



Group Events Guide

The Pelican Club Restaurant & Bar is a contemporary New Orleans restaurant located on historic Exchange Place in the French Quarter close to many major hotels. Since opening the doors to the renovated 19th century Creole townhouse in 1990, chef and owner, Richard Hughes has offered a diverse menu based in south Louisiana tradition with French, Italian, and Asian influences reflecting the rich culinary culture of the city. Gregory Roberts, columnist for The Times Picayune wrote: “Their food is marked by a consistent search for excellence in preparing the finest fresh ingredients with superior skill and finesse.”

We can accommodate groups from 20 to 250 for social or business events ranging in type from cocktail parties to seated dinners to receptions and ranging in style from smart casual to upscale. The renovated 19th century townhouse includes a bar and three dining rooms which offer flexibility to meet your space requirements. In addition, the location on historic Exchange Place provides an outdoor area for cocktails and appetizers which can be open air (weather permitting) or tented to allow for use in the event of inclement weather.



Entire Restaurant

175 Seated | 250 Reception

SEATED DINNER EVENTS

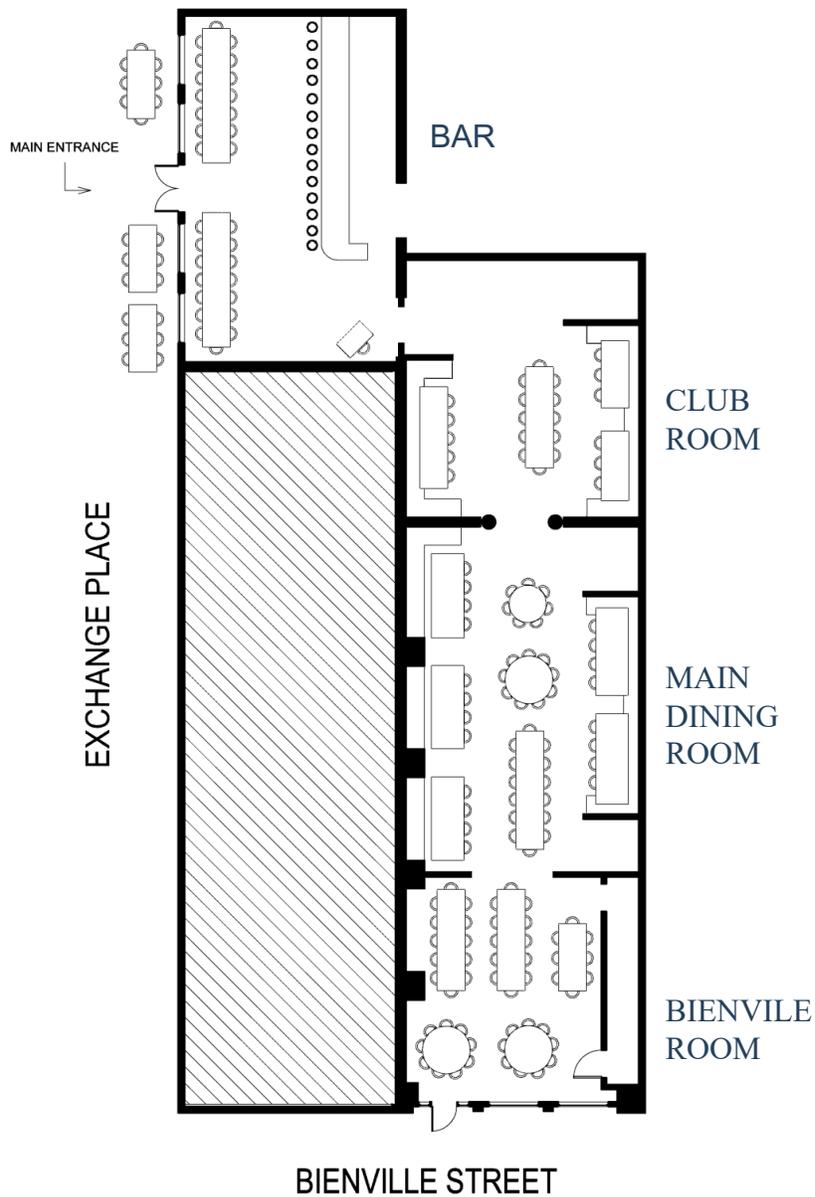
Bienville Room	25-48 Guests
Bienville Room plus Main Dining Room	Up to 125 Guests
Entire Restaurant Buyout	Up to 175 Guests

SEATED DAYTIME EVENTS

Any of the dining rooms and/or bar and Exchange Place may be requested.

