








WYNDHAM
RIVERFRONT
NEW ORLEANS

Weddings by Wyndham Menus



All Receptions Include:

-  *Standard banquet tables and chairs*
-  *Votive candles and octagon mirror centerpieces at each table*
-  *Complete coordination and on-site event management*
-  *Complimentary guest room upgrade for the Couple (night of reception)*
-  *Discounted group rates available for guest rooms*

Hors D'oeuvres Display

(Hand passed Hors D'oeuvres require a \$100.00 Butler fee per 50 guests)

TIER I

Assorted Crostini
Gourmet Stuffed Mushrooms
Stewed Tomato & Mozzarella Bruschetta
Assorted Meat and Salad Finger Sandwiches
Barbeque or Marinara Meatballs
Crispy Chicken Bites
Southwest Chicken Quesadilla Rolls
Chicken Wings & Drummettes
Seasonal Fruit Skewers with Assorted Dips
Assorted Petit Fours

\$165.00 per 50 pieces

TIER II

House Pate & Terrine with Toast Points
Asparagus Wrapped with Prosciutto
Marinated Vegetable Wrap
Assorted Mousse on Belgian Endive
Pecan Crusted Chicken Tenders
Classic Shrimp Cocktail
Mini Crawfish Pies and Crawfish Bites
Assorted Petite Quiche
Andouille en Croute with Creole Mustard
Assorted Mini Desserts

\$225.00 per 50 pieces

TIER III

Steak & Lobster Tartar
Crab Ravigote on Toast Points
Assorted Seafood Salads with Crackers
Bacon Wrapped Shrimp
New Orleans Crab Cakes with Remoulade
Crab and Shrimp Cakes
Mini Beef Wellington
Mini Brie en Croute
Crunchy Asian Shrimp with Dipping Sauce
Assorted Chocolate Truffles

\$250.00 per 50 pieces

Boiled Shrimp on Ice

Served in a Pirogue with cocktail sauce
May be served on Ice Sculpture Display
Market Price per pound
(minimum 20 lb order)

Gourmet Chocolate Covered Strawberries

Large Fresh Strawberries hand dipped in Gourmet Dark and White Chocolate
\$48.00 ++ per dozen

Display Enhancements

Domestic and International Cheese Display

with French Bread and Assorted Crackers

Small \$125.00 Medium \$200 Large \$350

Vegetable Crudités Display

with Assorted Dips

Small \$100.00 Medium \$170 Large \$300

Fresh Fruit Display

with Honey Poppy seed Dressing

Small \$100.00 Medium \$170 Large \$300

Smoked Salmon Display

with Specialty Crackers and Classic Garnishes

\$250.00 + + per side (Serves 30)

Carving Station

(Carving stations require \$100.00 culinarian fee)

Tenderloin of Beef

Served with Balsamic Reduction and Silver Dollar Rolls

\$310.00 ++ per piece (serves 20)

Whole Cajun Seasoned Turkey

Served with Gourmet Mustards, Barbeque Sauce, & Mini Croissants

\$300.00 ++ per piece (serves 40)

Honey Glazed Ham

Served with Creole Mustard Sauce and Silver Dollar Rolls

\$300.00 ++ per piece (serves 50)

Roasted Steamship Round of Beef

Served with Spicy Mayonnaise, Creole Mustard, Horseradish Sauce, Au Jus and Silver Dollar Rolls

\$440.00 ++ per piece (serves 100)

Buffet Stations

Choice of Pastas

Choice of Pasta : *Tri-Colored Tortellini, Penne, Bow Tie or Rotini Pasta tossed with Red and Green Bell Peppers*

Choice of Sauce: *Cajun Alfredo, Spicy Tomato, Pesto, Sundried Tomato Cream, Wild Mushroom & Tomato Basil*

Assorted Veggies
\$6.00 ++ per person

With Chicken
\$8.00 ++ per person

With Shrimp and Crawfish
\$10.00 ++ per person

Combo Pasta
\$12.00 ++ per person

Served with Fresh Grated Parmesan Cheese & Garlic Bread Sticks

To add option as an Action Station add \$5.00 ++ per person (select two pastas and three sauces)

Classic New Orleans BBQ Shrimp

Sautéed Gulf Shrimp in New Orleans BBQ Sauce served with Grits and French Bread for dipping

\$10.00 ++ per person

Soup Station

Choice of Seafood Gumbo or Chef's Soup Du Jour

\$7.00 ++ per person

Mixed Green Salad

Assorted Mixed Greens

with House Made Creole Mustard Vinaigrette

\$7.00 ++ per person

Beverage Options

All bars require \$100.00 bartender fee for up to 3 hours (\$25.00 additional hours)
Consumption and Cash Bars require a \$75.00 cashier fee (waived with \$1,000.00 bar minimum)

Premium Beer & Wine Bar

Bottled Beer: Local Domestic & Imported
House Wines: Chardonnay, Cabernet Sauvignon, Merlot, Champagne
Assorted Soft Drinks, Fruit Juices, Bottled Water
\$29.00 ++ per person
Add \$6.00 ++ each additional hour

Call Brands Open Bar

Smirnoff Vodka
Tanqueray Gin
Cruzan Rum
Jim Beam Bourbon
Jonnie Walker Red Label
Cuervo Gold Tequila
Bottled Beer: Local Domestic & Imported
House Wines: Chardonnay, Cabernet Sauvignon, Merlot,
Champagne
Assorted Soft Drinks, Fruit Juices, Bottled Water
\$30.00 ++ per person
Add \$6.00 ++ each additional hour

Premium Brands Open Bar

Grey Goose Vodka
Tanqueray-10 Gin
Bacardi Light Rum
Crown Royal
Johnny Walker Black Label
Sauza Tres Generaciones Tequila
Bottled Beer: Local Domestic & Imported
House Wines: Chardonnay, Cabernet Sauvignon, Merlot,
Champagne
Assorted Soft Drinks, Fruit Juices, Bottled Water
\$34.00 ++ per person
Add \$7.00 ++ each additional hour

Customized Signature Cocktails Available

Host Bar

(bill paid by client, based on consumption)
Package includes Bar Set up, Tax and Service Charge

Call Cocktails.....	\$6.00
Premium Cocktails	\$8.00
Domestic Beer	\$4.00
Premium and Imported Beer	\$5.00
House Wine	\$7.00
Soda, Bottle Water or Juice.....	\$3.00

Cash Bar

(individuals pay per beverage)
Package includes Bar Set up, Tax and Service Charge

Call Cocktails.....	\$7.00
Premium Cocktails	\$9.00
Domestic Beer	\$5.00
Premium and Imported Beer	\$6.00
House Wine	\$7.00
Soda, Bottle Water or Juice.....	\$4.00

Coffee Station

Fresh Brewed Regular and Decaf Community Coffee
Assortment of Gourmet Hot Teas
\$4.00 ++ per person

Non-Alcoholic Beverage Station

Iced Tea and Iced Water with Sliced Citrus Fruit
Assorted Sodas and Bottle Waters
\$6.00 ++ per person