

...

Catering Menus

BACCHANAL CATERING

WWW.BACCHANALWINE.COM/CATERING



exclusive for THE HOTEL PETER & PAUL

We offer menu customization at no additional cost
Menus and prices are subject to change as determined by market price fluctuation

Inclusions:

Bacchanal Catering will provide all necessary serveware, white 3-ply dinner napkins, black cocktail napkins

Menu pricing does not include plateware, flatware, glassware, buffet or beverage tables, seated tables, linens or linen napkins. The choice of eco-friendly dinnerware and acrylic disposable cups or white round china, silverware and glassware will be added at additional charge. Our team will happily coordinate any additional rentals needed

Staffing Requirements:

1 Catering Lead mandatory for all HPP events (exceptions may apply)

Stations: 1 server/buffet attendant per 30 guests. 1 chef per 50 guests

Bar: 1 bartender per 40 guests. Barback required for events over 150+ guests

Dish attendant required for events over 50 guests

Menu pricing does not include a 15% HPP venue fee, catering kitchen pop-up charge, 25% labor fee or sales taxes

To-Go Platters

BREAKFAST

Drop-off on eco-friendly disposable ware – 7.00AM – 12:00PM

- **Seasonal Fruit Platter** **\$60.00 serves 20**
Array of Fresh Seasonal Fruit (sliced)
- **Seasonal Fruit Tray & Breakfast Pastries** **\$95.00 serves 20**
Array of Fresh Seasonal Fruit (sliced) & Assorted Breakfast Pastries
- **Bagel & Biscuit Sandwich Sampler** **\$165.00 serves 20**
Choice of Fennel Sausage or Applewood Bacon Cheese & Egg Biscuit, Avocado Toast, Lox & Cream Cheese Bagel, Breakfast Pastries, Muffins, Fresh Sliced Fruit, Assorted Bacchanal Jams & Cream Cheeses



Bacchanal Catering will provide all necessary disposable serveware.
Eco-friendly dinnerware and dinner napkins not included

BREAKFAST

Express à la Bacchanal

30 minute buffet - 15 person minimum - 7.00AM - 12:00PM

Staff required. No kitchen fee

Tier 1: \$ 12.00 pp

- Assorted Breakfast Pastries, Bagels, Muffins, Fresh Sliced Fruit, Assorted Homemade Jams & Cream Cheeses

Tier 2: \$ 18.00 pp

- Choice of Fennel Sausage or Applewood Bacon Cheese & Egg Biscuit, Avocado Toast, Lox & Cream Cheese Bagel, Breakfast Pastries, Muffins, Fresh Sliced Fruit, Assorted Bacchanal Jams & Cream Cheeses



Bacchanal Catering will provide all necessary serveware to execute this style of service. Eco-friendly dinnerware or china not included

BREAKFAST

Buffet

*60 minute service - 15 person minimum - 9.00AM - 12:00PM
Staff & Pop-up kitchen fee required*

Tier 1: \$20.00 pp

- Choice of 1 Entrée and 2 Sides

Tier 2: \$30.00 pp

- Choice of 2 Entrées and 2 Sides

Add Sides: +\$5.00 pp

Add Entrée: +\$10.00 pp



Bacchanal Catering will provide all necessary serveware to execute this style of service. Eco-friendly dinnerware or china not included



Breakfast Entrées

- Potato Frittata – Pico de Gallo, Lime Crema (VG)
- Sweet Onion & Goat Cheese Quiche – Chive, Crispy Shallots (VG)
- Biscuits & Gravy – Spicy Sausage, White Gravy, Buttermilk Biscuits
- Creamy French Scrambled Eggs (VG)
- Seasonal Fruit Baked French Toast (VG)

Breakfast Sides

- Rosemary Roasted Potatoes (V)
- Cheesy Hash Brown Bake (VG)
- Hooks Cheddar Stone Ground Grits (VG)
- Applewood Smoked Bacon
- Fennel Sausage
- Seasonal Fruit Salad (VG, V)
- Spinach & Seasonal Berries Salad, Candied Nuts (VG, V, contains nuts)



