

# PICÁN

## PRIVATE DINING INFORMATION

Capturing the essence of a grand, 19th Century Antebellum-style St. Charles Street home, Picán owner/founder and New Orleans native Michael LeBlanc, brings to life genuine, genial Southern hospitality. At Picán, we encompass the flavors, the feel, and the richness of an occasion that makes "Southern" the epitome of gracious entertaining. Traditional meets urban chic.

Private dining at Picán is a carefully prepared, complete experience. From start to finish, every detail is attended to. From room configurations and table arrangements to menus, professional wine pairing, and specialty craft cocktails, we work with you to create a memorable occasion. The result is a magical environment for celebratory, elegant events ranging from bridal showers and wedding receptions to anniversary, graduation and birthday celebrations to uniquely refined corporate dining and entertainment. Picán makes your event sparkle!

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## **EVENT SPACES**

### **Vieux Carré**

A combination of a New Orleans traditional drawing room with a splash of sophisticated chic, right here in Oakland. A focal fireplace with dark stained wood surrounding a dramatic built-in 10-foot tall wine tower with floating bottle racks, anchors the space adding warmth and a touch of romance. Vieux Carré, with its private access, is perfect for more intimate affairs requiring exclusivity.

### **Seating Capacities:**

Vieux Carré comfortably seats up to 45 for a sit-down dinner; up to 75 for standing receptions.

### **Food and Beverage Minimum**

*Tax not included.*

Dinner, Sunday – Thursday \$1,500

Dinner, Friday – Saturday \$1,800

Lunch, Monday – Friday \$1,000

Brunch Saturday & Sunday \$1,200

Administration Fee: 5% of total bill excluding Tax and Tip.

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## **The Bourbon Room & Patio**

Behind classic floor-to-ceiling entry doors and wrought iron detailed windows resplendent with plantation shutters, guests are instantly enveloped in a refined space reminiscent of a formal New Orleans dining room, complete with chandeliers, hardwood floors and built-in milled wood china cabinet filled with fine bourbons, and antique and rare books from a New Orleans mid-19th Century home. Our Patio takes outdoor dining ala French Quarter style to a new level and experience, complete with wrought iron fencing and window boxes filled with flowers. The Patio is accessible from the Bourbon Room or Broadway.

## **Seating Capacities:**

The Bourbon Room comfortably seats up to 28 for a sit-down dinner; up to 50 for receptions.

The Patio comfortably seats 30 for sit-down dining; up to 45 guests for receptions.

## **Food and Beverage Minimum**

*Tax not included*

Dinner, Sunday-Thursday \$1,700

Dinner, Friday-Saturday \$3,000

Lunch, Monday – Friday \$1,200

Brunch Saturday & Sunday \$1,400

Administration Fee: 5% of total bill excluding Tax and Tip.

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## **Picán Bar & Lounge**

A striking backlit bar, long concrete and pecan-detailed countertop, leather chair-backed barstools, sumptuous leather lounge seating and metal drum tables appoint the Bar & Lounge. Depending upon the event, the Bar & Lounge takes on many personalities — from a decidedly hip, energetic vibe to a more intimate jazz club feel.

## **Seating Capacities:**

Available for semi-private events; accommodates receptions for 15-60 people and up to 24 for seated dining. It is often used in conjunction with other Picán event spaces as a "pre-function" area.

## **Food and Beverage Minimum**

*Tax not included*

Dinner, Sunday-Thursday \$1,500

Dinner, Friday-Saturday \$3,000

Lunch, Monday – Friday \$1,000

Brunch Saturday & Sunday \$1,000

Administration Fee: 5% of total bill excluding Tax and Tip.

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## **Picán Grand Dining Room**

The Grand Dining Room features the excitement and action of an exhibition kitchen, the heart of the Southern experience where food, family, friends and hospitality all merge and converge. Massive chandeliers, high volume ceilings, floor-to-ceiling windows, rich, warm earth tones make the Grand Dining Room an intimate, warm, private or semi-private event space. The Grand Dining Room is available by special arrangement for private and semi-private events.

## **Seating Capacities:**

Comfortably accommodates 85-100 for seated dining; 200 for receptions.

## **Food and Beverage Minimum**

*Tax not included*

Dinner, Sunday-Thursday \$15,000

Dinner, Friday-Saturday \$30,000

Lunch, Monday – Friday \$5,000

Brunch Saturday & Sunday \$7,500

Administration Fee: 5% of total bill excluding Tax and Tip.

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## FOOD & BEVERAGE PRICING

### Dinner

*Priced per person; Menus are subject to seasonal selections and are available upon request*

<b>4-Course;</b> 1 Hors d'Oeuvres; choice of 1st course, choice of entrée; dessert	\$100
<b>3-Course;</b> choice of 1st course, choice of entrée; dessert	\$75
<b>3-Course;</b> choice of 1st course, choice of entrée; dessert	\$60

### Lunch & Brunch

*Priced per person; Menus are subject to seasonal selections and are available upon request*

<b>2-Course Lunch;</b> choice of starter; choice of entrée	\$30
<b>3-Course Lunch;</b> choice of starter; choice of entrée, dessert	\$40
<b>3-Course Lunch;</b> choice of starter; choice of entrée, dessert	\$50
<b>Express Lunch:</b> Choice of entrée and unlimited non-alcoholic drinks*	\$20
<b>2-Course Bourbon Street Brunch;</b> choice of starter; choice of entrée	\$25
<b>2-Course Bourbon Street Brunch;</b> choice of starter; choice of entrée	\$35

