



OMNI ROYAL ORLEANS  
EVENTS MENU





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**vg** Vegan

**gf** Gluten-Friendly

**df** Dairy-Free

**n** Contains Nuts/Peanuts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.



OMNI ROYAL ORLEANS  
BREAKFAST





# CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, and orange and cranberry juices. Prices are based on 60 minutes of continuous service and do not include full seating or table service. Full seating and/or table service will be subject to an additional 5 per person. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## CONTINENTAL

**44 per person**

blueberries, raspberries, strawberries, pineapple,  
cantaloupe, honeydew **gf vg**

assorted greek yogurts **gf**

house granola **gf vg**

freshly baked croissants, danishes, muffins **n**

whipped steen's butter, preserves **gf**







# BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, orange and cranberry juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

Scrambled eggs may be substituted with plant-based eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request if made seven days in advance.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## AMERICAN ROYALE

**63 per person**

seasonal fresh fruits, berries *gf vg*

assorted greek yogurts *gf*

freshly baked croissants, danishes, muffins *n*

whipped steen's butter, preserves *gf*

crème fraîche scrambled eggs *gf*

creole trinity hash *vg*

cheese grits *gf*

applewood-smoked bacon *df gf*

blueberry sausage patty *df gf*

oatmeal banger sausage *n gf*

## VIEUX CARRÉ

**74 per person**

seasonal fresh fruits, berries *gf vg*

assorted greek yogurts *gf*

freshly baked croissants, danishes, muffins *n*

whipped steen's butter, preserves *gf*

bananas foster french toast

scrambled farm-fresh eggs *gf*

creole trinity hash *vg*

veal grillades & grits

applewood-smoked bacon *df gf*

blueberry sausage patty *df gf*

oatmeal banger sausage *n gf*





# BRUNCH

Brunch includes freshly brewed regular and decaffeinated coffee, assorted hot tea, orange and cranberry juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

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## BRUNCH

**87 per person**

seasonal fresh fruits, berries *gf vg*

assorted greek yogurt, local honey,  
housemade granola *gf*

breakfast breads, muffins, danish, croissants *n*

crème fraîche scrambled eggs *gf*

creole trinity hash *vg*

applewood-smoked bacon *df gf*

blueberry sausage patty *df gf*

oatmeal banger sausage *df gf*

romaine salad, pecorino romano,  
fresh parsley, garlic lemon vinaigrette *vg*

artisan charcuterie & cheese board

chicken & andouille gumbo *df*

shrimp & grits *gf*

blackened redfish meunière *gf*





# BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus. Requires a minimum of 25 guests for individual selections and at least 80% of guaranteed number.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## INDIVIDUAL SELECTIONS

steel-cut oatmeal, brown sugar, dried fruits, maple syrup **n gf vg** | 6 per person  
 assorted bagels, whipped butter, preserves, creole cream cheese | 7 per person  
 bananas foster french toast | 7 per person  
 egg white frittata florentine **gf** | 7 per person  
 crème fraîche scrambled eggs **gf** | 6 per person  
 creole trinity hash **df gf** | 6 per person  
 tasso & cheddar grits | 6 per person  
 applewood-smoked bacon **df gf** | 8 per person  
 blueberry sausage patty **df gf** | 8 per person  
 oatmeal banger sausage **df gf** | 8 per person  
 chicken apple sausage **df gf** | 8 per person  
 overnight oats | almond milk, blueberries **n gf vg** | 8 per person

## PLATTERS

seasonal quiche **vg** | 124 per dozen  
 seasonal breakfast sandwich | 124 per dozen  
 ranchero wrap | fried egg, beans, chili crisp, queso **n** | 120 per dozen  
 avocado florentine | poached heritage egg, pickled avocado, parmigiano-reggiano, buttered croissant | 120 per dozen

## CHEESE BOARD DISPLAY

132 each | serves 12

fresh fruit  
 creole spiced marcona almonds, honeycomb **n**  
 assorted cheeses  
 crackers

## CHARCUTERIE BOARD DISPLAY

132 each | serves 12

pickled vegetables, marinated olives  
 creole spiced marcona almonds, honeycomb **n**  
 crostini, crackers  
 creole mustard, satsuma preserves

## ICED SEAFOOD DISPLAY

138 each | serves 12

oysters du jour  
 jumbo shrimp cocktail  
 marinated jumbo crab claws  
 bloody mary cocktail sauce, steen's mignonette, horseradish cream, tabasco, fresh lemon  
 crackers, baguette





# BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Chef attendant required as indicated at 175 per chef with one chef per 50 guests. Bartender required as indicated at 175 per bartender with one bartender per 75 guests for 3 hours of continuous service. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

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## NEW ORLEANS BEIGNETS

**14 per person | attendant required**

plain beignets, powdered sugar

chocolate fudge, buttered caramel, café au lait,  
raspberry coulis, creole cream cheese

## SAVORY BEIGNETS

**16 per person | attendant required**

gruyère & fresh herbs

gouda & thyme

crawfish, applewood-smoked bacon & cheddar

cacio e pepe

tony chachere's seasoning

## BANANAS FOSTER

**14 per person | attendant required**

caramelized bananas, dark rum sauce,  
candied pecans *n*

vanilla ice cream

## BOTTOMLESS MIMOSA & BLOODY MARY BAR

**25 per person | bartender required**

prosecco, orange juice, cranberry juice,  
pineapple juice

filthy bloody mary mix, vodka, olives,  
pickled green beans

## FARM-FRESH EGG OMELETS

**30 per person | attendant required**

heritage eggs, egg whites, egg substitute *df gf*

applewood-smoked bacon, chicken sausage,  
bangers, ham *df*

baby spinach, rocket lettuce, tomatoes,  
wild mushrooms, peppers, onions,  
boursin cheese, cheddar cheese

