

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

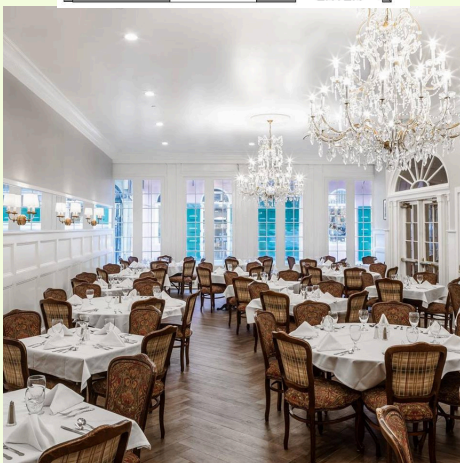
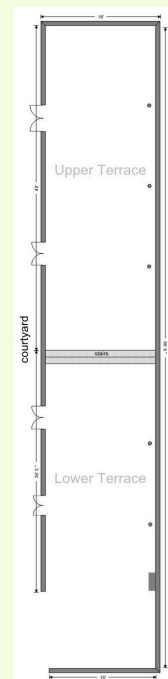
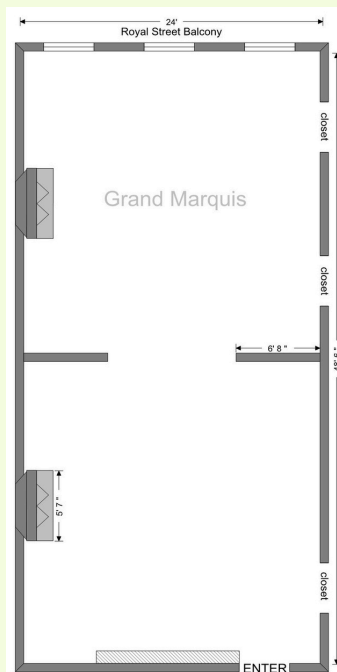
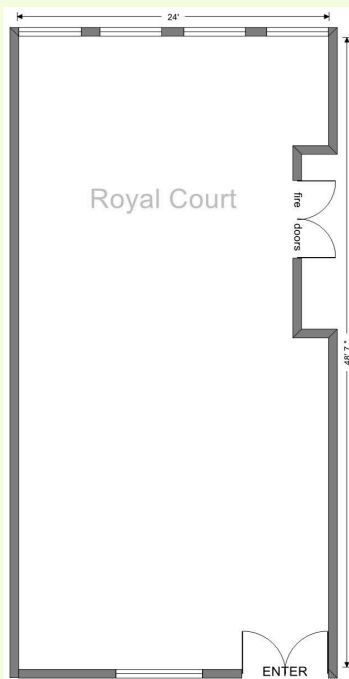


Outdoor Courtyard
Handicap Accessible
Dimensions: 55' x 62'
Capacity Seated: 240
Capacity Reception: 250

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

cold

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)

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

Chicken & Andouille Sausage Jambalaya

Corn Maque Choux (vegetarian)

Garlic Mashed Potatoes (vegetarian)

Roasted Seasonal Vegetables (vegan)

Candied Sweet Potatoes (vegetarian)

Duck a l'Orange

Shrimp Etouffee with Rice

Fried Catfish with Tartar Sauce

Roasted Vegetable Couscous (vegan)

Pasta Primavera with Parmesan Cream Sauce (vegetarian)

Chicken OR Seafood Pasta with Parmesan Cream Sauce (+5)

Crawfish Mac & Cheese (+7)

Louisiana Shrimp & Andouille Grits

(Shrimp & 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, Canadian Club 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, & Budweiser

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

Tequila Upgrade - \$5

Add Don Julio Silver Tequila to any bar package

Includes Grapefruit Juice, Lime Juice,

Triple Sec, & Grenadine

Coffee Bar Add-on - \$15

Hot Coffee & Iced Coffee

Ketel One Espresso Martini

Bailey's Irish Cream

Sweeteners, Vanilla Syrup, Milk

MAKE THEM SAY WOW

Oyster Bar Action Station

2 Shuckers

5 sacks of Oysters

Tabasco, Lemon, & Crackers

\$1,750 (up to 200 guests)

\$250 per additional sack

Bananas Foster Flambe' Station

with homemade Vanilla Ice Cream

\$10 per person

LATE NIGHT BITES

Mini Fried Shrimp Po-boys (100 pieces) \$400

Mini Cajun Meatpies (100 pieces) \$325

Burger Sliders (100 pieces) \$450

Assorted Mini Desserts (50 pieces) \$200

Boudin Balls (150 pieces) \$550



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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 (vegetarian)
Brie with Honey, Candied Pecans, Raisins, & Focaccia (+5) (vegetarian)
Fresh Vegetable Crudit  with Buttermilk Ranch Dressing (vegetarian)

Choose Two

Creole Red Beans & White Rice with Andouille Sausage
Chicken & Andouille Sausage Jambalaya
Pasta Primavera with Parmesan Cream Sauce (vegetarian)
Roasted Vegetable Cous Cous (vegan)
Roasted Seasonal Vegetables (vegan)
Corn Maque Choux (vegetarian)
Creamed Spinach (vegetarian)
Garlic Mashed Potatoes (vegetarian)
Candied Sweet Potatoes (vegetarian)

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
Fried Catfish with Tartar Sauce
Duck a l'Orange
Roasted Brussels Sprouts (seasonal, vegan)
Chicken Pasta with Parmesan Cream Sauce
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
for \$10 per person

Choose 3 from the
options below



LIVEN UP YOUR EVENT

Jazz Trio

2 hours - \$680 | 3 hours - \$800

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
Beggars' 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

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 Focaccia (+5)
Sausage Board: Alligator Sausage, Smoked Sausage, & Crawfish Sausage with Creole Mustard
Assorted Mini Desserts
Mardi Gras King Cake

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 Sautéed 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



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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, Canadian Club 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 & Budweiser

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

Tequila Upgrade - \$5

Add Don Julio Silver Tequila to any bar package

Includes Grapefruit Juice, Lime Juice, Triple Sec, & Grenadine

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	