



The
Hotel **modern**
New Orleans

WEDDINGS & CELEBRATIONS

Festive Atmosphere, Unique Spaces, And Custom Menus.
We Help You Create An Event As Unique As You Are!

Whether it's an intimate wedding, spirited rehearsal dinner, engagement party, or bridal shower, the hotel modern is the perfect space to host your wedding or special event. Our unique venues, delicious food, and charming staff make each event an unforgettable celebration!

THE FOOD

Fresh, locally sourced ingredients and imaginative and exciting style are the basis for Chef Marcus Woodham's creations. Whether it's a plated four course dinner or bite-sized passed hors d'oeuvre, Chef Woodham's dishes are designed to delight your guests!

Born in Bayou Goula, Louisiana, Chef Marcus is no stranger to Southern cuisine. Woodham began his culinary journey at an early age, working alongside some of the South's most recognized names in food. After assisting with the opening of John Besh's award-winning Luke in downtown New Orleans, Marcus was named sous chef at Restaurant Patois – a favorite on the New Orleans fine-dining scene.

In 2013 Marcus joined Tivoli & Lee where he has earned a reputation for delicious, approachable, and inspired food using sustainable ingredients from local farms. •





THE DRINKS

Whether your preference is a fine glass of bourbon or a fancy, craft cocktail, the bars at The Hotel Modern boast brilliant mixologists and extensive offerings. Like our restaurant menus, our cocktails and infused liqueurs change with the season, insuring that you and your guests receive the freshest of flavors! •



THE SERVICE

With fine dining experience and friendly charm – our staff helps with every aspect of your event – whether it's setup, or clean up, we've got it covered. •

THE SPACES



BELLOCQ

Inspired by the E.J. Bellocq's gripping images of a pre-prohibition sexual revolution, Bellocq combines lush tufted chairs, antique oriental rugs, and a vintage piano with Edison bulbs, steel beaded curtains and a brushed metal bar. Home to craft cocktails and modern mixology, Bellocq's innovative drinks and unique atmosphere make it popular with cocktail enthusiasts worldwide! •

TIVOLI & LEE

Before the most iconic roundabout in the South was home to General Robert E. Lee it featured a spinning carousel and was known to the world as Tivoli Circle. These two disparate icons, a Southern war hero and a playful carousel horse inspired the namesake for Tivoli & Lee.

Bright, airy, and featuring broad picture windows and a glowing copper bar, Tivoli & Lee is perfect for intimate weddings and rehearsal dinners! Sourcing only the freshest local and sustainable ingredients, our farm-to-table food is delicious, fun, and full of flavor! •





PRIVATE DINING ROOM

Nestled behind Bellocq, our private dining room is decorated with vintage mirrors and modern lighting, and has a unique, groovy style that is entirely its own! With easy access to our courtyard and Bellocq, our private dining room is perfect for small meetings, bachelor or bachelorette parties, and private dinners. •



COURTYARD

Whether it's an intimate wedding ceremony or an open air dancefloor, our courtyard provides a unique setting for saying "I do". •



CEREMONIES IN LAFAYETTE SQUARE

Just a skip down the street car line, Lafayette Square provides an epic backdrop for your nuptials. Ask us about how we can help you plan your ceremony at this historic landmark! •

COCKTAIL RECEPTIONS AT THE HOTEL MODERN

PASSED HORS D'OEUVRE

(choice of two cold and two hot hors d'oeuvre)

HOT

FLASH FRIED OYSTERS
with Horseradish Aioli

MINIATURE GRILLED CHEESE
with triple cream cheese and fig preserves

MINI BEEF SLIDERS
with house-made pickles and Irish cheddar

PETITE FRIED GREEN TOMATOES
with Smoked Paprika Aioli

CHICKEN AND WAFFLE BITES
with house made pepper jelly

CRISPY PIMENTO CHEESE BALLS
with Apple Butter Compote

NATCHITOCHEs MEAT PIE
with a roasted red pepper sauce

GOAT CHEESE ARANCINI
with truffle honey

COLD

DEVILED EGGS
with Crispy Capers

RED BEAN HUMMUS
served on a grit cracker

CHILLED CORN SOUP
with crème fraiche and chives

CRISPY PROSCUITTO CUPS
with goat cheese and figs

BEEF TARTARE
on a sweet potato gauffrette with smoked onion jam

SMOKED TROUT CANAPE
served on a buckwheat blini with crème fraiche, dill, and
choupique caviar

