## *Wedding Package Inclusions*

PRIVATE ATTENDANT during the reception dedicated to the Bridal Couple

COMPLIMENTARY BOTTLE OF CHAMPAGNE for wedding toast

COMPLIMENTARY CAKE CUTTING SERVICE

MIRROR TILES AND VOTIVE CANDLES for guest tables

TABLES, CHAIRS, LINENS AND CHINA for guest tables

Complimentary Bridal Amenity for evening of Wedding

## *Deposit Requirements*

Deposits are based on the food and beverage minimum, Ceremony/Reception Fee, Tax and Gratuity.

A 25% deposit is required upon signing of contract.

A second deposit of 50% is due mid-way to Wedding Date and remaining balance is due one-month prior

Guaranteed Numbers are due 10 business days prior to your event

Menu selections are required 4 weeks prior to your event

## *Decorations*

You are responsible for all decorations, table arrangements, etc. The hotel does not allow confetti, glitter, pop and sparkles inside the hotels. All candles must be in enclosed glass

THE J COLLECTION

# J COLLECTION
## MENUS

# ~French Quarter Tradition~

## ***Hors d' oeuvre Display***

**served for the first 30 minutes of the event**

***-select four total Hors d' oeuvres-***

*Cold Hors d' oeuvres*

- *Caprese Skewers- Fresh Mozzarella, Roma Tomato and Fresh Basil*
- *Brandy Flamed Wild Mushrooms Chopped with roasted garlic, fresh herbs, and goat cheese in phyllo cups*
- *Red Bean 'Hummus', crispy shredded Pickled Pork, Banana Pepper, French bread crostini*
- *Smoked Salmon Flatbread, Herbed ricotta, capers, pickled onion*
- *Tuna Niçoise Phyllo Cups-Sushi Grade Tuna, Dijon, Baby tomatoes, olives, pickled green beans*

*Hot Hors d'oeuvres*

- *Portabella Fries with Garlic and lemon aioli*
- *Artichoke Beignets with a Lemon Aioli*
- *Fried Green Tomato with Spiced Cornmeal coating, Creole Aioli*
- *Pecan Praline Brie Phyllo, Crispy Golden Phyllo cup, French Brie, Pecan Praline topping*
- *Boudin Balls-Golden fried, Creole Mustard*
- *Smoked Alligator Sausage en Croute*
- *Applewood Bacon, Gruyere & caramelized Onion tart*
- *Brisket and Smoked Cheddar Grilled Cheese*
- *French Quarter Crawfish Bread*
- *Creole Crab Cakes with Remoulade*

## ***Station One***

*-select four items-*

- *Mini Muffulettas, Baked Ham, Genoa Salami, Provolone Cheese, Homemade Olive Salad, Italian Sesame Roll*
- *Seasonal Vegetable Shooters, Green Goddess*
- *Seasonal Fresh Fruit Shooters, Honey Crème Yogurt*
- *Spinach & Artichoke Dip with Pita Chips*
- *Lump Crab Mornay Dip with Crostinis*
- *Crab & Artichoke Dip with Crostinis*
- *Traditional Hummus with Olives and Pita Chips*
- *Wedge of Savory Artichoke Cheesecake, Crostinis*
- *Wedge of Savory Tuscany Cheesecake, Crostinis*
- *Wedge of Savory Bleu Cheese Cheesecake, Crostinis*

## ***Carving Station***

*-select one carving item & one side-*
**all served with fresh rolls**

- *Boneless Roasted Turkey with Creole Marmalade Glaze*
- *Top Round Beef, Garlic stuffed, and wood roasted, Herb Au Jus*
- *Mango Pork Loins with Mango Chutney*

***Sides**: Garlic Mashed Potatoes, Stone Ground Cheese Grits, Smoked Gouda Mashed Potatoes, Scalloped Potatoes, Wild Mushroom Risotto, Maple Mashed Sweet Potato, Roasted Vegetables, Grilled Asparagus, Grilled Baby Eggplant, Broccoli Cheddar Slaw, Spinach Madeleine, Corn Macque Choux, Snap Beans, Grilled Vegetables*

***Carver Fee of $100 each (1 per 75 required)***

## ***Station Three***

*-select one item-*

*Shrimp, Corn & Tasso "Macque Choux" Pasta*
Buttered Orzo Pasta, spiced Shrimp, roasted Corn, Tasso and sweet peppers, spicy Creole tomato broth

