

New Orleans Marriott Metairie at Lakeway
3838 North Causeway Blvd.
Metairie, LA 70002
(504) 836-5253

events by Marriott

HOLIDAY events



New Orleans Marriott Metairie at Lakeway
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Jingle Bells

(14 pieces per person)

\$35++ per person

COLD HORS D'OEUVRES

(Select 2)

Assorted Finger Salad Sandwiches to Include Egg, Chicken and Tuna

Cherry Tomatoes stuffed with Seafood Salad

Fresh Mozzarella & Sun-dried Tomato Pesto Canapé

Prosciutto Wrapped Melon

Fresh Tomato, Garlic and Basil Bruschetta

DISPLAYS

Composed Vegetable Platter

Grilled Asparagus, Broccoli, Zucchini, Bell Pepper, Portobello

Mushrooms and Carrots with Pesto Dipping Sauce

Or

Composed Vegetable Platter

Traditional crudités with Pesto Dipping Sauce

HOT HORS D'OEUVRES

(Select 3)

Chicken Satay

Crab Rangoon

Boursin Artichoke Hearts

Natchitoches Meat Pies

Assorted Mini Quiche

Wild Mushroom Tarts

Warm Miniature Muffuletta Sandwiches

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JINGLE BELLS

(continued)

STATIONS

(Select 1)

Bourbon Glazed Ham

Served with Fresh Rolls and Condiments

Herb Encrusted Roast

Served With Fresh Rolls and Horseradish

Oven Roasted or Cajun Fried Turkey

Served with Cranberry Chutney and Assorted Rolls

HOLIDAY DESSERT DISPLAY

Assorted Mini Pastries

Sliced Fresh Fruit

Coffee Station

Fresh Brewed Starbucks Coffee

Served with Whipped Cream, Half-N-Half, Chocolate Shavings,

Cinnamon Sticks and Miniature Candy Canes

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Sleigh Ride

(18 pieces per person)

\$45++ per person

COLD HORS D'OEUVRES

(Select 2)

Asparagus Wrapped with Prosciutto

Assorted Canapé

Beef Carpaccio on Crostini

Shrimp Salad Tarts

Cherry Tomatoes stuffed with Seafood Salad

Fresh Mozzarella & Sun-dried Tomato Pesto Canapé

HOT HORS D'OEUVRES

(Select 4)

Spinach and Artichoke Tarts

Cranberry and Brie in Phyllo

Wils Mushroom Tarts

Assorted Mini Quiche

Miniature Beef Wellington

Barbeque Pulled Pork Biscuits

Andouille and Cheese Puffs

Crab Rangoon

Mushroom Caps Stuffed with Crabmeat Dressing

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SLEIGH RIDE

(continued)

STATIONS

(Select 1)

Herb Encrusted Roast

Served with Fresh Buns and Horseradish

Oven Roasted or Cajun Fried Turkey

Served with Cranberry Chutney and Assorted Rolls

Bourbon Glazed Ham

Served with Fresh Rolls and Condiments

HOLIDAY DESSERT DISPLAY

(Select 3)

Assorted Christmas Cookies

Bouche de Noel

Carrot Cake

Red Velvet Cake

Miniature French Pastries

Mini Crème Brulee

Assorted Homemade Cookies

Coffee Station

Fresh Brewed Starbucks Coffee

Served with Whipped Cream, Half-N-Half, Chocolate Shavings,

Cinnamon Sticks and Miniature Candy Canes

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Winter Wonderland

(22 pieces per person)

\$65++ per person

COLD HORS D'OEUVRES

(Select 4)

Fresh Fruit Kabobs

Smoked Salmon Rosettes with Sour Cream

Prosciutto Wrapped Melon

Shrimp Salad Tarts

Beef Carpaccio on Crostini

Fresh Tomato, Garlic and Tomato Bruschetta

Assorted Canapé

Smoked Mozzarella Canapé with Sun-Dried Tomato Pesto

Jumbo Boiled Shrimp with Cocktail and Remoulade Sauces

HOT HORS D'OEUVRES

(Select 5)

