



H O N F L E U R

The Wedding Collection

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 elopement 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

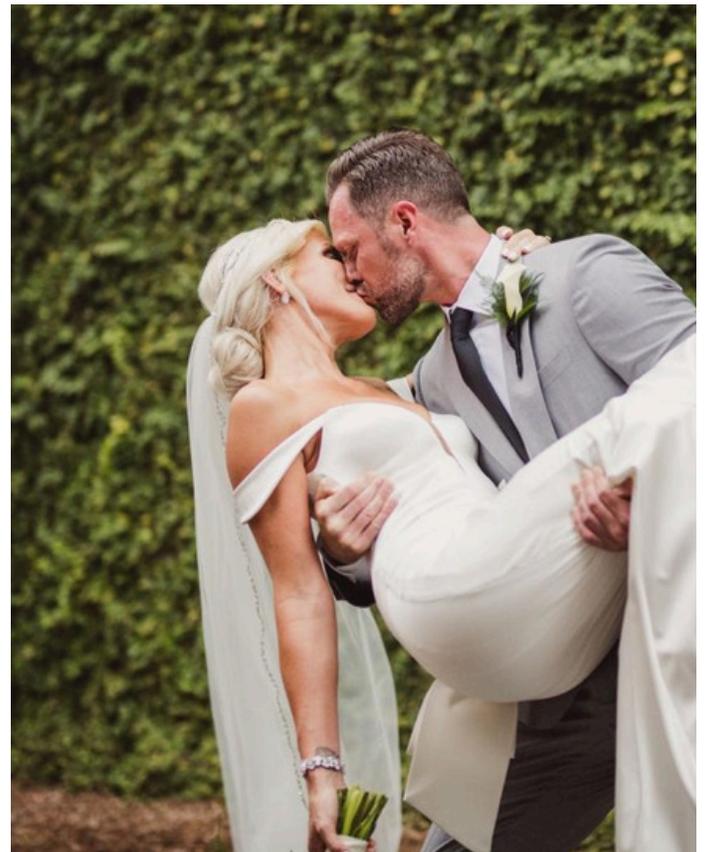




EXCHANGE YOUR VOWS IN THE ROMANTIC COURTYARD OF HOTEL PROVINCIAL, SURROUNDED BY HISTORIC ARCHITECTURE AND THE TIMELESS CHARM OF NEW ORLEANS.

Ceremony Fee Includes:

- *Use of the Courtyard's wrought iron furniture
 - *1 hour use of the courtyard
 - *Our guarantee of fresh and lush landscape
 - *Large lanterns for your aisle
 - *Luxury White Aisle Runner
 - *Wedding Coordinator on Site
- \$2000



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 Classic
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
+Complimentary Wedding Cake with all packages*

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, Stolichnaya
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

Bridal Bouquets/Boutonniere

Licensed Officiant

Ceremony Musicians (*violin, guitar or trumpet)

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.

Whether you'd like to host your entire wedding weekend in one beautiful French Quarter location or simply gather your loved ones for a relaxed rehearsal dinner or welcome party, Honfleur offers the perfect setting to start the celebration in style.

Choose from cocktail-style receptions with passed hors d'oeuvres and welcome drinks, a relaxed buffet or an elegant seated dinner — each thoughtfully designed to suit your vision and guest experience.

REHEARSAL DINNER & WELCOME PARTY



Coordination Services:

Provide logistical advice so the event will run smoothly.

Create a detailed, specific itinerary for the event and copy to all appropriate vendors during the confirmation process.

Create a detailed, specific itinerary for the reception (including toasts, dances, introductions, etc) and copy to the appropriate vendors.

On-site coordination and supervision at the ceremony site and during the reception for up to 5 hours on the day of the wedding.

Greet and organize vendors and give on site instruction.

Orchestrate the ceremony.

Coordinate the flow of the events.

Assist with guest needs throughout the evening.

Clean up the event and be sure that all items are returned to the appropriate people.

Basic Terms:

Your event must meet a Food and Beverage Minimum determined by date.

Honfleur events must end by 10:00pm.

Final Menu Selections are due 30 days prior and final guest count within 14 days of the event.

These are sample menus and customizations are available upon request.

Tables, banquet chairs, basic white poly linens and votive candles are included in your package.

Each package requires a 10.25% sales tax and 22% service charge in addition to base pricing.