

Weddings

AT

**Ace Hotel
New Orleans**



Congratulations on falling in love and deciding to make it a forever thing. It's always a good idea to say yes to love, and New Orleans is the place to wear your heart prominently stitched on your sleeve.

Whether you want to get hitched in the middle of a Second Line parade or waltz in a traditional Cajun wedding march, Ace New Orleans is a place for it all. Our Barnett Event Complex offers a collection of spaces that can be combined or separated in a myriad of ways — just as suited for intimate gatherings as for grand, raucous receptions.



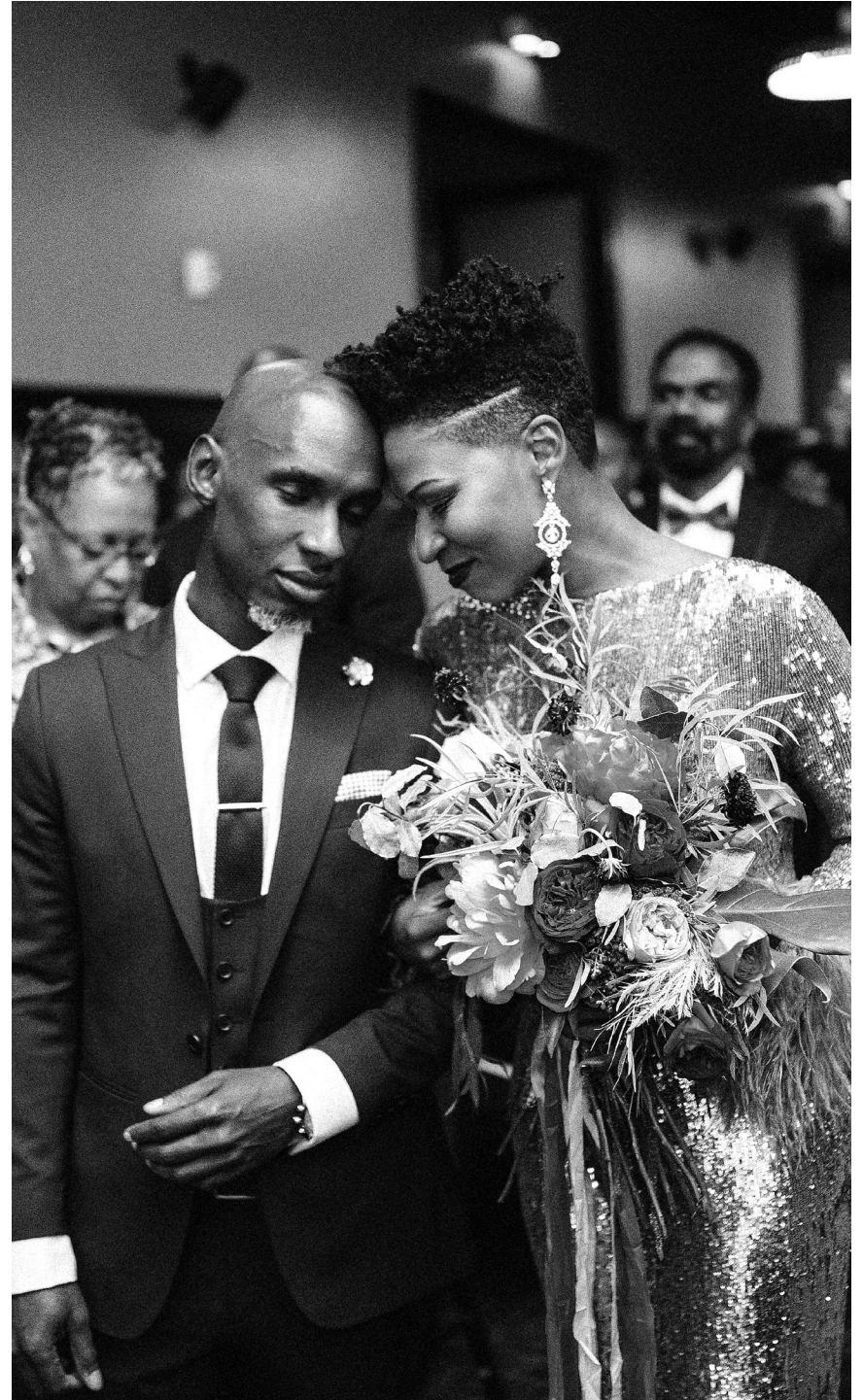


Ace Hotel New Orleans

Ace Hotel New Orleans sits on the corner of Carondelet and Lafayette streets in the Warehouse District of one of the best cities on earth. Housed in a 1928 Art Deco building, the historic nine-story building stood as Barnett's Furniture Store until the 1970s and now stands as an homage to New Orleans' intrepid spirit of joie de vivre and community. Like the city itself, Ace is infused with disparate inspirations, with design elements inspired by Paris, the 1920s, Art Deco and gothic light, with thoroughly considered modern details and warm spaces.

A short walk to the French Quarter, we're close to art galleries and shopping, museums and restaurants and you can see Mardi Gras parades if you crane your neck. But with oysters and cocktails at Seaworthy, handmade pasta at Josephine Estelle, live music at our venue Three Keys and a rooftop pool and lounge, it's okay if you and yours never want to leave.







Ceremony and Reception Spaces

Weddings in New Orleans are particularly special. There's something profoundly magical about saying "I Do" in the Crescent City and our event spaces are emblematic of New Orleans' ineffable spirit of love and perpetual celebration. Totalling over 10,700 sq ft, we've carved out a collection of intimate nooks to suit every party's needs with Art Deco detailing throughout, amenities aplenty and perfectly low lights to set the mood.

Barnett Event Complex Buyout

