



New Orleans Downtown Marriott at the Convention Center



New Orleans Downtown Marriott at the Convention Center 859 Convention Center Blvd. New Orleans, La. 70130 Telephone: 504.613.2888 Fax: 504.613.2860

Breakfast Main Page

[b]Continental Breakfast [/b]

Sunrise | 24 Individual Dannon® Yogurts Assorted Fresh Baked Pastries to include: Croissants, Fruit Danishes, Assorted Muffins, Sliced Seasonal Fruit and Assorted and Chilled Fruit Juices: Orange, Cranberry, Grapefruit, and Apple Fit For You | 26 Individual Dannon® Yogurts, House Made Granola, Whole and Sliced Seasonal Fruit, Fresh Baked Bran and Low Fat Apple Cinnamon Muffins, Oatmeal with Brown Sugar and Golden Raisins, and Assorted Chilled Fruit Juices: Orange, Cranberry, Grapefruit, and Apple

All breakfast's include: Starbucks® Coffee (Regular and Decaffeinated) and Tazo® Specialty Hot Teas.

Prices are based on 1 hour of service.

A customary 24% taxable service charge and sales tax will be added to the prices

Breakfast Main Page

[b]Continental Breakfast Enhancements and Stations [/b]

Creole Breakfast Hash | 8

Broken Yolk Sandwich | 6

Seasonal Fruit Crepe | 10

Breakfast Burritos | 5

Kellogg® Cereal Bar | 4

Pecan Crusted French Toast | 6

Yogurt Parfait | 5

Smoked Salmon Display to include Capers, Onions, Boiled Eggs and Toast Points | 5 per person

Scrambled Egg, Ham, and Cheese Croissants | 48 per Dozen

Assortment of Gourmet Breakfast Biscuits - choice of Sausage or Ham | 60 per Dozen

Assorted Bagels with Cream Cheese | 48 per

Dozen Beignets | 48 per Dozen

Stations

Sweet Potato Crepes Station | 8

With a Southern Pecan Praline Filling topped with Citrus Scented Whipped Cream

French Toast Station | 8

With Grand Marnier Mixed Berries served with Warm Vermont Maple Syrup

Omelet Station | 10

Fresh Eggs Cooked to Order including Egg Whites. Fillings to Include: Applewood Smoked Bacon, Onions, Peppers, Mushrooms, Spinach, Tomatoes, Andouille Sausage, Crawfish, Mozzarella and Cheddar Cheese

Homemade Creole Hash Station | 10

Andouille Sausage, Crawfish, Shredded Potatoes, Diced Tomatoes, topped with Green Onions, Parmesan Cheese and Scrambled Eggs

An Attendant Fee of \$125 will be charged for all stations. One Station Attendant per 50 Guest is recommended.

An additional fee of \$125 dollars will be charged for functions under 20 people.

A customary 24% taxable service charge and sales tax will be added to the prices.

Breakfast Main Page

[b]Breakfast Buffet[/b]

The American Breakfast Buffet | 32

Assorted Kellogg's® Cereals with Milk and Seasonal Berries Freshly Baked Gourmet Croissants, Fruit Danishes, and Assorted Muffins
Sliced Seasonal Fruit Freshly Scrambled Eggs Applewood Smoked Bacon Southern Grits Assorted Dannon Yogurts Chilled Fruit Juices

N'awlins Buffet | 42

Freshly Baked Gourmet Croissants, Fruit Danishes, and Assorted Muffins Southern Cheese Grits Homemade Creole Hash Potatoes
Pecan Crusted French Toast with Warm Vermont Maple Syrup and Powdered Sugar Jumbo Lump Crab and Asparagus Frittata
Applewood Smoked Bacon Sliced Seasonal Fruit Chilled Fruit Juices

All Breakfast Buffets Include: Starbucks® Coffee (Regular and Decaffeinated) and Tazo® Specialty Hot Teas

An additional fee of \$125 will be charged for buffets under 20 ppl.

A customary 24% taxable service charge and sales tax will be added to the prices.

Breakfast Main Page

[b]Plated Breakfast [/b]

American Classic | 26

Freshly Baked Gourmet Muffins, Danishes, Pastries, Yogurt Parfaits, Freshly Scrambled Eggs, Applewood Smoked Bacon,
and Breakfast Potatoes
French Toast | 25

Freshly Baked Gourmet Muffins, Danishes, Pastries, Yogurt Parfaits, Pecan Crusted French Toast with Grand Marnier and Mixed
Berries
Cajun Wake Up Creole Hash | 29

Freshly Baked Gourmet Muffins, Danishes, Pastries, Yogurt Parfaits, Scrambled Eggs with a House Made Andouille and Potato Hash
with Grilled Sour Dough

All Plated Breakfasts Include: Starbucks® Coffee (Regular and Decaffeinated) and Tazo® Specialty Hot Teas

An additional fee of \$125 will be charge for functions under 20 people

Lunch

Gourmet Boxed Lunches

Traditional New Orleans Muffalettas | 30

Capicola, Mortadella, Salami with Swiss and Mozzarella Cheese topped with Olive Salad and Spicy Creole Mustard
Roast Beef | 30

French Baguette with Havarti Cheese, Shaved Iceberg Lettuce, Tomatoes, Horseradish Sauce and Mayo
Grilled Chicken Caesar | 30

