

SINCE 1902

Ernst CAFE

• NEW ORLEANS •



If you are looking for a venue with real New Orleans style and flavor, Ernst Cafe is it!

The Lafayette Room is available for groups from 30 up to 150 people. The room is an open floorplan with original exposed brick walls, floor to ceiling windows, and Bevolo gas lanterns for the perfect New Orleans feel. The room opens up to a huge wrap around balcony overlooking the bustling Fulton Street Square. We are located 5 blocks from the Ernst N. Morial Convention Center, within walking distance to the French Quarter and most downtown area hotels.

Established in 1902, Ernst Café has consistently provided excellent service and hospitality from its key location in the historic Warehouse District of New Orleans. From generation to generation people have enjoyed indulging in their favorite spirits, and fun at this century old Brunswick bar. Originally founded by John William and Charles Ernst, Ernst Café has been locally owned and operated for 106 years. While not much has changed in the past century in regards to friends and fun. Ernst Café has evolved into a premier provider for special events. Simply put, Ernst Café thrives on meeting the needs of its customers and creating an atmosphere of fun with a touch of nostalgic class.

General Booking and Contracting

- Food and beverage minimums are required and do not include tax and service charge. **These range from \$3,000-\$5,000++**
- 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.

Venue Minimums and Rental Fee

Guidelines Minimums

(higher minimums may apply during special events and citywide conventions, additional fee of \$500 if event extends past 3 hours)

Lafayette Room and Balcony – starting 5,000++

Exclusive buyout of both floors of Ernst Cafe –
call for minimum

Room fee is \$500+

Ernst Reception Style Events include the following:

Reception Style Events

– traditional New Orleans reception style with food stations and limited seating. A unique and fun way to encourage your guests to mingle.

“Laissez Les Bons Temp Rouler”

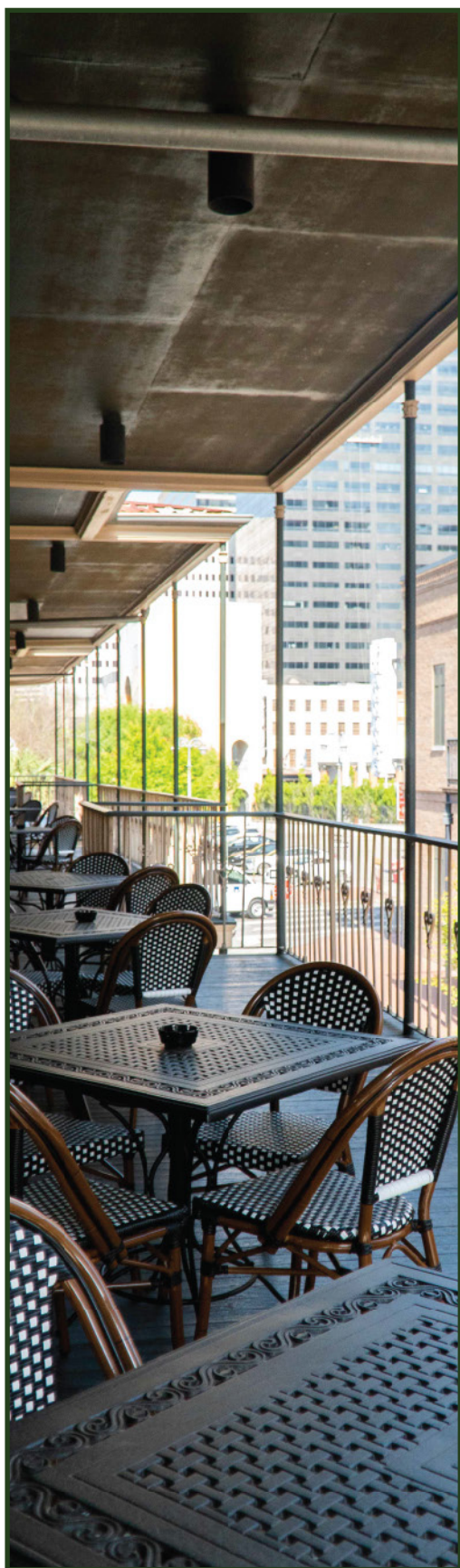
A variety of cocktail tables, hi-boy tables and chivari chairs are included.



Décor and Vendor Information

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

- All décor is subject to Ernst management approval.
- All items must be loaded out immediately following the conclusion of the event. Including all gifts, decorations and personal items.
- Ernst Cafe is not responsible for any items left behind or to be picked up at a later time.
- No glitter or sparklers allowed.
- Event load-in may begin three hours prior to the contracted start time.
- All vendors must coordinate load-in and load-out with Ernst Management.
- Any tables or chairs required outside of the amount provided by Ernst for custom configurations, will require an additional rental charge..



MENU

SOUPS AND SALADS

Chicken and Andouille Gumbo-
Popcorn Rice \$8

Corn and Crab Bisque \$10

Garden Greens Salad \$8
Grape Tomatoes, Cucumber, Red
Onion, Garlic Croutons, Balsamic
Vinaigrette

Caesar Salad \$8
Grated Parmesan Cheese, Garlic
Croutons, Creole Caesar Dressing

Green Onion Potato Salad \$7

SANDWICHES

Mini Muffalattas \$9

Deli Style Po Boys \$9
Ham, Turkey, and Roast Beef with
Lettuce, Tomatoes and Pickles,
condiments on the side

HOT PO BOY STATION

Fried Shrimp, Fried Catfish, and
Roast Beef Debris \$15

DESSERT

Warm Creole Bread Pudding \$9

Assorted Cookies \$8

Double Fudge Brownie \$7

DISPLAYED RECEPTION ITEMS

Assorted Cheeses and Fresh
Fruit with assorted crackers \$10

Vegetable Crudités
with assorted dips \$10

Hot Parmesan Spinach Dip
Pita Chips \$10

Hot Jalapeno Cheddar Dip
Tortilla Chips \$10

Cajun Charcuterie Display \$14
Grilled Andouille, Crawfish and
Alligator Sausages
accompanied by a trio of Creole
Mustard dipping sauces

New Orleans BBQ Shrimp and
Stone Ground Grits \$14

Blackened Chicken Pasta \$12

Shrimp Fusilli Pasta with Creole
Cream sauce \$14

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
Popcorn Rice

Crawfish Etouffee \$12
Crawfish sauteed in a brown sauce
seasoned with Garlic and Cajun
seasonings, served with
Popcorn Rice

Cajun Style Pulled Pork
with mini rolls \$14

Chicken Tenders \$13
Ranch and Honey Mustard

Creole Nacho Station \$15
Patton's Hot Sausage, Creole Red
Beans, Quésó, Shredded Cheddar,
Jalapeño, Diced Tomato, Green Chili
Ranch, Tortilla Chips

Crawfish Cornbread \$9



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.



