

THREE-HOUR RECEPTION

BALCONY
BALLROOM

OTHER
VENUE

OTHER
VENUE

CUISINE AND LIBATIONS

Executive Chef and Sous Chefs preparing everything on-site with only the freshest ingredients	INCLUDED	_____	_____
Customized Menu for the Bride & Groom	INCLUDED	_____	_____
Butlered Hot & Cold Hors d'oeuvres Chef-selected with special attention to seasonality	INCLUDED/ UNLIMITED	_____	_____
Customized Pasta Dishes -created for each guest	INCLUDED/ UNLIMITED	_____	_____
Filet Mignon Carving Station -with assorted artisan breads	INCLUDED/ UNLIMITED	_____	_____
Potato Martini Bar complete with your favorite toppings	INCLUDED/ UNLIMITED	_____	_____
Classic Shrimp and Grits -presented in martini glasses	INCLUDED/ UNLIMITED	_____	_____
New Orleans Andouille Gumbo & Corn & Crab Bisque	INCLUDED/ UNLIMITED	_____	_____
Fruit & Cheese Display	INCLUDED/ UNLIMITED	_____	_____
Bananas Foster -flambéed table side	INCLUDED/ UNLIMITED	_____	_____
4-k. Chocolate Fountain (tallest available) with Dipping Items and Attendant	INCLUDED/ UNLIMITED	_____	_____
Fully stocked Bar from Crown Royal to Daiquiris - no upgrades necessary	INCLUDED/ UNLIMITED	_____	_____
Balcony Ballroom Bubbly Bar -champagne done better	INCLUDED/ UNLIMITED	_____	_____

DECOR AND LUXURIES

A Grand Ballroom so no one will miss a thing	INCLUDED	_____	_____
Separate Upstairs Photography Area with bar and specialty foods	INCLUDED	_____	_____
Private Bridal Suite with restrooms, sitting area & full-length mirror	INCLUDED	_____	_____

Immense 24K Gold-Leafed Mirrors & Magnificent Crystal Chandelier	INCLUDED	_____	_____
Spectacular Floral Centerpieces	INCLUDED	_____	_____
20-ft. HD Projection Video System	INCLUDED	_____	_____
Custom Personalized Projected Logo	INCLUDED	_____	_____
16.5 Million Custom Color Variations to illuminate the WALLS	INCLUDED	_____	_____
4.2 Billion Custom Color Variations to illuminate the TABLES	INCLUDED	_____	_____
Custom Linen Colors - over 120 combinations	INCLUDED	_____	_____
Balcony Ballroom Monogrammed China & Flatware	INCLUDED	_____	_____
D.J. with Touring-Quality Audio System	INCLUDED	_____	_____
Jefferson Parish Security	INCLUDED	_____	_____
Ample off-street, FREE Parking	INCLUDED	_____	_____
Covered Drive - ensuring a weatherproof arrival	INCLUDED	_____	_____
Climate-Regulated Outdoor Veranda	INCLUDED	_____	_____
Convenient Central Location with Interstate Access	INCLUDED	_____	_____
20-30 Servers - impeccable service from set up to clean up	INCLUDED	_____	_____
Wedding Architects to plan, design & oversee your vision	INCLUDED	_____	_____
More Experience than any other venue ... over 40 years!	INCLUDED/ PRICELESS	_____	_____
Tax & Gratuity	INCLUDED	_____	_____
Wedding Cake	NOT INCLUDED	_____	_____

ENRICHMENTS

On-site Ceremony (No "Plan B" needed)	\$1000	_____	_____
Extra Half-hour - Food, Drinks & Music don't stop!	\$1000	_____	_____
Band Accommodations	\$500	_____	_____



UNLIMITED GOURMET CUISINE

Executive Chef and Sous Chefs prepare your custom, seasonally inspired menu on-site, using only the freshest, locally sourced ingredients. Due to the availability of these ingredients, the following is a sample menu only. Every menu will include gluten-free, vegetarian, and vegan options.

