



**Wedding
Menu
2021**

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Wedding Amenities

Your wedding should be beautiful, stress-free and unforgettable. We want you to revel in the moment with your loved ones, then ride out into eternal blissville. So let your hair down and leave the details to us – we've got you covered on all the big and little things.

For weddings of 100 or more, you'll also receive a complimentary wedding night in a standard suite, champagne on arrival to toast the big day and breakfast for two as newlyweds.

Our wedding package includes:

Discounted room rates for wedding party block

Floor Planning

Menu Design

Staff

Setup

Vendor coordination for load in and out

Chairs

Tables

China

Silverware

Simple black or white table linens & napkins

Glassware

Bistro Lights in Courtyards

Bevelo Lanterns in Barnett Courtyard

Base Reception Menu

It's your menu, and we will customize it however you want to. We will get you started with our base menu options for \$120 per person, and then you can change it from there, however you like.

Passed Hors D'oeuvres

Choice of Two

30 minutes of continuous service

Stationary Board

Choice of One

90 minutes of continuous service

Housemade Pasta

Choice of One

90 minutes of continuous service

Traditional New Orleans Classic

Choice of One

90 minutes of continuous service

Contemporary Southern Protein Station

Choice of Two served with rolls and condiments

90 minutes of continuous service

Sides

Choice of One Southern Sides/Vegetable

90 minutes of continuous service

Bar Package

Three Hour House Bar Package

to include house liquor (vodka, gin, rum, tequila, whiskey, scotch), red, white and sparkling wines, two domestic beers, still and sparkling water, assorted sodas and mixers

*Pricing does not include taxes, fees & gratuity

Selections

Passed Hors D'Oeuvres

Mini Muffuletta

olive salad, ham, salami, mozzarella, provolone

Meatballs

beef, pancetta, tomato, parmesan

Parmesan Broccoli Beignets

meyer lemon

Fried Gulf Oyster

(+\$3 per person)
remoulade

Blackened Shrimp Skewer

(+\$3 per person)
pearl onion, roasted pepper, lemon aioli

Crab Cake

(+\$3 per person)
creole mustard aioli

Cajun Boudin Bite

sweet pepper relish

Crab Salad

avocado, fennel, cucumber

Tasso Ham Hushpuppy

basil creme

Mediterranean Antipasto Skewer

olive, mozzarella, artichoke heart

Hamachi Crudo

(+\$3 per person)
sesame ginger vinaigrette, edamame

Gorgonzola Fig

balsamic, mint

Kalamata & Artichoke Tart

sun dried tomato mousseline

Andouille Sausage en Croute

dijon mustard

Endive Spears

chevre, poached pears, candied walnuts

Wild Mushroom Profiterole

black garlic soubise

BBQ Shrimp & Grits

(+\$3 per person)
tasso ham, green onions

Spanikopita

cucumber tzatziki

Fried Eggplant

roasted pepper & tomato vinaigrette

Pasta

Canestri

cacio e pepe (vegetarian)

Gemelli

creole tomato, basil pesto (vegetarian)

Fusilli

(+\$3 per person)
crawfish monica

Rigatoni

pork shoulder, collard greens, amatriciana

Farfalle

(+\$3 per person)
green tomato, almond pesto, shrimp

Orecchiette

duck confit, charred broccolini, lemon, chile

Butternut Squash Ravioli

pecan brown butter

Stationary Boards

Charcuterie

domestic artisanal cured meats, pickles, mustard, breads

Cheese

domestic & imported farmstead cheeses, honeycomb, dried fruit, nuts, jam, crackers

Combination Meat & Cheese

an assortment of the above

Vegetable Antipasti

grilled & roasted seasonal vegetables, crudite, olives, stuffed peppers, dolmas, dips

