



## The Cabin Events

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# Shower Gatherings

*\*Shower Rentals and Packages are offered All Day Exclusively on Sundays and Limited Saturday Dates From 10am-2pm\**

## Shower Packages Include:

- Professional and Friendly Service Staff
- Use of Our Venue for at Least Three Hours. Additional Time May be Purchased.
- 2 Hours of Set Up Time prior to Your Event
- White Table Linens Throughout
- Option to Utilize our House Centerpieces
- Beautiful Buffet and Food Displays Created by Our In House Culinary Staff
- All Clean Up Provided

## Available Event Spaces & Capacity:

- **Schoolhouse** ( accommodates up to 100 guest, Minimum 50 guest required)
- **Garconniere Room** ( accommodates up to 70 guest, Minimum 40 guest required)
- **Outdoor Courtyard** (accommodates up to 150 guest, may only be rented in conjunction with Schoolhouse or Garconniere Room, Additional Set Up Fees will Apply)
- **General Store & Fern Room** ( accommodates up to 45 guest, Minimum 30 guest required)

*\*Capacities and available guest seating are dependent on set up, ask your event sales manager for more details\**

## Additional Charges if Applicable:

- Set Up Fee of \$250-\$350 Per Reserved Space
- Additional Hour of Time - \$375
- 21% Service Charge and Applicable Sales Tax will be Applied

# Catering Packages

## Courtyard Brunch Package

\$34.00 Per Guest

(Minimum of 40 Guest)

**Buffet Style Menu Including:**

- Seasonal Fresh Fruit Display
- Cold Caprese Deli Pasta Salad
- Chicken Salad on Croissant
- Scrambled Eggs
- Your Choice of: Shrimp & Grits **or** Chicken & Waffles
- Your Choice of: Bacon **or** Sausage Patties
- Your Choice of: French Toast **or** Buttermilk Biscuits **or** Assorted Fresh Fruit Pastries
- Coffee Bar

## Magnolia Package - The Perfect Menu for any Shower!

\$26.00 Per Guest

(Minimum of 30 Guest)

**Buffet Style Menu Including:**

- Seasonal Fresh Fruit Display
- Cajun Deviled Eggs
- South Louisiana Cold Shrimp Dip Served with Crackers
- Hot Spinach and Artichoke Dip Served with House Chips
- Your Choice of: Chicken Salad on Croissant **or** Assorted Deli Sandwiches on Focaccia Bread
- Your Choice of: Chicken Florentine Pasta **or** Blackened Cajun Chicken Alfredo

## Azalea Package

\$30.00 Per Guest

(Minimum of 40 Guest)

- SEASONAL FRESH FRUIT DISPLAY
- **2** - HOT CHOICES
- **3** - COLD CHOICES
- **1** - ENTREÉ CHOICE

## Camelia Package

\$36.00 Per Guest

(Minimum of 40 Guest)

- SEASONAL FRESH FRUIT & VEGGIE DISPLAY
- **2** - HOT CHOICES
- **3** - COLD CHOICES
- **2** - ENTREÉ CHOICES

***All Catering Packages Include a Self Serve Beverage Station Including Water  
And Your Choice Of:  
Lemonade, Hibiscus Lemonade, Unsweet Iced Tea or our Cane & Honey Sweet Tea***

# Menu Selections

## COLD ITEMS

ADDITIONAL COLD ITEMS CAN BE ADDED FOR + \$2.50/GUEST

- Domestic Cheese & Crackers
- Cajun Deviled Eggs
- Bruschetta Served with Crostini
- South Louisiana Cold Shrimp Dip Served with Crackers
- Mediterranean Hummus Dip with Fresh Pita
- Chicken Salad on Croissant
- Caprese Pasta Salad
- Assorted Deli Sandwiches on Focaccia Bread
- Assorted Veggie Crudités with Herb Ranch Dip
- Tossed Salad - Your Choice of Cabin House Salad, Caesar Salad or Sensation Salad

