



H O N F L E U R *Events*

Crafting Exceptional Moments in the
Heart of the French Quarter!

- ✓ Custom Event Setup
- ✓ Customizable Food and Beverage Packages
- ✓ Dedicated Staff On Site
- ✓ 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, Stol
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.