



club XLIV and Encore

A MODERN TWIST ON *Classic New Orleans....* CLUB XLIV AND ENCORE - THE DEFINITION OF LUXURY

Congratulations.

and thank you for considering our venues
for your upcoming wedding!
We would consider it a privilege to share
in your big day by serving as the host site for
your ceremony and/or reception.

Located in the most spirited city of America
and just steps away from the Mercedes-Benz
Superdome and Champions Square, club XLIV
and Encore stand just blocks away from historic
sites such as the French Quarter, Jackson
Square and beautiful uptown New Orleans.

club XLIV is New Orleans' premier luxury
private lounge. With amazing built-in amenities
including modern furnishings, an illuminated
bar and classic New Orleans artwork, club
XLIV is truly "a wedding planner's dream!"

Encore, the perfect addition to club XLIV, is a
customizable venue that can make any Bride
and Groom's wishes come true. Connected to
club XLIV by impressive, over-sized sliding
doors, Encore is ideal for a ceremony or
additional reception space.



Enclosed, please find detailed information on hosting your wedding
ceremony and/or reception at club XLIV and Encore. We are eager to
meet with you in order to begin planning your perfect celebration.

To check availability or schedule a site visit, please contact: 504.587.3663 or
clubXLIVsales@smgneworleans.com | <http://www.champions-square.com/book-your-event/club-xliv-encore>

club XLIV and Encore

Wedding Reception amenity package includes, but is not limited to:

- ❖ Up to a four (4) hour event
- ❖ Wedding ceremony space or additional reception space option within Encore
- ❖ Option to use outside caterer (food only)
- ❖ Modern furnishings and fixtures
- ❖ Complimentary rental of dance floor (based upon availability)
- ❖ Specialty audio and video package
- ❖ Complimentary bottle of champagne for the Bride and Groom's toast during the cutting of the cake
- ❖ Complimentary parking for guests
- ❖ Indemnification & Insurance

club XLIV and Encore Facility Fees (4 hours or less):

- ❖ The Facility Fee for club XLIV & Encore is based on attendance for the Event according to the below sliding scale. Please also refer to the notations below the chart.

2018 Wedding Event up to 4 Hours		
Attendance	Time	2018 club XLIV Facility Fee
1-150	4 hrs or less	\$6,000
151-300	4 hrs or less	\$6,100
301- 550	4 hrs or less	\$6,400
Attendance	Time	2018 club XLIV & Encore Facility Fee
1-150	4 hrs or less	\$7,000
151-300	4 hrs or less	\$7,100
301-550	4 hrs or less	\$7,400
551+	4 hrs or less	\$7,600

- ❖ The Facility Fee is inclusive of basic staffing: security, housekeeping, ushers/guest services and labor for any audio/visual production needs (i.e. LED televisions, projection screen, microphones, house sound etc.), and general liability insurance coverage.
- ❖ **NOTE: The facility fees above are effective January 1, 2018, and they are subject to change for events after December 31, 2018.** The staffing charges included in the facility fees above are subject to change based upon SMG's prevailing rates at the time of CLIENT'S event.
- ❖ **Attendance:** Once a guarantee of attendance is provided by the CLIENT and a contract is issued, the Facility Fee will remain the same if attendance is lower than the guarantee, but will increase according to the above sliding scale if attendance is greater than the guarantee.
- ❖ **Event Duration:** An additional rental fee of **\$550** per hour, or part thereof, plus expenses will apply to any event that extends past 4 hours.
- ❖ Checks are to be made payable to SMG. Credit cards are also accepted. Note: A convenience fee of 3% is applied on credit card transactions.

Move-in / Move-out:

- ❖ Utilizing only club XLIV: move-in 2 hours prior to event and move-out 2 hours following event
- ❖ Utilizing club XLIV and Encore: move-in at 12:00PM and move-out 2 hours following event
- ❖ If a Pelicans basketball game, concert or any other event in the complex is scheduled on the same day as CLIENT's event, move-in time may be altered. Please note: traffic may impede with guest parking if additional events take place within the complex on the date of CLIENT's event. CLIENT's assigned Event Coordinator will work with CLIENT regarding traffic ingress and egress.

club **XLIV** and Encore

Indemnification & Insurance:

- ❖ Client shall indemnify, defend, and hold harmless SMG, the Louisiana Stadium and Exposition District, Zelia LLC, The Louisiana Superdome Marketing and Promotional Fund, and their respective officers, directors, agents, and employees (collectively the “Indemnitees”), from and against any and all losses, liabilities, claims, damages, and expenses (including reasonable costs of investigation and attorneys’ fees) arising from personal injury to or death of persons or damage to the property caused in whole or part by the fault of any of the Client Parties.
- ❖ General Liability insurance naming the Indemnitees as additional insureds is required for all events at the Facility. SMG will obtain this policy on behalf of Client, the cost of which is part of the Facility Fee outlined in this proposal. A copy of the Certificate of Insurance will be emailed to Client prior to the Event. NOTE: The Facility Fee will not be reduced if Client elects to purchase insurance coverage on their own.
- ❖ SMG will require proof of Business Automobile Liability insurance coverage for any vendor vehicles requiring access to Champions Square during move-in, Event and move-out hours (i.e. decorator, florist, limo, etc.) and the following shall apply:
 - A list of all vendors requiring vehicle access must be submitted to the assigned SMG Event Coordinator in writing no less than thirty (30) business days prior to the Event.
 - Client will be responsible for notifying vendors of the insurance requirement. Proof of insurance should be sent to Michelle Mather via email (michelle.mather@smgneworleans.com) or fax (504-587-3502) no less than ten (10) business days prior to the Event.
 - **NOTE: Vendors will not be permitted to drive vehicles into Champions Square without the appropriate insurance coverage on file with SMG.**

Date Availability/Request for Date Hold:

- ❖ If a hold is requested for a particular date, Facility will hold the date for thirty (30) days. After thirty days, a \$1,500 **non-refundable** deposit is required within 48 hours in order to secure the hold. Deposit to be applied toward final rental balance due. If a deposit is not received, the hold will be released without additional notice.
- ❖ If Facility receives another request for the same date within the previously mentioned thirty (30) day window, Facility will contact CLIENT, and CLIENT will have seventy-two (72) business hours (Monday – Friday) to issue a non-refundable deposit of \$1,500 in order to officially secure space and date. Deposit to be applied toward final rental balance due.
- ❖ If CLIENT requests a License Agreement to secure the venue and date, a \$1,500 deposit must be submitted to your Sales Representative. SMG will not draft the agreement until this deposit has been processed.

club XLIV and Encore

Payment Schedule:

- ❖ Facility Fees are effective for events through December 31, 2018.
- ❖ Outside catering fees are effective through December 31, 2018.

