

Residence Inn by Marriott-New Orleans
345 St. Joseph Street, New Orleans, LA 70130
BANQUET FACILITY POLICIES

Billing

All Catering charges are due and payable upon check-out or completion of your event.

Food

A \$3.00 per person fee will be assessed to any group that brings in outside food and beverage. To ensure your event is a successful one, we request that you finalize menu selections and meeting room arrangements no less than 5 working days prior to the date of your event. Some of our menus are customizable.

Deposit

All catering events must be confirmed with a method of payment within 24 hours of a meeting space reservation. All social events require a 50% deposit no later than 30 days before the event.

Gratuity and Tax

In addition to 9.00% local and state tax, a 18% gratuity charge will be applied to all food and beverage associated with your event.

Liability

The Residence Inn by Marriott reserves the right to inspect and control all special events and private functions held on property. Damages to the premises will be charged accordingly. The Residence Inn by Marriott shall not assume responsibility for the damage or loss of any personal property and or equipment brought into the meeting space.

Breakfast Buffets

Continental Breakfast

\$5.75 per person

Assortment of muffins, breakfast bars, whole fruit served with fresh regular and decaf coffee, hot tea selection and juice

Deluxe Continental Breakfast

\$8.25 per person

Assortment of pastries, muffins and breakfast breads, a fresh sliced fruit display served with fresh regular and decaf coffee, hot tea selection and juice.

Executive Breakfast

\$9.75 per person

Freshly baked croissants scrambled eggs with cheddar cheese, smoked bacon, breakfast potatoes and fresh sliced fruit display served with fresh regular and decaf coffee, hot tea selection and juice

Traditional Buffet Breakfast

\$10.95 per person

Assortment of pastries, muffins and breakfast breads, scrambled eggs, biscuits, grits, breakfast potatoes, fresh sliced fruit display and your choice of smoked bacon or sausage served with fresh regular and decaf coffee, hot tea selection and juice

All Food and Beverage is subject to 18% service charge and 9.00% sales tax

Prices Subject to Change

Boxed Lunches

(There will be a \$50 labor charge for fewer than 20 guests)

Menu 1

Smoked Turkey “BLT” Croissant

Mesquite Smoked Turkey Sliced Thin in House, Apple Bacon, Chipotle Mayo, Sharp Cheddar Cheese, Baby Greens, Roma Tomatoes

Orzo Pasta Salad

Tossed in Dijon-Dill Vinaigrette, with Feta Cheese, Artichokes, Edamame, and Black Olives

Granny Smith Apple

Chocolate Chip Cookie

Utensil Packet including Salt, Pepper, Napkin, Wet Nap

**Note: A Bag of Chips may be substituted for Orzo Salad, or add on for \$1*

\$16

Menu 2

Chicken Salad Croissant

Herb Roasted Chicken Breast, Toasted Pine Nuts, Grapes, Celery, Onion, Peppers, and Garlic Tossed in a Light Curry Mayonnaise

With Baby Greens and Tomatoes

Orzo Pasta Salad

Tossed in Dijon-Dill Vinaigrette, with Feta Cheese, Artichokes, Edamame, and Black Olives

Granny Smith Apple

Chocolate Chip Cookie

Utensil Packet including Salt, Pepper, Napkin, Wet Nap

**Note: A Bag of Chips may be substituted for Orzo Salad, or add on for \$1*

\$16

Menu 3

Herb Grilled Chicken Breast Croissant

Fresh Sliced Chicken Breast, Smoked Gouda Cheese, Sundried Tomato Pesto Mayo, Honey Mustard, Baby Greens, Tomatoes

Orzo Pasta Salad

Tossed in Dijon-Dill Vinaigrette, with Feta Cheese, Artichokes, Edamame, and Black Olives

Granny Smith Apple

Chocolate Chip Cookie

Utensil Packet including Salt, Pepper, Napkin, Wet Nap

****Note: A Bag of Chips may be substituted for Orzo Salad, or add on for \$1***

\$16

Menu 4

Roasted Vegetable Wrap

Portobello Mushrooms, Tomatoes, Yellow Squash, Zucchini, Artichokes, Caramelized Red onion, Roasted Red Peppers, Boursin Cheese Spread in Flavored Tortilla

Orzo Pasta Salad

Tossed in Dijon-Dill Vinaigrette, with Feta Cheese, Artichokes, Edamame, and Black Olives

Granny Smith Apple

Granola Bar

Utensil Packet including Salt, Pepper, Napkin, Wet Nap

****Note: A Bag of Chips may be substituted for Orzo Salad, or add on for \$1***

\$16

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Prices Subject to Change

Buffet Luncheons

(There is a \$75 labor charge for groups fewer than 20 guests)

Asian Inspired Buffet

Shrimp Summer Rolls

Rice Paper Wrap filled with Chili-Lemongrass Sautéed Shrimp, Thai Basil, Rice Noodle, Sauté of Napa Cabbage and Asian Vegetables

Vegetable Summer Rolls

Same as Above, no Shrimp

Both Served with Ponzu Dipping Sauce on the Side

Sweet and Spicy Pickled Cucumbers

Asian Chicken Salad

Rotisserie Chicken Meat tossed With Napa Cabbage, Carrots, Red Onion, Sprouts, Peppers, and Fried Wonton Crisps, in a Ginger Peanut Dressing

Soba Noodle Pasta Salad

Whole Wheat Soba Noodles, Sugar Snap Peas, Carrots, Shitake Mushrooms, Broccoli, Sesame Seeds, and Cilantro tossed with a Thai Chili Dressing

