

MURIEL'S

JACKSON SQUARE

Located in the heart of the French Quarter, Muriel's Jackson Square offers all of the opulence and mystery that surrounds this historic New Orleans neighborhood. A private event at Muriel's offers a provocative sensory experience that exceeds the thrill of traditional dining. Guests will be immersed in a world of refinements and revelry that reflects the rich cuisine, southern hospitality, and historical character of New Orleans at its finest. Here we not only create an unforgettable atmosphere, but a memorable experience for all of your guests. In the South, entertaining is an art we take great pride in, and our event planners offer several customized party packages designed to fit any need. We want to be a part of your special New Orleans celebration. Muriel's event planners take care of each distinguished detail, from the ideal music and flowers down to the precise theme and party favors; we make sure your guests will talk about your fabulous party here for years to come. When planning a special event at Muriel's, there are several rooms to choose from and can accommodate events for 10-800 guests. Our event planners can assist you in choosing the perfect room and menu to create the atmosphere you desire the most. Please keep in mind that our room capacity varies with table arrangements, buffet reception, bar set up, audio visual and live music, so our event planners will assist you in choosing the optimum location at Muriel's for your special event.

The Ghost Story

Yes, we have a ghost... and at least one or two more. The Séance Lounges on the second floor were named as such because our prominent ghost, Pierre Antoine Lepardi Jourdan, resides there most of the time. He has been seen - described as a long cylindrical luminescence with sparkles on the outside as he "walks" thru the Séance Lounge area, although there are no defined legs or arms. His image can best be caught on film, and many of our guests have reported seeing "orbs" in their photos taken in the area. Ghosts, in general, are spirits that have not crossed over yet...

In 1788, there was a disastrous fire in the French Quarter which burned almost the entire area to the ground. Pierre Antoine Lepardi Jourdan bought the property in 1789 and built his "dream home" for himself and his family. One night in 1814, Mr. Jourdan wagered his beloved home in a poker game... and lost. Before he had to hand over the deed and vacate his home, it is believed that he died from suicide on the second floor, best determined to be in the Séance Lounge area. Thus, Pierre Antoine walks his beloved home forever...

According to most psychics, 98% of all ghosts are very friendly and harmless, and in fact, can be quite pleasant. Another 2% are put into the "mischievous" class, and although they will not and can not cause harm, they do invade our physical world and play tricks on us such as moving physical objects.

We have a mischievous ghost in our Courtyard Bar on the first floor - possibly Pierre Antoine ventures downstairs to make his presence known - as glasses have "flown" from behind the bar to the adjacent brick wall and shatter... if it were vibrations from traffic, the glasses would tumble to the floor... not traverse 12 feet across the room...

Additionally our Carriageway seems to have many, many troubled spirits in residence, apparently from the time in which this area was used to house servants at night.

All of Muriel's Jackson Square spirits are friendly, playful and fun to have in residence

Our History

1718 – The year New Orleans was founded

A young French Canadian named Claude Trepagnier was a member of the expedition party led by Bienville that carved a clearing on the bank of the river and named it Ville de la Nouvelle Orleans. As a reward for his participation in the expedition, Claude Trepagnier was granted a plot of land where he constructed a house of brick between posts covered with ship-lap siding, a bark shingled roof, a brick chimney and a front gallery.

1721 – The official design of the city was laid out

The grid pattern of the streets of the new town were laid out with the center being the Place de Armes (parade grounds) which is now Jackson Square. The central focus of the traditionally designed French town was the Cathedral. With the laying out of the new city, Claude Trepagnier's house became a key plot of land.

Sometime Between 1743 and 1762

Jean Baptiste Destrehan acquired the property. He was the Royal Treasurer of French Louisiana Colonies and was a man of great wealth and power in New Orleans. He tore down the humble cottage and built a suitably fine home for his family. His residence was second only to the French Colonial Governor's Mansion which stood where the Presbytre is today. Jean Baptiste Destrehan outfitted and furnished the house with the best linens, fabrics, drapes, rugs, furniture, china, crystal and silver, all of which were imported from Paris. The house is described in documents as having a drawing room, a music room, a ballroom, a dining room, 5 bedrooms, 3 cabinets, and a coach house with a kitchen.

