

# Tommy's CUISINE

## PRIVATE DINING GUIDE



Tommy's Cuisine crafts a quintessentially New Orleans dining experience.

Located on Tchoupitoulas Street, just four blocks from the Ernest C. Morial Convention Center and minutes from the French Quarter, Tommy's offers an outstanding venue to host your next occasion.

Our private dining rooms overflow with elegance and charm, while our award-winning menu boasts Creole-Italian dishes.

We are happy to coordinate the details of your entire event, including floral arrangements, audio-visual equipment, live music, photography, custom menus, or wine pairings.

Our team is here to make your event a success.

## Private Dining Rooms: (please call for F&B minimums)

Rooms are assigned according to the number of guests you have guaranteed.

Tommy's Cuisine reserves the right to change your room assignment based on your guaranteed attendance numbers.

## Proposals and Contracts

All events are confirmed after the contract/proposal and guidelines are signed, returned, and any required deposits are received.

Tommy's will not hold spaces for more than one week.

## Menus

Tommy's Cuisine requires your pre-selected menu at least two weeks prior to your event.

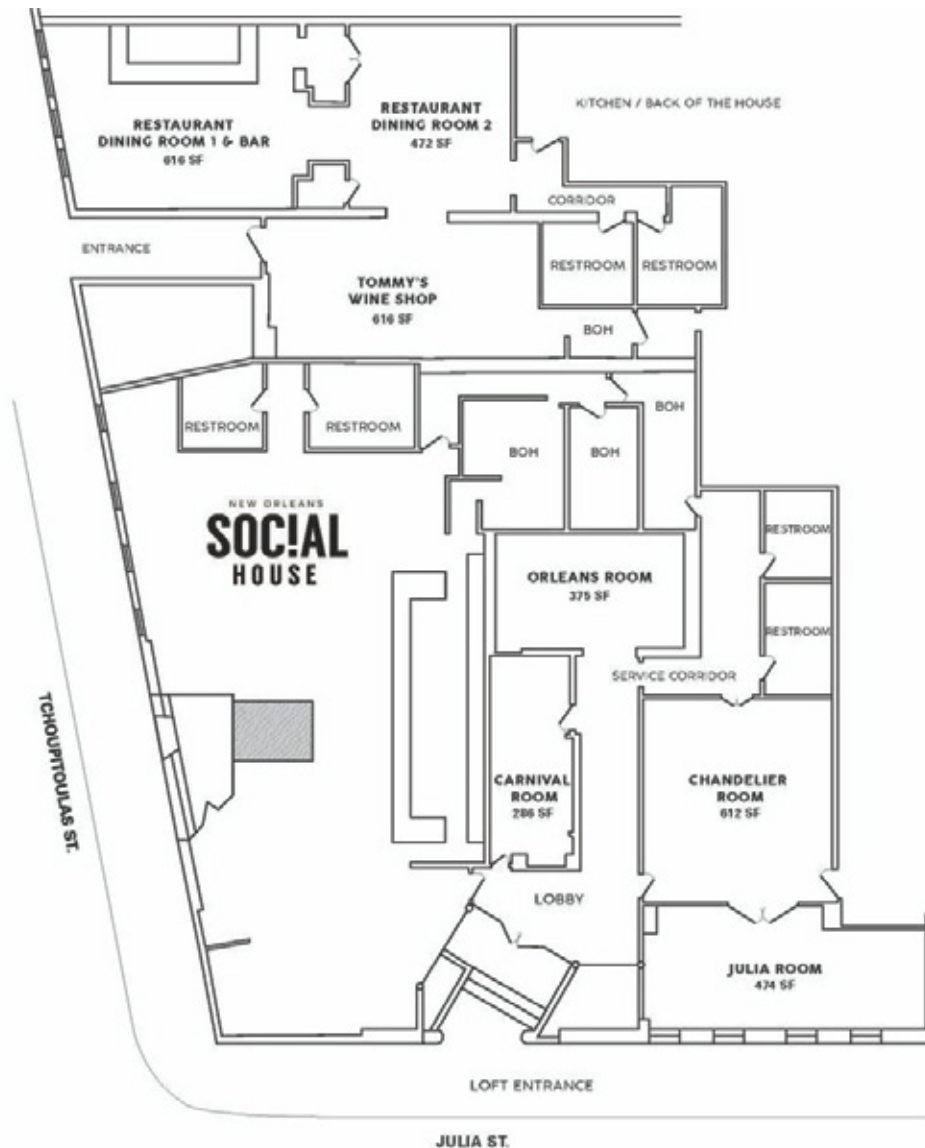
Tommy's will be glad to print individual menus for your event at no additional charge.

