

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](mailto:rousley@courtoftwosisters.com) | 504-522-7261 ext. 13

Corporate/Meeting/Tour Sales - Sherry Constance

[sconstance@courtoftwosisters.com](mailto:sconstance@courtoftwosisters.com) | 504-522-7261 ext. 24



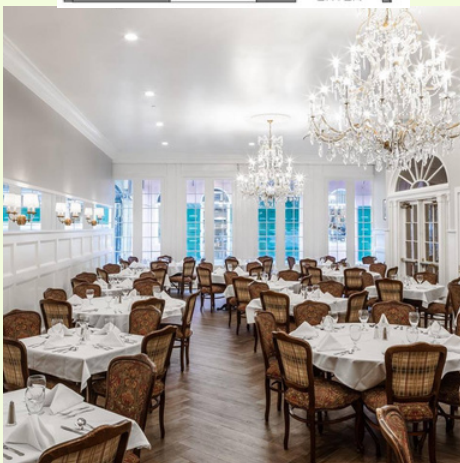
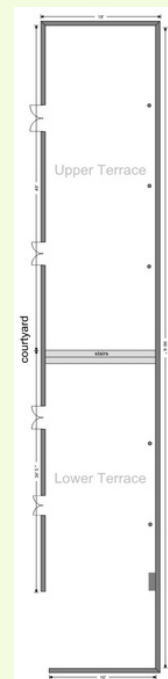
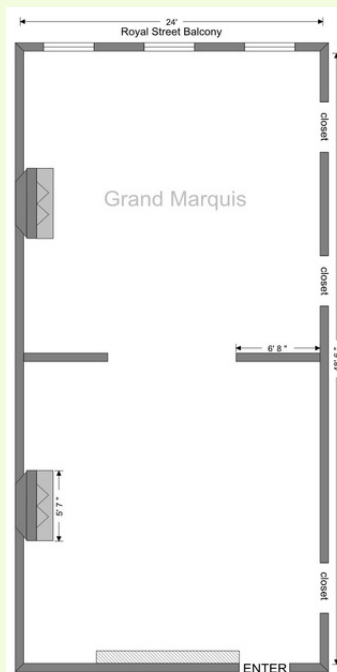
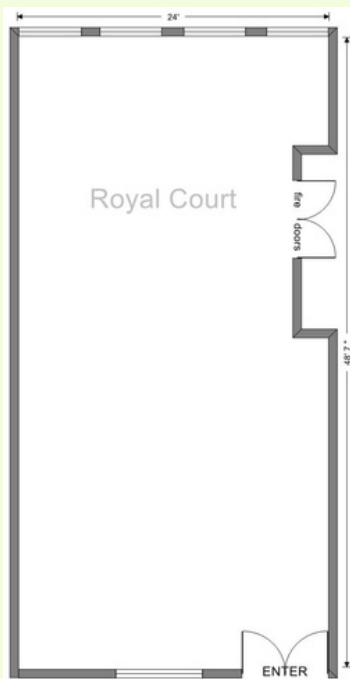


Outdoor Courtyard  
Handicap Accessible  
Dimensions: 55' x 62'  
Capacity Seated: 240  
Capacity Reception: 250

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

## PASSED HORS D'OEUVRES

Choose FIVE of the following

cold

Deviled Eggs  
Country Pate  
Tuna Tartare  
Crawfish Mousse  
Oyster Shooters (+3)

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

hot

Crescent City Alligator & Pork Sausage with Creole Mustard  
Mini Crab Cakes with Creole French Dressing  
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)

## 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

### 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

### 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

## MAKE THEM SAY WOW

### Oyster Bar Action Station

5 sacks of Oysters & condiments  
2 Shuckers

### Bananas Foster Flambe' Station

Jalapeno Bacon Wrapped Duck  
Action Station

## LATE NIGHT BITES

per 100 pieces

Mini Fried Shrimp Po-boys

Mini Cajun Meatpies

Burger Sliders

Individually Wrapped Cookies

Assorted Mini Desserts

Boudin Balls (150 pieces)



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# Buffet Dinner

## Choose Two

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 Foccacia (+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)

Add 1 hour of  
passed hors d'oeuvres  
before dinner

Choose 3 from the  
options below

# Hors d'Oeuvres Reception

## PASSED HORS D'OEUVRES

Choose SIX of the following

### COLD

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

### HOT

Mini Beef Wellington  
Creole Meatballs  
Crabmeat Lorenzo  
Mini Crab Cakes with Creole French Dressing  
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 Etouffee 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 Foccacia (+5)  
Assorted Mini Desserts  
Mardi Gras King Cake