Traditional New Orleans Classics

Seafood & Okra Gumbo

Shrimp Creole

Chicken & Andouille Gumbo

Crawfish Etouffee

Duck Confit Jambalaya

Red Beans & Rice
andouille, pickled pork

Beef Grillades & Grits
red eye gravy

Contemporary Southern Proteins

Cochon De Lait

orange, herbs

Glazed Pork Loin

sorghum, black pepper

Braised Short Ribs

coffee & chicory braise

Seasonal Gulf Fish

lemon buerre blanc

Spicy Roasted Chicken

24 hour salt cure, creole butter

Sides/Vegetables

Smothered Southern Greens

(can be vegetarian)

Mashed Potato

Cajun Roasted Red Potato

Covey Rise Farm

Bean Succotash

Spinach And Mushroom

Tart w/ Pernod Cream

Grilled Asparagus

Roasted Baby Carrots

Ratatouille Tart

*Pricing does not include taxes, fees & gratuity

Menu Enhancements

Salads

\$7 per person

Creole Iceberg

tomato, radish, cucumber, sieved egg, seeds, remoulade

Kale Salad

cauliflower, asparagus, romesco, candied nuts, ricotta salata

Cajun Caesar

romaine, louisiana dried shrimp, blackened croutons, parmesan

Raw Bar

Market Price

Gulf Oysters

Boiled Louisiana Shrimp

Marinated Blue Crab Claws

cocktail sauce, mignonette, lemon, hot sauce, ponzu, lavash crackers

Carving Station

Any of the proteins on our Contemporary Southern station can be turned into a carving display. Chef attendant fee is \$150, up to three hours. One culinarian per 100 guests is required.

Desserts

\$5 per person per selection

Peanut Butter Budino

caramel ganache, graham, pretzel, peanut, cream cheese whip

Seasonal Citrus Tart

rosemary, pine nut

Chocolate, Almond and Olive Oil Torte

olive oil, sea salt

Traditional Beignets

powdered sugar

Assorted Mini Cupcakes (choice of three)

chocolate, vanilla bean, coconut, caramel, lemon, strawberry

Late Night Pass

\$5 per person per selection

Mini Muffuletta

olive salad, ham, salami, mozzarella, provolone

Chicken Biscuit Sliders

Calabrian honey

French Fries

bamboo cones

Beef Sliders

cheese, ketchup

Veggie Sliders

avocado, tomato

Shrimp & Andouille Kabob

pimento aioli

Traditional Beignets

powdered sugar

Cookies N Milk

sea salt chocolate chunk cookies, vanilla milk

Additional Hours

Ask your Event Manager for pricing on extending the party.

Can't Decide?

Hors d'oeuvres

\$5 per person per additional

Traditional

New Orleans Classics

\$8 per person per additional

Pasta

\$8 per person per additional

Contemporary

Southern Proteins

\$10 per person per additional

Contemporary

Southern Sides/Vegetables

\$5 per person per additional

*Pricing does not include taxes, fees & gratuity



Bar Packages

Three Hour Bar Packages include two beers, red, white and sparkling wines, still and sparkling water, assorted sodas, mixers, garnishes.

Well

Included in base reception menu

Deluxe

+ \$5 per person

Luxury

+ \$15 per person

Additional Hours

\$8 per person per hour

Bartender Fee

\$150 per bartender for up to 3 hours
\$25 per bartender per additional hour
One bartender required per 75 guests



Beer

Clean State IPA
Abita 'The Boot' Kolsch

Well Liquor

Vodka: Fris
Gin: Greenalls
Bourbon: Old Forester
Scotch: Cutty Sark
Tequila: Monte Alban
Rum: Don Q

Well Wine

White: Gassac
Rose: La Closerie
Red: Gassac
Sparkling: Veuve de Vernay

Deluxe Liquor

Vodka: Cathead
Gin: Bombay Dry
Bourbon: Four Roses Yellow Label
Scotch: Monkey Shoulder
Tequila: Cimarron Blanco
Rum: Nola Crystal

Deluxe Wine

White: Proverb Pinot Grigio
Rose: La Closerie
Red: Honoro Vera
Cabernet Sauvignon
Sparkling: Montmartre

