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Indulge in the tradition

Private Dining Information

***Banquet Spaces for Seated Events***

The expected number of guests determines which banquet space(s) should be used for private events. Galatoire's reserves the right to change the assigned seating arrangements of your group if your party decreases or increases in order to comfortably accommodate your group.

All of our banquet rooms are considered to be Galatoire's banquet spaces. Our two restaurants, Galatoire's and Galatoire's 33 Bar and Steak, are connected and all banquet spaces are accessible through either restaurant. The banquet spaces located at Galatoire's 33 Bar and Steak may use the menu from either restaurant with the exception of Monday events. Galatoire's is closed on Mondays but available as a buyout option for private dining.

Facilities:	<u>Private Dining Room</u>	<u>Seated Capacity</u>
Galatoire's	Iberville Room	20 at one long table, up to 28 at max
Galatoire's	Bienville Room	20 at one long table, up to 28 at max
Galatoire's	Bourbon Room	40 with cocktail space, up to 80 at max
Galatoire's	All Three Rooms	136-seated at max capacity
Galatoire's	Second Floor Bar	Can be added in some instances for additional cocktail space
Galatoire's	Main Dining Room	Available as a Monday buyout option only, up to 130
"33"	Balcony Room	120 with cocktail space, up to 170 at max
"33"	Wine Room	18 at one long table, up to 30 at max

\*All Private Dining Rooms have food and beverage minimum requirements. Please contact the sales office for minimums and menu pricing

All Private Dining Rooms are upstairs. Elevator access available

\*Capacity varies with table arrangement, bar set up, & audiovisual equipment

\*A contract and deposit of 50 % of the food & beverage minimum is required to secure any of our private dining spaces

\*Galatoire's Restaurant will be glad to hold a room tentative for 2 weeks, after that time period a contract must be signed or the space will be released. In some instances, a first right of refusal hold may be offered.

*Galatoire's Sales office can be reached by calling 504.525.2021  
or via email at [sales@galatoires.com](mailto:sales@galatoires.com)*



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### ***Banquet Spaces for Receptions***

The expected number of guests determines which banquet space(s) should be used for private events. Galatoire's reserves the right to change the assigned seating arrangements of your group if your party decreases or increases in order to comfortably accommodate your group.

All of our banquet rooms are considered to be Galatoire's banquet spaces. Our two restaurants, Galatoire's and Galatoire's 33 Bar and Steak, are connected and all banquet spaces are accessible through either restaurant. The banquet spaces located at Galatoire's 33 Bar and Steak may use the menu from either restaurant.

Facilities:	<u>Private Dining Room</u>	<u>Reception Capacity</u> (depend on set up needs, food stations, etc)
Galatoire's	Iberville Room	15-20
Galatoire's	Bienville Room	15-20
Galatoire's	Bourbon Room	40-60
Galatoire's	All Three Rooms	80-100
Galatoire's	Second Floor Bar	Can be added in some instances for additional cocktail space
"33"	Balcony Room	125-250
"33"	Wine Room	40-50

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*Galatoire's*  
*Restaurant* Since 1905

Indulge in the tradition

**General Information:** All major credit cards are accepted.  
Proper attire required: long pants and collared shirts.  
Galatoire's: Jackets required for gentlemen at dinner and all day Sunday.  
Galatoire's 33 Bar and Steak: Jackets are not required

**Menus:** Groups of 10 or more are encouraged to pre-select appetizers or Hors d'Oeuvres to start. All groups of 16 or more require a preselected menu. We will need your pre-selected menu 2 weeks prior to your event. Groups under 60 guests may select their courses on site. Groups larger than 60, require selections to be determined beforehand. Please use our "Private Dining Menu Selections" to guide you in your decisions. We will print individual menus at no additional charge. Menu prices are subject to change.

