



Broussard's

RESTAURANT & COURTYARD

Thank you for considering Broussard's for your special day.



We can accommodate traditional New Orleans wedding receptions from 50 - 350 guests. By combining our courtyard with the adjacent courtyard of the Hermann-Grima Museum, we can accommodate wedding ceremonies up to 200 guests.

As one of New Orleans' most important landmarks, Broussard's has always provided unsurpassed cuisine in an atmosphere of understated elegance and historical significance. Broussard's first opened its doors in 1920, when an eminent local chef, Joseph Broussard, married Rosalie Borrello, and the couple moved into the Borrello family mansion (built in 1834) on Conti Street where the restaurant now stands. The couple worked ceaselessly to create and maintain the five-star, family-run restaurant that continues to this day.

Weddings Receptions include the following:

Passed champagne upon guest arrival*

- Wedding Suite for the couple available 1 hour prior to ceremony start time
- Assigned attendant to assist the couple during the reception
- Existing tables and chairs with basic white linen.
- Glassware, Plateware, and Flatware
- Event Management and Security
- Complimentary cake cutting
- To Go Boxes of food for both sets of parents (not included with seated dinners)
- Send-off package for the happy couple with food and champagne (not included w/ seated dinners)

*with the selection of the Royal bar package or higher beginning when the bar opens

Venue Minimums and Rental Fee Guidelines

Peak Saturdays and certain Fridays require a minimum partial restaurant buyout which includes the Courtyard, Josephine, and Magnolia Room. Please inquire with your sales person for the specific minimum and rental fee for your desired date.

There is a \$1500 rental fee for a full buy-out, and an additional \$500 fee if your event extends past 4 hours \$500 fee for a partial buy-out.

\$12,500 - \$15,000 - Courtyard and Magnolia Room accommodates groups up to 125, with up to 85 seats (based on standard floor plan)

\$18,000 - Partial restaurant buyout includes Courtyard, Magnolia Room, and Josephine Room and accommodates up to 150 with up to 110 seats (based on standard floor plan)

\$20,000 - \$30,000 - Entire restaurant buyout accommodates groups up to 350 with up to 150 seats (based on standard floor plan)

General Booking and Contracting

- Food and beverage minimums are required and do not include tax and service charge
- Lowest level food and bar package pricing is required per person for booking. All packages may be customized.
- Menu prices are subject to change until contracted.

- Proposals are valid for 7 days.
- Menu selections are due 30 days prior to your event.
- Minimum guaranteed guest count is due (7) business days prior to your event.
- Space only held upon request. Holds will be released if a contract is not requested within 7 days. Should another client holding second option request a contract for that date, the first option hold will be notified to confirm or release by signed contract and 25% deposit within 48 hours. If not received, space is released to second option hold.
- Once contracted and signed by client, the minimum food and beverage must be adhered to, therefore recommend contracting a realistic number of guests.
- There is a facility rental fee (plus tax) and Food and beverage minimums (which are exclusive of 10.45% tax and 22% service charge) that vary depending on the day.
- Should you not meet the food and beverage minimum, we can upgrade your cocktail package, menu or add an additional hour to the open bar or you can choose to pay the difference as a fee.



Décor and Vendor Information

All décor must be set up by a licensed and insured event professional

- Clients may provide guest book, pens, champagne flutes, cake knife set, and card box to be placed by Broussard's staff.
- All décor is subject to Broussard's management approval.
- All items must be loaded out immediately following the conclusion of the event. Including all gifts, decorations and personal items.
- Broussard's is not responsible for any items left behind or to be picked up at a later time.
- No glitter or sparklers allowed inside or in Hermann Grima. Only biodegradable confetti or other throws are allowed.
- Event load-in may begin three hours prior to the contracted start time.
- All vendors must coordinate load-in and load-out with Broussard's Management.
- Any tables or chairs required outside of the amount provided by Broussard's for custom configurations, will



Broussard's Hermann-Grima Ceremony Options

Broussard's is proud to partner with The Historic Hermann-Grima house to present a classic setting for your courtyard wedding ceremony. The adjacent Herman Grimma courtyard can seat up to 120 guests (not including your standing attendants) with room for ceremony musicians. We have expertly designed ceremony options considering all the logistics for a seamless event, listed below.

Ceremony Fees

\$2500 (plus tax)

Ceremonies are allowed up to one hour, with doors opening 30 minutes prior for guest arrival.

