

# NEW ORLEANS STEAMBOAT COMPANY

## 2024 CHARTER RATES



STEAMBOAT NATCHEZ

NEWLY RENOVATED &  
READY FOR GUESTS



RIVERBOAT CITY OF  
NEW ORLEANS

RETURNING SOON



ENTERTAINMENT

LET THE GOOD TIMES ROLL,  
YEAR-ROUND



TRANSPORTATION





WE'LL PICK YOU UP!

CONTACT US NOW TO BOOK YOUR PRIVATE EVENT  
(504) 569-1480 | [WWW.STEAMBOATNATCHEZ.COM](http://WWW.STEAMBOATNATCHEZ.COM)

UPDATED 5/17/24

# STEAMBOAT NATCHEZ

# RIVERBOAT CITY of NEW ORLEANS \*RETURNING SOON\*

Reception Capacity	 Up to 1,200 interior & exterior decks	 Vessel Total: 505 guests Deck 1: 180 Deck 2: 210 Deck 3: 115
Buffet Dinner Capacity	 220 Seats for Main Dining Room 36 Seats in Captain's Salon	 Vessel Total: 400 guests Deck 1: 155 Deck 2: 160 Deck 3: 75
Plated Dinner Capacity	 48 in Captain's Salon MAIN DINING ROOM NOT AVAILABLE	 Vessel Total: 415 guests Deck 1: 160 Deck 2: 180 Deck 3: 75
Flexible Floor Plan		
A/V Capabilities	 Contracted Services	 State of the art, zoned House A/V system with TV monitors in each room
Steam Engine Room Tour		
Flexible Docking Locations	 Toulouse Street Wharf, additional locations upon request	 Lower Bienville St. Wharf
Live Music Options	 2 Stage Locations	 4 Stage Locations



# Index



	Page
Steamboat NATCHEZ Private Charter .....	1-4
- Captain's Salon	
- Vessel & Room Diagrams	
CITY OF NEW ORLEANS Private Charter .....	5-7
- Deck Charters	
- Vessel Diagrams	
Catering Menus .....	8-14
Additional Services & Upgrades.....	15
Beverage Packages .....	16
Wine Selections .....	17
Entertainment .....	18
Second Line Packages .....	19
Branding Opportunities .....	20
Toulouse Street Wharf Rental .....	21
Our Team .....	22
Transportation Services .....	23-24





# Steamboat NATCHEZ

## Captain's Salon

25 - 50 Passengers



The Captain's Salon is a private room located on the first deck of the Steamboat NATCHEZ. It is available for rent during any of our regular public cruises and is just the right size for many types of events, such as sales meetings, cocktail parties, retirement dinners, wedding receptions, etc. It is appointed with "steamboat gothic" chandeliers, Victorian interior decor, large windows, and a built-in bar.

**Daytime Rental Fee \$750.00**

\*Minimum revenue applies

During the 11:30 a.m. or 2:30 p.m. cruise

Up to 50 passengers - \$15 per person for each additional passenger

**Evening Rental Fee \$950.00**

\* Minimum revenue applies

During the 7:00 p.m. cruise

Up to 50 passengers - \$15 per person for each additional passenger

Choose your event menu from our selection of delicious charter menus! Live music by the Steamboat Stompers or Dukes of Dixieland may be played in the room from our onboard sound system, with volume control.

### Maximum Capacity (Interior Space Only)

Seated Dinner - 30

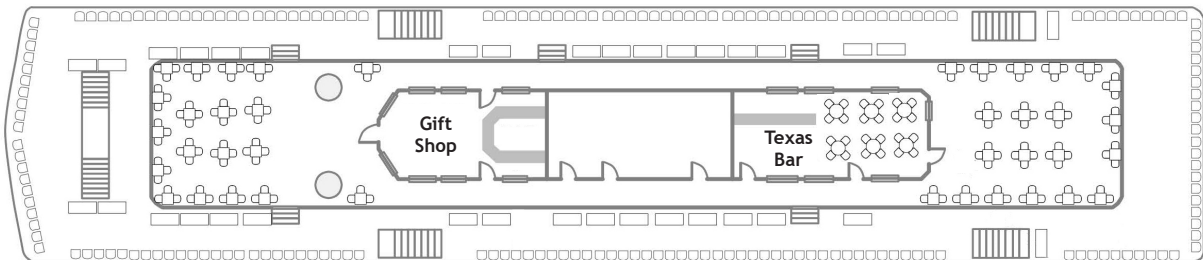
Buffet Dinner - 36

Cruise Only - 50

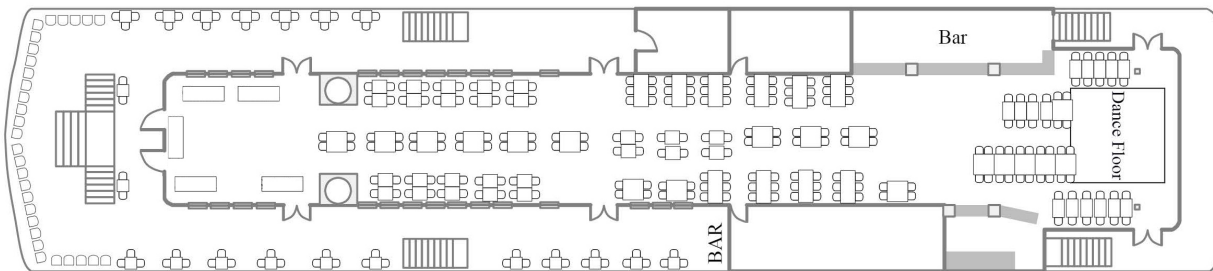
Hospitality Suite (Inside/Outside) - 75+ \*Weather permitting

