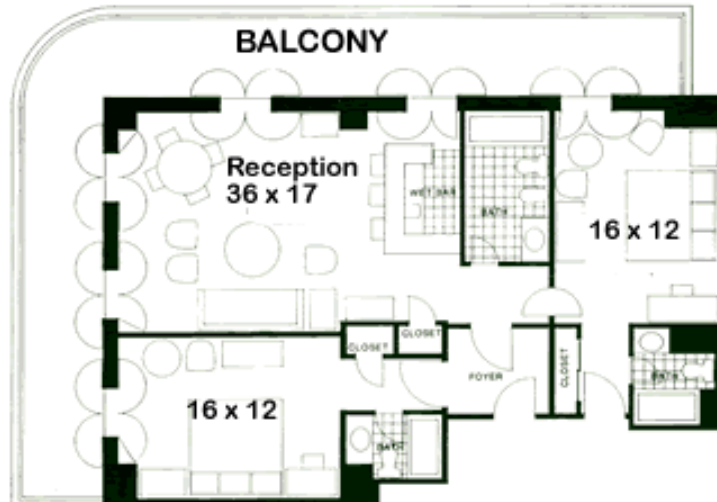




ROYAL SONESTA HOTEL  
NEW ORLEANS

## Bourbon Balcony Suite



The Bourbon Balcony Entertainment suites are a favorite for small groups and hospitality functions, and located on the second and third floors of the hotel. With French doors that open onto spacious, covered, wrought iron balconies that wrap around the building, the rooms face Bourbon, Conti or Bienville Streets. With either one or two bedrooms attached to a parlor, these coveted suites have wet bars and plenty of space for a reception accommodating between 50-150 people —with a bird's eye view of the one of the most storied streets in the world!





*Artfully Displayed*

\* Requires Chef's Attendants at \$100.00 Per Attendant

There must be a minimum of 20 guests.

*Sliced Fruit Display*

6.50 Per Person

Assorted Sliced Fruit & Seasonal Melon

*Domestic & International Cheese Display*

8.50 Per Person

Assorted Cheese to include Imported & Domestic Varieties & Bread Rounds

*Side of Smoked Salmon*

290 Per Side

Served with Minced Onion, Boiled Eggs, Capers, Cream Cheese & Mini Bagels

*Market Station*

7.25 Per Person

Garden-Fresh Grilled Seasonal Vegetables with Ranch & Bleu Cheese Dips

*Baked Wheel of Brie*

160 Each

Glazed with Brown Sugar & Pecans, served with Bread Rounds garnished with Grape Clusters

*From the Carver\**

(Served with Demi Rolls & Appropriate Condiments)

Blackened Prime Rib of Beef (serves fifty)	375
Roasted Prime Rib of Beef (serves fifty)	350
Steamship Round of Beef (serves 200)	725
Smoked or BBQ Beef Brisket (serves 50)	200
Whole Beef Tenderloin (serves twenty-five)	240
Roasted Pork Loin with Creole Mustard Sauce (serves fifty)	260
Honey Glazed Ham (serves fifty)	235
Roasted Leg of Lamb (serves fifty)	290
Turkey Breast (Fried or Roasted) (serves twenty-five)	255



*Hors D'oeuvres*

(Per 100 Pieces)

**Cold**

Asparagus Barquette	210	Seared Tuna with Wasabi & Sesame Seeds	330
Boccachino Mozzarella	225	Smoked Salmon & Cream Cheese Roulade	310
Bruschetta "Andalou"	225	Smoked Salmon with Dill	290
Sun Dried Tomato & Mozzarella Bruschetta	285	Smoked Trout	240
Marinated Mushroom Tartlet	225	BBQ Shrimp Chipolte	310
Cornucopia of Salami	230	Crabmeat & Artichoke with Aioli	315
Finger Sandwiches	230	Crawfish Barquette	240
Tea Sandwiches	255	Crawfish Bouchée	290
Prosciutto & Boursin Roulade	255	Freshly-shucked Oysters on the Half Shell	275
Smoked Turkey Profiterole	240	Iced Jumbo Shrimp with Cocktail Sauce	350
Smoked Duck à L'Orange	240	Louisiana Crab Claws (Seasonal)	165
Tenderloin of Beef	310	Lobster Medallion on French Bread	350
Tenderloin of Beef with Terrine of Foie Gras	375	Lobster Profiterole	350
Ahi Tuna Tartar	350	Shrimp Barquette	240
Pepper Charred Ahi	350	Shrimp Rémolade on Cucumber	275
Poached Catfish & Crawfish	250	10 Pounds Jumbo Boiled Shrimp (Seasonal)	300
Salmon Rosette	320	10 Pounds Boiled Crawfish (Seasonal)	185

