



HONFLEUR

Events

Crafting Exceptional Moments in the
Heart of the French Quarter!

- Custom Event Setup
- Dedicated Staff On Site
- Customizable Food and Beverage Packages
- All Inclusive Options



Welcome to **Honfleur** at The Hotel Provincial, where French Quarter charm meets modern celebration. Whether you're planning an intimate party or a grand reception, our historic courtyard and elegant event spaces provide the perfect setting. With curated menus, personalized service and timeless ambiance; we will make your wedding or special event effortless, beautiful and unforgettable.



LET US HELP YOU
CELEBRATE

Crafted for your Celebration

FOOD PACKAGES



Step into Honfleur for a reception that's as vibrant as New Orleans itself. Whether you envision a formal dinner, a relaxed buffet or a lively night of cocktails and dancing, our team ensures a celebration that feels effortless and unforgettable.



The Classique

PACKAGE ONE

*Choose Salad or Soup
Choose 1 Nola Classic
Choose 1 pasta
Choose 1 Side:*

\$45PP++

The Soiree

PACKAGE TWO

*Premium Grazing Station with
Fruits, cheeses, crackers, vegetables,
dips and choice of 3 appetizers*

*Choose Salad or Soup
Choose 1 Nola Classics
Choose 1 Pasta
Choose 1 Protein and 1 Side (Served
with roll)*

\$70PP++

The Royale

SEATED DINNER

*Premium Grazing Station with fruits,
cheeses, crackers, vegetables, dips and
choice of 3 appetizers*

*Choose soup or salad (or add both)
Choose Entree and Side
Choose Dessert*

BEGINS AT \$100 ++

*All menus require 10.25% sales tax + 22% service charge
\$100 fee per bartender and \$100 room set up fee*

Cheers to the Occasion

BAR PACKAGES



Our bar offerings are designed to complement your event with cocktails, fine wines and refreshing pours. Whether you're toasting with Champagne, savoring a local favorite or keeping it classic, every sip sets the perfect tone for an unforgettable gathering. Each Bar Package is priced on 3 hours and comes with assorted soft drinks, juices, mixers and garnishes.

The Bacchus

LIMITED

*Selected red, white, & sparkling wines
Selected domestic, import, & local beer*

\$31++

ADDITIONAL HOURS \$10++

The Orpheus

CALL

Bacardi Light Rum, Beefeater Gin, Stoli Vodka, Jose Cuervo Gold Tequila, Jack Daniels Bourbon, Dewar's Scotch

\$37++

ADDITIONAL HOURS \$15++

The Rex

PREMIUM

Meyers Dark Rum, Bombay Sapphire Gin, Ketel One Vodka, Patron Tequila, Chivas Regal Scotch, Crown Royal

\$42 ++

ADDITIONAL HOURS \$20



All menus require 10.25% sales tax + 22% service charge

\$100 fee per bartender

Signature cocktails and upgrades available upon request!

