



**CROWNE PLAZA®**  
ASTOR NEW ORLEANS

***Astor Crowne Plaza Hotel  
739 Canal Street @ Bourbon  
New Orleans, Louisiana 70130  
Phone Number: 504-962-0500  
Ext. 8061***

***Ann Broussard Wedding Planner  
abroussard@astorneworleans.com***

## ***2010 Wedding Menus***

*01/2010*

*Prices are subject to 22% Gratuity and 9.75% sales tax  
For Groups of 20 guests or less, a \$75.00 Labor fee will be assessed*



Congratulations! The decision you've made is a pivotal one and shows your level of commitment to each other. We, at the Astor Crowne Plaza, are acutely aware of your choice and are committed to giving the beginning to your new life together memories that will not be forgotten. Our mission at the Astor Crowne Plaza is to take you back with grand memories for your wedding day each time your wedding album is viewed.

Our experienced staff will expertly carry out your wishes for your wedding reception. We will assist with planning, menu design and advise you on the details. The menus enclosed are guidelines to assist you with ideas, budgeting and gaining an overall feel of how your reception will flow. You may feel free to use these menus as your final choice or enhance them to suit your tastes. Our Chef is willing to provide any family favorites you only need to tell us. The day is all about you; we at the Astor Crowne Plaza are here to help bring your dreams to reality.

The Astor Crowne Plaza staff will take care of you and your guests. When your wedding is held at the Astor Crowne Plaza, the following services are offered complimentary:

Overnight accommodations for the Bride and Groom complete with strawberries, champagne and selections from your wedding reception

Breakfast for the Bride and Groom delivered by Room Service

A complimentary night's stay on the occasion of your first anniversary to include dinner or breakfast for two provided by Room Service

You may provide your own wedding cake from your personal favorite confectioner. We will cut and serve your cake at the time designated by you.

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Wedding Reception Fees:

Additional Time for Set up for Wedding Ceremonies or Wedding Reception:

There is no set up fee for wedding receptions that only require decorating time of an hour. Any extended or extra time for décor set up not hotel set up will be a \$100.00 per hour.

Sit down Dinners- split Entrée Fee is \$100.00 flat fee for two Entrées, \$75.00 flat fee per additional

Sit down Dinner Wine Service-Wine Service fee is \$200.00 this does not include the pricing on the wine

Children- The Astor Crowne Plaza charges for children from ages 8 and above on food and beverage as the adult price

Wedding Ceremonies-There is an \$800.00 fee for the St. Charles Ballroom for a wedding ceremony if you are having your wedding reception at the Astor.

Wedding Ceremonies only-There is a \$1,500.00 dollar fee if you are only having your wedding ceremony; (This fee includes the day of the ceremony only), If set up is required for an additional day that is an additional fee.

Vendors- If you are allowing you vendors to eat and drink at your wedding reception; please add them to your head count. Vendors will be instructed by the wedding planner at the hotel to come through our loading dock for set up purposes.

Parking- We do not validate parking for vendors the day of the wedding. Please inform your vendors' prior to their arrival that there will be a parking charge.

All Sleeping rooms are handled through the sales department.

\*Please speak to Wedding Planner for Details

The Astor Crowne Plaza Wedding staff is ready to accept your call and begin planning that perfect wedding reception. You will have our complete cooperation in making this day one to be fondly remembered.

The Astor Crowne Plaza Hotel  
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**Wedding Reception Packages**

**The Ruby Reception**

- (16 Servings per Person)
- (2) Specialty Station Selections
- (3) Cold Hors D'Oeuvres Selections
- (4) Hot Hors D'Oeuvres Selections
- \$36.00 per Person
- Coffee Bar

**The Emerald Reception**

- (19 Servings per Person)
- (3) Specialty Station Selections
- (4) Cold Hors D'Oeuvres Selections
- (5) Hot Hors D'Oeuvres Selections
- \$38.00 per Person
- Coffee Bar

**The Crowne Reception**

- (23 Servings per Person)
- (3) Specialty Station Selections
- (5) Cold Hors D'Oeuvres Selections
- (7) Hot Hors D'Oeuvres Selections
- \$45.00 Per *Person*
- Coffee Bar

Bar Service is not included in Reception Menus pricing  
Minimum of 150 Guests for all Wedding Menus

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## **Cold Hors D'oeuvres Selections**

Smoked Oyster Canapés

\*\*\*

Crawfish Barquettes

\*\*\*

Endive and Boursin

\*\*\*

Assorted Finger Sandwiches

\*\*\*

Mini Muffalettas

\*\*\*

Strawberry and Brie Canapés

\*\*\*

Cucumbers and Bleu Cheese

\*\*\*

Creole Stuffed Eggs

\*\*\*

Melon and Prosciutto

\*\*\*

Smoked Salmon Mousse

\*\*\*

Shrimp and Avocado on Toast Points

\*\*\*

Domestic Cheese Display

\*\*\*

Chicken Salad Bouchée

\*\*\*

Seafood Sausage Canapé

(When in Season)