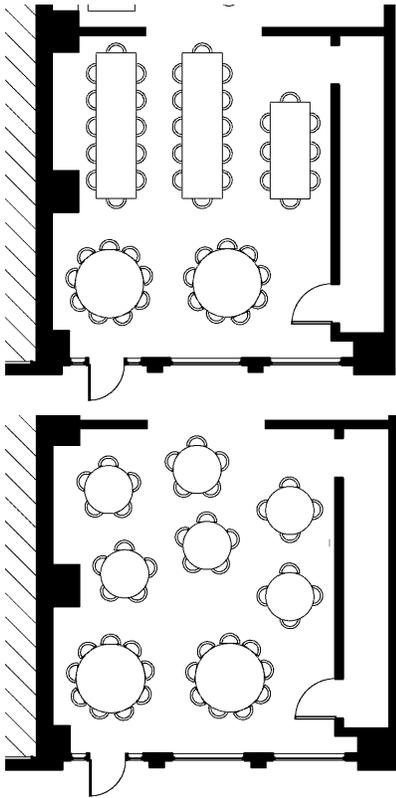
RECEPTIONS

See individual space descriptions on following pages for guest counts. The maximum number of guests for a reception is 250.



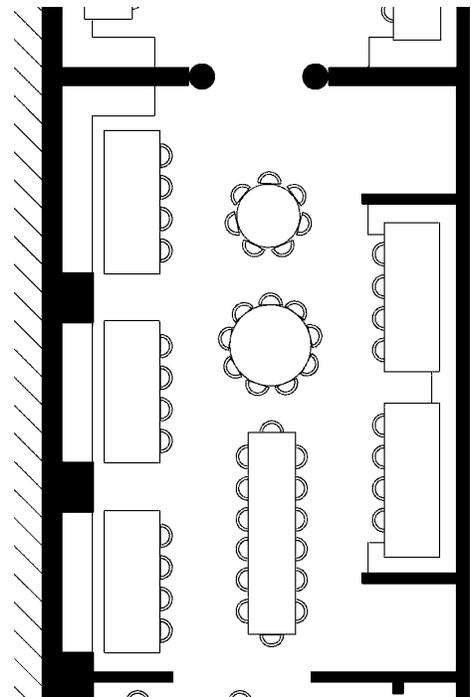
Bienville Room 25 to 48 Seated | 50 Reception

This festive space has large windows looking out to the Quarter, marble floors and 12-foot ceilings. Original paintings by New Orleans artist Alex Beard were created specifically for this room



Main Dining Room 78 Seated | 100 Reception

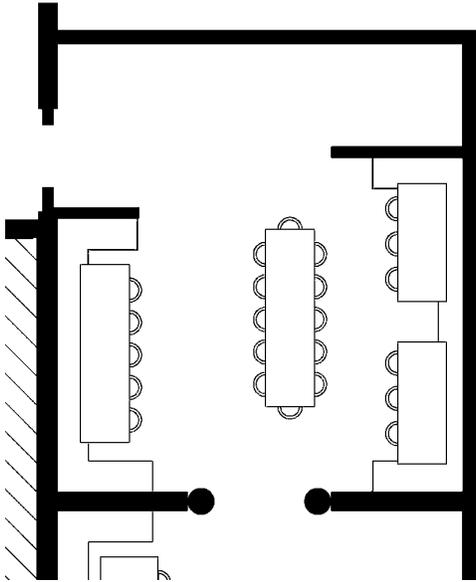
A casually elegant space of classic proportions combines traditional and contemporary styling with black banquettes, marble floors and original paintings by New Orleans artist Martin LaBorde.



