



Dickie Brennan's

BOURBON HOUSE™

NEW ORLEANS SEAFOOD AND OYSTER BAR

Dickie Brennan's Bourbon House serves local seafood and classic Creole fare. If it's not in season, you won't find it on the menu. Since its opening in 2002, we have received national attention, including being named to Esquire Magazine's list of "Best New Restaurants." The private party rooms on the mezzanine are nicely appointed with beautiful wallpaper and mirror paneled solid wood doors that can be opened and closed to section the dining room into four smaller rooms, one large room, or any combination thereof. Glass wine cabinets partition the dining rooms from a wrought iron balcony that can serve as a pre-function area for group dining. Bourbon House is a lively, versatile venue for your upcoming event with a collection of private dining options to meet the specific needs of your party. As always, we are here to make your event truly memorable. Questions and specific requests are welcome, and above all thank you for your consideration.

PRIVATE DINING AMENITIES

- Bourbon House offers accommodations for 15-150 guests.
- The entire restaurant is available for parties of over 150 guests.
- No private room rental charge; however, food and beverage minimums will apply.
- Bourbon House is 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.
- Menu choices will be finalized with your sales manager 10 business days prior to your event to ensure the freshest ingredients available.
- Bourbon House is happy to accommodate dietary restrictions or needs.

ADDITIONAL SERVICES

- Individual boxes of our house-made bourbon chocolate truffles; four chocolates per box, minimum 12 boxes per order.
- Customizable Bourbon House Barrel Heads available for \$150
- Floral Arrangements – we work with many great vendors and would be happy to coordinate.
- 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.

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 12 or more: 1 week notice prior to event

CONTACT

504.521.8310 / sales@dbcno.com

PRIVATE DINING ROOMS

EVERY ISLAND

Dine on a “Bourbon Street balcony.” This lovely balcony enclosed within the restaurant overlooks the action of the main dining room. You’re just close enough to feel the excitement, yet far enough away to enjoy an evening with delicious New Orleans cuisine.

ROOM CAPACITY

- Maximum capacity for a cocktail reception: 25
 - Maximum capacity for a sit-down dinner: 22
 - Also available as a meeting space
-

BRETON

The Breton room offers a large space for parties of 20 to 40 guests. Windows overlooking the restaurant provide an open feeling, and the mounted television is perfect for using the room as a meeting space.

ROOM CAPACITY

- Maximum capacity for a cocktail reception: 50
 - Maximum capacity for a sit-down dinner: 40
 - Also available as a meeting space
-

CHANDELEUR, DELACROIX, AND PECAN

Offered as individual rooms or opened up into one grand room, these spaces can accommodate parties of 12-80 guests. Glass wine cabinets partition the dining rooms from a wrought iron balcony that can serve as a pre-function area for group dining.

ROOM CAPACITY

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

CONTACT

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BRUNCH BUFFETT

INCLUDED STATIONS

\$30.00 per person

SCRAMBLED EGGS

SEASONAL FRITTATA

SAVORY BREAD PUDDING

HAM, BACON, AND SAUSAGE

BREAKFAST POTATOES
Sautéed bell peppers, onions

BREAKFAST PASTRIES AND BREAD
Add smoked salmon for \$2.00 per person
(20 person minimum)

BAGELS AND CREAM CHEESE

SOUTHERN STYLE GRITS

FRESH FRUIT DISPLAY

COFFEE, TEA, JUICES

ADDITIONAL STATIONS

BISCUITS AND COUNTRY GRAVY
\$3.00 per person

SHRIMP AND GRITS
\$5.00 per person

PORK GRILLADES AND GRITS
\$4.00 per person

NEW ORLEANS PAIN PERDU
\$4.00 per person

CONTACT

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BRUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, dessert, 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

FRIED LOUISIANA OYSTERS \$3.00
Rémoulade or chipotle aioli dipping sauce

SMOKED REDFISH MOUSSE PHYLLO CUPS
\$2.75
Dill crème fraîche, caviar

CRABMEAT BATONS \$3.50
flambeaux sauce

DUCK POPPERS \$3.50
Bacon-wrapped duck, basil cream cheese,
jalapeño

Bourbon Glazed Shrimp \$3.50
bourbon cane glaze

BOILED JUMBO GULF SHRIMP \$3.50
Cocktail or rémoulade sauce

DEVILED CRABCAKES \$4.00

BOURBON SHRIMP TOASTS \$3.00

TOMATO BASIL BRUSCHETTE \$2.75

À LA CARTE APPETIZERS

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

SHRIMP RÉMOULADE \$10.00 per person
New Orleans style boiled Gulf shrimp, chopped
egg, rémoulade sauce