\*\*\*

Shrimp Canapé

(When in Season)

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**Vegetable Crudité**

Assorted Fresh Vegetables  
Served with Marinated Mushrooms

**Domestic Cheeses**

A Variety of Cheeses  
Garnished with Fresh Fruit  
Flat Breads, Pita Wedges, and Brie

**Fresh Fruit Display**

Seasonal Fruits  
Elegantly Displayed  
Accompanied by Whipped Cream,  
Brown Sugar and Sweet Chocolate Dip

**Fruit and Cheese Display**

Seasonal Fruits  
Elegantly Displayed  
Accompanied by Whipped Cream,  
Brown Sugar and Sweet Chocolate Dip  
A Variety of Cheeses  
Garnished with Fresh Fruit  
Flat Breads, Pita Wedges, and Brie

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**Hot Hors D'oeuvres Selections**

Mini Beef Wellingtons w/ Perigourdine

\*\*\*

Seafood Fritters

\*\*\*

Fried Oysters w/ Tarter Sauce

\*\*\*

Blackened Fish Morsels

\*\*\*

Crawfish Pies

\*\*\*

Grilled chicken

\*\*\*

Spring Rolls w/ Hoi sauce

\*\*\*

Bacon Wrapped Bananas

\*\*\*

Smoked Andouille en Croute w/ Creole Mustard Sauce

\*\*\*

Spanikopita

\*\*\*

Creole Meatballs

\*\*\*

Assorted Mini Quiche

\*\*\*

Petite Reubens

\*\*\*

Natchitoches Meat Pies

\*\*\*

Stuffed Mushrooms

\*\*\*

Stuffed Cherry Peppers

\*\*\*

Chicken Quesadilla Rolls

\*\*\*

Miniature Louisiana Crab Cakes w/ Creole Mustard Sauce

\*\*\*

Crawfish wontons with Mango Chutney

\*\*\*

Crabmeat and Green Onion Beignet

\*\*\*

Pecan Crusted Chicken with Cajun Marmalade

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## **Specialty Stations**

### **Steamship Round of Beef**

Carved before Your Guests' Eyes  
Served with Assorted Breads  
Herbed Mayonnaise, Mustards, Creamed Horseradish

### **Bronzed Pork Loin**

Carved in the Reception Room  
Served with Creole and Honey Mustards  
Assorted Mini Rolls

### **Roasted Whole Turkey**

Served with honey Dijon Sauce  
Light Rye and Pumpernickel Rolls

### **Pasta Stations (3 choices w/ 1 Selection)**

#### Assorted Pastas

Served with  
Marinara and Pesto Sauces  
Fresh Garlic Bread

Or

#### Covina Pasta

Mushroom stuffed Ravioli and Ziti  
Served with Pesto and crawfish Marinara  
Accompanied by a wide array of toppings  
Fresh Garlic Bread

Or

#### Penna Pasta

Served with Chicken Alfred  
Fresh Garlic Bread

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**Cajun Kitchen (2) choices**

Chicken and Andouille Sausage Gumbo or Seafood Gumbo

Or

Crawfish Etouffee, Chicken and Sausage Jambalaya, Seafood Jambalaya

Fluffy Seasoned Rice is served with Gumbo and Crawfish Etouffee choices

**Southern Style Potato Station**

Southern Style Mash Potatoes served in Martini Glasses

Garnish Selections to include

Gravy, Shredded Roast Beef, Sautéed Mushrooms,  
Shredded Cheese, Butter, Bacon & Chives

**Astor's New Orleans Style Lucky Dog Stand/Attendant**

A Hot Dog Stand to include Astor's New Orleans Style Hot Dogs with Chili along with all the condiments to include Mustard, Spicy mustard, Ketchup, Chopped Peppers, Relish, Chopped Onions, and Sour Kraus.

