



GROUP DINING

Located in the Warehouse District just 2 blocks from the Convention Center, and boasting four private dining rooms, the space can accommodate groups from 10 to 150 guests



Named after Jean-Baptiste Le Moyne de Bienville, the French explorer known as the "Father of Louisiana." Le Moyne is a contemporary bistro nestled in the vibrant warehouse district, showcasing an elevated take on rustic French cooking deeply rooted in the rich culinary traditions of New Orleans.

The Rooms

HERON

The Heron Room, our most expansive and striking private dining venue, presents an elevated ambiance. Gracefully adorned with a mural of native Louisiana herons intertwined with ivy and gentle sage hues.

Capacities: 50 seated | 70 reception



JAZZ

With deep burgundy and mauve hues, our Jazz Room pays homage to the brass and jazz musicians who've given life to New Orleans celebrations since the 1800s.

Capacities: 40 seated | 45 reception



WINE

An inviting warmth envelops our Wine Room, where rich blue tones harmonize to establish a sophisticated and intimate atmosphere. At the heart of this elegant space lies a distinctive 14ft oak table.

Capacities: 17 seated | 20 reception



JULIA

The Julia Room is ideal for intimate gatherings, characterized by its minimalist design that harmonizes elegance with industrial charm. The exposed original beams and brickwork, paired with large windows overlooking Julia St.

Capacities: 30 seated | 40 reception



Le Moyne

PRIVATE DINING

3 Course Plated - Soup or Salad, Entree & Dessert \$65

4 Course Plated - Hors D'oeuvres, Soup or Salad, Entree & Dessert \$75

HORS D'OEUVRES

choose 2

Beef Tartare, Duck Fat Sourdough, Dijonnaise, Cured Egg Yolk
Mushroom Vol au Vant, Gruyere, Brandy
Blue Crab au Gratin, Espelette, Grilled Baguette
Pate Campagne, Pickles, House Mustard, Lavash
Bone Marrow & Escargot, Garlic-Parsley Butter

SOUP & SALADS

choose 2

Gulf Shrimp Bisque, Brandy, Cream
Seafood Gumbo, Shrimp, Crab, Oysters, Rice
Petite Lettuces, Green Goddess, Hearts of Palm
Frisee Salad, Goat Cheese, Crispy Ham, Shallot Vinaigrette

ENTREES

choose 2

Chicken au Riesling, Pommes Puree, Chervil
Filet Mignon, Chasseur Sauce, Potato Dauphinois
Gulf Tuna Niçoise, Farm Egg, Haricot Verts, Fingerlings
Beef Carbonnade Flamande, Pearl Onions, Baby Carrots
Duck Confit, Sweet Potato Gratin, Satsuma
Gulf Fish Courtbouillon, Tomato Fumet, Rice Fritter
Creole BBQ Shrimp and Grits
Cassoulet, Pork Shoulder, Toulouse Sausage

DESSERTS

choose 1

Chocolate Mousse, Whipped Cream, Candied Citrus
Lemon Posset, Tuile Cookie
Bread Pudding, Rum Sauce
Citrus Buttermilk Pie
Tres Leches Cake, Toasted Coconut, Lime

pricing does not include 10.45% sales tax and 22% service charge

Le Moyne

PRIVATE DINING

Reception

priced per guest

HAND PASSED HORS D'OEUVRES

Cold

- Shrimp Salad Profierole 8
- Crab Louie on Zapp's Jalapeno Chip 8
- Tuna au Brioche, Almond Aillade 8
- Country Ham Wrapped Melon (*seasonal*) 7
- Cervelle de Canut, Housemade Crackers (v) 6
- Salmon Rillettes on Blini, Dill Creme Fraiche 7

Hot

- Blue Crab Beignet, Remoulade 8
- Crawfish Boulettes, Lemon Pickle Aioli (*seasonal*) 8
- Tasso and Scallion Hush Puppies, Tartar Sauce 6
- Serrano Ham Wrapped Shrimp Skewer, Peach Pepper Jelly 8
- Chickpea Panisse, Harissa Aioli (v) 6
- Seasonal Farmers Market Bite (v) 6
- Gougeres (v) 6

DISPLAYS

- French Cheese Board, Seasonal Accutrement, Crackers 12
- Charcuterie Board, Spiced Nuts 15
- Petite Lettuces, Green Goddess, Hearts of Palm 10
- Crudite & Dips 10
- Seasonal Fruit Platter 8

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Le Moyne

PRIVATE DINING

Reception

priced per guest

BUFFET

Entree

- Chicken Dijonaise, Pommes Purree, Jus 15
Beef Shortrib Bourguignon, Pearl Onions, Baby Carrots 18
Gulf Fish Courtbouillon, Tomato Fumet 16
Creole BBQ Shrimp and Grits 16
Pork Shoulder Cassoulet, Toulouse Sausage 16

Sides

- Local Seasonal Vegetable Meunire 8
Black Eye Pea Cassoulet 8
Potatoes Lyonnaise 8
Sweet Potato Gratin 8

Desserts

- Lemon Posset, Tuile Cookie 8
Bread Pudding, Rum Sauce 8
Citrus Buttermilk Pie 8
Tres Leches Cake, Toasted Coconut, Lime 8

ACTION STATIONS

*requires \$100 culinarian fee
minimum 45 guests*

- Herb Crusted Prime Rib, Bordelaise 20
Crispy Pork Belly Roulade, Pistou 18
Fresh Gulf Seafood 20
*Boiled Shrimp, Gulf Oysters on Half Shell, Tuna Crudo,
Snapper Ceviche, Smoked Tuna Dip*

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Le Moyne

PRIVATE DINING

Bar Packages

3hrs | *Priced per guest*

BEER & WINE \$30

House Red and White, Sparkling Domestic & Local Beers

HOUSE BAR \$40

Tito's Vodka, Old Forester Bourbon, Monkey Shoulder Scotch,
Old Overholt Rye, New Amsterdam Gin, Espolon Tequila,
Flor de Cana Rum

House Red and White, Sparkling Domestic and Local Beers

PREMIUM BAR \$50

Makers Mark Bourbon, Templeton Rye, Ketel One Vodka,
Scotch, Bombay Sapphire Gin, Casa Nobles Tequila,
Plantary 3 Star Rum

House Red and White, Sparkling Domestic and Local Beers

ON CONSUMPTION BAR

Per drink ordered

Standard Bar - Beer \$8 | Wine \$10 | Liquor \$10

Premium Bar - Beer \$8 | Wine \$12 | Liquor \$12 | Specialty Cocktails \$15

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