

THE BARNETT

NEW ORLEANS



WEDDING MENU

2024

WEDDING AMENITIES

Your wedding should be beautiful, stress-free and unforgettable. At The Barnett, we want you to revel in the moment with your loved ones before riding out into eternal bliss. Let your hair down and leave the details to us—we've got you covered on all the big and little things.

For weddings of 100 or more, you'll also receive a complimentary wedding night in a standard suite, champagne on arrival to toast the big day and breakfast for two as newlyweds.

OUR WEDDING PACKAGE INCLUDES

- Simple black or white table linens & napkins
- Bevelo Lanterns in Barnett Courtyard Staff
- Simple Glassware
- Bistro Lights in Courtyards
- Chairs
- Tables
- China
- Silverware

BASE RECEPTION MENU

It's your menu and you should customize it if you want to. We will get you started with our base menu options for 175 per person, and then you can change it from there to match your vibes.

PASSED HORS D'OEUVRES

Choice of Two
1 hour of continuous service

STATIONARY BOARD

Choice of One
1 hour of continuous service

HOUSEMADE PASTA

Choice of One
2 hours of continuous service

NEW ORLEANS CLASSIC

Choice of One
2 hours of continuous service

SOUTHERN PROTEIN

Choice of Two, Served with Rolls and Condiments
2 hours of continuous service

BAR PACKAGE

Three Hour House Bar Package
Includes red, white, rosé and sparkling wines, two domestic beers, assorted sodas and still and sparkling water.



SELECTIONS

Offerings subject to change upon availability.

Passed Hors d'Oeuvres

Mini Muffuletta

Olive Salad, Ham, Salami, Mozzarella, Provolone

Mini Meatballs

Beef, Pancetta, Tomato, Parmesan

Cajun Boudin Ball

Sweet Pepper Relish

Tasso Ham Hushpuppy

Basil Creme

Andouille Sausage En Croûte

Dijon Mustard

Fried Gulf Oyster +5 Per Person

Remoulade

Blackened Shrimp Skewer

Lemon Aioli

Crab Cake +5 Per Person

Creole Mustard Aioli

Caprese Skewer

Cherry Tomato, Basil Oil, Balsamic, Sea Salt

Gorgonzola Stuffed Fig

Balsamic Reduction

Arancini

Mozzarella, Mortadella, Pomodoro, Parmesan

Wild Mushroom Tart

Black Garlic Soubise

Fried Eggplant

Roasted Red Pepper Romesco

Pasta

Canestri

Cacio e Pepe

Bucatini

Amatriciana, Guanciale, Chili, Garlic

Rigatoni

Bolognese

Gemelli v

Creole Tomato, Basil Pesto

Fusilli +10 Per Person

Crawfish Monica

Stationary Board

Charcuterie

Domestic Artisanal Cured Meats, Pickles, Mustard, Breads

Cheese

*Domestic and Imported Farmstead Cheeses,
Honeycomb, Dried Fruit, Nuts, Jam, Crackers*

Combination Meat & Cheese

Assortment of the Above

Vegetable Antipasti

*Grilled and Roasted Seasonal Vegetables,
Crudité, Olives, Stuffed Peppers, Dolmas, Dips*

New Orleans Classics

Seafood & Okra Gumbo

Shrimp Creole

Chicken & Andouille Gumbo

Crawfish Étouffée

Duck Confit Jambalaya

Southern Protein

Cochon de Lait

Orange, Herbs

Glazed Pork Loin

Sorghum, Black Pepper

Braised Short Ribs

Coffee and Chicory Braise

Seasonal Gulf Fish

Lemon Beurre Blanc

Spicy Roasted Chicken

24-Hour Salt Cure, Creole Butter

BBQ Shrimp & Grits

Tasso Ham, Green Onions

Carving Station

*Many of the southern proteins can be turned into
a carving display. A carving display requires a
Chef Attendant fee of 200 per display.*

MENU ENHANCEMENTS

Offerings subject to change upon availability.

