



Theresa Elizabeth Photography



CHATEAU LEMOYNE
FRENCH QUARTER

301 DAUPHINE STREET, NEW ORLEANS

Begin Your Forever...

by holding your wedding in our enchanting Garden Courtyard at Chateau LeMoyne, 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 is 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 LeMoyne.



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MARDI GRAS PACKAGE

THREE HAND PASSED HORS D'OEUVRES
(FOR THE FIRST HOUR)

grazing

STATION [1]

FRESH SEASONAL FRUIT & DOMESTIC CHEESES

fresh fruits and domestic
cheeses with crostini, water
wafers, dried fruits and nuts

CAJUN CHARCUTERIE

assortment of smoked and
cured meats and sausages,
assorted pickles, artisanal
breads and crackers

salad

STATION [1]

PONCHATOULA STRAWBERRY

spinach, strawberries, toasted
pecans and feta cheese served
with Balsamic Vinaigrette

CHEF'S HOUSE

romaine with cucumber,
red onion and tomato
served with Buttermilk Ranch

CAESAR

romaine, shaved Parmesan
cheese, garlic and herb croutons
and Caesar Dressing

entree

STATIONS [2]

CAJUN SEARED PORK LOIN

[SELECT TWO SIDES]

garlic mashed or roasted
potatoes, sweet potato
hash, roasted seasonal
vegetables, green beans

ZYDECO CHICKEN PASTA

chicken and Cajun
andouille sausage
in a roux based
creole cream sauce

TASTE OF NEW ORLEANS [SELECT TWO ITEMS]

Creole Chicken &
Andouille Gumbo,
Jambalaya or
Red Beans & Rice

Pricing based on 3 hours of food service

Service charge of 23% will be added plus applicable taxes

Menu Items and Prices are based on availability + subject to change

SECOND LINE PACKAGE

FOUR HAND PASSED HORS D'OEUVRES
(FOR THE FIRST HOUR)

grazing STATION [1]

FRESH SEASONAL FRUIT + IMPORTED CHEESES

select imported cheeses,
fresh fruit, seasonal jam and
artisanal breads and crackers

GULF SHRIMP COCKTAIL

served with house-made
remoulade and cocktail sauce

MEDITERRANEAN GRILLED VEGETABLES + ANTIPASTO

marinated grilled vegetables
with roasted tomato aioli and
assortment of cured meats

salad STATION [1]

PONCHATOULA STRAWBERRY

spinach, strawberries, toasted
pecans and feta cheese served
with Balsamic Vinaigrette

CAPRESE SALAD

sliced Creole tomatoes and
fresh buffalo mozzarella drizzled
with Balsamic Vinaigrette

CAESAR

romaine, shaved Parmesan
cheese, garlic and herb croutons
and Caesar Dressing

entree STATIONS [2]

CAJUN SEARED PORK LOIN OR SIRLOIN TIP

[SELECT TWO SIDES]

garlic mashed or roasted
potatoes, sweet potato
hash, roasted seasonal
vegetables, green beans

ZYDECO CHICKEN PASTA

OR

CREOLE SHRIMP TORTELLINI

LOUISIANA BBQ SHRIMP

New Orleans style
BBQ shrimp cooked
with our seasoning
blend of spices,
butter &
worcestershire

TASTE OF NEW ORLEANS [SELECT TWO]

Creole Chicken &
Andouille Gumbo,
Jambalaya,
Red Beans & Rice,
Crawfish Etouffee,
or Shrimp Creole

Pricing based on 3 hours of food service

Service charge of 23% will be added plus applicable taxes

Menu Items and Prices are based on availability + subject to change

FLEUR DE LIS PACKAGE

FOUR HAND PASSED HORS D'OEUVRES
(FOR THE FIRST HOUR)

grazing

STATION [1]

CRESCENT CITY SEAFOOD

oyster on the half shell, boiled shrimp and marinated crab claws (seasonal) with remoulade, cocktail, lemon & tabasco

