

PICÁN

LARGE PARTY RESERVATION POLICES

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.

Dining at Picán is a carefully prepared, complete experience. From start to finish, every detail is attended to and we work with you to create a memorable occasion. The result is a magical environment for all celebratory events; bridal showers, anniversary, graduation and birthday celebrations to uniquely refined corporate dining and entertainment. Picán makes your event sparkle!

Large Grand Dining Room (Main) reservations are required for groups with guests between 13-18 guests. *Parties of 19 or more guests require a Private Dining Room or a Restaurant Buy-Out.*

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MENU OPTIONS

Large Parties have the option of ordering from our full menu or choose 1 of our pre-selected menus listed below:

Dinner

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

4-Course; 1 Hors d'oeuvres; choice of 1st course, choice of entrée; 1 dessert	\$100
3-Course; choice of 1st course, choice of entrée; 1 dessert	\$75
3-Course; choice of 1st course, choice of entrée; 1 dessert	\$60

Lunch & Brunch

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

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

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

Unlimited refills <i>Per person, required for entire group</i>	\$3	Brewed Coffee, Iced Tea, Sweet Tea, Soda or Milk
Limited one refill <i>Per person, required for entire group</i>	\$4	Orange Juice
Limited one refill <i>Per person, required for entire group</i>	\$5	Fresh Squeezed lemonade or Seasonal Fruit Spritzers
Bottled Sodas <i>Individually priced</i>	\$5	Bundaberg Ginger Beer or Abita Root Beer
Beers <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>		
Juice Carafes	\$12	Fruit Juices
Pitchers <i>Non-Alcoholic</i>	\$18- \$30	Iced Tea, Sweet Tea, Fresh Squeezed Lemonade Virgin Picán Punch or Seasonal Fruit Spritzers
Cocktail Pitchers	\$45	Picán Punch Citrus Vodka Spritzers
Brunch Carafes	\$25	Fresh Fruit Mimosas
Wine		Current wine list available upon request.

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LARGE PARTY MAIN DINING ROOM POLICIES

Administration Fee:

All Large Part Main 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.

Deposit:

A deposit of 25% 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 or other legal tender.

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 cancellations 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.

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 guests moving from their table to the Bar & Lounge, if they would like to extend their experience at Picán.

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 are 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.

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.

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Terms

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