

WEDDING PACKAGES

LE MERIDIEN NEW ORLEANS

333 Poydras Street
New Orleans, LA 70130
T 504 207 5173
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lemeridienneworleanshotel.com

PASSED CANAPÉS (CHOOSE THREE)

HOT CANAPÉS

Andouille and shrimp skewer, huancaína sauce
Blue crab spinach dip, herb garlic crostini
Pork belly bite, char sui sauce
Shrimp and Grits in-a-bite, Cajun BBQ sauce
Duck confit bruschetta, kumquat jam
Crawfish cakes, remoulade sauce
Tapioca dusted fried eggplant, Chinese BBQ sauce

COLD CANAPÉS

Antipasto kabobs, aged balsamic vinaigrette
Roasted tomato bruschetta, pesto herb marinade
Ahi tuna tartar, sweet chili cream
Salmon tartar, smoke paprika vinaigrette
Boursin cheese stuffed peppadews, kumquat jam
Goat cheese and tapenade crostini, onion marmalade
Beef Carpaccio, truffle aioli

COLD DISPLAY (CHOOSE ONE)

CRUDITÉ

Crisp raw seasonal vegetables
Buttermilk ranch dressing, blue cheese dressing

CAESAR SALAD

Crisp romaine hearts, parmesan cheese, grape tomatoes,
focaccia croutons, house-made dressing

SPINACH SALAD

baby spinach, seasonal vegetables, dried fruit and nuts,
blue cheese, smoked sweet onion vinaigrette

SOUP DISPLAY (CHOOSE ONE)

CHEF'S GUMBO

Prepared with a seasonal taste in mind

ROASTED CORN AND LOUISIANA CRAB BISQUE

Lump crab and garlic sippets

FRENCH ONION SOUP

Gruyere cheese, petite French baguette croutons

WILD MUSHROOM BISQUE

Porcini mushrooms, sherry cremè

CARVING STATION* (CHOOSE ONE)

SLOW ROASTED RIBEYE OF BEEF

Red wine jus, horseradish cream,
creole mustard, artisan rolls

CAJUN SPICED ROASTED TURKEY

Wild mushroom gravy, cranberry chutney,
delicatessen mustards, artisan rolls

COUNTRY STYLE HONEY GLAZED HAM

Orange blossom honey glaze, buttermilk biscuits

HOUSE SMOKED PORK LOIN

Honey bourbon glaze, selection of BBQ sauces,
Cajun slaw, cornbread, buttermilk biscuits

ACTION STATION* (CHOOSE ONE)

Guests can customize each dish to their own taste!

SHRIMP AND GRITS

New Orleans style BBQ sauce, creamy stone ground grits,
and domestic shrimp topped with choice of andouille
sausage, crispy pancetta, sautéed peppers and onions,
sharp cheddar and smoked gouda cheeses, scallions

JAMBALAYA YOUR WAY

Andouille sausage, tasso ham, blackened chicken, gulf
shrimp, green onions, roasted mushrooms, grape
tomatoes, tri-colored peppers, roasted corn

PASTAS OF ITALY

Tagliatelle and rigatoni pastas, pomodoro and alfredo
sauces, grilled chicken breast and veal meat balls, red
pepper flakes, fresh cut herbs, romano and parmesan
cheeses, fresh garlic bread

\$65 per person

***One Chef Attendant required at \$125 each**

Le **MERIDIEN**
NEW ORLEANS

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ENHANCEMENTS

DISPLAY OF IMPORTED AND DOMESTIC CHEESES
Garnished with fresh fruit and berries, seasonal fruit jams, assorted crackers and breads
\$16 per person

ANTIPASTO
Imported and domestic cured salamis, assorted cheese selection, roasted peppers, pepperoncini olives, marinated artichokes, grilled asparagus
\$18 per person

SLIDER BAR*
Wagyu beef patties, petite crab cakes, cochon de lait, assorted cheese selection, baby iceberg lettuce, sliced vine ripe tomatoes, caramelized onions, country slaw, fried pickles, remoulade sauce, Creole mustard, truffle aioli, beer batter onion rings with chipotle ranch
\$18 per person

GULF COAST SEAFOOD DISPLAY
Jumbo gulf shrimp, oysters on the half shell, oyster shooters, spicy cocktail sauce, dill mustard, mignonette, lemon
\$32 per person

SUSHI AND SASHIMI
Select two rolls and one sashimi.
Sushi rolls: California roll, spicy tuna roll, BBQ eel roll, avocado roll, dragon roll
Sashimi: tuna sashimi, yellowtail sashimi, salmon sashimi, tuna tatiki
\$600 per display | 100 pieces

DESSERTS

NEW ORLEANS BREAD PUDDING
Vanilla rum sauce
\$9 per person

MINI ECLAIRS AND MACAROONS
Prepared with local and seasonal tastes
\$15 per person

BANANA FOSTER FLAMBE*
Bananas, brown sugar, butter, amber rum, French vanilla ice cream
\$12 per person

*One Chef Attendant required at \$125 each

BAR PACKAGES*

All bars come with appropriate garnishes, cocktails, imported and domestic beer, select red and white wines, still and sparkling bottled water, assorted sodas, juices and mixers. Prices are based on three hours of service.

HOUSE BRANDS
SKYY
Beefeater
Cruzan
Sauza Silver
Dewar's White Label
Jack Daniel's
Seagram's 7 Crown
Hennessy V.S
\$32 per person

PREMIUM BRANDS
Ketel One
Bombay Sapphire
BACARDI Superior
Jose Cuervo Silver
Johnnie Walker Black Label
Maker's Mark
Crown Royal
Hennessy V.S.O.P
\$39 per person

BEER, WINE AND SODA
Selection of beer, wine, soft drinks and bottled water
\$25 per person

*All bars require 1 bartender per 75 people | \$125 for 3 hours each

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to open through December 31, 2014.