

THE Gallery VENUE

Private Dining Guide



The Gallery Venue is conveniently located on Tchoupitoulas Street just two blocks from the Ernest C. Morial Convention Center and minutes from the French Quarter, and is an outstanding venue to host your next occasion. Our award-winning food and service will be sure to impress your guests in an elegant and inviting atmosphere. The Gallery can host reception style events from 50 - 250 guests, or seated dinners up to 150 guests.

Originally part of an old Factory in the Warehouse District of New Orleans, the property has been transformed into an elegant and charming event venue. As you enter, you immediately get a warm and inviting feeling with our beautiful crystal chandeliers, exposed brick walls, and cozy courtyard. The Gallery can be separated into two smaller groups, or combined for one large event.

The Gallery proudly offers an experienced sales staff that can cater to all of your needs to ensure that your event is perfect to even the most discerning guests.

All events include the following:

Customizable LED up-lighting throughout the venue
Variety of table sizes, chiavari chairs and basic Ivory linen
Glassware, China, and Flatware
Event Management and Security
Cordless microphone and sound system for standard background music

Venue Minimum Guidelines

Certain dates and city wide conventions may require a full buyout of the entire space. Please inquire with your sales person for specific minimums for your desired date.

Food and Beverage Minimum Guidelines* (prices exclusive of 20% service charge and 10.2 % tax)
Please call for specific date minimums

Saturday - \$12,000 - \$14,000++
Friday - \$8,000 - \$10,000++
Sunday-Thursday - \$6,000 - \$8,000++
Rental Fee \$750 - \$1,500

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
- Final Menu selections are due 30 days prior to your event.
- Minimum guaranteed guest count is due (7) business days prior to your event.

Creole Cuisine requires a 50% deposit and signed contract within one week of your request. The final balance is due (7) working days prior to the event. The complete payment schedule will be listed on the contract. Overages (additional guests, event extension, etc.) payable the evening of the 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 50% 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.

We can always raise the guest count when guarantee (7 business days) is due providing it doesn't exceed the maximum space capacity.

- Food and beverage minimums (which are exclusive of 10.45% tax and 22% service charge) 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.
- The Gallery will be decorated for the holidays after Thanksgiving Until the beginning of the new year. You can have decorations taken down for a fee. LED/Flameless candles only.



The Patio Room & Courtyard - Entrance Tchoupitoulas Street

Reception 100 Seated 50

An elegant feel reminiscent of the Julia street galleries that surround the venue with venetian plaster walls, and crystal chandeliers that lead into exposed brick walls of the former warehouse and an intimate interior courtyard.