Flour Tortilla with Shaved Romaine Lettuce, Roasted Red Pepper, Shredded Asiago and Caesar Dressing
Cajun Chicken | 30

Onion Kaiser with Blackened Chicken, Vine Ripened Tomatoes, Shredded Iceberg Lettuce, Mayo and Tobasco Aioli
Turkey Wrap | 30

Tortilla Wrap with Tomato Salsa, Red Leaf Lettuce, Smoked Turkey Breast, Bacon, Pepper Jack Cheese, and Garlic Aioli
Grilled Vegetable Wrap | 30

Spinach Wrap with Buffalo Mozzarella Cheese, Sun Dried Tomato, and Kalamata Olive Spread tossed in Balsamic Vinaigrette

All Sandwiches served with Assorted Condiments, Cajun Potato Salad, Potato Chips, Whole Fruit, and Cookie. Box Lunches do not include beverages.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Lunch

Cold Plated Lunches

Grilled Chicken Caesar Salad | 26

Grilled Chicken Breast, Chopped Romaine with Kalamata Olives, Roma Tomatoes, Shaved Parmesan and Caesar Dressing

Choice of Dessert

Lunch selection include an assortment of breads, Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Iced Tea.

An additional fee of \$125 will be charged for meals under 20 people. Prices are per person.

A customary 24% taxable service charge and sales tax will be added to prices.

Lunch

Plated Entrées

Lemon and Thyme Chicken Breast | 37

Over Southern Braised Greens, Dirty Rice and Sauce Au Jus
Seared Herbed Chicken Breast | 38

Over Roasted Garlic Mashed Potatoes, Seasonal Vegetables and Rosemary Au Jus
Grilled Pork Chop | 39

Over Mashed Sweet Potatoes, Baby Spinach with a Citrus Gastrique Sauce
Seared Barbeque Salmon | 41

Over a Wild Mushroom Risotto with Grilled Asparagus, Tomatoes, and Chive Oil
Blackened Gulf Fish | 43

Over a Sweet Potato and Andouille Hash with Seasonal Vegetables and a Cajun Cream Sauce
Filet Mignon | 49

Buttermilk Country Style Mashed Potatoes, Roasted Corn Maque Choux, Red Wine and Caramelized Shallot Demi
All Lunches Include: Crescent City Salad to include Spring Mix Salad with Cherry Tomatoes, Carrots, Candied Pecans, and Creole Sugar Cane Vinaigrette, Artisan Rolls and Butter, Iced Tea, Coffee Service, Dessert Selection
An additional fee of \$125 will be charged for meals under 20 people.
A customary 24% taxable service charge and sales tax will be added to prices.

Lunch

Vegetarian Entrees

Wild Mushroom Strudel | 30

With a Boursin Cream Sauce
Vegetable Risotto | 30

With Grilled Asparagus and Shaved Parmesan Cheese
Vegetable Lasagna | 30

Grilled Seasonal Vegetables with Mozzarella and Boursin Cheese with Creole Marinara Sauce

All Lunches Include: Crescent City Salad to include Spring Mix Salad with Cherry Tomatoes, Carrots, Candied Pecans, and Creole Sugar Cane Vinaigrette, Artisan Rolls and Butter, Iced Tea, Coffee Service, Dessert Selection

An Additional \$125 will be charged for meals under 20 people.

A customary 24% taxable service charge and sales tax will be added to prices.

Lunch

Lunch Buffets

Subs and Salads | 37

Choice of Two Po-Boys

Spinach Salad with a Citrus Vinaigrette Dressing, Zapps Potato Chips, Tri-Colored Cheese Stuffed Tortellini Pasta Salad with Fresh Arugula, Feta Cheese and Roasted Red Peppers

Pecan Praline Cheesecake

Choice of Po-Boys:

Cajun Chicken Salad with Shredded Iceberg Lettuce and Sliced Tomatoes

Turkey Wrap with Tomato Salsa, Red Leaf Lettuce, Smoked turkey Breast, Bacon, Pepper Jack Cheese and Garlic Aioli

Traditional New Orleans Muffaletta

Roast Beef with Havarti Cheese, Shredded Iceberg Lettuce, Sliced Tomatoes and Horseradish Mayonnaise

Grilled and Marinated Portabella Mushroom, Roasted Peppers, Caramelized Onion & Mozzarella Cheese (Vegetarian Option)

All Lunch selections include an assortment of breads, Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Iced Tea.

Add Soup to Buffet | Additional \$4.00 per person

An additional fee of \$125 will be charged for buffets under 20 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Lunch

Lunch Buffet

Julia Street Deli | 40

Roasted Corn and Crab Chowder

Cajun Potato Salad

Mixed Greens Salad with Candied Pecans, Gorgonzola Cheese and Steen's® Cane Syrup Vinaigrette

Zapp's Potato Chips

Thinly Sliced Deli Meats (Smoked Turkey, Black Forest Ham, and Roast Beef)

Sliced Cheese Platter (Provolone, Cheddar, Swiss and Pepperjack Cheese)

White, Wheat, and Sourdough Breads

Vine Ripened Tomatoes, Red Leaf Lettuce, Sliced Pickles,

Creole Mustard, Mayonnaise, and Horseradish Cream

Taste of New Orleans | 42

Seafood Gumbo with Lump Crabmeat, Shrimp and Andouille Sausage with White Rice

Cajun Potato Salad

NOLA Slaw made with Steen's Cane Syrup

Blackened Catfish

Andouille Sausage Jambalaya

Bacon Braised Collard Greens

Jalapeno and Cheese Corn Bread

Both Buffets come with Bourbon Pecan Pie as Dessert

All Lunch selections include an assortment of breads, Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and iced tea.

