





Dickie Brennan's Palace Café has been serving award-winning contemporary Creole cuisine since 1991 in the grand historic Werlein Music building. We have been recognized for our outstanding food and unique ambiance in Food & Wine, The New York Times, Fine Cooking and Wine Spectator to name a few. We offer a variety of private dining options to meet the specific needs of your party. As always, we are here to make your event truly memorable. We are excited to host your upcoming event!

PRIVATE DINING AMENITIES

- The grand second floor features life-size jazz murals and floor-to-ceiling windows.
- The Black Duck Bar can host reception style events for 15-50. The bar features over 120 rum selections, plus beer and wine on tap.
- The restaurant contains three intimate private dining rooms on the third floor, which can seat 10-80 guests.
- The entire restaurant is available for larger parties up to 500.
- There are not any private room rental charges.
- However, food beverage minimums will apply.
- Palace Café is conveniently located at the gateway of the French Quarter, making it easily accessible from all areas of town.
- Menu selections are customized especially for your event.
- Menus are printed for each guest.
- Wine selection assistance from our sommelier is available.

CRAFTING YOUR MENU

- A customizable pre-selected menu is available for all party sizes and required for parties in our private dining rooms.
- For parties over 60, a count will need to be provided for any option choice. No third option choice will be allowed for the entrée course.
- Menu choices will be finalized with your sales manager 10 business days prior to your event to ensure the freshest ingredients available.
- Palace Café is happy to accommodate dietary restrictions or needs.

ADDITIONAL SERVICES

- **Floral Arrangements** – we work with many great vendors and would be happy to coordinate these details.
- **Entertainment** – in the birthplace of jazz there is no shortage of musicians available. We will be happy to accommodate entertainment needs.
- **Audio-visual** – a complete selection of audio-visual aids and equipment is available for an additional fee; advanced notice is necessary.
- Discounted Palace Café cookbooks are available for groups of 30 or more.

IMPORTANT INFORMATION

- A guaranteed number of guests is requested 5 business days prior to your event.
- A credit card number is necessary to secure your reservation.
- Dress code is upscale casual; jackets are NOT required.
- Cancellations for parties of 14 or more: 30 day notice prior to event

CONTACT

504.521.8310 - sales@dbcno.com

PRIVATE DINING ROOMS

CANAL STREET ROOM

A meal with a view! Accommodating up to 14 guests, you can enjoy the sights of New Orleans' famed Canal Street from the privacy of this elegant room. The room features one stately table and floor-to-ceiling windows, as well as, soaring ceilings.

ROOM CAPACITY

- Maximum capacity for a sit-down dinner: 14
 - Also available as a meeting space
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FLEUR DE LIS ROOM

The ambience of the Fleur de Lis Room is inspired by Paris, circa 1920. This stunning room features stained glass doors, exquisite woodwork, chandeliers and picture windows overlooking Canal Street.

ROOM CAPACITY

- Maximum capacity for a cocktail reception: 100
- Maximum capacity for a sit-down dinner: 80
- Also available as a meeting space

ADDITIONAL SERVICES

Built-in screen, projector and wireless microphone capabilities available for an additional charge.

WINE ROOM

Dine while surrounded by an award-winning wine collection. Enjoy an intimate party in Palace Cafe's third floor Wine Room. The room's stately round table creates an intimate setting for parties of 12 or less.

ROOM CAPACITY

- Maximum capacity for a sit-down dinner: 12
- Also available as a meeting space

ADDITIONAL SERVICES

TV screen available for an additional charge.

CONTACT

504.521.8310 - sales@dbcno.com

DINNER MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

HORS D'OEUVRE DISPLAYS

SMALL CHARCUTERIE AND CHEESE

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$155, serves 15 people

Large CHARCUTERIE AND CHEESE

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$245, serves 25 people

CRUDITE DISPLAY

Chefs' choice of seasonal vegetables, assortment of dipping sauces \$95, serves 15 people

SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue display
\$225.00, \$18.00 for each additional dozen

LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue display
\$375.00, \$18.00 for each additional dozen

