

Event Menu

A long table is set for an event, featuring white linens, glassware, and colorful floral centerpieces. The centerpieces are arranged in wooden planters and include a variety of flowers such as dahlias, hydrangeas, and purple and orange blooms. The table is set with white linens, glassware, and silverware, and is surrounded by wooden chairs. The background is a blurred outdoor setting with greenery and more floral arrangements.

OMNI ROYAL ORLEANS
EVENTS MENU



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vg vegetarian

v vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.



PETITE SALON BUFFETS

All breakfast buffets include freshly brewed regular coffee, decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice.

Prices are based on one hour of continuous service. Requires a minimum of 25 people. A fee of 175 for groups less than 25 people. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

ROYAL CONTINENTAL

Seasonal fresh fruit *gf v*

Individual fruit yogurts *gf*

Royal O Bakery basket | Freshly baked danishes, croissants and muffins *nv*

Sweet butter, fresh fruit preserves and Louisiana honey

40 per person

HEALTHY START

Seasonal fresh fruit *gf v*

Free-range hard-boiled eggs *gf*

Assorted organic dry cereal with whole, skim, almond and soy milk *gf*

Steel-cut oatmeal, brown sugar, pecans and dried fruits *vg*

Whole grain bakery basket *nv*

Sweet butter, fresh fruit preserves and Louisiana honey

50 per person

ROYAL AMERICAN

Seasonal fresh fruit *gf v*

Free-range scrambled eggs *gf*

Crispy applewood-smoked bacon and country-style link pork sausages *gf*

Royal O breakfast potatoes *gf*

Stone-ground grits

Royal O Bakery basket | Freshly baked danishes, croissants and muffins *nv*

Sweet butter, fresh fruit preserves and Louisiana honey

Yogurt bar with granola, berries and nuts *nv gv*

60 per person



THE ROYAL BUFFETS

All breakfast buffets include freshly brewed regular coffee, decaffeinated coffee, assorted Numi hot tea and chilled orange, cranberry and grapefruit juices.

Prices are based on one hour of continuous service. Requires a minimum of 25 people. A fee of 175 for groups less than 25 people. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

VIEUX CARRÉ

Yogurt bar with granola, berries and nuts *nv*

Free-range egg frittatas *gf*

Crispy applewood-smoked bacon and grilled ham *gf*

Royal O breakfast potatoes

Steel-cut oatmeal brown sugar, pecans and dried fruits *nv*

Belgian waffles with Vermont maple syrup and Chantilly cream *v*

Royal O bakery basket *nv*

Sweet butter, fresh fruit preserves and Louisiana honey

68 per person

CHOOSE TO REPLACE

Waffle or Pan Perdu *v*

Hash browns or Royal O potatoes *gf vg*

THE ROYAL O BRUNCH

Yogurt bar with granola, berries and nuts *nv*

Seasonal fresh fruit *vg*

Sliced smoked salmon display *gf*

Free-range scrambled eggs *gf*

Prime rib debris with horseradish aioli *gf*

Crispy applewood-smoked bacon and country-style link pork sausages *gf*

Royal O breakfast potatoes *gf vg*

Belgian waffle with Vermont maple syrup and whipped chantilly cream *v*

Royal O Bakery Basket with sweet butter, fresh fruit preserves and Louisiana honey

80 per person



BUFFET ENHANCEMENTS

All enhancements must accompany a purchased buffet selection at the same quantity of people. Please speak with your catering professional. All à la carte pricing requires a minimum guarantee to accommodate at least 75% of total expected attendance.