# STEAMBOAT NATCHEZ

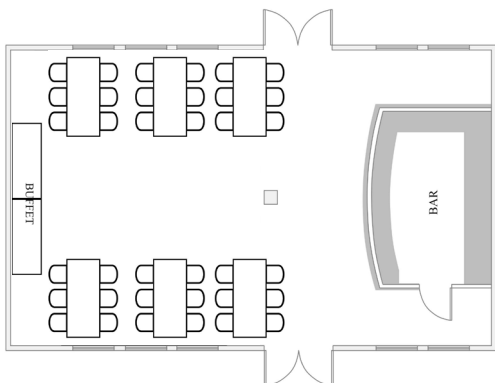
Texas Bar | Seating Capacity 24



2nd Deck | Pictured: Buffet for 220



1st Deck Captain's Salon | Pictured: Buffet for 36



# STEAMBOAT NATCHEZ





# Riverboat CITY OF NEW ORLEANS

50 - 505 Passengers



New in 2020, the CITY OF NEW ORLEANS is a traditional riverboat that makes a perfect setting for corporate dinners, social dinners, and receptions. An event on the Mississippi River is a great way to spend an evening. Relax and enjoy the scenery, creole cuisine, cocktails, and entertainment and leave the planning to us!

The Riverboat CITY of NEW ORLEANS offers panoramic views of the Mississippi River and the New Orleans skyline. It's an experience through time, touched by a timeless magic. On the Riverboat CITY of NEW ORLEANS, you'll savor the age-old power and majesty of the river in a new spirit of adventure. It's an experience won't find anywhere else in the world.

## Room Rental Rates

**Minimum Charter Fee = \$5,000.00\***

- Flat fee for up to 250 passengers for 2 1/2 hours
- Additional hour rental \$1,250.00

**Deck 1 = \$2,500.00\***

- Flat fee up to 100 guests

**Deck 2 = \$2,250.00\***

- Flat fee up to 125 guests

**Deck 3 = \$950.00\***

- Flat fee for up to 75 guests

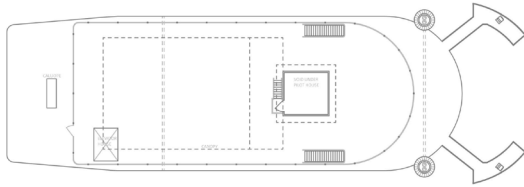
\*Each Additional Guest = \$15.00

\*Rates and availability subject to change without notice.

\*Minimum buyouts apply. Ask your Sales Manager for more details.

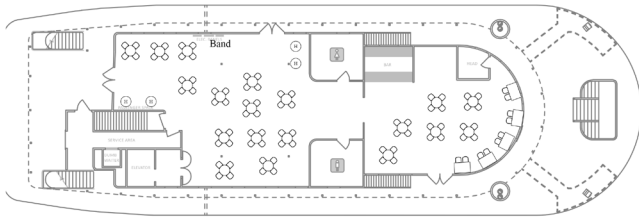


### 4th Deck | Seating Capacity TBD



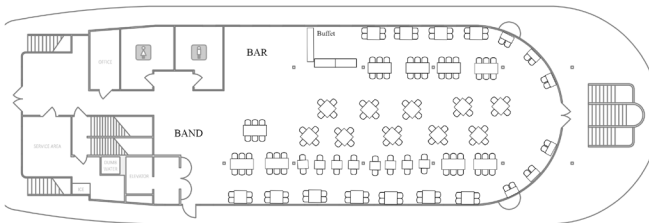
Deck Rental Fee: TBD  
 Seating Capacity: TBD  
 \*4th Deck must be rented in combination with another deck\*

### 3rd Deck | Pictured: Buffet for 75\*



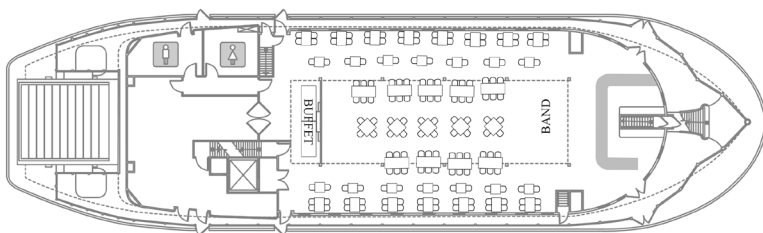
Deck Rental Fee: \$950.00 for up to 3 hours and 75 guests  
 \*\*\$5,000.00 minimum buyout  
 + \$10.00 per person for each additional guest  
 Maximum Capacity (Interior Space Only):  
 Seated Dinner - 75  
 Buffet Dinner - 75  
 Reception Style - 115 with seating for 60

