

PIER 424 SEAFOOD MARKET

The Best Balcony on Bourbon Street!



Pier 424 Seafood Market was established March 2010, the year the New Orleans Saints went to their first Super Bowl, beating the Indianapolis Colts to bring home the city's first Vince Lombardi Trophy. 424 Bourbon Street has been home to many successful institutions since before its inception as Pier 424 Seafood Market, and it is now home to both a French Quarter seafood restaurant and oyster bar and a 2nd floor private event space for up to 75 guests with one of the largest balconies to take in the daily sites of Bourbon Street.

Pier 424 Events include the following:

- Variety of tables and chairs with standard black linen
- China and Flatware included.

All drinks served in acrylic in accordance with City of New Orleans no glassware law for balconies

- Event Management and Security

Pier 424 Event Styles:

Reception Style Events – traditional New Orleans reception style with food stations and limited seating.

A unique and fun way to encourage your guests to mingle. “Laissez Les Bons Temp Rouler”

Venue Minimums

Minimums (higher minimums may apply during special events and citywide conventions)

Cypress Room and Exclusive Use of Bourbon Street Balcony – \$4,000.00++

Rental Fee - \$500, and an additional \$500 fee for events extending past 4 hours.

Please inquire with your sales person for the specific minimum and rental fee for your desired date.

General Booking and Contracting

- Food and beverage minimums are required and do not include tax and service charge
- Lowest level food and bar package pricing is required per person for booking. All packages may be customized.
- Menu prices are subject to change until contracted.
- Proposals are valid for 7 days.
- Menu selections are due 30 days prior to your event.
- Minimum guaranteed guest count is due (7) business days prior to your event.
- Space only held upon request. Holds will be released if a contract is not requested within 7 days. Should another client holding second option request a contract for that date, the first option hold will be notified to confirm or release by signed contract and 25% deposit within 48 hours. If not received, space is released to second option hold.
- Once contracted and signed by client, the minimum

food and beverage must be adhered to, therefore recommend contracting a realistic number of guests.

- There is a facility rental fee (plus tax) and Food and beverage minimums (which are exclusive of 10.45% tax and 22% service charge) that vary depending on the day.
- Should you not meet the food and beverage minimum, we can upgrade your cocktail package, menu or add an additional hour to the open bar or you can choose to pay the difference as a fee.



Décor and Vendor Information

All décor must be set up by a licensed and insured event professional

- All décor is subject to Pier 424 management approval.
- All items must be loaded out immediately following the conclusion of the event. Including all gifts, decorations and personal items.
- Pier 424 is not responsible for any items left behind or to be picked up at a later time.
- No glitter or sparklers allowed.
- Event load-in may begin three hours prior to the contracted start time.
- All vendors must coordinate load-in and load-out with Pier 424 Management.
- Any tables or chairs required outside of the amount provided by Pier 424 for custom configurations, will require an additional rental charge.





Menus

We invite you to take advantage of the combined years of experience of both our sales team and chefs and review the suggested menus that were carefully designed for each location and group type for an optimal experience.

Customization of menus available upon request.

Give your guests a once in a lifetime experience on the most exciting corner in the French Quarter!



Passed Hors D'oeuvres

(2 hours) Choice of 4

Grilled Andouille Sausage

with Creole Mustard on a Crostini
Topped with Brie

Shrimp Remoulade

Louisiana Shrimp Tossed in
Homemade Remoulade and Served
on a Crisp Cucumber

Miniature Meat Pies

with Cajun Ranch Dipping Sauce

Crawfish Cakes

Topped with Garlic Aioli

Mushroom En Croute

Mushroom and Cheese Baked in a
Puff Pastry

Golden Fried Catfish

with Pickled Okra Tartar Sauce

**Parmesan Crusted
Artichoke Hearts**

with a Creamy Tarragon Sauce

Miniature Muffalettas

Ham, Salami, Provolone
and Olive Salad

Eggplant Spears

Fried to a Golden Brown and dusted
with Tabasco Infused Powdered
Sugar

Praline Cane Chicken

Tossed in a Homemade Praline
Sauce, topped with Toasted Nuts

Tomato Caprese Pipette

Fresh Mozzarella and Tomatoes with
Balsamic Vinegar

Option I

Station Displays

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Domestic Cheese Display

Served with Assorted
Gourmet Crackers

Baked Brie

Served with Fresh Berries and
Praline Sauce

Vegetable Crudit 

Fresh Seasonal Vegetables
with Ranch Dipping Sauce

Spinach and Artichoke Dip

Served with Tortilla Chips

**Pre-Carved Stations
Choice of 1**

...

