



THE PLACE WHERE TIME STANDS STILL...



HISTORY...

- Emile Weil, a prominent New Orleans architect, designed The Canal Bank & Trust Building at 210 Baronne Street. Built in 1927, Weil used mahogany trim, Tennessee marble, travertine floors and brass embroidery to line the corridors, and he embellished the façade with limestone statues. Previously, the building housed professional offices and one of the largest banks in the South for almost 90 years. The bank lobby was built to project a sense of grandeur and scale unmatched by any other location in the city. Now, the historic bank lobby, complete with its grand columns and ornate plaster ceiling, is the Capital on Baronne.

Weddings & Rehearsal Dinners

- The Capital on Baronne is located in the heart of the New Orleans CBD just one block from Canal Street, situated amongst many luxury hotels conveniently located for your out-of-town guests.
- A wedding at The Capital on Baronne is rich in history with a luxurious and romantic atmosphere. Whether you are looking for a ceremony and reception location or for reception only your possibilities are endless. We can accommodate all styles, from formal seated dinners to a traditional New Orleans reception. It will be an experience that will last a life time.
- Seated Dinner with Dance floor: 100 - 400 persons.
- Reception Style Events: 200 - 600 persons.



Facility Rental Information

- **Common Street lobby ceremony for up to 250 people** \$2250.00 – Client responsible to provide ceremony chairs. Ceremony is 1-hour total. 30 minutes for guest arrival + 30 minutes for the ceremony. Arrangements may be made for a 60-minute rehearsal before 5:00 pm or at the discretion of The Capital on Baronne. The use of The Capital on Baronne cannot be guaranteed for your rehearsal.

- **Reception/Event:** \$6500.00 rental for 3 hour of full facility. All reception packages are based on 3 hours. Additional reception time can be added \$1,500.00 per additional hour for the facility rental and plus additional cost per person on the Bar
- Bridal attendant provided for couple and parents.
- Set up may occur 3 hours prior to guest arrival. Load out may occur up to 2 hours after the end of the event. Additional set up/breakdown hours at \$150 per hour.
- Rental Fee includes: 150 champagne chivari chairs, 6-60" rounds, 6-48" rounds, 8-36" rounds and 4 high boys. Ivory linens for guest tables and buffet stations.
- **Security:** The Capital on Baronne will provide internal security at no extra charge to the Patron for up to 200 guests. Additional security needs will be charged to the Patron as needed



Package I

\$67 p/p plus tax & grat

Passed Hors d'oeuvres:
choice of three items
Appetizer Table
Crudit  Display:
seasonal fresh vegetables
with
crackers, breads, spreads
+choice of two items
1 Nola Classic
1 Pasta
1 Carving
1 Side Dish

Pricing includes Exclusive Full Venue Rental for 3 hours (\$6500.00), Guests seating for 150 people, Linens, China, Flatware and Glassware, Buffet Tables & Linens, Serving Equipment, Kitchen & Staff Service, Security, Cake Cutting Service, **all Tax & Service Charges** .

Pricing based on Package 1 and Emerald bar at
\$34.00 per person

Food and beverage minimum is \$20000.00

Total including rental, tax and gratuity is \$33,495.00

Up to 200 People – \$33,608.40

Up to 250 People – \$40,385.50

Up to 300 People - \$47,162.60

Up to 350 People – \$53,939.70

Up to 400 people - \$60,716.80

The Capital on Baronne is able to accommodate events over 400 guests.

Pricing available upon request.

****Pricing subject to change without notice.****



Package II

\$74.00 p/p plus tax & grat

Passed Hors d'oeuvres
choice of five items
Appetizer Table
Antipasti Display:
assorted cheeses,
fruits, crackers, nuts &
breads
+ choice of three items
2 Nola Classics
1 Pasta
1 Carving
2 Side Dishes



Pricing includes Exclusive Full Venue Rental for 3 hours (\$6500.00), Guests seating for 150 people, Linens, China, Flatware and Glassware, Buffet Tables & Linens, Serving Equipment, Kitchen & Staff Service, Security, Cake Cutting Service, **all Tax & Service Charges** .

Pricing based on Package 2 and Emerald bar at

\$34.00 per person

Food and beverage minimum is \$20000.00

Total including rental, tax and gratuity is \$33,495.00

Up to 200 People – \$35,487.20

Up to 250 People – \$42,734.00

Up to 300 People - \$49,980.80

Up to 350 People – \$57,227.60

Up to 400 people - \$64,474.40

The Capital on Baronne is able to accommodate events over 400 guests.

Pricing available upon request.

****Pricing subject to change without notice.****

Package III

\$82 p/p plus tax & grat

Passed Hors d'oeuvres:
choice of six items
Appetizer Table
Antipasti Display:
assorted meats, cheeses,
fruits, crackers, nuts &
breads
+ choice of four items
2 Nola Classics
1 Pasta
2 Carving
3 Side Dishes

Pricing includes Exclusive Full Venue Rental for 3 hours (\$6500.00), Guests seating for 150 people, Linens, China, Flatware and Glassware, Buffet Tables & Linens, Serving Equipment, Kitchen & Staff Service, Security, Cake Cutting Service, **all Tax & Service Charges**.

Pricing based on Package 3 and Emerald bar at
\$34.00 per person

Food and beverage minimum is \$20000.00

Total including rental, tax and gratuity is \$33,495.00

Up to 200 People – \$37,902.80

Up to 250 People – \$45,753.50

Up to 300 People - \$53,604.20

Up to 350 People – \$61,454.90

Up to 400 people - \$69,305.60

The Capital on Baronne is able to accommodate events over 400 guests.

Pricing available upon request.

Pricing subject to change without notice.



