



Brennan's

NEW ORLEANS

Private Dining Guide

Ralph Brennan and Terry White's iconic pink building on Royal Street in the heart of the French Quarter, recently emerged from an extensive renovation that spared no effort or expense. Eight glamorous dining rooms, each steeped in New Orleans architecture and ambiance, celebrate the opulence of dining in a city where breakfast is taken as seriously as dinner.

Brennan's innovative Creole menu borrows influences from French and Spanish ancestry with modern updates and distinct seasonal offerings. The fanciful design preserves the famous open-air courtyard and adds a private wine room with an eighteen-foot table milled from a single cypress. Brennan's old-world elegant inspired dining rooms, and personable, attentive service, create a unique and sophisticated dining experience that lives on in every visitor's memory.

PROPRIETORS: Terry White & Ralph Brennan

GENERAL MANAGER: Christian Pendleton

417 Royal Street | French Quarter

www.brennansneworleans.com

PROPRIETORS TERRY WHITE & RALPH BRENNAN

Contact Our Sales Team To Begin Planning Your Next Event!

Private Events: 504.934.3376

417 Royal Street | French Quarter | brennansneworleans.com

Private Event Policies & Procedures

ATTENDANCE GUARANTEE

An attendance guarantee is required 3 business days prior to your event. Please note, if the number in your party is less than the guaranteed number, you will be billed based on the guarantee. If no guarantee is specified, Brennan's Restaurant will assume the latest number given and will charge accordingly. Your guaranteed number can be set within ten percent of the actual number of guests expected to attend. Quantities of pre-ordered entrees are considered guaranteed.

ENTERTAINMENT

All outside entertainment, booked by the client, to perform during events scheduled at the restaurant must be pre-approved by the restaurant management. Additionally, Brennan's Restaurant retains the right to limit the volume levels of performers and musicians booked by the client during the event.

CANCELLATION POLICY

Should the event be cancelled in its entirety within 10 business days of the event date, a Cancellation Fee equal to the total anticipated revenue will be assessed. If the event is canceled more than 10 business days, but less than 60 calendar days prior to the date of the planned event, a charge equal to 50% of the guaranteed Food and Beverage Minimum will be assessed.

Events booked for the month of December will be assessed a Cancellation Fee as follows: Should the event be cancelled in its entirety within 15 business days of the event date, a Cancellation Fee equal to the total anticipated revenue will be assessed. If the event is canceled more than 15 business days, but less than 90 calendar days prior to the date of the planned event, a charge equal to 50% of the guaranteed Food and Beverage Minimum will be assessed.

FIRST OPTION HOLD

The above mentioned arrangements are being held on a first option basis. Should there be another group inquiry for the specified date and location before you have made a definite commitment, by signing and returning this agreement, we will give you notice to exercise your option and book on a definite basis. If you do not commit on a definite basis within 24 hours, you will lose your option and all space being held will be released. At such time, neither party will have any further obligations under this agreement.

CONTRACT INFORMATION

Reservations will not be considered definite until a signed contract with a credit card number is received. All reservations will require a credit card number on file to secure your reservation. The credit card will not be charged unless the event is cancelled within the cancellation policy, in which case you hereby authorize the cancellation fee specified below to be charged.

Should any alteration, change, and/or addition to drawn agreement need to be made, the agreement will not be considered binding upon Brennan's Restaurant until such alteration, change and/or addition has been agreed upon and counter-signed by an authorized representative of Brennan's Restaurant.



