



“Le Pavillon Hotel is a member of
HISTORIC HOTELS OF AMERICA,
a program of the National Trust for Historic Preservation.”

GENERAL INFORMATION

GUEST ROOM ACCOMMODATIONS

Le Pavillon Hotel...220 beautifully appointed guest rooms...
Seven distinctive suites
Cable television...Remote controls...Individual
temperature controls...Smoke detectors and sprinklers
Non-smoking hotel...Handicapped rooms
Full bath amenities with marble vanities and telephones
Direct dial telephones with message alert
Check in at 3:00 PM check out by Noon
Plush bathrobes available during stay
High Speed Internet Access
Telecomputing hookups available

LOCATION

In the heart of New Orleans...steps away from prominent
office buildings, Federal Courts and City Hall. A short stroll to
the French Quarter, Riverfront attractions, Convention Center,
Superdome, St. Charles Avenue Streetcars and major shopping.

DISTINCTIVE FEATURES AND SERVICES

Historic Hotel...Original artwork and antiques throughout
Full service Concierge Staff
Heated rooftop pool and observation deck
Ice machines on each floor
Valet parking from our porte-cochere with in and out privileges
Complimentary peanut butter and jelly sandwiches
served nightly in our magnificent Lobby
Complimentary overnight shoe-shine
Check cashing privileges
Express check out



833 Poydras Street, New Orleans, LA 70112
504-581-3111 1-800-535-9095 FAX 1 504 522-5543

GENERAL INFORMATION

In-room safes
Full service restaurant
and lobby lounge
Twenty-four hour room service
Complimentary USA Today
or local paper
Complimentary use of
baby strollers and umbrellas
Credit Cards: American Express, Diner's
Club, Carte Blanche, MasterCard, Visa,
Discover,
Full service group sales department...
corporate account program
Fitness Center and Whirlpool Spa
Turndown service available during stay
Telefacsimile and copy services

MEETING AND BANQUET FACILITIES

Full service conference and catering staff
Seven meeting rooms...including executive Board Room
High Speed Internet Access
Audio visual services
White glove service available
Customized menus and decoration services available
Professional floral service
Theme Parties
Silver Service Available
Wedding Packages

B1

LE PAVILLON CONTINENTAL

Chilled Fruit Juices
Sliced Fresh Fruit
Assorted Pastries, Muffins
& Croissants
Butter and Fruit Preserves
Coffee, Specialty Teas, Milk

B2

EXECUTIVE DELUXE CONTINENTAL

Chilled Fruit Juices
Sliced Fresh Fruit & Berries, Yogurt
Assorted Cereals & Granola
Assorted Pastries, Muffins
Bagels & Cream Cheese
Coffee, Specialty Teas, Milk

B3

ENGLISH BREAKFAST TEA

Freshly Baked Currant Scones
Served with Devonshire Cream, Lemon
Curd & Blackberry Preserves
Assorted Tea Breads
Earl Grey, English Breakfast &
Green Tea
Coffee, Cream, Lemon, Honey

B4

ALL AMERICAN BREAKFAST

Chilled Orange Juice
Country Scrambled Eggs
Buttered Grits or Le Pavillon
Sautéed Potatoes
Strips of Bacon & Sausage
Biscuits, Butter & Fruit Preserves
Coffee, Specialty Teas, Milk

B5

BREAKFAST NEW ORLEANS

Eggs Benedict
Perfectly poached eggs atop
A toasted English Muffin
With Smoked Canadian Bacon &
Hollandaise Sauce
Oven Roasted Potatoes
Seasonal Fresh Melon & Berries
Assorted Fruit Juices
Coffee, Specialty Teas, Milk

All food and beverage are subject to banquet service charge and applicable taxes.



BREAKFAST BUFFETS

BB6

ALL AMERICAN BUFFET

Assorted Juices
Country Scrambled Eggs
Strips of Bacon & Sausage
Buttered Grits and Hash Browned Potatoes
French Toast with Maple Syrup
Assorted Cereals and Granola
Assorted Breakfast Pastries,
Muffins & Croissants
Butter and Fruit Preserves
Coffee, Specialty Teas, Milk

BB7

EUROPEAN BREAKFAST BUFFET

Petite Oeufs (Miniature Omelets)
Cooked to Order
With Mushrooms, Onions & Peppers
A Selection of Cold Deli Meats
To include Ham, Turkey, Roast Beef
A Selection of Imported & Domestic
Cheeses and Freshly Baked Breads
Seasonal Fresh Fruit Platter
Granola & Muesli
Sparkling Water & Fruit Juices
Coffee, Specialty Teas, Milk
(Chef Fee Additional)