IF UTILIZING CLUB XLIV ONLY:

Due Date	Item	Amount
Prior to signing contract	Non-refundable deposit to secure space	\$1,500
3 months prior to event	Remaining Facility Fee	\$4,500-\$4,900 (based on expected attendance)
3 months prior to event	Damage and contingency	\$1,200
6 weeks prior to event	Outside catering fee minimum (if applicable)	\$1,450
6 weeks prior to event	Outside catering damage and contingency (if applicable)	\$500
6 weeks prior to event	Any additional expenses not covered in Facility Fee	\$TBD

IF UTILIZING CLUB XLIV AND ENCORE:

Due Date	Item	Amount
Prior to signing contract	Non-refundable deposit to secure space	\$2,000
3 months prior to event	Remaining Facility Fee	\$5,000-5,600 (based on estimated attendance)
3 months prior to event	Damage and contingency	\$1,500
6 weeks prior to event	Outside catering fee minimum (if applicable)	\$1,800
6 weeks prior to event	Outside catering damage and contingency (if applicable)	\$500
6 weeks prior to event	Any additional expenses not covered in Facility Fee	\$TBD

*NOTE: Remaining Facility Fee is based upon total attendance as seen in chart on page 1.

club XLIV and Encore

Expenses NOT Covered in Facility Fee:

Any ancillary items / staffing requested or required beyond the previously defined scope will be the responsibility of the CLIENT. The services & equipment listed below are provided in-house by SMG or are contracted directly by SMG on CLIENT's behalf. All expenses related to below (where applicable) are to be paid by CLIENT including, but not limited to, the following:

- ❖ Technical Staff (if applicable) including: Conversion Crew, Plumber, Electrician, Carpenter, Refrigeration, Laborer and Painter, Field Crew, Millwright
- ❖ Equipment (excluding tables, chairs, and staging/risers) - discuss needs not outlined within this proposal with SMG Event Coordinator
- ❖ All applicable labor and set-up fees
- ❖ All Catering Costs
- ❖ Lighting technician - 4 hour minimum
- ❖ Fire Watch Personnel for events greater than 300 people and events that use heating sources to cook food
- ❖ Medical & Emergency Personnel

- ❖ **Conversion/Space Configuration:**
 - ❖ club XLIV existing furniture consists of the following: black and ivory leather sofas, high boys with leather barstools and dining tables with black chairs. Removal of all furnishings is not permitted.
 - ❖ If CLIENT requests the removal of a only a portion of the existing club XLIV furniture, labor fees will apply. Based upon amount of furniture to be moved, your assigned SMG Event Coordinator will determine number of labor personnel and hours required (4 hour minimum).
 - ❖ For events that occur during fall and winter months, if a New Orleans Saints football game is scheduled on the day after CLIENT's event the Facility may require that CLIENT utilize club XLIV in its existing configuration and CLIENT may not be permitted to move any furnishings. This will vary based on the potential Saints game kick-off time.
 - ❖ Please refer to the club XLIV floor plan page within this proposal.

Damage and Contingency Deposit:

- ❖ The damage and contingency deposit outlined on the previous page will be due prior to the event. A credit will be provided at settlement, all or in part, based upon the Facility's inspection following the conclusion of the event.
- ❖ The outside catering damage and clean up deposit outlined on the previous page will be due prior to the event (if applicable). Credit will be provided at settlement, all or in part, based upon the Facility's inspection of the catering area following the conclusion of the event.

Cancellation:

- ❖ If CLIENT cancels the event more than nine (9) months prior to the scheduled event date, Facility will retain the full initial deposit.
- ❖ If CLIENT cancels the event less than nine (9) months, but more than three (3) months prior to the scheduled event date, Facility shall retain one-half (1/2) of the Facility Fee.
- ❖ If CLIENT cancels the event less than three (3) months prior to the scheduled event date, Facility shall retain the entire rental portion of the facility fee as listed within the executed agreement.
- ❖ Cancellation of the wedding reception as a result of unforeseen occurrences such as terrorist acts, Act of God, including national disasters; or any other act or casualty generally construed to be a force majeure event & will result in no damages being due by either party.

club XLIV *and Encore*

club XLIV Complimentary Amenities:

club XLIV provides the following furnishings, fixtures and equipment complimentary to CLIENT:

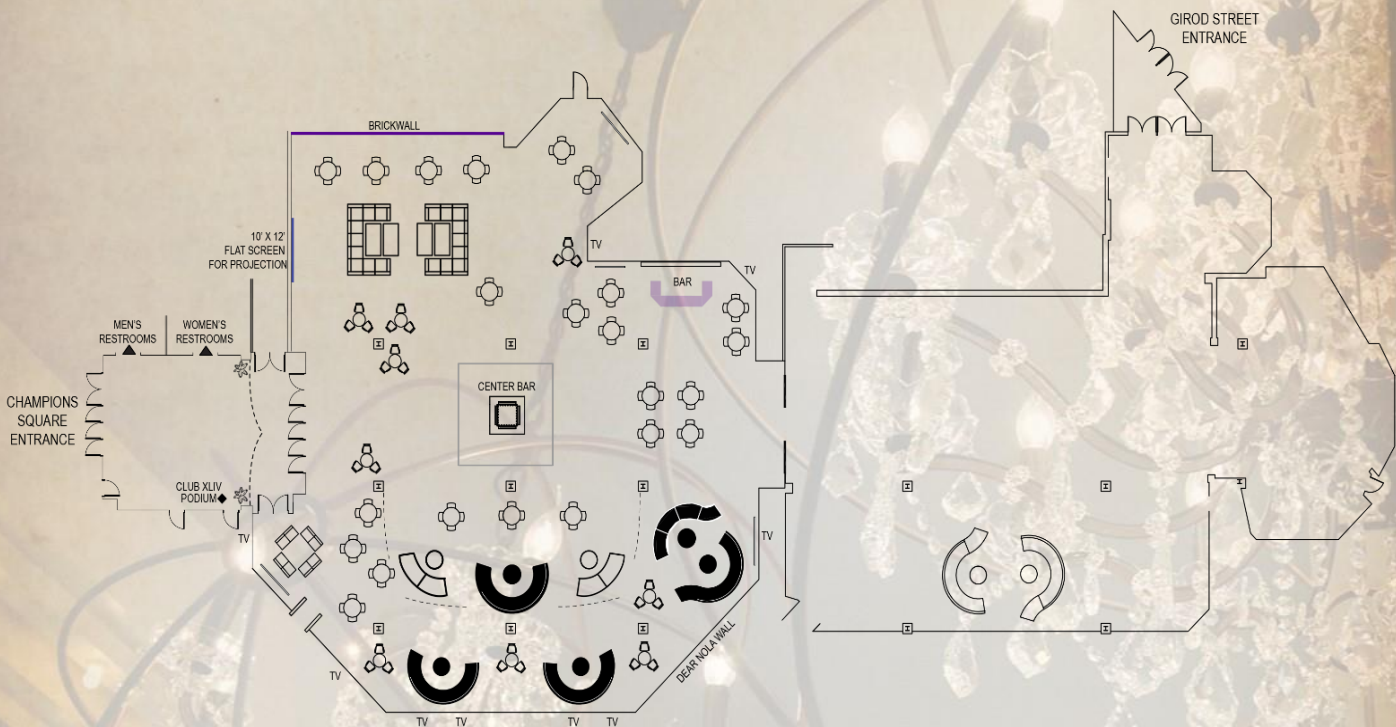
- ❖ Seating for approximately 200 guests
 - ❖ Combination of 9 black and ivory leather sofas
 - ❖ 9 highboys with 27 leather barstools
 - ❖ Twenty-three (23) 42" tables with 92 leather chairs
- ❖ Main bar featuring specialty lighting
- ❖ Nine (9) 42" LED televisions mounted throughout the room with HDTV capability and Cox Cable channels and the ability to display customized logos, videos, presentations, etc.
- ❖ Specialty LED Lighting Package
 - ❖ Two gobos - may be customized for an additional fee. Pricing is determined on color and intricacy of design. Note: Creation of custom gobo plates must be outsourced by CLIENT.
 - ❖ Specialty ceiling lighting and uplighting throughout the space
 - ❖ A 5,000 lumen projector projects on to a 10'x12' screen. The projector has Cox Cable TV channels.
 - ❖ **Note:** SMG is the exclusive operator of all existing sound, lighting and video equipment in club XLIV.
- ❖ New Orleans inspired artwork throughout club XLIV that includes a brick wall display of customized pieces featuring New Orleans' jazz and musical heritage, a custom New Orleans shoe wall designed by Glitter District, New Orleans legendary cocktails photographed by iconic photographer and author, Kit Wohl, and "Love Notes to New Orleans" portrait gallery captured by renowned photographer, Robert Fogarty.
- ❖ Dimmable chandeliers throughout the space
- ❖ Power/Electrical throughout space
- ❖ Restrooms in lobby area of club XLIV
 - ❖ Men's: 7 restroom stalls
 - ❖ Women's: 12 restroom stalls
- ❖ Associated labor costs related to any of the above listed amenities are the responsibility of CLIENT (unless otherwise indicated).
- ❖ **Note:** CLIENT must inform their assigned SMG Event Coordinator of any requests to modify the placement of furnishings, fixtures and equipment, listed above, at least five (5) days prior to CLIENT's event date(s). Please see the following page for room layout.

