

## FRENCH QUARTER WEDDING PACKAGES

for 40-80 guests

Court of Two Sisters has teamed up with some of the best French Quarter vendors to offer a package for an iconic New Orleans wedding. Begin with an intimate ceremony in the tropical courtyard of the New Orleans Pharmacy Museum followed by an unforgettable second line hosted by Kinfolk Brass Band that will lead you to the historic Court of Two Sisters for a classic New Orleans style reception. Everything you need in one convenient package. Contact us today to check availability!



### Ceremony

#### PHARMACY MUSEUM

- 1-hour venue rental for ceremony
- Access to the courtyard and the museum's first floor of exhibits
- 1 museum staff to oversee exhibits and welcome guests
- 30-minute ceremony rehearsal
- Folding chairs in rows with aisle (black, white, or wooden)
- Ceremony music, officiant, and additional decor are not included.



### Second Line

#### KINFOLK BRASS BAND

- 5-6 piece brass band
- 20-30 minute second-line performance
- Route planning and permitting
- Police escorts and fees
- Optional add-ons
- Grand Marshall available for \$200
- Mardi Gras Indian available for \$250
- Pedi-cab available for \$100
- Rental of 2 parasols for \$100



### Reception

#### COURT OF TWO SISTERS

- 3-hour private use of the Grand Marquis Ballroom & Balcony
- Cocktail hour with passed hors d'oeuvres
- 2-hour premium buffet
- Full unlimited call brand bar
- Tables, chairs, white or black linens, silverware & glassware
- Staffing service fees & taxes
- Cakes, florals, and entertainment are not included.

Total package price for up to 40 guests  
\$10,500 Monday - Friday | \$11,000 Saturday & Sunday  
\$160 for each additional guest  
Prices include all taxes and service fees

Raven Ousley, Court of Two Sisters Sales Manager | [rousley@courtoftwosisters.com](mailto:rousley@courtoftwosisters.com) | 504-522-7261 ext. 13

## WEDDING RECEPTIONS

### PASSED HORS D'OEUVRES:

Choose FIVE of the following

- Deviled Eggs
- Country Pate
- Tuna Tartare
- Crawfish Mousse
- Roasted Red Pepper Mousse
- Smoked Salmon with Cream Cheese & Capers
- Corn & Shrimp Salad with Creole French Dressing
- Balsamic Marinated Tomatoes & Freshwater Mozzarella
- Mini Beef Wellington
- Crescent City Alligator & Pork Sausage  
with Creole Mustard
- Jalapeno Bacon Wrapped Duck  
with Wild Berry Gastrique
- Shrimp en Brochette with Creole French Dressing
- Creole Meatballs
- Turtle Soup au Sherry in Demitasse Cups
- Crabmeat Lorenzo
- Beggar's Purse (Goat Cheese in Phyllo Dough)
- Crawfish Etouffée in Puff Pastry Cup
- Fried Catfish Bites with House Tartar Sauce

### DISPLAY STATIONS:

Choose SIX of the following

- Assorted Fruit & Cheese
- Fresh Vegetable Crudité  
with Buttermilk Ranch Dressing
- Cocktail Shrimp & Marinated Crab Claws  
with Remoulade and Cocktail Sauces
- Classic Caesar Salad
- Creole Red Beans & Rice
- Corn Maque Choux (vegetarian)
- Chicken & Andouille Sausage Jambalaya
- Garlic Mashed Potatoes (vegetarian)
- Roasted Seasonal Vegetables (vegan)
- Roasted Vegetable Couscous (vegan)
- Candied Sweet Potatoes (vegetarian)
- Duck a l'Orange
- Shrimp Etouffée with Rice
- Fried Catfish with Tartar Sauce
- Pasta Primavera with Parmesan Cream Sauce  
(add chicken or seafood to pasta +5) (vegetarian)
- Louisiana Shrimp & Andouille Grits

### CARVING STATION

*(Served with French buns & accompaniments)*

Prime Tenderloin of Beef

### OPEN CALL BRAND BAR

- Jack Daniels bourbon, Seagram's VO whiskey, Beefeaters gin, Dewar's scotch,
- Tito's vodka, Bacardi Light rum, Noilly Pratt dry vermouth
- Court of Two Sisters Private Label Cabernet Sauvignon, Chardonnay, & Champagne
- Miller Lite, Michelob Ultra, & Budweiser
- Mixers