SETTINGS BY US, INSPIRED BY YOU.
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE NEW ORLEANS MARRIOTT. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.
 WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, NEW ORLEANS MARRIOTT WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.
WELCOME TO THE NEW ORLEANS MARRIOTT HOTEL!

EXQUISITE EVENTS
The New Orleans Marriott has it all! Two unique ballrooms for the ceremony, catered luncheons, and receptions accommodating up to 2,000 guests. The New Orleans Marriott is the perfect location to celebrate your special day with your family and friends during your wedding weekend!

IMPECCABLE SERVICE
The New Orleans Marriott professional wait staff is the best in class. Our professional banquet staff attendants are trained to meet all your needs and exceed your expectations! Your on property event manager along with your assigned event banquet captain will execute your event flawlessly, allowing you to sit back, relax, and enjoy your wedding day.

LOCATION AND ACCOMMODATIONS
Located in the heart of the French Quarter on historical Canal Street, the New Orleans Marriott is within walking distance to the best restaurants and bars in the City. Our stunning forty-one story New Orleans hotel also boasts beautiful panoramic Mississippi River and city views. Choose from over 1,300 recently renovated guestrooms and suites, each appointed with chic furnishings and thoughtful extras like high-speed WiFi and flat-panel TVs, or upgrade to a MClub Level room, and take advantage of exclusive access to the MClub Lounge.

MARRIOTT REWARDING EVENTS
We not only help you stage a flawless event, we make it possible for you to earn rewards – every time you host a meeting or event at any Marriott Hotels & Resorts, JW Marriott Hotels, Renaissance Hotels & Resorts, or Courtyard by Marriott location. Every event you plan with us can earn you Marriott Rewards points good towards vacations, cruises, and more.

ALCOHOLIC BEVERAGES
No alcoholic beverages may be brought into the hotel for a banquet function.

GUARANTEED GUEST ATTENDANCE
It is requested that the Event Manager be notified of the exact number of guests attending a function at least 72 hours prior to the party. This will be considered a guarantee for which you will be charged. Dietary substitutions are available upon request.

DECORATIONS
Decorations or displays brought into the Hotel must be approved prior to arrival by the Event Management. Items may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings.

AUDIO VISUAL EQUIPMENT
State-of-the-art audio-visual equipment and lighting can be arranged through PSAV. Current tax and service charge apply. Should your event require additional electrical power, fees will apply according to the amount of additional power required.

TAX AND SERVICE CHARGE
All meeting room, food and beverage, and related services are subject to applicable taxes (currently at 11%) and service charge (currently 25%) in effect on the date(s) of the event.

SECURITY
The New Orleans Marriott shall not assume responsibility for damage or loss of any merchandise or articles brought into the hotel.
HOTEL GALLERY

EXTERIOR OF HOTEL

MCLUB LOUNGE

RIVERNOW BALLROOM

GRAND BALLROOM

CORNER KING

PARLOR SUITE
YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs” IN THE PERFECT SETTING AT NEW ORLEANS MARRIOTT. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.
RELAX AND ENJOY

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We’ll handle all of the details so you can relax before your special day.

REHEARSAL

Here at the New Orleans Marriott our Banquet Culinary Team and Certified Wedding Planners can customize a memorable menu for your rehearsal dinner. Allow our team to create a rehearsal dinner menu that will complement your taste while fitting perfectly into your budget.

FIVE FIFTY FIVE RESTAURANT

Is an excellent place to host private dining for a rehearsal dinner for up to 75 guests. Enhanced by warm and impeccable service and Chef’s unique culinary touch, enjoy an event that will undoubtedly leave both visual and palatable impressions.
YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOs."
IT’S ABOUT TRADITION

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairytale perfect.

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you to ensure the perfect wedding.

CEREMONY RENTAL FEE $1,000

Ceremony Fee Includes:

• Setup of Standard Hotel Banquet Chairs in theatre style and staging needed

• Setup time for vendors

• Water Cooler setup in ballroom during ceremony (flavored water stations can be upgraded; please see your Event Manager for pricing)

• Rehearsal Space provided complimentary the day before the ceremony, location to be determined
YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.
DINNER MENUS

Distinctive touches. We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as distinctive menus, unique ice carvings, beautiful floral displays, and dramatic lighting. It’s your wedding reception…and our opportunity to impress you.

