



Brennan's

NEW ORLEANS

Private Dining Guide

Ralph Brennan's iconic pink building on Royal Street in the heart of the French Quarter, recently emerged from an extensive renovation that spared no effort or expense. Eight glamorous dining rooms, each steeped in New Orleans architecture and ambiance, celebrate the opulence of dining in a city where breakfast is taken as seriously as dinner.

Chef Ryan Hacker's innovative Creole menu borrows influences from French and Spanish ancestry with modern updates and distinct seasonal offerings. The fanciful design preserves the famous open-air courtyard and adds a private wine room with an eighteen-foot table milled from a single cypress. Brennan's old-world elegant inspired dining rooms, and personable, attentive service, create a unique and

PROPRIETOR:

Ralph Brennan

GENERAL MANAGER:

Christian Pendleton

EXECUTIVE CHEF:

Ryan Hacker

Contact Our Sales Team To Begin Planning Your Next Event!

Private Events: 504.934.3376

417 Royal Street | French Quarter | brennansneworleans.com

Private Event Policies & Procedures

ATTENDANCE GUARANTEE

An attendance guarantee is required 3 business days prior to your event. Please note, if the number in your party is less than the guaranteed number, you will be billed based on the guarantee. If no guarantee is specified, Brennan's Restaurant will assume the latest number given and will charge accordingly. Your guaranteed number can be set within ten percent of the actual number of guests expected to attend. Quantities of pre-ordered entrees are considered guaranteed.

ENTERTAINMENT

All outside entertainment, booked by the client, to perform during events scheduled at the restaurant must be pre-approved by the restaurant management. Additionally, Brennan's Restaurant retains the right to limit the volume levels of performers and musicians booked by the client during the event.

CANCELLATION POLICY

Should the event be cancelled in its entirety within 10 business days of the event date, a Cancellation Fee equal to the total anticipated revenue will be assessed. If the event is canceled more than 10 business days, but less than 60 calendar days prior to the date of the planned event, a charge equal to 50% of the guaranteed Food and Beverage Minimum will be assessed.

Events booked for the month of December will be assessed a Cancellation Fee as follows: Should the event be cancelled in its entirety within 15 business days of the event date, a Cancellation Fee equal to the total anticipated revenue will be assessed. If the event is canceled more than 15 business days, but less than 90 calendar days prior to the date of the planned event, a charge equal to 50% of the guaranteed Food and Beverage Minimum will be assessed.

FIRST OPTION HOLD

The above mentioned arrangements are being held on a first option basis. Should there be another group inquiry for the specified date and location before you have made a definite commitment, by signing and returning this agreement, we will give you notice to exercise your option and book on a definite basis. If you do not commit on a definite basis within 24 hours, you will lose your option and all space being held will be released. At such time, neither party will have any further obligations under this agreement.

