

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!

Food and Beverage

All food prepared and served during three hour reception

All staffing needed to host your event

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 three hours

Table Linens (in your color choice: white, ivory or black)

Chair Covers (spandex white, ivory OR black)

Chair Sashes (spandex in 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)

Additional Enhancements

Pipe & Draping

Up Lighting

Thrones & Benches

Day of/Month of Planning Services

Full Planning Services

Many other additional enhancements in house

WEDDING DESIGN PACKAGES

VENUE FACILITY COORDINATION - STANDARD IN ALL WEDDING PACKAGES

- 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)

BRONZE DECOR PACKAGE - \$500

- 1 cake stand, 1 white sequin linen, 12 votive candles & groom cake linen

- Sweetheart Table - sequin linen (your color choice) 6 pillar candles, 12 votive candles, Mr. & Mrs. lettering

- Candelabras (up to 4)

GOLD DECOR PACKAGE - \$2000

- Premium Cake Table Decor - gold or silver rhinestone cake stand, sequin linen (your color choice), 24 votive candles & groom cake linen

- Sweetheart Table - sequin linen (your color choice) 12 pillar candles, 24 votive candles, Mr. & Mrs. Lettering

- Candelabras (up to 10)

- Custom Monogram/Gobo

- Up-Lighting - 12 lights (your color choice)

- 2 canopy draping units with chandeliers

SILVER DECOR PACKAGE - \$1000

- 1 cake stand, 1 white sequin linen, 18 votive candles & groom cake linen

- Sweetheart Table - sequin linen (your color choice) 6 pillar candles, 18 votive candles, Mr. & Mrs. Lettering

- Custom Monogram/Gobo

- Candelabras (up to 8)

PLATINUM DECOR PACKAGE - \$3000

- Premium Cake Table Decor - gold or silver rhinestone cake stand, sequin linen (your color choice), 36 votive candles & groom cake linen

- Sweetheart Table - sequin linen (your color choice) 12 Pillar candles, 36 votive candles, Mr. & Mrs. Lettering

- Candelabras (up to 12) OR feather balls (white, black or red) on top of vases (up to 12)

- Custom Monogram/Gobo

- Up-Lighting - 20 lights (your color choice)

- 4 canopy draping units with chandeliers

Wedding Facility Rental Pricing

2018

<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

<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
Copper Package - \$45 per person	House - Included Standard in all packages
Bronze Package - \$50 per person	Premium - additional \$10 per person
Silver Package - \$55 per person	Super Premium - additional \$15 per person
Gold Package - \$60 per person	Beer/Wine - can be substituted for house bar
Platinum Package - \$80 per person	Soda/Water/Mixers - Included in all packages

***THESE FOOD AND BEVERAGE MINIMUMS DO NOT INCLUDE VENUE RENTAL
BUT DO INCLUDE TAX OR SERVICE FEES.***

Copper Package - 11 Set Menu Items

Coordination, Catering, Beverages & Decor all Included

VENUE 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)

Decor Details

*Chair Covers (spandex white, ivory OR black)
Chair Sashes (spandex in your color choice)
6 Cocktail Tables & Linens (spandex white, ivory OR black)
Table Linens (in your color choice: poly linen, satin or taffeta)*

Soup

Chicken & Andouille Gumbo

8 Hand Passed Hors D'oeuvres

*Chicken Quesadilla, Chicken Tenders, Fish Tenders, Crawfish Pies, Spring Rolls, Spinach & Artichoke Bread, Fried Shrimp,
Bacon Wrapped Green Beans*

2 Entrees

Chicken Alfredo, Dirty Rice, Crawfish Monica, Jambalaya or Chicken Penne Pasta

Carving Station

Choose One Meat

Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast

Sliced presented on cutting boards and served with small breads, sweet pickles, garlic mayo and spicy mustard

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 18% service fee

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

Bronze Package - Select 8 Menu Items

Coordination, Catering, Beverages & Decor all Included

VENUE 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)

Cold Hors D'Oeuvres: Choose One Item

Domestic & International Cheese & Assorted Crackers
Vegetables with Buttermilk Herb Dip
Traditional Finger Sandwiches
Penne Pasta Salad with Shrimp or Chicken
Garden Fresh Salad tossed with Extra Virgin Olive Oil

