

THREE-HOUR RECEPTION

BALCONY
BALLROOM

OTHER
VENUE

OTHER
VENUE

CUISINE AND LIBATIONS

Executive Chef and Sous Chefs preparing everything on-site with only the freshest ingredients	INCLUDED	_____	_____
Customized Menu for the Bride & Groom	INCLUDED	_____	_____
Butlered Hot & Cold Hors d'oeuvres Chef-selected with special attention to seasonality	INCLUDED/ UNLIMITED	_____	_____
Customized Pasta Dishes -created for each guest	INCLUDED/ UNLIMITED	_____	_____
Filet Mignon Carving Station -with assorted artisan breads	INCLUDED/ UNLIMITED	_____	_____
Potato Martini Bar complete with your favorite toppings	INCLUDED/ UNLIMITED	_____	_____
Classic Shrimp and Grits -presented in martini glasses	INCLUDED/ UNLIMITED	_____	_____
New Orleans Andouille Gumbo & Corn & Crab Bisque	INCLUDED/ UNLIMITED	_____	_____
Fruit & Cheese Display	INCLUDED/ UNLIMITED	_____	_____
Bananas Foster -flambéed table side	INCLUDED/ UNLIMITED	_____	_____
4-k. Chocolate Fountain (tallest available) with Dipping Items and Attendant	INCLUDED/ UNLIMITED	_____	_____
Fully stocked Bar from Crown Royal to Daiquiris - no upgrades necessary	INCLUDED/ UNLIMITED	_____	_____
Balcony Ballroom Bubbly Bar -champagne done better	INCLUDED/ UNLIMITED	_____	_____

DECOR AND LUXURIES

A Grand Ballroom so no one will miss a thing	INCLUDED	_____	_____
Separate Upstairs Photography Area with bar and specialty foods	INCLUDED	_____	_____
Private Bridal Suite with restrooms, sitting area & full-length mirror	INCLUDED	_____	_____

Immense 24K Gold-Leafed Mirrors & Magnificent Crystal Chandelier	INCLUDED	_____	_____
Spectacular Floral Centerpieces	INCLUDED	_____	_____
20-ft. HD Projection Video System	INCLUDED	_____	_____
Custom Personalized Projected Logo	INCLUDED	_____	_____
16.5 Million Custom Color Variations to illuminate the WALLS	INCLUDED	_____	_____
4.2 Billion Custom Color Variations to illuminate the TABLES	INCLUDED	_____	_____
Custom Linen Colors - over 120 combinations	INCLUDED	_____	_____
Balcony Ballroom Monogrammed China & Flatware	INCLUDED	_____	_____
D.J. with Touring-Quality Audio System	INCLUDED	_____	_____
Jefferson Parish Security	INCLUDED	_____	_____
Ample off-street, FREE Parking	INCLUDED	_____	_____
Covered Drive - ensuring a weatherproof arrival	INCLUDED	_____	_____
Climate-Regulated Outdoor Veranda	INCLUDED	_____	_____
Convenient Central Location with Interstate Access	INCLUDED	_____	_____
20-30 Servers - impeccable service from set up to clean up	INCLUDED	_____	_____
Wedding Architects to plan, design & oversee your vision	INCLUDED	_____	_____
More Experience than any other venue ... over 40 years!	INCLUDED/ PRICELESS	_____	_____
Tax & Gratuity	INCLUDED	_____	_____
Wedding Cake	NOT INCLUDED	_____	_____

ENRICHMENTS

On-site Ceremony (No "Plan B" needed)	\$1000	_____	_____
Extra Half-hour - Food, Drinks & Music don't stop!	\$1000	_____	_____
Band Accommodations	\$500	_____	_____



UNLIMITED GOURMET CUISINE

Executive Chef and Sous Chefs prepare your custom, seasonally inspired menu on-site, using only the freshest, locally sourced ingredients. Due to the availability of these ingredients, the following is a sample menu only. Every menu will include gluten-free, vegetarian, and vegan options.