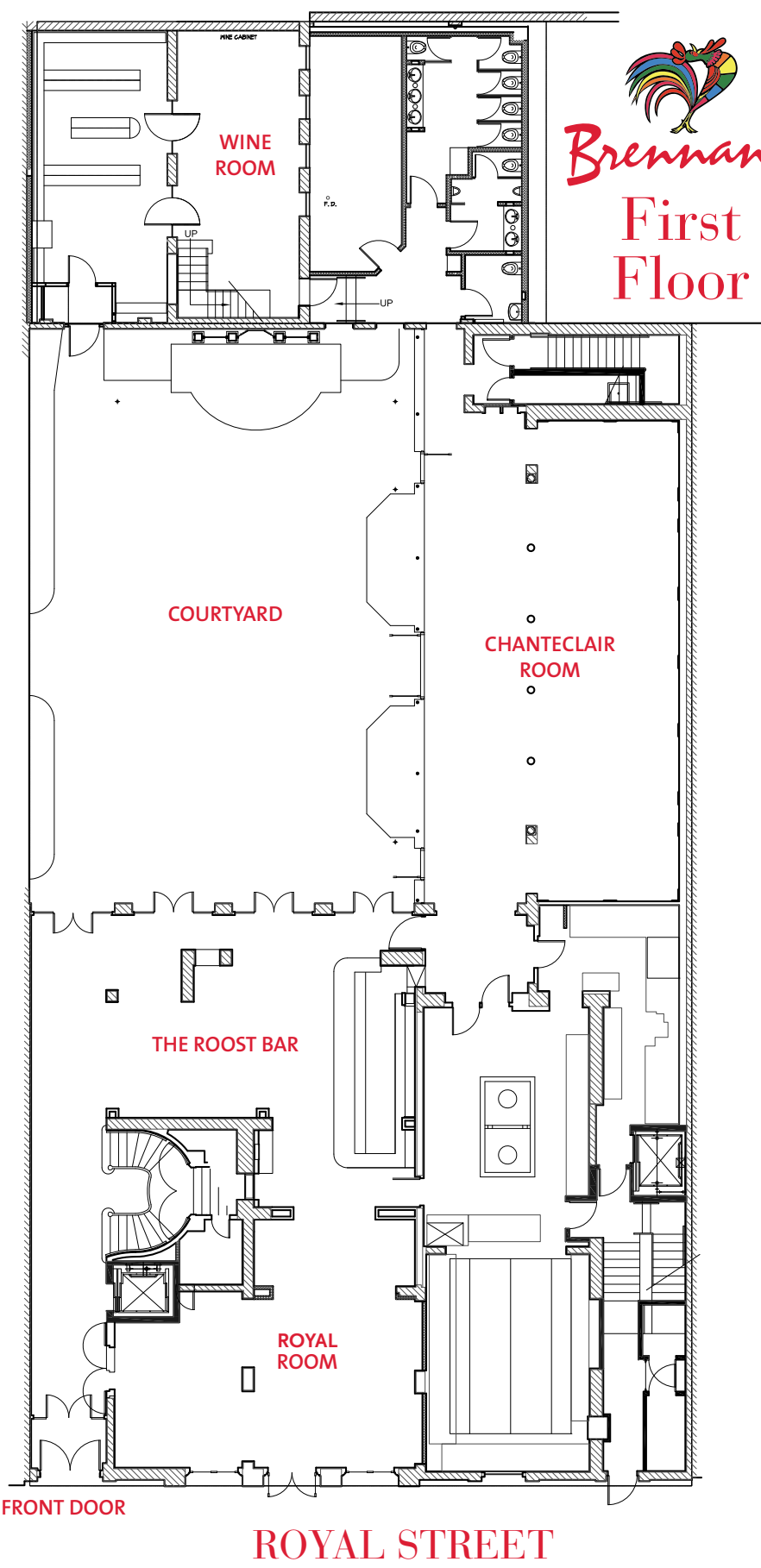
CONTRACT INFORMATION

Reservations will not be considered definite until a signed contract with a credit card number is received. All reservations will require a credit card number on file to secure your reservation. The credit card will not be charged unless the event is cancelled within the cancellation policy, in which case you hereby authorize the cancellation fee specified below to be charged.

Should any alteration, change, and/or addition to drawn agreement need to be made, the agreement will not be considered binding upon Brennan's Restaurant until such alteration, change and/or addition has been agreed upon and counter-signed by an authorized representative of Brennan's Restaurant.



Brennan's
First Floor





Royal Room 50 SEATED | 60 RECEPTION

A fantastical setting (inspired by the seasonal striped canopies that historically danced along the carriageway ceilings) that pays homage to New Orleans' rich cultural tapestry, where food, history and festivity intertwine, making every meal a royal affair.



Chanteclair Room 100 SEATED | 160 RECEPTION

A fantasy interpretation of a French Orangerie, the Main Dining Room “holds hands” with the courtyard, inviting the outside in through a spectacular wall of glass. Originally four rooms, the space is now sixty by forty feet, seats 100 people, and marks the most significant alteration to the restaurant. The room is clad in a soft green painted trellis and the walls are wrapped with whimsical murals inspired by 19th century Proteus parade floats. Features of Old World elegance include crescent-shaped banquettes in dark green tufted leather, wicker covered rattan chairs in deep pink leather, and checkerboard patterned floor in green and white with cabochons of pink. Tole and pink glass chandeliers, wall lights with salmon colored silk shades, and large French planters with potted citrus accent the room, completing the classic design.



The Roost Bar [AVAILABLE WITH VENUE / FIRST FLOOR BUYOUT ONLY]

The rooster rules the roost at this bar, a veritable aviary perched in an airy, open room overlooking the lush Courtyard. A spectacular mural of a gilded birdcage lines the back wall. Called the Taxidermy of Exotic Birds, the work is a reverse painted mirror by artist Alice Ludlow, in which the backside of glass is gilded with antique mercury. The courtyard's reflection offers a seamless integration with the exterior, the outside flooding in through the giant mirror. Under the mural, a fifteen-foot banquette by Greg Arceneaux in the style of a French bench and covered in pomegranate ostrich leather, sits upon the building's original flagstone floor. Whimsical bird cages by designer Julie Neil, hang above the handsome bar, and tables by local artist Robert Ortiz feature crushed egg shells set in resin with an embossed brass edging. Two old fashioned bladed ceiling fans from the Woolen Mill Fan Company in Pennsylvania spin above. The design is named after birds, of course - the Direct Drive Ostrich Inherit Wind fan. Their turning creates a gentle lap of breeze – or could it be birds taking flight?