Cajun Fried Turkey

Turkey Breast Injected with Cajun
Spices and Fried to a Golden Brown
Served with Pistolettes, Creole
Mustard and Garlic Aioli

Bourbon Glazed Pork Loin

Brined Pork Loin Lacquered with
Mustard Bourbon Glaze,
Served with Pistolettes, Creole
Mustard and Tabasco Aioli

Andouille Stuffed Pork Loin

Marinated Pork Loin Stuffed with
Andouille Served with Pistolettes,
Creole Mustard and Apple Butter

Five Spice Flank Steak

Marinated and Crusted with our
Five Spice Blend, Served with
Pistolettes, Creole Mustard and
Roasted Garlic Pesto Aioli

**Pasta Station
Choice of 1**

add 2nd selection for \$4++

...

Pasta Jambalaya

Andouille Sausage and Chicken in a
Creole Sauce with Penne Pasta
Topped with Green Onions and
Fresh Cheese

(add Saut ed Shrimp \$2.00++)

Blackened Chicken

Tender Chicken Saut ed in Cajun
Spices with Assorted Peppers
Tossed with Penne Pasta in a Creole
Cream Sauce

**Wild Mushroom and Spinach
Pasta**

Searred Wild Mushrooms Tossed
with Penne Pasta in a Creamy
Spinach Pesto Sauce
Topped with Fresh Shaved
Parmesan Reggiano Cheese

Royal Crawfish Pasta

Cajun Cream Sauce and Spices
Tossed with Crawfish Tails and
Penne Pasta

**Dessert Station
Choice of 1**

...

New Orleans Bread Pudding

Traditional Louisiana Dessert,
served with Whiskey Sauce

Miniature French Pastries

Assortment of  clairs, Napoleons
and Cream Puffs

**Substitute Dessert Shooter Display
(additional \$4.00++pp)**

**Miniature Shooter Display
to Include the Following:**

- Bread Pudding with Chantilly Cream
- Fresh Berries with Sabayon Sauce
- Key Lime Pie with Fresh Mint
- Chocolate Mousse
- Foster Cheesecake with Caramel Drizzle

**Package includes
Coffee, Water
and Soft Drinks**

**\$60 per person plus 22% service charge & 10.45% tax
service charge is subject to 10.45% tax**

Option 2

Station Displays



Antipasto and Charcuterie Presentation

Chef's Selection of Imported and Domestic Cheeses
Served with Assorted Olive, Crackers and Breads

Marinated Grilled Vegetables

Baked Brie

with Fresh Berries and Praline Sauce

Chef's Selection of Italian Meats

with Assorted Breads, Crackers and Olive Oil

Passed Hors D'oeuvres (2 hours) Choice of 5



Grilled Andouille Sausage

with Creole Mustard on a Crostini
and topped with Brie

Miniature Filet Bites

with Béarnaise Sauce

Miniature Meat Pies

Mushroom En Route

Mushroom and Cheese Baked in a
Puff Pastry

New Orleans BBQ Shrimp

Served on French Bread Rounds

Oyster Rockefeller Bouche

Fried Oyster atop Spinach Stuffed
Bouche with Garlic Aioli

Golden Fried Catfish

Seasoned Fresh Catfish,
served with Pickled Okra
Tartar Sauce

Miniature Muffalettas

Ham, Salami, Provolone and Olive Salad

Praline Cane Chicken

Tossed in a Homemade Praline Sauce and
topped with Toasted Nuts

Shrimp Remoulade

Louisiana Shrimp tossed in homemade
Remoulade and served on a crisp
Cucumber with Cajun Ranch Dipping
Sauce

Crawfish Cakes

Topped with Garlic Aioli

Parmesan Crusted Artichoke Hearts

with a Creamy Tarragon Sauce

Oyster Mushrooms

with Hollandaise Sauce

Shrimp Cocktail Pipette

Stuffed Bouche topped with Garlic Aioli
and infused Bloody Mary Pipette

Duck Quesadillas

Shredded Duck and smothered
Cheese with Thai Chili Glaze

Eggplant Spears

Dusted with Tabasco-infused
Powdered Sugar

Tomato Caprese Pipette

Fresh Mozzarella and Tomatoes with
Balsamic Vinegar

Dips

Choice of 1



Spinach and Artichoke Dip

Served with Tortilla Chips

Crab Mornay

Classic New Orleans Provolone
Cheese Dip with Lump Crabmeat,
served with Crostini

Pasta Station Choice of 1 (add 2nd selection for \$4++)



Pasta Jambalaya

Andouille Sausage and Chicken in a
Creole Sauce with Penne Pasta
Topped with Green Onions and
Fresh Cheese
(add Sautéed Shrimp \$2.00++)

Blackened Chicken

Tender Chicken Sautéed in Cajun
Spices with Assorted Peppers,
tossed with Penne Pasta in a Creole
Cream Sauce