**Chocolate Fountain Presentation/Attendant**

A Choice of White or Dark Chocolate to include Assorted Truffles with Crepes Suzette, Assorted Mini Pastries, Fruit Kabobs, Marshmallows, Biscotti, Cubes of Brownies, Cubes of Cake, Assorted Dried Fruit and Pretzels, and Wooden Skewers for Dipping

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## Wedding Reception Enhancements

### Smoked Salmon

Fillet of Smoked Salmon  
Cream Cheese, Chopped Egg,  
Bermuda Onion and Capers  
Mini Rye and Pumpernickels  
\$350.00

### Sushi

Handmade Sushi, Sashimi  
and Rolls Elegantly Presented  
\$18.00 Per Person  
Sushi Maker  
\$ 250.00 per Roll

### Glazed Brie

Large Brie Layered with Caramelized Praline Sauce  
with Walnuts, Pecans, Hazelnuts and Fresh Berries  
\$325.00

### Bananas Foster

Traditionally New Orleans  
Butter, Brown Sugar, Bananas  
And a Few Other Things  
Sautéed Together and Laced  
Over Cinnamon Ice Cream  
\$8.00 per person

Culinarian 125.00 each

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### **Hot Hors D'Oeuvres Enhancements**

Capon Mushroom Strudel  
Saffron Beurre Blanc \$325.00

\*\*\*

Bacon Wrapped Scallops \$300.00

\*\*\*

Lobster Medallions \$700.00

\*\*\*

Escargot Stuffed Mushrooms  
Herbed Garlic Butter \$375.00

\*\*\*

Oysters Rockefeller \$375.00

\*\*\*

Peppered Beef Medallions  
Red Wine Demi Glace \$375.00

\*\*\*

Smoked Duck a L'Orange \$400.00

\*\*\*

Baby Lamb Chops  
Mint Sauce \$525.00

\*\*\*

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***ASTOR CROWNE PLAZA***  
***WEDDING BEVERAGE***  
***PACKAGES***

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## **Beverages**

The Astor Crowne Plaza Serves only Nationally Known Brands.

### **Deluxe Brand Cocktails**

Dewars Scotch Whisky  
Beefeater Gin  
Blended Canadian Whiskey

Jack Daniels Bourbon  
Bacardi Rum  
Smirnoff Vodka

### **Premium Cocktail Selections**

Chives Regal Scotch Whisky  
Crown Royal Whiskey  
Makers Mark Bourbon

Bombay Gin  
Absolute Vodka  
Meyers Rum

## **Wines**

Featuring Astor Crown Plaza House Wines

Chardonnay  
Merlot

White Zinfandel  
Cabernet Sauvignon

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**Beer Selections**

Domestic  
Imported  
Non-Alcoholic

**Soft Drinks**

**Bottled Water**

**A Charge of \$125.00 per Bartender will apply for a minimum of (3) hours**

**Pricing Summary**

	<b>Deluxe Package</b>	<b>Premium Package</b>
<b>3 Hours</b>	<b>\$26.00</b>	<b>\$31.00</b>

Martini Bar  
\$9.00 per person

Each additional half hour thereafter is charged as follows:  
Deluxe Package @ \$5.00 per person  
Premium Package @ \$6.50 per person  
(Based Upon the Original Confirmed Guest Count)

*House Champagne on Bar for Weddings*

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**Formal Reception Dinner  
Or  
Rehearsal Dinner**

**Dinner Accompaniments**

All dinners are served with your choice of Soup or Salad, Dessert, Fresh Rolls and Butter. Freshly Brewed Coffee, Decaffeinated Coffee, Selected Teas and Iced Tea are also included.

**Salads**

**Astor Crowne Salad**

Mixed greens tossed  
Tomato, Cucumber and  
Bermuda onion and Shrimp

**Spinach Salad**

Prepared with garlic croutons  
Crumbled bacon, and chopped  
Eggs tossed in the dining  
Room

**Caesar Salad**

Traditionally Prepared  
Tossed in your Dining Room

**Trio Lettuces**

Sun Dried Tomato, Toasted  
Pecans, Herbed Croutons

**Field Greens**

Boston and Radicchio  
Belgian Endive and Goat  
Cheese

**Soups**

Onion Soup Gratinee  
Herbed Seasoned Crouton  
Wild Mushroom Bisque  
Carrot, Ginger and Crab Meat Bisque  
Andouille Bean Soup  
With Spinach

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**Dinner Entrees**

**Chicken**

**Chicken Decatur**  
Grilled Chicken Breast  
With Citrus and Teriyaki  
\$37.00 per person

**French Market Chicken**  
Boneless Chicken Breast  
Stuffed with Crawfish Boudin  
\$39.00 per person

**Beef**

**Filet of Beef**  
Atop Mushroom Ragout  
With Merlot Sauce  
\$50.00 per person

**New York Strip Steak**  
Three Peppercorn Rub  
\$50.00 per Person

**Prime Rib of Beef**  
Roasted, Served with Raifort Sauce  
\$48.00 per person

**Seafood**

**Filet and Shrimp**  
Petite filet Mignon with  
Three Crab Stuffed Gulf Shrimp  
Sauced Respectively with  
Béarnaise and Roasted three  
Pepper sauce  
\$58.00 per person

