



Oak Alley Restaurant 2022 West Pavilion Dinner Packages

www.OakAlleyPlantation.com
225-265-2151



Buffet Style Culinary Packages



Cajun Buffet

\$42.00 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

\$42.00 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



Gold Package

\$50.00 per person

Classic Sandwich Tray: choice of 2
Ham, Turkey, Roast Beef, Chicken Salad,
Shrimp Salad, Crab Salad

Choice of 2 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 Tarter Sauce
Bourbon Cane Syrup Glazed Chicken

Choice of 2 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 Tartlets, 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 and Andouille Pasta with Cream Sauce

Choice of Carving Station:
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**

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 menu/cakes, draping, visit 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

Seated Dinner Service

Oak Alley Restaurant provides a professional catering staff that is sure to provide a quality culinary dining experience.

Create a dining experience your guests will talk about for years to come by selecting a four course meal for a minimum of 30 guests prepared by our executive chef. Dinner service includes white linen draped tables and service on gold rim china. Beverages served with the meal include Coffee, Iced Tea, and Water.

Seated Dinner: \$ 65 per person



Appetizer Options:

choice of 1 for all guests

- Gulf Crab Cakes with a Smoked Pepper Coulis
- Fried Green Tomato with Gulf Crabmeat & Remoulade
- Tomato Bruschetta with Buffalo's Milk Burratta and Garden Basil Pesto
- Fried Catfish with Tarter Sauce

Salad Options:

choice of 1 for all guests

- Spring Mesclun Mix with Tomato and House Vinaigrette
- Crisphead Wedge with Tomatoes, Toasted Sunflower Seeds, Bacon and Blue Cheese Dressing
- Classic Caesar with Ciabatta Croutons

Entree Options:

without a seating chart, choice of 1 for all guests

with a seating chart & advance selections, choice of 1 entree from each category

- *Beef*

- Chargrilled 10 oz. Filet with Cognac Demi Glace, Roasted Garlic Fingerling Potatoes, and Crisp Arugula
- Herb Crusted 12 oz. Prime Ribeye with Garlic Balsamic Broccolinni and Hassleback Potatoes

- *Fish*

- Chargrilled Grouper with White Truffle Parmesan Risotto, Shaved Red Onion, Hearts of Palm, and Crisp Arugula
- Pecan Crusted Red Drum with an Apple Cranberry Chutney, Parmesan Risotto, and Flash Fried Spinach
- Pan Seared Mahi Mahi with a Roasted Summer Corn Salsa and Carmelized Onion Potato Hash

- *Chicken*

- Roasted Airline Chicken Breast with a Champagne and Meyer Lemon Butter Sauce over Olive Oil Pasta and Charred Creole Tomatoes
- Airline Chicken Breast smothered in an Herb Roasted Creole Tomato Pan Sauce over baked Polenta

Dessert Options:

choice of 1 for all guests

Vanilla Bean Creme Brulee with Fresh Fruit

Coffee Creme Brulee with Almond Biscotti

White Chocolate Bread Pudding Souffle

Dark Chocolate Custard Eclair with Cherry Purée



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 Tequilla
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



Blair Bennett
Photography

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 Restaurant 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.

2021 Drink Pricing

Soft Drinks & Bottled Water: \$2.50

*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



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'oeuvres, champagne, non-alcoholic punch, and water 30 minutes prior to the start time of your event.

Hors d'oeuvres Options:

Caprese Bites

Fried Green Tomatoes

Mini Muffalattas

Bacon Wrapped Shrimp

Mini Crab Cakes

Bacon Pecan Tartlets

Crawfish Boulettes

Bloody Mary Oyster Shooters

Smoked Salmon Rolls

Prosciutto Wrapped Mozzarella

Fried or Boiled Shrimp Cocktail

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 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 Restaurant. In this case all deposits will be refunded.

