

Banquets and Party Booking Parameters & Guidelines

Private room minimum revenue before tax & gratuity

- Sunday-Thursday: Lunch \$500 Dinner \$1,000
- Friday-Saturday: Lunch \$750 Dinner \$2,500

Food Options

- 2-course, 3-course, or 4-course meal
- Light or Heavy Hors D'oeuvres Reception

Bar Options

- Open Bar Wine & Beer: \$18/guest for up to 2 hours
- Open Bar Call: \$22/guest for up to 2 hours
- Open Bar Premium: \$24/guest for up to 2 hours
- Drink Tickets: \$8/each – good for wine, beer, rail liquor or signature drink
- Bar Tab: Party organizer sets a limit on “open” amount
- Cash: Individual guest checks

Standard Information

- Private Room will seat up to 42 guests or accommodate up to 50, if standing
- All food and bar costs count towards the minimum spend – no room fee if minimum met
- Tax is 6% state + 4% local
- Gratuity standard is 18%
- Cake cutting charge is \$1.25 per person
- Customized menus are welcomed

Additional amenities available (some with fee):

- Live Music
- Television
- Free WiFi
- Champagne Toasts
- Linens

Conference or Cocktail Reception

Minimum 25 people for 2 hour event.

Not available on Fridays or Saturdays after 3 p.m.

Minimum revenue before tax and gratuity = \$750

Food is served buffet style on the Chef's Bar.

(Alcohol and other charges count toward the total.)

- Choose 3 Appetizer Options = \$16.50 per person
- Choose 4 Appetizer Options = \$22 per person

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| • Bruschetta | • Fried Okra |
| • Crudités | • Crawfish Popcorn |
| • Cajun Deviled Eggs | • Voodoo Chicken Bites |
| • Salmon Mousse w/Grilled Baguette | • Stuffed Mushrooms |
| • Black-Eyed Pea Hummus w/Pita Chips | • Fried Chicken Livers |
| • Boursin Cheese w/Cranberry Sauce and Crackers | |

IN-HOUSE LUNCHEON OPTIONS

Guidelines on all Luncheon Options:

- Minimum of 12 people
- Commence before 3pm
- Choice of 3 entrees to be offered to guests

Lunch Menu A

- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Red Beans & Rice
 - Shrimp Creole
 - Dirty Rice w/Fried Chicken Breast
 - Fried Catfish Sandwich w/fries
 - Blackened Chicken Wrap w/fries
 - 1/4 Muffuletta w/fries
 - Rouse Ratatouille (V)
- Soft Drinks, Iced or Hot Tea, Coffee

\$18 per person PLUS tax (10%) and gratuity (18%)

Lunch Menu B

- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Shrimp & Grits
 - Jambalaya
 - Crawfish Etouffée
 - Penne New Orleans
 - Chicken St. Charles
 - Rouse Ratatouille (V)
- Soft Drinks, Iced or Hot Tea, Coffee
- Dessert - Crème Brûlée or Bread Pudding or Pecan Pie

\$24 per person PLUS tax (10%) and gratuity (18%)

Lunch Menu C

- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Chicken St. Charles
 - Boucherie Chop
 - Cast Iron Catfish
 - Rosemary Salmon
 - Crawfish Monica
 - Pasta Diablo w/chicken or shrimp
 - Rouse Ratatouille (V)
- Soft Drinks, Iced or Hot Tea, Coffee
- Dessert - Crème Brûlée or Bread Pudding or Pecan Pie

\$28 per person PLUS tax (10%) and gratuity (18%)

IN-HOUSE DINNER OPTIONS

Guidelines on all Dinner Options:

Minimum of 12 people

Applies to start times after 3 p.m.

Choose 3 entrees to be offered to guests

Dinner Menu A

- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Red Beans & Rice
 - Jambalaya
 - Shrimp & Grits
 - Chicken St. Charles
 - Cast Iron Catfish
 - Penne New Orleans
 - Rouse Ratatouille (V)
- Soft Drinks, Iced or Hot Tea, Coffee
- Dessert – Crème Brûlée or Bread Pudding or Pecan Pie

\$30 per person PLUS tax (10%) and gratuity (18%)

Dinner Menu B

- Choice of 3 appetizers (served on the chef's bar or family style):
 - Black-Eyed Pea Hummus w/Tortilla Crisps
 - Cajun Deviled Eggs
 - Salmon Mousse w/Grilled Baguette
 - VooDoo Chicken Strips
 - Golden Fried Okra
 - Fried Chicken Livers
- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Chicken St. Charles
 - Boucherie Chop
 - Cast Iron Catfish
 - Penne New Orleans
 - Crawfish Monica
 - Pasta Diablo w/Chicken or Shrimp
 - Rouse Ratatouille (V)
- Dessert – Crème Brûlée or Bread Pudding or Pecan Pie
- Soft Drinks, Iced or Hot Tea, Coffee

\$35 per person PLUS tax (10%) and gratuity (18%)

Dinner Menu C

- Choice of 3 appetizers (served on the chef's bar or family style):
 - Black-Eyed Pea Hummus w/Tortilla Crisps
 - Cajun Deviled Eggs
 - Salmon Mousse w/Grilled Baguette
 - VooDoo Chicken Strips
 - Golden Fried Okra
 - Fried Chicken Livers
 - Crawfish Popcorn
 - Firecracker Shrimp
- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Salmon Napoleon
 - Hand Carved Ribeye
 - Boucherie Chops (2)
 - Tabasco Mixed Grill
 - Pasta Diablo w/Chicken or Shrimp
 - Chicken St. Charles
 - Rouse Ratatouille (V)
- Dessert – Crème Brûlée or Bread Pudding or Pecan Pie
- Soft Drinks, Iced or Hot Tea, Coffee

\$45 per person PLUS tax (10%) and gratuity (18%)

Extras and add-ons

To add appetizers (to any lunch option or to Dinner Option A):

The additional cost is dependent on your choices.

\$5 per person if you choose any 3 from:

Black-Eyed Pea Hummus w/Tortilla Crisps

Golden Fried Okra

Salmon Mousse w/Toast Points

VooDoo Chicken Strips

Cajun Deviled Eggs

Fried Chicken Livers

Or \$7 per person if you choose from:

Any 2 from above

and 1 of the following:

Firecracker Shrimp

Alligator Bites

Fried Oysters

Crawfish Popcorn

Or \$9 per person if you choose from:

Any 1 from the first list

And any 2 from the second list

For standing receptions:

High-top cocktail tables are available for a fee of \$25 each, including linens.