

Groups & Events
at
The Court of Two Sisters



Four unique spaces,
one classic New Orleans venue
in the heart of the French Quarter.



The Court of Two Sisters

613 Royal Street in the French Quarter

Wedding/Social Sales - Raven Ousley

rousley@courtoftwosisters.com | 504-522-7261 ext. 13

Corporate/Meeting/Tour Sales - Sherry Constance

sconstance@courtoftwosisters.com | 504-522-7261 ext. 24

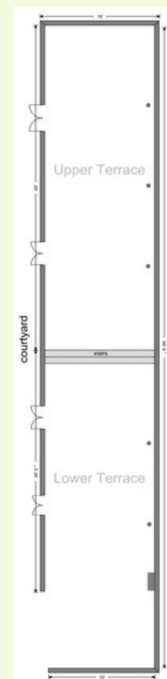
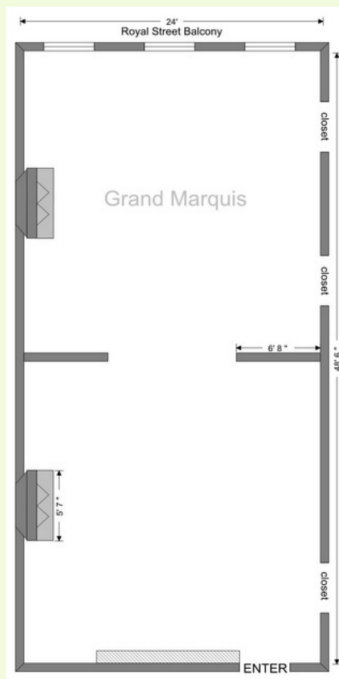
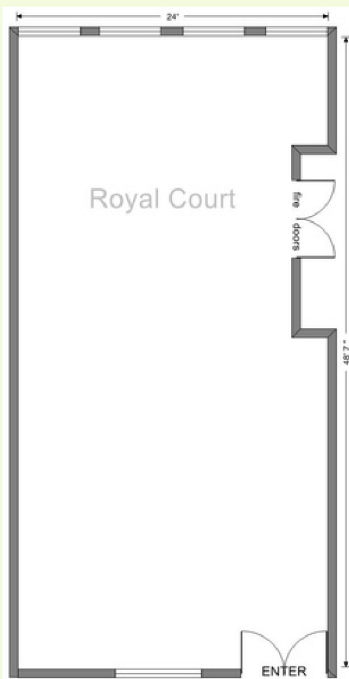


Outdoor Courtyard
 Handicap Accessible
 Dimensions: 55' x 62'
 Capacity Seated: 240
 Capacity Reception: 250

Courtyard & Terrace
 Capacity Reception: 350

Entire First Floor
 Capacity Reception: 600

Entire Restaurant
 Capacity Reception: 700-1000
 depending on weather & flow



Royal Court Dining Room
 Location: First Floor
 Handicap Accessible
 Dimensions: 24' x 48'7"
 Capacity Seated: 90
 Capacity Reception: 120

Grand Marquis Ballroom
 Location: Second Floor
 Accessible only by staircase
 Dimensions: 24' x 48.5'
 Capacity Seated: 90
 Capacity Reception: 120

Terrace Dining Room
 Location: First Floor
 Split Level/Two steps in the middle
 Dimension: 18' x 96.5'
 Capacity Seated: 180
 Capacity Reception: 175

Full Reception Buffet

3 Hours - \$75 per person

PASSED HORS D'OEUVRES

Choose FIVE of the following

- Deviled Eggs
- Country Pate
- Tuna Tartare

Crawfish Mousse

Oyster Shooters (mkt price)

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 Etouffee in Puff Pastry Cup

Fried Catfish Bites with House Tartar Sauce

Deviled Eggs with Fried Oysters and Bearnaise Sauce (+3)

cold

hot

CARVING STATION

Choose ONE of the following

served with French buns & accompaniments

Prime Tenderloin of Beef

Pork Loin

Roasted Gulf Fish with Citrus Beurre Blanc

COLD DISPLAY STATION

Choose ONE of the following

Assorted Fruit & Cheese

Fresh Vegetable Crudit  with Buttermilk Ranch Dressing

Cocktail Shrimp & Marinated Crab Claws with Remoulade and Cocktail Sauces

Classic Caesar Salad (add Grilled Chicken or Shrimp to salad +5)

Brie with Honey, Candied Pecans, & Raisins with Housemade Focaccia (+5)

HOT DISPLAY STATIONS

Choose FOUR of the following

Creole Red Beans & Rice

Corn Maque Choux

Chicken & Andouille Sausage Jambalaya

Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Candied Sweet Potatoes

Duck a l'Orange

Shrimp Etouffee with Rice

Lemon Pepper Fish

Pasta Primavera with Parmesan Cream Sauce (add chicken or seafood to pasta +5)

Crawfish Mac & Cheese (+7)