**Guest Guarantees:** The guaranteed number of guests that will be attending your function is required 3 business days prior to your event. This number will be considered your guarantee for which you will be charged (food, tax & gratuity) even if fewer guests attend. Please note we always prepare 5% above the guaranteed number just in case a few more show up. We can set for up to 5% more than your guaranteed count.

**Floral Arrangements, Linens, and Decor:** We will be pleased to coordinate the services of a florist to create centerpieces or any other decorations desired for your dining experience. In some banquet spaces there are optional linen upgrades. We would be happy to place specialty linen orders for any of our banquet spaces.

**Audio Visual Equipment & Entertainment:** Please advise the banquet manager of your event requirements for meeting room set-ups. Arrangements can be made through the banquet department. Audio Visual equipment will change the capacity in each private dining room. Musicians and other entertainment may be arranged through several agencies.

## **Galatoire's Restaurant History**

New Orleans families responded enthusiastically when, in 1905, Jean Galatoire purchased Victor's Restaurant, located at 209 Bourbon Street in a town home constructed in 1830, and renamed the restaurant "Galatoire's." The familial dining experience Jean offered was inspired by the dining style of his homeland, Pardies, a small village near Pau, France, an elegant, picturesque city in the foothills of the Pyrenees Mountains.

Jean was an energetic man who had an instinct for fine foods and pleasurable dining. After departing from Pardies in 1874, he and his wife, Gabrielle Marchal Galatoire, first settled in Birmingham, Alabama, then in Chicago, then finally arrived in New Orleans in 1900. Shortly after arriving in New Orleans, Jean opened a bar near the Louisville & Nashville (L & N) train station at the foot of Canal Street.

Jean drew on the recipes and traditions of his native culture to create the menu and ambience at Galatoire's. Most of these dishes are still served today and the atmosphere is also very much the same.

Shortly after Jean established Galatoire's his three nephews, Justin, Leon and Gabriel Galatoire also emigrated from France and joined him in the restaurant business. They purchased Galatoire's from him in 1919 when he retired. In time, three of Justin and Leon's children, Yvonne Galatoire Wynne, Gabriel "Gabie" Galatoire and Rene Galatoire joined the family business.

Today, Galatoire's Restaurant is overseen by President & CEO Melvin Rodrigue. Melvin works in close conjunction with David Gooch (grandson of Leon), Justin Frey (grandson of Justin) and Michele Galatoire (granddaughter of Leon).

The entire restaurant underwent an extensive physical renovation and restoration at the end of 1999. Galatoire's now accepts reservations for the newly restored second floor dining rooms. In keeping with Galatoire's historic traditions, reservations are not accepted for the first floor dining room and customers are still seated on a first-come first-served basis.

For over a century, the tradition for classic fare done simply and without showmanship has been a cornerstone of Galatoire's reputation. Unlike many modern restaurants, Galatoire's cuisine is not the handiwork of a singular superstar chef but rather of a family that has steadfastly and carefully safeguarded its traditions of quality in their tangible culinary product as well as the restaurant's intangible image and ambience.

Consistently providing this exquisite experience is itself an art form that only Galatoire's can maintain. Gourmet Magazine stated it best in October 1996:

"More than a place to satisfy one's hunger, Galatoire's is a place where time and the outside world pleasantly fade from consciousness. It's what every restaurant ought to be."

Galatoire's is the proud recipient of numerous awards and distinctions including the DiRoNa Award for general restaurant excellence (2000 -present). The Nation's Restaurant News elected Galatoire's to its Hall of Fame in 1981 – this honor has been bestowed upon very few restaurants in the United States. In 1987, Galatoire's earned the Ivy Award of Distinction from Restaurants & Institutions Magazine. In 1990, 1991, and 1992, the Conde Nast Traveler elected Galatoire's to one of 50 Distinguished Restaurants.

In 2001, Gourmet Magazine placed Galatoire's at Number 24 of the United States' Most Outstanding restaurants.