Prices are based on one hour of service. Chef attendant required on breakfast stations at 175 per chef, with one chef per 50 people. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

ENHANCEMENTS

COLD OPTIONS

Assorted organic dry cereals, chilled whole, low-fat, skim, soy and almond milk *v* | 9 per person

Sliced smoked salmon display *gf* | 18 per person

Seasonal sliced fresh fruit platter *gf vg* | 16 per person

HOT OPTIONS

Steel-cut oatmeal with brown sugar, pecans and dried fruit *vg* | 6 per person

Smoked ham, fresh scrambled eggs, and cheddar croissant sandwiches | 15 per person

Breakfast egg, sausage, and cheese burritos | 15 per person

Stone-ground grits *vg* | 12 per person

Beignets | 12 per person

ACTION STATIONS

Bananas Foster station *v* | 14 per person

Assorted smoothie station *gf vg* | 12 per person



STATIONS

Prices are based on one hour of service. Stations require a minimum of 25 people. Chef attendant required at 175 per chef, with one chef per 25 people. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

STUFFED BEIGNETS

Warm beignets filled with crème anglaise and pecan caramel *nv*

14 per person

TRADITIONAL OMELETS

À la minute omelets with free-range eggs

Slow-roasted prime rib debris, ham and applewood-smoked bacon

Bell peppers, mushrooms, onions, tomatoes and cheese

30 per person

Add shrimp, crawfish | 12 per person





PLATED

All plated breakfasts are served with freshly brewed regular coffee, decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Accompanied by Royal O Bakery basket, butter and fruit preserves. Plated breakfast requires a minimum of 25 people.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

EGGS | CHOOSE ONE

Soft scrambled eggs *gf*

Garden vegetable frittata *gf v*

Quiche Lorraine

Creole scrambled eggs with Andouille sausage and cheese

MEATS | CHOOSE ONE

Applewood-smoked bacon *gf*

Pork sausage *gf*

Chicken & apple sausage *gf*

Turkey bacon

Plant-based breakfast sausage *gf*

SIDES | CHOOSE ONE

Fried herb potatoes *gf*

Stone-ground plain or cheddar grits

Seasonal fresh fruit *gf vg*

Corn muffin

55 per person



À LA CARTE

* Theatre-style buttered popcorn freshly popped in-house. Machine availability confirmed on first-come, first-served basis, and requires a 75 attendant fee.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

Royal O Bakery | Freshly baked assorted danishes, muffins, and croissants *v* | 75 per dozen

Assorted jumbo cookies *nv* | 75 per dozen

House-made chocolate chunk brownies *v* | 70 per dozen

Royal O pralines *ngfv* | 65 per dozen

Assorted miniature desserts *nv* | 75 per dozen

Whole fruit *gfv* | 5 each

Trail mix bar | Assorted dried fruits, nuts, granola and chocolate chips *nv* | 22 per person

Seasonal sliced fresh fruit display *gfv* | 16 per person

Granola and candy bars *v* | 5 each

Assorted bags of Zapp's potato chips *v* | 5 each

Tortilla chips, tomato salsa and guacamole | 14 per person

Warm jumbo salted pretzels and whole grain mustard *v* | 8 per person

Theatre-style buttered popcorn *gfv* | 10 per person*

Warm miniature muffulettas with ham, salami, provolone and olive salad | 12 per person

Hot spinach & artichoke dip with toasted pita chips | 12 per person

Warm Louisiana crab dip with toasted crostinis | 18 per person

NOLA ice cream po'boy | 9 each



THEMED BREAKS

Prices are based on 30 minutes of service. Themed breaks are accompanied by coffee and tea service.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

HEALTH NUT

Assorted chilled juices *gf vg*

Assorted seasonal fresh fruits, melons and berries *gf vg*

Assortment of Naked smoothies

Create-your-own trail mix *nv*

Individual Greek yogurts

35 per person

NOLA

Royal Orleans famous prime rib debris and muffuletta sliders

King cake, beignets and pralines

Individual bags of assorted Zapp's potato chips

Café au lait

Abita root beer

39 per person

SWEET AND SALTY

Warm jumbo salted pretzels and whole grain mustard *v*

Plain and peanut M&M's

Assorted jumbo cookies *nv*

Sweet and spicy nuts *ngf v*

30 per person

TAKE A DIP

Prime rib debris cheese dip with grilled French bread

Salsa and guacamole with tortilla chips

Classic hummus and Royal Orleans roasted sweet pepper hummus with pita chips

35 per person

RAW BAR

Broccoli, carrots, celery, cucumbers, cauliflower florets *gf v*

Creole ranch, blue cheese, and Tzatziki dips *gf*

Vegetable juice, iced tea and lemonade *gf*

30 per person

THE BAKERY

Cinnamon streusel coffee cake with praline icing *nv*

Lemon squares, chocolate chip cookies, oatmeal raisin cookies and fudge brownies *v*

