

# Marché

Thank you for considering Marché for your special day.



We can accommodate traditional New Orleans wedding receptions from 50 - 300 guests. Marché proudly offers an experienced sales staff that can cater to all of your needs to make your special day a reality.

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 buildings run alongside Dutch Alley and showcase the charming architecture and historical significance of New Orleans.

## Weddings Receptions include the following:

- Passed drinks upon arrival\*
- Wedding Suite for the couple available 1 hour prior to event start time
- Assigned attendant to assist the couple during the reception
- Customizable LED up-lighting throughout the venue
- Existing tables and chairs w/ basic Ivory linen and candle décor
- Glassware, Plate-ware, and Flatware
- Event Management and Security
- Complimentary cake cutting
- To Go Boxes of food for both sets of parents  
(not included w/ seated dinners)
- Send-off package for the happy couple w/ food and champagne (not included w/ seated dinners)

\*with the selection of the Royal bar package or higher beginning when the bar opens

## Venue Minimums and Rental Fee Guidelines

**\$3500.00** (plus tax) rental fee required for peak Saturday nights (*additional fee of \$500 if event extends past 3 hours*)  
**\$1000 - \$2500** (plus tax) rental for all other nights

## Food and Beverage Minimum Guidelines\*

(prices exclusive of 22% service charge and 10.45% tax)

- **\$19,000 – Peak Saturdays** (March-May, October- December, Citywide Conventions)
- **\$16,000 – Non-Peak Saturdays**
- **\$16,000 – Fridays** (March-May, October- December, Citywide Conventions)
- **\$7,500 – Sunday-Wednesday**
- **\$10,000 – Thursday**

Please inquire with your sales person for the specific minimum and rental fee for your desired date.

## General Booking and Contracting

- Food and beverage minimums are required and do not include tax and service charge
- 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.
- Proposals are valid for 7 days.
- Menu selections are due 30 days prior to your event.

- Minimum guaranteed guest count is due (7) business days prior to your event.
- Space only held upon request. Holds will be released if a contract is not requested within 7 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 25% 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.
- There is a facility rental fee (plus tax) and Food and beverage minimums (which are exclusive of 10.45% 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 set up by a licensed and insured event professional

- Clients may provide guest book, pens, champagne flutes, cake knife set, and card box to be placed by Marché staff.
- All décor is subject to Marché management approval.
- LED/Flameless candles only.
- All items must be loaded out immediately following the conclusion of the event. Including all gifts, decorations and personal items.
- Marché is not responsible for any items left behind or to be picked up at a later time.
- No glitter or sparklers allowed inside or in Dutch Alley. Only biodegradable confetti or other throws are allowed.
- Event load-in may begin three hours prior to the contracted start time.
- 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.
- Selfie station available for \$500, 360 Selfie Station for \$750 with required attendant for \$175





## Marché Ceremony Options

Marché is proud to offer ceremonies in the Terrace room with stunning views of the Mississippi River, downtown skyline and the French Quarter, giving you an outdoor ceremony feel without the worry of inclement weather. The Terrace room can seat up to 150 guests (not including your standing attendants) with room for ceremony musicians. With a larger guest count, there would need to be less seating to allow for standing room for the additional guests.

The Terrace room will be transformed after the ceremony to your dance floor so there will be a transition period before the Terrace room will be reopened. We have expertly designed ceremony options considering all the logistics for a seamless event, listed below.

## Ceremony Fees

### Using Marché Chairs- \$2500 (plus tax)

Guests are required to leave venue for a minimum of 30 minutes for staff to reset the Terrace room. We recommend doing a second line OR a cocktail hour in Dutch Alley. (See the Dutch Alley Info Sheet)

### Renting Chairs from

### an Outside Vendor- \$2000 (plus tax)

The Client is responsible for renting ceremony chairs from an outside vendor. The vendor is required to remove the chairs immediately following the ceremony via the stairs attached to the Terrace room. With this option, guests can go directly to the Main room to begin the reception.