BB8

NORTHERN FARE

Lox & Bagels
Featuring Nova Scotia Salmon, Cream
Cheese, Chopped Eggs, Red Onions &
Capers
Poppyseed, Onion and Whole
Wheat Bagels
Omelet Station
A uniformed Chef will prepare your
favorite omelets to order
Cheese Blintzes with Seasonal Fruit
Toppings
Warm Oatmeal served with Brown Sugar,
Honey, Raisins & Pecans
Sliced Fresh Fruit, Assorted Cereals
Assorted Fruit Juices
Coffee, Specialty Teas, Milk
(Chef Fee Additional)

BREAKFAST A LA MINUTE

OMELET STATION

Cooked to Order with your favorite
ingredients
Priced per person

BELGIAN WAFFLE STATION

Traditional Belgian Waffles
Cooked to Order with Honey, Vermont
Maple Syrup &
Flavored Butters
Priced per person

(Minimum of 30 Guests)

(Chef Fees Additional)

(Minimum of 30 Guests)

All food and beverage are subject to banquet service charge and applicable taxes.



B9

NEW ORLEANS TRADITION

(30 person minimum)

Freshly sliced Fruit & Berries
Freshly Baked Breakfast Pastries
Served with Butter & Fruit Preserves
Country Scrambled Eggs
With Green Onion & Mushrooms
French Toast made with French
Baguettes, served with Confectioners
Sugar & Vermont Maple Syrup
Strips of Bacon and Sausage
Creole Gumbo with Steamed Rice
Blackened Chicken Cardinale
Lyonnais Potatoes
Salad Maison
Creamed Spinach
Assorted Fruit Juices,
Iced Tea and Coffee

Add Champagne & Mimosas

On Consumption

B10

INTERNATIONAL BRUNCH

(50 person minimum)

Freshly sliced Fruit & Berries
International & Domestic
Cheese Display
Freshly Baked Breakfast Muffins
Tea Breads
Norwegian Salmon Station
Marinated Crab Claws
Seafood Pasta Salad
Curry Chicken Salad
Spinach Salad with warm Bacon Dressing
Omelet Station:
A uniformed Chef will create your favorite omelet
with the freshest ingredients

Belgian Waffle Station:
A uniformed Chef will create large Belgian Waffles
with Vermont Maple Syrup,
Flavored Butters
Eggs Benedict
Mustard Glazed Ham and
Sweet & Spicy Pecan Crusted Pork Loin
served with petite rolls & condiments
Seafood Bisque or Creole Gumbo
Stuffed Chicken Roulades
Crawfish Etfouffee with white rice
Vegetable Medley
Bread Pudding & Pecan Pie
Champagne, Mimosas, Kir Royale
Assorted Juices, Coffee & Tea
(Chefs Fees Additional)

All food and beverage are subject to banquet service charge and applicable taxes.



LUNCH MENU

L1

DELI PLATE

Soup du Jour

Turkey and Swiss PoBoy served with Potato Salad, Dill Pickles, Lettuce and Condiments

L2

NEW YORKER

Soup du Jour

Pastrami or Corned Beef Sandwich with Provolone Cheese on an Onion Roll

With Cajun Mustard, Lettuce & Tomato, Potato Chips, Dill Pickle

L3

CHICKEN CAESAR

Soup du Jour

Grilled Chicken Caesar Salad

With Homemade Croutons & Dressing
French Bread and Butter

L4

SHRIMP CAESAR

Soup du Jour

Grilled Shrimp Caesar Salad

With Homemade Croutons & Dressing
French Bread and Butter

L5

ROTISSERIE BREAST OF CHICKEN

Salad Maison or Soup du Jour

Herb Roasted Rotisserie Chicken

Garlic & Rosemary Oven Roasted Potatoes

Chef's Choice Vegetable

L6

CHICKEN ORLEANS

Salad Maison or Soup du Jour

8oz. tender Chicken Breast

with a Brandy Crawfish Cream Sauce
Chef's Choice Vegetable & Potato

L7

PRIME RIB

Salad Maison or Soup du Jour

10oz. Prime Rib served with

Horseradish Cream & Au Jus

Roasted Garlic Potatoes

Chef's Choice Vegetable

L8

LUNCH TO GO

Turkey & Swiss, Ham & American or Roast Beef & Provolone Po-Boy, Fresh Fruit, Pasta Salad, Candy Bar, Chips and Evian Water