FRENCH QUARTER RECEPTION $58

HORS D’ŒUVRES
Choice of Six (6) Displayed Hors d’Œuvres

ACTION STATIONS: CHOICE OF TWO (2)
Cajun Fried Turkey
Cornbread dressing, cranberry relish, creole mustard, garlic aioli, natural gravy and artisan style rolls

Slow Roasted Top Sirloin
Whole grain mustard, creamy horseradish, au jus and pretzel rolls

NOLA Pasta Bar
Penne Pasta tossed to order with tomatoes, crawfish, andouille, garlic, peppers, tasso, onions, shrimp, and cheese
Served with freshly baked Italian breads, olive oil, and aged balsamic vinegar

Shrimp and Grits
Smoked gouda grits, sautéed jumbo shrimp, andouille sausage, bacon, yellow peppers, lemon, garlic and chives

DISPLAY STATIONS: CHOICE OF ONE (1)
NOLA Charcuterie
Creole country sausages: Andouille, Chorizo, and Jalapeno-cheddar
Butcher meats: Italian fennel salami, prosciutto, and bresaola
Pickled vegetables with cornichons, creole mustard, Dijon mustard and rustic house made breads

Artisanal Cheese Display
Artisanal cheese selection, rustic house made breads, and Marinated olives, grapes, roasted nuts

Crudités
Carrots, celery, broccoli, cauliflower, radish, roasted tomato, olive tapenade, green goddess dip, lavash and hummus

WEDDING CAKE
Three-Tiered Wedding Cake
Created by our Master Pastry Chef
FLEUR DE LIS RECEPTION $72

HORS D’ŒUVRES
Choice of Eight (8) Hors d’Oeuvres
Two (2) Butler Passed Hors d’Oeuvres and
Six (6) Displayed Hors d’Oeuvres

ACTION STATIONS: CHOICE OF THREE (3)
Cajun Fried Turkey
Combread dressing, cranberry relish, creole mustard, garlic aioli, natural gravy and artisan style rolls
Slow Roasted Top Sirloin
Whole grain mustard, creamy horseradish, au jus and pretzel rolls
NOLA Pasta Bar
Penne Pasta tossed to order with tomatoes, crawfish, andouille, garlic, peppers, tasso, onions, shrimp, and cheese
Served with freshly baked Italian breads, olive oil, and aged balsamic vinegar
Shrimp and Grits
Smoked gouda grits, sautéed jumbo shrimp, andouille sausage, bacon, yellow peppers, lemon, garlic and chives
Quesadilla Station: Choice of Two (2)
Blackened chicken with peppers, onion, cilantro and cheese
Tequila lime shrimp, roasted corn, peppers, onions, and cheese
Grilled skirt steak, roasted peppers, onion, cilantro, and cheese
Served with roasted tomato salsa, guacamole and sour cream

DISPLAY STATIONS: CHOICE OF TWO (2)
NOLA Charcuterie
Creole country sausages: Andouille, Chorizo, and Jalapeno-cheddar
Butcher meats: Italian fennel salami, prosciutto, and bresaola
Pickled vegetables with cornichons, creole mustard, Dijon mustard and rustic house made breads
Artisanal Cheese Display
Artisan cheese selection, rustic house made breads, and Marinated olives, grapes, roasted nuts
Crudités
Carrots, celery, broccoli, cauliflower, radish, roasted tomato, olive tapenade, green goddess dip, lavash and hummus
Salads: Choice of Two (2)
Caesar salad station with crisp romaine, croutons, and creamy Caesar dressing
Heirloom tomato, watermelon and feta cheese salad with red wine vinaigrette
Field greens tossed with strawberries, candied pecans, blue cheese and balsamic fig vinaigrette

WEDDING CAKE
Three-Tiered Wedding Cake
Created by our Master Pastry Chef
DINNER MENUS - CONTINUED

MAGNOLIA RECEPTION $89

HORS D’OEUVRES
Choice of Eleven (11) Hors d’Oeuvres
Three (3) Butler Passed Hors d’Oeuvres and
Eight (8) Displayed Hors d’Oeuvres