SEASONAL HUMMUS \$10.00 per person

SEARED CRABCAKE \$10.00 per person
Crab dressing, Creole slaw, sauce meunière

HORS D'OEUVRES 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

BOILED GULF SHRIMP \$125.00, serves 15

TRUFFLED SEAFOOD SALAD \$150.00,
serves 24

À LA CARTE OYSTERS

LOUISIANA OYSTERS ON THE HALF-SHELL
½ Dozen \$10.00 / Dozen \$18.00

OYSTERS ON THE HALF-SHELL WITH LOCAL
CAVIAR
½ Dozen \$16.00 / Dozen \$29.00

CHARBROILED OYSTERS
Flash broiled oysters on the half-shell in Creole
bordelaise butter

½ Dozen \$12.00 / Dozen \$22.00
Add jumbo lump crabmeat \$6.00
Add Louisiana crawfish tails (seasonal) \$12.00

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BRUNCH MENU

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

SOUPS OR SALADS

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.

CORN AND CRAB BISQUE

Sweet corn, Louisiana crabmeat

SHRIMP AND ANDOUILLE GUMBO

Traditional New Orleans style gumbo

BOURBON "HOUSE" SALAD

Local greens, tomatoes, cucumbers, red onions, parmesan, croutons, bourbon vinaigrette

SPINACH SALAD

Red onions, creole pecans, feta cheese, pecan molasses vinaigrette

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan cheese, house-made Caesar dressing

BLT WEDGE SALAD

Bacon, bleu cheese, egg, tomato, ranch dressing

ENTRÉES

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

BOURBON SHRIMP AND GRITS \$35.00

Jumbo Gulf shrimp, New Orleans style peppery butter sauce spiked with bourbon, creamy stone ground grits

BANANAS FOSTER PAIN PERDU \$28.00

Grilled French toast, banana rum sauce, local pecans, powdered sugar

CRABMEAT FRITTATA \$34.00

Mixed greens, hollandaise sauce

ANDOUILLE HASH AND EGGS \$34.00

Poached eggs, andouille sausage, crispy fried potatoes, sautéed bell peppers and onions, hollandaise sauce

NEW ORLEANS BARBEQUE SHRIMP PO-BOY \$35.00

Gulf shrimp, New Orleans style peppery butter sauce spiked with bourbon, Leidenheimer bread

CATFISH PECAN \$33.00

Toasted local pecans, meunière sauce, seasonal vegetables

REDFISH ON THE HALF-SHELL \$42.00

Crab-boiled potatoes, frisée, caramelized balsamic onions, lemon beurre blanc

GRILLED CHICKEN CAESAR SALAD \$26.00

Crisp romaine lettuce, shaved parmesan, house made Caesar dressing

FRIED GULF OYSTER SPINACH SALAD \$28.00

Creole pecans, onions, pecan-molasses vinaigrette

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BRUNCH MENU

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

DESSERTS

NEW ROADS PECAN PIE

Steen's cane syrup and molasses, local pecans, whipped cream

BOURBON CHERRY BREAD PUDDING

Whipped cream, bourbon cherries, butterscotch

DOUBLE CHOCOLATE CAKE

Seasonal berries, whipped cream

CRÈME BRÛLÉE (limit of 60 guests)

Vanilla custard, natural cane sugar, seasonal fruit

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LUNCH MENU

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

PASSED HORS D'OEUVRES

FRIED LOUISIANA OYSTERS \$3.00
Rémoulade or chipotle aioli dipping sauce

SMOKED REDFISH MOUSSE PHYLLO CUPS
\$2.75
Dill crème fraîche, caviar

CRABMEAT BATONS \$3.50
flambeaux sauce

DUCK POPPERS \$3.50
Bacon-wrapped duck, basil cream cheese,
jalapeño

Bourbon Glazed Shrimp \$3.50
bourbon cane glaze

BOILED JUMBO GULF SHRIMP \$3.50
Cocktail or rémoulade sauce

DEVILED CRABCAKES \$4.00

BOURBON SHRIMP TOASTS \$3.00

TOMATO BASIL BRUSCHETTE \$2.75

À LA CARTE APPETIZERS

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

SHRIMP RÉMOULADE \$10.00 per person
New Orleans style boiled Gulf shrimp, chopped
egg, rémoulade sauce