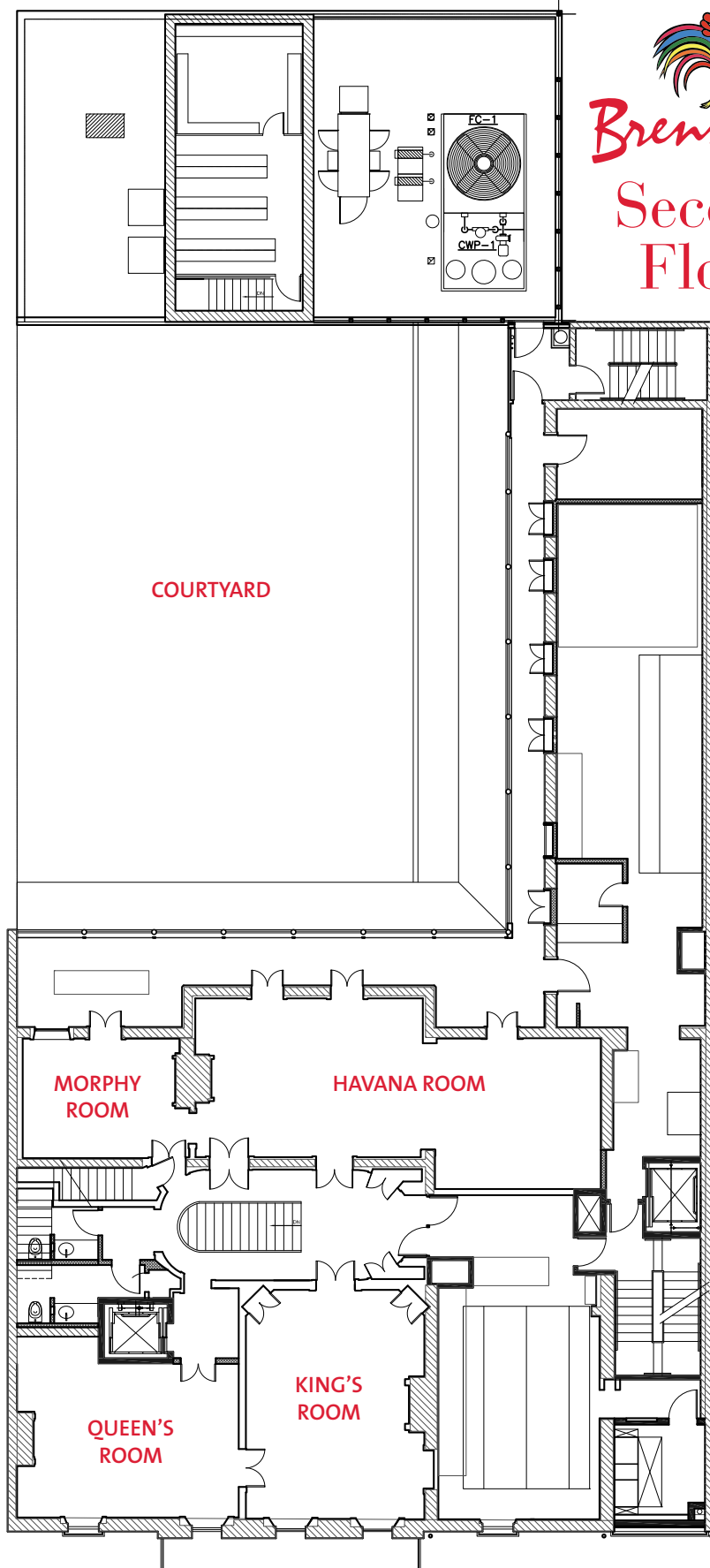


Wine Room 16 SEATED | 16 RECEPTION

Nestled behind the lush courtyard is the fabled and previously hidden gem of Brennan's - the Wine Cellar and its newly adjacent sumptuous private dining room. Originally the stable of the 1795 historic building, today's cellar is a cave of exclusivity, transporting guests from everyday cares as they sip sauternes in seclusion amidst the bins, bottles and boxes of the fully functioning cellar. Masculine and strong, with deliberately dimmed lighting, it retains its original arches of handmade brick, and rough timber beams. A merlot-colored stone floor is graced by an Oriental rug, on which sits a massive table: 16' long by 3' wide, milled from a single sinker cypress found in a Mississippi bayou. Sixteen tall-back leather chairs stand at the ready for a meal of epic scale, with vintages to match.



Brennan's
Second
Floor



ROYAL STREET



King's Room 36 SEATED | 40 RECEPTION

The majesty of the King's Room is heralded upon entrance, with its ruling theme of royal hues proclaimed throughout. The handsome design boasts cream and gold damask wallpaper and a large crystal chandelier. Replicas from the inauguration of Queen Elizabeth at Westminster Abbey, the purple chairs are embroidered with gold coronets, as are the heavy drapes in purple and ivory. An authentic display of historic treasures from carnivals past is curated by the Rex organization. The King's room is located upstairs adjacent to the Queen's Room, and the two dining rooms originally formed a double parlor.



Queen's Room 24 SEATED | 30 RECEPTION [Inset Photo: Option for one long table, seating up to 16 people.]

Situated next to the King's Room in what once was a double parlor, the Queen's Room is a dazzling tribute to feminine reign. Shades of aquamarine, lavender, pink, and ivory create a charming milieu of monarchy. The chairs, replicas of the design from Queen Elizabeth's coronation, are deep aqua velvet embroidered with gold crowns. Five-hued French style curtains in silk taffeta with festoons and jabots drape against a backdrop of wallpaper patterned in fleur de lis, the official symbol of Louisiana. Framed pictures of former carnival queens and a cache of bejeweled Mardi Gras memorabilia are on loan from the Rex organization. A glorious nineteenth century crystal and ivory chandelier of local origin illuminates the stately room. Fit for a queen, indeed.



Havana Room 60 SEATED | 75 RECEPTION

The pineapple is the international symbol of hospitality, hence the welcoming Havana Room with its sheer abundance of the fanciful fruit. Sourced from islands in the Caribbean, the pineapple was a rarity in the 19th century, showcasing a host's munificence. The spiky fruit was even rented for use in table settings, but there's no scarcity here. Once a double parlor, the Pineapple Room features the fruit in a 19th-century period wallpaper patterned in mocha, salmon, ivory, and green, and an enchanting mirror is adorned with 18th-century French foliate resembling leaves. Hand-carved gilt wooden pineapple chandeliers with silk shades are from London and the rug, with a peach background and green frond design, evokes a tropical mood. Diners relax in oval-backed, gilded Louis XVI chairs to enjoy their stylish setting. Hospitable, charming, and delicious... the pineapple and Brennan's.



Morphy Room 12 SEATED (SEE INSET PHOTO) | 12 RECEPTION

Chess prodigy Paul Morphy resided at 417 Royal Street in the 1800s, and the Morphy Room, a cozy parlor on the second floor, pays homage to the enigmatic man considered one of the world's greatest players. The décor evokes the mood of a sophisticated English study, with a red velvet sofa, cocktail table and, of course, a chessboard awaiting a pre-dinner or postprandial match. Rich wine-color lacquered walls have panels of Scottish tartan in salmon, burgundy, and dark green, and are perfectly paired with a checkerboard-patterned rug in matching tones. Adjacent to the Morphy Room is the Veranda [inset photo] overlooking the courtyard, with seating for twelve. Perfect for quaint birthday celebrations or bridal luncheons, this room may also be used for a satellite bar setup during cocktail hour



Brennan's

NEW ORLEANS

Sample Menus

PLEASE NOTE: SUBJECT TO CHANGE
PLEASE ASK YOUR SALES MANAGER FOR MOST UP TO DATE MENU



NEW ORLEANS

HAND PASSED MENU

PLEASE ADD 10.45% SALES TAX

PRICING IS BASED ON 1 PIECE PER PERSON

- OUR CHEF SUGGESTS CHOOSING 2-3 SELECTIONS -

- FROM THE SEA -

Shrimp Coconut Beignets Cane Syrup and Lemon Sugar \$3.00
MINIMUM ORDER OF 30 PIECES