tasso | **8 per person**

andouille | **8 per person**

boudin | **8 per person**

blue crab | **12 per person**

gulf shrimp | **12 per person**

crawfish | **12 per person**

## STEEN'S GLAZED PORK BELLY CARVING

**16 per person | attendant required**

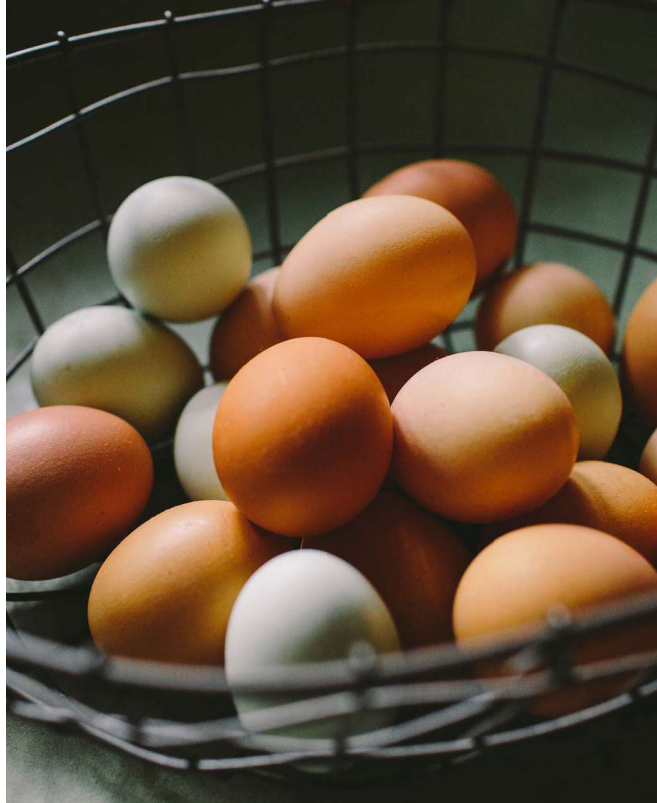
steen's glazed pork belly

pickled onions *gf vg*

hot mustard aioli *gf vg*

hawaiian rolls





# PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and orange and cranberry juices in addition to your choice of starter, egg, side and meat. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

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## CUSTOMIZABLE PLATED BREAKFAST

57 per person

### STARTERS | CHOOSE ONE

seasonal fruit *gf vg*

greek yogurt parfait *gf*

### EGGS | CHOOSE ONE

crème fraîche scrambled eggs *gf vg*

egg white florentine frittata *gf vg*

traditional benedict | canadian bacon, hollandaise

sardou benedict | crawfish, artichoke, hollandaise

tasso benedict | pepper jelly, hollandaise

### MEATS | CHOOSE ONE

tasso *df gf*

ham *df gf*

blueberry sausage patty *df gf*

oatmeal banger sausage *n df*

chicken breakfast sausage *df gf*

### SIDES | CHOOSE ONE

creole trinity hash *df gf*

sweet potato hash *df gf*

creole cream cheese grits *gf*

macerated ponchatoula strawberries *vg*

### ACCOMPANIMENTS

breakfast breads

cultured butter, preserves



OMNI ROYAL ORLEANS  
BREAKS







# À LA CARTE BREAKS

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## SNACKS

cut fruit | cantaloupe, honeydew, watermelon,

pineapple **gf vg** | 8 per person

granola bars **n** | 8 each

zapp's plain and flavored chips **df** | 6 each

soft pretzels, creole mustard, beer cheese | 7 each

assorted popcorn | kettle corn, butter, white cheddar | 6 each

assorted candy bars **n** | 8 each

## PLATTERS

whole fruit | banana, orange, granny smith apple,

red delicious apple or pear **gf vg** | 60 per dozen

croissants, danish, muffins **n** | 64 per dozen

pecan pralines **n** | 72 per dozen

cookies | chocolate chunk,  
oatmeal-cinnamon **n** | 64 per dozen

fudge brownies | 64 per dozen

mini king cakes | 25 each | serves 4







# THEMED BREAKS

All themed breaks include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange and cranberry juices. Prices are based on 30 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

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## CHIPS & DIPS

**28 per person**

- creole french onion *gf*
- wasabi pickled avocado *gf*
- cajun pimento cheese dip *gf*
- house-pickled vegetables *df gf vg*
- sweet potato chips, cajun crackers

## MEDITERRANEAN CRUDO

**26 per person**

- semi-dried tomato *gf*
- roasted vegetables *df gf vg*
- marinated artichokes, olives
- persian cucumber *gf vg*
- butter bean salad

## GRILLED CHEESE BAR

**35 per person**

- cheddar, dijon
- turkey, applewood-smoked bacon, brie
- roasted tomato bisque *gf vg*
- mornay

## TARTINES

**35 per person**

- shaved beef, blue cheese mornay, roasted pepper
- asparagus, lemon zest, ricotta
- ham, gruyère, dijon

## NOLA SNACKS

**35 per person**

- crawfish étouffée pop
- red beans & rice bite
- pimento cheese & grits ball
- creolaise, mustard, satsuma preserve

## FRENCH PASTRIES

**34 per person**

- assorted seasonal sweet & savory pastries
- butter croissants
- chocolate croissants

## NOLA SWEETS

**34 per person**

- pecan pralines *n*
- beignets, powdered sugar
- mini king cakes



OMNI ROYAL ORLEANS  
LUNCH







# LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests unless otherwise indicated. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## PICNIC DELI

60 per person

no minimum required

### STARTERS

creole tomato & burrata salad *gf*

muffuletta panzanella | coppa, salame,  
charred pistachio mortadella, aged provolone,  
giardiniera olive salad, european cucumber,  
tomato confit, gambino crouton *n*

maque choux bisque

### SANDWICHES

black angus roast beef, horseradish cream,  
caramelized onion, baguette

southern chicken salad, brioche

jamón beurre baguette

char siu pork belly banh mi wrap

za'atar cauliflower, multigrain

### DESSERTS

banana pudding

apple pie

## NEW ORLEANS

67 per person

### STARTERS

creole tomato salad, pickled onion, fresh thyme,  
aged sherry vinaigrette *gf vg*

chicken & andouille gumbo

leidenheimer french bread, creamy butter

### ENTRÉES

chopped cajun cobb | tasso, deviled egg,  
pimento, cheddar, avocado, cucumber,  
green goddess dressing

prime rib creole daube

creole seafood jambalaya

blackened cajun cabbage steaks

green tabasco *gf vg*

### ACCOMPANIMENTS

dirty rice

juicy collard greens

### DESSERTS

bourbon croissant bread pudding

pecan pie *n*



# LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

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## OUR FARMER'S BEST

67 per person

### STARTERS

watermelon, heirloom cherry tomato,  
piquanté peppers, toasted pistachio,  
basil vinaigrette *nvg*

farro, chickpeas, rocket greens, cucumber,  
roasted pepper, olives, feta, maple vinaigrette *df*  
creole tomato bisque, french baguette

