



“Taste of Deanie’s” Private Party Menus

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 entrée choices; parties of over 30 may select two entrée 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 Reception 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).



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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 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.



“Taste of Deanie’s” Private Party Menus

Taste of Deanie’s - Menu One

COURSE 1

Boiled Potatoes

Deanie’s famous spicy boiled potatoes are the only way to kick start your meal!

COURSE 2

Choose one to offer guests.

Creole Spinach Salad

Fresh baby spinach, crumbled bacon, hard boiled egg and sweet red onion with crispy Louisiana oysters and a Creole Honey Mustard dressing.

Bucktown Blues Salad

A bed of romaine leaves garnished with spiced pecans and crumbled Danish blue cheese, topped with our special Sweet Fig & Balsamic Vinaigrette.

COURSE 3

Choose one to offer guests.

Chicken & Sausage Gumbo

Our delicious roux gumbo with chicken and Andouille sausage.

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra and the New Orleans Holy Trinity (green peppers, onions and celery) in a homemade roux.

COURSE 4

Chicken & Sausage Jambalaya & Fried Catfish

A spicy Louisiana Jambalaya with tomato, Creole seasonings, chicken and smoked sausage. Served with farm-raised catfish tossed in a Creole seasoned buttermilk and yellow flour batter.

COURSE 5

Choose one to offer guests.

Coconut Custard Bread Pudding

Coconut milk and moist flaked coconut lightly flavor this rich custard based bread pudding, drenched in a hazelnut and cocoa cream anglaise and sprinkled with toasted almonds.

Mini Gold Brick Sundae

A scoop of vanilla ice cream covered in Elmer’s Gold Brick chocolate and placed on top of our rich, made from scratch brownie, garnished with whipped cream and a cherry.

\$41.00 per person.

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

Pricing based on 2 hour event. Includes water, soda, tea, and coffee.



“Taste of Deanie’s” Private Party Menus

Taste of Deanies Menu Two

COURSE 1

Boiled Potatoes

Deanie’s famous spicy boiled potatoes are the only way to kick start your meal!

COURSE 2

Crabmeat Nachos

Served family style.

Hand-cut potato chips smothered in a creamy Crabmeat au gratin.

COURSE 3

Choose one to offer guests.

Bucktown Blues Salad

A bed of romaine leaves garnished with spiced pecans and crumbled Danish blue cheese, topped with our special Sweet Fig & Balsamic Vinaigrette.

Creole Spinach Salad

Fresh baby spinach, crumbled bacon, hard-boiled egg and sweet red onion topped with crispy Louisiana oysters and a Creole Honey Mustard dressing.

COURSE 4

Choose one to offer guests.

Chicken & Sausage Gumbo

Our delicious roux gumbo with chicken and Andouille sausage.

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra and the New Orleans Holy Trinity (green peppers, onions and celery) in a homemade roux.

COURSE 5

Crawfish Etouffée, Fried Crab Croquettes (2), Fried Shrimp

Etouffée – “to smother.” Crawfish tails smothered in a buttery blend of onions, peppers, celery and garlic to make a delicious sauce served over rice. Served with two crabmeat croquettes and fried shrimp.

COURSE 6

Choose one to offer guests.

Coconut Custard Bread Pudding

Coconut milk and moist flaked coconut lightly flavor this rich custard based bread pudding, drenched in a hazelnut and cocoa cream anglaise and sprinkled with toasted almonds.

Mini Gold Brick Sundae

A scoop of vanilla ice cream covered in Elmer’s Gold Brick chocolate and placed on top of our rich, made from scratch brownie, garnished with whipped cream and a cherry.

\$46.00 per person.

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

Pricing based on 2 hour event. Includes water, soda, tea, and coffee.



“Taste of Deanie’s” Private Party Menus

Taste of Deanies Menu Three

COURSE 1

Boiled Potatoes

Deanie’s famous spicy boiled potatoes are the only way to kick start your meal!

COURSE 2

Served family style.

Charbroiled Oysters

Fresh “Authentic Louisiana Wild” certified Oysters topped with garlic butter and parmesan seasoning and grilled to perfection.

COURSE 3

Choose one to offer guests.