SHRIMP REMOULADE
served in a bibb lettuce cup

STATIONARY HORS D'OEUVRE PRESENTATION

Domestic and Imported Artisan Cheeses Crostini, Breads, Seasonal Fruits, Nuts, and local honey

SMALL PLATE STATIONS (Choice of Two Stations)

COCHON DE LAIT
Louisiana pulled pork - with mashed sweet potatoes
and grilled seasonal vegetables

CAJUN FRIED TURKEY
Served with corn macque choux salad and green
onion biscuits

SWEET TEA GLAZED CHICKEN
Served over dirty rice with crispy greens and charred
green onion hot sauce

CHARLIE'S GUMBO
Chicken, Oyster and Andouille Gumbo, served with
cornbread muffins

NEW ORLEANS BARBECUED SHRIMP
Served over white cheddar stone ground cheese grits.

SOUTHERN MACARONI AND CHEESE "BAR"
White cheddar macaroni and cheese served with
guest's choice of toppings: truffle oil, diced tomato,
green onion, and pancetta

SOMETHING SWEET (Choice of two)

BEIGNETS
Served warm and dusted with powdered sugar

MINI CHOCOLATE CHIP COOKIES
Served with a shot of ice cold milk

BREAD PUDDING BITES
Served with a bourbon crème anglaise

MINIATURE SMORES
Graham cracker, marshmallow, chocolate

MINI APPLE HAND PIES
Served with a salted caramel sauce

THREE HOUR HOUSE BAR

House Red Wine
House White Wine
House Sparkling Wine
Domestic and Craft Beers
Vodka

Gin
Rum
Bourbon
Scotch
Signature Tivoli & Lee/
Bellocq Punch

*Menu prices and items subject to change based on availability

22% | Service Charge and 9.75% Sales Tax will be added to Menu Price

\$85.00 (per person pricing based
on 50 guests or more)

ENHANCEMENTS

LATE NIGHT SNACKS

(passed to your guests)

POMMES FRITES
served in a bamboo cone with a
garlic aioli

MINI CRAB CAKES
with a basil aioli

MINI BOUDIN BALLS
with a creole mustard fondue

MINI MUFFALATAS
provolone, on crostini,
with olive salad

SALTY PRETZEL CARAMEL
CORN
served in a bamboo cone

\$6.00 | PER PERSON

STATIONARY HORS D'OEUVRE PRESENTATION

SEAFOOD STATION

Louisiana Seafood Station - Chef's selection of locally sourced and seasonal seafood display with

MARKET PRICE

SOUTHERN CRUDITE DISPLAY

Fresh, seasonal vegetable crudité, served with hummus, baba ghanoush, feta, olives, and house made pita chips

\$4.50 | PER PERSON

CHARCUTERIE BOARD

With hogshead cheese, chicken pate, boudin, duck tasso, whole grain mustard, house-made pickles and jams

\$6.50 | PER PERSON

BAR SNACKS

House made caramel and pretzel popcorn, spiced nuts, and candied pecans

\$4.50 | PER PERSON



REHEARSAL AND SEATED DINNERS AT TIVOLI & LEE

PASSED HORS D'OEUVRE

(choice of three hors d'oeuvre – to be passed for 30 minutes)

HOT

FLASH FRIED OYSTERS
with Horseradish Aioli

MINIATURE GRILLED CHEESE
with triple cream cheese and fig preserves

MINI BEEF SLIDERS
with house-made pickles and Irish cheddar

PETITE FRIED GREEN TOMATOES
with Smoked Paprika Aioli

CRISPY PIMENTO CHEESE BALLS
with Apple Butter Compote

NATCHITOCHEs MEAT PIE
with a roasted red pepper sauce

GOAT CHEESE ARANCINI
with truffle honey

FIRST COURSE

(Choice of one – predetermined prior to arrival)

CHARLIE'S GUMBO
Chicken, Oyster and Andouille Gumbo, served with
cornbread muffins

TURTLE SOUP
With a splash of sherry

MARKET SALAD
Ryal's Cheddar, pepitas, fine herbs, white balsamic
vinaigrette

ARUGULA AND APPLE SALAD
Cracker Jacks, Beet chips, mascarpone, smoked apple
vinaigrette

THIRD COUSE

(choice of one – predetermined prior to arrival)