In 2003, Galatoire's was nominated for a James Beard Foundation award and, in May 2005, the James Beard Foundation presented Galatoire's with the San Pelegrino Outstanding Restaurant Award, which recognizes the "restaurant in the U.S. that serves as the standard-bearer for consistence of quality and excellence in food, atmosphere and service."

**Private Dining Menu Selections:**  
**Please contact sales office for pricing**

***Hand Passed Hors D' Oeuvres***

*May be selected for a cocktail reception prior to a seated event or for a reception-style event*

*Priced Per Piece ~ Minimum of 25 Pieces*

**Soufflé Potatoes**

Fried puffed potatoes served with Béarnaise Sauce

**Fried Eggplant**

Eggplant sticks battered & fried, served with Powdered Sugar

**Fried Louisiana Oysters**

Served with a Creole Hollandaise Sauce

**Shrimp Remoulade**

Jumbo Boiled Shrimp tossed in Galatoire's Famous Remoulade Sauce

**Beef Tartare**

Hand chopped rare beef served on a French bread crouton  
with capers, shallots, and Dijon mustard

**Escargot**

French snails sautéed in a garlic-herbsaint cream, fresh thyme and served in a phyllo shell

**Crabmeat Maison**

Jumbo Lump Crabmeat tossed in Galatoire's famous Maison dressing,  
Served in Phyllo cups

**Seared Foie Gras**

With Apricot Chutney

**Crabmeat Canapé Lorenzo**

Jumbo Lump Crabmeat Canapé  
Topped with an anchovy & baked until golden brown

**Smoked Salmon Rilette Canapé**

Hand chopped house smoked salmon and poached salmon with shallots, capers, cream cheese and fresh  
basil

**Fried Oysters Rockefeller**

Louisiana Fried Oyster on a Rockefeller Spinach Crouton  
Drizzled with Creole Hollandaise

**Boursin Cheese Canapé**

With port soaked cherry

## ***Selections for Seated Events***

*The three courses below are optional for your dinner party. In some instances a choice of soup or salad may be offered.*

### **Appetizers**

*All may be served individually or family style; sales team will advise on quantity for family style appetizers  
Groups of **15-25**, please select family style appetizers or select a choice of appetizer to be served individually  
Groups of **25 or more**, please choose family style appetizers or choose one to be served individually*

Crabmeat Maison	Escargot Bordelaise
Shrimp Remoulade	Oysters Rockefeller
Oysters en Brochette	Galatoire Goute
Crabmeat Canapé Lorenzo	Galatoire Grand Goute *serves four guests
Soufflé Potatoes	
Fried Eggplant	

### **Soups**

*Groups of **15-25**, may offer a choice of two  
Groups of **25 or more**, please choose one  
\*for groups of 25-40, a choice can be offered if another course is served first*

Duck and Andouille Gumbo  
Seafood Okra Gumbo  
Turtle Soup Au Sherry

### **Salads**

*Groups of **15-25** may offer a choice of two  
Groups of **25 or more**, please choose one  
\*for groups of 25-40, a choice can be offered if another course is served first*

#### **Green Salad with Garlic**

spring lettuces, garlic puree, creole mustard vinaigrette

#### **Salad Maison**

iceberg lettuce, spring lettuces, tomato, asparagus, egg, creole mustard vinaigrette

#### **Asparagus and Hearts of Palm**

asparagus, hearts of palm, avocado, bibb lettuce, creole mustard vinaigrette

#### **Small Godchaux Salad**

jumbo lump crabmeat, boiled shrimp, iceberg lettuce, tomatoes, egg, creole mustard vinaigrette, anchovy fillets. Mostly served in place of the appetizer because of the size.

#### **Bistro Romaine Salad**

romaine lettuce, tomatoes, blue cheese, spiced pecans, blue cheese dressing

## Entrees

*Groups of 15-29 persons, please select **three** items for the group*

*Groups of 30-60 persons, please select **two** items for the group*

*Groups of 61 persons or more, please select **one** item for the group or a **Taste of Galatoire's**.*

*\*For groups over 60, a choice may only be offered if the selections are made ahead of time and quantities are turned in 1 week in advance*

Filet

\*\*\*Please select either the Béarnaise Sauce or Marchand de Vin Sauce to serve with your Filet.