Crispy Fried Oyster With Crystal's Gastrique \$5.50

Petite Crab Or Crawfish Cakes With Remoulade \$5.50
BASED ON SEASONAL AVAILABILITY

Tuna Tartare With Ginger, Black Sesame, Cucumber, Ponzu, Micro Cilantro \$5.50

Sweet Potato Dauphine Caviar, Creme Fraiche \$5.00

Shrimp Cocktail Pickled Green Tomato Relish \$5.00

Smoked Salmon And Cream Cheese Mousse With Dill, Leek And Caper On Crostini \$5.50
MINIMUM ORDER OF 30 PIECES

- FROM THE LAND -

Crispy Boudin Balls with Horseradish Mustard \$3.50

Steak Tartare Shaved Parmesan, Grilled Baguette \$5.00

Turtle Soup in Demitasse with Chopped Egg, Spinach, Sherry \$5.00

- FROM THE GARDEN -

Marsala Shiitake Mushroom Toast \$4.00

Spinach and Truffle Grilled Cheese Havarti Cheese \$4.00

Seasonal Bruschetta Peppered Goat Cheese \$4.00

Creamy Cauliflower & Truffle Soup \$4.00

BREAKFAST AT BRENNAN'S

\$50 Seated Breakfast Package

PLEASE ADD 10.45% SALES TAX

Unlimited soda, iced tea and coffee is included in seated menu packages.

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Organic Salad

Limette Dressing, Radish, Cucumber, Sunflower Seeds, Goat Cheese

Seasonal Fresh Fruit

Turtle Soup

Spinach, Chopped Egg, Sherry

- SECOND COURSE -

BBQ Shrimp & Grits

Cheese Grits, Creole Spiced Butter Sauce

Braised Pork Grillades

Cheese Grits, Poached Eggs, Creole Spices

Vegetarian Frittata

Mushrooms, Seasonal Vegetables, Whipped Goat Cheese, Crispy Potatoes

Shrimp Scramble

Chives, Creole Spices

Eggs Benedict

Housemade English Muffin, Canadian Bacon, Hollandaise

Brioche French Toast

Bourbon-Soaked Pears, Whipped Crème Fraîche

- THIRD COURSE -

Vanilla Creme Brulée

Vanilla Custard, Fresh Fruit, Pistachio Madeleine Cookies

New Orleans Bread Pudding

Leidenheimer Bread Soaked in Rum Raisin Custard, Served Warm with Bourbon Caramel and Pralines

Seasonal Cheesecake

Ask about today's offering.

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$5 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon, Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

BREAKFAST AT BRENNAN'S

\$60 Seated Breakfast Package

PLEASE ADD 10.45% SALES TAX

Unlimited soda, iced tea and coffee is included in seated menu packages.

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Jackson Salad

A Brennan's Original- Chopped Egg,
Bacon, Blue Cheese & French Dressings

Turtle Soup

Spinach, Chopped Egg, Sherry

Shrimp Remoulade

Fried Green Tomato, New Orleans Remoulade

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters, Louisiana Popcorn Rice

- SECOND COURSE -

Eggs Hussarde

Housemade English Muffins, Prosciutto, Hollandaise, Marchand de Vin Sauce

Eggs Sardou

Crispy Artichokes, Parmesan Creamed Spinach, Choron Sauce

Eggs Owen

Braised Short Rib, Marchand De Vin, Fingerling Potatoes, Poached Eggs, Hollandaise

BBQ Shrimp & Grits

Cheese Grits, Creole Spiced Butter Sauce

- THIRD COURSE -

Seasonal Cheesecake

Ask about today's offering!

New Orleans Bread Pudding

Leidenheimer Bread Soaked in Rum Raisin Custard,
Served Warm with Bourbon Caramel and Pralines

Blackout Doberge

Layers of Devil's Sponge Cake and Chocolate Filling covered
in Rich Chocolate Ganache, Vanilla Crème Anglaise

Pear Brown Butter Tart

Poached Pears, Brown Butter Custard Filling, Served with
Whipped Crème Fraîche and Vanilla Anglaise

Boca Negra (GF)

Rich, Dark Chocolate Flourless Fudge Cake,
Served with Seasonal Berry Sauce

Vanilla Creme Brulée

Vanilla Custard, Fresh Fruit, Pistachio Madeleine Cookies

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$5 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon,
Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

LUNCH AT BRENNAN'S

\$50 Seated Lunch Package

PLEASE ADD 10.45% SALES TAX

Unlimited soda, iced tea and coffee is included in seated menu packages.

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Organic Salad

Limette Dressing, Radish, Cucumber,
Sunflower Seeds, Goat Cheese

Shrimp Remoulade

Fried Green Tomato, New Orleans
Remoulade

Turtle Soup

Spinach, Chopped Egg, Sherry

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters,
Louisiana Popcorn Rice

- SECOND COURSE -

Pan-Roasted Chicken Clemenceau

Potato Purée, Snow Peas, Mushrooms, Chicken Jus

Pork Schnitzel

Baby Lettuces, Pickled Onions, Tomato, Comeback Sauce

Shrimp Pasta

Leeks, Spinach, Tomato, Orecchiette, Truffle Beurre Fondue, Fresh Herbs

Blackened Gulf Fish

Garlic Wilted Spinach, Baby Carrots, Beurre Blanc

- THIRD COURSE -

Vanilla Creme Brulè

Vanilla Custard, Fresh Fruit, Pistachio Madeleine Cookies

New Orleans Bread Pudding

Leidenheimer Bread Soaked in Rum Raisin Custard, Served Warm with Bourbon Caramel and Pralines

Seasonal Cheesecake

Ask about today's offering.