Brennan's

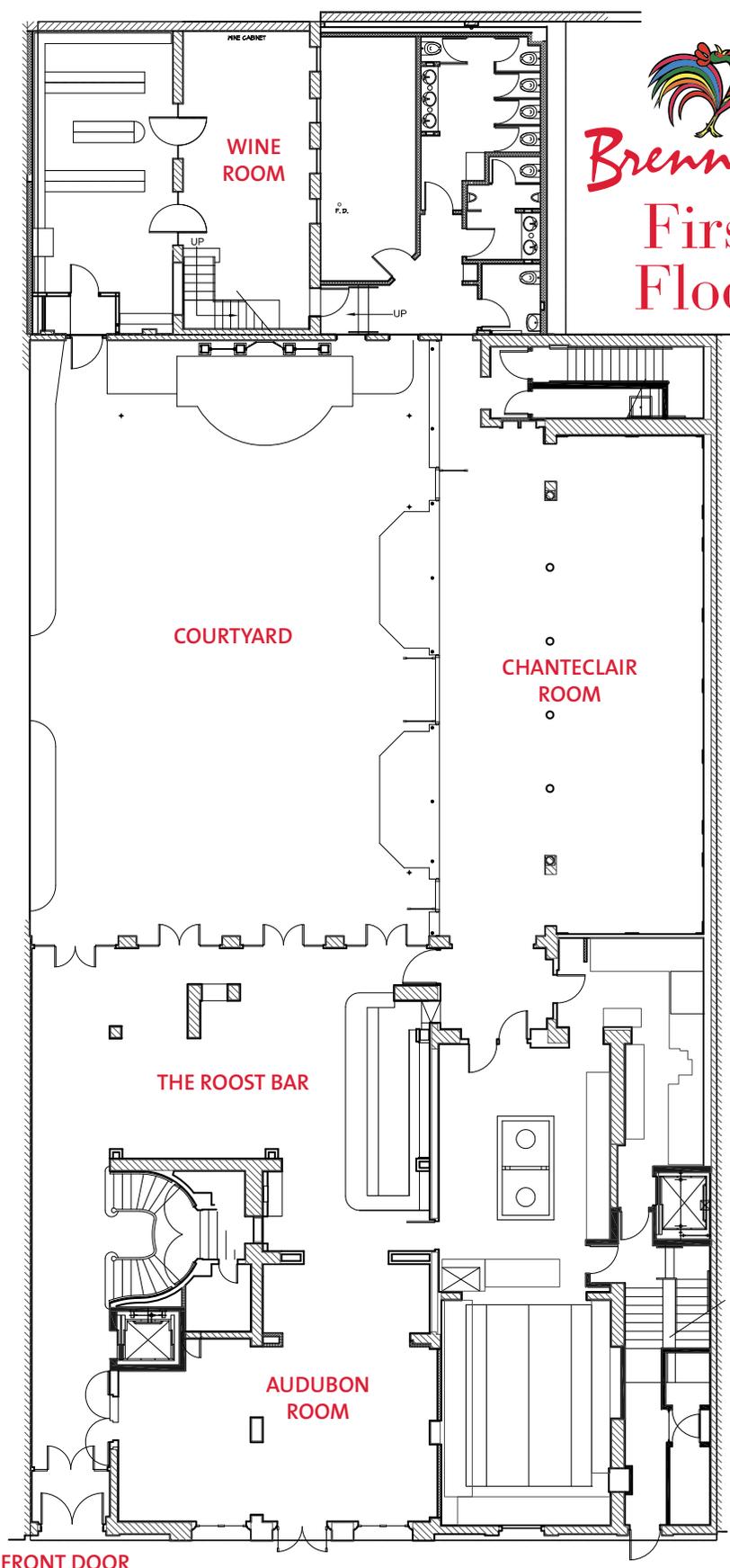
NEW ORLEANS

Sample Menus

PLEASE NOTE: SUBJECT TO CHANGE
PLEASE ASK YOUR SALES MANAGER FOR MOST UP TO DATE MENU



Brennan's
**First
Floor**



FRONT DOOR

ROYAL STREET

***Audubon Room* 50 seated | 65 reception**



Just to the right of the entrance awaits the Audubon Room, an exuberantly bright and airy dining area. Formerly a kitchen with its windows covered, the room has custom-milled versions of the originals that peer out to the bustling French Quarter. Walls of peach colored plaster and floors in tropical Cuban patterned tile frame the room, where patrons dine at tables with festive green and white checkered tablecloths. Bouillotte tole chandeliers and upholstered Parisian-style restaurant chairs honor the French heritage of both the city and the cuisine of Brennan's.



***Chanteclair Room* 120 seated | 160 reception**



A fantasy interpretation of a French Orangerie, the Main Dining Room “holds hands” with the courtyard, inviting the outside in through a spectacular wall of glass. Originally four rooms, the space is now sixty by forty feet, seats 120 people, and marks the most significant alteration to the restaurant. The room is clad in a soft green painted trellis and the walls are wrapped with whimsical murals inspired by 19th century Proteus parade floats. Features of Old World elegance include crescent-shaped banquettes in dark green tufted leather, wicker covered rattan chairs in deep pink leather, and checkerboard patterned floor in green and white with cabochons of pink. Tole and pink glass chandeliers, wall lights with salmon colored silk shades, and large French planters with potted citrus accent the room, completing the classic design.

“The Roost” Bar

Available with Venue/1st floor buyout only



The rooster rules the roost at this bar, a veritable aviary perched in an airy, open room overlooking the lush Courtyard. A spectacular mural of a gilded birdcage lines the back wall. Called the Taxidermy of Exotic Birds, the work is a reverse painted mirror by artist Alice Ludlow, in which the backside of glass is gilded with antique mercury. The courtyard’s reflection offers a seamless integration with the exterior, the outside flooding in through the giant mirror. Under the mural, a fifteen-foot banquette by Greg Arceneaux in the style of a French bench and covered in pomegranate ostrich leather, sits upon the building’s original flagstone floor. Whimsical bird cages by designer Julie Neil, hang above the handsome bar, and tables by local artist Robert Ortiz feature crushed egg shells set in resin with an embossed brass edging. Two old fashioned bladed ceiling fans from the Woolen Mill Fan Company in Pennsylvania spin above. The design is named after birds, of course - the Direct Drive Ostrich Inherit Wind fan. Their turning creates a gentle lap of breeze – or could it be birds taking flight?

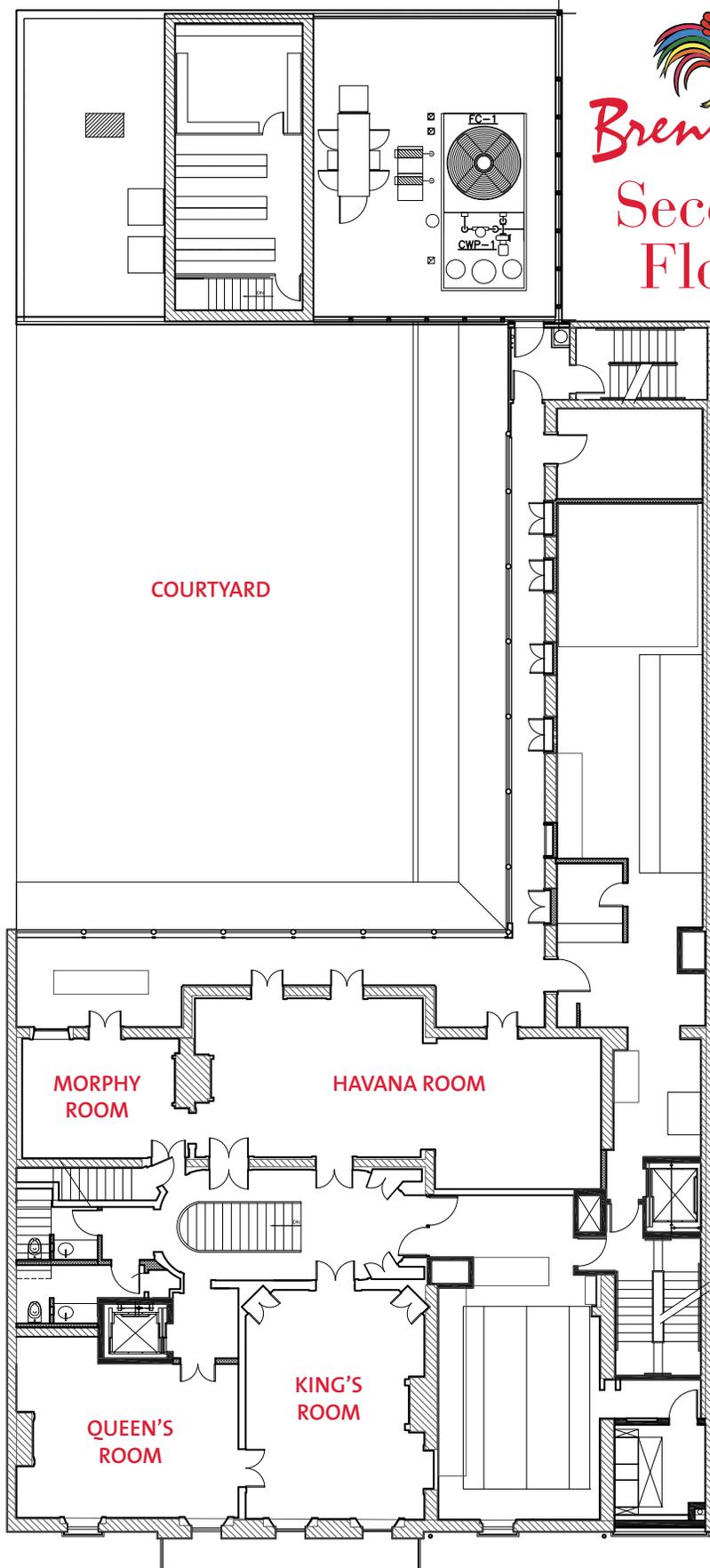
Wine Room 16 seated



Nestled behind the lush courtyard is the fabled and previously hidden gem of Brennan’s - the Wine Cellar and its newly adjacent sumptuous private dining room. Originally the stable of the 1795 historic building, today’s cellar is a cave of exclusivity, transporting guests from everyday cares as they sip sauternes in seclusion amidst the bins, bottles and boxes of the fully functioning cellar. Masculine and strong, with deliberately dimmed lighting, it retains its original arches of handmade brick, and rough timber beams. A merlot-colored stone floor is graced by an Oriental rug, on which sits a massive table: 16’ long by 3’ wide, milled from a single sinker cypress found in a Mississippi bayou. Sixteen tall-back leather chairs stand at the ready for a meal of epic scale, with vintages to match. Wine lovers can indulge in a classic cellar experience – with a guided, chef-inspired tasting menu presented in an intimate, classic French family-style manner.



