

# 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







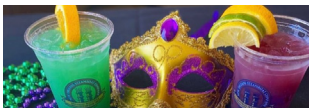


TRANSPORTATION

WE'LL PICK YOU UP!

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

UPDATED 6/10/24

	STEAMBOAT NATCHEZ	RIVERBOAT CITY OF NEW ORLEANS	*RETURNING SOON*
Sightseeing Cruise 			
Calliope Concert 			
Engine Room Tour (Self-guided) 			
Brunch Option	 Sundays Only	 Sundays Only	
Casual Lunch Option	 Monday - Saturday	 Monday - Saturday	
Dinner Option	 Daily	 Daily	
Reserved Seating 	 Varies Per Cruise Scheduled Seating Times	 Varies Per Cruise Scheduled Seating Times	
Live Jazz 			
Seasonal Party Packages 			



## RATES FOR GROUPS OF 10 OR MORE



### SUNDAY BRUNCH CRUISE

#### 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

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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

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CRUISING @ 11:30AM & 2:30 P.M.  
LUNCH SEATINGS @  
11AM, 12:15PM, 2PM, & 3:15PM

\* 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

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

\* Live Jazz Band  
Dukes of Dixieland Quartet

# LUNCH CRUISE MENU



## **Gulf Coast Catfish**

Zesty cornmeal-crust with Cajun spices and fried to a golden perfection

## **Red Beans and Rice**

New Orleans classic red beans atop a bed of rice with andouille sausage

*\*Vegetarian Red Beans are available upon request*

## **Jambalaya**

Traditional, Louisiana dish with chicken, sausage, rice, and Creole seasoning

## **Southern Spoon Bread**

Creamy custard-like cornbread

## **Salad du Jour**

## **New Orleans Bread Pudding**

Soufflé of local Leidenheimer French bread in a rich custard with Chef's choice of a decadent sauce

## **Community Coffee and Iced Tea Included**

*\*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



## **Tossed Salad Du Jour**

A tossed green leaf salad prepared nightly with fresh ingredients and served family style

## **Chicken and Sausage Gumbo**

### **Top Round**

Certified Angus beef, carved to order, served with complimentary sauces

## **Louisiana Fried Chicken Thighs**

### **Bayou Seafood Pasta**

Shrimp and crab tossed in a white wine and garlic parmesan cream sauce

### **Crawfish Etouffee**

A rich crawfish stew atop a bed of rice

## **Herb Roasted Sweet Potatoes**

### **Corn Maque Choux**

### **Creole Creamed Spinach**

Spinach with mozzarella, parmesan, and cream cheese

## **New Orleans Bread Pudding**

Soufflé of local Leidenheimer French bread in a rich custard with Chef's Choice of decadent sauce

## **Assorted Dinner Rolls**

## **Community Coffee and Iced Tea**

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# SUNDAY BRUNCH MENU



## Chicken and Sausage Gumbo

### French Eggs

Elegant and creamy scrambled eggs \*served only on the 11:30 a.m. cruise\*

### Top Round

Certified Angus beef, carved to order, served with complimentary sauces \*served only on the 2:30 p.m. cruise\*

### Grillades and Grits

Pronounced "Gree-yahds" - a traditional Creole dish with braised pork and homemade brown gravy, over stone ground corn grits and cooked to a smooth texture

### Shrimp and Grits

Creamy Low Country sauce

### Smoked Salmon

Served with appropriate accoutrements

### Biscuits and Gravy

Soft dough biscuit with a Southern white sausage gravy

### Breakfast Potatoes

With peppers and onions

### Pork Link Sausage

### Creole Creamed Spinach

Spinach with mozzarella, parmesan and cream cheese

### Brioche a La Cannelle

Fresh bakes cinnamon rolls

### Traditional King Cake

### Biscuits

Served with assorted jellies and preserves

### Community Coffee and Iced Tea

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

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# 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

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

# 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
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
Boen, 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

*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



## 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

	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 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



# OUR TEAM & PHOTOGRAPHY UPGRADES



## 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

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

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

**Devin Lewis**  
(504) 569-1447

**Group Sales Coordinator**  
Devin@glnosc.com

## 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)



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 GROUP**  
**(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  
504-226-2277 | buscharters@glnoc.com | www.graylinebus.com

## 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	56	\$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	56	\$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
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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.

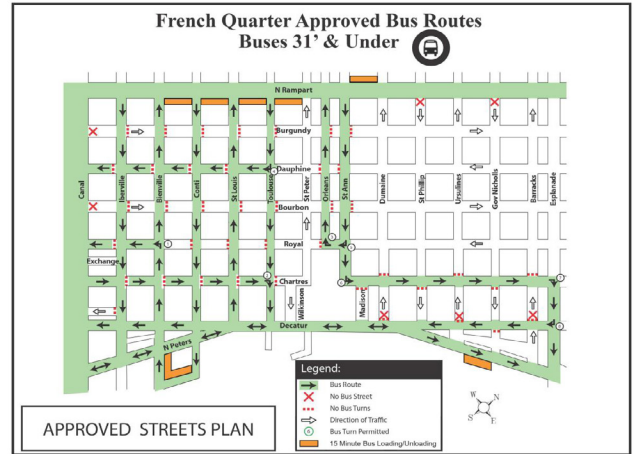
\*A \$3.00 gratuity fee per person may be added to transports with luggage.

\*A 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
  - Green Fleet
- Wheelchair Lifts (upon Request)
- Receptive Services



## SPECIAL EVENTS - ADD 25%

\*5 hour minimum for all holidays.  
 Exceptions may apply, call for availability.\*

Event	Dates
Essence Festival	July 4 - 8, 2024
High School Playoffs	November 8 - 10, 2024
High School Playoffs	November 15 - 16, 2024
Thanksgiving	November 28 - December 1, 2024
High School Playoffs	December 6 - 8, 2024
Christmas	December 24 - 26, 2024
Sugar Bowl/New Year	December 30, 2024 - January 2, 2025
Super Bowl LIX	February 2 - 10, 2025
Mardi Gras	February 21 - March 6, 2025
French Quarter Festival	April 10 - 13, 2025
Zurich Classic	Dates TBD
Jazz Festival	April 24 - May 4, 2025



## VEHICLE TYPES

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 Coach	2015, 2017
(2) NEW 56 Passenger MCI Motor Coach	2024





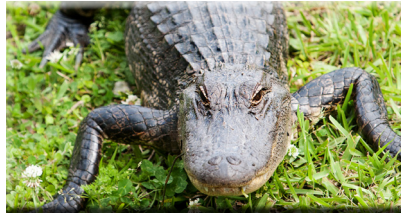
# NEW ORLEANS SIGHTSEEING TOURS

*...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



Gray Line New Orleans  
(504) 569-1480 | [www.GrayLineNewOrleans.com](http://www.GrayLineNewOrleans.com)  
600 Decatur Street, Suite 308 | New Orleans, LA 70130

BOOK NOW

