



The ELMS MANSION
NEW ORLEANS

3029 St. Charles Ave. / New Orleans, LA 70115 (504) 895-9200 Fax (504) 899-3231
www.elmsmansion.com info@elmsmansion.com

Corporate Seated Dinner Packages Include the Following

(Guest Minimum is 50, Saturday Evening Guest Minimum is 80
Special Rates and Minimums Apply for the Month of December & Holidays)

- ◆ An Event Coordinator to Assist with Entertainment & Rental Items
- ◆ 45 Minute Cocktail Reception with Premium Open Bar
*Cabernet & Chardonnay, Stoli, Crown Royal,
Jack Daniels, Bacardi Silver, Beefeater, Dewar's*
- ◆ Hand-Passed Hors d'oeuvres during Cocktail Hour
- ◆ Exclusive use of the Mansion and the Gardens During Your Event
- ◆ Use of Existing Furniture Glassware and Flatware

Rental and Optional Charges

Mansion Rental	\$3,900.00
Super Premium Bar Upgrade	\$8.50
<i>(Cabernet & Chardonnay, Champagne, Abita Draft Beer, Grey Goose Vodka, Crown Royal, Jack Daniels, Bombay Sapphire Gin, Mount Gay Rum, Maker's Mark, Chivas Regal Scotch)</i>	
Champagne	\$3.50
Abita Draught Beer	\$3.25
NOLA (Locally Brewed) Draught Beer	\$3.75
Imported Draught Beer	\$ 2.50
Additional Bar & Bartender	\$175.00
Tents, specialty linens, and florals available at additional charge	

20% Service Charge and 10% Sales Tax on Food, Beverage and Rented Equipment
All Prices Subject to Change

11/28/17

The Elms Mansion Dinner Menus

Dinner Menu

Choice of Soup or Appetizer

Baby Eggplant Pirogue
Roasted Peppers and Feta

Mushroom Marsala Bruschetta
With 9 Grain Crostinis

Vive's Stuffed Cucumber
Topped with a Macque Choux Creamy Relish

Crawfish Corn & Potato Bisque

Oyster Rockefeller Bisque

Smothered Artichoke Soup

Okra Seafood Gumbo
The Secret's in the Roux

House Salad

Entrées

(Choose One)

Louisiana Crab Cakes
*With Piquante Butter Sauce,
Pickled Sweet Pepper & Okra Relish*

Seafood Stuffed Shrimp
Drizzled with Meunière Sauce

Fresh Gulf Pecan Crusted Fish
Dusted with Fresh Herbs and Citrus Butter

Salmon Rockefeller
*Baked Atlantic Salmon
Over a Bed of Oyster Rockefeller*

Tasso and Cornbread Stuffed Quail
With Chambord and Fig Glaze

Eggplant Napoleon
Topped with a Sambuca Sauce

Poulette Tarragon
*Boneless Breast of Chicken in a Dijon
Tarragon Sauce and Chardonnay Reduction*

Grilled Beef Mignon
*Port Wine Demiglace, Roquefort Cheese &
Shallot Ring*

All Entrées served with
Chef's Selection of Vegetables and Starch

Choice of Dessert

Southern Pecan Pie

Almond Cornmeal Cake
With Praline Sauce and Chantilly Cream

Mama Jenny's Bread Pudding

Louisiana Praline &
Cream Cheese Cake

\$94.50

(We will be happy to customize these menus to suit your needs)
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11/28/17

Premier Dinner Menu

Soup

Crawfish & Corn Bisque
*Fresh Louisiana Crawfish and Roasted Corn
in a Rich Creamy Broth*

Salad

*Assorted greens with Tabasco Sugar
Roasted Walnuts, Pears, Gorgonzola, Croutons and
Drizzled with a Caramelized Basil Dressing*

Dual Entrée:

Sweet Potato Crab Cakes
topped with Cinnamon-Spiced Butter Pecans

And

Petite Grilled Beef Filet
with a Brandied Peppercorn Sauce and Shallot Rings

Chef's Selection of Vegetables

Ciabatta Rolls

Dessert

Bananas Foster
*Flamed Bananas
Poured over White Chocolate-covered
Vanilla Ice Cream Pyramids*

