




AN OVERVIEW OF OUR HOTEL'S WEDDING SERVICES

Contact  Venues  Menus  Vendor Recommendations

# Weddings

AT THE HILTON NEW ORLEANS RIVERSIDE



**Hilton**

T: 504.556.3700 | F: 504.556.3788 | 2 POYDRAS STREET, NEW ORLEANS, LA 70130

[www.hiltonneworleansriverside.com](http://www.hiltonneworleansriverside.com)



# WHERE ROMANCE MEETS THE RIVER

Your perfect wedding experience starts here. Whether it's the food, the flowers or the stunning décor—creating a celebration that brings your dream wedding to life is our specialty. From the intuitive expertise of our wedding planners to our versatile venues and custom culinary creations, we are committed to providing everything you will need to make your special day a celebration to remember!

## IT'S OUR PLEASURE TO OFFER YOU

One Complimentary Bridal Suite with Parlor on your Wedding Night  
*with Champagne and Chocolate Covered Strawberries*

White Table Linens along with appropriate Staging and Dance Floor

Polished Silver Service, White China, Stemware and Glassware

Complimentary Breakfast for Bride and Groom the following Morning in Le Croissant

Private Room for Bride & Groom to dine prior to entering Reception

Discounted Special Event Self-Parking on evening of the event

## YOU'RE INVITED

I invite you and your fiancé' to schedule a personalized visit to view the facility and discuss any questions you may have regarding our unique hotel and exhaustive services.

Please call ahead to arrange for an appointment time with me and thank you for considering Hilton New Orleans Riverside.

Cheers to Your Happily Ever After,

**EMILY HAYMAN-COLLINS**

SR. CATERING & EVENT MANAGER

(504) 556-3757 | [emily.collins2@hilton.com](mailto:emily.collins2@hilton.com)

# Venues

## ST. CHARLES BALLROOM



## ST. JAMES BALLROOM



## RIVER ROOM



Room rental costs for each of our unique venues have the opportunity to be waived with the following food & beverage minimums

St. Charles Ballroom	\$25,000
River Room	\$20,000
St. James Ballroom	\$12,000

# Menus

## RECEPTION

JAZZ PACKAGE | FLEUR DE LIS PACKAGE | VIEUX CARRÉ PACKAGE

## BUFFET

FRENCHMEN PACKAGE | CHARTRES PACKAGE

PLATED DINNER

BRIDAL BRUNCH

MARRY ME MENU

AFTERNOON TEA

BLISS & BUBBLES

BEVERAGE & BAR

GOLD PACKAGE | PLATINUM PACKAGE

# RECEPTION

## JAZZ PACKAGE

\$59 per guest

### COLD HORS D'OEUVRES | SELECTION OF 2

### HOT HORS D'OEUVRES | SELECTION OF 2

### DISPLAY

Imported and Domestic Cheese

*An assortment of cheeses elegantly garnished with fresh strawberries, seedless red grapes, Carr wafers, and French baguettes*

### ACTION STATIONS

Pasta Station

*Fettucine pasta tossed to order with a half wheel of parmesan, garlic shrimp, Italian sausage, roasted tomato sauce, basil pesto, sundried tomatoes, crushed red pepper flakes, and a crusty baguette*

Carving Station

*Oven Roasted Top Sirloin*

### DESSERTS

Complimentary Cake Cutting

*Accompanied by freshly brewed coffee & a selection of fine teas*

# RECEPTION

## FLEUR DE LIS PACKAGE

\$79 per guest

COLD HORS D'OEUVRES | SELECTION OF 2

HOT HORS D'OEUVRES | SELECTION OF 3

### SOUP

Seafood Gumbo  
*with rice pilaf and chopped scallions*

DISPLAY | SELECTION OF 1

Imported and Domestic Cheese  
*An assortment of cheeses elegantly garnished with fresh strawberries, seedless red grapes, Carr wafers, and French baguettes*

Vegetable Crudités  
*An assortment of fresh vegetables served with Roquefort and ranch dips*

ACTION STATIONS

Carving Station  
*Deep Fried Turkey Breast Marinated in Cajun Spices, Slow Fried, Cranberry Compote, Southern Corn Muffins, Honey Thyme Gravy*

*Blackened Loin of Pork, Po'boy Bread, Creole Mustard, Bourbon Apple Jus*

New Orleans Shrimp & Grits Station  
*Gulf shrimp in rosemary infused Abita beer BBQ sauce, smoked cheddar cheese, stoneground grits, and sliced French bread*

