

# 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 Room**

A combination of a New Orleans traditional drawing room with a splash of sophisticated chic. 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. The Vieux Carré room, with its private access, is perfect for more intimate affairs requiring exclusivity.

### **Seating Capacities:**

The 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 \$1,200

Dinner, Friday-Saturday \$1,500

Brunch and Lunch \$1,000

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

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## **The Bourbon Room & Patio**

Behind the 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 a built-in milled wood china cabinet filled with fine bourbons, and antique and rare books from a New Orleans mid-19th Century home. Combined with our outdoor Patio, dining French Quarter style, complete with wrought iron fencing and window boxes filled with flowers. The Patio is accessible from the Bourbon Room or Broadway.

## **Capacities:**

The Bourbon Room comfortably seats up to 28 for a sit-down dinner; up to 45 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 \$1,500

Dinner, Friday-Saturday \$3,000

Brunch and Lunch \$1,200

**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.

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 \$2,500

Brunch and Lunch \$1,250

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

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## **Picán Main Dining Room**

The Main 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 Main Dining Room an intimate, warm, private or semi-private event space. The Main Dining Room is available by special arrangement for private and semi-private events.

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

Brunch and Lunch \$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> choice of: 1 <sup>st</sup> course; 2 <sup>nd</sup> course, choice of entrée; choice of dessert	\$85
<b>3-Course;</b> choice of: 1 <sup>st</sup> course; choice of entrée; choice of dessert	\$65
<b>3-Course;</b> choice of: 1 <sup>st</sup> course; choice of entrée; choice of dessert	\$50

### 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	\$25
<b>2-Course Lunch;</b> choice of starter; choice of entrée	\$35
<b>3-Course Lunch;</b> choice of starter; choice of entrée, choice of dessert	\$45
<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>3-Passed Appetizers;</b> Selection of 2 meat options and 1 vegetarian	\$25
<b>5-Passed Appetizers;</b> Selection of 3 meat options and 2 vegetarian	\$40
<b>1-Additional Appetizer</b>	\$8

### Degustation Menu

A customized and intimate dining experience created by Chef Robert Sapirman & Chef Mitchell Blanco, 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*

Share Plates for Table	\$6-\$8
Dessert – whole portion	\$8
Dessert Buffet – 6 bite sized portions	\$15

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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>	\$16- \$26	Iced Tea, Sweet Tea, Fresh Squeezed Lemonade Virgin Picán Punch or Seasonal Fruit Spritzers
<b>Cocktail Pitchers</b>	\$36	Picán Punch or Bourbon Bloody Mary
<b>Brunch Carafes</b>	\$25	Fresh Fruit Mimosas

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## PICÁN WINE PROGRAM

Customized Wine Pairings are offered with all menus, please inquire for pricing.

White Wines	<b>Sauvignon Blanc</b>	
	Mason, Napa Valley 2012	\$29
	Palliser Estate, New Zealand 2013	\$39
	<b>Chardonnay</b>	
	J Lhor Arroyo Vista Monterey 2011	\$42
	William Hill Estate, Napa Valley 2012	\$42
	Stuhmuller Vineyard Alexander Valley 2011	\$49
	Silver Palm Un Oaked North Coast 2012	\$39
	<b>Other Whites</b>	
	Bishop's Peak Riesling, Arroyo Seco 2012	\$39
	Long Shadows "Poets Leap" Riesling Washington 2012	\$49
	Swanson Pinot Grigio Napa Valley 2011	\$39
	Enotria Moscato, Mendocino 2012	\$36
Vina Robles "White 4" Paso Robles 2012	\$37	
Beuyes Torrontes, Mendoza Argentina, 2013	\$37	
Red Wines	<b>Pinot Noir</b>	
	Vision Cellars, Santa Lucia Highlands, 2009	\$60
	Aubin Cellars "Verve" Laetitia Vineyard, 2009	\$51
	Villa Mt. Eden, Sonoma Coast 2010	\$51
	MacMurray Ranch, Russian River 2012	\$39
	<b>Merlot</b>	
	Mutt Lynch Winery, Central Coast 2009	\$29
	Decoy by Duckhorn, Napa Valley 2012	\$51
	<b>Bold Reds</b>	
	Oakville Winery Zinfandel 2012	\$51
	Carol Shelton "Monga" Old Vine Zinfandel 2012	\$44
	The Ojai Vineyard Syrah, Santa Barbara 2012	\$49
	Mi Terruno Malbec Reserve. Mendoza Argentina 2011	\$42
	Long Shadows "Nine Hats Sangiovese, Washington 2009	\$48
	<b>Special Blends and Cuvees</b>	
	Vina Robles "Red 4" Paso Robles 2011	\$39
	Antinori Santa Christina La Maestrelle, Toscana 2012	\$39
	Banknote Wines "The Vault" Oakville, Napa 2009	\$48
JC Cellars, The Imposter, 2012	\$42	
<b>Cabernet and Big Red Blends</b>		
Simi Cabernet, Alexander Valley, 2011	\$42	
Bubbly	La Marca NV Prosecco, Trevesio, Italy Extra Dry	\$37
	Gloria Ferrer Blanc De Noir NV	\$53
	Mumm Brut Rose NV	\$49



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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. \$9 per vehicle

### **Satellite Bar:**

A flat rate fee includes a customized bar, tailored cocktail menu and a bartender for 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

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 client regarding any bill adjustments.

### Cancellation Policy

Picán requires 7 days advance notice for all cancellations to receive 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.

### Guest Count

Proper planning and staff are required to provide our Southern-most hospitality of cuisine and service. A final guest count must be guaranteed three (3) calendar days before the event. For no-show attendees on the date of the event, the contracted cost per person will be applied to the final bill, subject to *sales tax*.

### Gratuity

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

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## **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 three (3) calendar days before the event. Menu decisions and wine availability is at the discretion of our staff with less than three (3) 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. Special service charges are due at time of deposit.

## **Cake Service Fee**

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

## **Tax**

9% sales tax is added for all event expenses.

## **Terms**

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