

# Le Pavillon Hotel

“The Belle of New Orleans”



*Congratulations on your engagement!*

*Thank you for considering **Le Pavillon Hotel** to celebrate your Wedding. I know you'll find our menus very tempting and our amenities incomparable. And this is just the beginning~~~~*

*The following information can be helpful in your planning:*

- *We would be delighted to customize our menu and beverage packages. Please let us know what you and your groom would relish on your wedding day and our Chef and Sommelier will be sure to delight you!*
- *We also specialize in engagement parties, rehearsal dinners, bridal luncheons, teas, showers and after wedding brunches. Consider us **THE** venue to cater all of your events.*
- *Ceremony locations are available at **Le Pavillon**. Our lovely Denechaud and Versailles Ballrooms or the Bienville Suite all offer the right spot to proclaim your love and devotion!*
- *“Where will all of our guests stay?” We assure you they'll adore the luxury of our guest rooms, enjoy the cuisine of our restaurant, and imbibe in the delightful atmosphere at our bar. They can work out in the gym and enjoy sunning in the gorgeous rooftop pool or relax in the Jacuzzi. We've got everything to assure all of your guests are pampered. Contact the sales office at 620-4127 for special Wedding rates.*
- *There is parking available for the celebration guests in the lot adjacent to the hotel. They will extend a special rate to your Wedding guests and add personnel to assure that your guests are quickly assisted.*
- *As your Wedding specialist, I would be delighted to assist you in planning not only the celebration but offer you a host of services from other Wedding professionals.*

*Please call or email me to assist in your planning and to schedule a visit to the exquisite **Le Pavillon Hotel**. We look forward to making your Wedding the day you have both always dreamed!*

*My Best,*

*Gwen DeFrait*

*Director of Catering*

*Specializing in Wedding Celebrations*

*800-535-9095*

*504-620-4126*

*[gdefraites@lepavillon.com](mailto:gdefraites@lepavillon.com)*

**Le Pavillon Hotel • 833 Poydras Street • New Orleans, LA 70112  
Phone 504-581-3111 • Fax 504-522-5543 • Toll Free 800-535-9095**

# *Wedding Celebration Amenities*

*Le Pavillon Hotel offers a delightful Wedding amenity package when you host your Wedding reception in one of our beautiful ballrooms.*

## *Butlered Champagne\*\**

*To welcome all of your guests to this festive occasion*

## *The Wedding Cake\*\*\**

*From a historic New Orleans family bakery*

## *Silver Coffee Service*

*Richly brewed, aromatic coffee in elegant silver service*

## *A Professional Attendant*

*To service your every whim*

## *Deluxe Accommodations*

*For your honeymoon night in a luxurious “fit for royalty” bed*

## *Le Pavillon Hotel Logo Bath Robes for the Bride & Groom*

*“Slip into something more comfortable” on your Wedding night and take home your own set as a fond remembrance*

## *Champagne and Hors d'Oeuvres in your Guestroom*

*The Wedding attendant will prepare a sampling of treats and accompany it with a bottle of “sparkle” to enjoy in your room*

## *Gift Certificate for Breakfast for Two*

*Enjoy your first meal as a married couple compliments of **Le Pavillon Hotel***

*\*Amenity package requires that food and beverage minimums specified in the hotel-client contract are met.*

*\*\*When purchasing a per person full bar package. \*\*\*Included with Reception Menus only.*

