

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.

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 11% tax and 22% 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

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 22% 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 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

SALADS

House
Creole Spinach
Bucktown Blues
Italian
Caesar
Cobb

SIDES

Spicy Boiled Corn
String Beans & Red Peppers
Zucchini, Squash & Eggplant
Lyonnais 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)	Italian Roast (carved)
	Chicken & Sausage Jambalaya

DESSERTS

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

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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