DESSERTS

Complimentary Cake Cutting  
*Accompanied by freshly brewed coffee & a selection of fine teas*

# RECEPTION

## VIEUX CARRÉ PACKAGE

\$95 per guest

### COLD HORS D'OEUVRES | SELECTION OF 4

### HOT HORS D'OEUVRES | SELECTION OF 3

### DISPLAY

Imported and Domestic Cheese

*An assortment of cheeses elegantly garnished with fresh strawberries, seedless red grapes, Carr wafers, and French baguettes*

Charcuterie

*A display of dried & cured meats, sausages, and country -styled rillettes presented with an assortment of spiced & plain olive*

### ACTION STATIONS

*Oven Roasted Top Sirloin*

*Traditional Po-Boys Built & Cut to Order  
Fried soft shell crab, grilled hot sausage, roast beef, fully dressed with sliced tomatoes, pickles, shredded lettuce, and American cheese*

Gourmet Risotto Station

*Louisiana lump crabmeat, chopped chives, grated parmesan and white truffle oil & risotto with cremini mushrooms, grilled asparagus, sweet corn, chopped shallots, garlic cloves with grated parmesan*

### DESSERTS

Complimentary Cake Cutting

*Accompanied by freshly brewed coffee & a selection of fine teas*



# ENHANCEMENTS

## HOT HORS D'OEUVRES

\$8 EACH | MINIMUM OF 50 PIECES PER ITEM

Miniature Muffaletta  
Cajun Crawfish Tart  
Crab Cakes with Spicy Rémoulade  
Chicken Satay with Peanut Sauce  
Asiago Arancini with Tomato Basil Puree  
Bacon Wrapped Stuffed Shrimp  
Andouille Sausage & Grain Mustard in Puff Pastry  
Mini Beef Wellington  
Seafood Crepe Bundle  
Crispy Asparagus in Phyllo  
Duck Spring Rolls with Plum Sauce  
Basil Chicken on Polenta  
Vegetable Samosa

## COLD HORS D'OEUVRES

\$7 EACH | MINIMUM OF 50 PIECES PER ITEM

Miniature Deli Sandwiches  
Sundried Tomatoes with Basil Crème Fraiche on Crostini  
Crabmeat Rondele on Cucumber  
Smoked Salmon with Sour Cream and Dill  
Peppered Tenderloin of Beef on Herbed  
Polenta and Horseradish  
Fig and Goat Cheese on Crostini  
Oyster Shooter over Tomato Gazpacho with Mint Syrup  
Blackened Yellowfin Tuna Tataki

# ENHANCEMENTS

## DISPLAYS

### Imported and Domestic Cheese

*An assortment of cheeses elegantly garnished with fresh strawberries, seedless red grapes, Carr wafers, and French baguettes*

\$16 PER PERSON

### Dim Sum Steamed in Asian Baskets

*Chicken, Pork, Shrimp & Edamame Dumplings, BBQ Pork Bao Bun with Soy Sauce, Ginger Teriyaki, Thai Chili Sauce*

\$22/ 5 PIECES PER PERSON

### Charcuterie Display

*A Display of Dried & Cured Meats, Sausages & Country-Style Rillettes Presented with an Assortment of Spiced & Plain Olive*

\$22 PER PERSON

### Sushi & Sashimi Display

*Spicy tuna rolls and California rolls Nigiri and sashimi, salmon, shrimp, & tuna Wasabi, soy sauce and pickled ginger*

\$550/ 100 PIECES PER ORDER

### Vegetable Cruudités Displays

*Celery, Broccoli, Cauliflower, Yellow and Green Summer Squash, Carrots and Pepperoncini served with Roquefort and Ranch Dips*

\$14 PER PERSON

### Oyster Trio

*Oysters Rockefeller, Dragos Famous Chargrilled Oysters, and Abita Turbo Dog Poached Oysters Topped with Brussels Sprout Slaw*

\$21/ 3 PIECES PER PERSON

# ENHANCEMENTS

## ACTION STATIONS

### Seafood Station

*Fresh Oysters on the Half Shell, Spicy Iced Jumbo Gulf Shrimp, and Marinated Louisiana Blue Crab Claws Served with Remoulade, Cocktail Sauce, Crackers, Lemon Wedges and Hot Sauce*

\$25 PER PERSON

### Gumbo & Soup Station

*Sausage & Duck Gumbo, Shrimp Gumbo, and Crawfish Bisque  
Accouterments to Include: Rice Pilaf & Chopped Scallions*