Band or DJ can set up after the ceremony though we recommend at least allowing them to set up their sound equipment beforehand to allow for a shorter transition period. If the client rents a backdrop for the ceremony from an outside vendor, the band or DJ may set up prior to the ceremony. Marché is not responsible if band or DJ is not finished setting up at beginning of reception. Marché can play background music until band or DJ is ready to play.

### Optional Additions:

- Passed drinks upon arrival to the ceremony\*
- Passed drinks for the second line\*

\*with an additional 30 minutes on the bar package or sparkling wine by the bottle

### Inclement Weather:

Should there be inclement weather, tenting would be necessary in order to utilize Dutch Alley. (See Dutch Alley Info Sheet for more details) If you scheduled a second line, we can discuss logistics of a rain plan.



## Dutch Alley Rental Options

The Historical Dutch Alley is a wonderful addition to your Marché event. The space is perfect as a cocktail hour prior to entering Marché or during transition time between ceremony and reception. Rental of the alley may begin no earlier than 5pm due to the other business's entrances located in the alley.

### Rental Fees

**\$3500** (plus tax) for half of the alley, from the Artist co-op doors to the restrooms. The rental fee does not count toward the food and beverage minimum and the bar package price will be in addition to this rental fee. Availability pending French Market approval.

### Rental of Dutch Alley includes the following:

- Passed drinks upon arrival\*
- Passed hors d'oeuvres\*\*
- Marché logoed barricades blocking all entrances to Dutch Alley making the space private
- Six high boy tables with house linen and candles
- One bartender per 50 guests
- One additional security guard

\*with the selection of the Royal bar package or higher

\*\* Either included in your Reception Food Package or Priced per Piece in addition to rental fee.

### Optional Additions:

Should you decide to have any additional furniture, the client would need to rent it directly from an outside vendor. If you would like to have any food stations set up in Dutch Alley, there will be an additional set up fee of \$300 per station.



### Inclement Weather:

Should there be inclement weather, tenting would be necessary in order to utilize Dutch Alley. The client is responsible for contracting with a tent company for the event. We are unable to refund in the event Dutch Alley not be used due to inclement weather. We highly recommend that you place a hold on a tent to ensure that your event goes as planned. Ask your sales manager for tent company contact information.



# Option 1

## Imported and American Cheese

Seedless Grapes, Assorted Nuts, Thins and Flatbreads

### Baked Brie En Croute

*Seasonal Fillings may include:*

Spring /Summer – Honey Raspberry & Almond

Late Summer – Roasted Fig & Walnut

Fall – Roasted Pear and Walnut, Brandied Apple and Pecan, Spiced Cranberry and Walnut

Winter – Satsuma Jalapeño Marmalade

### Passed Hors D'oeuvres Choice of 4

#### Truffle Goat Cheese Mousse

Dried Fig & Walnut Crostini, Beets,  
Roasted Garlic Honey

#### Roasted Vegetable Crostini

Eggplant, Roasted Peppers,  
Arugula, Whipped Feta

#### Spicy Boiled LA Gulf Shrimp

Celeriac Remoulade,  
English Cucumber (Gluten-Free)

#### Hot Artichoke Fritti

Shaved Pecorino, Lemon Aioli

#### Eggplant Frites

Shaved Pecorino, Lemon Aioli

#### LA Gulf Crab Beignets

Smoked Tomato Aioli

#### Chicken and Vegetable Wonton

Ginger Shoyu Dip

#### Roasted Tomato Crostini

Fresh Ricotta, Basil Chips

### Salad Station Choice of 1

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#### Creole Caesar Salad

Garlic Crouton, Shaved Reggiano  
Parmigiano, Creole Mustard Caesar

#### Baby Iceberg Wedge

w/ Crumbled Blue Cheese, Benton's  
Bacon, Tomato, Radishes, Red  
Onion, Buttermilk Ranch Dressing

#### Hearts of Romaine and Radicchio

Tomato, Bacon Crisps, Chopped  
Egg, Garlic Croutons, Shaved  
Reggiano Parmigiano,  
Lemon Peppercorn