1776

After the death of Jean Baptiste Destrehan in 1765 the house passed to his son and was then sold at auction when the family money ran out. In 1776 Pierre Phillipe de Marigny purchased the grand residence. Pierre Phillipe de Marigny used the house as one of his "city homes" when he came into town from his plantation on the outskirts of the town (now the Fauberg Marigny).

1788 – The "Good Friday Fire"

A major fire swept through the French Quarter on the Friday before Easter. The elegant residence was partially burned. Marigny sold the property to Pierre Jourdan who rebuilt the house using the remaining portions of the building that were still standing. During renovation of Muriel's we uncovered many of the original charred walls and beams.

1823 – 1861

The House was owned by Julien Poydras, who was the President of the Louisiana State Senate and a Director of the Louisiana Bank, Poydras Street is named after Julien Poydras. He purchased the residence and refurnished it with lavish fineries and furnishings. A year after moving into the home, he became ill and died. His widow and family continued to live in the home throughout the heyday of New Orleans. They used the home as their city home – a place to entertain when in town when away from their 6 plantations.

Our History Cont.

1862 – 1891

During the Civil War and for several years after, the Poydras family continued to own the home until it was sold to Theodore Leveau in 1881 who owned the property until 1891. During the years after the Civil War, hard times fell on the once-rich city. Hardest hit were the wealthy plantation owners such as Poydras. Much of the wealth and power had shifted from the old French families of the French Quarter to the American Sector in the Garden District and Uptown. The houses and properties in the French quarter began to fall into decay and were considered to be unfashionable.

1891 -1916

Peter Lipari who had made a fortune in cornering the orange market purchased the building and remodeled it to its present look. The building was converted to a series of commercial businesses. Hill's restaurant used a portion of the building and the corner on Jackson Square was a bar, The Alec Lanlois Saloon, by 1895. The saloon was the home of the well-known "Royal Club" which was a drinking club of New Orleans notables that was "organized for fun, pure and simple."

1916 – 1974

The building was purchased by Frank Taormina and served as a pasta factory and as a grocery store on the first floor. The building was converted into a restaurant called The Spaghetti Factory.

1974 – 2000

The building became a Chart House Restaurant which occupied the site for 25 years. The bottom portion of the building was used for several years during the 1970's as Heritage Hall and was home of the Heritage Hall Jazz Band.

2000 – Present

Muriel's Jackson Square opened its doors on March 10, 2001 after an extensive restoration of the building to its former glory of the mid-1800's. The renovation tried to remain faithful to the original historic design of the building as a prime private residence. The restoration was done under a National Historic Tax Credit as administered by the National Park Service which operates in the French Quarter as a National Historic Park. The key to the loving restoration project was to bring back what had once been an elegant private home in the heart of the French Quarter.



801 Chartres Street
 New Orleans, LA 70116
 Events Office: (504) 568-1955
 Fax: (504) 568-1742
 www.muriels.com

Private Event Information

<u>Private Dining Rooms</u>	<u>Seated Dinner</u>	<u>Buffet Reception</u>	<u>Cocktail Reception</u>
Wine Room	10 guests	N/A	N/A
Veranda	28 guests	N/A	N/A
Small Plantation	48 guests	N/A	N/A
Cotillion	60 guests	80 guests	100 guests
Large Plantation	80 guests	100 guests	120 guests
Séance Lounge	N/A	N/A	45 guests
Balcony	N/A	N/A	100 guests
Modified Full Floor	108 guests	175 guests	200 guests
Full Floor	140 guests	300 guests	350 guests

- Capacities may vary with table arrangement, bar setup, audio visual, live music, etc.
- Parties larger than 10 guests are restricted to a group pre-selected menu
- Food and beverage minimums may be assigned for each room
- Muriel's Jackson Square reserves the right to change and/or modify room or room setup based on guaranteed attendance
- A Private Event Order (PEO) must be signed with a deposit in order to secure the event space
- A deposit will be required upon signature of PEO to confirm the reservation or the space may be released
- Muriel's Jackson Square can tentatively hold a space, however that does not guarantee or secure a space and/or time for an event
- Flames/fire of any kind are not permitted on MJS property
- The Balcony is considered shared space unless contracted as a Modified Full Floor or Full Floor Buyout
- All events are booked for 3 hours. Additional time can be arranged when booking your event with MJS

Menus: Food and beverage selections are due 1 month prior to the event date. Please refer to the attached menus to help guide you with your selections. All dietary restrictions and requests can be accommodated for each event. MJS will print personalized menus for each place setting at no additional fee. Items and pricing are subject to change.

