



Private Party Planning Guide ~ Dinner

We are so pleased that you are considering hosting your party at Commander's Palace Restaurant. We want entertaining at Commander's to have the same ambiance and hospitality as that of entertaining in your home.

Years of experience have taught us the level of service our guests expect of Commander's ~ especially when they are entertaining. The following guidelines and policies were developed to ensure that your party will be a great success with the standards in service that Commander's Palace is known for.

Copies of our private party menus are enclosed for your review. We request that you plan one set menu, without choices for any course, for parties with more than 14 guests. We are happy to accommodate any individuals the evening of your event with any special food needs (Ex: vegetarians, vegans, allergies). If your party includes 14 or fewer guests, you may order directly from the restaurant menu.

We look forward to making your party a great success.

Morgan Trulen 504-207-9312 morgan@commanderspalace.com

Restaurant Hours: Dinner: 6:30 p.m. – 10 p.m. Nightly
 Lunch: 11:30 a.m. – 1:30 p.m. Monday – Friday
 Jazz Brunch*: 11 a.m. – 1 p.m. Saturday
 10 a.m. – 1:30 p.m. Sunday

*Live Dixieland by Joe Simon Jazz Band

Closed: Christmas Day and Mardi Gras Day

Private Dining Rooms

Private rooms are assigned based on your guaranteed minimum number of guests. Commander's Palace reserves the right to change your room assignment based on your guaranteed attendance. We do not require deposits or a credit card number to hold the reservation.

Little Room	10 – 14
Coliseum Room I	16 – 24
Coliseum Room II	16 – 30
Coliseum Rooms I & II	35 – 48
Patio Room	60 – 88

All private dining rooms are upstairs with the exception of the Patio Room. We do not have an elevator. Capacities vary with table arrangement and bar setup.

****Attention Tour Guides:** No shorts, t-shirts or blue jeans are permitted in the restaurant. Your guests will not be allowed to dine in shorts. Gentlemen are required to wear closed toe shoes.

1403 Washington Avenue, New Orleans, Louisiana, 70130 ☎ telephone 504/899-9591 ☎ facsimile 504/891-3242
www.commanderspalace.com



Private Party Planning Guide

Menu & Guest Guarantees

Your pre-selected menu is requested 2 weeks prior to your party. Our menus offer fresh ingredients and change seasonally. All prices are subject to change. Wine selections must be made at least 1 week prior to the date of the event.

We ask that you guarantee the number of guests attending your party 3 working days prior to the event. This number will be considered your guarantee for which you will be charged (food, tax & gratuity) even if fewer guests attend. We will plan and prepare for 10% more than your final guarantee. Cancellations must be made via email to Morgan. No voicemail cancellations will be accepted.

Room Decorations

We are pleased to coordinate services to create a particular theme, be it a centerpiece or an extensive room arrangement. Balloon bouquets are provided complimentary upon request. We are happy to develop place cards for your event at \$0.25 per card. With parties of more than 16, the tables provided are regularly 52" round tables, that can seat a maximum of 8 guests at each table.

Dress Code

No shorts, no t-shirts and no blue jeans are permitted. A jacket is preferred for gentlemen at dinner.

Entertainment

Musicians and entertainment may be arranged through several agencies. Our party planning staff is pleased to assist with your selection.

Audio Visual

A complete selection of equipment is available for an additional fee. Please advise the party planning staff of your event requirements and room set-ups. Please remember that not all rooms are conducive to audio/visual equipment. Projector is \$75 to rent. Screen is \$25 to rent. Easel is \$25 to rent. Please note that our projector is not compatible with Mac products.

Transportation & Parking

Complimentary valet parking is available. It is a requirement of the City of New Orleans that all buses have a permit to enter the Garden District. To obtain a permit, please contact Cheryl Adams with the Department of Safety & Permits. She can be reached via email at chadams@nola.gov or via phone at 504-658-7100.

Payment

Payment in full is expected at the completion of your party. We accept all major credit cards. New Orleans sales tax of 10.2% is applicable to all checks. You will not be required to pay a service charge. You are free to leave a gratuity in any amount that you deem appropriate for the service that you receive. Although most of our guests leave a 20% gratuity, it is up to your discretion to determine the amount of gratuity that you would like to add. Please note that we do not provide separate checks.

