We invite you to celebrate your special day at one of the premier wedding destinations in the Crescent City, Loews New Orleans Hotel. With a maximum capacity for 250 guests, everyone will be dancing the night away beneath our awe-inspiring silver chandeliers and 16-foot ceilings.

For guest counts of 100 or more, we are pleased to offer the following:

- Upgraded Grand King Riverview Suite with turn-down service
- Two upgrades to Grand King River View guest rooms for the parents of the bride and groom
- Surprise Wedding Gift from your Loews Family (value up to $100)
- $100 Gift Certificate to Poydras & Peters Restaurant to celebrate your one year anniversary
- 15% Discount Incentive for Rehearsal Dinner or Post-Wedding Farewell Brunch
- Exclusive Access to our Preferred Vendor List
We are pleased to offer the following amenities and complimentary services for your wedding of 100 guests or more.

WEDDING PACKAGES INCLUDE:

- Complimentary Grand King Riverview Suite on your wedding night with Bridal turndown service
- Bridal attendant during reception dedicated to the newlyweds
- Tables, chairs, white linens, glassware, votive candles, dance floor, and stage
- Two upgrades to Grand King River View guest rooms for the parents of the bride and groom
- Two valet parking passes for one night
- Preferred guest room rate for out-of-town guests
- Surprise Wedding Gift from your Loews Family (value up to $100)
- $100 gift certificate to Poydras & Peters to celebrate your one year anniversary

A 25% taxable service charge and a 10.20% sales tax are applied to all Food & Beverage. Facility Site Fees are subject to service charge. 100 person minimum applies to all wedding packages.
Located in the Pre-Function Area of the Louisiana Ballroom, this space boasts floor-to-ceiling windows, which offer an abundance of natural light and astonishing views of the cityscape!

**INCLUDED IN THE CEREMONY:**

- Ceremony Rehearsal
- White Garden Chairs
- Microphone System

**SITE FEE:** $1,000
This unique, outdoor space is shared cooperative between the city of New Orleans and the Loews New Orleans! As a gift to the Italian immigrants, the fountain offers a Roman-inspired setting in the heart of the Big Easy!

**INCLUDED IN THE CEREMONY:**
- Ceremony Rehearsal
- White Garden Chairs
- Microphone System

**Backup Location for Inclement Weather**

SITE FEE: $2,000
Our newly renovated Louisiana Ballroom and Parish Hall offers the ideal backdrop for your reception. With floor to ceiling windows, our event space offers the perfect view of the French Quarter and Mississippi River. The ballroom is just right for up to 250 of your closest friends and family. You and your guests will dance the night away beneath our awe-inspiring chandeliers and 16-foot ceilings.

**Plated Menu Options Available Upon Request**

*(Please ask Wedding Expert for details)*
WEDDING MENU OPTIONS
WE DID IT!
Three-Hour Reception Package

Four Passed Hors D’ Oeuvres | One Piece of Each per Guest
Tarragon Chicken Salad Puffs
Cherry Tomato & Mozzarella Skewer with Basil Pesto and Balsamic Glaze
Pecan-Crusted Chicken Tenders with Steen’s Cane Syrup
Wild Mushroom Beggar’s Purse

Traditional Cheese Display
Familiar varieties of domestic and imported cheeses, fresh fruit & berries
Dried fruit, nuts, grapes, French bread, flatbread, and crostini

Veggin’ Out
Raw Seasonal Vegetable Presentation
Blue Cheese Dip, Creole Ranch, and Roasted Tomato Hummus

Taste of New Orleans
Traditional Seafood Gumbo
Slow Cooked Red Beans with Grilled Creole Country Sausages and Jazzmen rice
Jambalaya with Andouille Sausage, Chicken, and New Orleans “Trinity” of Vegetables

Cajun Fried Turkey Breast
Oyster-Pecan Stuffing, Hawaiian Rolls, Cranberry Marmalade, and Giblet Gravy

Coffee Station
Freshly Brewed Seattle’s Best Regular, Decaffeinated Coffee, and Hot Tea

$75.00++ per person
**Receive a $500 cake credit with this package from Bittersweet Confections**
LET’S CELEBRATE!
Three-Hour Reception Package

Five Passed Hors D’ Oeuvres | One Piece of Each per Guest
Vietnamese Chicken Spring Rolls with Peanut Sauce
Goat Cheese Lollipop
Miniature Muffalettas
Ham, Salami, Provolone, Swiss and Olive Salad on Bun
Natchitoches-Style Meat Pies with Spicy Mustard
Fried Creole Country Boudin Balls with Tabasco Aioli

Traditional Cheese Display
Familiar Varieties of Domestic and Imported Cheeses, Fresh Fruit & Berries,
Dried Fruit, Nuts, Grapes, French Bread, Flatbread, and Crostini

Farmer’s Market Feast
Grilled Eggplant, Zucchini, Yellow Squash, Bell Peppers, Tomatoes, Fresh Mozzarella,
Marinated Mushrooms, Artichoke Hearts, Olive Tapenade, Roasted Tomato Hummus, Basil
Pesto, Crostini and Flatbread

Roasted Corn & Sweet Crab Bisque Station | A Decadent Southern Favorite!