*Smoked Mushroom & Ricotta Ravioli*
Buttered Ricotta filled Ravioli, smoked Portabellas, button mushrooms, chives, chili flakes and Shitake "chips" in a light creamy sauce

*Cajun Pasta*
A Pigeon Classic! Gulf Shrimp, Louisiana Crawfish, Andouille sausage, mushrooms, sweet peppers and spicy cream sauce, Penne Pasta

Soups
Chicken and Andouille Gumbo, Seafood Gumbo, Crab and Corn Bisque, Shrimp and Corn Bisque, Tomato Basil Soup, Oyster and Artichoke Soup, Crawfish Etouffee, Shrimp Creole, Mushroom and Brie Soup

*Traditional Wedding Cake*

$65.00 per person

*The above wedding packages are subject to a 23% taxable service charge and 10.45% sales tax*

# ~Enchanted Evening~

## ***Hors d' oeuvre Display***

**served for the first 30 minutes of the event**

***- select six total Hors d' oeuvres –***

*Cold Hors d' oeuvres*

- *Caprese Skewers- Fresh Mozzarella, Roma Tomato and Fresh Basil*
- *Brandy Flamed Wild Mushrooms Chopped with roasted garlic, fresh herbs, and goat cheese in phyllo cups*
- *Red Bean 'Hummus', crispy shredded Pickled Pork, Banana Pepper, French bread crostini*
- *Smoked Salmon Flatbread, Herbed ricotta, capers, pickled onion*
- *Tuna Niçoise Phyllo Cups-Sushi Grade Tuna, Dijon, Baby tomatoes, olives, pickled green beans*
- *Seasonal Vegetable Shooters, Green Goddess*
- *Seasonal Fresh Fruit Shooters, Honey Crème Yogurt*

*Hot Hors d'oeuvres*

- *Portabella Fries with Garlic and lemon aioli*
- *Artichoke Beignets with a Lemon Aioli*
- *Fried Green Tomato with Spiced Cornmeal coating, Creole Aioli*
- *Petit Grilled Cheese & Tomato Basil soup*
- *Tempura battered Cauliflower with Romesco Sauce*
- *Pecan Praline Brie Phyllo, Crispy Golden Phyllo cup, French Brie, Pecan Praline topping*
- *Boudin Balls-Golden fried, Creole Mustard*
- *Smoked Alligator Sausage en Croute*
- *Applewood Bacon, Gruyere & caramelized Onion tart*
- *Brisket and Smoked Cheddar Grilled Cheese*
- *Duck empanadas with habanero aioli*
- *Mini Chicken and Waffles*
- *French Quarter Crawfish Bread*
- *Creole Crab Cakes with Remoulade*
- *Bacon wrapped Shrimp with Pepper Jelly dipping sauce*
- *Cornmeal crusted Catfish, Smoked tomato tartar*
- *Coconut Beer battered Gulf Shrimp with Creole Orange Horseradish sauce*
- *Cornmeal Fried Oysters, Shredded seasonal greens, Tabasco Lemon Aioli*

## *Station One*

*Cheese Fondue "Action Station"*

Emmentaler cheese, Chablis, garlic and Kirschwasser, assortment of fresh fruit, crusty breads, steamed vegetables, and boiled potatoes to dip

## *Carving Station*

*-select one carving item & one side-*

**all served with fresh rolls**

- *Smoke Boneless Turkey with Cranberry Relish and Tasso Gravy*
- *Spice Crusted Roast Beef, Cabernet Sauvignon Au Jus*
- *Tabasco Rubbed Pork Tenderloin with Creole Mustard Jus*

***Sides:*** *Garlic Mashed Potatoes, Stone Ground Cheese Grits, Smoked Gouda Mashed Potatoes, Scalloped Potatoes, Wild Mushroom Risotto, Maple Mashed Sweet Potato, Roasted Vegetables, Grilled Asparagus, Grilled Baby Eggplant, Broccoli Cheddar Slaw, Spinach Madeleine, Corn Macque Choux, Snap Beans, Grilled Vegetables*