Kid's Plates

Three course kid's plates are available for a charge of \$19. Typically, they include fresh fruit, chicken & shoestring potatoes & ice cream.



Hors d'oeuvres

Prices do not include gratuity or sales tax.

Hors d'oeuvres, passed on a silver tray, can be an elegant touch to any party.

All items are priced per piece. 25-piece minimum.

Classic Shrimp & Tasso \$3.50

Pickled okra relish, five-pepper jelly and Crystal hot sauce beurre blanc

Crabmeat Ravigote Canapé \$3

Jumbo lump crabmeat, ravigote sauce and toasted brioche

Blackened Chicken Tartlet \$3

With smoked onions & Jack Daniels Creole mustard

Jumbo Boiled Shrimp \$3

Served tail on with remoulade sauce

Corn Fried Oyster \$3

Horseradish aioli

Sugarcane Glazed Beef Tenderloin Canapé \$3

Spiced and served on toast points

Country Pates & Galantines \$2.50

Assorted house made breads and chutneys

Artisan Cheese Canapé \$2

A selection of domestic and imported cheeses

Caramelized Onion & Goat Cheese Tart \$2

Toasted garlic and fresh thyme

Mushroom & Truffle Canapé \$3

On Brioche

Petite Couchon Baton \$3

Creole mustard and caramelized onion



Cocktails & Beverages

Prices do not include gratuity or sales tax.

Non-alcoholic beverages: Iced tea, soft drinks, coffee, hot tea ~ \$3.00 each, plus tax and gratuity

Cocktails: For larger parties, especially those of 25 or more, we suggest a private bar set-up in the dining room, at a charge of \$25.00. For parties with more than 50 guests, 2 bar setups are required = \$50.00.

House Brands

Benchmark Bourbon
Dewar's Scotch
Finlandia Vodka
Seagram's Gin
Cane Run Rum
Corazon Blanco Tequila
Hartley Brandy

Call Brands

Buffalo Trace Bourbon
J&B Scotch
Absolut Vodka
Beefeater Gin
Bacardi Lt Rum
El Jimador Tequila
Hartley Brandy

Premium Brands

Crown Royal Canadian
Whiskey
Maker's Mark Bourbon
Johnnie Walker Red Scotch
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Casamigos Blanco Tequila
Hartley Brandy

Hosted Bar: House \$8, Call \$9, Premium \$10 ~ Prices plus sales tax and gratuity

Cash Bar: House \$9, Call \$10, Premium \$11 ~ Prices include sales tax

Domestic & Imported Beers: Heineken = \$6.00, Abita Amber = \$5.50, Budweiser & Coors Light = \$4.50 ~ Prices plus sales tax and gratuity (*Cash Bar Pricing: Heineken = \$7.00, Abita Amber = \$6.50, Budweiser & Coors Light = \$5.50*)

All private bar setups include a selection of domestic and imported beer, white and red wine, soft drinks, juices, and garnish. Additional items may be added upon request.

Eye Openers ~ *Mimosas, Bloody Marys & Milk Punch* ~\$10 each (*Cash Bar Pricing ~\$11 each*)

Wine: *Our wine list changes almost weekly. Please ask a party planner to send the latest copy to you. Private functions are not permitted to bring in their own wine.*

****Unfortunately, we are unable to offer 25¢ Martinis to our private parties.***

Commander's Palace®

Dinner Menu

One set menu is required for parties with more than 14 guests.

Please feel free to serve your guests both a soup and an appetizer, and add prices accordingly.

Prices do not include beverages, gratuity or sales tax.

Soups & Appetizers

Turtle Soup ~ \$8.50

A Commander's classic spiked with sherry

Soup Du Jour ~ \$8.00

Varied cooking techniques combined with fresh seasonal ingredients

Gumbo Du Jour ~ \$8.50

Rich stock slow cooked with fresh regional products

Classic Commander's Salad ~ \$8.50

Green leaf lettuce, grated Parmesan, pressed egg, housemade bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing

Baby Spinach Salad ~ \$9.50

Tender baby spinach tossed with shaved red onions, candied pecans, crumbled Point Reyes blue cheese and sugar cane vinaigrette

Chef's Seasonal Salad of the Day ~ \$9.50

Garden greens, fresh local produce and house made vinaigrette

Wild White Shrimp Remoulade ~ \$10.50

White remoulade, shaved root vegetables, ripped herbs, wild white shrimp, preserved lemon peel and petite greens

Shrimp and Tasso Henican ~ \$12.50

Crystal hot sauce beurre blanc, pickled okra and five pepper jelly

(For parties of 20 or fewer)

Commander's Palace®

Entrées

One set menu, without choices for any course, is required
for parties with more than 14 guests.

