

Private Dining



Cafe Sbisa offers several dining options for private and semi-private events, with accommodations for up to 180 guests. The rich history and quintessential New Orleans architecture serve as the perfect setting for any gathering. Whether you're welcoming visiting guests with an intimate dinner, planning a wedding reception, or hosting a graduation party Cafe Sbisa strives to make each event most memorable



Mezzanine & Balcony

Cafe Sbisà's exquisite second floor overlooks the main dining room with a perfect view of the original George Dureau painting displayed above the grand bar. Seating on the balcony provides views of the hustle & bustle of Decatur Street, The French Market, and the mighty Mississippi River.



Capacity

Mezzanine Seated 60 | Standing Reception 65
Balcony Seated 22 | Standing Reception 22

View Virtual Tour
2nd Floor
Mezzanine



Third Floor



The beautifully restored third floor of Cafe Sbisa boasts 4 adjoined rooms and viewing balcony. The majestic chandeliers, high ceilings, and original crown molding will create the classic New Orleans ambiance for your guests.

Virtual Tour
3rd Floor
Event Space

Capacity
Seated 75
Standing Reception 85



Menus

As the third oldest restaurant in the French Quarter, Cafe Sbisa continues the longstanding tradition of serving authentic French-creole cuisine using only the freshest ingredients. Local produce and seafood are always on the menu, sourcing fresh fish and Louisiana Blue Crabs from Cafe Sbisa's own dock in Hopedale, LA.

Planning a traditional New Orleans menu for a seated dinner, sophisticated hors d'oeuvres for a cocktail party, or a buffet style event for a wedding reception, Cafe Sbisa tailors every menu to suit the needs of each guest.



Seated Dinner

Price of the selected entree

Includes salad, dessert, and tea/coffee

Buffet

Price per person \$65

Includes 2 hors d'oeuvres

Hors d'oeuvres

Price per person \$5

*in addition to seated dinner

Price per piece \$2.50

Seated Dinner

Price of entree includes a 3-course meal with choice of salad, entree, dessert, and tea/coffee

Appetizers

add \$5 per person

Louisiana Blue Crab Cakes

with citrus aioli

Shrimp Remoulade or Cocktail

Seafood Gumbo

Turtle Soup

Salad

select one for your group

House Salad

mixed baby greens with cherry tomato,
candied pecans, crumbled goat cheese,
and champagne vinaigrette

Caesar Salad

romaine lettuce, shaved parmesan cheese,
herbed croutons, garlic parmesan dressing

Tomato Burrata Salad

vine ripe tomatoes, burrata cheese, reduced
balsamic vinegar, fresh basil, toasted baquette

Entree

select two for your group

Petite Filet (\$53)

6 oz filet served over roasted garlic
mashed potatoes with jumbo asparagus,
tasso, and mushroom marchands de vin

Grilled Gulf Fish (\$43)

fresh filet of fish served over a farm fresh
vegetable medley, with Louisiana jumbo
lump crabmeat, and citrus butter sauce

Herb Roasted Chicken (\$39)

served over garlic mashed potatoes, with jumbo
asparagus, and a roasted garlic
Worcestershire demi-glace

BBQ Shrimp (\$41)

peel and eat jumbo Gulf shrimp,
simmered in a New Orleans style BBQ sauce,
served with French bread for dipping

Dessert

select two for your group

White Chocolate Bread Pudding

with bourbon creme anglaise

Vanilla Bean Creme Brulee

with caramelized sugar and fresh berries

Praline Cheesecake

Fresh Berries & Cream



Buffet

\$65 per person

Choose 2 hors d'oeuvres

Mini Crab Cake Bites
with citrus aioli

Fried Oysters
with chipotle remoulade

Jumbo Boiled Shrimp
with cocktail sauce

Steak Skewers
with horseradish cream

Shrimp Beignets
with jalapeno tartar

Tomato Basil Bruschetta

Buffet Includes:

Caesar Salad

Seafood Gumbo

Boiled Louisiana Shrimp

BBQ Shrimp

Pasta Jambalaya

Blackened Redfish

White Chocolate Bread Pudding

Add a carving station for an additional
\$10 per person (prime rib, beef tenderloin)

Turtle Soup



Flors d'oeuvres

\$2.50 per piece



Mini Crab Cakes
with citrus aioli

Fried Oysters
with chipotle remoulade

Jumbo Boiled Shrimp
with cocktail sauce

Steak Skewers
with horseradish cream

Shrimp Beignets
with jalapeno tartar

Tomato Basil Bruschetta

Bar

On Consumption

Party will be charged on a consumption basis. All drinks will be added to your bill.

Please accept the inclusion of a 10.25% sales tax and a 20% gratuity

Premium Brands

Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
El Charro Tequila
Maker's Mark Whisky
Glenlivet Scotch

Call Brands

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Exotico Tequila
Buffalo Trace Bourbon
Dewar's Scotch

Premium Wines

2014 Conundrum White, California
2014 Stag's Leap "Karia" Chardonnay, Napa
2014 Terra d'Oro Zinfandel, Amador
2014 Fess Parker Pinot Noir, Santa Barbara
2014 Justin Cabernet Sauvignon, Paso Robles

Call Wines

2013 Sonoma Cutrer Russian River Chardonnay
2014 Emmolo Sauvignon Blanc, Napa
2013 Antigal Uno Malbec, Mendoza
2013 Coppola Votre Sante Pinot Noir, California
2014 Ten Span Cabernet Sauvignon, Central Coast

Premium Beer

Stella Artois
Michelob Ultra
Abita Amber
LA-31 Biere Pale

Call Beer

Budweiser
Bud Light
Abita Amber

Cash Bar

Premium Drinks \$11.50

Premium Wine \$10.50

Imported Beer \$6.50

Call Drinks \$10.50

House Wine \$8.50

Domestic Beer \$5.25

Additional Offerings

3-Piece Jazz Band (3rd floor only)

Podium with Microphone

A/V Rental

Frequently Asked Questions

Is there a deposit required to hold a large party reservation?

Yes, 50% of the total cost will be due at booking

Are there any additional fees?

Tax and a 20% gratuity will be added to all large party reservations

Additional offerings may require an associated fee

How long can each space be rented?

The duration of every event is 3 hours

Is there a policy on bringing my own wine?

We will allow outside wine with a \$25 corkage fee per bottle

Can I bring my own cake?

Yes! We welcome outside bakeries with a \$25 cake cutting fee

May I bring in my own decorations?

We will take decoration requests on a case-by-case basis

Request more information on private dining