



PRIVATE EVENTS MENU



HOTEL PETER & PAUL



*Menus are subject to change.*



# Bar Packages

*Price listed is per person.*

## **Beer & Wine Only**

	1 hour	2 hours	3 hours	Offerings
TIER 1 ~	\$15.	\$20.	\$25.	<i>A selection of locally brewed beer, house red, white, and sparkling wine</i>
TIER 2 ~	\$18.	\$23.	\$28.	<i>A selection of locally brewed beer and tier 2 red, white, and sparkling wines</i>
TIER 3 ~	\$22.	\$27.	\$32.	<i>A selection of imported and locally brewed beer and tier 3 red, white, and sparkling wines</i>

## **Liquor, Beer & Wine**

	1 hour	2 hours	3 hours	Offerings
TIER 1 ~	\$20.	\$25.	\$30.	<i>Tier 1 beer &amp; wine package with vodka, gin, rum, tequila, whiskey, scotch</i>
TIER 2 ~	\$25.	\$30.	\$35.	<i>Tier 2 beer &amp; wine package with vodka, gin, rum, tequila, whiskey, scotch</i>
TIER 3 ~	\$30.	\$35.	\$40.	<i>Tier 3 beer &amp; wine package with vodka, gin, rum, tequila, whiskey, scotch</i>

*Add-ons:*

*Additional hours will cost \$5 per person, per hour.*

*A specialty cocktail may be added to each package starting at \$3 per person.*

*Iced tea, coffee, and juice are not included and may be added for an additional cost.*

*All menu packages include still water and liquor/beer/wine packages include mixers and soda.*

*\*All prices are exclusive of tax and service charge.*

## **We offer the following beverage arrangements:**

1.

*Host a bar package from the above packages.*

2.

*Host alcohol charged on consumption.*

3.

*Cash bar (may be subject to a minimum).*



# Wines

*Bacchanal is dedicated to Old World-style wines from responsible producers that reflect the regions and soils they are grown in, their terroir.*

*We feature smaller, boutique producers keeping in mind a balance of cost to our guest and approachability of style for their palate.*

*You may see these labels for the first time but you can be assured that we stand behind their quality.*

*We will always be able to give you exactly the style of wine you are looking for to elevate your event to the highest level possible.*

## TIER 1

### *Red*

Milou Rouge Syrah/Grenache 2015 (*fr*)

Bear's Lair Pinot Noir 2016 (*ca*)

### *Rosé*

Cune Rosé 2019 (*sp*)

Gassac Guillem Rosé 2017 (*fr*)

Draft Sabine Rosé (*fr*)

### *White*

Quadri Pinot Grigio 2017 (*it*)

Bear's Lair Chardonnay 2017 (*ca*)

Draft Elki Sauvignon Blanc (*arg*)

### *Sparkling*

Torre Oria Cava NV (*sp*)

## TIER 2

### *Red*

El Rede Malbec 2016 (*arg*)

Bacchus Pinot Noir Ginger's Cuvée 2017 (*ca*)

### *Rosé*

Bacchanal House Rosé 2017 (*fr*)

Elvio tintero Rosato 2017 (*it*)

Draft selection

### *White*

Ranga Ranga Sauvignon Blanc 2017 (*nz*)

Casamaro Blanco Rueda 2016 (*sp*)

Draft selection

### *Sparkling*

Serenello Prosecco NV (*it*)

## TIER 3

### *Red*

Aguijon de Abeja Malbec 2015 (*arg*)

St. Cosme Cotes du Rhone Rouge 2017 (*fr*)

### *Rosé*

Bargemon Provence Rosé 2017 (*fr*)

Stoller Pinot Noir Rosé 2017 (*or*)

Draft selection

### *White*

Gaspard Sauvignon Blanc 2017 (*fr*)

Jean-Marc Brocard  
Bourgogne Kimmeridgien 2015 (*fr*)

