

WELCOME TO THE JAXSON!

Thank you for your interest in The Jaxson on The River.

At The Jaxson, we have a philosophy to develop your vision into a plan that reflects your preferences, tastes and desires. With a strong reputation for customizing every event, we have an unparalleled team to assist you through your planning process to develop your guests unique experience.

As a beginning, we are providing you with a sample menu and beverage options for your initial consideration. It is intended to give you some indication of menu and beverage possibilities, along with associated pricing. If you would care for a full menu listing, just let us know. This is the first step in customizing your event. Once we get a more defined menu direction, we can schedule your private tasting for up to six persons to sample the possibilities.

We recognize the challenges before you in executing a vision to accomplish specific corporate goals in hosting your event. This involves many components, details, and a well-prepared plan. The Jaxson was designed and built with many amenities and a team committed to clear and responsive communication for you and your company to be very successful in your effort.

We are looking forward to working together for the purpose of achieving your goals.

Kind Regards,

Sabine Bellew, Sales Director
Tray Pressner, Operations Director



THE JAXSON ON THE RIVER 504.571.6333 620 DECATUR ST., STE 2B NEW ORLEANS, LA 70130
WWW.THEJAXSON.COM

FACILITY AND EVENT AMENITIES

The Jaxson on The River is located in the heart of the French Quarter diagonal to Jackson Square, and our open terrace overlooks the Mississippi River.

Our facility includes a state of the art sound system, gobo projectors, portable LED up lights, stainless steel portable beverage stations, and separate lighting zones to customize the environment with your vision.

The venue rental includes an audio engineer and security is included at a ratio of one sheriff's deputy per one hundred guests. Installations for your vendors include five hours prior to your event and one hour after your event for breakdown and load out.

We have three parking lots bordering The Jax Brewery building, and a loading zone at our front door for buses, limousines and vendors. With four accessible entrances, including a thirty-one-passenger elevator from Decatur St., you and your guests will experience great ease arriving at The Jaxson.

Pricing included in this proposal is for a three-hour event. The maximum allowable event duration is five hours.

One of a kind landscaped terrace view of The Mississippi River.

VIP Seating/Dressing Room with Private Facilities

State of the Art Sound System accompanied with audio engineer

Portable LED up lights with RGB Color code programming to match your décor, colors and themes

Gobo Projectors available for your event

Two Projector Screens available for your event

Multiple Branding options available

Four Zones fixed lighting system to create desired ambiance

Karaoke Package available

Customized floor plan design and layout

Front door loading zone for your buses, limousines, and vendors

Four Stainless steel satellite beverage stations available

Over powered air conditioning and heating system.

Three adjacent parking lots for guest parking, and three access points of entrance and exit for your guests

On the Toulouse street car stop on the Riverfront line direct from the convention center

Thirty-one-passenger elevator
Sherriff's deputies provide security for your event
Five-hour vendor load in
Rustic Cypress outdoor tables and chairs with hurricane lanterns included
Italian designer grey ghost chairs for interior seating
Significant table inventory with various sizes and shapes
Food tablescapes and signage for food, beverage and reserved seating included
Outdoor Edison light strings available for the terrace
Professional Service and Event Management Staff second to none dedicated to providing you
and your guests an unparalleled experience
Full menu listing upon your request
Preferred Vendor List and assistance in planning your event!

We Are A Full Service Special Events Venue, therefore outside catering not allowed.

Venue Rental Fee
Monday - Thursday \$4700
Friday - Saturday \$6700
Sunday \$5700

Venue fee is based on three hours and is NOT subject to tax and service fee

Guest Seating Included

Forty percent seating is included (up to 130 seats, Hi boys included in count) including a variety of different size and shape tables, Italian designer made ghost chairs and floor length white linens.

Additionally, rustic cypress tables and chairs for the terrace and banquet seating inside not included in seat count.

Event Staffing Included

We invite you to take a moment to read client and guest reviews from past events on Facebook and The Knot. One of the common denominators in most every review is our professional and friendly staff.

