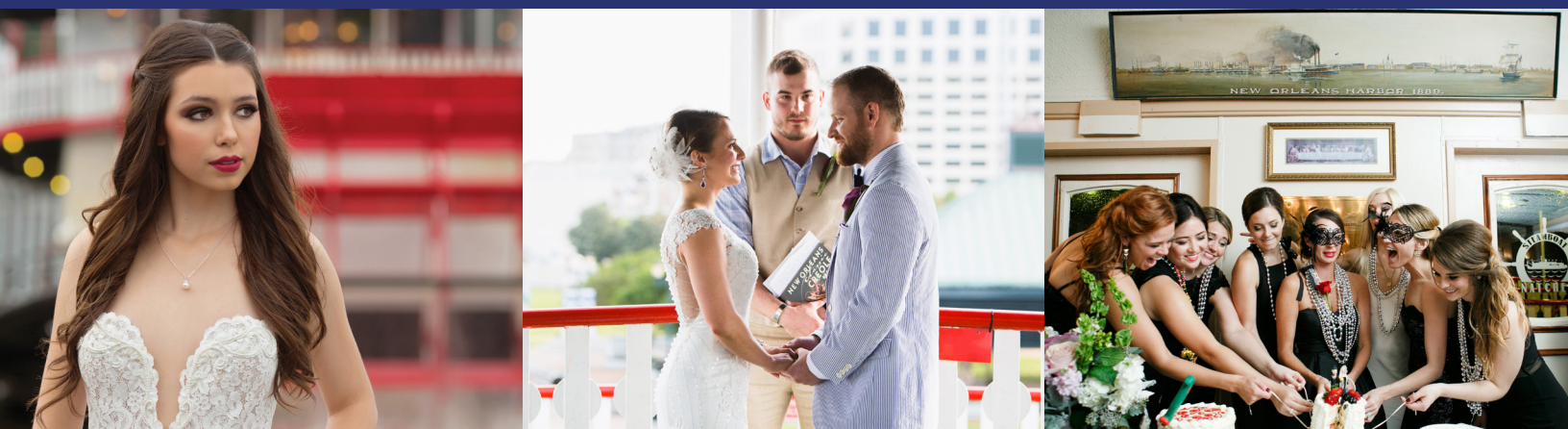


Riverboat CITY OF NEW ORLEANS

The newest addition to the New Orleans Riverfront!



2022 Wedding Rates



Contact us today by visiting www.riverboatcityofneworleans.com or 504-569-1431
Cruises depart from the French Quarter at the Lower Bienville Street Wharf and the Mississippi River
New Orleans, Louisiana

Updated: 09/16/2021



Riverboat CITY OF NEW ORLEANS

50 - 350 Passengers

New in 2020, the CITY OF NEW ORLEANS is a traditional riverboat that makes a perfect setting for both corporate and 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 you'll find nowhere else in the world.

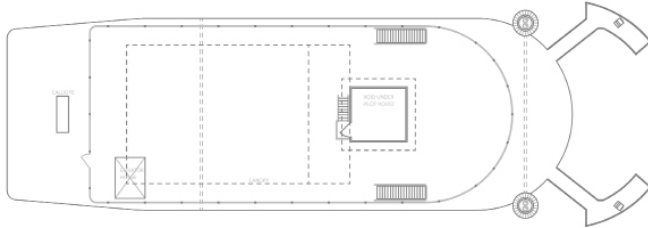
Minimum Charter Rate (2 ½ Hours)	\$2,500.00*	Deck 1	\$1,000.00
- Flat fee for up to 350 passengers		Deck 2	\$1,250.00
Each Additional Guest	\$10.00	Deck 3	\$850.00
Additional ½ Hour Rental	\$500.00	- Flat fee for up to 100 passengers	
		Each Additional Guest	\$10.00
		Deck 4	\$500.00
		- For ceremony only	

- All charter rates include applicable city and state sales taxes.
- Please inquire about private parties and group rates aboard any of our public cruises.
- Entire vessel charter rate is based upon a two-hour cruise with one-half hour boarding. We have found this to be the ideal charter length.

*Rates and availability subject to change without notice.