# *“Simply Elegant”*

*~Butler Service~*

*Hors d'Oeuvres*

*~~~*

*Butterflied Fried Shrimp*

*Beef Teriyaki Brochettes*

*Wild Mushroom Purses*

*Sesame Chicken with Orange Marmalade*

*Crawfish Bouchées*

*Parmesan Stuffed Peppadews*

*Artichoke Hearts Wrapped in Bacon*

*Mini Muffelettas*

*Garde Manger Display*

*~~~*

*Fruits of the Tropic & Sliced Melon*

*With Yogurt Dipping Sauce*

*-*

*Fresh Grilled & Marinated Vegetables and Relishes*

*With Parmesan Peppercorn Dipping Sauce*

*Silver Chafer Buffet Service*

*~~~*

*Farfalle, Chicken & Mushrooms in Alfredo Sauce*

*~*

*Penne with Seafood Etouffe'*

***\$40.00 per person***

*All prices are subject to 20% gratuity and applicable sales tax*

*Minimum of 75 Guests*

# *“A Classic Tradition”*

## *~Butler Service~*

### *Cold Canapés*

~~~

*Shrimp Canapés,  
Smoked Salmon with Caviar and Dill*

### *Hot Hors d'Oeuvres*

~~~

*Coconut Butterflied Shrimp,  
Miniature Beef Wellington,  
Pecan Crusted Duck on Crustini with Mango Chutney,  
Artichoke Hearts Parmesan*

## *~Displays~*

### *Garde Manger*

~~~

*Fruits of the Tropic & Sliced Melon  
With Yogurt Dipping Sauce*

-

*Fresh Grilled & Marinated Vegetables  
With Parmesan Peppercorn Dipping Sauce*

-

*Baked Oysters Rockefeller and Bienville on the Half Shell*

## *~Action Stations with Culinarrians~*

### *Pasta*

*(Select two pastas and two sauces)*

~~~

*Sea Shell, Tri-Colored Rotini, Bow Tie, Penne*

*With*

*Marinara, Alfredo, Pesto, or Seafood Sauce*

### *Carving*

*(Select one of the following)*

~~~

*Bourbon Glazed Ham, Cajun Roasted Top Round of Beef,  
Sweet & Spicy Pecan Crusted Pork Loin,  
Orange & Rosemary Roasted Turkey  
Served with Rolls and Condiments and Relishes*

***\$45.00 per person***

*All prices are subject to 20% gratuity and applicable sales tax  
Minimum of 75 Guests*

## *“A Night to Remember”*

### *~Butler Service~*

#### *Cold Canapés*

~~~

*Shrimp Canapés,  
Apricots with Boursin,  
Smoked Salmon with Caviar & Dill  
Hot Hors d'Oeuvres*

~~~

*Miniature Beef Wellington,  
Butterflied Shrimp,  
Coconut Chicken,  
Roasted Tomato & Basil Bruschetta*

### *~Displays~*

#### *Garde Manger*

~~~

*International Cheeses & Fresh Fruits of the Tropic  
Served with Assorted Wafers*

-

*Fresh Grilled & Marinated Vegetables  
With Parmesan Peppercorn Dipping Sauce*

### *~Silver Chafer Buffet Service~*

*Pecan Crusted Duck with Mango Chutney and Caramelized Sweet Potatoes*

-

*Baked Oysters Rockefeller & Bienville on the Half Shell*

### *~Action Stations with Culinarrians~*

#### *Carving*

*(Select two of the following)*

~~~

*Bourbon Glazed Ham, Cajun Roasted Top Round of Beef,  
Sweet & Spicy Pecan Crusted Pork Loin,  
Orange & Rosemary Roasted Turkey  
Served with Rolls and Condiments & Relishes*

#### *Pasta*

*(Select two pastas and two sauces)*

~~~

*Rotini, Penne, Ravioli, Farfalle or Tortellini*

*With*

*Bolognese, Marinara, Alfredo, Pesto or Seafood Sauce*

***\$55.00 per person***

*All prices are subject to 20% gratuity and applicable sales tax*

*Minimum of 100 Guests*

# *“One Enchanted Evening”*

*~Butler Service~*

*Cold Canapés*

~~~

*Lump Crab Canapé,  
Apricots with Boursin*

*Hot Hors d'Oeuvres*

~~~

*Miniature Beef Wellington,  
Bacon Wrapped Scallops,  
Corn Battered Butter fried Shrimp  
Artichoke and Chèvre Cheese Puffs,  
Wild Mushroom Purses*

*~Displays~*

*Smoked Salmon*

*Nova Scotia Smoked Salmon served with chopped onions, eggs, capers,  
cream cheese and miniature bagels.*