Wild Mushroom and Spinach Pasta

Seared Wild Mushrooms Tossed with
Penne Pasta in a Creamy Spinach Pesto
Sauce, topped with Fresh Shaved
Parmesan Reggiano Cheese

Pesto Shrimp YaYa

Sautéed Shrimp and Penne in Pesto
Cream Sauce
Topped with Parmesan Cheese
Accompanied by Crushed Red Pepper

Royal Crawfish Pasta

Cajun Cream Sauce and Spices
Tossed with
Crawfish Tails and Penne Pasta

Fried Alligator Pasta

Deep Fried Louisiana Alligator and
Penne in Pesto Cream Sauce
Topped with Parmesan Cheese
Accompanied by Crushed Red
Pepper

Option 2 cont.

Louisiana Classics Station Choice of 1

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Red Beans and Rice

Traditional Red Beans with Andouille Sausage Served with White Rice

Creole Jambalaya

Traditional Rice Dish with Grilled Chicken and Sausage Simmered to a Dark Roux (add Sautéed Shrimp \$2.00++)

Chicken and Andouille Gumbo

Classic Dark Roux of Creole Mirepoix, Chicken and Andouille Sausage, served with White Rice

Crawfish Étouffée

Crawfish Sautéed in a Brown Sauce Seasoned with Garlic and Cajun Seasonings, Served with White Rice

Carving Station Choice of 1

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\$175 for chef attendant

Blackened Sirloin

Seasoned with Black Peppercorns, Served with Pistolettes, Creole Mustard and Garlic Aioli

Cajun Fried Turkey

Turkey Breast Injected with Cajun Spices and fried to a Golden Brown Served with Pistolettes, Creole Mustard and Garlic Aioli

Bourbon Glazed Pork Loin

Brined Pork Loin Lacquered with Mustard Bourbon Glaze, Served with Pistolettes, Creole Mustard and Tabasco Aioli

Andouille Stuffed Pork Loin

Marinated Pork Loin Stuffed with Andouille Served with Pistolettes, Creole Mustard and Apple Butter

Five Spice Flank Steak

Marinated and Crusted with our Five Spice Blend Served with Pistolettes, Creole Mustard and Roasted Garlic Pesto Aioli

Carving Substitution Prime Rib

Cooked Medium Rare with Au Jus Served with Pistolettes, Creole Mustard and Mayonnaise (additional \$8.00++)

Desert Station Choice of 1

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New Orleans Bread Pudding

Traditional Louisiana Dessert Served with Whiskey Sauce

Miniature French Pastries

Assortment of Éclairs, Napoleons and Cream Puffs

Bananas Foster Flambé (1 hour)

Bananas, Brown Sugar, Butter and Dark Rum Served over Vanilla Ice Cream

Substitute Dessert Shooter Display

(additional \$4.00++pp)

Miniature Shooter Display to include the following:

- Bread Pudding with Chantilly Cream
- Fresh Berries with Sabayon Sauce
- Key Lime Pie with Fresh Mint
- Chocolate Mousse
- Foster Cheesecake with Caramel Drizzle

Package includes Coffee, Water and Soft Drinks

**\$70 per person plus 22% service charge & 10.45% tax
service charge is subject to 10.45% tax**

Optional Additions

may be added to any package / pricing based per person / all prices ++

Appetizer Stations

Mediterranean Table 13

A variety of sliced Cured Meats and Imported Cheeses accompanied by assorted Olives, Roasted Marinated Vegetables, Eggplant Caponata, Roasted Garlic Hummus, Artisan Country Breads and Focaccia

Chilled LA Seafood Table 16

Spicy Boiled Shrimp, Marinated Crab Fingers and Smoked Tuna Dip
Served with Cocktail Sauce, Remoulade Sauce, Lemon, Tabasco, Horseradish, Assorted Crackers and Thins

Cajun Charcuterie Display 9

Grilled Andouille, Crawfish and Alligator Sausages accompanied by a trio of Creole Mustard dipping sauces,

LA Gulf Oyster Bar

Fresh LA Oysters shucked to order served with Cocktail Sauce, Lemon, Tabasco, Horseradish and Saltines

\$175.00 per sack (80-90 per sack) / \$150.00 shucker fee



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Presented Items

New Orleans BBQ Shrimp and Stone Ground Grits 14

Pan Roasted Baka Frost Salmon 17
Smoked Mustard Crust, Lemon Vinaigrette

Pan Roasted Gulf Fish – prepared with your choice of sauce 17
Smoked Tomato Butter Sauce, Pinot Gris & Chervil Butter Sauce, Champagne Butter Sauce

Creole Bouillabaisse 15
LA Gulf Shrimp, Fish and Crabmeat gently stewed with Tomato, White Wine and local seasoning

