

EVENT SERVICES **2023-2024**



PADDLEWHEELER  
**CREOLE QUEEN**



**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**



# ROOM SELECTIONS

**THE CREOLE ROOM: \$2000.00/DAY \$3000.00/EVENING**  
 188 Seated/250 Reception Guests

The Creole Room is the largest of the private rooms located on the lower deck.



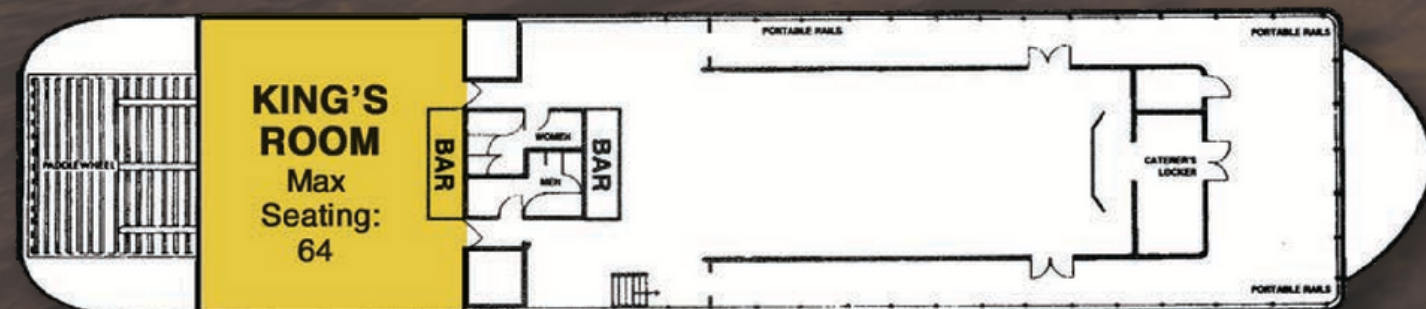
**THE QUEEN'S ROOM: \$1500.00/EVENING**  
 80 Seated with band/96 Seated no band/120 Reception Guests

The Queen's Room is a semi-private room located on the mid-deck.

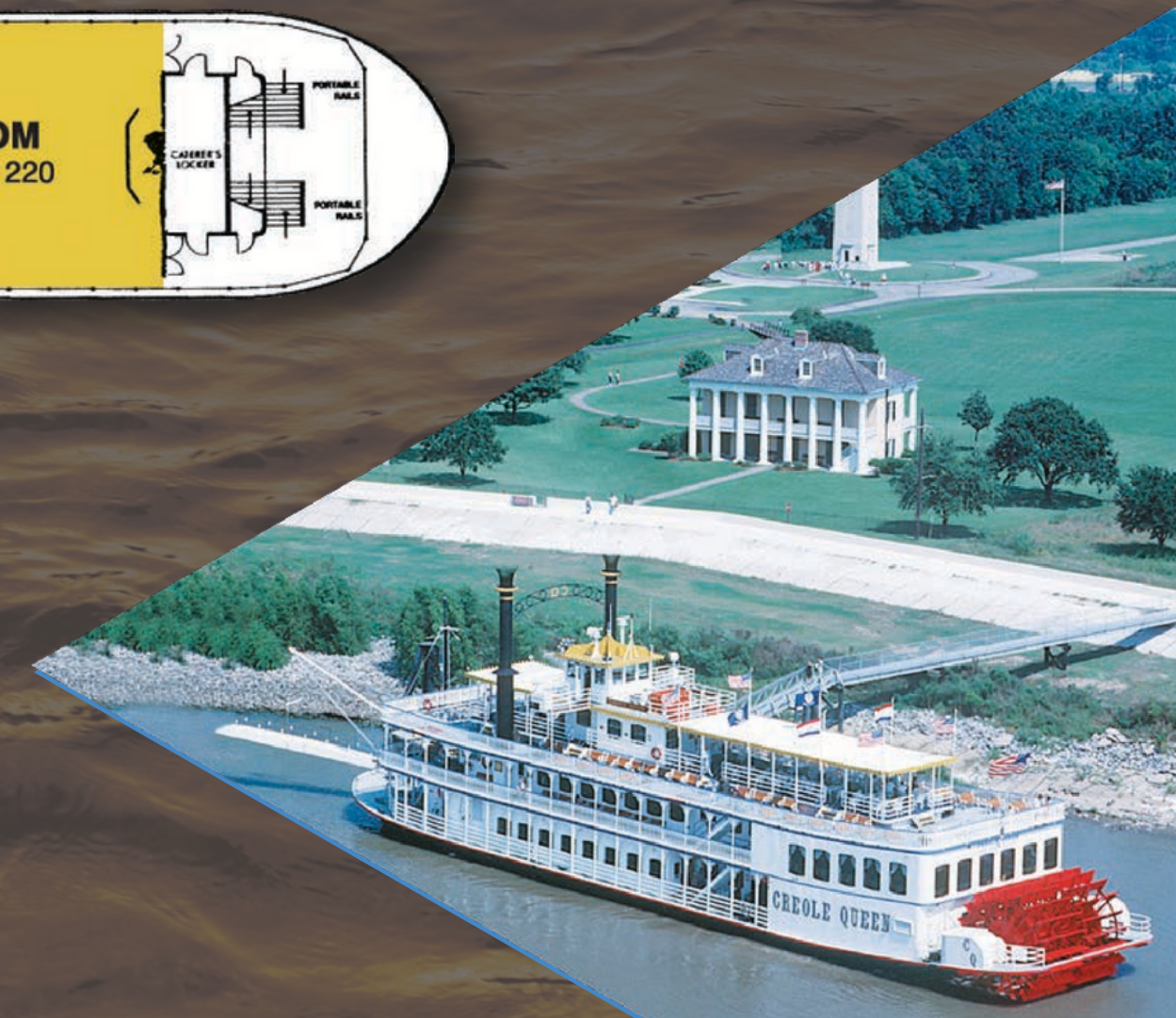


**THE KING'S ROOM: \$1000.00/DAY \$1700.00/EVENING**  
 56 Seated with band/64 Seated no band/90 Reception Guests

The King's Room is a private room located on the mid-deck, with a magnificent view overlooking the paddlewheel



