



LET'S GET FUNKTIONAL

2022 BANQUET MENU



BANQUETS

Here at Virgin Hotels New Orleans we are dishing out everything you need to throw the perfect party, no matter the size of your group. We've laid the groundwork and have a few suggestions – so try our chef coat on for size, the choice is yours.

If customization is your thing, just let us know and we are happy to accommodate accordingly. Keep in mind we have a sales tax of 10.20% and gratuity of 24%.

Enjoy!

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BREAKFAST BUFFETS

All of our Breakfast Buffets are served with orange juice,
freshly brewed regular and decaffeinated coffee and a selection of teas.

Requires a minimum of 25 guests. Maximum duration of 90 minutes.

An additional \$5 will be added to the per person menu price for groups smaller than 25 guests.

EARLY RISERS

Fruit and Mint Salad

Fresh Croissants

Chef's Selection of Seasonal Muffins

Butter, Whipped Cream Cheese and Assorted
Jams

Greek Yogurt Parfaits,
House-Made Granola, Seasonal Berries

30

LEVEL UP

Seasonal Fruit

Fresh Croissants

Chef's Selection of Seasonal Muffins

Butter, Whipped Cream Cheese and Assorted
Jams

Greek Yogurt Parfaits,
House-Made Granola, Seasonal Berries

Scrambled Eggs

Hickory Bacon

Pork Sausage

Herb Roasted Red Potatoes

42

ALL VIRGIN

Fruit and Mint Salad

Fresh Croissants

Chef's Selection of Seasonal Muffins

Butter, Whipped Cream Cheese, and Assorted
Jams

Greek Yogurt Parfaits,
House-Made Granola, Seasonal Berries

Overnight Oats, Toasted Coconut, Local Honey

34

GIDDY UP BREAKFAST

Seasonal Fruit

Fresh Croissants

Chef's Selection of Seasonal Muffins

Butter, Whipped Cream Cheese and Assorted
Jams

Greek Yogurt Parfaits,
House-Made Granola, Seasonal Berries

Scrambled Eggs

Country Ham

Buttermilk Fried Chicken

Stone Ground Grits

Buttermilk Biscuits & Gravy

45

BUFFET ADD-ONS

All Buffet Add-ons are meant to be combined with a breakfast buffet.
Requires a minimum of 5 per type selected. Maximum duration of 90 minutes.

BETWEEN THE BUNS

EGG SANDWICH Fried egg, Hickory bacon, White cheddar, Smoked pepper aioli
Served on croissant

BREAKFAST BISCUIT Scrambled egg, Country ham, American cheese
Served on biscuit

BREAKFAST BURRITO Scrambled egg, Chorizo, Avocado, Cheddar, Smoked pepper aioli, served on Flour Tortilla

SWEET POTATO BURRITO Cumin roasted sweet potato, Wilted spinach, Red onion, Crema
Served on Spinach Tortilla

7 EACH



CHEF ATTENDED BREAKFAST STATIONS

Requires a minimum of 25 guests and are subject to a \$175 chef attendant fee per each station based on a maximum duration of 90 minutes.

An additional \$5 will be added to the per person menu price for groups smaller than 25 guests.

LOX & BAGEL STATION

Smoked Salmon

Assorted Bagels, Cream Cheese, Butter,
Sliced Cucumber, Tomato, Capers, Sliced Red Onion

18

OMELETS

Farm Eggs With Everything You Need to Make It Delicious

18

WAFFLES / PANCAKES

Belgian Waffles, Chocolate Chips, Whipped Cream, Nutella, Maple, and Cane Syrup
Powdered Sugar, Warm Butter, Seasonal Berry Compote

