



— *Private Events Menu* —





ABOUT US

## **HOST YOUR NEXT EVENT AT THE MAISON**

The Maison is an internationally acclaimed live music venue, bar and restaurant located on Frenchmen Street in the heart of New Orleans' cultural and music district- the Fauborg-Marigny. The Maison is available for a vast array of events, from large private parties to intimate gatherings . The expansive layout of our venue and skilled staff can accommodate just about any occasion imaginable.

Maison offers a wealth of services, including catering menu development and service, themed decor, event design and management and live entertainment booking. You can be confident knowing that our knowledgeable, attentive and experienced event staff will ensure that your party, dinner or ceremony is a unique and memorable experience for everyone in attendance.

Enclosed you will find images of our historic building, the size, beauty and versatility of which you have to see to believe! Additionally, you will find some basic information about our open bar and catering packages. The menus enclosed are simply a starting point and are by no means limitations to your options. Please call or e-mail us today to discuss your ideas and needs. We can create packages to fit any event budget or accommodate any dietary restriction! You can reach us daily at 504.371.5543 or at any time via [events@maisonfrenchmen.com](mailto:events@maisonfrenchmen.com). We look forward to creating the perfect experience for you and hope you choose Maison for your event!

## OPEN BAR PACKAGES

<p><b>BASIC BAR PACKAGE</b></p>	<p>\$11 per person, per hour</p>	<ul style="list-style-type: none"> <li>• Beer</li> <li>• Chardonnay</li> <li>• Merlot</li> </ul>
<p><b>RAIL BAR PACKAGE</b></p>	<p>\$12 per person, per hour</p>	<ul style="list-style-type: none"> <li>• Basic Bar Package</li> <li>• Full selection of Well Liquor</li> </ul>
<p><b>CALL BAR PACKAGE</b></p>	<p>\$14 per person, per hour</p>	<ul style="list-style-type: none"> <li>• Rail Bar Package</li> <li>• Jack Daniels, Tito's, Captain Morgan, Sauza Hornitos, Tanqueray &amp; Dewars</li> </ul>
<p><b>TOP SHELF BAR PACKAGE</b></p>	<p>\$20 per person, per hour</p>	<ul style="list-style-type: none"> <li>• Call Bar Package</li> <li>• All premium liquors</li> </ul>

*\* Hosted consumption tabs & Cash Bar options are available. \**





H'ORS D'OEUVRES & PARTY PLATTERS

**THE MAISON  
H'ORS D'OEUVRES PACKAGE**

\$28 per person, add \$75 per server for passed service.  
Please choose three items from each of the two columns below.

Items are also available a la carte, please ask your sales representative for pricing.

**DECATUR BITES**

- Cajun Jambalaya Bites
- Deviled Eggs
- Assorted Ham & Turkey Finger Sandwiches
- Grilled Vegetable Skewers
- Portobello Mushroom Fajita Wraps

**FRENCHMEN BITES**

- Miniature Muffuletas
- Bacon-wrapped, Jalapeño & Cream Cheese Stuffed Shrimp
- Louisiana Crawfish Bites
- Spinach & Feta Bites
- Roasted Beet & Herbed Goat Cheese Crostini

**PREMIUM PLATTERS**

- Fresh Vegetables with Ranch & Bleu Cheese Dip - \$75
- Fresh Fruit & Cheese - \$100
- Charcuterie Board - \$100
- Chilled Shrimp Cocktail - \$100

## THE TREME BUFFET PACKAGE

*\$21.99++ per person*

### **SALAD**

*Choose One*

- House Salad
- Southern Style Potato Salad

### **SIDES**

*Choose One*

- Southern Slaw
- Cornbread Muffins
- Baked Macaroni & Cheese

### **ENTREES**

*Choose Two*

- Cochon de Lait Slider Station
- Cajun Fried Catfish
- Griddled Hamburger Station
- Grilled Hotdog Station





BUFFET DINNERS

**THE BYWATER BUFFET PACKAGE**

*\$27.99++ per person*

**SALAD**  
*Choose One*

- The Maison Salad
- Rotini Pasta Salad

**SIDES**  
*Choose One*

- Creamy Grits
- Andouille Braised Cabbage
- Sweet Potato Mash

**ENTREES**  
*Choose Two*

- Cajun Chicken and Andouille Sausage Gumbo
- Southern Style Fried Chicken
- Creole Red Beans & Rice with Andouille Sausage
- Tasso Ham and Chicken Jambalaya

