

Wedding General Info

Thank you for considering The Algiers Auditorium for your wedding reception! We have created the following menus especially for you and your guests to enjoy. These menus have been personally designed to suit your needs, paying close attention to detail, and features many of our one of a kind dishes! Note all of our Packages already include more than most venues, for instance we allow you to customize the space choosing between three different chair cover options, any color sash. We do provide a candle centerpiece with different color votive options, we do this to try and eliminate the stress of possibly hiring an outside decorator however your outside decor specialists is more than welcome to add their touch to the space for you

Food and Beverage

All food prepared and served during four hour reception

All servers, buffet attendants and bartenders provided

Open bar of your choice during three hour reception (house brand standard)

Boxed meal for bride and groom to take

Boxed meal for parents of the bride and groom to take home

Venue Standard Features

Use of the entire facility for four hours

Table Linens (white, ivory or black pintuck linens)

Chair Covers (spandex white, ivory or black)

Chair Sashes (your color choice)

6 Cocktail Tables & Linens (spandex white or black)

Private Dressing Room & Restroom

Built in stage

Secured Private Parking

1 Police detail (per 150 guests)

Pipe and Draping

Up Lighting (any color combination)

16 x 16 White Dance Floor

White China for Food Service

Sterling Silver Flatware

Restaurant Grade Acrylic Cups for Bar Service

Wedding Facility Rental Pricing

2019 - 2021

<u>Day of The Week</u>	<u>Daytime Reception Hours</u>	<u>Evening Reception Hours</u>
Friday	2pm - 5pm	8pm - 12 am
Saturday	2pm - 5pm	8pm - 12 am
Sunday	1pm - 4pm	7pm - 11pm

2019 -2021

<u>Day of The Week</u>	<u>Daytime Reception Hours</u>	<u>Evening Reception Hours</u>
Friday	2pm - 5pm	8pm - 12 am
Saturday	2pm - 5pm	8pm - 12 am
Sunday	2pm - 5pm	7pm - 11pm

Food Packages	Beverage Packages
Jazzi Package - \$45 per person - 8 Items	
Copper Package - \$50 per person - 11 Items	House - Included in all packages
Bronze Package - \$55 per person - 10 Items	Beer/Wine - Include in all packages
Silver Package - \$60 per person - 12 Items	Soda/Water/Mixers - Included in all packages
Gold Package - \$65 per person - 14 Items	Top Shelf - Additional \$15 per person
Platinum Package - \$80 per person - 16 Items	

All packages comes standard with your color choice of sash, pipe and draping with uplighting in the interior of the Auditorium only.

Saturday Evening has a 100 guests requirement.

Seasonal discounts applicable for all packages for off season months.

Jazzi Reception Package - 8 Menu Items

Herb and Parmesan Crusted Chicken Breast

Marinated chicken breasts pan seared to seal in the flavors and finished in the oven and crusted with herbs and parmesan

Pasta Alfredo

Vegetable Medley

Sautéed squash, cauliflower, carrots and broccoli in olive oil

Jambalaya

New Orleans traditional style jambalaya made with a quartet of meats including chicken and smoked sausage with blend of Creole seasonings

Corn & Crab Bisque Soup

Crawfish & Sweet Potato Dressing

Savory dish of mashed sweet potatoes, Louisiana crawfish tails and Creole seasonings cooked down in a black iron skillet with butter, green onion tails and topped with seasoned bread crumbs

Prime Beef Roast

Broiled tender prime beef roast carved by one our staff members, complimented with a roasted vegetable au jus, dinner rolls and Dijon Mustard

Crawfish & Sweet Potato Dressing

Savory dish of mashed sweet potatoes, Louisiana crawfish tails and Creole seasonings cooked down in a black iron skillet with butter, green onion tails and topped with seasoned bread crumbs

Bar & Beverages Details

Open bar stocked with house brand alcohol, drink mixers and bar garnishes Assortment of non-alcoholic beverages including soda, fruit juices and water

5 Selections of wine Merlot, Chardonnay, Moscato, White Zinfandel & Cabernet Sauvignon Bud light or Miller Lite

Plus 10% sales tax and 15% service fee

***** upgraded premium brand alcohol (\$10 per person) and super premium brand (\$15 per person) *****

Copper Package - 11 Set Menu Items

Facility Coordination

Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)

DISPLAY ITEMS - CHOOSE TWO

Stuffed Eggs w/Crumbled Bacon Assorted Po-Boy Finger
Sandwiches
Assorted Cheese Tray
Ceasar Salad
House Salad
Chicken Penne Pasta (Cold)