Barnett Hall anchors our multi-faceted, flexible event complex.

Rich in Crescent City inspired details from festive flags reminiscent of Mardi Gras marching bands to old world brick and wooden floors, it's cast in filtered light from gas lit lanterns and giant wax chandeliers. There's no place like it.

9211 sq ft

Includes Barnett Hall, Barnett Reception, Barnett Music Room, Barnett Green Room, Barnett Dining and Barnett Courtyard.

High Season:

\$5,000 rental

\$30,000 food and beverage min.

Low Season:

\$2,500 rental

\$20,000 food and beverage min.

Seated Banquet: 250

Cocktail Reception: 500



Barnett Courtyard

Rich in history, the Barnett Courtyard boasts some of the oldest walls in the neighborhood – its patina'd bricks date back to the 1830s. Charming, elegant and enchanting as heck, Barnett Courtyard is made to hold love.

Ceremony

616 sq ft

High Season:

\$800

Low Season:

\$500

Seated Ceremony:

50

Reception

Available as an addition to Barnett Dining Room or Barnett Music Room

High Season:

\$800 rental

\$4,000 food and beverage min.

Low Season:

\$500 rental

\$2,500 food and beverage min.

Accommodates 40 additional people

Rental and Food & Beverage minimums are subject to change based on dates.





Barnett Reception

Barnett Reception is nestled between the grand Barnett Hall, our two flexible spaces, Barnett Green Room and Barnett Music Room, and opens out into our street-side Barnett Courtyard.

Ceremony

2000 sq ft

High Season:

\$1,500

Low Season:

\$1,200

Seated Ceremony:

225



Barnett Dining Room

Wrapped in screen printed burlap wallpaper and lit by radiant wax and resin chandeliers designed by artist Michael Schmidt, our Barnett Dining Room is flush with Southern Gothic elegance. Add the Barnett Music Room or the adjacent Courtyard for greater possibilities.

Reception

675 sq ft

High Season:

\$1,000 rental

\$3,000 food and beverage minimum

Low Season:

\$500 rental

\$1,500 food and beverage minimum

Seated Banquet:

36

Cocktail Reception:

50

Rental and Food & Beverage minimums are subject to change based on dates.