## Guaranteed Guest Count

A final count is required no later than one week prior to your event. You are responsible for payment of the entire guaranteed number of people in your party. If the number of people in your party changes significantly from you originally guaranteed, the space may change accordingly for the group.

## Deposit/Pay Methods

A deposit is required to confirm the event. The deposit amount is 50% of the food and beverage minimum. The deposit may be made by cash, check or credit card. The remaining balance is due at the end of the event by cash or credit card. Only one check will be presented at the end of the event unless special permission has been given. The balance for all food and beverage minimums not met will be charged as a ROOM FEE. The F&B minimums are all plus tax (10.75%) and service charge (22%).







## **CARNIVAL ROOM**

10-18 guests | \$300 Rental Fee

Dine in the opulent royal colors of Mardi Gras in the elegant Carnival Room.

## **ORLEANS ROOM**

15-30 guests | \$300 Rental Fee

Enjoy the warmth of an old world Italian family dining room. The Orleans Room comes complete with a collection of Tommy's favorite art



## **JULIA ROOM**

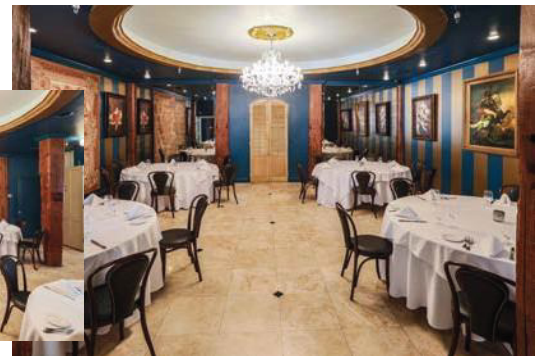
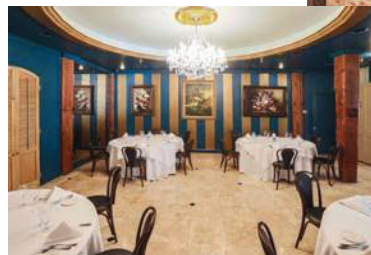
15-30 guests | \$300 Rental Fee

Immerse yourself in the Julia Room's Warehouse District charm, from historic brick walls to views of the Julia Street galleries outside.

## **CHANDELIER ROOM**

25-40 guests | \$500 Rental Fee

Take in the glittering luxury of the Chandelier Room. The only thing more decadent than your surroundings will be your meal.



NEW ORLEANS

# **SOCIAL HOUSE**

## **SOCIAL HOUSE**

max. 125 guests

Experience New Orleans hippest bar and lounge. Available for corporate and social receptions, please ask your sales person for menus and pricing. Full buyout required.



# OPTION 1

## Starters

Please select two options; groups over 30, please select one option  
add a 2nd selection for a 4 course meal for \$8.00pp++

**Corn and Crab Bisque**

**Meatballs**

*Sunday gravy, ricotta cheese*

**Caesar Salad**

*Romaine, parmesan, garlic croutons*

**Chicken and Andouille Sausage Gumbo**

*Popcorn rice*

**Italian Chopped Salad**

*Tomato, cucumber, red onion, artichoke hearts, olive salad,  
chopped egg, parmesan cheese, herb garlic vinaigrette*

## Entrees

Please select two options; groups over 30, please select one option.

**Spaghetti and Meatballs**

*Sunday gravy*

**Gulf Fish Amandine**

*Meuniere sauce, toasted almonds, brabant potatoes*

**Chicken Parmesan**

*Served with angel hair pasta*

**Veal Parmesan**

*Served with angel hair pasta*

**Chicken Marsala**

*Served with angel hair pasta*

**Veal Marsala**

*Served with angel hair pasta*

## Dessert

Please select two options; groups over 30, please select one option.

**Crème Brûlée**

*Vanilla custard, fresh berries*

**Classic Tiramisu**

*Espresso, amaretto lady fingers, vanilla bean mascarpone, cocoa*

• includes bread service coffee, tea, and sodas •

**\$60.00 per person plus service charge (22%) and tax (10.2%)**

# OPTION 2

## Starters

Please select two options; groups over 30, please select one option  
add a 2nd selection for a 4 course meal for \$8.00pp++

### Corn and Crab Bisque

### Caesar Salad

*Romaine, parmesan, garlic croutons*

### Italian Chopped Salad

*Tomato, cucumber, red onion, artichoke hearts, olive salad,  
chopped egg, parmesan cheese, herb garlic vinaigrette*

### Meatballs

*Sunday gravy, ricotta cheese*

### Chicken and Andouille Sausage Gumbo

*Popcorn rice*

### Gulf Shrimp Remoulade

*Fried green tomato, chopped egg*

## Entrees

Please select two options; groups over 30, please select one option.