### ENTRÉES

rotisserie chicken  
creole flounder, tartar sauce  
stuffed portabella, goat cheese,  
kale pesto, balsamic glaze *vg*

### DESSERTS

seasonal macarons *n*  
cheesecake

## HOT SANDWICH

65 per person

### STARTERS

classic caesar salad *gf*  
steakhouse potato salad, aged cheddar,  
applewood-smoked bacon, scallion, dijonnaise  
pepper jack soup

### SANDWICHES

hot honey fried chicken  
prime rib creole daube  
classic reuben  
grilled ratatouille muffuletta *vg*

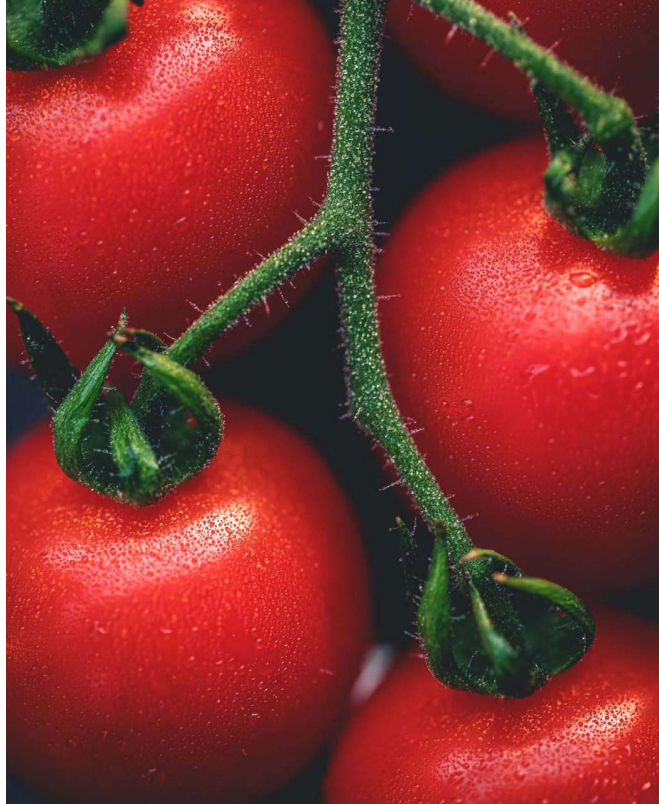
### ACCOMPANIMENTS

pickled house vegetables  
original zapp's chips *vg*

### DESSERTS

freshly baked cookies  
hot fudge brownie





# LUNCH BUFFET ENHANCEMENTS

Lunch enhancements are intended to supplement lunch buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet lunch menus.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## INDIVIDUAL SIDES

rocket salad, marinated tomato, crispy shallot,  
parmigiano-reggiano, balsamic,

extra virgin olive oil **vg** | 5 per person

muffuletta panzanella | coppa, salame,  
charred pistachio mortadella, aged provolone,  
giardiniera olive salad, european cucumber,  
tomato confit, gambino crouton **n** | 6 per person

classic caesar salad **df gf** | 5 per person

chicken & andouille gumbo **df** | 6 per person

crab maque choux bisque | 7 per person

chicken & andouille jambalaya **df** | 9 per person

prime rib creole daube | 9 per person

chorizo & chicken paella **df** | 9 per person

steen's dirty risotto **df** | 8 per person

## PLATTERS

fried green tomatoes, char siu pork belly,  
pimento cheese | 48 per dozen

bbq shrimp & grits cup | 48 per dozen

ahi tuna lettuce cup, spiced marcona almond,  
scallion, limu, shoyu, sesame **n df** | 60 per dozen

crawfish toast, cajun aioli | 48 per dozen

crispy oysters, creole cream cheese,  
sweet chili & corn crunch,  
black garlic molasses | 48 per dozen

cheese board, fresh fruit, satsuma preserves,  
honeycomb, crackers | 130 each | serves 12

charcuterie & house-pickled vegetables, crostini,  
creole mustard **df** | 130 each | serves 12



# PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and an assorted freshly baked rolls in addition to your choice of starter, entrée and dessert. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

To add another starter to your meal, an additional charge of 10 per person will be applied. Final entrée counts must be confirmed no later than seven days prior to the scheduled event. For menus featuring pre-selected entrée choices, the client is required to provide entrée identification cards for each guest. Hotel may provide entrée identification cards for an additional charge of 10 per person.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## STARTERS CHOOSE ONE

rocket salad, marinated tomato, crispy shallot, parmigiano-reggiano, balsamic, extra virgin olive oil **vg**

classic caesar salad, parmesan, anchovy dressing

creole tomato bisque **vg**

chicken & andouille gumbo

turtle au sherry

## ENTRÉES CHOOSE ONE

prime rib, worcestershire au jus, horseradish cream, popover, creamed spinach | **65 per person**

airline chicken breast, pomme purée, red eye gravy, chow chow | **62 per person**

blackened redfish, beurre blanc maque choux | **62 per person**

cajun corn ribs, steen's dirty risotto, broccoli brûlée | **55 per person**

## APPETIZERS

fried green tomatoes, char siu pork belly, pimento cheese | **16 per person**

colossal shrimp, bloody mary cocktail, fresh lemon | **16 per person**

crispy oysters, sweet corn & chili crunch, black garlic molasses glaze | **16 per person**

deviled eggs royale | smoked salmon, cajun caviar, brown butter crumb | **16 per person**

## DESSERTS CHOOSE ONE

bourbon croissant pudding

new york cheesecake

pecan pie





# BOXED LUNCH

All boxed lunches include Zapp's original or barbecue kettle-cooked potato chips and bottled water with napkin and disposable flatware in addition to your choice of fruit, salad, sandwich and dessert cup. Designed for use on departure day and for off-site events only. Not available for in-house dining. An assortment of sandwiches will be provided unless otherwise specified. Salad must be the same for all lunches.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## CUSTOMIZABLE BOXED LUNCHES