BREAKFAST

Chef Attended Action Stations

*60 minute service. Please add +\$180.00 per Chef, per station
7.00AM - 12:00PM - No kitchen fee*

- **Omelet, Scrambled & Fried Egg Station** – **\$18.00 pp**
- **Breakfast Quesadilla** – **\$16.00 pp**

Meats: Fennel Sausage, Crumbled Applewood Bacon, Turkey Bacon

Veggies: Diced Tomato, Spinach, Mushroom, Bell Pepper, Onion, Olive Niçoise, Herbs

Cheeses: Gouda, Mozzarella, Cheddar

Sauces: Pesto, Pico de Gallo, Horseradish Crema, Crystal Hot Sauce



Bacchanal Catering will provide all necessary serveware to execute this style of service. Eco-friendly dinnerware or china not included

BREAKFAST

A la Carte

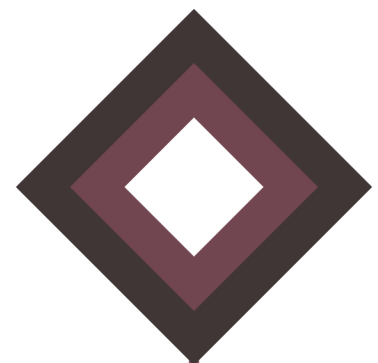
- **Assorted Breakfast Pastries** – **\$36.00**
- **Bagel with Bacchanal Cream Cheese** – **\$48.00**
- **Raisin Granola Parfait Cup – Yogurt, Berries, Honey (VG)** – **\$60.00**
- **Buttermilk Biscuits, Bacchanal Jams (VG)** – **\$36.00**
- **Avocado Toast** – **\$60.00**
- **Monkey Bread** – **\$60.00**
- **Pimento Egg Salad Finger Sandwiches** – **\$48.00**
- **Herb Vinaigrette Salad (V)** – **\$40.00**
- **Hard Boiled Eggs** – **\$24.00**
- **Whole Fruit Basket** – **\$30.00**
- **Protein Bars, Granola Bars, Pralines** – **\$36.00**

V = Vegan, VG = Vegetarian, GF = Free of Gluten, DF = Dairy Free, P = Pescatarian

*Favorites by the dozen!
Must be accompanied by a breakfast buffet*



Bacchanal Catering will provide all necessary serveware to execute this style of service. Eco-friendly dinnerware or china not included