14



T W E A K S

Regular and Decaffeinated Coffee

105 | Gallon

Iced or Hot Tea

85 | Gallon

Orange, Cranberry, Grapefruit Juice

65 | Gallon

Acqua Panna & San Pellegrino

5

Assorted Coca-Cola Soft Drinks

5

Cold Brew Coffee

10 | Per Bottle

Red Bull Regular and Sugar Free

6

Beverage Packages

Full Day | 4-8 hrs

36

Half Day | 0-4 hrs

20

Coffee, Tea, Soft Drinks, Sparkling and Still
Bottled Waters

Overnight Oats | **4**

Sliced Fresh Fruit | **6**

House-Made Buttermilk Biscuits,
Country Sausage Gravy

72 | Dozen

Hickory Bacon or Breakfast Sausage

6

Herbed Breakfast Potatoes

4

By the Dozen **60**

Cookies

Brownies

Rice Crispy Treats

Scones

Muffins

Individual Greek Yogurt Parfaits,
House-Made Granola, Berries

8

Assorted Breakfast Pastries

72 | Dozen

Fruit & Mint Salad | **6**

Individual Trail Mix | **5**

Granola Bars | **5**

Whole Fruit | **5**



IN BETWEENERS

Includes a maximum duration of 45 minutes continuous service.

All package breaks must be ordered based on the full guarantee.

An additional \$5 will be added to the per person menu price for groups smaller than 25 guests.

HEALTHY DOSE

Fresh Handheld Fruits

Trail Mix - Assorted Nuts & Crunches

House-made Granola, Dried Fruits

Chocolate Chips, Yogurt Smoothies

22

AFTERNOON TEA

Tea Sandwiches to include - Curry Chicken

Cucumber Cream, Pimento Cheese

Smoked Trout

Assorted Scones & Pastries

Selected Tea Assortment & Cucumber Water

24

TREAT YO'SELF

Freshly Baked Cookies &

Brownies

Assorted Macaroons

Chilled Cow & Almond Milk

Hot Chocolate

18

CHIPS + DIPS

Tortilla Chips

Pita Chips

Smashed Avocado

Pico de Gallo

Hummus

Tatziki

17



LUNCH BUFFETS

All of our Lunch Buffets are served with ice water, freshly brewed coffee and a selection of teas. Requires a minimum of 25 guests. Maximum duration of 90 minutes. An additional \$5 will be added to the per person menu price for groups smaller than 25 guests.

TACO TUESDAY

CHICKEN LIME HOMINY SOUP

Tortilla, Cilantro Cream

ROASTED CORN & BLACK BEAN SALAD

Black Beans, Corn, Tomato

BYO TACO

Adobo Braised Chicken

Pork Shoulder Carnitas

Roasted Sweet Potatoes & Poblano Chili

Fire Grilled Roasted Veggies

Fresh Flour & Corn Tortillas

Spanish Rice

Sour Cream, Pico,

Smashed Avocado, Cotija Cheese

CHURRO FRITTERS

48

Add Empanadas | 9 pp



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BBQ

CREOLE MUSTARD POTATO SALAD

Chives, paprika salad

SOUTHERN STYLE COLE SLAW

SMOKED PORK SHOULDER

Molasses BBQ Sauce

BBQ CHICKEN

Alabama white BBQ sauce

BRAISED COLLARD GREENS

Bacon, brown sugar

MOLASSES GLAZED SWEET POTATOES

PECAN STREUSEL BREAD PUDDING

BANANA PUDDING

48

Add Baked Beans | 9 pp



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MICRO DELI

LITTLE GEM LETTUCES

Cucumber, Radishes, Crispy Quinoa, Sunflower Seeds, Lemony Yogurt Dressing

ROASTED BROCCOLI SALAD

Bacon, Egg, Parmesan

SMOKED SALMON

Basil Aioli, Shaved Red Onion

PRE-MADE + HALVED ASSORTED SAMMIES

Turkey, Ham, Tuna Salad

POTATO SALAD

BAGGED CHIPS

ASSORTED COOKIES

42



LUNCH BUFFETS

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NOLA FAVES

CHOPPED SALAD

Fried chickpeas, seasonal vegetables
Red wine vinegar

CORN MACQUE CHOUX

Tomatoes, peppers

CHICKEN & SAUSAGE GUMBO

Louisiana long grain rice

CATFISH & SHRIMP COURTBOUILLON

BRAISED BEEF DEBRIS

STONE GROUND GRITS

STEWED EGGPLANT & MIRLITON

LOUISIANA RICE PUDDING

Cane syrup, pistachios

70

Add Shrimp | **12 pp**



HORS D'OEUVRES

All items require a minimum order of 25 pieces per item.
Hors d'oeuvres will be set on a station unless requested to be tray passed.
All Hors d'oeuvres are \$7 a piece.