### 2nd Deck | Pictured: Buffet for 160\*



Deck Rental Fee: \$2,250.00 for up to 3 hours and 125 guests  
 \*\*\$12,500.00 minimum buyout  
 + \$10.00 per person for each additional guest  
 Maximum Capacity (Interior Space Only):  
 Seated Dinner - 180  
 Buffet Dinner - 160  
 Reception Style - 210 with seating for 110

### 1st Deck | Pictured: Buffet for 155\*

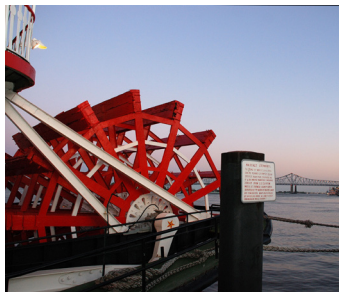
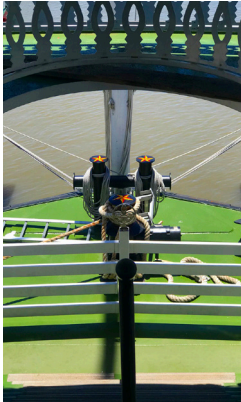


Deck Rental Fee: \$2,500.00 for up to 3 hours and 100 guests  
 \*\*\$15,000 minimum buyout  
 + \$10.00 per person for each additional guest  
 Maximum Capacity (Interior Space Only):  
 Seated Dinner - 160  
 Buffet Dinner - 155  
 Reception Style - 180 with seating for 90

*\*Floor plans are flexible*

*\*\* Buyout includes rental, food, beverages, and entertainment*

# RIVERBOAT City of NEW ORLEANS



# Grande Fête

## Station Style Menu

Menu items are subject to change by season and availability.



### SOUP STATION

*Choice of one:*

#### **Crawfish Bisque**

A New Orleans classic with a slightly spicy hearty tomato and cream broth

#### **Tomato Basil Bisque**

Tangy and sweet, garnished with fresh basil

#### **Bayou Gumbo**

Chicken, andouille sausage, filè powder, fresh okra, trinity of vegetables, roux noisette and Creole seasoning served over a bed of rice

#### **New Orleans French Onion Soup**

#### **Potato Soup w/ Bacon**

### SALAD STATION

*Choice of three:*

#### **Roasted Beet**

Red beets, red onion and tarragon vinaigrette

#### **Creole Chicken**

Chicken breast, chopped hard boiled eggs, celery, onion, Creole seasoning and mayonnaise

**OR**

#### **French Market Salad Bar**

Farm fresh produce with chef's choice of 5 side items, served with a house-made sugar cane syrup vinaigrette and ranch dressings, side items can include any of the following: mixed greens with grape tomatoes, cucumbers, bell peppers, garbanzo beans, sliced beets, black olives, shredded carrots, hard boiled eggs, croutons, parmesan cheese, shredded mozzarella or blue cheese crumbles

#### **Italian Pasta Salad**

Tri-colored pasta with green olives, black olives, artichoke hearts, tomatoes and mushrooms tossed with Italian dressing

#### **Caesar Salad**

Our spicy take on this classic

#### **Cole Slaw**

House prepared with creamy mayonnaise and Zatarain's® Creole mustard

#### **Caprese**

Split grape tomatoes, a chiffonade of basil, fresh mozzarella and balsamic vinaigrette

#### **Cucumber, Tomato & Onion**

In a rosemary vinaigrette

### CARVING STATION

*Choice of one:*

#### **Roast Loin of Pork**

Blackened in Creole spice blend and served with Creole mustard cream sauce

#### **\*\*Steamboat Round**

Certified Angus beef, carved to order with natural jus, horseradish cream

#### **\*\*Cajun Fried Turkey**

Finished with tart berry compote

#### **\*\*Honey Glazed Ham**

### SAUTÉ STATION

*Choice of one:*

#### **Crawfish Étouffée**

With our roux noir and seafood espagnole

#### **New Orleans BBQ Shrimp Over French Bread**

Garlic, shallots, white wine and Creole spice

\*\*\*Optional action station

#### **Steak Bites Diane**

Demi-glace with cream, shallots and flamed with Brandy

# Grande Fête - Continued

## Station Style Menu

Menu items are subject to change by season and availability.



### PASTA STATION

*Choice of one:*

#### **Primavera**

Fresh vegetables tossed with garlic, extra virgin olive oil, Parmesan cheese and tri-color rotini

#### **Cajun Pastalaya**

Penne pasta, Andouille sausage, domestic shrimp, chicken, trinity, tomatoes and carbonara sauce

#### **Classic Alfredo**

With Parmesan cheese and penne pasta

#### **Creole Chicken**

Chicken breast, chopped hard boiled eggs, celery, onion, Creole seasoning and mayonnaise

#### **Bolognese**

Course ground pork or beef, fresh NATCHEZ marinara, Parmesan cheese and cavatappi pasta

*Add Domestic shrimp: \$7.50 a person*

*Add crawfish (seasonal): Market Price*

*Add \$4.00 a person for split station*

#### **Cannelloni Quattro Formaggi**

A blend of mozzarella, Fontina, Asiago and Bellavitano Gold® cheeses

#### **Vegetable Lasagna**

Layered pasta, seasonal vegetables, mozzarella, ricotta and Parmesan cheeses

#### **Lasagna Bolognese**

Layered pasta, course ground pork, fresh NATCHEZ marinara, ricotta, mozzarella and Parmesan cheeses