**Warm**

Mushrooms Ratatouille	255	Spinach & Prosciutto Stuffed Mushroom	280
Florentine Quesadilla	250	Petite Lorraine Quiche	275
Miniature Vegetarian Pizza	200	Stuffed Artichoke Hearts	260
Mushroom Bouchée	225	Tenderloin Brochettes	330
Spanokopita	275	Blackened Fish with Lemon Beurre Blanc	285
Spinach Quiche	210	Coconut Shrimp	335
Cajun Chicken Drummette	220	Crab Cakes	305
Chicken Satay	235	Escargot Bouchée	285
Pecan Crusted Duck with Pepper Jelly	310	Fried Catfish Rémolade	210
Sesame Chicken Fingers	235	Fried Shrimp with Cocktail Sauce	295
Sweet & Sour Sesame Chicken	230	Petite Crawfish Quiche	280
Andouille Sausage en Croûte	285	Petite Lobster Quiche	295
BBQ Beef Empanadas	280	Crab Stuffed Mushroom Caps	300
Creole Meatballs	225	Oysters Bienville	285
Lamb Lollipops	325	Oysters Rockefeller	285
Sweet & Sour Mini Egg Rolls	210	Seafood Stuffed Mushroom	270
Miniature Muffaletta	295	Bacon Wrapped Shrimp	290
Miniature Pizza	210	Shrimp Tempura	290



*Bar Selections*

There will be a \$100 charge per Bartender and \$100.00 Per Cashier for Cash Bars, for up to 3 hours.  
Each additional hour will be an additional \$25 per hour.

*Hosted Bar*

(Per Person)

	<b>CALL</b>	<b>PREMIUM</b>	<b>PRESTIGE</b>
1 HOUR:	14.50	16.25	18.75
2 HOURS:	20.25	22.75	26.25
3 HOURS:	24.75	27.75	32
4 HOURS:	27.75	31	35.75

<b>CALL</b>	<b>PREMIUM</b>	<b>PRESTIGE</b>
Dewar's	Dewar's	Chivas Regal
Jim Beam White	Jim Beam Black	Jack Daniel's Black
Seagram's 7	Seagram's VO	Crown Royal
Smirnoff Vodka	Finlandia Vodka	Kettle One Vodka
Beefeater Gin	Tanqueray Gin	Bombay Sapphire Gin
Bacardi Light Rum	Myers's Rum	Mount Gay Rum
Domestic Beers	Domestic Beers	Domestic Beers
Imported Beers	Imported Beers	Imported Beers
House Wines	House Wines	House Wines

## *Bourbon Street Balconies*

We at the Royal Sonesta Hotel welcome you to the unique experience of "Bourbon Street" in the French Quarter! Traditionally, our Bourbon Street Balconies are a special highlight, and the Royal Sonesta Hotel is proud to provide you with the finest in the French Quarter. In order to make this a unique and safe experience, we have outlined a few City Ordinances, Hotel Rules and Personal Safety tips.

§ To comply with the law and to ensure the comfort and well-being of all of our guests, any and all catering,

food, beverages or entertainment of any kind must be arranged in advance through the Royal Sonesta Conference Services department. Outside caterers, service staff, entertainers or food or beverage products of any kind are not permitted.

§ The State of Louisiana prohibits the sale and/or service of alcoholic beverages to persons under the age of 21.

§ Exercise caution while on the balcony. Do not climb or lean over the railings, for safety reasons. Children are to be accompanied by an adult, at all times.

§ Throwing of any objects including beads, cups, coins, etc. is prohibited by City Ordinance.

§ Glass and/or metal containers are NOT permitted on the balcony, including beer and soft drink bottles/cans. Plastic or paper cups are available through Room Service, if necessary. Draft (keg) beer is also prohibited.

§ Nothing may be hung, draped or attached to guest room walls, balcony railings or other balcony structures. This includes banners, flags, signs, clothing, towels, etc.

§ The use of laser lights is against the State of Louisiana Law.

§ Guestroom furniture is NOT allowed out on the balconies. Standing on ice chests, chairs or railings, is not allowed. Standing on furnishings or any person's shoulders is absolutely NOT permitted, for safety reasons.

§ It is the responsibility of the registered guest to maintain control and order in the rooms and on the balconies, to avoid injury.

§ Common Balconies are shared with different guest rooms. Please be considerate.

§ From time to time, it may be necessary for the Balconies to be closed. When such a time arises, the Royal Sonesta Hotel Security Department will advise the registered guests and also assist in clearing the balconies. It is the discretion of Hotel Management to permanently close balconies at any time, if it is deemed necessary.

Again, we at the Royal Sonesta Hotel want you to have a great time, and if we can be of any further assistance, please contact our Assistant Manager at Extension 240.



ROYAL SONESTA HOTEL  
NEW ORLEANS

"A Grand Hotel in the French Quarter"