**ENTIRE VESSEL: \$5000.00/DAY \$6000.00/EVENING**



Each additional hour of boat usage: \$1200  
 (does not include additional cost of food & beverage)

All rooms have large picturesque windows, everyone gets a fabulous view of the Mississippi River.

- Live music is available at additional costs
- Select your dining options from our delicious charter menus.



*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 10.2% tax and 20% gratuity Customization 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. \$125 bartender fee applies  
10.2 % Tax & 20% Service Charge additional, based on 3 hours.**





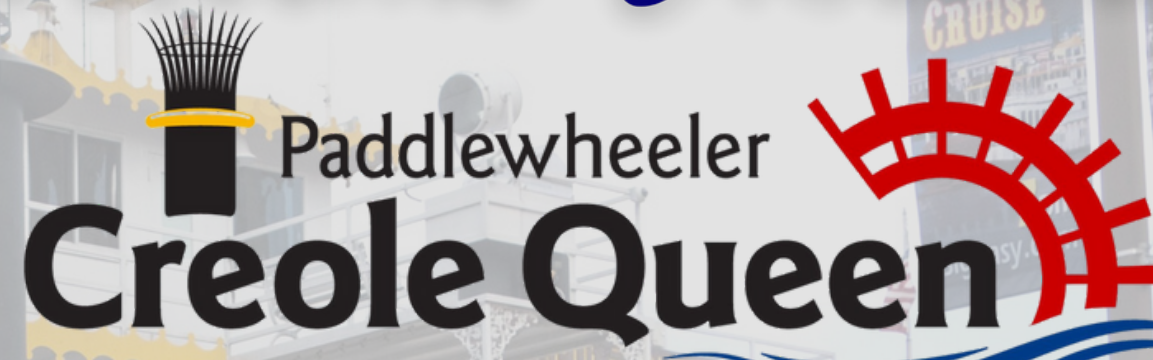
- *Caricature Artists & Facepainters*
- *Live Animal Handlers*
- *Photoboaths*
- *Strolling Magicians, Balloon Twisters & Mimes*
- *Theme-talent including Celebrity Impersonators*
- *Psychics-Tarot, Palm Reading, Crystal Ball*
- *Faux Gaming*
- *Live Entertainment of any kind*
- *Themed Decor & Lighting*
- *Transportation including Second Line Parades*

*And So Much More! Call for Details and Pricing.*





# Welcome Aboard!!



## Contact

**Emily Blackburn**

**eblackburn@bigeasy.com**

**504.293.2341**

**Pache Wegmann**

**pwegmann@bigeasy.com**

**504.293.2332 direct**

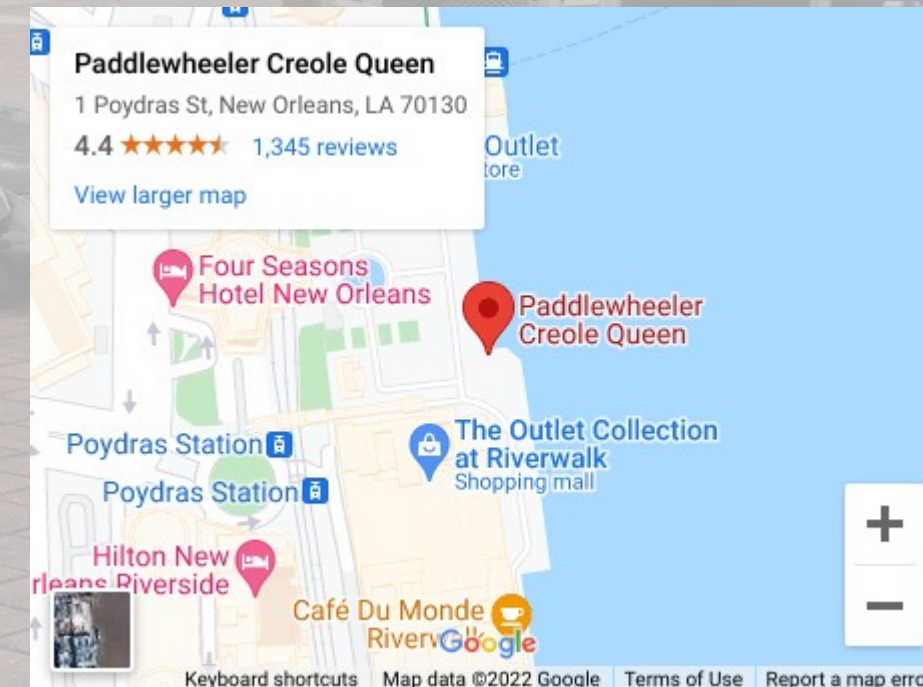
**Karen Schneller**

**kschneller@bigeasy.com**

**504.293.2314**



**Laissez Les Bons Temps Rouler!**





*Celebrate!!*

