



Event Menus

THE RIVERFRONT HOTEL
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.



BUFFETS

All breakfast buffets are served with Community Coffee, an assortment of herbal teas as well as assorted juices. Prices are based on one hour of service. Buffets require a minimum of 20 people. A fee of 150 will apply for groups less than 20 people.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

ALL-AMERICAN BREAKFAST

Breakfast pastries | Croissants, muffins, Danishes
and breakfast breads with preserves and butter

Seasonal fresh fruit *df gf vg v*

Assorted cereals with whole, skim and soy milks

Scrambled fresh market eggs *gf*

Breakfast sausage *df gf*

Applewood-smoked bacon *df gf*

Riverfront potatoes *df gf vg v*

32 per person

BAYOU CONTINENTAL

Breakfast pastries | Croissants, muffins, Danishes
and breakfast breads with preserves and butter

Seasonal fresh fruit *df gf vg v*

Assorted yogurts *gf*

Assorted cereals with whole, skim and soy milks

24 per person

SIMPLY HEALTHY

Steel-cut oatmeal with brown sugar, raisins,
sliced strawberries and pecans

Hard-boiled eggs *df gf*

Assorted yogurts *gf*

Cinnamon, pecan and walnut granola *n vg v*

Oat bran muffins

Seasonal fresh fruit *df gf vg v*

27 per person



PLATED

All plated breakfast are served with your choice of Community Coffee and an assortment of herbal teas, fresh orange, cranberry or apple juices. Each plated breakfast is accompanied by Riverfront breakfast breads, butter and fruit preserves.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

BUILD-YOUR-OWN EGGS | CHOOSE ONE

Scrambled eggs

Scrambled egg whites

Scrambled tofu *df gf vg*

Garden vegetable frittata *gf*

MEATS | CHOOSE ONE

Turkey bacon *df gf*

Applewood-smoked bacon *gf*

Breakfast sausage *gf*

Grilled hanger steak *gf*

Plant-based breakfast sausage *df gf vg v*

SIDES | CHOOSE ONE

Riverfront potatoes *df gf vg v*

Stone-ground grits *gf*

Seasonal fresh fruit *df gf vg v*

30 per person



ENHANCEMENTS

All enhancements must accompany a purchased buffet selection for the same quantity of people. Prices are based on one hour of service. †Chef attendant required on Omelet & Egg Station at 100 per chef, with one chef per 25 people.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

STONE-GROUND YELLOW GRITS

4 per person

BELGIAN WAFFLES

House-made Belgian waffles with berry compote, whipped cream, cinnamon butter and maple syrup

5 per person

NEW ORLEANS PAIN PERDU

New Orleans-style French toast dusted with powdered sugar, with cinnamon butter and maple syrup

6 per person

BOUDIN BENEDICT

Cajun rice and pork sausage on an English muffin with poached eggs and topped with Creole hollandaise

8 per person

CROISSANT SANDWICH

Fluffy scrambled eggs, Chisesi Brothers ham and cheddar on a croissant

66 per dozen

NOLA BREAKFAST

Breakfast burrito with scrambled eggs, andouille sausage, grilled bell peppers, onions and pepper jack cheese with charred tomato & cilantro salsa *df*

60 per dozen

SMOKED SALMON

Thinly sliced cold-smoked salmon with shaved red onions, capers, hard-boiled eggs, cream cheese and bagels

12 per person

SHRIMP & GRITS

Sautéed Gulf shrimp and smoked tasso over yellow stone-ground grits

7 per person

OMELET & EGG STATION†

Made-to-order egg and omelet station featuring ham, applewood-smoked bacon, andouille sausage, peppers, onions, tomatoes, mushrooms, spinach, cheddar and pepper jack cheeses

10 per person



BREAKS

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

MORNING SUGGESTIONS

Breakfast Pastries | Muffins, croissants, Danishes and breakfast breads | 54 per dozen