## HOT ITEMS

ADDITIONAL HOT ITEMS CAN BE ADDED FOR + \$3.00/GUEST

- Hot Spinach and Artichoke Dip Served with House Chips
- Hot Crab Au gratin Dip Served with Crostini
- Crawfish Queso Dip Served with House Chips
- Fried or Herb Grilled Chicken Tenders Served with Tangy Mustard Sauce
- Fried Catfish Fingers Served with Tartar Sauce
- Boudin Balls
- Mini Meat Pies
- Mini Crawfish Pies
- Sweet & Spicy Chicken on a Stick

## ENTREE ITEMS

ADDITIONAL ENTREE CAN BE ADDED FOR + \$4.00/GUEST

- Chicken Florentine Pasta
- Blackened Chicken Cajun Alfredo
- Shrimp or Crawfish Creamy Pasta
- Veggie Pasta Primavera
- Shrimp & Grits
- Pork & Sausage Jambalaya or Pastalaya
- Red Beans & Rice
- Crawfish or Shrimp Etouffee with Rice
- Shrimp & Corn Soup

## SPECIALTY ADDITIONS

### CARVING STATION

*\*Chef Attended\**  
*\$150.00 Carving Fee*  
*(Minimum 50 guest)*

- Beef Tenderloin (Market Price)
- Beef Brisket (Market Price)
- Top Round of Beef (Market Price)
- Cajun Fried Turkey Breast (Market Price)
- Smoked Chicken (Market Price)
- Pork Tenderloin (Market Price)

### COLD SEAFOOD DISPLAY

\$6.50 Per Guest

*(Minimum 50 guest)*

Boiled Jumbo Shrimp, Marinated Crab Claws  
& White Wine Poached Scallops  
*Served with Fresh Lemon, House Cocktail & Remoulade*

# Beverage Packages

## UNLIMITED SOFT DRINKS

*\$4.00 Per Guest*

- Coke
- Diet Coke
- Dr.Pepper
- Sprite
- Sparkling Water

## MIMOSA BAR

*\$11.00 Per Guest*

- Unlimited House Champagne
- Assorted Juices
- Fresh Berry Garnishes

## WINE & BUBBLY BAR

*\$12.00 Per Guest*

- House Champagne
- Selection of House Red & White Wine
- Assorted Juices
- Fresh Berry Garnish

## BRUNCH BAR

*\$15.00 Per Guest*

- House Champagne
- Selection of House Red & White Wine
- House Bloody Marys
- Assorted Juices
- Fresh Garnishes

## COFFEE BAR

*\$3.00 Per Guest*

- Fresh Brewed Regular & Decaf Coffee
- Selection of Flavored Syrups
- Assorted Sweeteners
- Half & Half

# Grazing Tables

## CUSTOM GRAZING TABLE- *Add to Any Catering Package*

### DISPLAY INCLUDES:

- A Variety Of 4-6 Full Wheel And Cut Cheeses Typically Including Brie, Blue, Manchego And Aged Cheddar (*Depending On Availability*)
- A Selection Of 3-5 Artisanal Cured Meats (*Depending On Availability*)
- A Variety Of Fresh Made Breads
- Variety Of Crackers And Crisps
- Fresh Seasonal Fruits, Berries, And Vegetables
- A Variety Of Dried Fruits And Vegetables
- A Variety Of Relishes Including Olives , Pickles, Marinated & Pickled Veggies
- A Selection Of Jams, Honey And Savory Spreads Such As Hummus, Olive Tapenade, And Fruit Jams

## SIZE & PRICING

- 4ft Minimum Grazing Table - Feeds up to 40 guests - \$525.00
- 6ft Grazing Table - Feeds up to 60 - \$720
- 8ft Grazing Table - Feeds up to 80 - \$960
- 10ft Grazing Table - Feeds up to 100 - \$1,200
- 12ft Grazing Table - Feeds up to 120 - \$1,440
- 14ft Grazing Table - Feeds up to 140 - \$1,680
- 16ft Grazing Table - Feeds up to 160 - \$1,920
- 18ft Grazing Table - Feeds up to 180 - \$2,160

*\*We will not provide a grazing table below 80% of your guest count.  
We want to ensure that each guest has the opportunity to enjoy!*