

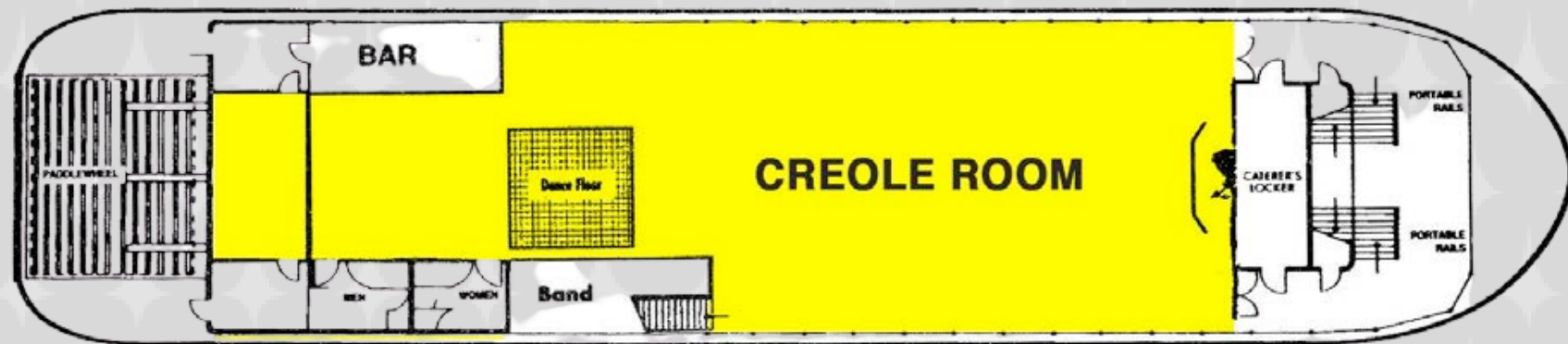


Paddlewheeler
Creole Queen

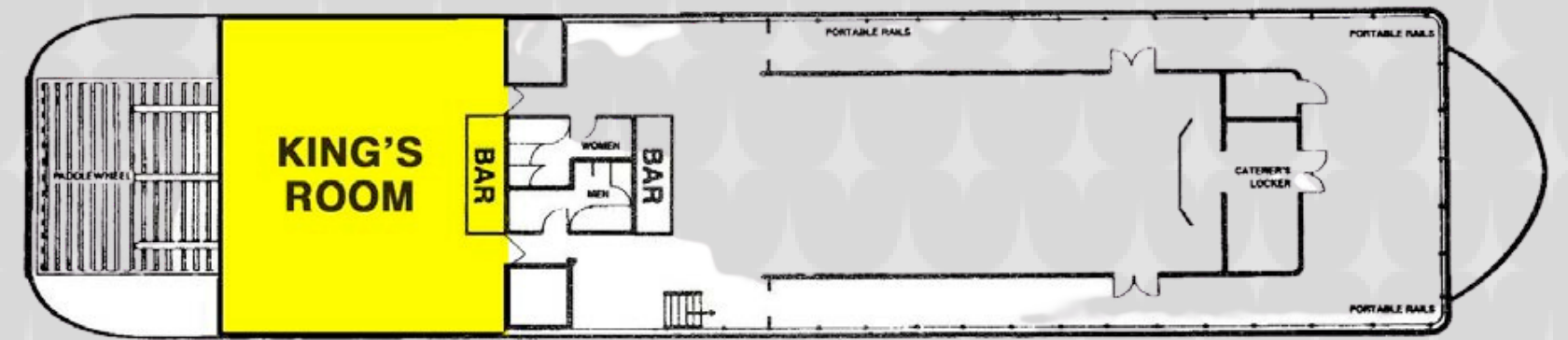
The Creole Queen is perfect for any type of event whether it's a small gathering in one of the private salons, or, a full charter throughout the entire vessel. The Paddlewheeler offers a number of amenities with luxury, comfort, and safety for your guests to enjoy while Cruising the Mississippi. When chartering the entire vessel you determine when it cruises, how long or whether it stays dockside. The vessel is handicapped accessible.

Private Rooms

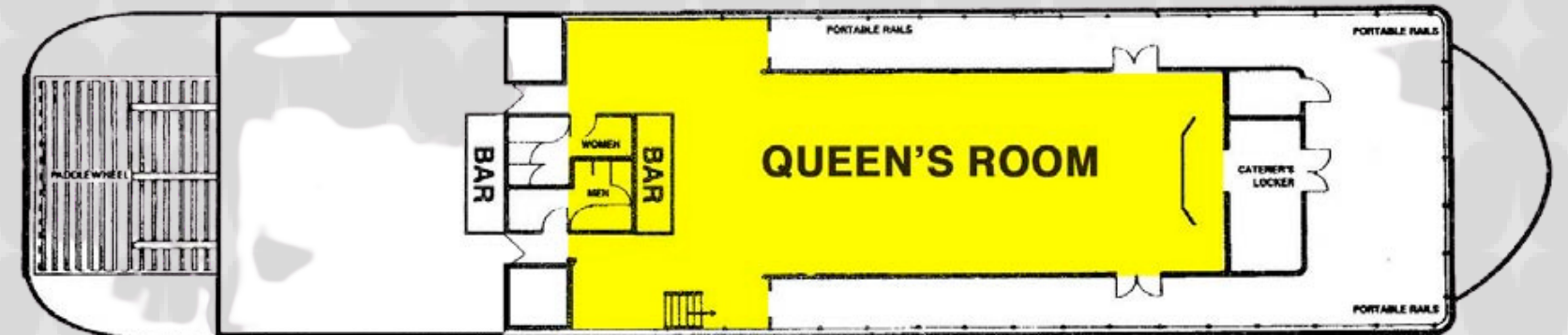
Pricing Based on 3 Hour Event



- Lower Deck
- 150 Seated Capacity with a buffet menu
- 250 Reception Capacity
- Daytime Rental-\$1,350-F&B Min.-\$3,500
- Evening Rental-\$2,700-F&B Min.-\$7,000



