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Indulge in the tradition

Private Dining Parties

The guaranteed minimum number of guests anticipated assigns banquet rooms. Galatoire's reserves the right to change groups to function rooms more suitable for the guaranteed attendance.

Facilities:	<u>Private Dining Room</u>	<u>Seated Capacity</u>	<u>Minimum</u>
Galatoire's	Iberville Room	up to 28	Please Call
Galatoire's	Bienville Room	up to 28	"
Galatoire's	Bourbon Room	Up to 80	"
Galatoire's	All Three Rooms	136-seated	"
"33"	Balcony Room	Up to 170 Seated	"
"33"	Wine Room	Up to 30	"

*All Private Dining Rooms are upstairs. Elevator access available

*Capacity varies with table arrangement, bar set up, & audiovisual equipment.

*Parties larger than 15 are required to pre-select a set menu.

*Deposit is 50 % of the food & beverage minimum requirement due seven days after the date has been booked or the date will be released.

*Galatoire's Restaurant will be glad to hold a room tentative for 2 weeks, after that time period a contract must be signed or the space will be released.

General Information: All major credit cards are accepted.

Proper attire required: long pants and collared shirts.

Galatoire's: Jackets required for gentlemen at dinner and all day Sunday.

Galatoire's 33 Bar and Steak: Jackets are not required

Menus: Groups of 16 or more require a preselected menu. We will need your pre-selected menu 2 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 are subject to change.

Guest Guarantees: The guaranteed number of guests, that will be attending your function, is required 3 working days prior to your event. This number will be considered your guarantee for which you will be charged (food, tax & gratuity) even if fewer guests attend. Please note we always prepare 5% above the guaranteed number just in case a few more show up!

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 banquet 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.

Galatoire's Restaurant History

New Orleans families responded enthusiastically when, in 1905, Jean Galatoire purchased Victor's Restaurant, located at 209 Bourbon Street in a town home constructed in 1830, and renamed the restaurant "Galatoire's." The familial dining experience Jean offered was inspired by the dining style of his homeland, Pardies, a small village near Pau, France, an elegant, picturesque city in the foothills of the Pyrenees Mountains.

Jean was an energetic man who had an instinct for fine foods and pleasurable dining. After departing from Pardies in 1874, he and his wife, Gabrielle Marchal Galatoire, first settled in Birmingham, Alabama, then in Chicago, and, finally arrived in New Orleans in 1900. Shortly after arriving in New Orleans, Jean opened a bar near the Louisville & Nashville (L & N) train station at the foot of Canal Street.

Jean drew on the recipes and traditions of his native culture to create the menu and ambience at Galatoire's. Most of these dishes are still served today and the atmosphere is also very much the same.

Shortly after Jean established Galatoire's his three nephews, Justin, Leon and Gabriel Galatoire also emigrated from France and joined him in the restaurant business. They purchased Galatoire's from him in 1919 when he retired. In time, three of Justin and Leon's children, Yvonne Galatoire Wynne, Gabriel "Gabie" Galatoire and Rene Galatoire joined the family business.

Today, Galatoire's Restaurant is overseen by General Manager Melvin Rodrigue. Melvin works in close conjunction with David Gooch (grandson of Leon), Justin Frey (grandson of Justin) and Michele Galatoire (granddaughter of Leon).

The entire restaurant underwent an extensive physical renovation and restoration at the end of 1999. Galatoire's now accepts reservations for the newly restored second floor dining rooms. In keeping with Galatoire's historic traditions, reservations are not accepted for the first floor dining room and customers are still seated on a first-come first-served basis.

For over a century, the tradition for classic fare done simply and without showmanship has been a cornerstone of Galatoire's reputation. Unlike many modern restaurants, Galatoire's cuisine is not the handiwork of a singular superstar chef but rather of a family that has steadfastly and carefully safeguarded its traditions of quality in their tangible culinary product as well as the restaurant's intangible image and ambience.

Consistently providing this exquisite experience is itself an art form that only Galatoire's can maintain. Gourmet Magazine stated it best in October 1996:

"More than a place to satisfy one's hunger, Galatoire's is a place where time and the outside world pleasantly fade from consciousness. It's what every restaurant ought to be."

Galatoire's is the proud recipient of numerous awards and distinctions including the DiRoNa Award for general restaurant excellence (2000 -present). The Nation's Restaurant News elected Galatoire's to its Hall of Fame in 1981 – this honor has been bestowed upon very few restaurants in the United States. In 1987, Galatoire's earned the Ivy Award of Distinction from Restaurants & Institutions Magazine. In 1990, 1991, and 1992, the Conde Nast Traveler elected Galatoire's to one of 50 Distinguished Restaurants.