Draft selection

### *Sparkling*

Argyle Nuthouse Riesling (*or*)



# *Spirits and Beer*

## TIER 1

Vodka ~ Svedka  
Rum ~ El Dorado 3 Year  
Gin ~ Gordon's  
Tequila ~ Cimmaron Blanco  
Whiskey ~ Benchmark  
Scotch ~ Bank Note

## TIER 2

Vodka ~ Tito's  
Rum ~ Diplomatico Blanco  
Gin ~ Hendrick's  
Tequila ~ Gran Centenario  
Whiskey ~ Sazerac  
Scotch ~ Monkey Shoulder

## TIER 3

Vodka ~ Ketel One  
Rum ~ Diplomatico Reserva  
Gin ~ Hayman's Old Tom  
Tequila ~ Tres Agaves  
Whiskey ~ Buffalo Trace  
Scotch ~ Great King Street

## BEER

Kick back a cold one and enjoy local and regional brews with selections from Urban South, Second Line, and Abita.



# Cocktail Reception

*Stationed hors d'oeuvres, priced per person for one hour.*

Price	Offerings
<i>from \$15 per person, per hour</i>	<i>Choose 3 items</i>
<i>\$4</i>	<i>Each additional item per person</i>
<i>\$8 per person ~or~ flat rate, per your budget - one size, no refills</i>	<i>Bacchanal Cheese &amp; Charcuterie Board Assortment of 4 cheeses and 2 meats S House Pickled Vegetables, Olives, Homemade Candied Seasonal Nuts, Mustarda, Jam, Crackers and Bread</i>
<i>\$5 per person ~or~ flat rate, per your budget - one size, no refills</i>	<i>Seasonal Roasted and Raw Vegetables with Assorted Dips Caramelized Onion Dip, Charred Eggplant Dip, Roasted Jalapeño Pimento Cheese</i>
<i>\$3 per Oyster</i>	<i>Individual Oysters (Raw and/or Charbroiled) Served with an array of accompaniments including Mignonette, Hot Sauces, Cocktail Sauce, Crackers &amp; Lemons  ***Availability is Seasonal - price may vary due to availability ***\$125 Oyster Shucker Labor fee</i>
<i>\$\$ Market Price</i>	<i>Raw Bar An assortment of local Raw Oysters, Boiled Shrimp &amp; Seafood Salads Served with an array of accompaniments including Mignonette, Hot Sauces, Cocktail Sauce, Crackers &amp; Lemons  ***Availability is Seasonal</i>

*See the next page for sample menus & options.*



# Cocktail Reception

## Hors d'Oeuvres Options

Gazpacho  
*seasonal*

Hummus

Caponata, grilled bread, ricotta

Whipped ricotta,  
preserved mushrooms, flatbread

Country-style pork terrine

Crispy pork with radish slaw

Corn salsa with black bean puree

Pork or beef meatballs in  
chimmi churri or romesco

Watermelon-cucumber skewers  
*seasonal*

Potato or root vegetable chips with  
smoked cream cheese and scallions

Bacon-wrapped dates stuffed  
with blue cheese or chorizo

Asian shrimp & pork in soy glaze

\*Pickled shrimp or crab, fennel salad

Smoked gulf fish, confit leeks, avocado

Chicken liver mousse,  
seasonal mostarda, grilled bread

Smoked fish dip, lavash

Cured salmon, cucumber, crème fraiche

Ensalada del mar over boiled potatoes

Shrimp or veggie-stuffed piquillo peppers

*Grilled Skewers*  
Vegetable, tofu, chicken, beef, pork, shrimp  
Choose a marinade:  
Garlicky mojo, Korean barbeque,  
chipotle, chimmi churri, romesco