Brennan's
Second
Floor



ROYAL STREET



King's Room

36 seated (48 with chivari chairs) | 60 reception

The majesty of the King's Room is heralded upon entrance, with its ruling theme of royal hues proclaimed throughout. The handsome design boasts cream and gold damask wallpaper and a large crystal chandelier. Replicas from the inauguration of Queen Elizabeth at Westminster Abbey, the purple chairs are embroidered with gold coronets, as are the heavy drapes in purple and ivory. An authentic display of historic treasures from carnivals past is curated by the Rex organization. The King's room is located upstairs adjacent to the Queen's Room, and the two dining rooms originally formed a double parlor.



Please Note: Both King and Queen's room may accommodate more with chivari chairs (see inset photo); King's Room seats 48 with chivari chairs and Queen's Room seats 32 with chivari chairs



Queen's Room

**24 seated (32 with chivari chairs)
40 reception**

Situated next to the King's Room in what once was a double parlor, the Queen's Room is a dazzling tribute to feminine reign. Shades of aquamarine, lavender, pink, and ivory create a charming milieu of monarchy. The chairs, replicas of the design from Queen Elizabeth's coronation, are deep aqua velvet embroidered with gold crowns. Five-hued French style curtains in silk taffeta with festoons and jabots drape against a backdrop of wallpaper patterned in fleur de lis, the official symbol of Louisiana. Framed pictures of former carnival queens and a cache of bejeweled Mardi Gras memorabilia are on loan from the Rex organization. A glorious nineteenth century crystal and ivory chandelier of local origin illuminates the stately room. Fit for a queen, indeed.



Inset Photo: Option for one long table, seating up to 16 people.

Shades of aquamarine, lavender, pink, and ivory create a charming milieu of monarchy. The chairs, replicas of the design from Queen Elizabeth's coronation, are deep aqua velvet embroidered with gold crowns. Five-hued French style curtains in silk taffeta with festoons and jabots drape against a backdrop of wallpaper patterned in fleur de lis, the official symbol of Louisiana. Framed pictures of former carnival queens and a cache of bejeweled Mardi Gras memorabilia are on loan from the Rex organization. A glorious nineteenth century crystal and ivory chandelier of local origin illuminates the stately room. Fit for a queen, indeed.

Havana Room

63 seated (80 with chivari chairs) | 80 reception



The pineapple is the international symbol of hospitality, hence the welcoming Havana Room with its sheer abundance of the fanciful fruit. Sourced from islands in the Caribbean, the pineapple was a rarity in the 19th century, showcasing a host's munificence. The spiky fruit was even rented for use in table settings, but there's no scarcity here. Once a double parlor, the Pineapple Room features the fruit in a 19th-century period wallpaper patterned in mocha, salmon, ivory, and green, and an enchanting mirror is adorned with 18th-century French foliate resembling leaves. Hand-carved gilt wooden pineapple chandeliers with silk shades are from London and the rug, with a peach background and green frond design, evokes a tropical mood. Diners relax in oval-backed, gilded Louis XVI chairs to enjoy their stylish setting. Hospitable, charming, and delicious... the pineapple and Brennan's.



Morphy Room

12 seated (SEE INSET PHOTO) | 20 reception

Chess prodigy Paul Morphy resided at 417 Royal Street in the 1800s, and the Morphy Room, a cozy parlor on the second floor, pays homage to the enigmatic man considered one of the world's greatest players. The décor evokes the mood of a sophisticated English study, with a red velvet sofa, cocktail table and, of course, a chessboard awaiting a pre-dinner or postprandial match. Rich wine-color lacquered walls have panels of Scottish tartan in salmon, burgundy, and dark green. Above the fireplace's mantle is a portrait of the master himself, surveying the room while rooks, bishops and pawns slide across the board, as if contemplating an elegant checkmate.



Seated Breakfast Menu Packages

\$40 Package

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Please select two options; Groups over 50- Please select one option

SEASONAL FRUIT

CITRUS CRÊPES

Lemon Scented Cream Cheese,
Citrus Glaze

BAKED APPLE

Oatmeal Pecan Raisin Crumble, Brown
Sugar Glaze, Sweetened Crème Fraîche

ORGANIC SALAD

Lime Dressing, Radish, Cucumber,
Sunflower Seeds, Feta Cheese

TURTLE SOUP

Spinach, Chopped Egg, Sherry

SEAFOOD FILÉ GUMBO

Crab, Shrimp, Andouille,
Oysters, Basmati Rice

- SECOND COURSE -

Please select two options; Groups over 50- Please select one option

BBQ SHRIMP & GRITS

Goat Cheese Grits, Creole Spiced Butter Sauce

BRAISED PORK GRILLADES

Goat Cheese Grits, Poached Eggs, Creole Spices

VEGETARIAN FRITTATA

Mushrooms, Seasonal Vegetables, Whipped Goat Cheese, Crispy Potatoes

ROCK SHRIMP SCRAMBLE

Chives, Creole Spices

EGGS BENEDICT

Housemade English Muffin, Canadian Bacon, Hollandaise

VANILLA SCENTED FRENCH TOAST

Rum and Maple Macerated Fruit, Chantilly Cream

- THIRD COURSE -

Please select two options; Groups over 50- Please select one option

CRÈME BRULEE

Classic Vanilla Bean Baked Custard with Caramelized Sugar Crust

PRALINE LEIDENHEIMER BREAD PUDDING

Rye Whiskey Anglaise, Chantilly Cream

BROWN BUTTER TART

Seasonal Fruit, Crème Fraîche

CHOCOLATE DOBERGE

Vanilla Sponge Cake, Chocolate Pudding, Chocolate Ganache, Crème Anglaise

SIGNATURE DESSERTS!