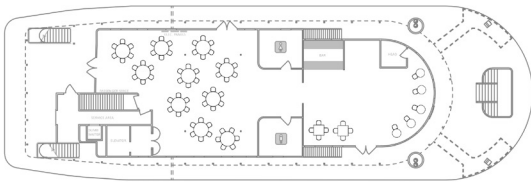
Riverboat CITY OF NEW ORLEANS

4th Deck | Seating Capacity TBD



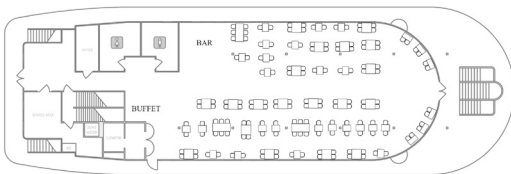
Seating Capacity TBD
Deck Rental Fee: \$500.00

3rd Deck | Pictured: Buffet for 90



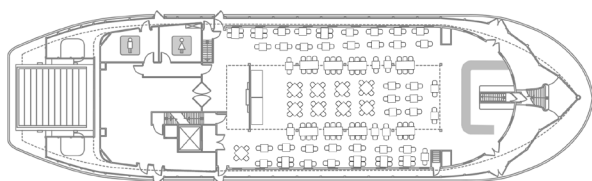
Maximum Capacity - Interior Space Only
Seated Dinner - 90
Buffet Dinner - 90
Reception Style - 115 with seating for 60
Rental Fee: \$850.00 for up to 3 hours and 75 guests

2nd Deck | Pictured: Buffet for 166



Maximum Capacity - Interior Space Only
Seated Dinner - 166
Buffet Dinner - 166
Reception Style - 210 with seating for 900
Rental Fee: \$1,250.00 for up to 3 hours and 125 guests

1st Deck | Pictured: Buffet for 190



Maximum Capacity - Interior Space Only
Seated Dinner - 190
Buffet Dinner - 190
Reception Style - 200 with seating for 100
Rental Fee: \$1,000.00, for up to 3 hours and 100 guests

*Floor plans are flexible



CITY OF NEW ORLEANS

Ceremony & Reception Package - Public Cruise Option



2-25 Guests

Inclusions:

Reserved Seating in the Main Dining Room

Price per person is determined by menu selections - See attached menus

Cruise & Meal Tickets for the Bride & Groom

Early Boarding for Private Ceremony

Bride's Bouquet & Groom's Boutonniere

Bottle of House Champagne

Wedding Cake

Use of Red Carpet Aisle Runner

Recorded Ceremony Music

Commemorative Photo of Wedding Couple in

Leatherette Display Folder

On-Site Wedding Coordinator

\$975.00 for daytime

\$1,300.00 for evening

All Taxes & Gratuities

Licensed Louisiana Officiate \$225.00

Additional Items Available

Menu Prices

Lunch: \$46.75 Per Person

Brunch: \$54.00 Per Person

Dinner: \$82.00 Per Person

CITY OF NEW ORLEANS

Ceremony & Reception Package - Public Cruise Option



25-50 Guests

Inclusions:

Exclusive use of 3rd deck

Price per person is determined by menu selections - See attached menus

Cruise & Meal Tickets for the Bride & Groom

Early Boarding for Private Ceremony

Bride's Bouquet & Groom's Boutonniere

Bottle of House Champagne

Wedding Cake

Use of Red Carpet Aisle Runner

Recorded Ceremony Music

Commemorative Photo of Wedding Couple in

Leatherette Display Folder

Private Dining Room for 25 or More Guests

On-Site Wedding Coordinator

\$2,100.00, inclusive

All Taxes & Gratuities

Licensed Louisiana Officiate \$225.00

Additional Items Available

Menu Prices

Lunch: \$46.75 Per Person

Brunch: \$54.00 Per Person

Dinner: \$82.00 Per Person

Lunch Menu

Southern Fried Fish

Zesty cornmeal-crusted and fried to golden perfection

Red Beans and Rice

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

Jambalaya

Traditional Louisiana dish with chicken, sausage and Creole seasoning

Salad du Jour

White Chocolate Bread Pudding

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

Community Coffee and Iced Tea Included

* Menu items subject to change based on availability and season

Brunch Menu

Chicken and Sausage Gumbo

Made with a traditional Louisiana roux and served with rice

NATCHEZ Salad

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

Grillades and Grits

Traditional Creole dish with braised beef and homemade brown gravy, over stone ground "corn", cooked to a smooth texture