Luxury Liquor

Vodka: Tito's
Gin: Tanqueray
Bourbon: Evan William Single Barrel
Scotch: Johnnie Walker Red
Tequila: Maestro Dobel
Rum: Plantation 3 Years

Luxury Wine

White: Tortoise Creek Chardonnay
Rose: La Closerie
Red: Tortoise Creek Pinot Noir
Sparkling: Ostro Prosecco

Specialty Drinks

\$12 per person

Old Fashioned
Sazerac
Champagne Cocktail
Martini
Manhattan
Negroni
Pimm's Cup
French 75
Hurricane
Mint Julep

*Pricing does not include taxes, fees & gratuity

Rooms & Design Inspiration

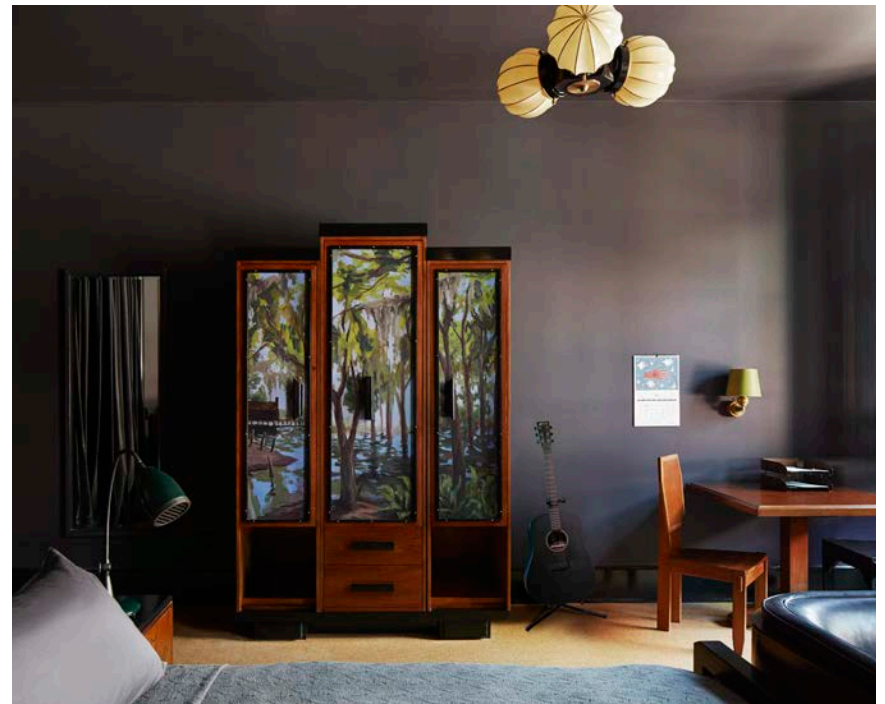
Teaming up with long-time friends Roman and Williams, Ace New Orleans is weighted with Parisian inspiration, plus traces of Art Deco, Dadaism and modern gothic, as well as cues drawn from The Bloomsbury Artists – Picasso, Braque and the Cubists. The guest rooms feature love seats for lounging, a work table to rest a drink and custom painted armoires. Some rooms have record players, many have Martin guitars and all rooms come with full hotel amenities including Smeg refrigerators, stocked minibar, free WiFi and 24-hour room service.

Room Blocks

We can help you reserve a block of rooms so that everyone can stay together. Blocks of ten or more rooms can be booked at a discounted group rate, and we make it easy for your guests to set up their reservations via a custom booking link or by chatting one of our friendly, professional reservation agents. Most weekend dates have a two-night minimum stay.