THE CUISINE

SALADS

House Salad

Fresh Mixed Greens with House Dressing

Traditional Caesar Salad

Spinach

Bacon, Blue Cheese & Red Onions

*Can also add seasonal fruit and pecans

Caprese

SOUPS

Chicken & Andouille Gumbo

Shrimp & Okra Gumbo

*Gluten Free

Seafood Gumbo

Tomato Basil Soup

Shrimp & Corn Bisque

Roasted Garlic & Potato Bisque

NOLA FAVORITES

Crawfish or Shrimp Etouffee

Red Beans & Rice with Smoked Sausage

Shrimp or Chicken Creole

Chicken & Sausage Jambalaya

Shrimp & Grits

Crawfish or Crab Cake with Remoulade

PASTAS

Crawfish & Andouille Pasta

Shrimp & Tasso Pasta

Cajun Chicken Pasta

Pasta Primavera

Provincials Shrimp NuNu *similar to BBQ shrimp but with pasta

Shrimp Pesto Pasta

PROTEIN

Pecan Encrusted Louisiana Catfish

Baked or Blackened Fresh Gulf Fish

Roasted Pork Tenderloin

Sliced Cajun Rubbed Roast Beef

Pecan Encrusted OR Cajun Roasted Chicken

Roasted Turkey Tenderloin

SIDES

Baked Macaroni

Creole Rice Pilaf

Roasted Garlic Mashed

Potatoes

Andouille & Eggplant Dressing

Corn Macque Choux

Seasonal Veggies

Fresh Green Beans with Bacon & Red Onions

Steamed Broccoli w/ Cheddar Mornay Sauce

Blistered Green Beans

Roasted Brussel Sprouts

Sweet Potatoes with Praline Sauce

MENU UPGRADES

COLD HOR D'OEUVRES

- Marinated Crab Claws
- Boiled Louisiana Shrimp
- Creole Deviled Eggs
- Assorted French Bread
- Finger Sandwiches
- Smoked Salmon & Caper Canapes
- Tomato Basil Bruschetta
- Caprese Skewers

HOT HOR D'OEUVRES

- Petite Andouille en Croute
- Petite Crawfish Pies
- Bacon wrapped Shrimp
- Crab Stuffed Mushrooms
- Mini Crab Cakes
- Assorted Petite Quiches
- BBQ OR Italian Meatballs
- Grilled/Blackened/Satay Chicken Ribbons
- Fig & Goat Cheese Vol-au-Vents
- Artichoke Balls
- Fried Shrimp or
- Fried Oysters w/Cocktail Sauce

STATIONS/ UPGRADES

- Charcuterie/Farmer's Market Display
- Chilled Seafood Display w/Raw Oyster Display with Condiments, Bread etc
- Mac and Cheese Bar Homemade mac and cheese with a wide range of toppings
- Dessert Bar with a variety of mini options

- Iced and hot coffee with milk, cream, sugar, flavored syrups, and whipped cream

LATE NIGHT SNACKS

- "Frenchulettas"
- Mini Muffulettas on French Bread
- Cajun Corn Dogs
- Beignets
- Pizza
- *choice of Toppings
- Grown Up Milk and Cookies

DESSERTS

- Bread Pudding (Rum, Bourbon or Bananas Foster)
- Mini Pecan Pie
- Mini Cheesecakes
- Brownies
- Cookies
- Bananas Foster

ENHANCE YOUR EXPERIENCE

Take your celebration to the next level with our selection of upgrades and coordination services. From seamless event management to personalized touches, we'll ensure every detail is handled so you can relax and enjoy your day. Choose from our list below to create your custom package.

Photo/Video

Hair and Makeup on Site

Jazz Band or DJ

Second line parade (*including permits, NOPD, band and umbrellas)

Decor and Design Upgrades



GATHER YOUR GUESTS ONE MORE TIME TO REMINISCE AND REFRESH AFTER THE CELEBRATION. OUR CURATED BRUNCH PACKAGES OFFER A RELAXED YET REFINED WAY TO CONTINUE THE WEEKEND — FEATURING SEASONAL FAVORITES, FRESH PASTRIES AND CLASSIC SOUTHERN TOUCHES ENJOYED IN OUR PRIVATE DINING SPACE. IT'S THE PERFECT ENDING TO YOUR FRENCH QUARTER WEDDING WEEKEND.

The St. Philip

Continental breakfast
with a
New Orleans twist!

Assorted cereal or yogurt
Breakfast sandwiches-
(Egg & Cheese, with
Sausage or Bacon on
English Muffin)

Seasonal sliced fruit
Juice assortment
NOLA blended Coffee
Hot Tea Selection

\$32 per person ++

The Chartres

A heart FULL breakfast
buffet.

Scrambled Eggs
Smoked Sausage or Bacon
Breakfast Potatoes or
Grits
Buttermilk Biscuit with
Andouille Sausage Gravy
Fresh Baked Croissants
and Pastries
Seasonal sliced fruit
Juice Assortment
NOLA blended Coffee
Hot Tea Selection

\$45 per person ++

Enhancements:

Pain Perdu (French Bread
French Toast) \$8 p.p.

Pancakes or Waffles \$5
p.p.

Grillades & Southern-
style cheese grits \$15 p.p.

Traditional Eggs Benedict
\$15 p.p.

Creole Eggs Benedict (top
with crabmeat or
crawfish tails) MP

Bagels & Cream Cheese \$5
p.p.