In 2001, Gourmet Magazine placed Galatoire's at Number 24 of the United States' Most Outstanding restaurants.

In 2003, Galatoire's was nominated for a James Beard Foundation award and, in May 2005, the James Beard Foundation presented Galatoire's with the San Pelegrino Outstanding Restaurant Award, which recognizes the "restaurant in the U.S. that serves as the standard-bearer for consistence of quality and excellence in food, atmosphere and service."

Private Dining Menu Selections & Options

Hand Passed Hors D' Oeuvres

Priced Per Piece ~ Minimum of 25 Pieces

Soufflé Potatoes \$1.00

Fried puffed potatoes served with Béarnaise Sauce

Fried Eggplant \$.75

Eggplant sticks battered & fried, served with Powdered Sugar

Fried Louisiana Oysters \$3.00

Served with a Creole Hollandaise Sauce

Shrimp Remoulade \$2.00

Jumbo Boiled Shrimp tossed in Galatoire's Famous Remoulade Sauce

Beef Tartare \$3.00

Hand chopped rare beef served on a French bread crouton
with capers, shallots, and Dijon mustard

Escargot \$2.50

French snails sautéed in a garlic-herbsaint cream, fresh thyme and served in a phyllo shell

Crabmeat Maison \$3.50

Jumbo Lump Crabmeat tossed in Galatoire's famous Maison dressing,
Served in Phyllo cups

Seared Foie Gras \$2.50

With Apricot Chutney

Crabmeat Canapé Lorenzo \$3.00

Jumbo Lump Crabmeat Canapé
Topped with an anchovy & baked until golden brown

Smoked Salmon Rilette Canapé \$2.75

Hand chopped house smoked salmon and poached salmon with shallots, capers, cream cheese and fresh
basil

Fried Oysters Rockefeller \$3.25

Louisiana Fried Oyster on a Rockefeller Spinach Crouton
Drizzled with Creole Hollandaise

Boursin Cheese Canape \$2.50

With port soaked cherry

The three courses below are *optional* for your dinner party. In some instances a choice of soup or salad may be offered.

Appetizers

All may be served individually or family style

Groups of 15-29, please choose family style selections or offer a choice of appetizer to be served individually

Groups of 30 or more, please choose family style selections or choose one to be served individually

Crabmeat Maison \$14.00	Escargots Bordelaise \$11.00
Shrimp Remoulade \$13.00	Oysters Rockefeller \$13.75
Oysters en Brochette \$13.75	Galatoire Goute (Shrimp Remoulade, Crabmeat Maison) \$20.00
Crabmeat Canapé Lorenzo \$14.00	Galatoire Grand Goute (Shrimp Remoulade, Crabmeat Maison) Serves 4 people family style \$35.00
Soufflé Potatoes \$7.50	
Fried Eggplant \$7	

Soups

Groups of 15-29, may offer a choice of two

Groups of 30 or more, please choose one

Duck and Andouille Gumbo	Cup \$7.50	Bowl \$8.75
Seafood Okra Gumbo	Cup \$8.50	Bowl \$9.75
Turtle Soup Au Sherry	Cup \$7.50	Bowl \$8.75

Salads

Groups of 15-29 may offer a choice of two

Groups of 30 or more, please choose one

Salads can come with Creole Mustard Vinaigrette or Blue Cheese.

Green Salad with Garlic	\$7.00
spring lettuces, garlic puree, creole mustard vinaigrette	
Salad Maison	\$7.50
iceberg lettuce, spring lettuces, tomato, asparagus, egg, anchovy	
Asparagus and Hearts of Palm	\$8.75
asparagus, hearts of palm, avocado, bibb lettuce	
Small Godchaux Salad	\$16.00
jumbo lump crabmeat, boiled shrimp, iceberg lettuce, tomatoes, egg, creole mustard vinaigrette, anchovy fillets. Mostly served in place of the appetizer because of the size.	
Bistro Romaine Salad	\$7.50
romaine lettuce, tomatoes, blue cheese, spiced pecans	

Entrees

*Groups of 15-29 persons, please select **three** items for the group*

*Groups of 30-60 persons, please select **two** items for the group*

*Groups of 61-120 persons, please select **one** item for the group or a **Taste of Galatoire's***