Guarantees: The guaranteed number of guests expected to attend the event is required 7 days prior to the event date. You will be billed for the guaranteed guest count, regardless if fewer guests attend. If the actual guest count exceeds the guarantee, you will be billed for any additional guests that attend the event. Arrival time must also be guaranteed. A late fee of 10% of the contracted price may be assessed for every 30 minutes after that of the guaranteed arrival time. Final payments are required 3 days prior to the event.

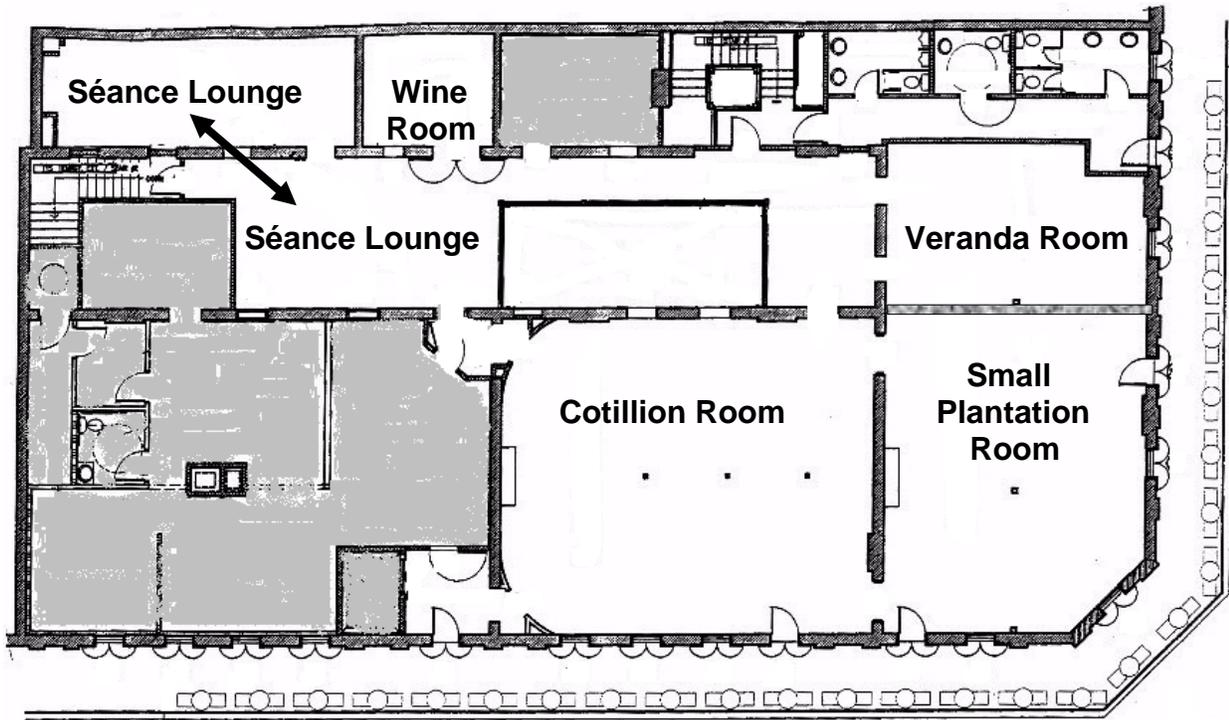
Cancellations: Contracted events must be cancelled 90 working days prior to the event date for a full refund. Cancellation of an entire event within 90 working days will require forfeiture of deposit or 50% of the guarantee, whichever is greater. Deposits for a Modified Full Floor or Full Floor buyouts are non-refundable.

