

# The Hangover

## BREAKFAST BUFFET PACKAGE



Scrambled Eggs

Hash Browns

Country Grits

Buttermilk Pancakes

Fruit Medley

Hot Biscuits & Jelly

Sausage Patties  
or Hickory Smoked Bacon

Includes Beverage  
(Soda, Coffee, or Tea)

**\$30.00** per person  
(tax and gratuity not included)



# The Riverwalk

## BREAKFAST BUFFET PACKAGE



Scrambled Eggs

Hash Browns

Country Grits

Buttermilk Pancakes  
or Pain Perdue

*New Orleans' version of French  
toast using French bread.*

Maw-Maw's Cajun Breakfast

Bits of bacon, ham, & shrimp scrambled with eggs.

Sausage Patties  
or Hickory Smoked Bacon

Included Beverage  
(Soda, Coffee, or Tea)

**\$35.00** per person  
(tax and gratuity not included)



# The Oceana

## BREAKFAST BUFFET PACKAGE



Hash Browns

Shrimp & Grits

Sausage Patties  
or Hickory Smoked Bacon

Fruit Medley

Hot Biscuits & Gravy

Oceana's Famous Mini Crab Balls  
*Served with crawfish & mushroom cream sauce.*

Buttermilk Pancakes  
or Pain Perdue

*New Orleans' version of French  
toast using French bread.*

### Scrambled Omelette (Choose one)

- Vegetarian Omelette

*Tomatoes, onions, mushrooms, green peppers, cheddar  
cheese, topped with hollandaise sauce.*

- Western Omelette

*Ham, onions, green peppers, tomatoes,  
& cheddar cheese.*

**\$40.00** per person  
*(tax and gratuity not included)*

Includes Beverage  
(Soda, Coffee, or Tea)



St. James Crepe  
Available upon request.

# Bourbon Street

## BUFFET PACKAGE

### Salad

Caesar Salad

### Choice of Two Entrées

#### Crawfish Pasta

Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings. Served over pasta.

#### Shrimp Creole

A dish of Louisiana French & Spanish heritage. Served with white rice.

#### Chicken or Fish Oceana

Sautéed chicken or pan-fried fish served with crawfish mushroom cream sauce.

#### Rib Roast Au Jus

### Choice of Two Sides

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Mustard Greens.

### Choice of One Dessert

#### Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

#### Chef's Assortment of Cake Squares

Includes Beverage  
(Soda, Coffee, or Tea)

**\$43.95** per person  
(tax & gratuity not included)



# Faubourg Marigny

## BUFFET PACKAGE

### Choice of One Appetizer

Crab Balls, Spinach Dip, or Fried Eggplant with Remoulade Sauce.

### Choice of Soup or Salad

Caesar Salad or Seafood Gumbo

### Choice of Two Entrées

#### BBQ Shrimp

*Gulf Shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.*

#### Mardi Gras Pasta

*This is truly a festive dish! Louisiana crawfish tails & gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.*

#### Chicken or Fish Oceana

*Sautéed chicken or pan-fried fish served with crawfish mushroom cream sauce.*

#### Rib Roast Au Jus

### Choice of Two Sides

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Mustard Greens

### Choice of One Dessert

#### Bread Pudding

*A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.*

#### Chef's Assortment of Cake Squares

Includes Beverage  
(Soda, Coffee, or Tea)

**\$47.95** per person  
(tax & gratuity not included)

# Mardi Gras

**BUFFET PACKAGE**  
**Choice of One Appetizer**

Blackened Gator Bites with Remoulade Sauce, Crab Balls, or Spinach Dip

**Choice of Soup or Salad**

Caesar Salad, House Salad, Seafood Gumbo, or Chicken & Sausage Gumbo

**Choice of Two Entrées**

**Mardi Gras Pasta**

*This is truly a festive dish! Louisiana crawfish tails & gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.*

**Shrimp and Grits**

*Pan-sautéed jumbo shrimp tossed with smoked bacon & white wine. Served with aged cheddar cheese grits.*

**Spinach Ravioli**

*Topped with choice of Alfredo or Marinara.*

**Rib Roast Au Jus**

**Choice of Two Sides**

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Mustard Greens

**Choice of One Dessert**

**Bread Pudding**

*A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.*

**Chef's Assortment of Cake Squares**

Includes Beverage  
(Soda, Coffee, or Tea)

**\$49.95** per person  
(tax & gratuity not included)

# Additional Services

- DJ/Band Services
- Linen & Table Rental
- AV Equipment Rental
- Full Restaurant Buyout Option
- Decorations & Floral Arrangements
- Limo Services
- Off-Site Catering & Staffing
- Private Beverage Service
- Photographers/Videographers
- Special Cake Orders
- Ice Sculptures

*\*For all private events, the remaining balance will be due the day before the event, by 4 PM.*

*\*\*If the event is on a weekend (Saturday - Sunday), payment will be due by Friday at 4 PM.*



# Tchoupitoulas

## Capacity:

363 sqft

## Event Style:

Seated – 30

Reception – 35

Theatre – 35

## Amenities:

- High Definition Televisions
- Close Proximity to Restrooms
- Available combination room with La Fourche (doubling space)



2nd Floor

# La Fourche



## Capacity:

396 sqft

## Event Style:

Seated – 30

Reception – 35

Theatre – 35

## Amenities:

- Balcony Access
- Overlooking Courtyard

- Available combination room with Tchoupitoulas (doubling space)
- Close proximity to restrooms
- High definition Televisions

## La Boheme



2nd Floor

### Capacity:

608 sqft

### Event Style:

Seated – 50

Reception – 55

Theatre – 55

### Amenities:

- High Definition Televisions
- Colorful Decor
- Street View of Conti & Bourbon
- Wide-Open Space

## Courtyard

### Capacity:

825 sqft

### Event Style:

Seated – 60

Reception – 65

### Amenities:

- Outdoor Space
- Close Proximity to Restrooms
- Mist Fans (upon request)





# Royal

## Capacity:

690 sqft

## Event Style:

Seated – 60

Reception – 80

Theatre – 77

## Amenities:

- Private Bar
- Bourbon Street Balcony Access
- Private Audio System
- Private Bathrooms
- High Definition Televisions

Royal & Mardi Gras Rooms  
are located at our  
205 Bourbon Street location.



2nd Floor



3rd Floor

# Mardi Gras

## Capacity:

690 sqft

## Event Style:

Seated – 60

Reception – 80

Theatre – 70

## Amenities:

- Private Bar
- Bourbon Street Balcony Access
- Private Audio System
- Private Bathrooms
- High Definition Televisions

# Presidential

**Capacity:**

1550 sqft

**Event Style:**

Seated – 90

Reception – 120

**Amenities:**

- Balcony View Overlooking Courtyard
- Private Restroom
- Private Bar

- Semi-Private Staircase
- View of Conti Street
- High Definition Televisions