Encore Complimentary Amenities:

- ❖ Customizable space for any special occasion
- ❖ Connected to club XLIV by impressive, oversized sliding doors
- ❖ Separate entrance located at Girod Street
- ❖ Thirteen dimmable chandeliers
- ❖ Please note that Encore does not have any restroom facilities, thus use of Encore must be in conjunction with use of club XLIV.
- ❖ Please note that this space is a blank "shell" space with no uplighting or audio/visual, etc.
- ❖ Limited furnishings including two (2) extra long leather sofas

club XLIV and Encore

CAPACITIES	RECEPTION	BANQUET	THEATER
club XLIV	550	Varies depending upon existing furniture configuration setup	Varies depending upon existing furniture configuration setup
Encore	450	Approximately 300	Approximately 400



The above listed capacities are only estimates. Final capacity for each space is dependent upon, but not limited to, CLIENT's desired configuration, production elements, entertainment, décor, food & beverage service set-up, etc. Please speak to your SMG Sales Representative for sample floor plans.

club XLIV LEGEND

- BLACK SOFA & OTTOMAN
- IVORY SOFA & OTTOMAN
- IVORY LOVE SEAT
- (23) 42" ROUNDS OF 4
- (9) 30" HIGHBOYS OF 3
- 10' X 12' WHITE FLAT SCREEN FOR PROJECTION
- COLUMN WITH MIRRORS
- CUSTOMIZABLE GOBO
- SHEER CURTAIN

club XLIV and Encore

club XLIV SMG Equipment:

- ❖ For certain requested set-ups (seated dinners, use of a dance floor etc), **CLIENT** may want to relocate or remove all or limited pieces of the club XLIV furnishings (sofas, glass top tables, and all seating) from their existing location (see floor plan located on the previous page) in order to accommodate their desired setup. If this occurs, **CLIENT** is responsible for all labor fees associated with movement of any furnishings.
- ❖ Labor fees for removal or movement of existing furnishings from their existing configuration are based on the amount of furniture to be moved. Please speak with your assigned SMG Event Coordinator for labor fees. If **CLIENT** requests use of the space in its existing set-up, the existing furniture (highboys, glass top tables, sofas, etc.) is included in the rental fee.
- ❖ If **CLIENT** chooses to move existing furnishings (labor fees apply) and is utilizing SMG's in-house caterer, SMG will provide the below listed equipment and initial setup for the below listed equipment to **CLIENT** at no charge.
 - ❖ 72" Round Tables (valued @ \$8.00 per table)
 - ❖ 6' Rectangular Tables (valued @ \$6.00 per table)
 - ❖ Restrictions apply - i.e. no stapling, nailing
 - ❖ Blue Clarin Chairs (valued @ \$1.25 per chair)
 - ❖ Black Banquet Chairs (valued @ \$3.00 per chair)
- ❖ If **CLIENT** chooses to remove existing furnishings (labor fees apply) in order to accommodate their desired event setup, and **CLIENT** utilizes an **OUTSIDE CATERER**, **CLIENT** will be responsible for providing and setting up all catering prep tables, buffet tables, dining tables, all associated linens and dining chairs.
- ❖ If **CLIENT** chooses to rent furnishings not already provided by SMG in club XLIV, **CLIENT** may opt to rent the below outlined equipment from SMG at the rental prices as listed below. No initial set up fees or delivery fees for below listed equipment will apply.
 - ❖ 72" Round Tables @ \$8.00 per table
 - ❖ 6' Rectangular Tables @ \$6.00 per table
 - ❖ Restrictions apply - i.e. no stapling, nailing
 - ❖ Blue Clarin Chairs @ \$1.25 per chair
 - ❖ Black Banquet Chairs @ \$3.00 per chair
- ❖ **Note:** Tables linens are NOT provided by SMG with the rental of equipment. Please speak with a linen provider or your selected caterer to request linens.
- ❖ The items as listed below will be provided at no charge for the initial set. However, please note that labor fees will apply for rush installation and removal as dictated by Event Schedule.
 - ❖ Staging (4x8ft)
 - ❖ Risers (4x8ft and 3x8ft)
 - ❖ Dance floor (dance floor size varies depending upon final location of dance floor)
- ❖ **Note:** All SMG Equipment is based on available in-house inventory on event date.

club XLIV and Encore

CLIENT will be assigned an SMG Event Coordinator to handle all Facility set-up & logistics pertaining to assigned reception space (i.e. parking arrangements, access to space, space set-up). Facility does not provide a dedicated Wedding Coordinator/Planner. Please see below.

