Oak Alley Plantation Restaurant
2020 West Pavilion Dinner Packages

www.OakAlleyPlantation.com
225-265-2151
Buffet Style Culinary Packages

Cajun Buffet
$40.00 per person

Full Service Salad Bar with Assorted Dressings
Vegetable Soup
Chicken, Andouille, and Smoked Sausage Gumbo
Chicken and Smoked Sausage Jambalaya
Crawfish Etouffee with Steamed White Rice
Red Beans and Smoked Sausage
Assorted Vegetables
Dinner Rolls with Butter
Choice of 2 desserts
Peach Cobbler, Blueberry Cobbler,
Bread Pudding with Rum Sauce, Apple Crisp,
Dark Chocolate Brownies, Lemon Bars

Beverages included: Iced Tea, Coffee, and Water

minimum of 30 guests required
Vinyl table coverings included

Plantation Barbecue
$40.00 per person

Grilled Chicken
Smoked Brisket
Cane Syrup Glazed Pork Ribs
Choice of 4 sides:
Smothered Green Beans, Corn Maque Choux,
Rice Dressing, Pasta Salad, Coleslaw, Barbecue Baked Beans,
Potato Salad, Cheddar Brie Mac & Cheese
Choice of 2 desserts
Peach Cobbler, Blueberry Cobbler,
Bread Pudding with Rum Sauce, Apple Crisp,
Dark Chocolate Brownies, Lemon Bars
Grilled Garlic Bread

Beverages included: Iced Tea, Coffee, and Water

minimum of 30 guests required
Vinyl table coverings included
Events held in the West Pavilion Banquet Facility include:

- 3 hour private use of the venue
- Choice of culinary packages to suit your style and taste
- Choice of Beverage package and Specialty Drink options
- Complete setup including tables with coverings & padded chairs for up to 150 guests
- Linen draped tables for food service and any other special needs
- Use of the garden area behind venue for photos
- Stage for Entertainment
- Optional items to customize your event: specialty cakes, draping, admission to historic site, etc

Facility can accommodate:

- up to 125 guests with buffet dining and dancing
- up to 120 guests for seated dinner options
- up to 150 guests for buffet dining without a dance floor

**all pricing includes 7.95% tax and 20% gratuity**

**Gold Package**

$50.00 per person

- Classic Sandwich Tray: choice of 2
  - Ham, Turkey, Roast Beef, Chicken Salad, Shrimp Salad, Crab Salad
- Choice of 1 Appetizer
  - Spinach Dip, Tomato Bruschetta, Roasted Garlic Hummus, Seasonal Vegetable Tray
- Chicken and Smoked Sausage Jambalaya
- Shrimp & Andouille Pasta with Cream Sauce
- Fried Catfish with Tartar Sauce
- Bourbon Cane Syrup Glazed Chicken
- Choice of 1 side
  - Smothered Green Beans, Grilled Mix Vegetables, Corn Maque Choux, Corn Bread, Crab Boil Potato Salad, Pasta Salad, Roasted Fingerling Potatoes, Cheddar Grits OR Whipped Potatoes
- Fresh Fruit with French Cream
- Pecan Pralines
- Tea Cookies

Beverages included: Iced Tea, Coffee, and Water

minimum of 50 guests required
White Linen table coverings included

**Platinum Package**

$55.00 per person

- Choice of 2 Hand Passed items:
  - Caprese Bites, Bacon Pecan Tarts, Crawfish Boulettes
  - Bacon Wrapped Asparagus, Fried or Boiled Cocktail Shrimp
- Classic Sandwich Tray: choice of 2
  - Ham, Turkey, Roast Beef, Chicken Salad, Shrimp Salad, Crab Salad
- Choice of 1 Appetizer
  - Spinach Dip, Tomato Bruschetta, Roasted Garlic Hummus, Seasonal Vegetable Tray
- Chicken, Andouille, and Smoked Sausage Gumbo
- Shrimp & Andouille Pasta with Cream Sauce
- Choice of: Roasted Pork Loin OR Ham
- Fried Catfish with Tarter Sauce
- Fresh Fruit with French Cream
- Pecan Pralines
- Tea Cookies

Beverages included: Iced Tea, Coffee, and Water

minimum of 50 guests required
White Linen table coverings included
Bar Packages

Non Alcoholic Bar
$16.00 per person

- Lemonade
- Mint Iced Tea
- Coke, Diet Coke, Sprite
- Bottled Water

Beer, Wine, Soft Drink Bar
$21.00 per person

- Soft Drinks: Coke, Diet Coke, Sprite
- Beer: choice of 2
- Budweiser, Bud Light, Michelob Ultra,
  Miller, Miller Lite
- Wine: choice of 2
- Upper Cut Sauvignon Blanc, Oak Alley Chardonnay
- Oak Alley Cabernet Sauvignon

Premium Bar
$29.00 per person

- Premium Liquors
- Tanquery Gin, Absolute Vodka, Mount Gay Rum
- Jack Daniel's Bourbon, Crown Royal,
  Chivas Regal Scotch
- Soft Drink: Coke, Diet Coke, Sprite
- Beer: choice of 2
- Budweiser, Bud Light, Michelob Ultra,
  Miller, Miller Lite, Heineken, Abita Amber, Dixie
- Wine: choice of 2
- Upper Cut Sauvignon Blanc,
  Oak Alley Chardonnay
- Oak Alley Cabernet Sauvignon
- Cavit Moscato, Cavit Pinot Noir
- Assorted Mixers and Garnishes