## THE MARIGNY BUFFET PACKAGE

\$32.99++ per person

### SALAD

*(choose one)*

- The Maison Salad
- Classic Caesar Salad

### SIDES

*(choose one)*

- Assorted Grilled Vegetables
- Roasted Garlic Mashed Potatoes
- Cajun Mac & Cheese

### ENTREES

*Served with dinner rolls.  
(choose two)*

- Slow Roasted Beef in Au Jus
- Gulf Shrimp & Grits
- Cajun Chicken Primavera
- Louisiana Crawfish Etoufee



## **CATERING ADD-ONS**

### ***CARVING STATIONS***

*\*Add \$75 per station\**

Stuffed Garlic Pork Loin - \$7 per person

Marinated Roast Beef - \$6 per person

Prime Rib - \$10 per person

### ***DESSERT***

*\*Dessert comes in full serving size\**

Cheesecake - \$6 per person

Bread Pudding - \$6 per person

Pecan Pie - \$6 per person

### ***SEAFOOD***

*\*Add \$75 per seafood station or  
shucker\**

Boiled Shrimp (Market Price)

Boiled Crawfish (Market Price)

Raw Oysters (Market Price)



# GROUP DINING, PRIVATE EVENT & CATERING TERMS OF SERVICE

## EVENT BOOKING & RESERVATIONS

Your group reservation is guaranteed when we receive a 50% deposit of the initial quote in the form of cash, check or credit card. The number of guests must be guaranteed one week in advance of your reservation, otherwise, the original number confirmed or the total number present (whichever is greater) will be charged. Final payment is due upon arrival, the day of the event.

## DEPOSITS

To reserve your space, we require a payment of 50% of the initial quote provided on the invoice given to the client from The Maison.

## CANCELLATION

Cancellation of an event must be given two weeks prior to the date and time scheduled for your event. Failure to provide sufficient notice of cancellation will result in a loss of the initial deposit provided. Any booking regarded as tentative or pending may be canceled in place of a confirmed event unless a deposit has been given totaling 50% of the initial quote.

## THE HOLIDAYS

During the holiday season, due to increased demand for large parties, there will be a two-week cancellation policy. If a party cancels less than two weeks before the event, 50% of the total will be charged.

## PRIVATE ROOMS

To reserve a private room there is a food and beverage minimum purchase requirement which will be provided by the event coordinator. Failure to meet the minimum purchase requirement will result in a charge for the remaining amount as a room rental fee. The prices quoted on the catering and group dining menus do not include sales tax or service fees, which will be presented on the final bill. For groups larger than 8 guests, all food and beverages must be charged on one check.

## ROOM & TABLE ARRANGEMENTS

We will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

## MENU

In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

## FINAL GUEST COUNT

We ask that you guarantee your final guest count one week in advance, this is the guest count that your billing will be based on.

## SERVICE FEES

A gratuity of 20% will be added to group events for your convenience. A 10.75% sales tax will also be added to the final total of your event.