\$5 per person

### FRUITS | CHOOSE ONE

apple  
banana  
orange

### SALADS | CHOOSE ONE

creole tomato salad, pickled onion, fresh thyme,  
aged sherry vinaigrette *gf*

muffuletta panzanella | coppa, salame,  
charred pistachio mortadella, aged provolone,  
giardiniera olive salad, european cucumber,  
tomato confit, gambino crouton *n*

classic caesar salad *gf*

### SANDWICHES | CHOOSE TWO

blackened roast beef, horseradish cream,  
caramelized onion, baguette

southern chicken salad on brioche

jamón beurre baguette

char siu pork belly banh mi wrap

za'atar cauliflower, multigrain

### DESSERT CUPS | CHOOSE ONE

bananas foster croissant pudding

ponchatoula strawberry & steen's cane syrup

pecan praline *n*

OMNI ROYAL ORLEANS  
RECEPTION







# HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces. Passed service optional at 175 per attendant with a minimum requirement of 50 guests for 90 minutes of continuous service.

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## CHILLED

- bloody mary oyster **gf** | 11 each
- deviled eggs royale | smoked salmon, cajun caviar, brown butter crumb | 11 each
- tuna tartare cones | 11 each
- muffuletta skewer | 11 each
- tasso, cream cheese, peppadew **gf** | 11 each
- 'nduja, gouda, cracker | 11 each
- chicken lettuce cup **gf** | 11 each
- capicola, hot honey, ciliegine **gf** | 11 each
- tomato & goat cheese tartlet | 11 each
- pimento cheese, satsuma, brown butter cracker | 11 each
- creole cream cheese peppadew **gf** | 11 each
- grilled peach, ricotta, crostini | 11 each
- shrimp rémoulade **gf** | 11 each

## HOT

- crab beignets, white rémoulade | 11 each
- coconut shrimp, sweet chili glaze | 11 each
- crawfish étouffée bite, creolenaïse | 11 each
- prime rib creole daube, baguette | 11 each
- crawfish toasts **df** | 11 each
- louisiana natchitoches meat pies | 11 each
- red bean & rice bite, creole mustard | 11 each
- char siu pork belly | 11 each
- tabasco cauliflower, blue cheese **vg** | 11 each
- fried zucchini, dill buttermilk **vg** | 11 each
- pimento cheese & grits ball, satsuma preserve **vg** | 11 each



# CARVING STATIONS

Chef attendant required for all carving stations at 175 per chef with one chef per 50 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

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## WHOLE PRIME RIB

**785 each | serves 25 | attendant required**

au jus, horseradish cream

parker house rolls

## WHOLE BEEF TENDERLOIN

**850 each | serves 20 | attendant required**

béarnaise, worcestershire butter, pistou

french baguette

## WHOLE PORCHETTA

**550 each | serves 20 | attendant required**

extra virgin olive oil *gf*

ciabatta *gf*

## WHOLE FISH CHOOSE ONE

**mkt price | serves 25 | attendant required**

praline-crusted redfish *n*

crispy red snapper

shrimp-stuffed flounder

crispy plantains

mojo, pickled fennel salad

stewed creole tomato

popcorn rice

## WHOLE COCHON DE LAIT

**800 each | serves 40 | attendant required**

pecan sweet potato *n*

hot honey slaw

hawaiian rolls

## PROSCIUTTO LEG

**420 each | serves 40 | attendant required**

cantaloupe, honeydew, figs

basil, burrata, chèvre *gf*

toasted pistachio, ciabatta *n*

## CAJUN FRIED TURKEY ROULADE

**280 each | serves 20 | attendant required**

creole mustard aioli

green bean casserole

cheddar & jalapeño muffins





# DISPLAY STATIONS

Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

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## ARTISAN CHEESE & CHARCUTERIE

**38 per person**

'nduja  
wagyu pastrami  
coppa picante  
salame de manzo  
laclare chèvre  
limited landmark creamery tallgrass reserve  
white hook's cheese company 2 yr white cheddar  
manchego d.o. 6 month el atrio sheep's milk  
roelli red rock cow cheddar with blue  
pickles, creole-spiced marcona almonds,  
marinated olives, honeycomb **n**  
crostini, crackers, creole mustard, pickles, creole  
spiced marcona almonds, satsuma preserves,  
honeycomb, marinated olives **n**

## ANTIPASTI

**28 per person**

semi-dried tomato **df vg**  
roasted seasonal vegetables **df vg**  
butter bean salad  
marinated artichoke, olives **df vg**  
marinated ciliegine mozzarella  
spiced marcona almonds **n**  
focaccia

## ICED SEAFOOD

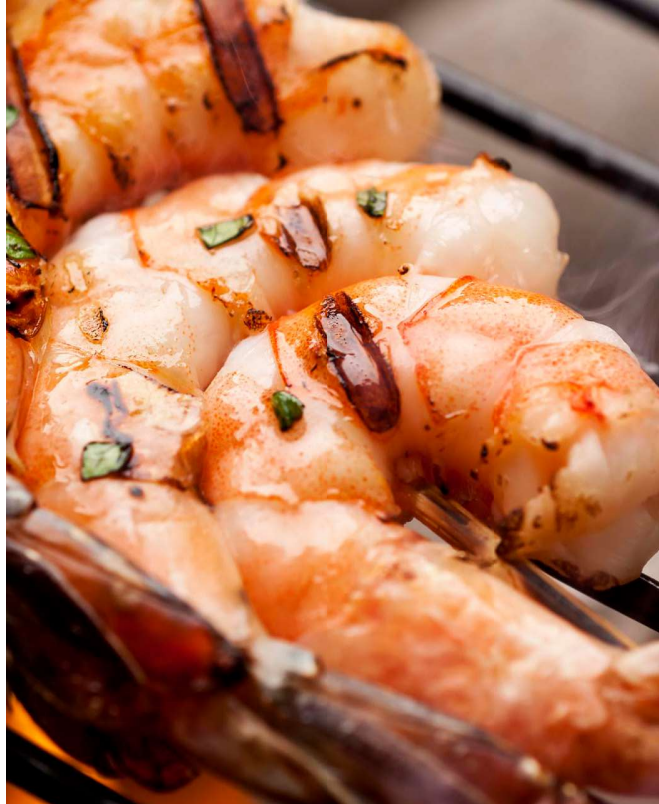
**48 per person**

oysters du jour  
jumbo shrimp cocktail  
king crab legs  
lobster salad  
marinated jumbo crab claws  
colossal king crab salad  
tuna poke  
bloody mary cocktail sauce, steen's mignonette,  
horseradish cream, tabasco, fresh lemon  
crackers, baguette