Chocolate croissants *v*

Almond croissants *nv*

Assorted scones *nv*

35 per person



BUFFETS

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and water service.

Prices are based on one hour of service. A fee of 175 will be applied for groups less than 25 people. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

THE ROYAL DELI

STARTERS

Roasted Creole tomato soup *gf v*

Local greens, citrus basil vinaigrette, balsamic vinaigrette, soy ginger dressing *gf vg*

Roasted corn, tomatoes, avocados, cucumbers, Kalamata olives, Feta cheese *gf v*

SANDWICHES | CHOICE OF TWO

Avocado tuna salad, lemon jerk aioli, pretzel bread

Smoked turkey, brie, onion & bacon jam, croissant

Classic Cuban panini, pickles, roasted pork, ham, mustard aioli

Rib Room prime rib debris panini, smoked gouda, roasted red pepper aioli

ACCOMPANIMENTS

Cajun spiced potato salad *gf vg*

Creole coleslaw *gf vg*

DESSERTS

Royal O bakery assortment of three mini desserts *n v*
60 per person

THE MARIGNY

STARTERS

Rib Room turtle soup

St. Louis wedge salad | Teardrop tomatoes, red onions, crumbled applewood-smoked bacon, and blue cheese dressing *gf*

ENTRÉES

Roasted airline chicken breast and lemon butter sauce *gf*

Creole seafood jambalaya with shrimp and Andouille sausage *gf*

ACCOMPANIMENTS

Roasted garlic new potatoes and roasted seasonal vegetables *gf vg*

Leidenheimer French bread and creamy butter

DESSERTS

New Orleans bread pudding with rum sauce *v*

Southern pecan pies *n v*

65 per person



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THE BYWATER

STARTERS

Seafood gumbo

Classic Caesar salad | Hearts of romaine lettuce, parmesan cheese, Caesar dressing with olive oil and toasted croutons *v*

ENTRÉES

Pan-seared Gulf fish, Louisiana lump crabmeat and charred lemon butter

Blackened beef tips with mushroom fricassée

ACCOMPANIMENTS

Loaded mashed potatoes *gf*

Chef's selection of seasonal vegetables *gf vg*

DESSERTS

Apple tarts with cinnamon-spiced Chantilly cream *v*

King cake bread pudding *v*

68 per person

“O” PO’BOY

STARTERS

Chicken noodle soup *gf*

Royal Street salad | Mixed greens, spiced pecans, blue cheese crumbles, dried cherries and balsamic vinaigrette

PO’BOYS | CHOOSE TWO

Grilled or fried shrimp

Prime rib debris

Fried catfish

Oyster mushroom (vegetarian)

ACCOMPANIMENTS

Rosemary & parmesan potatoes

Roasted seasonal vegetables *gf vg*

DESSERTS

Royal O bakery assortment of three mini desserts *n v*

65 per person



SPECIALTY BUFFETS

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and water services.