[for an additional \$5 per guest]

CREPES FITZGERALD

Seasonal Fruit,
Cream Cheese Filled Crepes

WORLD FAMOUS BANANAS FOSTER

Bananas, Brown Sugar, Cinnamon, Rum,
Vanilla Bean Ice Cream

Seated Breakfast Menu Packages

\$50 Package

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Please select two options; Groups over 50- Please select one option

EGG YOLK CARPACCIO

Grilled Shrimp, Crispy Sweet Potato,
Andouille Vinaigrette

CALABRIAN CHILI ROASTED SHRIMP

Pepadew Peppers, Charred Scallions,
Crouton, Hollandaise

SHRIMP REMOULADE

Fried Green Tomato,
New Orleans Remoulade

CRAB ARTICHOKE SALAD

Arugula, Cherry Tomato

OVEN ROASTED OYSTERS

Four Oysters, Chili Butter,
Manchego, Chives

TURTLE SOUP

Spinach, Chopped Egg, Sherry

- SECOND COURSE -

Please select two options; Groups over 50- Please select one option

EGGS HUSSARDE

Housemade English Muffins, Proscuitto, Hollandaise, Marchand de Vin Sauce

RABBIT RUSHING

Fried Mississippi Rabbit, Creamed Collards, Eggs Over Easy, Pickled Pork Jus

EGGS SARDOU

Crispy Artichokes, Parmesan Creamed Spinach, Choron Sauce

EGGS OWEN

Braised Short Rib, Marchand de Vin, Fingerling Potatoes, Poached Eggs, Hollandaise

LOBSTER SCRAMBLE

Maine Lobster, Grilled Bellegaurde Baguette

COFFEE BRINED PORK CHOP

Crispy Georgia Cheddar Grit Cake, Scallion Sauce

- THIRD COURSE -

Please select two options; Groups over 50- Please select one option

CRÈME BRULEE

Classic Vanilla Bean Baked Custard with Caramelized Sugar Crust

PRALINE LEIDENHEIMER BREAD PUDDING

Rye Whiskey Anglaise, Chantilly Cream

BROWN BUTTER TART

Seasonal Fruit, Crème Fraîche

CHOCOLATE DOBERGE

Vanilla Sponge Cake, Chocolate Pudding, Chocolate Ganache, Crème Anglaise

SIGNATURE DESSERTS!

[for an additional \$5 per guest]

CREPES FITZGERALD

Seasonal Fruit,
Cream Cheese Filled Crepes

WORLD FAMOUS BANANAS FOSTER

Bananas, Brown Sugar, Cinnamon, Rum,
Vanilla Bean Ice Cream

Seated Lunch Menu Packages

\$40 Package

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Please select two options; Groups over 50- Please select one option

ORGANIC SALAD

Lime Dressing, Radish, Cucumber,
Sunflower Seeds, Feta Cheese

SEAFOOD FILÉ GUMBO

Crab, Shrimp, Andouille,
Oysters, Basmati Rice

SHRIMP REMOULADE

Fried Green Tomato,
New Orleans Remoulade

JACKSON SALAD

A Brennan's Original- Chopped Egg,
Bacon, Blue Cheese & French Dressings

TURTLE SOUP

Spinach, Chopped Egg, Sherry

OVEN ROASTED OYSTERS

Four Oysters, Chili Butter,
Manchego, Chives

- SECOND COURSE -

Please select two options; Groups over 50- Please select one option

PAN-ROASTED CHICKEN CLEMENCEAU

Potato Puree, Snow Peas, Mushrooms, Chicken Jus

BUTTERMILK FRIED CHICKEN SALAD

Assorted Lettuce, Pickled Onions, Tomato, Comeback Sauce

VIETNAMESE COFFEE BRINED PORK PAILLARD

Mungbean Sprouts, Shiitake Mushrooms, Pickled Vegetables, Crispy Rice Noodles, Coriander Jus

BBQ SHRIMP & GRITS

Goat Cheese Grits, Creole Spiced Butter Sauce

BLACKENED GULF FISH

Garlic Wilted Spinach, Baby Carrots, Beurre Blanc

- THIRD COURSE -

Please select two options; Groups over 50- Please select one option

CRÈME BRULEE

Classic Vanilla Bean Baked Custard with Caramelized Sugar Crust

PRALINE LEIDENHEIMER BREAD PUDDING

Rye Whiskey Anglaise, Chantilly Cream

BROWN BUTTER TART

Seasonal Fruit, Crème Fraîche

CHOCOLATE DOBERGE

Vanilla Sponge Cake, Chocolate Pudding, Chocolate Ganache, Crème Anglaise

SIGNATURE DESSERTS!

[for an additional \$5 per guest]

CREPES FITZGERALD

Seasonal Fruit,
Cream Cheese Filled Crepes

WORLD FAMOUS BANANAS FOSTER

Bananas, Brown Sugar, Cinnamon, Rum,
Vanilla Bean Ice Cream

Seated Lunch Menu Packages

\$50 Package

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Please select two options; Groups over 50- Please select one option

JACKSON SALAD

A Brennan's Original- Chopped Egg,
Bacon, Blue Cheese & French Dressings

TURTLE SOUP

Spinach, Chopped Egg, Sherry

CRAB ARTICHOKE SALAD

Arugula, Cherry Tomato

SHRIMP REMOULADE

Fried Green Tomato,
New Orleans Remoulade

SEAFOOD FILÉ GUMBO

Crab, Shrimp, Andouille,
Oysters, Basmati Rice

CALABRIAN CHILI ROASTED SHRIMP ,

Pepadew Peppers, Charred Scallions,
Crouton, Hollandaise

- SECOND COURSE -

Please select two options; Groups over 50- Please select one option

FILO-CRUSTED GULF FISH

Green Garlic and Potato Purée, Watercress, Beurre Fondue

BRAISED SHORT RIB

Confit Sunchokes, Sherry Braised Collard Greens, Red Wine Jus, Pickled Green Tomato

ALMOND DUSTED GULF FISH

Confit Tomato, Haricot Vert, Brabant Potatoes, Preserved Lemon Cream

BACON WRAPPED PORK TENDERLOIN

Sweet Potato Purée, Swiss Chard, Candied Bacon and Jalapeño Jus

ROCK SHRIMP PASTA

Leeks, Spinach, Tomato, Cavatelli, Truffle Beurre Fondue, Fresh Herbs

- THIRD COURSE -

Please select two options; Groups over 50- Please select one option

CRÈME BRULEE

Classic Vanilla Bean Baked Custard with Caramelized Sugar Crust

PRALINE LEIDENHEIMER BREAD PUDDING

Rye Whiskey Anglaise, Chantilly Cream

BROWN BUTTER TART

Seasonal Fruit, Crème Fraîche

CHOCOLATE DOBERGE

Vanilla Sponge Cake, Chocolate Pudding, Chocolate Ganache, Crème Anglaise

SIGNATURE DESSERTS!

