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Galatoire's Bistro Announces Expansion

Baton Rouge restaurant adds 3,000 square feet of premier banquet space and redecorates main restaurant

Galatoire's Bistro has expanded its Perkins Road restaurant by approximately 3,000 square feet by adding new banquet space, a wine room and a catering kitchen. In addition, the Bistro has redecorated the restaurant bringing Galatoire's investment in Baton Rouge to \$1.25 million.

The main banquet space is named the 1905 Room commemorating the year the New Orleans Galatoire's was founded. It can accommodate special events from 30 to 100 people. Among other amenities, it is equipped with two projection screens that are recessed into the ceilings and internet access.

The wine room will seat up to 18 people and boasts a large selection of wine styles and vintages from over 100 wineries worldwide including Duckhorn, Cakebread, Far Neinte, Silver Oak, Opus One, Zaca Mesa, Ravenswood, Rosenblum, Pepper Bridge and Chateau Coufran.

The catering kitchen is designed to operate independently from the Bistro's main kitchen. "Ours is a 101 year old tradition of serving only the finest food. In designing this banquet space, we insure our Bistro patrons will not be affected by a large party which so often happens in restaurants. In the same vein, we wanted to make sure our banquet customers would find the quality of their meal the same as in the main restaurant. Galatoire's has flourished for over a century without the use of hot boxes and shortcuts," commented Galatoire's Bistro General Manager Justin Frey.

The banquet space and the newly redecorated restaurant are designed in classic Parisian bistro décor reminiscent of both turn-of-the-century France and the original New Orleans Galatoire's restaurant. The distinctive black, white and grey tile floors, ceiling fans, shuttered windows, fleur de lis accents and paneled walls with inlaid mirrors add to the Parisian design influence.

The banquet space is available seven days a week for breakfast, lunch and dinner. It is suitable for a host of special events including rehearsal dinners,

weddings, parties and seminars. Customers are able to create their own special event menu showcasing their favorite Galatoire's recipes. Customers may contract for floral, music and audio/visual equipment services or the Bistro can handle turnkey. Catering reservations can be made by calling Michelle Benrud, banquet manager, at 753-4864.

Galatoire's opened its Baton Rouge bistro, located at 17451 Perkins Road, in November 2005, the same year it celebrated 100 years of family-owned restaurant in New Orleans. For more information about Galatoire's and its history, visit www.galatoires.com.

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