Lamb Chops

\*\*\*Please select either the Béarnaise Sauce or Marchand de Vin Sauce to serve with your Lamb

Pork Chop Marchand De Vin

Soft Shell Crabs Meuniere (seasonal)

Pompano with Sautéed Crabmeat Meuniere (seasonal)

Gulf Fish Meuniere Amandine

Gulf Fish du Jour with Sautéed Crabmeat Meuniere

Grilled Salmon Beurre Blanc

Stuffed Eggplant

Eggplant stuffed with shrimp, crabmeat, green onions, & breadcrumbs

Shrimp Creole

A tomato, onion, & bell pepper sauce served with rice

Crabmeat Sardou

Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crabmeat & Hollandaise sauce

Chicken Breast Clemenceau

Double Cut Boneless Chicken Breast Sautéed with button Mushrooms,

Brabant potatoes, & peas

Eggs Sardou

Artichoke hearts on a bed of creamed spinach, topped with poached eggs & Hollandaise sauce

Eggs Benedict

Poached eggs on ham & an English muffin, topped with Hollandaise sauce



## Side Dishes

All side dishes are served family style.

The side dishes can be served on the entrée plate if specified in the menu planning process.

*The recommendation is 2 sides to serve family style*

Creamed Spinach

Steamed Broccoli

Steamed Cauliflower

Rockefeller Spinach

Steamed Asparagus

Cauliflower au Gratin

*\*Hollandaise can be added to steamed vegetables for an additional \$2.00*

Brabant Potatoes

*Fried potatoes; tossed with garlic, butter, & parsley*

Lyonnais Potatoes

*Sautéed in butter & with caramelized onions*

Au Gratin Potatoes

*Potatoes cooked in a cream sauce & cheddar cheese, topped with breadcrumbs and broiled.*

## Desserts

Groups of **15-29** persons can have a choice between **two** desserts.

Groups of **30** & above, please select **one** for your group.

Caramel Cup Custard

*Seasonal Berries*

Bread Pudding

*Banana Praline Sauce*

Mocha Panna Cotta

*Whipped Cream, Salted Chocolate Dipped Gaufrette*

Sweet Potato Cheesecake

*Caramel Sauce, Candied Pecans, White Chocolate Shavings*

Café Brulot

Coffee & Hot-tea (Always Offered)

**Taste of Galatoire's**  
***Recommended for groups over 60***

**Appetizer:** *choose family style appetizers or choose one to be served individually*

Crabmeat Maison	Escargot Bordelaise
Shrimp Remoulade	Oysters Rockefeller
Oysters en Brochette	Galatoire Goute
Crabmeat Canapé Lorenzo	Galatoire Grand Goute *serves four guests
Soufflé Potatoes	
Fried Eggplant	

**Soup/Salad:** *choose one or choose both to be served as separate courses*

Turtle Soup - demi tasse

Green Salad with Garlic

*Spring lettuces, garlic puree, creole mustard vinaigrette*

**\*other salads and soups could be substituted but they are only available in standard sizes which could be filling for this style menu**