General Information: MJS does not provide tastings for private events. MJS does not validate parking for private events. All major credit cards are accepted. Dress code is business casual. Jackets and ties are not required. MJS is ADA compliant. All bands/DJ's performing at MJS are required to sign an entertainment addendum prior to the event in order to perform at our venue. If the addendum is not signed, the band/DJ is not allowed to perform under any circumstances. The client is required to inform MJS sales manager of all vendors that have been hired to work the event and provide the necessary contact information. Vendors onsite for the duration of the event may be charged a vendor meal fee. Flames/fire of any kind are not permitted on MJS property. This includes (but is not limited to) flame-lit candles, sparklers, etc. No loose décor items are allowed such as glitter, confetti, etc. Client and vendor load-in and load-out times must be discussed with MJS prior to the event. Items must arrive the day of the event and be removed at the end of the event. MJS cannot store any items before or after an event and is not responsible for broken, lost or stolen items.

MURIEL'S

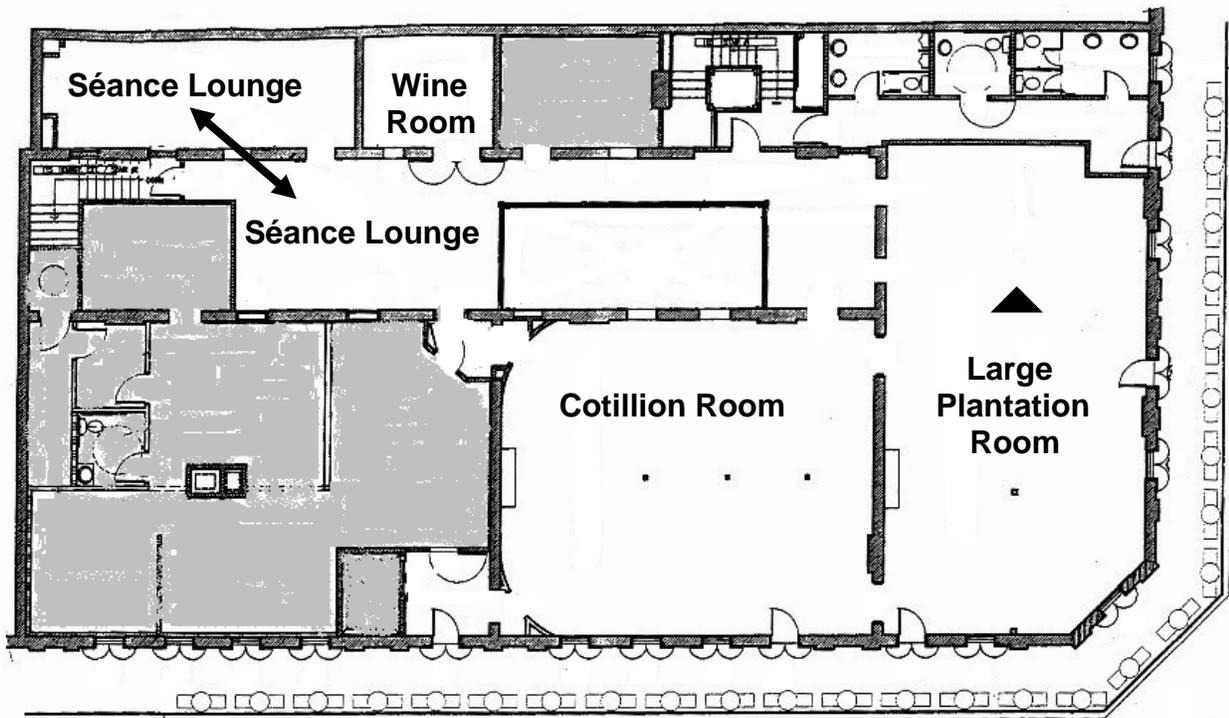
JACKSON SQUARE

Private Event Space Floor Plan



St. Ann Street ←→

Chartres Street ↗



St. Ann Street ←→

Chartres Street ↗

MURIEL'S

JACKSON SQUARE

Hors d'Oeuvres Selections



Cold Selections

Crabmeat Salad Profiteroles
Chilled Gulf Shrimp with Cocktail Sauce
Ratatouille and Goat Cheese on a Crostini
Yellow Fin Tuna in a Sriracha Aioli on a Plantain Chip
Blackened Chicken Salad on a Baguette
Smoked Salmon Tartlet topped with Fried Capers
Shrimp Remoulade on a Crostini
Pimento Cheese Tartlet
Asparagus and Crab Bruschetta