### VEGETABLE STATION

*Choice of one:*

#### **Seasonal Fresh Vegetable Sauté**

In garlic and clarified butter

\*\*\*Optional action station

#### **Cajun Stewed Okra and Tomato**

#### **Southern Greens with Ham Hocks**

Turnip greens slow cooked with a Cajun trinity and smoked ham hocks

#### **Seasonal Squash Gratin**

Seasonal squash baked in a fontina and Cheddar Mornay

#### **Creole Creamed Spinach**

Spinach and artichoke hearts in our creamy Cajun cheese sauce

### DESSERT STATION

*Choice of one:*

#### **White Chocolate Bread Pudding**

A New Orleans soufflé of local Leidenheimer French bread in a rich custard with white chocolate chips and vanilla Bourbon milk punch

#### **Seasonal Berries**

With Creme Anglaise

#### **Bananas Foster**

Fresh sliced bananas sauteed in butter, brown sugar, vanilla, cinnamon and rum served warm atop vanilla ice cream

#### **Chocolate Crunch Cake**

SERVED WITH FRESHY BREWED COMMUNITY COFFEE, ICED TEA, AND LA LOUISIANE FRENCH BREAD

**\$61.50 per person, inclusive of tax and gratuity**

\*Served station style on small plates to maximize event flow and expedite service.

\*\*This menu item is not available for parties over 400 guests due to space & production limitations.

\*\*\* \$90.00 fee per attendant required for action stations.



# French Quarter Fête

## Station Style Menu

Menu items are subject to change by season and availability.



### SOUP STATION

*Choice of one:*

#### **Crawfish Bisque**

A New Orleans classic with a slightly spicy hearty tomato and cream broth

#### **Potato Soup w/ Bacon**

#### **Tomato Basil Bisque**

Tangy and sweet, garnished with fresh basil

### SALAD STATION

*Choice of one:*

#### **Baby Spinach Salad**

Baby spinach with spiced pecans, cranberries, fried shallots, Steen's cane syrup vinaigrette

#### **Spinach and Ponchatoula Strawberry**

Baby spinach with strawberries, toasted pecans, craisins and feta cheese served with a raspberry vinaigrette dressing

#### **NATCHEZ Tossed Salad**

Mixed baby greens with grape tomatoes, cucumbers, shaved red onions, croutons, Steen's cane syrup vinaigrette

#### **Cold Succotash Salad**

Butter beans, corn, red onions, zucchini and tomatoes served with a basil vinaigrette dressing

### LOUISIANA LAGNIAPPE STATION

*Choice of one:*

#### **Shrimp and Grits**

With red pepper and andouille cream  
\*\*\*Optional action station

#### **Crab Ravioli**

Traditional ravioli served with a seafood cream sauce, can substitute a mushroom ravioli with a light cream sauce

#### **Crawfish Berdou**

Served with sliced La Louisiane French bread  
\*\*\*Optional action station

### PASTA STATION

*Choice of one:*

#### **Cajun Pastalaya**

Penne with andouille sausage, chicken, peppers, onions, and tomatoes with carbonara sauce

#### **Vegetarian Pasta**

Tri-color rotini pasta in basil pistou with seasonal vegetables

# French Quarter Fête - Continued

## Station Style Menu

Menu items are subject to change by season and availability.



### CARVING STATION

*Choice of one:*

#### **Cajun Porchetta**

Pork belly rolled with pork loin and sliced to order served with peach jezebel sauce

#### **Slow Roasted Beef Daube**

A roulade of beef slow cooked in tomato, onions and celery, to be served with choice of one accompaniment:

Sweet Potato Bread Pudding

Herb Garlic Fingerling Potatoes

Fresh Vegetable Saute

#### **\*\*Cajun Fried Turkey**

With cranberry and orange marmalade

### DESSERT STATION

*Choice of one:*

#### **White Chocolate Bread Pudding**

A New Orleans soufflé of local Leidenheimer French bread in a rich custard with white chocolate chips and vanilla bourbon milk punch

#### **Tiramisu**

Spiked with coffee liqueur

#### **Bananas Foster**

Fresh sliced bananas sauteed in butter, brown sugar, vanilla, cinnamon and rum served warm atop vanilla ice cream

**SERVED WITH FRESHY BREWED COMMUNITY COFFEE, ICED TEA, AND LA LOUISIANE FRENCH BREAD**

**\$51.50 per person, inclusive of tax and gratuity**

\*Served station style on small plates to maximize event flow and expedite service.

\*\*This menu item is not available for parties over 400 guests due to space & production limitations.

\*\*\* \$90.00 fee per attendant required for action stations.



# Creole Fête

Station Style or Buffet Style Menu

Menu items are subject to change by season and availability.