An additional fee of \$125 will be charged for buffets under 20 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Lunch

Lunch Buffets (Continued)

Italiana | 44

Tuscan Style Minestrone

House Made Garlic Bread

Marinated and Grilled Zucchini, Squash, Eggplant, and Peppers

Steamed Asparagus

Sauteéd Portobello Mushrooms

Penne Pasta with Chicken Breast with Marinara and Fresh Shaved Parmesan

Tiramisu

Mississippi Delta | 45

Seafood Gumbo with Lump Crabmeat, Shrimp and Andouille Sausage with White Rice

Tchoup Salad: Romaine Lettuce, Chopped Tomatoes, Spicy Boiled Corn, Green Onions, and Ravigote Dressing

Roasted Bourbon Marinated Pork Loin with Citrus Demi Sauce

Grilled Chicken Breast with Creole Sauce

Blackened Green Beans with Smothered Onions

Mashed Sweet Potatoes

White Chocolate Bread Pudding with Caramel Sauce

All Lunch selections include an assortment of breads, Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Iced Tea.

An additional fee of \$125 will be charged for buffets under 20 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Lunch

Lunch Buffet (Continued)

Pontchartrain | 46

Sweet Potato & Andouille Sausage Soup

Mixed Green Salad with Candied Pecans, Gorgonzola Cheese, and Steen's® Syrup Vinaigrette

Blackened Gulf Fish with a Citrus Cream Sauce

Grilled Lemon-Thyme Chicken Breast with Sauce Au Jus

Country Style Mashed Potatoes

Sweet Corn Succotash

White Chocolate Bread Pudding with Caramel Sauce

Executive Lunch | 44

Boudin Potato Soup

Mixed Greens, Baby Lettuces, Blackberries, Goat Cheese, Tabasco Candied Pecans, Citrus Vinaigrette

Couscous Jambalaya

Choice of 2 Sandwiches:

Slow Roasted Pork, Brie, Creole Mustard, Arugula

Turkey and Swiss, Bacon, Boursin Mayo

Shrimp Po Boy

Deep Fried Apple Pies with Brown Sugar and Cinnamon Ice Cream

All Lunch selections include an assortment of breads, Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Iced Tea.

An additional fee of \$125 will be added for buffets under 20 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Dinner

Plated Dinner Beef and Pork

Filet Mignon | 70

With Seasonal Vegetables, Truffle Mashed Potatoes and Roasted Shallot Demi Glace
Steen's Syrup Glazed Pork Chop | 48

Over Mashed Sweet Potatoes, Baby Spinach with a Citrus Gastrique
Bourbon and Braised Beef Short Ribs | 55

Over Goat Cheese Grits, Garlic Spinach

Entrées served with Assorted Breads, Soup, or Crescent City Salad and Dessert. Starbucks®, regular and decaffeinated coffee, and Tazo® Hot Teas.

An additional fee of \$125 will be charged for meals under 20 people.

Prices per person. A customary 24% taxable service charge and sales tax will be added to prices.

Dinner

Plated Dinner Poultry and Seafood

Grilled Chicken Breast | 44

On top of Corn and Crab Risotto, Asparagus and Lemon Cream Sauce
Seared Rosemary Chicken Breast | 46

On top of Roasted Garlic Mashed Potatoes, Seasonal Vegetables and Rosemary Au Jus
Lemon-Thyme Chicken Breast | 46

On top of Green Beans, Dirty Rice, and Sauce Au Jus
Pan Seared Grouper | 54

On top of Crab and Spinach Hash with a Smoked Gouda Veloute
Blackened Gulf Fish | 48

On top of Sweet Potatoe and Andouille Hash with Smothered Greens and Citrus Cream Sauce
Entrées served with Assorted Breads, Soup, or Crescent City Salad and Dessert. Starbucks®, regular and decaffeinated coffee, and Tazo® Hot Teas.

An additional fee of \$125 will be charged for meals under 20 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Dinner

Plated Dinner Vegetarian Options

Crispy Ginger and Scallion Rice Cakes | 36

Served with Caramelized Onions and Baby Bok Choy over Roasted Tomato, Lemongrass and Ginger Broth
Vegetable Lasagna | 36

Grilled Eggplant, Portabella Mushrooms, Spinach, Roasted Red Peppers, Caramelized Onions, Grilled Squash and Zucchini with Boursin and Marscarpone Cheese
Wild Mushroom Strudel | 36

With a Boursin Cream Sauce
Wild Mushroom Risotto | 36

Served with Grilled Asparagus, Shaved Parmesean Cheese
Entrées served with Assorted Breads, Soup or Crescent City Salad, Dessert, Starbucks® Regular & Decaffeinated Coffee & Tazo® Assorted Hot Teas.