Club Room

42 Seated | 60 Reception

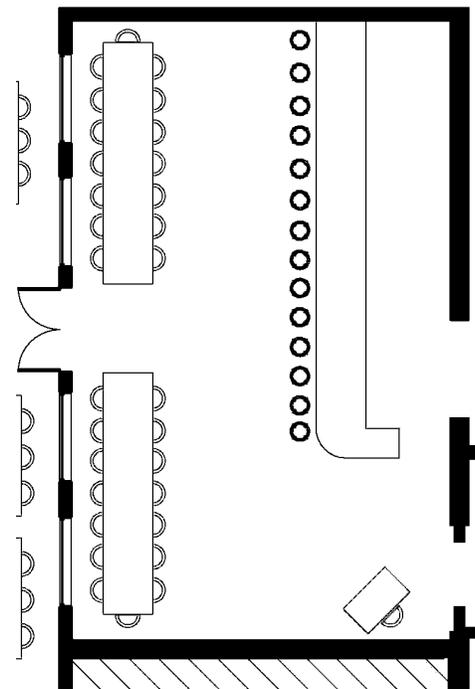
A distinctive club ambiance is created by antique cypress paneling, brass sconces, black banquettes, and original paintings by contemporary New Orleans artist Michalopoulos.



Bar

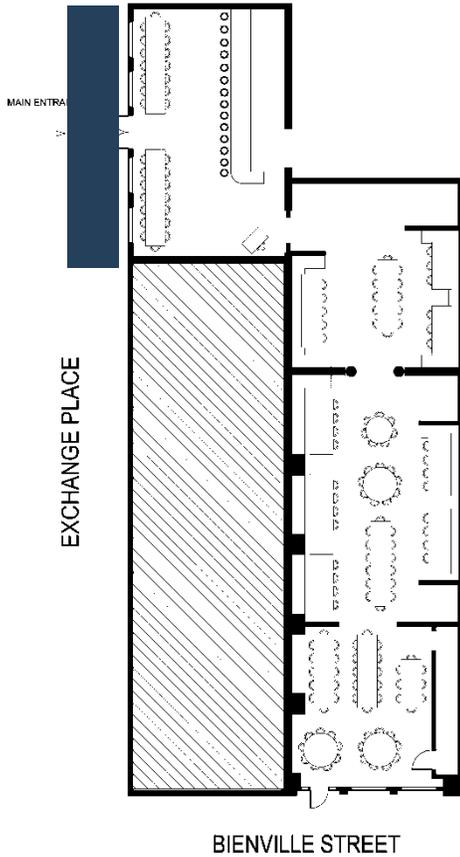
30 Seated | 50 Reception

Opening on to Exchange Place, our most casual space features a 30-foot long polished mahogany bar, rustic stone walls and vintage tile floors.



Exchange Place 30 Seated | 50 Reception

An historic outdoor space for cocktails and appetizers that can be an open air extension of the Bar or the Entire Restaurant. This area can be tented to accommodate use in the event of inclement weather.



For Group Events Please Contact:

Linda Thomas or Sarah Robin, Group Events Coordinators

Call: (504) 523-1504 Email: pelicanevents@gmail.com



GROUP EVENT OPTIONS

THREE COURSE SEATED DINNER

\$58 per person (plus tax and gratuity)

FOUR COURSE SEATED DINNER

\$72 per person plus tax and gratuity)

COCKTAIL RECEPTION WITH PASSED APPETIZERS

\$16 per person minimum (plus tax and gratuity)
for food only for 45 minutes when selected with
Three Course Seated Dinner and Beverage Package.

OR

\$50 per person minimum (plus tax and gratuity)
for food only for 2 hours when selected with Beverage Package.

RECEPTION WITH BUFFET

Pricing based on selections. Minimums may apply.

BEVERAGE PACKAGES

Pricing based on selections.

Gratuity and 10.9995% sales tax are added to all food and beverage prices listed. All events may be subject to food and beverage minimums. Price adjustments will be in effect on certain days.