1 STATION PER 100 GUESTS  
\$17 PER PERSON

### NOLA BBQ Shrimp & Grits Station

*Gulf Shrimp in NOLA Rosemary Infused Abita Beer BBQ Sauce, Smoked Cheddar Cheese Stoneground Grits Served with Sliced French Bread*

1 STATION PER 100 GUESTS  
\$22 PER PERSON

### Po Boy Station

*Traditional Po-Boys Built & Cut to Order, Fried Soft Shell Crab, Grilled Hot Sausage, Roast Beef Fully Dressed with Sliced Tomatoes, Pickles, Shredded Lettuce & American Cheese*

2 CHEF ATTENDANTS REQUIRED  
\$16 PER PERSON

# BUFFET

## FRENCHMAN PACKAGE

\$75 per guest

### STARTERS

Gulf seafood bisque

Artisanal greens, gorgonzola crumbles, sliced English cucumbers, slivered almonds, dried cranberries, & champagne vinaigrette

Penne salad with Gulf shrimp, lump crab, bell peppers, & Avery Island vinaigrette

Crab boil potato salad with garlic, celery, & spiced mayo

### SIDES

Dirty rice pilaf

Cajun corn maque choux

Sautéed green bean casserole with crunchy onion straws

### ENTRÉES

Bronzed red fish smothered in shrimp, crystal hot sauce Beurre Blanc

Brined roast loin of pork and a creole mustard cream

Abita beer braised short rib blade steak

### DESSERTS

Complimentary Cake Cutting  
*Accompanied by freshly brewed coffee & a selection of fine teas*

# BUFFET

## CHARTRES PACKAGE

\$85 per guest

### STARTERS

Field greens, quartered strawberries, candied pecans, Mandarin oranges, crumbled feta cheese, shaved fennel, spun carrots, champagne vinaigrette

Seafood salad with calamari, shrimp, scallops, fennel, sweet onions, and rice wine dressing

Pasta salad with salami, provolone, olives, tomatoes, garlic, green onions, vinaigrette

Tomato mozzarella napoleon, dried olives, basil powder, chive, & balsamic vinegar

### SIDES

Grilled asparagus with sea salt & olive oil

Red bliss potato with red onions & rosemary

### ENTRÉES | SELECTION OF 2

Grilled chicken breast with chick peas, toasted almonds, & saffron

Roasted pork loin with figs & Kalmata olives

Boneless roasted leg of lamb, roasted potatoes, baby carrots, & lamb jus

Herb pepper crusted strip loin au jus

Seared sea bass, roasted fennel, artichokes, & lemon

Angel hair pasta with grilled eggplant & diced roma tomatoes

### DESSERTS

Complimentary Cake Cutting

*Accompanied by freshly brewed coffee & a selection of fine teas*

# PLATED DINNER

ENTRÉE PRICE INCLUDES A THREE COURSE SELECTION

## SOUP OR SALAD | SELECTION OF 1

Gumbo

*Chicken & Andouille with popcorn rice*

Lobster Bisque

*Sherry & fresh cream, diced lobster meat*

Southern Crawfish Bisque

*Cognac cream, spicy croutons*

Tomato Basil

*With San Marzano tomatoes*

Caesar Salad

*Grilled romaine wedge, shaved parmesan, lemon zest, classic Caesar dressing, & focaccia crostini*

Winter Greens

*Red wine poached pear, caramelized pecans, dried cranberries & crumbled goat cheese*

Steakhouse Iceberg Wedge

*Stilton, bacon, heirloom tomato, snipped chives, green goddess dressing*

Spinach & Baby Frisee

*Roasted peppers, shaved parmesan, creole mustard vinaigrette, applewood bacon lardons*

## ENTREES | SELECTION OF 1

Grilled Beef Tenderloin \$88

*Gratin Potatoes, Haricot Verts, Charred Peppers, and Port Wine Reduction*

Seared Ribeye Pork \$68

*Bourbon yams, Swiss chard, creole mustard café au lait*

Blackened Gulf Catch \$66

*Cauliflower puree, sautéed squash medley, tomato beurre blanc*

Crispy Skin Salmon \$70

*Cauliflower Puree, Grilled Scallions, Asparagus, Roasted Mushrooms, Shallots & Olive Poached Garlic*

Grilled Breast of Chicken \$66

*Herb grilled French breast of chicken, soft Boursin, polenta, asparagus, baby carrots, roasted garlic jus*