ACTION STATIONS: CHOICE OF FOUR (4)
Cajun Fried Turkey
Combread dressing, cranberry relish, creole mustard, garlic
aioli, natural gravy and artisan style rolls

Slow Roasted Top Sirloin
Whole grain mustard, creamy horseradish, au jus
and pretzel rolls

NOLA Pasta Bar
Penne Pasta tossed to order with tomatoes, crawfish,
andouille, garlic, peppers, tasso, onions, shrimp, and cheese
Served with freshly baked Italian breads, olive oil, and aged
balsamic vinegar

Shrimp and Grits
Smoked gouda grits, sautéed jumbo shrimp, andouille
sausage, bacon, yellow peppers, lemon, garlic and chives

Quesadilla Station: Choice of Two (2)
Blackened chicken with peppers, onion, cilantro
and cheese

Tequila lime shrimp, roasted corn, peppers, onions,
and cheese
Grilled skirt steak, roasted peppers, onion, cilantro,
and cheese
Served with roasted tomato salsa, guacamole and sour
cream

Shellfish Bar
Jumbo Gulf shrimp cocktail shooters, Louisiana oyster on the
half shell, and Marinated blue crab claws
Served with Tabasco, crackers, lemon, cocktail sauce, and
Horseradish cream

DISPLAY STATIONS: CHOICE OF TWO (2)
NOLA Charcuterie
Creole country sausages: Andouille, Chorizo, and
Jalapeno-cheddar
Butcher meats: Italian fennel salami, prosciutto,
and bresaola
Pickled vegetables with cornichons, creole mustard,
Dijon mustard and rustic house made breads

Artisanal Cheese Display
Artisan cheese selection, rustic house made breads,
and Marinated olives, grapes, roasted nuts

Crudités
Carrots, celery, broccoli, cauliflower, radish, roasted
tomato, olive tapenade, green goddess dip, lavash
and hummus

Salads: Choice of Two (2)
Caesar salad station with crisp romaine, croutons,
and creamy Caesar dressing
Heirloom tomato, watermelon and feta cheese salad
with red wine vinaigrette
Field greens tossed with strawberries, candied pecans,
blue cheese and balsamic fig vinaigrette

WEDDING CAKE
Three-Tiered Wedding Cake
Created by our Master Pastry Chef
DINNER MENUS – PLATED

All plated dinners include choice of salad or soup, entrée, and a three-tier wedding cake, as well as house baked signature bread basket, Starbucks coffee, decaffeinated coffee, assorted teas and iced tea

SALAD

Field greens with apple chips, blue cheese, candied pecans, dill, parsley, tarragon and sherry vinaigrette

Red leaf lettuce with roasted tomatoes, artichokes, feta cheese and lemon–thyme vinaigrette

Simple field greens with roasted farmers' market vegetables, radishes and lemon–thyme vinaigrette

Spinach salad with strawberries, candied pecans, blue cheese, and balsamic vinaigrette

Baby iceberg wedge with blue cheese, bacon, tomato and buttermilk ranch

Classic Caesar salad garlic croutons and shaved parmesan cheese

ENTREES

Herb roasted chicken breast stuffed with spinach, prosciutto, oven dried tomato and mozzarella on pappardelle pasta with lemon thyme cream and broccolini: $59 per person

Seared chicken breast on Jazzmen rice with crawfish etouffee and braised collard greens: $60 per person

Grilled chicken breast on roasted cauliflower, greens, peppers and rosemary potatoes: $59 per person

Pan seared Gulf snapper, roasted baby summer squash with caper gremolata, oven roasted tomato and wild rice pilaf: $62 per person

Louisiana jumbo shrimp and grits with tomatoes, onion, bacon and Abita braised greens: $62 per person

Grilled center cut filet with wild mushroom demi, butternut squash, green beans and potatoes au gratin: $72 per person

Braised short ribs on mushroom and sausage ragu with polenta and Swiss Chard: $68 per person

Filet mignon and lemon butter poached lobster tail on green beans with brown sugar almonds, spiced carrots and sweet onion with potato gratin - Market price