## CREOLE DISHES

*Choice of four:*

### **Chicken and Andouille Gumbo**

Chicken, andouille sausage, house-made tasso, fresh okra, trinity of vegetables, roux noisette and Creole seasoning served over a bed of rice

### **Creole Jambalaya**

Chicken, andouille sausage and Creole seasoning mixed with rice

### **40 Clove Roasted Chicken**

Roasted garlic and fresh herbs

### **Southern Fried Chicken**

Fried in a Creole spice blend

### **Red Beans and Rice**

New Orleans classic red beans with andouille sausage and served over a bed of rice

### **Creole Creamed Spinach**

Spinach and artichoke hearts in our creamy Cajun cheese sauce

### **Shrimp Creole**

Domestic shrimp and rice in a sweet and spicy tomato sauce

### **Blackened Chicken Pasta**

Boneless chicken breast with a blackened seasoning sauteed with mushrooms, garlic roasted red peppers and green onions in a rich cream sauce over penne pasta. Can be served with zucchini and squash instead of chicken

### **Shrimp Rotini**

Domestic shrimp in a seafood cream sauce, garnished with a chiffonade of green onions and fresh grated Parmesan cheese

### **French Market Salad Bar**

Farm fresh produce with chef's choice of 5 side items, served with a house-made sugar cane syrup vinaigrette and ranch dressings, side items can include any of the following: mixed greens with grape tomatoes, cucumbers, bell peppers, garbanzo beans, sliced beets, black olives, shredded carrots, hard boiled eggs, croutons, parmesan cheese, shredded mozzarella or blue cheese crumbles

## DESSERT STATION

### **White Chocolate Bread Pudding**

A soufflé of local Leidenheimer French bread in a rich custard with white chocolate chips and vanilla bourbon milk punch

SERVED WITH FRESHLY BREWED COMMUNITY COFFEE, ICED TEA, AND LA LOUISIANE FRENCH BREAD

**\$42.00 per person, inclusive of tax and gratuity**



# Seated Dinner Menu



## CHEF'S SELECTION OF HAND PASSED HORS D'OEUVRES - OPTIONAL

6-8 Bites per person, Add \$22.00 per person, inclusive of tax and gratuity

### APPETIZER

#### **Mixed Baby Greens**

Topped with dried cranberries, domestic bleu cheese and Steen's Cane syrup vinaigrette

### ENTRÉES

*Choice of one for entire group:*

*For choice of two entrees, add \$15.00 per person, inclusive (counts due 14 days prior)*

#### **Snapper Lafitte**

Boiled gulf snapper topped with a Louisiana seafood and andouille butter sauce

#### **Beef Tenderloin**

6 oz served medium rare and topped with gulf shrimp and a red wine demi-glace  
**(add \$10.00 per person, inclusive)**

#### **Fried Eggplant**

Topped with mushroom ragout

#### **Chicken Breast Decatur**

Sauteed boneless breast served with a portabella cream sauce

### SIDES

**Zydeco Green Beans**

**Oven Roasted Yukon  
Gold Potatoes**

### DESSERT

**BANANAS FOSTER CHEESECAKE**

**SERVED WITH FRESHY BREWED COMMUNITY COFFEE, ICED TEA, AND LA LOUISIANE FRENCH BREAD**

**\$59.00 per person, inclusive of tax and gratuity**





# Signature Butler Passed Hors D'oeuvres Packages



## H-1

*Choice of 5 items - 12 bites per person*

- Pepper jelly glazed beef hot sausage meatballs
- ✓ • Tomato caprese en brochette, fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction
- Southern deviled eggs with bacon cackling crumble
- Pimento cheese bruschetta with bacon marmalade
- Chicken and waffles on a stick with Steens cane syrup drizzle
- Andouille sausage and Cheddar cheese beignets with Creole mustard aioli
- ✓ • Tomato, Basil and Onion Crostini

**\$27.00 per person,  
inclusive of tax and gratuity**

## H-2

*Choice of 5 items - 12 bites per person*

- Mini Muffalettas
- Mini crawfish pies
- ✓ • Spinach and artichoke pastry in a phyllo shell
- New Orleans style BBQ shrimp en brochette
- Twice baked baby red potatoes with Creole cream cheese
- Crawfish “berdou” bouche, crawfish, mushrooms, chives, in puff pastry bouche
- ✓ • Tomato caprese en brochette, fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction

**\$32.00 per person,  
inclusive of tax and gratuity**

## H-3

*Choice of 5 items - 12 bites per person*

- Jalapeño alligator kickers
- Cajun boudin balls
- Petite gulf crab cakes, green peppercorn remoulade \*
- Oysters Bienville, oysters on the half shell baked with shrimp and mushrooms in a rich cream sauce
- Spicy shrimp cocktail with horseradish cocktail sauce
- Butter poached lobster medallions with fennel slaw in marinated cucumber
- Coffee marinated duck breast, Grand Marnier and blueberry gastrique
- “Red stick” lamb lollipops, annatto marinated lamb lollipops, mint chimichurri \*

**\$36.00 per person,  
inclusive of tax and gratuity**

✓ = Vegetarian Item

\*5 day advanced notice for this produce



## Additional Services & Upgrades



### OUTSIDE CATERING

\$20.00 per person

### TABLEWARE UPGRADES

	Per Person
China	\$4.00
Glassware	\$4.00
Clear Lucite Stemware	\$2.00
Clear Lucite Tableware	\$2.00

