Mustard Sauce
Blackened Chicken Breast
Herb Parmesan Chicken Breast
Chicken Penne Pasta

Vegetable Selections:

Green Bean Almandine
Broccoli in Butter Sauce
Brown Sugar Glazed Carrots
Grilled Asparagus
Sautéed Zucchini and Squash

Side Selections:

Garlic Roasted Mashed Potatoes
Spiced Rice Pilaf
Creamy Alfredo Pasta
Rosemary New Potatoes
New Orleans Red Beans and Rice
Baked Macaroni and 3-Cheese
Au Gratin Potatoes

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Box Lunches

(Minimum 15 guests)

All box meals are served with chips, cookie and drink
at conclusion of meeting on departure day only, and packaged to go

\$16.95 per guest

Choose up to 2 options (vegetarian is an exception & not included in the 2 options)
Selections for each attendee are due 7 days prior to meeting

Honey Ham and Colby Cheese

Sliced Honey Ham and Colby Cheese on sliced White & Wheat Bread with Lettuce & sliced Tomatoes

Roasted Turkey and Provolone Cheese

Sliced Turkey and Provolone on sliced White & Wheat Bread with Lettuce & sliced Tomatoes

Roast Beef PoBoy and Swiss Cheese

Sliced Roast Beef with Swiss Cheese on Leidenheimer French Bread with Lettuce & sliced Tomatoes

Chicken Salad Croissant

House-made Chicken Salad, Lettuce and sliced Tomatoes served on a fresh Croissant

Veggie PoBoy

Sliced Cucumbers, Red Onions, Alfalfa Sprouts, Avocado, Lettuce & sliced Tomato served on French Bread

Choose a Drink:

Bottled Water

Soft Drink (Coke, Diet Coke, Sprite)

Prices subject to Applicable Tax and 23% Service Charge

Menu prices are subject to change

Small group fee - \$75/day (under 15 guests)