Filet	\$36.00
***Please select either the Béarnaise Sauce or Marchand de Vin Sauce to serve with your <u>Filet.</u>	
Lamb Chops.....	\$44.00
***Please select either the Béarnaise Sauce or Marchand de Vin Sauce to serve with your <u>Lamb.</u>	
Pork Chop Marchand De Vin	\$26.00
Soft Shell Crabs Meuniere (seasonal).....	\$34.00
Pompano with Sautéed Crabmeat Meuniere (seasonal)	\$38.25
Gulf Fish Meuniere Amandine.....	\$28.00
Gulf Fish du Jour with Sautéed Crabmeat Meuniere	\$34.75
Grilled Salmon Beurre Blanc	\$27.00
Stuffed Eggplant.....	\$24.50
Eggplant stuffed with shrimp, crabmeat, green onions, & breadcrumbs	
Shrimp Creole	\$23.00
A tomato, onion, & bell pepper sauce served with rice	
Crabmeat Sardou	\$26.00
Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crabmeat & Hollandaise sauce	
Chicken Breast Clemenceau.....	\$21.00
Double Cut Boneless Chicken Breast Sautéed with button Mushrooms, Brabant potatoes, & peas	
Eggs Sardou	\$19.00
Artichoke hearts on a bed of creamed spinach, topped with poached eggs & Hollandaise sauce	
Eggs Benedict	\$17.00
Poached eggs on ham & an English muffin, topped with Hollandaise sauce	

Side Dishes

All side dishes are served family style.

The side dishes can be served on the entrée plate if specified by the customer in the menu planning process.

Please select **2 side** items to serve **family style**.

Creamed Spinach.....	\$6.00
Steamed Broccoli.....	\$6.00
Steamed Cauliflower	\$6.00
Rockefeller Spinach.....	\$7.00
Steamed Asparagus	\$7.00
Cauliflower au Gratin	\$7.00
<i>*Hollandaise can be added to steamed vegetables for an additional \$2.00</i>	
Brabant Potatoes	\$6.00
<i>Fried potatoes; tossed with garlic, butter, & parsley</i>	
Lyonnais Potatoes	\$7.00
<i>Sautéed in butter & with caramelized onions</i>	
Au Gratin Potatoes	\$7.00
<i>Potatoes cooked in a cream sauce & cheddar cheese, topped with breadcrumbs and broiled.</i>	

Desserts

Groups of **15-29** persons can have a choice between **two** desserts.

Groups of **30 & above**, please select **one** item for your group.

Caramel Cup Custard.....	\$6.00
<i>Seasonal Berries</i>	
Bread Pudding	\$7.00
<i>Banana Praline Sauce</i>	
Mocha Panna Cotta	\$8.00
<i>Whipped Cream, Salted Chocolate Dipped Gaufrette</i>	
Sweet Potato Cheesecake	\$8.00
<i>Caramel Sauce, Candied Pecans, White Chocolate Shavings</i>	
Café Brulot.....	\$7.00/ea.
Coffee & Hot-tea (Always Offered)	\$3.00
Sodas and Fruit Juices.....	\$3.00

Taste of Galatoire's

Appetizer: *Optional; to be served family style or choose one to be served individually*

Soup/Salad:

Turtle Soup - demi tasse.....	\$5.50
Green Salad with Garlic	\$7.00
Spring lettuces, garlic puree, creole mustard vinaigrette	

Entrees: *choose two; each will be served as a separate course*

Gulf Fish Meuniere Amandine (4 oz.) demi portion.....	\$14.50
Gulf Fish du Jour with Sautéed Crabmeat Meuniere (4 oz.) demi portion	\$18.75
Stuffed Eggplant- demi portion	\$13.50
Crabmeat Sardou- demi portion.....	\$14.50
Filet (5 oz) demi portion	\$18.50

***Please select either the Béarnaise Sauce or Marchand de Vin Sauce to serve with Filet

Sides: *plated with each entrée; each side serves two guests*

Steamed Broccoli.....	\$6.00
Steamed Cauliflower	\$6.00
Steamed Asparagus	\$6.00
Brabant Potatoes	\$6.00
Lyonnaise Potatoes	\$6.00

Dessert: *may choose one or choose two that will be alternated*

Caramel Cup Custard.....	\$6.00
<i>Seasonal Berries</i>	
Bread Pudding	\$7.00
<i>Banana Praline Sauce</i>	
Mocha Panna Cotta	\$8.00
<i>Whipped Cream, Salted Chocolate Dipped Gaufrette</i>	
Sweet Potato Cheesecake	\$8.00
<i>Caramel Sauce, Candied Pecans, White Chocolate Shavings</i>	

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Private Reception Parties

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Galatoire's	Iberville Room	15-20	Please Call
Galatoire's	Bienville Room	15-20	"
Galatoire's	Bourbon Room	40-60	"
Galatoire's	All Three Rooms	80-100	"
"33"	Balcony Room	125-250	"
"33"	Wine Room	40-50	"

*Capacities vary with table arrangement, bar set up, audiovisual equipment, and display stations needed.