H O T

ROASTED GULF OYSTERS

Nduja Butter, Breadcrumbs

GRILLED SHRIMP SKEWERS

Charred Scallion Remoulade

GRILLED CHICKEN SKEWERS

Charred Scallion Remoulade

GRANA STUFFED MUSHROOMS

MERQUEZ MEATBALLS

Romesco

CONFIT PORK BELLY

Green Tomato Relish

HARISSA GLAZED SWEET POTATOES

Peanut Crumble, Creme Fraiche

BLACK EYE PEA FRITTERS

Spiced Tomato Chutney

BRAISED BEEF SHORT RIBS

Horseradish Aioli, Crispy Shallots

C O L D

CURRY CHICKEN SALAD BITES

Brioche

SMOKED GULF FISH TOASTS

Fennel and Celery Mostarda

WHIPPED RICOTTA FLATBREAD

Preserved Mushrooms

GRILLED SEASONAL FRUIT SKEWERS

Tajin, Lime Aioli

SMASHED AVOCADO TOASTIES

Toasted Pepitas, Butternut Squash Conserva

ROASTED EGGPLANT CAPONATA

Currants, Feta, Crostini

PORK RILLETTES

Pickled Mustard Seeds, Apple Butter

GOAT CHEESE STUFFED PEPPADEW

Serrano



RECEPTION STATIONS

An additional \$5 will be added to the per person menu price for groups smaller than 25 guests.
A \$175 chef attendant fee is required per action station based on a maximum of 90 minutes.

FANCY CHEESE + CHARCUTERIE

Chef's selection of cured meats, sausages,
salamis, artisanal & domestic cheese selection
House mustard, jams, olives, pickles, almonds,
accoutrements, crostini

28

CHIPS + DIPS

Tortilla Chips, Pita Chips
Smashed Avocados, Pico de Gallo,
Hummus, Tzatziki

17

TACO EVERY DAY

Pork Shoulder Carnitas
Adobo Braised Chicken
Corn & Flour Tortillas
Salsa Verde, Pico, Cotija,
Smashed Avocado, Sour Cream
Assorted Hot Sauces

25

GULF BOUNTY

Raw Oysters, Boiled Shrimp, Smoked Trout Dip
Crackers, House Crafted Cocktail Sauce,
Champagne Mignonette, Butter, Green Onion
Remoulade, Lemon, Hot Sauce

35

AGED WHITE CHEDDAR CHEESE MACARONI BAR

Braised shortrib, Chorizo
Andouille Mac
Toppings to Include: caramelized onions,
crispy bacon, roasted mushrooms
Herb roasted Bread Crumbs

24

CRUDITÉ

Selection of local and seasonal vegetables
Herbed yogurt dip, green goddess

24

RECEPTION STATIONS

An additional \$5 will be added to the per person menu price for groups smaller than 25 guests.
A \$175 chef attendant fee is required per action station based on a maximum of 90 minutes.

CARVING BOARDS

CHARRED FLANK STEAK | 24 pp

Chimichurri, Pickled Red Onions, Soft Roll

BEEF TENDERLOIN AU POIVRE | 34 pp

Brandy Beef Jus, Horseradish Creme, Soft Roll

PRIME RIB | 26 pp

Dijonnaise, Horseradish Creme, Soft Roll

BBQ ROASTED TURKEY | 18 pp

White BBQ Sauce, Soft Roll

MUSTARD GLAZED PORKLOIN | 20 pp

Dijonnaise, Rosemary Aioli, Soft Roll

SMOKED SALMON | 24 pp

Dill Mustard, Creme Fraiche, Flatbread



PLATED MEALS

All plated menus are three courses; Includes fresh rolls and butter, coffee, tea, and ice water.
An additional \$5 will be added to the per person menu price for groups smaller than 25 guests.

