

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

UPDATED 12/26/23

	STEAMBOAT NATCHEZ	<small>RIVERBOAT</small> 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
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



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Steamboat NATCHEZ

100 - 1,200 Passengers



Take a river excursion into the heart of the signature culture and lifestyle of New Orleans and Louisiana as you step aboard the Steamboat NATCHEZ. Share our heritage and hospitality as you cruise up and down the mighty Mississippi River. The sounds of jazz will fill the air as our cocktail waitresses serve libations from the bars. On board you will enjoy wonderful New Orleans cuisine prepared on board by our chef and his staff and served by our staff of food service professionals.

She's the ninth steamer to bear the name NATCHEZ. It was her predecessor, NATCHEZ II, that raced the ROBERT E. LEE in the most famous steamboat race of all time. Even today, our NATCHEZ is proudly the undisputed champion of the Mississippi, never having been beaten - the best of her time.

Her powerful antique steam engines were built in 1925 and are still on view today from our engine room. Her copper bell, inlaid with 250 silver dollar coins to produce a purer tone, once graced the SS JD Ayres. Her 32-note steam calliope was custom-crafted and modeled especially for the NATCHEZ. An evening on the NATCHEZ is truly an evening of excitement. For all its history and romance, a cruise on the NATCHEZ is fun and it is all yours!

Minimum Charter Rate (2 ½ Hour Event)	\$5,000.00	up to 250 passengers
Each Additional Passenger	\$15.00	
Each Additional Passenger	\$15.00	
Additional Hour Rental	\$1,250.00	

Our current charter rates include a two-hour cruise.

- *All Charter rates include applicable city and state sales taxes.
- *Please inquire about private parties and group rates aboard any of our public cruises.
- *Minimum buyouts apply, ask your sales manager for more details.



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
(During the 11:30 a.m. or 2:30 p.m. cruises)
Up to 50 passengers - \$15 per person for each additional passenger

Evening Rental Fee \$950.00
(During the 7:00 p.m. cruise)
Up to 50 passengers - \$15 per person for each additional passenger

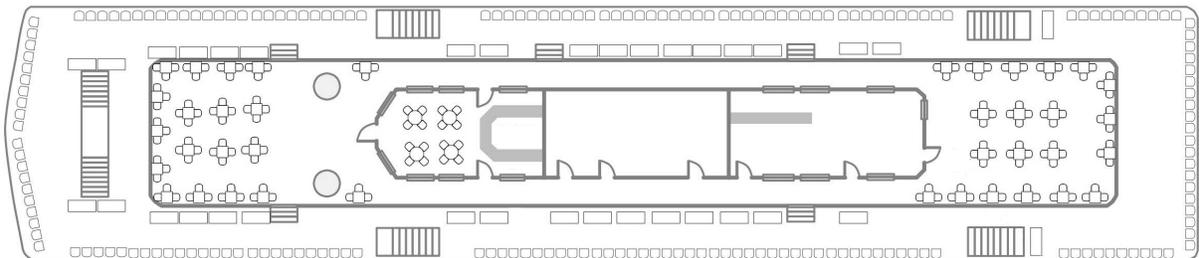
Choose your menu from our delicious charter menus! There is a 25 person food and beverage minimum for the Captain's Salon. Live music by the Steamboat Stompers or Dukes of Dixieland may be played in the room from our onboard sound system, if you choose not to hire your own entertainment during one of our Harbor Jazz Cruises.

Maximum Capacity (Interior Space Only)

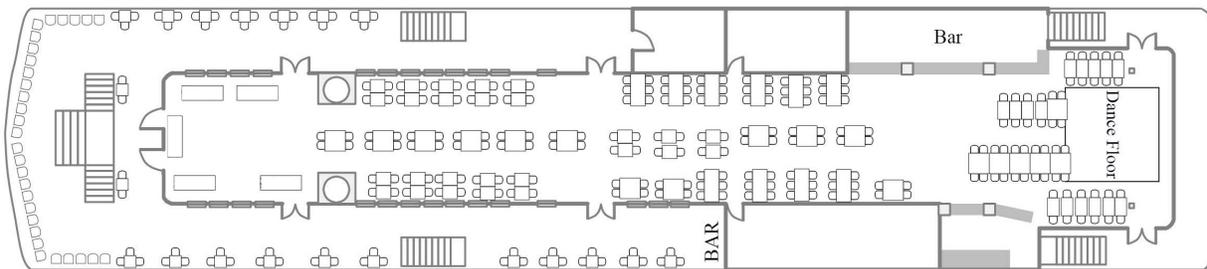
- Seated Dinner - 48
- Buffet Dinner - 36
- Cruise Only - 50
- Hospitality Suite (Inside/Outside) - 75+