### Sides Choice of 1

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#### Roasted Corn Macque Choux

#### French Beans w/ Toasted Almond Butter

#### Caramelized Leek Mashed Potatoes

### Pasta Station Choice of 1

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#### Baked Pasta

w/ Tomato, Cream and Five Cheeses

#### Crawfish Or Shrimp Fusilli

Cream, Tomato and Green Onion

#### Penne Arrabiatta

w/ Shrimp or Crab

### Carving Station Choice of 1

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#### Smoked Beef Brisket

Roasted Onion Gravy, Roasted  
Garlic Mustard, Soft Rolls

#### Honey, Rosemary & Garlic Glazed Pork Loin

Roasted Apples, Pork Jus, Grain  
Mustard, Soft Rolls

#### Boudin Stuffed Pork Loin

Pork Gravy, NOLA Brown Ale  
Mustard, Chow Chow, Soft Rolls

#### Herb Roasted Turkey

Cranberry Compote, Sage Gravy,  
Soft Rolls

#### Bourbon & Cane Syrup Glazed Smoked Country Ham

Ham Hock Gravy, Stone Fruit  
Mostarda, Soft Rolls

**\$70 per person plus 22% service charge & 10.45% tax**  
service charge is subject to 10.45% tax

# Option 2

## Station Displays *Choice of 2*

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### IMPORTED AND AMERICAN CHEESES

Seedless Grapes, Assorted Nuts, Thins and Flatbreads

### BRIE TRIO

Pecan Praline, Seasonal Fruit, Wild Mushroom and Herb

### MEDITERRANEAN TABLE

A variety of sliced, cured meats and imported cheeses accompanied by assorted olives, roasted marinated vegetables, eggplant caponata, roasted garlic hummus, artisan country breads and focaccia

## Passed Hors D'oeuvres *Choice of 5*

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### Truffle Goat Cheese Mousse

Dried Fig & Walnut Crostini, Beets,  
Roasted Garlic Honey

### Roasted Vegetable Crostini

Eggplant, Roasted Peppers,  
Arugula, Whipped Feta

### Spicy Boiled LA Gulf Shrimp

Celeriac Remoulade,  
English Cucumber (Gluten-Free)

### Roasted Tomato Crostini

Fresh Ricotta, Basil Chips

### Crispy LA Gulf Oysters

Fresh Ricotta, Basil Chips

### Hot Artichoke Fritti

Shaved Pecorino, Lemon Aioli

### Eggplant Frites

Shaved Pecorino, Lemon Aioli

### LA Gulf Crab Beignets

Smoked Tomato Aioli

### Chicken and Vegetable Wonton

Ginger Shoyu Dip

### LA Gulf Crab Cakes

White Remoulade Sauce, Micro Salad

### Pulled Duck Spring Rolls

Mandarin Mostarda

### Garlic Grilled LA Gulf Shrimp Brocheta

Smoked Paprika Aioli

## Pasta Station *Choice of 1*

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### Baked Pasta

w/ Tomato, Cream  
and Five Cheeses

### Crawfish or Shrimp Fusilli

Cream, Tomato and Green Onion

### Penne Arrabiatta

w/ Shrimp or Crab

### Mezzi Tigatoni

w/ Veal Bolognese

### Orecchiete

w/ Italian Sausage and  
Broccoli Rabe

### Prime LA Legacy Beef Carpaccio

Garlic Crostini, Kale Caesar, Shaved  
Reggiano Parmigiano

### Smoked Kendallbrook Salmon

Cornmeal Blini, Crème Fraiche,  
Caviar

### GF Yellow Fin Tuna Nicoise Tartar

Gaufrette Potato, Caviar

### Yellow Fin Tuna Tartar

Avocado, Ponzu, Tobikko, Won Ton

### Duck Liver Mousse

Sauterne Gelee, Petit Toast

### Beef Tenderloin

Boursin Rangoon

## Soup Station *Choice of 1*

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### Roast Duck and Andouille Gumb

w/ LA Popcorn Rice

### Chicken and Andouille Gumbo

w/ LA Popcorn Rice

### Seafood Okra Gumbo

w/ LA Popcorn Rice

### New Orleans Turtle Soup

w/ Sherry and Chopped Egg

### SEASONAL SOUPS

Spring – Creamy Asparagus  
w/ Crème Fraiche and Blossoms

Summer – Creole Tomato & Fennel  
Fall – Butternut Shrimp Bisque  
w/ Smoked Peppitas