# PLATED DINNER

ENTRÉE PRICE INCLUDES A THREE COURSE SELECTION

## CONTINUED

### DESSERT | SELECTION OF 1

Pontchatoula strawberry shortcake

Opera cake, almond biscuit cappuccino mousse and chocolate ganache

Southern bourbon pecan pie, caramel crème fraiche

White chocolate bread pudding

### SMALL BITE ENHANCEMENTS

Grilled Gulf Shrimp \$15

*Spring pea risotto, chive emulsion, shaved parmesan*

Sea Scallops, Shrimp, & Calamari Salad \$17

*Avocado marble, grilled scallions, olive poached Roma tomatoes, shaved fennel, & rice wine dressing*

Braised Short Rib Ravioli \$9

*White bean ragout, olive poached garlic, fennel jam and pomme pailles*

Duck Confit Tower \$11

*Cremini mushrooms & spinach port wine gastrique*

\*\*Includes bread service, freshly ground brewed coffees, and selection of fine teas

# BRIDAL BRUNCH

## MARRY ME MENU

\$33 per guest

### PLATED ENTREES | SELECTION OF 1

Traditional American Breakfast

*Fluffy Scrambled Eggs, Applewood Smoked Bacon,  
Slow Roasted Tomatoes with Fresh Herbs & Hash  
Brown Potatoes*

Croque Monsieur

*Brioche Bread, Country Smoked Ham, Sauce Moray  
and Shredded Gruyere, Grilled Roma Tomato  
Provençale*

Pain Perdu

*Bananas Foster French Toast, Vanilla Bean Sweet  
Butter, Apple Chicken Sausage, Slow Roasted  
Tomatoes with Fresh Herbs*

Eggs Benedict

*Served on English muffin with poached egg, bacon,  
& creamy hollandaise sauce*

### BEVERAGE

Chilled Orange, Grapefruit, V8 and Cranberry  
Juices  
Coffee, Decaf, Assorted Teas

### ENCHANTMENTS

Champagne Mimosa \$10

Fruit Parfait \$8

*House Made Granola with Dried Fruits and  
Berries & Greek Yogurt Parfaits*

French Market

*Café Au Lait & New Orleans Beignets, Dusted  
with Powdered Sugar*

Biscuits & Gravy \$7

Dough Biscuits Covered in Sausage Gravy

Sliced Fresh Seasonal Fruit \$5

Pastries \$6

*Freshly Baked Breakfast Breads, Muffins,  
Croissants*



# AFTERNOON TEA

Available in our Lagniappe 29 Lounge  
Up to 30 people

## BLISS & BUBBLES

\$39 per guest

### ASSORTED TEA SANDWICHES

Smoked Salmon

Watercress & Cucumber

Egg Salad, Roast Beef

Ham and Chicken Salad

### PASTRIES

Fresh Baked Scones & Toasted English Crumpets  
*Served with Lemon Curd, Butter and Fruit Preserves*

### VIENNESE PASTRIES

### FRESH SEASONAL BERRIES

### SELECTION OF HERBAL TEAS

### REGULAR AND DECAFFEINATED COFFEE

### CHAMPAGNE SERVICE | PRICE PER BOTTLE

*Enhance your experience with a some bubbly fun*

Prosecco, La Marca, DOC \$40  
*Veneto, Italy*

Sparkling, Chandon Brut Classic \$44  
*Napa Valley, CA*

Sparkling, étoile Rosé \$110  
*Napa Valley, CA*

Champagne, Moët & Chandon Impérial Brut \$120  
*Epernay, France*

Champagne, Veuve Clicquot Yellow Label \$130  
*Reims, France*

# BAR PACKAGES

PACKAGES INCLUDE THREE HOURS OF OPEN BAR SERVICE

## GOLD PACKAGE

\$35 per guest | \$10 per additional hour

### SPIRITS

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Sauza 100% Blue Agave Silver Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Hiram Walker Cordial

### DOMESTIC & IMPORTED DRAFT BEERS

Budweiser, Bud Light, Miller Lite, Coors Light, Blue Moon, Corona Extra, Heineken Lager, Samuel Adams Boston Lager, Stella Artois

### WINES

Prosecco, Mionetto Avantgarde Brut, DOC Treviso, Italy Chardonnay, Greystone, Cabernet Sauvignon, Greystone

### STILL & SPARKLING WATER

### ASSORTED SOFT DRINKS

ORANGE JUICE, CRANBERRY JUICE  
COCKTAIL, TONIC & CLUB SODA

## PLATINUM PACKAGE

\$45 per guest | \$12 per additional hour

### SPIRITS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniel's Bourbon, Canadian Club Whiskey, Dewar's White Label Scotch, Hiram Walker Cordial

