

French Quarter Weddings

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 décor 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

Reception Menu

CHOOSE FIVE PASSED HORS D'OEUVRES

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 Etouffee in Puff Pastry Cup
Fried Catfish Bites with House Tartar Sauce

CARVING STATION

Prime Tenderloin of Beef
with French buns & accompaniments

CHOOSE SIX DISPLAY STATIONS

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

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