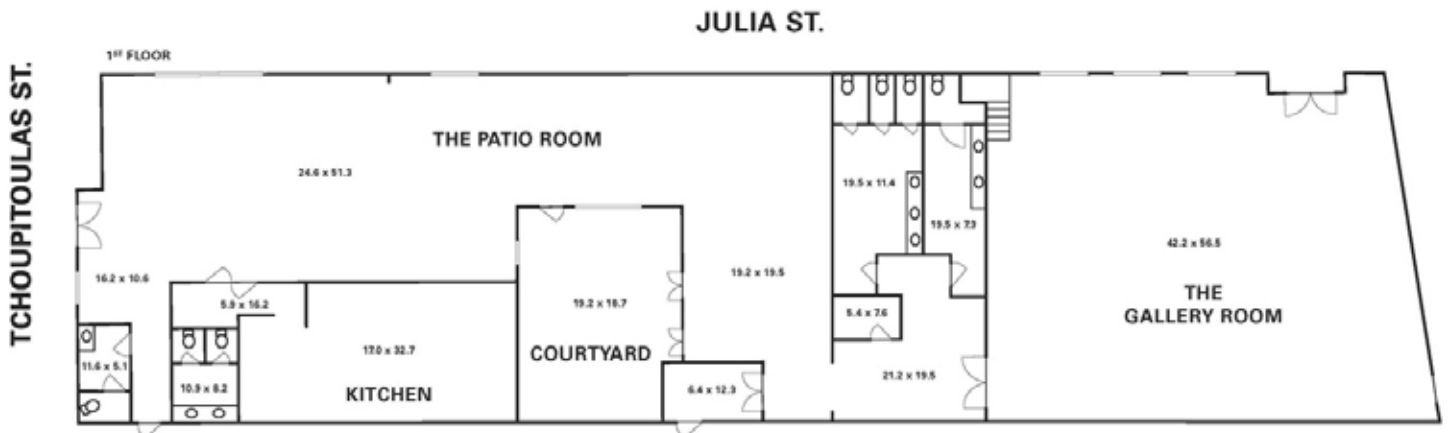


The Gallery Room - Entrance Julia Street

Reception 125 Seated 100

An elegant feel reminiscent of the Julia street galleries that surround the venue with Venetian plaster walls, and crystal chandeliers that lead into exposed brick walls of the former warehouse and an intimate interior courtyard.

Entire Venue - 250 reception style, 150 seated



3 Course Seated Dinner

First Course

select one

Chicken & Andouille Gumbo

Turtle Soup

Crab & Corn Bisque

Caesar Salad, Gallery Salad

Classic Wedge Salad

Entrees

select two for groups under 40

select one for groups over 41

counts required 7 days prior

Pan Roasted Gulf Fish

Crab Dressing, lemon butter Sauce, French beans

Coriander Bronzed Redfish

Smoked tomato butter sauce, corn macque choux **GF**

Grilled Heritage Pork Tenderloin

Honey creamed mustard greens,
whipped sweet potatoes, bacon jus **GF**

Cane Syrup Glazed Beef Short Rib

Creamy cheddar grits, marinated tomato,
smoked fleur de sel **GF**

Roast Half Chicken Rosemarino

Brabant potatoes, roasted tomatoes **GF**

Petit Filet & Crab Cake

Pommes puree, red wine glace, corn macque choux,
smoked tomato butter sauce

Beef Short Rib & Fried Catfish Meuniere

Creamy parmesan grits, French beans

Roasted Vegetable Quinoa Ratatouille

Tomato basil, & olive oil coulis - **vegan**

Zucchini & Summer Squash Linguine

Lentil Bolognese - **vegan**

Dessert

select one

Chocolate Torta

Flourless chocolate torte, vanilla anglaise,
toasted almonds **GF**

Crème Brulee

Vanilla bean custard, fresh berries **GF**

White Chocolate Bread Pudding

Amber rum crème anglaise, fresh berries

Warm Bourbon Pecan Pie

Vanilla bean ice cream, salted caramel sauce

Bread service included

\$65.00 pp (plus 10.25% tax and 22% service charge)

