



Thank you for considering Marché for your upcoming event!

Marché is located in the French Market of New Orleans and has sweeping views of both the majestic Mississippi River, the charming French Quarter, and the downtown New Orleans skyline. The building is part of a collection of historically significant buildings that make up the area known as the French Market and dates back to the 1850's. The collection of buildings was formally known as the Butcher's Market and is now home to the famous Café Du Monde, the Bazaar Market, which is now the flea market, and the Cuisine Market which is the new home to Marché. All of the building run alongside Dutch Alley and showcase the charming architecture and historical significance of New Orleans.

Careful restoration was executed at Marché to bring out all of the old French Quarter charms for which the Vieux Carre is known. Hand applied old world venetian plaster was added to the venue, and once closed, and unused balconies were restored to offer all guests dramatic views of both the French Quarter and the riverfront.

Marché can accommodate reception style groups up to 300, as well as groups up to 180 for seated dinners, using both the Ballroom and the Terrace room. The Ballroom can hold a maximum of 120 guests for a seated dinner, and the Terrace room can hold a maximum of 50 guests for a seated dinner. Marché proudly offers an experienced sales staff that can cater to all of your needs to make your event a memorable success.

Marché may also be combined with the historic Dutch Alley below for cocktail receptions or to accommodate larger groups. All Dutch Alley Rentals are considered on a case by case basis.

A variety of table sizes, chiavari chairs, and ivory linens are always included with our venue. Our staff will ensure your event is customized to meet your needs and expectations – from creating a custom menu to event enhancements such as décor, beads or live entertainment – we are here to ensure the planning process is easy and seamless for our clients.

## **Event Styles**

**Reception Style Events** – traditional New Orleans reception style with food stations and limited seating. A unique and fun way to encourage your guests to mingle. Includes a variety of table sizes, chiavari chairs, and ivory linen.

**Buffet Dinners** – traditional buffet dinner with seating for all guests, includes 60” round tables, chiavari chairs, and ivory linen.

**Full Service Seated Dinners** – includes 60” round tables, chiavari chairs, and ivory linen.

## **Menus**

We invite you to take advantage of the combined years of experience of both our sales team and chefs and review the suggested menus that were carefully designed to enhance your wedding experience. Customization of the menus available upon request.

## **Venue Minimums and Rental Fees**

### **Rental Fee**

Ranges between \$1500-\$3000++ depending on the date. The rental fee does not count towards the food and beverage minimum. Additional rental fee of \$500 if event extends past 3 hours.

### **Food and Beverage Minimums \*\*\***

**Saturday** - \$16,000-\$19,000++ Food and Beverage Minimum

**Friday** - \$16,000++ Food and Beverage Minimum

**Sunday-Wednesday** \$7500++ Food and Beverage Minimum

**Thursday** - \$10,000 ++ Food and Beverage Minimum

*\*\*\* F&B Minimums may be higher during certain events or conventions. Please inquire for exact pricing.*

## **General Booking and Contracting**

- Food and beverage minimums are required.
- Lowest level food and bar package pricing is required per person for booking. All packages may be customized.
- Menu prices are subject to change until contracted.

- Menu selections are due 30 days prior to your event.
- Minimum guaranteed guest count is due (7) business days prior to your event.
- Creole Cuisine requires a 25% deposit and signed contract within two working weeks of your request. The remaining balance will be split into payments with the final balance due (7) working days prior to the event. The complete payment schedule will be listed on the contract. Overages (additional guests, beads, event extension, etc.) payable the evening of the event.
- Space only held upon request. Holds will be released if a contract is not requested within 14 days. Should another client holding second option request a contract for that date, the first option hold will be notified to confirm or release by signed contract and 50% deposit within 48 hours. If not received, space is released to second option hold.
- Once contracted and signed by client, the minimum food and beverage must be adhered to, therefore recommend contracting a realistic number of guests. We can always raise the guest count when guarantee (7 business days) is due providing it doesn't exceed the maximum space capacity.
- There is a facility rental fee of \$2500 (plus tax) and Food and beverage minimums (which are exclusive of tax and 22% service charge) that vary depending on the day. Should you not meet the food and beverage minimum, we can upgrade your cocktail package, menu or add an additional hour to the open bar or you can choose to pay the difference as a fee.

