



## The Cabin Events

5405 LA Hwy 44, Gonzales, LA 70737

Event Sales Manager: Lauren Clouatre  
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## Dinner Menus & Info

Let us make your next Dinner Event Special!  
We have Delicious Menu Offerings and a  
Unique Setting Perfect for any Occasion!

### Dinner Packages Include:

- Professional & Friendly Service Staff and Event Management
- Use of Our Venue for at Least 3 Hours (Additional Time May be Purchased)
- Buffet & Plated Menu Options Created by Our In House Culinary Staff
- White Table Linens throughout and seasonal table decor
- Service on all Glassware & Silverware

# Cabin Sites & Capacity

## Courtyard

charming courtyard space  
built from beautiful reclaimed bricks  
uncovered & elegantly lit at night  
(100 person minimum required)

Reception Style - 200 guest maximum  
Seated Dinner - 150 guest maximum

Capacity may greatly vary in Courtyard  
depending on event style & configuration

May be combined for additional space  
w/ Schoolhouse & Garconniere

## School House

Built in 1865 as the first African American  
Catholic Schoolhouse in Louisiana  
(50 person minimum)

Reception Style - 130 guest maximum  
Seated Dinner - 110 guest maximum

## Garconniere

An intriguing space with warm wood  
brick & stone throughout  
featuring a unique vaulted ceiling  
(45 person minimum)

Reception Style - 90 guest maximum  
Seated Dinner - 70 guest maximum

## Cabin

A rustic cabin dwelling over 180 years old  
moved and opened as a restaurant in 1973

Reception/Cocktail Only - 40 guest maximum

Can be combined for additional space  
w/Garconniere or General Store/Fern Room

## Gen.Store / Fern Room

Over 170 yr old Nostalgic General Store  
features a delightful & intimate setting  
in conjunction with our quaint Fern Room

Reception Style - 50 guest maximum  
Seated Dinner - 40 guest maximum

## Bernadette's

A beautifully restored 1940's home  
stands separately on the property  
featuring elegant furnishings throughout  
welcoming porch entrance shaded by live oaks

(40 person minimum)

Reception Style - 80 guest maximum  
Seated Dinner - 48 guest maximum

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Set Up Fees of \$250-\$750  
Per Reserved Site will apply

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As a Unique Assemblage of Spaces  
We Work with You to Determine  
The Perfect Sites/Setup Needed  
to Accommodate Your Events  
Anticipated Guest Count,  
Day of Vision & Budget

## Added Charges if Applicable:

- Ascension Sheriff's Office Security Detail is required for all groups of 75 guest or greater offering alcoholic beverages (Typically \$400-\$500)
- Additional Hour of Event Time \$500 + addl beverage charges
- 21% Service Charge & Sales Tax will be applied to all applicable charges

# Dinner Buffet Packages

All Dinner Buffet Packages Include Bread Service, Water and Your Choice Of:  
Lemonade, Hibiscus Lemonade, Unsweet Iced Tea or our Cane & Honey Sweet Tea

## Burnside Buffet

\$36 per guest

Available Sunday-Thursday Only

- 2 - Non-Seafood Entree Selections
- 1 - Cold Buffet Selection
- 2 - Hot Buffet Selections

## River Road Buffet

\$47 per guest

- 2 - Tray Passed Selections
- 1 - Non-Seafood Entree Selection
- 1 - Seafood Entree Selection
- 1 - Cold Buffet Selection
- 2 - Hot Buffet Selections
- 1 - Dessert Selection

## Louisiana Saturday Night

\*All of our South Louisiana Faves\*

\$52 per guest

- Tray Passed- Boudin Balls / Crab Augratin Bites / Shrimp Beignets
- Chicken & Andouille Gumbo or Crawfish Étouffée
- Crawfish Pies
- Fried Catfish & Fried Gulf Shrimp
- Red Beans & Rice, Jambalaya or Pastalaya
- Choice of Salad
- Praline Bread Pudding & Beignets

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Tray Service Items are passed for up to 45 minutes from start of Dinner Event

# Buffet Menu Choices

## Tray Passed Items

Additional Passed Item + \$3.50 / Guest.

- Boudin Balls
- Cajun Deviled Eggs
- Tomato Bruschetta Bites
- Smoked Salmon Canapé
- Caprese Skewers
- Beef Crostini Bites
- Bacon Wrapped Shrimp
- Shrimp Beignets
- Crawfish Beignets
- Crab Au gratin Crostini
- Shrimp Au gratin Crostini
- Spicy Tuna & Avocado Crisp

## Cold Buffet Items

Additional Cold Items + \$3.00 / Guest

- Mediterranean Hummus w/ Pita
- Assorted Veggie Crudités w/ Herb Dip
- Caprese or Muffuletta Pasta Salad
- Crab Boil Potato Salad
- Coleslaw
- Seasonal Fresh Fruit Display
- Cabin House Salad / Caesar Salad / Sensation Salad

## Hot Buffet Items

Additional Hot Items + \$4.00 / Guest.