STEAMBOAT NATCHEZ

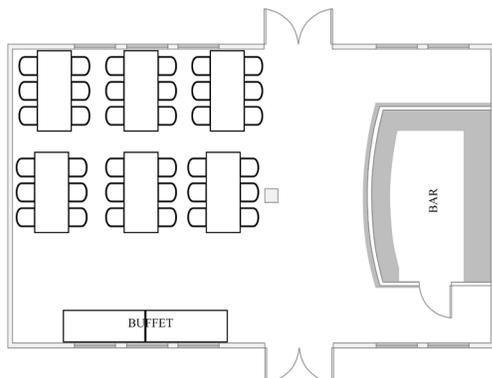
Texas Bar | Seating Capacity 24



2nd Deck | Pictured: Buffet for 220



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



Maximum Capacity (Interior Space Only)

Seated Dinner - 48

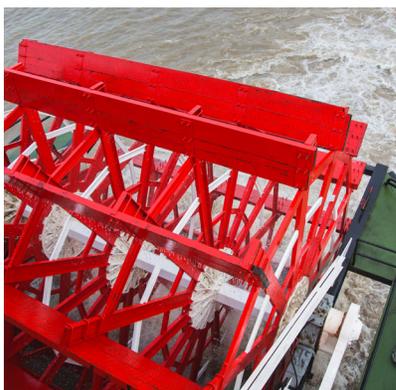
Buffet Dinner - 36

Cruise Only - 50

Hospitality Suite (Inside/Outside) - 75+

STEAMBOAT NATCHEZ

Sample Board





Riverboat CITY OF NEW ORLEANS (Returning Soon)

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 Rate = \$5,000.00*

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

Deck 1 = \$2,150.00*

- Flat fee up to 125 guests

Deck 2 = \$2,000.00*

- Flat fee up to 100 guests

Deck 3 = \$850.00*

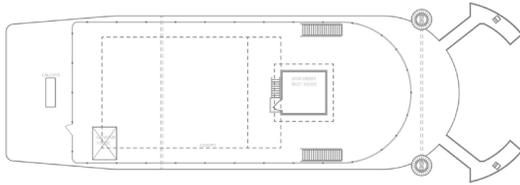
- Flat fee for up to 75 guests

*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

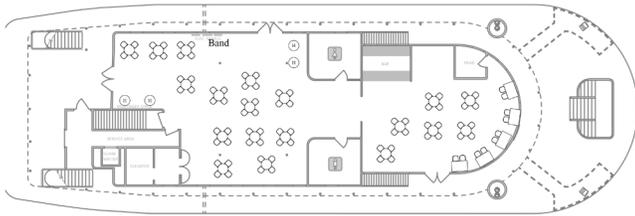


Deck Rental Fee: \$500.00

Seating Capacity: TBD

4th Deck must be rented in combination with another deck

3rd Deck | Pictured: Buffet for 75*



Deck Rental Fee: \$850.00 for up to 3 hours and 75 guests

**\$5,000.00 minimum buyout

+ \$10.00 per person for each additional guest

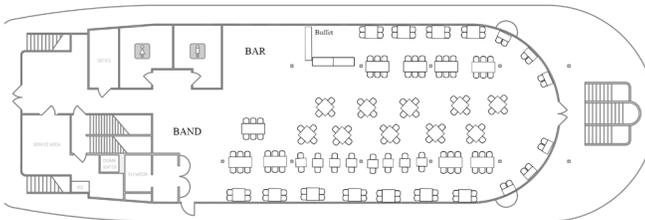
Maximum Capacity (Interior Space Only):

Seated Dinner - 75

Buffet Dinner - 75

Reception Style - 115 with seating for 60

2nd Deck | Pictured: Buffet for 160*



Deck Rental Fee: \$2,000.00 for up to 3 hours and 125 guests

**\$12,500.00 minimum buyout

+ \$10.00 per person for each additional guest

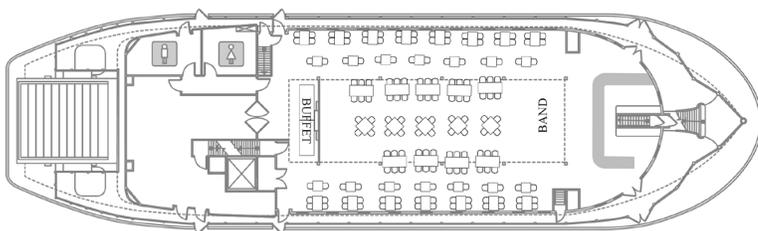
Maximum Capacity (Interior Space Only):

