



# banquet packages

**LANDRY'S**  
SEAFOOD HOUSE  
*—Since 1947—*

620 Decatur Street - Unit 1A • New Orleans, LA 70130 • 504.581.9830



# appetizers

## hot selections

Seafood Stuffed Jalapenos 25 pieces	\$80
Seafood Stuffed Mushrooms 25 pieces	\$80
Coconut Shrimp 25 pieces	\$75
Fried Fish Bites 25 pieces	\$42
Blackened Chicken Bites 25 pieces	\$52
Chicken Fingers 25 pieces	\$55
Beef Skewers 25 pieces	\$98
Shrimp + Sausage Skewers 25 pieces	\$80
Mini Muffalettas 25 pieces	\$110

## cold selections

Oysters on the Half Shell 25 pieces	\$80
Peel-n-Eat Shrimp 25 pieces	\$54
Jumbo Cocktail Shrimp 25 pieces	\$100
Fresh Vegetable Crudites 50 pieces	\$110
Fresh Fruit 50 pieces	\$100
Domestic Cheese + Crackers 50 pieces	\$70



# plated lunch

Includes choice of soft drink, iced tea, or coffee

## starters

(select one)

Fresh Garden Salad • Caesar Salad • Landry's Gumbo +\$4.5 per guest

## entrée tiers

(select one)

**tier I** \$26 per guest  
(select three)

**Landry's Chopped Steak**  
grilled, sautéed mushrooms and onions,  
mashed potatoes

**Landry's Fettuccine**  
blackened chicken or shrimp • mushrooms  
tomatoes • green peas • alfredo sauce

**New Orleans BBQ Shrimp**  
french bread

**Fish Po-Boy**  
french fries • onion strings

**Shrimp Étouffée**  
steamed white rice

**tier II** \$31 per guest  
(select three)

**Chicken + Mushrooms**  
mushroom cream sauce  
dirty rice • seasonal vegetables

**Zatarain's Fried Shrimp**  
french fries • onion strings

**Shrimp + Grits**  
okra stew

**Southern Fried Catfish**  
french fries • onion strings

**Grilled Salmon**  
lemon butter sauce  
dirty rice • seasonal vegetables

**Fish + Étouffée**  
grilled fish • crawfish étouffée  
dirty rice • seasonal vegetables

## desserts

(select one; +\$4.5 per guest)

New York Style Cheesecake • Bread Pudding

Prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff. NOFQ 11.09.21  
Prices are subject to change without notice until event contract is signed and menu is selected.

# plated dinner

Includes choice of soft drink, iced tea, or coffee

## starters

(select one)

Fresh Garden Salad • Caesar Salad • Landry's Gumbo +\$4.5 per guest

## entrée tiers

(select one)

tier I \$41 per guest  
(select three)

Southern Fried Catfish  
french fries • onion strings

Top Sirloin  
medium-rare • mashed potatoes  
+\$6 per guest

Shrimp Étouffée  
steamed white rice

Grilled Salmon  
lemon butter sauce  
dirty rice • seasonal vegetables

Blackened Chicken Fettuccine  
mushrooms • tomatoes  
green peas • alfredo sauce

Fried Fish + Shrimp  
french fries • onion strings

tier II \$48 per guest  
(select three)

Blackened Catfish Atchafalaya  
crawfish • lemon butter

Top Sirloin + Shrimp Scampi  
medium-rare • mashed potatoes  
+\$6 per guest

Crawfish Étouffée  
steamed white rice

Stuffed Redfish  
pimento cheese grits • seasonal vegetable

Chicken + Mushrooms  
mushroom cream sauce  
dirty rice • seasonal vegetables

tier III \$51 per guest  
(select three)

Crab Stuffed Mahi  
pimento cheese grits • seasonal vegetable

Filet Mignon + Shrimp Scampi  
6oz • medium-rare • mashed potatoes  
+\$7 per guest

Snapper Hemingway  
parmesan encrusted, lump blue crab,  
dirty rice, seasonal vegetables

Crescent City Redfish  
blackened shrimp • crab  
crawfish • pimento cheese grits

Chicken Rockefeller  
spinach • bacon • cream cheese • anisette  
fettuccine • alfredo sauce

## desserts

(select one; +\$4.5 per guest)

New York Style Cheesecake • Bread Pudding

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# buffet selections

Includes salad + choice of soft drink, iced tea, or coffee • Minimum of 50 guests

## sides

(select two)

Creole Green Beans • Mashed Potatoes • Vegetable Medley  
Dirty Rice • Pimento Cheese Grits

## entrées

+\$5 per guest to add gumbo or bisque

**lunch**      **\$35 per guest**  
(select three)

Southern Fried Catfish  
Broiled Lemon Pepper Catfish  
Lemon Choke Chicken  
Fried Popcorn Shrimp  
Shrimp Étouffée  
Pasta Jambalaya

**dinner**      **\$55 per guest**  
(select three)

Mahi Verona  
Fish + Étouffée  
Lemon Choke Chicken  
Shrimp Enbrochette  
Fried Shrimp  
Blackened Shrimp Fettuccine  
Sliced Top Round  
Prime Rib  
+\$8 per guest

## desserts

(select one)

New York Style Cheesecake • Bread Pudding • Key Lime Pie

# alcoholic beverages

## hosted consumption bar

Cocktails are charged on a consumption basis and billed on the main tab.  
The host may specify offerings and timeframe to suit the needs of the event.