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$5 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon,
Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

LUNCH AT BRENNAN'S

\$60 Seated Lunch Package

PLEASE ADD 10.45% SALES TAX

Unlimited soda, iced tea and coffee is included in seated menu packages.

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Oyster J'Aime

Creole Tomato Gravy, Cornbread Crumble

Shrimp Remoulade

Fried Green Tomato, New Orleans Remoulade

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters, Louisiana Popcorn Rice

Jackson Salad

A Brennan's Original- Chopped Egg, Bacon, Blue Cheese & French Dressings

Turtle Soup

Spinach, Chopped Egg, Sherry

- SECOND COURSE -

Braised Short Rib

Crispy Potatoes, Sherry Braised Greens, Red Wine Jus, Pickled Green Tomato

Almond Dusted Gulf Fish

Confit Tomato, Haricot Vert, Brabant Potatoes, Preserved Lemon Cream

Bacon Wrapped Pork Tenderloin

Sweet Potato Purée, Swiss Chard, Candied Jalapeños, Red Wine Jus

Pan-Roasted Chicken Clemenceau

Potato Purée, Snow Peas, Mushrooms, Chicken Jus

- THIRD COURSE -

Seasonal Cheesecake

Ask about today's offering!

New Orleans Bread Pudding

Leidenheimer Bread Soaked in Rum Raisin Custard, Served Warm with Bourbon Caramel and Pralines

Blackout Doberge

Layers of Devil's Sponge Cake and Chocolate Filling covered in Rich Chocolate Ganache, Vanilla Crème Anglaise

Pear Brown Butter Tart

Poached Pears, Brown Butter Custard Filling, Served with Whipped Crème Fraîche and Vanilla Anglaise

Boca Negra ^(GF)

Rich, Dark Chocolate Flourless Fudge Cake, Served with Seasonal Berry Sauce

Vanilla Creme Brulèe

Vanilla Custard, Fresh Fruit, Pistachio Madeleine Cookies

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$5 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon, Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

DINNER AT BRENNAN'S

\$70 Seated Dinner Package

PLEASE ADD 10.45% SALES TAX

Unlimited soda, iced tea and coffee is included in seated menu packages.

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Organic Salad

Limette Dressing, Radish, Cucumber,
Sunflower Seeds, Goat Cheese

Shrimp Remoulade

Fried Green Tomato, New Orleans
Remoulade

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters,
Louisiana Popcorn Rice

Jackson Salad

A Brennan's Original- Chopped Egg,
Bacon, Blue Cheese & French Dressings

Turtle Soup

Spinach, Chopped Egg, Sherry

- SECOND COURSE -

Pan-Roasted Chicken Clemenceau

Potato Purée, Snow Peas, Mushrooms, Chicken Jus

Blackened Gulf Fish

Garlic Wilted Spinach, Baby Carrot, Beurre Blanc

BBQ Shrimp & Grits

Cheese Grits, Creole Spiced Butter Sauce

Braised Short Rib

Crispy Potatoes, Sherry Braised Greens, Red Wine Jus, Pickled Green Tomato

Shrimp Pasta

Leeks, Spinach, Tomato, Orecchiette, Truffle Beurre Fondue, Fresh Herbs

- THIRD COURSE -

Seasonal Cheesecake

Ask about today's offering!

New Orleans Bread Pudding

Leidenheimer Bread Soaked in Rum Raisin Custard,
Served Warm with Bourbon Caramel and Pralines

Blackout Doberge

Layers of Devil's Sponge Cake and Chocolate Filling covered
in Rich Chocolate Ganache, Vanilla Crème Anglaise

Pear Brown Butter Tart

Poached Pears, Brown Butter Custard Filling, Served with
Whipped Crème Fraîche and Vanilla Anglaise

Boca Negra (GF)

Rich, Dark Chocolate Flourless Fudge Cake,
Served with Seasonal Berry Sauce

Vanilla Creme Brûlée

Vanilla Custard, Fresh Fruit, Pistachio Madeleine Cookies

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$5 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon,
Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

DINNER AT BRENNAN'S

\$80 Seated Dinner Package

PLEASE ADD 10.45% SALES TAX

Unlimited soda, iced tea and coffee is included in seated menu packages.

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Endive Salad

Apple, Blue Cheese, Candied Pecan,
Honey Vinaigrette

Jackson Salad

A Brennan's Original- Chopped Egg,
Bacon, Blue Cheese & French Dressings

Oysters J'aime

Creole Tomato Gravy, Cornbread Crumble

Shrimp Remoulade

Fried Green Tomato, New Orleans
Remoulade

Turtle Soup

Spinach, Chopped Egg, Sherry

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters,
Louisiana Popcorn Rice

- SECOND COURSE -

Seared Gulf Fish Nancy

Cherry Tomato, Haricot Vert, Crabmeat, Lemon Butter

Filet Chanteclair

Fingerling Potato Puree, Bouquetière of Vegetables, Marchand de Vin

Lobster Pasta

Maine Lobster, Spinach, Tomato, Orecchiette, Truffle Beurre Fondue

Almond Dusted Gulf Fish

Confit Tomato, Haricot Verts, Brabant Potatoes, Preserved Lemon Cream

Bacon Wrapped Pork Tenderloin

Sweet Potato Purée, Swiss Chard, Candied Jalapeños, Red Wine Jus

- THIRD COURSE -

Seasonal Cheesecake

Ask about today's offering!