\$112.00

Custom Gourmet Dinner Menu

45 Minute Super Premium Bar

Prior to Dinner

*Cabernet & Chardonnay, Champagne, Abita Draft Beer, Grey Goose Vodka,
Crown Royal, Jack Daniels, Bombay Sapphire Gin, Mount Gay Rum,
Maker's Mark, Chivas Regal Scotch*

Soup

Smothered Artichoke Soup
*prepared in the style of a New Orleans
Stuffed Artichoke with an Absinthe infusion
dressed with artichoke leaves*

Salad

Crawfish, Corn & Potato Cakes
*over a bed of Spring Mix Greens
Garnished with Fried Crawfish Tails and
topped with a Creole Remoulade*

Sorbet

Dual Entrée

Filet Mignon Marchand de Vin
*topped with caramelized Onions and
Portobello mushrooms with a
Stilton & Brie Chapeau*

And

Panéed Pecan Crusted Flounder
*with Crab & Sweet Potato Cream
Accompanied with
Sun Dried Creole Tomato stuffed with
Corn Maque Choux Timbale
Petit Pain Baguettes*

Dessert

Bananas Foster
*Flamed Bananas
Poured over White Chocolate-covered
Vanilla Ice Cream Pyramids*

After Dinner Cordials

\$135.00

The Elms Mansion

Policies and Procedures

Rental Items

Clients that contract directly through The Elms, must obtain all rentals such as linens, tables, etc. through The Elms. All tents and lighting must be obtained through The Elms.

Tentative Hold

The Elms will tentatively hold a select date of your choice for 7 days without a deposit or signed agreement. After 7 days, the tentative hold expires unless other arrangements have been made.

Guest Conduct

Smoking is only allowed outside. The gates are open for guest arrival 30 minutes prior to the start of the event.

Food and Beverage

The Elms Mansion does not permit outside food or beverages. Any leftover food or beverage is not permitted to leave the premises.

Vendor Conduct

Vendors will have access to the facility (2) hours before the event start time unless other arrangements have been made. Vendors are not permitted to attach anything to any surface inside or outside without first receiving authorization from the manager. Decorating of the staircase in the mansion is not permitted. Load in/out is through the 8th Street gate. Vendors should not park in front of the mansion. Please coordinate all decorations with The Elms Event Manager.

We strongly recommend a band of 5 or fewer members in the mansion. Due to our neighborhood noise ordinance, amplified music is not allowed outside after 10pm. The decibel level may not exceed 75 db. Music inside the mansion is permitted until the end of the event.

Miscellaneous

Only flameless candles are permitted inside The Elms. If candles are used outside, they must contain an appropriate holder to avoid either dripping or being blown out by the wind.

The Elms has the right to host multiple events in one day but will not schedule two events at the same time. Two hours are generally scheduled between events. When multiple events are held on the same day, it is possible that lighting and/or a tent may be erected for the entire day.

Overtime is \$950 per hour plus \$15 per person++ (20% service charge; 10% sales tax). This amount covers the open bar plus staff overtime.



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Corporate Reception Packages Include the Following

(Guest Minimum is 100, Saturday Evening Guest Minimum is 150)
Special Rates and Minimums May Apply for Holiday and Special Events

- ◆ Three Hour Reception
- ◆ Hosted Open Bar
- ◆ Exclusive use of the Mansion and the Gardens During Your Event
- ◆ Tables, Chairs, Linens, Glassware, Flatware & Station Setup
- ◆ An Event Specialist to Help Coordinate Your Event
- ◆ Wait Staff in Formal Attire
- ◆ Security Officer On Duty During Event

Rental and Optional Charges

Mansion Rental	\$3,900.00
Super Premium Bar Upgrade	\$8.00
Abita Draught Beer	\$3.25
NOLA (locally brewed) Draught Beer	\$3.75
Champagne	\$3.50
Additional Bar & Bartender	\$175.00
Tents and specialty linen available	Upon Request

***All tents and rental items must be booked through The Elms Mansion**

20% Service Charge and 10% Sales Tax on Food, Beverage and Rented Equipment
All Prices Subject to Change

The Elms Mansion Catering Packages

Premier Corporate Package

Butler Passed Hors d' oeuvres

*Unlimited Hand-Served for first 2 hours
(Choose 4 items)*

*Oysters Rockefeller
Artichoke Roma
Crawfish Madeira in Pastry Pirogue
Chicken Clemenceaux
Spanakopita*

