

TALLULAH

CRAFTED FOOD AND WINE

PRIVATE DINING



Private Dining Sales and Events Manager

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Private Dining Menus



PERKINS

1st Course (Choice of 1):

Chicken and Sausage Gumbo

Chicken, Green Onion Sausage, Louisiana Jasmine Rice

Classic Caesar Salad

Romaine Lettuce, Grana Padano Cheese, Garlic and Herb Crouton

Creamy Caesar Dressing

Sensation Salad

Chopped Romaine Lettuce, Italian Parsley, Grana Padano Cheese

Sensation Dressing

2nd Course (Choice of 1):

Seafood Linguini

Louisiana Gulf Shrimp, Jumbo Lump Crab, Herb Roasted Tomato

Wilted Spinach, Cracked Red Pepper, Seafood Cream, Grana Padano Cheese, Linguini

Red Wine Braised Short Rib

Red Wine Braised Short Rib, Buttered Cous Cous, Patty Pan Squash and Zucchini

Crispy Shallot, Red Wine Demi-Glace

Herb Crusted Chicken

Herb Crusted Chicken Breast, Roasted Fingerling Potato, Braised Swiss Chard

Tasso and Shallot Jus

3rd Course (Choice of 1):

NY Cheesecake

Fresh Berry, Raspberry Sauce, Whipped Cream

Pecan Pie

Candied Pecan, Whipped Cream, Caramel

\$55 per person

menu subject to 18% service charge and 11.95% tax

SOUTHDOWNS

1st Course (Choice of 1):

Chicken and Sausage Gumbo

Chicken, Green Onion Sausage, Louisiana Jasmine Rice

Classic Caesar Salad

Romaine Lettuce, Grana Padano Cheese, Garlic and Herb Crouton

Creamy Caesar Dressing

Go Local Salad

Baby Spinach, Frisee, Strawberry, Feta Cheese, Candied Pecan

Steen's Cane Syrup Vinaigrette

2nd Course (Choice of 1):

Dijon Salmon

Atlantic Salmon, Dijon, Toasted Bread Crumb, Fresh Herbs, Parsnip Puree

Patty Pan Squash and Zucchini, Heirloom Tomato

New York Strip

Prime 12oz NY Strip, Potato Croquette, Grilled Asparagus

Bacon and Blue Cheese Butter

Herb Crusted Chicken

Herb Crusted Chicken Breast, Roasted Fingerling Potato, Braised Swiss Chard

Tasso and Shallot Jus

3rd Course (Choice of 1):

NY Cheesecake

Fresh Berry, Raspberry Sauce, Whipped Cream

Peanut Butter and Chocolate Thunder Cake

Chocolate, Caramel, Peanut Butter

\$65 per person

menu subject to 18% service charge and 11.95% tax

OAK HILLS

1st Course (Choice of 3) (Pre Order Served Family Style):

Charcuterie

Artesian Meats and Cheese, House Pickled Vegetable, Honey and Preserves, Mustard, Roasted Nuts, Crusty Breads

Pepper Crusted Tuna

Seared Pepper Crusted Tuna, Shaved Brussel Sprout Slaw, Pickled Red Onion, Crispy, Wonton, Miso Emulsion

Louisiana BBQ Shrimp

Grilled Shrimp, Lobster and Truffle Meatballs, Grilled French Bread, New Orleans Style BBQ Sauce

Mini Crab Cakes

Jumbo Lump Crab Cakes, House Made Remoulade, Grilled Lemon

2nd Course (Choice of 1):

Shrimp and Corn Soup

Louisiana Gulf Shrimp, Charred Sweet Corn, Crème Fraiche, Grilled Jalapeno Oil

Chicken and Sausage Gumbo

Chicken, Green Onion Sausage, Louisiana Jasmine Rice

Classic Caesar Salad

Romaine Lettuce, Grana Padano Cheese, Garlic and Herb Crouton, Creamy Caesar Dressing

Geaux Local Salad

Baby Spinach, Frisee, Strawberry, Feta Cheese, Candied Pecan, Steen's Cane Syrup Vinaigrette

3rd Course (Choice of 1):

Dijon Salmon

Atlantic Salmon, Dijon, Toasted Bread Crumb, Fresh Herbs, Parsnip Puree

Patty Pan Squash and Zucchini, Heirloom Tomato

Seared Scallops

Seared Diver Scallops, Crawfish and Tasso Risotto, King Trumpet Mushrooms, Roasted Garlic Beurre Monte

Filet Mignon

8oz Filet, Yukon Gold Mashed Potato, Charred Brussel Sprout, Red Wine Demi-Glace

Herb Crusted Chicken

Herb Crusted Chicken Breast, Roasted Fingerling Potato, Braised Swiss Chard, Tasso and Shallot Jus

4th Course (Choice of 1):

NY Cheesecake

Fresh Berry, Raspberry Sauce, Whipped Cream

Seasonal Bread Pudding

Lemon and Berry Mascarpone Cake

Raspberry Sauce

\$85per person

menu subject to 18% service charge and 11.95% tax

FAQs



Tallulah Private Dining

Do you require a deposit to reserve a private dining room?