What are the responsibilities of your SMG Event Coordinator?

- ❖ Act as the on-site liaison between your Wedding Coordinator/Planner and Facility Staff.
- ❖ Provide information regarding access, parking & other Facility related specifics to Wedding Coordinator/Planner in order to inform vendors.
- ❖ Create a floor plan of function space in order for you to plan and provide the Facility with your preferred seating arrangements.

SMG Event Coordinator does NOT handle/coordinate the following:

- ❖ Timing/Flow of rehearsal (i.e. bridal party procession, groom procession, usher details, bride procession)
- ❖ Deliveries (i.e. florist, cake, décor)
- ❖ Décor (set up or break down)
- ❖ Wedding party transportation
- ❖ Program distribution for ceremonies
- ❖ Guest Book
- ❖ Timing/flow of reception (i.e. dances, photos, toasts, cutting the cake, bouquet/garter toss)
- ❖ Party favors
- ❖ Gifts

SMG, Manager of Facility, does NOT provide the following:

- ❖ Cake stand, cake knife, etc.
- ❖ Custom linens
- ❖ Table centerpieces
- ❖ Guest sign-in book & pen
- ❖ Bridal portrait & display easel

Notes:

- ❖ CLIENT is responsible for collecting any personal items brought into the venue at the conclusion of the reception.
- ❖ Facility is not liable for any of the above items listed on this page.
- ❖ All of the above must be delivered on the day of the event.

Décor Restrictions:

- ❖ No items may be nailed, hung or taped to the walls, columns or ceiling.
- ❖ Shredded paper, paper confetti, birdseed, rice or any small candy will NOT be permitted on the premises (interior or exterior).
- ❖ Sparklers and bubbles may be used on the exterior of the premises.
- ❖ Mylar confetti and rose petals are allowed for an additional clean-up cost. Please speak with your assigned SMG Event Coordinator for associated clean-up fees.
- ❖ Candles in protective glassware may be allowed in club XLIV and Encore. Subject to approval by SMG Director of Operations prior to event day. Open flames are prohibited.
 - ❖ If CLIENT wishes to use candles, CLIENT must submit photos of all protective glassware. Candles WILL NOT be allowed if CLIENT does not submit photos prior to event.
- ❖ Decorations (other than the above listed restrictions) can be brought into club XLIV and Encore, but all items must be removed at the conclusion of the event. All items will be disposed of by Facility immediately following event and CLIENT will be responsible for additional clean-up charge (fee to be determined).
- ❖ CLIENT must discuss all decoration plans with assigned Event Coordinator prior to Event date.

club XLIV and Encore

club XLIV Lighting:

- ❖ LED color changing capability for all up-lights around exterior of the room with the capability of 16.9 million color combinations
- ❖ **Specialty ceiling lighting and up-lighting throughout the space**
- ❖ Gobo projection onto the floor at both entrances with ability to customize logo (associated fees apply for creation of custom gobos)
- ❖ Dimmable chandeliers throughout the space
- ❖ Main bar featuring specialty light
- ❖ **NOTE:** Illuminated bar will be set to desired color prior to event start; however, if **CLIENT** desires a change in bar color during the Event, SMG will staff a Lighting Technician at the expense of **CLIENT** (4 hour minimum).
- ❖ **NOTE:** **CLIENT** must submit all lighting requests, i.e. dimming, certain lights off and on, etc., five (5) days prior to event dates(s).

club XLIV Audio:

- ❖ Console with the ability to include microphones, iPod's, iPads, iPhones or other MP3 players.
 - **CLIENT** may provide audio player to plug into the existing audio system. **Note:** **CLIENT** is responsible for providing their own charging device for their audio player.
 - Should the audio player have poor quality music that could potentially damage the audio system, **MANAGER** reserves the right to refuse to play or terminate play of the audio player during the event.
- ❖ If **CLIENT** chooses to use club XLIV's in-house audio/video system, **CLIENT** is responsible for paying a technician fee for operation of equipment (4 hour minimum).
- ❖ Outside entertainment (i.e. DJs/Bands) will not be allowed to tie into club XLIV sound system. Any outside entertainment brought in must provide a "Turnkey" solution including AMP, SPEAKS, MIX, MIC, Audio Source, cabling, etc.
- ❖ Sound for the LED televisions can be played through the club XLIV sound system.
- ❖ SMG has ultimate control over the volume level when SMG audio system is being used.

club XLIV Video:

- ❖ Nine (9) 42" LED televisions mounted throughout club XLIV. All TVs are HDTV capable and offer Cox Cable channels and are capable of displaying customized logos, videos, presentations, etc.
 - Note: The recommended image size is 16x9 for clear TV resolution.
- ❖ A 3,000 lumen projector projects on to a 10'x12' screen. The projector has Cox Cable TV channels.
 - A computer may be attached to the projector for customized logos, videos, presentations, etc.
- ❖ **CLIENT** is responsible for paying for a technician fee for operation of equipment (4 hour minimum) if **CLIENT** chooses to use club XLIV's in-house audio/video system (included in Facility Fee).

club XLIV Notes:

- ❖ If **CLIENT** elects to use TVs and projector to display the same visual concurrently, such as, customized logos, videos, or presentations, a laptop, DVD, or flash drive with the customized items must be provided by **CLIENT** and given to their assigned SMG Event Coordinator at least five (5) days prior to **CLIENT'S** event move-in date(s).
- ❖ If a **CLIENT** elects to show a visual on the projection screen that is different from what is shown on the TVs, **CLIENT** must provide their own laptop to connect to the projector.
- ❖ Please speak with your assigned SMG Event Coordinator for specifics, file type, size, etc.
- ❖ SMG is the exclusive operator of all existing sound, lighting and video equipment in club XLIV.
- ❖ Associated labor costs related to any of the above listed amenities are the responsibility of **CLIENT** unless otherwise indicated.



club XLIV and Encore

Event Schedule and Entrance:

- ❖ There is the possibility that event(s) will be scheduled at the Mercedes-Benz Superdome, Smoothie King Center and Champions Square (SMG Complex) during CLIENT move-in days, program days and/or move-out days.
- ❖ CLIENT understands that SMG will make available for use by others, such portions, areas and facilities within the SMG Complex.
- ❖ Move-in & move-out schedule may be temporarily halted during patron ingress & egress. SMG will not be responsible for any overtime outside contractor (i.e. decorator) charges due to any delays.
- ❖ CLIENT is aware that Champions Square cannot be guaranteed as an attendee entrance until at least 30 days prior to the Event. CLIENT understands that should the Champions Square entrance be unavailable, CLIENT will have use of the Encore entrance on Girod Street.
- ❖ CLIENT agrees to cooperate in good faith with SMG and with those persons using other portions and areas of the SMG Complex, especially during periods of ingress and egress, in order to make mutual use of the SMG Complex harmonious and agreeable. The assigned SMG Event Coordinator for the Mercedes-Benz Superdome will work with CLIENT regarding the above.

