

Weddings

AT

**Ace Hotel
New Orleans**

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.

You'll also receive a complimentary wedding night in our 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

Linens

Glassware

Bistro Lights in Courtyards

Bevelo Lanterns in Barnett Courtyard

Sample Reception Menu

Starting at \$85 per person Exclusive of tax, service and gratuity.
Includes three hour well bar.

Passed Hors D'oeuvres

1/2 hour

Deviled Egg

shrimp salad

Chicken Biscuit Sliders

calabrian honey

Short Rib Grillade Grit Cup

salsa verde

Arancini

creole tomato cream

Salad

Ace Muffaletta Salad

mixed greens, artichoke, olive, carrot, cherry tomato, sesame crouton, parmesan, red wine vinaigrette

Traditional New Orleans

Classics

BBQ Shrimp & Grits

tasso ham, green onions

Pasta

Mafalde

andouille, piperade, mozzarella

Contemporary Southern

Protein

Blackened Beef Tenderloin

cajun spices

Sides

Green Bean Almondine

Corn, English Pea, & Edamame

Maque Choux

vegetarian

Additional Selections
Passed Hors D'oeuvres

New Orleans

Mini Muffuletta

olive salad, ham, salami,
mozzarella, provolone

Parmesan Broccoli Beignets

meyer lemon

Fried Gulf Oyster

remoulade

Blackened Shrimp Skewer

pearl onion, roasted pepper,
lemon aioli

Crab Cake

creole mustard aioli

Cajun Boudin Bite

sweet pepper relish

Crab Salad

avocado, fennel, cucumber

Tasso Ham Hushpuppy

basil creme

Contemporary

Mediterranean Antipasto Skewer

olive, mozzarella, artichoke heart

Hamachi Crudo

sesame ginger vinaigrette,
edamame

Fried Eggplant

roasted pepper & tomato
vinaigrette

Meatballs

guanciale, tomato, parmesan

Gorgonzola Fig

balsamic, mint

Kalamata & Artichoke Tart

sun dried tomato mousseline

Endive Spears

chevre, poached pears,
candied walnuts

Wild Mushroom Profiterole

black garlic soubise

BBQ Shrimp & Grits

tasso ham, green onions

Andouille Sausage en Croute

dijon mustard

Spanikopita

cucumber tzatziki

Salads

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

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

Pasta

Canestri

cacio e pepe (vegetarian)

Gemelli

creole tomato, basil pesto
(vegetarian)

Fusilli

crawfish monica

Rigatoni

pork shoulder, collard greens,
amatriciana

Farfalle

green tomato, almond pesto,
shrimp

Orecchiette

duck confit, charred broccolini,
lemon, chile

Butternut Squash Ravioli

pecan brown butter

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

1:1 exchanges can be made at
no additional charge per each
category to enhance your menu
with additional selections.

Additions to Each Station

Hors d'oeuvres

\$5 per person

Salads

\$7 per person

Traditional
New Orleans Classics

\$8 per person

Pasta

\$8 per person

Contemporary
Southern Proteins

\$10 per person

Contemporary
Southern Sides/Vegetables

\$5 per person

Menu Add Ons

Stationary Boards

choice of one - \$10 per person

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

Raw Bar

\$20 per person

Gulf Oysters

Boiled Louisiana Shrimp

Marinated Blue Crab Claws

cocktail sauce, mignonette, lemon, hot sauce, ponzu

Carving Station

\$5 per person, minimum 60 guests

Any of the proteins on our Contemporary Southern station can be turned into a carving display. Accompanying sauces, dinner rolls, and chef attendant included in the price.

Desserts

\$5 per person, choice of one

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, choice of one

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

chocolate chip, vanilla milk

Additional Hours

Ask your Event Manager for pricing on extending the party.



Bar Packages

3 Hour Bar Packages include two beers and two wines, soft drinks, mixers, garnishes.

Well

(included)

Deluxe

+ \$5 per person

Luxury

+ \$15 per person

Additional Hours

\$8 per person



Beer

Clean State IPA
Abita The Boot

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: Montmartre

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: Cavicchioli Prosecco

Specialty Drinks

choice of 3, \$7 per person

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



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