Broussard's provides up to 120 ceremony chairs.

Hermann-Grima can accommodate ceremonies of up to 200 with a combination of seating and standing room. Using our space is complimentary for a 30 minute rehearsal the day before, but time is based on our availability and may not be scheduled far in advance.

Ceremony Decor

All rules from the Hermann-Grima house must be followed for all decor. All items will have to be provided by a fully licensed vendor and must adhere to museum times for load in/out.

Optional Additions:

- Passed drinks upon arrival to the ceremony*
- Passed drinks for the second line*

*w/ an additional 30 minutes on the bar package or sparkling wine by the bottle

Licensed wedding planners are highly recommended for ceremonies held on site.

& COURTYARD

Option 1

STATION DISPLAYS

BAKED BRIE IN PUFF PASTRY

SERVED WITH FRESH BERRIES,
FRUIT PRESERVES AND FRENCH BREAD

GRILLED VEGETABLES

SERVED WITH BALSAMIC REDUCTION

GULF SHRIMP NEWBURG DIP

WITH REGGIANO CHEESE,
TOASTED FRENCH BREAD

TRAY PASSED HORS D' OEUVRES CHOICE OF 5

GOAT CHEESE AND WALNUTS
WITH HOUSE PEPPER JELLY ON CROSTINI

PARMESAN CRUSTED ASPARAGUS

WITH TARRAGON PARMESAN CREAM

ANDOUILLE SAUSAGE WITH TOMATO CHUTNEY

ON FLATBREAD TOPPED WITH
SMOKED CHEDDAR

GRILLED CHICKEN BROCHETTE

TOMATO GLAZE AND BLUE CHEESE
DIPPING SAUCE

FRIED VEGETABLE SPRING ROLL

WITH A HOISIN PEANUT SAUCE

BOILED SHRIMP

WITH CELERY ROOT REMOULADE
AND CUCUMBER

TRUFFLE RICOTTA PUFF
ON CRISPY FRENCH BREAD

MINI SEAFOOD CAKE
WITH OKRA TARTAR SAUCE

DEVILED EGGS

WITH TABASCO AND SCALLION STUFFING

TARRAGON CHICKEN

BAKED ON A THREE CHEESE CROSTINI

FRIED CREOLE-SPICED CATFISH BITES

BUTTERMILK MARINATED, SERVED WITH
PICKLED OKRA TARTAR SAUCE

SOUP STATION CHOICE OF 1

SHELLFISH BISQUE
ROASTED RED PEPPERS,
SWEET CORN, CRAB, SHRIMP

CHICKEN AND ANDOUILLE GUMBO

SERVED WITH RICE

TURTLE SOUP AU SHERRY

CREAM OF ASPARAGUS SOUP
WILD MUSHROOM AND
HERB ROASTED CHICKEN

PASTA STATION CHOICE OF 1

Add 2nd for \$6++

WILD MUSHROOM AND
ASPARAGUS RISOTTO
SERVED WITH FRESH REGGIANO CHEESE

CRAWFISH DIABLO

PENNE RIGATE, CRAWFISH, CAYENNE CREAM
SAUCE, SWEET CORN MAQUE CHOUX,
PARMESAN CHEESE

SPINACH AND WILD MUSHROOM
STUFFED RAVIOLI

TRUFFLE RICOTTA, MOZZARELLA
AND REGGIANO CHEESES

ARTICHOKE CHICKEN FRICASSEE

BOWTIE PASTA AND SUGAR SNAP PEAS

PRE-CARVED STATION CHOICE OF 1

CAJUN TURKEY

CREOLE MUSTARD AIOLI AND MINI ROLLS

APRICOT GLAZED PORK LOIN

CREOLE MUSTARD AIOLI AND MINI ROLLS

HICKORY ROASTED BEEF BRISKET

CAROLINA BBQ GLAZE AND MINI ROLL



\$70 per person plus 22% service charge & 10.45% tax
service charge is subject to 10.45% tax

Option 2

STATION DISPLAYS

BAKED BRIE IN PUFF PASTRY

SERVED WITH FRESH BERRIES,
FRUIT PRESERVES AND FRENCH BREAD

GRILLED VEGETABLES

SERVED WITH BALSAMIC REDUCTION

CRAB, SPINACH AND ARTICHOKE DIP

GRUYERE SWISS GRATINÉE

SEAFOOD DISPLAY

CHILLED GULF SHRIMP (4 PIECES PER PERSON)
AND OYSTERS ON THE HALF SHELL (2 PIECES
PER PERSON), WITH CHEF'S
SELECTION OF ADDITIONAL SEAFOOD
VARIETIES SERVED WITH COCKTAIL AND
REMOULADE SAUCES

