

AUGUST

Private Dining Rooms

Private dining rooms are assigned based on your guaranteed minimum number of guests. We reserve the right to change groups to rooms more suitable for the guaranteed attendance. Our private dining rooms are located upstairs. We do have an elevator. Capacities vary with table arrangements and set up.

Second Floor Private Dining Room

The second floor private dining room can hold up to 120 guests for receptions depending on room layout and table arrangements, and up to 100 guests for a seated dinner. This private dining room has a food and beverage minimum of \$2,000.00 for dinner and \$1,500.00 for lunch exclusive of applicable tax and gratuity.

Chef's Tasting Room

The Chef's Tasting Room was the chef's office that we converted into a swanky private dining and lounge area. This room is able to accommodate up to 12 people maximum. The food and beverage minimum is \$750.00 for dinner and \$375.00 for lunch exclusive of applicable tax and gratuity. The Chef's Tasting Room requires a completely set tasting menu. It can either be selected from the private dining menus.

Restaurant Buyout

Buyouts are available based on the requested date. Restaurant August can accommodate 250 guests for a standing reception and up to 180 guests for a seated dinner, 80 seated on the first floor and 100 on the second floor. Buyouts are also great for cocktails on the first floor and seated dinner for 100 on the second floor. Food and beverage minimums for buyout requests are based on the date, time of year, and citywide events. Please follow up with the sales department if you wish to receive a quote for a buyout at August. A buyout of August includes the main dining room, second floor private dining room and tasting room. The buyout option cannot be "held" without a contract.

Off-site Catering

All events catered by Restaurant August are attended to by professional, uniformed servers and bartenders. Off-site catering may incur additional costs associated with additional staff or rentals needed to secure a successful event.

Choice of Menu

Special dietary substitutes can be made available by prior request. In the event that any guests in your group have food allergies or dietary restrictions, you should inform us of the names of such persons and the nature of their allergies or restrictions in order to take the necessary precautions when preparing their food. We provide, upon request, full information on the ingredients of any items served to your group.

For further questions please feel free to contact
Catherine Hines 504.766.1292 chines@brg-hospitality.com or
Melissa Joyce 504.766.1362 mjoyce@brg-hospitality.com

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Alcoholic Beverages

Restaurant August does not permit any liquor to be brought onto the property from any outside source. Any additional bartenders needed for an event is \$100.00 per extra bartender. In the private dining rooms, there is a corkage fee of \$30.00 per 750 ml bottle for any wine brought from outside the restaurant.

Confirmation

In order to ensure a successful event, final set up and menu information is required no later than two weeks prior to the date of the event.

Deposits

Restaurant August will be glad to hold a room tentative for one week, after which time a contract must be executed and deposit due or the space will be released. The deposit is 50% of the food and beverage minimum of your space and is due upon signing of the contract. All deposits are 100% refundable 30 days prior to your event. Should you cancel less than 30 days prior to your event date the deposit is non-refundable. Deposits are applied only to the above-mentioned event date, should you have to cancel or move the date of your event this deposit cannot be applied to an alternative or future date. If the canceled space can be rebooked for the originally scheduled event date, the deposit can then be moved to another date or refunded.

Parking

Complimentary self parking is available at 223 Tchoupitoulas from 5:30pm through dinner service seven days a week. The parking facility is located directly across the street from Restaurant August and caddy corner to the Windsor Court Hotel.

Guarantees

The final guest count (or guaranteed number) is due five (5) business days prior to the date of the event. The guaranteed number can be within ten percent of the actual number of guests expected to attend. If the actual number in your party is less than the guaranteed number, you will be billed based on the guaranteed number. Restaurant August is agreeing to order and prepare food for the given guaranteed guest count and 10 percent overage (the “set for” guest count) as a courtesy. Within 24 hours of the event time, should changes to the guest count occur above and beyond the 10 percent “set for” guest count that is provided, additional fees will apply. If the final guest count that attends the event is above the “set for” count and Restaurant August is required or requested to accommodate additional guests then the client will be assessed a \$20.00 per person expediting fee for every guest over the “set for” number. This fee will be listed as food and beverage for August’s internal auditing purposes.

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