SOUPS + SALADS

Choose One:

BUTTERNUT SQUASH SOUP

Pickled raisins, toasted pumpkin seeds
| Vegan + GF |

TOMATO FENNEL SOUP

Crème fraîche
| Chilled or hot; Vegan + GF |

ARUGULA & RADICCHIO

Parmesan, spiced pecans, sherry & agave vinaigrette
| Vegetarian + GF |

SHRIMP & OKRA OR CHICKEN & SAUSAGE GUMBO

Louisiana scallion rice

LITTLE GEM LETTUCES

Cucumbers, radish, crispy quinoa,
lemony yogurt dressing | GF |

MIXED LOCAL GREENS

Pickled shallots, sunflower seeds, ricotta salatta,
white balsamic
| Vegetarian + GF |

ENTREES

Choose One:

PAN-ROASTED CHICKEN BREAST

Spinach, black eye peas, preserved lemon jus

45L | 55D

GRILLED PORK CHOP

Sweet potato puree, bacon braised collard
greens, bourbon-molasses glaze

48L | 58D

BRAISED BEEF SHORT RIB

Smoked gouda polenta, roasted broccoli rabe,
salsa verde

55L | 65D

PAN ROASTED GULF FISH

Marinated kale, butternut squash
citrus brown butter

52L | 62D

GRILLED RIBEYE

Confit potato, preserved mushrooms
brussels sprouts, red wine jus

60L | 75D

BAKED EGGPLANT

Fregola, tomatoes, ricotta, broccoli

45L | 55D

DESSERTS

Dark Chocolate Tart, sea salt, chicory cream, graham cracker crust

Butterscotch pot de Creme, toasted hazelnuts, chantilly | GF |

Key Lime Tart, whipped crème fraîche

Chilled LA Rice Pudding, pistachio, agave | Vegan + GF |

Pineapple Upside Down Cake, whipped cream, cane syrup | GF |

BAR PACKAGES

Package Bars include wine, bubbly, spirits, beer, soft drinks, and bottled water.

All charges are per person and based on the final guarantee. Should bar hours exceed contracted time, additional fees will be incurred. Bartender fee included with package bars.

BEER + BUBBLES

Cabernet Sauvignon
Chardonnay, Sauvignon Blanc
Merlot, Pinot Noir
Sparkling
Domestic, Imported
Craft Beer
Assorted Hard Seltzers
Soft Drinks
Bottled Waters

1 Hour | **25**

2 Hour | **30**

3 Hour | **35**

4 Hour | **45**

STANDARDS

Svedka Vodka
Bacardi Superior Light Rum
New Amsterdam Gin
Sauza Silver Tequila
Jim Beam White Bourbon
Sazerac Rye Bourbon
Stonewood Pinot Noir, Cabernet
Sauvignon, Stonewood
Chardonnay, Pinot Grigio
Sparkling Wine, Rose
Domestic, Imported, Craft Beer
Soft Drinks, Bottled Waters

1 Hour | **25**

2 Hour | **35**

3 Hour | **45**

4 hour | **55**

BOUGIE

Grey Goose Vodka
Bacardi Ocho Rum
Beefeater Gin
Espolon Tequila
Jack Daniels Whiskey
Martel VS Cognac
Premium Red, Premium White,
Sparkling Wine, Rose
Domestic, Imported, Craft Beer
Soft Drinks
Bottled Waters

1 Hour | **32**

2 Hour | **42**

3 Hour | **52**

4 Hour | **62**

ON CONSUMPTION

Drinks priced per drink and charged on consumption // All bars require 1 bartender per 50 guests.
Bartender fees @ \$150 each for up to 3 hours // \$25 each additional hour

Standard Cocktails | **12**
Specialty Cocktails | **15**
Bougie Cocktails | **16**
House Wines + Sparkling | **14**
Premium Wines + Sparkling | **16**

Domestic and Import Beers | **7**
Craft Beers | **8**
Hard Seltzers | **8**
Non-Alcoholic Options | **5**

LATE NIGHT BITES

For events starting 10pm or later only
An additional \$10 will be added to the per person menu price
for groups smaller than 25 guests.

CHEESEBURGER SLIDERS | 9 each

PIGS IN A BLANKET | 5 each

NACHO BAR | 21 per person

MINI BUFFALO CHICKEN SANDWICHES | 8 each

MINI BBQ PORK SANDWICHES | 8 each

CHORIZO MEAT PIES Alabama white bbq sauce | 7 per 2 pieces

SMOKED CHICKEN WINGS Alabama white bbq sauce | 6 per 2 pieces

