

Groups & Events
at
The Court of Two Sisters



Four unique spaces
One classic New Orleans venue



The Court of Two Sisters

613 Royal Street in the French Quarter

Wedding/Social Sales - Raven Ousley

rousley@courtoftwosisters.com | 504-522-7261 ext. 13

Corporate/Meeting/Tour Sales - Sherry Constance

sconstance@courtoftwosisters.com | 504-522-7261 ext. 24

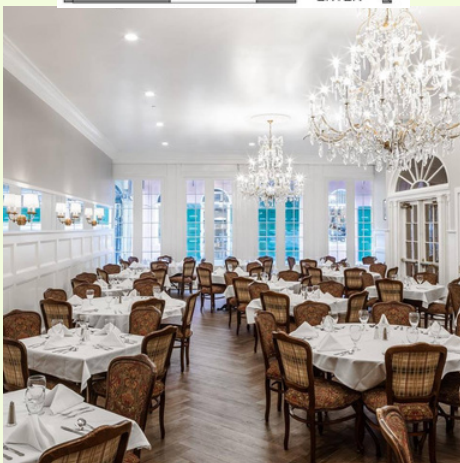
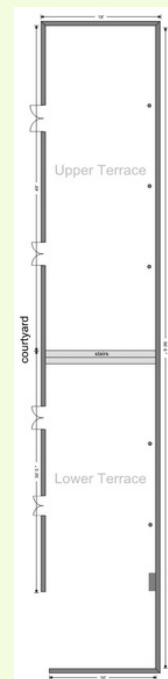
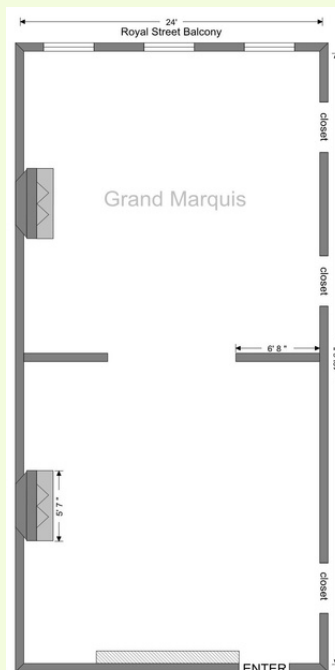
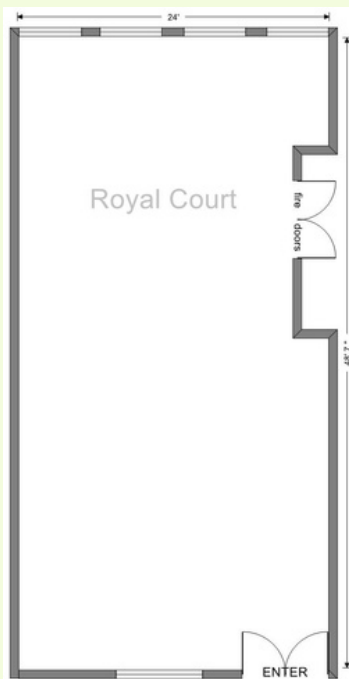


Outdoor Courtyard
Handicap Accessible
Dimensions: 55' x 62'
Capacity Seated: 240
Capacity Reception: 250

Courtyard & Terrace
Capacity Reception: 350

Entire First Floor
Capacity Reception: 600

Entire Restaurant
Capacity Reception: 700-1000
depending on weather & flow



Royal Court Dining Room
Location: First Floor
Handicap Accessible
Dimensions: 24' x 48'7"
Capacity Seated: 90
Capacity Reception: 120



Grand Marquis Ballroom
Location: Second Floor
Accessible only by staircase
Dimensions: 24' x 48'5"
Capacity Seated: 90
Capacity Reception: 120



Terrace Dining Room
Location: First Floor
Split Level/Two steps in the middle
Dimension: 18' x 96.5'
Capacity Seated: 180
Capacity Reception: 175

Full Reception Buffet

PASSED HORS D'OEUVRES

Choose FIVE of the following

Deviled Eggs
Country Pate
Tuna Tartare
Crawfish Mousse
Oyster Shooters (+3)