L9

GULF FISH ST. CHARLES

Salad Maison or Soup du Jour

Filet of Fish topped with Louisiana

Seafood and Hollandaise Sauce

Roasted Rosemary Garlic Potatoes

Chef's Choice Vegetable

L10

FILET MIGNON

Salad Maison or Soup du Jour

6oz. Filet Mignon with Sauce Bearnaise

Garlic Whipped Potatoes

Chef's Choice Vegetable

L11

PORK LOIN DENECHAUD

Salad Maison or Soup du Jour

Pecan Encrusted Sweet & Spicy

Pork Loin Medallions with

Apple Blackberry Coulis

Chef's Choice Vegetable & Potato

LB1

CREOLE BUFFET

(minimum of 30 people)

Mixed Greens Salad with Assorted

Dressings

Seafood Gumbo

Sausage and Seafood Jambalaya

Blackened Catfish

Fried Chicken

Maque Choux

Roasted Red Hot Potatoes

Bread Pudding with Bourbon Sauce

Pecan Pie

LB2

DELI BUFFET

(minimum of 25 people)

Soup du Jour

Honey Glazed Ham, Roasted Turkey,

Genoa Salami & Roast Beef

Cheddar, Havarti, Swiss & American

Cheeses

Served with Potato, Tuna, Chicken,

Pasta and Cole Slaw Salads, Assorted

Gourmet Breads, Leaf Lettuces,

Tomatoes. Pickles and Condiments

Fresh Sliced Fruit, Dessert

LB3

FESTIVITA ITALIANA

(minimum of 30 people)

Minestrone, Marinated Anti Pasta,

Caesar Salad, Chicken Parmesan

with Linguini, Gulf Fish Piccata,

Pasta Prima Vera, Sicilian Eggplant

Casserole, Garlic Green Beans,

Tiramisu Cake & Cannoli

*All entrees are served with dinner rolls and butter, iced tea, coffee and dessert.
All food and beverage are subject to banquet service charge and applicable taxes.*



D1

APPLE ALMOND CHICKEN

Salad Maison
Apple, Almond and Brie Stuffed
Chicken Breast with an
Apple Buerre Blanc
Carmelized Sweet Potatoes
Chef's Choice Vegetable

D2

GULF FISH DU MONDE

Salad Maison
Fresh Filet of Fish Almondine
Rice Pilaf
Chef's Choice Vegetable

D3

NEW YORK STRIP

Salad Maison
12oz. New York Strip
with Sauce Bearnaise
Baked Potato
Chef's Choice Vegetable

D4

VEAL TRIFFOLI

Salad Maison
Tender Veal Topped with Crabmeat
& A Lemon Caper Butter Sauce
Roasted Garlic Potatoes
Chef's Choice Vegetable

D5

SHRIMP SCAMPI

Salad Maison
Gulf Shrimp Scampi
over Linguini Pasta
Chef's Choice Vegetable

D6

LOUISIANA GRILLED FISH

Salad Maison
Grilled Gulf Fish over Capellini Pasta
with a Brandy Louisiana Seafood Sauce
Chef's Choice Vegetable

D7

TCHOUPITOULAS PORK CHOP

Salad Maison
10oz. Center Cut Pork Chop
with a Tasso Cream Sauce
Garlic Whipped Potatoes
Chef's Choice Vegetable

D8

THE GRAVIER

Salad Maison
Roasted Vegetable & Goat Cheese Tower
Cous-Cous with Tomatoes,
Golden Raisins, Radishes and Mint

All Dinners are served with dinner rolls and butter, coffee and chef's choice of dessert.

All food and beverage are subject to banquet service charge and applicable taxes.

Dinner Buffets can be custom created especially for any event.



SD1

THE POYDRAS

Potato & Leek Soup
Fresh Asparagus Salad with Orange Vinaigrette
Chicken Chardonnay w/Artichokes
Vegetables Jardinere
Herb Scented Garden Rice
Chocolate Mousse
Coffee

SD2

THE RIVERFRONT

Cream of Spinach with Artichoke Soup
Salad Maison
Grilled Gulf Fish with Fresh Shrimp Salsa
Saffron Rice
Chef's Choice of Vegetable
Chocolate French Raspberry Cake
Coffee

SD3

THE LE CENTIME

Mediterranean Seafood Soup
Boston Bib with Candied Pecans and
Champagne Vinaigrette
Roasted Cornish Hen with Port Wine Demi-Glace
Wild Rice Pilaf
Chef's Choice of Vegetable
Country French Apple Torte
Coffee

SD5

THE AUDUBON

Shrimp Bisque
Spring Mix with Raspberry Vinaigrette
Port & Currant Sorbet
Roast Duckling with Orange Apricot Glaze
Pecan Wild Rice
Assorted Petite Vegetables
Flourless Chocolate Cake
Coffee

SD4

THE EXECUTIVE

Corn and Crab Bisque
Spinach Salad with Bacon & Calvados Dressing
Roasted Prime Rib
Stuffed Potato
Chef's Choice of Vegetable
Tiramisu Cake
Coffee

SD6

THE DENECHAUD

New Orleans Seafood Gumbo
California Lettuces with Crumbled
Gorgonzola and Athenian Dressing
Citrus Sorbet
10 ounce Center Cut Filet with Roasted Shallot and
Peppercorn Demi-Glace
Pommes Lyonnaise
Asparagus Sauté
Fresh Fruit Tart with Mango & Raspberry Coulis
Coffee

Café Brulot...priced per person. All Dinners are served with dinner rolls and butter.