[for an additional \$5 per guest]

CREPES FITZGERALD

Seasonal Fruit,
Cream Cheese Filled Crepes

WORLD FAMOUS BANANAS FOSTER

Bananas, Brown Sugar, Cinnamon, Rum,
Vanilla Bean Ice Cream

Seated Dinner Menu Packages

\$60 Package

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

You may add a third option to any course for an additional \$10 per person, per course

Please select two options per course; Groups over 50- Please select one option

- FIRST COURSE -

ORGANIC SALAD

Lemonette Dressing, Radish, Cucumber,
Sunflower Seeds, Feta Cheese

JACKSON SALAD

A Brennan's Original- Chopped Egg,
Bacon, Blue Cheese & French Dressings

Endive Salad

Apple, Blue Cheese, Candied Pecan,
Honey Vinaigrette 6

TURTLE SOUP

Spinach, Chopped Egg, Sherry

SEAFOOD FILÉ GUMBO

Crab, Shrimp, Andouille,
Oysters, Basmati Rice

SHRIMP REMOULADE

Fried Green Tomato,
New Orleans Remoulade

OVEN ROASTED OYSTERS

Four Oysters, Chili Butter,
Manchego, Chives

- SECOND COURSE -

PAN-ROASTED CHICKEN CLEMENCEAU

Potato Puree, Snow Peas, Mushrooms, Chicken Jus

BLACKENED GULF FISH

Garlic Wilted Spinach, Baby Carrot, Beurre Blanc

BBQ SHRIMP & GRITS

Goat Cheese Grits, Creole Spiced Butter Sauce

BRAISED SHORT RIB

Confit Sunchokes, Sherry Braised Collard Greens, Red Wine Jus, Pickled Green Tomato

BACON WRAPPED PORK TENDERLOIN

Sweet Potato Purée, Swiss Chard, Candied Bacon and Jalapeño Jus

ALMOND DUSTED GULF FISH

Confit Tomato, Haricot Vert, Brabant Potato, Preserved Lemon Cream

ROCK SHRIMP PASTA

Leeks, Spinach, Tomato, Cavatelli, Truffle Beurre Fondue, Fresh Herbs

- THIRD COURSE -

CRÈME BRULEE

Classic Vanilla Bean Baked Custard with Caramelized Sugar Crust

PRALINE LEIDENHEIMER BREAD PUDDING

Rye Whiskey Anglaise, Chantilly Cream

BROWN BUTTER TART

Seasonal Fruit, Crème Fraîche

CHOCOLATE DOBERGE

Vanilla Sponge Cake, Chocolate Pudding, Chocolate Ganache, Crème Anglaise

SIGNATURE DESSERTS!

[for an additional \$5 per guest]

CREPES FITZGERALD

Seasonal Fruit,
Cream Cheese Filled Crepes

WORLD FAMOUS BANANAS FOSTER

Bananas, Brown Sugar, Cinnamon, Rum,
Vanilla Bean Ice Cream

Seated Dinner Menu Packages

\$70 Package

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

You may add a third option to any course for an additional \$10 per person, per course

- FIRST COURSE -

Please select two options; Groups over 50- Please select one option

ENDIVE SALAD

Shaved Apple, Candied Pecan, Blue Cheese, Honey Vinaigrette

GRILLED BROCCOLINI SALAD

Lardons, Cabot Cheddar, Truffle Ranch, Creole Croutons

TURTLE SOUP

Spinach, Chopped Egg, Sherry

JACKSON SALAD

A Brennan's Original- Chopped Egg, Bacon, Blue Cheese & French Dressings

SEAFOOD FILÉ GUMBO

Crab, Shrimp, Oysters, Andouille, Basmati Rice

OVEN ROASTED OYSTERS

Four Oysters, Chili Butter, Mancho, Chives

CRAB ARTICHOKE SALAD

Arugula, Cherry Tomato

CALABRIAN ROASTED SHRIMP

Pepadew Peppers, Charred Scallions, Crouton, Hollandaise

- SECOND COURSE -

Please select two options; Groups over 50- Please select one option

FILO-CRUSTED GULF FISH

Green Garlic and Potato Purée, Watercress, Beurre Fondue

SEARED GULF FISH NANCY

Cherry Tomato, Haricot Vert, Crabmeat, Lemon Butter

GRILLED PORK CHOP

Cassoulet of Blackeyed Peas, Poached Foie Gras, Brown Butter Spinach

FILET CHANTECLAIR

Fingerling Potato Puree, Bouquetière of Vegetables, Marchand de Vin

VEAL CHOP

Crispy Fingerling Potatoes, Creole Creamed Kale, Sauce Bordelaise, Buttermilk Fried Shallots

LOBSTER PASTA

Maine Lobster, Spinach, Tomato, Cavatelli, Truffle Buerre Fondue

- THIRD COURSE -

Please select two options; Groups over 50- Please select one option

CRÈME BRULEE

Classic Vanilla Bean Baked Custard with Caramelized Sugar Crust

PRALINE LEIDENHEIMER BREAD PUDDING

Rye Whiskey Anglaise, Chantilly Cream

BROWN BUTTER TART

Seasonal Fruit, Crème Fraîche

CHOCOLATE DOBERGE

Vanilla Sponge Cake, Chocolate Pudding, Chocolate Ganache, Crème Anglaise

SIGNATURE DESSERTS!

[for an additional \$5 per guest]

CREPES FITZGERALD

Seasonal Fruit,
Cream Cheese Filled Crepes

WORLD FAMOUS BANANAS FOSTER

Bananas, Brown Sugar, Cinnamon, Rum,
Vanilla Bean Ice Cream

Seated Dinner Menu Packages

\$95 Package

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

- FIRST COURSE -

CRAB AND ARTICHOKE BISQUE
Parmesan Crisps

- SECOND COURSE -

SALAD OF LITTLE GEMS
Praline Bacon, Confit Tomato, Grated Egg, Truffle Ranch

- THIRD COURSE -

Groups over 50- Please select one option

TOURNEDOS ROSSINI FILET MIGNON
Foie Gras, Sautéed Spinach, Toasted Brioche, Red Wine Jus

GULF FISH BLANGE
Fennel Oil, Fingerling Potato Purée, Poached Seafood

- FOURTH COURSE -

"SNICKERS"
Burnt Caramel Sauce, Nougat Ice Cream, Salted Peanuts

Seated Dinner Menu Packages

Surf & Turf Menu

please add 10.4495% sales tax

Unlimited soda, iced tea and coffee is included in seated menu packages

You may add a third option to the 1st & 3rd course for an additional \$10 per person, per course