CAJUN CHARCUTERIE + MEDITERRANEAN ANTIPASTO

marinated grilled vegetables with roasted tomato aioli and assortment of cured meats

salad

STATION [1]

PONCHATOULA STRAWBERRY

spinach, strawberries, toasted pecans and feta cheese served with Balsamic Vinaigrette

JUMBO LUMP CAPRESE SALAD

sliced Creole tomatoes, fresh buffalo mozzarella and jumbo lump crabmeat drizzled with Balsamic Vinaigrette

entree

STATION [1]

CAJUN SEARED PORK LOIN

OR

BEEF

TENDERLOIN

[SELECT 2 SIDES]

garlic mashed or roasted potatoes, sweet potato hash, roasted seasonal vegetables, green beans

ZYDECO CHICKEN PASTA

OR

CREOLE SHRIMP TORTELLINI

OR

CRAWFISH MAC AND CHEESE

DUCK CONFIT jambalaya cake & blueberry compote

BLACKENED REDFISH corn maque choux risotto

LOUISIANA BBQ SHRIMP with corn grits

cajun tapas

STATION [1]

SEARED PORK

bourbon pecan
sweet potatoes &
sugarcane gastrique

SMOKED QUAIL

corn maque
choux & pecan
pepper jelly

Pricing based on 3 hours of food service

Service charge of 23% will be added plus applicable taxes

Menu Items and Prices are based on availability + subject to change

A LA CARTE

HAND PASSED HORS D'OEUVRES

BLACKENED ALLIGATOR BITES
CRAWFISH CAKES
CRAB STUFFED MUSHROOMS
BACON WRAPPED SHRIMP
BOUDIN BALLS
CHICKEN PEPPER JELLY BITES
CRAWFISH BEIGNETS
BUFFALO BLUE CHEESE OYSTERS
RATATOUILLE IN PHYLLO
FRIED GREEN TOMATO WITH CRAB REMOULADE

Late Night Bites

SAVORY

MINI MUFFULETTAS
COCHON DE LAIT SLIDERS
BEEF SLIDERS WITH PEPPERCORN & GOUDA
DUCK CONFIT TACOS
BLACKENED SHRIMP TACOS
TRADITIONAL STREET TACOS

SWEET

BANANAS FOSTER A LA MODE
BEIGNETS WITH POWDERED SUGAR
NEW ORLEANS BREAD PUDDING
WHITE CHOCOLATE BREAD PUDDING
ASSORTED MINIATURE PASTRIES
ASSORTED DESSERT SHOOTERS

*Pricing based on 3 hours of food service
Service charge of 23% will be added plus applicable taxes
Menu Items and Prices are based on availability + subject to change*

COCKTAIL SERIES

Invite your guests to enjoy a night of unlimited adult beverages! A bartender fee of \$160 per bartender will apply for up to a (3) hour event. A charge of \$25.00 per bartender will apply for every additional hour. A minimum of (1) bartender is required for every 50 guests.

CALL

LIQUOR

Svedka Vodka, Miles Gin, Cane Run Rum, Margaritaville Silver Tequila, Benchmark Bourbon, Seagrams VO Whiskey, Glen Quentin Rare, Amaretto

WINE + SPARKLING

Bonterra Sauvignon Blanc, Kenwood Yulupa Chardonnay, Arte Latino Brut Kenwood Yulupa Pinot Noir, Kenwood Yulupa Cabernet Sauvignon

BEER

Bud Lt, Michelob Ultra, Corona

PREMIUM

LIQUOR

Tito's Vodka, Beefeater Gin, Bayou White Rum, 1800 Silver Tequila, Buffalo Trace Bourbon, Crown Royal, Johnnie Walker Black, Amaretto

WINE + SPARKLING

Joel Gott Sauvignon Blanc, Joel Gott Chardonnay, Piper Sonoma Brut Joel Gott Pinot Noir, Joel Gott Cabernet Sauvignon