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Dinner Buffets can be custom created especially for any event.



SALAD

Garden Salad
Freshly Sliced Tomato, Cucumber and
Bermuda Onion over
Boston Bibb Greens
with Parmesan Peppercorn Dressing
\$7.50 per person

Baby Spinach Leaves with a Warm
Bacon Vinaigrette with Sliced
Mushrooms
\$9.50 per person

Caesar Salad with homemade Croutons
and Dressing
\$11.00 per person

Chilled Asparagus Salad with a Citrus
Vinaigrette
\$11.50 per person

SOUP

Creole Gumbo
\$8.50 per cup

Minestrone
\$7.25 per cup

Oyster and Artichoke
\$9.00 per cup

Chef's Soup du Jour
\$7.25 per cup

Roasted Corn & Andouille Chowder
\$8.00 per cup

APPETIZERS

Spinach & Artichoke Dip with White
Corn Tortilla Chips
\$7.50 per serving

Crawfish Cakes with a warm Creole
Mustard Sauce
\$11.50 per serving

Crab Stuffed Mushrooms
\$13.00 per serving

Shrimp Cocktail
\$14.00 per serving

DESSERT SELECTIONS

Southern Pecan Pie \$7.25 each

Bread Pudding
with Bourbon Pecan Sauce \$7.00 each

New York Cheesecake
with Tropical Fruit Puree \$8.00 each

Milk Chocolate Mousse \$8.00 each

Key Lime Pie \$7.25 each

Carrot Cake \$8.00 each

Flourless Chocolate Fudge Cake
with Dark Chocolate Ganache \$11.00 each

Miniature French Pastries \$4.00 each

Assorted Petite Cakes \$3.00 each

SPECIALTY DESSERT STATIONS

(Minimum 30 people)

Flaming Bananas Foster Station

\$13.50 per person

French Crepe Station

\$12.00 per person

*The above may be added to any of your lunch or dinner selections.
All prices are subject to change without notice.
All prices are subject to applicable taxes and banquet service charges.*



**SB1
TEA TIME**

Selection of Specialty Teas
 Cream, Lemon & Honey
 Freshly Baked Black Currant Scones
 with Lemon Curd and fresh Whipped Cream
 Assortment of Tea Breads
 Scottish Shortbread Cookies

**SB2
MARDI GRAS**

Assorted Fresh Sliced Fruits
 Traditional New Orleans King Cake
 Café au Lait

**SB3
MATINEÉ**

Individual Bags of Popcorn
 Nachos with Cheese and Jalapenos
 Theater Candies
 Assorted Bottled Sodas

**SB4
FITNESS BREAK**

Whole Fruit
 Granola Bars
 Trail Mix
 Assorted Yogurts
 Individual Bottles of Powerade, Juice,
 & Mineral Waters

**SB5
FIESTA**

Festive Corn Tortilla Chips
 served with Guacamole, Sour Cream
 and Chilled Salsa
 Virgin Margarita Punch
 with Sliced Limes

**SB6
LE PAVILLON'S SIGNATURE BREAK**

Gourmet Peanut Butter & Jelly Sandwiches
 Crunchy & Smooth Peanut Butters,
 Assorted Jams & Marmalades
 Assorted Fresh Baked Breads
 Hot Cocoa, Chilled Milks, Coffee

**SB7
SUNDAE AFTERNOON**

Chocolate & Vanilla Cupcakes
 Vanilla Ice Cream
 Chocolate, Caramel & Strawberry Sauces
 Sprinkles, Candies, Nuts, Cherries & Whipped Cream

SB8

ALL DAY REFRESHMENT

Morning: Coffee, Tea, Decaf, Assorted
 Yogurts, Breakfast Pastry and Juice
 AM Break: Refresh Hot Beverages, Sodas,
 Spring Water and Whole Fruit
 PM Break: Hot Beverages, Sodas, Spring Water,
 Cookies and Pretzels

