

THE Gallery VENUE

Thank you for considering The Gallery for your special event



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.

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. LED/Flameless candles only.

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 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.



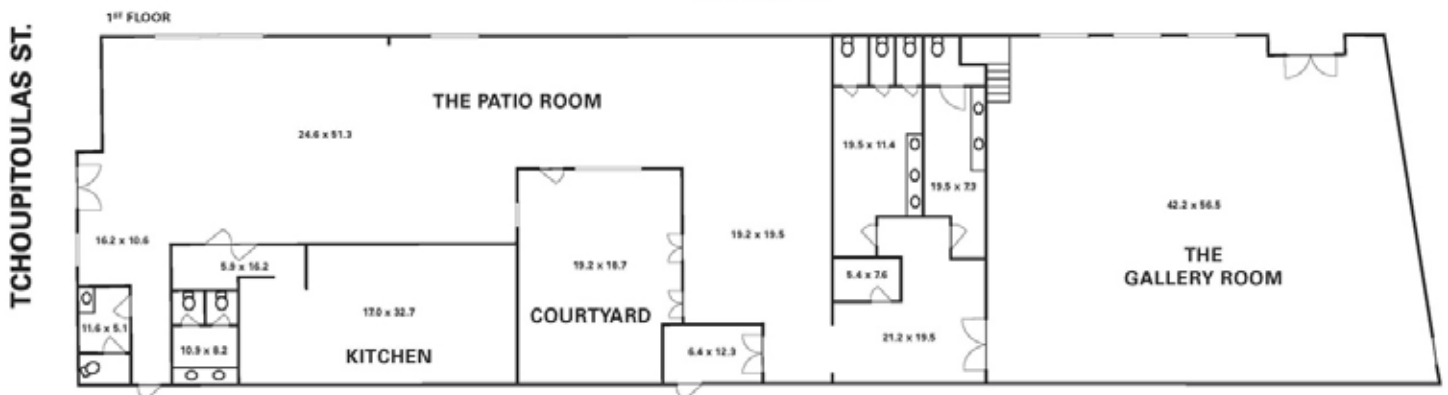
The Gallery Room - Entrance Julia Street

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

JULIA ST.



Option I

Domestic Cheese & Crudite Display

Baked Brie, Assorted Cheese and Vegetables with Seedless Grapes,
Dips, Gourmet Crackers and Flatbreads

Passed Hors D'oeuvres Choice of 4

Hot Artichoke Fritti

Shaved Pecorino, Lemon Aioli

Spicy Boiled LA Gulf Shrimp

Celeriac Remoulade, English
Cucumber GF

Brussels Sprout Beignets

Bacon Aioli

Gulf Shrimp Hush Puppies

Spicy Remoulade

Tomato & Basil Crostini

Melted Mozzarella

Boudin Boulettes

Creole Aioli

Eggplant Frites

Grated Pecorino, Lemon Aioli

Goat Cheese Croquettes

Fig Marmalade

Salad Station Choice of 1

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Creole Caesar Salad

Garlic Crouton, Shaved Reggiano
Parmigiano, Creole Mustard Caesar

The Gallery Salad

Tomato, Bacon Crisps, Chopped
Egg, Garlic Croutons, Grated
Reggiano Parmigiano, Creamy
Peppercorn Dressing

Sides Choice of 1

...

Roasted Corn Macque Choux

French Beans with Toasted Almond Butter

Mashed Yukon Potatoes

Praline Sweet Potatoes

Roasted Seasonal Vegetables

Dessert

...

Creole Bread Pudding

Creme Anglaise,
Amber Rum Caramel Sauce

Assorted Miniature Dessert Display

Pasta Station Choice of 1

add 2nd selection for \$7++

...

Baked Pasta

w/ Tomato, Cream and Five Cheeses

Blackened Chicken Pasta

Cream, Sauce, Assorted Peppers
and Cajun Spices

Penne Roasted Eggplant Marinara (Vegetarian, Dairy-Free)

Carving Station Choice of 1

...

Chef Attendent \$175

Slow Roasted Beef Brisket

Roasted Onion Gravy, Roasted
Garlic Mustard, Soft Rolls

Honey, Rosemary & Garlic Glazed Pork Loin

Roasted Apples, Pork Jus, Grain
Mustard, Soft Rolls

Deep Fried Turkey Breast

Cranberry Compote, Sage Gravy,
Soft Rolls



\$62 per person plus 22% service charge & 10.2% tax
service charge is subject to 10.2% tax

Option 2

Station Displays

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Mediterranean Display

A variety of sliced, cured meats and imported cheeses accompanied by mixed olives, marinated vegetables, hummus, eggplant caponata and artisan breads.

Hot Blue Crab, Spinach and Artichoke Dip

Parmesan Pita Chips

Passed Hors D'oeuvres Choice of 5

...