Passed Hors D'oeuvres

Zucchini Fritters

sun-dried tomato aioli

Smoked Salmon Canapés

dill crème fraîche

Oyster Shooters*

vodka float

Vegetable Stuffed Mushrooms

mozzarella, caper aioli

Duck Confit Tortas

cane syrup demi-glace

Petite Baked Brie

truffle honey

Mini Crab Cakes *

white remoulade

Mini Beef Wellingtons*

mushroom duxelles

Fried Shrimp

horseradish aioli

Vegetable Egg Rolls

hoisin sauce

Tomato Bruschetta

ricotta, basil, balsamic reduction

Tuna Gremolata Bites*

citrus micro greens

Artichoke Balls

lemon basil aioli

Provenciale Tortas

tomato, olive, feta

Risotta Bites

Tabasco aioli

Appetizer Table

Meat Pies

Crawfish Pies

Baked Brie

strawberry & honey

Spinach & Artichokes Dip

crostini

Smoked Salmon Spread

Cajun Caviar

Caprese Platter

tomatoes, fresh mozzarella, basil oil

Marinated Olives (included in antipasto)

Prosciutto & Melon

Pesto Cream Cheese Tartlettes

sun-dried tomato, pine nuts

Chef's Selection of Two Pâté

crostini, cornichons, country mustard

Turkey, Spinach & Cranberry

Pinwheels

Mediterranean Hummus

Seasonal Fruits

cream cheese dip

Pickled Shrimp

Chicken Salad

crostini

Assorted Sausages

cherry mustard

Mini Muffalettas

provolone, ham, salami, mortadella, olive salad

Entrées:

NOLA CLASSICS

Red Beans & Rice
Crawfish Étouffée & Rice
Shrimp Creole & Rice
Chicken & Sausage Jambalaya

BBQ Shrimp & Grits
Crawfish Cardinal
Chicken Piquant & Rice
Red Fish Almondine

Carving station

Grilled Pork Loin
port wine demi-glace
Smoked Beef Brisket
onion jus

Roasted Turkey Breast
cranberry demi-glace
Whole Roasted Salmon
fennel & onion marmalade
Chicken Shawarma

En Plus

Priced per person , Per item

Soup
Italian Wedding
Chicken & Sausage Gumbo
Seafood Gumbo
Corn and Crab Bisque
Tomato Basil
Seafood Chowder

Carving 20.00
Prime Rib - natural jus
Beef Tenderloin
black pepper & red wine sauce
Leg of Lamb - mint jelly

Potato Bar 8.00
assorted cheeses, sour cream, bacon,
green onion, mushroom

Pasta

Cheese Tortellini
vodka tomato cream
Wild Mushroom Ravioli
marsala cream
Chicken Monica with Penne
Truffle & Pancetta Mac-N-Cheese
Rigatoni all'amatriciana
prosciutto, red onion, tomato sauce

Sausage & Ricotta Cannelloni
fresca tomato sauce
Alfredo on Fusilli
chicken or shrimp
Pepate on Penne *
chicken or shrimp, garlic & chili
Shrimp Ravioli *
pesto & artichoke cream

Sides:

Cheese & Jalapeño Cornbread
Seasonal Vegetable Medley
Garlic Parmesan Mashed Potatoes
Herb Roasted Potatoes
Sweet Potato & Andouille Hash
Creamed Spinach with Bacon

Crawfish Boil Potato Salad
Muffuletta Pasta Salad
Roasted Brussel Sprouts with
Pancetta
Almond & Garlic Green Beans
Corn Macque Choux
Succotash

Boiled Shrimp Pirogue 25.00
cocktail, remoulade, tartar sauces,
potato, corn

Desserts:
Mini Cheesecakes
Petite Cannoli
Banana's Foster Bread Pudding
King Cake Bread Pudding
Cream Puffs

Menus can be customized to meet your needs and budget.

Bar Packages

•**Emerald Beverage Service \$34.00 per person :** TLC vodka, Royal Rooster Gin, Crown Royal, Makers, Glen Logie Blended Scotch, Bacardi light Rum
Additional \$9.00 per person per additional hour

•**Sapphire Beverage Package \$45.00 per person:**

Tito's & TLC vodka, Tanqueray & Royal Rooster Gin, Crown Royal, Marker's Mark, Dewar's Scotch, Bacardi Light rum, Tequila
Specialty drinks included in Sapphire: Old fashions & French 75
Additional Hour: 14.00 per person per hour

•**Diamond Beverage Service \$57.00:** Grey Goose & Tito's

Vodka, Tanqueray Gin, Woodford Reserve & Makers Bourbon, Crown Royal, Sazerac rye whisky

, Chivas Regal Scotch, Bacardi light rum, Tequila

Specialty drinks included in premium: Old fashions, Sazerac, Cosmo Martini & French 75

Additional \$17.00 per person per additional hour

Mixers: assortment of soft drinks and Juices

Condiments: lime, lemon, oranges, cherries, olives

Beers: Bud Light, Michelob Ultra, and Abita Amber

• Red and White House Wine and House Champagne

*Specialty Wines, Spirits and Liquors :We are happy to offer a wide variety of upgraded options, specialty drinks and wines. Additional list can be sent to you upon request

All brands are subject to change but will be equivalent to listed items.



Insurance

- All vendors employed by the Patron must furnish a certificate of insurance indicating Statutory Workers Compensation Coverage as well as Commercial Liability (including Products Liability) with a limit of \$1 million CSL. Both policies should contain Waivers of Subrogation, and Liability policy should contain an Additional Insured Extension, in favor of 210 Baronne, LLC, its officers, employees, agents and trustees. The Capital on Baronne, in its sole discretion, may require a Patron and its other Service Providers/Vendors to provide similar certificates of insurance.

