

# 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 flat 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 and our maximum number of guests is 36. A limited and set menu is required for all private seated dinners.

EMAIL [EVENTS@DEANIES.COM](mailto:EVENTS@DEANIES.COM) FOR MORE INFORMATION

# CRAWFISH BOIL RECEPTION

All pricing is subject to a 10.45% tax and 20% gratuity.  
Pricing is based on a 2.5 hour event.  
Includes water, fountain soda drinks, and iced tea.

## SELECTION ONE

1 Lb. of Crawfish per person  
(includes corn, potatoes & sausage)  
Chicken & Sausage Gumbo  
Mini Meat & Cheese Po-Boys  
Salad of your Choice  
Dessert of your Choice

**\$52 per person (before tax &  
gratuity)**

## SELECTION TWO

2 Lb. of Crawfish per person  
(includes corn, potatoes & sausage)  
Chicken & Sausage Gumbo  
Mini Meat & Cheese Po-Boys  
Salad of your Choice  
Dessert of your Choice

**\$59 per person (before tax &  
gratuity)**

## SALADS

House Salad  
Creole Spinach Salad  
Bucktown Blues Salad  
Italian Salad  
Caesar Salad  
Greek Salad  
Cobb Salad

## DESSERTS

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



# 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 Generations Plata  
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

Beer & Wine  
Call Brand  
Premium Brand  
Super Premium Brand

## 2.5 HOURS

\$22.00  
\$25.00  
\$29.00  
\$34.00

## 3.5 HOURS

\$29.00  
\$35.00  
\$45.00  
\$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.

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### SEATED DINNER GUIDELINES

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# COCKTAIL RECEPTION MENU OPTIONS

## COCKTAIL RECEPTION

Two Cold Hors d' Oeuvre

Two Hot Hors d' Oeuvre

One Dessert

**\$33 per person (before tax & gratuity) \*no alcohol pricing**

\*You may add extra Hors d' Oeuvres or Dessert items for an additional cost per person.

All pricing is subject to a 10.45% tax and 20% gratuity.

Pricing is based on a 2.5 hour event.

Includes water, fountain soda drinks, and iced tea.



# COCKTAIL RECEPTION OPTIONS WITH ALCOHOL

## 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 Generations Plata  
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

## RECEPTION AND OPEN BAR PRICING

|                     | 2.5 HOURS | 3.5 HOURS |
|---------------------|-----------|-----------|
| Beer & Wine         | \$56.00   | \$62.00   |
| Call Brand          | \$60.00   | \$68.00   |
| Premium Brand       | \$63.00   | \$78.00   |
| Super Premium Brand | \$68.00   | \$85.00   |

\*pricing per person

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# BUFFET RECEPTION MENU OPTIONS

## COLD HORS D' OEUVRES

Mini Muffalettas  
Mini Meat & Cheese Po-Boys  
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

## SOUPS

Seafood Gumbo  
Chicken & Sausage Gumbo  
Crab & Corn Soup  
Crawfish Bisque  
Shrimp Bisque  
Redfish Couvillion

## SALADS

House  
Creole Spinach  
Bucktown Blues  
Italian  
Caesar  
Greek  
Cobb

## SIDES

Spicy Boiled Corn  
Corn Maque Choux  
String Beans & Red Peppers  
Zucchini, Squash & Eggplant  
Lyonnaise Potatoes  
Twice Baked Potato  
Sweet Potato Hash

## ENTREE ITEMS

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

## DESSERTS

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

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

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### 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 10.45% tax and 20% gratuity.

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 Muffalettas  
Mini Meat & Cheese Po-Boys  
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

## SOUPS

Seafood Gumbo  
Chicken & Sausage Gumbo  
Crab & Corn Soup  
Crawfish Bisque  
Shrimp Bisque  
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## SALADS

House  
Creole Spinach  
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## SIDES

Spicy Boiled Corn  
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## ENTREE ITEMS

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Fried Catfish  
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Fried Turkey (carved)  
Barbeque Shrimp (peeled)  
Fried Oysters  
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## DESSERTS

Assorted Mini Pastries  
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Cheesecake

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## CALL BRAND

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

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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

Beer & Wine  
Call Brand  
Premium Brand  
Super Premium Brand

## 2.5 HOURS

\$22.00  
\$26.00  
\$30.00  
\$35.00

## 3.5 HOURS

\$29.00  
\$36.00  
\$45.00  
\$52.00

\*pricing per person

## UPON CONSUMPTION BAR

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### 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.

# SEATED DINNER MENU OPTION ONE \*\* FAMILY STYLE

## \$46 PER PERSON

All pricing is subject to a 10.45% tax and 20% gratuity.  
Pricing is based on a 2.5 hour event.  
Includes water, fountain soda drinks, and iced tea.

### APPETIZER - CHOOSE TWO FOR GUESTS TO SELECT FROM

#### Seafood Gumbo

Award winning gumbo with shrimp, crabmeat, okra and oysters.

#### Chicken & Andouille Gumbo

Dark roux gumbo with chicken and andouille sausage.

#### House Salad

Iceberg, cucumbers, sweet dry corn, purple onion, cheese & tomato served with our Sweet Fig & Balsamic Vinaigrette.

#### Bucktown Blues Salad

Romaine, spiced pecans, crumbled blue cheese served with our Sweet Fig & Balsamic Vinaigrette.

### ENTREE - SERVED FAMILY STYLE \*NO SUBSTITUTIONS

#### Half Seafood Platter

Fresh golden fried shrimp, catfish, oysters, crawfish croquettes, crab croquettes with French Fries & Coleslaw.