Chef's Variety Desserts

\$22/person

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Prices Subject to Change

BBQ Buffet

Grilled Chicken Breast with BBQ Sauce

Slow Cooked Pulled Pork Sandwiches
With Adobo BBQ Sauce

On the Side

Bunny Buns, Pickles, Mayo, Onion, Lettuce, Tomato

Tarragon Potato Salad

Mirliton Coleslaw
With Chipotle Dressing

Chef's Variety Desserts

\$22/person

All Food and Beverage is subject to 20% service charge and 9.00% sales tax

Prices Subject to Change

Health Nut

Fresh Cut Fruit

Mango BBQ Salmon Filets

Served at room temperature

Smoked Turkey Wrap

Spinach Tortilla filled with Fresh Sliced Turkey, Sprouts, Cucumbers, Tomatoes, Baby Greens, and Avocado Cream Cheese

Curried Wheatberry Salad

With Dried Cherries, Toasted Pine Nuts, Fresh Herbs, Bell Peppers

Sun-Dried Tomato Pesto Grilled Vegetables

Served at room temperature with Honey-Balsamic Dressing on the Side

Chef's Variety of Desserts

\$23 /Person

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Prices Subject to Change

Italian Inspired Buffet

Fresh Mozzarella “Panini” Sandwiches

Fresh Mozzarella, Basil Leaves, Oven Roasted Tomatoes,
Pesto Aioli, Balsamic Reduction on Mini Sweet Rolls

Roasted Garlic Caesar Salad

Fresh Cut Hearts of Romaine, Homemade Caesar Dressing, Whole Roasted Garlic
Cloves, Oven Dried Tomatoes, French Bread Croutons, Shaved Parmesan

Lasagna

With Portobello Mushroom, Baby Spinach, Fresh Basil, Choice of Ground Beef or
Ground Turkey

Sun-Dried Tomato Pesto Grilled Vegetables

Served at room temperature with Honey-Balsamic Dressing on the Side

Garlic –Parmesan Toasted French Bread

Chef’s Variety Desserts

\$24/person

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Prices Subject to Change

New Orleans Style Buffet

Chicken and Andouille Gumbo

Served with White Rice

Creole Caesar Salad

Fresh Cut Hearts of Romaine, Homemade Cajun Caesar Dressing, Roasted Garlic Cloves, French Bread Croutons, Shaved Parmesan

Muffalettas

Mortadella, Proscuitto, Genoa Salami, Provolone, and Olive Salad on an Italian Loaf
May be served warm or cold

Gulf Shrimp “BLT” Wrap

Tabasco Butter Sautéed Gulf Shrimp, Apple Bacon, Fresh Mozzarella, Vine Tomatoes, Baby Greens, and Chili Aioli in a Jalapeno Cheddar Tortilla

Zapps’ Potato Chips

Chef’s Variety of Desserts

\$24/person

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Soup, Salad, and Sandwich Lunch

Salad

Organic Baby Greens Tossed in Raspberry-Port Wine Vinaigrette, with Fresh Berries, Candied Pecans, Tomatoes, and Camembert Cheese

Choice of Soup:

Tomato-Basil Bisque
Roasted Corn and Chorizo Chowder
Curried Butternut Squash

Mini Sandwiches

Fresh Mozzarella “Panini” Sandwiches

Fresh Mozzarella, Basil Leaves, Oven Roasted Tomatoes,
Pesto Aioli, Balsamic Reduction on Mini Sweet Rolls

Smoked Turkey “BLT” Croissant

Mesquite Smoked Turkey Sliced Thin in House, Apple Bacon, Chipotle Mayo, Sharp Cheddar Cheese, Baby Greens, Roma Tomatoes

Chicken Salad Croissant

Herb Roasted Chicken Breast, Toasted Pine Nuts, Grapes, Celery, Onion, Peppers, and Garlic Tossed in a Light Curry Mayonnaise
With Baby Greens and Tomatoes

Chef’s Variety Desserts

\$23/person

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Break Packages

Coffee Break

\$2.50 per person

Freshly brewed regular and decaffeinated coffee

Beverage Break

\$3.50 per person

Freshly brewed coffee and decaffeinated coffee with an assortment of hot teas, soft drinks and bottled water

Baker's Delight

\$6.50 per person

Fudge brownies and chef's assorted cookies, freshly brewed regular and decaffeinated coffee, an assortment of hot teas and soft drinks

Health Nut Break

\$7.00 per person

Whole fruit, cheese and cracker tray, trail mix, iced tea and soft drinks

Snack Pack Break

\$7.25 per person

Assorted chips, pretzels, mixed nuts, mini candy bar, ,served with assorted soda and bottled water

Mardi Gras Break

\$6.50 per person

(available only during Mardi Gras Season)

New Orleans king cake served with the history of the king cake, freshly brewed coffee and assorted soft drinks

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Refreshments

Ala Carte Beverages served upon consumption

<i>Freshly Brewed Coffee and Decaffeinated Coffee</i>	\$20.00 per shuttle (1.5 gallons) \$ 6.00 per carafe
<i>Iced Tea</i>	\$15.00 per shuttle (3 gallons) \$ 4.00 per carafe
<i>Assorted Soft Drinks</i>	\$ 1.50 each
<i>Bottled Water</i>	\$ 1.50 each

Ala Carte

<i>Sodas</i>	\$18.00 per dozen
<i>Danishes, muffins or pastries</i>	\$12.00 per dozen
<i>Freshly baked cookies</i>	\$12.00 per dozen
<i>Fudge brownies</i>	\$15.00 per dozen
<i>Assorted Cheese Display with Crackers</i>	\$50.00/15-20 people
<i>Fresh Vegetable Display with Ranch Dip</i>	\$50.00/15-20 people
<i>Fresh Fruit Display with Yogurt Dip</i>	\$50.00/15-20 people
<i>Assorted Finger Sandwiches</i>	\$75.00 per 50

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