Prices do not include beverages, gratuity or sales tax.

Barbecued Wild White Shrimp ~ \$32

*Louisiana white shrimp seared with toasted garlic, local hot sauce,
rosemary and Abita beer ~ whipped brie stone ground grits,
charred chilies and spicy barbecue sauce*

Filet of Black Angus Beef ~ \$45

*Whiskey smoked onions, roasted mushrooms,
Creole smashed new potatoes and glace de viande*

Griddle Seared Gulf Fish ~ \$34

*A light dish of crab boiled seasonal vegetables with
local Meyer lemons and brown butter vinaigrette*

Pecan Crusted Gulf Fish ~ \$39

*Champagne poached jumbo lump crab,
spiced pecans and crushed corn sauce*



Dinner Tasting Menu

(Items may be substituted upon request with sufficient notice.)
Prices do not include beverages, gratuity and tax.

Traditional Creole Tasting Menu ~ \$62.00

Turtle Soup

A Commander's classic spiked with sherry

Classic Commander's Salad

*Green leaf lettuce, grated Parmesan, pressed egg, housemade bacon,
French bread croutons, shaved Gruyère and creamy black pepper dressing*

Pecan Crusted Gulf Fish

Champagne poached jumbo lump crab, spiced pecans and crushed corn sauce

Tournedos of Black Angus Beef

*Whiskey smoked onions, roasted mushrooms,
Creole smashed new potatoes and glace de viande*

Soufflé

*Creole Bread Pudding Soufflé with warm whiskey cream
(Bread Pudding Soufflé - For parties of 40 or fewer)*

Commander's Classic Tasting Menu ~ \$65.50

Wild White Shrimp Remoulade

*White remoulade, shaved root vegetables, ripped herbs, wild white shrimp,
preserved lemon peel and petite greens*

Chef's Seasonal Salad of the Day

Garden greens, fresh local produce and house made vinaigrette

Griddle Seared Gulf Fish

*A light dish of crab boiled seasonal vegetables with local Meyer lemons and brown butter
vinaigrette*

Tournedos of Black Angus Beef

*Whiskey smoked onions, roasted mushrooms,
Creole smashed new potatoes and glace de viande*

Cake

*House made Creole cream cheesecake with a honey graham crust,
chocolate lattice and sticky caramel sauce*

Commander's Palace®

Dessert Menu

Coffee service is available for \$3.00 per person, plus gratuity and sales tax.

Sorbet ~ \$7.50

Brown sugar pecan tuile with mint garnish

Creole Bread Pudding Soufflé ~ \$9.50

Rich bread pudding soufflé whipped into a light fluffy soufflé

~ Whiskey sauce added tableside ~

(For parties of 40 or fewer)

Praline Parfait ~ \$8.50

House made vanilla bean ice cream with whipped chantilly,

candied pecans, a crisp tuile and liquefied pralines

(For parties of 40 or fewer)

Creole Cream Cheese Cheesecake ~ \$9.50

House made Creole cream cheesecake with a honey graham crust,

chocolate lattice and sticky caramel sauce

Pecan Pie ~ \$8.50

Warm pecan pie and vanilla bean ice cream with melted chocolate,

candied pecans & Fleur de Sel caramel sauce

Classic Crème Brûlée ~ \$9.00

A rich vanilla custard with a caramelized Dixie crystal crust

60 Great Wines Under \$60 each

FEATURE COLLECTION: The Bichot Burgundy Héritage Collection

benefitting the New Orleans Wine & Spirits Education Foundation

B-9794*	2016 Ablert Bichot · <i>Héritage Collection</i> · Bourgogne Chardonnay · Burgundy · France	55
B-9800*	2017 Ablert Bichot · <i>Héritage Collection</i> · Chardonnay <i>les Charmes</i> · Mâcon-Lugny · Burgundy · France	50
B-9797*	2016 Ablert Bichot · <i>Héritage Collection</i> · Chardonnay · Chablis · Burgundy · France	58
B-9803*	2016 Ablert Bichot · <i>Héritage Collection</i> · Bourgogne Pinot Noir · Burgundy · France	56