Winter – Parsnip and Potato Puree  
w/ Fried Leeks

## Sides *Choice of 1*

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### Roasted Corn Macque Choux

### French Beans w/ Toasted Almond Butter

### Caramelized Leek Mashed Potatoes

# Carving Station

choice of 1

## **Smoked Beef Brisket**

Roasted Onion Gravy, Roasted Garlic Mustard, Soft Rolls

## **Herb Roasted Turkey**

Cranberry Compote, Sage Gravy, Soft Rolls

## **Honey, Rosemary & Garlic Glazed Pork Loin**

Roasted Apples, Pork Jus, Grain Mustard, Soft Rolls

## **Bourbon & Cane Syrup Glazed Ham**

Ham Hock Gravy, Stone Fruit Mostarda, Soft Rolls

## **Boudin Stuffed Pork Loin**

Pork Gravy, NOLA Brown Ale Mustard, Chow Chow, Soft Rolls

## **Garlic Roast Boneless Rib of Beef**

Horseradish Cream, Beef Jus, Soft Rolls



# Marché Classics

choice of 1

**Roast Chicken & Andouille Jambalaya**

**LA Gulf Shrimp or Crawfish Etouffee**

**LA Gulf Shrimp Creole w/ LA Popcorn Rice**

**Creole Red Beans w/ LA Popcorn Rice**

**\$80 per person plus 22% service charge & 10.45% tax  
service charge is subject to 10.45% tax**

# Optional Additions

may be added to any package / pricing based per person / all prices ++

## Award Winning Specialty Action Stations

### Carved Duck Breast *14*

Foie Gras Dirty Rice, Cherry Glace, Smoked Mustard Crust, Lemon Vinaigrette

### Gulf Fish And Oyster Amandine Station *17*

Fresh Fried Oysters and Gulf Fish Topped Table Side with a choice of Creole Meunure Sauce or Amandine Sauce  
Prepared with Fresh Lemon, Butter and Toasted Almonds.

### Build Your Own Poké Bowl *13*

Sesame Tuna and Yuzu Ginger Shrimp,  
Brown or Short Grain Rice Salad with Cucumber, Avocado, Carrot,  
Jalepeno, Red Onion, Edamame, Low Sodium Soy, Sriracha, Ginger,  
Scallion Lime Sauce

### Seared Scallops And Pork Belly *16*

Parsnip Apple Fennel Puree, Brown Butter Mushroom Confit,  
White Wine and Local Seasoning

### Deluxe Louisiana Charcuterie Display *14*

Andouille, Crawfish and Alligator Sausages, Hoghead Cheese,  
Crabmeat Cheesecake, Cajun Cracklins with Pimento Cheese Spread,  
Creole Mustard, Apricot Mustard, Chow Chow, Assorted Breads and Crackers,  
Smoked Bread and Butter Pickles, Satsuma Jalapeno Marmalade

## Appetizer Stations

### Mediterranean Table *13*

A variety of sliced Cured Meats and Imported Cheeses accompanied  
by assorted Olives, Roasted Marinated Vegetables, Eggplant Caponata,  
Roasted Garlic Hummus, Artisan Country Breads and Focaccia

### Chilled LA Seafood Table *16*

Spicy Boiled Shrimp, Marinated Crab Fingers and Smoked Tuna Dip  
Served with Cocktail Sauce, Remoulade Sauce, Lemon, Tabasco,  
Horseradish, Assorted Crackers and Thins

### Cajun Charcuterie Display *9*

Grilled Andouille, Crawfish and Alligator Sausages  
accompanied by a trio of Creole Mustard dipping sauces,