Assortment of fresh bagels and cream cheese | 48 per dozen

Sliced fresh fruit display *df gf vgv* | 55 per tray serves 12

Tropical fruit kabobs *df gf vgv* | 48 per dozen

Assortment of whole fruit *df gf vgv* | 24 per dozen

Assorted breakfast and granola bars *nv gv* | 54 per dozen

AFTERNOON TREATS

New Orleans pralines | 48 per dozen

Assortment of house-made cookies *n* | 42 per dozen

Brownies and blondies | 44 per dozen

Warm jumbo pretzels with Creole mustard, smoked Gouda and cheddar dipping sauce | 40 per dozen

Zapp's potato chips *df gf vgv* | 36 per dozen

Fiesta tortilla chips with fresh guacamole and pico de gallo *df gf vgv* | 40 per tray | serves 20

Individual hearty trail mix *ndf gf vgv* | 40 per dozen

Assorted breakfast and granola bars *n* | 54 per dozen

TRADITIONAL NEW ORLEANS BEIGNETS

36 per dozen

ENHANCEMENTS | CHOOSE ONE

Whipped cream & cinnamon sugar *df*

Marshmallow fluff

Berry compote *df gf vgv*

4 per person



THEMED BREAKS

All themed breaks are served with Community Coffee and an assortment of herbal teas. Prices are based on 30 minutes of service. Themed Break require a minimum of 20 people. A fee of 100 will apply for groups less than 20 people.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

MARDI GRAS MAMBO

King cake *n*

Pecan pralines *n*

Assorted individual bags of Zapp's
potato chips *df gf vg v*

Mini muffalettas

23 per person

WAREHOUSE DISTRICT

Assortment of freshly baked cookies

Blondies *n*

Peanut butter brownies *n*

Lemon squares

19 per person

SWEET AND SALTY

Assorted candy bars *gf vg v*

Assorted individual bags of Zapp's
potato chips *df gf vg v*

Individual bags of SkinnyPop popcorn *gf vg v*

Individual bags of trail mix *n*

18 per person

HEALTH KICK

Fresh vegetable crudités with French onion dip *gf*

Black bean hummus with tomato & basil bruschetta
and feta cheese

Pita chips

Garden-fresh berries *df gf vg v*

Assorted breakfast and granola bars *n*
20 per person

TAKE ME OUT TO THE BALLPARK

Warm jumbo pretzels with Creole mustard, smoked
Gouda and cheddar sauce

Fresh popcorn *gf vg v*

Roasted mixed nuts *n*

Plain & peanut M&M's *n*

18 per person

CHARCUTERIE BOARD

Assorted sausages & cured meats *df gf*

Artisan cheeses *gf*

Assorted dried fruits *df gf vg v*

Bread and crackers

25 per person



DELI

All boxed lunches are served with your choice of Zapp's potato chips, seasonal whole fruit or freshly baked cookie and Coca-Cola drink or bottled water. All deli lunches, excluding Grab and Go, are served with Community Coffee, iced tea, and water services. Prices are based on one hour of service. Buffets require a minimum of 20 people. A fee of 150 will apply for groups less than 20 people.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

GRAB & GO BOXED LUNCH

Baked ham and cheddar po'boy

Roast beef and brie on baguette

Yellowfin tuna salad on whole-grain bun

Grilled chicken and white cheddar on focaccia bun

Turkey and smoked Gouda on brioche bun

Veggie wrap *vgv*

29 per person

FRENCH MARKET PO'BOYS

STARTERS

Seafood and andouille sausage gumbo

Whole -grain mustard potato salad *gf*

Choice of artisan breads

DELI

Roast beef, roasted turkey, baked honey ham and shaved tasso *df gf*

Gruyère, sharp cheddar, Muenster and smoked Gouda cheeses

Creole mustard, Crystal aioli and mayonnaise *gf*

Assortment of Zapp's potato chips *df gf vgv*

DESSERTS

Blueberry bread pudding

Double-fudge brownies

38 per person

LUNCH |

FULTON STREET DELI ACCOMPANIMENTS

Assortment of Zapp's potato chips

Creole mustard, Crystal aioli, mayonnaise

Gruyère, sharp cheddar, muenster and smoked Gouda cheeses

STARTERS | CHOOSE TWO

Tomato basil bisque *gf*

Seafood and andouille sausage gumbo

Spinach salad with goat cheese crumbles, shaved red onions and pepper jelly vinaigrette *gf*

