



SPECIAL EVENTS

SAINTVINCENTNOLA.COM

1507 MAGAZINE ST.

@HOTELSTVINCENT

THE HOTEL



The story of Hotel Saint Vincent begins in Ireland in 1813 with the birth of Margaret Haughery, née Gaffney. Margaret, an orphan, eventually made her way to New Orleans in 1835. There she became known locally as “Our Margaret” for her endless community giving and philanthropy. In 1861, Margaret, with money from her successful bakery, founded The Saint Vincent’s Infant Asylum, a refuge for thousands both young and old until its closure in the 1970s. In 1884, two years after her death, a statue of her was erected, making it the first public monument to a woman in American history. Today, Margaret Place, a park in the Lower Garden District, is a reminder of the humanitarian who devoted her life to support the people and city of New Orleans. The Hotel Saint Vincent honors the memory and example left by Margaret and her work by being a beacon for both the community and those visiting New Orleans.

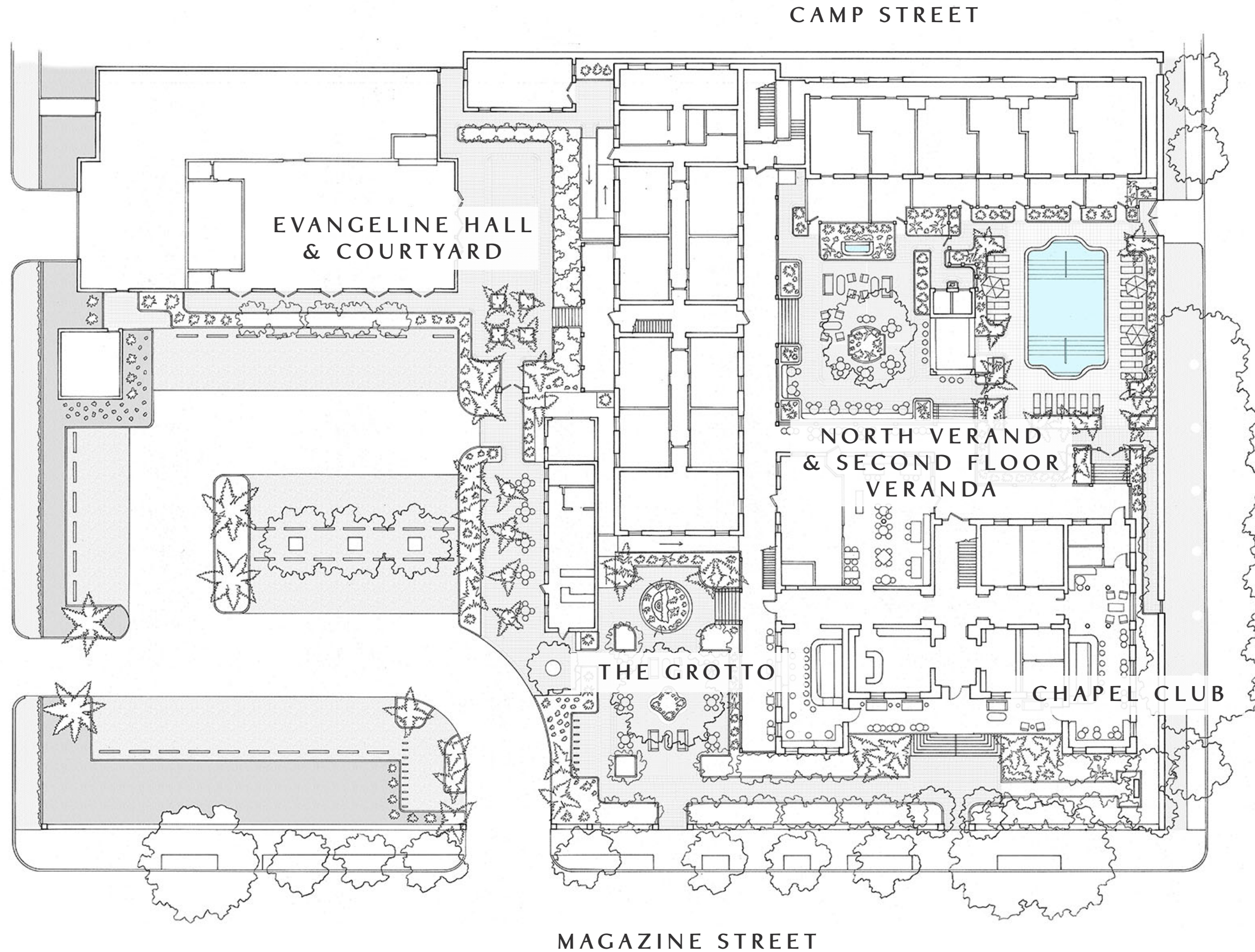
Located in the Lower Garden District of New Orleans, inside a landmark 1861 building, the Hotel Saint Vincent will open in the Spring of 2021. The 75-room hotel, designed by Lambert McGuire Design, honors Saint Vincent’s storied past with highly considered restoration and modern design that compliment the property’s historic character. Inside original wrought-iron gates, an opulent color palette mixes with rich textures and mid-century details, transforming the space into an elegant yet modern hotel with 70s era Italian design elements and unexpected details while preserving the look and feel of the historic space. Property amenities include lush public spaces, interior courtyard with a Saltillo enclosed swimming pool, member’s club, private event center, and outdoor verandas.