### LA Gulf Oyster Bar

Fresh LA Oysters shucked to order served with Cocktail Sauce, Lemon,  
Tabasco, Horseradish and Saltines

*\$250.00 per sack (80-90 per sack) / \$175.00 shucker fee*



## Presented Items

### **New Orleans BBQ Shrimp and Stone Ground Grits 15**

**Pan Roasted Baka Frost Salmon 17**  
Smoked Mustard Crust, Lemon Vinaigrette

**Pan Roasted Gulf Fish – prepared with your choice of sauce 17**  
Smoked Tomato Butter Sauce, Pinot Gris & Chervil Butter Sauce, Champagne Butter Sauce

**Creole Bouillabaisse 15**  
LA Gulf Shrimp, Fish and Crabmeat gently stewed with Tomato, White Wine and local seasoning

**Chicken Clemenceau 14**  
Mushrooms, Peas, Brabant Potatoes, White Wine Garlic Sauce

**Rosemary Garlic Roast Chicken 14**  
Boneless Chicken, Roasted Tomatoes, Brabant Potatoes

**Creole Jambalaya 12**  
Traditional Rice dish with Grilled Chicken and Sausage simmered to a dark roux

**Red Beans and Rice 12**  
Traditional Red Beans and Andouille Sausage served with Rice

**Crawfish Etouffee 13**  
Crawfish sauteed in a brown sauce seasoned with Garlic and Cajun seasonings served with White Rice

## Carving Stations

**Onion Ash Crusted Beef Tenderloin 18**  
Horseradish Cream, Beef Glace, Brioche Rolls

**Beef Steamship Round 18**  
Madeira Mushroom Jus, Roasted Garlic Aioli,  
Brioche Rolls  
*Add \$175.00 carver fee*

## Sides 8

- **Boursin Creamed Spinach**
- **Roasted Corn Macque Choux**
- **Creamed Tuscan Kale**
- **Roasted Mediterranean Vegetables**
- **Sea Salt Roast Fingerling Potatoes**
- **Roasted Asparagus with Lemon & Shaved Reggiano**
- **Praline Sweet Potatoes**
- **French Beans with Toasted Almond Butter**
- **Caramelized Leek Mashed Potatoes**

## Dessert Stations

**Bananas Foster 10**  
Butter, Brown Sugar and Rum Flambéed Bananas  
served Over Vanilla Ice Cream

**Warm Creole Bread Pudding 8**  
Crème Anglaise, Amber Rum Caramel Sauce

**Assorted Miniature Desserts Display 10**

**Beignet and Café au Lait Station 6**

**Dessert Shooter Display 8**  
Bread Pudding and Chantilly cream  
Fresh Berries with Sabayon Sauce  
Key Lime pie with Fresh Mint  
Chocolate Mousse  
Bananas Foster Cheesecake with Caramel Drizzle

# Late Night Snacks

## Tray Passed Snacks

### Mini Muffalettas 5

Assorted Italian Cured Meats, Provolone Cheese and House Made Olive Salad

### Andouille Corndog 5

Cuts of Andouille Sausage skewered and dipping in a roasted corn batter, fried and served with a creole mustard sauce

### Panko Crusted Fried Mac & Cheese Balls 5

Dusted with Parmesan Reggiano

### Mini House-Made Pizzas 5

Margarita with fresh mozzarella, Tomatoes and Basil, Pepperoni with 2 cheeses, Roasted Vegetable with Goat Cheese

### Mini Assorted Po Boys with Frites 5

Golden Fried Shrimp, Catfish, and Roast Beef Debris served dressed with Lettuce, Tomato, Pickles, and Mayo