SOUP - CHOOSE ONE

Chicken & Sausage Gumbo with White Rice
Corn & Crab Bisque
Tortilla Soup
Vegetable Soup
Potato Soup
Broccoli & Cheese Soup Tomato Basil Soup

PASTA - CHOOSE ONE

Crawfish Monica
Chicken or Shrimp Penne Pasta
Shrimp or Chicken Alfredo Pasta
Alfredo Linguini with Mushrooms
Shrimp or Chicken Creole Pasta
Four Cheese Baked Macaroni
Shrimp Fettuccine Pasta

RICE - CHOOSE ONE

Red & Beans with Sausage and White Rice
Chicken and Sausage Jambalaya
Dirty Rice
Shrimp or Crawfish Étouffée
Shrimp or Combination Fried Rice
Vegetable Rice Pilaf

CARVING STATION - CHOOSE ONE

Pork Lion
Prime Roast
Glazed Ham
Cajun Turkey

BAR & BEVERAGES

Open Bar Stocked with HOUSE Brand Alcohol
Non-Alcoholic Beverages, Garnishes & Condiments
4 White Wines, 3 Red Wines & Domestic Beers

UPGRADE ALCOHOL

Open Bar Stocked with HOUSE Brand Alcohol
Non-Alcoholic Beverages, Garnishes & Condiments
4 White Wines, 3 Red Wines & Domestic Beers

TOP SHELF OPEN BAR \$15 PER PERSON

HAND PASSED ITEMS - CHOOSE FIVE

Spinach and Artichoke Flat Bread
Pork and Vegetable Spring Rolls
Assorted Chicken Tenders
Crawfish Bread
Fried Shrimp
Bacon Wrapped Asparagus
Bacon Wrapped Green Beans
Mini Shrimp Po-boys
Chicken and Waffles
Fried Catfish Fillets
Beef Skewers
Red Beans and Rice Balls
Chicken Skewers
Crawfish Pies
Stuffed Mushrooms
Bayou Broccoli Balls
Hot Sausage with Cheese Bites

This is a set food package any substitutions will be an upgraded cost other menu items can be added an additional cost

Pricing Excludes 10% Sales Tax and 15% Gratuity

Bronze Package - Select 10 Menu Items

Facility Coordination

Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)

DISPLAY ITEMS - CHOOSE TWO

Stuffed Eggs w/Crumbled Bacon
 Assorted Po-Boy Finger Sandwiches
 Assorted Cheese Tray
 Mini Muffulettas
 Smoked Salmon Dip
 Creamy Crab Lump Dip
 Ceasar Salad
 Chicken Penne Pasta (Cold)

SOUP - CHOOSE ONE

Chicken & Sausage Gumbo with White Rice
 Corn & Crab Bisque
 Tortilla Soup
 Vegetable Soup
 Potato Soup
 Broccoli & Cheese Soup Tomato Basil Soup

SIDES - CHOOSE THREE

Crawfish Monica
 Chicken or Shrimp Penne Pasta
 Shrimp or Chicken Alfredo Pasta
 Alfredo Linguini with Mushrooms
 Shrimp or Chicken Creole Pasta
 Four Cheese Baked Macaroni
 Shrimp Fettuccine Pasta
 Roasted Italian Vegetables
 Sautéed Green Beans with Bacon
 Red & Beans with Sausage and White Rice
 Chicken and Sausage Jambalaya
 Dirty Rice
 Shrimp or Crawfish Étouffée
 Shrimp or Combination Fried Rice
 Vegetable Rice Pilaf
 Grilled Asparagus Spears
 Sweet Corn
 Stuffed Pork Chops
 BBQ Shrimp
 Grilled Chicken over Portobello Mushrooms
 Stuffed Chicken Breasts
 Baked Salmon
 Garlic Mashed Potatoes
 Sweet Potato Cassarole
 Twice Cooked Potatoes

BAR & BEVERAGES

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

ALCOHOL - COCKTAIL HOUR INCLUDED

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

TOP SHELF \$15 PER PERSON

HAND PASSED ITEMS - CHOOSE THREE

Spinach and Artichoke Flat Bread
 Pork and Vegetable Spring Rolls
 Assorted Chicken Tenders
 Crawfish Bread
 Fried Shrimp
 Bacon Wrapped Asparagus
 Bacon Wrapped Green Beans
 Mini Shrimp Po-boys
 Chicken and Waffles
 Fried Catfish Fillets
 Beef Skewers
 Red Beans and Rice Balls
 Chicken Skewers
 Crawfish Pies
 Stuffed Mushrooms
 Bayou Broccoli Balls
 Hot Sausage with Cheese Bites
 Beef Skewers with Pineapple Glaze
 Chicken Skewers with Pineapple Glaze
 Bacon Wrapped Filet
 Bourbon Chicken Sliders
 Chipotle & Cream Shrimp Flat Bread
 Smoked Salmon Pinwheels
 Coconut Shrimp