Wedding Ceremony Rehearsal:

- ❖ CLIENT will receive up to two complimentary hours on one date for rehearsal the week of the wedding ceremony.
- ❖ Rehearsal date will not be guaranteed until at least 30 days prior to the Event.
- ❖ Rehearsal date will be based on the SMG complex schedule and Event Coordinator's schedule.

Access to Space for Set-up:

- ❖ Access to club XLIV on the Event Day is included at no charge starting two hours prior to your scheduled event start time. Note: This access time is subject to change depending on the event schedule at the Mercedes-Benz Superdome, Smoothie King Center or Champions Square. Please speak to your assigned SMG Event Coordinator if an earlier access time is preferred or required. Additional rental and labor fees may apply.
- ❖ If CLIENT utilizes Encore in conjunction with club XLIV, move in time is at 12pm (noon) on event day.

Additional Information:

- ❖ Parking:
 - ❖ club XLIV and Encore offers complimentary and convenient parking to all guests in Champions Garage or in an assigned Mercedes-Benz Superdome Parking Garage. Please speak to your assigned SMG Event Coordinator for garage assignment. **To ensure complimentary parking for your guests, it is recommended that each guest show their invitation to the parking attendant upon entry.**
- ❖ Limousine Access and Drop-off:
 - ❖ Oversized SUV's, Limo Buses and Passenger Limousines are allowed to drive into Champions Square for drop-off of the wedding party (availability guaranteed 30 days prior to the event based upon the facility's event schedule). Please work with your assigned SMG Event Coordinator for drop-off location.
- ❖ Miscellaneous:
 - ❖ Facility reserves the right to photograph the event for promotional purposes only.
 - ❖ club XLIV and Encore are non-smoking facilities. Smoking is allowed outside in designated areas only.

club XLIV and Encore

Catering Overview:

- ❖ SMG's in-house beverage provider, Centerplate, retains the sole right to provide beverage service. No beverages may be brought into the venue by event organizers, guests or other attendees.
- ❖ CLIENT may utilize SMG's in-house caterer for food service or CLIENT may opt to bring in an outside caterer of their choice.
- ❖ In order for SMG to obtain an accurate attendance figure, SMG's personnel will click guests upon entry.
NOTE: CLIENT will be billed for food and beverage based on the guest guarantee provided to Centerplate or SMG's click-count upon entry, whichever is greater.

Outside Catering Fees & Minimum:

- ❖ CLIENT may elect to utilize SMG-approved outside caterer for food service only, and an outside catering fee of \$7.25 per person will apply.
- ❖ The total outside catering fee due to SMG will be based upon the minimums as listed below **OR** the actual event attendance figure (based upon SMG's click count) x \$7.25 per person, whichever is greater.
 - ❖ **\$1,450 minimum for all events utilizing only club XLIV**
 - ❖ **\$1,800 minimum for all events utilizing both club XLIV & Encore**
- ❖ SMG will collect a preliminary outside catering fee based upon the minimums as listed above **OR** CLIENT'S estimated attendance x \$7.25 per person, whichever is greater.
 - ❖ If CLIENT'S estimated attendance is utilized to determine the preliminary outside catering fee, CLIENT will be required to provide SMG an updated attendance figure in writing to Michelle Mather (michelle.mather@smgneworleans.com) ten (10) business days prior to the event.
 - ❖ **NOTE: SMG reserves the right to collect an additional payment of \$7.25 per person for the number of persons in excess of CLIENT'S initial estimated attendance.**
- ❖ At event settlement, if it is determined that the actual event attendance figure is greater than the preliminary outside catering fee, CLIENT will be billed \$7.25 per person at event settlement. If the actual event attendance figure (based upon SMG's click count) x \$7.25 per person is greater than the minimums as listed above but less than CLIENT'S estimated attendance x \$7.25 per person, CLIENT will be refunded accordingly.
- ❖ In no circumstances will CLIENT pay less than the minimums as listed above.
- ❖ **NOTES:**
 - ❖ This applies to catering services only. Centerplate will handle all cash sales if CLIENT wishes to host a cash bar.
 - ❖ If CLIENT elects to use an outside caterer, CLIENT must notify the assigned SMG Event Coordinator no less than 8 weeks prior to the event date.
 - ❖ Outside catering fee rate listed above is effective through December 31, 2018.

Outside Catering Insurance Requirements and Damage Deposit:

- ❖ Outside caterer must be a licensed caterer with a proven record of successful, quality events. All outside caterers must carry a minimum of \$500,000 of insurance and indemnification and must submit insurance certificate to SMG.
- ❖ **CLIENT is responsible for payment of a minimum refundable \$500 outside catering damage/clean up deposit.** Premises where food prep/cooking is taking place must be returned in same condition as prior to event.

club XLIV and Encore

Outside Catering Policies based on Event Type:

All Events:

- ❖ SMG's in-house beverage provider, Centerplate, retains the sole right to provide any and all beverage service with the exception of coffee and tea.
- ❖ No kitchen is available for use by outside caterer on the club XLIV premises.
- ❖ The only heating and cooking sources permitted in club XLIV & Encore are induction burners, sterno and table top butane burners. NOTE: Additional staffing for a Firewatch is required when using table top butane burners.
- ❖ The assigned SMG Event Coordinator must approve all heating/cooking sources and will staff accordingly.
- ❖ All heating and cooking sources must be a minimum of three (3) feet away from the walls in club XLIV & Encore.
- ❖ The assigned SMG Event Coordinator will assist in identifying a prep area/cooking location. Prep Area/Cooking location is based upon availability and location will be determined by the needs of the event and as approved by SMG as manager of Facility.
- ❖ Outside caterer is responsible for bussing/cleanup.
- ❖ Outside caterer is responsible for providing and setting up all catering prep tables, buffet tables & associated linens, dining tables & associated linens and dining chairs.
- ❖ SMG's in-house beverage provider will provide Lucite-ware for beverage service and any request for glassware becomes the responsibility of the outside caterer.
- ❖ Outsider caterer responsible for providing all china, silverware and glassware.

Outside Caterer Move Out:

- ❖ CLIENT and CATERER are responsible for returning rented premises to pre-event condition.
- ❖ At the conclusion of the event, CATERER must fully clean all areas utilized during the event.
- ❖ Outside caterer must be completely removed from premises within two hours of conclusion of scheduled event. An additional fee of \$500 per hour or part thereof will be charged to CLIENT at settlement if outside caterer exceeds the allotted two hour move-out time.
- ❖ CLIENT is responsible for any special clean up or repair expenses incurred by SMG as a result of CATERER'S failure to comply with the above requirement.
- ❖ Any such expense incurred by SMG, will be billed to CLIENT following the event.

