



The Cabin Events

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Ceremony Information + Pricing

Choose from our Historical St. Joseph's Schoolhouse, The Garconniere or our Charming Courtyard for the Picture Perfect Ceremony!

- Outdoor Courtyard Ceremony Site (Seats up to 240 guest) - \$850
- St. Joseph School House Ceremony (Seats up to 120 guest) - \$750
- The Garconniere Room (Seats up to 80 guest) - \$600

Ceremony Packages Include:

- 30 Minutes of Additional Event Time Prior to Your Reception
- Experienced and Professional In-House Coordinator
- A Rehearsal with Your Wedding Participants (Includes One Hour of Facility Time & Coordination by Event Coordinator. To Be Scheduled Around Availability of Venue)
- Ceremony Chair for Each Guest up to Site Capacity
- Use of Dressing Room (if applicable) for 1.5 Hours of Time Prior to Your Ceremony (additional time may be purchased, maximum 4 hours prior to event start time)
- Tray of Cheeses, Fresh Fruits and Crackers in the Dressing Room along with Bottle of House Champagne
- Seasonal Ceremony Site Decor (Ceremony Decor Upgrades Available at Added Cost)

The Use of Our Grounds and Venues for Engagement or Celebrant Photos for Two Hours with Your Photographer – To Be Scheduled with Venue in Advance

Reception Information + Packages

Reception Packages Include:

- Professional and Friendly Service Staff and Event Management
- Use of Our Venue for at Least 4 Hours (Additional Time May be Purchased)
- 4 Hours of Set Up/Vendor Delivery Time prior to Start Time
- Beautiful Buffet and Food Displays Created by Our In House Culinary Staff
- Send Off Package for Couple to Include Cake, Menu Items, and a Bottle of Champagne
- Complimentary Champagne for Wedding Party Toasting
- Cutting and Service of Wedding Cake
- White Table Linens Throughout (Additional Color Choices Available at Added Cost)
- Option to Utilize our House Seasonal Centerpieces (Upgrades Available at Added Cost)
- All Clean Up Provided

Reception Spaces & Capacity:

- Due to Our Venue being a Collection of Unique Spaces We Help Guide You to Determine The Perfect Setup for You to Accommodate Your Needs Based on Your Vision and Final Guest Count
- Set Up/Rental Fees of \$250-\$750 Per Reserved Space
- Maximum Reception Space Capacity of 400 Guest

Additional Charges if Applicable:

- Ascension Parish Sheriff's Office Required Hourly Security Detail Fees will Apply (Ranging from \$400-\$500 for 2 uniformed officers)
- Additional Hour of Time - \$500 plus additional beverage service charges
- 21% Service Charge and Applicable Sales Tax will be Applied to Final Bill

Wedding Catering Packages

All Catering Packages Include a Beverage Station with Water
And Your Choice Of:

Lemonade, Hibiscus Lemonade, Unsweet Iced Tea or our Cane & Honey Sweet Tea

Package A

\$40 per guest

- Seasonal Fresh Fruit Display
- 3 - Tray Passed Selections
- 2 - Hot Buffet Selections
- 2 - Cold Buffet Selections
- 1 - Seafood Entree Selection
- 1 - NonSeafood Entree Selection

Package B

\$45 per guest

- Seasonal Fresh Fruit & Veggie Display
- 4 - Tray Passed Selections
- 3 - Hot Buffet Selections
- 3 - Cold Buffet Selections
- 1 - Seafood Entree Selection
- 1 - NonSeafood Entree Selection

Package C

\$52 per guest

- Seasonal Fresh Fruit & Veggie Display
- 6 - Tray Passed Selections
- 4 - Hot Buffet Selections
- 3 - Cold Buffet Selections
- 1 - Seafood Entree Selection
- 2 - NonSeafood Entree Selections

Tray Service Items are passed for the first 1.5 Hours of Reception
Buffet Service Items are provided for 2.5 Hours at Designated Time of Your Choice

Menu Choices

Tray Passed Items

Additional Passed Items + \$2.00 / Guest

- Boudin Balls
- Cajun Deviled Eggs
- Fresh Tomato Bruschetta Bites
- Smoked Salmon Canapé
- Caprese Skewers
- Beef Crostini Bites
- Cuban Sliders
- Mini Muffuletta Sandwiches
- Coconut Fried Shrimp
- Bacon Wrapped Shrimp
- Crab Ravigote on Crostini
- Spicy Tuna Poke Boat
- Shrimp Beignets
- Crawfish Beignets
- Crab Au gratin Crostini
- Shrimp Au gratin Crostini
- Seafood Dumplings
- Cajun Pork Dumplings
- Seared Tuna & Avocado Crisp
- Assorted Fresh Sushi Rolls
- Veggie Spring Roll

