



CHATEAU LEMOYNE

FRENCH QUARTER

301 Dauphine Street · New Orleans, LA 70112

www.hi-chateau.com

504-581-1303



Begin your forever by holding your wedding ceremony and reception in our enchanting Garden Courtyard at Chateau LeMoynes, located in the historic French Quarter of New Orleans. Joy and celebration permeate every corner of our colorful city, and we specialize in capturing this spirit for your special day. Our renovated Ballroom opens into a flourishing Courtyard that's ideal for outdoor ceremonies, indoor receptions, garden-style cocktail hours or candle-lit outdoor rehearsal dinners.

Contact our sales team to begin planning your elegant, memorable wedding day at the historic Chateau LeMoynes.

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Chateau LeMoynes
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New Orleans, LA 70112
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Seated Dinner

Choice of one selection from Appetizer, Salad, and Dessert

Appetizers

Shrimp, Crab & Corn Bisque

Seafood Gumbo with Rice

Creole BBQ Shrimp and Cheese Grits

Louisiana Crab Cake with Tabasco Hollandaise

Shrimp and Crab Claw Remoulade

Salads

House Salad

Mixed Greens tossed with Balsamic Dressing and Seasonal Vegetables

Classic Caesar Salad

Wedge Salad

with English Stilton Dressing and Balsamic Drizzle

Seated Dinner

Entrees

Groups of less than 30 persons, choose three entrées

Groups of 30 or more persons, choose two entrées

Surf & Turf

8 oz. House Cut Filet with topped with Lump Crab Meat & Grilled Shrimp, Garlic Mashed Potatoes and Creamed Spinach

\$97.00

Ribeye Steak Au Poirve

12 oz. Steak with Chive Mashed Potato, Grilled Asparagus topped with Peppercorn Cream

\$90.00

Blackened Gulf Fish

with Crawfish and Andouille Jambalaya and Roasted Tomato Beurre Blanc

\$95.00

Fried Chicken & Waffles

Buttermilk Cayenne Fried Chicken with warm maple chipotle syrup

\$84.00

Grilled Vegetable Fettuccine

with Sherry and Parmesan Cream

\$83.00

Gulf Fish Almondine

with corn maque choux and Lemon Butter sauce

\$93.00

Chicken Saltimbocca

Paneed chicken topped with prosciutto and fresh herbs with Lyonnaise Fingerling Potato

\$88.00

Seated Dinner

Desserts

Chocolate Mousse with Fresh Berries

Crème Brûlée (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)

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

Above prices include four course meal of

Appetizer

Salad

Entrée

Dessert

Deluxe Open Bar for 3 Hours

Please subtract \$5 for three course option, choose either salad or appetizer

Applicable tax and service charge of 23% will be added

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

Reception

Celebrate Menu

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 Blue Cheese Dressing

Mixed Greens Salad
with Assorted Seasonal Vegetables and Dressings

Hummus Tray
with Olives and Assorted Breads

Hot Items

Baked Cheese and Herb Stuffed Mushrooms

Creole Chicken and Andouille Jambalaya

Tabasco and Buttermilk Fried Catfish
with Cocktail and Remoulade Sauces

Baked Penne Pasta
Tossed with Vegetable Ratatouille, Fresh Mozzarella and French Bread Crumbs

Cajun Seared Pork Loin
with Sweet Potato-Corn Hash and Creole Mustard Cream

\$75.00++ per person

Includes Deluxe Open Bar (3 hours)
Pricing based on 3 hours of food service

Reception

Love Menu

Choose 6 items

Any options from previous menu, plus:

Cold

Beet & Goat Cheese Skewers

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

Strawberry, Feta and Pecan Salad
With Spinach and Balsamic Vinaigrette

Deviled Eggs
with Bacon and Fried Shallot Ring

Hot

Chicken Saltimbocca with Lyonnaise Fingerling Potato

Baked Oysters Rockefeller on the Half Shell

Gulf Shrimp, Grilled Asparagus and Andouille
with Penne Pasta and Parmesan

Louisiana Crawfish and Tasso
with bowtie pasta in a Cajun cream sauce

\$85.00++ per person

Includes Deluxe Open Bar (3 hours)
Pricing based on 3 hours of food service

Reception

Joy Menu

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 Garlic & Herb Dip

Roasted Chicken, Wild Mushroom and Boursin Strudel

Tomato & Basil Bruschetta

Hot

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

Gulf Fish Almondine with Lemon Caper Sauce

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

Blackened Chicken with Louisiana Dirty Rice

\$95.00++ per person

Includes Deluxe Open Bar (3 hours)
Pricing based on 3 hours of food service

Reception

Adore Menu

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)

Crab Dip in a Crispy Phyllo Cup

Salad Bar

Choice of 2 types of lettuce, 10 toppings and 4 dressings

Hot

Grilled Hanger Steak Carving Station with Caramelized Onions and Chimichurri Sauce

Coconut Shrimp with Honey-Dijon Dipping Sauce

Seafood and Okra Gumbo with White Rice

Crawfish, bacon and jalapeno mac-n-cheese

Mashed Potato Bar

(3) types of mashed potatoes with different types of cheese and toppings

\$105.00++ per person

Includes Deluxe Open Bar (3 hours)

Pricing based on 3 hours of food service

Reception

Forever Menu

Choose 8 items

Any option from previous menus, plus:

Cold

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

Traditional Maine Lobster Roll Sliders

Steak Bite Crostini topped with Blue cheese crumbles and a fig jam (served at Room temp)

Chilled Louisiana Seafood Pirogue

Oysters on the Half Shell, Boiled Shrimp and Crab Claws
with Remoulade, Cocktail Sauce, Lemon and Tabasco

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

Lump Crabmeat, Grilled Asparagus and Prosciutto "Carbonara" with Tortellini Pasta

Creole Crusted Lamb Chop Lollipop with an Apple & Mint Relish

Dessert Options (pick 1)

White Chocolate Bread Pudding

Spiced Apple Strudel with Salted Caramel Cream

Beignets with Assorted Dipping Sauce

Chocolate Mousse topped with berries

Chocolate Covered Strawberries

\$115.00++ per person

Includes Deluxe Open Bar (3 hours)

Pricing based on 3 hours of food service

Cajun Experience

Includes all listed options below:

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

Mini Wedge Salads
add fried oysters for \$3 per person

Chicken and Andouille Jambalaya

Fried Catfish with Cocktail and Remoulade Sauces

Crawfish Etouffee with white rice

Alligator Sauce Piquant
spicy tomato based sauce with Louisiana alligator served over white rice

Blackened Shrimp and Tasso
tossed in a fettuccine Cajun cream sauce

Desserts

White Chocolate Bread Pudding

Beignets with Assorted Dipping Sauce

\$125.00++ per person

Includes Deluxe Open Bar (3 hours)
Pricing based on 3 hours of food service

Lagniappe

Passed Appetizers

Crab Cakes

Cream Cheese and Chive Stuffed Mushrooms

Shrimp Cocktail
shot glass presentation

Caprese Skewers

Bacon Wrapped Shrimp

Smoked Salmon Dip on Cucumber Slice

Seafood Stuffed Pistolettes

Boudin Balls

Crawfish Beignets

Soup Shooters

Oysters Rockefeller

Choose 1 - \$100 per 25 pieces

Choose 2 - \$200 per 50 pieces

Choose 3 - \$300 per 75 pieces

Lagniappe

Carving Stations

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

Honey-Glazed Pit Ham Carving Station

Honey-Glazed Ham served with Hawaiian Rolls

\$300.00 (serves 100)

Roasted Whole Turkey Carving Station

Honey-Roasted Breast of Turkey with Turkey Gravy and Rolls

\$220.00 (serves 35)

