

A romantic couple is shown in a close embrace at a wedding reception. The man, on the left, has a beard and is wearing a dark suit with a white shirt and a dark tie. He is holding a glass of champagne. The woman, on the right, has long blonde hair and is wearing a white lace dress. She is also holding a glass of champagne. They are both smiling and looking at each other. In the foreground, there are several lit candles on the table, creating a warm and intimate atmosphere. The background is dark with some blurred lights, suggesting an indoor venue.

OMNI ROYAL ORLEANS

WEDDING BROCHURE

A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN
AT A PLACE *UNLIKE* ANY OTHER.



YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni Royal Orleans experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most: making memories that last a lifetime.

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PACKAGES

No doubt, the excitement of your engagement is only a prelude to the joy you will experience in making plans for that very special day. We at Omni Royal Orleans would like to share over 50 years of experience in wedding planning with you.

We are eager to meet with you to show off our award-winning facility. Omni Royal Orleans is an elegant AAA Four Diamond Hotel located in the heart of the French Quarter. From a classic ballroom to a private courtyard, Omni Royal Orleans upholds a long tradition of luxury and sophistication in one of the world's most spirited cities. Our seasoned and committed culinary and service staff provides the attention to detail that makes every event a success.

WEDDING PACKAGE INCLUSIONS:

- ♦ Complimentary suite on your wedding night with champagne and chocolate covered strawberries
- ♦ Complimentary overnight parking for the bride and groom (one space)
- ♦ 50% off overnight parking for parents of the bride and parents of the groom (two spaces)
- ♦ Breakfast in bed the morning after for the bride and groom via in-room dinning
- ♦ Prep room with private balcony and bathroom for the bride and bridesmaids to get ready in on the wedding day
- ♦ Personal attendants for the bride, groom and the parents during the reception
- ♦ Cake cutting service of the wedding cake and groom's cake
- ♦ Floor length table linens, pillar candle and mirror tile for guest tables
- ♦ Tables, chairs, staging and dance floor





EVENT SPACE

THE GRAND SALON

Reception-style event with limited seating (150-400 people)

Seated dinner (90-230 people)

\$18,000 food and beverage minimum

THE ROYAL GARDEN TERRACE WITH PATIO

Reception-style event with limited seating (50-200 people)

Seated dinner (50 people)

\$15,000 food and beverage minimum

THE ESPLANADE

Reception-style event with limited seating (50-200 people)

Seated dinner (50-90 people)

\$12,000 food and beverage minimum



MENUS

Our culinary options elevate Omni weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated — we offer packages personalized to suit your style, taste and budget.

GOURMET GALA RECEPTION

PASSED HORS D'OEUVRES | CHOICE OF THREE

Warm mini muffaletta

Blackened chicken salad tartlet

Edamame potstickers with cilantro aioli

Baked spanakopita with honey mustard dipping sauce
(three pieces per person)

BUFFET HORS D'OEUVRES | CHOICE OF TWO

Chili lime chicken kabob with creole honey mustard

Crispy catfish fingers served with spicy tarter sauce

Loaded dauphine potatoes served with chive crème fraîche

Louisiana Natchitoches meat pies

Andouille sausage in crouté
(seven pieces per person)

BUFFET DISPLAY

Wheel of Brie topped with house made praline glaze served with fresh berries and salt water crackers

Assorted grilled and sautéed vegetables | Seasonal vegetables, squash, eggplants, red onions, bell peppers, green beans and garlic sautéed Louisiana kale

SPECIALTY STATION | CHOICE OF ONE

Royal O' mashed potato bar | Creamy butter, crispy bacon bits, green onions, sour cream and shredded cheddar

Rustic Creole jambalaya | Chicken, shrimp or andouille sausage *(choice of two)*

CARVING STATION | CHOICE OF ONE

Top round of beef served with au jus, petite rolls and traditional accompaniments

Braised beef brisket with red wine jus, petite rolls and traditional accompaniments

\$61 per person

Chef attendant required on Specialty Station and Carving Station at \$125 per chef, with one chef per station. Menu prices subject to a 24% taxable service charge and 10.45% sales tax.