Cold Displayed Items

Additional Cold Items + \$2.50 / Guest

- Domestic Cheese & Crackers
- Cajun Deviled Eggs
- Fresh Tomato Bruschetta Served with Crostini
- South La. Chilled Shrimp Dip Served with Crackers
- Mediterranean Hummus Dip with Toasted Pita
- Assorted Veggie Crudités with Creamy Herb Dip
- Chicken Salad on Croissant
- Mini Muffuletta Sandwiches
- Assorted Deli Sandwiches on Focaccia Bread
- Caprese Pasta Salad
- Cabin House Salad, Caesar Salad or Sensation Salad

Hot Displayed Items

Additional Hot Items + \$3.00 / Guest

- Hot Spinach and Artichoke Dip Served & House Chips
- Crawfish Queso Cheese Dip Served with House Chips
- Hot Crab Au gratin Dip Served with Crostini
- Hot Shrimp Au gratin Dip Served with Crostini
- 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
- Cocktail Meatballs with BBQ or Marinara Sauce
- Grilled Marinated Vegetables
- Creamy Chive Fingerling Potatoes

Seafood Entree Items

Additional Entree Items + \$4.00 / Guest

- Garlic & Lemon Shrimp Pasta
- Shrimp or Crawfish Confetti Cream Pasta
- Shrimp & Grits
- Fried, Grilled or Blackened Gulf Shrimp
- Crawfish or Shrimp Étouffée with Rice
- Shrimp & Corn Soup
- Seafood Gumbo with Rice
- Stuffed Fish (Seasonal)

Non-Seafood Entree Items

Additional Entree Items + \$3.50 / Guest

- Chicken Florentine Pasta
- Blackened Chicken Cajun Alfredo
- Veggie Pasta Primavera
- Sweet & Spicy Grilled Chicken Breast
- Pork & Sausage Jambalaya or Pastalaya
- Red Beans & Rice
- Chicken & Andouille Gumbo with Rice
- Eggplant or Chicken Parmesan Bake
- Bourbon & Peach Glazed Pork Medallions

Specialty Additions

Carving Station (Minimum 100 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)

Chef Carving Fee - \$150

Pre-Sliced Display - No Added Charge

Station Includes Petite Buns and Condiments

Cold Seafood Display

\$6.00 Per Guest

- Spicy Boiled Jumbo Gulf Shrimp, Marinated Crab Claws, Smoked Salmon Spread and Champagne Poached Scallops
- Fresh Lemon Wedge and Cucumber Rounds
- Crostini, House Cocktail and Remoulade Sauce

Grazing Tables & Charcuterie Displays

Display Typically Includes:

- A Variety Of 4-6 Soft, Hard, Full Wheel & Cut Cheeses Typically Including Brie, Goat, Manchego & Cheddar
- A Selection Of 3-5 Artisanal Cured Meats
- A Variety Of Crackers, Crisp & Fresh Made Breads
- 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 & Tapenade's

Size and 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
- 20ft Grazing Table - Feeds up to 200 - \$2,400

Beverage + Bar Packages

Unlimited Soft Drinks

\$4.50 Per Guest / \$1.50 Per Addl. Hour

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

Wine & Beer Offering

\$22.00 Per Guest / \$4.00 Per Addl. Hour

- Up to 4- House Red and White Wine Selections
- 3- Domestic and 1 -Premium Bottled Beer Selections
- Soft Drinks Included

Premium Open Bar

\$28.00 Per Guest / \$6.00 Per Addl. Hour

- Featured Liquor:
 - Crown Royal, Jack Daniels, Sazerac Rye,
 - J&B Scotch, Tito's Vodka, Bombay Gin,
 - Malibu Rum, Bayou Rum,
 - Premium Amaretto and Tequila
- 1- Featured Specialty Cocktail
- Up to 4- House Red and White Wine Selections
- 3- Domestic and 1- Premium Beer Selections
- Soft Drinks Included

Deluxe Open Bar

\$33.00 Per Guest / \$8.00 Per Addl. Hour

- Featured Liquor:
 - Makers Mark, Buffalo Trace,
 - Crown Royal, Chivas Regal,
 - Grey Goose Vodka, Tito's Vodka,
 - Bombay Sapphire Gin, Malibu Rum,
 - Premium Rum, Amaretto and Tequila
- 2- Featured Specialty Cocktails
- Up to 4- House Red and White Wine Selections
- 2 - Domestic and 2 -Premium Beer Selections
- Soft Drinks Included
- Juices, Mixers & Fresh Garnishes

Cash Bar Set-up

\$400 Setup Fee

- Guest will be offered a Selection of Premium & Deluxe Liquor, Domestic & Premium Beer, House Wines and Soft drinks for Individual Purchase (Cash & Credit Card Excepted)

All Wedding Reception Beverage and Bar Packages are Based on 4 Hour Event Duration

Last Call will take place 30 minutes prior to Event End Time

All Alcoholic Beverage Service will End 15 minutes Prior to Event End Time