



*Galatoire's*  
**BISTRO**

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*Private Dining Packet*

| <b>Facilities:</b> | <u>Private Dining Rooms:</u> | <u>Capacity*</u> |
|--------------------|------------------------------|------------------|
|                    | Courtyard                    | up to 50         |
|                    | 1905 A or B                  | up to 32         |
|                    | Whole 1905                   | up to 64         |
|                    | Main Dining Room             | up to 120        |
|                    | Whole Restaurant             | Please call      |

**General Information:**

- \*Capacity varies with table arrangement, bar set up, and audiovisual equipment.
- Galatoire's Bistro will be glad to hold a room tentative for two weeks, after that time period a contract must be signed and a deposit must be paid or the space will be placed under a first right of refusal hold. The deposit is non-refundable and will be applied to your final bill.
- All major credit cards are accepted
- Dressy casual attire is required
- Dining spaces are all non-smoking

**Menus:** Groups of any size may choose a tailored menu, but we strongly recommend it for groups of 16 or more to ensure sufficient service to you and your guests. We will need your pre-selected menu two weeks prior to your event. Please use our "Private Dining Menu Packet" to guide you in your decisions. We will be happy to print individual menus at no additional charge. Prices and menu are subject to change without notice

**Guest Guarantees:** At least one business day before your event, you must inform us of the exact number of people who will attend your event for staffing, food preparation and set up purposes. If no final guest count is given, we will assume the latest number given is accurate. Billing will be based on a minimum of 50 percent of the final guest count.

**Floral Arrangements/Decorations:** We will be pleased to coordinate the services of a florist to create centerpieces or any other decorations desired for your dining experience.

**Audio Visual Equipment & Entertainment:** Please advise the sales manager of your event requirements for meeting room set-ups. Arrangements can be made through the banquet department. Audio Visual equipment will change the capacity in each private dining room. Musicians and other entertainment may be arranged through several agencies.

3535 Perkins Road, Suite 400  
Baton Rouge, LA 70808  
225-360-3410

## *Private Dining Menu Packages*

All group packages are served with unlimited coffee, tea, and soft drinks. French bread is included upon request. Hand passed Hors D'Oeuvres, soups/salads, sides, and desserts may be added for an additional cost. In some instances, substitutions are available.

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### SOUTHDOWNS PACKAGE

**Soup:**

French Onion Soup

**Entrée: Guest Choice of:**

Small Godchaux Salad

Chicken Chopped Salad

### OLD JEFFERSON PACKAGE

**Salad: Host Choice of:**

Salad Maison

Iceberg Wedge

**Entrée: Guest Choice of:**

Eggplant Casserole

Chicken Clemenceau

Gulf Fish Meuniere Amandine with Broccoli Hollandaise

### MID-CITY PACKAGE

**Salad: Host Choice of:**

Salad Maison

Iceberg Wedge

**Entrée: Guest Choice of:**

Gulf Fish Crabmeat Yvonne

Seared Duck with Sweet Potato Hash

Filet Béarnaise with Steamed Asparagus

### GARDEN DISTRICT PACKAGE

**Salad: Host Choice of:**

Salad Maison

Iceberg Wedge

**Entrée: Guest Choice of:**

Ribeye Bordelaise

Gulf Fish Crabmeat Yvonne

## *Hand Passed Hors D'Oeuvres*

We recommend a 30-minute cocktail period for all groups. This allows your guests a chance to mingle upon arrival and accommodates for guests running behind schedule. During your cocktail period, you have the option of hand passed hors d'oeuvres. Please select two to four options from the list. There will be a minimum of 20 pieces per selection.  
Priced per piece.

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Soufflé Potatoes  
Fried Eggplant  
Fried Louisiana Oysters  
Shrimp Remoulade  
Smoked Turkey Salad  
Beef Tartare  
Crabmeat Maison  
Escargot  
Seafood & Eggplant Canapé  
Fried Oysters Rockefeller

## *Additional Package Courses*

A soup course, sides, or dessert course can be added to any menu package. Please select one choice from each of the courses you are interested in serving to your guests.  
In some instances, multiple choices may be available.