Commander's Palace Reserve Collection by Bruno Lafon

B-1000--	2017 Commander's Palace Chardonnay by Bruno Lafon · Pays d'Oc · France	44
B-1005--	2017 Commander's Palace Merlot by Bruno Lafon · Pays d'Oc · France	44
B-1010--	2017 Commander's Palace Cabernet Sauvignon by Bruno Lafon · Pays d'Oc · France	48
B-1040--	2017 Commander's Palace · <i>Gold Label Reserve</i> by Bruno Lafon · Pinot Noir · Pays d'Oc · France	52

Sparkling Wines

B-1300--	MV Segura Viudas · <i>Brut Reserva</i> · Cava · Spain	28
B-3989--	MV Torre Oria · <i>Brut Reserva</i> · Cava · Spain	30
M-5903--	MV François Montand · Brut Blanc de Blancs · France	38
B-8373--	MV Serenello · Prosecco DOC Extra Dry · Italy	42
B-4011--	MV François Montand · Brut Rosé · France	44
B-1733--	MV Roederer Estate · Anderson Valley · Mendocino County · California	56

Light-Bodied & Aromatic Whites

B-0928	2017 The Crossings · Sauvignon Blanc · Marlborough · New Zealand	34
B-6941--	2013 Hope & Grace · Sauvignon Blanc · Napa Valley · California	46
B-7148--	2017 Long Meadow Ranch · Sauvignon Blanc · Napa Valley · California	48
B-6613	2016 Girard · Sauvignon Blanc · Napa Valley · California	44
M-5600--	2015 Conundrum · Sauvignon Blanc/Muscat/Viognier/Chardonnay · California	48
B-4919	2017 Anne Amie · Pinot Gris · Willamette Valley · Oregon	48
A-5003--	2017 Alois Lageder · Pinot Grigio · Dolomiti · Italy	38
B-8781	2017 Zuccolo · Pinot Grigio · Friuli Grave DOC · Italy	45
B-0557--	2016 Michel Chapoutier · <i>Belleruche</i> · Côtes du Rhône Blanc · Rhône Valley · France	35
M-6590--	2016 E. Guigal · Côtes du Rhône Blanc · Rhône Valley · France	45
B-4380	2016 Chateau Musar · <i>Jeune Blanc</i> · Viognier/Vermintino/Chardonnay · Bekaa Valley · Lebanon	56
B-7750--	2017 Pine Ridge · Chenin Blanc/Viognier · Napa Valley · California	32

* Wines marked with an asterisk
are limited in availability.

60 Great Wines Under \$60 each

Chardonnay

M-5741--	2017 Joseph Drouhin · Chardonnay · Mâcon-Villages · Burgundy · France	34
B-2530	2016 Kunde Family Estate · Chardonnay · Sonoma County · California	40
B-1000--	2017 Commander's Palace Chardonnay <i>by Bruno Lafon</i> · Pays d'Oc · France	44
M-5999	2015 Rodney Strong · Chardonnay · Chalk Hill · Sonoma County · California	45
B-5263--	2016 Joseph Carr · Chardonnay · <i>Dijon Clones</i> · Sonoma Coast · California	54
M-5712	2016 Sonoma-Cutrer · Chardonnay · <i>Russian River Ranches</i> · Sonoma Coast · California	50
B-7940--	2014 Morgan Vineyards · Chardonnay · <i>Highland</i> · Santa Lucia Highlands · Central Coast · California	58
B-8807--	2014 Domaine Cordier Père et Fils · Chardonnay · <i>aux Bois d'Allier</i> · Macon · Burgundy · France	54
B-9339*	2016 Domaine Perraud · Chardonnay · Macon-Villages Vieilles Vignes · Burgundy · France	54
B-0389--	2016 Chehalem · <i>Inox</i> Unoaked Chardonnay · Willamette Valley · Oregon	56
B-1080--	2016 LIOCO · Chardonnay · Sonoma County · California	56
B-3478--	2016 Au Bon Climat · Chardonnay · Santa Barbara · Central Coast · California	58