An additional fee of \$125 will be charged for meals under 20 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Dinner

Soup Choices & Salad Enhancements

Soups | 6

Oyster Rockefeller

Roasted Crab and Corn Chowder

Tuscan Style Minestrone

Sweet Potato Andouille

Seafood Gumbo

Lobster Bisque

Crawfish Florentine

Butternut Squash

Soup du Jour (less than 20 guests)

Salad Enhancements | 7

Mixed Green Candied Pecans, Gorgonzola Topped with Steen's® Cane Syrup Vinaigrette

Harvest Salad with Red Pears, Walnuts, and a Maple Gorgonzola Vinaigrette

Spinach with an Orange Vinaigrette

Traditional Caesar

Pecan Crusted Goat Cheese with Sliced Strawberries and a Steen's® Cane Syrup Vinaigrette

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Dinner

Desserts

Desserts

Fresh Fruit Tart with Vanilla Bean Custard

White Chocolate Bread Pudding with Caramel Sauce

House Made Chocolate Mousse Martinis

Raspberry Chocolate Torte

Praline Cheesecake

Bourbon Pecan Pie

Carrot Cake

Tiramisu

Dinner

Dinner Buffets

Bacchus | 67

Sweet Potato Andouille Soup

Crescent City Salad

Roasted Fingerling Potatoes

Bourbon Marinated Roasted Pork Loin with Citrus Gastrique

Seared Chicken Breast with a Creole Cream Sauce

Corn Maque Choux

Assortment of Mini French Pastries

Rex | 75

Seafood Gumbo

Baby Spinach Salad with Citrus Vinaigrette

Blackened and Smothered Green Beans

Creole Succotash

Rosemary Roasted Garlic Mashed Potatoes

Blackened Gulf Fish with Smoked Gouda Cream Sauce

Creole Mustard Panko Encrusted Prime Rip Carving Station

White Chocolate Bread Pudding

All dinner buffets selections include an assortment of breads, Starbucks® freshly brewed regular and decaffeinated coffees, assorted Tazo® teas and Water.

An additional fee of \$125 will be charged for meals under 50 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Reception

Chilled Hors d'oeuvres |
5 per Piece

Minimum of 50 pieces of each item

Spicy Boiled Shrimp with Tabasco® Cocktail Sauce

Tuna Tar Tar on a Crispy Won Ton

Crab Salad with Pickled Ginger on Toast Point

Proscuitto Wrapped Asparagus

Smoked Shrimp Sausage with Merlition Slaw

Salmon on Toast Points with Dill Cream Fraiche

Mini Muffaletta

Tomato and Herb Bruschetta

Prices per piece. A customary 24% taxable service charge and sales tax will be added to prices.

Reception

Hot Hors Doeuvres | 5 Per Piece

Minimum of 50 pieces of each item

Crab Cakes with Remoulade Sauce

Coconut Shrimp

Bacon Wrapped Scallops

Parmesan Artichoke Hearts with Goat Cheese

Andouille Sausage En Croute

Smoked Chicken Tequila Quesadillas with Salsa and Cilantro Sour Cream

Pecan Crusted Chicken Tenders with Creole Mustard

Cajun Louisiana Meat Pies

Mushroom Triangles

Raspberry and Almond Brie in Phyllo

Assortment of Mini Quiche

Duck Spring Rolls with Sweet and Sour Sauce

Prices per piece. A customary 24% taxable service charge and sales tax will be added to prices.

Reception

Attended Carving Stations
[smallfont] Served with
House Made Rolls[/smallfont]

Cracked Black Pepper Encrusted Tenderloin of Beef | 375
(Approximately 25 Servings)

Top Round of Beef | 450
(Approximately 60 Servings)

Garlic and Herb Rubbed Prime Rib | 375
(Approximately 50 Servings)

Cajun Brined Turkey | 325
(Approximately 35 Servings)

Bacon Wrapped and Stuffed Porkloin | 350
(Approximately 35 Servings)

Cane Syrup Glazed Bone In Ham | 300
(Approximately 40 Servings)

An attendant fee of \$125 will be charged for carving stations. Recommended One Attendant per 50 guests.
Prices are per person. A customary 24% taxable service charge and sales tax will be added to price.

Reception

Attended Action Stations

Big Easy Station | 18

Seared Jumbo Lump Crab Cakes Served with a Remoulade Sauce Seafood Gumbo Served with Rice Blackened Gulf Fish Served with a Cajun Cream Sauce

New Orleans BBQ Shrimp Station | 14

Sautéed BBQ Shrimp Served atop Stone Ground Grits with Smoked Gouda

Pasta Station | 14

Penne Pasta with Andouille and Creole Vodka Sauce Cheese Tortellini with a Crawfish Pesto Sauce with Garlic Bread (Upgraded Pasta Available)

An attendant fee of \$125 will be charged for all stations.