Barnett Hall

Barnett Hall is a grand and resplendent space fully outfitted with a state-of-the-art sound system, flexible lighting options and secure rigging. So go ahead and hang a whole garden from the ceiling if you want.

Reception

4,000 sq ft

High Season:

\$1,500 rental

\$15,000 food and beverage min.

Low Season:

\$1,200 rental

\$10,000 food and beverage min.

Seated Banquet:

150

Cocktail Reception:

200

Rental and Food & Beverage minimums are subject to change based on dates.



Barnett Music Room

Reception

960 sq ft

High Season:

\$1,200 rental

\$7,500 food and beverage min.

Low Season:

\$800 rental

\$5,000 food and beverage min.

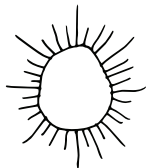
Seated Banquet:

60

Cocktail Reception:

80

Rental and Food & Beverage minimums are subject to change based on dates.







Second Floor Guest Courtyard

The Second Floor Guest Courtyard is a really beautiful open-air space featuring glowing festoon lights, gas lanterns and rich, tropical landscaping. Ceremonies here are striking and unforgettable, and there's never a dry eye.

Ceremony

1,500 sq ft
available with a 10 block
room minimum

High Season:

\$1,200

Low Season:

\$800

Seated Ceremony:

120

Reception

High Season:
\$1,000 rental
\$10,000 food and beverage min.

Low Season:

\$500 rental
\$5,000 food and beverage min.

Seated Banquet:

100 people

Cocktail Reception:

150 people

Rental and Food & Beverage minimums
are subject to change based on dates.



Rehearsal Dinner and Welcome Parties

Before the big day, host an intimate feast for your lovelies. We have highly adaptable spaces for your rehearsal dinner including the Barnett Dining Room, Barnett Music Room or our oyster bar and restaurant, Seaworthy.

Barnett Dining Room:

36

Barnett Music Room:

60

Seaworthy:

40

Wedding Amenities

Your wedding should be beautiful, stress-free and unforgettable. We want you to revel in the moment with your loved ones, then ride out into eternal blissville. So let your hair down and leave the details to us – we've got you covered on all the big and little things.

You'll also receive a complimentary wedding night in our suite, champagne on arrival to toast the big day and breakfast for two as newlyweds.

Our wedding package includes:

Discounted room rates for wedding party block

Floor Planning

Menu Design

Staff

Setup

Vendor coordination for load in and out

Chairs

Tables

China

Silverware

Linens

Glassware

Bistro Lights in Courtyards

Bevelo Lanterns in Barnett Courtyard

Sample Reception Menu

Starting at \$85 per person Exclusive of tax, service and gratuity.
Includes three hour well bar.

Passed Hors D'oeuvres

1/2 hour

Deviled Egg

shrimp salad

Chicken Biscuit Sliders

calabrian honey

Short Rib Grillade Grit Cup

salsa verde

Arancini

creole tomato cream

Salad

Ace Muffaletta Salad

mixed greens, artichoke, olive, carrot, cherry tomato, sesame crouton, parmesan, red wine vinaigrette