Gourmet Macaroni & Cheese
Enhance Your Own Featuring: Tasso Ham, Crawfish, Blackened Shrimp, Andouille Sausage,
Grilled Chicken, Chopped Bacon, Diced Tomatoes, Scallions, Sundried Tomatoes, Roasted
Garlic, Pepperjack Cheese, Smoked Cheddar, Smoked Gouda and Cheddar Cream Sauces

Blackened Fish Tacos
Corn and Flour Tortillas, House-Pickled Vegetables, Cotija and White Cheddar Cheeses, Corn
Relish, Salsa Verde, and Fresh Made Guacamole

Slider Bar
Wagyu Beef & Caramelized Onions with American Cheese
Pulled BBQ Pork with Spicy Slaw and Emmenthaler Cheese
Fried Oyster with Remoulade and Pepperjack Cheese

Coffee Station
Freshly Brewed Seattle’s Best Regular, Decaffeinated Coffee, and Hot Tea

$95.00++ per person
**Receive a $600 cake credit with this package from Bittersweet Confections**
AN EVENING AFFAIR
Three-Hour Reception Package

**Six Passed Hors D’Oeuvres | One Piece of Each per Guest**
- Cherry Tomato & Mozzarella Skewer with Basil Pesto and Balsamic Glaze
- Roasted Dates with Bacon, Goat Cheese & Jalapeño
- Miniature Muffalettas
- Ham, Salami, Provolone, Swiss and Olive Salad on Bun
- Truffled Crab Deviled Eggs
- Andouille en Croute with Creole Mustard Cream Sauce
- Asparagus & Asiago in Phyllo

**Creamery Cheese Display**
Hand-Selected Cheeses from Local Farms and Around the Globe, Fresh Fruit & Berries, Dried Fruit, Nuts, Grapes, French Bread, Flatbread, and Crostini

**Farmer’s Market Feast**
- Grilled Eggplant, Zucchini, Yellow Squash, Bell Peppers, Tomatoes, Fresh Mozzarella, Marinated Mushrooms, Artichoke Hearts, Olive Tapenade, Roasted Tomato Hummus, Basil Pesto, Crostini and Flatbread

**Seafood Bar**
- Marinated Crab Fingers, Raw Oysters (on a half shell), Spicy Boiled Shrimp (served with Remoulade, Cocktail Sauce and Fresh Lemons), and Gulf Seafood Ceviche Shooters

**Fried Green Tomato Bar & Soup Station**
- Enhance Your Own Featuring: Crawfish, Bacon, Diced Ham, Green Onions, Remoulade, Sour Cream, Sauerkraut, House-Pickled Relish, White Cheddar and Goat Cheeses accompanied with Tomato Basil Soup

**Cajun Fried Turkey Breast**
- Oyster-Pecan Stuffing, Hawaiian Rolls, Cranberry Marmalade, and Giblet Gravy

**Carved Cowboy Ribeye “Lollipop”**
- Caramelized Onions, Sour Cream, Chanterelle Mushrooms, and Pretzel Buns

**Coffee Station**
- Freshly Brewed Seattle’s Best Regular, Decaffeinated Coffee, and Hot Tea

$115.00++ per person
**Receive a $700 cake credit with this package from Bittersweet Confections**
THE BAR AT LOEWS

PREMIUM BAR

Absolut® Vodka
Bombay® Original Gin
Bacardi Light® Rum
Sauza Blue® Tequila
Jack Daniel's® Whiskey
Canadian Club® Blended
Dewar's® White Label Blended Scotch

Choose 2 Domestic, 2 Import, and 2 Local Selections from the following:
- Bud Light®
- Blue Moon Belgian White
- Budweiser
- Voodoo Ranger IPA
- Miller Lite
- Corona Extra®
- Stella Artois
- Seasonal Selection of Local Craft Beer

Invitation Wine by Chateau Souverian
Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Assorted Soft Drinks, Assorted Juices, Mineral Water, Sparkling and Still

$44.00++ per guest | Up to 3 hours of service ($10 for each additional hour)

LUXURY BAR

Ketel One® Vodka
Hendrick's® Gin
Bacardi 8® Rum
Patron Silver® Tequila
Crown Royal® Whiskey
Maker's Mark® Bourbon
Glenfiddich® 12-year Scotch

Choose 2 Domestic, 2 Import, and 2 Local Selections from the following:
- Bud Light®
- Blue Moon Belgian White
- Budweiser
- Voodoo Ranger IPA
- Miller Lite
- Corona Extra®
- Stella Artois
- Seasonal Selection of Local Craft Beer

Invitation Wine by Chateau Souverian
Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Assorted Soft Drinks, Assorted Juices, Mineral Water, Sparkling and Still

$48.00++ per guest | Up to 3 hours of service ($12 for each additional hour)

Bartender Fee of $175 per bartender for 3 hours. ($25 for each additional hour)

Add Bubbles for $6.00 per person

A 25% taxable service charge and a 10.20% sales tax are applied to all Food & Beverage. Facility Site Fees are subject to service charge. 100 person minimum applies to all wedding packages.
GUARANTEES
We need your assistance in making all of your events a success. Loews New Orleans Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function ten (10) days prior to the function (not counting weekends). If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number or the number of guests in attendance whichever is greater. The minimum guarantee for receptions is 100 guests.

Loews New Orleans Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. We do allow licensed bakeries to bring in a wedding or groom’s cake.

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized three (3) weeks prior to the function.

Where noted that if an Action Station is included in the menu, a Chef/Attendant is required at a fee of $175.00++ per 75 guests. For all bars, there is a $175.00++per bar, with one bar serving 75 guests.

WEATHER CALL
The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than twelve (12) hours prior to the event based on prevailing weather conditions and the local forecast. Should the event include décor provided by a Destination Services Company, your Banquet Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside, after the cut-off designation, additional labor charges will apply.

The Hotel will add a 25% taxable service charge and a 10.20% state sales tax on food and beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice.

DECOR & ENTERTAINMENT
The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. We have a wide range of recommended resources available. Your Special Events Manager would be delighted to make suggestions for you. Decorations or displays which are brought into the hotel from an outside source must have prior approval.