Hot Selections

Mini Crab Cake with Creole Aioli
Wonton wrapped Shrimp with a Sweet Soy Glaze
Seafood Beignets with a Roasted Tomato and Tarragon Tartar
Fried Oysters with Remoulade Sauce
Homemade Vegetable Egg Rolls
Wild Mushroom and Blue Cheese Risotto Cakes with Chive Aioli
Prosciutto, Basil and Tomato Roulade in Puff Pastry
Grilled Asian Beef Wontons
Baked Oyster Patties
Boudin Balls

\$2.75 per piece, plus tax (10.45%) & gratuity (20%)
(minimum order of 25 pieces per each Hors d'Oeuvres selected)
Items & pricing are subject to change.

MURIEL'S

JACKSON SQUARE

4-Course Jackson Square Dinner Menu

(All groups over 10 guests are required to pre-select off the menu listed below)

Appetizer

(pre-select one appetizer for your group)

Jumbo Lump Crab Cake
New Orleans Seafood Gumbo

Shrimp & Goat Cheese Crêpes
Andouille & Chicken Jambalaya Risotto
Creole Tomato Bisque & Goat Cheese Cream

Turtle Soup au Sherry
Wild Mushroom Vol-au-vent

Salad

(pre-select one salad for your group)

Romaine Salad
Tossed in our house-made
Bleu cheese dressing, with shaved
red onion and herb croutons

Muriel's Salad
Mixed baby greens tossed in a pomegranate
vinaigrette with shaved sweet onion and
Manchego cheese

Spinach Salad
Fresh spinach with spiced pecans, shaved
sweet onion and feta cheese, tossed in a
warm apple-smoked bacon vinaigrette

Entrée Course

(pre-select two if your group is under 60 guests; pre-select one if your group is over 60 guests)

Shrimp and Grits
Sautéed Louisiana shrimp served over
stone ground grits, with creole shrimp
bisque and green tomato relish

Wood Grilled Salmon
With sautéed fennel, Israeli cous cous
and a Creole tomato vinaigrette

Double Cut Pork Chop
Wood grilled, topped with a sugar cane
apple glaze, served with candied pecan
mashed sweet potatoes and southern-style
greens

Muriel's Filet Jourdan
Wood grilled, center cut filet mignon
served atop mashed potatoes and
haricot verts, finished with a
roasted wild mushroom sauce

Pecan Crusted Puppy Drum
Served with oven roasted pecan
and crab meat relish, topped
with a lemon-butter sauce

Roasted Half Chicken
Oven roasted half chicken served with a
pan sauté of fingerling potatoes, Tasso
ham and mushrooms, topped with a
roasted garlic velouté

Blackened Redfish
With tasso and corn maque choux potato
salad and grilled asparagus, topped with a
lemon-butter sauce

Dessert

(pre-select one dessert for your group)

Pain Perdu Bread Pudding
With candied pecans
and rum sauce

Vanilla Bean Crème Brûlée
Rich custard with a
caramelized sugar crust

Strawberry Shortcake
Sweet Louisiana strawberries
and a southern biscuit pastry

Flourless Chocolate Cake
With crème anglaise and
raspberry coulis

\$69.00 per person, plus tax (10.45%) & gratuity (20%)

Iced/hot tea, water & coffee service are included in dinner price.

All dietary restrictions and requests can be accommodated for each event.

Items & pricing are subject to change.

