



# Cocktail Reception Menu

## Event Planning Guide

### Maximum Room Capacities

	Seated	Reception
Iberville Room	46	100
Madden Room	30	40
Entire Restaurant	230	400

### Guarantees

The guaranteed number of guests attending your event is required one week prior to your event. This guaranteed number will be considered the number for which you will be charged even if fewer guests attend. Deanie's Seafood can only accommodate 5 guests over the guarantee. If the actual count is higher than anticipated, we will charge accordingly.

### Event Room & Time

Deanie's Seafood reserves the right to reassign function rooms in order to accommodate all interested parties. Groups of less than 30 cannot be guaranteed the Iberville Room. All event pricing is based on a two-hour event. Additional time can be arranged for a fee of \$150 per hour [not including alcohol].

### Luncheon Guidelines

All luncheons must be concluded by 3pm. The minimum number of guests necessary for the use of a private dining room is 15 [or equivalent food & beverage minimum]. On Monday through Thursday, parties of less than 16 may order from the regular menu, but are subject to a food and beverage minimum of \$25 per person and a \$75 room charge for a two-hour event.

A limited menu is required for all parties on Friday through Sunday, and parties of more than 16 on Monday through Thursday. Parties of 30 or less may select three entree choices; parties of more than 30 may select two entree choices.

### Seated Dinner Guidelines

The minimum number of guests necessary for the use of a private dining room is 15 [or equivalent food & beverage minimum]. On Monday through Thursday parties of less than 16 may order from the regular menu, but are subject to a food & beverage minimum of \$35 per person and a \$150 room charge for a two-hour event.

A limited menu is required for all parties on Friday through Sunday, and parties of more than 16 on Monday through Thursday. Parties of 30 or less may select three entrée choices; parties of over 30 may select two entrée choices.

### Cocktail Receptions and Buffet Guidelines

A minimum of 40 guests or payment for 40 guests is required for a buffet reception. Cocktail receptions require a minimum of 20 guests or payment for 20 guests. Cocktail and Buffet Receptions are open layout and have limited seating. Seating ranges from 26 - 33 seats inside of the room depending on the number of items on your buffet. Additional seating is set up in the courtyard [weather permitting].



## Cocktail Reception Menu

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### Event Planning Guide continued...

#### **Dietary Restrictions**

All of our seated dinner menus are comprised completely of seafood items; however, we are happy to offer other options for guests who have special dietary needs such as vegetarians or vegans, or those with food allergies.

#### **Amenities**

We will provide customized menus for each place setting at no additional cost. We also provide some floral arrangements in the room on the night of your event. If you wish to have additional decorations, we will be happy to make those arrangements for you.

#### **Entertainment**

We are happy to advise you in selecting musicians and entertainment. Please ask the special events coordinator for further details.

#### **Cancellations**

All contracted events must be cancelled 60 days prior to the event for a full refund. Cancellations made later than 60 days prior to the event will result in the forfeiture of the deposit.



## Cocktail Reception Menu

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### Cocktail Reception Menu Options

#### **Cold Hors d' Oeuvres**

Artichoke Balls  
Mini Muffalettas  
Mini Meat & Cheese Po-Boys  
Mini Shrimp Cocktail\*  
Vegetable Display  
Fruit & Cheese Display  
Tomato, Mozzarella, & Basil Bruschetta  
Charcuterie\*  
Shrimp & Crab Dip  
Raw Oysters\*  
Mini Crab Remoulade\*

#### **Hot Hors d' Oeuvres**

Andouille & Alligator Sausage Skewers  
Fried Crab Croquettes  
Fried Crawfish Croquettes  
Mini Meat Pies  
BBQ Chicken Bites  
Mini Crawfish Pies  
Charbroiled Oysters\*  
Fried Crabmeat Ravioli  
Seafood Stuffed Mushrooms  
Beef & Chicken Skewers  
Caramelized Onion & Goat Cheese Tartlet  
Fried Artichoke Balls

*\*Denotes premium item, additional \$2 per person.*

#### **Desserts**

Coconut Custard Bread Pudding  
Chocolate Raspberry Cake  
Assorted Pastries  
Petit Fours

*Additional desserts can be created upon request.*

*All pricing subject to 11% tax & 20% gratuity.*



## Cocktail Reception Menu

### Cocktail Reception

Two Cold Hors d' Oeuvres  
Two Hot Hors d' Oeuvres  
One Dessert

#### Reception With Alcohol

Pricing below per person.

##### Options

Beer and Wine  
Call Brands  
Premium Brands  
Super Premium Brands

##### 2 Hours

\$48.00  
\$54.00  
\$58.00  
\$65.00

##### 3 Hours (includes additional time fee)

\$61.00  
\$69.00  
\$80.00  
\$88.00

##### CALL

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

Jim Beam  
Smirnoff  
Tanqueray  
Cruzan  
Jose Cuervo  
Johnny Walker Red

##### PREMIUM

Includes local beers, 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 yr

#### Reception Without Alcohol

\$31.00 per person.

Pricing based on two-hour event. Includes water, soda, tea, and coffee.

This menu option is designed for those who wish to have a cocktail reception with light hors d' oeuvres and an open bar. Additional menu choices can be added upon request.

*All pricing subject to 11% tax & 20% gratuity.*