**Entrees:** *choose two; each will be served as a separate course*

Gulf Fish Meuniere Amandine (4 oz.) demi portion

Gulf Fish du Jour with Sautéed Crabmeat Meuniere (4 oz.) demi portion

Stuffed Eggplant- demi portion

Crabmeat Sardou- demi portion

Filet (5 oz) demi portion

**\*\*\*Please select either the Béarnaise Sauce or Marchand de Vin Sauce to serve with Filet**

**Sides:** *plated with each entrée; each side serves two guests*

Steamed Broccoli

Steamed Cauliflower

Steamed Asparagus

Brabant Potatoes

Lyonnais Potatoes

**Dessert:** *choose one or choose two that will be alternated*

Caramel Cup Custard

Bread Pudding

*Banana Praline Sauce*

Mocha Panna Cotta

*Whipped Cream, Salted Chocolate Dipped Gaufrette*

Sweet Potato Cheesecake

*Caramel Sauce, Candied Pecans, White Chocolate Shavings*

Revised 3.20.15

## ***Selections for Receptions***

### **Display Stations**

#### **Gulf Fish Meuniere Amandine**

*Fried Poisson with Meuniere butter sauce topped with toasted almonds*

#### **Chicken Creole**

*Chicken Breast with the trinity, stewed tomatoes & Creole seasoning served over steamed rice*

#### **Shrimp Clemenceau**

*Jumbo shrimp sautéed with peas, mushrooms, & Brabant potatoes*

#### **Fried Soft Shell Crabs (Seasonal)**

*Soft Shell Crabs cut into quarters, battered & fried. Served with tartar sauce & Meuniere Butter.*

#### **Demi- Stuffed Eggplant**

*A jumbo lump crabmeat, shrimp, & eggplant canapé placed atop a grilled eggplant round*

#### **Oysters Rockefeller**

*Oysters on the half-shell topped with Rockefeller spinach & baked*

#### **Lamb Chops with Béarnaise Sauce & Mint Jelly**

*Single cut chops seared rare*

### **Carving Stations**

*Carving stations require culinary attendant for \$100 or can be set as a display station with no attendant or additional fee*

#### **Whole Roasted Tenderloin of Beef**

*Accompanied by horseradish sauce*

*Serves approximately 25-30 guests*

#### **Cane Syrup Glazed Roasted Pork Loin**

*Serves approximately 25-30 guests*

### **Action Station**

*Action Stations require a culinary attendant for \$100 or can be set as a display station with no attendant or additional fee*

Shrimp Creole

Duck & Wild Mushroom with Dirty Rice

Shrimp & Okra over Stone Ground Grits

## **Side Dishes**

### **Creamed Spinach**

*Sautéed spinach folded into béchamel sauce and seasoned with salt and pepper*

### **Brabant Potatoes**

*Crispy fried potato cubes tossed in garlic butter and parsley*

### **Lyonnaise Potatoes**

*Sautéed with caramelized onions*

## **Soup Kettle**

Turtle Soup

Duck & Andouille Gumbo

Creole Seafood Gumbo

Shrimp Etouffee

Crawfish Etouffee (Seasonal)

## **Cold Displays**

Imported Fruit & Cheese

Cold Grilled Vegetable Platter

## **Dessert**

### **Banana Bread Pudding**

*Served warm and topped with a buttery, praline liqueur and banana sauce*

### **Assorted Mini Desserts**

*Chocolate Pecan Pie, Sweet Potato Cheesecake, Lemon Tart*

# Bar Selections

<u>Liquor</u>	<u>Well Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
Bourbon:	Benchmark	Makers Mark	Blantons
Scotch:	Dewar	Chivas	Glenlivet 12yr
Single Malt:	N/A	Glenmorangie	MaCallan 12 yr.
Canadian Whiskey:	Canadian Club	Crown	Crown Royal
Rye Whiskey:	Old Overholt	Sazerac Rye	Templeton Rye
Vodka:	Smirnoff	Absolut	Grey Goose
Gin:	Bombay	Tanqueray	Bombay Sapphire
Rum:	Bacardi	Mount Gay	Zaya 12yr
Tequila:	Jose Cuervo Silver	Patron	Dobel
Sour Mash:	Jack Daniels	Gentleman Jack	Jack Daniels Single Barrel

\*Specialty liquors also available

\*Wine list is separate

## Beer Selections

Budweiser

Bud Light

Miller Light

Amstel Light

Heineken

Abita

Stella Artois

