



JAZMOZ

BOURBON ST. CAFE



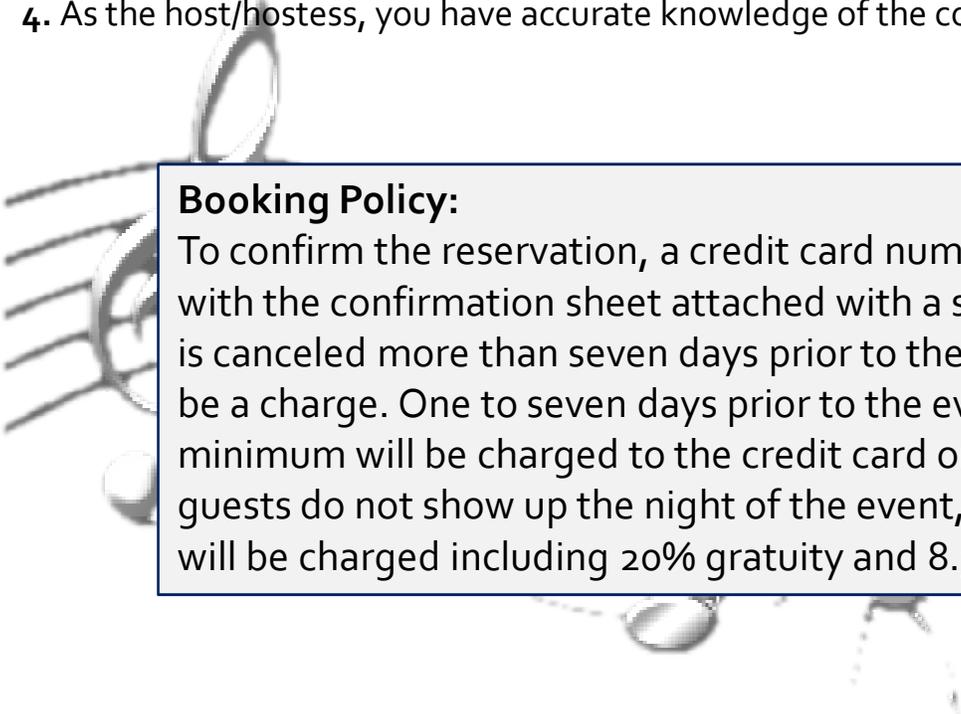


Private Dining Information and Menus:

Thank you for your interest in Bourbon St. Cafe! We look forward to making your special occasion an event to remember. Bourbon St. Cafe prides itself on the highest grade beef and freshest fish available. In addition to our superb cuisine, our professional staff will go above and beyond to treat you and your guests with outstanding service.

Whether your occasion is an intimate dinner, prenuptial dinner, birthday party, wedding reception or business dinner, Bourbon St. Café's private dining rooms are the perfect location. Our experience with private dining at Bourbon St. Cafe has demonstrated that certain guidelines help ensure a flawless experience. When organizing an event a preset, customized menu will accomplish multiple goals:

1. A preset menu ensures the same number of courses for all guests so everyone involved enjoys the same timely dining experience.
2. There are no price lists.
3. The personalized menu commemorates the event for you and your guests.
4. As the host/hostess, you have accurate knowledge of the cost of the event.

A decorative graphic of musical notes and a treble clef is positioned on the left side of the page, partially overlapping the Booking Policy box.

Booking Policy:

To confirm the reservation, a credit card number is required along with the confirmation sheet attached with a signature. If the event is canceled more than seven days prior to the event, there will not be a charge. One to seven days prior to the event, a 25% of the minimum will be charged to the credit card on file. If you and your guests do not show up the night of the event, the entire minimum will be charged including 20% gratuity and 8.375% tax.

Accommodations and Capacity:

Sit-down dinner or Cocktail party

Banquet Room 1 holds 45

Banquet Room 2 holds 50

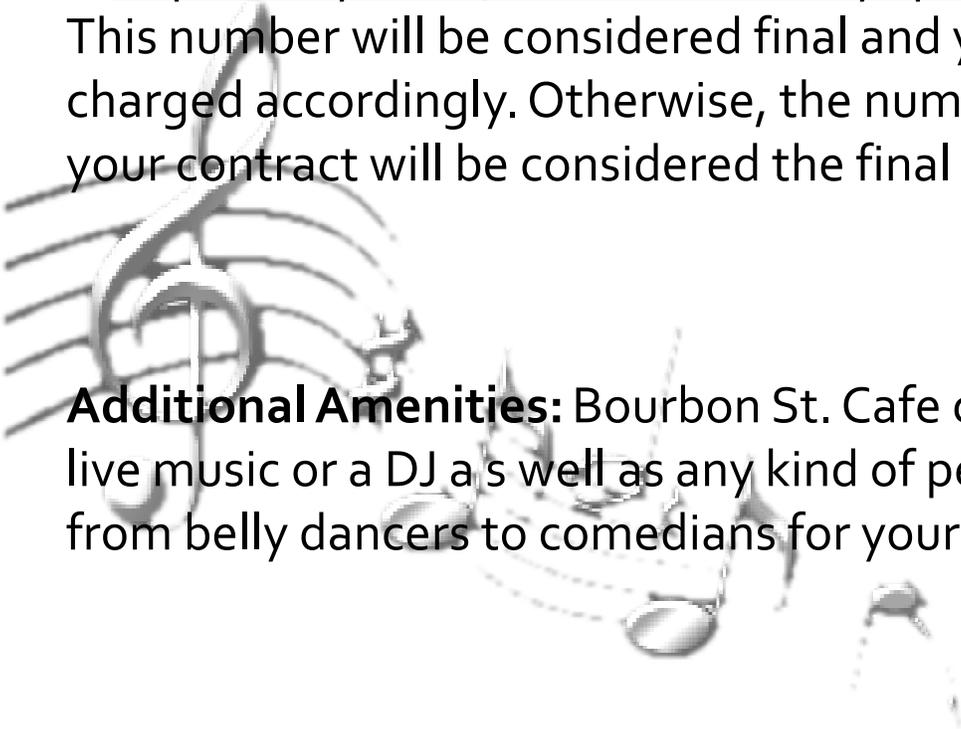
Banquet Room 3 holds 50

Banquet Room 4 holds 20

Entire Restaurant 300

Guarantee: A minimum of \$1000 in sales is required to reserve a banquet room on peak nights (\$600 for banquet room 4). This includes food and drinks only. This minimum does not include sales tax, liquor tax and gratuity.

A final confirmation of the guaranteed number of guests is required by noon, two business days prior to your event. This number will be considered final and you will be charged accordingly. Otherwise, the number listed on your contract will be considered the final count.



Additional Amenities: Bourbon St. Cafe can arrange for live music or a DJ as well as any kind of performance art from belly dancers to comedians for your event.



DEPOSIT / ROOM RENT CONTRACT

Deposit / Room Rent Policy:

- Parties over 16 require a \$100.00 deposit.
- Parties booking a private room require a \$100.00 deposit.
- Buffet Parties Require a 10% Deposit.
- Private banquet room may require a sales minimum.
- Room sales minimum is case-to-case and due on the day of the event.
- The final head count is due seventy two (72) hours prior to the reservation date.
- The full sales minimum will be charged if attendance is less than 85% of the confirmed final head count.

Menu Policy:

- Parties of 20 or less may choose from a full or pre-set menu.
- Parties over 20 may choose from a pre-set menu or a buffet.
- No separate checks please for parties over 20.

Cancellation Policy:

- The Deposit will be refunded in full up to seventy-two (72) hours prior to the reservation.
- No refund of deposit within seventy-two (72) hours of the reservation.
- There will be no refund of deposit if attendance is less than 85% of the final head count.

Reservations are not confirmed until deposit is received.

Company Name: _____ Reservation Date: _____

Customer Name: _____ Start Time: _____

Phone #: _____ Head Count: _____

Fax #: _____ Deposit Amount: _____

C. Card #: _____ Room Minimum Amount: _____

Expiration Date: _____ Manager Signature: _____

I have read, understand, and agree to the above contract.

Signed: _____

Date : _____



Sample Menu

Starters:

Caesar Salad or Seafood Gumbo

Entrees:

Seafood Sauté

Scallops, shrimp, and crab beurre blanc baked with duchess potatoes topped with swiss and parmesan cheese, served with our fresh vegetable medley.

Bourbon Sirloin & Shrimp Combo

A nine-ounce cut Kentucky Bourbon glazed sirloin grilled medium, served with four grilled shrimp along with our fresh vegetable medley and garlic mash potatoes.

New York Strip

A 14 ounce strip grilled médium, served with our fresh vegetable medley and garlic mashed potatoes

Dessert:

New York Style Cheesecake

Or

Chocolate Cake

Laissez les Bons Temps Rouler!

"Let the Good Times Roll!"