TRAY PASSED HORS D'OEUVRES CHOICE OF 6

GOAT CHEESE AND WALNUTS
WITH HOUSE PEPPER JELLY ON CROSTINI

PARMESAN CRUSTED
ASPARAGUS
WITH REGGIANO CREAM

FRIED VEGETABLE SPRING ROLL
WITH A HOISIN PEANUT SAUCE

BEEF TENDERLOIN BROCHETTE
WITH CREOLE MUSTARD AIOLI

BRANDIED DUCK LIVER MOUSSE
ON CROSTINI

TUNA TATAKI
WITH CUCUMBER AND WASABI CREAM
ON WONTON

BEEF TENDERLOIN WRAPPED
ASPARAGUS
WITH A HORSERADISH CRÈME FRAICHE

TRUFFLE RICOTTA CHEESE PUFF
ON CRISP FRENCH BREAD

ANDOUILLE SAUSAGE WITH
TOMATO CHUTNEY
ON FLATBREAD TOPPED WITH
SMOKED CHEDDAR

CHICKEN SATAY
WITH SAMBAL COCONUT GLAZE

CRISPY SHRIMP TOAST
WITH CREOLE TOMATO GLAZE

BOILED SHRIMP
WITH CELERY ROOT REMOULADE
AND CUCUMBER

GRILLED CHICKEN BROCHETTE
WITH CREOLE TOMATO GLAZE AND
BLUE CHEESE DIPPING SAUCE

FRIED CREOLE-SPICED
CATFISH BITES
BUTTERMILK MARINATED, SERVED WITH
PICKLED OKRA TARTAR SAUCE

NEW ORLEANS BBQ SHRIMP
BROCHETTE
WITH MEUNIERE BUTTER

FRIED GULF SHRIMP
WITH TABASCO COCKTAIL SAUCE

MINI CRAB CROQUETAS
WITH RED CHILE CREMA

CRABMEAT RAVIGOTE
ON ENDIVE

CORNMEAL CRUSTED OYSTERS
WITH LEMON AIOLI

FRIED OYSTER
WITH BACON AND BRIE ON A PUFF PASTRY

SAVORY DUCK TART
WITH SPANISH MANCHEGO CHEESE

DEVILED EGGS
WITH TABASCO AND SCALLION STUFFING

TARRAGON CHICKEN
BAKED ON A THREE CHEESE CROSTINI

SOUP STATION CHOICE OF 1

SHELLFISH BISQUE
ROASTED RED PEPPERS, SWEET CORN,
CRAB, SHRIMP

CHICKEN AND ANDOUILLE
GUMBO
SERVED WITH RICE

TURTLE SOUP
AU SHERRY

CREAM OF ASPARAGUS SOUP
WILD MUSHROOM AND
HERB ROASTED CHICKEN

PASTA STATION CHOICE OF 1 *Add 2nd for \$6++*

WILD MUSHROOM AND
ASPARAGUS RISOTTO
SERVED WITH FRESH REGGIANO CHEESE

CRAWFISH DIABLO
PENNE RIGATE, CRAWFISH, CAYENNE CREAM
SAUCE, SWEET CORN MAQUE CHOUX,
PARMESAN CHEESE

SPINACH AND WILD MUSHROOM
STUFFED RAVIOLI
TRUFFLE RICOTTA, MOZZARELLA AND
REGGIANO CHEESES

ARTICHOKE CHICKEN FRICASSEE
BOWTIE PASTA AND SUGAR SNAP PEAS

**OPTION 2
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NEXT PAGE**

Option 2 Cont.

