

The Old
No. 77
HOTEL
&
CHANDLERY

Hot Summer, Cool Culture

Four Days Exploring Louisiana's Incredible Culture & Nature





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Trip Highlights

EXPERIENCE the incredible culture and nightlife of New Orleans with curated recommendations.

DISCOVER swamps and bayous by boat or kayak, spotting wildlife with our naturalist guides.

LEARN how to cook traditional Cajun and creole dishes from a local chef while you sip on a Southern cocktail or local craft beer.

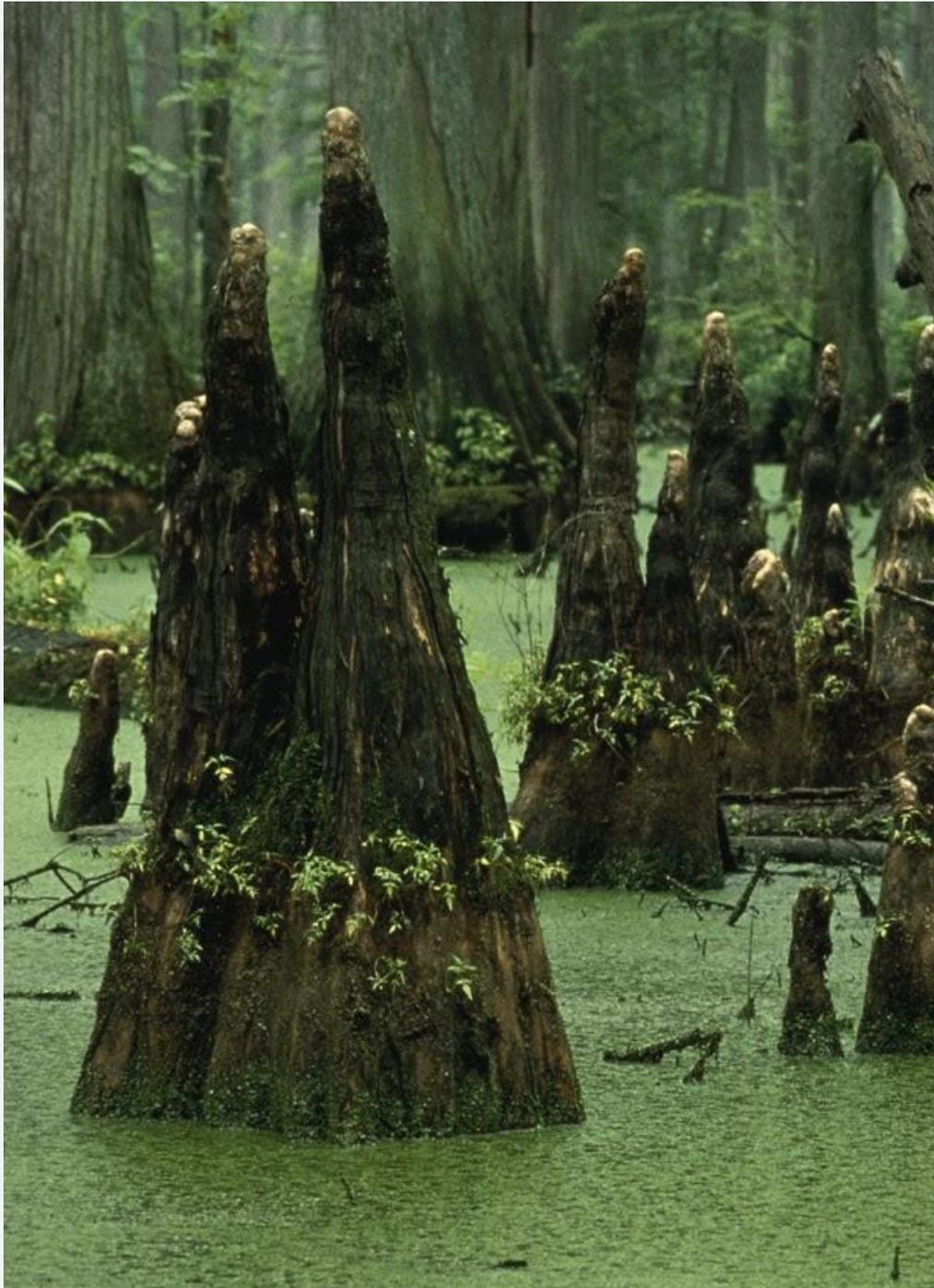
IMMERSE yourself in the important history of the Whitney Plantation, the country's only museum dedicated to the lives of the enslaved who worked on plantations across the American South.