SEASONAL HUMMUS \$10.00 per person

SEARED CRABCAKE \$10.00 per person
Crab dressing, Creole slaw, sauce meunière

HORS D'OEUVRES 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

À LA CARTE OYSTERS

LOUISIANA OYSTERS ON THE HALF-SHELL
½ Dozen \$10.00 / Dozen \$18.00

OYSTERS ON THE HALF-SHELL WITH
LOCAL CAVIAR
½ Dozen \$16.00 / Dozen \$29.00

CHARBROILED OYSTERS
Flash broiled oysters on the half-shell in
Creole bordelaise butter
½ Dozen \$12.00 / Dozen \$22.00
Add jumbo lump crabmeat MKT
Add Louisiana crawfish tails (seasonal) MKT

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LUNCH MENU

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

SOUPS OR SALADS

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.

CORN AND CRAB BISQUE
Sweet corn, Louisiana crabmeat

SHRIMP AND ANDOUILLE GUMBO
Traditional New Orleans style gumbo

BOURBON "HOUSE" SALAD
Mixed greens, tomato, cucumber, bourbon vinaigrette

SPINACH SALAD
Red onions, creole pecans, feta cheese, pecan molasses vinaigrette

CAESAR SALAD
Crisp romaine lettuce, shaved parmesan cheese, Caesar dressing

BLT WEDGE SALAD
Bacon, bleu cheese, egg, tomato, ranch dressing

ENTRÉES

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

NEW ORLEANS BARBEQUE SHRIMP POBOY
\$35.00

Gulf shrimp, New Orleans barbecue sauce spiked with Abita Amber beer, Leidenheimer bread

CATFISH PECAN \$33.00
Toasted local pecans, meunière sauce, seasonal vegetables

REDFISH ON THE HALF-SHELL \$42.00
Crab-boiled potatoes, frisée, caramelized balsamic onions, lemon beurre blanc

GULF SHRIMP FETTUCCHINE \$32.00
Gulf shrimp, pasta, mushrooms, garlic, spinach, white wine cream sauce

PAN ROASTED CHICKEN BREAST \$32.00
Fingerling and sweet potato Lyonnaise, natural jus

6oz FILET MIGNON \$48.00
6oz filet, fingerling and sweet potato Lyonnaise, marchand de vin

GRILLED CHICKEN CAESAR SALAD \$26.00
Crisp romaine lettuce, shaved parmesan, house-made Caesar dressing

FRIED GULF OYSTER SPINACH SALAD
\$29.00
Creole pecans, onions, pecan-molasses vinaigrette

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LUNCH MENU

Price of entrée includes three courses: soup or salad, entrée, dessert, 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.

NEW ROADS PECAN PIE

Steen's cane syrup and molasses, local pecans, whipped cream

BOURBON CHERRY BREAD PUDDING

Whipped cream, bourbon cherries, butterscotch

DOUBLE CHOCOLATE CAKE

Seasonal berries, whipped cream

CRÈME BRÛLÉE (limit of 60 guests)

Vanilla custard, natural cane sugar, seasonal fruit

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DINNER MENU

Price of entrée includes three courses: soup or salad, entrée, dessert, 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

FRIED LOUISIANA OYSTERS \$3.00
Rémoulade or chipotle aioli dipping sauce

SMOKED REDFISH MOUSSE PHYLLO CUPS
\$2.75
Dill crème fraîche, caviar

CRABMEAT BATONS \$3.50
flambeaux sauce

DUCK POPPERS \$3.50
Bacon-wrapped duck, basil cream cheese,
jalapeño

Bourbon Glazed Shrimp \$3.50
bourbon cane glaze

BOILED JUMBO GULF SHRIMP \$3.50
Cocktail or rémoulade sauce

DEVILED CRABCAKES \$4.00

BOURBON SHRIMP TOASTS \$3.00

TOMATO BASIL BRUSCHETTE \$2.75

À LA CARTE APPETIZERS

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

SHRIMP RÉMOULADE \$10.00 per person
New Orleans style boiled Gulf shrimp, chopped
egg, rémoulade sauce

SEASONAL HUMMUS \$10.00 per person

SEARED CRABCAKE \$10.00 per person
Crab dressing, Creole slaw, sauce meunière

HORS D'OEUVRES 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

À LA CARTE OYSTERS

LOUISIANA OYSTERS ON THE HALF-SHELL
½ Dozen \$10.00 / Dozen \$18.00

OYSTERS ON THE HALF-SHELL WITH
LOCAL CAVIAR
½ Dozen \$16.00 / Dozen \$29.00

CHARBROILED OYSTERS
Flash broiled oysters on the half-shell in Creole
bordelaise butter
½ Dozen \$12.00 / Dozen \$22.00
Add jumbo lump crabmeat MKT
Add Louisiana crawfish tails (seasonal) MKT

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DINNER MENU

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SOUPS OR SALADS

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.