Boursin and Spinach in Phyllo

Cranberry and Brie in Phyllo

Mascarpone Tarts

Jerk Chicken Skewers

Petite Louisiana Crab Cakes

Lobster and Shrimp Spring Rolls

Miniature Beef Wellington

Andouille and Cheese Puffs

Fresh Sea Scallops wrapped in Bacon

Duck Spring Rolls with Sweet and Sour Sauce

Barbeque Pulled Pork Biscuits

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Winter Wonderland

(continued)

STATIONS

(Select 3)

Soup Station

*Chicken and Andouille Gumbo, Sherry Turtle,
Corn and Crab Bisque, Lentil or Broccoli Cheese*

Herbed Encrusted Roast

Served with Fresh Rolls and Horseradish Sauce

Roasted Pork Loin

Served with Fresh Rolls, Dried Apricot and Apple Chutney

Bourbon Glazed Ham

Served with Fresh Rolls and Condiments

Oven Roasted or Cajun Fried Turkey

Served with Cranberry Chutney and Assorted Rolls

HOLIDAY DESSERT DISPLAY

(Select 3)

Assorted Christmas Cookies

Bouche de Noel

Red Velvet Cake

Carrot Cake

Miniature French Pastries

Mini Crème Brulee

Assorted Homemade Cookies

Coffee Station

Fresh Brewed Starbucks Coffee

*Served with Whipped Cream, Half-N-Half, Chocolate Shavings,
Cinnamon Sticks and Miniature Candy Canes*

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RECEPTION ENHANCEMENTS

Make any reception enhancement into an action station for \$75 per attendant.

(Based on 3 hours)

MASHED MARTINI BAR

Whipped Yukon Gold or Sweet Potatoes served in Martini Glasses

With toppings to include Bacon Bits, Sour Cream,

Chives, Cheddar Cheese, Pecans and Whipped Butter

\$6 per person

CURED SALMON PRESENTATION

(serves 40 people)

Cured salmon accompanied by Mini Bagels, Toast Points, Capers, Onions,

Chopped Egg Whites and Sour Cream

\$80 each

SOUP STATION

(choose 2)

Lentil

Broccoli Cheese

Chicken and Andouille Gumbo

Corn and Crab Bisque

\$6 per person

Pasta Station*

Penne or Tortellini

With Alfredo, Basil Pesto Cream, Classic Marinara, or Olive Oil with Fresh Chopped Herbs

Served with Bread Sticks

\$9 per person

**Indicates must be action station*

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RECEPTION ENHANCEMENTS

Make any reception enhancement into an action station for \$75 per attendant.

(Based on 3 hours)

(continued)

Cheese Fondue Station

Fresh Sliced Breads and Crudités with Herbed Goat Cheese or White Wine Gouda

\$8 per person

Chocolate Fondue Station

Cubed Fresh Fruits and Pound Cake Squares with Dark Chocolate Fondue

\$8 per person

Dessert Station*

Crepes Suzette, Bananas Foster or Cherries Jubilee

Served with Vanilla Bean Ice Cream

\$8 per person

Praline En Brie En Croute

Wheel of Brie Cheese with Praline Topping, Baked in Puff Pastry

Served with Assorted Dried Fruits and Sliced French Bread

\$6 per person

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BEVERAGE PACKAGES

Hosted Bar

Include Premium or Top Shelf Offerings:

Mixed Drinks
Domestic & Imported Beer
Red & White House Wine
Assorted Soft Drinks
Assorted Juices
Bottled Waters

Premium Brands

Absolute Vodka, Bombay Gin, Bacardi Light Rum,
Jack Daniels Bourbon, Chivas Regal Scotch, Johnny Walker Red Scotch,
Sauza Hornitos Reposado tequila

Top Shelf Brands

Grey Goose Vodka, Ketel One, Captain Morgan Rum,
Knob Creek Bourbon, Weller Reserve, Chivas Regal Scotch,
Johnny Walker Black, Crown Royal,
Sauza Conmemorativo Tequila, Bombay Sapphire Gin

Bars are based on three hours. Beverages are individually priced and charged on consumption. Wine and champagne can be charged by the bottle. There is a \$75 bartender fee per bartender.