Traditional New Orleans

Classics

BBQ Shrimp & Grits

tasso ham, green onions

Pasta

Mafalde

andouille, piperade, mozzarella

Contemporary Southern

Protein

Blackened Beef Tenderloin

cajun spices

Sides

Green Bean Almondine

Corn, English Pea, & Edamame

Maque Choux

vegetarian

Additional Selections
Passed Hors D'oeuvres

New Orleans

Mini Muffuletta

olive salad, ham, salami,
mozzarella, provolone

Parmesan Broccoli Beignets

meyer lemon

Fried Gulf Oyster

remoulade

Blackened Shrimp Skewer

pearl onion, roasted pepper,
lemon aioli

Crab Cake

creole mustard aioli

Cajun Boudin Bite

sweet pepper relish

Crab Salad

avocado, fennel, cucumber

Tasso Ham Hushpuppy

basil creme

Contemporary`

Mediterranean Antipasto Skewer

olive, mozzarella, artichoke heart

Hamachi Crudo

sesame ginger vinaigrette,
edamame

Fried Eggplant

roasted pepper & tomato
vinaigrette

Meatballs

guanciale, tomato, parmesan

Gorgonzola Fig

balsamic, mint

Kalamata & Artichoke Tart

sun dried tomato mousseline

Endive Spears

chevre, poached pears,
candied walnuts

Wild Mushroom Profiterole

black garlic soubise

BBQ Shrimp & Grits

tasso ham, green onions

Andouille Sausage en Croute

dijon mustard

Spanikopita

cucumber tzatziki

Salads

Creole Iceberg

tomato, radish, cucumber,
sieved egg, seeds, remoulade

Kale Salad

cauliflower, asparagus, romesco,
candied nuts, ricotta salata

Cajun Caesar

romaine, louisiana dried shrimp,
blackened croutons, parmesan

Traditional New Orleans
Classics

Seafood & Okra Gumbo

Shrimp Creole

Chicken & Andouille Gumbo

Crawfish Etouffee

Duck Confit Jambalaya

Red Beans & Rice

andouille, pickled pork

Beef Grillades & Grits

red eye gravy

Pasta

Canestri

cacio e pepe (vegetarian)

Gemelli

creole tomato, basil pesto
(vegetarian)

Fusilli

crawfish monica

Rigatoni

pork shoulder, collard greens,
amatriciana

Farfalle

green tomato, almond pesto,
shrimp

Orecchiette

duck confit, charred broccolini,
lemon, chile

Butternut Squash Ravioli

pecan brown butter

Contemporary Southern
Proteins

Cochon De Lait

orange, herbs

Glazed Pork Loin

sorghum, black pepper

Braised Short Ribs

coffee & chicory braise

Seasonal Gulf Fish

lemon buerre blanc

Spicy Roasted Chicken

24 hour salt cure, creole butter

Sides/Vegetables

Smothered Southern Greens

(can be vegetarian)

Mashed Potato

Cajun Roasted Red Potato

Covey Rise Farm
Bean Succotash

Spinach And Mushroom
Tart w/ Pernod Cream

Grilled Asparagus

Roasted Baby Carrots

Ratatouille Tart

1:1 exchanges can be made at
no additional charge per each
category to enhance your menu
with additional selections.

Additions to Each Station

Hors d'oeuvres

\$5 per person

Salads

\$7 per person

Traditional
New Orleans Classics

\$8 per person

Pasta

\$8 per person

Contemporary
Southern Proteins

\$10 per person

Contemporary
Southern Sides/Vegetables

\$5 per person

Menu Add Ons

Stationary Boards

choice of one - \$10 per person

Charcuterie

domestic artisanal cured meats, pickles, mustard, breads

Cheese

domestic & imported farmstead cheeses, honeycomb, dried fruit, nuts, jam, crackers

Combination Meat & Cheese

an assortment of the above

Vegetable Antipasti

grilled & roasted seasonal vegetables, crudite, olives, stuffed peppers, dolmas, dips

Raw Bar

\$20 per person

Gulf Oysters

Boiled Louisiana Shrimp

Marinated Blue Crab Claws

cocktail sauce, mignonette, lemon, hot sauce, ponzu

Carving Station

\$5 per person, minimum 60 guests

Any of the proteins on our Contemporary Southern station can be turned into a carving display. Accompanying sauces, dinner rolls, and chef attendant included in the price.