Crescent City Eggs

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

Pain Perdu

Thick cut bread, soaked in a sweet custard mix, cinnamon swirl, and whipped cream topping.
The French cousin of America's "French Toast"

Turkey Sausage Patties

O'Brien Potatoes

With onions and peppers

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 soufflé of local Leidenheimer French bread in rich cinnamon custard with a decadent white chocolate sauce

Community Coffee and Iced Tea Included

* Menu items subject to change based on availability and season

Dinner Menu

NATCHEZ Tossed Salad

Mixed greens, tomato, cucumber, red onions and croutons with a sugarcane vinaigrette and served family style

Chicken and Sausage Gumbo

Made with a traditional Louisiana roux and served with rice

Baked Chicken

With a mushroom ragout

Bayou Seafood Pasta

Crawfish tails and Shrimp tossed in a white wine and garlic parmesan cream sauce with penne

Paddlewheel Primavera

Fusilli pasta, zucchini, squash, mushrooms and cherry tomatoes tossed in a zesty basil pesto

Herb-Garlic Fingerling Potatoes

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

Green Beans Almondine

Southern style green beans topped with toasted almond slivers

White Chocolate Bread Pudding

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

Bananas Foster

A New Orleans original! Fresh sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon and rum.

Served warm atop vanilla ice cream

Garlic Dinner Rolls

Community Coffee and Iced Tea included

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

CITY OF NEW ORLEANS

Wedding Reception Packages - 1st Deck Rental



125-150 Guests

Inclusions:

Exclusive use of 1st deck
Wedding Cake
Buffet Arrangement
Toasting Glasses for Bride & Groom
Bottle of Champagne for Bride & Groom
Boarding Photo
On-Site Wedding Coordinator

Riverboat Grande Fête Menu

Chef's Selection of Hors D'Oeuvres
Carving Station
Carver
Pasta Station
Action Station
Chef Attendant
Vegetable Station
Dessert Station

\$80.00 Per Person

Riverboat Creole Fête Menu

Chef's Selection of Hors D'Oeuvres
Choose 3 from the Creole Fete Menu
Bread Pudding

\$70.00 Per Person

Licensed Louisiana Officiate \$225.00

Additional Items Available
Beverage Packages Available

CITY OF NEW ORLEANS

Wedding Reception Packages - 2nd Deck Rental



75-125 Guests

Inclusions:

Exclusive use of 2nd deck

Wedding Cake

Buffet Arrangement

Toasting Glasses for Bride & Groom

Bottle of Champagne for Bride & Groom

Boarding Photo

On-Site Wedding Coordinator

Riverboat Grande Fête Menu

Chef's Selection of Hors D'Oeuvres

Carving Station

Carver

Pasta Station

Action Station

Chef Attendant

Vegetable Station

Dessert Station

\$90.00 Per Person

Riverboat Creole Fête Menu

Chef's Selection of Hors D'Oeuvres

Choose 3 from the Creole Fete Menu

Bread Pudding

\$80.00 Per Person

Licensed Louisiana Officiate \$225.00

Additional Items Available

Beverage Packages Available

CITY OF NEW ORLEANS

Wedding Reception Packages - 3rd Deck Rental



50-75 Guests

Inclusions:

Exclusive use of 3rd deck

Wedding Cake

Buffet Arrangement

Toasting Glasses for Bride & Groom

Bottle of Champagne for Bride & Groom

Boarding Photo

On-Site Wedding Coordinator

Riverboat Grande Fête Menu

Chef's Selection of Hors D'Oeuvres

Carving Station

Carver

Pasta Station

Action Station

Chef Attendant

Vegetable Station

Dessert Station

\$99.00 Per Person

Riverboat Creole Fête Menu

Chef's Selection of Hors D'Oeuvres

Choose 3 from the Creole Fete Menu

Bread Pudding

\$89.00 Per Person

Licensed Louisiana Officiate \$225.00

Additional Items Available

Beverage Packages Available

Grande Fête



Chef Selection Hors D'Oeuvres

4 - 6 pieces per person

Carving Station

Choice of one:

Roast Loin of Pork

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

Honey Glazed Ham

Cajun Fried Turkey

Finished with tart berry compote

Steamboat Round

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

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, shrimp, chicken, trinity,
tomatoes, and carbonara sauce

