

# NEW ORLEANS STEAMBOAT COMPANY

## 2022 Riverboat CITY of NEW ORLEANS Group Rates



STEAMBOAT NATCHEZ

The Great American Adventure!



RIVERBOAT CITY OF  
NEW ORLEANS

The Newest Addition to the  
New Orleans Riverfront!



ENTERTAINMENT

Let The Good Times Roll  
Year-round!












TRANSPORTATION

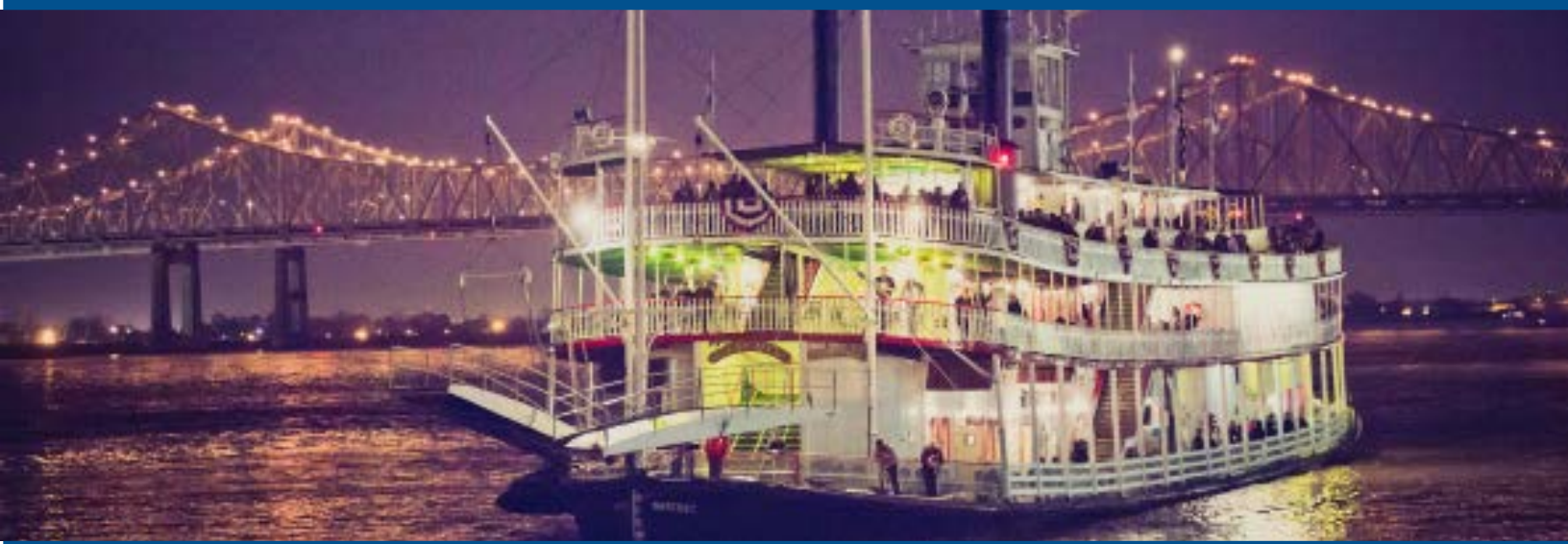
We'll Pick You Up!

All cruises will follow local and state guidelines for the prevention of spreading Covid-19. Please check our website for the most up to date information. Masks will be required, and temperature will be checked prior to boarding.