4 Course Seated Dinner

Entree price includes first course and dessert

First Course

select one

Chicken & Andouille Gumbo

Turtle Soup

Crab & Corn Bisque

Caesar Salad, Gallery Salad

Classic Wedge Salad

Second Course

select one

Shrimp Remoulade

fried green tomato

Baked Oysters

3 oysters, spinach & artichoke gratin

Boudin Croquette

Creole mustard sauce, chow chow

Entrees

select two for groups under 40

select one for groups over 41

counts required 7 days prior

Grilled 6oz Filet Mignon

Pommes puree, French beans, veal glace, béarnaise butter **GF**

Pan Roasted Gulf Fish

Crab Dressing, lemon butter Sauce, French beans

Coriander Bronzed Redfish

Smoked tomato butter sauce, corn macque choux **GF**

Grilled Heritage Pork Tenderloin

Honey creamed mustard greens,
whipped sweet potatoes, bacon jus **GF**

Cane Syrup Glazed Beef Short Rib

Creamy cheddar grits, marinated tomato,
smoked fleur de sel **GF**

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Petit Filet & Crab Cake

Pommes puree, red wine glace, corn macque choux,
smoked tomato butter sauce

Beef Short Rib & Fried Catfish Meuniere

Creamy parmesan grits, French beans

Roasted Vegetable Quinoa Ratatouille

Tomato basil, & olive oil coulis - **vegan**

Zucchini & Summer Squash Linguine

Lentil Bolognese - **vegan**

Dessert

select one

Chocolate Torta

Flourless chocolate torte, vanilla
anglaise, toasted almonds **GF**

Crème Brulee

Vanilla bean custard, fresh berries **GF**

White Chocolate Bread Pudding

Amber rum crème anglaise,
fresh berries

Warm Bourbon Pecan Pie

Vanilla bean ice cream, salted
caramel sauce

Bread service included

\$75.00 pp (plus 10.25% tax and 22% service charge)

3 Course Seated Lunch

First Course

select one

Chicken & Andouille Gumbo

Crab & Corn Bisque

Caesar Salad, Gallery Salad

Entrees

select two for groups under 40

select one for groups over 41

counts required 7 days prior

4oz Petite Filet Mignon

Pommes puree, French beans, onion jam, beef glace **GF**

Bronzed Gulf Fish

lemon butter Sauce, seasonal vegetables

Classic Chicken Clemenceau

Mushrooms, peas, brabant potatoes, white wine garlic sauce **GF**

Southern Fried Chicken Wedge Salad

Crumbled Blue Cheese, Bacon, Tomato, Radishes, Red Onion,
Buttermilk Ranch Dressing

New Orleans BBQ Shrimp

served with popcorn rice

Zucchini & Summer Squash Linguine

Lentil Bolognese - **vegan**

Dessert

select one

Chocolate Torta

Flourless chocolate torte, vanilla
anglaise, toasted almonds **GF**

White Chocolate Bread Pudding

Amber rum crème anglaise,
fresh berries

Warm Bourbon Pecan Pie

Vanilla bean ice cream, salted
caramel sauce

Bread service included

\$50.00 pp (plus 10.25% tax and 22% service charge)



Cocktail Packages

prices are based on three hours

St. Louis

Bud Light, Miller Lite, Blue Moon 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: Reyka Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Milagro Tequila, Knob Creek, 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, Hendrick's Gin, Patron Silver Tequila, Bacardi 8 Rum, Maker's Mark, Amador Chardonnay Barrel 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.



Private Party Beverage Offerings

Private Party Wines

all prices are plus 22% service charge and 10.45% tax

\$35.00 per bottle

Sparkling - Opera Prima, Spain

Sauvignon Blanc - Matua, NZ

Chardonnay - Coastal Estates, California

Pinot Noir - Santa Barbara, California

Cabernet Sauvignon - Bieler 'Born to Run', California

\$45.00 per bottle

Sparkling - Avissi Prosecco, Italy

Sauvignon Blanc - Kim Crawford, NZ

Chardonnay - Folie A Deux, California

Pinot Noir - Meiomi, California

Cabernet Sauvignon - Joel Gott, California

\$55.00 per bottle

Champagne - Moet Chandon, France

Sauvignon Blanc - Stag's Leap 'Aveta', California

Chardonnay - Sonoma Cutrer, California

Pinot Noir - The Prisoner 'Eternally Silenced' California

Cabernet Sauvignon - Louis Martini, California

Private Party Beverage Offerings

Consumption Bar Pricing

please select the bar level

all prices are plus 22% service charge and 10.45% tax

Call Brands

\$11.00

Absolut

Bombay

Bacardi Rum

Altos Olmeca

Jack Daniels

Dewar's Scotch

Premium Brands

\$12.00

Ketel One

Stoli

Tito's

Bombay Sapphire

Bacardi Rum

Hornitos

Crown Royal

Maker's Mark

Chivas

Johnny Walker Red

Super Premium Brands

\$13.00

Grey Goose

Hendrick's

Patron

Bacardi 8

Woodford Reserve

Glenlivet

Domestic Beer - \$6.00

Import Beer - \$7.00

Coffee, Tea, Soda - \$4.00