

THE Gallery VENUE

Thank you for considering The Gallery for your special day.



We can accommodate traditional New Orleans wedding receptions from 75-250 guests. The Gallery proudly offers an experienced sales staff that can cater to all of your needs to make your special day a reality.

The Gallery will make the perfect setting for your event of a lifetime. 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.

Capture your wedding day in our picturesque and breathtaking Gallery Room with its modern functionality and turn of the century charm.

The Gallery is conveniently located in the heart of the city and walking distance from the Ernest C. Morial Convention Center; just minutes from the historic French Quarter.

Weddings Receptions include the following:

- Passed drinks upon arrival*
- Wedding Suite for the couple available 1 hour prior to event start time
- Assigned attendant to assist the couple during the reception
- Customizable LED up-lighting throughout the venue
- Existing tables and chairs w/ basic Ivory linen and candle décor
- Glassware, Plate-ware, and Flatware
- Event Management and Security
- Complimentary cake cutting
- To Go Boxes of food for both sets of parents (not included w/ seated dinners)
- Send-off package for the happy couple w/ 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

\$2500.00 (plus tax) rental fee required for peak Saturday nights (*additional fee of \$500 if event extends past 4 hours*)
\$750 - \$1500 (plus tax) rental for all other nights

Food and Beverage Minimum Guidelines*

(prices exclusive of 22% service charge and 10.45% tax)

- **\$12,500 – Peak Saturdays** (March-May, October- December, Citywide Conventions)
- **\$10,000 - \$12,500 – Non-Peak Saturdays**
- **\$6500 - \$10,000 – Fridays** (March-May, October- December, Citywide Conventions)
- **\$6500 - \$10,000 – Sunday – Thursday**

Please inquire with your sales person for the specific minimum and rental fee for your desired date.

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



The Gallery Ceremony Options

The Gallery is proud to offer ceremonies in the Gallery room with stunning brick walls and open feeling. The Gallery room can seat up to 150 guests (not including your standing attendants) with room for ceremony musicians. With a larger guest count, there would need to be less seating to allow for standing room for the additional guests. The Gallery room will be transformed after the ceremony to your dance floor so there will be a transition period before the Gallery room will be reopened. We have expertly designed ceremony options considering all the logistics for a seamless event, listed below.

Ceremony Fees

Using The Gallery Chairs- \$2000 (plus tax)

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

Guests are required to leave venue for a minimum of 30 minutes for staff to reset the room. We recommend doing a second line at the end of ceremony. 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.

Band or DJ can set up after the ceremony though we recommend at least allowing them to set up their sound equipment beforehand to allow for a shorter transition period. If the client rents a backdrop for the ceremony from an outside vendor, the band or DJ may set up prior to the ceremony. The Gallery is not responsible if band or DJ is not finished setting up at beginning of reception. The Gallery can play background music until band or DJ is ready to play.

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.

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

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Roasted Corn Macque Choux

French Beans with Toasted Almond Butter

Mashed Yukon Potatoes

Praline Sweet Potatoes

Roasted Seasonal Vegetables

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



\$60 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

**\$65 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 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, 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 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 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

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 5

Coffee and Alcohol 6 (pick one)