Hand Passed Hors D'Oeuvres: Choose Two Items

Mini Meat Balls in BBQ Sauce
Shrimp Rolls
Mini Egg Rolls
Chicken Quesadillas
Fried Chicken Tenders
Beef Skewers with Teriyaki Sauce or Honey Pineapple Glaze
Chicken Skewers with Spicy or Mild Honey Pineapple Glaze
Meat Pie with House Sauce
Crawfish Pies
Baked Stuffed Mushrooms
Fried Stuffed Mushrooms
Shrimp Wrapped in Bacon
Crispy Fried Fish Tenders
Bacon Wrapped Green Beans
Spinach & Artichoke Bread

Bronze Package - Select 8 Menu Items cont'd

Carving Station & Garlic Mashed Potatoes

Choose One Meat Item

Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast

Sliced presented on cutting board and served with small breads, sweet pickles, garlic mayo and spicy mustard

Our Chef will Slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls.

Hot Buffet Entrees: Choose Three Items

*Corn and Crab Bisque
Seafood Gumbo with White Rice
Chicken and Sausage Gumbo with White Rice
Red Beans with Sausage
Chicken and Sausage Jambalaya
Shrimp or Crawfish Etouffee
Seared or Baked Salmon
Grilled Chicken over Portobello Mushrooms
BBQ Shrimp
Stuffed Chicken Breast
Stuffed Pork Chops
Chicken Penne Pasta
Crawfish Monica*

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 18% service fee

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Silver Package - Select 10 Menu Items

Coordination, Catering, Beverages & Decor all Included

VENUE 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)

Cold Hors D'Oeuvres: Choose Two

*Domestic & International Cheese & Assorted Crackers
Vegetables with Buttermilk Herb Dip
Traditional Finger Sandwiches
Penne Pasta Salad with Shrimp or Chicken
Garden Fresh Salad tossed with Extra Virgin Olive Oil
Mini Muffulettas*

Hot Hand Passed Hors D'Oeuvres: Choose Three Items

*Mini Meat Balls in BBQ Sauce
Shrimp Rolls
Mini Egg Rolls
Chicken Quesadillas
Fried Chicken Tenders
Beef Skewers with Teriyaki Sauce or Honey Pineapple Glaze
Chicken Skewers with Spicy or Mild Honey Pineapple Glaze
Meat Pie with House Sauce
Crawfish Pies
Baked Stuffed Mushrooms
Fried Stuffed Mushrooms
Shrimp Wrapped in Bacon
Crispy Fried Fish Tenders
Bacon Wrapped Green Beans
Spinach & Artichoke Bread*

Silver Package - Select 10 Menu Items cont'd

Carving Station & Garlic Mashed Potatoes

Choose One Meat Item

Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast

Sliced presented on cutting board and served with small breads, sweet pickles, garlic mayo and spicy mustard

Our Chef will Slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls.

Hot Buffet Entrees: Choose Three Items

*Corn and Crab Bisque
Seafood Gumbo with White Rice
Chicken and Sausage Gumbo with White Rice
Red Beans with Sausage
Chicken and Sausage Jambalaya
Shrimp or Crawfish Etouffee
Seared or Baked Salmon
Grilled Chicken over Portobello Mushrooms
BBQ Shrimp
Stuffed Chicken Breast
Stuffed Pork Chops
Chicken Penne Pasta
Crawfish Monica*

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 18% service fee

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

Gold Package - Select 12 Menu Items

Coordination, Catering, Beverages & Decor all Included

VENUE 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)

Cold Hors D'Oeuvres: Choose Two Items

*Domestic & International Cheese & Assorted Crackers
Vegetables with Buttermilk Herb Dip
Traditional Finger Sandwiches
Penne Pasta Salad with Shrimp or Chicken
Garden Fresh Salad tossed with Extra Virgin Olive Oil
Mini Muffulettas*

Hot Hand Passed Hors D'Oeuvres: Choose Four Items

*Mini Meat Balls in BBQ Sauce
Shrimp Rolls
Mini Egg Rolls
Fried Chicken Tenders
Beef Skewers with Teriyaki Sauce or Honey Pineapple Glaze
Chicken Skewers with Spicy or Mild Honey Pineapple Glaze
Alligator Sausage with Honey Mustard Sauce
Meat Pie with House Sauce
Crawfish Pies
Baked Stuffed Mushrooms
Fried Stuffed Mushrooms
Shrimp Wrapped in Bacon
Crispy Fried Fish Tenders
Crispy Fried Jumbo Shrimp
Mini Filet Mignon Wrapped with Bacon*

Gold Package - Select 12 Menu Items cont'd

Carving Station & Garlic Mashed Potatoes

Choose One Meat Item

Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast

Sliced presented on cutting board and served with small breads, sweet pickles, garlic mayo and spicy mustard

Our Chef will slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls.

