

# 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 \$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. A limited and set menu is required for private seated dinners.

# LUNCHEON MENU OPTION ONE

## \$34 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.

### APPETIZER

**Onion Rings & Fried Artichoke Hearts**

### ENTREE

**Shrimp Po-Boy**

Fresh golden fried shrimp served on New Orleans French bread. Served with a side of French fried.

**Fried Combo Mate Platter**

A bounty of freshly golden fried shrimp and catfish served with French fries.

**Broiled Stuffed Shrimp**

Three butterflied shrimp, stuffed with our house made crabmeat dressing and broiled to perfection. Served with French fried.

### 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.



# LUNCHEON MENU OPTION TWO

## \$37 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.

### APPETIZER

**Fried Onion Rings, Shrimp & Crab Dip**

### ENTREE- CHOOSE 3 FOR GUESTS TO SELECT FROM

#### **Fried Mate Platter**

Fresh golden fried shrimp and catfish. Served with French Fries.

#### **Broiled Stuffed Shrimp**

Three butterflied shrimp stuffed with our house made crabmeat dressing. Served with French fries.

#### **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 Platter**

Two Louisiana soft-shell crabs fried golden. Served with French Fries and Coleslaw.

### 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.



# LUNCHEON MENU OPTION THREE

## \$42 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.

### 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

Mixed greens, tomatoes, cucumber, red onion, cheddar cheese and sweet dry corn. Served with our house made dressing.

#### Bucktown Blues Salad

Romaine hearts, Danish blue cheese crumbles, spiced pecan pieces and Deanie's original Fig Vinaigrette.

### ENTREE- CHOOSE 3 FOR GUESTS TO SELECT FROM

#### Seafood Platter

Fresh golden fried shrimp, catfish, oysters, and crawfish croquettes. Served with French fries and coleslaw.

#### Stuffed Flounder

Two fresh Flounder filets stuffed with our crabmeat dressing and broiled to perfection. Served with our vegetable of the day.

#### Barbeque Shrimp Pasta

Linguine pasta tossed with Louisiana shrimp and a creamy style New Orleans style barbeque sauce. Served with garlic bread.



# LUNCHEON MENU OPTION THREE

## \$42 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.

### 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.



# 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  
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

## 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.

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.