ENJOY a voodoo experience or cemetery tour.

TASTE local delicacies like boudin, étouffée, frog legs and boiled crawfish.

STAY at a boutique New Orleans hotel and a charming bed & breakfast in Lafayette.





Book Package

Book by phone or email directly with
Old No. 77 Hotel & Chandlery.
\$2,300 plus tax, based on double occupancy

Contact: Martha Archer, Old No. 77 Hotel & Chandlery
Email: martha.archer@old77hotel.com
Telephone: 504-599-2113

Book now through September 18 for travel from August 8 through to September 30.
Must book 10-days in advance.





What's Included

- Three nights of accommodations, including two in New Orleans and one in Lafayette
- Private transportation to and from Cajun Country
- All meals listed in the itinerary
- A private Cajun cooking class
- A voodoo experience or cemetery tour
- Guided walking tour of the Whitney Plantation
- A flatboat tour of Lake Martin with a naturalist guide

Day One

Check in at the Old No. 77 Hotel. Located just four blocks from the French Quarter in the Warehouse Arts District, the hotel has become a gateway to the cultural epicenter of the city steps away from some of city's busiest galleries. Housed in former coffee warehouse from the 1800s, the hotel puts a modern spin on its historic roots found through playful design, curated Chandlery of local artisanal goods and a rotating art gallery.

Take in the city following your own impulses or have the Old No. 77 team guide you. Spend an afternoon strolling the Garden District or the galleries of Royal Street. Or head to city park to tour the 80+ sculptures at Sydney and Walda Besthoff Sculpture Garden outside of the New Orleans Museum of Art. In the evening, consider the famed Maple Leaf and Frenchman Street for live jazz.

Day Two

Get into the New Orleans spirit during a private spiritual session with Voodoo Queen, Kalindah Laveaux, who comes from a strong lineage of traditional spiritual practices, or commence on a guided walking tour of popular cemeteries with Lucky Bean Tours. See and learn about funerary symbols and monuments in the cemeteries, New Orleans' unique interment practices, and hear fascinating stories of the dead who rest within the old brick walls.

In the evening, dine at Compère Lapin, one of New Orleans top restaurants headed by James Beard award-winning chef Nina Compton. The menu mixes the indigenous ingredients and rich culinary heritage of New Orleans with those of Chef Compton's Caribbean roots.

If you're feeling like a night on the town following dinner, the hotel and restaurant is only blocks away from the French Quarter. If you want recommendations for bars to visit there or elsewhere, we're here to help!



Day Three

We leave New Orleans mid-morning and following a beautiful drive we stop for lunch at B&C Seafood in Vacherie. The restaurant is known for its amazing gumbo and specialties made with locally caught seafood. Snack on alligator bites and frog legs, or chow down on a huge soft-shell crab po'boy. Owner Tommy Breaux might stop by and entertain you with one of his fishing stories.

After lunch we visit the beautiful Whitney Plantation, which was founded in 1752 and located along the Mississippi River on historic River Road. The Whitney Plantation is the only museum in America dedicated to telling the story of the African slave trade and what life was like for the enslaved people who worked on these plantations.