SOUP

Award winning seafood gumbo

Louisiana shrimp and corn chowder

Rustic white bean soup with sage and fennel sausage

Potato leek with wild mushrooms soup

WEDDING CAKE

Three-Tiered Wedding Cake

Created by our Master Pastry Chef
SPECIALTY STATIONS

SHRIMP & GRITS STATION
Smoked gouda grits, sautéed jumbo shrimp, andouille sausage, bacon, yellow peppers, lemon, garlic and chives
$14 per person

SLIDERS & MINI POBOYS: CHOICE OF THREE (3)
Oyster po-boys with Tabasco mayo
Braised short rib “Debris” sliders with provolone and dill pickle
Louisiana crab cake slider with pickled slaw and Creole remoulade
Vegetarian muffulatta sliders with grilled squash, tomato, red onion, eggplant, provolone cheese and olive salad
Cubano slider with roasted pork, ham, Swiss cheese and pickle
$21 per person

NOLA PASTA BAR
Penne Pasta tossed to order with tomatoes, crawfish, andouille, garlic, peppers, tasso, onions, shrimp, and cheese
Served with freshly baked Italian breads, olive oil and aged balsamic vinegar
$14 per person

SHELLFISH BAR
Jumbo Gulf shrimp cocktail shooters, Louisiana oyster on the half shell, and marinated blue crab claws
Served with Tabasco, crackers, lemon, cocktail sauce, and horseradish cream
$15 per person

CRUDITES
Carrots, celery, broccoli, cauliflower, radish, roasted tomato, olive tapenade, green goddess dip, lavash and hummus
$10 per person

NOLA CHARCUTERIE
Creole country sausages: Andouille, Chorizo, and Jalapeno-cheddar
Butcher meats: Italian fennel salami, prosciutto, and bresaola
Pickled vegetables with cornichons, creole mustard, Dijon mustard and rustic house made breads
$16 per person

ARTISANAL CHEESE DISPLAY
Artisan cheese selection, rustic house made breads, and Marinated olives, grapes, roasted nuts
$14 per person

SALAD DISPLAY: CHOICE OF TWO (2)
Caesar salad station with crisp romaine, croutons, and creamy Caesar dressing
Heirloom tomato, watermelon and feta cheese salad with red wine vinaigrette
Field greens tossed with strawberries, candied pecans, blue cheese and balsamic fig vinaigrette
Served with freshly baked artisanal bread, olive oil and aged balsamic fig vinegar
$12 per person

GRILLED ITALIAN MARINATED VEGETABLES
Eggplant with goat cheese
Sweet peppers with pine nuts and raisins
Asparagus with braised mushrooms and shaved parmesan
Long stem artichokes with roasted garlic aioli
Oven roasted tomatoes with pesto
Served with freshly baked artisanal bread, olive oil and aged balsamic Vinegar
$12 per person

ADDITIONAL ITEMS

NEW ORLEANS MARRIOTT®
555 CANAL STREET, NEW ORLEANS, LA 70130  T 504.581.1000  F 504.523.6755  NewOrleansMarriott.com
ADDITIONAL ITEMS

SPECIALTY STATIONS - CONTINUED

QUESADILLA STATION: CHOICE OF TWO (2)
- Blackened chicken with peppers, onion, cilantro and cheese
- Tequila lime shrimp, roasted corn, peppers, onions, cheese
- Grilled skirt steak, roasted peppers, onion, cilantro, cheese
Served with roasted tomato salsa, guacamole and sour cream
$14 per person

SUSHI STATION
- Sushi rolls, nigiri and sashimi, tuna, shrimp, salmon, smoked eel, Spicy tuna rolls and California rolls, and seaweed salad
Served with Wasabi, soy sauce and pickled ginger
$15 per person

ASIAN NOODLE SHOP STATION
- Pad Thai noodles stir fried with tempura shrimp, chicken, chopped peanuts, carrots and cilantro
$14 per person

Chef Attendant Fee - $200 per attendant (plus tax)

CARVING STATIONS

BANANA LEAF WRAPPER GROUPER
- Cilantro rice, mango and roasted pepper salsa, ginger scallion oil
(Serves 25) $360 each

BROWN SUGAR & CHILI RUBBED SALMON FILET
- Cous cous salad with fennel – citrus slaw
(Serves 25) $300 each