### Spaghetti and Meatballs

*Sunday gravy*

### Chicken Parmesan

*Served with angel hair pasta*

### Chicken Marsala

*Served with angel hair pasta*

### Grilled Filet Mignon

*Garlic butter, herb roasted potatoes*

### Gulf Fish Capri

*Louisiana crawfish and blue crab, tomato,  
artichoke, lemon-caper butter sauce*

### Gulf Fish Amandine

*Meuniere sauce, toasted almonds,  
brabant potatoes*

### Veal Parmesan

*Served with angel hair pasta*

### Veal Marsala

*Served with angel hair pasta*

### Veal Piccata

*Served with angel hair pasta*

### Duck Tchoupitoulas

*Bacon raspberry sauce, sauteed spinach,  
pecan rice*

## Dessert

Please select two options; groups over 30, please select one option.

### Crème Brûlée

*Vanilla custard, fresh berries*

### Classic Tiramisu

*Espresso, amaretto lady fingers, vanilla bean mascarpone, cocoa*

### Fudge Brownie Cheesecake

• includes bread service coffee, tea, and sodas •

**\$70.00 per person plus service charge (22%) and tax (10.2%)**

# PRIVATE PARTY BEVERAGE OFFERINGS

## Private Party Wines

all prices are plus 22% service charge and 10.2% tax

### **\$35.00 per bottle**

Sparkling ~ Opera Prima, Spain

Sauvignon Blanc ~ Matua, NZ

Chardonnay ~ Coastal Estates, California

Pinot Noir ~ Santa Barbara, California

Cabernet Sauvignon ~ Bieler 'Born to Run', California

### **\$45.00 per bottle**

Sparkling ~ Avissi Prosecco, Italy

Sauvignon Blanc ~ Kim Crawford, NZ

Chardonnay ~ Folie A Deux, California

Pinot Noir ~ Meiomi, California

Cabernet Sauvignon ~ Joel Gott, California

### **\$55.00 per bottle**

Champagne ~ Moet Chandon, France

Sauvignon Blanc ~ Stag's Leap "Aveta", California

Chardonnay ~ Sonoma Cutrer, California

Pinot Noir ~ The Prisoner "Eternally Silence" California

Cabernet Sauvignon ~ Louis Martini, California



# PRIVATE PARTY BEVERAGE OFFERINGS

## Consumption Bar Pricing

**please select the bar level**  
all prices are plus 22% service charge and 10.2% tax

### **\$11.00 Call Brands**

Absolut  
Bombay  
Bacardi Rum  
Altos Olmeca  
Jack Daniels  
Dewar's Scotch

### **\$12.00 Premium Brands**

Ketel One  
Stoli  
Tito's  
Bombay Sapphire  
Bacardi Rum  
Hornitos  
Crown Royal  
Maker's Mark  
Chivas  
Johnny Walker Red

### **\$13.00 Super Premium Brands**

Grey Goose  
Hendrick's  
Patron  
Bacardi 8  
Woodford Reserve  
Glenlivet





# 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 10.2% tax.*

*Each additional hour \$11 per person, plus 22% service charge and 10.2% tax.*

## Chartres

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

Call Liquor 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 10.2% tax.*

*Each additional hour \$12 per person, plus 22% service charge and 10.2% tax.*



## Royal

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

Premium Liquor Brands: Reyka Vodka, Bombay Dry Gin, Bacardi 8 Rum, Milagro Tequila, Knob Creek, Maker's 46, and Chivas Regal Scotch

*\$42 per person, plus 22% service charge and 10.2% tax.*

*Each additional hour \$14 per person, plus 22% service charge and 10.2% tax.*



## Bourbon

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

Super Premium Liquor Brands: Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, Bacardi 8 Rum, Maker's Mark, Amador Chardonnay Barrel Bourbon, Glenlivet 12yr. Scotch

*\$46 per person, plus 22% service charge and 10.2% tax.*

*Each additional hour \$16 per person, plus 22% service charge and 10.2% tax.*