Garden-fresh salad with choice of dressings *gf vgv*

DELI | CHOOSE THREE

Sliced blackened chicken breast

Yellowfin tuna salad

Herb roasted pork tenderloin

Grilled flank steak *df gf*

Smoked turkey

DESSERTS

Assortment of cookies, brownies and bakery bars

42 per person

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LUNCH BUFFETS

All lunch buffets are served with Community Coffee, iced tea, and water services. Prices are based on one hour of service. Buffets require a minimum of 20 people. A fee of 150 will apply for groups less than 20 people.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

A TASTE OF ITALY

STARTERS

Traditional Caesar salad

Caprese salad *gf*

Tuscan vegetable soup *gf vgv*

ENTRÉES

Baked penne Alfredo

Gulf fish piccata

Grilled chicken cacciatore *df gf*

Seasonal vegetable medley *gf*

DESSERTS

Cannoli

Tiramisu

46 per person

BACKYARD BBQ

STARTERS

Sriracha coleslaw *gf*

Whole-grain mustard potato salad *gf*

ENTRÉES

Southern fried buttermilk chicken

Slow-braised beef brisket with
Abita Amber barbecue sauce *gf*

Barbecue pulled pork *gf*

Brioche and sesame seed buns

Baked beans *gf vgv*

Sweet cornbread muffins with honey butter

DESSERT

Seasonal fruit cobbler

44 per person



LUNCH BUFFETS

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FRENCH QUARTER BUFFET

Soup of the day

Chef's selection of seasonal vegetables and starch *df*

Assortment of artisan rolls and sweet cream butter

SALAD | CHOOSE ONE

Garden-fresh salad with choice of dressings *v*

Traditional Caesar salad

Caprese salad *gf*

ENTRÉES | CHOOSE TWO

Pan-seared redfish with pecan brown butter sauce *n*

Grilled salmon fillet with caper beurre blanc

Herb-crusted pork tenderloin *df gf*

Southern fried chicken

Slow-braised beef short ribs *gf*

Grilled hanger steak *df gf*

Cajun jambalaya *df gf*

DESSERTS | CHOOSE TWO

Bourbon pecan pie *n*

Strawberry shortcake

Blueberry bread pudding

Tiramisu *n*

Chocolate decadence cake

Praline cheesecake *n*

Mille-feuille (French Napoleon)

54 per person

LIGHTER NOTE

STARTERS

Tomato basil bisque *gf*

Spinach salad with goat cheese crumbles, shaved red onions and pepper jelly vinaigrette

Traditional Caesar salad

ENTRÉES

Rosemary and garlic chicken breast *df gf*

Grilled salmon fillet with pesto cream

Herbed brown rice pilaf *gf vgv*

Haricot vert amandine *n*

DESSERTS

Seasonal fruit medley *df gf vgv*

Lemon bars

46 per person



PLATED LUNCH

All plated lunches are served with your choice of Community Coffee or iced tea and an assortment of artisan rolls and sweet cream butter.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

Garden-fresh salad with Creole mustard vinaigrette *df gf vgv*

Traditional Caesar salad

Seafood and andouille sausage gumbo

Corn and crab bisque

DESSERTS | CHOOSE ONE

Praline cheesecake *n*

Bourbon pecan pie *n*

New Orleans bread pudding with Myers's rum anglaise

Chocolate decadence cake with fresh berry coulis

ENTRÉES | CHOOSE ONE

PAN-SEARED AIRLINE CHICKEN BREAST

Natural jus reduction, roasted fingerling potatoes and haricot vert

37 per person

DIJON-CRUSTED CHICKEN

Tomato & basil bruschetta, Parmesan cheese risotto and sautéed fresh vegetables

35 per person

GRILLED FILLET OF SALMON

Topped with Creole mustard cream sauce, jasmine rice pilaf and grilled asparagus *gf*

35 per person

BRONZED CATFISH

Crawfish & tasso cream and Creole corn maque choux *gf*

34 per person

BRAISED BEEF SHORT RIBS

Caramelized onion grits and sautéed baby carrots

42 per person

STRAWBERRY COBB SALAD

Baby spinach, feta, toasted pecans and strawberries with honey balsamic dressing *ngf*

With grilled chicken breast | 32 per person

With roasted Gulf shrimp | 37 per person



RECEPTION

Receptions require a minimum of 25 people.