PIROGUE DISPLAY ENHANCEMENTS

Also available à la carte

BOILED GULF SHRIMP

\$125.00, serves 15

TRUFFLED SEAFOOD SALAD

\$150.00, serves 24

SHRIMP RÉMOULADE

\$150.00, serves 24

SHARED APPETIZERS

Serves 6-8 guests each

CRAB CLAWS BORDELAISE \$55.00

Blue Crab claws, sauce bordelaise, Creole seasoning

Duck and Brie Spring Rolls \$55.00

Napa cabbage, foie gras dipping sauce

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

SHRIMP RÉMOULADE \$10.00 per person

Gulf shrimp, house-made rémoulade sauce

CRABMEAT CHEESECAKE \$10.00 per person

A Palace Café favorite! pecan crust, mushroom sauté, Creole meunière sauce

SEASONAL VEGETABLE GOAT CHEESE TART

\$10.00 per person

Seasonal vegetables, charred tomato vinaigrette

PASSED HORS D'OEUVRES

All items are priced per piece, 12 piece minimum

MUFFULETTA PINWHEELS \$3.50

Olive tapenade, house-made charcuterie, puff pastry

DUCK AND BRIE SPRING ROLLS \$3.50

Napa cabbage, foie gras dipping sauce

GRILLED CHICKEN SKEWERS \$2.75

Pecan romesco

BRAISED SHORT RIBS \$3.00

Celery rémoulade, toasted baguette

SMOKED REDFISH RILLETTES \$2.75

Green apple mostarda

ANDOUILLE CRUSTED SHRIMP \$3.00

Crystal butter sauce

SEASONAL SEAFOOD FRITTERS \$3.50

Crab, Gulf shrimp, or crawfish, spicy pepper jelly

LOUISIANA FRIED OYSTERS \$3.00

Horseradish cream

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DINNER MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SOUP OR SALAD

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person.
To offer both Soup and Salad Courses add \$7.00 per person.

TURTLE SOUP

A New Orleans Classic! Fresh lemon, sherry

COUNTRY GUMBO

Gulf shrimp, Gulf oysters, andouille sausage, crab broth, okra, Louisiana popcorn rice

WERLEIN SALAD

Romaine lettuce, Leidenheimer croutons, Pecorino Romano cheese, garlic-anchovy dressing

GREEN GODDESS SALAD

Bibb lettuce, spiced pecans, bacon, cherry tomatoes, green goddess dressing

FAMILY STYLE SIDE DISHES

Each \$12.00, serves 4

GARLIC MASHED POTATOES
ROASTED POTATOES
SEASONAL VEGETABLES
LOUISIANA POPCORN RICE

ENTRÉES

Please select TWO entrées for groups of 60 or less.
Select ONE entrée for groups over 60.

GULF SHRIMP TCHEFUNCTE \$39.00

Tender Gulf shrimp, Creole meunière sauce, roasted mushrooms, popcorn rice, green onions

GRILLED GULF FISH \$40.00

Seasonal vegetables, lemon-thyme vinaigrette

CATFISH PECAN \$39.00

Pecan-dusted local catfish, popcorn rice, spiced pecans, Creole meunière, seasonal vegetables

ANDOUILLE CRUSTED GULF FISH \$42.00

Pan-roasted Gulf fish, andouille breadcrumbs, seasonal vegetables, Crystal beurre blanc, chive aïoli

ROASTED HALF CHICKEN \$34.00

Pontalba potatoes, béarnaise sauce

FILET MIGNON \$50.00

6oz filet, roasted garlic mashed potatoes, sauce chasseur

CHARGRILLED RIB-EYE \$52.00

Creole seasoned rib-eye, garlic mashed potatoes, sauce chasseur

PEPPER CRUSTED DUCK \$45.00

Parsnip mashed potatoes, citrus-duck confit salad, sauce au poivre

CAULIFLOWER GRATIN (vegetarian) \$27.00

Pecan romesco, arugula salad, extra virgin olive oil

ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

Fried Oysters \$8.00
Sautéed Shrimp \$8.00
Crabmeat MKT
Crawfish (seasonal) MKT

CONTACT

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DINNER MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

DESSERTS

Please select ONE dessert for your guests. Offer a choice of TWO items for an additional \$1.00 per person.