Bucktown Blues Salad

A bed of romaine leaves garnished with spiced pecans and crumbled Danish Blue Cheese, topped with our special Sweet Fig & Balsamic Vinaigrette.

Spinach Salad

Fresh baby spinach, crumbled bacon, hard-boiled egg and sweet red onion topped with crispy Louisiana oysters and a Creole Honey Mustard dressing.

COURSE 4

Choose one to offer guests.

Chicken & Sausage Gumbo

Our delicious roux gumbo with chicken and Andouille sausage.

Seafood Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra and the New Orleans Holy Trinity (green peppers, onions and celery) in a homemade roux.

COURSE 5

Small Crab Au Gratin, Fried Crawfish Balls (2), Broiled Stuffed Shrimp (2)

Jumbo Louisiana Blue Lump crabmeat baked into our creamy blend of four cheeses and fresh seasonings. Served with two crabmeat dressing stuffed shrimp and two lightly battered and fried crawfish croquettes.

COURSE 6

Choose one to offer guests.

Coconut Custard Bread Pudding

Coconut milk and moist flaked coconut lightly flavor this rich custard based bread pudding, drenched in a hazelnut and cocoa cream anglaise and sprinkled with toasted almonds.

Cheesecake

Creamy homemade cheesecake on a graham cracker and pecan crust, covered with a fluffy sour cream topping and strawberry purée.

\$51.00 per person.

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

Pricing based on 2 hour event. Includes water, soda, tea, and coffee.



“Taste of Deanie’s” Private Party Menus

Add a Course Menu

*The following appetizers can be added to any menu and are served family style.
Pricing is per person.*

Fried Onion Rings

Colossal onion rings battered and fried to perfection. (a little spicy) \$2.00 per person

Fried Artichoke Hearts

Artichoke quarters battered and fried, topped with Romano cheese and served with housemade marinara. \$3.00 per person

Fried Calamari

Tender pieces of squid in a light, crispy batter. Served with housemade marinara.
\$3.50 per person

Fried Crab Claws

Louisiana crab claws fried to a golden brown and served with cocktail sauce. \$4.00 per person

Raw Oysters

Plump, freshly shucked Louisiana oysters served with cocktail sauce, lemon, & horseradish.
(3 per person) \$5.00 per person

Crabmeat Nachos

House fried potato chips topped with jumbo lump crab meat, our creamy blend of four cheeses and melted cheddar cheese. Garnished with green onion and served with a side of sour cream.
\$5.00 per person

Boiled Shrimp

Louisiana shrimp boiled in Deanie’s special seasonings served with cocktail sauce.
(1/4 lb. per person) \$5.00 per person

Charbroiled Oysters

Freshly shucked Louisiana oysters topped with garlic butter and parmesan cheese then charbroiled to form a delicious crust. (3 per person) \$5.50 per person

Barbeque Shrimp

The New Orleans way, jumbo head-on shrimp sautéed in our unique blend of seasonings.
\$7.00 per person

Cup of Gumbo

Our award-winning seafood gumbo with shrimp, crabmeat, okra, and the New Orleans Holy Trinity (green peppers, onions, and celery) in a homemade roux. \$6.00

House Salad

Crisp iceberg lettuce, cucumbers, purple onion, cheese, and tomato served with our own Sweet Fig & Balsamic Vinaigrette. \$6.00

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



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Bar Options

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

Open Bar Pricing ~ per guest

<u>Options</u>	<u>2 Hours</u>	<u>3 Hours</u>
Beer and Wine	\$17.00	\$25.00
Call Brands	\$23.00	\$33.00
Premium Brands	\$28.00	\$44.00
Super Premium Brands	\$34.00	\$52.00

*All pricing subject to 11% tax & 20% gratuity.
Shots are not included in open bar packages.*

Other Bar Options

Upon Consumption Bar

Host selects the brand level offered and is billed at the end of the event for all drinks ordered. Satellite bars are only set up for parties of 25 or more. \$125.00 bar set up fee.

Cash Bar – Host selects the brand level offered, guests are responsible for payment as drinks are ordered. \$125.00 bar set up fee.

*All pricing subject to 11% tax & 20% gratuity.
Shots are not included in open bar packages.*