Hotel Amenities

- Room service
- Free WiFi
- Dog-friendly
- Fully-stocked minibar
- A gym, open all the time
- Valet parking, day and night
- 24-hour front desk service
- wings + horns robes
- Pearl+ soap
- Near-nightly entertainment at Three Keys, our music venue
- Rooftop Pool
- Classic photobooth
- Smeg refrigerator
- Turntable with curated vinyl selection (select rooms)
- Acoustic Martin guitars (select rooms)



Frequently Asked Questions

I want to take a tour, how can I schedule a site visit?

We welcome tours by appointment and look forward to sharing our space with you.

I have a lucky number and want my wedding on that day. How do I check date availability?

We know that setting a wedding date is no small fish. If you have a special date in mind, just send us an email at sales.nola@acehotel.com and we'll get back to you shortly, or you can fill out our event request form online and we'll do everything we can to accommodate your request.

Does Ace provide staffing for the events?

Ace Hotel New Orleans provides full service staff, including servers, bartenders and food attendants.

What months are high and low season?

It varies with special events and conventions but in general, low season is January and June through September. High season is February through May and October through December.

Can the menu be customized?

Absolutely – your menu should be a reflection of your taste, style and story. We'd be thrilled to help tailor the menu for your event. Substitutions and departures from menu offerings may incur additional costs or fees.

What about a tasting?

We offer one complimentary tasting for you and your partner for contracted weddings of 50 guests or more.

How much time is allowed for set up and clean up?

Your rental includes two hours of set up and one hour of breakdown time. All vendor load in and load out times should be coordinated with Ace's onsite event team.
*subject to availability

Should I hire a wedding planner?

We assist in the planning process as it relates to menu, staffing and setup. However, we do not provide day-of coordination. We suggest hiring a coordinator or planner to help you plan your celebration and can recommend one for you.

Do you have decoration restrictions?

We do not allow confetti, glitter or sparklers. Candles are a welcome addition to any celebration.

What do we do if there is inclement weather?

We believe in the old superstition that says rain on your wedding day is good luck. If it does rain, most of our event spaces are either covered or can be tented. Tents can be rented, delivered and installed through an event rental company. Tent costs vary based on size, but generally range from \$500–\$1500.

Can we bring in our own cake?

Absolutely! We encourage it and work with many incredible bakeries should you need a recommendation. Cake cutting fee is \$150.

What are taxes, service charges and additional fees?

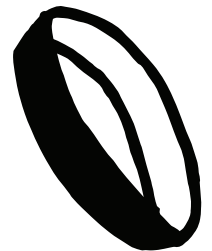
Guestroom taxes are 15.2% plus \$1.00 occupancy fee per night

Food and beverage taxes are 10.2%

Service charge is 6%

Sales and Service Charge tax is 9.2%

Suggested gratuity is 18–23%
*taxes and fees subject to change



Recommended Vendors

AV

Raven PMG
Video Ventures
Solomon Group

Bakeries

Bittersweet Confections
Debbie Does Doberge
Swiss Confectionary
Bywater Bakery

Florists

Pistil & Stamen
Antigua Floral
Poppy & Mint
Cry Baby Floral
Kim Starr Wise

Makeup and Hair

Buff Beauty Bar
Midori with Embodiment
Salon & Spa
Up'sa Daisy Hair Studio

DJs

DJ Brice Nice
DJ Tokarski
DJ Prism
DJ RQ Away

Bands

Groovy 7
Big Fun Brass Band
No Idea Band
New Orleans Classical & Jazz

Second Line Brass Bands

Kinfolk Brass Band
Young Pinstripe Brass Band
Brass Lightning

Photographers

Sharon Pye
Trevor Mark Photography
Sarah Becker Photography
Cory James Photography
Love is Rad

Photobooth

Boogie Booth
Photo-Holic
HD Photo

Production

Raven PMG
Solomon Group
Event Producers

Transportation

Limousine Livery
Carey New Orleans
Lagniappe Chauffeured Services

Videographers

Studio Vieux Carre
Bride Film

Wedding Planners

Mint Julep Productions
Elle R Jae Events
Brooke Casey Weddings
Spanish Oak Events