MURIEL'S

JACKSON SQUARE

4-Course Jackson Square Dinner Menu with a Dual Entrée

(All groups over 10 guests are required to pre-select off the menu listed below)

Appetizer

(pre-select one appetizer for your group)

Jumbo Lump Crab Cake
Shrimp & Goat Cheese Crêpes
New Orleans Seafood Gumbo
Turtle Soup au Sherry

Salad

(pre-select one salad for your group)

Romaine Salad tossed in our house-made Bleu cheese dressing, with shaved red onion and herb croutons
Muriel's Salad mixed baby greens tossed in a creamy creole dressing with shaved sweet onion, crispy bacon and fried pickled red beans
Spinach Salad fresh spinach with spiced pecans, shaved sweet onion and feta cheese, tossed in a warm apple-smoked bacon vinaigrette

Entrée Course

(pre-select one entrée for your group)

Petite Filet & Gulf Shrimp
5 oz. Black Angus filet mignon with wood grilled Gulf shrimp served over mashed potatoes and haricot verts, topped with Béarnaise sauce

~ OR ~

Petite Filet & Wood Grilled Redfish
5 oz. Black Angus filet mignon with wood grilled redfish served over a peppery crab stuffing, topped with a Louisiana blue crab sauce

Dessert

(pre-select one dessert for your group)

Pain Perdu Bread Pudding with candied pecans and rum sauce
Vanilla Bean Crème Brûlée rich custard with a caramelized sugar crust
Flourless Chocolate Cake with crème anglaise and raspberry coulis

\$74.00 per person, plus tax (10.45%) & gratuity (20%)

Iced/hot tea, water & coffee service are included in dinner price.

All dietary restrictions and requests can be accommodated for each event.

Items & pricing are subject to change.



Jackson Square Dinner Menu

All groups over 10 guests are required to pre-select off the menu listed below. It is a group pre-selected menu.

Appetizer

(pre-select one appetizer for everyone)

Jumbo Lump Crab Cake
New Orleans Seafood Gumbo
Shrimp & Goat Cheese Crêpes

Andouille & Chicken Jambalaya Risotto
Creole Tomato Bisque & Goat Cheese
Cream

Turtle Soup au Sherry
Wild Mushroom Vol-au-vent

Salad

(pre-select one salad for everyone)

Romaine Salad
*Tossed with our house-made
Bleu Cheese dressing; with shaved
red onions & herb croutons*

Muriel's Salad
*Mixed baby greens tossed in a
pomegranate vinaigrette, with shaved red
onion and manchego cheese*

Spinach Salad
*Spinach tossed in a warm Apple-Smoked
Bacon Vinaigrette; with spiced pecans,
shaved sweet onion & feta cheese*

Entrée Course

(pre-select two if your group is under 60 guests for everyone; if over 60 guests pre-select one for everyone)

Shrimp and Grits
*sautéed Louisiana shrimp, stone
ground grits, creole shrimp bisque
and green tomato relish*

Wood Grilled Salmon
*with sautéed fennel, Israeli cous cous,
and a Creole tomato vinaigrette*

Double Cut Pork Chop
*wood grilled, topped with a Louisiana
Sugar Cane Apple Glaze; served with
candied pecan mashed sweet potatoes &
southern style greens*

Muriel's Filet Jourdan
*wood grilled, center cut filet mignon
served atop mashed potatoes &
haricots verts; finished with a
red wine demi-glace*

Pecan Crusted Puppy Drum
*served with oven roasted pecan
and crabmeat/crawfish (seasonal) relish;
topped with a lemon-butter sauce*

Roasted Half Chicken
*Oven roasted half chicken served with a
pan saute' of fingerling potatoes, tasso
ham and mushrooms, topped with a
roasted garlic veloute*

Blackened Redfish
*with tasso and corn maque choux potato
salad and grilled asparagus; topped with a
lemon butter sauce*

Dessert

(pre-select one dessert for everyone)

Pain Perdu Bread Pudding
*With candied pecans
and rum sauce*

Vanilla Bean Crème Brulee
*Rich custard with a
caramelized sugar crust*

Strawberry Shortcake
*Sweet strawberries and a
southern biscuit pastry*

Flourless Chocolate Cake
*With crème anglaise &
raspberry coulis*

\$69.00 per person plus tax & service charge

Items & Prices Subject to Change

**Iced/hot tea, water & coffee Service included in dinner price

***All dietary restrictions can be accommodated for each event



Jackson Square Dual Entree

(All groups over 60 guests are required to pre-select one entrée off the Jackson Square Dinner Menu)

For groups over 60 guests, MJS recommends upgrading to our
Jackson Square Dual Entree Menu

Appetizer

(Pre-select one appetizer for everyone)