# Seated Plated Dinner

## POTAGE

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

## TURTLE SOUP AU SHERRY

## GUMBO OF THE DAY

## SALADE

### 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

Creole Mustard Napa Slaw, Jumbo Lump Crabmeat, Cayenne Tartar Sauce

### LOUISIANA SHRIMP AND GRITS

Shrimp and Andouille Sausage, Creole Meunière Reduction, Southern Grits

### CHAR-BROILED TENDERLOIN OF BEEF

The whole Tenderloin is lightly charred and cooked to perfection and sliced.  
Served with Marchand de Vin 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: TENDERLOIN OF BEEF AND SAUTEED SHRIMP (+\$5)

Char-broiled Tenderloin of Beef sliced and served with Sautéed Louisiana Shrimp  
and Worcestershires 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

### BRANDY INFUSED CHOCOLATE MOUSSE

### BANANAS FOSTER WITH VANILLA ICE CREAM (+\$5)

A couple of flambe demonstrations will be done tableside and the  
remainder will come from the kitchen.

menu includes French Bread, Coffee, and Tea



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## SEATED DINNER 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  
60 minute pre-dinner + 2 hours during dinner  
2 hours during seated dinner only  
30 minute pre-dinner only  
60 minute pre-dinner only

### 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  
60 minute pre-dinner + 2 hours during dinner  
2 hours during seated dinner only  
30 minute pre-dinner only  
60 minute pre-dinner only

### 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  
60 minute pre-dinner + 2 hours during dinner  
2 hours during seated dinner only  
30 minute pre-dinner only  
60 minute pre-dinner only

## PRE-DINNER PASSED HORS D'OEUVRES

Crawfish Mousse  
Deviled Eggs  
Corn & Shrimp Salad  
Mozzarella & Grape Tomatoes  
Smoked Salmon with Cream Cheese  
Tuna Tartare  
Oyster Shooters  
Shrimp with Cocktail Sauce  
Crawfish Etouffée in Pastry Cup  
Goat Cheese in Phyllo Dough  
Creole Meatballs  
Shrimp en Brochette  
Jalapeno Bacon Wrapped Duck  
Mini Crab Cakes  
Crabmeat Lorenzo  
Beef Wellington  
Mini Cajun Meatpies



# Seated Plated Lunch

## POTAGE & SALADE

choose ONE for group

## TURTLE SOUP AU SHERRY

## GUMBO OF THE DAY

## COURT OF TWO SISTERS DINNER SALAD

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

## ENTREE

choose TWO for group with advance entree counts OR choose ONE for group

## CHICKEN CAESAR SALAD

Classic Caesar Salad topped with Grilled Chicken

## CRAB CAKE

Panko fried Creole Mustard Crab Cake with White Remoulade

## HOUSE SALAD WITH SHRIMP

Hearts of Romaine, Grape Tomatoes, Shaved Purple Onion, Diced Tasso, Creole French Dressing, Gulf Shrimp

## PAN ROASTED AIRLINE BREAST OF CHICKEN

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

## LOUISIANA SHRIMP AND GRITS

Shrimp and Andouille Sausage, Creole Meunière Reduction, Southern Grits

## DESSERT

choose ONE for group

## PECAN PIE

## COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

## BRANDY INFUSED CHOCOLATE MOUSSE

## BANANAS FOSTER WITH VANILLA ICE CREAM (+\$5)

A couple of flambe demonstrations will be done tableside and the remainder will come from the kitchen.

Coffee & Tea included

Add 2 hours of  
unlimited  
Mimosas and  
Bloody Marys

Available  
Monday - Friday  
for 25 guests  
or more in the  
Grand Marquis  
private room  
on the second floor.

# Seated Plated Breakfast

## ENTREE

choose TWO for group with advance entree counts OR choose ONE for group

## SEAFOOD ORLEANS OMELETTE

Domestic Shrimp and Crabmeat Dressing

## CLASSIC AMERICAN BREAKFAST

Scrambled Eggs, Bacon, Corn Grits, Hash Browns

## LOUISIANA SHRIMP AND GRITS (+\$5)

Shrimp and Andouille Sausage, Creole Meunière Reduction, Southern Grits

## DESSERT

choose ONE for group

## COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

## ASSORTED FRESH FRUIT

Jazz up your  
breakfast or lunch  
with a live jazz trio

\$450 for 2 hours