Overseeing the food and beverage program, McGuire Moorman Hospitality showcases its signature hospitality, design, and modern cooking throughout the property with two full-service restaurants as well event catering, in-room dining, and multiple bars. The hotel’s signature restaurant, San Lorenzo, serves a coastal Italian-inspired menu that’s influenced by the rich culinary history of New Orleans. Also located on the grounds will be a second outpost of Elizabeth Street Café, the perennial Austin favorite, featuring a French bakery and Vietnamese café menu.

THE HOTEL



HOTEL MAP



EVENT SPACES

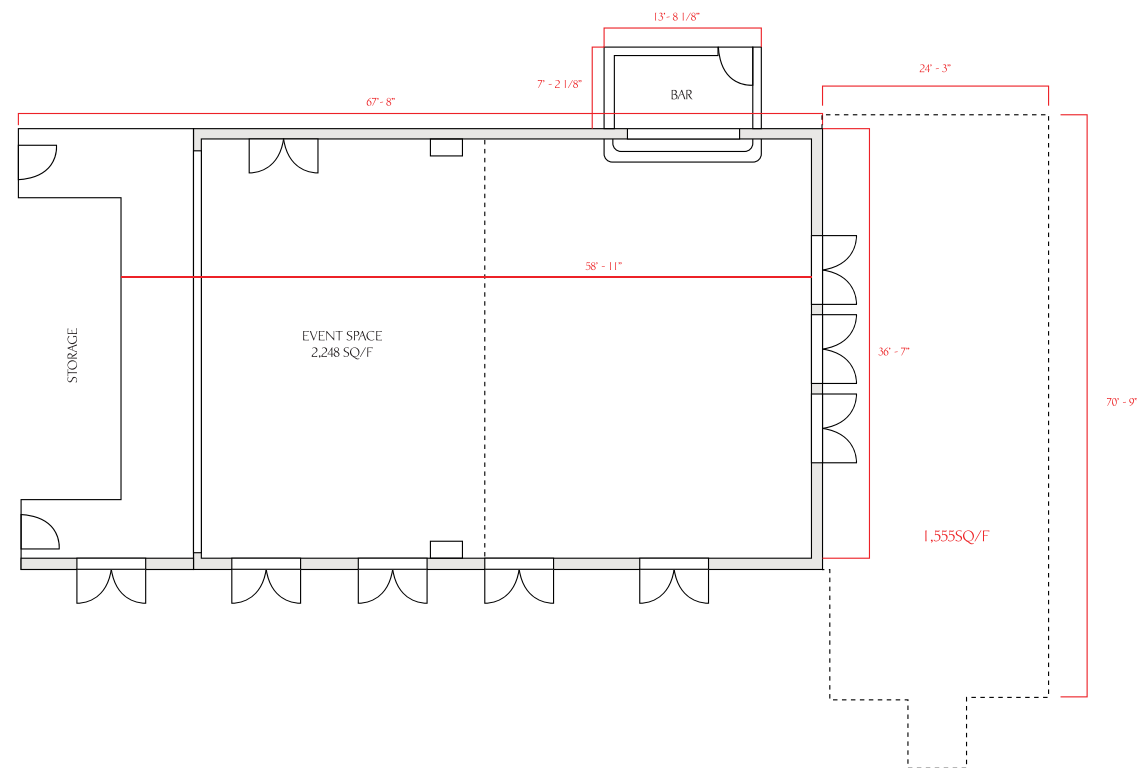
EVANGELINE HALL & COURTYARD

The zinc-paneled modern events space features an open floor plan adaptable for any-sized event. It features a full kitchen, a private wood-paneled bar, state-of-the-art A/V technology and ample outdoor space that can host a variety of events—from business meetings to special dinner parties to a full wedding.