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Audio Visual equipment will change the capacity in each private dining room. Musicians and other entertainment may be arranged through several agencies.

Display Stations

Gulf Fish Meuniere Amandine \$11.00 per piece

Fried Poisson with Meuniere butter sauce topped with toasted almonds

Chicken Creole \$8.00 per serving

Chicken Breast with the trinity, stewed tomatoes & Creole seasoning served over steamed rice

Shrimp Clemenceau \$9.00 per serving

Jumbo shrimp sautéed with peas, mushrooms, & Brabant potatoes

Fried Soft Shell Crabs (Seasonal) \$12.50 per crab

Soft Shell Crabs cut into quarters, battered & fried. Served with tartar sauce & Meuniere Butter.

Demi- Stuffed Eggplant \$12.25 per piece

A jumbo lump crabmeat, shrimp, & eggplant canapé placed atop a grilled eggplant round

Oysters Rockefeller \$3.25 per piece

Oysters on the half-shell topped with Rockefeller spinach & baked

Lamb Chops with Béarnaise Sauce & Mint Jelly \$12.00 per chop

Single cut chops seared rare

Carving Stations

Carving stations require culinary attendant for \$100 or can be set as a display station with no attendant or additional fee

Whole Roasted Tenderloin of Beef \$300

Accompanied by horseradish sauce

Serves approximately 25-30 guests

Cane Syrup Glazed Roasted Pork Loin \$135

Serves approximately 25-30 guests

Action Station

Action Stations require a culinary attendant for \$100 or can be set as a display station with no attendant or additional fee

Shrimp Creole \$9.50 per guest

Duck & Wild Mushroom with Dirty Rice \$6.00 per guest

Shrimp & Okra over Stone Ground Grits \$9.50 per guest

Side Dishes

Creamed Spinach \$3.00 per serving

Sautéed spinach folded into béchamel sauce and seasoned with salt and pepper

Brabant Potatoes \$3.00 per serving

Crispy fried potato cubes tossed in garlic butter and parsley

Lyonnais Potatoes \$3.50 per serving

Sautéed with caramelized onions

Soup Kettle

Turtle Soup \$110.00 per gallon

Duck & Andouille Gumbo \$110 per gallon

Creole Seafood Gumbo \$140.00 per gallon

Shrimp Etouffee \$150.00 per gallon

Crawfish Etouffee (Seasonal) \$150.00 per gallon

Cold Displays

Imported Fruit & Cheese \$5.00 per person

Cold Grilled Vegetable Platter \$3.00 per person

Dessert

Banana Bread Pudding \$60.00 per pan

Served Warm and topped with a buttery, praline liquor and banana sauce

Assorted Mini Desserts \$2.00 per piece

Chocolate Pecan Pie, Sweet Potato Cheesecake, Lemon Tart

Bar

For larger parties in the main room, we suggest a bar set-up in the dining room. We will stock your bar with your choice of house brands; call brands, or premium brands. You also have the option to select a combination of these. Also, after dinner drinks can be offered to your guests or served upon request.

	<u>Well Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
Bourbon:	Benchmark(\$7.00)	Makers Mark (\$8.00)	Blantons (\$14.00)
Scotch:	Dewar (\$7.00)	Chivas (\$8.00)	Glenlivet 12yr (\$12.00)
Single Malt:	N/A	Glenmorangie (\$8.50)	MaCallan 12 yr. (\$14.00)
Canadian Whiskey:	Canadian Club (\$7.00)	Crown (\$8.00)	Crown Royal (\$8.00)
Rye Whiskey:	Old Overholt (\$7.00)	Sazerac Rye (\$8.00)	Templeton Rye (\$12.00)
Vodka:	Smirnoff (\$7.00)	Absolut (\$7.50)	Grey Goose (\$8.50)
Gin:	Bombay (\$7.00)	Tanqueray (\$8.00)	Bombay Sapphire (\$9.00)
Rum:	Bacardi (\$7.00)	Mount Gay (\$8.00)	Zaya 12yr (\$10.00)
Tequila:	Jose Cuervo Silver (\$7.00)	Patron (\$8.50)	Dobel (\$15.00)
Sour Mash:	Jack Daniels (\$8.00)	Gentleman Jack (\$10.00)	Jack Daniels Single Barrel (\$13.00)

Beer may also be added at \$4.00-\$5.00 per bottle.

