

Bayona Restaurant

430 Dauphine Street, New Orleans, La. 70112 (504)833-1007 Fax(504)831-3011

Private Dinner Contract 2018

Contact:_____ On-Site Contact: _____

Phone:_____ Fax: _____

Email:_____ Cell:_____

Credit Card Type: _____ Exp. Date: _____

Credit Card Number: _____ (no charges made until that evening)

Name of Function: _____ Number of Guests: _____

Confirm party size 2 days prior@504 525 4455

Day of Function:_____ Date of Function:-_____

Time: 6:00 cocktails/6:30 Dinner OR 8:00 Cocktails/8:30 Dinner (circle one)

Menu as printed that evening

Hors d'oeuvres: *Chef's Selection du jour- \$3.00 a piece (choose number) 2 recommended*

First Course: *Crawfish Phyllo with Tahini Preserved Lime Sauce (seasonal)*

Second Course: *Cream of Garlic Soup or Soup of the Day*

Bayona Salad with Balsamic Vinaigrette

Caesar Salad

Main Courses: *Sautéed Salmon on Choucroute Gewurtztraminer Sauce*

Lamb Loin with Herbed Goat Cheese & Zinfandel Sauce

Grilled Hanger Steak with Mushrooms & Bordelaise

Seared Scallops with Mushroom, Asparagus and Lemon Herb Butter

Bayona will do its best to accommodate vegetarians or any other type of dietary restrictions or requests

Desserts: *Chef Selections (usually 2 dessert options in addition to housemade ice cream or sorbet)*

Beverages: Open Bar (alcoholic and non-alcoholic beverages) and pre-selected wines (recommended for parties 16-30) are charged on consumption basis. For wine consulting, call Shannon Fristoe 504 616 5202

Set Up: The "Wine Room", Bayona's private party room can accommodate a maximum of 30 guests seated at 3 round tables of 10. 10 guests is the maximum we can seat at one table at any time. **Parties of 16 or less will be semi-private, unless guaranteed private with a room fee of \$500.00.**

The Wine Room is a beautiful, intimate room with exposed wine cages and vaulted ceilings. **Shannon Fristoe our sommelier can help you pre select your wines, call 504 616 5202**

Please note that the wine room is not wheelchair accessible and does not have audio/visual capabilities. We are happy to do our best to accommodate guests with special dietary needs..

Payment: One credit card per table maximum

Total Cost \$68 per person plus hors d' oeuvres, beverages, 11% tax and 20% gratuity

Confirmation / Cancellation Policy:

Parties must confirm number of guest 24 hours prior to the event. If party is smaller than confirmed number client will be charged \$25 per person for the difference. Parties have 48 Hours to cancel the event.

Regina Keever

Regina Keever, Bayona

Reginakeeverbayona@msn.com

Date: _____

Private Party Representative