Liquor Selections

VODKA

- Absolut
- Absolut Citron
- Absolut Mandarin
- Absolut Pepar
- Absolut Vanilia
- Absolut Pear
- Absolut Acai
- Absolut Mango
- Absolut Brooklyn
- Absolut Raspberri
- Absolut Kurant
- Grey Goose
- Skyy
- Stoli
- Ciroc
- Jeramiah Weed
Sweet Tea
- Ketel One

GIN

- Beefeaters
- Bombay
- Bombay Sapphire
- Tanqueray
- Tanq 10
- Rangpur

RUM

- Bacardi O
- Bacardi Light
- Bacardi 151
- Captain Morgan
- Captain Morgan
(Private Stock)
- Myer's Dark
- Malibu
- Pyrat

TEQUILA

- 1800 Silver
- 1800 Reposado
- Patron Silver
- Partida

BOURBON

- Maker's Mark
- Knob Creek
- Wild Turkey
- Woodford

SCOTCH

- Glenlivet 12
- Glenfiddich 12
- Glenkinchie 12
- Aberfeldy 12
- Chivas 12
- Macallan 12
- Laphroiag 12
- Dewers 12
- Highland Park 18

TENNESSEE WHISKEY

- Jack Daniels
- Gentleman Jack
- Jack Daniel's Single Barrel

IRISH WHISKEY

- Jameson's
- Bushmills

CANADIAN WHISKY

- Seagram VO
- Crown Royal
- Crown Black

WHITE WINE

Please pre order as to ensure availability

SPARKLING, Mumm Napa Cuvee M Demi Sec, Napa

PINOT GRIGIO, BENVOLIO, FRUILI

Pinot Grigio LOREDONA, Lodi

SAUVIGNON BLANC, SEAGLASS, SANTA BARBARA

FUME BLANC, MURPHY~GOODE FUME BLANC, Sonoma

SAUVIGNON BLANC, MONKEY BAY, Marlborough

Riesling RELAX, Germany

Folie a Deux, Menage a Trois, CA

White Zinfandel, Beringer, CA

Chardonnay, Mirassou, CA

Chardonnay, Cupcake, CA

Chardonnay, Kendall-Jackson 'Vintner's', CA

Chardonnay, William Hill, CA

RED WINE

PINOT NOIR, Cambria 'Julia's', Santa Maria Valley

PINOT NOIR, Rodney strong, Russian river valley

PINOT NOIR, PARKER STATION, Ca

SHIRAZ, Black Opal, Australia

PRIMITIVO, A•MANO, Puglia

MALBEC, DiSeño, Mendoza

ZINFANDEL, VALLEY OF THE MOON, SONOMA

ZINFANDEL, GNARLY HEAD 'OLD VINE', Lodi

MERLOT, 181, LODI

MERLOT, Blackstone, CA

MERLOT, Canyon Road, ca

CABERNET SAUVIGNON, EARTHQUAKE, Lodi

CABERNET SAUVIGNON, CHATEAU STE. MICHELLE, WA

CABERNET SAUVIGNON, Liberty School, Paso Robles

CABERNET SAUVIGNON, 337, Lodi

CABERNET SAUVIGNON, William Hill, CA



100 E. California
Oklahoma City, OK 73104

Ph:(405) 232-6666
Fax:(405) 488-0188

www.Jazmoz.com

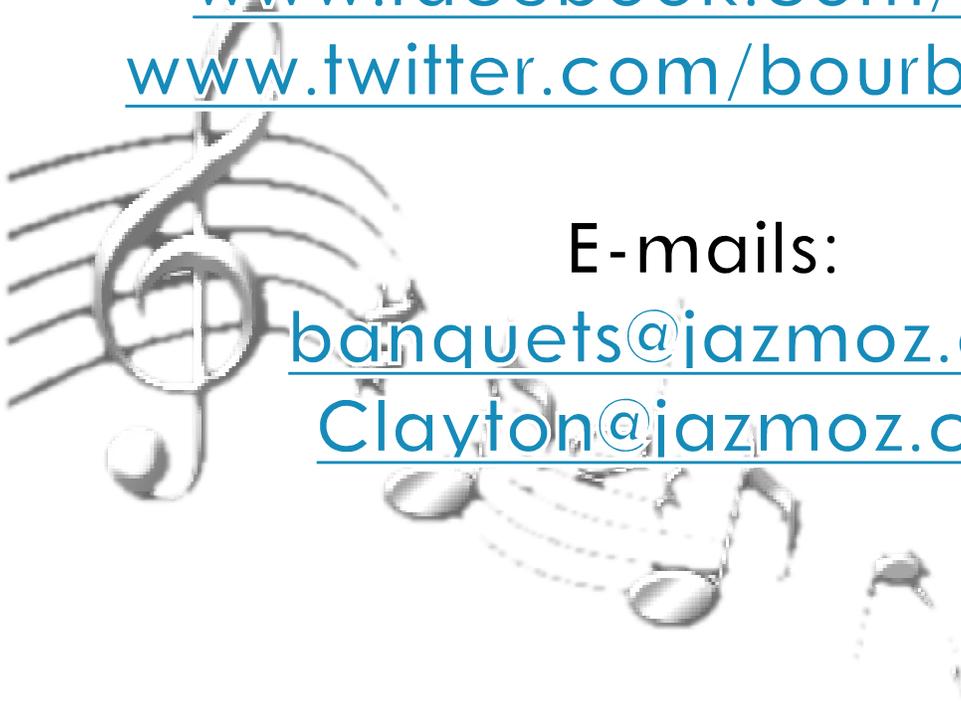
www.facebook.com/jazmoz

www.twitter.com/bourbonstcafe

E-mails:

banquets@jazmoz.com

Clayton@jazmoz.com



Preset Menu Title _____

Date: _____

1st pick your price point