City and State Health Regulations and Ordinances for Outside Caterer:

- ❖ Cooking area must be covered (top and sides) via a tent.
- ❖ All tents are required to complete a "Master Event Application" form. Please obtain all permit applications, tent permits and specific guidelines from the City of New Orleans at <http://nola.gov/onestop>.
- ❖ Tent permits are required for any tent larger than 10ft. x 10ft..
- ❖ An ABC extinguisher is required in each tent. If frying food, a k-style extinguisher is also required per tent.
- ❖ If an open flame is being used (as opposed to electric), a fire watch is required at CLIENT's expense. Please speak to SMG's Operations Manager, Chad Wilken at (504) 587-3559 or chad.wilken@smgneworleans.com, about arranging a fire watch and applicable rates.
- ❖ Please speak with your assigned SMG Event Coordinator on specific placement and restrictions regarding cooking tent locations.

club **XLIV** *and Encore*

BEVERAGE SERVICE

HOSTED SUPER PREMIUM BAR

Grey Goose Vodka, Herradura Silver Tequila, Woodford Reserve Bourbon Whiskey, Johnny Walker Black, Label Scotch Whiskey, Crown Royal Canadian Whiskey, Bombay Sapphire Gin, Bacardi 8 Rum,

Wine:

Premium Wines: Merlot, Cabernet, Chardonnay, Zinfandel

Domestic & Imported Beer:

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Abita Amber, Corona, Heineken

\$34.00 per person ++ for up to a 3 hour reception

\$39.00 per person ++ for up to a 4 hour reception

HOSTED PREMIUM BAR

Kettle One Vodka, Tanqueray Gin, Camarena Silver Tequila, Captain Morgan Original Spiced Rum, Bulleit Bourbon Whiskey, Dewar's 12 Scotch Whiskey, Seagram's V.O. Canadian Whiskey, Hennessy V.S.O.P. Cognac Whiskey

Wine:

House Brand Wines: Merlot, Cabernet, Chardonnay, Zinfandel

Domestic Beer:

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

\$30.00 per person ++ for up to a 3 hour reception

\$35.00 per person ++ for up to a 4 hour reception

The above (non-inclusive) prices are subject to 20% service charge applicable sales tax.

HOSTED DELUXE BAR

New Amsterdam Vodka, Bombay Original Gin, Jose Cuervo Especial Tequila, Bacardi Superior Rum, Seagram's 7 Crown American Whiskey, Jack Daniel's Bourbon Whiskey, Dewar's White Label Scotch Whiskey, Hennessy V.S. Cognac, DeKuyper Peachtree Liquor, DeKuyper Triple Sec Liquor, Martini and Rossi Vermouth

Wine:

House Brand Wines: Merlot, Cabernet, Chardonnay, Zinfandel

Domestic Beer:

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

\$26.00 per person ++ for up to a 3 hour reception

\$31.00 per person ++ for up to a 4 hour reception

Bar services are based on a 3 hour and 4 hour receptions.

\$5.00 per person ++ for each additional hour

All Bar Services include: Soft Drinks, Mixers, Juices, Bar Garnish, Glassware and Bartenders.

The above prices are subject to 20% service charge and applicable sales tax.



club **XLIV** *and Encore*

BEER, WINE AND SODA BAR

House Brand Wines

Merlot, Cabernet, Chardonnay, White Zinfandel

Domestic & Imported Beer:

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Abita Amber, Corona, Heineken

\$24.00 per person ++ for up to a 3 hour reception

\$29.00 per person ++ for up to a 4 hour reception

SODA AND WATER BAR

Assorted Sodas and Bottled Water

\$10.00 per person ++ for up to a 3 hour reception

\$15.00 per person ++ based on a 4 hour reception

BEVERAGE SERVICE UPGRADES

Martini Bar:

Traditional, Cosmopolitan, Appletini,
Chocolatini, Lemon Drops

\$8.50 per person

Cordial Bar:

Grand Marnier, B&B, Kahlua, Bailey's Irish Cream,
Amaretto Di Saronno, Remy Martin, Frangelico &
Sandemas's Port

\$7.50 per person

The above prices are subject to 20% service charge and applicable sales tax.

The above requires a bartender fee of \$150.00 per upgrade.

Champagne Pass to Guests:

Price available upon request.

All prices subject to change.

Please contact Brittany Flannery

at 504-558-6260 ext. 6608 or brittany.flannery@centerplate.com

to discuss food and beverage menu options.

CENTERPLATE WEDDING MENU PACKAGE I

Passed Hors D'oeuvres (Select Three)

Passed to guests by uniformed servers on garnished silver trays

Hors D'oeuvres to be passed upon guest arrival for the first 30-45 minutes of reception

Nachitoches Meat Pies

A southern favorite-deep fried half-moon pastry stuffed with ground beef, pork & seasonings served with a creamy ranch dip

Mac & Cheese Bouchee

Mac and cheese with wild mushrooms served in a puff pastry shell

Spinach Stuffed Mushrooms

Button mushroom caps stuffed with garlic creamed spinach topped with breadcrumbs & parmesan cheese

Strawberry & Brie Canapés

Fresh strawberries & brie cheese on a toast point

Toasted Mini Muffalettas

Traditional New Orleans style bite-sized muffalettas with ham, mortadella, salami, & olive salad on sesame seed rolls

Parmesan Cheese Crostini

Topped with charred roma tomatoes, fresh buffalo mozzarella, & fresh basil leaves drizzled with a balsamic reduction

Smoked Andouille en Croute

Louisiana smoked andouille sausage wrapped in puff pastry & baked until golden brown

Marinated Artichoke Hearts wrapped with Prosciutto

Artichoke hearts marinated in our house herb marinade then wrapped with prosciutto

Sesame Crusted Chicken Tenders

Sesame crusted chicken tenders served with honey mustard & wasabi ranch dipping sauce

Cheese Tartlet

Boursin cheese combined with caramelized onions baked in a tart shell

Gourmet Presentation Display

Fresh garden fruit & vegetable display, a variety of imported & domestic cheeses (served with buttermilk ranch, french onion, & a roasted garlic herb dip) along with an assortment of crackers & breads

Lagniappe

Spinach & artichoke dip with toast points

Flavor of New Orleans Station (Select One)

New Orleans Style Red Beans & Rice

Fresh red beans simmered with onions, peppers, and celery and garnished with smoked sausage and diced ham, served with steamed rice

Shrimp Creole Martini

Everyone's favorite shrimp creole served with rice in a martini glass

Blackened Catfish au Bayou

Fresh catfish, blackened and served with a spicy butter glaze

CENTERPLATE WEDDING MENU PACKAGE I CONTINUED

Pasta Station (Select One)

Chicken & Tasso Pasta

Penne Pasta prepared with grilled chicken & tasso, served with alfredo sauce, fresh parmesan cheese & cracked black pepper

Pasta Orleans

Bowtie pasta tossed in an asiago cream sauce with fresh herbs, green onions & sun-dried tomatoes topped with shredded parmesan cheese

Poydras Pasta

Rigatoni pasta with fresh tomatoes, and garden vegetables with pesto or italian herbs in a basil marinara sauce

Carving Station (Select One)

Cajun Roasted Turkey

Boneless turkey breast seasoned with cajun spices & baked to a golden brown served with a spiced apple demi glaze & carved to order

Herb Crusted Pork Loin

Juicy pork loin encrusted with fresh herbs & creole mustard, served with demi glaze cream sauce

Above served with rolls & appropriate condiments.