New Orleans Bread Pudding

Leidenheimer Bread Soaked in Rum Raisin Custard,
Served Warm with Bourbon Caramel and Pralines

Blackout Doberge

Layers of Devil's Sponge Cake and Chocolate Filling covered
in Rich Chocolate Ganache, Vanilla Crème Anglaise

Pear Brown Butter Tart

Poached Pears, Brown Butter Custard Filling, Served with
Whipped Crème Fraîche and Vanilla Anglaise

Boca Negra ^(GF)

Rich, Dark Chocolate Flourless Fudge Cake,
Served with Seasonal Berry Sauce

Vanilla Creme Brûlée

Vanilla Custard, Fresh Fruit, Pistachio Madeleine Cookies

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$5 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon,
Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

SURF & TURF MENU

Seated Dinner Package

PLEASE ADD 10.45% SALES TAX

Unlimited soda, iced tea and coffee is included in seated menu packages.

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Please select two options; groups over 50- please select one option

Endive Salad

Apple, Blue Cheese, Candied Pecan,
Honey Vinaigrette

Jackson Salad

A Brennan's Original - Chopped
Egg, Bacon, Blue Cheese & French
Dressings

Crab Artichoke Salad

Arugula, Cherry Tomato

Oysters J'aime

Creole Tomato Gravy,
Cornbread Crumble

Turtle Soup

Spinach, Chopped Egg, Sherry

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters,
Louisiana Popcorn Rice

- SECOND COURSE -

Please select one option

Filet with Crab

Bouquetière of Vegetables , Creole Spiced Butter MARKET PRICE / SUBJECT TO AVAILABILITY

Filet with BBQ Shrimp

Bouquetière of Vegetables , Creole Spiced Butter \$90

Filet with Lobster

Bouquetière of Vegetables , Creole Spiced Butter MARKET PRICE / SUBJECT TO AVAILABILITY

- THIRD COURSE -

Please select two options; groups over 50- please select one option

Seasonal Cheesecake

Ask about today's offering!

New Orleans Bread Pudding

Leidenheimer Bread Soaked in Rum Raisin Custard,
Served Warm with Bourbon Caramel and Pralines

Blackout Doberge

Layers of Devil's Sponge Cake and Chocolate Filling covered
in Rich Chocolate Ganache, Vanilla Crème Anglaise

Pear Brown Butter Tart

Poached Pears, Brown Butter Custard Filling, Served with
Whipped Crème Fraîche and Vanilla Anglaise

Boca Negra (GF)

Rich, Dark Chocolate Flourless Fudge Cake,
Served with Seasonal Berry Sauce

Vanilla Creme Brulèe

Vanilla Custard, Fresh Fruit, Pistachio Madeleine Cookies

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$5 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon,
Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

CHILDREN'S MENUS

PLEASE ADD 10.45% SALES TAX

Menu is for children 12 years and under. / Please select up to TWO entrees if multiple children will be in attendance. Children's entrée selections include a kid's drink, sliced fresh fruit for first course, and a scoop of ice cream for dessert.

- BREAKFAST / LUNCH ENTRÉES -

Eggs Any Style Buttermilk Biscuit, Bacon \$12

Vanilla French Toast Fresh Berries, Whipped Cream \$10

Grilled Cheese Sandwich French Fries \$10

Popcorn Shrimp French Fries \$15

- DINNER ENTRÉES -

Fried Gulf Shrimp with French Fries \$15

Buttered Pasta with Parmesan \$15

Grilled Cheese Sandwich with French Fries \$15

Grilled Gulf Fish Mashed Potatoes, Green Beans \$15



Brennan's

NEW ORLEANS

Sample Reception Menus

PLEASE NOTE: SUBJECT TO CHANGE
PLEASE ASK YOUR SALES MANAGER FOR MOST UP TO DATE MENU



NEW ORLEANS

RECEPTION MENU

TAX & GRATUITY NOT INCLUDED

- CHEESE DISPLAY -

Selection of Domestic & Imported Cheeses

Seasonal Condiments and Fruits, Spiced Pecans, Assorted Crackers \$10.00/person

Baked Brie

8"round serves 18-20 people / Served with Crostinis \$100.00/round of brie

Charcuterie & Cheese Display

Selection of Creole Country Sausages, Pates and Dried Cured Meat, Imported Cheeses,
Nuts, Fresh Fruits, Crostini and Crackers \$15.00/person

- SEAFOOD DISPLAYS -

PRICED PER PERSON

Gulf Oysters*

Lemon, Mignonette, Cocktail Sauce

[sold per sack - 100 oysters \$350

+ \$100 attendant fee for oyster shucker]

available for First Floor events only

Boiled Shrimp

Lemon, Horseradish, Cocktail Sauce

[6 shrimp/person - \$12.00/person]

Marinated Crab Claws

fresh herbs

[SOLD PER POUND] \$50.00/pound

Coriander Seared Tuna

Ginger Citrus Ponzu, Cilantro \$15.00/person

Smoked Salmon Display \$17.00/person

- APPETIZER DISPLAYS -

PRICED PER PERSON

Vegetable Crudités

Fresh Hand-Cut Vegetables, Buttermilk

Ranch Dressing \$6.00/person

Butter Lettuce & Heart of Palm Salad

Roasted Peppadew Peppers,

Shaved Pecorino Romano, Fresh Herbs,

Lime Vinaigrette \$10.00/person

Jackson Salad

A Brennan's Original

Chopped Egg, Bacon, Blue Cheese

& French Dressing \$12.00/person

Grilled Vegetable Display

Marinated + Grilled Eggplant, Zucchini,

Mushrooms, Peppers, and Red Onions,

Served with a Balsamic Reduction

and Olive Oil \$7.00/person

Crab & Cauliflower Gratin

Parmesan Crust \$15.00/person

RECEPTION MENU

TAX & GRATUITY NOT INCLUDED

- SOUP -

PRICED PER PERSON WITH CULINARY ATTENDANT

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters, Louisiana Popcorn Rice \$12.00/person