- FIRST COURSE -

Please select two options; Groups over 50- Please select one option

ENDIVE SALAD

Shaved Apple, Candied Pecan, Blue Cheese, Honey Vinaigrette

GRILLED BROCCOLINI SALAD

Lardons, Cabot Cheddar, Truffle Ranch, Creole Croutons

TURTLE SOUP

Spinach, Chopped Egg, Sherry

JACKSON SALAD

A Brennan's Original- Chopped Egg, Bacon, Blue Cheese & French Dressings

SEAFOOD FILÉ GUMBO

Crab, Shrimp, Oysters, Andouille, Basmati Rice

OVEN ROASTED OYSTERS

Four Oysters, Chili Butter, Manchego, Chives

CRAB ARTICHOKE SALAD

Arugula, Cherry Tomato

CALABRIAN ROASTED SHRIMP

Pepadew Peppers, Charred Scallions, Crouton, Hollandaise

- SECOND COURSE -

Please select one option

FILET WITH CRAWFISH

Bouquetière of Vegetables, Creole Spiced Butter
Market Price
Subject to Availability

FILET WITH BBQ SHRIMP

Bouquetière of Vegetables, Creole Spiced Butter
80

FILET WITH LOBSTER

Bouquetière of Vegetables, Creole Spiced Butter
Market Price
Subject to Availability

- THIRD COURSE -

Please select two options; Groups over 50- Please select one option

CRÈME BRULEE

Classic Vanilla Bean Baked Custard with Caramelized Sugar Crust

PRALINE LEIDENHEIMER BREAD PUDDING

Rye Whiskey Anglaise, Chantilly Cream

BROWN BUTTER TART

Seasonal Fruit, Crème Fraîche

CHOCOLATE DOBERGE

Vanilla Sponge Cake, Chocolate Pudding, Chocolate Ganache, Crème Anglaise

SIGNATURE DESSERTS!

[for an additional \$5 per guest]

CREPES FITZGERALD

Seasonal Fruit,
Cream Cheese Filled Crepes

WORLD FAMOUS BANANAS FOSTER

Bananas, Brown Sugar, Cinnamon, Rum,
Vanilla Bean Ice Cream



Private Party Children's Menu
please add 10.4495% sales tax

For Children 12 years and Under

*Children's entrée selections include a kid's drink, sliced fresh fruit for first course
and a scoop of ice cream for dessert*

-Please select up to TWO entrees for multiple children –

- BRUNCH & LUNCH ENTREES -

Eggs any Style \$12.00

Buttermilk Biscuit, Bacon

Vanilla French Toast \$10.00

Fresh Berries, Whipped Cream

Grilled Cheese Sandwich \$10.00

French Fries

Popcorn Shrimp \$15.00

French Fries

- DINNER ENTREES -

Fried Gulf Shrimp \$15.00

French Fries

Cheese Ravioli \$15.00

Tomato Sauce

Grilled Cheese Sandwich \$15.00

French Fries

Grilled Chicken \$15.00

Mashed Potatoes, Green Beans



NEW ORLEANS

Hand Passed Menu

please add 10.4495% sales tax

Pricing is based on 2 pieces per person

-Our Chef suggests choosing 2-3 selections-

- FROM THE SEA -

Shrimp Coconut Beignets Pepper Jelly Sauce 4.50 *minimum order of 30 pieces*

Crispy Fried Oyster with Crystal's Gastrique 5.50

Petite Crab or Crawfish Cakes with Remoulade 6.00

Based on Seasonal Availability

* **Tuna Tartare** with Ginger, Black Sesame, Cucumber, Ponzu, Micro Cilantro 5.50

Sweet Potato Dauphine Caviar, Creme Fraiche 6.00

***Shrimp Cocktail** Pickled Green Tomato Relish 4.00

* **Alligator Point Oysters on the Half Shell** Cilantro, Shallot, Mignonette 6.00

* **Smoked Salmon and Cream Cheese Mousse** with Dill, Leek and Caper
on Cucumber 6.00 *minimum order of 30 pieces*

- FROM THE LAND -

Crispy Boudin Balls with Horseradish Mustard 3.50

Steak Tartare Shaved Parmesan, Grilled Baguette 4.50

Rabbit Bites Smoked Tomato Aoli 4.00

Pork Rillets Pickled Onion, Creole Mustard 4.00

Turtle Soup in Demi Tasse Chopped Egg, Spinach, Sherry 5.00

- FROM THE GARDEN -

Marsala Shiitake Mushroom Toast 3.50

Spinach and Truffle Grilled Cheese Havarti Cheese 4.50

Mt. Tam and Charred Scallion with Pepper Jelly on Baguette 4.50

Heirloom Tomato Bruchetta Peppered Goat Cheese 3.50

* **Creamy Cauliflower and Truffle Soup** 4.50

Green Tomato Gaspacho Shooters EVOO 4.00

*Gluten Free



NEW ORLEANS

Reception Menu

please add 10.4495% sales tax

- CHEESE DISPLAY -

priced per person

Selection of Domestic and Imported Cheeses

Seasonal Condiments and Fruits, Spiced Pecans, Assorted Crackers 5

Baked Brie

8"round serves 18-20 people 50
Served with Crostinis

Charcuterie & Cheese Display

Selection of Creole Country Sausages, Pates and Dried Cured Meat, Imported Cheeses,
Nuts, Fresh Fruits, Crostini and Crackers 10

Selection of Breads Available *pricing based on selection*

- APPETIZER DISPLAYS -

priced per person

Vegetable Crudités

Fresh Vegetables Handcut, Buttermilk Ranch Dressing 4

Butter Lettuce & Heart of Palm Salad

Roasted Pepadew Peppers, Shaved Pecorino Romano, Fresh Herbs, Lime Vinaigrette 4

Endive Salad

Apple, Blue Cheese, Candied Pecan, Honey Vinaigrette 6

Grilled Broccolini Salad

Lardons, Cabot Cheddar, Truffle Ranch, Creole Croutons 8

Deconstructed Salad Station

Selection of Seasonal Vegetables, Vinaigrette 8

JACKSON SALAD

A Brennan's Original- Chopped Egg, Bacon, Blue Cheese & French Dressing 8

Grilled Vegetable Display

Marinated and Grilled Eggplant, Zucchini, Mushrooms, Peppers, and Red Onions
Served with a Balsamic Reduction and Olive Oil 6

Crab and Cauliflower Gratin

Parmesan Crust 9

BBQ Shrimp & Grits

approximately 3 shrimp per person with Culinary Attendant
Goat Cheese Grits, Creole Spiced Butter Sauce 11



