

# Restaurant Beatrice

## PRIVATE PARTY PROSPECTUS



Louisiana Charcuterie Platter with Housemade Tasso, Andouille, Boudin, Preserves, Creole Mustard, and Biscuit Crackers.

Photo by Kate Voskova.

# Bienvenue to All!

## About Us

Restaurant Beatrice's mission is "Bienvenue to All." Led by Cajun and Creole Executive Chefs, our menu serves contemporary Louisiana cuisine in a renovated, charming Craftsman home in the heart of North Oak Cliff. As one of four B-Corp Certified restaurants in the United States, Restaurant Beatrice's mission includes delivering true Louisiana hospitality to our guests while demonstrating respect and care for our community, our environment, our products and our people. Our chefs source from local farms and premium suppliers such as Restorative Farms, Joppy Momma's Farm, 44 Farms, and Red Bird Farms.

## Accolades 2022-2023

- [James Beard Award Finalist](#) for "Best New Restaurants" in US.
- [Culturemap](#) nominated Beatrice in 3 categories: **Chef of the Year**, **Rising Chef**, and **Best New Restaurant**.
- [Eater Dallas](#) awarded Beatrice as **Restaurant of the Year** and listed Beatrice on the [Essential 38 List](#), as one of the concepts that have helped define the city's culinary scene.
- [D Magazine](#) rated Beatrice one of the **Best New Restaurants in Dallas**.
- [Culturemap Dallas](#) nominated Chef Michelle Carpenter for [Chef of the Year in 2022](#).



Management Team of Restaurant Beatrice. Photo by Kate Voskova.

## Amenities for Dining Room

- Fine-dining, white table clothed service
- Contemporary Cajun cuisine sourced with from premium and/or local and/or sustainable suppliers
- Craft Cocktail Bar program with premium, artisan liquors and scratch made mixers.
- **Seats 50** with Full Bar with an additional 8 bar seats. 800 square feet.
- State-of-the-art Sonos sound system. Guests may provide their own music.
- Apple TV / Google ChromeCast for presentations on TV
- Wheelchair accessibility. ADA compliance. Please speak to us directly.
- On-site and free parking in three designated lots
- Free wifi access
- Fully-renovated interior with two private restrooms, one that is wheelchair accessible
- On-site Floor Manager for assistance



Formal Dining Room. Interior of Restaurant Beatrice. Photo by Kate Voskova.



Formal Dining Room. Interior of Restaurant Beatrice. Photo by Kate Voskova.



Bar at Restaurant Beatrice. Photo by Kate Voskova.



Exterior of Restaurant Beatrice. Photo by Kate Voskova.

### Amenities for Patio

- Equipped to handle large outdoor seafood boils. Kitchen service is also possible and may include an additional upcharge.
- Outdoor Bar
- **Seats 60.** 800 square feet.
- State-of-the-art Sonos sound system. Guests may provide their own music.
- Wheelchair accessibility
- On-site parking
- Wifi access
- Patio with wooden benches, chairs. Patio guests are allowed to access dining room restrooms.
- On-site Manager for assistance.

Buffet Style or Set-Menu, Table Side Service available. All staff are TABC-Certified.



Fully Covered Patio with Bar and Outdoor Kitchen. Reclaimed Stained Glass Windows Fence.

## Chefs of Beatrice



Photo by Kate Voskova.

**Michelle Carpenter.** Executive Chef/Owner: 30+ years of premium seafood experience. Born in Tokyo to a Japanese mother and Cajun father, Carpenter is one of less than five female itamaes in the world. Her first concept, Zen Sushi, has won over 15 “Best Sushi in Dallas” awards. Named after her Cajun homesteading grandmother, Beatrice is her second restaurant.

**Terance Jenkins.** Executive Chef. The New Orleans-native began his career making gumbo at the legendary Commander’s Palace. Jenkins has cooked in kitchens at pre-eminent Dallas restaurants including The Mansion on Turtle Creek, Screen Door, Cedars Social, and Amberjax. Prior to Beatrice, Jenkins was the proprietor of a successful catering business, Le Bon Temps, based in Houston. For his contributions to the North Texas dining scene, Jenkins was inducted into the El Centro Culinary Hall of Fame.

**Bryam Mendoza.** Pastry Chef. A graduate of the El Centro Culinary program, our Oak Cliff native is available to make a variety of different custom desserts. Mendoza has experience spinning ice cream and making breakfast pastries and traditional French-style desserts along with wedding cakes.

Consulting for menu development is complimentary. Sourcing of premium and special products available. Consulting for floral arrangements, additional decor, guest gifts, etc is available upon request.



Cold Seafood Platter. Photo by Kate Voskova.

## Rental Rates

Please click [here](#) for our most up-to-date Rental Rates. Each day has a separate tab at the bottom of the spreadsheet.

**All rates are for four hours. Final prices are determined by the host's menu selection and/or customizations. Rates will include a 20% service charge and Texas sales tax. 50% non-refundable deposit required to secure the reservation. Prices are subject to fluctuation during peak seasons and holidays.**

Rates as of July 2023.

Please email [manager@restaurantbeatrice.com](mailto:manager@restaurantbeatrice.com) for additional information, contracts, and confirmations.