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

Updated 01/27/2022

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



## Riverboat CITY of NEW ORLEANS Cruises - 2022 Group

Groups of 10 or More



### SUNDAY BRUNCH

#### Sunday

11:00am & 2:00pm

#### Brunch Included

Adults: \$56.00\*

Children (6-12): \$29.00\*

Infant (2-5): \$21.25\*

\*Includes \$2.00 Gratuity

#### Sightseeing Cruise

Adults: \$35.00

Children (6-12): \$14.50

Infant: (2-5): Free

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CRUISING @ 11:30AM & 2:30PM

BRUNCH SEATING @

11AM & 2PM

\* Live Jazz Band  
Steamboat Stompers

### DAYTIME CRUISE

#### Monday - Saturday

11:00am & 2:00pm

#### Lunch Included

Adults: \$48.75\*

Children (6-12): \$24.50\*

Infant (2-5): \$13.00\*

\*Includes \$2.00 Gratuity

#### Sightseeing Cruise

Adults: \$35.00

Children (6-12): \$14.50

Infant: (2-5): Free

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CRUISING @ 11:30AM & 2:30PM

LUNCH SEATINGS @

11AM & 12:15PM

2:00PM & 3:15PM

\* Live Jazz Band  
Steamboat Stompers

### DINNER CRUISE

#### Daily

6:00pm

#### Dinner Included

Adults: \$82.00\*

Children (6-12): \$39.00\*

Infant (2-5): \$21.25\*

\*Includes \$2.00 Gratuity

#### Sightseeing Cruise

Adults: \$45.00

Children (6-12): \$22.00

Infants (2-5): Free

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CRUISING @ 7:00PM

DINNER SEATINGS @

6PM & 7:45PM

\* Live Jazz Band  
Dukes of Dixieland Trio

# RIVERBOAT 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.

# RIVERBOAT 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)

## 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 included

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# 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

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 Included

\* 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.



# 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; Campari, various cordials and

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; Chivas Regal, Glenfiddich 12yr, Glenlivet 12yr, Johnnie Walker Black & Macallan 12 scotch; Hennessy VS cognac; various cordials and

ALL beverages in lesser packages

Price: \$33.00 per person, inclusive

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

### CASH BAR

\$100.00 per Bartender

One per 50 guests recommended

# Sparkling & White Wines



Sparkling	Bottle	Glass
Marques de Caceres Cava	\$30.00	\$7.50
Torresella Prosecco, Italy	\$34.00	\$8.50
Ruffino Sparkling Rosé, Italy	\$34.00	\$8.00
Taittinger La Francaise Brut Champagne, France	\$75.00	
Chardonnay		
House	\$24.00	\$6.00
Doña Paula Los Cardos, Argentina	\$36.00	\$9.00
Sonoma Cutrer, California	\$44.00	\$11.00
Pinot Grigio		
Benvolio-Friuli, Italy	\$32.00	\$8.00
Vino, Washington	\$36.00	\$9.00
Riesling		
Chateau St. Michelle, Washington	\$28.00	\$8.00
Sauvignon Blanc		
Oyster Bay, New Zealand	\$36.00	\$9.00
Zinfandel		
Beringer, California	\$28.00	\$7.00
Moscato		
Beringer, California	\$28.00	\$7.00



# Red Wines



	Bottle	Glass
Cabernet Sauvignon		
Doña Paula Los Cardos, Argentina	\$36.00	\$9.00
Bonanza, California	\$44.00	\$11.00
Merlot		
Decoy, California	\$38.00	\$9.50
Murphy Goode, California	\$34.00	\$8.50
Pinot Noir		
Cono Sur, Bicicleta, Chile	\$28.00	\$8.50
Meiomi, California	\$40.00	\$10.00
Red Blends		
Penfold's Koonunga Hill, Australia	\$36.00	\$9.00
Conundrum by Caymus, California	\$44.00	\$11.00



## Signature Butler Passed Hors D'oeuvres



### 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
- Andouille sausage and cheddar cheese beignets with Creole mustard aioli
  - Southern deviled eggs with bacon crackling crumble
- Pimento cheese bruschetta with bacon marmalade
- Chicken and waffles on a stick with Steens cane syrup drizzle
  - Tomato, Basil and Onion Crostini

\$25.00 per person, inclusive

### H-2

(Choose 5 Items - 12 Bites Per Person)

- Twice baked baby red potatoes with Creole cream cheese
- Spinach and artichoke pastry in a phyllo shell
- New Orleans style BBQ shrimp en brochette
- Crawfish "berdou" bouche, crawfish, mushrooms, chives, in puff pastry bouche
  - Pork belly carnitas with pickled vegetables and saba drizzle
    - Mini Muffalettas
    - Mini crawfish pies
- Tomato caprese en brochette, fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction

\$30.00 per person, inclusive

\*5 day advanced notice for this produce

### H-3

(Choose 5 Items - 12 Bites Per Person)

- \*• 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
  - Jalapeno alligator kickers
  - Cajun boudin balls
- Coffee marinated duck breast, grand marnier and blueberry gastrique
- Spinach and artichoke pastry in a phyllo shell
- \*• "Red stick" lamb lollipops, annatto marinated lamb lollipops, mint chimmichurri
- Tomato caprese en brochette, fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction

\$35.00 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

Price: \$22.00 per person, inclusive,  
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.