EVANGELINE HALL: Theater 100; Reception 125; Banquet 80;

EVANGELINE COURTYARD: Reception 50; Banquet 30

EVANGELINE HALL AND COURTYARD: Reception 175



EVENT SPACES



SECOND FLOOR VERANDA

Overlooking the pool and courtyard, the Second Floor Veranda offers a breezy, open-air location for cocktail parties, pre-dinner gatherings, and sit-down dinners.

SEATED : 30

RECEPTION: 55

THEATER: 70



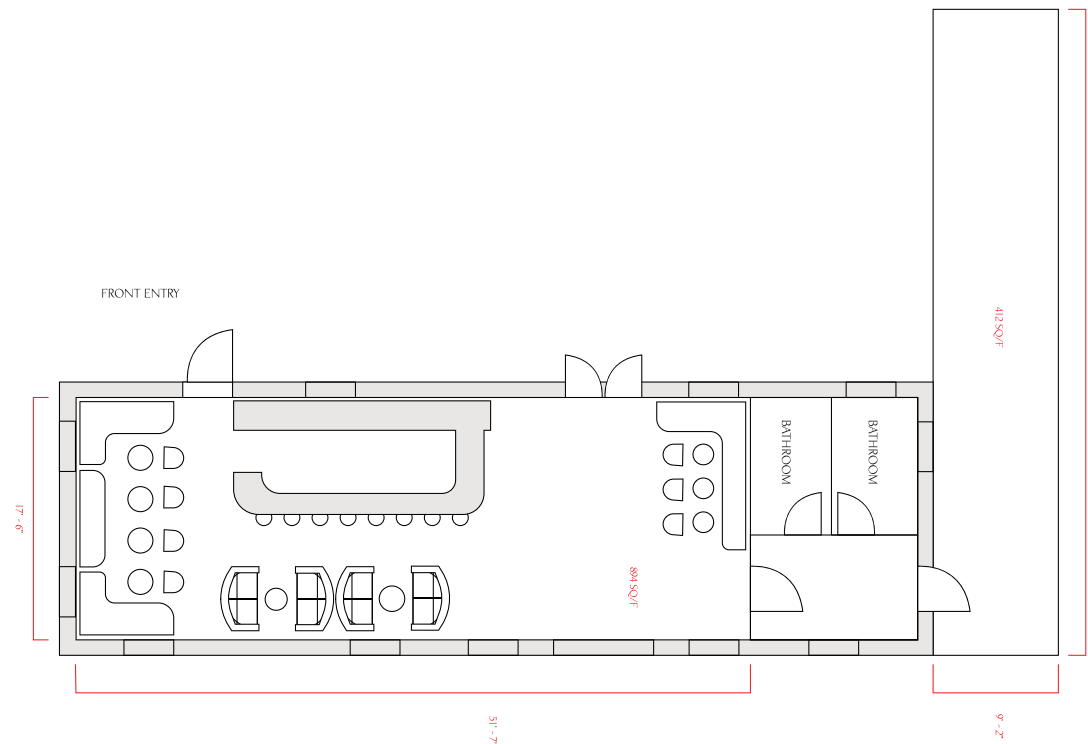
EVENT SPACES

NORTH VERANDA

Overlooking the pool and courtyard, the North Veranda offers a breezy, open-air location for cocktail parties, pre-dinner gatherings, and sit-down dinners with direct access to Chapel Club.