Classic Alfredo

With Parmesan cheese and penne pasta

Bolognese

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

Vegetarian Pasta

Tri-color rotini pasta in basil pistou
with seasonal vegetables

Add shrimp: \$6.00 per person

Add crawfish (seasonal): Market Price

Add \$4.00 per person for split station

Action Station

Choice of one:

New Orleans BBQ Shrimp Over French Bread
Garlic, shallots, white wine, and Creole spice

Steak Bites Diane

Demi-glaze with cream, shallots and flamed with
Brandy

Crawfish Étouffée

With our roux Noir and seafood espanagole

Shrimp and Grits

With red pepper and andouille cream

Crawfish Berdue

Served with sliced La Louisianne French bread

Crab Ravioli

Traditional ravioli served with a seafood cream sauce
*Can substitute mushroom ravioli with a light cream
sauce

Grande Fête - Continued



Vegetable Station Choice of one:

Seasonal Fresh Vegetable Sauté
In garlic and clarified butter

Cajun Stewed Okra and Tomato

Southern Greens w/ 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 mor-
nay

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 La Louisiane French
bread in a rich custard with white chocolate chips
and vanilla Bourbon milk punch

Seasonal Berries
With Creme Anglaise

Chocolate Crunch Cake

Tiramisu
Spiked with coffee liqueur

Includes Freshly Brewed Community Coffee and
Iced Tea
Garlic Dinner Rolls

*Wedding Only

Creole Fête



Chef Selection Hors D'Oeuvres

4 - 6 pieces per person

Choose Three of the Following Creole Dishes:

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

Soup du Jour

French Market Salad Bar

Farm fresh produce with a choice of 5 side items and house-made dressings: mixed greens with choice of artichoke hearts, grape tomatoes, cucumbers, bell peppers, garbanzo beans, sliced beets, olives, shredded carrots, hard boiled eggs, croutons, parmesan cheese, shredded mozzarella or blue cheese crumbles. Choice of two dressings; Steen's cane syrup vinaigrette or rosemary vinaigrette and ranch

Creole Creamed Spinach

Spinach and artichoke hearts in our creamy Cajun cheese sauce

Creole Jambalaya

Chicken, Andouille sausage and Creole seasoning mixed with rice

Shrimp Creole

Domestic shrimp and rice in a sweet and spicy tomato sauce

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

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

Your choices served with:

White Chocolate Bread Pudding
A New Orleans soufflé of La Louisiane French bread in a rich custard with white chocolate chips and vanilla Bourbon milk punch

Includes Freshly brewed Community Coffee and Iced Tea
Garlic Dinner Rolls

*Wedding Only

Beverage Packages



OPEN BAR PACKAGES (2 ½ hours)

Alcohol Free

Includes:

Coca Cola Products & Lemonade

Price: \$7.50 per person, inclusive

Limited Bar

Includes:

Domestic Can Beer (Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Dixie, O'Douls (non-alcoholic); NATCHEZ selected House Wine (ask for our current selection); Coca Cola Products & Juices

Price: \$21.00 per person, inclusive

For Specialty & Imported Beer

Add \$3.50 per person, inclusive

Specialty & Imported Beer

Call Brands

Includes:

Absolut, Tito's Handmade vodka; Smirnoff Vodka, Smirnoff Flavors, Beefeater,

Tanqueray and Bombay Dry gin; Bacardi Light, Bacardi Oakheart, Captain Morgan, Malibu, Myers Dark Rum; Jose Cuervo & Sauza Silver tequila; Canadian Club, Jack Daniels, Sazerac Rye,

Seagrams 7, Seagrams VO & Southern Comfort whiskey; Dewars White & Grant's scotch; various cordials;

Specialty & Import beer;

and ALL beverages in lesser packages

Price: \$29.00 per person, inclusive

Premium Brands

Includes:

Ketel One, Grey Goose & Ciroc vodka; Bombay Sapphire gin; Sauza Hornitos Reposado tequila; Mt. Gay rum; Maker's Mark & Wild Turkey 101 bourbon; Bushmills, Crown Royal & Jameson whiskey; Johnnie Walker Red scotch; Courvoisier VS & Martell VS cognac; various cordials

ALL beverages in lesser packages

Price: \$31.00 per person, inclusive

Super Premium Brands

Includes:

Belvedere vodka; Hendrick's gin; Patron Silver tequila, Flor de Cana rum, Basil Hayden's, Eagle Rare, Buffalo Trace, Booker's, Knob Creek, Angel's Envy, Blanton 93 & Woodford Reserve bourbon; Crown Royal Black & Apple whiskey; Chivas Regal, Glenfiddich 12yr, Glenlivet 12yr, Johnnie Walker Black & Macallan 12 scotch; Hennessy

VS cognac; various cordials

ALL beverages in lesser packages

Price: \$33.00 per person, inclusive

Cash Bar

\$100.00 per bartender(1 per 50 guests)

Specialty wines and Consumption Bar rates available upon request.