***Carver Fee of $150 each (1 per 75 required)***

## *Station Three*

*-select one-*

*Farfalle Jambalaya*

Grilled chicken & Andouille sausage, Gulf Shrimp and spicy Creole Sauce over Bow Tie Pasta

*Cheese Sacchetti with Summer Tomatoes*

Shaved fennel, garlic chips, fresh basil and white wine over cheese filled pasta purses

*Crawfish Gerard*

Crawfish, Cream and Basil, Grated Parmesan Cheese, Cracked Black Pepper, and Penne Pasta

*Smoked Chicken and Mushroom Pasta*

Smoked Chicken, Portobello Mushrooms, Sautéed Onions, Olive Oil, Montreal Spice, Heavy Cream, Parmesan Cheese, & Fresh Cilantro

Soups

Crab and Corn Bisque, Shrimp and Corn Bisque, Tomato Basil Soup, Oyster and Artichoke Soup, Mushroom and Brie Soup

## *Station Four*

*-select three items-*

*Creole Rice Station*

*all items served with Louisiana Long Grain Rice and French Bread

- Chicken & Andouille Gumbo
- Seafood & Okra Gumbo
- Crawfish Etouffee
- Shrimp Creole
- Red Beans with Sausage
- Vegetarian Red Beans
- Vegetarian White Beans

*Traditional Wedding Cake*

## $78.00 per person

*The above wedding packages are subject to a 23% taxable service charge and 10.45% sales tax*

# ~New Orleans Affair~

## ***Hors d' oeuvre Display***

**served for the first 30 minutes of the event**
***- select six total Hors d' oeuvres –***

*Cold Hors d' oeuvres*

- *Caprese Skewers- Fresh Mozzarella, Roma Tomato and Fresh Basil*
- *Brandy Flamed Wild Mushrooms Chopped with roasted garlic, fresh herbs, and goat cheese in phyllo cups*
- *Seasonal Vegetable Shooters, Green Goddess*
- *Seasonal Fresh Fruit Shooters, Honey Crème Yogurt*
- *Red Bean 'Hummus', crispy shredded Pickled Pork, Banana Pepper, French bread crostini*
- *Charred Rare Beef, Green Onion spice biscuit, horseradish chive cream*
- *Bresaola, Arugula & Reggiano Parmesan-Lemon & Arugula rolled in air dried Beef on Ciabatta Crouton*
- *Smoked Salmon Flatbread, Herbed ricotta, capers, pickled onion*
- *House Smoked Salmon with Tarragon Creole Mustard Aioli, Pickled Fennel, on Pumpernickel*
- *Tuna Niçoise Phyllo Cups-Sushi Grade Tuna, Dijon, Baby tomatoes, olives, pickled green beans*
- *Shrimp & Herbed Crepe Roulade- with Boursin Cheese and Creole Tomato Jam*

*Hot Hors d'oeuvres*

- *Portabella Fries with Garlic and lemon aioli*
- *Artichoke Beignets with a Lemon Aioli*
- *Fried Green Tomato with Spiced Cornmeal coating, Creole Aioli*
- *Petit Grilled Cheese & Tomato Basil soup*
- *Tempura battered Cauliflower with Romesco Sauce*
- *Fried Artichoke Hearts served with Creole Aioli*
- *Pecan Praline Brie Phyllo, Crispy Golden Phyllo cup, French Brie, Pecan Praline topping*
- *Boudin Balls-Golden fried, Creole Mustard*
- *Smoked Alligator Sausage en Croute*
- *Applewood Bacon, Gruyere & caramelized Onion tart*
- *Brisket and Smoked Cheddar Grilled Cheese*
- *Duck empanadas with habanero aioli*
- *Mini Chicken and Waffles*
- *Sweet Potato Biscuits, shaved Tasso, Fig Butter*
- *Rare Duck breast, homemade Plum Chutney, Ciabatta crostini*
- *Croque Monsieur- Black forest ham and gruyere cheese on sourdough*
- *French Quarter Crawfish Bread*
- *Creole Crab Cakes with Remoulade*
- *Bacon wrapped Shrimp with Pepper Jelly dipping sauce*
- *Cornmeal crusted Catfish, Smoked tomato tartar*
- *Coconut Beer battered Gulf Shrimp with Creole Orange Horseradish sauce*
- *Cornmeal Fried Oysters, Shredded seasonal greens, Tabasco Lemon Aioli*