### DOMESTIC & IMPORTED DRAFT BEERS

Budweiser, Bud Light, Miller Lite, Coors Light, Blue Moon, Corona Extra, Heineken Lager, Samuel Adams Boston Lager, Stella Artois

### WINES

Sparkling, Chandon Brut Classic, CA Chardonnay, Columbia Crest H3, Horse Heaven Hills WA, Cabernet Sauvignon, Horse Heaven Hills

### STILL & SPARKLING WATER

### ASSORTED SOFT DRINKS

ORANGE JUICE, CRANBERRY JUICE  
COCKTAIL, TONIC & CLUB SODA

*One bartender required for every 100 attendees at \$200 each*

# VENDOR RECOMMENDATIONS

## PHOTOGRAPHERS

**STACY MARKS PHOTOGRAPHY**  
(504) 237-2173  
[www.stacymarks.com](http://www.stacymarks.com)

**ARTE DE VIE**  
(504) 592-3522  
[www.artedevie.com](http://www.artedevie.com)

**STUDIO TRAN PHOTOGRAPHY**  
BY BEEBE & CORINE  
(504) 258-7260  
[www.studiotran.com](http://www.studiotran.com)

## RENTALS & DÉCOR

**MARDI GRAS PRODUCTIONS**  
(504) 529-5555  
[www.mardigrasproductions.com](http://www.mardigrasproductions.com)

**EVENT RENTAL**  
(504) 433-2624  
[www.youeventdelivered.com](http://www.youeventdelivered.com)

## FLORIST

**THE PLANT GALLERY**  
(504) 488-8887  
[www.theplantgallery.com](http://www.theplantgallery.com)

**NOLA FLORA**  
(504) 891-3333  
[www.nolaflorashop.com](http://www.nolaflorashop.com)

**FAT CAT FLOWERS**  
(504) 486-8580  
[www.fatcatflowers.com](http://www.fatcatflowers.com)

**BELLA BLOOMS**  
(504) 957-3670  
[www.bellabloomsfloral.com](http://www.bellabloomsfloral.com)

**URBAN EARTH DESIGNS**  
(504) 524-0100  
[www.ubanearthstudios.com](http://www.ubanearthstudios.com)

## BANDS

**GROOVY 7**  
(504) 343-2311  
[www.groovy7.com](http://www.groovy7.com)

**MOJEAUX**  
(504) 305-2738  
[www.mojeauxband.com](http://www.mojeauxband.com)

**LOUISIANA SPICE BAND**  
(504) 782-4063  
[www.louisianaspiceband.com](http://www.louisianaspiceband.com)

**THE BOOGIE MEN**  
(504) 301-9929  
[www.boogiemen-nola.com](http://www.boogiemen-nola.com)

**JOE SIMON'S JAZZ BAND**  
(504) 365-0808  
[www.joesimonsjazz.com](http://www.joesimonsjazz.com)

**HARVEY JESUS & FIRE**  
(504) 421-4649  
[www.harveyjesusandfireband.com](http://www.harveyjesusandfireband.com)

# VENDOR RECOMMENDATIONS

## WEDDING CAKES

### PURE CAKE

(504) 872-0065

[www.purecakenola.com](http://www.purecakenola.com)

### BITTERSWEET CONFECTIONS

(504) 523-2626

[www.bittersweetconfections.com](http://www.bittersweetconfections.com)

### FLOUR POWER

(504) 276-9095

[www.flourpowernola.com](http://www.flourpowernola.com)

### HAYDEL'S BAKERY

(504) 442-1342

[www.haydelbakery.com/wedding](http://www.haydelbakery.com/wedding)

### SUCRE

(504) 520-8311

[www.shopsucre.com/wedding-events](http://www.shopsucre.com/wedding-events)

## TRANSPORTATION

### BONOMOLO LIMOUSINES

(800) 451-9258

[www.bonolimo.com](http://www.bonolimo.com)

### AMERICAN LUXURY LIMOUSINES

(504) 269-5466

[www.americanluxury.com](http://www.americanluxury.com)

### LIMOUSINE LIVERY

(504) 561-8777

[www.limolivery.com](http://www.limolivery.com)



# Hilton

**NEW ORLEANS RIVERSIDE**

TWO POYDRAS STREET, NEW ORLEANS, LA 70112  
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*You're Invited*