SB9

Add Deli Buffet to **SB8**

COFFEE BREAKS BY THE ITEM

Coffee, Specialty Teas, or Hot Chocolate, <i>per gallon</i>	\$75.00
Fruit Juices <i>per Carafe</i>	\$39.00
Bottled Fruit Juice, <i>each</i>	\$ 5.50
Milk per half pint, <i>each</i>	\$ 3.50
Bottled Spring Water or Sodas, <i>each</i>	\$ 4.00
Red Bull, <i>each</i>	\$ 7.00
Fruit Punch, <i>per gallon</i>	\$65.00
Danish, Croissants, Bagels, Muffins <i>per doz—</i>	\$45.00
Brownies or Assorted Cookies <i>per doz—</i>	\$42.50
Fruit Yogurt, <i>per serving</i>	\$ 5.50
Whole or Sliced Seasonal Fruit, <i>per person</i>	\$ 7.00
Potato Chips or Pretzels, <i>per bowl</i>	\$28.00
Onion Dip, <i>per bowl</i>	\$28.00
Mixed Nuts, <i>per bowl</i>	\$39.00
Spicy Creole Snack Mix, <i>per bowl</i>	\$28.00
Ice Cream Novelties, <i>each</i>	\$ 7.00
New Orleans King Cake, <i>serves 20</i>	\$135.00
Hot Pretzels with Grainy Mustard, <i>per doz—</i>	\$45.00

*All prices are subject to applicable taxes and banquet service charges.
 Prices subject to change without notice.
 Specialty breaks are for a minimum of 25 guests.*



HORS D'OEUVRES

(per 100 pieces)

Artichoke Heart Parmesan	\$310
Artichoke Hearts wrapped in Bacon	\$250
Andouille Stuffed Mushroom Caps	\$310
Assorted Mini Deli Sandwiches	\$200
Assorted Miniature Quiche	\$225
Chicken Drumettes Ravigote	\$225
Coconut Battered Shrimp w/Honey Mustard	\$400
Coconut Lobster	\$500
Crabmeat Stuffed Mushroom Caps	\$400
Fig & Goat Cheese Flatbread	\$310
Fried Butterfly Shrimp	\$400
Fried Oysters Bordelaise or Chargrilled	\$425
Jumbo Gulf Shrimp with Cocktail Sauce	\$450
Lobster Pot Pies	\$550
Marinated Crab Claws	\$225
Miniature Muffulettas	\$300
Mini Beef Wellington	\$425
Mini "Po-Boys"	\$225
Oyster Bienville, Rockefeller & Le Pavillon	\$425
Pecan Crusted Duck with Mango Chutney	\$400
Petite Lamb Chops w/Minted Demi Glace	\$450
Teriyaki Shrimp	\$400
Raspberry and Brie Beggars Purses	\$360
Raw Oysters on the Half Shell	\$450
Roasted Eggplant Tomato Crisps	\$300
Sea Scallops Wrapped in Bacon	\$400
Spinach & Artichoke Crisps	\$225
Coconut Chicken	\$280
Wild Mushroom Purses	\$365
Chef's Selection of Hors D' Oeuvres (Two Hours, Approximately 8 Pieces)	\$40 per person

HORS D'OEUVRES

Smoked Salmon
Served with miniature bagels and condiments
(Serves 75 Guests) \$500

Roasted Prime Rib of Beef
Served with rolls & condiments
(Serves 50 Guests) \$800

Top Round of Beef
Served with rolls & condiments
(Serves 200 Guests) \$1200

Fresh Fruit & Cheese Display
with Poppyseed Dipping Sauce \$425
(Serves 75 Guests)

Bourbon Glazed Ham
Served with rolls & condiments
(Serves 75 Guests) \$550

Fresh Vegetable Crudite
with Parmesan Peppercorn Dip \$300
(Serves 75 Guests)

*All prices are subject to applicable taxes and banquet service charges.
Prices subject to change without notice.*



LIQUOR PRICE LIST

LIQUOR

“LE PAVILLON SPONSORED HOURLY RECEPTION”

Designed to accommodate your Cocktail needs on a package plan. Includes all Liquor, Bottled Beer, Wine, Mixers and Garnishes

CALL BRANDS

First hour \$22.00 per Guest,
Each Additional Hour \$11.00 per Guest
(*Jim Beam, VO, Absolut, Cutty, Beefeaters, Bacardi*)

PREMIUM BRANDS

First Hour \$27.00 per Guest
Each Additional Hour \$12.00 per Guest
(*Maker's Mark, Jack Daniels, Ketel One, Glen Fiddich, Bombay, Bacardi*)