Seated Dinner - 180

Buffet Dinner - 160

Reception Style - 210 with seating for 110

1st Deck | Pictured: Buffet for 155*



Deck Rental Fee: \$2,150.00 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

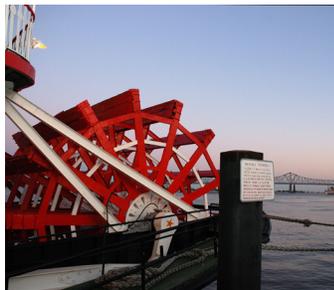
Reception Style - 180 with seating for 90

**Floor plans are flexible*

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

RIVERBOAT
City of NEW
ORLEANS

Sample Board





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

Bayou Gumbo

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

Tomato Basil Bisque

Tangy and sweet, garnished with fresh basil

Potato Soup w/ Bacon

New Orleans French Onion Soup

SALAD STATION

Choice of three:

Roasted Beet

Red beets, red onion and tarragon vinaigrette

Italian Pasta Salad

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

Caprese

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

Creole Chicken

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

Caesar Salad

Our spicy take on this class

Cole Slaw

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

Cucumber, Tomato & Onion

In a rosemary vinaigrette

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

Grande Fête - Continued

Station Style Menu

*Menu items are subject to change by season and availability.



CARVING STATION

Choice of one:

Roast Loin of Pork

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

**Cajun Fried Turkey

Finished with tart berry compote

**Steamboat Round

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

**Honey Glazed Ham

PASTA STATION

Choice of three:

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 per person

Add crawfish (seasonal): Market Price

Add \$4.00 per person for split station

OR

Choice of One Lasagna:

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

*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.

#Denotes items that can be displayed as an action station. \$90.00 charge

Grande Fête - Continued

Station Style Menu

*Menu items are subject to change by season and availability.



SAUTÉ STATION

Choice of one:

#New Orleans BBQ Shrimp Over French Bread

Garlic, shallots, white wine and Creole spice

Crawfish Étouffée

With our roux noir and seafood espagnole

Steak Bites Diane

Demi-glace with cream, shallots and flamed with Brandy

VEGETABLE STATION

Choice of one:

#Seasonal Fresh Vegetable Sauté

In garlic and clarified butter

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

Bananas Foster

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

Seasonal Berries

With Creme Anglaise

Chocolate Crunch Cake

\$61.50 per person, inclusive of tax and gratuity

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

*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.

#Denotes items that can be displayed as an action station. \$90.00 charge



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

Tomato Basil Bisque

Tangy and sweet, garnished with fresh basil

Potato Soup w/ Bacon

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, raisins and feta cheese served with a raspberry vinaigrette dressing

NATCHEZ Tossed Salad

Mixed baby greens with grape tomatoes, cucumbers, shaved red onions, croutons, herbed buttermilk and cucumber dressing

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

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

*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.

#Denotes items that can be displayed as an action station. \$90.00 charge

French Quarter Fête - Continued

Station Style Menu

*Menu items are subject to change by season and availability.



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

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

Bananas Foster

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

Tiramisu

Spiked with coffee liqueur

\$51.50 per person, inclusive of tax and gratuity

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

*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.

#Denotes items that can be displayed as an action station. \$90.00 charge



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

\$42.00 per person, inclusive of tax and gratuity

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

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



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:

Snapper Lafitte

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

Fried Eggplant

Topped with mushroom ragout

Beef Tenderloin

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

Chicken Breast Decatur

Sauteed boneless breast served with a portabella cream sauce

SIDES

Zydeco Green Beans

Oven Roasted Yukon Gold Potatoes

BANANAS FOSTER CHEESECAKE - OPTIONAL

Add: \$15.00 per person, inclusive for choice of two entrees - counts due 14 days prior

\$59.00 per person, inclusive of tax and gratuity

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



Signature Butler Passed Hors D'oeuvres Packages

H-1



(Choose 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

H-2

(Choose 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

H-3

(Choose 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 chimmichurri

\$36.00 per person, inclusive

Optional

- Carving Station: \$9.50 per person (plus \$90.00 for carver)
- Pasta Station: \$9.00 per person
- Dessert Station: \$7.50 per person
- Chef's Selection Hand Passed Hors D'oeuvres: \$24.00 per person**
6-8 bites per person

Seafood Disclaimer:

We are proud to serve primarily Louisiana and domestic seafood items. Some menu items may, at times, contain imported crawfish and fish.