CARVING STATION CHOOSE ONE

Prime Roast, Pork Lion, Glazed Ham or Fried Turkey

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Pricing Excludes 10% Sales Tax and 15% Gratuity

Silver Package - Select 12 Menu Items

Facility Coordination

Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)

DISPLAY ITEMS - CHOOSE TWO

Stuffed Eggs w/Crumbled Bacon
 Assorted Po-Boy Finger Sandwiches
 Assorted Cheese Tray
 Mini Muffulettas
 Smoked Salmon Dip
 Creamy Crab Lump Dip
 Ceasar Salad
 Chicken Penne Pasta (Cold)

SOUP - CHOOSE ONE

Chicken & Sausage Gumbo with White Rice
 Corn & Crab Bisque
 Tortilla Soup
 Vegetable Soup
 Potato Soup
 Broccoli & Cheese Soup Tomato Basil Soup

SIDES - CHOOSE FOUR

Crawfish Monica
 Chicken or Shrimp Penne Pasta
 Shrimp or Chicken Alfredo Pasta
 Alfredo Linguini with Mushrooms
 Shrimp or Chicken Creole Pasta
 Four Cheese Baked Macaroni
 Shrimp Fettuccine Pasta
 Roasted Italian Vegetables
 Sautéed Green Beans with Bacon
 Red & Beans with Sausage and White Rice
 Chicken and Sausage Jambalaya
 Dirty Rice
 Shrimp or Crawfish Étouffée
 Shrimp or Combination Fried Rice
 Vegetable Rice Pilaf
 Grilled Asparagus Spears
 Sweet Corn
 Stuffed Pork Chops
 BBQ Shrimp
 Grilled Chicken over Portobello Mushrooms
 Stuffed Chicken Breasts
 Baked Salmon
 Garlic Mashed Potatoes
 Sweet Potato Cassarole

BAR & BEVERAGES

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

ALCOHOL - COCKTAIL HOUR INCLUDED

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

TOP SHELF \$15 PER PERSON

HAND PASSED ITEMS - CHOOSE FOUR

Spinach and Artichoke Flat Bread
 Pork and Vegetable Spring Rolls
 Assorted Chicken Tenders
 Crawfish Bread
 Fried Shrimp
 Bacon Wrapped Asparagus
 Bacon Wrapped Green Beans
 Mini Shrimp Po-boys
 Chicken and Waffles
 Fried Catfish Fillets
 Beef Skewers
 Red Beans and Rice Balls
 Chicken Skewers
 Crawfish Pies
 Stuffed Mushrooms
 Bayou Broccoli Balls
 Hot Sausage with Cheese Bites
 Beef Skewers with Pineapple Glaze
 Chicken Skewers with Pineapple Glaze
 Bacon Wrapped Filet
 Bourbon Chicken Sliders
 Chipotle & Cream Shrimp Flat Bread
 Smoked Salmon Pinwheels
 Coconut Shrimp

CARVING STATION CHOOSE ONE

Prime Roast, Pork Lion, Glazed Ham or Fried Turkey

****This is a set food package any substitutions will be an upgraded cost other menu items can be added an additional cost****

Pricing Excludes 10% Sales Tax and 15% Gratuity

Gold Package - Select 14 Menu Items

Facility Coordination

Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)

DISPLAY ITEMS - CHOOSE TWO

Stuffed Eggs w/Crumbled Bacon
 Assorted Po-Boy Finger Sandwiches
 Assorted Cheese Tray
 Mini Muffulettas
 Smoked Salmon Dip
 Creamy Crab Lump Dip
 Caesar Salad
 Chicken Penne Pasta (Cold)

SOUP - CHOOSE ONE

Chicken & Sausage Gumbo with White Rice
 Corn & Crab Bisque
 Tortilla Soup
 Vegetable Soup
 Potato Soup
 Broccoli & Cheese Soup Tomato Basil Soup