Turtle Soup

Chopped Egg, Spinach, Sherry \$12.00/person

Creamy Cauliflower & Truffle Soup

\$10.00/person

- PASTA DISPLAYS -

PRICED PER PERSON

Truffled Crab & Leek Orecchiette

Spinach, Leeks, Cherry Tomatoes, Parmesan Cream \$15.00/person

Poached Chicken Fusilli

Onion, Carrots, Basil, Artichokes, White Wine Butter Sauce \$11.00/person

Vegetable Orecchiette

Seasonal Squash, Spinach, Leeks, Tomato, Shiitake Mushrooms, Creamy Herb & Wine Sauce \$9.00/person

- ENTRÉE DISPLAYS -

PRICED PER PERSON

BBQ Shrimp & Grits

APPROXIMATELY 3 SHRIMP PER PERSON WITH CULINARY ATTENDANT

Goat Cheese Grits, Creole Spiced Butter Sauce \$12.00/person

Pan-Roasted Chicken Clemenceau

Roasted Potatoes, Peas, Mushroom Sauce \$10.00/person

[APPROXIMATELY HALF A BREAST PER PERSON]

Grilled Gulf Fish

Garlic Wilted Kale, White Wine Sauce \$14.00/person

[APPROXIMATELY 4 OUNCES PER PERSON]

RECEPTION MENU

TAX & GRATUITY NOT INCLUDED

- CARVING STATIONS -

CULINARY ATTENDANT REQUIRED AT \$100/ATTENDANT

Herb Roasted Tenderloin of Beef - Horseradish Sauce \$600 EACH
[SERVES APPROXIMATELY 20 GUESTS]

Pepper Dusted Prime Rib of Beef - Garlic Jus \$850 EACH
[SERVES APPROXIMATELY 50 GUESTS]

Coffee-Crusted Pork Loin - Sweet Mustard Sauce \$300 EACH
[SERVES APPROXIMATELY 30 GUESTS]

Leg of Lamb - Mint Chimichurri \$400 EACH
[SERVES APPROXIMATELY 20 GUESTS]

Sweet Tea Brined Turkey Breast, Rosemary Aioli \$250 EACH
[SERVES APPROXIMATELY 25 GUESTS]

- SIDE ITEMS -

PRICED PER PERSON

**Sautéed Haricot Verts
& Mushrooms** \$5.00

Brabant Potatoes \$5.00

Roasted Root Vegetables \$5.00

Roasted Brussels Sprouts \$5.00

Whipped Potatoes \$5.00

Asparagus Hollandaise \$5.00
[AVAILABLE FEBRUARY-JULY]

- DESSERT STATION -

CULINARY ATTENDANT REQUIRED AT \$100/ATTENDANT

WORLD FAMOUS BANANAS FOSTER

[FOR AN ADDITIONAL \$10 PER GUEST] *Invented at Brennan's!* Bananas, Brown Sugar, Cinnamon,
Rum, Housemade Vanilla Bean Ice Cream, Flambéed Tableside

- MINI DESSERTS -

Ask About Our Mini Desserts / Based on Seasonal Availability
Guest Chooses Quantity & Selection \$3.50/PIECE

- COFFEE STATIONS -

ONE URN SERVES APPROXIMATELY 60

French Market Regular Coffee \$180.00

French Market Decaf Coffee \$180.00



NEW ORLEANS

BREAKFAST RECEPTION MENU

TAX & GRATUITY NOT INCLUDED

HAND PASSED

PRICING IS BASED ON 2 PIECES PER PERSON

- OUR CHEF SUGGESTS CHOOSING 2-3 SELECTIONS -

Hot Beignets

with Powdered Sugar \$3.00 [MINIMUM ORDER OF 30 PIECES]

Bacon Scallion Frittata \$4.00

Petite Crab Cakes with Remoulade \$8.00

*Smoked Salmon & Cream Cheese Mousse

Dill, Leek and Caper on Crostini \$7.00 [MINIMUM ORDER OF 30 PIECES]

Turtle Soup in Demitasse - Chopped Egg, Spinach, Sherry \$6.00

Green Tomato Gazpacho Shooters with EVOO \$5.00

OMELET STATION

PRICED PER PERSON

CULINARY ATTENDANT REQUIRED AT \$100/ATTENDANT

Vegetable Omelet Station \$10.00 per person

Add Ham or Bacon \$1.00 per person

Add Shrimp \$3.00 / Add Crab \$6.00

SIDE ITEMS

PRICED PER PERSON

Scrambled Eggs \$5.00

Cheddar Scrambled Eggs \$6.00

Benton's Bacon (3 pieces per person) \$8.00

Andouille Sausage (2 pieces per person) \$4.00

Brabant Potatoes \$4.00

Home Fries with Peppers & Onions \$4.00

Country Style Grits \$4.00

Sharp Cheddar Grits \$4.00

Oatmeal with Brown Sugar and Raisins \$4.00

Selection of Breakfast Pastries \$5.00

Buttermilk Biscuits Served with Butter and Preserves \$4.00

French Toast Cinnamon and Powdered Sugar \$7.00

Seasonal Fruit Platter \$7.00

DISPLAY STATIONS

PRICED PER PERSON

Country Breakfast Strata

Diced Canadian Bacon, Peppers, Onions, French Bread, Gruyere \$10.00

Vegetarian Frittata

Sautéed Button Mushrooms, Spinach, Onion, Bell Pepper, Tomato, Havarti Cheese \$7.00