Pinot Noir & Gamay

B-2082--	2016 Stoneleigh · <i>Latitude</i> · Pinot Noir · Marlborough · New Zealand	45
B-7198--	2016 Joseph Drouhin · <i>Laforet</i> · Pinot Noir · Burgundy · France	48
B-1040--	2017 Commander's Palace · <i>Gold Label Reserve by Bruno Lafon</i> · Pinot Noir · Pays d'Oc · France	52
B-9103*	2015 Coleman Vineyard · <i>Cherry Cove</i> · Pinot Noir · Willamette Valley · Oregon	56
B-7195*	2015 Sonoma-Cutrer · Pinot Noir · Sonoma Coast · California	56
M-5795*	2015 King Estate · Pinot Noir · Willamette Valley · Oregon	58
B-8504	2013 Pascal & Jean-Philippe Granger · <i>Cuvée Spéciale</i> · Gamay · Juliéna · Beaujolais · France	48

Rhône Reds

B-9646	2015 les Cassagnes de la Nerthe · Côtes-du-Rhône Villages · Rhône Valley · France	45
B-1123--	2017 Domaine les Grands Bois · <i>Trois Soeurs</i> · Côtes du Rhône · Rhône Valley · France	42
B-4372*	2016 Delas Frères · <i>Saint-Esprit</i> · Côtes du Rhône · Rhône Valley · France	46
M-1890--	2015 Perrin · Côtes du Rhône · Rhône Valley · France	27

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60 Great Wines Under \$60 each

Cabernet Sauvignon & Merlot Based Reds

B-2310	2016 Jacob's Creek · <i>Reserve</i> · Cabernet Sauvignon · South Australia	34
B-4360--	2016 Josh Cellars · Cabernet Sauvignon · Sonoma County · California	38
M-2172*	2016 Rodney Strong · Cabernet Sauvignon · Sonoma County · California	44
B-1005--	2017 Commander's Palace Merlot <i>by Bruno Lafon</i> · Pays d'Oc · France	44
B-1010--	2017 Commander's Palace Cabernet Sauvignon <i>by Bruno Lafon</i> · Pays d'Oc · France	48
B-4363--	2015 Barnard Griffin · Cabernet Sauvignon · Columbia Valley · Washington	52
B-3575--	2016 Twenty Bench · Cabernet Sauvignon · Napa Valley · California	58
B-3320*	2014 Chateau St. Jean · Cabernet Sauvignon · Sonoma County · California	58
B-7353	2014 Château Bellevue Peycharneau · Merlot/Cabernet · Bordeaux Supérieur · France	42
B-9647--	2015 St. Francis · <i>Claret</i> Red Blend · Sonoma County · California	55
B-0601	2014 Kunde Estate · Merlot · Sonoma County · California	46
B-6585	2013 Skyfall Vineyard · Merlot · Columbia Valley · Washington	44

Additional Full-Bodied Reds

B-3984	2016 Terrazas de los Andes · <i>Altos del Plata</i> · Malbec · Mendoza · Argentina	42
B-0882--	2016 Terrazas de los Andes · <i>Reserva</i> · Malbec · Mendoza · Argentina	58
M-2828	2015 Barnard Griffin · Syrah · Columbia Valley · Washington	48
B-2365--	2015 Charles Smith · <i>Boom Boom</i> · Syrah · Columbia Valley · Washington	46
B-6604	2015 Stolpman · <i>Estate Grown</i> · Syrah · Ballard Canyon · California	58
B-1235--	2015 Kunde Estate · Zinfandel · Sonoma County · California	50
B-9649	2015 St. Francis · <i>Old Vine</i> Zinfandel · Sonoma County · California	55
B-6584--	2014 Girard · <i>Old Vine</i> Zinfandel · Napa Valley · California	58
B-0254	2014 Tenuta Arceno · Sangiovese · Chianti Classico DOCG · Tuscany · Italy	48
B-1881	2015 El Coto · Tempranillo · DOCa Rioja Crianza · Spain	36
B-7929	2013 Seamus Winery · <i>Hoj Poj</i> · Touriga Nacional Blend · Sonoma County · California	38
B-8304	2014 Charles Joguet · <i>Cuvée Terroir</i> · Cabernet Franc · Chinon · Loire Valley · France	50

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