SIDES - CHOOSE FIVE

Crawfish Monica
 Chicken or Shrimp Penne Pasta
 Shrimp or Chicken Alfredo Pasta
 Alfredo Linguini with Mushrooms
 Shrimp or Chicken Creole Pasta
 Four Cheese Baked Macaroni
 Shrimp Fettuccine Pasta
 Roasted Italian Vegetables
 Sautéed Green Beans with Bacon
 Red & Beans with Sausage and White Rice
 Chicken and Sausage Jambalaya
 Dirty Rice
 Shrimp or Crawfish Étouffée
 Shrimp or Combination Fried Rice
 Vegetable Rice Pilaf
 Grilled Asparagus Spears
 Sweet Corn
 Stuffed Pork Chops
 BBQ Shrimp
 Grilled Chicken over Portobello Mushrooms
 Stuffed Chicken Breasts
 Baked Salmon
 Garlic Mashed Potatoes
 Sweet Potato Cassarole
 Twice Cooked Potatoes

BAR & BEVERAGES

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

ALCOHOL - COCKTAIL HOUR INCLUDED

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

TOP SHELF \$15 PER PERSON

HAND PASSED ITEMS - CHOOSE FIVE

Spinach and Artichoke Flat Bread
 Pork and Vegetable Spring Rolls
 Assorted Chicken Tenders
 Crawfish Bread
 Fried Shrimp
 Bacon Wrapped Asparagus
 Bacon Wrapped Green Beans
 Mini Shrimp Po-boys
 Chicken and Waffles
 Fried Catfish Fillets
 Beef Skewers
 Red Beans and Rice Balls
 Chicken Skewers
 Crawfish Pies
 Stuffed Mushrooms
 Bayou Broccoli Balls
 Hot Sausage with Cheese Bites
 Beef Skewers with Pineapple Glaze
 Chicken Skewers with Pineapple Glaze
 Bacon Wrapped Filet
 Bourbon Chicken Sliders
 Chipotle & Cream Shrimp Flat Bread
 Smoked Salmon Pinwheels
 Coconut Shrimp

CARVING STATION CHOOSE ONE

Prime Roast, Pork Lion, Glazed Ham or Fried Turkey

****This is a set food package any substitutions will be an upgraded cost other menu items can be added an additional cost****

Pricing Excludes 10% Sales Tax and 15% Gratuity

Platinum Package - 18 Select Menu Items

Facility Coordination

Execute timeline for bride & groom upon arrival of facility (picture taking, announcement of bridal party, cutting of cake, work with vendors upon arrival to facility)

DISPLAY ITEMS - CHOOSE TWO

Stuffed Eggs w/Crumbled Bacon
 Assorted Po-Boy Finger Sandwiches
 Assorted Cheese Tray
 Mini Muffulettas
 Smoked Salmon Dip
 Creamy Crab Lump Dip
 Ceasar Salad
 Chicken Penne Pasta (Cold)

SOUP - CHOOSE ONE

Chicken & Sausage Gumbo with White Rice
 Corn & Crab Bisque
 Tortilla Soup
 Vegetable Soup
 Potato Soup
 Broccoli & Cheese Soup Tomato Basil Soup

SIDES - CHOOSE SIX

Crawfish Monica
 Chicken or Shrimp Penne Pasta
 Shrimp or Chicken Alfredo Pasta
 Alfredo Linguini with Mushrooms
 Shrimp or Chicken Creole Pasta
 Four Cheese Baked Macaroni
 Shrimp Fettuccine Pasta
 Roasted Italian Vegetables
 Sautéed Green Beans with Bacon
 Red & Beans with Sausage and White Rice
 Chicken and Sausage Jambalaya
 Dirty Rice
 Shrimp or Crawfish Étouffée
 Shrimp or Combination Fried Rice
 Vegetable Rice Pilaf
 Grilled Asparagus Spears
 Sweet Corn
 Stuffed Pork Chops
 BBQ Shrimp
 Grilled Chicken over Portobello Mushrooms
 Stuffed Chicken Breasts
 Baked Salmon
 Garlic Mashed Potatoes
 Sweet Potato Cassarole
 Twice Cooked Potatoes

BAR & BEVERAGES

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

ALCOHOL- COCKTAIL HOUR INCLUDED

Open Bar Stocked with HOUSE Brand Alcohol
 Non-Alcoholic Beverages, Garnishes & Condiments
 4 White Wines, 3 Red Wines & Domestic Beers

TOP SHELF \$15 PER PERSON

HAND PASSED ITEMS - CHOOSE EIGHT

Spinach and Artichoke Flat Bread
 Pork and Vegetable Spring Rolls
 Assorted Chicken Tenders
 Crawfish Bread
 Fried Shrimp
 Bacon Wrapped Asparagus
 Bacon Wrapped Green Beans
 Mini Shrimp Po-boys
 Chicken and Waffles
 Fried Catfish Fillets
 Beef Skewers
 Red Beans and Rice Balls
 Chicken Skewers
 Crawfish Pies
 Stuffed Mushrooms
 Bayou Broccoli Balls
 Hot Sausage with Cheese Bites
 Beef Skewers with Pineapple Glaze
 Chicken Skewers with Pineapple Glaze
 Bacon Wrapped Filet
 Bourbon Chicken Sliders
 Chipotle & Cream Shrimp Flat Bread
 Smoked Salmon Pinwheels
 Coconut Shrimp

