

THE BARNETT

NEW ORLEANS



LOVE, IN RHYTHM



PACKAGES

THE FLEUR-DE-LIS

\$75/Person

- | | |
|--|-------------------------------------|
| Two Passed Hors d'Oeuvres during the Cocktail Hour | One Carving Station |
| One Presentation Display | One Carving Station Enhancement |
| One Specialty Station | Freshly Brewed Coffee & Tea Station |

THE VIEUX CARRÉ

\$90/Person

- | | |
|--|-------------------------------------|
| Three Passed Hors d'Oeuvres during the Cocktail Hour | One Carving Station |
| One Presentation Display | Two Carving Station Enhancements |
| One Specialty Station | Freshly Brewed Coffee & Tea Station |

THE VIE DE LUXE

\$130/Person

- | | |
|---|-------------------------------------|
| Four Passed Hors d'Oeuvres during the Cocktail Hour | Two Carving Stations |
| Two Presentation Displays | One Carving Station Enhancement |
| Two Specialty Stations | Freshly Brewed Coffee & Tea Station |

All pricing is exclusive of taxes, fees, and sales tax.
Culinarian and bartender fees are assessed in 75-guest increments. Carving stations are charged \$150 per culinarian, and bar packages are charged a separate \$150 per bartender.
V VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE

CUISINE

HORS D’OEUVRES

Hand-passed for the first 60 minutes of event

Mini Muffuletta

Olive Salad, Ham, Salami, Mozzarella, Provolone

Mini Meatballs

Beef, Pancetta, Tomato, Parmesan

Cajun Boudin Ball

Sweet Pepper Relish

Tasso Ham Hushpuppy

Basil Crème

Andouille Sausage En Croûte

Dijon Mustard

Blackened Shrimp Skewer

Lemon Aioli

Crab Cake

Creole Mustard Aioli

Bibb Lettuce Cups

Tomato, Onion, Bacon dressed with Balsamic

PRESENTATION DISPLAY

Two hours of continuous service

Seasonal Fruit Display GF, V, VG

A vibrant display of the season’s freshest fruits, artfully arranged and accompanied by a house-made vanilla yogurt dip.

Artisan Cheese Display V

A curated selection of domestic and imported cheeses served with assorted crackers, seasonal preserves, and house-made fruit compote.

Garden Crudité Display GF, V, VG

A colorful assortment of seasonal crisp vegetables served with roasted garlic hummus and honey-herb ranch dressing.

Antipasti Display GF, V, VGAdditional \$5/Person

An assortment of Italian cured meats, olives, sundried tomatoes, artichoke hearts.



SPECIALTY STATION

Two hours of continuous service

Seafood & Okra Gumbo

Shrimp Creole

Chicken & Andouille Gumbo

Crawfish Étouffée

Duck Confit Jambalaya

BBQ Shrimp

Linguine Carbonara

CARVING STATION

Two hours of continuous service

Glazed Pork Loin

Sorghum, Black Pepper

Braised Short Ribs

Coffee and Chicory Braise

Beef Sirloin

Served with traditional accompaniments and savory au jus.

Cajun Roasted Chicken

24-Hour Salt Cure, Creole Butter

Seasonal Gulf Fish

Lemon Beurre Blanc

UPGRADED STATION

Two hours of continuous service

Each upgraded station is an additional \$7 per person, with a 40-person minimum.

Prime Rib..... \$450

Serves 20 People

Shellfish Raw Bar \$600

150 Pieces

CARVING STATION ENHANCEMENTS

Two hours of continuous service

Garlic Mashed Potatoes GF

Steamed Fresh Vegetable Medley GF, V, VG

Haricots Verts with Roasted Almonds GF, V, VG

Brabant Potatoes GF, V, VG

Cajun Corn Maque GF, V

Petit Fours



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LIBATIONS

LAISSEZ LES BONS TEMPS POUR

\$34/Person
Three hours of continuous service

- Two Domestic Beers
- One Imported Beer
- Pinot Grigio
- Chardonnay
- Cabernet Sauvignon

SECOND LINE POUR

\$57/Person
Three hours of continuous service

- Three Domestic Beers
- Two Imported Beers
- Pinot Grigio
- Chardonnay
- Cabernet Sauvignon
- FRiS Vodka
- Benchmark Bourbon
- Miles Gin
- Pueblo Viejo Tequila
- Castillo Rum
- Johnnie Walker Red Scotch
- Sodas, Mixers and Garnishes

THE VIEUX CARRÉ POUR

\$66/Person
Three hours of continuous service

- Three Domestic Beers
- Two Imported Beers
- Pinot Grigio
- Chardonnay
- Cabernet Sauvignon
- Absolut Vodka
- Jack Daniel's Whiskey
- Bombay Dry Gin
- Espolón Silver Tequila
- Bacardi Rum
- Johnnie Walker Black Scotch
- Sodas, Mixers and Garnishes

LATE NIGHT BITES

\$6/Person

Sweets

- Southern Bread Pudding Parfaits
- Assorted Macaron Station
- Beignets

Savory

- Mini Sliders & Fries
- Grilled Cheese Bites
- Assorted Mini Fried Catfish Po'boys
- Assorted Popcorn Bar
- Butter, Caramel, Cheese Popcorns

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TERMS & CONDITIONS

RESERVATION AND BOOKING

A signed agreement and non-refundable deposit are required to secure the event date.