Jumbo Lump Crab Cake

Creole Tomato Bisque & Goat Cheese Cream

Shrimp & Goat Cheese Crêpes

Andouille & Chicken Jambalaya Risotto

New Orleans Seafood Gumbo

Turtle Soup au Sherry

Wild Mushroom Vol-au-vent

Salad

(Pre-select one salad for everyone)

Romaine Salad

Tossed with our house-made Bleu Cheese dressing; with shaved red onions & herb croutons

Muriel's Salad

Mixed baby greens tossed in a pomegranate vinaigrette, with shaved red onion and manchego cheese

Spinach Salad

Spinach tossed in a warm Apple-Smoked Bacon Vinaigrette; with spiced pecans, shaved sweet onion & feta cheese

Pre-select **one** of the following two entrees for everyone

Petite Filet & Gulf Shrimp

Filet mignon with wood grilled gulf shrimp served over mashed potatoes and haricot vert; topped with Béarnaise sauce

~OR~

Petite Filet & Wood Grilled Redfish

Filet mignon with mash potatoes; topped with a red wine demi-glace accompanied with wood grilled redfish; served over a peppery crab stuffing with Louisiana blue crab sauce

Dessert

(Pre-select one dessert for everyone)

Pain Perdu Bread Pudding

With candied pecans and rum sauce

Vanilla Bean Crème Brulee

Rich custard with a caramelized sugar crust

Strawberry Shortcake

Sweet strawberries and a southern biscuit pastry

Flourless Chocolate Cake

With crème anglaise & raspberry coulis

\$74.00 per person plus tax & gratuity

(Pricing includes appetizer, salad, one dual entree and dessert)

MURIEL'S

JACKSON SQUARE

Grand Reception Packages

(minimum of 50 guests required)

Rue Decatur

- ❖ 2 Entrée Selections
- ❖ 1 Side Item
- ❖ Carving Station ~or~ Seafood Pirogue
- ❖ Gourmet Cheese & Fresh Fruit Display ~or~ Vegetable Crudités & Herb Dip
- ❖ Assorted Miniature Desserts
~or~ Pain Perdu Bread Pudding

House Bar Included

\$85.00 per person

Rue Chartres

- ❖ 2 Entrée Selections
- ❖ 2 Side Items
- ❖ 1 Carving Station
- ❖ Shrimp Cocktail Station
- ❖ Gourmet Cheese & Fresh Fruit Display ~or~ Vegetable Crudités & Herb Dip
- ❖ Assorted Miniature Desserts
~or~ Pain Perdu Bread Pudding

Call Bar Included

\$102.00 per person

Rue Royal

- ❖ 2 Entrée Selections
- ❖ 2 Side Items
- ❖ 1 Carving Station
- ❖ Shrimp Cocktail Station
- ❖ Gourmet Cheese & Fresh Fruit Display
- ❖ Vegetable Crudités & Herb Dip
- ❖ Pâté & Terrine Display
- ❖ 2 Hand Passed Hors d'Oeuvres (1st hour)
- ❖ Assorted Miniature Desserts
~or~ Pain Perdu Bread Pudding

Premium Bar Included

\$132.00 per person

Coffee

A coffee station can be added to any package for an additional charge.

All events are booked for 3 hours

All pricing is per person, plus tax (10.45%) and gratuity (20%). Items & pricing are subject to change.

MURIEL'S

JACKSON SQUARE

Grand Reception Selections

Display Items

- ❖ *Gourmet Cheese Display with sliced seasonal fruits*
- ❖ *Fresh Vegetable Crudités with herb dip*
- ❖ *Pâté & Terrine Display*
- ❖ *Smoked Salmon with traditional accompaniments (additional charge will apply)*

Entrée Items

- ❖ *Cajun Shrimp Étouffée over rice*
- ❖ *Shrimp & Tasso Pasta*
- ❖ *Chicken & Andouille ~or~ Seafood Jambalaya*
- ❖ *Pecan Crusted Puppy Drum with crabmeat relish*
- ❖ *Wood Grilled Free Range Chicken Breast with linguini and lemon-caper butter sauce*
- ❖ *Wood Grilled Pork Tenderloin with southern-style greens and sugarcane apple glaze*
- ❖ *Pasta Primavera with tomato cream sauce*
- ❖ *Shrimp Creole over rice*
- ❖ *Beef Tenderloin (additional charge will apply)*