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SOUTHERN SPICE

STARTERS

Corn and crab bisque

Black bean salsa salad | Pickled onions, spiced croutons, chopped Romaine, Creole cream cheese dressing *gf v*

ENTRÉES

Chicken and Andouille Jambalaya

12 hour-smoked brisket

ACCOMPANIMENTS

Roasted Tchoupitoulas green beans

Cornbread Muffins

Rolls

DESSERTS

Carrot cake with Grand Marnier cream cheese icing *v*

Milk chocolate mousse with salted peanut brittle *n gf v*

65 per person

ITALIAN BISTRO

STARTERS

Italian wedding soup *gf*

Farro salad | Roasted artichokes, sun-dried tomatoes, citrus vinaigrette *v*

Royal Caprese | Local cherry tomatoes, baby buffalo mozzarella, pesto dressing *v*

ENTRÉES

Chicken piccata, sage, pine nuts, orzo

Gulf fish Puttanesca *gf*

ACCOMPANIMENTS

Baked Asiago and Portobello gnocchi gratin *v*

Parmesan-crusted summer vegetables *v*

DESSERTS

Assorted traditional and pistachio cannoli *n v*

68 per person



A LA CARTE

Items below are available for selection to accompany buffet and plated lunches. Add a course for 12 per person.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

SOUPS

New Orleans chicken and andouille sausage gumbo

New Orleans seafood gumbo | 8 additional per person

Vegetable minestrone *gf vg*

Crab and corn bisque | 8 additional per person

Rib Room turtle soup au sherry | 6 additional per person

SALADS

Arugula | Marinated roasted baby tomatoes, champagne vinaigrette *gf vg*

Mesclun mix | Candied pecans, goat cheese, dried cherries, vidalia onion vinaigrette *gf vg*

Iceberg wedge | Blue cheese, lardons, roasted grape tomatoes, fried shallots, blue cheese dressing *gf v*

Classic Caesar | Focaccia croutons, shaved parmesan cheese *v*

DESSERTS

Flourless chocolate cake with wild berries *gf v*

Carrot cake with Grand Marnier cream cheese icing *v*

Bananas Foster cheesecake *v*

Bourbon vanilla bean pecan pie *nv*

Vanilla crème brûlée tarts *v* | 5 additional per person

King cake bread pudding *v* | 5 additional per person





PLATED

All plated lunches are served with your choice of one starter and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with freshly baked bread basket and butter. Add a course for 12 per person.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE ONE

HUNTERS' CHICKEN

Mushroom demi, Boursin mashed potatoes, haricot verts

60 per person

HERB-MARINATED CHICKEN

Creole creamy rice, roasted broccolini, au jus *gf*

60 per person

PAN-SEARED ATLANTIC SALMON

Maque choux, lemon butter sauce *gf*

65 per person

CREOLE CRAB CAKE

Celeriac and kale slaw, remoulade

65 per person

OVEN-ROASTED TOP SIRLOIN

Loaded mashed potatoes, marchand de vin *gf*

70 per person

BRAISED SHORT RIB

Wild mushroom fricassée, sweet corn grits and red wine veal reduction

70 per person

ROASTED WILD MUSHROOM RISOTTO

Roasted shallots, grilled asparagus, lemon & caper beurre noisette *v*

39 per person



HORS D'OEUVRES

Minimum order of 50 pieces.

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CHILLED

SEAFOOD

- Tuna tartare, rice cracker *gf* | 12 each
- Lobster salad, brioche | 12 each
- Spicy Cajun shrimp, crostini | 10 each
- Gulf oyster, green apple mignonette *gf* | 12 each

MEAT AND POULTRY

- Lightly smoked beef tartare, crostini *gf* | 12 each
- Indian chicken salad, rice cracker | 10 each
- Beef tenderloin canape | 12 each

VEGETARIAN

- Goat cheese tart, berry compote *v* | 10 each
- Antipasto skewer *v* | 12 each
- Brie, pear, and almond phyllo Focchi *v* | 10 each
- Vegetarian hand pie *v* | 10 each

HOT

SEAFOOD

- Pan-seared Cajun crab cake, remoulade | 14 each
- Blackened red fish tacos, avocado cream | 14 each
- Applewood-smoked bacon-wrapped BBQ Gulf shrimp *gf* | 14 each
- Salmon Oscar en crouete | 14 each
- Creole shrimp and grits cake | 14 each

