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Celebrate Mardi
Gras: history, krewes,
and Carnival
traditions

A LIVE, VIRTUAL TOUR TO
NEW ORLEANS, LOUISIANA



Make Your Own

BEIGNETS

INGREDIENTS:

- 1 cup flour
- 1 tbsp sugar
- 1 tsp baking powder
- ¼ tsp salt
- 2 tbsp butter
- ⅓ cup milk
- Oil for frying
- Powdered sugar

DIRECTIONS:

1. Mix dry ingredients; cut in butter. Add milk to form a dough.
2. Roll out and cut into small squares.
3. Fry until golden, then dust with powdered sugar.

Mix Your Own

SAZERAC

INGREDIENTS:

- 2 oz rye whiskey (or bourbon)
- 1 sugar cube
- 2 dashes Peychaud's bitters
- Splash of absinthe (optional)

DIRECTIONS:

1. Muddle sugar and bitters.
2. Add whiskey and ice, stir well.
3. Rinse a glass with absinthe and pour in. Serve neat.

Mardi Gras

Live from New Orleans, Louisiana, this 60-minute virtual walking tour explores Mardi Gras in a city shaped by the Mississippi River, a subtropical climate, and centuries of cultural exchange. With mild winter weather and historic neighborhoods designed for walking, New Orleans provides the perfect setting to experience one of the world's most famous celebrations, live from the streets where it happens.

Discover live
Experience Anywhere

THE TOUR

On this tour, we'll explore what Mardi Gras is and its ancient origins, tracing the tradition from early European Carnival celebrations to its unique evolution in New Orleans. You'll learn when Mardi Gras takes place, why the date changes each year, and how the Carnival season builds toward Fat Tuesday.

As we walk, we'll discuss how Mardi Gras is celebrated in New Orleans, how it has changed over time, and the role of Mardi Gras krewes and their famous balls. We'll also cover beloved traditions including King Cake, the meaning behind purple, green, and gold, and the excitement of throws, what they are and how people catch them.

Join us for this engaging, live virtual walk through New Orleans to discover the history, traditions, and vibrant spirit of Mardi Gras from anywhere in the world.