2nd pick your items w/in each box
3rd Laissez les Bons Temps Rouler!

Prices:

- \$29.99 –
- 01 app, 1 entrée, 2 soups/sides, 1 dessert
- \$36.99 –
- 02 app, 2 entrees, 2 soups/sides, 2 desserts
- \$47.99 –
- 03 apps, 3 entrees, 3 soups/sides, 2 desserts

Entrees:

- Satchmo's Salmon w/S.O.S.
- Chicken Bon Ton w/S.O.S.
- Tabasco Glazed Pork Chops
- Mini Chicken or Andouille K-Bobs
- Petite Sirloins (cooked medium)
- Fried Catfish
- Monica Pasta
- Cajun Fettuccine Alfredo

Soups:

- Red Beans & white rice
- Jambalaya
- Seafood Gumbo
- Crawfish Etouffee & Dirty Rice

Appetizers:

- Peel n' Eat Shrimp
- House w/Ranch, Fitzgerald, or Caesar Salad
- Queso, Salsa and Tortilla Chips
- Mini Crab Cakes
- Muffaletta Sandwich Rolls
- Crab Dip w/Chips
- Blackened Chicken Satay
- Andouille Satay

Sides:

- Steamed or Sautéed Vegetables
- Sautéed Mushrooms
- Garlic Mashed Potatoes
- Dirty Rice
- White Rice
- Hush Puppies

Desserts:

- Cheesecake
- Bread Pudding
- Chocolate Cake



*Tax and gratuity not included.
 -Non-Alcoholic beverages included
 -Consumption of raw or undercooked products may increase your risk of food-borne illness.

Preset Menu Title _____

Date: _____

1st pick your starters and desserts
 2nd pick which menu you want
 and your entrees
 3rd add any entrée add-ons

\$27.99 Dixie Land (Choose 3 to 4):

- Grilled Chicken
- Black Magic
- Crawfish Etouffee
- Woodoo Pork Chops
- Grilled Chicken Fettuccine Alfredo
- Blackened Tilapia
- Cajun K-Bobs

Starters (Choose 2):

- Caesar Salad
- House Salad w/Ranch
- Fitzgerald Salad
- Lobster Bisque
- Seafood Gumbo
- Red Beans & Rice
- Jambalaya

\$32.99 New Orleans (Choose 3 to 4):

- Chicken Bon Ton
- Satchmo's Salmon
- Chicken St Charles
- Tabasco Glazed Pork
- Tilapia Orleans
- Bourbon Sirlain
- Crab Cakes
- Seafood Sauttee

Desserts (Choose 2):

- Cheesecake
- Bread Pudding
- Chocolate Cake
- Strawberry Delight

Entrée Add-ons/ substitutions (per person):

- \$3.99 Bourbon St Special
- \$4.99 New York Strip
- \$5.99 Rib-Eye Steak
- \$5.99 Lobster Tail
- \$6.99 New York Strip & Shrimp
- \$9.99 Filet & Shrimp Combo



- All will be served with Vegetable Medley and Garlic Mashed Potatoes (except Chicken Fettuccine Alfredo)
- Tax and gratuity not included.
- Non-Alcoholic beverages included
- Consumption of raw or undercooked products may increase your risk of food-borne illness.