*Silver Chafer Buffet Service*

*Petit Lamb Chops with Minted Honey over Pecan Wild Rice*

-

*Baked Oysters Rockefeller & Bienville on the Half Shell*

*Garde Manger*

~~~

*Fresh Fruit of the Tropic & Sliced Melon  
International & Domestic Cheeses served with assorted Wafers*

-

*Fresh Grilled & Marinated Vegetables  
with Parmesan Peppercorn Dipping Sauce*

*~Action Stations with Culinarrians~*

*Carving*

*(Select two of the following)*

~~~

*Cajun Spiced Sirloin, Bourbon Glazed Ham,  
Sweet & Spicy Pecan Crusted Roast Pork Loin,  
Orange & Rosemary Roasted Turkey  
Served with Rolls and Condiments & Assorted Relishes*

# *“One Enchanted Evening”*

*Page 2*

## *Soup*

*(Select one of the following)*

*~ ~ ~*

*Corn & Crab Chowder, Seafood Bisque,  
Creole Gumbo, Oyster & Artichoke Soup*

## *Pasta*

*(Select two pastas and two sauces)*

*~ ~ ~*

*Rotini, Sea Shell, Ravioli, Farfalle or Tortellini  
With  
Bolognese, Marinara, Alfredo, Pesto or Seafood Sauce*

***\$70.00 per person***

*All prices are subject to 20% gratuity and applicable sales tax  
Minimum of 100 Guests*

# *“An Elite Extravaganza”*

*~Butler Service~*

*Hors d'Oeuvres*

*~~~*

*Coconut Lobster, Bacon Wrapped Scallops, Cranfish Bouchees,  
Fig & Goat Cheese Flatbread, Miniature Beef Wellington,  
Asian Chicken Sate'*

*~Displays~*

*Seafood Station*

*~~~*

*Iced Jumbo Shrimp, Marinated Crab Claws, and  
Raw Oysters on the Half Shell served with Lemons,  
Cocktail, Remoulade & Horseradish Cream Sauces*

*-*

*Smoked Salmon*

*~~~*

*Nova Scotia Smoked Salmon served with chopped onions, eggs, capers,  
cream cheese and miniature bagels*

*Silver Chafer Buffet Service*

*Pecan Crusted Duck with Mango Chutney over Caramelized Sweet Potatoes  
Baked Oysters Rockefeller & Bienville on the Half Shell*

*Garde Manger*

*~~~*

*Chef's Pate and International & Domestic Cheese Display  
Served with Fresh Fruit of the Tropics and an Assortment of Wafers*

*-*

*Fresh Grilled & Marinated Vegetables with Blue Cheese Dipping Sauce*

*~Action Stations with Culinarians~*

*Carving*

*(Select two of the following)*

*~~~*

*Grilled Tenderloin with Garlic Sauce,  
Boneless Leg of Lamb with Peppercorn and Dijon,  
Orange & Rosemary Roasted Turkey,  
Bourbon Glazed Ham  
Served with Rolls and Condiments and Assorted Relishes*



# *“An Elite Extravaganza”*

*Page 2*

## *Pasta*

*(Select two pastas & two sauces)*

*~ ~ ~*

*Penne, Tortellini, Rigatoni,  
Vermicelli, Farfalle, or Cavatappi,  
with*

*Bolognese, Thai Peanut, Southwest Chipotle, Marinara, Alfredo, Pesto or Seafood Sauces*

## *Soup*

*(Select two of the following)*

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*Creole Gumbo, Seafood Bisque, Roasted Corn & Crab Bisque,  
Oyster & Artichoke Soup, Andouille & Corn Chowder*

***\$90.00 per person***

*All prices are subject to 20% gratuity and applicable sales tax*

*Minimum of 100 Guests*

# *“An Evening in Paradise”*

## *~Butler Service~*

### *Cold Canapés*

~~~

*Bay Scallops with Ginger,  
Shrimp with Roquefort Cream Cheese,  
Smoked Salmon with Caviar & Dill,  
Cherry Tomatoes Stuffed with Crawfish Remoulade*

### *Hot Hors d'Oeuvres*

~~~

*Crab Stuffed Mushrooms, Miniature Beef Wellington,  
Coconut Lobster,  
Raspberry & Brie Beggars Purses*