Brands are subject to discontinuation by distributors.



Riverboat CITY OF NEW ORLEANS Entertainment



Four Stage Locations Available

	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	1,550.00
6 piece band	1,550.00	1,700.00
Doreen's Jazz New Orleans	6,500.00	
Strolling Saxophonist	400.00	450.00
Strolling Banjo Player	400.00	450.00
Disc Jockey	700.00	825.00

***Calliope: \$100.00 for 15 minute performance.

We can provide a variety of entertainment for your event including Dixieland, Cajun and Variety Bands for two and one-half hours.

(Three-hour minimum). Please call for pricing and availability.

Gaming Tables

PRICE: \$350.00 each, minimum of 5 tables

Available Tables include Craps, Roulette, Blackjack, Caribbean Stud Poker, Texas Hold 'em Poker (sit down), Wheel of Fortune, 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

PRICE: \$15.00 each, minimum of 100 photos

One 6 x 8 Photo with Souvenir Folder of the CITY OF NEW ORLEANS

Lapel Pins

PRICE: \$3.50 each, no minimum (Retail \$5.00 each) One of a kind authentic CITY OF NEW ORLEANS hat/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

Inclusions

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
Not included in pricing. Available upon request



ADDITIONAL PARADE ELEMENTS

	PRICE
Marching Band	\$ 2,700.00
Big Heads (up to 1 hour)	450.00
Casa Samba	1,825.00
Mardi Gras Indians (up to 1 hour)	530.00
Mardi Gras Revelers (up to 1 hour)	225.00
Stilt Walker (up to 1 hour)	325.00
Feather Boas (by the dozen)	84.00
Mardi Gras Beads (by the case)	65.00
Mardi Gras Beads (1 dozen per person)	5.00
Feather Masks (by the dozen)	48.00



*Additional police detail may be required for parades outside of the French Quarter or for multiple floats

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



Wedding Package Enhancements



Wedding Photographer
3 hours – Picture CD
\$650.00

Ceremony Chair Rental
\$4.00 per chair
PLUS delivery & set-up fee

Champagne Toast w/ Souvenir Glass
\$10.50 per person

Chair Covers & Ties
\$8.00 per chair
PLUS delivery & set-up fee

Ceremony Trumpet
PRICE TBD

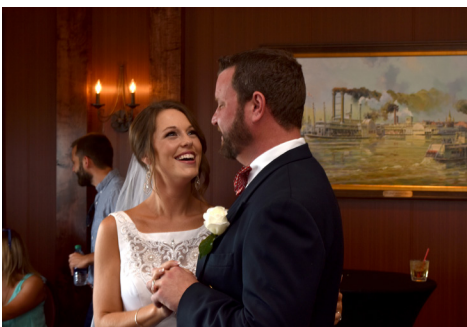
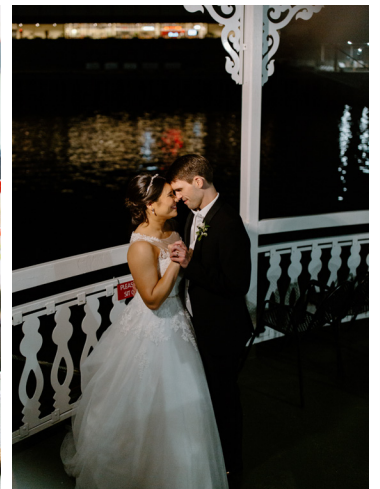
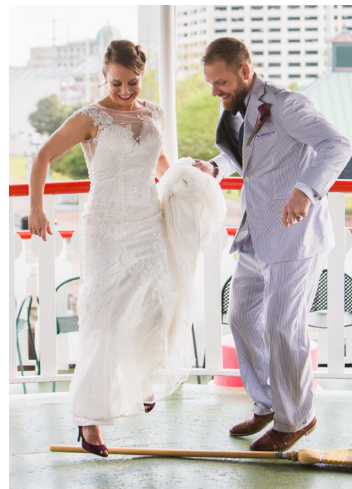
Upgraded Linens
Available on Request