WHITE CHOCOLATE BREAD PUDDING

The original! White chocolate, bread pudding, warm white chocolate ganache, chocolate sprinkles

CREOLE CREAM CHEESECAKE

Chef's seasonal creation

VANILLA BEAN CRÈME BRÛLÉE (limit of 60 guests)

Traditional custard, vanilla bean, crisp caramelized sugar, seasonal fruit

CHOCOLATE PARFAIT

Caramel sauce, chocolate crumble

BANANAS FOSTER ACTION STATION

30 guests maximum - no 2nd option

A Palace Café favorite! Flambéed bananas, brown sugar, cinnamon, banana liqueur, rum, vanilla bean ice cream
Additional \$6.00 per person with a culinarian fee of \$100.00

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LUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

PASSED HORS D'OEUVRES

All items are priced per piece, 12 piece minimum

MUFFULETTA PINWHEELS \$3.50
Olive tapenade, house-made charcuterie, puff pastry

DUCK AND BRIE SPRING ROLLS \$3.50
Napa cabbage, foie gras dipping sauce

GRILLED CHICKEN SKEWERS \$2.75
Pecan romesco

BRAISED SHORT RIBS \$3.00
Celery rémoulade, toasted baguette

SMOKED REDFISH RILLETTES \$2.75
Green apple mostarda

ANDOUILLE CRUSTED SHRIMP \$3.00
Crystal butter sauce

SEASONAL SEAFOOD FRITTERS \$3.50
Crab, Gulf shrimp, or crawfish, spicy pepper jelly

LOUISIANA FRIED OYSTERS \$3.00
Horseradish cream

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

SHRIMP RÉMOULADE \$10.00 per person
Gulf shrimp, house-made rémoulade sauce

CRABMEAT CHEESECAKE \$10.00 per person
A Palace Café favorite! pecan crust, mushroom sauté, Creole meunière sauce

SEASONAL VEGETABLE GOAT CHEESE TART
\$10.00 per person
Seasonal vegetables, charred tomato vinaigrette

HORS D'OEUVRE DISPLAYS

SMALL CHARCUTERIE AND CHEESE
Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$155, serves 15 people

Large CHARCUTERIE AND CHEESE
Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$245, serves 25 people

CRUDITE DISPLAY
Chefs' choice of seasonal vegetables, assortment of dipping sauces \$95, serves 15 people

SMALL OYSTER PIROGUE
A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue display
\$225.00, \$18.00 for each additional dozen

LARGE OYSTER PIROGUE
A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue display
\$375.00, \$18.00 for each additional dozen

PIROGUE DISPLAY ENHANCEMENTS
Also available à la carte

BOILED GULF SHRIMP
\$125.00, serves 15

TRUFFLED SEAFOOD SALAD
\$150.00, serves 24

SHRIMP RÉMOULADE
\$150.00, serves 24

SHARED APPETIZERS

Serves 6-8 guests each

CRAB CLAWS BORDELAISE \$55.00
Blue Crab claws, sauce bordelaise, Creole seasoning

Duck and Brie Spring Rolls \$55.00
Napa cabbage, foie gras dipping sauce

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LUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added

SOUP OR SALAD

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person.
To offer both Soup and Salad Courses add \$7.00 per person.

TURTLE SOUP

Fresh lemon, sherry

COUNTRY GUMBO

Gulf shrimp, Gulf oysters, andouille sausage, crab broth, okra, Louisiana popcorn rice

WERLEIN SALAD

Romaine lettuce, Leidenheimer croutons, Pecorino Romano cheese, garlic-anchovy dressing

GREEN GODDESS SALAD

Bibb lettuce, spiced pecans, bacon, cherry tomatoes, green goddess dressing

ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

Fried Oysters \$8.00

Sautéed Shrimp \$8.00

Crabmeat MKT

Crawfish (seasonal) MKT

FAMILY STYLE SIDE DISHES

Each \$12.00, serves 4

GARLIC MASHED POTATOES

ROASTED POTATOES

SEASONAL VEGETABLES

LOUISIANA POPCORN RICE

ENTRÉES

Please select TWO entrées for groups of 60 or less.
Select ONE entrée for groups over 60.