## TARTARE

**48 per person**

ahi tuna, macadamia, scallion,  
limu, shoyu, sesame **n**  
salmon, shallot, hard-boiled egg, avocado,  
dijon, lemon zest  
tenderloin, caper, shallot, egg yolk,  
worcestershire, dijon  
baguette, cracker, zapp's chip



## ACTION STATIONS

Chef attendant required as indicated at 175 per chef with one chef per 50 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

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### NEW ORLEANS GUMBO

**38 per person | attendant required**

crab, shrimp, andouille  
chicken & andouille  
gumbo z'herbs  
popcorn rice, potato salad  
leidenheimer pistollet

### JAMBALAYA

**38 per person | attendant required**

brown jambalaya | cajun crawfish, duck, tasso  
red jambalaya | creole shrimp, chicken, andouille  
vegetarian jambalaya | wild mushrooms,  
tomato, red beans  
cheddar & jalapeño muffins  
creamy coleslaw

### PAELLA

**38 per person | attendant required**

chorizo, chicken, shrimp  
bomba rice, saffron sofrito

### SMASHED FINGERLING POTATO BAR

**28 per person | attendant required**

velvety fingerling potatoes, gently smashed  
whipped cream, crispy lardons, aged cheddar,  
fresh scallions

### CLASSIC ROMAN PASTA

**36 per person | attendant required**

pappardelle bolognese  
bucatini cacio e pepe  
tagliatelle carbonara  
ciabatta  
extra virgin olive oil  
parmigiano-reggiano

### SEAFOOD BOIL

**40 per person | attendant required**

crawfish  
blue crab  
mussels  
clams  
andouille  
hard-boiled eggs  
corn  
potato

### FRESH LOCAL OYSTERS DU JOUR

**34 per person | attendant required**

half-shell oysters  
bloody mary cocktail sauce, mignonette,  
horseradish cream, tabasco, fresh lemon  
crackers





# DESSERT STATIONS

Chef attendant required as indicated at 175 per chef with one chef per 50 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## FRESH SEASONAL PIE BAR

22 per person

apple pie  
sweet potato pie  
pecan pie *n*

## FRESH SEASONAL TART BAR

22 per person

apple & cinnamon crumble tart  
pear & frangipane tart *n*  
chocolate tart

## FRESH SEASONAL CAKE BAR

22 per person

carrot cake  
tres leches cake  
cranberry & clementine loaf cake

## BANANAS FOSTER STATION

22 per person | attendant required

traditional new orleans bananas foster  
bananas, brown sugar, butter, cinnamon,  
banana liqueur, dark rum  
ice cream, candied pecans *n*

## CLASSIC BEIGNETS STATION

20 per person | attendant required

cooked-to-order beignets  
chocolate fudge  
raspberry coulis  
buttered caramel  
café au lait  
creole cream cheese  
powdered sugar

OMNI ROYAL ORLEANS  
DINNER







# DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

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## STEAK HOUSE

120 per person

### STARTERS

boudin caesar salad

muffuletta panzanella | coppa, salame,  
charred pistachio mortadella, aged provolone,  
giardiniera olive salad, european cucumber,  
tomato confit, gambino crouton *n*

loaded potato soup

### ENTRÉES

prime rib, worcestershire au jus, horseradish cream

salt & pepper-rubbed brisket *gf*

spaghetti squash primavera *vg*

### ACCOMPANIMENTS

potato purée *vg*

creamed spinach *vg*

popovers

### DESSERTS

bourbon croissant pudding

lava cake

apple pie

## SEAFOOD

125 per person

### STARTERS

romaine salad, pecorino romano, fresh parsley,  
garlic lemon vinaigrette *gf*

seafood salad | shrimp, crab, creole dressing

lobster bisque

### ENTRÉES

seafood boil | crawfish, blue crab, mussels, clams,  
andouille, hard-boiled eggs, corn, potato *gf*

nola bbq shrimp

### ACCOMPANIMENTS

cajun corn ribs *gf vg*

crispy brussels *gf vg*

tasso hushpuppies

parker house rolls, creamery butter

### DESSERTS

new york cheesecake, raspberry coulis

key lime pie



# DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

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## RIVIERA

125 per person

### STARTERS

rusa potato salad | potato, carrot, peas,  
egg, pickles, tuna salad

piquillo pepper salad | pickled shallot, manchego,  
marinated olives, sherry dressing

pan tomate | creole tomato, baguette  
gazpacho

### ENTRÉES

paella valenciana | chorizo, chicken, green beans,  
butter beans, bomba rice, saffron

bouillabaisse | mussels, cod, clams,  
shrimp, stewed tomato broth **gf**

pissaladière | flatbread, caramelized onions,  
mediterranean olives, extra virgin olive oil **vg**

### ACCOMPANIMENTS

potato colora | yukon gold, almonds, paprika **n vg**

turkish green beans **gf vg**

pastéis de nata

### DESSERTS

tres leches

blueberry tart





# DINNER BUFFET ENHANCEMENTS

Dinner enhancements are intended to supplement dinner buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet dinner menus.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## INDIVIDUAL SIDES

rocket salad, marinated tomato, crispy shallot,  
parmigiano-reggiano, balsamic,  
extra virgin olive oil **gf** | **5 per person**  
muffuletta panzanella | coppa, salame,  
charred pistachio mortadella, aged provolone,  
giardiniera olive salad, european cucumber,  
tomato confit, gambino crouton **n** | **6 per person**  
classic caesar salad **gf** | **5 per person**  
chicken & andouille gumbo **df** | **6 per person**  
crab maque choux bisque | **7 per person**  
shrimp & chicken jambalaya | **9 per person**  
prime rib creole daube | **9 per person**  
chorizo & chicken paella | **9 per person**  
steen's dirty risotto | **8 per person**