SEATED : 30

RECEPTION: 30



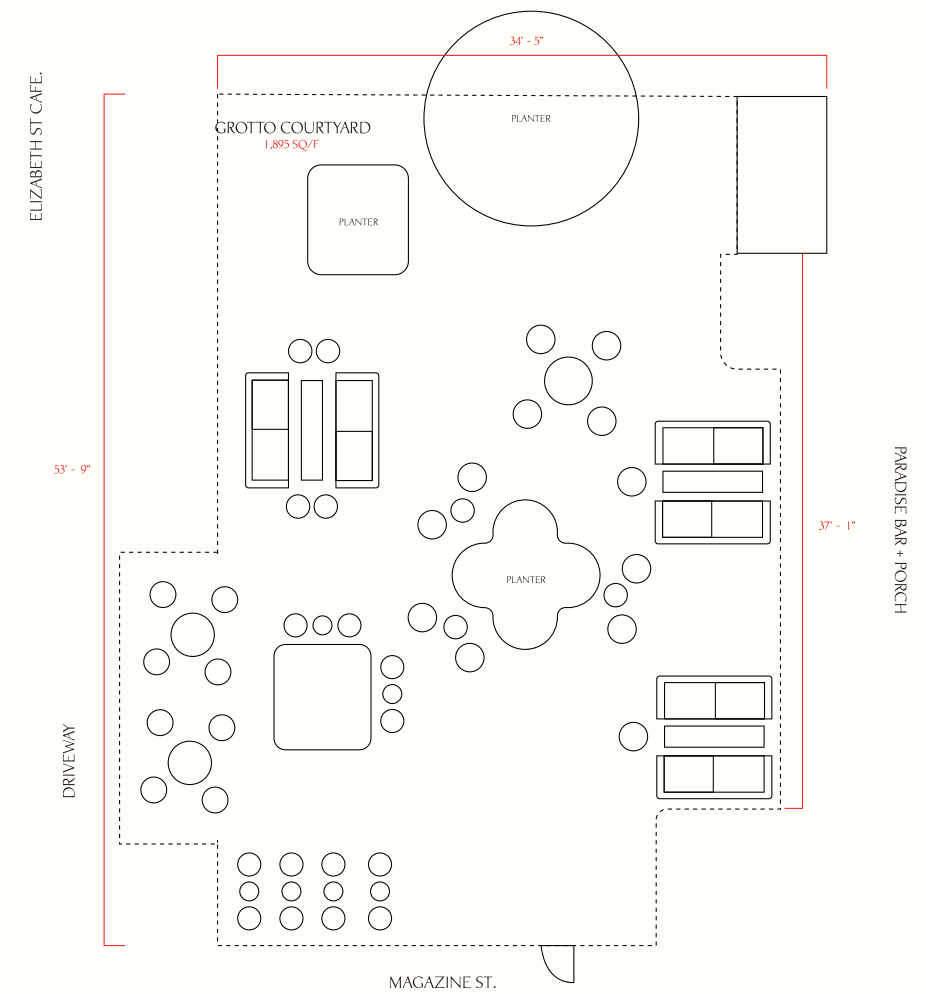
EVENT SPACES



THE GROTTO

With the Virgin Mary statue at its center, the Grotto is situated between the main hotel building and Elizabeth Street Café and includes ample outdoor space ideal for cocktail parties and passed hors d'oeuvres.