ELEGANT AFFAIR RECEPTION

PASSED HORS D'OEUVRES | CHOICE OF THREE

Deviled eggs

Rustic figs, sweet onions and goat cheese tartlet

Spicy pork dumplings with soy dipping sauce

Crispy catfish fingers served with spicy cocktail sauce
(three pieces per person)

BUFFET HORS D'OEUVRES | CHOICE OF THREE

Butter pecan shrimp skewer

Blackened beef satay with sweet heat chili garlic sauce

Reuben in puff pastry served with spicy mustard

Mini crawfish pies
(eight pieces per person)

BUFFET DISPLAY

Charcuterie board | Chef's selection of cured meats, dry aged sausages, pâtés and terrines

Caesar salad | Crisp romaine lettuce with house made creamy Caesar dressing, crispy croutons and Parmesan cheese



SPECIALTY STATION | CHOICE OF TWO

SOUP | CHOICE OF ONE

Seafood gumbo served with steamed rice

Chicken andouille gumbo served with steamed rice

Corn and crab bisque

PASTA

Choice of one | Penne, gigli or gemelli pasta

Choice of two | Chicken, shrimp or andouille sausage

Choice of one | Marinara sauce, Alfredo sauce or Creole bordelaise

CARVING STATION | CHOICE OF ONE

Tenderloin of beef served with marchand de vin, petite rolls and traditional accompaniments

Sage roasted pork loin with calvados jus, petite rolls and traditional accompaniments

\$88 per person

Chef attendant required on Specialty Station and Carving Station at \$125 per chef, with one chef per station. Menu prices subject to a 24% taxable service charge and 10.45% sales tax.





ROYAL SOIRÉE RECEPTION

PASSED HORS D'OEUVRES | CHOICE OF THREE

- Spicy boiled jumbo shrimp served with cocktail sauce
- Tuna tartar served in a cucumber cup
- Louisiana crab meat ravigote canapé
- Beef Wellington
- Flash fried oysters served with house made bloody mary cocktail sauce
(three pieces per person)

BUFFET HORS D'OEUVRES | CHOICE OF FOUR

- Southern fried Creole crab cake served with rémoulade sauce
- Peking duck ravioli with Asian dipping sauce
- Mushrooms stuffed with prosciutto and spinach
- Grilled lamb lollipops with Worcestershire glaze
- Mini sausage skewers
(eight pieces per person)

BUFFET DISPLAY

- Crawfish rémoulade martini
- Mosto Cotto caprese salad served with assorted crostini

SPECIALTY STATION | CHOICE OF TWO

- New Orleans barbecue shrimp | French bread rounds and creamy stone ground grits
- Cochon de lait slider | Dill pickle chips and spicy Creole mustard
- Prime rib debris slider | Creamy horseradish crème fraîche
- Scallops | Mushroom bisque

CARVING STATION | CHOICE OF TWO

- Prime rib | Horseradish crème fraîche and petite rolls
- Country cured ham | Spicy Creole mustard and petite rolls
- House smoked and baked whole salmon | Dill and caper sauce

\$109 per person

*Chef attendant required on Specialty Station and Carving Station at \$125 per chef, with one chef per station.
Menu prices subject to a 24% taxable service charge and 10.45% sales tax.*



PLATED DINNER SERVICE

All plated dinners require a three course minimum and are accompanied by your selection of one soup or salad and one dessert plus bread basket, butter, coffee and iced tea service. An additional course can be added for \$8 per person.

A maximum of two entrées plus a vegetarian/vegan option will be allowed for any event. You will be charged the highest prevailing entrée price. The client must provide an exact count for each entrée three days prior to the event and must provide escort/place cards for each guest indicating their name, table number and entrée choice.

SOUPS | CHOICE OF ONE

New Orleans chicken and andouille sausage gumbo with steamed white rice

Tomato basil with petite herb croutons

Smoked mushroom bisque

Creole-boiled loaded potato soup

Vegetable minestrone

Corn and crab bisque *(add \$4 per person)*

Rib Room turtle soup au sherry *(add \$4 per person)*

New Orleans seafood gumbo with steamed white rice *(add \$4 per person)*

SALADS | CHOICE OF ONE

Classic Caesar | Hearts of romaine, Parmesan cheese, olive oil toasted croutons and Caesar dressing

Royal street | Mixed greens, spiced pecans, crumbled blue cheese, dried cherries and balsamic vinaigrette

St. Louis street wedge | Tear drop tomatoes, red onions, crumbled bacon and house made blue cheese dressing

Mosto cotto caprese | Vine ripened teardrop tomatoes, fresh mozzarella, fresh basil and balsamic extraction *(add \$2 per person)*

Baby spinach | Sliced red onions, chopped hard boiled eggs, mushrooms and balsamic vinaigrette

ENTRÉES

Blackened red fish | Creamed potatoes, sautéed haricot vert and tasso cream
\$55 *per person*

Pan seared salmon | Grilled asparagus and barbecued andouille
sausage-potato hash
\$57 *per person*

Jumbo lump crab cakes (two cakes) | Creole rémoulade dressing, sautéed
spinach and garlic tossed shoestring potatoes
\$61 *per person*

New Orleans-style barbecue shrimp | Sweet corn grits and shaved
green onions
\$68 *per person*