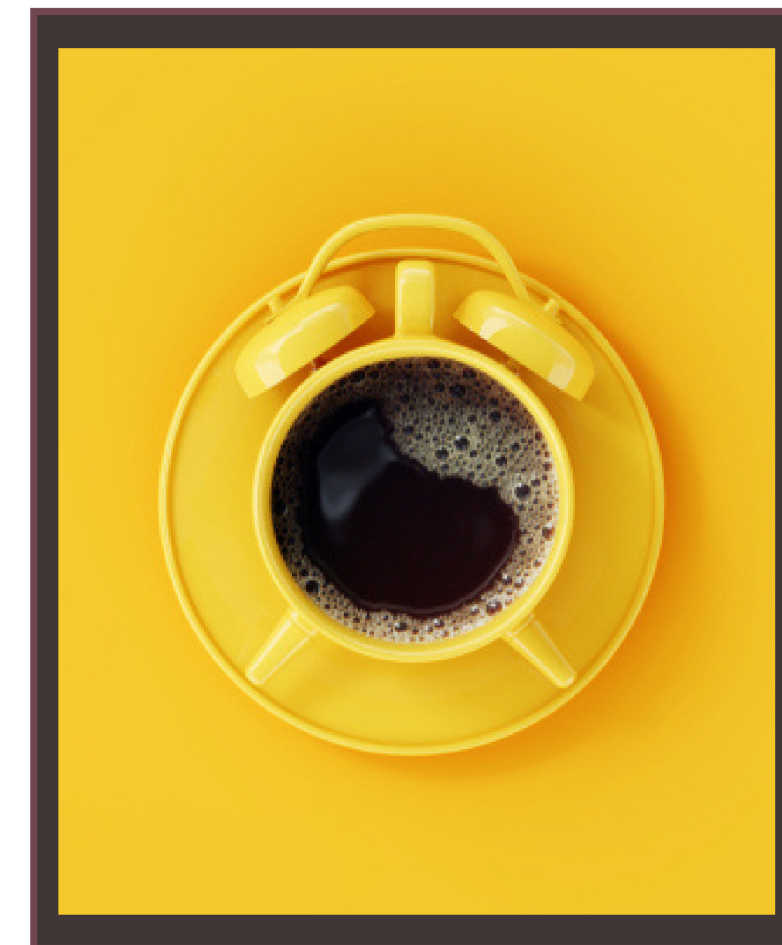
BREAKFAST

Beverages à la Carte

15 person minimum

- **Freshly Brewed Regular Coffee, 1 Gal** – **\$55.00**
- **Cold Brew, 1 Gal** – **\$65.00**
- **Hot Tea Selection** – **\$2.75 pp**
- **Housemade Lemonade or Unsweetened Iced Tea, 1 Gal** – **\$65.00**
- **Agua Fresca, 1 Gal** – **\$85.00**
- **Infused Water, 1 Gal** – **\$10.00**
- **Orange Juice, 10oz bottle** – **\$5.00ea**
- **Assorted Soft Drinks, 12oz cans** – **\$3.00ea**
- **Bottled Water, 8oz bottle** – **\$2.00ea**
- **Rejuvenation Shot, seasonal** – **\$6.00ea**

Bacchanal Catering will provide all necessary serveware to execute this style of service.
Acrylic disposable cups and hot paper cups are not included





To-Go Boxes

LUNCH

Groups up to 100 – 12:00 PM – 3:00 PM

Drop-off on eco-friendly disposable ware

All options can be made on Gluten Free Bread, upon request

- **Boxed Lunches to Go – \$16.00 pp**

**Choice of (1) Salad, Choice of (2) Sandwiches, Assorted Zapps Chips,
Homemade Cookies. Cutlery set included**

Salads

- Leafy Green Salad, Balsamic Vinaigrette (V, GF)
- Quinoa Salad, Cucumbers, Red Onion, Tomato, Lemon Vinaigrette (V)
- Kale Panzanella Salad, Seasonal Vegetables, Croutons, Sherry Vinaigrette (V)
- Crisp Greek Salad, Feta, Olive, Creamy Yogurt Dressing (VG, GF)

- Mini Muffalettas
- Ham, Brie & Honey Sandwich
- Steak & Peppers, Mozzarella Sandwich
- Chicken Caesar Wrap
- Buffalo Cauliflower Wrap (VG, V)
- Mini Cochon de Lait Po-Boy

Sandwiches

V = Vegan, VG = Vegetarian, GF = Free of Gluten, DF = Dairy Free, P = Pescatarian

To-Go Platters

LUNCH

Groups up to 200 – 12:00 PM – 3:00 PM

Drop-off on eco-friendly disposable ware

All options can be made on Gluten Free Bread, upon request

- **Choice of Salad – \$50.00, serves 20**

Leafy Green Salad, Quinoa Salad, Kale Panzanella Salad, Crisp Green Salad, Elote Salad

- **Choice of Sandwich – \$160.00, serves 20**

Mini Muffalettas, Ham, Brie & Honey Sandwich, Steak & Peppers, Mozzarella Sandwich, Chicken Caesar Wrap, Buffalo Cauliflower Wrap (VG, V), Mini Cochon de Lait Po-Boy

- **Choice of Entree – \$245.00, serves 20**

Red Beans & Rice, Jambalaya, Coconut Curry with Roti & Basmati Rice, Smoked Cauliflower Cassoulet, Gulf Fish