Louisiana Shrimp & Andouille Grits (as an action station +5)



OPEN BAR PACKAGES

Beer, Wine, & Soda

Court of Two Sisters Private Label

Cabernet Sauvignon & Chardonnay

Miller Lite & Michelob Ultra, & Abita Amber

Sodas & Bottled Water

2 hours - \$25 | 3 hours - \$30 | 4 hours - \$40

Call Brands

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

Miller Lite & Michelob Ultra

Mixers

2 hours - \$30 | 3 hours - \$38 | 4 hours - \$50

Premium Brands

Maker's Mark bourbon, Crown Royal whiskey,

Bombay Sapphire gin, Chivas Regal scotch,

Ketel One vodka, Captain Morgan rum,

Noilly Pratt dry vermouth

Court of Two Sisters Private Label

Cabernet Sauvignon & Chardonnay

Miller Lite, Michelob Ultra, & Abita Amber

Mixers

2 hours - \$35 | 3 hours - \$45 | 4 hours - \$60

MAKE THEM SAY WOW

Oyster Bar Action Station

5 sacks of Oysters & condiments

2 Shuckers

\$1,500 (up to 200 guests)

Bananas Foster Flambe' Station

\$10 per person

Jalapeno Bacon Wrapped Duck

Action Station

\$600 per 200 pieces

LATE NIGHT BITES

per 100 pieces

Mini Fried Shrimp Po-boys \$400

Mini Cajun Meatpies \$325

Burger Sliders \$450

Individually Wrapped Cookies \$300

Assorted Mini Desserts \$200

Boudin Balls (150 pieces) \$550

The Court of Two Sisters

613 Royal Street in the French Quarter

Wedding/Social Sales - Raven Ousley

rousley@courtoftwosisters.com | 504-522-7261 ext. 13

Corporate/Meeting/Tour Sales - Sherry Constance

sconstance@courtoftwosisters.com | 504-522-7261 ext. 24



Buffet Dinner

2 Hours - \$60 per person

Choose One

- Classic Caesar Salad (add Grilled Chicken or Shrimp to salad +5)
- Turtle Soup au Sherry
- Assorted Fruit & Cheese
- Brie with Honey, Candied Pecans, & Raisins with Housemade Focaccia (+5)
- Fresh Vegetable Crudit  with Buttermilk Ranch Dressing

Choose Two

- Creole Red Beans & White Rice with Andouille Sausage
- Chicken & Andouille Sausage Jambalaya
- Pasta Primavera with Parmesan Cream Sauce
- Roasted Seasonal Vegetables
- Corn Maque Choux
- Garlic Mashed Potatoes
- Candied Sweet Potatoes

Choose Two

- Tenderloin of Beef Carving Station with French Buns & Accompaniments
- Pork Loin Carving Station with French Buns & Accompaniments
- Shrimp Etouff e with White Rice
- Louisiana Shrimp & Andouille Grits
- Lemon Pepper Fish
- Duck a l'Orange
- Roasted Brussels Sprouts (seasonal)
- Pasta with Parmesan Cream Sauce and Chicken
- Louisiana Crawfish & Shrimp Pasta with Parmesan Cream Sauce
- Crawfish Mac & Cheese (+2)

Choose One

- Assorted Mini Desserts
- Mardi Gras King Cake
- Courtyard Bread Pudding with Whiskey Sauce
- Bananas Foster Flamb  Station with House Made Vanilla Ice Cream (+5)

Hors d'Oeuvres Reception

2 Hours - \$35 per person | 3-4 Hours - \$45 per person

PASSED HORS D'OEUVRES

COLD

- Country Pate
- Deviled Eggs
- Tuna Tartare
- Crawfish Mousse
- Oyster Shooters (mkt price)
- Roasted Red Pepper Mousse
- Smoked Salmon with Cream Cheese & Capers
- Corn & Shrimp Salad with Creole French Dressing
- Balsamic Marinated Tomatoes & Freshwater Mozzarella
- Deviled Eggs with Fried Oysters & Bearnaise on top (+3)

Choose SIX of the following

HOT

- Mini Beef Wellington
- Creole Meatballs
- Crabmeat Lorenzo
- Jalapeno Bacon Wrapped Duck with Wild Berry Gastrique
- Shrimp en Brochette with Creole French Dressing
- Turtle Soup au Sherry in Demitasse Cups
- Beggar's Purse (Goat Cheese in Phyllo Dough)
- Crawfish Etouff e in Puff Pastry Cup
- Crescent City Alligator & Pork Sausage with Creole Mustard
- Fried Catfish Bites with House Tartar Sauce

COLD DISPLAY STATIONS

Choose TWO of the following

- Assorted Fruit & Cheese
- Fresh Vegetable Crudit  with Buttermilk Ranch Dressing
- Cocktail Shrimp & Marinated Crab Claws with Remoulade and Cocktail Sauces
- Brie with Honey, Candied Pecans, & Raisins with Housemade Focaccia (+5)
- Assorted Mini Desserts
- Mardi Gras King Cake