GULF SHRIMP TCHEFUNCTE \$35.00

Gulf shrimp, Creole meunière sauce, roasted mushrooms, popcorn rice, green onions

GRILLED GULF FISH \$40.00

Seasonal vegetables, lemon vinaigrette

CATFISH PECAN \$33.00

Pecan-dusted local catfish, popcorn rice, spiced pecans, Creole meunière, seasonal vegetables

6oz FILET MIGNON \$50.00

Roasted garlic mashed potatoes, sauce chasseur

PASTA ST. CHARLES \$31.00

Gulf shrimp, andouille sausage, Creole mustard cream, penne pasta, Pecorino Romano cheese

ROASTED HALF CHICKEN \$32.00

Pontalba potatoes, béarnaise sauce

ANDOUILLE CRUSTED GULF FISH \$42.00

Pan-roasted Gulf fish, andouille breadcrumbs, seasonal vegetables, Crystal beurre blanc, chive aioli

GRILLED CHICKEN WERLEIN \$26.00

Romaine lettuce, Leidenheimer croutons, Pecorino Romano cheese, garlic-anchovy dressing
Substitute chicken with Gulf shrimp \$4.00

CAULIFLOWER GRATIN (vegetarian) \$27.00

Pecan romesco, arugula salad, extra virgin olive oil

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LUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added

DESSERTS

Please select ONE dessert for your guests. Offer a choice of TWO items for an additional \$1.00 per person.

WHITE CHOCOLATE BREAD PUDDING

The original! White chocolate, bread pudding, warm white chocolate ganache, chocolate sprinkles

CREOLE CREAM CHEESECAKE

Chef's seasonal creation

VANILLA BEAN CRÈME BRÛLÉE (limit of 60 guests)

Traditional custard, vanilla bean, crisp caramelized sugar, seasonal fruit

CHOCOLATE PARFAIT

Caramel sauce, chocolate crumble

BANANAS FOSTER ACTION STATION

30 guest maximum, no 2nd option

A Palace Café favorite! Flambéed bananas, brown sugar, cinnamon, banana liqueur, rum, vanilla bean ice cream
Additional \$6.00 per person with a culinarian fee of \$100.00

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BRUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

PASSED HORS D'OEUVRES

All items are priced per piece, 12 piece minimum

CRABMEAT CHEESECAKE TARTLETS \$3.50
Creole meunière sauce

MUFFULETTA PINWHEELS \$3.50
Olive tapenade, house-made charcuterie, puff pastry

DUCK AND BRIE SPRING ROLLS \$3.50
Napa cabbage, foie gras dipping sauce

GRILLED CHICKEN SKEWERS \$2.75
Pecan romesco

BRAISED SHORT RIBS \$3.00
Celery rémoulade, toasted baguette

SMOKED REDFISH RILLETTES \$2.75
Green apple mostarda

ANDOUILLE CRUSTED SHRIMP \$3.00
Crystal butter sauce

SEASONAL SEAFOOD FRITTERS \$3.50
Crab, Gulf shrimp, or crawfish, spicy pepper jelly

LOUISIANA FRIED OYSTERS \$3.00
Horseradish cream

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

SHRIMP RÉMOULADE \$10.00 per person
Gulf shrimp, house-made rémoulade sauce

CRABMEAT CHEESECAKE \$10.00 per person
A Palace Café favorite! pecan crust, mushroom sauté, Creole meunière sauce

SEASONAL VEGETABLE GOAT CHEESE TART
\$10.00 per person
Seasonal vegetables, charred tomato vinaigrette

HORS D'OEUVRE DISPLAYS

SMALL CHARCUTERIE AND CHEESE
Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$155, serves 15 people

Large CHARCUTERIE AND CHEESE
Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$245, serves 25 people

CRUDITE DISPLAY
Chefs' choice of seasonal vegetables, assortment of dipping sauces \$95, serves 15 people

SMALL OYSTER PIROGUE
A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue display
\$225.00, \$18.00 for each additional dozen

LARGE OYSTER PIROGUE
A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue display
\$375.00, \$18.00 for each additional dozen

PIROGUE DISPLAY ENHANCEMENTS
Also available à la carte

BOILED GULF SHRIMP
\$125.00, serves 15

TRUFFLED SEAFOOD SALAD
\$150.00, serves 24

SHRIMP RÉMOULADE
\$150.00, serves 24

SHARED APPETIZERS

Serves 6-8 guests each

CRAB CLAWS BORDELAISE \$55.00
Blue Crab claws, sauce bordelaise, Creole seasoning

Duck and Brie Spring Rolls \$55.00
Napa cabbage, foie gras dipping sauce

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BRUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SOUP OR SALAD

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person.
To offer both Soup and Salad Courses add \$7.00 per person.

