

MR. B'S BISTRO

201 Royal Street
New Orleans, LA 70130
www.mrbsbistro.com

Thank you for considering Mr. B's Bistro for your group event. We would love to try to accommodate you in our private room, The Cellar. The Cellar has a seating capacity of up to forty-two people.

Conveniently located in the historic French Quarter, Mr. B's is considered to be one of New Orleans finest restaurants. Specializing in Creole cuisine with an emphasis on fresh, regional seafood, it is a dining experience that even the most discriminating palate will enjoy. Our wonderful food, lively bistro atmosphere, and excellent staff, have combined to make Mr. B's Bistro one of the few Four Star restaurants in the French Quarter.

Following please find a current copy of our group menus. If there is anything else you may require for your event, such as flowers, place cards, visual equipment or a special cake, please do not hesitate to ask.

To better serve you Mr. B's would like to know the minimum number of guests that will be attending your event. This guaranteed number is required forty-eight hours in advance of your event and will be used to determine your final bill. (*note: we can set the room for 10% above the final guaranteed number, not to exceed 42 guests.)

When finalizing the plans for your party you may wish to have us include the gratuity that you feel is appropriate. Customers generally offer a gratuity between 18% and 22%. Unless specified in writing Mr. B's will automatically add a 20% gratuity to all private parties. New Orleans sales tax of 9.75% is applicable to all checks.

If you should have any questions after you have reviewed this information, please do not hesitate to contact me. I look forward to hearing from you soon!

Sincerely,

Julie Brignac
Director of Sales & Marketing

Tel. 504/523-6441
julie@mrbsbistro.com

MR. B'S BISTRO

FACT SHEET

- Address: 201 Royal Street, in the French Quarter
New Orleans, LA 70130
- Phone: 504/523-2078
- Fax: 504/521-8304
- Web: www.mrbsbistro.com
- Email: dine@mrbsbistro.com
- Hours of Operation: Lunch: Monday – Saturday 11:30 a.m. – 2:30 p.m.
Dinner: Monday – Saturday 5:30 p.m. – 9:30 p.m.
Closed on Sunday
- Cuisine: Creole cuisine with a focus on fresh regional products
- Reservations: Recommended, but not required
- Attire: Upscale casual – jackets are not required, but often seen. We do allow walking shorts and similar apparel, but in general shorts are discouraged. Gentleman, no hats or tank tops, please
- Credit Cards: All major credit cards accepted
- Parking: Discounted parking available in the parking garage located at 721 Iberville Street, just behind Mr. B's
- Managing Partner: Cindy Brennan
- General Manager: Randy Stein
- Executive Chef: Michelle McRaney
- Facilities: Main Dining Room – 70 tables, 270 person capacity
Cellar Room (private dining) – 42 person capacity seated, 60 people cocktail style.
- Opening Date: July 17, 1979 (reopened after Katrina, 4/16/07)

MR. B'S BISTRO

Cocktails & Beverages

Non-alcoholic beverages: Iced tea, soft drinks, coffee, hot tea ~ \$2.50 each, plus tax and gratuity.

Cocktails: For larger parties, especially those of 25 or more we suggest a private bar set-up in the dining room at a charge of \$25.00.

House Brands

Old Charters
Johnny Walker Red
Gilbey's Vodka
Gilbey's Gin
Castillo Rum
Sauza Tequila
Delacour Napoleon Brandy

Call Brands

Jack Daniels
Canadian Club
Dewar's 12-year
Absolut Vodka
Beefeater Gin
Bacardi Rum
Delacour Napoleon Brandy

Premium Brands

Crown Royal
Maker's Mark
Chivas Regal
Belvedere Vodka
Bombay Sapphire
Mount Gay Rum
Delacour Napoleon Brandy

Cocktail Prices: House Brands \$5.50, Call Brands \$6.50, Premium Brands \$7.50 ~ Prices plus sales tax and gratuity

All private bar set-ups include a Abita Amber and Amstel Light beers, white and red wine, soft drinks, juices, and garnish. Additional items may be added upon request.

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Group Brunch Menu

Starters

(Please select one of the following starters)

Gumbo Ya Ya

A rich country style gumbo made with chicken and andouille sausage

Seafood Gumbo

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters and okra

Mr. B's Seasonal Salad

Entrees

Shrimp & Grits

A sauté of applewood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits and red-eye gravy \$36.50

Chicken Pontalba

A classic New Orleans dish! A pan sautéed boneless chicken breast topped with hollandaise sauce; served with Brabant potatoes, prosciutto and chopped green onions \$28.00

Grillades & Grits

Tender veal slowly simmered with onions and peppers in a rich Creole sauce served atop creamy stone ground grits \$29.00

Wood Grilled Fish

A fillet of fish grilled over a wood fire, served with creamy mashed potatoes, lemon butter sauce and vegetable of the day \$35.00

Beef Tournedo

With truffle scrambled eggs and potato rounds \$32.00

Desserts

Hot Buttered Pecan Pie

Topped with vanilla bean ice cream

Bread Pudding

A Brennan family recipe rich in eggs, cream and butter, served warm with Irish whiskey sauce

White Chocolate Brownie

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce

*Menu price includes hot French bread & butter and your choice of appetizer, entrée, and dessert. Iced Tea and coffee are an additional charge. 9.75% sales tax and 20% gratuity are not included in menu price. All menu items and prices are subject to change. 4.22.08