

MONDAY, AUGUST 2, 2010

Steamboat Natchez Lunch Cruise @ 11:30 A.M.

DEPART HOTEL 10:00 A.M.

COST FOR CRUISE ONLY:

ADULTS: 24.50

CHILDREN (6-12): 12.25

CHILDREN (2-5): FREE

COST FOR CRUISE & LUNCH:

ADULTS: \$34.50

CHILDREN (6-12): \$20.25

CHILDREN (2-5): \$8.00

TUESDAY, AUGUST 3, 2010

The New Orleans School of Cooking @ 10:30 A.M.

DEPART HOTEL @ 9:00 A.M.

27.00 Per person

The original 2 ½ hour class, featuring 4 food items, is held daily from 10:00 a.m.-12:30 p.m. All open classes include generous samplings of the demonstrated items as well as recipes, coffee, iced tea and beer.

Tuesday Menu

Gumbo

Jambalaya

Bread Pudding

Pralines

THURSDAY, AUGUST 5, 2010

MARDI GRAS WORLD TOUR @ 11:00 A.M.-12:00 P.M.

LUNCH at Montrel's Creole Restaurant

DEPART HOTEL @ 10:00 A.M.

A tour of Mardi Gras World is truly magical. Because Mardi Gras World is literally the place where Mardi Gras magic is made. Nowhere else can you watch the artists of Blaine Kern Studios—the world-renowned masters of Carnival sculpture and float building—at work in their shops, weaving spells of wonder.

Walk among towering figures of fantasy. Marvel at the skill and technology that animate mega-floats. Acquire an insider's appreciation of the history and traditions of Carnival. Take home Mardi Gras memories you'll cherish forever.

TOUR ONLY PRICES:

ADULTS: 18.50 per person

SENIORS: 14.50 per person

CHILDREN: 14.50 per person

OR

OAK ALLEY PLANTATION TOUR AND LUNCH

Depart Hotel @ 9:30 a.m.

Antebellum mansion is open for tours: Monday- Friday 10:00 a.m. to 4:00 p.m.

Tour begins on the hour and ½ hour.

TOUR ONLY PRICE:

ADULTS (19yrs and older): 15.00 per person

STUDENTS (13 – 18 yrs): 7.50 per person

CHILDREN (6-12 yrs.): 4.50 per person

LUNCH ranges from \$7.50 to 13.50.

Lunch includes delicious, traditional Louisiana-style dishes, such as red beans & rice, jambalaya, shrimp Creole, chicken fricasee, fried alligator nuggets, crawfish etouffee, gumbo, po-boys, fresh salads and a wonderful selection of homemade desserts including bread pudding with whiskey sauce, pecan pie, and buttermilk pie. In addition, Chef Donna Spears features one or more specials daily, which showcase her culinary credentials and bring our menu offerings to a new level.

***Each person will be responsible for charges incurred for lunch in addition to admission price.**