Upgraded Centerpieces
Available on Request

Carriage Transportation
From \$800.00



CITY OF NEW ORLEANS





Gray Line New Orleans 2021 Transportation Rates

600 Decatur Street Suite 308, New Orleans, LA 70130

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

email: buscharters@glnoesc.com

www.graylineneworleans.com/transportation



LOCAL TRANSPORTATION RATES

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 Hour Minimum	Fee per Hour
Mini Bus*	32 - 35	\$595.00	\$119.00
Bus	43 - 47	\$645.00	\$129.00
Motor Coach	55	\$749.00	\$149.00

*French Quarter Friendly

HOSPITALITY STAFFING AND TRANSPORTATION SUPERVISORS

Description	Fee	Gray Line New Orleans determines the amount of staff required on a case by case basis. Rates are per hour with a 4 hour minimum. Parking stipend may be required depending on venue.
Transportation Management*	15% of total transport	
Transportation Supervisor	\$45.00-\$65.00 (\$180.00-\$260.00 minimum)	
Meet and Greet	\$35.00-\$50.00 (\$140.00-\$200.00 minimum)	
Foreign Language Meet & Greet	Based on availability & market price**	

*All moves with 3 or more vehicles require transportation management. (No Luggage Capacity).

**Call for more information and quote.

CRUISE TERMINAL & AIRPORT TRANSFER RATES

Rates are flat fee, each way. Mandatory baggage gratuity of \$2.00 per person will be added. Transfers from cruise terminal are charged higher rate to allow for wait time in debarkation process.

Vehicle Type	Max. Passenger Count	To Port, To/From Airport (MSY)	From Port
Sedan	2 - 3	\$133.00	\$360.00
Stretch Limo or SUV	5 (limit 3 with luggage)	\$171.00	\$428.00
Super Stretch Limo	8 (limit 3 with luggage)	\$201.00	\$612.00
Sprinter Van	14 (12 with luggage)	\$210.00	\$455.00
Mini Bus	28 (19 with luggage)	\$453.00	\$550.00
Motor Coach (Mon-Th only)	55 (with luggage)	\$645.00 to port/MSY, \$670.00 from MSY	\$790.00
Motor Coach (Fri, Sat, & Sun)	55 (with luggage)	\$790.00	N/A (No Weekend Transfer Rates)

Inbound airport transfers: Rates inclusive of airport access fee. Sedan, limo and van drivers meet group in Baggage Claim. Mini buses required to pick up in the Ground Transportation Center. Height restrictions at Ground Transportation Center requires most motor coaches to pick up on Departure Level. One way transfer not available Friday, Saturday, or Sunday. Charter Minimums Apply. There is a \$40.00 flat fee for service between the hours of 12:00AM-5:00AM.



FLEET		FEATURES
Vehicle Type	Model Year	* Friendly Professional Drivers * 24-Hour Dispatch Services * Licensed and Fully Insured * Luggage Storage * Restrooms * 2014 (or newer) Fleet * Green Fleet * Wheelchair Lifts (Upon Request) * Receptive Services * Holiday Rates may apply
(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 EVENT	DATES	
Sugar Bowl / New Years College Football Playoff National Championship	12/31/2019 - 1/13/2020	<div> <div> French Quarter Approved Bus Routes Buses 31' & Under </div> <div> APPROVED STREETS PLAN </div> </div>
NCAA Women's Final Four	4/3 - 4/5/2020	
Mardi Gras	2/21 - 25/2020	
French Quarter Festival	4/16 - 19/2020	
Zurich Classic	4/20 - 26/2020	
Jazz Festival	4/23 - 26/2020 4/30 - 5/3/2020	
Essence Festival Weekend	7/3 - 5/2020	
Voodoo Music & Arts Experience (Halloween Week)	10/30 - 11/1/2020	
Thanksgiving	11/26 - 29/2020	
Christmas	12/24 - 26/2020	
<i>Fuel Surcharge may be implemented based upon market rates.</i>		
10 hour minimum on Mardi Gras Day 8 hour minimum all other holidays *Exceptions may apply Call for availability		

Date Updated 11/06/2019