\*Louisiana blue crab-stuffed  
piquillo peppers  
*seasonal*

\*Fried gulf oysters,  
charred scallion remoulade

\*Cajun caviar, crème fraîche, blinis

Beef tartare

\*Tuna tartare

\*Ceviche

Rare roast beef  
with arugula on gorgonzola crostini

## DESSERT

Lemon posset with berries, cream, and rose meringue

Chocolate and olive oil mousse with caramelized almonds and vanilla bean cream

Pecan and buckwheat financier with cane syrup, brown butter, and cream

Mini blueberry and salted honey shortcakes

Chocolate chunk and rye cookies, cornmeal and lavender shortbread cookies, and brown butter, oat, and pecan cookies

*\*Items marked with an \* may incur an additional charge*



# Menu Selections

*Served family-style or buffet.*

Price	Offerings
<p><i>3 courses</i></p> <p><i>Buffet Lunch ~ \$35 per person</i></p> <p><i>Buffet Dinner ~ \$45 per person</i></p>	<p><i>1 salad or Appetizer</i></p> <p>+</p> <p><i>2 large plate items &amp; 1 side</i></p> <p>+</p> <p><i>1 dessert selection</i> <i>(can be substituted for an additional salad or side)</i></p>
<p><i>4 courses</i></p> <p><i>Buffet Lunch ~ \$40 per person</i></p> <p><i>Buffet Dinner ~ \$50 per person</i></p>	<p><i>1 salad</i></p> <p>+</p> <p><i>1 Appetizer</i></p> <p>+</p> <p><i>2 large plate items</i></p> <p>+</p> <p><i>2 sides</i></p> <p>+</p> <p><i>1 dessert selection</i> <i>(can be substituted for an additional salad or side)</i></p>
<p><i>Family style options are \$5 less per person</i></p> <p><i>However, additional rentals will be needed for serving platters, bowls and utensils.</i></p>	
<p>All menus are customizable and additional options may be made available for an additional cost</p>	

*All prices are exclusive of tax & service charge,*

*If you prefer plated services, additional costs will be incurred.*

*\*\*\*\*All glassware, flatware, silverware, tables, linen, chairs (other than the Chiavari chairs provided by the hotel in the church) decor, additional lighting, etc is not included and must be rented.*

*Bacchanal Catering provides the tables and linen for bars and all the back of the house items for cocktails and some food.*

*Depending on your choices, some catering items may also need to be rented.*



## SALADS, SIDES, & APPETIZERS

Leafy green salad	Braised squash w/ fregola sarda pearls	Black beans or red beans and rice
Grilled green bean salad	Bacon or vegetarian braised collard greens	Roasted peppers, yucca, bagna cauda aioli
Cannellini bean salad	Shaved, pan roasted brussels sprouts	Grits
Tabouli salad	Roasted root vegetables with labna	Gnocchi <i>seasonal</i>
Crudite of shaved fresh vegetables	Roasted carrot soup (hot or cold) with pepitas, sumac	Risotto <i>seasonal</i>
Roasted corn, farro, and mushroom salad	Chilled noodles, roasted veggies, peanuts	Corn spoonbread
Chilled rice and field pea salad	Sautéed or roasted broccoli rabe or broccoli <i>seasonal</i>	Oyster dressing
Fregola sarda salad, almonds, olives, ricotta	Braised peanuts with smoked tofu	Polenta cakes with sherry mushroom cream
Marinated eggplant, tomato chutney salad	Mushrooms with barley and cipollini onions	Sweet potato biscuits with honey butter
Caramelized red cabbage		
Grilled seasonal vegetables		

## LARGE PLATES

Roasted pork shoulder	Grilled fish <i>seasonal</i>
Confit pork belly or chicken	Grilled beef short ribs chimichurri
Brined & roasted whole chicken	Curried tofu, chicken, shrimp, beef or lamb
Top round, rubbed & roasted to order & sliced	Roasted whole duck
Slow-roasted lamb shoulder or leg	Rabbit fricassee
Roasted pork loin	Braised pork cheeks
Red wine-braised goat	Shrimp & grits





