

Banquets and Party Booking Parameters & Guidelines

Private room minimum revenue before tax & gratuity

January-December

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

Meal Options

- 2 course meal: Lunch \$14-\$25 Dinner \$18-\$35
- 3-course meal: Lunch \$18-\$32 Dinner \$25-\$40
- 4-course meal: Lunch \$22-\$38 Dinner \$35-\$50

Bar Options

- Open: Billed to party organizer
- Cash: Individual checks
- Limited: Party organizer sets a limit on “open” amount

Standard Information

- Room will seat up to 52 guests
- Alcohol/Bar costs contribute to the minimum total
- Tax is 5% state + 4% local
- Gratuity standard is 18%
- Cake cutting charge is \$1 per person
- Customized menus are welcomed

Conference or Cocktail Reception

Restrictions: minimum 25 people for 2 hour event.

Minimum revenue before tax and gratuity = \$750
(*alcohol and other charges count toward the total*)

Choose 3 = \$12 per person

Choose 4 = \$16 per person

- Toast Points or Pitas w/Hummus
- Fried Okra
- Crawfish Popcorn
- VooDoo Chicken Bites
- Bruschetta
- Crudites
- Boursin with Cranberry Sauce and Crackers
- Cajun Deviled Eggs

Additional amenities available include:

- PA with Microphone
- Champagne Toasts
- Projector and Screen
- Custom Decorations
- Easels
- Live Music
- Television

IN-HOUSE LUNCHEON OPTIONS

Restrictions on all Luncheon Options:

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

Lunch Menu A

- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Choice of:
 - Red Beans & Rice
 - Shrimp Creole
 - Fried Catfish Sandwich
 - 1/4 Muffeletta
 - Pasta Verde with Cream or Butter Sauce
- Soft Drinks, Iced or Hot Tea, Coffee
- Petit Dessert

\$14 per person PLUS tax (9%) and gratuity (18%)

Lunch Menu B

- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Shrimp & Grits
 - Jambalaya
 - Crawfish Etouffee
 - Pasta Verde with Cream or Butter Sauce
 - Penne New Orleans
- Soft Drinks, Iced or Hot Tea, Coffee
- Petit Dessert

\$18 per person PLUS tax (9%) and gratuity (18%)

Lunch Menu C

- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Okra's Cordon Bleu
 - Boucherie Chop
 - Blackened Catfish
 - Rosemary Salmon
 - Chicken Lafayette
 - Pasta Verde with Cream or Butter Sauce
- Soft Drinks, Iced or Hot Tea, Coffee
- Petit Dessert

\$25 per person PLUS tax (9%) and gratuity (18%)

IN-HOUSE DINNER OPTIONS

Restrictions on all Luncheon Options:

Minimum of 12 people.

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:
 - Okra's Cordon Bleu
 - Boucherie Chop
 - Blackened Catfish
 - Chili Mignon
 - Pasta Verde with Cream or Butter Sauce
- Soft Drinks, Iced or Hot Tea, Coffee
- Dessert – Crème Brulee, Bread Pudding or Pecan Pie

\$25 per person PLUS tax (9%) and gratuity (18%)

Dinner Menu B

- Choice of 3 appetizers (served on the chef's bar):
 - Toast Points or Pitas w/Hummus
 - Fried Okra
 - Crawfish Popcorn
 - VooDoo Chicken Bites
 - Bruschetta
 - Cajun Deviled Eggs
 - Boursin with Cranberry Sauce and Crackers
- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Chicken Lafayette
 - Penne New Orleans
 - Rosemary Salmon
 - Boucherie Chop
 - Pasta Verde with Cream or Butter Sauce
- Dessert – Crème Brûlée or Bread Pudding or Pecan Pie
- Soft Drinks, Iced or Hot Tea, Coffee

\$35 per person PLUS tax (9%) and gratuity (18%)

Dinner Menu C

- Choice of 3 appetizers (served on the chef's bar):
 - Toast Points or Pitas w/Hummus
 - Firecracker Shrimp
 - Stuffed Mushrooms
 - Fried Okra
 - Crawfish Popcorn
 - VooDoo Chicken Bites
 - Bruschetta
 - Cajun Deviled Eggs
 - Boursin with Cranberry Sauce and Crackers
- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Salmon Napoleon
 - Rosemary Salmon
 - Blackened Ribeye w/Sautéed Garlic Shrimp
 - Boucherie Chop
 - Tabasco Mixed Grill
 - Chicken Lafayette
 - Chicken St. Charles
 - Pasta Verde with Cream or Butter Sauce
- Dessert – Crème Brûlée or Bread Pudding or Pecan Pie
- Soft Drinks, Iced or Hot Tea, Coffee

\$45 per person PLUS tax (9%) and gratuity (18%)