

NEW ORLEANS STEAMBOAT COMPANY

2024 GROUP 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 GROUP EVENT
(504) 569-1480 | WWW.STEAMBOATNATCHEZ.COM

UPDATED 12/26/23

	STEAMBOAT NATCHEZ	RIVERBOAT CITY OF NEW ORLEANS	RETURNING SOON
 <p>Sightseeing Cruise</p>	✓	✓	✓
 <p>Calliope Concert</p>	✓	✓	✓
 <p>Mardi Gras Beads & Second Line Parade</p>	✓	✓	✓
 <p>Engine Room Tour (Self Guided Tour)</p>	✓		
 <p>Brunch Option</p>	✓ Sunday Only	✓ Sunday Only	
 <p>Casual Lunch Option</p>	✓ Monday - Saturday	✓ Monday - Saturday	
 <p>Dinner Option</p>	✓ Daily	✓ Daily	
 <p>Reserved Seating</p>	✓ Varies per cruise Scheduled Seating Times	✓ Varies per cruise Scheduled Seating Times	
 <p>Live Jazz</p>	✓	✓	



New Orleans Steamboat Company Cruises

*Rates for Groups of 10 or More



SUNDAY BRUNCH

Sunday
11:00am & 2:00pm

Brunch Included

Adults: \$69.50*
Children (6-12): \$39.50*
Infant (2-5): \$25.50*

*Includes \$2.00 Gratuity

Sightseeing Cruise

Adults: \$38.00
Children (6-12): \$20.00
Infant: (2-5): Free

CRUISING @ 11:30AM
BRUNCH SEATING @
11AM

* Live Jazz Band
Steamboat Stompers

DAYTIME CRUISE

Monday - Saturday
11:00am & 2:00pm

Lunch Included

Adults: \$54.00
Children (6-12): \$30.00
Infant (2-5): \$14.00

Sightseeing Cruise

Adults: \$38.00
Children (6-12): \$20.00
Infant: (2-5): Free

CRUISING @ 11:30AM
LUNCH SEATINGS @
11AM & 12:15PM

* Live Jazz Band
Steamboat Stompers

DINNER CRUISE

Daily
6:00 pm

Dinner Included

Adults: \$94.25*
Children (6-12): \$53.00*
Infant (2-5): \$27.25*

*Includes a \$2.00 Gratuity

Sightseeing Cruise

Adults: \$49.50
Children (6-12): \$27.50
Infants (2-5): Free

CRUISING @ 7:00PM
DINNER SEATINGS @
6PM & 7:45PM

* Live Jazz Band
Dukes of Dixieland Quartet

LUNCH CRUISE MENU



Southern Fried Fish

Zesty cornmeal crusted and fried to a golden perfection

Red Beans and Rice

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

Jambalaya

The traditional Louisiana dish with chicken, sausage and Creole seasoning

Salad du Jour

White Chocolate Bread Pudding

A New Orleans soufflé of local Leidenheimer French bread in a rich custard with a decadent white chocolate sauce

Menu items subject to change based on availability and season

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

Disclaimer: Although some of these items are listed as having gluten free ingredients, due to our open air kitchen, we cannot guarantee a gluten free environment. They are prepared in the same kitchen and ovens as other non gluten free menu items and there is always a possibility of trace amounts crossing over through the air from the other kitchen areas.

DINNER MENU



NATCHEZ Tossed Salad

Mixed greens, tomato, cucumber, red onions and croutons with a sugarcane vinaigrette and served family style (Removing croutons makes this salad a Gluten Free option)

Chicken and Sausage Gumbo

Made with a traditional Louisiana roux and served with rice

Baked Chicken

Served with a mushroom ragout

Bayou Seafood Pasta

Crawfish tails and shrimp tossed in a white wine and garlic parmesan cream sauce with penne (Contains Eggs)

Paddlewheel Primavera

Fusilli pasta, zucchini, squash, mushrooms and cherry tomatoes tossed in a zesty basil pesto (Contains Tree Nuts)

Creole Vegetarian Jambalaya

A flavorful, traditional red jambalaya with a dash of Southern heat

Herb-Garlic Fingerling Potatoes

Fingerling potatoes roasted with fresh rosemary, thyme, garlic and ground pepper

Green Beans Amandine

Southern style green beans topped with toasted almond slivers (Contains Tree Nuts)

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 (Contains Eggs)

Bananas Foster

A New Orleans original! Fresh sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon and rum. Served warm atop vanilla ice cream

Assorted Dinner Rolls

Community Coffee and Iced Tea

Menu items are subject to change by season and availability

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

Disclaimer: Although some of these items are listed as having gluten free ingredients, due to our open air kitchen, we cannot guarantee a gluten free environment. They are prepared in the same kitchen and ovens as other non gluten free menu items and there is always a possibility of trace amounts crossing over through the air from the other kitchen areas.