BROUSSARD'S CLASSICS CHOICE OF 1

NEW ORLEANS BARBECUED SHRIMP AND GRITS

SAUTÉED SHRIMP, WORCESTERSHIRE BUTTER SAUCE,
CREAMY ANSON MILLS STONE GROUND GRITS

CARIBBEAN LONG LINE FISH DU JOUR

COCONUT RICE, GRILLED PINEAPPLE, RED CHILE BUTTER

GULF FISH SAUCE PIQUANTE

WITH HERB BUTTER AND PECAN RICE PILAF

CREOLE JAMBALAYA

TRADITIONAL NEW ORLEANS RICE DISH
WITH GRILLED SHRIMP,
CHICKEN AND ANDOUILLE SAUSAGE

BARBECUE BRAISED PORK SHOULDER

GINGER WHIPPED SWEET POTATOES

CARVING STATION CHOICE OF 1 Add \$175 for Carver*

ANGUS BEEF TENDERLOIN

SERVED WITH TRUFFLE BORDELAISE SAUCE,
CREOLE MUSTARD AIOLI,
HORSERADISH CRÈME FRAICHE AND MINI ROLLS

APRICOT GLAZED PORK LOIN

CREOLE MUSTARD AIOLI AND MINI ROLLS

NEW YORK STRIP LOIN

BÉARNAISE AIOLI AND HOUSE MADE
WORCESTERSHIRE GLAZE AND MINI ROLLS

HICKORY ROASTED BEEF BRISKET

CAROLINA BBQ GLAZE AND MINI ROLLS

**Does not apply towards f&b minimum*

**\$80 per person plus 22% service charge & 10.45% tax
service charge is subject to 10.45% tax**

Optional Additions

may be added to any package / pricing based per person / all prices ++

Award Winning Specialty Action Stations

Carved Duck Breast 16

Foie Gras Dirty Rice, Cherry Glace, Smoked Mustard Crust, Lemon Vinaigrette

Gulf Fish And Oyster Amandine Station 17

Fresh Fried Oysters and Gulf Fish Topped Table Side with a choice of Creole Meunure Sauce or Amandine Sauce
Prepared with Fresh Lemon, Butter and Toasted Almonds.

Build Your Own Poké Bowl 15

Sesame Tuna and Yuzu Ginger Shrimp,
Brown or Short Grain Rice Salad with Cucumber, Avocado, Carrot,
Jalepeno, Red Onion, Edamame, Low Sodium Soy, Sriracha, Ginger,
Scallion Lime Sauce

Seared Scallops And Pork Belly 16

Parsnip Apple Fennel Puree, Brown Butter Mushroom Confit,
White Wine and Local Seasoning

Deluxe Louisiana Charcuterie Display 14

Andouille, Crawfish and Alligator Sausages, Hogshead Cheese,
Crabmeat Cheesecake, Cajun Cracklins with Pimento Cheese Spread,
Creole Mustard, Apricot Mustard, Chow Chow, Assorted Breads and Crackers,
Smoked Bread and Butter Pickles, Satsuma Jalapeno Marmalade

Appetizer Stations

Mediterranean Table 14

A variety of sliced Cured Meats and Imported Cheeses accompanied
by assorted Olives, Roasted Marinated Vegetables, Eggplant Caponata,
Roasted Garlic Hummus, Artisan Country Breads and Focaccia

Chilled LA Seafood Table 15

Spicy Boiled Shrimp, Marinated Crab Fingers and Smoked Tuna Dip
Served with Cocktail Sauce, Remoulade Sauce, Lemon, Tabasco,
Horseradish, Assorted Crackers and Thins

Cajun Charcuterie Display 9

Grilled Andouille, Crawfish and Alligator Sausages
accompanied by a trio of Creole Mustard dipping sauces,

LA Gulf Oyster Bar

Fresh LA Oysters shucked to order served with Cocktail Sauce, Lemon,
Tabasco, Horseradish and Saltines

\$250.00 per sack (80-90 per sack) / \$175.00 shucker fee

Presented Items

New Orleans BBQ Shrimp and Stone Ground Grits 15

Pan Roasted Baka Frost Salmon 17
Smoked Mustard Crust, Lemon Vinaigrette

Pan Roasted Gulf Fish – prepared with your choice of sauce 17
Smoked Tomato Butter Sauce, Pinot Gris & Chervil Butter Sauce, Champagne Butter Sauce

Creole Bouillabaisse 15
LA Gulf Shrimp, Fish and Crabmeat gently stewed with Tomato, White Wine and local seasoning

Chicken Clemenceau 14
Mushrooms, Peas, Brabant Potatoes, White Wine Garlic Sauce

Rosemary Garlic Roast Chicken 14
Boneless Chicken, Roasted Tomatoes, Brabant Potatoes