- **Choice of Side – \$120.00, serves 20**

Potato Salad, Mac & Cheese, Chilled Rice & Field Peas, Brussels Sprouts, Roasted Artichoke Hearts, Rosé Braised Greens, Roasted Beets

- **Choice of Dessert – \$100.00, serves 20**

Date Bread Pudding, Homemade Assorted Cookies, Pralines, Coffee Cake Bites, Chocolate Torte Bites, Fresh Fruit Platter



Bacchanal Catering will provide all necessary disposable serveware. Eco-friendly dinnerware not included

V = Vegan, VG = Vegetarian, GF = Free of Gluten, DF = Dairy Free, P = Pescatarian

LUNCH

Buffet

*60 minute service - 15 person minimum
12:00 PM - 3:00 PM - Staff & Pop-up kitchen fee required*

Tier 1: \$32.00 pp

- Choice of 1 Salad, 1 Entrée and 2 Sides

Tier 2: \$38.00 pp

- Choice of 1 Salad, 2 Entrées and 2 Sides

Add Sides: +\$5.00 pp

Add Entrée: +\$10.00 pp



Bacchanal Catering will provide all necessary serveware to execute this style of service. Eco-friendly dinnerware or china not included



Lunch Entrees

- Red Beans & Rice (contains Pork)
- Jambalaya, Andouille Sausage, Tasso, Trinity
- Coconut Curry, Roti and Basmati Rice (V, VG, can be GF)
- Smoked Cauliflower Cassoulet, Toasted Breadcrumbs (V, GF, can be GF)
- Gulf Fish, Salsa Verde (GF, DF, P)

Lunch Sides

- Potato Salad (VG)
- Southern Baked Macaroni & Cheese (VG)
- Chilled Rice & Field Peas (V, GF)
- Roasted Brussels Sprouts, Mustard Vinaigrette (GF, V, DF)
- Roasted Artichoke Hearts (VG)
- Rosé Braised Greens (VG)
- Roasted Beet Salad, Ajo Blanco, Dill Vinaigrette (V, GF, contains nuts)

V = Vegan, VG = Vegetarian, GF = Free of Gluten, DF = Dairy Free, P = Pescatarian



LUNCH

V = Vegan, VG = Vegetarian, GF = Free of Gluten, DF = Dairy Free, P = Pescatarian

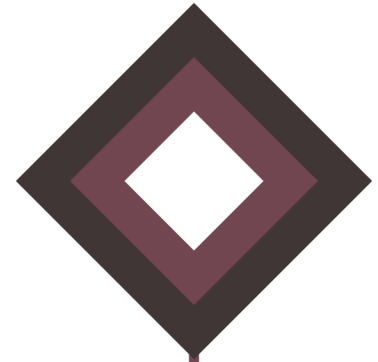
A la Carte

- **Muffulettas** - **\$96.00**
- **Ham, Brie & Honey Sandwich** - **\$96.00**
- **Chicken Caesar Wrap** - **\$90.00**
- **Buffalo Cauliflower Wrap (VG, V)** - **\$85.00**
- **Fresh Crudite Platter, Hummus Dip** - **\$30.00**
- **Deviled Egg Trio** - **\$45.00**
- **Fresh Seasonal Fruit Platter** - **\$30.00**
- **Whole Fruit Basket** - **\$40.00**
- **Assorted Homemade Cookies** - **\$24.00**
- **Mississippi Mud Brownies** - **\$24.00**
- **Coffee Cake** - **\$24.00**
- **Chocolate Torte Bites** - **\$24.00**
- **Pralines** - **\$24.00**

*Favorites by the dozen!
Must be accompanied by a lunch buffet*



Bacchanal Catering will provide all necessary serveware to execute this style of service. Eco-friendly dinnerware or china not included