- *Fried Shrimp Wontons*
- *Seasonal assorted seafood Ceviche, Tartars and Crudos*
- *Bloody Mary Oyster shooters with Spicy Green Bean*
- *Crab stuffed shrimp wrapped in bacon*
- *Crabmeat Beignets, Spicy Louisiana Crabmeat fritters, Creolaise sauce*
- *Rice Paper Rolls, Spicy Shrimp, Mango, Herbs, Peanut Chili Sauce*
- *Crawfish Beignets-Spicy Louisiana Crawfish fritters, Creolaise sauce*
- *Creole Crawfish Cakes with Pepper Jelly*
- *Coconut Beer battered Gulf Shrimp with Creole Orange Horseradish sauce*

## *Station One*

***-select six items-***

- *Seasonal Vegetable Shooters, Green Goddess*
- *Seasonal Fresh Fruit Shooters, Honey Crème Yogurt*
- *Spinach & Artichoke Dip with Pita Chips*
- *Lump Crab Mornay Dip with Crostinis*
- *Crab & Artichoke Dip with Crostinis*
- *Traditional Hummus with Olives and Pita Chips*
- *Smoked Salmon Spread, on Crostini*
- *Assorted Charcuterie Skewers*
- *Assorted Sausages*
- *Assorted Pates with Plum Chutney, on Crostini*
- *Antipasti Skewer- Artichoke, Olive, Tomato, Balsamic Drizzle*
- *Caprese Skewer- Tomato, Mozzarella, Fresh Basil*
- *Boiled Shrimp with Cocktail Sauce*
- *Mint, Cucumber, & Tomato Salad*
- *Assorted Wedges of Imported Cheeses, served with Crostinis*
- *Pesto Cream Cheese Tartelettes-Sundried Tomato, Pine Nuts*

## *Carving Station*

*-select one carving item & one side-*
**all served with fresh rolls**

- *Smoked Prime Rib, Mushroom Au Jus*
- *Boudin stuffed Pork Loin, wrapped in Applewood Bacon, Creole Mustard Madeira Jus*

***Sides:*** *Garlic Mashed Potatoes, Stone Ground Cheese Grits, Smoked Gouda Mashed Potatoes, Scalloped Potatoes, Wild Mushroom Risotto, Maple Mashed Sweet Potato, Roasted Vegetables, Grilled Asparagus, Grilled Baby Eggplant, Broccoli Cheddar Slaw, Spinach Madeleine, Corn Macque Choux, Snap Beans, Grilled Vegetables*

***Carver Fee of $100 each (1 per 75 required)***

## *Stations Three & Four*

*-select two stations-*

*Creole Rice Station*

*all items served with Louisiana Long Grain Rice and French Bread

- Chicken & Andouille Gumbo
- Seafood & Okra Gumbo
- Crawfish Etouffee
- Shrimp Creole
- Red Beans with Sausage
- Vegetarian Red Beans
- Vegetarian White Beans

*Mashed Potato Bar*

Mashed Potatoes served with cheddar, Mozzarella cheeses, bacon bits, chives, sour cream, sautéed mushrooms, butter, caramelized onions, brown sugar, and cinnamon

Addition Options: Braised Beef Short Ribs ($12pp) or Slow Roasted and Shredded Cajun Duckling ($8pp)

*Macaroni & Cheese Bar*

With Fontina, Gruyere, Jarlsberg and Cheddar, Applewood Bacon, Andouille Sausage, Salsa, Green Onions, Jalapenos, Smoked Mushrooms, Roasted Peppers, Tomatoes and Roasted Garlic for topping

*Pasta Station*

Penne and Bowtie pasta with guest's choice of Cajun Alfredo and Spicy Tomato Sauce
Toppings to include chicken, shrimp, fresh vegetables, fresh grated parmesan cheese and garlic bread sticks

*Gnocchi Bar*

*Guest's choice of Basil Pesto & Bolognese Sauces*

*New Orleans Barbecued Shrimp*

*Served with Creamy Cheddar Grits and topped with fresh chives*

Additional Options- Grillades ($6 pp), Pulled Pork ($6 pp)