Salad14/Person, Per Selection

Creole Iceberg
Tomato, Radish, Cucumber, Sieved Egg, Seeds, Remoulade

Insalata Tricolore
*Little Gem, Curly Endive, Pecorino,
Vinaigrette, Lemon Panna Grata*

Organic Greens
Pepitas, Gorgozola Dolce, Lemon Mustard

Raw Bar140 Per Person

Subject to Change Based on Market Demand

Gulf Oysters

Boiled Louisiana Shrimp

Marinated Crab Claws
*Cocktail Sauce, Mignonette, Lemon,
Hot Sauce, Ponzu, Lavash Crackers*

Sides12/Person, Per Selection

Creole Mashed Potato

Cajun Roasted Red Potato

Smothered Southern Greens

Grilled Asparagus

Roasted Baby Carrots

Late Night Bites20/Person, Per Selection

Chicken Biscuit Sliders

Calabrian Honey

French Fries

Ketchup

Beef Sliders

Cheese, Ketchup

Traditional Beignets

Powdered Sugar

Additional Hours

Ask your Event Manager for pricing on extending the party.

ADD - ONS

Offerings subject to change upon availability.

Hors d'Oeuvres10/Person Per Additional

New Orleans Classics22/Person Per Additional

Pasta22/Person Per Additional

Southern Proteins26/Person Per Additional



BAR PACKAGES

Three Hour House Bar

Offerings subject to change upon availability.

Package to include house liquor, red, white, rosé and sparkling wines, two domestic beers, assorted sodas and still and sparkling water.

Beer & Wine

Included in the base reception menu.

Paradise Park Lager, Urban South 'Holy Roller' IPA, Modelo, Torre Oria Cava Brut, Gassac Guilhelm Red, Gassac Guilhelm Rosé, Gassac Guilhelm White, Sodas

House Liquor, Beer & Wine..... +40/Person

Paradise Park Lager, Urban South 'Holy Roller' IPA, Modelo, Torre Oria Cava Brut, Gassac Guilhelm Red, Gassac Guilhelm Rosé, Gassac Guilhelm White, Fris Vodka, Benchmark Bourbon, Miles Gin, Pueblo Viejo Tequila, Castillo Rum, Johnnie Walker, Red Scotch

Sodas, Mixers and Garnishes

Deluxe.....+55/Person

Paradise Park Lager, Urban South 'Holy Roller' IPA, Modelo, Ostro Prosecco, Bacchus Chardonnay, Justin Cabernet Sauvignon, Domaine Les Mesclances Rosé, Gassac Guilhelm White, Grey Goose Vodka, Maker's Mark Bourbon, Bombay Sapphire Gin, Espolòn Reposado Tequila, Flor de Caña Rum, Glenlivet Scotch

Sodas, Mixers and Garnishes

Luxury.....+65/Person

Paradise Park Lager, Urban South 'Holy Roller' IPA, Modelo, Ostro Prosecco, Bacchus Chardonnay, Gassac Guilhelm Red, Gassac Guilhelm Rosé, Absolut Vodka, Jack Daniels Bourbon, Bombay Dry Gin, Espolòn Silver Tequila, Bacardi Rum, Johnnie Walker BlackScotch

Sodas, Mixers and Garnishes

ADDITIONAL HOURS

Beer & Wine..... + 20/Person Per Hour

House..... + 30/Person Per Hour

Deluxe..... + 44/Person Per Hour

Luxury..... + 50/Person Per Hour

Specialty Drinks.....20/Person, Per Choice, Per Hour

Old Fashioned

Sazerac

Martini

Manhattan

Negroni

Pimm's Cup

French 75

Hurricane

Mint Julep

Bartender Fee

200 per Bartender for up to 3 hours; 50 per Bartender per additional hour. One Bartender required per 50 guests.