Chicken Clemenceau 14
Mushrooms, Peas, Brabant Potatoes, White Wine Garlic Sauce

Rosemary Garlic Roast Chicken 14
Boneless Chicken, Roasted Tomatoes, Brabant Potatoes

Creole Jambalaya 10
Traditional Rice dish with Grilled Chicken and Sausage simmered to a dark roux

Red Beans and Rice 10
Traditional Red Beans and Andouille Sausage served with Rice

Crawfish Etouffee 10
Crawfish sauteed in a brown sauce seasoned with Garlic and Cajun seasonings served with White Rice

Carving Stations

Onion Ash Crusted Beef Tenderloin 18
Horseradish Cream, Beef Glace, Brioche Rolls

Beef Steamship Round 18
Madeira Mushroom Jus, Roasted Garlic Aioli,
Brioche Rolls
Add \$175.00 carver fee

Sides 8

- Boursin Creamed Spinach
- Roasted Corn Macque Choux
 - Creamed Tuscan Kale
- Roasted Mediterranean Vegetables
- Sea Salt Roast Fingerling Potatoes
- Roasted Asparagus with Lemon & Shaved Reggiano
 - Praline Sweet Potatoes
- French Beans with Toasted Almond Butter
 - Caramelized Leek Mashed Potatoes

Dessert Stations

Bananas Foster 10
Butter, Brown Sugar and Rum Flambéed Bananas served Over Vanilla Ice Cream

Warm Creole Bread Pudding 8
Crème Anglaise, Amber Rum Caramel Sauce

Assorted Miniature Desserts Display 10

Beignet and Café au Lait Station 8

Dessert Shooter Display 8
Bread Pudding and Chantilly cream
Fresh Berries with Sabayon Sauce
Key Lime pie with Fresh Mint
Chocolate Mousse
Bananas Foster Cheesecake with Caramel Drizzle

Late Night Snacks

Tray Passed Snacks

Mini Muffalettas 5

Assorted Italian Cured Meats, Provolone Cheese and House Made Olive Salad

Andouille Corndog 5

Cuts of Andouille Sausage skewered and dipping in a roasted corn batter, fried and served with a creole mustard sauce

Panko Crusted Fried Mac & Cheese Balls 5

Dusted with Parmesan Reggiano

Mini House-Made Pizzas 5

Margarita with fresh mozzarella, Tomatoes and Basil, Pepperoni with 2 cheeses, Roasted Vegetable with Goat Cheese

Mini Assorted Po Boys with Frites 5

Golden Fried Shrimp, Catfish, and Roast Beef Debris served dressed with Lettuce, Tomato, Pickles, and Mayo

Chicken and Waffles 5

Drizzled with Maple Butter

Short Rib Sliders and Frites 5

Cuts of slow braised Beef Short Rib on a Brioche Slider Bun and Hand-Cut Fries

Prime Rib Debris Slider and Frites 6

Prime Rib Debris on a Brioche Slider with Roasted Garlic Aioli

Churros 4

with Chocolate Ganache and Dulce de Leche dipping sauces

Assorted Mini Donuts 5

Assorted Cake Donuts, glazed and powdered

Grown-up Milk & Cookies 5

House-made chocolate chip cookies served with a shot of Brandy Milk Punch

Passed Mini Cold Coffee

Cuban Coffee or Vietnamese Coffee 4

Coffee and Alcohol 6 (pick one)

Kahlua, Bailey's, Amaretto, Frangelico, Peppermint Schnapps



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Cocktail Packages

prices are based on three hours

St. Louis

Bud Light, Miller Lite, and Abita Amber
Red and White House Wine

\$32 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$11 per person, plus 22% service charge and 10.45% tax.

Chartres

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine

Call Liqueur Brands: Absolut Vodka, Beefeater
Gin, Bacardi Rum, Altos Olmeca Tequila, Jim
Beam, and Dewar's White Label Scotch

\$36 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$12 per person, plus 22% service charge and 10.45% tax.

Royal

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine, Sparkling Cava

Premium Liqueur Brands: Ketel One Vodka,
Bombay Sapphire Gin, Bacardi 8 Rum, Hornitos,
Jack Daniels, Makers 46, and Chivas Regal
Scotch

\$42 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$14 per person, plus 22% service charge and 10.45% tax.

Bourbon

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine, Sparkling Cava

Super Premium Liqueur Brands: Grey Goose
Vodka, Bombay Sapphire, Patron Silver Tequila,
Bacardi 8 Rum, Maker's Mark, Woodford Reserve
Bourbon, and Glenlivet 12yr. Scotch

\$46 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$16 per person, plus 22% service charge and 10.45% tax.