MEAT AND POULTRY

- Louisiana Natchitoches meat pies | 14 each
- Chili-lime chicken kabobs with Creole honey mustard *gf* | 12 each
- Rib Room prime rib debris grilled cheese sandwich, roasted red pepper aioli | 14 each
- Ras El Hanout grilled lamb chop *gf* | 15 each
- Beef Wellington | 14 each
- Mini cochon de lait po'boy | 12 each
- Rib Room prime rib skewer *gf* | 14 each
- Louisiana hot sauce chicken spring roll | 14 each

VEGETARIAN

- Rustic fig, sweet onions, and goat cheese flatbread *v* | 10 each
- Wild mushroom and truffle arancini *v* | 10 each
- Spanakopita *v* | 10 each
- Grilled vegetable Wellington | 10 each



DISPLAYS

Displays require a minimum of 25 people.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus are subject to change.

BRIE

Pecan praline glaze, fresh berries and salt water crackers *n gf v*

18 per person

APPLEWOOD-SMOKED ATLANTIC SALMON

Honey Dijon mustard, crostini

28 per person

GRILLED SEASONAL VEGETABLES

Seasonal local vegetables *gf vg*

14 per person

SPINACH PASTIS

Cream of spinach, warm pita bread *v*

18 per person

ARTISAN & LOCAL CHEESE

Selection of local and imported gourmet cheeses, grapes, dried fruits, gourmet crackers, baguettes, jam *v*

26 per person

CHARCUTERIE BOARD

Chef's assortment of cured meats, dry-aged sausages, pâtés, traditional garnishes, assorted mustards and toast points *n*

28 per person



SPECIALTY STATIONS

Prices are based on one hour of service. Chef required at 175 per station. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

NEW ORLEANS CHICKEN & ANDOUILLE GUMBO

Steamed Louisiana white rice

15 per person

NEW ORLEANS SEAFOOD GUMBO

Steamed Louisiana white rice

18 per person

COCHON DE LAIT SLIDERS

Creole mustard, sliced pickles and barbecue sauce

20 per person

NEW ORLEANS BARBECUE SHRIMP

Cream cheese stone-ground grits or toasted crostinis
gf

20 per person

RUSTIC CREOLE JAMBALAYA

Sautéed onions, bell pepper, celery and stewed tomatoes
gf

Chicken and Andouille | 20 per person

Shrimp, oysters and crawfish | 26 per person

Chicken, shrimp and sausage | 24 per person

LOUISIANA SHRIMP BOIL

Potatoes, corn, Andouille

28 per person

ROYAL O SMASHED POTATOES

Butter, applewood-smoked bacon, green onions, sour cream and cheddar
gf

14 per person

Fried crawfish | 10 per person

BAYOU MAC AND CHEESE

Crawfish, Tasso, tomatoes, Andouille, chicken, applewood-smoked bacon, spinach, smoked Gouda and blue cheese

22 per person

LOUISIANA SHRIMP BOIL

Potatoes, corn, Andouille Sausage
gf

28 per person



CHEF DE PARTIE ACTION STATIONS

Action stations are designed to accompany your additional reception menu selections. Action stations are not available alone or as lunch or dinner buffets. All stations include rolls.

Prices are based on one hour of service. Chef required for each station at 175. Stations require a minimum of 50 people. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

PRIME RIB

Herb-marinated and slow-roasted prime rib *gf*
28 per person

TENDERLOIN

Herb-marinated and slow-roasted beef tenderloin
32 per person

COCHON DE LAIT

Slow-roasted pork shoulder marinated in Creole mustard
22 per person

WHOLE GULF SNAPPER

Tomato and trinity ragout *gf*
26 per person

SEA SALT CRUSTED ATLANTIC SALMON

Whole salmon cooked with herbs and roasted in a sea salt cast *gf*
34 per person

ROASTED OR FRIED TURKEY BREAST

Herb-roasted or Southern deep fried *gf*
28 per person

CARNAROLI RISOTTO SELECT ONE

Seasonal mushrooms, parmesan, truffle oil *v*
Andouille, mascarpone, bell peppers
Gulf shrimp, English peas, Creole tomatoes, lemon zest
Short rib, onions, garlic, basil, parmesan
28 per person