### Tray-Passed Appetizer Options

*Priced per person; Menus are subject to seasonal selections and are available upon request*

Recommended for Receptions & Cocktail Mixers

<b>2-Passed Appetizers;</b> Selection of 1 meat options and 1 vegetarian	\$25
<b>3-Passed Appetizers;</b> Selection of 2 meat options and 1 vegetarian	\$30
<b>5-Passed Appetizers;</b> Selection of 3 meat options and 2 vegetarian	\$45
<b>1-Additional Appetizer</b>	\$10

### Degustation Menu

A customized and intimate dining experience created by Chef Jerome Fressinier awakening your culinary senses through a tantalizing journey of the Deep South. Custom menus are available upon request.

### Menu Additions

*Priced per person; Menus are subject to seasonal selections and are available upon request*

Sides for Table	\$7-\$9
Dessert – whole portion	\$9

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## BEVERAGE PRICING

<b>*Unlimited refills</b> <i>Per person, required for entire group</i>	\$3	Brewed Coffee, Iced Tea, Sweet Tea, Soda or Milk
<b>Limited one refill</b> <i>Per person, required for entire group</i>	\$4	Fruit Juices
<b>Limited one refill</b> <i>Per person, required for entire group</i>	\$5	Fresh Squeezed lemonade or Seasonal Fruit Spritzers
<b>Bottled Sodas</b> <i>Individually priced</i>	\$5	Bundaberg Ginger Beer or Abita Root Beer
<b>Beers</b> <i>On draft</i>	\$6	Picán Amber Ale, Trumer Pils, Wipeout IPA
Below Options priced per Carafe (750ml) or Pitcher (64 oz) <i>Priced per pitcher- No refills</i>		
<b>Juice Carafes</b>	\$12	Fruit Juices
<b>Pitchers</b> <i>Non-Alcoholic</i>	\$18- \$30	Iced Tea, Sweet Tea, Fresh Squeezed Lemonade Virgin Picán Punch or Seasonal Fruit Spritzers
<b>Cocktail Pitchers</b>	\$45	Picán Punch Citrus Vodka Spritzers
<b>Brunch Carafes</b>	\$25	Fresh Fruit Mimosas
<b>Wine</b>		Current wine list available upon request.

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## RENTALS

### **Audio/ Visual Pricing:**

Upon request, we provide audio/visual rentals for your convenience. You may feel free to furnish your own equipment at no additional charge.

AV projector and screen package	\$150
AV screen only	\$ 50
AV projector only	\$100

### **Valet:**

Available Monday through Saturday evenings starting at 5pm, \$15 per vehicle.

### **Satellite Bar:**

A flat rate fee includes a customized bar, tailored cocktail menu and a bartender for an entire event. Cocktails are an additional charge per serving.

### **Special Service Rentals:**

Priced individually

Linens • Floral Arrangements • Cocktail Tables • Special Requests

Please contact Picán's Events Manager for any other rental needs.



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## **Private Dining Policies**

### **Deposit:**

A deposit of 50% of the contracted minimum is required to secure a date for your event at Picán. This will be held as a guarantee of reservation and is due upon the signing of the contract and via submittal of the credit card authorization form.

### **Bill and Payment:**

The final bill is to be paid in full at the close of the event. Cash, Visa, MasterCard, Discover, and American Express charge cards are accepted. Picán allows 24 hours after an event to adjust any final bills, an email notification will be sent to the client regarding any bill adjustments.

### **Cancellation Policy:**

Picán requires seven (7) seven calendar days advance notice for all cancelations to receive a full refund of deposit. If Client cancels without 7 days notice, the remaining contracted balance will be applied to the credit card on file and is subject to sales tax.

### **Administration Fee:**

All Private Dining Room events are subject to a 5% administrative fee on all expenses, including Food & Beverage, Rental Fees and other expenses but not Sales tax or Gratuities.

### **Guest Count:**

A final guest count must be guaranteed three (3) calendar days before the event to ensure proper planning. The contracted cost per person will be applied to the final bill, subject to sales tax, for no-show guests on the date of the event.

### **Gratuity:**

Gratuities for the staff are at the discretion of the client and are very much appreciated.

### **Event Time & Length**

Picán requires events to begin, and end, promptly at their contracted times, this includes the clearing out of guests from the rented room.

### **Menu and Wine Selections**

Picán does our very best to accommodate last minute changes but, due to ordering and planning restrictions, we may be unable to make requested changes less than five (5) calendar days before the event. Menu decisions and wine availability are at the discretion of our staff with less than five (5) day notice.

### **Dietary Restrictions**

Picán asks that all guests advise us of all food allergies, sensitivities and dietary restrictions of any attending guests prior to the event.

### **Outside Bottle Corkage**

\$25 per bottle, \$50 per magnum bottle; limited to two bottles per event.

### **Rentals**

Picán aims to make every event memorable and unique and are happy to rent any special items for the occasion. Rental charges are due at time of deposit.

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## **Cake Service Fee**

\$5 per person for cake-cutting service. This also includes cupcakes and other baked goods.

## **Tax**

9.5% sales tax is added for all event expenses.

## **Terms**

Picán agrees to service special events under the terms outlined in the event contract.