TURTLE SOUP

Fresh lemon, sherry

COUNTRY GUMBO

Gulf shrimp, Gulf oysters, andouille sausage, crab broth, okra, Louisiana popcorn rice

WERLEIN SALAD

Romaine lettuce, Leidenheimer croutons, Pecorino Romano cheese, garlic-anchovy dressing

GREEN GODDESS SALAD

Bibb lettuce, spiced pecans, bacon, cherry tomatoes, green goddess dressing

ADD-ONS

Fried Oysters \$8.00

Sautéed Shrimp \$8.00

Crabmeat MKT

Crawfish (seasonal) MKT

FAMILY STYLE SIDE DISHES

Each \$12.00, serves 4

GARLIC MASHED POTATOES

ROASTED POTATOES

SEASONAL VEGETABLES

LOUISIANA POPCORN RICE

ENTRÉES

Please select TWO entrées for groups of 60 or less.
Select ONE entrée for groups over 60.

An additional entrée choice may be offered for a \$3.00 fee per person.

CATFISH PECAN \$33.00

Pecan-dusted local catfish, popcorn rice, spiced pecans, Creole meunière, seasonal vegetables

GRILLED GULF FISH \$40.00

Seasonal vegetables, lemon-thyme vinaigrette

BANANAS FOSTER PAIN PERDU \$28.00

Leidenheimer French toast, bananas, banana-liqueur rum sauce

CAFÉ EGGS BENEDICT \$33.00 - 40 guests maximum

Slow roasted pork debris, buttermilk-cheddar biscuit, poached eggs, tasso hollandaise sauce

ROASTED HALF CHICKEN \$32.00

Pontalba potatoes, béarnaise sauce

STEAK AND EGGS \$48.00

6oz filet, brioche toast, sauce chasseur, truffle scrambled eggs

GULF SHRIMP TCHEFUNCTE \$35.00

Gulf shrimp, Creole meunière sauce, roasted mushrooms, popcorn rice

CAULIFLOWER GRATIN (vegetarian) \$27.00

Pecan romesco, arugula salad, extra virgin olive oil

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BRUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

DESSERTS

Please select ONE dessert for your guests. Offer a choice of TWO items for an additional \$1.00 per person.

WHITE CHOCOLATE BREAD PUDDING

The original! White chocolate, bread pudding, warm white chocolate ganache, chocolate sprinkles

CREOLE CREAM CHEESECAKE

Chef's seasonal creation

VANILLA BEAN CRÈME BRÛLÉE

Traditional custard, vanilla bean, crisp caramelized sugar, seasonal fruit

CHOCOLATE PARFAIT

Caramel sauce, chocolate crumble

BANANAS FOSTER ACTION STATION

30 guests maximum

A Palace Café favorite! Flambéed bananas, brown sugar, cinnamon, banana liqueur, rum, vanilla bean ice cream
Additional \$6.00 per person with a culinarian fee of \$100.00

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RECEPTION

INCLUDED ITEMS (\$40.00 per person):

PASSED HORS D'OEUVRES

Choose THREE items:

MUFFULETTA PINWHEELS

Olive tapenade, house-made charcuterie, puff pastry

DUCK AND BRIE SPRING ROLLS

Napa cabbage, foie gras dipping sauce

GRILLED CHICKEN SKEWERS

Pecan romesco

BRAISED SHORT RIBS

Celery rémoulade, toasted baguette

SMOKED REDFISH RILLETTES

Green apple mostarda

ANDOUILLE CRUSTED SHRIMP

Crystal butter sauce

SEASONAL SEAFOOD FRITTERS

Crab, Gulf shrimp, or crawfish, spicy pepper jelly

LOUISIANA FRIED OYSTERS

Horseradish cream

SOUPS

Choose ONE:

TURTLE SOUP

Fresh lemon, sherry

COUNTRY GUMBO

Gulf shrimp, Gulf oysters, andouille sausage, crab broth, okra, Louisiana popcorn rice

ENTRÉES

Choose ONE:

GULF SHRIMP TCHEFUNCTE

Gulf shrimp, Creole meunière sauce, roasted mushrooms, popcorn rice, green onions

PASTA ST. CHARLES

Gulf shrimp, andouille sausage, Creole mustard cream, penne pasta, Pecorino Romano

DUCK AND ANDOUILLE JAMBALAYA

Hudson Valley duck, andouille sausage

GULF FISH BOUILLABAISSE

Gulf fish, shrimp, crab, tomato broth, french bread, rouille

BRAISED CHICKEN FRICASSEE

Louisiana popcorn rice, dark gravy

Vegetarian options available upon request

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RECEPTION

ADDITIONAL OPTIONAL STATIONS

HORS D'OEUVRE DISPLAY

SMALL CHARCUTERIE AND CHEESE
Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$155, serves 15 people