**Additional alcoholic beverages can be sourced on request with 10 days notice. This is in addition to packages and entire bottle purchase required. Costs vary.*



ROOMS

DESIGN INSPIRATION

Teaming up with long-time friends Roman and Williams, The Barnett is weighted with Parisian inspiration, plus traces of Art Deco, Dadaism and modern gothic, as well as cues drawn from The Bloomsbury Artists—Picasso, Braque and the Cubists. The guest rooms feature love seats for lounging, a work table to rest a drink and custom painted armoires. Some rooms have record players, many have Martin guitars and all rooms come with full hotel amenities including SMEG refrigerators, stocked minibar, free Wi-Fi and 24-hour room service.

ROOM BLOCKS

We can help you reserve a block of rooms so that everyone can stay together. Blocks of ten or more rooms can be booked at a discounted group rate, and we make it easy for your guests to set up their reservations via a custom booking link or by chatting with one of our friendly, professional reservation agents.

HOTEL AMENITIES

- Room Service
- Free Wi-Fi
- Dog-Friendly
- Fully-Stocked Minibar
- 24/7 Fitness Center
- Daily Valet Parking
- 24-Hour Front Desk Service
- Plush Robes
- Near-Nightly Entertainment at Good Measure, our Live Music Venue
- Rooftop Pool and High Five Pool Bar
- Classic Photobooth
- SMEG Refrigerators
- Turntable with Curated Vinyl Selection (*Select Rooms*)
- Acoustic Martin Guitars (*Select Rooms*)



FAQs

I WANT TO TAKE A TOUR;

HOW CAN I SCHEDULE A SITE VISIT?

We welcome tours by appointment and look forward to sharing our space with you. I have a lucky number and want my wedding on that day.

HOW DO I CHECK DATE AVAILABILITY?

We know that setting a wedding date is no small fish. If you have a special date in mind, just send us an email and we'll get back to you shortly, or you can fill out our event request form online and we'll do everything we can to accommodate your request.

DOES THE BARNETT PROVIDE STAFFING FOR THE EVENTS?

The Barnett provides full service staff, including servers, bartenders and food attendants.

WHAT MONTHS ARE HIGH AND LOW SEASONS?

It varies with special events and conventions but in general, the low season is January and June through September. The high season is February through May and October through December.

CAN THE MENU BE CUSTOMIZED?

Absolutely — your menu should be a reflection of your taste, style and story. We'd be thrilled to help tailor the menu for your event. Substitutions and departures from menu offerings may incur additional costs or fees.

WHAT ABOUT A TASTING?

We offer one complimentary tasting for you and your partner for contracted weddings of 50 guests or more.

HOW MUCH TIME IS ALLOWED FOR SET UP AND CLEAN UP?

Your rental includes two hours of set up and one hour of breakdown time. All vendor load in and load out times should be coordinated with the hotel's onsite event team.

Subject to availability.

SHOULD I HIRE A WEDDING PLANNER?

We assist in the planning process as it relates to menu, staffing and setup. However, we do not provide day-of coordination. We suggest hiring a coordinator or planner to help you plan your celebration and can recommend one for you.

DO YOU HAVE DECORATION RESTRICTIONS?

We do not allow confetti, glitter or sparklers. Candles are a welcome addition to any celebration.

WHAT DO WE DO IF THERE IS INCLEMENT WEATHER?

We believe in the old superstition that says rain on your wedding day is good luck. If it does rain, most of our event spaces are either covered or can be tented. Tents can be rented, delivered and installed through an event rental company. Tent costs vary based on size, but generally range from \$500–\$1500.

CAN WE BRING IN OUR OWN CAKE?

Absolutely! We encourage it and work with many incredible bakeries should you need a recommendation. Our cake cutting fee is 175.

WHAT ARE THE TAXES, SERVICE CHARGES AND ADDITIONAL FEES?

Guestroom taxes are 15.2%

plus a \$1.00 occupancy fee per night

Food and Beverage taxes are 10.2%

Service Charge is 6%

Sales and Service Charge tax is 9.2%

Suggested gratuity is 18–23%

Taxes and fees are subject to change.

THE
BARNETT
NEW
ORLEANS

LET'S BRING YOUR VISION TO LIFE. CONTACT OUR EVENT TEAM TODAY.

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