# 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 GUIIDELINES

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.

# CRAWFISH BOIL RECEPTION 

## 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
\$49 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
\$55 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 <br> OPTIONS

## CALL BRAND

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

## 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.