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### SOUP

#### Host Choice of One:

French Onion Soup  
Turtle Soup au Sherry  
Duck and Andouille  
Gumbo

### SIDES

#### Served Family Style

#### Host Choice of Two:

Frites  
Brabant Potatoes  
Potatoes Lyonnaise  
Potatoes au Gratin  
Stone Ground Grits  
Creamed Spinach  
Broccoli Hollandaise  
Asparagus Hollandaise  
Smothered Okra

### DESSERTS

#### Host Choice of Two:

Fresh Fruit  
Chocolate Pecan Pie  
Caramel Cup Custard  
Banana Bread Pudding

# **Private Reception Parties**

Display stations will alter the capacity of the room.  
Culinary Attendants are available for Carving and Action Stations

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## **DISPLAY STATIONS**

### **Gulf Fish Meuniere Amandine**

Fried Poisson with Meuniere Butter Sauce Topped with Toasted Almonds

### **Chicken Breast Clemenceau**

Boneless Chicken Breasts or Shrimp Sautéed with Peas, Mushrooms, and Brabant Potatoes

### **Fried Soft Shell Crabs (Seasonal)**

Soft Shell Crabs Cut into Quarters, Battered and Fried. Served with Tartar Sauce and Meuniere Butter

### **Eggplant Casserole**

A Jumbo Lump Crabmeat, Shrimp, and Eggplant Canapé Placed atop a Grilled Eggplant Round

### **Oysters Rockefeller**

Oysters on the Half-Shell Topped with Rockefeller Spinach and Baked

## **CARVING STATIONS**

### **Whole Roasted Tenderloin of Beef**

Accompanied by Horseradish Sauce  
Serves Approximately 25-30 Guests

### **Cane Syrup Glazed Roasted Pork Loin**

Serves Approximately 25-30 Guests

## **ACTION STATION**

### **Shrimp Creole**

Shrimp & Okra Over Stone Ground Grits

## **SOUP KETTLE**

Turtle Soup

Creole Gumbo

Shrimp Etouffee

Crawfish Etouffee (Seasonal)

## **COLD DISPLAYS**

Imported Fruit & Cheese

Cold Grilled Vegetable Platter

## **DESSERT**

### **Banana Bread Pudding**

Served Warm and Topped with A Buttery, Praline Liquor and Banana Sauce

Assorted Mini Desserts

## *Bar Options*

**For reception styled events and cocktail periods we suggest setting up a mini-bar. The fee is \$75 per bartender – up to 1 hour // \$125 per bartender – up to 2 hours // \$150 per bartender – up to 3 hours**

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Please select from any or all of the following:

- Well, Call or Premium Brand Liquors
- Domestic, Imported or Assorted Beers
- Wines by the Bottle from our Wine List

| <b><u>WELL BRANDS</u></b> | <b><u>CALL BRANDS</u></b>      | <b><u>PREMIUM BRANDS</u></b>          |
|---------------------------|--------------------------------|---------------------------------------|
| BUFFALO TRACE<br>BOURBON  | MAKER'S MARK<br>BOURBON        | BASIL HAYDEN<br>BOURBON               |
| DEWAR'S<br>SCOTCH         | GLENMORANGIE<br>SCOTCH         | GLENLIVET 12YR<br>SCOTCH              |
| JACK DANIELS<br>WHISKEY   | GENTLEMAN JACK<br>WHISKEY      | JACK DANIELS SINGLE<br>BARREL WHISKEY |
| SAZERAC<br>RYE WHISKEY    | CROWN ROYAL<br>WHISKEY         | CROWN ROYAL RESERVE<br>WHISKEY        |
| ABSOLUT VODKA             | HIGHWEST DOUBLE<br>RYE WHISKEY | BULLEIT<br>RYE WHISKEY                |
| BEEFEATER<br>GIN          | KETTLE ONE VODKA               | GREY GOOSE VODKA                      |
| BACARDI<br>RUM            | BOMBAY SAPPHIRE<br>GIN         | HENDRICKS<br>GIN                      |
| SAUZA GOLD<br>TEQUILA     | CAPTAIN MORGAN<br>RUM          | SAILOR JERRY<br>RUM                   |
|                           | PATRON SILVER<br>TEQUILA       | DON JULIO BLANCO<br>TEQUILA           |

### **DOMESTIC BEER**

BUDWEISER  
BUD LIGHT  
MICHELOB ULTRA  
COORS LIGHT

### **IMPORTED / CRAFT BEER**

ABITA AMBER  
YUENGLING  
HEINEKEN