

# PRIVATE EVENTS



## EVENT PLANNING GUIDE

~French Quarter Location~  
841 Iberville Street  
New Orleans, La 70112

## GUARANTEES & PAYMENT

The guaranteed number of guests attending your event is required one week prior to your event. The guaranteed guest count you provide one week prior to the event will be what you are charged for even if fewer attendees show. If the actual guest count is higher than the guarantee, we will charge accordingly. Payments are handled at the end of the event. There will be no split checks on any private events. A credit card will be held on file instead of a deposit and in the case of cancellation.

## EVENT ROOM & TIME

Our events are held in our private Iberville Room & Courtyard. We charge a rate of \$250 before tax for use of the Iberville Room & Courtyard for a 2.5 hour event. An additional hour can be added for \$200 (not including food or alcohol), before tax and gratuity.

## LUNCHEON GUIDELINES

All private luncheons must be concluded by 3 pm. The minimum number of guests necessary for a private lunch is 15 people. A limited menu is required for all parties including luncheons.

## BUFFET RECEPTION GUIDELINES

A minimum of 30 guests is required for a buffet reception or cocktail reception. Reception style events are open layout and have limited seating. Iberville seating ranges from 26-33 guests inside of the room. We also have highboy cocktail tables that can be set up in the Iberville Room or in the Courtyard. Additional seating is set up in the courtyard (weather permitting).

## SEATED DINNER GUIDELINES

The minimum number of guests necessary for a seated dinner is 18. A limited and set menu is required for private seated dinners.

# BUFFET RECEPTION MENU OPTIONS

## **SELECTION ONE \*6 ITEMS**

One Cold Hors d' Oeuvre  
One Hot Hors d' Oeuvre  
Two Entree Buffet Items  
Two Soup, Salad, or Side Items  
(you may substitute any item for a dessert choice)

**\$48 per person (before tax & gratuity)**

## **SELECTION TWO \*8 ITEMS**

One Cold Hors d' Oeuvres  
One Hot Hors d' Oeuvres  
Three Entree Buffet Items  
Two Soup, Salad, or Side Items  
One Dessert Choice

**\$58.00 per person (before tax & gratuity)**

All pricing is subject to a 11% tax and 22% service charge.  
Pricing is based on a 2.5 hour event.  
Includes water, fountain soda drinks, and iced tea.



# BUFFET RECEPTION MENU OPTIONS

## COLD HORS D' OEUVRES

- Mini Muffalettes
- Mini Shrimp Cocktail\*
- Charcuterie\*
- Fruit & Cheese Display
- Tomato, Mozzarella & Basil Bruschetta
- Raw Oysters\*
- Bite Size Crab Remoulade\*

## HOT HORS D' OEUVRES

- Fried Crawfish Croquettes
- Fried Crab Croquettes
- Charbroiled Oysters\*
- Crabmeat Au Gratin Bites
- Broiled Crab Stuffed Mushrooms
- Beef & Chicken Skewers
- Caramelized Onion & Goat Cheese Tart
- Baked Brie

## SOUPS

- Seafood Gumbo
- Chicken & Sausage Gumbo
- Crab & Corn Soup
- Crawfish Bisque
- Shrimp Bisque

## SALADS

- House
- Creole Spinach
- Bucktown Blues
- Italian
- Caesar
- Cobb

## SIDES

- Spicy Boiled Corn
- String Beans & Red Peppers
- Zucchini, Squash & Eggplant
- Lyonnaise Potatoes
- Twice Baked Potato

## ENTREE ITEMS

Fried Shrimp	Fried Oysters *
Fried Catfish	Seafood Pasta
Crawfish Etouffee	Shrimp & Grits
Fried Turkey (carved)	Red Beans & Rice
Barbeque Shrimp (peeled)	Roast Beef Debris*
	Chicken & Sausage Jambalaya

## DESSERTS

- Assorted Mini Pastries
- Petit Fours (White & Chocolate)
- Coconut Custard Bread Pudding
- Cheesecake

All pricing is subject to a 11% tax and a 22% service charge.  
Pricing is based on a 2.5 hour event.

Includes water, fountain soda drinks, and iced tea.



\*\*\*denotes a premium item that requires a \$2 upcharge per person

# BAR OPTIONS

## CALL BRAND

Includes domestic beer, wine, soft drinks, and the following liquors:

Jim Beam  
Smirnoff  
Tanqueray  
Cruzan  
Jose Cuervo  
Johnny Walker Red

## PREMIUM

Includes local beer, wine, soft drinks, and the following liquors:

Crown Royal  
Ketel One  
Bombay Sapphire  
Bacardi Light  
Tres Generaciones Reposado  
Johnny Walker Black

## SUPER PREMIUM

Includes imported beer, wine, soft drinks, and the following liquors:

Crown Reserve  
Grey Goose  
Tanqueray 10  
10 Cane  
Patron Silver  
Glenlivet 12 Year

## OPEN BAR PRICING

	2.5 HOURS	3.5 HOURS
Beer & Wine	\$23.00	\$29.00
Call Brand	\$26.00	\$36.00
Premium Brand	\$30.00	\$45.00
Super Premium Brand	\$35.00	\$52.00

\*pricing per person

## UPON CONSUMPTION BAR

Host selects the brand level offered and is billed at the end of the event for all drinks ordered. Only one check will be made. A bar is only set up for parties of 25 or more. \$200 bar set up fee for upon consumption or cash bar.

## CASH BAR

Host selects the brand level offered and guests are responsible for payment as drinks are ordered. No credit or debit cards will be taken at bar, ONLY cash will be accepted. A bar is only set up for parties of 25 or more. \$200 bar set up fee for upon consumption or cash bar.

All pricing is subject to a 11% tax and a 22% service charge.  
Pricing is based on a 2.5 hour event.

Includes water, fountain soda drinks, and iced tea.