CUISINE STATIONS

- ◆ **USDA Prime Filet Mignon Carving Station** with assorted artisan breads and condiments
- ◆ **Custom Pasta Action Station** featuring pasta dishes prepared fresh to each of your guest's specifications
- ◆ **Potato Martini Bar** with hand-peeled, creamy mashed potatoes and all the toppings, served in an elegant martini glass
- ◆ **Shrimp and Grits** - A southern favorite featuring creamy grits smothered with jumbo shrimp in a classic, low-country gravy
- ◆ **New Orleans Andouille Gumbo & Corn and Crab Bisque** will both be served to please all of your guests' pallets
 - ◆ **Assorted Fruit and Cheese Display** with bite sized pieces for easy sampling
 - ◆ **Traditional Bananas Foster**, flambéed table side and served over vanilla bean ice cream
- ◆ **Chocolate Fountain** boasting a 4 ft. continuous 72% cacao chocolate waterfall, accompanied by dipping accoutrements

LIBATIONS

- ◆ **Fully Stocked Premium Bar** - Crown Royal Blended Whiskey, Kettle One Vodka, Jack Daniels Whiskey, Seagram's Extra Dry Gin, Dewar's Scotch, Captain Morgan White Rum, Bols Amaretto, and Miller Lite Beer
- ◆ **Specialty Cocktails** - Endless Martinis, Cosmopolitans, José Cuervo Margaritas, Old Fashions, and White Russians
 - ◆ **Balcony Ballroom Bubbly Bar** - We pour both Brut & Asti Spumanti, fresh fruit juices, and liqueurs such as Chambord Raspberry, St. Germaine Elderflower Liquor, Rothman & Winter Crème de Violette, Giffard Crème de Pamplemousse Rose, and Giffard Crème de Peche de Vigne
 - ◆ **Red and White Wine** - Vintages selected by our house sommelier
 - ◆ **Frozen Daiquiri Bar** - Both virgin and with alcohol
 - ◆ **Full Coffee Service** - French Market coffee, Irish Creme, Amaretto, and Chila Orchata
- ◆ **Non-Alcoholic Beverages** - Soft-drinks, Special Iced Coffee, a variety of both Black & Green Hot Teas, and Filtered Water

PASSED DELICACIES

Individually Handcrafted Items

- ◆ **Chicken and Louisiana Seafood** - Shrimp, Oysters, Catfish, and Chicken fried to golden perfection
- ◆ **Salmon Mouse** - Crispy sesame mini-cone filled with salmon mouse and topped with smoked salmon chiffonade and dill
 - ◆ **Caprese Salad Skewers** - Fresh Mozzarella and vine ripe tomatoes drizzled with balsamic reduction and basil chiffonade
- ◆ **Smoked Duck Confit** - Smoked Duck topped with caramelized shallots, bleu cheese crumbles and orange marmalade
 - ◆ **Oyster Shooters** - A fresh, plump Louisiana raw oyster served with seasoned cocktail sauce
 - ◆ **Seared Scallops** - Succulent Scallop pan seared and finished with pear and ginger chutney
- ◆ **Seared Foie Gras Bread Pudding** - Rich bread pudding topped with seared foie gras and blueberry compote
- ◆ **Seared Ahi Tuna** - Tuna seared to perfection and tossed in a sesame glaze, served on a crispy edible spoon
 - ◆ **Blackened Alligator** - Crispy corn maque choux topped with blackened alligator filet
- ◆ **Oyster Pattie** - Traditional flakey vol-au-vent shell with silky oyster filling made from our secret, 75-year-old Creole recipe
 - ◆ **Truffle Oil Mac' n' Cheese with Lobster** - Creamy four cheese macaroni with truffle oil and lump lobster meat
- ◆ **Bacon Wrapped Quail** - Braised quail wrapped in smoked bacon baked until crispy, topped with a bourbon glaze
 - ◆ **Oysters Rockefeller** - Fresh oyster nestled under a spinach and cheese topping baked until golden bubbly
 - ◆ **Marinated Crab Claws** - Jumbo crab claws tossed in a Teriyaki Glaze served atop roasted cashews
 - ◆ **Bourbon Glazed Oysters** - Flash fried oysters tossed in a sweet bourbon glaze
 - ◆ **Honey Almond Chicken Salad** - White meat chicken chunks tossed with toasted almonds, ribbed celery, and golden raisins
- ◆ **Ratatouille Baskets** - Summer vegetable stew with tomatoes served in a crispy basket and topped with Parmesan cheese
 - ◆ **Soup & Sandwich** - Creamy tomato basil soup served with a classic grilled cheese bite
 - ◆ **Maine Lobster Rolls** - Fresh Maine Lobster salad served on buttery rolls
 - ◆ **Shrimp Ceviche** - Jumbo Gulf shrimp served cold; this dish contains lime juice, pineapple, pimentos, black beans, red onions, and cilantro
 - ◆ **BBQ Pulled Pork Sliders** - Slow cooked shoulder, Cajun slaw, and honey BBQ sauce on soft potato roll
 - ◆ **Spinach & Artichoke** - Zesty, cheesy dip served in a savory mini tart shell
- ◆ **Lambchops** - Grilled Lollipops marinated in Caribbean spices and Dijon mustard topped with a triple berry glaze
- ◆ **Boudin Balls** - Shipped fresh from Lafayette, Cajun fried boudin balls served with tangy honey mustard dipping sauce
 - ◆ **Assorted Tea Sandwiches**
 - ◆ **Mini Muffalettas**