CORN AND CRAB BISQUE

Sweet corn, Louisiana crabmeat

SHRIMP AND ANDOUILLE GUMBO

Traditional New Orleans style gumbo

BOURBON "HOUSE" SALAD

Mixed greens, tomato, cucumber, house made bourbon vinaigrette

SPINACH SALAD

Red onions, creole pecans, feta cheese, pecan molasses vinaigrette

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan cheese, house made Caesar dressing

BLT WEDGE SALAD

Bacon, bleu cheese, egg, tomato, ranch dressing

ENTRÉES

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

PAN-SEARED GULF FISH \$42.00

Crab dressing, champagne beurre blanc

NEW ORLEANS BARBECUE SHRIMP AND GRITS \$43.00

Jumbo Gulf shrimp, New Orleans barbecue sauce spiked with Abita Amber beer, stone ground grits

REDFISH ON THE Half-shell \$42.00

Crab-boiled potatoes, frisée, caramelized balsamic onions, lemon beurre blanc

GULF FISH PECAN \$39.00

Toasted local pecans, meunière sauce, seasonal vegetables

GULF SHRIMP PASTA \$36.00

Gulf shrimp, pasta, mushrooms, garlic, spinach, white wine cream sauce

PAN ROASTED CHICKEN BREAST \$34.00

Fingerling and sweet potato Lyonnaise, natural jus

GRILLED FILET MIGNON \$50.00

Mashed potatoes, marchand de vin

DESSERTS

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

NEW ROADS PECAN PIE

Steen's cane syrup and molasses, local pecans, whipped cream

BOURBON CHERRY BREAD PUDDING

Whipped cream, bourbon cherries, butterscotch

DOUBLE CHOCOLATE CAKE

Seasonal berries, whipped cream

CRÈME BRÛLÉE (limit of 60 guests)

Vanilla custard, natural cane sugar, fruit

CONTACT

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RECEPTION MENU

INCLUDED ITEMS

\$40 per person

PASSED HORS D'OEUVRES

Choose THREE items:

FRIED LOUISIANA OYSTERS
Rémoulade or chipotle aioli dipping sauce

SMOKED REDFISH MOUSSE
PHYLLO CUPS
Dill crème fraîche, caviar

CRABMEAT BATONS
flambeaux sauce

DUCK POPPERS
Bacon-wrapped duck, basil cream cheese,
jalapeño

Bourbon Glazed Shrimp
bourbon cane glaze

BOILED JUMBO GULF SHRIMP
Cocktail or rémoulade sauce

DEVILED CRABCAKES

BOURBON SHRIMP TOASTS

TOMATO BASIL BRUSCHETTE

SOUP

Choose ONE:

CORN AND CRAB BISQUE

SHRIMP AND ANDOUILLE GUMBO

ENTRÉES

Choose ONE:

BLACKENED CATFISH
Local catfish, Creole seasoning

SHRIMP CREOLE
Gulf shrimp, spicy tomato sauce, popcorn rice

BBQ SHRIMP
Jumbo Gulf shrimp, New Orleans style peppery
butter sauce, Leidenheimer bread

CREOLE CHICKEN PASTA
Chicken, sweet potato cream, crispy tasso,
shiitake mushrooms, herbs

COCHON DE LAIT
Slow roasted pork, sweet onion jus, crispy
potatoes

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RECEPTION MENU

ADDITIONAL OPTIONAL STATIONS

SALAD STATIONS

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

BOURBON "HOUSE" SALAD
Mixed greens, tomato, cucumber, bourbon vinaigrette

SPINACH SALAD
Pecans, red onion molasses vinaigrette

MEAT AND CARVING STATIONS

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

CREOLE PRIME RIB ACTION STATION
\$15.00 per person, 25 person minimum,
\$100.00 carver fee

BEEF SIRLOIN ACTION STATION
\$250.00, serves 30, \$100.00 carver fee

STEAMSHIP ROUND ACTION STATION
\$8.00 per person, 150 person minimum,
\$100.00 carver fee

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

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

FAMILY STYLE SIDE DISHES

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

HORSERADISH MASHED POTATOES
WILD MUSHROOM BREAD PUDDING
LOCAL VEGETABLES
POPCORN RICE

SEAFOOD STATIONS

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
BOILED GULF SHRIMP
\$125.00, serves 15