Roasted Red Pepper Mousse

Smoked Salmon with Cream Cheese & Capers
Corn & Shrimp Salad with Creole French Dressing
Balsamic Marinated Tomatoes & Freshwater Mozzarella
Beef Wellington
Mini Crab Cakes with Creole French Dressing
Duck en Brochette with Wild Berry Gastrique
Shrimp en Brochette with Creole French Dressing
Creole Meatballs
Turtle Soup au Sherry in Demitasse Cups
Crabmeat Lorenzo
Beggar's Purse (Goat Cheese in Phyllo Dough)
Crawfish Etouffee in Puff Pastry Cup
Deviled Eggs with Fried Oysters and Bearnaise Sauce (+3)

CARVING STATION

Choose ONE of the following
served with French buns & accompaniments

Prime Tenderloin of Beef
Pork Loin
Roasted Gulf Fish with Citrus Beurre Blanc

COLD DISPLAY STATION

Choose ONE of the following

Assorted Fruit & Cheese
Fresh Vegetable Crudit  with Buttermilk Ranch Dressing
Ice Boiled Shrimp & Marinated Crab Claws with Remoulade and Cocktail Sauces
Classic Caesar Salad (add Grilled Chicken or Shrimp to salad +5)
Brie with Honey Pecans & Raisins with Housemade Focaccia (+5)

HOT DISPLAY STATIONS

Choose FOUR of the following

Creole Red Beans & Rice
Turtle Soup (stationed)
Chicken & Andouille Sausage Jambalaya
Garlic Mashed Potatoes
Roasted Seasonal Vegetables
Candied Sweet Potatoes
Duck a l'Orange
Shrimp Etouffee with Rice
Pasta Primavera with Parmesan Cream Sauce (add chicken or seafood to pasta +5)
Louisiana Shrimp & Andouille Grits (as an action station +5)



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RECEPTION OPEN BAR PACKAGES

Beer, Wine, & Soda

Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite & Michelob Ultra, & Abita Amber
Sodas & Bottled Water

Call Brands

Jack Daniels bourbon, Seagram's VO whiskey,
Beefeaters gin, Dewar's scotch, Tito's vodka,
Bacardi Light rum, Noilly Pratt dry vermouth
Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite & Michelob Ultra
Mixers

Premium Brands

Maker's Mark bourbon, Crown Royal whiskey,
Bombay Sapphire gin, Chivas Regal scotch,
Ketel One vodka, Captain Morgan rum,
Noilly Pratt dry vermouth
Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra, & Abita Amber
Mixers

MAKE THEM SAY WOW

Oyster Bar Action Station

5 sacks of Oysters & condiments
2 Shuckers

Bananas Foster Flambe Station

\$10 per person

LATE NIGHT BITES

per 100 pieces

Boudin Balls
Mini Fried Shrimp Po-boys
Mini Cajun Meatpies
Chicken & Waffle Bites
Burger Sliders
Individually Wrapped Cookies

Buffet Dinner

Choose Two

Classic Caesar Salad (add Grilled Chicken or Shrimp to salad +5)
Turtle Soup au Sherry
Assorted Fruit & Cheese
Fresh Vegetable Crudit  with Buttermilk Ranch Dressing

Choose Two

Creole Red Beans & Rice with Andouille Sausage
Chicken & Andouille Sausage Jambalaya
Pasta Primavera with Parmesan Cream Sauce
Escargot and Mushrooms Saut ed in Garlic Butter and Herbs
Roasted Seasonal Vegetables
Garlic Mashed Potatoes
Candied Sweet Potatoes

Choose Two

Tenderloin of Beef Carving Station with French Buns & Accompaniments
Pork Loin Carving Station with French Buns & Accompaniments
Shrimp Etouff e with Rice
Louisiana Shrimp & Andouille Grits
Duck a l'Orange
Roasted Brussels Sprouts (seasonal)
Pasta with Parmesan Cream Sauce and Chicken
Louisiana Crawfish & Shrimp Pasta with Parmesan Cream Sauce