Pork Loin Carving Station

Rosemary Roasted Pork Loin served with a Cranberry and Apple Chutney, and Dinner Rolls

\$250.00 (serves 75)

Prime Rib Carving Station

Prime Rib served with Thyme Au Jus, Straight and Creamy Horseradish Sauce, and Sweet Dinner Rolls

\$325.00 (serves 75)

Grilled Hanger Steak

Hanger Steak (cooked Medium) with Caramelized Onions and Chimichurri Sauce and Dinner Rolls

\$350.00 (serves 75)

Sweet Surprises

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 (serves 20)

Beignets with Assorted Dipping Sauce

French-style doughnuts, lavishly covered with powdered sugar

\$45.00s (3 dozen)

Banana's Foster Flambé Station

A traditional New Orleans dessert of bananas, brown sugar, butter, cinnamon, banana liquor and dark rum flambéed at the station and served over vanilla ice cream

\$5 per person

Milk and Cookie Bar

Assortment of different baked cookies with assorted milk shooters

\$3 per person

Cocktail Series

Invite your guests to enjoy a night of unlimited adult beverages! Prices are based on 3 hours of service and include setups and mixers. A bartender fee of \$100 will apply for up to (3) hours. A charge of \$25.00 will apply for every additional hour.

Domestic Options: Bud Lt, Miller Lt, Coors Lt, Budweiser, Michelob Ultra & Abita Amber

Imported Options: Corona, Corona Lt, Heineken, Blue Moon, Stella Artois & Yuengling

Red Wine Options: House Selection of Cabernet, Merlot, Pinot Noir or Malbec

White Wine Options: House Selection of Chardonnay, Pinot Grigio, Moscato or Sauvignon Blanc

Deluxe Open Bar

Included with all packages

Includes your choice of (2) Domestic Beers & (1) Imported Beer

(1) Red Wine & (1) White Wine

Deluxe Brands Include

Svedka Vodka, Gordon's Gin, Myers Rum, Jim Beam Bourbon, El Chiro Tequila & Dewars Scotch

Premium Open Bar Upgrade

Includes your choice of (2) Domestic Beers & (1) Imported Beer

(1) Red Wine & (1) White Wine

Choice of (1) per selection:

Vodka

Ketel One or Grey Goose

Rum

Bacardi Superior or Captain Morgan,

Gin

Tanqueray or Bombay Sapphire,

Whiskey

Crown Royal or Makers Mark

Tequila

Casa Noble or Don Julio Silver

Scotch

Johnny Walker Black or Johnny Walker Red

additional \$20 per person

Cocktail Series

Additional ½ Hour

Deluxe Bar – \$5.50 per person
Premium Bar – \$7.50 per person

Additional Hour

Deluxe Bar – \$11.00 per person
Premium Bar – \$14.00 per person

Add Champagne to any Bar Package for \$5 per person or \$40 per bottle

Sparkling Bar

Choose 2 champagne cocktails to add to your open bar!
Mimosa, French 75, Bellini, Sparkling Julep and Tickled Pink
additional \$7 per person

Classic Bar

Choose 2 classic martinis to add to your open bar!
Vodka, Gin, Pomegranate, Cosmo or Lemondrop
additional \$9 per person

Night Cap

Includes Baileys Irish Cream, Frangelico & Kahlua to add to your coffee or enjoy on the rocks
Garnish with a Chocolate Stick, Mint and Vanilla Bean
additional \$8 per person

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
Complimentary Cake Cutting Service
Private Attendant for Couple during Event—including but not limited to cocktail, food and cake cutting services for the couple
Centerpiece—(1) Large Hurricane Candle Holder and Candle per Round Table
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) Hours 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 applicable sales 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 Louisiana Sales Tax and 23% Service Charge.

Package options are based on a (3) hour reception. If you would like longer, please contract your Sales Manager for options.

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.