Premium Cocktails	\$7
Top Shelf Cocktails	\$8
Imported Beer	\$5.50
Domestic Beer	\$4.50
House Wine	\$6.50 per glass
House Champagne	\$7.50 per glass
Cordials	\$7
Soft Drinks	\$3
Bottled Mineral Waters	\$3.50
Bottled Juices	\$3.50

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BEVERAGE PACKAGES

OPEN BAR

Include Premium or Top Shelf Offerings:

Mixed Drinks
Domestic & Imported Beer
Red & White House Wine
Assorted Soft Drinks
Assorted Juices
Bottled Waters

Premium Brands

Absolute Vodka, Bombay Gin, Bacardi Light Rum,
Jack Daniels Bourbon, Chivas Regal Scotch, Johnny Walker Red Scotch, Sauza Hornitos Reposado
tequila

Top Shelf Brands

Grey Goose Vodka, Ketel One, Captain Morgan Rum,
Knob Creek Bourbon, Weller Reserve, Chivas Regal Scotch,
Johnny Walker Black, Crown Royal,
Sauza Conmemorativo Tequila, Bombay Sapphire Gin

Prices are per person. There is a \$75 bartender fee per bartender.

	Premium	Top Shelf
One Hour	\$15	\$18
Two Hours	\$22	\$24
Three Hours	\$28	\$31
Each Additional Hour	\$5	\$7

Beer And Wine Bar Only

Three Hours	\$15
Each Additional Hour	\$3

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BEVERAGE PACKAGES

CASH BAR

Include Premium or Top Shelf Offerings:

Mixed Drinks
Domestic & Imported Beer
Red & White House Wine
Assorted Soft Drinks
Assorted Juices
Bottled Waters

Premium Brands

Absolute Vodka, Bombay Gin, Bacardi Light Rum,
Jack Daniels Bourbon, Chivas Regal Scotch, Johnny Walker Red Scotch, Sauza Hornitos
Reposado tequila

Top Shelf Brands

Grey Goose Vodka, Ketel One, Captain Morgan Rum,
Knob Creek Bourbon, Weller Reserve, Chivas Regal Scotch,
Johnny Walker Black, Crown Royal,
Sauza Conmemorativo Tequila, Bombay Sapphire Gin

Bars are based on three hours. Beverages are individually priced and include gratuity and tax. There is a \$75 bartender fee per bartender.

Premium Cocktails	\$8
Top Shelf Cocktails	\$9
Imported Beer	\$6
Domestic Beer	\$5
House Wine	\$7 per glass
House Champagne	\$8 per glass
Cordials	\$8
Soft Drinks	\$3.50
Bottled Mineral Waters	\$3.50
Bottled Juices	\$4

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GENERAL INFORMATION

All packages require a minimum of 40 guests. The enclosed menus are suggestions for your consideration. If you have specific needs, the Catering Department will be happy to customize a menu for you.

All food and beverage must be supplied by the Hotel and consumed on the premises. The New Orleans Marriott Metairie at Lakeway is the only authorized licensee allowed to sell and serve food, liquor, beer and wine on the premises.

FOOD GUARANTEES

A Final guarantee of attendance is due no later than noon (12:00PM) 72 hours (3 business days) prior to your event, after which it may be increased, but not decreased. In the event a guarantee is not received, the original number contracted for or the actual attendance, whichever is greater, will be charged for. We are prepared to service 5% over the guarantee.

MENU SELECTION

Menus must be selected and considered definite two weeks (10 business days) prior to your event.

FUNCTION ROOM ASSIGNMENTS

Function rooms are assigned based on anticipated number of guests. The hotel reserves the right to re-assign rooms if there is a significant fluctuation in the number of attendees.

SALES TAX AND SERVICE CHARGE

A 21% service charge and 8.75% sales tax will be added to all food and beverage charges. Louisiana law states that the service charge is subject to sales tax. Service charge and sales tax are subject to change without notice.

PAYMENT

Terms for payment will be established in your confirmation agreement. Advance deposits and total pre-payment may be required. Credit may be established with the hotel if the estimated charges exceed \$2,500 and pending direct bill approval.

DECORATIONS

All decorations, staging, exhibits must meet the approval of the Hotel. The Hotel will not permit the affixing of anything to the walls or ceilings of function rooms.