French Quarter Weddings

for 40-80 guests

Court of Two Sisters has teamed up with some of the best French Quarter vendors to offer a package for an iconic New Orleans wedding. Begin with an intimate ceremony in the tropical courtyard of the New Orleans Pharmacy Museum followed by an unforgettable second line hosted by Kinfolk Brass Band that will lead you to the historic Court of Two Sisters for a classic New Orleans style reception.

Everything you need in one convenient package. Contact us today to check availability!







Chemony PHARMACY MUSEUM

PHARMACY MUSEUM

1-hour venue rental for ceremony
Access to the courtyard and the
museum's first floor of exhibits
1 museum staff to oversee exhibits
and welcome guests
30-minute ceremony rehearsal
Folding chairs in rows with aisle
(black, white, or wooden)

Ceremony music, officiant, and additional décor are not included.

Second Line

KINFOLK BRASS BAND

5-6 piece brass band 20-30 minute second-line performance Route planning and permitting Police escorts and fees

Optional add-ons Grand Marshall available for \$200 Mardi Gras Indian available for \$250 Pedi-cab available for \$100 Rental of 2 parasols for \$100 Reception

COURT OF TWO SISTERS

3-hour private use of the
Grand Marquis Ballroom & Balcony
Cocktail hour with
passed hors d'oeuvres
2-hour premium buffet
Full unlimited call brand bar
Tables, chairs, white or black linens,
silverware & glassware
Staffing service fees & taxes

Cakes, florals, and entertainment are not included.

Total package price for up to 40 guests \$9,500 Monday - Friday | \$10,000 Saturday & Sunday \$140 for each additional guest Prices include all taxes and service fees



CHOOSE FIVE PASSED HORS D'OEUVRES

Deviled Eggs Country Pate Tuna Tartare

Crawfish Mousse

Roasted Red Pepper Mousse

Smoked Salmon with Cream Cheese & Capers

Corn & Shrimp Salad with Creole French Dressing

Balsamic Marinated Tomatoes & Freshwater Mozzarella

Mini Beef Wellington

Crescent City Alligator & Pork Sausage with Creole Mustard Jalapeno Bacon Wrapped Duck 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

Fried Catfish Bites with House Tartar Sauce

CARVING STATION

Prime Tenderloin of Beef with French buns & accompaniments

CHOOSE SIX DISPLAY STATIONS

Assorted Fruit & Cheese

Fresh Vegetable Crudité with Buttermilk Ranch Dressing Cocktail Shrimp & Marinated Crab Claws with Remoulade and Cocktail Sauces

Classic Caesar Salad

Creole Red Beans & Rice

Corn Maque Choux

Chicken & Andouille Sausage Jambalaya

Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Candied Sweet Potatoes

Duck a l'Orange

Shrimp Etouffee with Rice

Lemon Pepper Fish

Pasta Primavera with Parmesan Cream Sauce (add chicken or seafood to pasta +5)

Louisiana Shrimp & Andouille Grits

Courtyard Bread Pudding with Whiskey Sauce

OPEN CALL BRAND BAR

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, & Champagne
Miller Lite & Michelob Ultra
Mixers