## DESSERTS

Chocolate bark  
with olive oil and sel gris

Seasonal fruit shortcake  
with orange blossom cream

Chocolate and olive oil mousse  
with caramelized almonds and vanilla bean cream

Cinnamon bread pudding  
with salted caramel

Sweet potato flan

Seasonal fruit crostata “slab pie”  
with cornmeal crust and pecan frangipane

Salted honey pie with seasonal fruit  
*gf buckwheat crust available*

Pecan pie with whipped cream  
*gf buckwheat crust available*

Cookie tray  
with chocolate chunk and rye cookies, cornmeal and lavender  
shortbread, and brown butter, oat, and pecan cookies

## CAKES

Served “sheet cake” style; can be made as individual cakes for a surcharge.

### *Spiced carrot cake*

with buttermilk-cream cheese frosting

### *Devil’s food cake*

with espresso buttercream

### *Olive oil cake*

with lemon buttercream and seasonal berries

# Shuck 'em.

*A seasonal oyster bar, available raw or chargrilled.*



If you don't love life, you can't enjoy an oyster - and the best ones are from right here in the gulf. We'll talk to our guy and make sure to line up the finest shucker in town for your event.

Served with an array of accoutrements including mignonette, house made hot sauces, cocktail sauce, crackers, lemon & more.

Pricing:

*\$3 per oyster\**

+

*\$125 per shucker*

*\* oysters are market price;  
this is a typical approximation.*



## *Contact us*

*For custom menus, pricing, and any questions you have.*

**CATERING@BACCHANALWINE.COM**



**EVENTS@HOTELPETERANDPAUL.COM**

# *Good things to know for good times.*

## THE FRESHEST & FINEST

Bacchanal will provide the finest & freshest seasonal foods.  
It may be necessary to change certain food items due to the seasonal availability of these products.

## CUSTOM MENUS

Any custom requests will be discussed on an individual basis. Prices subject to change depending on your menu choices. Suggested menus simply act as a guideline in creating your special event. Bacchanal takes great pride in customizing each menu to fit the needs of your group. Outside food and beverages will not be allowed into the event space without permission.

## DIETARY RESTRICTIONS

We always offer a silent vegetarian, vegan and gluten-free option available to your guests with dietary needs. Please let us know ahead of time if these dishes will be necessary.

## FOR THE LITTLE ONES

Children's menu available upon request.

## DEPOSIT

A 50% deposit via check or credit card on file is required to confirm event date.  
Balance is due in full by check, credit card or cash at the close of the event.

## CUT THE CAKE

Cake cutting fee is \$2 per slice maxing out at \$100.

## GUEST COUNT

A guaranteed guest count is required fourteen (14) days prior to event date. Should there be no confirmation, the expected guest count automatically becomes the guaranteed number of guests. Bacchanal Catering reserves the right to bill additional charges for any guest count increase without confirmation.

## CANCELLATIONS

For catering for less than 60 people, cancellations should be at least 14 days before event date in order to retain 50% of the deposit. For parties of over 60, cancellations should be at least 28 days before the event in order to retain 50% of the deposit.  
The 3% Administration fee is non-refundable.

## MENUS CHANGES & SUBSTITUTIONS

Bacchanal Catering will provide the finest and freshest seasonal foods. It may be necessary to change certain food items due to the seasonal availability of these products. However, we will inform client accordingly, of these changes whenever possible and will confirm the menu, to the best of our availability, four (4) weeks prior to event.

## VENDOR MEALS

Bacchanal offers Vendor Meals at \$20 per person exclusive of tax and service charge.  
These meals are to be served before or after guests have eaten. Specific menus available on request.

## CORKAGE FOR FOOD & BEVERAGE

A \$20.00 per 750ml. bottle charge will apply to all beverages not purchased through Bacchanal.  
A \$10 per person fee will apply to all food not purchased through Bacchanal.

## WEATHER

If there is an act of nature such as inclement weather, hurricane or other natural occurring disaster, the fees paid for

*Fin.*