A pair of glasses

Description automatically generated with medium confidence

430 Dauphine Street

New Orleans, LA 70112

504-256-7333

[www.bayona.com](http://www.bayona.com)

## ***2023 4 course Lunch Contract***

Contact:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ On-Site Contact:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Credit Card Type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Exp. Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ CVV#: \_\_\_\_\_\_\_\_\_

Credit Card Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of Function: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Number of Guests: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Time of Function: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Please confirm party size and date TWO DAYS PRIOR at 504-256-7333**

Day of Function:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date of Function: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Menu:**

*Hors d’oeuvres:* Chef’s Selection (optional) - $3.00/piece **Yes / No**

2 per person are recommended. Select number\_\_\_\_\_\_\_\_\_\_\_

**(This must be determined the same day you complete the contract)**

First course: *Crayfish Phyllo with Tahini Lime sauce*

*Second Course:* **Choice of:**

*Cream of Garlic Soup,*

*Bayona Salad with Balsamic Vinaigrette*

*Caesar Style Salad*

*Main Courses:* **Choice of**:

*Grilled Lamb Loin w/Herbed Goat Cheese and Zinfandel Sauce*

*Shrimp with Pimento Cheese Grits and Greens*

*Duck Sandwich with Cashew Butter, Pepper Jelly and Apple Celery Salad.*

*Fresh Fish du Jour*

*Desserts:* Chef’s Seasonal Selections

Beverages: Full bar, with wines and non-alcoholic beverages are charged on a consumption basis. Pre-wine selection is recommended. Call 504-256-7333

Set Up: The “Wine Room” can seat a maximum of 30 at 3 round tables of 10 each.

***It is not wheelchair accessible and does not have audio/visual capabilities.***

**Parties of 14 or less will be charged $500.00 for the private dining room.**

Payment: One credit card per table maximum. NO individual checks.

Total Cost: $78.00 per person, plus beverages, hors d’oeuvres, 10.45% tax and 20% gratuity

**Cancelation Policy:**

**Please confirm number of guests 24 hours prior. If actual party size is smaller than confirmed, $25 per person no show, will be charged.**

Regina Keever Bayona,

Regina Keever\_\_\_\_\_\_\_\_\_\_ Date:

[Reginakeeverbayona@msn.com](mailto:Reginakeeverbayona@msn.com)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date:

Private Party Representative