### MENU UPGRADES

	Per Person
Carving Station	\$12.50 (plus \$90.00 for carver)
Pasta Station	\$10.50
Chef's Selection Hand-Passed Hors D'oeuvres (Includes 2 Hors D'oeuvres)	\$10.50
Dessert Station	\$7.50



## Open Bar Packages (2 ½ Hours)



### Alcohol Free Bar

Coca Cola Products & Lemonade

**\$7.50 per person, inclusive**

### Limited Bar

Domestic Can Beer (Budweiser, Bud Light, Coors Light, Faubourg, Miller Lite, Michelob Ultra, Heineken Zero - Non-alcoholic); NATCHEZ selected House Wine (ask for our current selection); Coca Cola Products & Juices

**\$25.00 per person, inclusive**

\*For Specialty & Imported Beer\*

Add \$3.50 per person, inclusive

### Call Brands

Vodka (Smirnoff, Smirnoff Flavors); Rum (Bacardi Light, Bacardi Gold & Silver, Captain Morgan, Myer's Dark, Parrot Bay); Gin (Beefeater and Tanqueray); Tequila (Astral Blanco and Jose Cuervo); Scotch (Dewar's White); Bourbon (Elijah Craig); Whiskey (Jack Daniels, Sazerac Rye, Seagram's 7, and Southern Comfort); Cognac/Brandy (Paul Masson); Various Cordials; House Wines; ALL beverages in lesser packages

**\$33.00 per person, inclusive**

### Premium Brands

Vodka (Ciroc, Grey Goose, Ketel One, and Tito's); Rum (Mt. Gay); Gin (Bombay Sapphire); Tequila (Sauza Hornitos); Scotch (Johnny Walker Black); Bourbon (Maker's Mark and Wild Turkey 101); Whiskey (Crown Royal, Crown Royal Apple & Black, and Jameson); Various Cordials; ALL beverages in lesser packages

**\$36.00 per person, inclusive**

### Super Premium Brands

Vodka (Belvedere); Rum (Flor De Cana); Gin (Hendrick's); Tequila (Patron Silver and Maestro Dobel Silver); Scotch (Glenlivet 12yr and Macallan 12yr); Bourbon (Angel's Envy, Buffalo Trace, Knob Creek, and Woodford Reserve); Whiskey (Bulleit Rye and Traveller); Cognac/Brandy (Courvoisier VS and Hennessy VS); Various Cordials; ALL beverages in lesser packages

**\$38.00 per person, inclusive**

### CASH BAR

**\$125.00 per Bartender**

One per 50 guests recommended

### ADDITIONAL BAR PRICING & DRINK TICKETS

	Price By the Hour Per Person
Alcohol Free	\$3.00
Limited Bar	\$5.50
House Brands	\$7.50
Call Brands	\$8.50
Premium Brands	\$9.50
Super Premium Brands	\$10.50

# Wine List



## SPARKLING & WHITE WINES

Sparkling	Bottle	Glass
House	\$35.50	\$9.00
Torresella Prosecco, Italy	\$40.00	\$9.00
Torresella Rosé, Italy	\$40.00	\$9.00
Mumm Napa-Brut, California	\$59.00	\$14.75
<b>Chardonnay</b>		
House	\$33.00	\$8.25
Sterling Vintner's, California	\$42.50	\$10.50
Sonoma Cutrer, California	\$52.00	\$13.00
<b>Pinot Grigio</b>		
Bottega Vinaia, Italy	\$37.75	\$9.50
Vino, Washington	\$42.50	\$10.50
<b>Riesling</b>		
Clean Slate, Washington	\$42.50	\$10.50
<b>Sauvignon Blanc</b>		
Oyster Bay, New Zealand	\$42.50	\$10.50
<b>Zinfandel</b>		
Beringer, California	\$33.00	\$8.25
<b>Moscato</b>		
House	\$33.00	\$8.25
<b>Rosé</b>		
Villa Viva Rosé	\$28.00	\$7.00

## RED WINES

<b>Cabernet Sauvignon</b>	<b>Bottle</b>	<b>Glass</b>
House	\$33.00	\$8.25
Bogle, California	\$42.50	\$10.50
Bonanza, California	\$52.00	\$13.00
<b>Merlot</b>		
Decoy, California	\$45.00	\$11.25
Murphy Goode, Washington	\$40.00	\$9.00
<b>Pinot Noir</b>		
La Crema- Monterey, California	\$42.50	\$10.50
Boen, California	\$52.00	\$13.00
<b>Red Blends</b>		
Penfold's Koonunga Hill, Australia	\$42.50	\$10.50
Conundrum by Caymus, California	\$52.00	\$13.00



# Entertainment



## Entertainers

	<u>3 Hours</u>	<u>4 Hours</u>
Disc Jockey	\$ 950.00	\$ 1,250.00
3 piece band	950.00	1,100.00
4 piece band	1,150.00	1,300.00
5 piece band	1,350.00	1,500.00
6 piece band	1,550.00	1,700.00
Dukes (6 piece)	2,500.00	3,200.00
Strolling Saxophonist	400.00	450.00
Strolling Banjo Player	400.00	450.00

Calliope Concert: \$100.00 for 15 minute performance

We can provide a variety of entertainment for your event including Dixieland, Cajun, and Variety Bands. Please call for availability.