Desserts

\$5 per person, choice of one

Peanut Butter Budino

caramel ganache, graham, pretzel, peanut, cream cheese whip

Seasonal Citrus Tart

rosemary, pine nut

Chocolate, Almond and

Olive Oil Torte

olive oil, sea salt

Traditional Beignets

powdered sugar

Assorted Mini Cupcakes

(choice of three)

chocolate, vanilla bean, coconut, caramel, lemon, strawberry

Late Night Pass

\$5 per person, choice of one

Mini Muffuletta

olive salad, ham, salami, mozzarella, provolone

Chicken Biscuit Sliders

Calabrian honey

French Fries

bamboo cones

Beef Sliders

cheese, ketchup

Veggie Sliders

avocado, tomato

Shrimp & Andouille Kabob

pimento aioli

Traditional Beignets

powdered sugar

Cookies N Milk

chocolate chip, vanilla milk

Additional Hours

Ask your Event Manager for pricing on extending the party.



Bar Packages

3 Hour Bar Packages include two beers and two wines, soft drinks, mixers, garnishes.

Well

(included)

Deluxe

+ \$5 per person

Luxury

+ \$15 per person

Additional Hours

\$8 per person



Beer

Clean State IPA
Abita The Boot

Well Liquor

Vodka: Fris
Gin: Greenalls
Bourbon: Old Forester
Scotch: Cutty Sark
Tequila: Monte Alban
Rum: Don Q

Well Wine

White: Gassac
Rose: La Closerie
Red: Gassac
Sparkling: Montmartre

Deluxe Liquor

Vodka: Cathead
Gin: Bombay Dry
Bourbon: Four Roses Yellow Label
Scotch: Monkey Shoulder
Tequila: Cimarron Blanco
Rum: Nola Crystal

Deluxe Wine

White: Proverb Pinot Grigio
Rose: La Closerie
Red: Honoro Vera
Cabernet Sauvignon
Sparkling: Montmartre

Luxury Liquor

Vodka: Tito's
Gin: Tanqueray
Bourbon: Evan William Single Barrel
Scotch: Johnnie Walker Red
Tequila: Maestro Dobel
Rum: Plantation 3 Years

Luxury Wine

White: Tortoise Creek Chardonnay
Rose: La Closerie
Red: Tortoise Creek Pinot Noir
Sparkling: Cavicchioli Prosecco

Specialty Drinks

choice of 3, \$7 per person

Old Fashioned
Sazerac
Champagne Cocktail
Martini
Manhattan
Negroni
Pimm's Cup
French 75

Rooms & Design Inspiration

Teaming up with long-time friends Roman and Williams, Ace New Orleans is weighted with Parisian inspiration, plus traces of Art Deco, Dadaism and modern gothic, as well as cues drawn from The Bloomsbury Artists – Picasso, Braque and the Cubists. The guest rooms feature love seats for lounging, a work table to rest a drink and custom coverlets inspired by French pattern work from the 1920s. Some rooms have record players, many have Martin guitars and all rooms come with full hotel amenities including Smeg refrigerators, stocked minibar, free WiFi and 24-hour room service.

Room Blocks

We can help you reserve a block of rooms so that everyone can stay together. Blocks of ten or more rooms can be booked at a discounted group rate, and we make it easy for your guests to set up their reservations via a custom booking link or by chatting one of our friendly, professional reservation agents. Most weekend dates have a two-night minimum stay.

Hotel Amenities

- Room service
- Free WiFi
- Dog-friendly
- Fully-stocked minibar
- A gym, open all the time
- Valet parking, day and night
- 24-hour front desk service
- wings + horns robes
- Pearl+ soap
- Rudy's Hair and Body products
- Near-nightly entertainment at Three Keys, our music venue
- Rooftop Pool
- Classic photobooth
- Smeg refrigerator
- Turntable with curated vinyl selection (select rooms)
- Acoustic Martin guitars (select rooms)



Frequently Asked Questions

I want to take a tour, how can I schedule a site visit?

We welcome tours by appointment and look forward to sharing our space with you.

I have a lucky number and want my wedding on that day. How do I check date availability?