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DISPLAY STATIONS

INTERNATIONAL CHEESE

Elaborate selection of imported and domestic cheeses served with assorted preserves, artisan breads, dried fruits and nuts *n*

18 per person

SEASONAL FRUIT

Fresh hand-cut fruits accompanied with Nutella and honey Greek yogurt *n v*

12 per person

GARDEN CRUDITÉS

Fresh seasonal vegetables, sun-dried tomato ranch and Roquefort cream *gf v*

12 per person

NEW ORLEANS RAW BAR

Oysters on the half-shell, marinated crab claws, jumbo Gulf shrimp with a selection of dips and sauces *df gf*

28 per person

PASTA CREATIONS

Choose one | Penne, tortellini

Choose one | Grilled chicken, Gulf shrimp, sweet Italian sausage

Choose one | Marinara, parmesan cheese Alfredo

Garlic confit, wild mushrooms, basil and artisan breads

25 per person, per option

BAKED BRIE EN CROÛTE

Puff pastry-wrapped brie cheese with fresh berries, wild honey and artisan breads

48 per person

MEDITERRANEAN ANTIPASTI

Assortment of marinated and pickled vegetables, cured meats and imported cheeses *df*

16 per person

JUST SWEETS

Assortment of petite pastries and chocolate-covered strawberries

16 per person



RECEPTION

Minimum order of 25 pieces. Reception package prices are based on 1.5 hours of service.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

HORS D'OEUVRES

6 EACH

Shrimp tempura with sweet chili sauce

Crab-stuffed shrimp wrapped in
applewood-smoked bacon *df gf*

Blue crab rémoulade on crostini

Smoked duck empanada with pico de gallo

Mediterranean antipasta skewer *gf*

5 EACH

Spanakopita *n*

Raspberry and brie en croûte

Pecan-crusted chicken tenders with
honey Dijon dipping sauce *n*

Parmesan cheese-crusted artichoke hearts

Petite crab cakes with Creole rémoulade

Petite crawfish pies

Beef Wellington

Beef satay with Shanghai peanut sauce *n*

Muffaletta sliders

Heirloom tomato bruschettas *v*

Chilled shrimp rémoulade

Prosciutto-wrapped melon *df*

RECEPTION PACKAGES

Four selections | 26 per person

Five selections | 33 per person

Six selections | 38 per person

ENHANCEMENT

International cheese display | 16 per person

New Orleans raw bar | 20 per person

Garden crudités | 11 per person



RECEPTION

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

CARVERY

All Carvery stations include silver dollar rolls with butter and traditional accompaniments.

Chef required for each station at 150.
Stations require a minimum of 50 people.

BEEF TENDERLOIN

475 | Serves Approx 20

ORANGE & JALEPEÑO-SPICED ROASTED TURKEY BREAST

350 | Serves Approx 25

ROOT BEER-GLAZED BONE-IN HAM

350 | Serves Approx 50

SLOW-ROASTED PRIME RIB

500 | Serves Approx 30

ROSEMARY & GARLIC ROASTED LEG OF LAMB

500 | Serves Approx 50

CARVERY ENHANCEMENTS CHOOSE TWO

Creamed spinach *gf*

Roasted fingerling potatoes *df gf vgv*

Fried Vidalia onion strings

Lyonnais potatoes *gf*

Béarnaise sauce | 6 per person

Jumbo lump crabmeat | Market Price



DINNER BUFFETS

All dinner buffets are served with Community Coffee, iced tea, an assortment of dinner rolls and butter. Prices are based on one hour of service. Buffets require a minimum of 20 people. A fee of 150 will apply for groups less than 20 people.