NEW ORLEANS

Reception Menu

please add 10.4495% sales tax

- SOUP -

priced per person with Culinary Attendant

Seafood Filé Gumbo

Crab, Shrimp, Andouille, Oysters, Basmati Rice 8

Turtle Soup

Chopped Egg, Spinach, Sherry 8

Creamy Cauliflower and Truffle Soup 8

Green Tomato Gaspacho EVOO 8

-PASTA DISPLAYS -

priced per person

Truffled Crab & Leek Cavatelli

Spinach, Leeks, Cherry Tomatoes, Parmesan Cream 12

Poached Chicken Fusilli

Onion, Carrots, Basil, Artichokes, White Wine Butter Sauce 9

Rigatoni with Andouille Sausage

Fennel, Onion, Basil, Creole Tomato Sauce 7

Vegetable Cavatelli

Seasonal Squash, Leeks, Spinach, Tomato, Shittake Mushrooms, Creamy Herb and Wine Sauce 8

-SEAFOOD DISPLAYS -

priced per person

Gulf Oysters Lemon, Mignonette, Cocktail Sauce 8.00 per hour

\$100 Attendant Fee for Oyster Shucker

Boiled Shrimp Lemon, Horseradish, Cocktail Sauce

approximately 3-5 shrimp per person 8.00

approximately 6-8 shrimp per person 12.50

Marinated Crab Claws Fresh Herbs

2-3 oz. per person 12.50

Coriander Seared Tuna

Ginger Citrus Ponzu, Cilantro *Market Price*

Gulf Fish Ceviche

Tostones, Blue Corn Tortillas *Market Price*



NEW ORLEANS

Reception Menu

please add 10.4495% sales tax

- ENTREE DISPLAYS -

priced per person

Pan-Roasted Chicken Clemenceau *approximately half a breast per person*
Roasted Potatoes, Peas, Mushroom Sauce 6

Roasted Tenderloin of Beef *approximately 3 ounces per person*
Creamed Spinach, Shallot Sauce 15

Grilled Gulf Fish *approximately 4 ounces per person*
Garlic Wilted Kale, White Wine Sauce 14

- CARVING STATIONS -

Culinary Attendant Required at \$100 per attendant

Herb Roasted Tenderloin of Beef, Horseradish Sauce 400 each
Serves approximately 20 guests

Pepper Dusted Prime Rib of Beef, Garlic Jus 750 each
Serves approximately 50 guests

Coffee Crusted Pork Loin, Sweet Mustard Sauce 175 each
Serves approximately 30 guests

Leg of Lamb, Mint Chimichurri 350 each
Serves approximately 20 guests

Sweet Tea Brined Turkey Breast, Rosemary Aioli 200 each
Serves approximately 25 guests

Strip Loin with Truffle Crème Fraiche 450 each
Serves approximately 30 guests

- SIDE ITEMS -
priced per person

Sauteed Hericot Vert and Mushrooms 3.00

Roasted Root Vegetables 3.00

Whipped Potatoes 3.00

Brabant Potatoes 4.00

Roasted Brussels Sprouts 3.00

Asparagus Hollandaise 5.00



NEW ORLEANS

Reception Menu

please add 10.4495% sales tax

-DESSERT STATION -

Culinary Attendant Required at \$100 per attendant

Traditional Bananas Foster Station 7.00 per person

Bananas, Brown Sugar, Cinnamon, Rum,
New Orleans Ice Cream Company Vanilla Bean Ice Cream

Crepes Fitzgerald Station 7.00 per person

Seasonal Fruit, Cream Cheese Filled Crepes

-MINI DESSERTS -

7.00 per person

Raspberry Cheesecake
Mini Chocolate Doberge Cake
Salted Caramel Brownie

-COFFEE STATIONS -

One Urn Serves approximately 60

French Market Regular Coffee 120

French Market Decaf Coffee 120



Brennan's
NEW ORLEANS
Brunch Reception Menu

please add 10.4495% sales tax

- HAND PASSED -

Pricing is based on 2 pieces per person

-Our Chef suggests choosing 2-3 selections-

Hot Beignets with Powdered Sugar 3 *minimum order of 30 pieces*

Bacon Scallion Frittata 3

Broccoli and Cheddar Frittata 3

Petite Crab Cakes with Remoulade 6

*** Smoked Salmon and Cream Cheese Mousse Dill, Leek and Caper on Cucumber 6**
minimum order of 30 pieces

Turtle Soup in Demi Tasse Chopped Egg, Spinach, Sherry 5

*** Creamy Cauliflower and Truffle Soup 4.50**

Green Tomato Gaspacho Shooters EVOO 4

-ACTION STATION -

Priced per person

Vegetable Omelet Station 10.00

Culinary Attendant Required at \$100 per attendant

Add Ham or Bacon- 1.00 per person

Add Shrimp approximately 3 large shrimp or 6-8 large shrimp 3.00 per person

Add Crab 1 oz. fresh jumbo lump crab 5.00 per person

-DISPLAY STATIONS -

Priced per person

Country Breakfast Strata

Diced Canadian Bacon, Peppers, Onions, French Bread, Gruyere 9.50

Vegetarian Frittata

Sautéed Button Mushrooms, Spinach, Onion, Bell Pepper, Tomato, Havarti Cheese 6.50

Crab & Leek Frittata

Jalapeños, Leeks, Havarti Cheese 9.50

*Gluten Free



NEW ORLEANS

Brunch Reception Menu

please add 10.4495% sales tax

-DISPLAY STATIONS -

Priced per person

Smoked Salmon Display 15

Bagels, Cucumber, Tomato, Capers

BBQ Shrimp & Grits 11

Creole Spiced Butter Sauce, Creamy Chevre Grits
Culinary Attendant Required at \$100 per attendant

Pork Grillades & Grits 10.50

Slow Roasted Pork Shoulder, Scallion Grits
Culinary Attendant Required at \$100 per attendant

- SIDE ITEMS - *priced per person*

Scrambled Eggs 4.50

Cheddar Scrambled Eggs 5.50

Beeler's Bacon (3 pieces per person) 7.50

Andouille Sausage (2 pieces per person) 4

Brabant Potatoes 4

Home Fries with Peppers & Onions 4

Country Style Grits 2.50

Sharp Cheddar Grits 3.50

Oatmeal with Brown Sugar and Raisins 3.50

Selection of Breakfast Pastries 4.50

Buttermilk Biscuits Served with Butter and Preserves 3

Leidenheimer French Toast Cinnamon and Powdered Sugar 6.50

Seasonal Fruit Platter 6.50



Brunch Reception Menu

please add 10.4495% sales tax

-COFFEE & TEA STATIONS -

One Urn Serves approximately 60

French Market Regular Coffee 120

French Market Decaf Coffee 120

Iced Tea Station 120

-NON-ALCOHOLIC BEVERAGES-

Orange Juice 15 per carafe

Cranberry Juice 15 per carafe

Milk 8

Seasonal Sparkler 6

-BRUNCH COCKTAILS-

Mimosa 10

Bloody Mary 10

Brandy Milk Punch 10



Private Party Beverage Offerings

PRIVATE PARTY WINES

*Please choose one white, one red, and one sparkling wine from the preferred wine options below.
Please add 10.4495% sales tax*