An additional fee of \$125 will be charged for Stations under 50 people.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Reception

Reception Stations

Mashed Potato Bar | 15

Garlic, Mashed Idaho and Sweet Potatoes Served with Brown Sugar, Sour Cream, Bacon, Green Onions and Cheddar Cheese
Cochon De Lait | 18

Cochon Action Station with Cajun Coleslaw
Assorted Po Boy Station | 20

Cochon De Lait Po Boys with Cajun Coleslaw and Fried Shrimp Po Boys with Lettuce, Tomato and Tabasco Aioli
An additional fee of \$125 will be charged for stations under 50 people.
Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Reception

Warehouse District Montages

Cheese Display | 17

Assortment of Imported and Domestic Cheeses with Olives and Accompaniments
Creole Country Sausage and Cheese Display | 19

Assorted Imported and Domestic Cheese Displayed with Local Sausages to Include Chaurice, Andouille and Alligator
Grilled Vegetable Display | 9

Grilled Sweet Peppers, Baby Carrots, Asparagus, Zucchini, Squash and Mushrooms
Smoked Salmon | 14

Capers, Eggs, Onions, Toast Points, Boursin Cheese
Vegetable Crudit  | 9

Fresh Vegetables with Ranch Dressing and Fresh Herb Dip
Prices per person. A customary 24% taxable service charge and sales tax will be added to prices.

Reception

Dessert Stations
 Price per Person

New Orleans Creole Crepe Station | 8

Crepes with Orange Caramel and Grand Marnier Topped with Whipped Cream and Fresh Seasonal Berries
Bananas Foster | 8

Bananas Sautéed in Butter and Brown Sugar with Cinnamon and Nutmeg Flambéed with Myers Rum Served Over Vanilla Ice Cream
Chocolate Fountain | 12

Milk Chocolate or White Chocolate, Marshmallows, Rice Krispy Treats, Pound Cake, Strawberries, Pineapple, Brownies and Pretzels
(minimum of 50 people, no attendant needed)
Mini Dessert Display | 12

Chef Selection of Assorted Mini Desserts (no attendant needed)

An attendant fee of \$125 will be charged for all stations. An additional fee of \$125 will be charged for stations under 50 people.
Prices per person. A customary 24% taxable service charge and sales tax will be added to prices.

Beverage

Wines

Pinot Noir | Light and Fruity

Mark West | 45

La Crema | 55
Merlot | Medium to Full-Bodied

Stone Cellars by Beringer | 38

Beaulieu Vineyards Century Cellar | 44

St. Francis Vineyards Merlot | 48

La Crema | 55
Caberbet Sauvignon | Dry and Medium

Stone Cellars by Beringer | 38

Beaulieu Vineyards Century Cellars | 44

Seven Falls | 45

Estancia | 47

Merryvale Vineyards "Starmont" | 59
Bordeaux Style | Dry and Full-Bodied

Chateau Greysac | 49

Franciscan Magnificant | 83
Additional Wines on Request

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Champagne and Sparkling Wine | Dry to Extra Dry

Ariel Blanc (Non Alcoholic) | 19

Freixenet Blanc de Blanc | 37

Mumm Napa "Brut Prestige" | 54

Moet and Chandon Imperial | 87
Blush and Fruit Wines

Beringer White Zinfandel | 36

Château St. Michelle Riesling | 37
White Specialties | Light to Medium-Bodied

Stone Cellars Pinot Grigio | 38

Kenwood Vineyards Sauvignon Blanc | 40

Brancott Sauvignon Blanc | 46

Pighin Pinot Grigio | 46
Chardonnay | Light to Full Bodied

Stone Cellars Chardonnay | 38

Beaulieu Vineyards Century Cellars | 44

Clos du Bois | 45

Chateau St. Jean Chardonnay | 48

Merryvale Vineyards "Starmont" Chardonnay | 51

Beverage Bar Packages

Bar Packages

Premium Well | 18 (One Hour) | 26 (Two Hour) | 32 (Three Hour) | 39 (Four Hour)

Call Brand | 22 (One Hour) | 28 (Two Hour) | 35 (Three Hour) | 42 (Four Hour)

Top Shelf | 23 (One Hour) | 30 (Two Hour) | 37 (Three Hour) | 44 (Four Hour)

Beer & Wine | 16 (One Hour) | 19 (Two Hour) | 25 (Three Hour) | 32 (Four Hour)

Bartender fee \$125 (4 hour max)

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Beverage

Beverage Arrangements

Premium Well Brands

Smirnoff Vodka

Cruzan Aged Light Rum

Beefeater Gin

Dewar's White Label Scotch

Jim Beam White Label Bourbon

Canadian Club Whiskey

Jose Cuervo Especial Gold Tequila

Korbel Brandy

Call Brands

Absolut Vodka

Bacardi Superior Rum

Captain Morgan Original Spiced Rum

Taqueray Gin

Johnnie Walker Red Label Scotch

Maker's Mark Bourbon

Jack Daniel's Tennessee Whiskey

Seagram's VO

1800 Silver Tequila

Courvoisier VS

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Top Shelf Brands

Grey Goose Vodka

Bacardi Superior Rum

Mt. Gay Eclipse Gold Rum

Bombay Sapphire Gin

Johnnie Walker Black Label

Scotch Knob Creek Bourbon

Jack Daniel's Tennessee Whiskey

Crown Royal

Patron Silver Tequila

Hennessy Privilege VSOP

Cordial Bar Available (upon request)

Domestic and Imported Beers

Abita Amber (Micro Brew)

Miller Lite

Blue Moon

Corona

Michelob Ultra

Beverage

[b]Drink Stations[/b]

Belvedere Martini Station | 11 per drink

The Martini

Cosmopolitan

Berri-TINI

Sunshine Cocktail

Snowflake

Chocolate Martini

Apple Martini

New Orleans Station | 9 per drink

Hurricane

Pimm's Cup

Voodoo Mary

Sazerac New Orleans

10 Cane Rum Station | 11 per drink

Light and Stormy

10 Cane & Pomegranate

10 Cane Caiprissima

10 Cane Mojito

10 Cane Passion Cocktail

Wild Berry Mojito

Minimum of 25 people. \$125 bartender fee.