Actual staff counts will vary depending on menu structure and guest count guarantees.

Our staff to guest ratio is amongst the highest in the industry. You will be provided with one bartender per 50 guests and one service staff per 30 guests.

BEVERAGE SERVICES

We have a number of beverage offerings for your consideration. We also provide a support bar to all our beverage services that include ingredients for craft cocktails.

Amenities Included:

Premium quality glassware (*Rocks, Highball, Water, Wine, Flutes, Pilsner*)

Silver Ice Buckets and Barware

Choice of Red, White and Sparkling wines

All Bar Packages include Coca Cola products, lemonade, iced tea, mixers and all garnishes

The Bourbon Street Bar Service

Beer and Wine Only

Miller Lite, Michelob Ultra, Yeungling, Abita Amber

Sterling Chardonnay, 10 Span Pinot Noir, Rosenblum Cabernet

\$26 per person

Subject to 10.75% sales tax and a 20% service charge

The Decatur Bar Service

*Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Jack Daniels Whiskey,
Dewar's Scotch, Hornitos Tequila*

Miller Lite, Michelob Ultra, and Abita Amber Beers

Montmartre Brut Sparkling Wine, Torre Oria Brut Cava, or Squadra Prosecco Sterling Chardonnay

Vintner's Collection or Stellina De Notte Pinto Grigio

10 Span Pinot Noir Central Coast or Brownstone Merlot California

\$32 per person

Subject to 10.75% sales tax and a 20% service charge

The Jax Bar Service

*Ketel One Vodka, Beefeater Gin, Mt Gay Eclipse Rum, Bacardi Silver Rum, Jack Daniels Whiskey,
Maker's Mark Bourbon, Crown Royal Whiskey, Johnny Walker Red Scotch,
Herradura Silver Tequila*

Miller Lite, Michelob Ultra, Stella Artois and Abita Amber Beers

Choice of one sparkling, one white and one red wine from our list

\$40 per person

Subject to 10.75% sales tax and a 20% service charge

SAMPLE MENUS

China and Silverware Included
Professional Uniformed Service Staff
On-Site Kitchen



THE JAXSON STATION STYLE BUFFET RECEPTION ONE SAMPLE EVENT PROPOSAL THREE-HOUR RECEPTION

HAND PASSED HORS D'OEUVRES

(Choose Six)

Grilled Filet of Tuna

Fresh Gulf Yellow Fin Tuna marinated in fresh squeezed fruit juices and our secret sauce -grilled on site to ensure the utmost in quality and taste

Poached Fig Lobster Flat Bread

Steamed lobster on flat bread drizzled with a poached fig reduction, sweet peppers, fried spinach and roasted garlic. Topped with fresh grated Manchego and sprinkled with our Cajun spices

Marinated Petit Rib Eyes

Rib steaks cut into bite size portions, marinated in our own creation of oils, herbs, and spices and then flash fried in an iron skillet

Crawfish and Gouda Bundles

Fresh crawfish tails and Gouda cheese in a wine sauce drawn up in puff pastry bundles and baked

Seafood Cakes Remoulade

Jumbo lump crabmeat, Louisiana crawfish, and Gulf shrimp lightly fried and served with our own Creole Remoulade sauce

Smoked Salmon Tarts

Fresh smoked salmon blended with cream cheese, chives and cayenne pepper served in a savory tart shell

Shrimp Wrapped with Bacon

Fresh Gulf shrimp wrapped with a strip of bacon, with our own special seasonings and broiled until crisp

Spinach, Gruyere and Prosciutto Tarts

Tartlets filled with fresh spinach, caramelized onions, melted Gruyere cheese and prosciutto

Crab Cakes Béarnaise

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers and garlic, fried golden brown, topped with our own version of Béarnaise sauce

Marinated Cajun Duck Breast

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it a crisp brown coating then finished in a barbeque pit complimented with our own black peppercorn and sauce