### *Seafood Station*

~~~

*Chilled Fresh Lobster with Tarragon Aioli,  
Jumbo Boiled Shrimp, Marinated Crab Claws,  
Raw Oysters on the Half Shell served with Lemons,  
Cocktail, Horseradish & Remoulade Sauces*

## *~Silver Chafer Buffet Service~*

*Pecan Encrusted Duck with Orange Glaze and Caramelized Sweet Potatoes*

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*Chargrilled Oysters on the Half Shell*

## *~Action Stations with Culinarians~*

### *Pasta*

*(Select two pastas and two sauces)*

~~~

*Penne, Tortellini, Rigatoni,  
Farfalle, Vermicelli, or Cavatappi,  
with*

*Bolognese, Southwest Chipotle, Asian Thai Peanut, Alfredo, Pesto, or Seafood Sauce*

### *Garde Manger*

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*Pate and International & Domestic Cheese Display  
Served with Fresh Fruit of the Tropics and an Assortment of Wafers*

-

*Fresh Asparagus in Prosciutto  
Beefsteak Tomatoes with Mozzarella & Basil*

# *“An Evening in Paradise”*

*Page 2*

## *Carving*

*(Select two of the following)*

~~~

*Roast Tenderloin Stuffed with Roquefort, Wild Mushrooms & Spinach,  
Pistachio Encrusted Leg of Lamb, Cajun Roasted Breast of Turkey,  
Sweet and Spicy Pecan Crusted Pork Loin  
Served with Rolls and Condiments*

## *Soup*

*(Select two of the following)*

~~~

*Corn & Crab Chowder, Seafood Bisque,  
Creole Gumbo, Oyster & Artichoke Soup*

## *Chocolate Fondue & French Pastry*

*Assorted Fresh Fruit & Petite Gateaux*

*Select Swiss Chocolate Genoise, Dark Chocolate Ganache or White Chocolate Anglaise*

***\$125.00 per person***

*All prices are subject to 20% gratuity and applicable sales tax*

*Minimum of 100 Guests*

# ***“Le Pavillon Specialties”***

*Customize your own reception by adding  
the following items to one of the previous menus.*

***Soup Station*** *(Select two of the following)*

*Corn & Crab Chowder, Creole Gumbo, Seafood Bisque or  
Oyster & Artichoke*

***\$15.00 per person***

***Seafood Station*** *(Select two of the following)*

*Jumbo Boiled Shrimp, Marinated Crab Claws or Raw Oysters on the Half Shell  
With Lemons, Cocktail, Remoulade & Horseradish Sauces*

***Market Price***

***Carving Station*** *(Select two of the following)*

*Bourbon Glazed Ham, Cajun Roasted Top Round of Beef,  
Sweet & Spicy Pecan Crusted Pork Loin, Rosemary Roasted  
Breast of Turkey, Pistachio Encrusted Leg of Lamb*

***\$30.00 per person***

***Sauté Station*** *(Select two of the following)*

*Shrimp Scampi, Ocean Scallops in Pesto Cream, Escargot Champignon  
Port Demi Glace, Veal Scaloppini Dijonnaise, Steak Diane*

***Market Price***

***Smoked Salmon with Condiments***

*Nova Scotia Salmon with Onions, Capers, Egg, Cream Cheese & Bagels*

***\$15.00 per person***

***International & Domestic Cheeses with Wafers***

***\$8.00 per person***

***Gourmet Sushi Boat***

*An assortment of fresh Sushi and Rolls displayed in a wooden boat  
With green wasabi, soy sauce and ginger shavings*

***Market Price***

***Caviar Station***

*Red, Green & Black Caviar served in an Ice Carving  
With Peppered Frozen Stolichnaya Vodka*

***Market Price***

***Ice Carvings:*** *Custom Designed for your event*

*Letters/Numbers  
Figurines*

***Priced According to Design Intricacy***

***Deli Sandwich Bites***

*Assortment of meats, salads and cheese on white,  
wheat, & rye bread or miniature croissants*

***\$195.00 per hundred***

***Embellished Pasta Station*** *(select three of the following)*

*Hearts of Artichoke, Fresh Mushrooms, Gorgonzola Cheese,  
Chicken, Shrimp, or Andouille*

***\$15.00 per person***

*All prices are subject to 20% gratuity and applicable sales tax*

# Beverage Packages

## Wine, Beer & Sodas - \$35 per person for 3 Hours

Each additional hour is \$8.00 per person per hour based on the guaranteed head count.