We know that setting a wedding date is no small fish. If you have a special date in mind, just send us an email at sales.nola@acehotel.com and we'll get back to you shortly, or you can fill out our event request form online and we'll do everything we can to accommodate your request.

What does the rental include?

Our rental package includes chairs, long tables, round tables, highboys and thoughtfully curated vintage furniture perfect for sign-in or gift tables. Our event spaces feature top-of-the-line audio and lighting systems and our courtyard includes twinkling bistro lights and Bevolo gas lanterns.

300 chairs

30 8' tables

25 60" and 48" round tables

24 highboys

china, silverware, glassware and linens

Does Ace provide staffing for the events?

Ace Hotel New Orleans provides full service staff, including servers, bartenders and food attendants.

Should I hire a wedding planner?

We assist in the planning process as it relates to menu, staffing and setup. However, we do not provide day-of coordination. We suggest hiring a coordinator or planner to help you plan your celebration and can recommend one for you.

Can the menu be customized?

Absolutely – your menu should be a reflection of your taste, style and story. We'd be thrilled to help tailor the menu for your event. Substitutions and departures from menu offerings may incur additional costs or fees.

What about a tasting?

We offer one complimentary tasting for you and your partner for contracted weddings of 50 guests or more.

How much time is allowed for set up and clean up?

Your rental includes two hours of set up and one hour of breakdown time. All vendor load in and load out times should be coordinated with Ace's onsite event team.

Do you have decoration restrictions?

We do not allow confetti, glitter or sparklers. Candles are a welcome addition to any celebration.

What do we do if there is inclement weather?

We believe in the old superstition that says rain on your wedding day is good luck. If it does rain, most of our event spaces are either covered or can be tented. Tents can be rented, delivered and installed through an event rental company. Tent costs vary based on size, but generally range from \$500–\$1500.

What months are high and low season?

It varies with special events and conventions but in general, low season is January and June through September. High season is February through May and October through December.

What are taxes, service charges and additional fees?

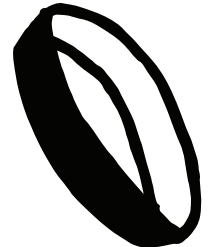
Guestroom taxes are 15.75% plus \$1.00 occupancy fee per night

Food and beverage taxes are 10.75%

Service charge is 6%

Sales and Service Charge tax is 10%, applicable on all non Food & Beverage charges.

Suggested gratuity is 18–22%



Recommended Vendors

AV

Raven PMG
Video Ventures
Solomon Group

Bakeries

Melissa's Fine Pastries
Bittersweet Confections
Debbie Does Doberge

Florists

Urban Earth
Pistil & Stamen
Antigua Floral
Poppy & Mint
Kim Starr Wise

Makeup and Hair

Buff Beauty Bar
Midori with Embodiment
Salon & Spa
Up'sa Daisy Hair Studio

DJs

DJ Brice Nice
DJ Tokarski
DJ Prism
DJ RQ Away

Bands

Groovy 7
Big Fun Brass Band
No Idea Band

Second Line Brass Bands

Kinfolk Brass Band
Young Pinstripe Brass Band
Brass Lightning

Photographers

Sharon Pye
Trevor Mark Photography
Sarah Becker Photography
LFM Weddings

Photobooth

Boogie Booth
Photo-Holic

Production

Urban Earth
Raven PMG
Solomon Group
Event Producers

Transportation

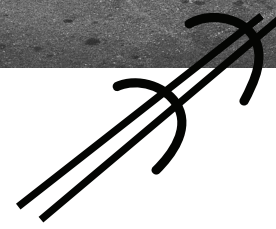
Limousine Livery
Carey New Orleans
Lagniappe Chauffeured Services