A valid credit card number and a \$200.00 non-refundable and non-transferable deposit is required to secure ALL reservations in a private dining room. The credit card number & deposit must be received upon booking your event. If cancelation occurs within 3 days of the scheduled date, an additional cancelation fee of \$200.00 will be charged and is non-refundable and non-transferable.

** Cancelation fees are subject to change during the Holiday Season.*

What is the minimum and maximum number of guests that a private room can accommodate?

Our private dining room has a minimum requirement and maximum capacity. The minimum requirement of 15 people must be met in order to book the function in a private room. The maximum for Tallulah private dining is 32 people. More than 32 guests becomes a catering function utilizing banquet menus.

***Room minimums are higher during the holiday season*

Is there a room rental fee?

There is no room rental fee for a private room, however if the number of actual attendees falls below what is guaranteed 3 days prior to arrival, the difference will be applied as room rental. There is a rental fee of \$250 if dining is reserved on the terrace. A back up room must be held to accommodate the group should there be inclement weather. The minimum spend for a private room is \$825.00. The minimum spend for terrace dining is \$2000. The minimum spend to reserve the restaurant is \$5000 Sunday - Thursday, \$7000 Friday and Saturday.

*** Fees are subject to change during the holiday season*

What room will my party be placed in?

We reserve the right to place your party in the location that will best fit your needs. Requests are welcomed and will be accommodated if possible.

What are the menu options and prices for each of the private dining rooms?

The regular a la carte menu is available for private parties of less than 15 and would be reserved in the main dining room as a reservation.

Any party more than 15 should select one of the pre-set private dining menus.

****All menu selections are needed no later than 10 days prior to your scheduled event**

What are the bar/liquor options?

The full Tallulah beer, wine and cocktail menus are available and all alcoholic beverages are charged by consumption. Beer/wine only menu options are available as well upon request. Additional fee applies for a dedicated cocktail server.

How are the table arranged for private parties?

Parties may choose from the following:

- Hollow Square - max of 20 guests without A/V
- Rounds - max of 32 without AV; (8) per table
- U Shape - max of 15 without AV

Can a private party have separate checks?

Separate checks are not available for food charges. Separate checks are available for alcoholic beverage service with a maximum of 10 checks per group. The Event Coordinator must be informed, in advance, if separate checks are required.

Does Tallulah supply A.V. Equipment?

We have full service in-house audio-visual equipment available for an additional fee. If you need A/V equipment, the order must be placed 72 hours in advance. The A/V charge will be added to your final bill on the night of your event. Third party A/V is not allowed

Does Tallulah have internet access?

We have offer complimentary wireless internet access as part of your access. Bandwidth is limited to 1.5Mbps at peak performance. The WIFI is secured and the login and password in available upon request.

What additional charges will I see on my bill?

Food, water, tea and coffee are all included in our private dining menu prices. Soft drinks will be charged per drink and have unlimited refills. There will also be 11.95% sales tax, and 18% gratuity applied to the check. In the event that minimum guest guarantees are not met; a room rental fee may apply.

When will I be able to access my room?

Room access is available one hour prior to contracted start time. Early access is available upon request and is subject to an additional fee.

Are decorations allowed?

Tallulah reserves the right to refuse any décor item that is harmful either to the property, its assets and contents, or its employees. Decorations must not be attached to the buildings by using nails, staples, or cellophane tape. Masking tape, open flame candles, confetti, glitter, silly string, loose feathers and fog machines are not allowed in the restaurant.

How long is the room reserved for?

You may occupy the private dining room until regular restaurant closing time. You will be charged a \$100.00 room fee for every additional half-hour that your party occupies the dining space past regular restaurant closing time. Luncheon groups may occupy the dining space until 2pm and are afterwards subject to the same \$100.00 room fee.

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At Tallulah, your group will receive Southern hospitality in a contemporary setting, making it an ideal venue for any event. The restaurant features private dining for intimate dinners, as well as an outdoor terrace ideal for entertaining



If you are interested in receiving more information about Tallulah events or reservations please contact the sales office at 225-388-5695 or visit our website at tallulahrestaurant.com