Ultra Premium Bar
$32.00 per person

- Top Shelf Liquors
- Bombay Sapphire Gin, Grey Goose Vodka
- Bacardi Silver Rum, Maker's Mark Bourbon
- Glenn Levit Scotch, Amaretto, Cointrea
- Jose Cuervo Tequila
- Soft Drinks: Coke, Diet Coke, Sprite
- Beer: choice of 3
- Budweiser, Bud Light, Michelob Ultra,
  Miller, Miller Lite, Heineken, Abita Amber, Dixie
- Wine: choice of 2
- Brancott Sauvignon Blanc,
  Round Hill Chardonnay
- Oak Alley Cabernet Sauvignon
- Menage A Trois Moscato,
  Menage A Trois Pinot Noir
- Assorted Mixers and Garnishes
Host Bar & Cash Bar Pricing

**Beer, Wine, Soft Drink Host Bar**
requires Bartender fee of $150 per bartender (1 bartender per 50 guests)
plus guarantee of $9.00 per person with a 30 person minimum

**Beer, Wine, & Specialty Cocktail Host Bar**
requires Bartender fee of $150 per bartender (1 bartender per 50 guests)
plus guarantee of $15.00 per person with a 30 person minimum

For both Host Bar options, consumption will be tracked based on beverages requested during the event (see price list below). Client will guarantee and pre-pay based on actual guest & type of bar selected. If the total charges for the bar consumption is more than the pre-paid guaranteed amount, the client will be responsible for additional amount & payment will be due upon completion of the event by credit card payment.

All alcohol service ends three hours after the scheduled event time. Oak Alley Plantation strictly enforces Louisiana Law which prohibits the service of alcohol to anyone under 21 years of age.

All rates included 7.95% tax and 20% gratuity.
Rates are subject to change without notice.

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**2019 Drink Pricing**

**Soft Drinks & Bottled Water:** $2.00
Coca Cola * Sprite * Diet Coke * Bottled Water

**Sparkling Water:** $2.50
Perrier Water

**Domestic Beer:** $4.00
Budweiser * Miller * Bud Light * Miller Lite * Michelob Ultra

**Import & Specialty Beer:** $5.00
Dixie * Abita * Voodoo * Heineken

**House Wine:** $7.00 per glass
Chardonnay * Sauvignon Blanc * Cabernet Sauvignon

**Premium Cocktails:** $8.00 per beverage
Tanqueray Gin * Jack Daniel’s Bourbon * Absolute Vodka * Crown Royal
Mount Gay Rum * Chivas Regal Scotch
Cocktail Social: $20.00  per person

Welcome your guests with a social in the courtyard area near the West Pavilion Banquet Facility prior to the start of your event.  Guests will be greeted with 3 hand passed Hors d’oeuves, champagne, non-alcoholic punch, and water 30 minutes prior to the start time of your event.

Hors d’oeuves Options:
- Caprese Bites
- Fried Green Tomatoes
- Mini Muffalettas
- Bacon Wrapped Shrimp
- Mini Crab Cakes
- Bacon Pecan Tartlets
- Crawfish Boulettes
- Smoked Salmon Rolls
- Prosuto Wrapped Mozerella
- Fried or Boiled Shrimp Cocktail
- Bloody Mary Oyster Shooters

To add a special touch to this social, consider adding a signature drink or open bar service to the beverage selections included.  Select from the following signature drinks which are priced per person.

Mint Julep: $8.50
Premium Maker’s Mark Bourbon, Oak Alley’s own Mint Syrup, fresh Mint & crushed ice

Hurricane: $8.50
A blend of light & dark Rums, Mango & Orange juice, garnished with Oranges and Cherries

Tipsy Tea: $8.50
Sweet Iced Tea, Champagne, fresh Lemon & Lime juice, garnish of Lemon and fresh Mint

Creole Cajun Bloody Mary: $10.00
Bloody Mary mix with Top Shelf Citrus Vodka served in a Tony Chacherie’s rimmed glass with garnishes including lemon, lime, pickled okra, spicy beans, and grape tomatoes
**West Pavilion Banquet Facility**

**Event Guidelines**

**Event Confirmation:**
- Confirmation of the use of the venue is considered definite when agreed upon in writing by Oak Alley Plantation Restaurant, signed by the event sponsor, and a deposit of $500.00 has been received.

**Event Guidelines:**
- Minimum number of guests required for an event is determined by the menu selected. Minimums range from 30 to 50 guests and the maximum capacity of the venue is 150 guests.
- The historic grounds and mansion will not be accessible to you and your guests unless advance accommodations have been arranged.
- Please note that anyone 6 years and over will be included in your final guest count and charged the same per person fees for food & beverage as adult guests.
- All catering services, including food and beverage, must be provided by Oak Alley Restaurant.
- Cottage accommodations are not included in event packages and are not guaranteed with an event confirmation. All reservations for overnight accommodations are the responsibility of the individual client.

**Payment & Cancellation Policy:**
- Oak Alley Restaurant requires all payments be made by cash, credit card, money order, or cashier’s checks. Personal checks WILL NOT be accepted as a method of payment.
- A deposit of $500.00 is required to guarantee the date of an event. This deposit will be applied toward the event package selected and deducted from the final payment due.
- A guaranteed number of guests expected to attend the event is due 2 weeks prior to the event.
- Final balance due 1 week prior to the event with all late incidentals payable the day of the event.
- All advance deposits are NON-REFUNDABLE and NON-TRANSFERABLE.
- Cancellation of the event after the confirmation will result in forfeiture of all fees paid unless the cancellation is due to an act of nature or cause beyond the control of Oak Alley Plantation. In this case all deposits will be refunded.