Creole Jambalaya 12
Traditional Rice dish with Grilled Chicken and Sausage simmered to a dark roux

Red Beans and Rice 12
Traditional Red Beans and Andouille Sausage served with Rice

Crawfish Etouffee 13
Crawfish sauteed in a brown sauce seasoned with Garlic and Cajun seasonings
served with White Rice

Carving Stations

Onion Ash Crusted Beef Tenderloin 18
Horseradish Cream, Beef Glace, Brioche Rolls

Beef Steamship Round 18
Madeira Mushroom Jus, Roasted Garlic Aioli,
Brioche Rolls
Add \$175.00 carver fee

Sides 8

- Boursin Creamed Spinach
- Roasted Corn Macque Choux
 - Creamed Tuscan Kale
- Roasted Mediterranean Vegetables
- Sea Salt Roast Fingerling Potatoes
- Roasted Asparagus with Lemon & Shaved Reggiano
 - Praline Sweet Potatoes
- French Beans with Toasted Almond Butter
 - Caramelized Leek Mashed Potatoes

Dessert Stations

Bananas Foster 10
Butter, Brown Sugar and Rum Flambéed Bananas
served Over Vanilla Ice Cream

Warm Creole Bread Pudding 8
Crème Anglaise, Amber Rum Caramel Sauce

Assorted Miniature Desserts Display 10

Beignet and Café au Lait Station 6

Dessert Shooter Display 8
Bread Pudding and Chantilly cream
Fresh Berries with Sabayon Sauce
Key Lime pie with Fresh Mint
Chocolate Mousse
Bananas Foster Cheesecake with Caramel Drizzle

Late Night Snacks

Tray Passed Snacks

Mini Muffalettas 5

Assorted Italian Cured Meats, Provolone Cheese and House Made Olive Salad

Andouille Corndog 5

Cuts of Andouille Sausage skewered and dipping in a roasted corn batter, fried and served with a creole mustard sauce

Panko Crusted Fried Mac & Cheese Balls 5

Dusted with Parmesan Reggiano

Mini House-Made Pizzas 5

Margarita with fresh mozzarella, Tomatoes and Basil, Pepperoni with 2 cheeses, Roasted Vegetable with Goat Cheese

Mini Assorted Po Boys with Frites 5

Golden Fried Shrimp, Catfish, and Roast Beef Debris served dressed with Lettuce, Tomato, Pickles, and Mayo

Chicken and Waffles 5

Drizzled with Maple Butter

Short Rib Sliders and Frites 5

Cuts of slow braised Beef Short Rib on a Brioche Slider Bun and Hand-Cut Fries

Prime Rib Debris Slider and Frites 6

Prime Rib Debris on a Brioche Slider with Roasted Garlic Aioli

Churros 4

with Chocolate Ganache and Dulce de Leche dipping sauces

Assorted Mini Donuts 5

Assorted Cake Donuts, glazed and powdered

Grown-up Milk & Cookies 5

House-made chocolate chip cookies served with a shot of Brandy Milk Punch

Passed Mini Cold Coffee

Cuban Coffee or Vietnamese Coffee 4

Coffee and Alcohol 6 (pick one)

Kahlua, Bailey's, Amaretto, Frangelico, Peppermint Schnapps

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Cocktail Packages

prices are based on three hours

St. Louis

Bud Light, Miller Lite, and Abita Amber
Red and White House Wine

\$32 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$11 per person, plus 22% service charge and 10.45% tax.

Chartres

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine

Call Liqueur Brands: Absolut Vodka, Beefeater
Gin, Bacardi Rum, Altos Olmeca Tequila, Jim
Beam, and Dewar's White Label Scotch

\$36 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$12 per person, plus 22% service charge and 10.45% tax.

Royal

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine, Sparkling Cava

Premium Liqueur Brands: Ketel One Vodka,
Bombay Sapphire Gin, Bacardi 8 Rum, Hornitos,
Jack Daniels, Makers 46, and Chivas Regal
Scotch

\$42 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$14 per person, plus 22% service charge and 10.45% tax.

Bourbon

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine, Sparkling Cava

Super Premium Liqueur Brands: Grey Goose
Vodka, Bombay Sapphire, Patron Silver Tequila,
Bacardi 8 Rum, Maker's Mark, Woodford Reserve
Bourbon, and Glenlivet 12yr. Scotch

\$46 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$16 per person, plus 22% service charge and 10.45% tax.





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