## PLATTERS

fried green tomatoes, char siu pork belly,  
pimento cheese spread | **48 per dozen**  
bbq shrimp & grits cup | **48 per dozen**  
ahi tuna lettuce cup, spiced marcona almond,  
scallion, limu, shoyu, sesame **n** | **60 per dozen**  
crawfish toast, cajun aioli | **48 per dozen**  
crispy oysters, creole cream cheese,  
sweet chili & corn crunch,  
black garlic molasses | **48 per dozen**  
cheese board, fresh fruit, satsuma preserves,  
honeycomb, crackers | **130 each** | **serves 12**  
charcuterie & house-pickled vegetables, crostini,  
creole mustard | **130 each** | **serves 12**  
iced seafood | oysters du jour,  
jumbo shrimp cocktail,  
marinated jumbo crab claws,  
bloody mary cocktail sauce, steen's mignonette,  
horseradish cream, tabasco, fresh lemon,  
crackers, baguette | **138 each** | **serves 12**



# DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Build-Your-Own Dinner Buffet includes bread basket with butter in addition to your choice of salads, soup, sides, entrées and desserts. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## BUILD-YOUR-OWN DINNER BUFFET

### SALADS | CHOOSE ONE

rocket salad, marinated tomato, crispy shallot, parmigiano-reggiano, balsamic, extra virgin olive oil **gf** | 10 per person

creole tomato salad, pickled onion, fresh thyme, aged sherry vinaigrette **df gf vg** | 10 per person

classic caesar salad **gf** | 10 per person

watermelon, heirloom cherry tomato, piquante peppers, toasted pistachio, basil vinaigrette **n gf vg** | 10 per person

farro, chickpeas, rocket greens, cucumber, roasted pepper, olives, feta, steen's vinaigrette **gf vg** | 10 per person

steakhouse potato salad, aged cheddar, applewood-smoked bacon, scallion, dijonnaise **gf** | 12 per person

chopped cajun cobb | tasso, deviled egg, avocado, cucumber, pimento, cheddar, green goddess | 12 per person

muffuletta panzanella | coppa, salame, charred pistachio mortadella, aged provolone, giardiniera olive salad, european cucumber, tomato confit, gambino crouton **n** | 12 per person

### SOUPS | CHOOSE ONE

gazpacho **gf vg** | 10 per person

maque choux bisque **vg** | 10 per person

pepper jack soup **gf** | 10 per person

chicken & andouille gumbo, white rice **df gf** | 12 per person

loaded potato soup **gf** | 12 per person

lobster bisque | 12 per person

### SIDES | CHOOSE TWO

dirty rice | 10 per person

potato purée | 10 per person

tasso hushpuppies | 10 per person

toasted pine nut & satsuma louisiana brown rice **n** | 10 per person

yukon gold potato, almonds, paprika **n vg** | 10 per person

creamed spinach **gf** | 10 per person

juicy collard greens **gf vg** | 10 per person

cast iron pattypan squash **gf vg** | 10 per person

crispy brussels **gf vg** | 10 per person

pickled house vegetables **gf vg** | 10 per person

turkish green beans **df gf vg** | 10 per person





# DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Build-Your-Own Dinner Buffet includes bread basket with butter in addition to your choice of salads, soup, sides, entrées and desserts. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 will be applied.

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## BUILD-YOUR-OWN DINNER BUFFET

### ENTRÉES CHOOSE TWO OR MORE

rotisserie chicken | 20 per person

blackened roast beef,  
horseradish cream, caramelized onion,  
french baguette | 20 per person

prime rib creole daube | 22 per person

prime rib, au jus,  
horseradish cream *gf* | 22 per person

salt & pepper-rubbed brisket *gf* | 22 per person

crispy-skin salmon, fennel & carrot salad,  
caper lemon vinaigrette *gf* | 22 per person

seafood jambalaya | 20 per person

seafood boil | blue crab, crawfish,  
mussels, clams, andouille, hard-boiled eggs,  
corn, potato *gf* | 22 per person

new orleans bbq shrimp | 22 per person

spaghetti squash primavera *gf vg* | 18 per person

stuffed portabella, goat cheese, kale pesto,  
balsamic glaze *n gf* | 18 per person

blackened cajun cabbage steaks,  
green tabasco *gf vg* | 18 per person

### DESSERTS | CHOOSE ONE

macarons *n* | 10 per person

bourbon croissant pudding | 10 per person

beignets | 10 per person

banana pudding | 10 per person

fresh seasonal cakes *n* | 10 per person

fresh seasonal pies *n* | 10 per person

fresh seasonal tarts *n* | 10 per person



# PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and assorted freshly baked rolls in addition to your choice of starter, entrée and dessert. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

To add another starter to your meal, an additional charge of 10 per person will be applied. Final entrée counts must be confirmed no later than seven days prior to the scheduled event. For menus featuring pre-selected entrée choices, the client is required to provide entrée identification cards for each guest. Hotel may provide entrée identification cards for an additional charge of 10 per person.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## STARTERS CHOOSE ONE

rocket salad, marinated tomato, crispy shallot, parmigiano-reggiano, balsamic, extra virgin olive oil **vg**

muffuletta panzanella | coppa, salame, charred pistachio mortadella, aged provolone, giardiniera olive salad, european cucumber, tomato confit, gambino crouton **n**

creole tomato bisque **vg**

chicken & andouille gumbo

## APPETIZERS

fried green tomatoes, char siu pork belly, pimento cheese | **16 per person**

jumbo shrimp cocktail, bloody mary cocktail, fresh lemon | **16 per person**

crispy oysters, sweet corn chili crunch, black garlic molasses glaze | **16 per person**

deviled eggs royale, smoked salmon, cajun caviar, brown butter crumb | **16 per person**

## ENTRÉES CHOOSE UP TO THREE

prime rib, worcestershire au jus, horseradish crème, popover, creamed spinach | **100 per person**

steak & frites, truffled frites, bordelaise & entrecôte sauce | **90 per person**

8 oz filet of beef, veal reduction, pomme purée, creamed spinach | **110 per person**

jerk lamb, olive jus, steen's dirty risotto | **110 per person**

mustard fried flounder, tartar sauce, beurre blanc | **100 per person**

blackened redfish, beurre blanc, corn maque choux | **90 per person**

half rotisserie chicken, red-eye gravy, chow-chow | **90 per person**

cajun corn ribs, fresh corn, steen's dirty risotto, broccoli brûlée, spiced butter | **80 per person**

blackened cajun cabbage steaks, spicy & smoky cajun blend, caramelized green tabasco | **80 per person**





## PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and assorted freshly baked rolls in addition to your choice of starter, entrée and dessert. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 175 per person will be applied.