Coffee Display

Regular & Decaffeinated

\$45.00 per person++

**The above price is subject to 20% service charge and applicable sales tax.
Bar Service is not included in the above price.**

**Menu price is based on a 3 hour reception.
Price includes all necessary China, Glassware & Silverware.**

**Minimum of 100 guests required.
Custom Menus available upon request (prices are subject to change).**

CENTERPLATE WEDDING MENU PACKAGE II

Passed Hors D'oeuvres (Select Four)

*Passed to guests by uniformed servers on garnished silver trays
Hors D'oeuvres to be passed upon guest arrival for the first 30-45 minutes of reception*

Beef Wellington

Bite size beef tenderloin topped with mushroom duxelle then wrapped in puff pastry & baked to a golden brown

Spinach Stuffed Mushrooms

Button mushroom caps stuffed with garlic creamed spinach topped with breadcrumbs & parmesan cheese

Toasted Mini Muffalettas

Traditional New Orleans style bite-sized muffalettas with ham, mortadella, salami, & olive salad on sesame seed rolls

Sausage & Goat Cheese Quiche

Smoked sausage & fresh herbs with goat cheese

Sesame Crusted Chicken Tenders

Sesame crusted chicken tenders served with honey mustard and wasabi ranch dipping sauce

Strawberry & Brie Canapés

Fresh strawberries & brie cheese on a toast point

Parmesan Cheese Crostini

Topped with charred roma tomatoes, fresh buffalo mozzarella, & fresh basil leaves drizzled with a balsamic reduction

Savory Smoked Salmon with Red Onions & Capers

Served atop pumpernickel toast with a herb cream cheese spread

Marinated Artichoke Hearts wrapped with Prosciutto

Artichoke hearts marinated in our house herb marinade then wrapped with prosciutto

Shrimp & Avocado on Toast Points

Louisiana shrimp boiled in New Orleans own blend of spices & seasonings topped with sliced avocado on sour dough crouton

Gourmet Presentation Display

Fresh garden fruit & vegetable display, a variety of imported & domestic cheeses (served with buttermilk ranch, french onion, & a roasted garlic herb dip) along with an assortment of crackers & breads

Lagniappe Display (Select One)

Spinach & Artichoke Dip

Spinach sautéed in a garlic cream sauce with quartered artichoke hearts served with assorted chips & crackers

Mediterranean Sampler

Hummus, roasted tomato & olive tapenade served with pita bread

Baked Brie in Puff Pastry

Filled with apples and pecans with a brandy glaze

Flavor of New Orleans Station (Select Two)

Pan Seared Grouper

Fresh Grouper pan seared & served with a delicate crawfish cream sauce

Chicken & Sausage Gumbo

Chicken and sausage simmered in a rich roux based broth served with steamed rice

Crawfish Etouffee

Louisiana crawfish sautéed with onions, bell peppers, celery & garlic then simmered in a rich roux gravy & served in a puff pastry bowl

CENTERPLATE WEDDING MENU PACKAGE II CONTINUED

Pasta & More (Select One)

Chicken & Tasso Pasta

Penne pasta prepared with grilled chicken & tasso, served with alfredo sauce, fresh parmesan cheese & cracked black pepper

Poydras Pasta

Rigatoni pasta with fresh tomatoes, and garden vegetables with pesto or italian herbs in a basil marinara sauce

Risotto with Shrimp, Wild Mushrooms & Sun dried Tomatoes

Risotto prepared with olive oil, shrimp, wild mushrooms & sun dried tomatoes, topped with asiago cheese

Savory Sides (Select One)

Garlic Creamed Spinach

Gouda Mashed Potatoes

Cheese & Corn Grits

Carving Station (Select One)

Herb Crusted Pork Loin

Juicy pork loin encrusted with fresh herbs & creole mustard, served with demi glace cream sauce

Carved Prime Rib

Prime rib carved to order & served with a horseradish aioli and au jus

Above served with rolls & appropriate condiments.

Coffee Display

Regular & Decaffeinated

\$55.00 per person ++

**The above price is subject to 20% service charge and applicable sales tax.
Bar Service is not included in the above price.**

**Menu price is based on a 3 hour reception.
Price includes all necessary China, Glassware & Silverware.**

**Minimum of 100 guests required.
Custom Menus available upon request (prices are subject to change).**

CENTERPLATE WEDDING MENU PACKAGE III

Passed Hors D'oeuvres (Select Four)

Passed to guests by uniformed servers on garnished silver trays

Hors D'oeuvres to be passed upon guest arrival for the first 30-45 minutes of reception

Oysters Bienville

Fresh oysters cooked in a white wine cream sauce served in a puff pastry bouchee

Chicken Quesadilla Cornonets

Shredded smoked chicken, mild cheddar, monterey jack cheese, jalapeno peppers, tomatoes, bell peppers, cilantro, poblano peppers, onion & a touch of garlic wrapped in a cornucopia-shaped flour tortilla

Shrimp Skewers

Jumbo shrimp skewered & marinated in our house herb marinade then grilled to perfection

Seared Duck Breast on Risotto Cake

Garnished with blackberry compote and thyme

Beef Tenderloin on Crostini with Horseradish Mayo

Pan seared rare and served with fresh horseradish mayonnaise

Gourmet Presentation Display

Fresh garden fruit & vegetable display, a variety of imported & domestic cheeses (served with buttermilk ranch, french onion, & a roasted garlic herb dip) along with an assortment of crackers & breads

Lagniappe Display (Select Two)

Marinated Crab Claws

Marinated in fresh herbs and Italian vinaigrette

Natchitoches Meat Pies

A southern favorite-deep fried half-moon pastry stuffed with ground beef, pork & seasonings served with a creamy ranch dip

Lump Crabmeat and Mushroom Mornay

An elegant dish of tender lump crabmeat and mushrooms baked with a cheddar and swiss cheese cream sauce

Spinach Stuffed Mushrooms

Button mushroom caps stuffed with garlic creamed spinach topped with breadcrumbs & parmesan cheese