Lagniappes

(Add-ons ~ additional charge will apply)

- ❖ *Cajun Seafood Pirogue filled with peeled boiled shrimp & raw oysters on the half shell*
- ❖ *Soup Station*
 - *Turtle Soup ~or~ Seafood Gumbo*
- ❖ *Coffee Station with our own specialty blend of New Orleans style coffee*
- ❖ *Shrimp & Goat Cheese Crêpes Station*
Goat cheese filled crêpes topped with fresh Louisiana shrimp in a buttery sauce of Chardonnay, onions, tomato and bell pepper

Carving Stations

- ❖ *Cajun Fried Turkey*
- ❖ *Steamship Round of Beef (100 guest minimum)*
- ❖ *Honey Mustard Glazed Pork Loin*
- ❖ *Beef Tenderloin (additional charge will apply)*

Dessert Selections

- ❖ *Assorted Miniature Desserts ~or~ Pain Perdu Bread Pudding*

Side Item Selections

Scalloped Potatoes
Shrimp & Eggplant Stuffing
Sour Cream New Potato Mash

Oven Roasted Brussel Sprouts
Louisiana Dirty Rice
Sweet Potato Pecan Mash
Muriel's Salad

Smoked Gouda Mac & Cheese
Grilled Seasonal Vegetables
Butternut Squash Hash

Dessert Action Station

Bananas Foster
(additional charge will apply)
Items & pricing are subject to change.

MURIEL'S

JACKSON SQUARE

Private Party Bar Packages

Per Drink Prices: Beverages on a cash bar or consumption basis are available for parties of 25 guests or less. A separate bar setup requires a \$50.00 fee if it is less than 25 guests. A cash bar requires a \$100.00 bartender fee.

\$7.00 House Selected Liquors **\$9.50** Call Brand Liquors **\$10.00+** Premium & Super Premium Liquors

Traditional Open Bar: Priced by timed service; prices are per person & bar brands selected for event. We fully stock your bar with the selected liquors, beer and wine as well as mixers such as sodas, juices, etc.

Liquor Selection	Half Hour	One Hour	Two Hours	Three Hours
House Selected	\$11	\$18	\$24	\$30
Call Brands	\$15	\$22	\$28	\$34
Premium	\$18	\$25	\$32	\$39
Super Premium	\$20	\$28	\$36	\$44

All of our events are based on 3 hours. Extended time can be arranged when booking your event with MJS.

Liquors & pricing are subject to change. All pricing is plus tax (10.45%) & gratuity (20%).

Type	House Selected	Call Brands	Premium	Super Premium
Vodka	Svedka	Tito's	Ketel One	Grey Goose
Gin	Gordon's	Beefeater	Bombay Sapphire	Hendrick's
Rum	Don Q Cristal	Bacardi Light & Gold	New Orleans Creole Spiced	New Orleans Creole Spiced
Tequila	Margaritaville Gold	Margaritaville Gold	1800 Silver	Milagro Silver
Bourbon	Benchmark	Wild Turkey 81	Bulleit	Maker's Mark
Brandy	Delacour VSOP	Courvoisier V.S.	Remy Martin VSOP	Remy Martin VSOP & Grand Marnier
Scotch	Cutty Sark	Dewar's	Dewar's & Chivas Regal	Dewar's, Chivas Regal & Glenlivet 12 year
Blend	Seagram's 7	Forty Creek	Seagram's VO	Crown Royal
Wine	Torre Oria Brut Cava, Spain Excelsior 2016 Chardonnay, South Africa Excelsior 2014 Cabernet Sauvignon, South Africa		Francois Montand Brut Blanc de Blancs, France Simi 2016 Sauvignon Blanc, Sonoma Muriel's 2015 Chardonnay, Carneros, Napa Hahn 2015 Pinot Noir, Monterey County Muriel's 2016 Cabernet Sauvignon, Napa	
Beer	Miller Lite & Budweiser		Miller Lite, Abita Amber & Heineken	

All events are booked for 3 hours.

Additional time can be arranged and pricing will be based on the bar package that is selected for the event.