Open Bar Packages (2 1/2 Hours)



Alcohol Free

Coca Cola Products & Lemonade

\$7.50 per person, inclusive

Limited Bar

Domestic Can Beer (Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite); 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

Absolut, Smirnoff Vodka, Smirnoff Flavors, and Tito's Hand-made Vodka; Beefeater, Bombay Dry Gin, and Tanqueray; Bacardi Light, Bacardi Gold & Spiced, Captain Morgan, Myers Dark Rum, and Parrot Bay; Jose Cuervo & Astral Blanco; Elijah Craig & Old Forrester; Jack Daniels, Sazerac Rye, Seagrams 7 and Southern Comfort Whiskey; Dewars White Scotch; Paul Mason Brandy; Various Cordials; House Wines; Specialty & Import beer; ALL beverages in lesser packages

\$33.00 per person, inclusive

Premium Brands

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

\$36.00 per person, inclusive

Super Premium Brands

Belvedere Vodka; Hendrick's Gin; Patron Silver Tequila & Maestro; Flor de Cana Rum; Angel's Envy, Basil Hayden's, Buffalo Trace, Knob Creek, and Woodford Reserve Bourbon; Bulleit Rye, Crown royal Black, and Crown Royal Apple; Glenlivet 12yr & Macallan 12yr Scotch; Hennessey Brandy & Courvoisier Cognac; Various Cordials; ALL beverages in lesser packages

\$38.00 per person, inclusive

CASH BAR

\$175.00 per Bartender

One per 50 guests recommended

Specialty wines and Consumption Bar rates available upon request. Brands are subject to discontinuation by distributors.

Sparkling & White Wines



Sparkling	Bottle	Glass
Marques de Caceres Cava, Italy	\$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
Chardonnay		
House	\$33.00	\$8.25
Sterling Vintner's, California	\$42.50	\$10.50
Sonoma Cutrer, California	\$52.00	\$13.00
Pinot Grigio		
Bottega Vinaia, Italy	\$37.75	\$9.50
Vino, Washington	\$42.50	\$10.50
Riesling		
Clean Slate, Washington	\$42.50	\$10.50
Sauvignon Blanc		
Oyster Bay, New Zealand	\$42.50	\$10.50
Zinfandel		
Beringer, California	\$33.00	\$8.25
Moscato		
House	\$33.00	\$8.25
Rosé		
Villa Viva Rosé	\$28.00	\$7.00

Red Wines



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



Entertainment



	3 Hours	4 Hours
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
Disc Jockey	825.00	1,100.00

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

\$375.00 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
- Includes Uniformed Dealer, Chips, and Game Equipment
- Prizes to be provided by Client
- Furniture removal fees may apply for 5 or more gaming tables

Boarding Photographs

\$15.00 each, minimum of 100 photos

- Includes: One 6 x 8 Photo with Souvenir Folder of the Steamboat NATCHEZ
- Photos maybe customized upon request, additional rate will be applied.

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
200+

Estimated Package Total

\$2,700.00
\$2,775.00
\$3,000.00
\$3,900.00
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

	PRICE
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 Indians (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



Additional Services



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

OUTSIDE CATERING

\$20.00 per person

UPGRADED SERVICES

	Per Person
China	\$4.00
Glassware	\$4.00
Clear Lucite Stemware	\$2.00
Clear Lucite Tableware	\$2.00
Additional Food Labor	\$3.00*

*Per Additional Half Hour

Audio Visual Pricing Available on Request



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 Wheel House Sign	TBD
Branded Life Rings	TBD
Branded Flags (4 x 6)	TBD
Signage on 2nd Level Handrail (33" x up to 20")	TBD
Branded Entrance on Wharf	TBD
Branded Satellite Bar	TBD*
Branded Aprons	TBD
Customized Hurricane Glasses	TBD

**Delivery and Set Up Fees May Apply*



Branded Life Rings



Branded Flags



Signage on 2nd Level Handrail



Branded Wheel House Sign

Branding Opportunities - Continued



20 Foot Hedge Wall/ Custom LED Signs



Branded LED Highboys



Wireless Uplight



Hurricane Glasses



Branded Aprons



Branded Entrance on Wharf



Branded Satellite Bar



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

CROWD PLEASER RESTROOM*

Price: \$2,500.00 and up (rental required)

**Rentals and Restroom Facility must be contracted through New Orleans Steamboat Company/Visit New Orleans.*

Late night pickup fees may also apply.

Delivery and pick up fees apply.



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@glnos.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.

Mini Bus, Bus, Motor Coach	Quotes Available Upon Request
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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.

Fuel Surcharge may be implemented based upon market rates.



- ### 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





Our Team



Boarding Photographs

Professional group boarding photo with complimentary snapshot of the iconic Steamboat NATCHEZ, bound in a commemorative branded folder.

Price: \$15.00 per photograph; MINIMUM 10
(\$22.00 each, retail rate)

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



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



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@GrayLineNOLA
@RiverboatCITYNO
@Visit.NewOrleans