Jaxson Monte Cristo Sandwich

Sliced turkey, ham and Swiss cheese, dipped into beaten egg and sautéed in butter until golden brown. Topped with powdered sugar and raspberry sauce

Seafood Stuffed Louisiana Shrimp

Large Gulf shrimp, butterflied and stuffed with seasoned crab stuffing, coated with breadcrumbs and lightly fried on site

Blackened Redfish

Fresh filets of Louisiana redfish, seasoned and coated with blackened spices and prepared in an orange hot cast iron skillet on site

Chilled Asparagus with Champagne Vinaigrette Shooters

Fresh asparagus steamed to crisp tenderness, then chilled to preserve their bright green color - served with a light champagne vinaigrette in a shot glass

SOUP STATION

(Choose One)

Cream of Crab and Brie

A delicate creamed soup of Gulf lump crabmeat and Brie cream

Saffron, Leek & Shrimp Bisque

A delicately flavored cream soup of leek, saffron and potatoes, complimented with fresh shrimp

Seafood Gumbo

A traditional New Orleans roux based soup with crabmeat, shrimp, celery, okra, bell peppers, tomatoes, garlic and spices

Artichoke and Leek Soup

A delicious combination of leeks, potatoes and artichoke hearts blended with chicken stock and Italian seasonings, accented with the rich flavor of Mascarpone cheese

SALAD STATION

(Choose One)

Baby Spinach with Raspberry Balsamic Vinaigrette

Fresh spinach, sugar roasted pecans, red onions, sliced mushroom caps, crispy pieces of bacon, hard boiled eggs, and bleu cheese, tossed with our own raspberry balsamic vinaigrette

Isidore Salad

A mixture of ice cold iceberg, romaine and red leaf lettuce, tossed with apples, Gorgonzola cheese, pecans, roasted pine nuts and grapes. Served with a roasted red onion vinaigrette

Romaine & Walnut Salad

Romaine and red leaf greens mixed with fresh mushrooms, crisp bacon, and walnuts, tossed with a rich walnut oil and herbed vinaigrette

CARVING STATION

(Choose One)

Prime Rib au Jus

Traditional prime rib, served with au jus gravy, rolls, and condiments

Filet of Tenderloin with Marchand De Vin

The traditional filet of tenderloin, seasoned and cooked au jus to ensure proper flavor and moisture, accompanied by our own Marchand de vin, a mixture of Espanola sauce and garlic sauce with fancy mushroom caps

CHEF STATIONS

(Choose Two)

Shrimp Napoleon & Fried Eggplant

Gulf shrimp sautéed in butter and olive oil with garlic, mushrooms, and artichoke hearts and then blended with a light cream sauce and served over breaded eggplant

Rigatoni Al Quattro Fromaggi

Tube pasta with bleu, Parmesan, bel Paese, and fontina cheeses

Filet of Lane Red Snapper

Fresh filet of snapper, lightly seasoned and baked with a delicate lemon butter

Crawfish Ravigote with Mushrooms en Croustade

Fresh shitake and white mushrooms, fresh crawfish tails in a light brandy cream sauce served over Gorgonzola encrusted toasted French bread croustades

Trout Pecan

Filets of speckled trout, marinated, seasoned and battered then deep-fried.
Served with our own pecan sauce.

Chicken Cakes with Creole Pesto

Seasoned shredded chicken, Louisiana Trinity of onions, sweet peppers, celery and garlic.
Complimented with our own signature Creole pesto

DESSERT STATION

(Choose One)

Bananas Foster Bread Pudding

Banana infused bread pudding topped with a Myers rum foster sauce

Chocolate Raspberry Truffle

A rich confection made with a mélange of melted chocolate, cream, sugar and various flavorings, in this case raspberry, layered with chocolate cake, wrapped in chocolate, topped with whipped cream and a chocolate truffle

Ice Cream Sundae Bar

Vanilla ice cream topped with chocolate, nuts, whipped cream, and a cherry on top