Hot Artichoke Fritti

Shaved Pecorino, Lemon Aioli

Tomato & Basil Crostini

Melted Mozzarella

Beef Carpaccio

Garlic Crostini, Kale Caesar Salad, Grated Parmesan

Spicy Boiled LA Gulf Shrimp

Celeriac Remoulade, English Cucumber (Gluten-Free)

Boudin Boulettes

Creole Aioli

Louisiana Blue Crab Cakes

Ravigote Sauce

Brussels Sprout Beignets

Bacon Aioli

Eggplant Frites

Pecorino, Lemon Aioli

Vegetable Empanadas

Cilantro Crema

Gulf Shrimp Hush Puppies

Spicy Remoulade

Goat Cheese Croquettes

Fig Marmalade

Duck Spring Roll

Spicy Hoisin Dip (Dairy-Free)

Caprese Skewer

Olive Remoulade
(Gluten-Free, Vegetarian)

Grilled Chicken Brocheta

Chimmichurri (Gluten-Free, Dairy-Free)

Vegetable Sushi Roll

Gluten Free Soy Dip
(Gluten-Free, Vegetarian, Dairy-Free)

Salad Station Choice of 1

...

Creole Caesar Salad

Garlic Crouton, Shaved Reggiano Parmigiano, Creole Mustard Caesar

The Gallery Salad

Tomato, Bacon Crisps, Chopped Egg, Garlic Croutons, Grated Reggiano Parmigiano, Creamy Peppercorn Dressing

Classic Wedge

w/ Crumbled Blue Cheese, Benton's Bacon, Tomato, Radishes, Red Onion, Buttermilk Ranch Dressing

Pasta Station Choice of 1 (add 2nd selection for \$7++)

...

Baked Pasta

w/ Tomato, Cream and Five Cheeses

Crawfish Or Shrimp Fusilli

Creole Cream Sauce

Wild Mushroom Ravioli

Sherry Mushroom Cream Sauce
Penne

Blackened Chicken Pasta

Cream Sauce, Assorted Peppers and Cajun Spices

Penne Shrimp Arrabiatta

(Substitute Crab add \$3pp)

Roasted Eggplant Marinara

(Vegetarian, Dairy-Free)

Carving Station

Chef Attendant \$175
choice of 1

Slow Roasted Beef Brisket

Roasted Onion Gravy, Roasted Garlic
Mustard, Soft Rolls

Boudin Stuffed Pork Loin

Pork Gravy, Chow Chow,
Brioche Rolls

**Honey, Rosemary & Garlic Glazed
Pork Loin**

Roasted Apples, Pork Jus,
Grain Mustard, Soft Rolls

**Bourbon & Cane Syrup
Country Ham**

Ham Hock Gravy, Creole Mustard,
Brioche Rolls

Steamship Round of Beef

Beef Jus, Horseradish Cream,
Brioche Rolls

Deep Fried Turkey Breast

Cranberry Compote, Sage Gravy,
Soft Rolls



Side Dish

choice of 1

Roasted Corn Macque Choux

French Beans with Toasted Almond Butter

Mashed Yukon Potatoes

Praline Sweet Potatoes

Roasted Seasonal Vegetables

Dessert

Bananas Foster

Flambéed Bananas served over
Vanilla Ice Cream Brioche Rolls

Creole Bread Pudding

Creme Anglaise,
Amber Rum Caramel Sauce

Assorted Miniature Dessert Display

\$72 per person plus 22% service charge & 10.2% tax
service charge is subject to 10.2% tax

Optional Additions

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

Award Winning Specialty Action Stations

Carved Duck Breast 19

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

Gulf Fish And Oyster Amandine Station 20

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 18

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 19

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

Deluxe Louisiana Charcuterie Display 17

Andouille, Crawfish and Alligator Sausages, Hoghead 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 17

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 18

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 12

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 13

Pan Roasted Baka Frost Salmon 15
Smoked Mustard Crust, Lemon Vinaigrette

Pan Roasted Gulf Fish – prepared with your choice of sauce 16
Smoked Tomato Butter Sauce, Pinot Gris & Chervil Butter Sauce, Champagne Butter Sauce

Low Country Shrimp and Stone Ground Grits 13
with Benton's Bacon and Green Onion

Creole Bouillabaisse 14
LA Gulf Shrimp, Fish and Crabmeat gently stewed with Tomato, White Wine and local seasoning

Chicken Clemenceau 12
Mushrooms, Peas, Brabant Potatoes, White Wine Garlic Sauce

Rosemary Garlic Roast Chicken 12
Boneless Chicken, Roasted Tomatoes, Brabant Potatoes

Creole Jambalaya 10
Traditional Rice dish with Grilled Chicken and Sausage simmered to a dark roux

Red Beans and Rice 10
Traditional Red Beans and Andouille Sausage served with Rice

Crawfish Etouffee 11
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 8

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



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.