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Beverage

[b]Host Bar[/b]
Based on Consumption

Mixed Drinks

Premium Well | 8

Call Brand | 9

Top Shelf | 10

Micro Brew - Abita Amber | 6

Domestic Beer | 5

House Wine

Premium Well House Wine - Beaulieu Vineyards | 38 per Bottle

Top Shelf House Wine - Stone Cellars | 44 per Bottle

Mineral Waters | 4

Soft Drinks and Juices | 4

Cordials

Premium Well | 10

Top Shelf | 12

Bartender fee \$125 (4 hour max)

\$500.00 Minimum on All Host Bars

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Beverage

[b]Cash Bar[/b]

Cash Bar

Mixed Drinks | 9

Imported Beer | 6

Domestic Beer | 5

Wine by the Glass | 8

Mineral Waters | 4

Soft Drinks | 4

\$500 minimum for All Cash Bars

Bartender Fee \$125.00

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices.

Energize

Natural Energy and Themed Breaks

Natural Energy | 16

Assorted Granola Bars and Power Bars, Assorted Dried Fruit & Mixed Nuts, Chilled Fruit Juices & Gatorade®, Whole Fruit

Chocoholic Break | 16

Chocolate Brownie, Fresh Chocolate Chip Cookies, Chocolate Covered Pretzels, Chocolate Milk and 2% Milk

Cookie Table | 16

Freshly Baked Chocolate Chip, Oatmeal Raisin, Sugar, and Peanut Butter Cookies Served with Ice Cold Milk

NOLA Break | 16

Assorted Zapps Potato Chips, House Made Pecan Pralines, King Cake Slices

Charcuterie | 18

Sliced Assorted Local Creole Country Sausage & Artisan Cheeses, Bread & Crackers, Assorted Mixed Nuts

Snack Bar | 14

Assorted Candy Bars, Bags of Chips, Snickers, M&M's, Resses, Ruffles, White Cheddar Popcorn and Pretzels

Warehouse Beignets Cafe | 16

French Market Beignets with Powdered Sugar and Pecan Pralines

All Themed Refreshment Breaks Include:

Assorted Soft Drinks

Bottled Waters

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Popular Packages

Popular Packages

LCD 8' x 8' Screen Projector Breakout Package | 625

3000 Lumen LCD Projector Package features a bright LCD projector for video or data and VGA cable with all extension cords safely taped down. (screen included up to 8' x 8')

LCD 7.5' x 10' Screen Projector Breakout Package| 725

3000 Lumen LCD Projector Package features a bright LCD projector for video or data and VGA cable with all extension cords safely taped down. (screen included up to 7.5' x 10') Recommend for 60-150 attendees

LCD 9' x 12' Screen Projector Breakout Package| 1200

7000 Lumen LCD Projector Package features a bright LCD projector for video or data and VGA cable with all extension cords safely taped down. (screen included up to 9' x 12') Recommend for 151+ attendees

LCD 8' x 8' Screen Projector Support Package | 175

Includes a skirted AV table, Tripod Screen (up to 8' x 8'), VGA computer cable, power strop and AC extension cord, with all cords safely taped down.

DVD/Blue Ray with 30" LED TV | 300

Equipment prices are per day, per room. A customary 24% taxable service charge and sales tax will be added to prices.

Popular Packages

[b]Popular Items[/b]

Podium and Microphone* | 125 Podium and Slimline Microphone* | 150 Standing Microphone* | 50 Wireless Lavalier Microphone* | 175 4 Channel Mixer | 75 12 Channel Mixer | 150

Flip Chart with Markers | 55 Additional Flip Chart Pads | 20 Whiteboard | 55 Corkboard | 55 Polycom Speakerphone w/DID Phone Line | 275

Price above for Polycom Speakerphone reflect phone line installation and line rental only. Usage charges are billed on each line separately through the hotel's PBX Department, at standard AT&T long distance rates. Local calls are billed at \$1.00 each Laptop Computer | 200 42" LCD Monitor | 420 *All microphones require a mixer.

Prices are per day, per room. Equipment prices are per day, per room. A customary 24% taxable service charge and sales tax will be added to prices.



Popular Packages

[b]Event Technology A La Carte[/b]

Meeting Accessories Laser Pointer | 25 Wireless Mouse | 50 Easel | 15 Power Strip and Extension Cord Combo | 20 Pipe & Drape (per linear foot) | 20 Laser Printer (Black & White) | 150 Connectivity DID Phone Line | 150 Equipment prices are per day, per room. A customary 24% taxable service charge and sales tax will be added to prices.