CARVING STATION CHOOSE ONE

Prime Roast, Pork Lion, Glazed Ham or Fried Turkey

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Pricing Excludes 10% Sales Tax and 15% Gratuity

Alcohol Pricing

ALGIERS POINT BAR (WELL)
STANDARD IN ALL PACKAGES

VODKA
 GIN
 BOURBON
 RUM
 AMARETTO
 TEQUILLA
 WHISKEY

COKE
 SPRITE
 BOTTLED WATER
 ROOT BEER
 DIET COKE
 CRANBERRY JUICE
 PINEAPPLE JUICE
 ORANGE JUICE

WHITE WINE
 CABERNET
 CHARDONNAY
 MOSCATO
 BUD LIGHT

GENERAL DE GUALLE BAR (TOP SHELF)
ADDITIONAL \$15 PER PERSON

GREY GOOSE/BELVEDERE/CIROC/KETEL 1
 TANQUERAY GIN/HENDRICK/BEFFETER
 CROWN ROYAL/JACK DANIEL/MAKERS MARK
 BACARDI WHITE/DARK RUM
 MALIBU RUM
 CAPTAIN MORGAN SPICE RUM
 DISARANO AMARETTO
 PATRON/1800/DON JULIO/JOSE
 GLENNLIVT SCOTCH
 COURVOISIER VS/HENNESSY/REMY MARTIN

COKE
 SPRITE
 BOTTLED WATER
 ROOT BEER
 DIET COKE
 CRANBERRY JUICE
 PINEAPPLE JUICE
 ORANGE JUICE

2 WHITE WINE
 2 CABERNET
 CHARDONNAY
 MOSCATO
 BUD LIGHT
 COORS LIGHT
 MILLER LIGHT
 CORONA
 HEINEKIEN

CHAMPAGNE TOAST

ARE AVAILABLE AT YOUR REQUEST FOR AN ADDITIONAL COST.....\$5

NON-ALCOHOLIC TOAST

ARE AVAILABLE AT YOUR REQUEST FOR AN ADDITIONAL COST.....\$3

WEDDING DESIGN PACKAGES

DECOR STANDARD IN ALL WEDDING PACKAGES

WE PROVIDE CHAIRS COVERS (BLACK, WHITE OR IVORY) SASHES IN ANY COLOR, TABLE OVERLAYS IN ANY COLOR AND BASIC CENTER PIECE TO HELP CREATE THE LOOK. THE PACKAGES BELOW ARE ENHANCEMENTS OF THOSE DECOR OPTIONS

BRONZE DECOR PACKAGE - \$500/\$750

- 1 basic cake stand, 1 sequin linen, 12 votive candles & groom cake linen
- Sweetheart Table & **Thrones** - sequin linen (your color choice) 4 floating OR pillar candles, 12 votive candles
- Candelabras (up to 4)

GOLD DECOR PACKAGE - \$2000/\$2250

- 1 gold crystal, silver rhinestone OR acrylic cake stand, sequin linen (your color choice), 24 votive candles & groom cake linen
- Sweetheart Table & **Thrones** - sequin linen (your color choice) 8 floating OR pillar candles, 12 votive candles
- Candelabras (up to 8)
- Custom Monogram/Gobo
- Up-Lighting - 12 lights (your color choice)
- 2 canopy draping units with 4 chandeliers

SILVER DECOR PACKAGE - \$1000/\$1250

- 1 basic cake stand, 1 sequin linen, 12 votive candles & groom cake linen
- Sweetheart Table & **Thrones**- sequin linen (your color choice) 6 floating OR pillar candles, 12 votive candles
- Custom Monogram
- Candelabras (up to 6)

PLATINUM DECOR PACKAGE - \$3000/\$3250

- 1 gold crystal, silver rhinestone OR acrylic cake stand, sequin linen (your color choice), 24 votive candles & groom cake linen
- Sweetheart Table & **Thrones**- sequin linen (your color choice) 10 floating OR pillar candles, 12 votive candles
- Candelabras (up to 12) OR 5-tiered cylinder vases with any color floating candle AND rose petals (up to 6)
- Custom Monogram/Gobo
- Up-Lighting - 20 lights (your color choice)
- 4 canopy draping units with 6 chandeliers
- 4 canopy draping units with chandeliers