

PALACE *café*®

Contemporary Creole Cuisine



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A photograph showing the interior of the Palace Café. On the right, there is a long bar with a white countertop and a gold-colored trim. Above the bar, there are shelves stocked with various bottles of liquor and beer. A row of white bar stools is lined up along the bar. In the background, there are more tables and chairs, and a large window or glass partition. The lighting is warm and ambient.

PALACE CAFÉ

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

- Palace Café offers accommodations for 10-500 guests.
- 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 and 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

- À la carte dining is available from Palace Café's menu for parties of up to 14 guests.
- A customizable pre-selected menu is available for all party sizes and required for parties of 14 guests or more.
- 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:

For pricing, availability, and further information please call 504.521.8310 or email sales@dbcno.com

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





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 wood work, 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.





THE 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.



BRUNCH

Oyster Pirogue

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

HORS D'OEUVRE DISPLAYS

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



BRUNCH

Crabmeat Cheesecake

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

SHARED APPETIZERS

Serves 6-8 guests each

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

CHARCUTERIE AND CHEESE BOARD \$60.00
Chef's choice of house-made charcuterie, pâté, artisan cheese,
Bellegarde bread, accompaniments

FROMAGE BOARD \$40.00
Chef's choice of artisan cheeses, Bellegarde bread,
accompaniments

BRUNCH

Café Eggs Benedict

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

CROQUE MADAME \$29.00

Ham, Gruyère cheese, Leidenheimer brioche, fried egg, pontalba potatoes

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

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, truffled 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



BRUNCH

Bananas Foster Action Station

**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

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

CONTACT

For pricing, availability, and further information please call 504.521.8310 or email sales@dbcno.com



LUNCH

Oyster Pirogue

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

HORS D'OEUVRE DISPLAYS

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
50 jumbo shrimp per order
\$125.00, serves 15

TRUFFLED SEAFOOD SALAD
\$150.00, serves 24

SHRIMP RÉMOULADE
\$150.00, serves 24

Please accept the addition of an 11% sales tax plus gratuity.



LUNCH

Crabmeat Cheesecake

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

SHARED APPETIZERS

Serves 6-8 guests each

CRAB CLAWS BORDELAISE \$55.00

Blue Crab claws, sauce bordelaise, Creole seasoning

CHARCUTERIE AND CHEESE BOARD \$60.00

Chef's choice of house-made charcuterie, pâté, artisan cheese,
Bellegarde bread, accompaniments

FROMAGE BOARD \$40.00

Chef's choice of artisan cheeses, Bellegarde bread,
accompaniments

LUNCH

Gulf Shrimp Tchefuncte

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.

SOUPS AND 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.

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

GULF SHRIMP TCHEFUNCTE \$35.00

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

GRILLED GULF FISH \$40.00

Seasonal vegetables, brown butter 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

FRIED OYSTER SALAD \$29.00

Crystal butter hot sauce glazed Gulf oysters, Bibb lettuce, Stilton bleu cheese, buttermilk dressing

CAULIFLOWER GRATIN (vegetarian) \$27.00

Pecan romesco, arugula salad, extra virgin olive oil

Please accept the addition of an 11% sales tax plus gratuity.



LUNCH

White Chocolate Bread Pudding

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

CREAM CHEESE 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

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

CONTACT

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DINNER

Oyster Pirogue

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

HORS D'OEUVRE DISPLAYS

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
50 jumbo shrimp per order
\$125.00, serves 15

TRUFFLED SEAFOOD SALAD
\$150.00, serves 24

SHRIMP RÉMOULADE
\$150.00, serves 24



DINNER

Crabmeat Cheesecake

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

SHARED APPETIZERS

Serves 6-8 guests each

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

CHARCUTERIE AND CHEESE BOARD \$60.00
Chef's choice of house-made charcuterie, pâté, artisan cheese, Bellegarde bread, accompaniments

FROMAGE BOARD \$40.00
Chef's choice of artisan cheeses, Bellegarde bread, accompaniments



DINNER

Andouille Crusted Gulf Fish

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.

SOUPS AND 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.

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

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 aioli

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

Please accept the addition of an 11% sales tax plus gratuity.