THREE COURSE SEATED DINNER

SOUP OR SALAD

(pick 1 soup & 1 salad)

**Shrimp, Chicken & Andouille Sausage Gumbo
Creamy Crab & Corn Bisque
Salad Maison (Vegan Available)**

MAIN COURSE

Panéed Gulf Fish with Jumbo Lump Crabmeat

Served with Butterbean Succotash, Haricots Verts & Jalapeno Hollandaise

Chicken Breast with Sautéed Gulf Shrimp

Served with Truffle Mashed Potatoes, Haricots Verts & Béarnaise Sauce

8oz Filet Mignon with Marchand De Vin Sauce

Served with Truffle Mashed Potatoes & Buttered Asparagus

(additional \$5)

Rack of Lamb

Roasted with Rosemary Pesto Crust. Served with Truffle Mashed Potatoes, Buttered Asparagus &

Port-Mint Demi-Glace

(additional \$5)

Seasonal Vegetarian/Vegan Option

DESSERT

Warm White Chocolate Bread Pudding

FOUR COURSE SEATED DINNER

APPETIZERS

(served family style, select 4, additional selections \$5 per person)

Scallop Stuffed Artichoke with Beurre Blanc & Truffle Vinaigrette
Pelican Club Baked Oysters with Applewood Smoked Bacon, Parmesan & Garlic Herb Butter
Crab Cakes with Chipotle Aioli
Escargot baked with Mushroom Duxelle, Garlic Butter & Puff Pastry
Korean 24-hour Cooked Boneless Baby Back Ribs with Spicy Kimchi
Crispy Calamari with Curried Ravigote Sauce

SOUP OR SALAD

(pick 1 soup and 1 salad)

Shrimp, Chicken & Andouille Sausage Gumbo
Creamy Crab & Corn Bisque
Salad Maison (Vegan Available)

MAIN COURSE

Panéed Gulf Fish with Jumbo Lump Crabmeat
Served with Butterbean Succotash, Haricots Verts & Jalapeno Hollandaise
Chicken Breast with Sautéed Gulf Shrimp
Served with Truffle Mashed Potatoes, Haricots Verts & Béarnaise Sauce
8oz Filet Mignon with Marchand De Vin Sauce
Served with Truffle Mashed Potatoes & Buttered Asparagus
(additional \$5)
Rack of Lamb
Roasted with Rosemary Pesto Crust. Served with Truffle Mashed Potatoes, Buttered Asparagus &
Port-Mint Demi-Glace
(additional \$5)
Seasonal Vegetarian/Vegan Option

DESSERT

Warm White Chocolate Bread Pudding

PASSED APPETIZERS

When combined with Seated Dinner or Buffet, passed appetizers are served for 45 minutes and priced at \$5 person per selection (plus tax and gratuity) with a minimum of 4 selections.

For a Cocktail Reception, passed appetizers are served for 2 hours and priced at \$10 per person per selection (plus tax and gratuity) with a minimum of 5 selections.

Minimum number of guests may apply.