Smoked Salmon Display

Bagels, Cucumber, Tomato, Capers \$17.00

BBQ Shrimp & Grits

Creole Spiced Butter Sauce, Creamy Chevre Grits \$12.00

CULINARY ATTENDANT REQUIRED AT \$100/ATTENDANT

Pork Grillades & Grits

Slow Roasted Pork Shoulder, Scallion Grits \$11.00

CULINARY ATTENDANT REQUIRED AT \$100/ATTENDANT

COFFEE & TEA STATION

ONE URN SERVES APPROXIMATELY 60

French Market Regular Coffee \$180.00

French Market Decaf Coffee \$180.00

Iced Tea Station \$120.00

NON-ALCOHOLIC DRINKS

Orange Juice \$15.00 PER CARAFE

Cranberry Juice \$15.00 PER CARAFE

Milk \$8.00 / **Seasonal Sparkler** \$6.00

BRUNCH COCKTAILS

Mimosa \$13.00

Bloody Mary \$13.00 **Brandy Milk Punch** \$13.00

BEVERAGE OFFERINGS

WINE

Please choose one white, one red, and one sparkling wine from the preferred wine options below.

PLEASE ADD 10.45% SALES TAX

\$50 / BOTTLE

Offered During Brunch & Lunch Only

Sparkling - Monmartre, FR

Chardonnay - Kenwood "Yulupa" CA

Cabernet Sauvignon - Kenwood "Yulupa" CA

\$60 PER BOTTLE

Sparkling - Bouvet Labuday, Loire Valley FR

Rosé - Campuget, Costiere de Nîmes FR

Sauvignon Blanc - Atlantique, Loire Valley FR

Chardonnay - Hartford Court, Russian River Valley CA

Pinot Noir - La Closerie des Lys, Languedoc FR

Cabernet Sauvignon Blend - Niner Bootjack, Paso Robles, CA

Red Blend - Hedges Family CMS, Columbia Valley WA

\$80 PER BOTTLE

Champagne - Tribaut 8 Origin Brut, FR

Sauvignon Blanc - L'Aumonier Touraine Blanc, Loire FR

Chardonnay - Brewer-Clifton, Sta. Rita Hills, CA

Pinot Noir - Chehalem, Willamette Valley OR

Cabernet Sauvignon - Daou, Paso Robles CA

Red Blend - Decoy 'Limited', Napa Valley, CA

\$100 PER BOTTLE

Champagne - Laurent Perrier Brut, FR

Rosé - Chateau Pradeaux, Bandol FR

Sauvignon Blanc - Domaine Girard Sancerre, Loire FR

Chardonnay - Presquile Estate, Santa Barbara CA

Pinot Noir - Domaine Drouhin 'Roserock', Eola-Amity Hills OR

Cabernet Sauvignon - Miner 'Emily's Cuvée', Napa Valley CA

Red Blend - Paraduxx, Napa Valley CA



The Brennan's Wine Cellar has been awarded the **Grand Award** by **Wine Spectator**, the highest regard of Wine Spectator's judges, for the last 3 years.

Please ask to speak with our sommelier for assistance with wine pairings or to view our extensive wine list.

BEVERAGE OFFERINGS

LIQUOR

PLEASE ADD 10.45% SALES TAX

HOUSE OPTIONS

Includes Domestic Beer, Soft Drinks, **Sommelier's Selection of Wines**, and Liquor:

Tito's *Vodka* • Miles' *Gin* • Monte Alban *Blanco Tequila* • Parrot Bay *White Rum*

Four Roses "Yellow Label" *Bourbon* • Auchentoshan 12yr *Scotch*

\$13.00 / LIQUOR DRINK 'UPON CONSUMPTION' \$14.00/ LIQUOR DRINK AS 'CASH BAR' \$6.00/ DOMESTIC BEER

HOUSE BEER: Miller Light • Bud Light • Michelob Ultra • Corona Extra • Abita Amber

HOUSE WINE: Kenwood "Yulupa" Chardonnay • Kenwood "Yulupa" Cabernet Sauvignon • Montmartre Sparkling

PREMIUM OPTIONS

Includes Domestic Beer, Soft Drinks, **Sommelier's Selection of Wines**, and Liquor:

Ketel One *Vodka* • Bombay Sapphire *Gin* • Don Julio Blanco *Tequila* • Bacardi White *Rum*

Maker's Mark *Bourbon* • Macallan 10yr *Scotch*

\$15.00 / LIQUOR DRINK 'UPON CONSUMPTION' \$16.00/ LIQUOR DRINK AS 'CASH BAR' \$6.00/ DOMESTIC BEER

BRUNCH BAR OPTION

Perfect for Brunch or Lunch Featuring: **Bloody Marys, Mimosas, Brandy Milk Punch**

\$13.00 / DRINK 'UPON CONSUMPTION' [\$14.00 / DRINK AT CASH BAR]

BILLING OPTIONS

UPON CONSUMPTION

Host selects brand/price level
Drinks are billed to host, as ordered.

ADD 10.45% SALES TAX
+ GRATUITY

CASH BAR

Guests are responsible for beverage
payment at the bar, as ordered.

ADD 10.45% SALES TAX
[EXCLUDING GRATUITY]

HOURLY BAR

Host selects brand/price level.
Drinks are billed to host on an
hourly basis

BAR SET UP FEES

PRIVATE SATELLITE BAR

can be prepared for your event
of 30 or more guests

\$75.00 SET UP FEE REQUIRED

PRIVATE CASH BAR

can be prepared for your event
of 30 or more guests

\$75.00 SET UP FEE REQUIRED

HOUSE WINE & BEER ONLY

1 hour \$30 | 2 hours \$40 | 3 hours \$50

HOUSE BAR

1 hour \$40 | 2 hours \$50 | 3 hours \$60

PREMIUM BAR

1 hour \$50 | 2 hours \$60 | 3 hours \$70

*Add 10.45% sales tax

**Please note that Brennan's does not
serve shots for private events*