

# PRIVATE EVENTS



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

## EVENT PLANNING GUIDE

### 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 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	\$54.00	\$62.00
Call Brand	\$58.00	\$68.00
Premium Brand	\$62.00	\$78.00
Super Premium Brand	\$67.00	\$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 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  
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