BEER

Bud Lt, Michelob Ultra, Corona, Abita Amber

SUPER PREMIUM

LIQUOR

Grey Goose Vodka, Hendricks Gin, Black Pearl Silver Rum, Herradura Silver Tequila, Woodford Reserve, Crown Royal, Chivas Regal, Amaretto

WINE + SPARKLING

Alexander Valley Sauvignon Blanc, Sonoma Cutrer Chardonnay, Mumm Napa Decoy Pinot Noir, Decoy Cabernet Sauvignon

BEER

Bud Lt, Michelob Ultra, Corona, NOLA Craft Favorites

*Service charge of 23% will be added plus applicable taxes
Bar Package Items and Prices are based on availability + subject to change*

LAGNIAPPE

Sparkling Wine Welcome

Surprise your guests with a glass of sparkling wine upon their arrival to begin the celebration and welcome them to your ceremony!

1 GLASS OF SPARKLING WINE

Cocktails to Go

Work with our Catering Sales Manager to come up with a customized signature cocktail for you and your guests to take as you Second Line through the streets of the French Quarter.

1 COCKTAIL PER GUEST

New Orleans Coffee Station

Add freshly brewed New Orleans coffee to any package.



Service charge of 23% will be added plus applicable tax
Menu Prices + Packages are based on availability + subject to change

The Fine Points...

CEREMONY SERVICES

Beautiful French Quarter Garden Courtyard
One Hour Rehearsal (based on availability)
One Hour Ceremony & Pictures in Garden Courtyard
(2) Decorative Pillars
Champagne Chiavari Chairs
Candle package to Line Courtyard

RECEPTION SERVICES

Discounted Suite Accommodation for the Couple (*Based Upon Availability*)
Special Couple's Amenity
China, Silverware & Glassware
Complimentary Food Tasting for up to (4) guests once the event is contracted — based on availability and must be scheduled at least (1) month prior to requested tasting date.
Complimentary Cake Cutting Service
Attendant for the couple during the reception for food & beverage service
Centerpiece—(1) Hurricane Candle Holder and Votive Candle per Round Table
Going Away Box of reception food for couple

RENTAL FEE

6:00pm—10:00pm Reserved Time
Rental Fee Includes Access to Function Space (2.5) Hours Prior to Event
Vendors are Responsible for Their Own Drop-Off, Set-Up, and Clean-Up

VENUE RESTRICTIONS

Use of confetti or glitter in the function space is prohibited. If used, there will be a \$750.00 clean up fee.
All candle décor must be enclosed in glass containers. Sparklers and Fog Machines are strictly prohibited on property grounds.
Due to location in the French Quarter, all events must end by 10pm to follow the French Quarter Noise Ordinance guidelines.
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 \$250.00 clean up fee will apply.

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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 date and space contracted.

All food and beverage consumed must be purchased through Messina's Catering, with exception of the wedding cake.

Due to fluctuating prices, menu prices may change without notice until arrangements have been confirmed with a signed Banquet Event Order.

All pricing 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 to extend your event, please contact your Catering Sales Manager for options and pricing.

****Prepared food is based on contracted event time. Removal of catered food at the conclusion of the event is not permitted.**

INCLEMENT 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 the backup for your event space.

GUARANTEE

A final guaranteed guest count is due (30) days prior to the event. If the guaranteed guest count is exceeded, you will be responsible for the difference. Should our Catering Sales Manager not receive a guarantee; the number of guests on the contract will be used and charged accordingly.

FOOD AND BEVERAGE DEPOSIT

A payment schedule will be set-up at the time the contract is signed. A non-refundable, 25% deposit (based on the food & beverage minimum) is due (60) days after the signed contract is received. A 50% deposit (based on guest count) is due (60) days prior to the event. Any remaining balance must be received with the final guaranteed guest count, (30) 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 payment due date. 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.