\$40 PER BOTTLE

Offered during Brunch and Lunch Only

SPARKLING * Monmartre Sparkling

CHARDONNAY * Kenwood, Sonoma, California

CABERNET SAUVIGNON * Kenwood, Sonoma, California

\$50 PER BOTTLE

Offered during Brunch and Lunch Only

CHARDONNAY * Yulupa, Kenwood Vineyards, California

CABERNET SAUVIGNON * Yulupa, Kenwood Vineyards, California

\$55 PER BOTTLE

SPARKLING * Pierre Sparr, Cremant d'Alsace France NV

STILL ROSÉ * Domaine Triennes, Provence, France 2016

SAUVIGNON BLANC * Emmolo, Napa Valley, California 2016

CHARDONNAY * Smoke Tree, Sonoma, California 2016

PINOT NOIR * La Crema, Monterey, California 2016

CABERNET SAUVIGNON * Decoy, Napa Valley, California 2016

\$75 PER BOTTLE

CHAMPAGNE * Taittinger, Brut Reims, France NV

SAUVIGNON BLANC * Cloudy Bay, Marlborough, NZ 2017

CHARDONNAY * Far Niente, En Route 'Brumaire', Russian River Valley 2016

PINOT NOIR * Belle Glos, 'Las Alturas', Santa Lucia Highlands 2017

ZINFANDEL * Ridge, Three Valleys, Sonoma, California 2016

CABERNET SAUVIGNON * Stonestreet, Alexander Valley, California 2014

\$100 PER BOTTLE

CHAMPAGNE * Bollinger, Special Cuvée, Epernay, France NV

SAUVIGNON BLANC * Ladoucette, Pouilly Fume, France 2017

CHARDONNAY * Thierry Matrot, Meursault, Burgundy, France 2016 **CHARDONNAY** *
Domaine Alain Gras, Saint-Romain Blanc 2016

PINOT NOIR * Domaine Louis Jadot, 'Clos de Malte' Santenay, France 2012 **PINOT**

NOIR * Ladera, 'Pillow Road Vineyard', Russian River Valley, California 2011

CABERNET SAUVIGNON * Inglenook Cast Rutherford Napa Valley, California 2013

BORDEAUX Château Lassègue, Saint-Émilion, France 2011

BRENNAN'S WINE CELLAR

**AWARDED BEST OF AWARD OF EXCELLENCE BY WINE SPECTATOR,
IS KNOWN INTERNATIONALLY FOR ITS VAST SELECTION OF WINES FROM ALL OVER
CALIFORNIA, FRANCE, ITALY & SPAIN. PLEASE ASK TO SPEAK WITH OUR SOMMELIER
FOR ASSISTANCE WITH WINE PAIRINGS OR WITH OUR EXTENSIVE WINE LIST-**

Private Party Liquor Options

HOUSE OPTIONS

Includes domestic beer, soft drinks, and liquor as follows:

*Stolichnaya Vodka • Old Forrester Bourbon
Bombay Gin • Dewars Scotch • Bacardi Rum
Sazerac Rye • El Jimador Tequila*

\$9.00/ liquor drink 'Upon Consumption'
\$10.00/ liquor drink as 'Cash Bar'
\$5.00/ Domestic Beer

PREMIUM OPTIONS

Includes domestic beer, soft drinks, and liquor as follows:

*Chopin Vodka • Maker's Mark Bourbon
Bombay Sapphire Gin • Crown Royal • Glenlivet
12yr Scotch • Don Julio Blanco Tequila
Flor de Cana 7yr Aged Rum*

\$12.00/ liquor drink 'Upon Consumption'
\$13.00/ liquor drink as 'Cash Bar'
\$5.00/ Domestic Beer

HOUSE BEER SELECTIONS

Miller Light, Budweiser, Bud Light, Abita Amber

BRUNCH BEVERAGE OPTION

Perfect for Brunch or Luncheons Featuring...Bloody Marys, Mimosas and Brandy Milk Punch

\$10.00 per drink [\$11.00 per drink at a cash bar]

BILLING OPTIONS

Upon Consumption Bar *Host selected brand/price level, drinks billed to host, as ordered.*

Cash Bar *Guests are responsible for beverage payment at the bar, as ordered.*

*Upon Consumption Bar: Add 10.4495% sales tax and gratuity
Cash Bar pricing includes 10.4495% sales tax, excluding gratuity*

BAR SET UP

Private Satellite Bar *can be prepared for your event of 30 or more guests; \$30.00 set up fee required*

Private Cash Bar *can be prepared for your event of 30 or more guests; \$60.00 set up fee required*

Private Bartender Fee *added to bar set up fee for groups of less than 30 guests; \$100.00 set up fee required*

***Please note that Brennan's does not serve shots for private events**



NEW ORLEANS

Hourly Bar Options

HOUSE OPTIONS

Includes domestic beer, soft drinks and liquor as follows:

*Stolichnaya Vodka • Old Forrester Bourbon
Bombay Gin • Dewars Scotch • Bacardi Rum
Sazerac Rye • El Jimador Tequila*

PREMIUM OPTIONS

Includes domestic beer, soft drinks and liquor as follows:

*Chopin Vodka • Maker's Mark Bourbon
Bombay Sapphire Gin • Crown Royal • Glenlivet
12yr Scotch • Don Julio Blanco Tequila
Flor de Cana 7yr Aged Rum*

HOUSE WINES

Kenwood, Sonoma Chardonnay
Kenwood, Sonoma Cabernet Sauvignon
Montmartre Sparkling

HOUSE BEER

Miller Light, Budweiser, Bud Light, Abita Amber

HOUSE WINE & BEER ONLY

*1 Hour \$20
2 Hours \$30
3 Hours \$40*

HOUSE BAR

*1 Hour \$30
2 Hours \$40
3 Hours \$50*

PREMIUM BAR

*1 Hour \$35
2 Hours \$50
3 Hours \$65*

*Each Additional Hour is \$10 per person
Please add 10.4495% sales tax and gratuity*

BAR SET UP

Private Satellite Bar can be prepared for your event of 30 or more guests; \$30.00 set up fee required

Private Bartender Fee added to bar set up fee for groups of less than 30 guests; \$100.00 set up fee required

***Please note that Brennan's does not serve shots for private events**

PRICING IS SUBJECT TO CHANGE