Budweiser

Bud Light

Miller Light

Amstel Light

Heineken

Abita

Stella Artois

GALATOIRE'S PROUDLY SERVES \$6



Dinner Drink List

The following is a list of after dinner drinks that can be served, ordered or stocked at the mini-bar. All are priced per drink.

Single Malt Scotch

Highland

Highland Park 12yr.	\$12.00
Dalwhinnie 15yr .	\$14.00

Speyside

The Balvenie "Single Barrel" 15yr.	\$18.00
Glenfiddich 12yr.	\$12.50
Glenfiddich "Solera Reserve" 15yr.	\$15.00
Glenlivet 12yr.	\$12.00
Glenlivet Nadura	\$15.00
Glenlivet 18yr .	\$22.00
Glenlivet 25yr.	\$75.00
Glenmorangie "Madeira Wood" 12yr	\$17.00
Macallan 12yr.	\$14.00
Macallan 18yr.	\$46.00

Lowland

Glenkinchie "Distiller's Edition" 13yr.	\$16.00
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Campbeltown

Springbank 15yr.	\$23.00
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Islay

Laphroig 10yr.	\$9.00
Lagavulin 16yr.	\$22.00

Premium Blended Scotch

Chivas 18yr.	\$18.00
Johnny Walker Gold	\$20.00
Johnny Walker Blue	\$60.00

Small Batch Bourbon

Knob Creek	\$8.00
Buffalo Trace	\$8.00
Basil Hayden	\$9.00
Bakers	\$10.00
Bookers	\$13.00
Blantons	\$14.00
Gentleman Jack	\$10.00
Jack Daniels Single Barrel	\$13.00
Woodford Resreve	\$9.00

Cognac

Martell V.S.	\$10.00
Courvossier V.S.O.P.	\$15.00
Remy Martin V.S.O.P.	\$15.00
Hennessy V.S.O.P.	\$17.00
Martell Noblige	\$8.50
Park X.O.	\$23.00
Pierre Ferrand Reserve	\$12.50
Pierre Ferrand 1840	\$13.00
Pierre Ferrand Selection Des Anges	\$17.00

Martell Cordon Bleu	\$27.00
Louis XIII 0.5oz	-\$70.00
1 oz	-\$125.00
1.5oz	-\$175.00
Courvossier X.O.	\$35.00
Remy Martin X.O.	\$37.50
Hennessy Paradis	\$82.00

Armagnac

Clés des Ducs V.S.O.P.	\$9.50
Larressingle V.S.O.P.	\$12.00

Calvados

Daron, Pays d'Auge	\$8.00
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Liqueurs

Amaretto di Saronna	\$8.00
Nocello	\$8.00
Frangelico	\$10.00
Tuaca	\$10.00
Kahlua	\$7.50
Tia Maria	\$8.00
Bailey's Irish Cream	\$8.00
Herbsaint	\$6.50
Pernod	\$7.50
Romana Sambuca	\$8.00
Lucid Absinthe	\$17.00
Le Tourniquet Absinthe	\$17.00
Lillet (Blonde)	\$6.50
Dubonnet (Rouge)	\$6.00
Campari	\$9.00
Strega	\$9.00
Chartreuse	\$13.00
Benedictine	\$12.00
B.&B.	\$12.00
Drambuie	\$12.00
Southern Comfort	\$7.50
Cointreau	\$9.00
Mandarine Napoleon	\$9.00
Grand Marnier "Cordon Rouge"	\$12.00
Grand Marnier "Centenaire"	\$35.00
Grand Marnier "Cent Cinquantenaire"	\$55.00

Port

glass/bottle

Dow's 20yr. Tawny	\$18.00/\$144.00
Graham's 1980	\$28.00/\$224.00
Warre's 1985	\$210.00
Warre's 1983	\$175.00
Warre's 1980	\$260.00
Warre's 1970	\$325.00

Tequila

Patron	\$8.50
Patron Anejo	\$12.00
Patron Citronage	\$8.00
Dobel	\$15.00
Jose Cuvero	\$6.00
!800	\$8.00
Herradura	\$12.00