TAQUERIA REAL

A choice of fish, chicken or beef
Corn tortillas and soft grilled flour tortillas
Roasted sweet peppers and caramelized onion
Cotija cheese and crema fresca
Roasted tomato salsa, pico de gallo, guacamole
28 per person

GULF P&J OYSTERS ON A HALF SHELL

Freshly shucked Louisiana oysters, mini Tabasco, lemon wedges, cocktail sauce *gf*
28 per person



DESSERT STATIONS

Prices are based on one hour of service. Chef required at 175 per station. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

NEW ORLEANS-STYLE DESSERTS

Bread pudding, pecan pies and praline cheesecakes
nv

18 per person

NOLA ICE CREAM SUNDAE

New Orleans Ice Cream Co. Vanilla Bean, and
Chocolate City flavors *ngfv*

Assorted candy toppings

Chocolate and caramel sauce

26 per person





BUFFETS

All dinner buffets served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and water service.

Prices are based on one hour of service. A fee of 175 will be applied to groups less than 25 people. Chef attendant required for Carved Roast sirloin at 175. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices subject to change.

BAYOU STARTERS

Corn chowder

Baby lettuce salad | Charred corn, tomatoes, applewood-smoked bacon, chives, buttermilk ranch

Kale and spinach salad | Aged sharp cheddar, green apple, corn bread croutons, Vidalia onion vinaigrette *v*

Pistolettes and butter

ENTRÉES

Slow-cooked brisket, crispy onions, roasted potatoes *gf*

Shrimp and Andouille, spiced tomato “Old Bay” ragout, grits cakes

Beer can chicken *gf*

ACCOMPANIMENTS

Green bean casserole *gf v*

Baked potato bar | Applewood-smoked bacon, cheddar, green onions, sour cream *gf v*

DESSERT

Royal O bakery assortment of individual desserts *n v*
110 per person

FRENCH QUARTER FEAST STARTERS

NOLA chicken and Andouille gumbo

Heirloom tomato salad | Marinated Feta, pickled red onions *gf v*

Watercress salad | Micro basil, balsamic vinaigrette

Pistolettes and butter

ENTRÉES

Carved roasted sirloin of beef and Marchand de vin

NOLA BBQ shrimp

Southern fried chicken

Slow-roasted pork loin *gf*

ACCOMPANIMENTS

Roasted seasonal vegetables *gf vg*

Wild rice medley *gf vg*

DESSERTS | CHOOSE TWO

Royal O bakery assortment of individual desserts *n v*
115 per person



BUFFETS

All dinner buffets served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and water service.

Prices are based on one hour of service. A fee of 175 will be applied to groups less than 25 people. Chef attendant required for Carved Top Round at 175. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices subject to change.

JAZZ

STARTERS

NOLA chicken & sausage gumbo

Royal street salad *gf v*

ENTRÉES

NOLA barbecue shrimp, cream cheese and grits

Fried chicken

Slow-roasted pork loin *gf*

ACCOMPANIMENTS

Seasonal vegetables *v*

Wild rice medley *gf vg*

DESSERT

NOLA bread pudding *v*

99 per person

ITALIAN

STARTERS

Vegetable minestrone soup

Classic caprese salad | Teardrop tomatoes, fresh mozzarella, fresh basil and balsamic reduction *v*

Pesto shrimp and penne pasta salad with roasted cherry tomatoes

ENTRÉES

Chicken Marsala

Roasted beef tenderloin with sun-dried tomatoes, artichoke hearts and roasted garlic demi-glace