## Gaming Tables

**\$395.00 each, minimum of 5 tables**

**Available Tables:** Craps, Roulette, Blackjack, Caribbean Stud Poker, Texas Hold 'em Poker (sit down), Wheel of Fortune, and Chuck-a- Luck

- Price includes Uniformed Dealer, Chips, and Game Equipment
- Prizes to be provided by Client
- Includes delivery, set up, and removal
- Furniture removal fees may apply for 6 or more gaming tables

## Souvenirs

### **Boarding Photographs**

**\$15.00 each, minimum of 10 photos**

- Includes: One 6 x 8 Photo with Souvenir Folder of the Steamboat NATCHEZ
- Photos maybe customized with logo upon request

### **Lapel Pins**

**\$3.50 each, no minimum (Retail \$5.00 each)**

- Includes: One of a kind authentic Steamboat NATCHEZ lapel pins



## Second Line Packages



### Attendee Tier Levels

25  
50  
100  
200+

### Estimated Package Total

\$2,700.00  
\$2,775.00  
\$3,000.00  
Ask for a quote

### Includes

- Parade Permit (required)
- New Orleans Police Officers (required)\*
- Traditional New Orleans Brass Band  
6 piece led by a Grand Marshall
- Full On-Site Coordination (required)
- Custom Printed Handkerchiefs

*\*Second Line Umbrellas are not included in pricing but are available upon request.*



### ADDITIONAL PARADE ELEMENTS

	<b>PRICE</b>
Casa Samba	\$ 2,750.00
Marching Band	2,700.00
Tiger Rag Tag (Non-official LSU Alumni Marching Group)	2,500.00
Brass Band	1,250.00
Mardi Gras Indian (up to 1 hour)	675.00
Stilt Walker (up to 1 hour)	540.00
Big Heads (up to 1 hour)	450.00
Mardi Gras Revelers (up to 1 hour)	250.00
Feather Boas (by the dozen)	84.00
Mardi Gras Beads (by the case)	65.00
Feather Masks (by the dozen)	48.00
Mardi Gras Beads (1 dozen per person)	5.00

\*Additional police detail may be required for parades outside of the French Quarter or for larger parades

\*Routes are dictated by the City of New Orleans at the time of permitting



## Branding Opportunities



20 Foot Hedge Wall	\$1,500.00*
2 Custom LED Signs (2' x 2' with logo)	\$650.00*
Branded LED Highboys	\$90.00 each*
Wireless Uplight	\$45.00 each*
Branded Life Rings	\$350.00 each*
Branded Flags (4' x 6')	TBD
Banner on 2nd Level Handrail (3' x 20')	\$615.00 each*
Branded Step and Repeat with Hardware	\$2,250.00 each*
Branded Satellite Bar	TBD*
Branded Aprons	TBD
Customized Logo Cups	TBD

*\*Minimum orders, delivery, and set up fees may apply*



**Branded Life Rings**



**Branded Flags**



**Branded Satellite Bar**



**20 Foot Hedge Wall & Custom LED Signs**



# Toulouse Street Wharf Rental



Price: \$2,500.00 flat fee for up to three hours, in conjunction with Steamboat NATCHEZ Rental. *Additional charges assessed on an event by event basis.*

## RENTALS\*

High Boy Tables	@ \$15.00 each
30" Round Tables	@ \$15.00 each
60" Round Tables	@ \$15.00 each
72" Round Tables	@ \$15.00 each
White Padded Chairs	@ \$4.50 each
White Linens	@ pricing varies
Colored Linens	@ pricing varies
Centerpieces	@ \$35.00 & up
Crown Pleaser Restroom*	@ \$2,500.00+ (rental required)

*\*Rentals and Restroom Facility must be contracted through New Orleans Steamboat Company/ Visit New Orleans. Delivery and pick up fees apply. Late night pickup fees may also apply.*







## Our Team



### CHARTER SALES/SPECIAL EVENTS

**Deidra Kepler Edwards, CMP**  
(504) 587-0725

**Director of Sales & Marketing**  
Deidra@visitneworleans.com

**Brook Ruxton**  
(504) 354-4890

**Sales & Marketing**  
Brook@glnosc.com

**Dane Bono**  
(504) 569-1484

**Tour & Travel Manager**  
Dbono@glnosc.com

**Lynne McCarthy**  
(504) 569-1481

**Senior Production Manager**  
Lynne@visitneworleans.com

**Aggie Canales**  
(504) 226-2270

**Sales & Marketing Manager**  
Aggie@glnosc.com

**Anna Carrol**  
(504) 569-1464

**Office Coordinator**  
Anna@glnosc.com



Steamboat NATCHEZ  
Gray Line New Orleans  
Riverboat CITY OF NEW ORLEANS  
Visit New Orleans DMC



@SteamerNATCHEZ  
@GrayLineNOLA  
@RiverboatCITYNO  
@Visit.NewOrleans

**CONTACT US NOW TO BOOK YOUR PRIVATE EVENT**  
**(504) 569-1480 | WWW.STEAMBOATNATCHEZ.COM**  
**600 DECATUR STREET, SUITE 308 | NEW ORLEANS, LA 70130**

# Gray Line New Orleans 2024 Transportation Rates

600 Decatur Street Suite 308, New Orleans, LA 70130

Phone: 504-226-2277 \* Fax: 504-569-1462

email: buscharters@glnosc.com

www.graylineneworleans.com/transportation



## TRANSPORTATION RATES WITHIN 10 MILES OF DOWNTOWN NEW ORLEANS

Transportation rates are per hour with a 5 hour minimum. Multi day itineraries and shuttles are priced on a case by case basis. Surcharges or 8 hour minimums may apply to holidays and special events. Add \$25 per Airport Transfer through MSY.