Popular Packages

[b]Event Technology A La Carte (Continued)[/b]

Microphones / Mixers Wired Microphone | 60 Wired Microphone (Handheld or Lavalier) | 175 Push To Talk Microphone | 75 4 Channel Mixer | 75 12 Channel Mixer | 150 Sound Systems 1 JBL Powered Speaker (10") | 80 1 JBL Powered Speaker (15") | 150 Professional Screens 7.5' x 10' FastFold | 150 9' x 12' FastFold | 200 (Professional Screens include dress kits and front or rear projection surface)

Equipment prices are per day, per room. . A customary 24% taxable service charge and sales tax will be added to prices.

Popular Packages

[b]Event Technology A La Carte (Continued)[/b]

Video Equipment Conference LCD Projector (3000 lumen) | 725 HDMI LCD Projector (4000 Lumen) | 650 Large Venue LCD Projector (7000 lumen) | 950 VHS / DVD Combo Unit | 75 VGA Switcher | 75 VGA Distribution Amplifier | 75 Video Equipment Dual Audio CD Recorder | 150 CD Player | 75 iPad | 200 Operator Labor Rate (per day):

Monday – Friday \$100 per hour for each Technician Saturday and Sunday \$125 per hour for each Technician

Equipment prices are per day, per room. A customary 24% taxable service charge and sales tax will be added to prices.

Popular Packages

[b]Guest-Tek High Speed Internet Connectivity Pricing[/b]

150 per day per computer for 1 computer 125 per day per computer for 5-10 computers 90 per day per computer for 11-25 computers
80 per day per computer for 26-40 computers 70 per day per computer for 41-50 computers 60 per day per computer for 51-60
computers Power is required - Power Strip and Extension Cord Combo | 20

Guest-Tek is the sole provider of High Speed Internet Service to the New Orleans Downtown Marriott at the Convention Center. Outside vendors are not permitted to bring in their own service such as T1 or DSL lines. All high speed internet service must be contracted through the New Orleans Marriott at the Convention Center or Guest-Tek. The use of non-Marriott / Guest-Tek switches, routers, wireless routers or hubs is not permitted with Guest-Tek services. All connections will be charged accordingly per computer per day. A customary 24% taxable service charge and sales tax will be added to prices.

General Information

[b]General Info[/b]

Event Experience

We look forward to exceeding your expectations through every state of your event. Our team will deliver nothing less than premier service. Your Event Manager is your partner from start to finish of your program, dedicated to providing tailored and complete meeting solutions through engaging and professional service. Additionally, a Marriott Event Service Concierge will streamline and refine your service and hospitality experience during the program. Our goal is to exceed your expectations of excellence.

Service Charge and Tax

A 24% service charge and a 9 3/4ths % sales tax will be added to all food and beverage and event technology charges. Louisiana law states that the service charge is subject to sales tax. The service charge and sales tax are subject to change without notice.

Unattended Items

The hotel is not responsible for unattended items.

Guarantees

A minimum attendance must be specified three business days in advance of your function(s) or the expected number will be used as your guarantee. We will set and are prepared to service (not to cook) for 5% over the guarantee. For buffets, the hotel will prepare for the guarantee number only; charges will apply for additional guests. Increases over the minimum attendance will be honored up to 24 hours prior to the function start time.

Outside Food and Beverage

Food and Beverage may not be brought into the hotel by any patron or attendee from an outside source.

Payment

Terms of payment will be established in your confirmation agreement. Advanced deposits and total prepayment may be required.

Credit may be established with the hotel if the total estimated charges will exceed \$5,000 and 10 days given for processing your credit application.

Signage

All signage to be placed in the Hotel must be professionally printed and approved in advance through your Event Manager. Signage is for meeting space only and is not permitted in the main lobby.

Engineering, Exhibits, Lighting and Technology

Electrical needs exceeding the standard 120 volt/20 amp wall plug service will be accessed a service fee based on your specific electrical needs. Electrical charges of decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless specifically specified in vendor's contract. Specific guidelines exist for all audio visual supplied by vendors other than Marriott Visual Presentations. For detailed information about different exhibit vendors and use of our unique atrium function space for exhibits, contact your event manager.

General Information

[b]General Info (Continued)[/b]

Shipping / Handling Fees

Hotel reserves the right to refuse shipments received that may arrive more than 3 days prior to show date.

Pick up times for the following companies are as follows:

Federal Express | 4:30 p.m.

UPS | 4:30 p.m.

USPS | Have all outgoing mail ready by 3:00 p.m. There are mail drops for the hotel at the Front Desk, the Executive Office, or you can bring your mail directly to shipping and receiving. Periodically the U.S. postman will stop by the hotel earlier or sometimes later.

Shipping Incoming Associated:

Envelopes: No Charge

\$5.00 per box under 50 lbs (first 3 boxes are at no charge)

\$15.00 per box over 50 lbs

\$25.00 per display box, poster, large tube, or oversized box

\$200.00 per shrink wrapped pallet (pallets must be self contained and properly sealed)

\$200 per small wooden crate under 150 lbs. \$450 per crate over 150 lbs.

Refrigerated Items: \$25.00

These charges are in addition to the charges the drayage service will impose once they take possession of the shipment for handling and delivery. Contact Shipping and Receiving for more information at (504) 613-2939

Storage Fees

Charges apply to any and all material received more than 3 calendar days before date of guest arrival.

