

**Odenheimer
Sea Lion Pool**
General Seating

Sea Lion Road

Food

- Annadele's Plantation Restaurant - Shrimp Pasta
- Swiss Confectionery - Assorted Chocolate Petit Fours
- New Orleans Ice Cream Company
Vanilla Bean & Creole Cream Cheese Po'Boy Ice Cream Sandwich
- Café Bars - Café au Lait & Café Mocha Café Bars
- Mulate's, the Original Cajun Restaurant - Bread Pudding with Rum Sauce
- Loyola Dining Services by Sodexo - Crawfish Pappardelle
- Crescent City Brewhouse - Shrimp Remoulade
- Baker's Dozen - Donuts
- Benedict's Plantation & Catering - Pecan Smoked Salmon
- Mahony's PoBoys and Seafood - Crawfish Etouffe
- B.B. King's Blues Club - BBQ Pulled Pork Sliders
- Sassy NOLA Cake Truffles - Delectable Cake Truffles

Beverages

- RNDC - Assorted Cordials
 - Crescent City Brewhouse - Pilsner, Red Stallion, Weiss, and IPA
 - Barcadia Bar & Grill - Spiked Punch
 - Eiffel Society - Mufasa Mufasa Mufasa
 - Roman Candy Rum - Rum Punch, Bushwacker, Wedding Cake
 - Nola Snow Snoballs - Pink Lemonade Vodka Snoshots
- Watering Hole*
- Pernod Ricard USA - Jameson
 - RNDC - Bayou Rum

Tree #4

Food

- Slice Pizzeria - Tomato Bruschetta
- The Court of Two Sisters
Bacon & Jalapeño Wrapped Duck Breast
- Roux Bistro at the Sheraton
BBQ Pork with Creole Slaw on Brioche & King Cake Pushup Pops
- Riccobono's Peppermill
Eggplant Madeline
- Wendy's - Lemonade
- Backspace Bar & Kitchen
Pork Sliders

Beverages

- RNDC - Coconut Rum & Spiced Rum
- Backspace Bar - Moscow Mule
- Ricks - Rick's Rita with Ghost Pepper Tequila
- Winston's - Full Service Bar
- Society Page Lounge
Full Service Bar

Late Night Lounge

Opens at 10:30pm

Food

- Audubon Catering
Beef Sliders, Grilled Cheese Triangles, Mini Fudge Brownies with Iced Coffee
- Sysco Food Services of New Orleans - Specialty Desserts

Beverages

- Hot Coffee & Tea

Tree #3

Food

- Kingfish Kitchen & Cocktails
Redfish Tacos
- Byblos Restaurants
Chicken Shawarma with Hummus
- TGI Fridays - Tuscan Spinach Dip
- The Bayou Burger & Sports Company - Bacon Jam Burger
- Langenstein's Supermarkets
Smoked Eye of Round & Chicken Almond Salad

Beverages

- RNDC - Janneau Grand Armagnac
- TGI Fridays - Pink Punk Cosmo
- Pernod Ricard USA - Absolut Flavors
- RNDC - Santa Margherita
- Sazerac - Fris Vodka
- Sneaky Pete's - Full Service Bar
- Cats Meow - Full Service Bar

Main Stage

Food

- Ma Momma's House of Cornbread, Chicken & Waffles
- Mini Belgium Waffle and Golden Naked Strips

Beverages

- Sazerac - Corazón Tequila
- Sazerac - Fireball Whiskey

Main Stage

**Butterfly
Garden**



General Seating

Food

- Superior Seafood & Oyster Bar
Chargrilled Oysters
- Royal House Oyster Bar
(adjacent to VIP Patron Tent)
Chargrilled Oysters

Beverages

- Bruno's Tavern - Full Service
- The Bulldog Uptown
Specialty Beers
- Superior Bar & Grill
Superior Margaritas on the Rock
- Pernod Ricard USA - Tequila Avión

Tree #1

Food

- Quintin's Natural Ice Cream+Sorbet
Swamp Mint Chip & Mango Sorbet
- VooDoo BBQ & Grill
Pulled Pork & Corn Pudding
- P.F. Chang's China Bistro
Famous Chicken Lettuce Wraps
- Reginelli's Pizzeria - Caprese Salad
- Bravo! Metairie - Lobster Bisque
- Cafe Sbsa - Turtle Soup
- Vincent's Italian Cuisine
Cannelloni
- Audubon Catering
Steamship Round

Beverages

- Bourbon Heat
- Dragon's Breath & The Hot Flash
- Sazerac - Black Magic Spiced Rum/
Paddy's Irish Whiskey
- Monkey Hill - Full Service Bar
- RNDC - Jägermeister
- Gordon Biersch Brewery Restaurant
Handcrafted Marzen Beer

Tree #5

Food

- Casablanca Moroccan & Middle Eastern Restaurant - Hummus, Baba Ganoush, & Cous Cous
- Bon Ton Café
Bread Pudding with Whiskey Sauce

Beverages

- RNDC - Stoli Flavors
- Lazy Magnolia Brewing Company
Southern Pecan, Kiln Mississippi Gold, Mole' Ole'
- RNDC - Oyster Bay Wine

**Silent Auction
Area**

Audubon Zootique

Sponsors & Patrons Only

Food

- Ted Brennan's Decatur
Turtle Soup and Garlic Bread
- Love, Cookie - Assorted Cookies
- Nirvana/Taj Mahal/Rendezvous
Butter Chicken, Saag Paneer, Basmati Rice
- Antoine's Restaurant
Baked Alaska with Chocolate Sauce
- Whole Foods Market - Thai Carrot Soup and Corn Poblano Chowder
- Audubon Catering - Quesadilla Station

Beverages

- Audubon Catering - Full Service Bar
- RNDC - Signature Cocktail:
Nectar of the Gods (Satsuma Margarita)
- Pernod Ricard USA - Glen Farclas

**VIP Patron Tent
and Patio**



**Reserved Seating
for Sponsors**

Tea Room Garden

**Jerome S. Glazer
Audubon Tea Room
Reserved for Sponsors**

Sponsors Only

Food

- Audubon Catering - Seared Scallop with Lime Beurre Blanc, Sliced Smoked Filet, Ceviche on Baby Greens, Braised Lamb Chops with Merlot Demi-Glace, Chicken Fajitas Sautéed with Peppers/Onions, Pasta Primavera

Beverages

- Audubon Catering - Full Service Bars
- RNDC - Sazerac Rye Bar



Stage

**Cooper
Plaza
General Seating**

Cooper Plaza

Food

- Custom Catering
Herbal Chicken Pasta
- Dorignac's - Corn 'N' Crab Bisque
- seed - Artichoke Cakes (Gluten free)
- The Melting Pot Restaurant
Mojo Shrimp with Cocktail Sauce
Strawberries & Chocolate Fondue
- The New Orleans School of
Cooking - Bacon Pralines
- Avo - Burrata with Fresh Berries
- Clancy's Restaurant
Clancy's Deviled Eggs Remoulade

Beverages

- Le Bon Temps Roule - Full Service
- Sazerac - Fireball Whiskey
- RNDC - Cupcake Chardonnay
- Cool Brew Coffee by New Orleans
Coffee Company - Iced & Hot Coffee
- RNDC - Assorted Cordials

Front Entrance

Food

- Haydel's Bakery
Cake and Petit Fours

Beverages

- RNDC - Champagne
- Sazerac - Peychaud's Apertivo on the Rocks, Santa Margherita Prosecco and Sazerac Rye Whiskey

Zoo Entrance