*Pecan Fromage
Roasted Eggplant and Feta Pie
Broccoli and Mushrooms in Pastry
Cheese Crisps with Chile Lime Sauce
Alligator and Andouille Sausage*

Miniature Muffalettas and Petite Sandwiches

Pasta Station

*Creole Crawfish and Corn, Tossed in Penne Pasta
Accompanied by Garlic Crostinis*

Carving Station

*Choice of Garlic Infused Round of Beef and Grain Mustard, served with assorted rolls or Roasted Turkey with
Cranberry – Orange Relish*

The Chef's Table

*A Bountiful Display of Imported and Domestic Cheeses Garnished with Whole and Sliced Fresh Fruit /
Vegetable Crudit  and a Variety of Dips / Baked Havarti Wrapped in Pastry Dough and Topped with Praline
Sauce and Almonds / Hummus with Pita Bread Triangles / Banana Nut Bread / Assortment of Specialty Breads,
Crackers and Spreads*

Premium Bar

*Three Hours of Unlimited Bar, Bartender Included
(White & Red Wine, Stoli, Crown Royal, Jack Daniels,
Bacardi Silver, Beefeater, Dewar's)
Abita Draught Beer*

Crowning Touch Dessert Station

*Bananas Foster
With White Chocolate Dipped Ice Cream,
French Pastries,
Freshly Brewed Coffee*

Premier Corporate Package

\$79.50 ++pp

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Garden District Grand Package

Includes everything in the Premier package with the following additions and / or upgrades:

- **Super Premium Bar Upgrade**
(Cabernet & Chardonnay, Champagne, Abita Draft Beer, Grey Goose Vodka, Crown Royal, Jack Daniels, Bombay Sapphire Gin, Mount Gay Rum, Maker's Mark, Chivas Regal Scotch)
- Upgraded additions to **Hand-Passed Hors d'oeuvres**
- Upgrade Pasta Station to **Creole Crab & Shrimp w/ Cream Sauce**, *tossed in Penne Pasta accompanied by Garlic Crostinis*
- Upgrade Carving Station to **Herb Crusted Beef Tenderloin**, *Served with Horseradish Cream, Dijon Mustard and assorted miniature rolls*
- Add Fresh **Salmon Brûlée Presentation** - *Side of Salmon, Rubbed with Garden Herbs and Finished with a Caramelized Sugarcane Brûlée.*
- Add **Crab Cakes** – *Hand-passed Crab Cakes with Remoulade Sauce*

Garden District Grand Package

\$95.50 ++pp

Additional Menu Specialties

Hand Passed Options

Smoked Salmon

On Rye/Pumpernickel

\$2.00 ++pp

Crab Cakes

With Remoulade Sauce

\$4.25++pp

Shrimp n' Grits

A New Orleans' Favorite

\$4.75++pp

Shrimp Sardou

*Creamed Spinach and Artichoke served
in a champagne glass and garnished
with Fried Shrimp*

\$5.00++pp

Fried Oysters

*Cornmeal battered
and deep fried*

\$2.50++pp

Fried Green Tomatoes

With Roasted Pepper and Parmesan

\$2.00++pp

Carving Stations *

Served with Miniature Rolls and Appropriate Condiments

Herb Crusted Beef Tenderloin

Horseradish Cream Dijon Mustard

\$10.50 ++pp

(Upgrade \$7.00 ++pp)

Cochon du Lait

Smoked Pork Shoulder

With Sweet Potato Pone -

Accompanied by Cajun Sauces

\$9.75 ++pp

Garlic Infused Round of Beef

With Grain Mustard Horseradish

Cream

\$4.50 ++pp

Rosemary Roasted Pork Loin

\$5.50 ++pp

Roasted Turkey

With Cranberry Relish

\$4.50 ++pp

Soup Stations *

Maw Maw's Gumbo

Seafood or Chicken & Andouille

\$5.50 ++pp

Turtle Soup

With Sherry and Chopped Hard Boiled Egg

\$6.00 ++pp

Mansion Specialties *

Bayou's Best

*Alligator & Andouille Sausage with Sautéed Onions &
Peppers, Eggplant & Shrimp Ya-Ya,*