### **Décor and Vendor Information**

- All décor must be brought in by a licensed and approved vendor.
  - Exceptions to this rule are limited to the following
    - Clients may provide guest book, pens, champagne flutes, cake knife set, card box and a few photos or small personal items to be placed by Marché staff.
    - Premade, unwrapped single centerpieces per table. No centerpieces are to be made on-site unless by a licensed professional.
    - All other décor is subject to Marché management approval and a set-up fee may be charged.
    - All items must be loaded out immediately following the conclusion of the event unless given written management approval. Including all gifts, decorations and personal items.
    - Marche is not responsible for any items left behind or to be picked up at a later time.
    - No glitter, confetti or sparklers allowed.

- Event load-in may begin three hours prior to the contracted start time. Exceptions may be made on a case by case basis with written management approval.
- All vendors must coordinate load-in and load-out with Marché Management
- Any tables or chairs required outside of the amount provided by Marché for custom configurations, will require an additional rental charge.
- LED/Flameless candles only.

## **Three or Four Course Seated Dinner Options**

**Entrée price includes three courses**

### **First Course (please select one)**

**Roast Duck and Andouille Gumbo**

*LA Popcorn Rice*

**Turtle Soup**

*Sherry, Chopped Egg*

**Marche Salad**

*Baby Greens, Truffle Goat Cheese Crouton, Roasted Beets, Marche Vinaigrette*

**Arugula and Endive Salad**

*Maytag Blue Cheese, Toasted Pecans, Roasted Pear, Sherry Vinaigrette*

**Chilled Shrimp Remoulade**

*Artichoke Fritti, White Remoulade Sauce*

### **Second (4 Courses) - Optional**

**Roasted Vegetable Flatbread 5.00++**

*Herbs, Arugula and Two Cheeses*

**Fried LA Gulf Oysters 8.00++**

*White Beans, Tomato, Pancetta, Lemon Vinaigrette*

**Tuna Crudo 7.00++**

*Shaved Fennel Radish Salad, Sicilian Olive Oil, Lemon Cured Olives*

**Pork Confit Croquette 6.00++**

*Pork Glace, Roasted Garlic Mustard, Pickled Vegetables*

**Pan Fried LA Lump Crab Cake 7.00++**

*Smoked Tomato Butter Sauce, Pea & Corn Shoot Salad*

**Entrees (please select one)**

*You may select two options if entrée counts are given 7 days in advance and place cards indicating choices are provided (by the client)*