CONNOISSEUR BRANDS

First Hour \$29.00 per Guest
Each Additional Hour \$17.00 per Guest
(*Crown Royal, Knob Creek, Grey Goose, McCallan 12, Bombay Sapphire, Bacardi 8*)

“HOSTED BAR BY THE DRINK”

Charges reflect the actual number of drinks served

Call Brands	\$9.50
Premium Brands	\$10.50
Connoisseur Brands	\$12.00
House Wine	\$9.50
House Sparkling	\$9.50
Domestic Beer	\$6.25
Imported Beer	\$7.25
Mineral Water	\$4.00
Sodas	\$4.00

Martinis and Cordials Available for your Guests at a charge of \$17.00 per Drink Call Brands

“CASH BAR BY THE DRINK”

Call Brands	\$12.50
Premium Brands	\$14.00
Connoisseur Brands	\$16.00
House Wine	\$12.50
House Champagne	\$12.50
Domestic Beer	\$8.25
Imported Beer	\$9.50
Mineral Water	\$5.25
Sodas	\$5.25

BEER

Domestic <i>per case</i>	\$140.00
Imported <i>per case</i>	\$165.00

WINE

Hotel Brand (Red, White or Rose)	\$40.00
Hotel Brand Sparkling	\$40.00

MIXERS

Bottled Sodas & Mixers <i>per case</i>	\$90.00
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LABOR CHARGES:

Bartender - \$150.00 ~ One per 75 guests is required per 3 hour event.
Cashier - \$150.00 ~ One per 75 guests is required per 3 hour event.
For each \$1500.00 in net bar sales a bartender charge will be waived.

Wine list available upon request.

*Hosted and sponsored bars are subject to all applicable taxes and banquet service charges.
Prices subject to change without notice.*



BREAKFAST MENUS:

B1	\$22.50
B2	\$28.00
B3	\$22.50
B4	\$30.25
B5	\$33.50
BB6	\$35.00
BB7	\$40.25
BB8	\$46.00
B9	\$51.50
B10	\$74.00

SPECIALTY BREAK MENUS:

SB1	\$21.25
SB2	\$19.00
SB3	\$18.00
SB4	\$18.00
SB5	\$14.50
SB6	\$11.25
SB7	\$22.50
SB8	\$60.00
SB9	\$90.00

LUNCH MENUS:

L1	\$23.50
L2	\$27.00
L3	\$27.00
L4	\$30.00
L5	\$32.50
L6	\$33.50
L7	\$38.00
L8	\$23.00
L9	\$35.00
L10	\$45.00
L11	\$30.25
LB1	\$42.00
LB2	\$35.00
LB3	\$48.00

DINNER MENUS

D1	\$40.25
D2	\$44.00
D3	\$55.00
D4	\$55.00
D5	\$49.25
D6	\$47.00
D7	\$49.00
D8	\$40.00
SD1	\$49.25
SD2	\$51.50
SD3	\$55.00
SD4	\$58.00
SD5	\$62.00
SD6	\$80.00

All prices are subject to applicable taxes and banquet service charge.

Prices subject to change without notice.

On banquet functions of less than 25 guests, a \$5.00 per person charge will be applied.

Action Stations Culinarian \$150.00 per station

Omelet \$13.00 per person, Belgian Waffles \$11.00 per person



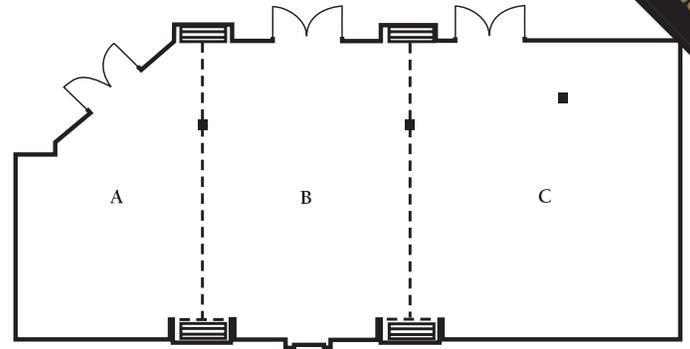
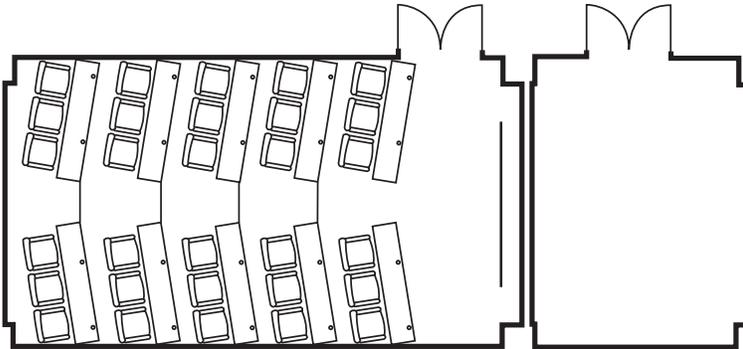
LE PAVILLON HOTEL MEETING FACILITIES