CAJUN FRIED TURKEY
- Cornbread dressing, cranberry relish, creole mustard, garlic aioli, natural gravy and artisan style rolls
(Serves 25) $300 each

BOUDIN STUFFED PORK LOIN
- Abita braised mustard greens, creole mustard and artisan style rolls
(Serves 25) $350 each

SLOW ROASTED TOP SIRLOIN
- Whole grain mustard, creamy horseradish, au jus and pretzel rolls
(Serves 30) $350 each

HERB ROASTED PRIME RIB
- Whole grain mustard, creamy horseradish, au jus and pretzel rolls
(Serves 30) $450 each

ROASTED LEG OF LAMB
- Roasted potato hash, artichokes, olives, tomatoes and garlic aioli
(Serves 25) $400 each

Chef Attendant Fee - $200 per attendant (plus tax)
HORS D’OEUVRES

HOT HORS D’OEUVRES

Beef Wellington bites
New Orleans crab cakes, remoulade
Andouille sausage en croute
Coconut battered Gulf shrimp, sweet chili sauce
Spinach and goat cheese spanakopitas
Brandied peaches and brie puff
Rustic fig, sweet onion and goat cheese tart
Pecan chicken tenders with Creole honey mustard
Mini Muffulettas
Chicken quesadilla
Braised artichoke and roasted pepper mini pizza
Lamb lollipops
Bacon wrapped jumbo scallops
Braised short rib “Debris” sliders, provolone, dill relish
Crawfish pie, remoulade
Black bean empanada, salsa crema
Mini meatball parmesan slider

$7.00 per piece

CHILLED HORS D’OEUVRES

Jumbo shrimp shooters with tequila cocktail sauce
Mini Maine lobster rolls
Smoked salmon with dill crème fraiche on focaccia crostini
Louisiana Gulf coast crab tartlettes
Goat cheese and strawberry bruschetta
Prosciutto and Melon Skewer
Roasted chicken salad with grapes and tarragon in savory tart shell
Tenderloin carpaccio crostini
Beef Tataki on won ton crisp
Tomato and mozzarella crostini
Antipasto skewers with roasted artichoke, tomato and baby mozzarella
Cheddar cheese and grape shooters
Assorted Sushi

$7.00 per piece
FOOD GALLERY

CREAMY MAC & CHEESE

BUTCHER MEATS

RAW OYSTERS

SHRIMP COCKTAIL SHOOTERS

HERB ROASTED PRIME RIB

BROWN SUGAR & CHILI RUBBED SALMON FILET
WEDDING CAKES

Choice of Cake Flavor, Filling, and Icing: starting at $6 per person

CAKE FLAVORS
Almond
Carrot
Chocolate
Red Velvet
Vanilla
Yellow

CAKE ICINGS
American Buttercream
Italian Buttercream
Custom Color Fondant
Dark Chocolate Fondant
Ivory Fondant
White Fondant

CAKE FILLINGS
Almond Buttercream
Almond Mousseline
Amaretto Mousseline
Bailey’s Irish Cream
Chocolate Ganache
Chocolate Mousseline
Cream Cheese
Fresh Fruit Preserves
Praline Mousseline
Vanilla Custard with Strawberries
Vanilla Mousseline
White Chocolate with Raspberries
ADDITIONAL DESSERTS

DESSERTS ON DISPLAY
• Chef’s Favorite Sweets: $14 per person
  • Triple Chocolate Cake Bites
  • Baileys Panna Cotta
  • Mini Fruit Tarts
  • Mini Doberge Cakes
  • Lemon Blueberry Cheesecake Bites

DESSERTS IN MOTION*
• Crème Brulee Station: $14 per person
  • Caramelized to order with choice of vanilla bean, mango and chocolate

• Apple Beignets Station: $14 per person
  • Apple beignets tossed in cinnamon sugar with vanilla ice cream

• Crepes Station: $14 per person
  • Warm crepes with Nutella and vanilla ice cream

• Bananas Foster Station: $14 per person

*Chef Attendant required; chef attendant fee is $200 per attendant (plus sales tax) for three hours
COCKTAIL PARTY PACKAGES