150 Guests	200 Guests	250 Guests	300 Guests	350 Guests	400 Guests
73.12	70.88	68.57	69.24	69.33	69.68

Subject to 10.75% sales tax and a 20% service charge

**THE JAXSON STATION STYLE BUFFET RECEPTION TWO
SAMPLE EVENT PROPOSAL
THREE-HOUR RECEPTION**

HAND PASSED HORS D'OEUVRES
(Choose Six)

Crabmeat Charlene en Croustades

Our signature crabmeat offering with fresh lump crabmeat in a creamy base piped into miniature pastry shells and heated on site to ensure freshness

Gulf Shrimp with Sherry Sauce

Gulf shrimp deep fried in our special batter and complimented with a tangy sherry sauce

Marinated Petit Rib Eyes

Rib steaks cut into bite size portions, marinated in our own creation of oils, herbs, and spices and then flash fried in an iron skillet

Zucchini Beignets

House made, light and delicious zucchini fritters complemented with our sundried tomato aioli

Oysters Remoulade

Fresh oysters deep fried on site and served with our own Remoulade sauce for dipping

Chilled Dilled Shrimp

Fresh shrimp boiled in lightly seasoned court bullion, marinated overnight in a seasoned sauce of olive oil, salt, capers, vinegar, and a few other spices.

Roquefort Triangles

A triangle pocket created of phyllo dough and filled with Roquefort cheese sauce and baked

Brewery Green Beans Tempura

Fresh green beans flash fried in sesame and beer battered tempura and served with a soy sauce for dipping

Mini Vegetable Spring Roll

A colorful mix of Chinese vegetables tossed with soy sauce, sesame oil, and a touch of fresh ginger wrapped in a spring roll wrapper. Drizzled with red pepper jelly

Artichoke au Gratin en Croustades

A decadent four cheese artichoke dip - served hot in a pastry shell

Grillade Cups

A traditional recipe of veal grillades, pureed and served in pastry shell

Brie en Croute with Raspberry

A classic sweet and savory combination of creamy Brie cheese and raspberry puree, wrapped in puff pastry

Fried Catfish Bites with Tartar Sauce

Tender, melt-in-your-mouth farm raised catfish cut into bite-size pieces, seasoned as only Cajuns can, battered with our own seasoned cornmeal mix and deep fried to a golden brown in peanut oil and served with tartar sauce

Java Pork Chops with Kahlua

Thick cut center chops coffee marinated and finished with a Kahlua and broth reduction

SOUP STATION

(Choose One)

Chicken and Andouille Gumbo

Louisiana's own Andouille sausage and breast of chicken added to a chicken stock made from chicken, onions, celery, carrots, peppers and a variety of seasonings, simmered into a unique local flavor

Oysters Rockefeller Soup

Traditional oysters Rockefeller of sautéed vegetables, fresh spinach, Louisiana oysters, and a variety of spices, blended with cream and broth to create a most unique soup

Turtle Soup

A Louisiana tradition with fresh turtle meat, a variety of vegetables including onions, parsley, tomatoes, and lemons

Chilled Cucumber & Avocado Soup

Fresh seedless cucumbers and avocado pureed with sour cream and combined with shallots and chicken stock makes for a very light, refreshing selection

SALAD STATION

(Choose One)

Chartres Street Salad

Romaine lettuce, cucumbers, tomatoes, carrots, red onions, shallots, sliced mushrooms, and red peppers with raspberry balsamic vinaigrette

Lane's Spinach Salad

Fresh spinach, sliced mushroom caps, crispy pieces of bacon, hard boiled eggs, toasted almonds, onions and bleu cheese. Complimented with a roasted red onion vinaigrette

Caesar Salad with Grilled Chicken Breast

The traditional salad consisting of romaine lettuce, sliced grilled chicken breast, Parmesan cheese, croutons, and the customary Caesar salad dressing

CARVING STATION

(Choose One)