Vehicle Type	Max. Passenger Count	5 Hours Minimum	Each Add. Hour
Mini Bus	32-35	\$795.00	\$145.00
Bus	43-47	\$895.00	\$160.00
Motor Coach	55	\$960.00	\$170.00

## TRANSPORTATION RATES 10+ MILES OUTSIDE OF DOWNTOWN NEW ORLEANS (SAME DAY)

Transportation rates are per hour with a 5 hour minimum. Multi day itineraries and shuttles are priced on a case by case basis. Surcharges or 8 hour minimums may apply to holidays and special events.

Vehicle Type	Max. Passenger Count	5 Hours Minimum	Each Add. Hour
Mini Bus	32-35	\$875.00	\$145.00
Bus	43-47	\$985.00	\$160.00
Motor Coach	55	\$1,060.00	\$170.00

## TRANSPORTATION RATES FOR MULTI DAY ITENERARIES

Transportation rates for multi day itineraries and shuttles outside of Downtown New Orleans are priced per hour with a 5 hour minimum. Multi day itineraries and shuttles are priced on a case by case basis. Surcharges or 8 hour minimums may apply to holidays and special events.

<b>Mini Bus, Bus, Motor Coach</b>	Quotes Available Upon Request
-----------------------------------	-------------------------------

## HOSPITALITY STAFFING AND TRANSPORTATION SUPERVISORS

Gray Line New Orleans determines the amount of staff required on a case by case basis. Rates are per hour with a 5 hour minimum. Parking stipend may be required depending on the venue.

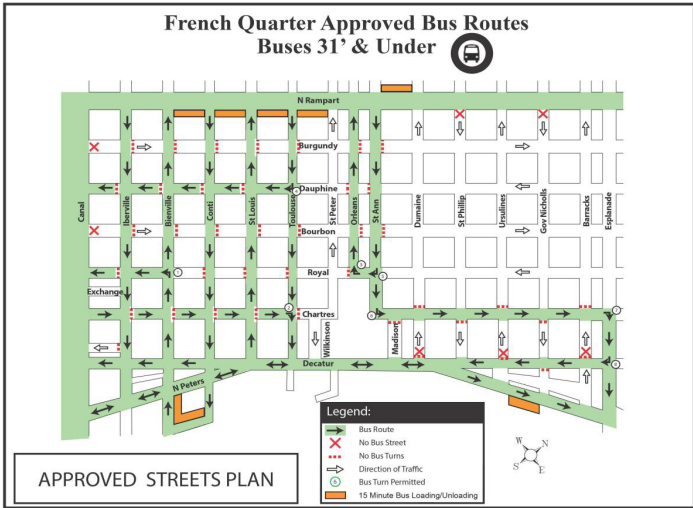
Description	Rate
Transportation Management*	15% of total transport
Transportation Supervisor	\$50.00 per hour (5 hr. minimum)
Meet & Greet	\$50.00 per hour (5 hr. minimum)
Foreign Language Meet & Greet	Based on availability & market price**

\*All moves with 3 or more vehicles require transportation management.

\*\*A \$3.00 gratuity fee per person may be added to transports with luggage

**Fuel Surcharge may be implemented based upon market rates.**

February 9, 2024



- ### Features
- Friendly Professional Drivers
  - Find Your Driver Technology
  - 24-Hour Dispatch Services
  - Licensed and Fully Insured
    - Luggage Storage
    - Restroom
  - 2014 (or newer) Fleet
  - Green Fleet
  - Wheelchair Lifts (upon Request)
  - Receptive Services

Vehicle Type	Model Year
(1) 32 passenger bus with wheelchair lift (28 pax)	2016
(2) 35 passenger bus	2016, 2019
(4) 43 passenger bus	2014, 2017
(1) 44 passenger bus with wheelchair lift (40 pax)	2016
(5) 47 passenger bus	2015, 2016, 2017
(4) 56 passenger motor coaches	2015, 2017

Special Events - Add 25%	Dates
Sugar Bowl/New Year	Dec 30, 2023 - Jan 2, 2024
Mardi Gras	Feb 2 - 15, 2024
French Quarter Festival	April 11 - 14, 2024
Zurich Classic	April 25 - 29, 2024
Jazz Festival	April 25 - May 5, 2024
Essence Festival	July 4 - July 8, 2024
High School Playoffs	Nov 8 - 10, 2024
High School Playoffs	Nov 15 - 16, 2024
Thanksgiving	Nov 28 - Dec 1, 2024
High School Playoffs	Dec 6 - 8, 2024
Christmas	Dec 24 - 26, 2024
New Year	Dec 30, 2024 - Jan 2, 2025



**5 hour minimum on Mardi Gras Day**  
**5 hour minimum all other holidays**  
 \*Exceptions may apply  
**Call for availability**