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THE RIVERFRONT

STARTERS

Oyster and artichoke bisque

Baby spinach, kale, toasted walnuts, feta cheese and honey balsamic vinaigrette *n*

Jumbo lump crabmeat orzo salad with sun-dried tomatoes and basil

ENTRÉES

Pan-seared grouper with pecan brown butter sauce *n*

Carved rosemary and garlic leg of lamb, mint au jus *df gf*

Grilled honey and citrus-glazed chicken breast with mango relish *df gf*

Herbed fingerling potatoes *df gf vgv*

Wild mushroom risotto *df*

Haricot vert amandine *n*

DESSERTS

New York cheesecake with Grand Marnier glaze

Decadent chocolate cake

72 per person



DINNER BUFFETS

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DEEP SOUTH STARTERS

Seafood and andouille sausage gumbo

Garden salad with red wine vinaigrette *df gf vg v*

Seafood pasta salad with lump crabmeat and Gulf shrimp

ENTRÉES

Southern fried catfish with Tabasco tartar sauce

Grilled chicken breast with
Creole mustard cream sauce *gf*

Roasted garlic mashed potatoes *gf*

Creole corn maque choux *gf*

DESSERT

New Orleans bread pudding with
Myers's rum anglaise

48 per person

SOUTHERN COMFORT STARTERS

Duck gumbo

Iceberg wedge salad with Gulf shrimp rémoulade

ENTRÉES

Roasted chicken breast with
crawfish & tasso cream sauce *gf*

Blackened pork tenderloin with
Creole mustard demi-glace *gf*

Southern fried catfish with Tabasco tartar sauce

ACCOMPANIMENTS

Braised collard greens with Vidalia onions and
applewood-smoked bacon *df gf*

Candied yams

Chayote squash dressing

DESSERTS

Bananas Foster bread pudding *n*

Pecan peach cobbler

65 per person



PLATED DINNER

All plated dinners are served with your choice of Community Coffee or iced tea and an assortment of artisan rolls and sweet cream butter.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

Garden-fresh salad with Creole mustard vinaigrette *df gf vgv*

Traditional Caesar salad

Iceberg wedge salad with applewood-smoked bacon, Creole tomatoes and Maytag blue cheese vinaigrette *df*

Seafood and andouille sausage gumbo

Corn and crab bisque

DESSERTS | CHOOSE ONE

Praline cheesecake *n*

Bourbon pecan pie *n*

New Orleans bread pudding with Myers's rum anglaise

Chocolate decadence cake and fresh berry coulis

Traditional New Orleans doberge cake

ENTRÉES | CHOOSE ONE

GRILLED FILET MIGNON

Roasted shallot merlot reduction, roasted fingerling potatoes and haricot vert *gf*

72 per person

DIJON-CRUSTED SALMON

Roasted red pepper coulis, jasmine rice pilaf and roasted baby squash *gf*

52 per person

PAN-SEARED GROUPE

Citrus beurre blanc, crawfish mashed potatoes and sautéed spinach *gf*

60 per person

BRAISED PORK OSSO BUCO

Caramelized onion grits and roasted baby squash

62 per person

BLACKENED CHICKEN OSCAR

Jumbo lump crabmeat and Tabasco-infused hollandaise, mashed Yukon Gold potatoes and grilled asparagus *gf*

57 per person



BREAKS

Prices for a full-day package are based on eight hours of service. Prices for a half-day package are based on four hours of service. Each additional hour for packages, 4 per person.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

BEVERAGE SERVICES

60 MINUTES

Community Coffee and Numi herbal teas | 12 per person

Assorted sodas | 5 per person

Community Coffee, Numi herbal teas and assorted sodas | 16 per person

FOUR HOURS

Community Coffee and Numi herbal teas | 20 per person

Assorted sodas | 6 per person

Community regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water | 24 per person

EIGHT HOURS

Community Coffee and Numi herbal teas | 27 per person

Assorted sodas | 8 per person

Community regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water | 32 per person