Large CHARCUTERIE AND CHEESE
Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements
\$245, serves 25 people

SALAD STATION

WERLEIN SALAD \$4.00 per person
Romaine lettuce, Leidenheimer croutons, Pecorino Romano cheese, garlic-anchovy dressing

GREEN GODDESS SALAD \$4.00 per person
Bibb lettuce, spiced pecans, bacon, cherry tomatoes, green goddess dressing

SEAFOOD STATION

SMALL OYSTER PIROGUE
A beautiful display of 6 dozen Louisiana oysters on the half shell in a pirogue
\$225.00, \$18.00 for each additional dozen

LARGE OYSTER PIROGUE
A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue
\$375.00, \$18.00 for each additional dozen

PIROGUE DISPLAY ENHANCEMENTS
Also available à la carte

BOILED GULF SHRIMP
\$125.00, serves 15

TRUFFLED SEAFOOD SALAD
\$150.00, serves 24

SHRIMP RÉMOULADE
\$150.00, serves 24

MEAT AND CARVING STATION

CREOLE PRIME RIB ACTION STATION
\$375, serves 25 people, \$100.00 carver fee

BEEF TENDERLOIN ACTION STATION
\$175.00, serves 10 people, \$100.00 carver fee

STEAMSHIP ROUND ACTION STATION
\$900 - \$1200, 150 person minimum, \$100.00 carver

PORK LOIN AND CREOLE GRAVY
Crusted with herbs and spices
\$200.00, serves 25 people

CAJUN ROASTED TURKEY BREAST
Mushroom sauce piquante
\$150.00, serves 20 people

FAMILY STYLE SIDE DISHES

Half pan \$45.00, serves 20
Full pan \$85.00, serves 40

GARLIC MASHED POTATOES
ROASTED POTATOES
SEASONAL VEGETABLES
LOUISIANA POPCORN RICE

DESSERT STATION

BANANAS FOSTER ACTION STATION
30 guests maximum
Flambéed bananas, brown sugar, cinnamon, banana liqueur, rum, vanilla bean ice cream
\$6.00 per person with a culinarian fee of \$100.00

WHITE CHOCOLATE BREAD PUDDING
White chocolate, bread pudding, warm white chocolate ganache, chocolate sprinkles
\$130.00, serves 60

ASSORTED DESSERTS - 30 guest minimum
Choose FOUR: Pecan Pie Bites, Chocolate Dipped Strawberries, Cheesecake Squares, Chocolate Macarons, Mini Brownies, Lemon Meringue Tarts
\$5.00 per person

COFFEE AND TEA
2.5-gallon urn \$100, serves 50

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BEVERAGE PACKAGE

Satellite bars are available for a set-up fee of \$75.00.

A satellite bar is required for parties of 40-75 guests and/or all groups booked in the Grand Fleur de Lis Room.
Two satellite bars are required for 75 or more guests.

OPTION ONE: CONSUMPTION BASIS

Party will be charged on a consumption basis. All drinks will be added to your bill.

WELL BRANDS - \$6.00

Fris Vodka
Burnett's Gin
Cane Run Rum
El Charro Silver Tequila
Benchmark Bourbon
Dewar's Scotch

HOUSE WINES

\$26.00 per bottle
Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

BEERS - \$4.00

Budweiser Light
Miller Lite

CALL BRANDS - \$8.00

Absolut Vodka
Tanqueray Gin
New Orleans Crystal Rum
Sauza Silver Tequila
Jack Daniel's Whiskey
Johnnie Walker Red

HOUSE WINES

\$26.00 per bottle
Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

BEERS - \$4.00/\$6.00

Budweiser Light
Miller Lite
Heineken
Abita Amber

PREMIUM BRANDS -

\$9.00
Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8
Cazadores Reposado Tequila
Crown Royal Whiskey
Chivas Scotch

PREMIUM WINES

\$32.00 per bottle
DB Cabernet
DB Chardonnay

BEERS - \$4.00/\$6.00

Budweiser Light
Miller Lite
Heineken
Abita Amber

OPTION TWO: CASH BAR

(prices inclusive of tax and gratuity)

For 40 or fewer guests, we will present one check per table for those requesting alcohol on a cash basis.