**Tenderloin of Beef \$66.00++**

*Potato Puree, Bearnaise Butter, Red Wine Glace*

**Boneless Beef Short Rib \$63.00++**

*Celery Root Potato Puree, Beef Glace, Crispy Pickled Shallots*

**Blackened Tuna Steak Frites \$62.00++**

*Mustard Shallot Emulsion, Garlic Frites*

**Paneed Veal \$66.00++**

*Crab Butter Sauce, Warm Truffle Potato and Asparagus Salad*

**Pan Roasted Gulf Fish \$58.00++**

*Roasted Corn & Market Tomatoes, Herbs, Chardonnay Shallot Butter Sauce*

**Pan Roasted Gulf Fish \$62.00++**

*Roasted Shrimp, Lemon Butter Sauce, Brabant Potatoes*

**Heritage Pork Chop \$62.00++**

*Roasted Apple & Cabbage Choucroute, Pork Glace, Sweet Fingerlings*

**Pan Roast Joyce Farm Chicken Breast \$56.00++**

*Gnocchi, Pancetta, Sage, Spinach, Fontina Fondue*

**Low Country Shrimp & Grits \$63.00++**

*LA Gulf Shrimp, Benton's Bacon, Green Onion Creamy Stone Ground Grits*

**Pan Roasted Redfish \$66.00++**

*LA Blue Crab Dressing, French Beans, Lemon Butter Sauce*

**Zucchini & Summer Squash Linguini \$52.00++ (V,VG,GF)**

*Lentil Bolognese*

**Red Quinoa with Wild Mushrooms and Asparagus \$52.00++ (V,VG,GF)**

## **Duet (all must select)**

### **Petit Filet and Gulf Shrimp \$76.00**

*Roasted Asparagus & Fingerlings, Red Wine Glace, Bordelaise Butter*

### **Seared Sea Scallop and Beef Cheek Ravioli \$74t.00++**

*Fennel Confit, Beef Glace, Porcini Butter, Celery Leaf Salad*

## **Dessert (please select one)**

### **Warm Creole Bread Pudding**

*Crème Anglaise, Amber Rum Caramel Sauce*

### **Café Au Lait Crème Brulee**

### **Flourless Chocolate Cake**

*Dark Chocolate Ganache, Crème Anglaise, Fresh Raspberries (GF)*

### **Seasonal Fruit Cheesecake**

### **Warm Bourbon Pecan Tart**

*Sea Salted Caramel Ice Cream*

## Tray Passed Hors d' oeuvres- Optional

*Priced Per Piece (minimum of 24 pieces of each)*

### Chilled

**Truffle Goat Cheese Mousse 4.00++**  
*Dried Fig & Walnut Crostini, Beets, Roasted  
Garlic Honey*

**Roasted Vegetable Crostini 4.00++**  
*Eggplant, Roast Peppers, Arugula, Whipped  
Feta*

**Prime LA Legacy Beef Carpaccio  
4.50++**  
*Garlic Crostini, Kale Caesar, Shaved Reggiano  
Parmigiano*

**Smoked Kendallbrook Salmon 4.50++**  
*Cornmeal Blini, Crème Fraiche, Caviar GF*

**Smoked Redfish Rilletes 4.75++**  
*Toasted French Bread, Mustard Pickled Red  
Onion, Shaved Radish GF/Cucumber*

**Spicy Boiled LA Gulf Shrimp 4.75++**  
*Celeriac Remoulade, English Cucumber GF*

**Roasted Tomato Crostini 4.00++**  
*Fresh Ricotta, Basil Chips*

**Yellow Fin Tuna Nicoise Tartar  
4.75++**  
*Ganfrette Potato, Caviar*

**Yellow Fin Tuna Tartar 4.00++**  
*Avocado, Ponzu, Tobikko, Won Ton Crisp*

**Duck Liver Mousse 4.50++**  
*Sauterne Gelee, Petit Toast*

**Chilled LA Lump Crab Ravigote  
4.75++**  
*Buttered Brioche, Micro Celery GF/Cucumber*

### Hot

**Artichoke Fritti 4.00++**  
*Shaved Pecorino, Lemon Aioli*

**Eggplant Frites 4.00++**  
*Shaved Pecorino, Lemon Aioli*

**LA Gulf Crab Beignets 4.50++**  
*Smoked Tomato Aioli*

**Chicken and Vegetable Won Ton  
4.50++**  
*Ginger Shoyu Dip*

**LA Gulf Crab Cakes 4.75++**  
*White Remoulade Sauce, Micro Salad*

**Pulled Duck Spring Rolls 4.50++**  
*Mandarin Mostarda*

**Crispy LA Gulf Oysters 4.75++**  
*Pickled Okra Tartar Sauce*

**\*Beef Tenderloin 4.75++**  
*Boursin Rangoon*

**Garlic Grilled LA Gulf Shrimp  
Brocheta 4.50++**  
*Smoked Paprika Aioli*

**Wild Mushroom Toast 4.50++**  
*Country Bread, Crème Fraiche, Truffle Essence,  
Thyme leaves*

## **Cocktail Packages**

prices are based on three hours

### **St. Louis**

*Bud Light, Miller Lite, Blue Moon, and Abita Amber  
Red and White House Wine*

**\$32 per person, plus 22% service charge and 10.45% tax.**

Each additional hour \$11 per person, plus 22% service charge and 10.45% tax.

### **Chartres**

*Bud Light, Miller Lite, Blue Moon, and Abita Amber  
Red and White House Wine*

*Call Liqour Brands: Absolut Vodka, Beefeater Gin, Bacardi Rum, Altos Olmeca Tequila,  
Jim Beam, and Dewar's White Label Scotch*

**\$36 per person, plus 22% service charge and 10.45% tax.**

Each additional hour \$12 per person, plus 22% service charge and 10.45% tax.

### **Royal**

*Bud Light, Miller Lite, Blue Moon, and Abita Amber  
Red and White House Wine, Sparkling Cava*

*Premium Liqour Brands: Reyka Vodka, Bombay Dry Gin, Bacardi 8 Rum,  
Milagros Tequila, Knob Creek, Maker's 46, and Chivas Regal Scotch*

**\$42 per person, plus 22% service charge and 10.45% tax.**

Each additional hour \$14 per person, plus 22% service charge and 10.45% tax.

### **Bourbon**

*Bud Light, Miller Lite, Blue Moon, and Abita Amber  
Red and White House Wine, Sparkling Cava*

*Super Premium Liqour Brands: Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila,  
Bacardi 8 Rum, Maker's Mark, Amador Chardonnay Barrel Bourbon, and Glenlivet 12yr. Scotch*

**\$46 per person, plus 22% service charge and 10.45% tax.**

*Each additional hour \$16 per person, plus 22% service charge and 10.45% tax.*

*(Service charge is subject to 10.45% tax)*