To add another starter to your meal, an additional charge of 10 per person will be applied. Final entrée counts must be confirmed no later than seven days prior to the scheduled event. For menus featuring pre-selected entrée choices, the client is required to provide entrée identification cards for each guest. Hotel may provide entrée identification cards for an additional charge of 10 per person.

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

### ENTRÉES CHOOSE UP TO THREE

prime rib, worcestershire au jus, horseradish crème,  
popover, creamed spinach | **100 per person**

steak & frites, truffled frites,  
bordelaise & entrecôte sauce | **90 per person**

8 oz filet of beef, veal reduction, pomme purée,  
creamed spinach | **110 per person**

jerk lamb, olive jus,  
steen's dirty risotto | **110 per person**

mustard fried flounder, tartar sauce,  
beurre blanc | **100 per person**

blackened redfish, beurre blanc,  
corn maque choux | **90 per person**

half rotisserie chicken, red-eye gravy,  
chow-chow | **90 per person**

cajun corn ribs, fresh corn, steen's dirty risotto,  
broccoli brûlée, spiced butter | **80 per person**

blackened cajun cabbage steaks, cajun blend,  
caramelized green tabasco | **80 per person**

### DESSERTS

chocolate lava cake, raspberry garnish

new york cheesecake, caramel coulis

key lime pie

southern pecan pie *n*

blueberry tart

bourbon croissant pudding





OMNI ROYAL ORLEANS  
BEVERAGES







# NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## COFFEE & TEA

regular & decaffeinated coffee | **140 per gallon**

assorted hot tea | **130 per gallon**

classic black iced tea | **130 per gallon**

assorted canned coffee drinks | **9 each**

flavored coffee syrups | vanilla, praline, white chocolate | **25 additional per gallon**

## SODA & BOTTLED WATER

pure life water | **6 each**

acqua panna natural spring water | **9 each**

s.pellegrino sparkling mineral water | **7 each**

s.pellegrino essenza flavored sparkling mineral water | **7 each**

soft drinks | coke, diet coke, coke zero, sprite, diet sprite, dr pepper, diet dr pepper | **6 each**

coconut water | **9 each**

## BEVERAGE PACKAGES

regular & decaffeinated coffee, assorted hot tea, iced tea, soft drinks, bottled still water, sparkling water

full day (8 hours) | **57 per person**

half-day (4 hours) | **35 per person**

## JUICE & ENERGY DRINKS

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | **45 per quart | 7 each per bottle**

pure green cold press juice | **18 each**

gatorade sports drinks  
orange, grape, fruit punch  
zero lemon-lime | **7 each**

red bull | energy drink or sugarfree | **8 each**



# BAR MIXOLOGY

Prices are subject to 25% service charge and 11% state sales tax. All menus and prices are subject to change.

## BRANDS

includes highballs

### CRAFT

vodka | tito's handmade  
gin | the botanist  
bourbon | maker's mark  
scotch | monkey shoulder  
rum | mount gay eclipse  
tequila | patrón silver  
cognac | hennessy v.s.o.p

### PREMIUM

vodka | absolut  
gin | beefeater  
bourbon | old forester  
scotch | johnnie walker red label  
rum | planteray 3 stars  
tequila | milagro silver  
cognac | hennessy v.s

### LOCAL

vodka | jt meleck rice  
gin | wonderbird dry  
bourbon | bywater  
rum | oxbow white, bayou xo  
tequila | milagro silver (not local)  
whiskey | jt meleck rice, sazerac rye

### CALL

vodka | svedka  
gin | fords  
bourbon | jim beam  
scotch | j&b  
rum | bacardí blanco  
tequila | inevitable  
cognac | branson phantom





# BAR MIXOLOGY

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## BEERS

### DOMESTIC | CHOOSE ONE

micheLOB ultra  
coors light  
miller lite

### IMPORTED | CHOOSE ONE

corona extra  
dos equis lager  
stella artois

### LOCAL CRAFT | CHOOSE ONE

abita alphagator ipa  
abita amber lager  
gnarly barley skater aid

## NON-ALCOHOLIC

heineken 0.0

## CORDIALS

gator bite satsuma  
gator bite coffee

## WINES

craft | decoy by duckhorn  
premium | hayes ranch, cava campo viejo  
local | wild bush, inquire for seasonal availabilities  
call | bulletin place, cava campo viejo





# BAR MIXOLOGY

Bartender required at 175 per bartender with one bartender per 75 guests for 3 hours of continuous service. Additional hours are 30 per bartender.

Cash Bars available upon request for an additional charge of 200. Cashier required for Cash Bars at 200 per cashier with one cashier per 100 guests for 3 hours of continuous service. Additional hours are 50 per cashier.

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## PACKAGES

### CRAFT

one hour | 29 per person  
two hours | 37 per person  
three hours | 44 per person  
four hours | 50 per person  
each additional hour | 18 per person

### PREMIUM & LOCAL

one hour | 27 per person  
two hours | 34 per person  
three hours | 40 per person  
four hours | 45 per person  
each additional hour | 16 per person

### CALL

one hour | 24 per person  
two hours | 30 per person  
three hours | 35 per person  
four hours | 38 per person  
each additional hour | 14 per person

### BEER & WINE

one hour | 23 per person  
two hours | 29 per person  
three hours | 34 per person  
four hours | 38 per person  
each additional hour | 16 per person

### BRUNCH

includes mimosa, bloody mary, milk punch

one hour | 21 per person  
two hours | 26 per person  
three hours | 30 per person  
four hours | 33 per person  
each additional hour | 16 per person





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Bartender required at 175 per bartender with one bartender per 75 guests for 3 hours of continuous service. Additional hours are 30 per bartender.