ACCOMPANIMENTS

Garlic bread

Grilled caponata, spicy tomato sauce, fresh mozzarella and parmesan cheese *v*

DESSERT

Assorted traditional and pistachio cannoli *n v*

97 per person



PLATED

All plated dinners are served with your choice of one starter and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with a freshly baked bread basket and butter.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

New Orleans chicken and andouille gumbo

New Orleans seafood gumbo

Roasted tomato *gf v*

Chicken noodle

Rib Room turtle soup au sherry

SALADS

Classic Caesar | Hearts of romaine lettuce, parmesan cheese, Caesar dressing with olive oil and toasted croutons *v*

Royal Street | Mixed greens, spiced pecans, blue cheese crumbles, dried cherries and balsamic vinaigrette *gf*

St. Louis street wedge | Teardrop tomatoes, red onions, crumbled applewood-smoked bacon and blue cheese dressing *gf*

DESSERTS | CHOOSE ONE

Milk chocolate mousse with salted peanut brittle *gf v*

New Orleans bread pudding with rum sauce *v*

Carrot cake with Grand Marnier cream cheese icing *v*

Cheesecake with fresh berries and classic coulis *v*

Apple tarts with cinnamon spiced Chantilly cream *v*

King cake bread pudding *v*



PLATED

All plated dinners are served with your choice of one soup or salad and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with a freshly baked bread basket and butter.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

ENTRÉES

GULF SNAPPER

Cauliflower mousseline, roasted rainbow carrots, pea shoots, lemon butter *gf*

71 per person

PONTCHARTRAIN CRAB CAKES

Two crab cakes, Creole remoulade dressing, sautéed spinach and fennel, roasted potatoes

85 per person

BLACKENED GULF GROUPER

Dirty rice, Gulf shrimp, Andouille sausage *gf*

105 per person

WAGYU SHORT RIB

Roasted garlic potato mousseline, mushroom ragout, Cajun battered onion ring

95 per person

NEW YORK STRIP MEDALLION

Potato fondant, grilled asparagus, Marchand de Vin *gf*

105 per person

FILET MIGNON

Black truffle potato purée, roasted vegetable ragout, red wine demi-glace *gf*

105 per person

HERB-ROASTED AIRLINE CHICKEN BREAST

Farro risotto, carrot, kale, lardons, chicken jus

75 per person

CANDIED APPLEWOOD-SMOKED BACON-WRAPPED PORK LOIN

Provencal potatoes, charred broccolini, jerez vinaigrette *gf*

95 per person

ROASTED WILD MUSHROOM RISOTTO

Roasted shallots, grilled asparagus, lemon & caper beurre noisette *gf v*

45 per person



PLATED

All plated dinners are served with your choice of one soup or salad and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with a freshly baked bread basket and butter.

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DUAL ENTRÉE ENHANCEMENTS

LOUISIANA CREOLE CRAB CAKE

28 per person

HERB-MARINATED ROASTED CHICKEN BREAST

20 per person

GRILLED OR BLACKENED GULF SHRIMP

24 per person

BLACKENED FRESH GULF FISH

24 per person

PAN-SEARED PETITE FILET OF BEEF

45 per person



NON-ALCOHOLIC

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

BEVERAGES

Stance regular or decaffeinated coffee | 130 per gallon

assortment of Numi hot tea | 8 each

Classic black iced tea | 120 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 6 each

Assorted Kohana canned coffee drinks | 8 each

Assorted soft drinks | 6 each

Pure Life water | 6 each

Acqua Panna natural spring water | 6 each

S.Pellegrino Essenza flavored sparkling mineral water | 6 each

S.Pellegrino sparkling mineral water | 6 each

Red Bull | Energy Drink or Sugarfree | 7 each

Gatorade and Powerade sports drinks
G2 Grape, Fruit Punch, Zero Glacier,
Zero Lemon-Lime | 9 each