COLD APPETIZERS

Smoked Salmon with Cucumber Dill Cream Cheese on Crostini

Tuna Tartare with Avocado Crema on Wonton Crisps

Seafood Ravigote Shots with Lobster, Shrimp & Crabmeat

HOT APPETIZERS

Crispy Shrimp with Sweet Chili Sauce

Fried Oysters and Brie on Crostini with Jalapeno Pineapple Chutney

Crab Cakes with Ravigote on Crostini

Crispy Boudin Balls with Horseradish Mustard

Filet Mignon with Horseradish Sour Cream on Biscuit

Lamb Chop Lollipops with Mint Jelly

Seared Scallops wrapped with Applewood Smoked Bacon

Duck & Pork Spring Rolls with Dipping Sauce

VEGETARIAN APPETIZERS

Scallion Pancakes with Creme Fraiche & Tapenade

Shitake Mushroom Toast with Garlic Herb Goat Cheese

Eggplant Caponata with Goat Cheese on Crostini

VEGAN APPETIZERS

Spring Rolls with Dipping Sauce

Green Gazpacho Shooters with Cucumber & Chili

Stuffed Mushrooms

BUFFET RECEPTION MENU

\$70 per person minimum

All prices listed are per person & for food only

Gratuity & 10.9995% sales tax will be added to final bill

SOUPS

Shrimp, Chicken & Andouille Sausage Gumbo - \$6

Creamy Crab & Corn Bisque - \$6

SALADS

Goat Cheese Salad with Toasted Walnuts, Grapefruit & Creamy Dijon Dressing - \$8

Hearts of Romaine with Spiced Pecans, Blue Cheese & Tomato Vinaigrette - \$8

Italian Salad with Little Gem Lettuce, Olive Salad, Pickled Okra, Tomato, Red Onion and Burrata - \$8

CHEESE AND CHACUTERIE

Selection of Pate, Sausages, Prosciutto, Imported Cheese with Condiments, Crackers & Bread - \$15

Baked Brie in Puff Pastry with Housemade Chutney & Spiced Walnuts - \$6

Imported and Domestic Cheeses with Condiments, Nuts, Crackers & Bread - \$12

SEAFOOD STATIONS

Gulf Oyster Raw Bar with Cocktail & Mignonette Sauces - \$12 with a \$500 minimum

Boiled Shrimp with Cocktail & Ravigote Sauces - \$12

ENTREES

Sautéed Gulf Fish with Jumbo Lump Crabmeat & Hollandaise Sauce - \$18

BBQ Shrimp & 4-Cheese Grits - \$12

Mushroom Ravioli with Shrimp & Italian Sausage - \$14

Southern Fried Chicken - \$14

CARVING STATIONS

Roasted Tenderloin of Beef with Marchand De Vin & Horseradish Sour Cream Sauces - \$24

Roasted Prime Rib of Beef with Marchand De Vin & Horseradish Sour Cream Sauces - \$24

Roasted Pork Loin with Apple Sauce & Dijon Mustard - \$18

Roasted Leg of Lamb with Mint Chimichurri - \$18

Roasted Beef Strip Loin with Marchand De Vin & Horseradish Sour Cream Sauces - \$22

Roasted Turkey Breast with Mushroom Marsala Sauce - \$18

SIDE ITEMS

Haricots Verts with Shallots - \$5

Yukon Gold Truffle Mashed Potatoes - \$5

Brabant Potatoes - \$5

Asparagus with Hollandaise - \$5

Cauliflower au Gratin - \$5

3-Cheese Macaroni - \$5

DESSERT STATION

All selections included for \$10/person

Warm White Chocolate Bread Pudding

Mini Crème Brûlée

Coconut Cream Pie

Pecan Pie Squares

BEVERAGE PACKAGES

*Each package is priced for 2 1/2 hours
Each additional 30 minutes is \$7/person*

Complimentary Coffee, Tea and Soda are included in each package

Available only when combined with a \$50 per person (plus tax and gratuity) food minimum option

Wine and Beer

\$25 per person, plus tax and gratuity
Wines: House Red & House White
Beer: Abita Amber, Stella, Grolsch

Wine, Beer & Liquor

\$30 per person, plus tax and gratuity
Wines: House Red & House White
Beer: Abita Amber, Stella, Grolsch

Liquor: Svedka Vodka, Gordon's Gin, Crawford's Scotch, Benchmark Bourbon, Bacardi Rum, Jose Cuervo Tequila

Premium Wine, Beer & Liquor

\$35 per person, plus tax and gratuity
Wines: House Red & House White
Beer: Abita Amber, Stella, Grolsch

Liquor: Titos Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, Bacardi Rum, Jose Cuervo Tequila

Super Premium Wine, Beer & Liquor

\$40 per person, plus tax and gratuity
Wines: Premium Red and White
Beer: Abita Amber, Stella, Grolsch

Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Glenlivet Scotch, Mount Gay Rum, Patron Tequila

Customized Package

Any above package can be customized with any Wine, Beer or Liquor selections that are on our lists.
Prices will be adjusted accordingly.

Beverages on Consumption

Event Host may select Wines, Liquors and Beers that are available to guests.
Event host will be billed at conclusion of event based on consumption.

Cash Bar

Each guest is responsible for their own beverage payments.