

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 \$200 before tax for use of the Iberville Room & Courtyard for a 2.5 hour event. An additional hour can be added for \$250 (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.

SEATED DINNER MENU OPTION ONE **FAMILY STYLE

\$49 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.

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

\$58 PER PERSON

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.

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.



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DESSERT - CHOOSE ONE

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Homemade Cheesecake

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



SEATED DINNER MENU OPTION THREE

\$68 PER PERSON

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.

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.



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\$68 PER PERSON

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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
\$26.00
\$31.00
\$37.00

3.5 HOURS

\$29.00
\$35.00
\$46.00
\$53.00

*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.