CUISINE STATIONS

- ◆ **USDA Prime Filet Mignon Carving Station** with assorted artisan breads and condiments
- ◆ **Custom Pasta Action Station** featuring pasta dishes prepared fresh to each of your guest's specifications
- ◆ **Potato Martini Bar** with hand-peeled, creamy mashed potatoes and all the toppings, served in an elegant martini glass
- ◆ **Shrimp and Grits** - A southern favorite featuring creamy grits smothered with jumbo shrimp in a classic, low-country gravy
 - ◆ **New Orleans Andouille Gumbo & Corn and Crab Bisque** will both be served to please all of your guests' pallets
 - ◆ **Assorted Fruit and Cheese Display** with bite sized pieces for easy sampling
- ◆ **Spiced Pecan and Citrus House Salad** with homemade pepper jelly vinaigrette topped with goat cheese and cranberries
 - ◆ **Traditional Bananas Foster**, flambéed table side and served over vanilla bean ice cream
- ◆ **Chocolate Fountain** boasting a 4 ft. continuous 72% cacao chocolate waterfall, accompanied by dipping accoutrements

LIBATIONS

- ◆ **Fully Stocked Premium Bar** - Crown Royal Blended Whiskey, Crown Royal Apple Whiskey, Jack Daniels Whiskey, Dewar's Scotch, Titos Vodka, Beefeater London Dry Gin, Dewar's Scotch, Casa Amigos Tequila, Bacardi Rum, Bacardi Limon Rum, Rum Haven Coconut Rum, Bols Amaretto, and Miller Lite Beer
- ◆ **Specialty Cocktails** - Endless Martinis, Cosmopolitans, Margaritas, Old Fashions, and White Russians
 - ◆ **Balcony Ballroom Bubbly Bar** - We pour Champagne with fresh fruit juices and liqueurs such as Chambord Raspberry, St. Germain Elderflower Liqueur, Rothman & Winter Creme de Violette, Giffard Creme de Pamplemousse Rose, and Giffard Creme de Peche de Vigne
 - ◆ **Wines** - Boen Pinot Noir, Boen Chardonnay, and Belle Glos Rose
 - ◆ **Frozen Daiquiri Bar** - Both virgin and with alcohol
- ◆ **Full Coffee Service** - French Market coffee with Irish Creme and Amaretto
- ◆ **Non-Alcoholic Beverages** - Soft-drinks, Iced Coffee, a selection of Bigelow Teas, and Filtered Water

PASSED DELICACIES

Individually Handcrafted Items

- ◆ **Chicken and Louisiana Seafood** - Shrimp, Oysters, Catfish, and Chicken fried to golden perfection
- ◆ **Salmon Mouse** - Crispy sesame mini-cone filled with salmon mouse and topped with smoked salmon chiffonade and dill
 - ◆ **Caprese Salad Skewers** - Fresh Mozzarella and vine ripe tomatoes drizzled with balsamic reduction and basil chiffonade
- ◆ **Smoked Duck Confit** - Smoked Duck topped with caramelized shallots, bleu cheese crumbles and orange marmalade
 - ◆ **Oyster Shooters** - A fresh, plump Louisiana raw oyster served with seasoned cocktail sauce
 - ◆ **Seared Scallops** - Succulent Scallop pan seared and finished with pear and ginger chutney
- ◆ **Seared Foie Gras Bread Pudding** - Rich bread pudding topped with seared foie gras and blueberry compote
- ◆ **Seared Ahi Tuna** - Tuna seared to perfection and tossed in a sesame glaze, served on a crispy edible spoon
 - ◆ **Blackened Alligator** - Crispy corn maque choux topped with blackened alligator filet
- ◆ **Oyster Pattie** - Traditional flakey vol-au-vent shell with silky oyster filling made from our secret, 75-year-old Creole recipe
 - ◆ **Truffle Oil Mac' n' Cheese with Lobster** - Creamy four cheese macaroni with truffle oil and lump lobster meat
- ◆ **Bacon Wrapped Quail** - Braised quail wrapped in smoked bacon baked until crispy, topped with a bourbon glaze
 - ◆ **Oysters Rockefeller** - Fresh oyster nestled under a spinach and cheese topping baked until golden bubbly
 - ◆ **Marinated Crab Claws** - Jumbo crab claws tossed in a Teriyaki Glaze served atop roasted cashews
 - ◆ **Bourbon Glazed Oysters** - Flash fried oysters tossed in a sweet bourbon glaze
 - ◆ **Honey Almond Chicken Salad** - White meat chicken chunks tossed with toasted almonds, ribbed celery, and golden raisins
- ◆ **Ratatouille Baskets** - Summer vegetable stew with tomatoes served in a crispy basket and topped with Parmesan cheese
 - ◆ **Soup & Sandwich** - Creamy tomato basil soup served with a classic grilled cheese bite
 - ◆ **Maine Lobster Rolls** - Fresh Maine Lobster salad served on buttery rolls
 - ◆ **Shrimp Ceviche** - Jumbo Gulf shrimp served cold; this dish contains lime juice, pineapple, pimentos, black beans, red onions, and cilantro
 - ◆ **BBQ Pulled Pork Sliders** - Slow cooked shoulder, Cajun slaw, and honey BBQ sauce on soft potato roll
 - ◆ **Spinach & Artichoke** - Zesty, cheesy dip served in a savory mini tart shell
- ◆ **Lambchops** - Grilled Lollipops marinated in Caribbean spices and Dijon mustard topped with a triple berry glaze
- ◆ **Boudin Balls** - Shipped fresh from Lafayette, Cajun fried boudin balls served with tangy honey mustard dipping sauce
 - ◆ **Assorted Tea Sandwiches**
 - ◆ **Mini Muffalettas**