Hot Buffet Entrees: Choose Four Items

*Corn and Crab Bisque
Seafood Gumbo with White Rice
Chicken and Sausage Gumbo with White Rice
Red Beans with Sausage
Chicken and Sausage Jambalaya
Shrimp or Crawfish Etouffee
Seared or Baked Salmon
Grilled Chicken over Portobello Mushrooms
BBQ Shrimp
Stuffed Chicken Breast
Stuffed Pork Chops
Chicken Penne Pasta
Crawfish Monica*

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 18% service fee

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

Platinum Package - 16 Select Menu Items

Coordination, Catering, Beverages & Decor all Included

VENUE 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)

Choose 10 Hand Passed Hors D'Oeuvres

Cold Appetizers

*Smoked Salmon Canapes
Mini Muffulettas
Deviled Eggs
Chicken Salad Crossaints*

Hot Appetizers

*Fried Soft Shell Crabs
Lemon & Butter Scallops
Beignet with Powder Sugar
Alligator Sausage with Honey Mustard Sauce
Meat Pie with House Sauce
Crawfish Pies
Fried Stuffed Mushrooms
Shrimp Wrapped in Bacon
Crispy Fried Jumbo Shrimp
Mini Filet Mignon Wrapped with Bacon*

Choice of Salad AND Soup

*Corn and Crab Bisque
Seafood Gumbo with White Rice
Chicken and Sausage Gumbo with White Rice*

*Caesar Salad
Classsic Spinach Salad
Asian Salad
Italian Salad
Garden Salad*

Platinum Package - 16 Select Menu Items cont'd

Hot Buffet Entrees: Choose Two Items

*Red Beans & Rice with Sausage
Shrimp or Crawfish Etouffee
Seared or Baked Salmon
Grilled Chicken over Portobello Mushrooms
BBQ Shrimp
Stuffed Chicken Breast
Stuffed Pork Chops
Shrimp and Grits
Crawfish Monica*

Hot Buffet Sides: Choose Three Items

*Penne Pasta Toulouse
Garlic Mashed Potatoes
Roasted Sweet Potatoes
Grilled and Roasted Italian Vegetables
Chicken Penne Pasta
Chicken Jambalaya*

Action Station: Choose 1 Item

Shrimp & Grits, Chicken & Waffles, Mashed Potato Bar

Carving Station & Garlic Mashed Potatoes: Choose One Meat Item

*Glazed Honey Ham, Smoked Turkey Breast or Prime Beef Roast
Sliced presented on cutting board and served with small breads, sweet pickles, garlic mayo and spicy mustard*

Our Chef will Slice and serve your delicious meat selection to your guest that will be accompanied by the appropriate garnishments, condiments and rolls.

Premium Bar & Beverages

Plus 10% sales tax and 18% service fee

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

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 MEYER BAR (PREMIUM)
ADDITIONAL \$10 PER PERSON

ABSOLUT VODKA
 BEEFEATER OR SEGRAMS GIN
 JIM BEAM/SEAGRAMS'S 7 BOURBON
 BACARDI RUM
 BOLS AMARETTO
 SAUZA TEQUILLA
 J & B SCOTCH
 CANDIAN CLUB WHISKEY

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

WHITE WINE
 CABERNET
 CHARDONNAY
 MOSCATO
 BUD LIGHT
 COORS LIGHT

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

GREY GOOSE/BELVEDERE/CIROC/KETEL 1
 TANQUERAY TEN GIN
 CROWN ROYAL/JACK DANIEL
 BACARDI WHITE RUM
 MALIBU RUM
 CAPTAIN MORGAN SPICE RUM
 DISARANO AMARETTO
 PATRON TEQUILLA
 GLENNLIVT SCOTCH
 COURVOISIER VS

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

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