SUNDAY BRUNCH MENU



NATCHEZ Tossed Salad

Mixed greens, cherry tomatoes, cucumbers, shredded carrots, diced yellow squash and zucchini, red onions, sliced strawberries and shredded cheddar cheese with a sugar cane vinaigrette

Chicken and Sausage Gumbo

Made with a traditional Louisiana roux and served with rice

Crescent City Eggs

Baked egg casserole with spinach, red onion, tomatoes, mushrooms, andouille sausage, green onions and cheese

Grillades and Grits

a traditional Creole dish with braised beef and homemade brown gravy, over stone ground “corn” cooked to a smooth texture (Grits can be served separate as a Vegetarian option)

Pain Perdu

Thick cut bread, soaked in sweet custard mix, cinnamon swirl, and whipped cream topping, the French cousin of America’s “French Toast”

Turkey Sausage

O’ Brien Potatoes

Served with peppers and onions

Creole Creamed Spinach

Spinach with mozzarella, parmesan and cream cheese

Mini Croissants

Served with jellies and preserves

Fruit Salad

Chopped and mixed fresh seasonal fruit

Bananas Foster

A New Orleans original! Fresh sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon and rum, served warm atop vanilla ice cream

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 (Contains Eggs)

Community Coffee and Iced Tea

* Menu items subject to change based on availability and season*

Disclaimer: Although some of these items are listed as having gluten free ingredients, due to our open air kitchen, we cannot guarantee a gluten free environment. They are prepared in the same kitchen and ovens as other non gluten free menu items and there is always a possibility of trace amounts crossing over through the air from the other kitchen areas.

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; Hennessy 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



	Bottle	Glass
Cabernet Sauvignon		
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, Australia	\$42.50	\$10.50
Conundrum by Caymus, California	\$52.00	\$13.00



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.

***5 day advanced notice for this produce**



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

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
-----------------------------------	-------------------------------

HOSPITALITY STAFFING AND TRANSPORTATION SUPERVISORS

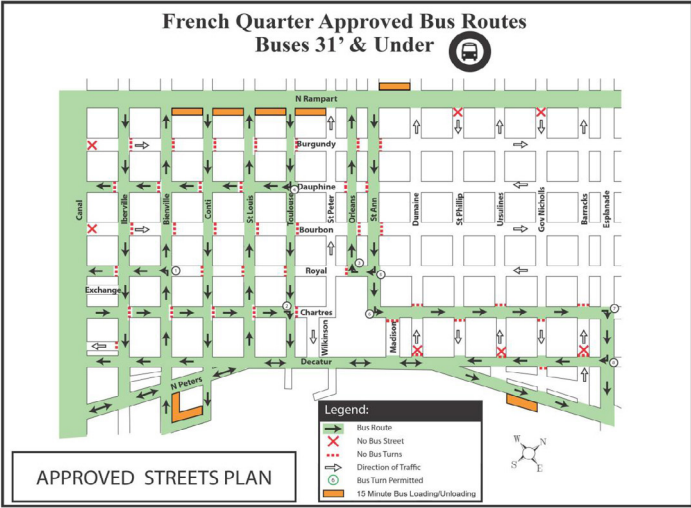
Gray Line New Orleans determines the amount of staff required on a case by case basis. Rates are per hour with a 5 hour minimum. Parking stipend may be required depending on the venue.

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.

December 13, 2023



- ### 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



Group Upgrades & 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)

GROUP 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

Devin Lewis

504-569-1447

Group Sales Coordinator

Devin@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



@SteamerNATCHEZ
@GrayLineNOLA
@RiverboatCITYNO
@Visit.NewOrleans



NEW ORLEANS SIGHTSEEING TOURS

...Local Experts Since 1924

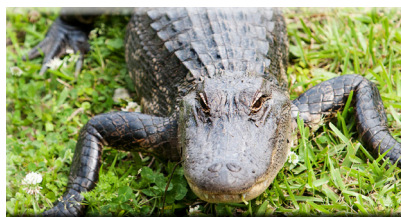
2024 SIGHTSEEING TOURS



Airboat Swamp Tour

Airboat adventure through the wetlands surrounding the town of Jean Lafitte.

Duration: 4 hours



Swamp & Bayou Tour

Cruise through the heart of South Louisiana's swamplands and meet the local wildlife.

Duration: 3.75 hours



New Orleans City & Cemetery Tour

Covering 40 square miles, the best way to see the Crescent City. Includes a stroll through the beautiful Garden District.

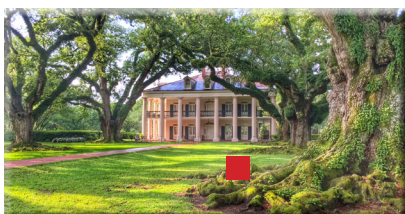
Duration: 3 hours



Plantation/Swamp

Immerse yourself in the Creole & Cajun cultures of south Louisiana.

Duration: 7.75 hours



Oak Alley Plantation

Louisiana's most photographed plantation recalls the glory of the Old South.

Duration: 5.5 hours



New Orleans Craft Cocktail Tour

"History with a twist" - the French Quarter culture of fine dining and drinking.

Duration: 2.5 hours

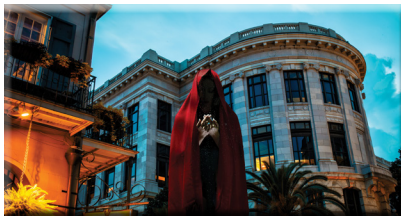
Must be 21+



Whitney Plantation

Opened its doors to the public for the first time in its 262 year history as the only plantation museum in Louisiana with a focus on slavery

Duration: 5.5 hours



Ghosts & Spirits Tour

Eerie stories and dark secrets of the most haunted city in America. Meet the Queen of Voodoo, Marie Laveau, with new augmented reality feature!

Duration: 2 hours

Exclusive Combo!

Paddle/Wheel Tour

This tour combines the Super City Tour with the Natchez

Harbor Cruise at a discounted price. (w/o Lunch)

Duration: 4.25 hours