TAX, SERVICE CHARGES, AND GRATUITY INCLUDED IN THE COST OF YOUR PACKAGE



IT'S A GIVEN - YOUR 3 HOUR RECEPTION INCLUDES ...

All Premium Gourmet Cuisine and Libations
plus...

LUXURY SERVICES AND AMENITIES

"Just for Hue" Custom Color Combinations

- ◆ **Linens** - Create your custom color tablescapes with select linens in over 406 color combinations and styles, ensuring your reception will be a reflection of your personal taste
- ◆ **Wall and Table Lighting** - Design a custom lighting plan for your day in the Grand Ballroom; with over 4.2 billion color combinations, we are confident that your reception will be as unique as you are.
- ◆ **Mirror Ball** - Perfect for adding "glitter" to your non-stop dance floor.

Private Bridal Suite and Dining Experience for the Happy Couple

- ◆ **Bride's Suite** - Exclusive, spacious, and secure upstairs suite boasting hardwood floors, a full-length mirror, and a private restroom for bridal use, perfect for changing and primping
- ◆ **Personal Attention** - Bride, Groom, and Parents attended by owner of the facility
- ◆ **Wedding Architect** drawing on over 50 years of experience to plan, design, and build your vision into a reality
- ◆ **Tasting Menu for the Newlyweds** - Before you join your guests, we seat you at a private table for two on our balcony where you can experience all of the gourmet cuisine that we are serving at your reception.

Private Wedding Party and Photography Mezzanine

- ◆ Let us spoil your wedding party while you have photographs taken in our elegantly decorated, photo-ready mezzanine; we're serving Fried Soft Shell Crab Remoulade with Fried Green Tomatoes in a Tabasco Hollandaise & Roasted Pork served on a bed of Pasta Alfredo; we'll also be passing hors d'oeuvres which you can enjoy with something from the mezzanine private, premium bar.

State of the Art Technology

- ◆ **DJ with Touring-Quality Audio System** - Our in-house DJ is discretely located and is a master at keeping your guests dancing; let us know if you have any special requests
- ◆ **Custom Personalized Projected Logo** - Choose from our many unique wedding monograms for a personal touch to be prominently displayed via GOBO
- ◆ **20 ft. HD Projection Video System** - Project a slide show, play a video, or Skype someone who couldn't be there for your reception....
We can accommodate all of these requests on our oversized HD projector

AMENITIES

- ◆ A Grand Ballroom with excellent sight-lines for all
- ◆ 20 – 30 Servers, formally dressed, impeccably trained in customer service, from set-up to clean-up
 - ◆ 176 Chiavari chairs, 22 round tables, and a dance floor to accommodate your entire party
 - ◆ Luxurious décor including antiqued crystal chandeliers, 24 K gold leaf framed, oversized mirrors, and white marble floors
 - ◆ Elegant floral centerpieces with white orchids, lilies, and hydrangeas accented by crystal drops
 - ◆ Ivory pillar candles illuminate the ballroom for an intimate candlelight setting
 - ◆ Balcony Ballroom monogrammed china and flatware
 - ◆ Cake cutting service with toasting flutes, cake knife, and a variety of cake stands
 - ◆ Climate-regulated Outdoor Veranda
 - ◆ Coat Check, if necessary
 - ◆ Wi-Fi and Battery Charging Station
 - ◆ Security by JPSO
 - ◆ Covered drive for weather-proof arrival and ample free, secure off-street parking
 - ◆ Gift Table with locked & weighted box for monetary gifts, monitored by JPSO
 - ◆ Self-automated, hands-free restrooms with changing table
 - ◆ Convenient location with Interstate access and neighboring hotels
- ◆ Honeymoon "to-go" box filled with chocolate covered strawberries, champagne, wedding cake, and various sundries

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