Crabmeat Ravigote,

Creole Jambalaya

\$13.50 ++pp

Crab Cake Station

*Freshly Prepared Crab Cakes, Presented Atop a Bed of
Glass Noodles – Accompanied by Creole Remoulade*

and a Thai Curry Sauce

\$8.75 ++pp

Salmon Brûlée Presentation

Fresh Side of Salmon Covered With a Caramelized

Sugarcane Sauce

\$375.00 ++per presentation

Smoked Salmon Presentation

Two Sides of Sliced Smoked Salmon – Accompanied by

Capers, Red Onions, Cream Cheese,

Rye & Pumpnickel

\$395.00 ++per presentation

Taste of New Orleans

*Creole Red Beans & Rice, Crawfish Etouffee, Chicken &
Andouille Gumbo*

served with traditional Po-Boy Bread

\$10.50 ++pp

Raw Bar

Fresh Louisiana Oysters, Boiled Shrimp (Unpeeled),

Served With Cocktail and Remoulade Sauce

\$11.50 ++pp

*Culinary Attendant Fee may apply

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Wine List

Champagne and Sparkling Wine

Veuve Cliquot	80.00
Perrier Jouet Grand Brut	77.00
Tattinger Brut "La Francaise"	75.00
Roederer Estate, Brut NV	65.00
Schramsberg Blanc de Blanc	60.00
Chandon Rose	48.00
Adriano Adami, Prosecco Brut Treviso	32.50
Francois Montand Blanc de Blanc	32.00

Chardonnay

Far Niente, Napa Valley	85.00
Chalk Hill Estate, Sonoma	81.00
Cakebread, Napa	75.00
Silverado, Napa	69.50
Clos Pegase Mitsuka Vineyard, California	66.50
Louis Latour, Pouilly Fuisse Burgundy	60.00
Rombauer, Carneros	58.00
Bruno Colin Bourgogne	58.00
Stoller Estate, Dundee Hills	48.00
Saintsbury, Carneros	48.00
Aviary, Napa	43.00

Other Whites

Conundrum, Napa	49.00
Provenance Sauvignon Blanc, Rutherford	45.00
Mara "Whitegrass", Sauvignon Blanc, Sonoma	42.50
Benton Lane Pinot Gris, Willamette Valley	40.00
Swanson, Pinot Grigio Napa Valley	39.00

Merlot

Reynolds Family	75.00
Hall Vineyard, Napa	62.50
Provenance Merlot, Rutherford	60.00
Ferrari-Carano, Healdsburg, CA	49.00

Pinot Noir

Domaine Sere, Yamhill Cuvee Willamette Valley	69.50
Domaine Drouhin, Oregon	65.00
Patz & Hall, Sonoma Coast	58.00
Stoller Family Estate Reserve	56.00
Saintsbury, Carneros	49.00
Bel Crème de Lys	25.00

Cabernet Sauvignon

Caymus, Napa	95.00
Cakebread, Napa	87.00
Grgich Hills, Napa Valley	87.00
Chalk Hill, Red Estates, Sonoma	82.00
Reynolds Family, Cabernet	80.00
Chateau Montelena, Napa	79.00
Ramey, Wine Cellars, Napa	78.00
Rombauer, Carneros	77.00
Mauritson Cabernet Sauvignon, Sonoma	60.00
Chappellet, Mountain Cuvee "Cervantes" Napa	56.00
Bennett Napa Cabernet	55.00
Rutherford Ranch	52.00
J Lohr Cabernet Hilltop Vineyard	49.50
Franciscan, St. Helena	48.00
Edge, Alexander Valley	48.00
Educated Guess, Napa	47.50
Brady, Paso Robles	40.00
Revelry, Columbia Valley	39.50
Uppercut, North Coast	39.50

Other Reds

Chimney Rock "Elevage"	117.00
Trinchero Forte, Napa	84.50
Franciscan Magnificat, Oakville	75.00
Conundrum Red, Napa	55.00
Chandon Pinot Meunier, Napa	50.00
Northstar Stella Maris Bordeaux Blend, Washington State	48.00
Ridge, Three Valleys Zinfandel, Sonoma	48.00
Bogle Phantom, Napa	46.00
Brady Paso Robles, Petite Sirah	39.00

(Wines subject to availability and pricing)