THE LOWER LEVEL COMPLEX

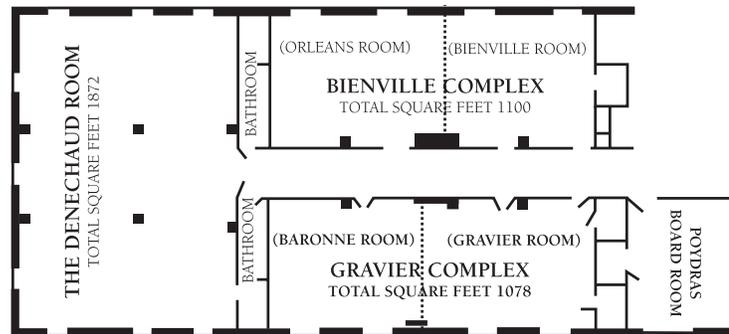
NAPOLEON

JOSEPHINE

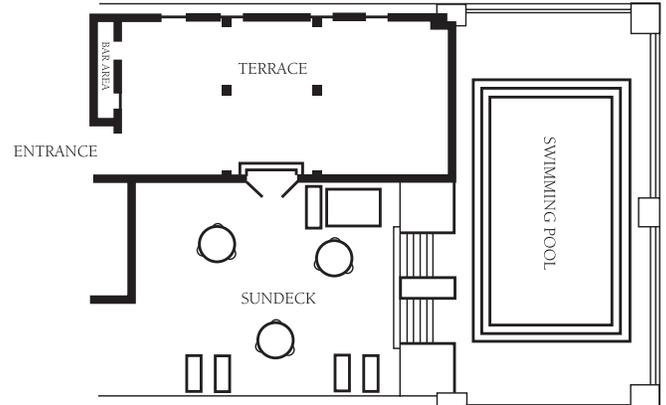
THE VERSAILLES



THE SECOND FLOOR COMPLEX



THE TENTH FLOOR COMPLEX



ROOM NAME	SQ FT	DIMENSIONS	BANQUET	RECEPTION	THEATRE	CONFERENCE	CLASSROOM	U SHAPE
NAPOLEON	652	34 X 19	—	—	30	—	30	—
JOSEPHINE	321	20 X 16	24	25	30	16	12	14
VERSAILLES	1587	57 X 30	140	150	150	56	120	48
VERSAILLES A	375	16 X 30	30	30	24	16	21	18
VERSAILLES B	524	18 X 30	50	50	50	30	36	30
VERSAILLES C	688	23 X 30	60	50	60	30	45	24
DENECHAUD	1872	36 X 52	160	150	200	50	135	50
BIENVILLE COMPLEX	1100	22 X 50	80	100	100	50	60	40
(BIENVILLE ROOM)	528	22 X 24	40	50	50	24	36	18
(ORLEANS ROOM)	572	22 X 26	40	50	50	24	36	24
GRAVIER COMPLEX	1078	22 X 49	80	100	100	50	60	40
(GRAVIER ROOM)	594	22 X 27	40	50	60	24	36	24
(BARONNE ROOM)	484	22 X 22	30	40	40	18	36	18
POYDRAS	261	—	12	—	—	12	—	—
TERRACE (10TH FLOOR)	977	45 X 21'8"	80	100	80	40	50	40



833 Poydras Street, New Orleans, LA 70112
504-581-3111 1-800-535-9095 FAX 1 504 522-5543

HOTEL HISTORY

Poydras Street: the central corridor of the New Orleans business district, minutes away from the Superdome, the Convention Center, and the historic French Quarter. The hub of commerce in the Crescent City. Home to a gleaming procession of modern sky-sculptures and the majestic setting for one of the grandest hotels in New Orleans, Le Pavillon.

Such urban bustle was not always the scene along this parcel of land, once part of the huge plantation belonging to Mr. Jean Gravier, one of the leading citizens of early New Orleans. The property had originally belonged to the Jesuits, who purchased it directly from the Sieur de Bienville, the founder of New Orleans; it fell into Mr. Gravier's hands after the Jesuits were expelled from the region. The plantation produced primarily sugar cane and indigo; but as Gravier's fortune declined, so did the condition of the land.