Seared Sashimi Tuna

Served on cucumber rounds with wasabi and pickled ginger

Grilled Asparagus

Marinated & grilled asparagus wrapped with parma ham & drizzled with a balsamic reduction

Parmesan Cheese Crostini

Topped with charred roma tomatoes, fresh buffalo mozzarella & fresh basil leaves drizzled with a balsamic reduction

Marinated Artichoke Hearts wrapped with Prosciutto

Artichoke hearts marinated in our house herb marinade then wrapped with prosciutto

Mediterranean Sampler

Tasting of tabbouleh, hummus, marinated vegetables & stuffed grape leaves

Delectable Crawfish Cheesecake

Cheesecake with a cajun flair, topped with a spicy tomato chantilly cream

Spinach & Artichoke Dip

Spinach sautéed in a garlic cream sauce with quartered artichokes hearts, served with assorted chips & crackers

CENTERPLATE WEDDING MENU PACKAGE III CONTINUED

Specialty Stations (Select Three)

Herb Crusted Sea Bass

*Pan seared sea bass served with capers
& a wild mushroom sauce*

BBQ Shrimp

*Jumbo shrimp sautéed in the New Orleans style
BBQ shrimp sauce*

Pecan Bourbon Chicken

*Sautéed chicken tenders served in a
savory bourbon pecan sauce*

Cajun Sausage Platter

*A unique blend of country sausages to include alligator,
crawfish and shrimp. garnished with onion peach compote,
pepper jelly and fresh herbs*

Wild Mushroom Ravioli (Chef Attended)

Wild mushroom ravioli sautéed in a brandy cream sauce

Braised Beef Tips Au Poivre

*Beef Tips braised until tender and served
with pearl onions and
wild mushrooms in a green peppercorn cream sauce*

Grilled Lamb Chops with Rosemary Mustard Demi

*Tender lamb chops grilled to perfection and served with
a mustard demi glaze with fresh rosemary*

Louisiana Crab Cakes (Chef Attended)

*Fresh lump crabmeat mixed with special herbs & spices,
pan fried & served with a cajun remoulade sauce*

Crawfish St. Charles (Chef Attended)

*Sautéed crawfish, plum tomatoes tossed with penne
pastain a garlic cream sauce and chives*

Note: Menu price includes chef attendant fees for above noted items.

Side Dishes (Select One)

Garlic Creamed Spinach

Gouda Mashed Potatoes

Cheese & Corn Grits

Grilled Asparagus with hollandaise sauce

CENTERPLATE WEDDING MENU PACKAGE III CONTINUED

Carving Station (Select Two)

Cajun Roasted Turkey

Boneless turkey breast seasoned with cajun spices & baked to a golden brown served with a spiced apple demi glaze & carved to order

Herb Crusted Pork Loin

Juicy pork loin encrusted with fresh herbs & creole mustard, served with demi glaze cream sauce

Carved Prime Rib

Prime rib served with a horseradish aioli, carved to order

Carved Roast Sirloin

Tender roast sirloin served with a merlot demi glaze, carved to order

Above served with rolls & appropriate condiments.

Coffee Display

Regular & Decaffeinated

\$80.00 per person ++

The above price is subject to 20% service charge and applicable sales tax.
Bar Service is not included in the above price.

Menu price is based on a 3 hour reception.
Price includes all necessary China, Glassware & Silverware.

Minimum of 100 guests required.
Custom Menus available upon request (prices are subject to change).

CENTERPLATE WEDDING MENU ENHANCEMENTS

In addition to packages I-III, the following selections can be added to any menu.

Soup Selection

Choice of Turtle Soup, Corn & Crab Bisque, or Oyster Brie Soup
\$3.50 per person **

Hors D'oeuvres

Ceviche

Fresh gulf shrimp & scallops marinated
with fresh herbs in citrus juices
\$7.50 per person **

Duck Bouchee

Pan seared duck breast, julienned & served in a puff pastry
shell topped with a blackberry compote
\$5.95 per person **

Roasted Vegetable Tartlet

Fresh vegetable medley brunoise tossed in a basil pesto &
served in a bouchee
\$4.25 per person **

Mini Crabcakes

Served with a Cajun remoulade sauce
\$5.75 per person **

Chicken Quesadilla Cornonets

Shredded smoked chicken, mild cheddar, monterey jack
cheese, jalapeno peppers, tomatoes, bell peppers,
cilantro, poblano peppers, onion & a touch of garlic
wrapped in a cornucopia-shaped flour tortilla

Vegetarian Spring Rolls

\$4.35 per person **

Seafood Displays

Seafood displays are served on ice carvings, which are included in the price.

Seafood Extravaganza

Shrimp boiled in New Orleans own blend of spices, marinated
jumbo crab claws & oysters on the half shell served with
cocktail sauce & assorted crackers
Market Price **

Shrimp Cocktail Display

Shrimp boiled in New Orleans own
blend of spices & seasonings
served with cocktail sauce
Market Price **

Chef Action Stations

Carved Beef Tenderloin

Roasted beef tenderloin served with a
horseradish aioli & dinner rolls, carved to order
\$13.35 per person **

Crab Cake Station

Tender crab cakes sautéed and served with a Cajun
remoulade
over a bed of chiffonade of greens
\$10.90 per person **

Roasted Pork Tenderloin

Carved pork tenderloin served with creole mustard
& dinner rolls
\$7.75 per person **

Creole Martini Station

Your choice of seafood etouffee or shrimp creole served
with steamed rice in a martini glass
\$7.40 per person **

The above prices are subject to 20% service charge and applicable sales tax.

CENTERPLATE WEDDING MENU ENHANCEMENTS CONTINUED

Chef Action Stations Continued

Roasted Turkey Breast

Cajun injected turkey breast, slow roasted & carved to order served with honey dijon sauce, light rye & pumpernickel rolls

\$8.35 per person **

BBQ Shrimp Station

Jumbo shrimp sautéed and served with our special BBQ Sauce, garnished with rice

\$8.95 per person **

Pan Seared Blackened Sea Scallops

Scallops with blackened seasoning served a tomato citrus buerre blanc

\$16.00 per person **

Citrus Caesar Salad

Fresh romaine, tossed with our very own citrus caesar dressing, topped with asiago cheese and croutons

\$6.55 per person **

Banana's Foster

*Sliced fresh bananas sautéed in brown sugar, cinnamon person ***

& rum sauce served atop a scoop of vanilla ice cream

\$6.55 per International Coffee Bar

French Roast Regular and Decaffeinated

Hazelnut and Irish Crème Coffee

Cinnamon Sticks

Cinnamon Sugar

Brown and White Sugar Cubes

Shaved Chocolate

Fresh Whipped Cream

*\$2.50 per person ***

The above prices are subject to 20% service charge and applicable sales tax.
Price subject to change.

CATERING CONTACT

Brittany Flannery

504-558-6260 ext. 6608 / brittany.flannery@centerplate.com