#### Barbeque Shrimp

Jumbo head-on shrimp, sautéed in our unique blend of seasonings and served with a warm baguette. This is for hands on eaters. You will have to take the head off and fully peel the shrimp.

### DESSERT - CHOOSE ONE

#### Coconut Custard Bread Pudding

Custard based with coconut milk and moist coconut flakes drenched in a hazelnut coco cream anglaise and topped with toasted almonds.

#### Homemade Cheesecake

Creamy homemade cheesecake on a graham cracker and pecan crust. Topped with a strawberry puree.



# SEATED DINNER MENU OPTION TWO

## \$55 PER PERSON

All pricing is subject to a 10.45% tax and 20% gratuity.  
Pricing is based on a 2.5 hour event.  
Includes water, fountain soda drinks, and iced tea.

### APPETIZER - CHOOSE TWO FOR GUESTS TO SELECT FROM

#### Seafood Gumbo

Award winning gumbo with shrimp, crabmeat, okra and oysters.

#### Chicken & Andouille Gumbo

Dark roux gumbo with chicken and andouille sausage.

#### House Salad

Iceberg, cucumbers, sweet dry corn, purple onion, cheese & tomato served with our Sweet Fig & Balsamic Vinaigrette.

#### Bucktown Blues Salad

Romaine, spiced pecans, crumbled blue cheese served with our Sweet Fig & Balsamic Vinaigrette.

### ENTREE- CHOOSE 3 FOR GUESTS TO SELECT FROM

#### Fried Combo Dinner

Fresh golden fried shrimp, catfish and oysters. Served with French Fries & Coleslaw.

#### Fried Stuffed Shrimp Dinner

Four jumbo Gulf shrimp, butterflied and stuffed with our crabmeat dressing and fried. Served with French Fries & Coleslaw.

#### Broiled Stuffed Flounder

Two fresh flounder filets stuffed with our crabmeat dressing and broiled to perfection. Served with our vegetable of the day.

#### Crawfish Etouffee

Sauce made with crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic. Served over rice with French Bread.

#### Softshell Crab Dinner

Two Louisiana soft-shell crabs fried golden. Served with French Fries and Coleslaw.



# SEATED DINNER MENU OPTION TWO

## \$55 PER PERSON

All pricing is subject to a 10.45% tax and 20% gratuity.  
Pricing is based on a 2.5 hour event.  
Includes water, fountain soda drinks, and iced tea.

### DESSERT - CHOOSE ONE

#### Coconut Custard Bread Pudding

Custard based with coconut milk and moist coconut flakes drenched in a hazelnut coco cream anglaise and topped with toasted almonds.

#### Homemade Cheesecake

Creamy homemade cheesecake on a graham cracker and pecan crust. Topped with a strawberry puree.



# SEATED DINNER MENU OPTION THREE

## \$64 PER PERSON

All pricing is subject to a 10.45% tax and 20% gratuity.  
Pricing is based on a 2.5 hour event.  
Includes water, fountain soda drinks, and iced tea.

### APPETIZER - CHOOSE TWO FOR GUESTS TO SELECT FROM

#### Seafood Gumbo

Award winning gumbo with shrimp, crabmeat, okra and oysters.

#### Chicken & Andouille Gumbo

Dark roux gumbo with chicken and andouille sausage.

#### Crawfish Etouffee

A buttery sauce with crawfish tails, onions, peppers, celery and garlic. Served over rice.

#### Creole Spinach Salad

Baby spinach, crumbled bacon, boiled egg, sweet red onion and topped with crispy Louisiana oysters and a Creole Honey Mustard dressing.

#### Shrimp Remoulade

Mixed greens topped with Louisiana boiled shrimp with a side of homemade Remoulade.

### ENTREE- CHOOSE 3 FOR GUESTS TO SELECT FROM

#### Half Seafood Platter

Fresh golden fried shrimp, catfish, oysters, crawfish croquettes, crab croquettes with French Fries & Coleslaw.

#### Barbeque Shrimp

Jumbo head-on shrimp, sautéed in our unique blend of seasonings and served with a warm baguette. This is for hands on eaters. You will have to take the head off and fully peel the shrimp.

#### Crabmeat Au Gratin

Jumbo lump crabmeat baked into a creamy blend of four cheeses. Served with French Bread.

#### Redfish topped with Crawfish Etouffee

Our buttery etouffee sauce with crawfish tails served over a fresh filet of broiled Redfish. Served with our vegetable of the day.





# SEATED DINNER MENU OPTION THREE

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Pricing is based on a 2.5 hour event.  
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### DESSERT - CHOOSE ONE

#### Coconut Custard Bread Pudding

Custard based with coconut milk and moist coconut flakes drenched in a hazelnut coco cream anglaise and topped with toasted almonds.

#### Homemade Cheesecake

Creamy homemade cheesecake on a graham cracker and pecan crust. Topped with a strawberry puree.

#### Chocolate Cake

Our double layered chocolate cake with a chocolate mousse filling and a chocolate ganache topping.



# BAR OPTIONS

\*A minimum guest count of 25 people is required for a bar to be set up.

## CALL BRAND

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

Jim Beam  
Smirnoff  
Tanqueray  
Cruzan  
Teremana  
Johnny Walker Red

## PREMIUM

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

Crown Royal  
Ketel One  
Bombay Sapphire  
Bacardi Light  
Tres Generations Plata  
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

Beer & Wine  
Call Brand  
Premium Brand  
Super Premium Brand

## 2.5 HOURS

\$23.00  
\$27.00  
\$31.00  
\$37.00

## 3.5 HOURS

\$30.00  
\$36.00  
\$46.00  
\$53.00

\*pricing per person

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