Grilled beef tenderloin | Sautéed haricot vert, Parmesan cheese potato gratin
and marchand de vin
\$73 *per person*

Roasted pork tenderloin | Bourbon mashed sweet potatoes, garlic sautéed
spinach and sweet heat reduction
\$66 *per person*

Chili glazed boneless beef short rib | Yukon gold mashed potatoes, sautéed
spinach and sweet heat chili sauce
\$61 *per person*

Grilled breast of chicken | Grilled asparagus, rosemary roasted fingerling
potatoes and creole mustard butter sauce
\$55 *per person*

Add fried oysters, barbecue shrimp or crab meat to any entrée for an additional \$12.50 per person





DUAL ENTRÉE

Grilled beef tenderloin and Louisiana crab cake served with parsley potatoes and sautéed haricot vert

\$80 *per person*

Tournedos of beef with grilled shrimp served with roasted garlic mashed potatoes and grilled asparagus

\$78 *per person*

Chili glazed boneless beef short rib and fried P&J oysters served with fingerling potatoes and sautéed haricot vert

\$79 *per person*

Roasted dry rub chicken breast topped with Louisiana crab served with rosemary roasted fingerling potatoes, garlic spinach and Creole mustard butter sauce

\$75 *per person*

Chef's creative fresh fish and beef satay served with sautéed haricot vert, sun-dried tomato fresh basil pasta and lemon caper beurre noisette

\$74 *per person*

VEGETARIAN ENTRÉE

Roasted wild mushroom risotto with roasted red peppers, grilled asparagus and lemon beurre noisette (contains dairy)

\$52 *per person*

Grilled seasonal vegetables, oven roasted Roma tomatoes, grilled zucchini, squash and eggplant napoleon (vegan)

\$51 *per person*

Roasted tomato pasta and garlic aioli with fresh pasta, plum tomatoes, roasted garlic, asparagus and basil infused extra virgin olive oil

\$50 *per person*

Menu prices subject to a 24% taxable service charge and 10.45% sales tax.

DESSERTS | CHOICE OF ONE

Milk chocolate mousse and salted peanut brittle

Chef's creative bread pudding with rum sauce

Vanilla crème brûlée tart *(add \$2 per person)*

Philly-style cheesecake with fresh berries and strawberry coulis

Apple tart with cinnamon spiced chantilly cream

Individual Southern pecan pie



Menu prices subject to a 24% taxable service charge and 10.45% sales tax.



RECEPTION ENHANCEMENTS

SPECIALTY STATIONS AND DISPLAYS

New Orleans chicken and andouille sausage gumbo | \$9 *per person*

New Orleans seafood gumbo | \$10.5 *per person*

Slow roasted Peking duck with green onion pancakes and hoisin | \$14.5 *per person*

Cochon de lait slider station | \$10.5 *per person*

Prime rib debris slider station | \$12.5 *per person*

New Orleans barbecue shrimp and grits station | \$15 *per person*

Louisiana oyster bar | \$26 *per person*

Marinated Louisiana crab claws | \$46 *per pound*

Royal O' mashed potato bar | \$9.75 *per person*

Cajun pasta station | \$15 *per person*

Traditional Caesar salad station | \$6.5 *per person*

New Orleans-style dessert bar | \$14 *per person*

Brie with pecan praline glaze | \$275 (*serves 50*)

House made pecan and hickory whole smoked salmon | \$525 (*serves 50*)

Seasonal fresh fruit display | \$350 (*serves 50*)

Cheese board | \$400 (*serves 50*)

Charcuterie board | \$450 (*serves 50*)

Assorted grilled and sautéed vegetable platter | \$220 (*serves 50*)



BEVERAGES

PREMIUM SPIRITS

J&B scotch, Jim Beam bourbon, Seagram's gin, Svedka vodka, Sauza Blanco tequila and Bacardi rum

House chardonnay, merlot, cabernet and sparkling wine

Assorted domestic, imported and micro beers

Assorted soft drinks, fruit juices and sparkling water

\$34 per person, each additional hour \$11

LOCAL FLAVOR SPIRITS

Johnnie Walker Black, LA1 bourbon and whiskey, Euphrosine gin, Crescent vodka, Tocamba Azul tequila, Old New Orleans rum

House chardonnay, merlot, cabernet and sparkling wine

Assorted domestic, imported and micro beers

Assorted soft drinks, fruit juices and sparkling water

\$37 per person, each additional hour \$12

PRESTIGE SPIRITS

Chivas Regal scotch, Maker's Mark bourbon, Bombay Sapphire gin, Grey Goose vodka, Crown Royal Canadian whisky, Sauza Gold tequila and Bacardi rum

House chardonnay, merlot, cabernet, white and sparkling wine

Assorted domestic, imported and micro beers

Assorted soft drinks, fruit juices and sparkling water

\$40 per person, each additional \$14

Includes three hours of unlimited beverage services.