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



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

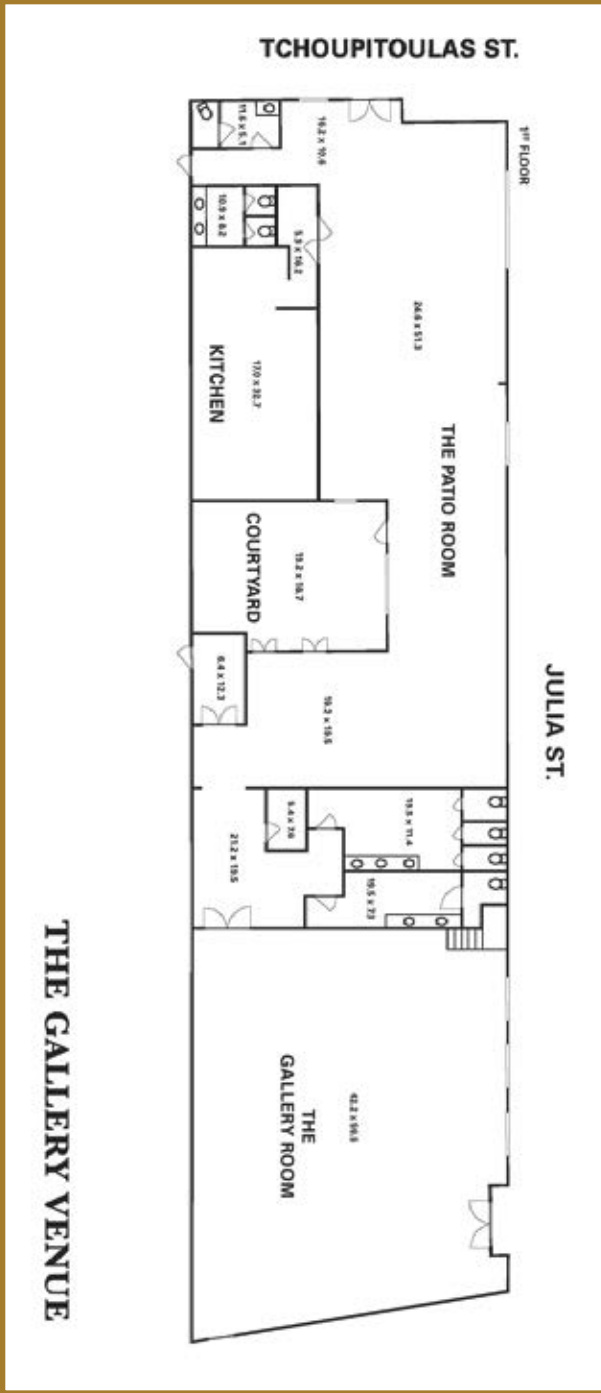
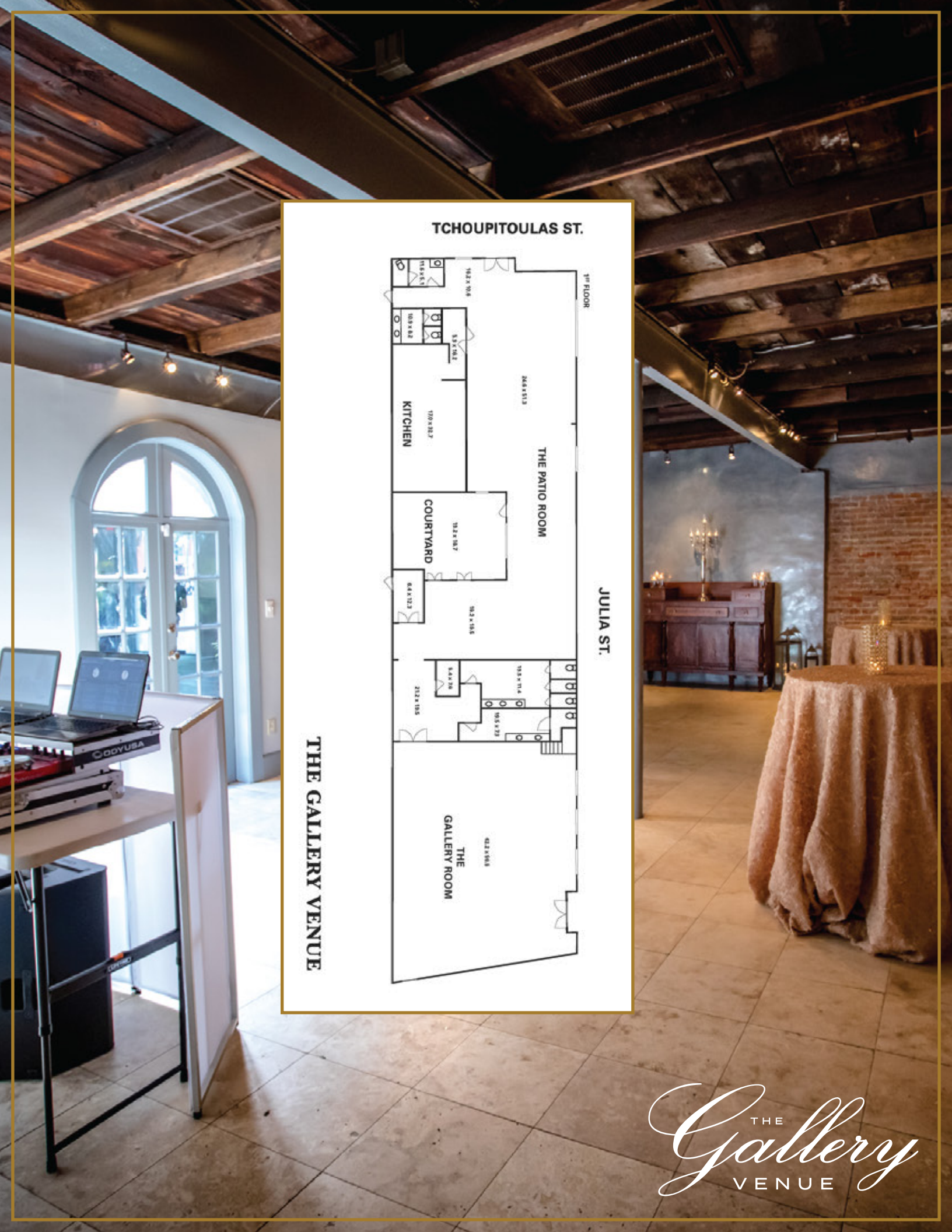
Bud Light, Miller Lite, Blue Moon and Abita Amber Red and White House Wine, Sparkling Cava

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.





THE
Gallery
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