Dates will not be held without a signed contract and deposit.

PAYMENT TERMS

Payments must be made according to the payment schedule outlined in the contract.

The remaining balance is due no later than 30 days prior to the wedding date, unless otherwise specified in the agreement.

Late payments may result in additional fees or cancellation of services.

GUEST COUNT

A final guaranteed guest count must be submitted no later than 30 days prior to the event.

Charges will be based on the final guaranteed guest count or the actual attendance, whichever is greater. Full payment is required 30 days prior to the event.

Accommodations for additional guests cannot be guaranteed after the final count has been submitted.

CANCELLATIONS AND REFUNDS

Deposits are non-refundable.

Cancellation requests must be submitted in writing.

Refunds, if applicable, will be determined according to the cancellation timeline outlined in the agreement.

In the event of cancellation by the client, any expenses already incurred by the venue or vendor may be deducted from any refundable amounts.

SETUP & BREAKDOWN

Your venue rental includes two hours of setup and one hour of breakdown.

Additional time requested before or after contracted hours may be subject to additional fees and availability.

FOOD AND BEVERAGE

No outside food or beverages are permitted unless pre-approved in writing.

Alcohol service must comply with all applicable federal, state, and local laws.

The venue reserves the right to refuse alcohol service to any guest who appears intoxicated.

DIETARY ACCOMMODATIONS

We are pleased to accommodate dietary restrictions and food allergies with a minimum of fourteen days' advance notice. Please consult your Event Manager for menu planning assistance and accommodation options.

SERVICE DURATION

Food and beverage service includes three hours of continuous service. Any extension of service is subject to venue approval and may incur additional charges.

TASTINGS

One complimentary tasting for up to four guests is included with contracted weddings of fifty guests or more. Additional tastings may be arranged for an additional fee and are subject to availability.

DECORATIONS AND VENUE USE

Decorations must not damage venue property.

Nails, staples, tape, confetti, glitter, open flames, or other prohibited materials may not be used without prior approval.

All decorations and personal property must be removed at the end of the event.

DAMAGES AND LIABILITY

The client is responsible for any damage caused by guests, vendors, or attendees during the event.

Repair or replacement costs will be charged to the client.

The venue is not responsible for loss, theft, or damage to personal items.

VENDORS

All outside vendors must comply with venue policies and provide any required licenses, permits, or insurance certificates.

The client is responsible for the performance and conduct of any contracted vendors.

The hotel is not responsible for vendor setup/breakdown and vendor performance.

The Hotel is not responsible for any loss, theft, damage, or deterioration of equipment, materials, décor, merchandise, or other property belonging to the client, guests, or vendors. All items brought onto Hotel premises are the sole responsibility of their owner.

ROOM BLOCKS

Room blocks of ten or more guest rooms may be reserved at a preferred group rate, subject to availability. Your Event Manager will assist with securing the room block and providing a customized booking link for your guests.

SAFETY AND COMPLIANCE

All guests and vendors must comply with venue rules and applicable laws.

The venue reserves the right to remove any individual whose behavior is disruptive, unsafe, or unlawful.

INCLEMENT WEATHER

For outdoor events, the hotel is required to provide a weather contingency plan. In the event of inclement weather, hurricanes, tropical storms, or other unsafe conditions, the venue reserves the right to relocate, postpone, suspend, or modify the event as necessary to protect the safety of guests, staff, and vendors. Weather-related changes or cancellations do not qualify for refunds or reductions in fees. The venue is not liable for delays, interruptions, or cancellations resulting from severe weather or government-issued emergency orders.

FORCE MAJEURE

Neither party shall be liable for failure to perform obligations resulting from circumstances beyond reasonable control, including but not limited to natural disasters, severe weather, government restrictions, pandemics, labor disputes, or acts of God.

INDEMNIFICATION

The client agrees to indemnify and hold harmless the venue, its owners, employees, and representatives from any claims, damages, losses, or expenses arising from the event, except where caused by the venue's gross negligence or willful misconduct.



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START PLANNING

FOR INQUIRIES, PLEASE CONTACT:
MSYJD-RFP@HYATT.COM