*Sliders served with Herb Potato Salad*

*~choose two~*

- Pepper Crusted Tuna Slider: Curry Scented roll, Asian slaw, Ginger Mayonnaise
- Pan Roasted Crab Cake slider: Honey Bread, Fried Pickle chips, Smoked Tomato Tartar sauce
- Crispy Catfish Slider: Potato rolls, mixed Micro Greens, Tarragon Aioli
- Veal & Herb Balls w/ Mushroom Parmesan Cream on Brioche
- Italian Sausage Balls w/ roasted peppers & Marinara on Rosemary Focaccia

*Po-Boy Station*
*~choose two~*

- Fried Shrimp
- Fried Catfish
- Fried Oyster
- BBQ Shrimp
- Fried Green Tomato
- Roast Beef Debris

Dressed with lettuce, tomato, and mayonnaise. Made onsite and served with our Mardi Gras Slaw- Broccoli, Carrots, Purple Cabbage, Golden Raisins, Sunflower Seeds, and Bacon, tossed with a Creamy Slaw Dressing

*Tijuana Taco Station*
*~choose two~*

- Braised Ancho Pork
- Taco al Carbon (char grilled sirloin steak)
- Ropa Vieja (spicy braised Cuban Beef Brisket)
- Grilled Chicken breast
- Tequila Shrimp
- Picadillo (Cuban spicy ground beef)
- Achiote Grilled Amberjack
- Assorted grilled Vegetables

A variety of shells including Corn and flour tortillas, crunchy taco shells & Romaine Leaves. Guacamole, Salsa, limes, radishes, Latin cheeses, shredded lettuce, herbs. Served with Traditional Spanish Rice.

*Salad Station*

- *Mixed Greens and Romaine*
- *homemade croutons*
- *parmesan, blue cheese*
- *fresh berries*
- *dried cranberries, golden raisins*
- *almonds, candied pecans, pine nuts*
- *carrots, cucumber, tomatoes, red onions*

*Caesar Dressing, Balsamic Vinaigrette, Pecan Vinaigrette, Ranch, Pepper Jelly Vinaigrette*

## *Traditional Wedding Cake*

## $85 per person

***The above wedding packages are subject to a 23% taxable service charge and 10.45% sales tax***

# ~Hosted Bar Packages ~

*All Bar Packages are based on three hours of service.*
*It is required that a bar package be selected. Cash bars are not permitted at wedding events.*

**~The following selection are offered with each bar package ~**

House Chardonnay
House Cabernet Sauvignon
Bud light & Budweiser
Abita Amber
Soft Drinks & Water
Mixers & Garnishments

## *Deluxe Open Bar*

*Bacardi Rum, Beefeater Gin, Absolut Vodka, Jose Cuervo*
*Tequila, Jack Daniels Whiskey, Dewar's Scotch*
***$36 per person***

## *Premium Open Bar*

*Appleton Estate Rum, Tanqueray Gin, Ketel One Vodka, 1800 Tequila,*
*Chivas Regal Scotch, Crown Royal Blend*
***$39 per person***

**~Add an additional Hour to your reception~**

$15.00 per person for Deluxe
$20.00 per person for premium

Bartender Fee of $150 each (1 per 75 required)

*The above packages are subject to a 23% taxable service charge and 10.45% sales tax*

# ~ENHANCEMENTS~

*Raw Oyster Bar*
Fresh Shucked Raw Oysters with a trio of sauces, Cocktail, Horseradish, and Mignonette served with saltine crackers, fresh lemons, assorted hot sauces

$13.00 per person

*Bananas Foster*
ripe bananas blended with creamy butter, brown sugar & cinnamon, ignited with 151 Rum and served over Rich Vanilla Bean Ice Cream

$8.00 per person

*Mini Dessert Display*
Pecan squares, assorted cheesecakes, brownies, pralines, caramel tarts, lemon bars, fruit tarts, assorted cupcakes, assorted cookies

$7.00 per person

*Oyster Shucker Fee of $100 will apply

## *~Late Night Snack Menu~*

Sliders- Traditional Beef Sliders with Cheddar, Ketchup, Bread & Butter Pickle
French Fries served with Garlic Aioli
Gruyere Grilled Cheese
Mini Muffulettas
Mini Beignets dusted with Powdered Sugar, served with Café Au Lait
Mini Tacos with Pulled Pork and Cajun Slaw
Chocolate Chip Cookies with Milk Shooter

$5.00 per person per selection

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