We drive to T'Frere's in Lafayette, our cozy B&B, a beautiful colonial farmstead built in 1880. Some say it's haunted by a ghost named Amelie... Unwind in their beautifully renovated rooms, and then relax with a book in the courtyard or sip a cocktail in their elegant sunroom. A local Cajun Chef arrives before dinner to teach you traditional Louisiana cooking. Learn how to make specialties like crawfish étouffée, shrimp and grits, or Cajun jambalaya. A traditional Southern cocktail or local craft beer is included with dinner.



*** Note that this itinerary may change slightly due to seasonality, weather or availability.*



Day Four

Following a hearty breakfast we board a boat (or a kayak if you prefer) for a two-hour ecotour in some of Louisiana's most pristine swamps. Huge cypress trees give shelter to alligators, egrets, roseate spoonbills, osprey, and more. Our guides are expert naturalists and know all about the species that live out here and where to find them. Learn about the importance of these unique ecosystems, the threats that they face, and take in the beautiful scenery.

Following the swamp tour we visit Poche's Market for a delicious Cajun lunch. Choose from a rotating variety of hot local specialties plus all the classic sides. After lunch we make the two-hour drive back to New Orleans.





The image shows a well-lit hotel lobby. A large, ornate chandelier hangs from the ceiling. The floor is made of dark wood. In the background, there is a sign that reads "THE NO 77 HOTEL & CHANDLERY". The lobby is framed by large glass doors with dark wood frames. Two potted plants are visible in the foreground, one on each side of the entrance.

Accommodations



Nights 1 & 2

The Old No. 77 Hotel & Chandlery, New Orleans

Ideally situated just three blocks from the French Quarter, the Old No. 77 Hotel & Chandlery is a fine boutique hotel with a storied history. The 1854 warehouse building is now home to gorgeous rooms, a rotating art gallery curated by the team at Where Y'Art, and Compère Lapin – one of New Orleans' top restaurants.



Night 3

T'Frere's House, Lafayette

T'Frere's House is a beautiful colonial farmstead built in 1880 that now serves as a charming Bed & Breakfast. Some say it's haunted by a ghost named Amelie... Unwind in their beautifully renovated rooms, and then relax with a book in the courtyard or sip a cocktail in their elegant sunroom.

A top-down view of a restaurant table with a wooden surface. The table is set with several dishes and drinks. In the center is a large white plate of oysters on ice, garnished with green onions and a lemon wedge. Two small white bowls of dipping sauce are next to it, along with a small bottle of red sauce. To the left is a plate of dumplings with a garnish of green onions and a lemon wedge. In the foreground, there are two glasses of wine, one red and one white. A hand is visible in the top right corner, holding a glass of a drink with ice and a lemon wedge. The word "Restaurants" is written in a white serif font across the center of the image.

Restaurants



Compère Lapin

At Compère Lapin, Chef Nina Compton highlights the indigenous ingredients of the Gulf while melding the cuisine of her Caribbean upbringing with her culinary background rooted in classic French and Italian techniques. The result is an inventive menu that earned Chef Compton the James Beard Award for Best Chef: South in 2018, *Food & Wine* magazine's Best New Chef in 2017, the title of runner up on *Top Chef*, Season 11. Compère Lapin was named one of the most *Esquire*'s Most Influential Restaurants of the Decade in 2019, America's 38 Best Restaurants by *Eater* in 2017, and New Orleans' 2016 Restaurant of the Year by *The Times-Picayune*.



Poche's Market

Feast on smothered pork chops, crawfish étouffé, tasso (Cajun smoked ham) and other dishes that taste amazing. This is also the place to buy local food and sweets to bring back home, from Poche's andouille to hot sauce and Poche's famous pecan praline.

B&C Seafood

B&C is a local fishing family's restaurant with a history that goes back several generations. The extensive menu includes gulf shrimp, oysters, andouille (hot sausage), poboys, frog legs, fried alligator, hush puppies, a selection of gumbos and more. Still hungry? Try some of their bread pudding or pecan pie.

CONTACT US

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 504-599-2113