LUNCH

Beverages à la Carte

15 person minimum

- | | |
|---|-------------|
| • Freshly Brewed Regular Coffee, 1 Gal | - \$55.00 |
| • Cold Brew, 1 Gal | - \$65.00 |
| • Hot Tea Selection | - \$2.75 pp |
| • Housemade Lemonade or Unsweetened Iced Tea, 1 Gal | - \$65.00 |
| • Orange Juice, 10oz bottle | - \$5.00ea |
| • Assorted Soft Drinks, 12oz cans | - \$3.00ea |
| • Bottled Water, 8oz bottle | - \$2.00ea |
| • Rejuvenation Shot, seasonal | - \$6.00ea |

Bacchanal Catering will provide all necessary serveware to execute this style of service.
Acrylic disposable cups and hot paper cups are not included



BAR CATERING

Packages

We offer wine menu customization at no additional cost
Prices are subject to change as determined by market
price fluctuation

Prices are per person unless otherwise noted

Inclusions:

Bacchanal Catering will provide all necessary bar
equipment, backbar banquet tables and linens, black
cocktail napkins, and a self serve water dispenser with
acrylic cups at each bar

Glassware available at an additional charge

Children and guests 10-21 years of age are charged the
non-alcoholic package rate of \$8.00 per person



BEER & WINE

Tier 1 Wine - \$30.00 PER PERSON

Tier 2 Wine - \$35.00 PER PERSON

Tier 3 Wine - \$40.00 PER PERSON

BASED ON A 3 HOUR EVENT

Additional hours available at \$4.00 pp. Half hours available at \$2.00 pp

Tier 1

Bubbles - NV Caves de Wissembourg Simonet Vin Mousseux Blanc de Blancs Brut

White - Gateway Vinho Verde or Alias Chardonnay

Rosé - Gateway Vinho Verde Rosé

Red - Alias Cabernet Sauvignon or Alias Pinot Noir

Tier 2

Bubbles - NV François Montand Méthode Traditionnelle Blanc de Blancs White or Rosé

White - Black Cottage Sauvignon Blanc or Revelry Vintners Chardonnay

Rosé - Figuière Méditerranée Côte de Provence Rosé

Red - Aviary "Birds of Prey" Cabernet Blend or Revelry Vintners Merlot

Tier 3

Bubbles - "Chemistry" Pinot Noir Rosé Bubbles or Le Grand Courtage Brut White or Rosé

White - Chehalem Inox Unoaked Chardonnay or Brochard Les Carisannes Sauvignon Blanc

Rosé - Stoller Family Estate Rosé

Red - Cherry Cove Willamette Valley Pinot Noir, Saint Cosme Côte du Rhône Rouge or Omen Cabernet Sauvignon

Beer

A selection of two locally brewed beers. Choice of Urban South, Gnarly Barley or Abita

LIQUOR, BEER & WINE

Tier 1 Wine & Liquor – \$41.00 PER PERSON

Tier 2 Wine & Liquor – \$46.00 PER PERSON

Tier 3 Wine & Liquor – \$51.00 PER PERSON

BASED ON A 3 HOUR EVENT

Additional hours available at \$6.00 per person. Half hours available at \$3.00 per person

Liquor

Cathead Vodka, Teremano Blanco Tequila, Elijah Craig Bourbon,
Monkey Shoulder Scotch, Dorothy Parker Gin, Plantation Artisanal Rum

Always offer

with advanced notice!