**Veal and Crab Cake**  
Panned Veal Medallions  
with Sautéed Louisiana Crab  
Cake Sauced respectively with  
Shitake Demi Glace and Lemon  
Beurre Blanc  
\$65.00 per person

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**Dinner Enhancements**

**Soup**

**New Orleans Turtle Soup**

Served with Sherry  
\$7.00 per person

**Creole Seafood Gumbo**

Garnished with Seasoned Rice  
\$6.00 per person

**Crawfish Bisque**

\$6.50 per person

**French Onion Soup Gratine**

\$6.50 per person

**Traditional Fish Soup**

with condiments of Cheese,  
Crouton and Rouille  
\$7.00 per person

**Plated Appetizers**

**Louisiana Crab Cake**

Roasted Red Bell Pepper Cream  
\$7.50 per person

**Duck and Mushrooms**

Smoked Muscovy Duck  
Wrapped in Puff Pastry  
Apricot and Port Sauce  
\$10.00 per person

**Crawfish Wontons**

Mango Chutney  
\$7.50 per person

**Marinated Seafood Cocktail**

Your choice of Shrimp, Crab  
Crawfish or Combination  
\$10.50 per person

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**Local Crab and Crawfish Crab Cakes**  
With Quinoa, Andouille, Peach and Basil  
\$9.00 per person

**Slow Braised Berkshire Porkbelly**  
With Watermelon Breakfast Radish  
And Bourbon  
(When watermelon is in season)  
\$9.00 per person

**Crispy Pecan Crusted Alligator**  
With Caramelized Tasso, Plum and  
Remoulade  
\$9.00 per person

**Fried Green Tomatoes**  
With Heirloom Tomato, Cucumber Relish,  
Buffalo Mozzarella and Horseradish  
\$8.00 per person

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**Dinner Desserts**

**Hazelnut Chocolate Chiffon Cheese Pie**

Hazelnut Crème Anglaise

**Praline Cheesecake**

Praline Sauce

**White Chocolate Bread Pudding**

White Chocolate Sauce

**Chocolate Brandy Cake**

Rum Sauce

**Dinner Enhancements**

**Banana Foster**

Prepared in the Room

Served with Cinnamon Ice Cream

\$7.00 per person

**Tri Color Bavarois**

Vanilla, Coffee & Chocolate

\$4.50 per person

**Vanilla crème Brulee**

Orange Granier

\$3.00 per person

**\*\* Astor Crowne Plaza\*\***

**Specialty Desert**

**Chocolate Tiramisu Mousse**

With Red Fruit Jelly and Ganache

\$5.50 per person

**Chocolate Truffle Cake**

Kahalua Cream

Fresh Seasonal Berries

\$3.00 per person

**With our company Logo**

\$6.50 per person

(100 Minimum with Logo)

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**Viennese Dessert Buffet**

Seasonal Fruits, elegantly Displayed  
Accompanied by Whipped Crème,  
Brown Sugar and Sweet Chocolate Dip  
Chocolate Terrine  
Assorted Petite Fours  
Strawberries and Raspberries Romanoff  
Chocolate Truffles  
Assorted Mini French Pastries  
Chocolate Dipped Strawberries  
Assorted Petite Chesses Cake Wedges  
Crapes Suzette  
Prepared in Room  
Fresh Brewed Coffee  
Flavored Coffees and Café au Lait  
\$15.00 per person

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**NEW ORLEANS STYLE  
FAREWELL WEDDING BRUNCH**

**Big Easy Breakfast Buffet  
("Our Own" Breakfast Buffet)**

Assorted Chilled Juices  
Presentation of Freshly Sliced Seasonal Fruit  
Assorted Cold Cereals with Milk  
Fresh Scrambled Eggs  
Crisp Bacon & Link Sausage  
Breakfast Potatoes  
Fresh Baked Breakfast Pastries  
Including Home Baked Biscuits  
Butter and Fruit Preserves  
Coffee Service  
Mimosa upon request  
\$28.00 per person

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**Plated Breakfast Selections**

Chilled Juices, Breakfast Bakeries, Butter and Fruit Preserves accompany all Breakfast Selections. Coffee Service Included.

**Southern Plantation**

Fresh Fruit Starter  
Farm Fresh Scrambled Eggs  
Hickory Smoked Bacon  
Hash Browns  
\$20.00 per person

**Rampart**

Fresh Fruit Starter  
Fluffy Scrambled eggs  
Scrambled with Andouille  
Sausage, Bell Peppers, Onions and Tomatoes  
Hash Browns  
Sausage Patties  
\$22.00 per person

**Cabildo**

Fresh Fruit Starter  
Grilled 10oz N.Y. Strip Steak  
Served with Herbed Scrambled Eggs  
Breakfast Potatoes  
\$28.00 per person

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