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## Call Brand Bar - \$40 per person for 3 Hours:

*Bourbon - Jim Beam, VO*

*Vodka - Absolut*

*Scotch - Cutty*

*Gin - Beefeaters*

*Rum - Bacardi*

Each additional hour is \$9.00 per person per hour based on the guaranteed head count.

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## Premium Brand Bar - \$45 per person for 3 Hours:

*Bourbon - Maker's Mark, Jack Daniels, Canadian Club*

*Vodka - Ketel One*

*Scotch - Glen Fiddich*

*Gin - Bombay*

*Rum - Bacardi (Amber or Silver)*

Each additional hour is \$10.00 per person per hour based on the guaranteed head count.

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## Connoisseur Brand Bar - \$55 per person for 3 Hours:

*Bourbon - Crown Royal, Knob Creek*

*Vodka - Grey Goose*

*Scotch - McCallan 12 Year Old*

*Gin - Bombay Sapphire*

*Rum - Bacardi 8*

Each additional hour is \$15.00 per person per hour based on the guaranteed head count.

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**Full Bar Service includes House Wines, Sparkling Wine,  
Bottled Domestic and Imported Beers, Sodas, Mixers and Garnishes**

*All prices subject to 20% gratuity and applicable sales tax.  
Minimum of 75 Guests for Bar Service. One Bartender per 75 Guests.*

# Recommended Resources

## **Bands/Trios**

- Jerry Christopher Band....contact Jerry Christopher (504) 885-6138, (504) 5231-1890; [jcbejb@bellsouth.net](mailto:jcbejb@bellsouth.net)
- Groovy 7 ... Delila Seruntime, 504-343-2311, [groovy7info@gmail.com](mailto:groovy7info@gmail.com)
- The Topcats....(504) 443-4303; [thetopcats@thetopcats.com](mailto:thetopcats@thetopcats.com)
- Bucktown All-Stars...[www.bucktownallstars.com](http://www.bucktownallstars.com), (504) 920-7827
- Joe Simon's Jazz...contact (504) 365-0808
- Jimmy Maxwell's Orchestra/New Orleans Entertainment...contact Jimmy Maxwell, (504) 391-9810

## **Photographers**

- Arte De Vie ... (504) 592-3522, [www.artedevie.com](http://www.artedevie.com)
- Bob Bradford...(504) 943-2622, [www.bobbradford.com](http://www.bobbradford.com)
- David Tompkins Photography...(504) 738-7944, [www.davidtompkinsphotography.com](http://www.davidtompkinsphotography.com)

## **Florists**

- Grow With Us Florist ... (504) 837-9449
- Bee's Florist ....(504) 830-4031
- Plant Gallery ... (504) 524-3716
- Dunn & Sonnier...(504) 524-3235

## **Disc Jockeys**

- Countdown Sound...(985) 845-8171 or (877) 233-8171
- Mobil Music Unlimited...(504) 466-9209 or (800) 466-9209

## **Harpist/Violinist/Heralding Troubadours**

- Karen Rose ... (504) 835-9535

## **Horse-Drawn Carriages**

- Mid City Carriages... (504) 581-4415
- Royal Carriages...(504) 382-2207

## **Officiates**

- John Zimmer...(504) 834-6544
- Judge Nicholas J. Lacoste, Jr....(504) 421-6631; (985) 641-8995

## **Limousines**

- Limousine Livery (504) 561-8777
- American Luxury Limousine... (504) 269-5466
- Nicoll's Limousine...(504) 454-7722

## **Spa ~ Salon**

- Spa Atlantis...(504) 566-8088
- Belladonna... (504) 891-4393

## **Gifts ~ Favors**

- Bittersweet Confections...(504) 523-COCO; [bittersweetconfections.com](http://bittersweetconfections.com)
- Godiva Chocolatier...(504) 834-3278