## cash bar

Guests are charged per drink as it is served; banquet fee is added to the host's check. A bartender may be required for an additional \$50 fee.

## open bar packages

For the safety of our guests, and to ensure a pleasant event, we do NOT offer shot service on open bars. Minimum 40 guests.

### beer + wine

House Red + White Wines,  
Draft + Bottled Beer

#### Hourly Pricing

2 hours • \$22 per guest  
3 hours • \$26 per guest  
4 hours • \$29 per guest  
5 hours • \$32 per guest

### standard

House Brand Vodka, Gin, Rum,  
Tequila, Bourbon, Scotch, Red +  
White Wine, Select Domestic Beers  
(Budweiser, Miller Lite, etc.)

#### Hourly Pricing

2 hours • \$24 per guest  
3 hours • \$29 per guest  
4 hours • \$33 per guest  
5 hours • \$36 per guest

### premium

includes all standard items plus:

Stolichnaya, Absolut, Beefeater,  
Tanqueray, Johnnie Walker Red,  
Seagram's 7/VO, Crown Royal,  
Jose Cuervo Gold, Hennessy VS,  
Jack Daniel's, Bacardi,  
Captain Morgan, Select Import  
Beers (Heineken, Corona, etc.)

#### Hourly Pricing

2 hours • \$27 per guest  
3 hours • \$33 per guest  
4 hours • \$38 per guest  
5 hours • \$42 per guest

### deluxe

includes all premium items plus:

Grey Goose, Belvedere,  
Bombay Sapphire,  
Johnnie Walker Black,  
Glenlivet 12 Yr., Maker's Mark,  
Sauza Blue Silver, 1800,  
Remy Martin VSOP

#### Hourly Pricing

2 hours • \$32 per guest  
3 hours • \$39 per guest  
4 hours • \$45 per guest  
5 hours • \$50 per guest



# terms + conditions



We offer two private dining rooms that can accommodate up to 102 guests seated or 150 guests for a reception. Separately, the Mardi Gras Room can seat up to 36 guests or 50 guests for a reception, and the Fleur De Lis Room can accommodate up to 60 guests seated or 90 guests for a reception.

## **MENU SELECTIONS**

Landry's chefs prepared these menus for your convenience. We will be happy to work with you on any special requests you may have. Certain requests may result in additional fees. We ask that you finalize your menu selections at least five (5) days prior to your event date to ensure proper quantities will be available; otherwise, substitutions may be necessary at an additional charge.

## **PRICING**

All menu package prices are per person. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff. Additional charges may be added for miscellaneous items, such as equipment rentals, special orders, bar service, etc. Should you wish to change the suggested gratuity at the time of the event, please inform a manager when presented the final bill.

## **GUARANTEES**

An agreed upon guest minimum or an equivalent food and beverage purchase is required when reserving our banquet facilities. To ensure the best possible service, Landry's requires notification of the guaranteed number of guests three (3) business days in advance of your function. If a guarantee is not provided, the expected number at the time of the original booking will represent the minimum billing. We will be prepared to serve 10% over the guarantee. If the food and beverage total falls below the minimum, the difference will be charged in room rental.

## **RESPONSIBILITIES**

Landry's does not assume responsibility for the damage or loss of items left unattended. Any use of audio/visual equipment is the sole responsibility of the patron and must be inspected by Landry's at time of set up. Failure to comply with this waives Landry's responsibility for any damage to equipment or personal injury that may occur. All cords must be run from equipment to wall in a way that does not interfere with walkways and must be secured to the floor. Linen tablecloths and napkins are furnished for your event. If you wish, you may add other table decorations (excluding confetti, glitter, and silly string). No decorations may be taped to walls. We would be happy to provide referrals for your own decorating or floral needs. It is the policy of Landry's Seafood House to prohibit anyone from bringing food and/or beverage products from outside the restaurant without prior consent.

## **BILLING**

We require a deposit at the time the banquet space is reserved. The deposit is refundable in full with cancellation up to 14 days prior to your event. A completed contract is also required to guarantee your reservation. Payment in full is due at the completion of your event, unless credit approval has been established previously. We do not offer direct billing.

This packet is designed to assist in ease of planning your event. If you would like additional options, please discuss with your sales person and let Landry's make it happen.