TRUFFLED SEAFOOD SALAD
\$150.00, serves 30

DESSERT STATIONS

BOURBON CHERRY BREAD PUDDING
Whipped cream, bourbon cherries,
butterscotch \$130.00, serves 60

ASSORTED DESSERTS
Choose FOUR: White Chocolate Blondies,
Chocolate Covered Strawberries, Mini Lemon
Tarts, Pecan Pie Bites, Cheesecake Bites, Mini
Chocolate Cakes \$5.00 per person

COFFEE AND TEA
2.5-gallon urn \$100.00, 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 or more guests. 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 Tequila
Benchmark Bourbon
Dewar's Scotch

HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

BEERS - \$4.00

Budweiser
Budweiser Light
Miller Lite

CALL BRANDS - \$8.00

Absolut Vodka
Tanqueray Gin
New Orleans Crystal Rum
Sauza 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
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
Budweiser Light
Miller Lite
Heineken
Abita Amber

OPTION TWO: CASH BAR

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

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BEVERAGE PACKAGE

WHITE WINE

Josh Cellars Chardonnay, California \$26
Aromas of tropical fruits and citrus, with subtle oak. Fresh and clean acidity

DB, Chardonnay, California \$32
Our private label selection

OSTRO, Prosecco \$44

Sonoma Cutrer, Chardonnay, Russian River Ranches \$52
A rich wine with buttery melon, pear, citrus flavors

Domaine Vocoret & Fils, Chardonnay, Chablis \$57
A pure mineral driven wine with crisp fruit

Honig, Sauvignon Blanc, Rutherford, Napa Valley \$45
A clean, textured wine with bright grapefruit and citrus flavors

Trimbach, Riesling, Alsace \$46
A dry style of Riesling, with brilliant green apple and pear flavors

Stag's Leap Wine Cellars, Chardonnay Napa Valley \$60
Fuller, richer style with green apple, pear fruit

Clos du Gaimont, Chenin Blanc, Vouvray \$42
Playful acidity with apricot, nectarine fruit

RED WINE

Ravage, Cabernet Sauvignon, California \$26
Dark, rich and audacious. Dark berries layered with vanilla and mocha

DB, Cabernet Sauvignon, California \$32
Our private label selection

Decoy, Cabernet Sauvignon, Napa Valley \$56
Layers of red currant, plum, tobacco, black pepper and pencil lead

Stag's Leap Artemis, Napa Valley \$130
Aromas of cassis, cherry, cedar with flavors of red currant, cherry, blackberry

Ferrari Carano Cabernet Sauvignon, Alexander Valley 2016 \$56
A full-bodied, easily drinkable red, with a dry finish

Parcel 41, Merlot, Napa Valley \$52
Flavors of black licorice, currant, cassis and blackberry

Belle Pente, Pinot Noir, Willamette Valley \$52
Showcases the style and terroir of the valley. Redfruit with herbaceous undertones

Mauritson, Zinfandel, Dry Creek Valley \$64
Red fruit complimented by minerals and subtle spice, raspberry, cherry and French oak notes

La Crema, Pinot Noir, Sonoma Coast \$54
Red cherry with cola, sweet spice and coffee bean tones

CONTACT

504.521.8310 / sales@dbcno.com

BEVERAGE PACKAGE

BOURBON FLIGHTS

PACKAGE ONE:
“STUDY IN RYE” \$21.00

COCKTAIL:
Sazerac Rye 6yr.

STRAIGHT POURS:
Templeton Rye
Bulleit Rye
Rittenhouse Rye

PACKAGE TWO:
“SINGLE BARREL” \$23.00

COCKTAIL:
Knob Creek Single Barrel Bourbon Sidecar

STRAIGHT POURS:
Four Roses Single Barrel
Henry McKenna 10yr. Single Barrel
Knob Creek Single Barrel

PACKAGE THREE:
“TRAIL BLAZER” \$26.00

COCKTAIL:
Buffalo Trace Manhattan

STRAIGHT POURS:
Buffalo Trace
Old Forester 1897
Eagle Rare 10yr.

PACKAGE FOUR:
“SOUTHERN GENTLEMAN” \$30.00

COCKTAIL:
Sazerac 6yr.

STRAIGHT POURS:
E.H. Taylor Small Batch
Knob Creek 2001 Small Batch
James E. Peppers

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 and theme it any way possible. You may have access to the room 30 minutes prior to your event.

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.

What is the suggested gratuity?

20% is the suggested gratuity for all parties.

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