Naked fruit juice & smoothies | 6 each

Coconut water | 6 each

Enroot cold brew tea | 8 each

Lavazza cold brew | 8 each

BEVERAGE PACKAGE À LA CARTE

Freshly brewed regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

Full day (8 hours) | 55 per person

Half-day (4 hours) | 33 per person



BAR MIXOLOGY

Bartender fee is 150 per three-hour shift and 30 per each additional hour. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's Handmade

Gin | Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC (SELECT 3)

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT (SELECT 3)

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA, Amstel Light, Abita Amber

HOST BAR

Craft brands | 16 per drink

Premium brands | 14 per drink

Call brands | 12 per drink

Domestic beer | 8 per drink

Imported beer | 9 per drink

House wine | 12 per drink

Soft drinks | 6 per drink

Cordials | 15 per drink

CASH BAR

Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums.

Craft brands | 17 per drink

Premium brands | 15 per drink

Call brands | 13 per drink

Domestic beer | 9 per drink

Imported beer | 10 per drink

House wine | 13 per drink

Soft drinks | 6 per drink

Cordials | 16 per drink



BAR MIXOLOGY

Bartender fee is 150 per three-hour shift and 30 per each additional hour. Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.

All package bars include choice of 3 domestic and 3 imported/craft beers, house wines, cordials, juices, soft drinks, and bottled water. Packages require minimum of 50 people.

PACKAGES

CRAFT

- One hour | 27 per person
- Two hours | 35 per person
- Three hours | 42 per person
- Four hours | 47 per person

PREMIUM

- One hour | 25 per person
- Two hours | 32 per person
- Three hours | 39 per person
- Four hours | 44 per person

CALL

- One hour | 22 per person
- Two hours | 30 per person
- Three hours | 37 per person
- Four hours | 40 per person

BEER AND WINE

- One hour | 21 per
- Two hours | 29 per
- Three hours | 36 per
- Four hours | 39 per

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

add 2 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

10 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and angostura Bitters

10 per person

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WINES

Host will pay for drinks as consumed. Bartenders charge of 150 per bartender. We reserve the right to substitute a vintage year of similar quality.

Prices are subject to 25% service charge and 10.45% state sales tax. All menus and prices are subject to change.
†House wines

WINES

WHITE AND BLUSH

Hayes Ranch | California | rosé | 55 per bottle

Decoy by Duckhorn | California |
rosé | 70 per bottle

Decoy by Duckhorn | California | sauvignon
blanc | 70 per bottle

†Bulletin Place | Australia | sauvignon
blanc | 45 per bottle

†Bulletin Place | Australia | chardonnay,
unoaked | 45 per bottle

Hayes Ranch | California |
chardonnay | 55 per bottle

Decoy by Duckhorn | California |
chardonnay | 70 per bottle

RED

Decoy by Duckhorn | California |
pinot noir | 70 per bottle

Hayes Ranch | California | merlot | 55 per bottle

†Bulletin Place | Australia | merlot | 45 per bottle

†Bulletin Place | Australia | cabernet
sauvignon | 45 per bottle

Decoy by Duckhorn | California |
merlot | 70 per bottle

Hayes Ranch | California | cabernet
sauvignon | 55 per bottle

Decoy by Duckhorn | California | cabernet
sauvignon | 70 per bottle

SPARKLING WINES

†Campo Viejo | Spain | cava brut | 40 per bottle

Chandon | California | rosé | 85 per bottle

Chandon | California | brut | 80 per bottle



EVENT INFORMATION

Thank you for selecting Omni Royal Orleans for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the catering and convention services planning team must be notified of the exact number of guests by 12 p.m. three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. This number will be charged even if fewer guests attend. The hotel will prepare food for 5% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

We ask that menu selections and setup arrangements be finalized at least two weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. All food and beverages at Omni Royal Orleans must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Louisiana, and Omni Royal Orleans is responsible for the administration of these regulations.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

WEATHER CONDITIONS

The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move an event indoors will be made no less than four hours prior to the event and this decision will defer to the local forecasts. Should the event be moved less than four hours from start time, additional labor charges will be applicable to the final bill.