Bread Pudding
House made Ice cream or sorbet
Beignets and Café Au Lait

COLD

DEVILED EGGS
with Crispy Capers

RED BEAN HUMMUS
served on a grit cracker

BEEF TARTARE
on a sweet potato gauffrette with smoked onion jam

SMOKED TROUT CANAPE
served on a buckwheat blini with crème fraiche, dill,
and choupique caviar

SHRIMP REMOULADE
served in a bibb lettuce cup

SECOND COURSE

(Choice of One – predetermined prior to arrival.
Cost increases with option of dual entrée)

SWEET TEA GLAZED CHICKEN
Half roasted and served with dirty spaetzle, crispy greens,
charred green onion sauce

LOUISIANA GULF FISH
sauteed and served over a bed of leeks – with crispy sea salt
potatoes and grilled seasonal vegetables

BBQ SHRIMP
Served over stone ground grits and finished with pickled
watermelon and a NOLA barbecue sauce

BRAISED BEEF SHORTRIBS
served with a creole corn spoonbread with candied mustard
seeds, gruyere, and salted root beer gastrique

TWO HOUR HOUSE BAR

House Red Wine
House White Wine
House Sparkling Wine
Domestic and Craft Beers
Vodka

Gin
Rum
Bourbon
Scotch
Signature Tivoli & Lee/
Bellocq Punch

*All menu prices are subject to change

22% | Service Charge and 9.75% Sales Tax will be added.

Starting at per person
\$75.00 (inclusive of alcohol)



POLICIES AND PROCEDURES

MENU PRICES / TAX / SERVICE CHARGES

Due to fluctuating food and beverage prices, menu prices may change without notice until arrangements have been confirmed with a signed Banquet Event Order (BEO).

All events are subject to a 22 % service charge and 9.75% sales tax.

Bartender Fee= **\$150.00/3hrs**, per bartender (one per 50 guests) is required

COURTYARD CEREMONY

PER PERSON CEREMONY SEATING | **50 GUESTS**

100 GUESTS | STANDING ROOM

1 HOUR | REHEARSAL TIME (Based on Availability)

500\$ | Ceremony Fee (includes set up and breakdown)

RECEPTION PACKAGES INCLUDE

- ◇ Venue Rental (waived with f&b minimum) – tables, chairs, and some linens*
- ◇ China, silver, and glassware
- ◇ Custom menu

Unless specified, a food and beverage minimum requirement will apply to all functions. Please ask about the minimum based on your specific date.

DEPOSIT PROCEDURES

A non-refundable deposit is due along with the signed contract (25% of the total estimated charges of your event). This is due within two weeks of the contract's issue and secures the space for your event. The remaining balance is due two weeks prior to your event.

GUARANTEES AND FINAL GUEST COUNT

Your final guest count is due two weeks prior to your event. Your guaranteed guest count should include any scheduled entertainment personnel, photographer, or any other vendors that you would like to serve your event's food and beverage.

CANCELLATION FEE

If event is canceled more than two weeks prior to the event, a cancellation fee of 25% (in most cases the non-refundable deposit) will apply. If event is cancelled less than 3 days prior to the event, the client may be charged for the full balance of the event.

ENTERTAINMENT

The Hotel Modern is wired for great tunes. In the case of a private event we offer complimentary music via our satellite radio sound system. If you'd prefer live music or a DJ you are welcome to bring in the vendors of your choice, however due to hosting events in a unique hotel setting, we adhere to certain guidelines so as not to disturb hotel guests. We ask that all entertainment be approved by your catering representative and that music does not exceed 95 decibels.

VENDORS

We regularly work with a talented group of vendors and we're happy to pass along our preferred vendor list. As with all venues, your vendors are responsible for the set up and breakdown of all of their materials.

STORAGE

The Hotel Modern accepts no responsibility for any valuables brought on premises for any scheduled event. Due to limited storage space, we will not hold pre-shipped items before and after your event.

SPARKLY STUFF

We love sparkly stuff as much as the next person, however removing glitter is nearly impossible! We allow glitter and confetti, however it results in a cleaning charge of \$250.00, due to the nature of the cleaning process required.

INCLEMENT WEATHER

The Hotel Modern's courtyard is NOT rain weather protected – in event of rain ceremonies can be moved into our private dining room which offers seating for 50 guests.

CHILDREN / YOUNG ADULT PRICING

Children 12 and under may enjoy cocktail reception items complimentary. For seated dinners, children under 12 receive discounted pricing.

PARKING

The Hotel Modern is located in close proximity to several lots and street parking. Discounted valet parking is offered to your guests at a reduced rate of \$10 per car. •