One bartender per every 50 guest at no additional cost.

Menu prices subject to a 24% taxable service charge and 10.45% sales tax.

BEVERAGES

SPECIALTY DRINKS

Champagne punch | \$95 *per gallon*

Martini bar | \$12 - \$15 *per drink*

New Orleans hurricane | \$9 *per drink*

Pimm's cup | \$9 *per drink*

Sazerac | \$9 *per drink*

French 75 | \$9 *per drink*

Mint julip | \$9 *per drink*

Includes three hours of unlimited beverage services.

One bartender per every 50 guest. Additional bartender fee will apply at \$125 per bartender.

Menu prices subject to a 24% taxable service charge and 10.45% sales tax.





DETAILS

CEREMONY FEES

Ceremony fee is \$2,000 on Saturdays, \$1,500 on Fridays and Sundays and includes white wooden chairs, weather back up and rehearsal (rehearsals scheduled in accordance with hotel availability).

RECEPTION SET-UP

The hotel will provide upscale ivory damask linen, a votive candle, and a mirror tile for all guest tables. We will also provide standard guest tables, banquet chairs, china, silverware, silver serving utensils, glasses and stemware, silver chafing and buffet dishes, dance floor, cake tables and guest book/gift tables. Hotel will prepare a customized diagram for your event. Some prime dates will be charged a set-up and breakdown fee of \$500 as room rental. Please see the catering sales manager to know if the fee will be charged for your date.

DEPOSITS AND PAYMENTS

A 25% non refundable deposit is due with signed contract. An additional deposit of 25% may be required between the date of the contract and the date of the event. Payments/balances are due in full on or before 30 days prior to event. All major credit cards are accepted or cashier checks. Personal checks can be used, but must be received 30 days prior to the event. We cannot accept debit cards of any kind.

SERVICE CHARGE AND TAX

All food and beverage is subject to a taxable 24% service charge. Sales tax of 10.45% is then added to the total amount. Prices are subject to change without notice and are non-negotiable.

MULTIPLE ENTRÉES

When doing a seated/served plated dinner a maximum of two entrées plus a vegetarian/vegan option will be allowed for any event. You will be charged the highest prevailing entrée price. The client must provide an exact count for each entrée three days prior to the event and must provide escort/place cards for each guest indicating their entrée choice.

WEDDING AND GROOM'S CAKE

The hotel does not include cakes in our packages. We recommend that you choose your cake from a licensed bakery. The hotel will not charge a cake cutting or serving fee.

BANQUET WAITERS AND BARTENDERS

The hotel provides the appropriate amount of staffing for your event at no additional charge. Should you want or require additional staff a fee of \$125 per waiter or bartender will be applied. Uniformed chef attendant fee is \$125 per attendant.

OUTSIDE CATERERS

All food and beverage must be purchased, prepared and served at the hotel. No food and beverage may be brought in by an outside caterer. This includes all event spaces, bridal suites, hospitality suits and prep/changing rooms.

DECORATIONS

We strongly recommend that you use a licensed and insured wedding planner and recommended vendors on our list to assist with your vision. Omni Royal Orleans will not set-up or breakdown personal decorations provided by client or an outside vendor; this includes all candles for ceremony and reception, table decorations or arrangements, specialty linens, chair covers, candy tables or Pinterest-inspired ideas that you are planning to bring in as decorations for your event. Please contact your catering manager as soon as possible if you plan to bring in your own decorations. If you need assistance from the hotel staff to setup and breakdown your items, there will be an additional set up fee assessed. The hotel does not allow affixing of anything to walls, floors or ceilings. All candles must be enclosed in glass. The hotel also requires any movement of flowers from the ceremony and reception, lighting of ceremony candles provided by the florist to be handled by the florist or decorator. If the hotel has to move items or light candles, there will be an additional service charge. Confetti, glitter, sparklers, fireworks, streamers, throwing of rose petals, etc. is not allowed.

All items must be picked up by the vendor or the client immediately following the event. Omni Royal Orleans will not be responsible for vendor or personal items left behind or store any items overnight. Please advise your vendors in advance of the hotel policy.

PARKING

There is a charge for valet parking in the hotel garage. The current event rate is \$10 per vehicle cash only. Validation is good for six hours and the overnight valet parking rate is \$42 per vehicle, per night, plus 12.70% tax. The parking rates that are in affect during the dates of your event may be greater or less and will be the responsibility of the individual guests. Please note that the hotel garage is not able to accommodate larger trucks and oversized vehicles. Off-site parking is available within two blocks for these larger vehicles. The hotel is not responsible and will not guarantee or validate parking for vendors, please advice all vendors of this policy.





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