Choose One

Assorted Mini Desserts
Mardi Gras King Cake
Courtyard Bread Pudding with Whiskey Sauce
Bananas Foster Flamb  Station with House Made Vanilla Ice Cream (+5)

Add 1 hour of
passed hors d'oeuvres
before dinner

Choose 3 from the
options below

Hors d'Oeuvres Reception

PASSED HORS D'OEUVRES

Choose SIX of the following

COLD

Country Pate
Tuna Tartare
Crawfish Mousse
Oyster Shooters (+3)
Roasted Red Pepper Mousse
Smoked Salmon with Cream Cheese & Capers
Corn & Shrimp Salad with Creole French Dressing
Balsamic Marinated Tomatoes & Freshwater Mozzarella
Deviled Eggs (add Fried Oysters & Bearnaise on top +3)

HOT

Beef Wellington
Creole Meatballs
Crabmeat Lorenzo
Mini Crab Cakes with Creole French Dressing
Duck en Brochette with Wild Berry Gastrique
Shrimp en Brochette with Creole French Dressing
Turtle Soup au Sherry in Demitasse Cups
Beggar's Purse (Goat Cheese in Phyllo Dough)
Crawfish Etouffee in Puff Pastry Cup

COLD DISPLAY STATIONS

Choose TWO of the following

Assorted Fruit & Cheese
Fresh Vegetable Crudit  with Buttermilk Ranch Dressing
Ice Boiled Shrimp & Marinated Crab Claws with Remoulade and Cocktail Sauces
Brie with Honey Pecans & Raisins with Housemade Focaccia (+5)
Assorted Mini Desserts
Mardi Gras King Cake

Seated Plated Dinner

POTAGE

9-25 guests - choice of both on-site
26+ guests - choose ONE for group

TURTLE SOUP AU SHERRY

GUMBO OF THE DAY

SALADE

COURT OF TWO SISTERS DINNER SALAD

Hearts of Romaine, Grape Tomatoes, Purple Onion, Tasso, Creole French Dressing

ENTREE

9-25 guests - choice of FOUR on-site
26-35 guests - choice of THREE with advance entree counts (+\$5 for choice on-site)
36-99 guests - choice of TWO with advance entree counts (+\$5 for choice of THREE)
100+ guests - choose ONE for group

PAN ROASTED AIRLINE BREAST OF CHICKEN

Whipped New Potatoes, Roasted Shallots, Sliced Mushrooms,
Diced Andouille Sausage, Chicken au Jus

CORN FRIED LOUISIANA CATFISH

Creole Mustard Napa Slaw, Jumbo Lump Crabmeat, Cayenne Tartar Sauce

LOUISIANA SHRIMP AND GRITS

Shrimp and Andouille Sausage, Creole Meunière Reduction, Southern Grits

CHAR-BROILED TENDERLOIN OF BEEF

The whole Tenderloin is lightly charred and cooked to perfection and sliced.
Served with Marchand de Vin Sauce, New Potato Mash, and Haricots Verts.

LOUISIANA CRAWFISH AND SHRIMP PASTA

Gemelli Pasta, Crawfish Tails, Blackened Shrimp, Diced Tomatoes,
Green Onion Parmesan Cream

DUAL ENTREE: TENDERLOIN OF BEEF AND SAUTEED SHRIMP (+\$5)

Char-broiled Tenderloin of Beef sliced and served with Sautéed Louisiana Shrimp
and Worcestershires Cream. Accompanied by New Potato Mash and Asparagus.