RECEPTION : 85

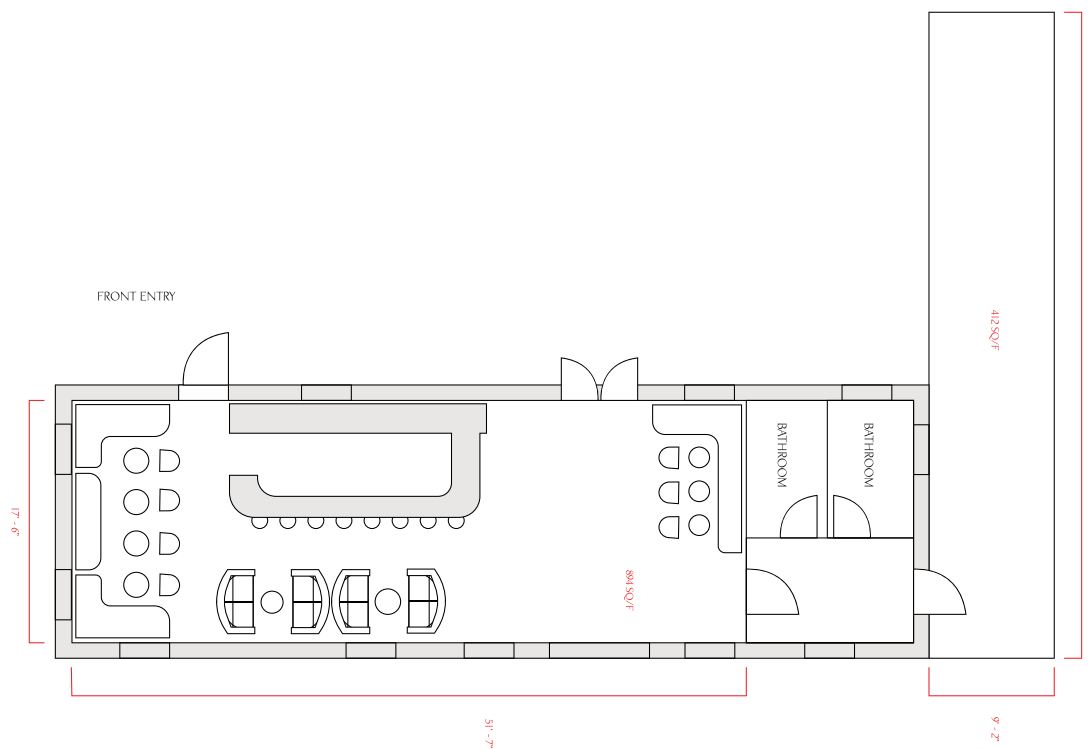


EVENT SPACES

CHAPEL CLUB

The Chapel Club, normally only open to guests, aims to recreate the look and feel of classic grand hotel salons. Design elements include a neon-lit entrance, hot pink velvet bar siding, and black and white marble-top. Ideal for intimate business meetings—with a break for cocktails and direct access to the North Veranda—and late night dance party with a DJ spinning tunes. Specialty cocktail and snacks menu available.

RECEPTION : 60



SAMPLE MENUS

M
BEVERAGE
MENU
 M

COCKTAILS

- | | |
|--|--|
| <p>Margaret's Wake
Tito's Vodka, Poli Honey Grappa,
Cranberry, Lemon, Rosemary
Honey, Torched Rosemary</p> <p>Smoke & Bitters
Rey Campero Espadin Mezcal,
Fernet Branca, El Guapo Spiced
Cocoa Bitters</p> <p>Chartreulep
Pinbook 'Bourbon Heist', Green
Chartreuse, Lemon, Demerara,
Fresh Mint</p> <p>Coliseum Park Swizzle
El Dorado 12 Rum, Lime, Demerara,
Mint, El Guapo Summer Berries
Bitters, Anjo Float</p> <p>Saint Charles Street Car
Brandy Saint Louise, Giffard
Passionfruit, Lemon, El Guapo
Cuban Bitters</p> <p>Lampone in Su
Tapatio Blanco, Raspberry, Lime,
Giffard Lichi-Li, Egg White</p> | <p>Ticonderoga Daiquiri
Neisson Blanc Agricole Rhum, Lime,
Sugar, Campari Sink</p> <p>Vesper Martini
Hayman's London Dry, Ketel One
Vodka, Tempus Fugit Kina L'Avion,
Lemon Oil</p> <p>Vieux Carre
Pinbook 'Hard Guy Rye', Pierre
Ferrand Cognac, Cocchi di
Torino, Benedictine, Angostura &
Peychaud's</p> <p>Absinthe Frappe
St. George Absinthe, Sugar,
Mint, Lemon, Topo Chico</p> <p>Classic Sazerac
Sazerac Rye, Demerara,
eychaud's, Herbsaint</p> |
|--|--|

WINE

- SPARKLING**
- Roederer Estate Brut Rosé, MENDOCINO CA -17/83
Delamotte Brut, CHAMPAGNE FRA -22/108
- WHITE**
- Murgo Carricante Etna Bianco, SICILY ITA -15/58
Thomas Morey Chardonnay, BURGUNDY FRA -22/86
- ROSÉ**
- Donnachadh Syrah, STA. RITA HILLS CA -16/62
- RED**
- Argiano 'Non Confunditur', TOSCANA ITA -14/54
Au Bon Climat Pinot Noir, SANTA BARBARA CA -18/70
Heitz Cabernet Sauvignon, NAPA VALLEY, CA -26/102
- BEER**
- Reissdorf Kölsch, GERMANY -8
Kronenbourg 1664, FRANCE -6
Urban South Holy Roller Hazy, NEW ORLEANS -7
Bell's Two Hearted Pale Ale, MICHIGAN -7
Unibroue 'La Fin Du Monde' Triple Blonde -9
Aval Cider, FRANCE -9

Please note that these menus are samples, and may not be exactly available as shown.
Vegan and vegetarian options available upon request.