CALL SPIRITS PACKAGE*

- Spirits: Absolut, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Johnnie Walker Red Label, Maker's Mark, Jack Daniels, Seagram's VO, 1800 Silver, and Courvoisier VS
- Wine: BV Century Cellars Chardonnay, BV Century Cellars Merlot, and BV Century Cellars Cabernet Sauvignon
- Beer: Heineken, Abita Amber, Bud Light, and Michelob Ultra
- Soft Drinks and Mineral Water
  - One Hour: $22 per person (plus service charge and tax)
  - Two Hours: $34 per person (plus service charge and tax)
  - Three Hours: $41 per person (plus service charge and tax)
  - Four Hours: $48 per person (plus service charge and tax)

TOP SHELF SPIRITS PACKAGE*

- Spirits: Grey Goose, Bacardi Superior, Mt. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, and Hennessy Privilege VSOP
- Wine: Sonoma Cutrer Chardonnay, Kim Crawford Pinot Noir, and Ferrari-Carano Cabernet Sauvignon
- Beer: Heineken, Abita Amber, Bud Light, and Michelob Ultra
- Soft Drinks and Mineral Water
  - One Hour: $24 per person (plus service charge and tax)
  - Two Hours: $36 per person (plus service charge and tax)
  - Three Hours: $44 per person (plus service charge and tax)
  - Four Hours: $51 per person (plus service charge and tax)

*Bartender fee is $200 per bartender (plus sales tax) for three hours of service
NON-ALCOHOLIC BEVERAGES

INFUSED WATER DISPLAY
• Choice of One: Berry & Mint or Melon & Cucumber
  • One Hour: $4 per person (plus service charge and tax)
  • Two Hours: $6 per person (plus service charge and tax)
  • Three Hours: $8 per person (plus service charge and tax)
  • Four Hours: $10 per person (plus service charge and tax)

ASSORTED SOFT DRINK DISPLAY
• Assorted Soft Drinks:
  • One Hour: $4 per person (plus service charge and tax)
  • Two Hours: $6 per person (plus service charge and tax)
  • Three Hours: $8 per person (plus service charge and tax)
  • Four Hours: $10 per person (plus service charge and tax)

CHAI TEA DISPLAY
• Chai Tea:
  • One Hour: $4 per person (plus service charge and tax)
  • Two Hours: $6 per person (plus service charge and tax)
  • Three Hours: $8 per person (plus service charge and tax)
  • Four Hours: $10 per person (plus service charge and tax)
YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.
UNIQUE DETAILS

We offer unparalleled services that your guests will appreciate, from valet parking services and spacious guestrooms to private per-reception areas, breathtaking indoor and outdoor ceremony venues as well as many other wedding extras. Marriott can create a day that is special for everyone.

PREFERRED VENDORS

PHOTOGRAPHERS

Studio Tran
504.352.0225
www.studiotran.com
New Orleans, Louisiana

Brenda + Tim Sison Photo
504.250.2400
Sisonphoto@gmail.com
www.sisonphoto.com
New Orleans, Louisiana

Images By Robert T
985.966.2793
www.imagesbyrobertt.com
New Orleans, Louisiana

FLOWERS

Fat Cat Flowers
504.486.8580
diane@fatcatflowers.com
www.fatcatflowers.com
New Orleans, Louisiana

Nola Flora
504.891.3333
flowernijas@nolafloral.com
nolaflora.com
New Orleans, Louisiana

VIDEOGRAPHERS

Blink Video
504.430.3614
blinkvideo.net
New Orleans, Louisiana

MUSIC & ENTERTAINMENT

Bill Horaist Musical Services
504.468.1745
bhoraist@cox.net
New Orleans, Louisiana

TRANSPORTATION

Limousine Livery
504.561.8777
limolivery.com
New Orleans, Louisiana

EQUIPMENT RENTAL & LINENS

Event Rental
504.362.8368
www.youreventdelivered.com
New Orleans, LA

Fleur de Lis Event Rental
504.329-0344
fleurdeliseventrentals@yahoo.com
New Orleans, Louisiana

CHL Linens
504.365.0851
ktran@chllinens.net
chllinens.net
New Orleans, Louisiana
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE NEW ORLEANS MARRIOTT. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.