****not available in combination with other entrees****

DESSERT

9-25 guests - choice of pecan pie and bread pudding on-site
26+ guests - choose ONE for group

PECAN PIE

COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

BRANDY INFUSED CHOCOLATE MOUSSE

BANANAS FOSTER WITH VANILLA ICE CREAM (+\$5)

A couple of flambe demonstrations will be done tableside and the
remainder will come from the kitchen.

menu includes French Bread, Coffee, and Tea



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SEATED DINNER OPEN BAR PACKAGES

Beer, Wine, & Soda

Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra, & Abita Amber
Sodas & Bottled Water
30 minute pre-dinner + 2 hours during dinner
60 minute pre-dinner + 2 hours during dinner
2 hours during seated dinner only
30 minute pre-dinner only
60 minute pre-dinner only

Call Brands

Jack Daniels bourbon, Seagram's VO whiskey,
Beefeaters gin, Dewar's scotch, Tito's vodka,
Bacardi Light rum, Noilly Pratt dry vermouth
Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite & Michelob Ultra
Mixers
30 minute pre-dinner + 2 hours during dinner
60 minute pre-dinner + 2 hours during dinner
2 hours during seated dinner only
30 minute pre-dinner only
60 minute pre-dinner only

Premium Brands

Maker's Mark bourbon, Crown Royal whiskey,
Bombay Sapphire gin, Chivas Regal scotch,
Ketel One vodka, Captain Morgan rum,
Noilly Pratt dry vermouth
Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra, & Abita Amber
Mixers
30 minute pre-dinner + 2 hours during dinner
60 minute pre-dinner + 2 hours during dinner
2 hours during seated dinner only
30 minute pre-dinner only
60 minute pre-dinner only

PRE-DINNER PASSED HORS D'OEUVRES

Crawfish Mousse
Deviled Eggs
Corn & Shrimp Salad
Mozzarella & Grape Tomatoes
Smoked Salmon with Cream Cheese
Tuna Tartare
Oyster Shooters
Shrimp with Cocktail Sauce
Crawfish Etouffée in Pastry Cup
Goat Cheese in Phyllo Dough
Creole Meatballs
Shrimp en Brochette
Jalapeno Bacon Wrapped Duck
Mini Crab Cakes
Crabmeat Lorenzo
Beef Wellington
Mini Cajun Meatpies

Seated Plated Lunch

POTAGE & SALADE

choose ONE for group

TURTLE SOUP AU SHERRY

GUMBO OF THE DAY

COURT OF TWO SISTERS DINNER SALAD

Hearts of Romaine, Grape Tomatoes, Shaved Purple Onion, Diced Tasso, Creole French Dressing

ENTREE

choose TWO for group with advance entree counts OR choose ONE for group

CHICKEN CAESAR SALAD

Classic Caesar Salad topped with Grilled Chicken

CRAB CAKE

Panko fried Creole Mustard Crab Cake with White Remoulade

HOUSE SALAD WITH SHRIMP

Hearts of Romaine, Grape Tomatoes, Shaved Purple Onion, Diced Tasso, Creole French Dressing, Gulf Shrimp

PAN ROASTED AIRLINE BREAST OF CHICKEN

Whipped New Potatoes, Roasted Shallots, Sliced Mushrooms, Diced Andouille Sausage, Chicken au Jus

LOUISIANA SHRIMP AND GRITS

Shrimp and Andouille Sausage, Creole Meunière Reduction, Southern Grits

DESSERT

choose ONE for group

PECAN PIE

COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

BRANDY INFUSED CHOCOLATE MOUSSE

BANANAS FOSTER WITH VANILLA ICE CREAM (+\$5)

A couple of flambe demonstrations will be done tableside and the remainder will come from the kitchen.

Coffee & Tea included

Add 2 hours of
unlimited
Mimosas and
Bloody Marys

Available
Monday - Friday
for 25 guests
or more in the
Grand Marquis
private room
on the second floor.

Seated Plated Breakfast

ENTREE

choose TWO for group with advance entree counts OR choose ONE for group

SEAFOOD ORLEANS OMELETTE

Domestic Shrimp and Crabmeat Dressing

CLASSIC AMERICAN BREAKFAST

Scrambled Eggs, Bacon, Corn Grits, Hash Browns

LOUISIANA SHRIMP AND GRITS (+\$5)

Shrimp and Andouille Sausage, Creole Meunière Reduction, Southern Grits

DESSERT

choose ONE for group

COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

ASSORTED FRESH FRUIT

Jazz up your
breakfast or lunch
with a live jazz trio

\$450 for 2 hours