### Chicken and Waffles 5

Drizzled with Maple Butter

### Short Rib Sliders and Frites 5

Cuts of slow braised Beef Short Rib on a Brioche Slider Bun and Hand-Cut Fries

### Prime Rib Debris Slider and Frites 6

Prime Rib Debris on a Brioche Slider with Roasted Garlic Aioli

### Churros 4

with Chocolate Ganache and Dulce de Leche dipping sauces

### Assorted Mini Donuts 5

Assorted Cake Donuts, glazed and powdered

### Grown-up Milk & Cookies 5

House-made chocolate chip cookies served with a shot of Brandy Milk Punch

## Passed Mini Cold Coffee

### Cuban Coffee or Vietnamese Coffee 4

### Coffee and Alcohol 6 (pick one)

Kahlua, Bailey's, Amaretto, Frangelico, Peppermint Schnapps



## 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 Liqueur 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 Liqueur Brands:** Reyka Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Milagro Tequila, Knob Creek, Makers 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

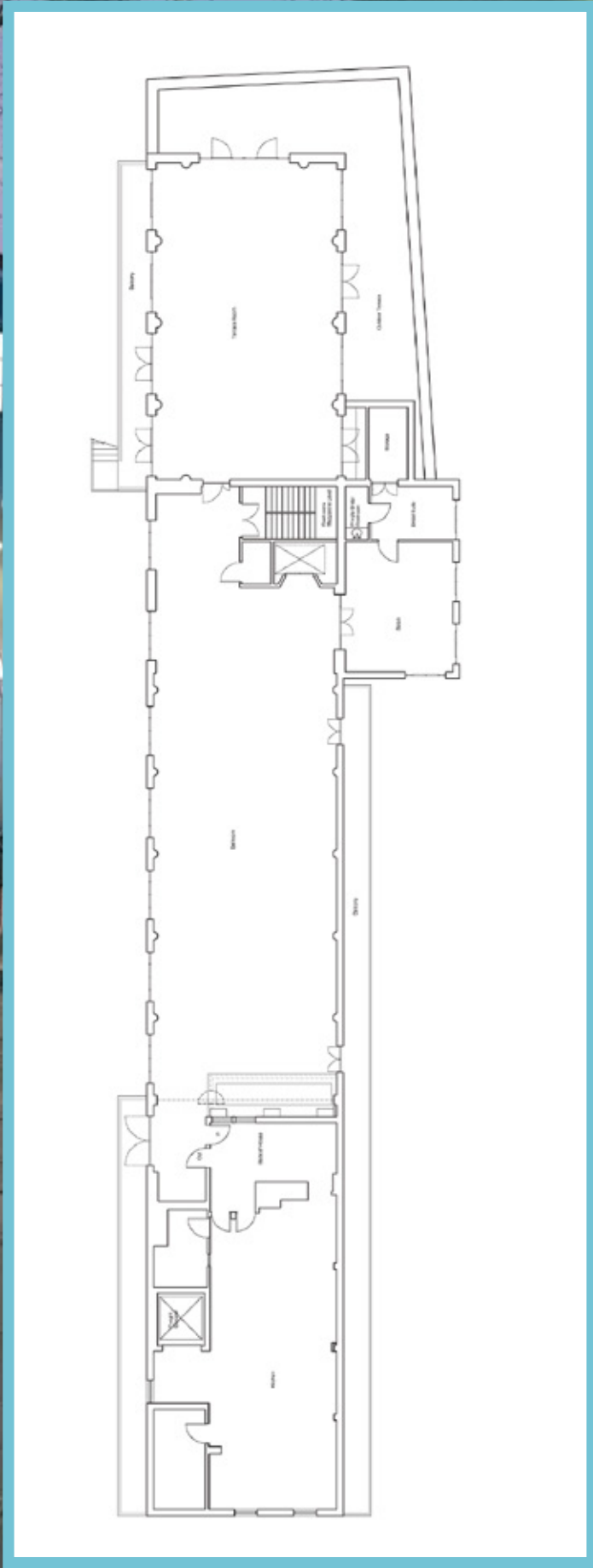
**Super Premium Liqueur Brands:** Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, Bacardi 8 Rum, Maker's Mark, Amador Chardonnay Barrel Bourbon, and Glenlivet 12yr. Scotch

*\$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.*







*Marche*