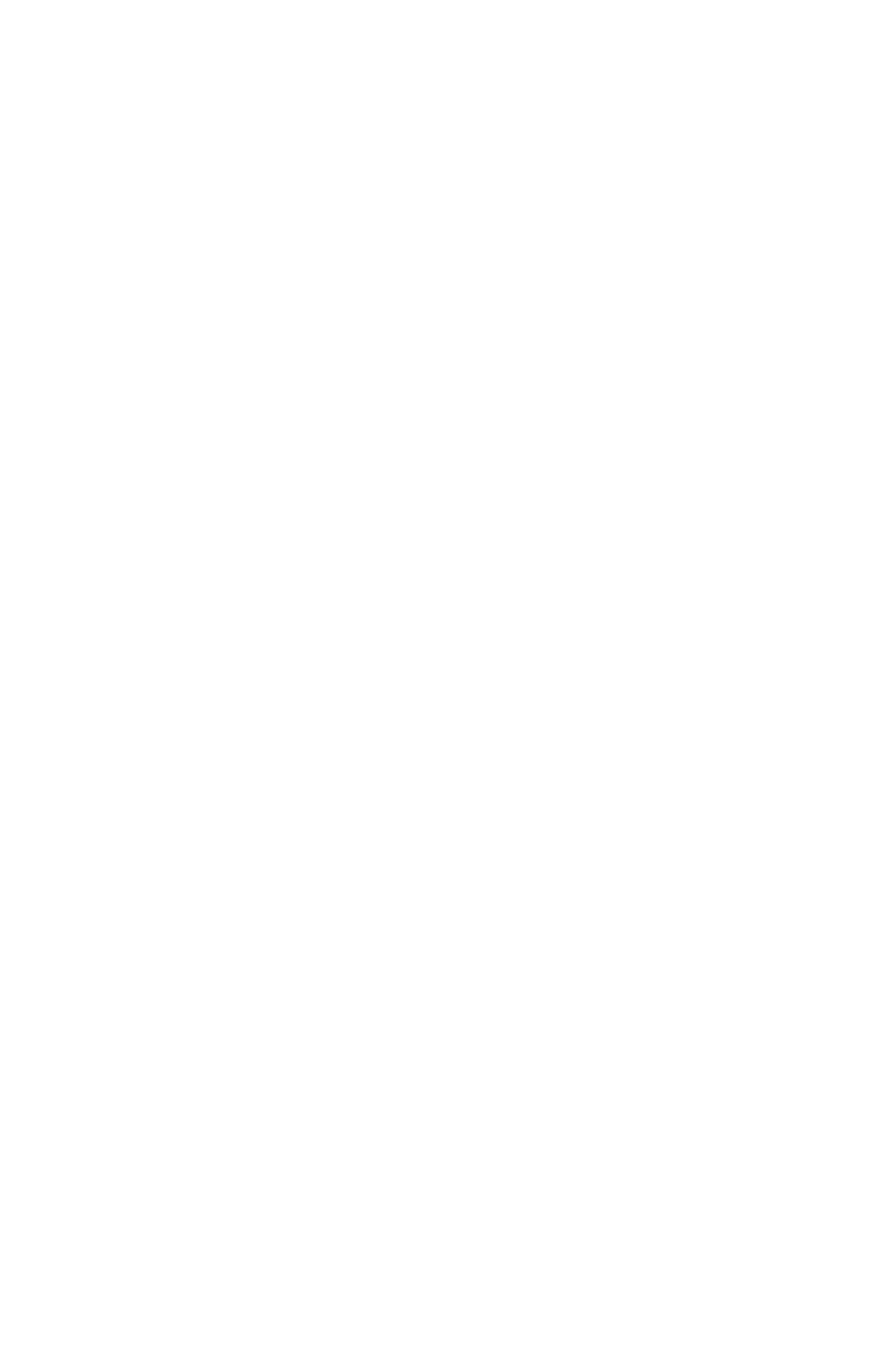
Videographers

Studio Vieux Carre
Bride Film

Wedding Planners

Mint Julep Productions
Elle R Jae Events
Brooke Casey Weddings
Sapphire Events







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