## ADDITIONAL AMENITIES

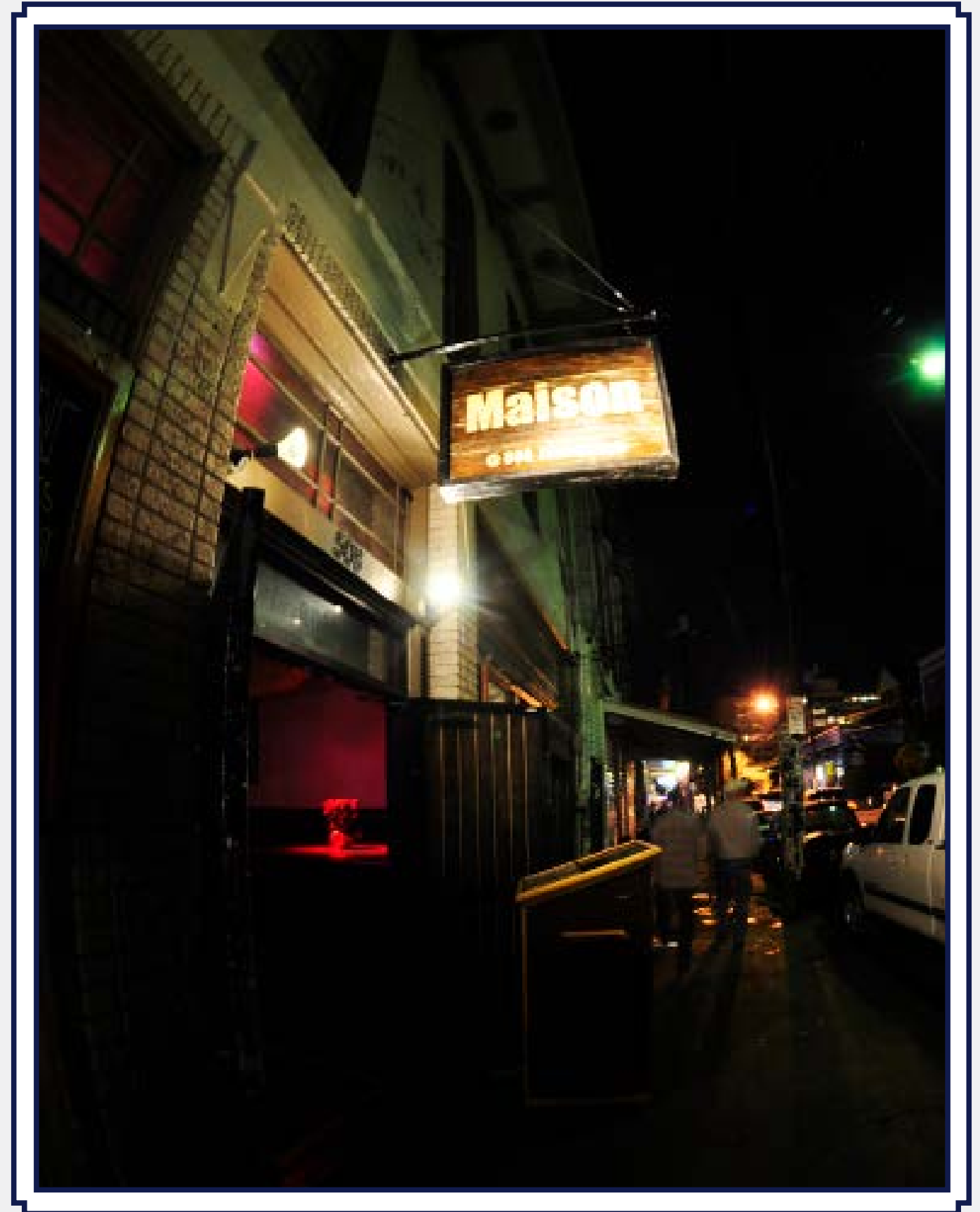
### DECORATIONS

Our event coordinator will be happy to provide suitable arrangements and decor for additional fees. ABSOLUTELY NO GLITTER OR CONFETTI. Should you decide to use either, you will be assessed a \$250 cleaning fee.

### MUSIC

In addition to our in-house music selection, we have available a wide range of musical style bands and D.J.'s through our in-house talent buyer. Parties providing their own live entertainment will be charged a \$250 Sound Technician fee to ensure that all equipment is used and operated

**ALL SERVICE AND MENU PRICES ARE SUBJECT TO CHANGE.**



## THE FRENCHMEN HORS D'OEUVRES PACKAGE

\$28 per person, per two hour reception, add \$50 per server for passed service.

or

\$140 per tray for Buffet Service

(Choose 6)

### HOT HORS D'OEUVRES

- Bacon-wrapped, Jalapeño and Cream Cheese Stuffed Shrimp
- Boudin Balls with Creole Mustard
- Miniature Crab Cakes
- Roasted Beet & Herbed Goat Cheese Crostini
- Seared Tuna & Sesame Toast Rounds

### COLD HORS D'OEUVRES

- Assorted Fresh Fruit & Cheese Board (buffet service only)
- Chilled Shrimp Cocktail
- Freshwater Mozzarella & Tomato Toast Rounds
- Assorted Portobella Mushroom & Fajita Shrimp Wraps
- Charcuterie Board