DINNER

Bananas Foster Action Station

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

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

CONTACT

For pricing, availability, and further information please call 504.521.8310 or email sales@dbcno.com

Please accept the addition of an 11% sales tax plus gratuity.



RECEPTION

Gulf Shrimp Tchefuncte

INCLUDED ITEMS (\$40.00 per person):

PASSED HORS D'OEUVRES

Choose *THREE* items:

CRABMEAT CHEESECAKE TARTLETS

Creole meunière sauce

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, trinity

GULF FISH BOUILLABAISSE

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

BRAISED CHICKEN FRICASSEE

Trinity, Louisiana popcorn rice, dark gravy

Please accept the addition of an 11% sales tax plus gratuity.

Vegetarian options available upon request



RECEPTION

Oyster Pirogue

ADDITIONAL OPTIONAL STATIONS

SALAD STATIONS

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 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

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 STATIONS

CREOLE PRIME RIB ACTION STATION

\$15.00 per person, 25 person minimum, \$100.00 carver fee

BEEF TENDERLOIN ACTION STATION

\$175.00, serves 10, \$100.00 carver fee

BEEF SIRLOIN ACTION STATION

\$250.00, serves 30 people, \$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

GARLIC MASHED POTATOES

ROASTED POTATOES

SEASONAL VEGETABLES

LOUISIANA POPCORN RICE



RECEPTION

Bananas Foster Action Station

DESSERT STATIONS

BANANAS FOSTER ACTION STATION

A Palace Café favorite! 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

The Original! White chocolate, bread pudding, warm white chocolate ganache, chocolate sprinkles
\$130.00, serves 60

ASSORTED DESSERTS

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

CONTACT

For pricing, availability, and further information please call 504.521.8310 or email sales@dbcno.com



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. Please accept the inclusion of an 11% sales tax.

WELL BRANDS - \$6.00

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

CALL BRANDS - \$8.00

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

PREMIUM BRANDS - \$9.00

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

HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

PREMIUM WINES - \$32.00 per bottle

DB Cabernet
DB Chardonnay

BEERS - \$4.00

Budweiser Light
Miller Lite

BEERS - \$4.00/\$6.00

Budweiser Light
Miller Lite
Heineken
Abita Amber

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



WHITE WINES

JOSH CELLARS, CHARDONNAY, CALIFORNIA	\$26
Aromas of tropical fruits and citrus, with subtle oak. Fresh and clean acidity	
DB, CHARDONNAY, CALIFORNIA	\$34
Our private label selection	
SIMI, CHARDONNAY, SONOMA COUNTY	\$36
Tropical notes of guava, pineapple, bright nectarine, peach, green apple, and citrus delicately spiced with toasty oak	
DOMAINE LAROUCHE "SAINT MARTIN", CHARDONNAY, CHABLIS	\$63
Intense nose with hints of ripe white fruit and spring blossom balanced with zesty acidity	
PERRONE, MOSCATO D'ASTI, PIEDMONT	\$40
Scents of fresh fruit, grapes and peaches	
MORGADIO, ALBARIÑO, RIAS BAIXAS	\$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	\$45
Clean, elegant and fruity dry wine with a hint of stone fruit	
SERENELLO PROSECCO, CONEGLIANO VALDOBBIANDENE	\$40
Aromas of apple, pear and acacia flowers	

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.



RED WINES

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	
MATANZAS CREEK, MERLOT, SONOMA COUNTY	\$66
A full-bodied red with ripe fruit flavors, supple tannins, and a moderately dry finish	
FRANCISCAN, CABERNET SAUVIGNON, NAPA VALLEY	\$62
A fruity and juicy wine with blackcurrant and plum character. Medium-bodied with firm tannins	
BOUCHAINE, PINOT NOIR, CARNEROS	\$52
Bright cherries, berries and blue fruit. Notes of cocoa and dark plum are laden with a campfire sweet smoke	
DUCKHORN, MERLOT, NAPA VALLEY	\$90
Dark plum, cedar, green pepper...a big wine	
MAURITSON, ZINFANDEL, DRY CREEK VALLEY	\$64
Notes of cinnamon, baking spice and dark chocolate add complexity to the candied fruit character	
LUIGI BOSCA, MALBEC, LUJÁN DE CUYO	\$52
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.



FAQ'S

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.

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.

MEET *the* TEAM



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