The General's Bacon Wrapped Pork Loin with Sugar Cane Glaze

Roasted cane glazed center cut pork tenderloin, rubbed with cracked black pepper seasoning. Carved per order and served with our spicy Creole mustard and French rolls

Deep Fried Turkey

A Louisiana original - a seasoned whole turkey, deep-fried then Cajun injected and carved per order. Served with our cranberry relish and French rolls

Bottom Round of Beef

Traditional round of beef accompanied by rolls, mayonnaise, yellow and Creole mustard

CHEF STATION

(Choose Two)

Low Country Shrimp and Grits

Shrimp and mushrooms sautéed in a butter wine sauce, served over roasted corn grits

Chicken Decatur with Fettuccine Noodles

Lightly paneed chicken breast generously topped with a mushroom and Marsala wine reduction, baked in the oven with a medley of Italian cheeses

Crawfish Fettuccine

Fresh crawfish tails in a four-cheese sauce accented with jalapenos and sautéed vegetables served over pasta noodles

Beef Bourguignon with Rice

A traditional beef bourguignon with beef roast, garlic, mushrooms, burgundy wine, bacon, tomato, and seasonings, prepared in slow cook fashion to capture the rich fullness of the recipe

Ragout of Garden Vegetables with Roasted Pine Nuts

Lightly sautéed fresh snow peas, mushrooms, carrots, broccoli, zucchini, red peppers, and squash

with roasted pine nuts and seasonings

Stella Eggplant Roulades

Fresh eggplant medallions layered with a combination of Italian cheeses and sundried tomato aioli

DESSERT STATION

(Choose One)

Lemon Crepes

Crepes filled with a rum and lemon infused cream cheese and topped with a sweet butter and sugar glaze. Very rich, very unique

Amaretto Cheesecake

Traditional cheesecake topped with a unique Amaretto sauce

150 Guests	200 Guests	250 Guests	300 Guests	350 Guests	400 Guests
56.57	53.35	51.32	51.70	51.75	52.77

Subject to 10.75% sales tax and a 20% service charge

THE JAXSON AUDIO VISUAL EQUIPMENT

A/V Equipment

Video

2 Projectors BENQ 916 5000 Lumen HDMI Easily linkable
2 120" motorized Elite Screens (White) 16:9 Ratio

Audio

2 Wireless Handheld mics QLX Shure
2 Wireless Lavalier mics QLX Shure
(Have headset if preferred)

Full Sound System (See below)

Laptop available

The Jackson equipment list for use by performers.

Front of house

2 Yorkville PSA1 Line Array
2 Yorkville PS12P Sub
Personus 32AI, 32 inputs 16 aux
Support
6 Yorkville NX 12" speakers strategically placed around venue to support front of house.
Driven by QSC-PLD 4.5

Mics

10 Shure SM57
10 Shure SM58
2 Shure Beta 52
2 Shure QLXD Wireless Handheld
3 Shure PG 81 Condenser

More

10 adjustable boom stands w/clips
6 mini boom stands w/clips
4 straight weighted stands w/clips
25 XLR cables 25'
25 XLR cables 12'
2 16 channel stage snakes

Lighting

All lights controlled by Chauvet Show eXpress with a multitude of pre-programmed scenes.

Above Stage

6 Chauvet Slim Par 64 LED

Dance Floor

8 Chauvet Slim Par 64 LED, 2 Chauvet Intimidator 150 Moving Heads, Chauvet Circus 2.0 Multi Purpose Dance Floor Lighting

Stage Area 8+ x 16

You will be supplied with 2 dedicated circuits for all band gear. All other sound is on it's own circuits

A sound engineer will be supplied for you.

This will ensure compliance with all local sound codes. If you wish to supply your own engineer, the individual must comply with both local ordinance and rules set down by The Jaxson.

Load In / Load Out Average 5 hours before event time determined by daily schedule. Load out limited to (1) one hour. All bands/entertainers must have meeting with the sound engineer (30) thirty days prior to event.