Old Fashioned, Sazerac, Aperitif Spritz, Vodka or Gin Martini, Cosmopolitan,
Paloma, Mimosa, Gin French 75, Poinsettia

Bar packages include: ice, coke, diet coke, sprite, ginger ale, club soda & tonic waters. Cranberry, orange, grapefruit, pineapple, lemon & lime juices. Bitters, Luxardo cherries, olives, and lemon, lime & orange wedges. Glassware not included

BAR ENHANCEMENTS

*Bloody Mary
Bar*

\$15.00 pp for first hour
+ \$10.00 pp additional hour

*Crafted
Cocktails*

Specialty Cocktails - +\$4.00-\$8.00 pp
Espresso Martinis - +\$12.00 pp

*Mimosa
Bar*

\$12.00 pp for first hour
+ \$8.00 pp additional hour

*Juices &
Mocktails*

Fresh Mocktails - +\$4.00-\$6.00
Agua Fresca - \$35.00/2Gal
Iced Tea or Lemonade - \$25.00/2Gal
Infused Water - \$15.00/2Gal

DEPOSIT

A 50% deposit via check, ACH or credit card is required after the tasting to confirm the date. The final balance is due at least (2) weeks prior to the event

FEES

Menu pricing does not include a 15% HPP venue fee, catering kitchen pop-up charge, 25% labor fee, and 3% credit card convenience fee
All events are subject to Louisiana State and City sales tax, currently at 9.45%
There is a mandatory New Orleans Exhibition Hall Tax on all Food & Beverage, currently at .75%
Staff gratuities can be added while submitting final payment. Staff will receive 100% of all gratuities

CANCELLATIONS

Cancellations should be at least (4) weeks before the event date in order to retain 50% of the deposit

CUSTOM MENUS

We offer menu customization at no additional cost. All dietary restrictions are accommodated

CUT THE CAKE

Cake fee is \$100 per cake. Cake serving count and flavors to be shared with Bacchanal Catering at least (2) weeks prior to the event

GUEST COUNT

A guaranteed final guest count is required at least (2) weeks prior to the event. This count may not decrease once given. Should there be no confirmation, the expected guest count automatically becomes the guaranteed number of guests. Bacchanal Catering reserves the right to bill additional charges for any guest count increase without confirmation

VENDOR MEALS & THE LITTLE ONES

Bacchanal Catering offers vendor meals at \$20.00 per person
Children under 10 years of age will not be charged for food or beverages. Children Menu is available at \$10.00 per child
Children and guests 10–21 years of age are charged the non-alcoholic package rate of \$8.00 per person

CORKAGE FOR FOOD & BEVERAGE

Bacchanal Catering holds the exclusive Louisiana State and Local liquor license to dispense and serve alcoholic beverages at HPP
A \$20.00 per 750ml bottle charge will apply to all outside beverages (maximum of 2 outside bottles allowed in)
For parties over 100 guests, a \$10 per person fee will apply to all food not purchased through Bacchanal Catering
No food or beverage, apart from specialty cakes or cookies may be brought in without prior notification
Bacchanal Catering will not assume the liability of another caterer’s product
Proof of licensed vendor is requested and placement of such items must be separate from Bacchanal Catering food

ZERO TOLERANCE POLICY

Bacchanal Catering operates a ‘zero-tolerance’ policy towards aggressive or abusive behavior. This includes any personal, abusive or threatening comments, bad language, physical contact and aggressive gestures.
This means that no abuse towards staff or third party vendor, whether verbal or physical, committed by client or guests of the client will be removed from premises by onsite security
and will result in immediate termination of the contract. In some cases the police will be called

FLIP & WEATHER

For safety reasons, guests are not allowed inside the Church while the reception is being flipped inside the Church. The client is responsible for renting a tent in the Piazza in case of inclement weather

FORCE MAJEURE

The Caterer shall not have any liability under or be deemed to be in breach of the Agreement for any delays or failures in performance of this Agreement which result from circumstances beyond the reasonable control of the Caterer, including but not limited to acts of God, acts of civil or military authorities, riots or civil disobedience, wars, strikes or labor disputes (each, a “Force Majeure Event”), The Caterer shall promptly notify the Customer in writing when such circumstances cause a delay or failure in performance. Some of the fees paid for hospitality and other services may be non-refundable.
Please ask the Bacchanal Catering Manager about alternate options



Get in Touch

General Inquiries:

catering@bacchanalwine.com

Tessa Carrington, Catering Manager:

tessa@bacchanalwine.com