HOTEL
SAINTE VINCENT

M
HORS D'OEUVRES MENU
 M

SAVORY

- Boudin Boulette**
Tabasco mash mornay, pickled okra
- La Blue Crab** • celery root remoulade
- Oysters En Brochette** • bernaise
- Shrimp or Crawfish Boulette**
- Snapper Ceviche**
- Lump Blue Crab Louie** • butter lettuce
- Marinated Crab Claws** • aioli, pickled peppers
- Chicken Liver Pâté**
pepper jelly, smoked sea salt cracker
- Peanut Hummus (v)**
Southern Maid feta cheese, chow chow
- Truffled Brie Beignets** • creole mustard aioli
- Gruyere & Leek Tart**
- Deviled Eggs** • smoked trout roe
- Shrimp Toast** • harissa aioli
- Meatballs** • parmesan foam
- Goat Cheese & Pepper Jelly Crisps**
- Beef Tartare** • benne seed cracker
- Smoked Salmon** • toast, dill, creme fraiche
- Grilled Rabbit Sausage** • tarragon aioli
- Chisesi Ham & Jam Biscuits**
- Pimento Cheese Finger Sandwiches**
- Mini Crab Cakes** • Old Bay aioli

SWEET

- Chocolate Alfajor**
with dulce de leche & powdered sugar
- Baba Au Rhum** with Sazerac syrup
- Profiteroles** • choux pastry with espresso filling
- Eclairs** • choux pastry filled with seasonal cremeux
- Cannoli** • pistachio, lemon, or chocolate
- Chocolate Hazelnut Bites**
- Banoffee Pie Bites**
- Chocolate Covered Coconut Macarons**
- Financier with Candied Lemon Zest**
- Fig Newtons**
- Snickerdoodle Cookies**
- Amaretti Cookies**
- Triple Chocolate Biscotti**
- Citrus Posset** with seasonal fruit compote
- Bananas Foster Verine**
- Tropical Parfait** • coconut, lime, passion fruit
- Tres Leches Verine**
- Keylime Pie Tart**
- Peanut Butter Chocolate Tart**
- Hazelnut And Brown Butter Tart**
- Madalaines**
- Pralines** • traditional new orleans sugar candy
- Mississippi Mud Pie**

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HOTEL
SAINTE VINCENT

SAMPLE MENUS

M
BRUNCH
MENU
 M

FAMILY STYLE STARTERS

Grilled Creole Gulf Oysters
oregano parmesan butter, breadcrumbs, toast

Peel and Eat Blue Crab
garlic-chili butter

Raw Bar Oysters
creole tomato-horseradish mignonette

Zucchini Fritti
green caesar dip

Shrimp Cocktail Scapece
cauliflower, peppers

Gulf Seafood Gumbo

Wedge Salad
crispy tasso, celery root remoulade,
cherry tomato, shakerag blue cheese

LA Farmers Market Salad
southern maid chevre, buttered pecan,
herb vinaigrette (v)

Seasonal Fruit
labneh yogurt, housemade granola (v)

ENTREES

Fried Gulf Oyster Sauce Poulette
poached egg, buttermilk biscuit

Pork Cheek Grillades
stone ground grits

Gulf Shrimp Stew
pickled egg, scallion rice

Bucatini
bacon lardon, poached egg, bottarga, parsley

Spinach & Artichoke Eggs "Sardou"
grilled french bread (v)

Blue Crab Benedict
green salad, poached egg, bearnaise

New Orleans French Toast
seasonal fruit, poiriers cane syrup, cultured cream (v)