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## HOSTED BAR

craft brands | 18 per drink  
premium brands | 16 per drink  
local brands | 16 per drink  
call brands | 14 per drink  
domestic beers | 9 per drink  
imported beers | 9 per drink  
local craft beers | 9 per drink  
non-alcoholic beers | 9 per drink  
house wines | 16 per drink  
soft drinks | 6 per drink  
cordials | 16 per drink

## CASH BAR

craft brands | 20 per drink  
premium brands | 18 per drink  
local brands | 18 per drink  
call brands | 16 per drink  
domestic beers | 11 per drink  
imported beers | 11 per drink  
local craft beers | 11 per drink  
non-alcoholic beers | 11 per drink  
house wines | 18 per drink  
soft drinks | 6 per drink  
cordials | 18 per drink



## BAR MIXOLOGY

Bartender required at 175 per bartender with one bartender per 75 guests for 3 hours of continuous service. Additional hours are 30 per bartender.

Cash Bars available upon request for an additional charge of 200. Cashier required for Cash Bars at 200 per cashier with one cashier per 100 guests for 3 hours of continuous service. Additional hours are 50 per cashier.

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## CHAMPAGNE TOWER

4 levels | 620 each | serves up to 39 guests

5 levels | 880 each | serves 40-55 guests

6 levels | 1450 each | serves 56-91 guests

7 levels | 2240 each | serves 92-140 guests

## MARTINI BAR

25 per person per hour

ketel one vodka, citadelle gin,  
carpano dry vermouth, filthy brine

bitters | orange, lemon, celery

olives, stuffed olives, cocktail onions,  
white anchovy olives, citrus peels







# BAR MIXOLOGY

Bartender required at 175 per bartender with one bartender per 75 guests for 3 hours of continuous service. Additional hours are 30 per bartender.

Cash Bars available upon request for an additional charge of 200. Cashier required for Cash Bars at 200 per cashier with one cashier per 100 guests for 3 hours of continuous service. Additional hours are 50 per cashier.

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## COCKTAILS

2 per person added to package price or 16 per drink

add a selection of cocktails using craft, premium, local or call brands to any bar

### OLD FASHIONED

bourbon, sugar, aromatic bitters, orange peel

### MARGARITA

tequila, orange liqueur, fresh lime juice, ice, salted rim

### GOLD RUSH

bourbon, honey syrup, fresh lemon juice

### MIMOSA

chilled champagne, fresh orange juice

### BLOODY MARY

vodka, tomato juice, savory spices, fresh lemon juice

### ESPRESSO MARTINI

vodka, fresh espresso, coffee liqueur

### SAZERAC

rye whiskey, absinthe, peychaud's bitters, sugar, lemon twist

### VIEUX CARRÉ

rye whiskey, cognac, sweet vermouth, bitters, bénédictine

### BRANDY CRUSTA

brandy, citrus, orange liqueur, bitters, sugar rim, lemon twist

### HURRICANE

light rum, dark rum, passion fruit, orange, fresh lime, grenadine

### FRENCH 75

gin, champagne, fresh lemon, simple syrup

### PIMM'S CUP

pimm's no. 1, lemonade, assorted fresh fruit, cucumber, herbs



## WINE RACK

We reserve the right to substitute a vintage year of similar quality. Bartenders are \$175 per bartender for up to three hours, with one bartender suggested per 75 guests. Additional hours are available for 30 per hour/per bartender. Omni selected house wine included in bar packages. Upgraded wine by the bottle available at prevailing prices and not sold by the glass.

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†House Wine

### SPARKLING

campo viejo†, cava brut, spain | **40 per bottle**

chandon, brut, california | **80 per bottle**

taittinger, brut champagne,  
france | **120 per bottle**

decoy by duckhorn, sparkling,  
california | **70 per bottle**

### WHITE & BLUSH

hayes ranch, rosé, california | **55 per bottle**

decoy by duckhorn, rosé,  
california | **70 per bottle**

bulletin placet†, sauvignon blanc,  
australia | **45 per bottle**

decoy by duckhorn, sauvignon blanc,  
california | **70 per bottle**

bulletin placet†, unoaked chardonnay,  
australia | **45 per bottle**

hayes ranch, chardonnay,  
california | **55 per bottle**

decoy by duckhorn, chardonnay,  
california | **70 per bottle**

### RED

decoy by duckhorn, pinot noir,  
california | **70 per bottle**

bulletin placet†, cabernet sauvignon,  
australia | **45 per bottle**

hayes ranch, cabernet sauvignon,  
california | **55 per bottle**

decoy by duckhorn, cabernet sauvignon,  
california | **70 per bottle**



# OMNI ROYAL ORLEANS DETAILS







## DETAILS

Thank you for selecting the Omni Royal Orleans for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

### GUARANTEES OF ATTENDANCE & MINIMUMS

In order to ensure the success of your function, the catering and convention services planning team must be notified of the exact number of guests by 12 p.m. three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. This number will be charged even if fewer guests attend. The hotel will prepare food for 5% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be added to the master account for an increase in guarantees 24 hours prior to event.

### TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

### FOOD & BEVERAGE SERVICE POLICIES

We ask that menu selections and setup arrangements be finalized at least two weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. All food and beverages at Omni Royal Orleans must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Louisiana, and Omni Royal Orleans is responsible for the administration of these regulations.

### BANQUET CHECKS

Banquet checks will be provided to the onsite contact for your event each morning. Banquet checks for the day prior are required to be signed and returned to the banquet services team before 12pm each day.





## DETAILS

### SERVICE CHARGES

Prices are subject to 25% service charge and 11% sales tax. All menus and prices are subject to change based on the price of goods. (Please note service charge is taxable.)

An additional 175 per person charge will be added to any serviced meal function of 25 people or fewer. A service fee of 175 per chef/attendant will be charged to any attended food or beverage station. A bartender fee of 175 will be applied to any bar.

### OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of 30% or more chance of precipitation in the area
- Temperatures below 55 degrees fahrenheit
- Wind gusts in excess of 15 miles per hour
- Lightning

The hotel will make the final decision to move events indoors for weather related reasons by 8 p.m. the evening prior for breakfast, by 7 a.m. the day of the event for lunch, and by noon for evening functions. The resort reserves the right to make the final decision on event location.

### MENU CUSTOMIZATIONS & PLATED MENUS

Menu customizations will need to be approved by the hotel a minimum of 60 days in advance of the contracted event unless otherwise approved by your catering and convention services manager. Discounts will not be applied to customized menus. All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The hotel reserves the right to require the customer to pre-assign seating with color-coded name cards and to report food guarantees by table to help expedite service of multiple entrées.



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