WELL BRANDS - \$8.00

CALL BRANDS - \$11.00

PREMIUM BRANDS - \$12.00

DOMESTIC BEER - \$6.00

IMPORT BEER - \$8.00

HOUSE WINE - \$9.00

PREMIUM WINE - \$11.00

CONTACT

504.521.8310 - sales@dbcno.com

BEVERAGE PACKAGE

WHITE WINE

Josh Cellars Chardonnay, California \$26

Aromas of tropical fruits and citrus, with subtle oak.
Fresh and clean acidity

Domaine Larouche “Saint Martin”, Chardonnay, Chablis \$63

Perrone, Moscato d’Asti, Piedmont \$40

Scents of fresh fruit, grapes and peaches

Morgadio Albarino, Rias Baixas, Spain \$42

Briny aromas blend nicely with crisp apple and mineral flavors

Cloudy Bay, Sauvignon Blanc, New Zealand \$62

Aromas of grapefruit and lime with subtle tropical notes

Trimbach, Riesling, Alsace \$46

Clean, elegant and fruity, dry wine with a hint of honey & peach

Simi, Chardonnay, Sonoma County \$36

Tropical notes of guava, pineapple, bright nectarine, peach, green apple, and citrus delicately spiced with toasty oak

DB, Chardonnay, California \$32

Our private label selection

OSTRO, Prosecco \$44

RED WINE

Ravage, Cabernet Sauvignon, California \$26

Dark, rich and audacious. Dark berries layered with vanilla and mocha

Matanzas Creek, Merlot, Sonoma County \$66

Dark fruit flavors, firm tannins, with a moderately dry finish

Ferrari Carano Cabernet Sauvignon, Alexander Valley 2016 \$56

A full-bodied, easily drinkable red, with a dry finish

Bouchaine, Pinot Noir, Carneros \$54

Bright cherries and berries with notes of cocoa and dark plum

Duckhorn, Merlot, Napa Valley \$90

Dark plum, cedar, green pepper...a big wine

Mauritson, Zinfandel, Dry Creek Valley \$64

Bright berry fruit complimented by minerals and black pepper notes

DB, Cabernet Sauvignon, California \$32

Our private label selection

Achaval-Ferrer, Malbec, Mendoza \$46

A fruity and fresh Malbec with velvety tannins and black and red fruits

This is a sampling of our most current popular wines. Prices are based on availability and, therefore, subject to change. Other wine selections are available upon request.

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QUESTIONS AND ANSWERS

HOW SOON IN ADVANCE DO I NEED TO RESERVE A ROOM?

The sooner the better. We will tentatively reserve rooms for you at no cost and give you first right of refusal to the room should another guest show interest.

IS THERE A CASH BAR OPTION?

Yes, we offer bars both on a cash basis as well as a consumption basis.

CAN I PLAY A SLIDESHOW OR MAKE A POWERPOINT PRESENTATION?

We offer a projector and screen for a nominal fee for your presentation needs; however, this may change the capacity of the room.

MAY I BRING IN MY OWN CAKE?

Yes; you may have a cake delivered to the restaurant or bring your own.

DO YOU HAVE A WINE LIST?

The list is sent out with the food menus and assistance selecting wine is available from our sommelier.

CAN I BRING IN DECORATIONS?

We encourage you to make the room special for your event. Floral, candles, framed pictures and more are allowed. Confetti, glitter or products of similar style are prohibited. You may have access to the room 30 minutes prior to the event to add your own touch.

DO YOU REQUIRE A DEPOSIT?

We ask for a credit card number to reserve your private dining reservation, but it is not charged until your event. Deposits are not required.

HOW MUCH PER PERSON?

We can work with a range of budgets, starting in the mid-thirties for a three-course dinner.

DO YOU ACCOMMODATE DIETARY NEEDS?

Our chefs have extensive experience working with dietary restrictions and will do their best to accommodate your needs.

WHAT IS THE TABLE SET-UP?

That depends on your party size and needs. We have a variety of table arrangements to meet various requests.

CAN A PRIVATE PARTY ORDER OFF THE REGULAR MENU?

Yes. If you have a party of 12 or less you can order from the regular menu.

WHAT IS THE SUGGESTED GRATUITY?

20% is the suggested gratuity for all parties.

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