Louisiana Farmers Market Frittata
green salad / herb vinaigrette

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HOTEL
SAINT VINCENT

M
LUNCH
MENU
 M

SMALL PLATES

Gulf Seafood Gumbo

Shrimp Cocktail Scapece
cauliflower, peppers

Sammie's Caesar Salad
white anchovies, pecorino, crispy chili breadcrumbs

Louisiana Farmers Market Salad
southern maid goat's milk chevre, buttered pecan, herb
vinaigrette (v)

Wedge Salad
crispy tasso, celery root remoulade, cherry tomato,
shakerag blue cheese

ENTREES

Creole Gulf Shrimp
dirty rice, fried okra

Braised Short Rib
potatoes dauphinoise, jus, fried shallot

Gulf Seafood Bouillabaisse
grilled bread, rouille

Flounder Piccata
lemon-veal butter, capers, wilted spinach

Springer Farms Chicken Fricassee
scallion rice

Red Beans & Rice
smoked ham hock, pickled greens

Spaghettini Pomodoro
eggplant, ricotta salata, fresh basil (v)

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HOTEL
SAINT VINCENT

SAMPLE MENUS



SAMPLE MENUS

M
DINNER
MENU
 M

FAMILY STYLE STARTERS

- Grilled Creole Gulf Oysters**
oregano parmesan butter, breadcrumbs, toast
- Peel And Eat Blue Crab**, garlic - chili butter
- Raw Bar Oysters**
creole tomato - horseradish mignonette
- Chilled Crudo Plate**, olive oil, capers, chive
- Zucchini Fritti**, green caesar dip
- Oysters En Brochette**, bernaïse
- Boudin Boulettes**
tabasco mash mornay, pickled okra relish
- Shrimp Cocktail Scapece**, cauliflower, peppers

SMALL PLATES

- Sammie's Caesar Salad**, white anchovies,
pecorino, crispy chili breadcrumbs
- Gulf Seafood Gumbo**
Louisiana popcorn rice, deviled egg
- Louisiana Farmers Green Salad**
southern maid goat's milk chevre
- Buttered Pecan**, herb vinaigrette (v)
- Wedge Salad**, crispy tasso, celery root remoulade,
cherry tomato, shakerag blue cheese
- Chopped Italian Salad**, pancetta, soft boiled egg,
cambozola, avocade, dill italian viniagrette

ENTREES

- Black Pepper Crusted NY Strip**
smoked pecan romesco, grilled seasonal vegetables
- Braised Short Rib**
potatoes dauphinoise, jus, fried shallot
- Gulf Seafood Bouillabaisse**
grilled bread, rouille
- Flounder Piccata**
lemon-veal butter, capers, wilted spinach
- Coastal Cajun Rabbit Sauce Piquante**
dirty rice, charred - pickled peppers
- Cold-Smoked Niman Ranch Pork Chop**
balsamic braised vidalia onions
- Fresh Creste Di Gallo**
pecorino romano, bottarga, black pepper
- Gulf Shrimp Risotto**
campi garlic butter , saffron, herbs
- Red Beans And Rice**
smoked ham hock, pickled greens
- Spaghetini Pomodoro**
eggplant, ricotta salata, fresh basil (v)

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HOTEL
SAINT VINCENT

M
DESSERT
MENU
 M

- Caramelized Milk Budino**, greek yogurt, salted caramel pistachios
- Bananas Foster Napoleon**, caramelized philo, banana diplomat, vanilla
cream (Family Style Menu)
- Italian Aperol Cassata Cake**, ricotta and orange (Family Style Menu)
- Creole Cream Cheesecake**, blueberry compote
- Fromage Blanc Semifreddo**, seasonal preserves
- White Chocolate Coconut Entremet**, lime and coconut
- Double Chocolate Tart**, chocolate cremeux and caramel (Family Style
Menu)
- Tart Au Citron**, torched meringue
- Pear Tart Tatin**, caramelized puff pastry
- Espresso Tiramisu**
- Orange Bourbon Creme Brulee**
- Sour Plum And Ginger Galette**
- Goat Milk Panna Cotta**, honey, blueberry lilac syrup (Family Style Menu)
- Opera Cake**, coffee and hazelnut (Family Style Menu)
- Pineapple Layer Cake**
- Green Tea Honey Cake**
- Crunchy Pecan Bread Pudding**
- Black Forest Cake**, sour black cherries & balsamic
- Saint Vincent's Cinnamon King Cake**

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