- Green Onion & Pecan Rice Pilaf
- Smothered Green Beans
- Green Beans Amandine
- Roasted Street Corn Maque Choux
- Seasonal Mixed Roasted Veggies
- Creamy Lemon Chive Potatoes
- Garlicky Mashed Potatoes
- Roasted Curry Sweet Potato Wedges
- Cheesy Bowties
- Pork Belly White Bean Soup

## Seafood Entree Items

Additional Seafood Items + \$6.50 / Guest

- Garlicky Lemon Shrimp Pasta
- Shrimp or Crawfish Confetti Cream Pasta
- Shrimp & Grits
- Fried or Blackened Gulf Shrimp
- Fried Catfish
- Crawfish or Shrimp Étouffée w/ Rice
- Shrimp & Corn Soup
- Seafood Gumbo w/ Rice

## Non-Seafood Entree Items

Additional Entree Items + \$5.00 / Guest

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

## Dessert Buffet Items

Additional Dessert Items + \$3.50 / Guest

- Fried Bread Pudding w/ Praline Sauce
- White Chocolate Bread Pudding
- Sugar Dusted Beignets
- Seasonal Fruit Cobbler
- Mississippi Mousse Cake
- Pretzel Crust Lemon Pie

# Specialty Additions

## Carving Station

(Minimum 50 Guest)

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

Chef Carving Fee - \$150

Pre-Sliced Display - No Added Charge

Station Includes Petite Buns and Condiments

## Cold Seafood Display

\$7.00 Per Guest

- Spicy Boiled Gulf Shrimp / Marinated Crab Claws / Smoked Salmon Spread / Champagne Poached Scallops
- Crostini / Cucumber Slices / Lemon Wedge
- House Cocktail / 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 / Havarti
- 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
- 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

# Plated Dinner Menu

Our Plated Dinner Menu Includes 3 Courses for your guest to enjoy  
and features Salad, Entree & Dessert

Includes Bread Service, Water and Your Choice Of:  
Lemonade, Hibiscus Lemonade, Unsweet Iced Tea or our Cane & Honey Sweet Tea

**\$39.00 per guest**

\*Pre-Orders are required up to 14 days in advance\*

## Salad

(Choose One)

- Cabin House Salad
  - Salad Mixed Greens / Toasted Pecan / Cherry Tomato / Cane Syrup Vinaigrette
- Courtyard Sensation Salad
  - Romaine Lettuce / Romano Cheese / Tangy Sensation Dressing
- Caesar Salad
  - Romaine Lettuce / Shaved Parmesan Cheese / Creamy Caesar Dressing

## Entrees

(Under 60 guest~ Choose up to 3 Entrees / 60 guest + ~ Choose up to 2 Entrees)

- Cabin Pork Chop
  - Thick Cut, 12oz Pork Chop / Peach & Bourbon Glaze / Pecan Rice / Green Beans
- Herb Butter Grilled Chicken
  - Grilled Chicken Breast / Herb Butter / Pecan Rice / Green Beans
- Blackened Fish
  - Blackened Seasonal Fresh Fish / Pecan Rice / Roasted Seasonal Veggies
- Shrimp & Crawfish Confetti Pasta
  - Louisiana Shrimp & Crawfish / Confetti Cream Sauce / Penne Pasta
- Catfish Alexander
  - Fried Catfish Fillets / Crawfish Étouffée Topping / Pecan Rice / Green Beans
- Shrimp & Grits
  - Louisiana Gulf Shrimp / Andouille Cream Sauce / Stone Ground Grits
- Filet Mignon (+ Market Price)
  - 8oz Filet (MED TEMP) / Herb Butter / Garlicky Mash / Asparagus
- Ribeye Steak (+ Market Price)
  - 12oz Ribeye (MED TEMP) / Herb Butter / Garlicky Mash / Asparagus

\*Special Dietary & Children's Options Available Upon Request\*

## Dessert

(Choose One)

- Fried Bread Pudding
  - Fried Cinnamon Bread Pudding Ball / Pecan Praline Sauce / Whipped Cream
- White Chocolate Bread Pudding
  - Baked White Chocolate Bread Pudding / White Chocolate Sauce / Seasonal Berry Garnish
- Fried Beignet
  - Fried Sweet Dough / Powder Sugar Dusting / Plain or Chocolate Chip
- Seasonal Cobbler
  - Seasonal Fruit Cobbler / Whipped Cream
- Mississippi Mousse Cake
  - Chocolate Cake / Marshmallow Mousse / Chocolate Mousse / Pecan Pie Crust Crumble
- Pretzel Crust Lemon Pie
  - Chilled Light & Creamy Lemon Filling / Pretzel Crust / Whipped Cream

## Additions

- Add a Cup of Soup (+ \$4.50 per guest)
  - Chicken & Sausage Gumbo / Pork Belly White Bean Soup / Shrimp & Corn Soup / Seafood Gumbo
- Add Tray Passed Hors d'oeuvres (+ \$2.00 - \$3.50 per guest)
  - Tray Passed for up to 45 minutes before Dinner Service / Ask for options

# Beverage & Bar Packages

## Unlimited Soft Drinks \$4.50 Per Guest

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

## Wine & Beer Offering \$18.00 Per Guest / \$4 Addl. Hour

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

## Premium Open Bar \$26.00 Per Guest / \$6 Addl. Hour

- Featured Liquor:  
Crown Royal, Jack Daniels,  
Sazerac Rye, J&B Scotch,  
Tito's Vodka, Bombay Gin,  
Malibu Rum, Bayou Silver Rum,  
Premium Amaretto and Tequila
- Up to 4 House Red & White Wines
- 3 Domestic Beer / 1 Premium Beer
- Soft Drinks Included
- Juices / Mixers / Fresh Garnishes

## Deluxe Open Bar \$30.00 Per Guest / \$8 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
- Up to 4 House Red and White Wines
- 2 Domestic Beer / 2 Premium Beer
- Soft Drinks Included
- Juices / Mixers / Fresh Garnishes

## Cash Bar Set-up \$300 Setup Fee

- Guest will be offered a Selection of Premium & Deluxe Liquor, Domestic and Premium Beer, House Wines and Soft drinks for Individual Purchase

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\*All Dinner Beverage and Bar Packages are Based on 3 Hour Event Duration\*

\*All Alcoholic Beverage Service stops 15 minutes Prior to Event End Time\*