Add 1 hour of
passed hors d'oeuvres
before dinner
for \$10 per person

Choose 3 from the
options below

Seated Plated Dinner

4 Courses - \$60 per person

SOUP

9-25 guests - choice of both on-site
26+ guests - choose ONE for group

TURTLE SOUP AU SHERRY

CHICKEN & ANDOUILLE SAUSAGE GUMBO

SALAD

COURT OF TWO SISTERS DINNER SALAD

Hearts of Romaine, Grape Tomatoes, Purple Onion, Tasso, Creole French Dressing

ENTREE

9-25 guests - choice of FOUR on-site
26-35 guests - choice of THREE with advance entree counts (+\$5 for choice on-site)
36-99 guests - choice of TWO with advance entree counts (+\$5 for choice of THREE)
100+ guests - choose ONE for group

PAN ROASTED AIRLINE BREAST OF CHICKEN

Whipped New Potatoes, Roasted Shallots, Sliced Mushrooms,
Diced Andouille Sausage, Chicken au Jus

CORN FRIED LOUISIANA CATFISH

Crab and Shrimp Slaw, Cayenne Tartar Sauce

LOUISIANA SHRIMP AND GRITS

Roasted Domestic Shrimp, Crispy Andouille Sausage, Creole Meuniere Reduction,
Southern Grits

CHAR-BROILED TENDERLOIN OF BEEF

The whole Tenderloin is lightly charred and cooked to perfection and sliced.
Served with Bearnaise Sauce, New Potato Mash, and Haricots Verts.

LOUISIANA CRAWFISH AND SHRIMP PASTA

Gemelli Pasta, Crawfish Tails, Blackened Shrimp, Diced Tomatoes,
Green Onion Parmesan Cream

DUAL ENTREE: FILET AND SHRIMP (+\$5)

6oz Filet topped with Sauteed Louisiana Shrimp and Worcestershire Cream
Accompanied by New Potato Mash and Asparagus.

not available in combination with other entrees

DESSERT

9-25 guests - choice of pecan pie and bread pudding on-site
26+ guests - choose ONE for group

PECAN PIE

COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

N.Y. STYLE CHEESECAKE with STRAWBERRY COULIS

menu includes French Bread, Coffee, and Tea



The Court of Two Sisters

613 Royal Street in the French Quarter

Wedding/Social Sales - Raven Ousley

rousley@courtoftwosisters.com | 504-522-7261 ext. 13

Corporate/Meeting/Tour Sales - Sherry Constance

sconstance@courtoftwosisters.com | 504-522-7261 ext. 24



OPEN BAR PACKAGES

Beer, Wine, & Soda

Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra, & Abita Amber
Sodas & Bottled Water

30 minute pre-dinner + 2 hours during dinner - \$35

60 minute pre-dinner + 2 hours during dinner - \$40

2 hours during seated dinner only - \$25

Call Brands

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

Miller Lite & Michelob Ultra

Mixers

30 minute pre-dinner + 2 hours during dinner - \$40

60 minute pre-dinner + 2 hours during dinner - \$45

2 hours during seated dinner only - \$30

Premium Brands

Maker's Mark bourbon, Crown Royal whiskey,
Bombay Sapphire gin, Chivas Regal scotch,

Ketel One vodka, Captain Morgan rum,

Noilly Pratt dry vermouth

Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay

Miller Lite, Michelob Ultra, & Abita Amber

Mixers

30 minute pre-dinner + 2 hours during dinner - \$48

60 minute pre-dinner + 2 hours during dinner - \$55

2 hours during seated dinner only - \$35

Private room required for pre-dinner bar package.

Price includes bar set & staffed in private room.

PRE-DINNER PASSED HORS D'OEUVRES

	100	50
Crawfish Mousse	\$150	\$80
Roasted Red Pepper Mousse	\$90	\$50
Deviled Eggs	\$90	\$50
Cajun Corn & Shrimp Salad	\$100	\$55
Marinated Mozzarella & Grape Tomatoes	\$80	\$45
Smoked Salmon with Cream Cheese	\$150	
Tuna Tartare	\$250	
Shrimp with Cocktail Sauce	\$125	
Crawfish Etouffee in Pastry Cup	\$140	\$75
Baked Goat Cheese in Phyllo Dough	\$100	\$55
Creole Meatballs	\$100	\$55
Bacon Wrapped Shrimp	\$150	\$80
Jalapeno Bacon Wrapped Duck	\$350	\$175
Crabmeat Lorenzo	\$160	\$85
Mini Beef Wellington	\$125	\$65
Alligator Sausage with Creole Mustard	\$90	
Mini Cajun Meatpies	\$325	
Deviled Eggs topped with Fried Oysters	mkt	
Oyster Shooters	mkt	