- Upper Deck
- 64 Seated Capacity with a buffet menu
- 80 Reception Capacity
- Daytime Rental-\$700-F&B Min.-\$1,400
- Evening Rental- \$1,400-F&B Min.-\$2,800



- Upper Deck
- 80 Seated Capacity with a buffet menu
- 100 Reception Capacity
- Daytime Rental-\$750-F&B Min.-\$1,950
- Evening Rental-\$1,500-F&B Min.-\$3,900

Entire Vessel Charter

294 Buffet Capacity

650 Reception Capacity, including outside decks, 430 indoor

Daytime Rental-\$2,500-F&B Min.-\$7,500

Evening Rental-\$5,000-F&B Min.-\$15,000

Pricing based on a 3 hour event

Can remain dockside

Handicapped Accessible

1/2 Hour boarding, 2 hours cruising (can be customized)

*Custom Menus
& Formats*



Private Room Buffet Menu

Cajun Caesar Salad

Chicken & Andouille Sausage Gumbo

Louisiana Creole Jambalaya

Cajun Baked Chicken

Roast Beef Debris

Garlic Mashed Potatoes

Cajun Seafood Pasta

Red Beans & Rice

Corn Macque Choux

Fresh Roasted Vegetables

White Chocolate Bread Pudding

French Bread Rolls & Cornbread

\$63 per person, plus 10% tax and 18% gratuity

Custimization available upon request.



Catering Options

- *Cocktail receptions featuring gourmet hors d'oeuvres*
- *New Orleans Stations featuring Grillades & Grits or Shrimp & Grits; Soup or Gumbo station; Carving Station - choose from filet mignon, roasted Cajun turkey, Boudin stuffed pork loin, Cajun Ham. Seafood Display featuring Boiled Gulf Shrimp, Crab fingers & oysters on the half shell; gourmet desserts.*
- *Seafood Boils - shrimp crawfish or crab (seasonal) with all the trimmings.*
- *Custom buffet and seated dinner menus created just for you.*



Catering provided by





Beverage Service

Beer, Wine, & Soft Drinks

\$26.00 per person

Premium Brands

\$36.00 per person

Call Brands

\$31.00 per person

Super Premium Brands

\$38.00 per person

Cash Bar available, prices upon request. \$225 bartender fee applies.

10% Tax & 18% Service Charge additional, based on 3 hours.



- *Caricature Artists & Facepainters*
 - *Live Animal Handlers*
 - *Photoboaths*
 - *Strolling Magicians, Balloon Twisters & Mimes*
 - *Theme-talent including Celebrity Impersonators*
 - *Psychics-Tarat, Palm Reading, Crystal Ball*
 - *Faux Gaming*
 - *Live Entertainment of any kind*
 - *Themed Decor & Lighting*
 - *Transportation including Second Line Parades*
- And So Much More! Call for Details and Pricing.*



Welcome Aboard!!



 Paddlewheeler
Creole Queen 

Contact

Emily Blackburn

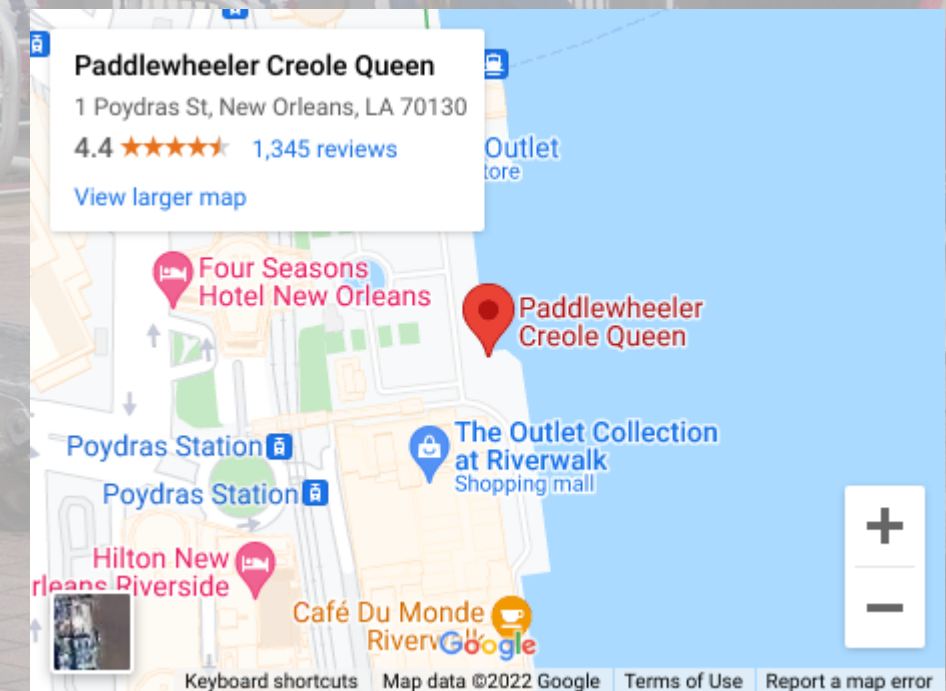
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Laissez Les Bons Temps Rouler!

Celebrate!!