TAX, SERVICE CHARGES, AND GRATUITY INCLUDED IN THE COST OF YOUR PACKAGE



IT'S A GIVEN - YOUR 3 HOUR RECEPTION INCLUDES ...

All Premium Gourmet Cuisine and Libations
plus...

LUXURY SERVICES AND AMENITIES

"Just for Hue" Custom Color Combinations

- ◆ **Linens** - Create your custom color tablescapes with select linens in over 325 color combinations and styles, ensuring your reception will be a reflection of your personal taste
- ◆ **Wall and Table Lighting** - Design a custom lighting plan for your day in the Grand Ballroom; with over 4.2 billion color combinations, we are confident that your reception will be as unique as you are.
- ◆ **Mirror Ball** - Perfect for adding "glitter" to your non-stop dance floor.

Private Bridal Suite and Dining Experience for the Happy Couple

- ◆ **Bride's Suite** - Exclusive, spacious, and secure upstairs suite boasting hardwood floors, a full-length mirror, and a private restroom for bridal use, perfect for changing and primping
- ◆ **Personal Attention** - Bride, Groom, and Parents attended by owner of the facility
- ◆ **Wedding Architect** drawing on over 40 years of experience to plan, design, and build your vision into a reality
- ◆ **Tasting Menu for the Newlyweds** - Before you join your guests, we seat you at a private table for two on our balcony where you can experience all of the gourmet cuisine that we are serving at your reception.

Private Wedding Party and Photography Mezzanine

- ◆ Let us spoil your wedding party while you have photographs taken in our elegantly decorated, photo-ready mezzanine; we're serving Fried Soft Shell Crab Remoulade with Fried Green Tomatoes in a Tabasco Hollandaise & Roasted Pork served on a bed of Pasta Alfredo; we'll also be passing hors d'oeuvres which you can enjoy with something from the mezzanine private, premium bar.

State of the Art Technology

- ◆ **DJ with Touring-Quality Audio System** - Our in-house DJ is discretely located and is a master at keeping your guests dancing; let us know if you have any special requests
- ◆ **Custom Personalized Projected Logo** - Choose from our many unique wedding monograms for a personal touch to be prominently displayed via GOBO
- ◆ **20 ft. HD Projection Video System** - Project a slide show, play a video, or Skype someone who couldn't be there for your reception....
We can accommodate all of these requests on our oversized HD projector

AMENITIES

- ◆ A Grand Ballroom with excellent sight-lines for all
- ◆ 20 – 30 Servers, formally dressed, impeccably trained in customer service, from set-up to clean-up
 - ◆ 176 Chiavari chairs, 22 round tables, and a dance floor to accommodate your entire party
 - ◆ Luxurious décor including antiqued crystal chandeliers, 24 K gold leaf framed, oversized mirrors, and white marble floors
 - ◆ Elegant floral centerpieces with white orchids, lilies, and hydrangeas accented by crystal drops
 - ◆ Ivory pillar candles illuminate the ballroom for an intimate candlelight setting
 - ◆ Balcony Ballroom monogrammed china and flatware
 - ◆ Cake cutting service with toasting flutes, cake knife, and a variety of cake stands
 - ◆ Climate-regulated Outdoor Veranda
 - ◆ Coat Check, if necessary
 - ◆ Wi-Fi and Battery Charging Station
 - ◆ Security by JPSO
 - ◆ Covered drive for weather-proof arrival and ample free, secure off-street parking
 - ◆ Gift Table with locked & weighted box for monetary gifts, monitored by JPSO
 - ◆ Self-automated, hands-free restrooms with changing table
 - ◆ Convenient location with Interstate access and neighboring hotels
- ◆ Honeymoon "to-go" box filled with chocolate covered strawberries, champagne, wedding cake, and various sundries

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