## 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





### Gray Line New Orleans 2022 Transportation Rates

600 Decatur Street Suite 308, New Orleans, LA 70130

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

email: buscharters@glneworleans.com

[www.graylineneworleans.com/transportation](http://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. As of March 2022, a 15% fuel surcharge will be added.

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	<ul style="list-style-type: none"> <li>* Friendly Professional Drivers</li> <li>* Find Your Driver Technology</li> <li>* 24-Hour Dispatch Services</li> <li>* Licensed and Fully Insured</li> <li>* Luggage Storage</li> <li>* Restrooms</li> <li>* 2014 (or newer) Fleet</li> <li>* Green Fleet</li> <li>* Wheelchair Lifts (Upon Request)</li> <li>* Receptive Services</li> <li>* Holiday Rates may apply</li> </ul>
(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	12/30/ 21 - 1/2/22
Mardi Gras	2/27 - 3/2/22
Final Four	4/2 - 4/4/22
French Quarter Festival	9/29 - 10/4/22
Zurich Classic	TBD
Jazz Festival	4/29/22 - 5/1/22 5/5-5/8/22
Essence Festival Weekend	6/30 - 7/3/22
Voodoo Music & Arts Experience (Halloween Week)	10/27-10/30/22
Thanksgiving	11/24 - 27/2022
Christmas	12/24 - 26/2022

Fuel Surcharge may be implemented based upon market rates.



10 hour minimum on Mardi Gras Day  
 8 hour minimum all other holidays  
 \*Exceptions may apply  
 Call for availability

Date Updated 03/14/2022



TRAVEL-SOUTH USA



# 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)

## CHARTER SALES/SPECIAL EVENTS

Dane Bono  
(504) 569-1484

Deidra Kepler Edwards, CMP  
(504) 587-0725

Melissa Eilers  
(504) 569-1431

Tour & Travel Manager  
dbono@gnosc.com

Director of Sales  
deidra@visitneworleans.com

Sales Manager/Social Market  
melissa@gnosc.com



@SteamboatNATCHEZ  
@GrayLineNOLA  
@RiverboatCITYOFNEWORLEANS



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@GrayLineNOLA  
@RiverboatCITYNO





### 2022 SIGHTSEEING TOURS GROUP RATES



#### **New Orleans City & Cemetery Tour**

Covering 40 square miles, the best way to see the beautiful Crescent City.  
Duration: 2.5 hours  
Adult: \$44.10 | Child: \$20.00



#### **Swamp & Bayou**

Cruise through the heart of South Louisiana's swamplands and meet the local wildlife.  
Duration: 3.75 hours  
Adult: \$49.50  
Child: \$29.00



#### **River Cruise & City Tour Bundle**

This tour combines the Super City Tour with the Natchez Harbor Cruise at a discounted price. (w/o Lunch)  
Duration: 4.25 hours  
Adult: \$70.50 | Child: \$36.00



#### **Airboat Swamp**

Airboat adventure through the wetlands surrounding the town of Jean Lafitte.  
Duration: 4 hours  
Large Boat: \$72.00 Per Person  
Small Boat: \$98.00 Per Person



#### **Oak Alley Plantation**

Louisiana's most photographed plantation recalls the glory of the Old South.  
Duration: 4.75 hours  
Adult: \$63.90 | Child: \$35.00



#### **Ghosts & Spirits**

Eerie stories and dark secrets of the most haunted city in America.  
Duration: 2 hours  
Adult: \$24.25  
Child: \$15.00



#### **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: 4.75 hours  
Adult: \$63.90 | Child: \$35.00



#### **Original Cocktail**

"History with a twist"- the French Quarter culture of fine dining and drinking.  
Duration: 2.5 hours  
Adult over 21  
Adult: \$26.00



#### **Cemetery & Voodoo Tour**

An intriguing daytime tour of New Orleans' oldest "City of the Dead".  
Duration: 2 hours  
Adult: \$30.50



#### **Garden District Tour**

Stroll through the architectural splendor of the historic "American Sector".  
Duration: 2.5 hours  
Adult: \$30.50 | Child: \$17.00