BEVERAGE À LA CARTE

Assorted soft drinks | 4 each

Pure Life water | 4 each

Acqua Panna natural spring water | 5 each

Perrier sparkling water | 5 each

S.Pellegrino sparkling mineral water | 5 each

Red Bull | Energy drink or sugarfree | 6 each

Assorted Powerade sports drinks | 6 each

Assorted VitaminWater | 6 each

Naked fruit juices & smoothies | 6 each

Stance regular or decaffeinated coffee | 95 per gallon

Classic black iced tea | 75 per gallon

Lemonade | 75 per gallon

Assorted Numi hot teas | 65 per dozen

Fruit and herb-infused water | 75 per gallon

Hot chocolate | 75 per gallon

Assorted Community canned coffee drinks | 6 each

Coconut water | 7 each

S.Pellegrino Essenza flavored sparkling mineral water | 6 each

Enroot cold brew tea | 9 each

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 75 per gallon



BEVERAGES

TIER ONE BRANDS

Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS
Bulletin Place | Chardonnay, sauvignon blanc,
cabernet sauvignon and merlot
Hayes Ranch by Wente | Rosé

TIER TWO BRANDS

Vodka | Absolut
Gin | Beefeater
Rum | Bacardí
Bourbon | Old Forester
Whiskey | Jack Daniel's
Scotch | Johnnie Walker Red Label
Tequila | Milagro Silver
Cognac | Hennessy VS
Hayes Ranch by Wente | Chardonnay, rosé,
cabernet sauvignon and merlot

TIER THREE BRANDS

Vodka | Tito's Handmade
Gin | The Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Whisky | Crown Royal
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP
Decoy by Duckhorn | Chardonnay, sauvignon blanc,
rosé, cabernet sauvignon, pinot noir and merlot

BRANDS

TIER ONE BRANDS

First two hours | 36 per person
Each additional hour | 12 per person

TIER TWO BRANDS

First two hours | 42 per person
Each additional hour | 14 per person

TIER THREE BRANDS

First two hours | 50 per person
Each additional hour | 14 per person

LIQUEURS & CORDIALS

Grand Marnier, Baileys, Sambuca, Kahlúa,
Amaretto and Frangelico
12 per person, per hour



BEVERAGES

Consumption bar prices are exclusive of bartender service fees. Prices are based on hosted and cash basis exclusive of service charge and sales tax. Cashier and bartender fees are required at 75 per hour with a two-hour minimum & four-hour maximum. Groups of 75 or more are required to have an additional bartender.

Prices are subject to 25% service charge and 9.45% sales tax. All menus and prices are subject to change.

HOST BAR

Soft drinks | 5 each

Sparkling and still bottled water | 5 each

Fruit juices | 5 each

House wine | 10 each

Imported and craft beer | 7 each

Domestic beer | 6 each

Tier one brand cocktails | 12 each

Tier two brand cocktails | 14 each

Tier three brand cocktails | 18 each

Cordials | 11 each

CASH BAR

Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums.

Soft drinks | 6 each

Sparkling and still bottled water | 5 each

Fruit juices | 6 each

House wine | 12 each

Imported and craft beer | 8 each

Domestic beer | 7 each

Tier one brand cocktails | 14 each

Tier two brand cocktails | 16 each

Tier three brand cocktails | 20 each

Cordials | 14 each

OMNI SIGNATURE COCKTAILS

Add selection of Barmalade-inspired cocktails using craft premium or call brands to any bar.

Add 4 each to any tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin | Apple-pear Barmalade, orange liqueur and Omni sour

MOCKTAILS

Add a selection of Barmalade inspired mocktails to any bar.

10 each

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

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BEVERAGES

WINE

TIER 1

Bulletin Place | Chardonnay, sauvignon blanc, merlot and cabernet sauvignon | 40 per bottle

TIER 2

Hayes Ranch by Wente | Chardonnay, rosé, merlot and cabernet sauvignon | 50 per bottle

TIER 3

Decoy by Duckhorn | Chardonnay, sauvignon blanc, rosé, pinot noir, merlot and cabernet sauvignon | 60 per bottle

SPARKLING WINES

Kenwood Yulupa | Sparkling | California | 42 per bottle

Campo Viejo | Cava | Spain | 48 per bottle

Chandon | Sparkling Rosé | California | 60 per bottle





EVENT INFORMATION

Thank you for selecting Omni Riverfront Hotel 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 Conference 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.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

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 Riverfront must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Louisiana, and Omni Riverfront is responsible for the administration of these regulations.

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.

GUARANTEES OF ATTENDANCE AND 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 charged to the master account for an increase in guarantees 24 hours prior to event.



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CONTACT INFORMATION