\$25.00 per package in addition to normal shipping charge

\$100.00 per 100lbs. of weight per day for every day prior to the 1 day limit.

Items in storage will not be released without complete payment of related charges.

Loading/Unloading Charges

\$100.00 per man hour or any portion of an hour will apply if shipping and receiving is involved in the loading or unloading, either manually or by pallet jack, of any truck or other conveyance.

Service Charge and Tax

A 24% service charge and a 9 3/4ths % sales tax will be added to all food and beverage and event technology charges. Louisiana law states that the service charge is subject to sales tax. The service charge and sales tax are subject to change without notice.

All Day Package

All Day Package 1 | 40

Continental Breakfast (1 Hour of Service)

Gourmet Croissants

Fruit Danish

Assorted Muffins

Assorted Individual Yogurt

Sliced Seasonal Fruit

Chilled Fruit Juices

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Mid Morning Refreshments (30 Minutes of Service)

Assorted Soft Drinks

Bottled Waters

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Prices are per person. A customary 24% taxable service charge & sales tax will be added to prices.

Afternoon Break (30 Minutes of Service)

Assorted Soft Drinks

Bottled Waters

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Freshly Baked Cookies or Chocolate Brownies

Enhance Mid-Morning or Afternoon Break with a Specialty Break | 5 per person

Unlimited Refreshments All Day - Additional \$15.00 per person

All Day Package

All Day Package 2 | 52

Continental Breakfast (1 Hour of Service)

Cereal Bar

Gourmet Croissants

Fruit Danish

Assorted Muffins

Assorted Individual Yogurt

Sliced Seasonal Fruit

Chilled Fruit Juices

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Mid Morning Refreshments (30 Minutes of Service)

Granola Bars

Mixed Nuts and Assorted Dried Fruits

Assorted Soft Drinks

Bottled Waters

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Prices are per person. A customary 24% taxable service charge & sales tax will be added to prices.

Afternoon Break (30 Minutes of Service)

Whole Fruit

Vegetable Crudite

Freshly Baked Cookies or Chocolate Brownies

Assorted Soft Drinks

Bottled Waters

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Enhance Mid-Morning or Afternoon Break with a Speciality Break | 5 per person

Unlimited Refreshments All Day -Additional \$15.00 per person

All Day Package

All Day Package with Lunch | 75

Continental Breakfast (1 Hour of Service)

Gourmet Croissants

Fruit Danish

Assorted Muffins

Individual Yogurt

Sliced Seasonal Fruit

Chilled Fruit Juices

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Mid Morning Refreshments (30 Minutes of Service)

Assorted Soft Drinks

Bottled Waters

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Freshly Baked Cookies or Chocolate Brownies

Your Choice of One Lunch Selection:

Julia Street Deli, Ponchartrain Buffet, or Taste of New Orleans

Prices are per person. A customary 24% taxable service charge & sales tax will be added to prices.

Afternoon Break (30 Minutes of Service)

Assorted Soft Drinks

Bottled Waters

Starbucks® Coffee (Regular & Decaffeinated)

Tazo® Specialty Hot Teas

Freshly Baked Cookies or Chocolate Brownies

Enhance Mid-Morning or Afternoon Break with a Speciality Break | 5 per person

Unlimited Refreshments All Day- Additional \$15.00 per person

All Day Package

A La Carte
Prices per Item/Dozen/Gallon

French Market Beignets | 48 per Dozen

Gourmet Muffins, Danish and Croissants | 48 per Dozen

Bagels with Cream Cheese | 48 per Dozen

Freshly Baked Cookies | 48 per Dozen

Brownies | 48 per Dozen

Pecan Pralines | 48 per Dozen

Mini French Pastries | 48 per Dozen

Candy Bars and Granola Bars | 36 per Dozen

Dried Fruits and Mixed Nuts | 40 per Pound

New Orleans Traditional King Cake (serves approx. 20) | 75 Each

Yogurt Fruit Parfait with Granola, Fresh Berries, and Honey | 5 Each

Seasonal Whole Fruit | 2 Each

Traditional Mini Muffalattas with Salami, Mortadella, Capicola, Swiss & Mozzarella Cheese with Olive Salad | 4 Each

Individual Yogurts | 4 Each

Sliced Fresh Fruit | 4 Each

Prices are per person. A customary 24% taxable service charge & sales tax will be added to prices.

All Day Package

A La Carte Beverages
Prices per Item/Gallon

Bottled Still and Sparkling Water | 4 Each

Soft Drinks | 4 Each

Bottled Juices | 4 Each

Starbucks® Frappuccino | 5 Each

Whole, Skim, and Chocolate Milk | 2.5 Each

Energy Drinks | 6 Each

Orange, Grapefruit, Cranberry, and Apple Juice | 50 per Gallon

Starbucks® Coffee (Regular & Decaffeinated) | 90 per Gallon

Starbucks® Iced Coffee (Vanilla, Hazelnut, or Sugarfree) | 85 per Gallon

Tazo® Specialty Hot Teas | 75 per Gallon

Iced Tea or Country Lemonade | 50 per Gallon

Citrus Water | 30 per Gallon

Prices per person. A customary 24% taxable service charge and sales tax will be added to prices.