By the turn of the 19th century, the area was a forbidding outward fringe of the city, described by a writer of the time as a place of "foul deeds and midnight murders...the dismal willows could be heard uttering plaintive sounds with every gust of wind." Cypress thickets and cemeteries; treacherous bogs inhabited by mosquitoes, bats, hoot owls and runaway slaves; the land was a place where "no ordinary courage was required to venture alone." The night was filled with sounds of wild men and beasts, the air thick with intrigue and desperate plots.

Poydras Street was at this time a canal, a murky, stagnant ditch leading into a bassin (basin) which formed a weed-choked pond popular as a hunting spot for geese and snipe. The street leading to the canal, which runs the length of the current hotel property, has born the names of the god Bacchus; the Spanish brigadier general and territorial governor Manuel de Salcedo; and the Baronne de Carondelet, wife of Baron Carondelet, who supposedly planted a rose garden near the spot where the street intersected the canal. The garden failed, but her name remains attached to the street to this day. The area as a whole was known at the time as Faubourg Ste. Marie.

In the early 1830s, the land was reclaimed and filled in by the oldest railroad in the city, the New Orleans and Carrollton, which extended Baronne St. across the Bassin Gravier. Some of the newly restored land was ceded to the city, but the area on which the Hotel now stands remained part of the railroad holdings; hence the name of the short street running behind the Hotel, Carroll Street. The railroad built its main depot on the site; there their horse cars connected with the steam trains from Tivoli Circle (now Lee Circle) and ran six miles upriver to the thriving village of Carrollton.

After the railroad depot fell into disuse, the building was remodeled to accommodate circuses, traveling shows and other spectacles. The old edifice was replaced in 1867 by the National Theatre, frequently called the German Theatre, the scene of performances ranging from the sublime to the absurd.

In the 1870s, the property became embroiled in a series of legal wranglings that continued through the rest of the century and went all the way to the United States Supreme Court; the city attempted a variety of maneuvers to claim the land, but ultimately lost the battle. The property at this time was owned by Mr. Philip Werlein, founder of the famous music

store; the German Theatre became known as Werlein Hall. The building was destroyed by a suspicious fire in 1889.

In 1899, after the final disposition of the legal proceedings, the property was acquired by La Baronne Realty Company, who erected a spectacular palace called the New Hotel Denechaud. The old Hotel Denechaud had stood on the corner of Carondelet and Perdido Streets, and had been considered perhaps the finest hotel in the South; the new hotel was intended to carry its great tradition of continental splendor even further.

The eminent New Orleans architects, Toledano and Woggan, assisted by Rathbone E DeBuys, designed the new structure; construction was by the New York firm of Milliken Brothers. Completed in 1907, the Hotel achieved new heights of elegance and luxury; among its more unusual features were the first hydraulic elevators ever to be installed in New Orleans and the first basement ever built in the city. Electric lighting was also among the array of then-modern features.

The New Hotel Denechaud received instant international acclaim as a monument to refined taste and luxurious accommodation; in the heyday of the Grand Hotels, the Denechaud was one of the Grandest. A seemingly endless parade of famous people passed through its doors, and events of great glamour and magnitude transpired under its roof. Through wars, Prohibition, the Great Depression and the advent of the horseless carriage, the Hotel sustained and enhanced its reputation as one of the finest in the world.

In 1970, ownership of the hotel passed into new hands, and a major restoration project was undertaken. While maintaining an extraordinary sensitivity to the beauty of the original architecture and interior design, a bevy of modern luxury features were added, wedding the glory of the past to the refinements of the present. Crystal chandeliers from Czechoslovakia, marble floors from several locations around the continent, marble railings from the lobby of the Grand Hotel in Paris, spectacular Italian columns to grace the exterior, and fine art and antiques from the world over have found a home in New Orleans. Here they are joined by high-tech communications capabilities, a variety of convenient guest services, and all of the amenities a modern hotel should provide. The spacious, exquisitely furnished rooms and suites welcome each visitor to a comfortable, deluxe home away from home. Crowning it all is the rooftop pool and patio, the perfect place for a refreshing swim with a spectacular view of the Crescent City and the vast, sweeping Mississippi River. To complete the renaissance of this living legend, the hotel was renamed Le Pavillon.

On June 24, 1991, Le Pavillon was placed on the National Register of Historic Places by the U.S. Department of the Interior.

In a steel and glass world of lightning-paced uniformity, the age of the grand Hotels almost seems like ancient history. Only a privileged few of today's travellers are fortunate enough to find themselves surrounded by the timeless luxury and magnificent service that are the reminders of a more genteel time of relaxing days and sophisticated, sparkling nights. Such a place, such a time, lives on today in the historic magnificent Le Pavillon Hotel.