

Oak Alley Plantation Restaurant

2023 West Pavilion Dinner Packages

3645 LA Hwy 18
Vacherie, LA 70090
225-265-2151

sales@oakalleyplantation.com



Cajun Buffet

\$45.00 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

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,

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 sides
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

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 & 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

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

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Beef

- Chargrilled Filet with Cognac Demi Glace,
Roasted Garlic Fingerling Potatoes, and Crisp Arugula
- Herb Crusted Ribeye with Garlic Balsamic Broccolini
and Hassleback Potatoes

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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 Caramelized Onion Potato Hash

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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 herb 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 Éclair with Cherry Puree

All bar packages require 1 bar tender per 50 guests.
Bar tender fees of \$150 per will be added to your event proposal.
There is a 30 person min to add a bar package.

Non Alcoholic Bar

\$16 per person

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

Premium Bar

\$29.00 per person

Premium Liquors:
Tanquary Gin, Absolute Vodka,
Mount Gay Rum,
Jack Daniel's Bourbon, Crown Royal,
Chivas Regal Scotch

Soft Drinks:
Coke, Diet Coke, Sprite

Beer: choice of 2
Budweiser, Bud Light,
Michelob Ultra,
Miller, Miller Lite, Heineken, Abita
Amber, Faubourg

Wine: choice of 2
Upper Cut Sauvignon Blanc,
Oak Alley Chardonnay
Oak Alley Cabernet Sauvignon,
Cavit Moscato, Cavit Pinot Noir
Plus Assorted Mixers
and Garnishes



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, Cavit
Moscato,
Cavit Pinot Noir

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,
Jose Cuervo TequilaCointrea

Soft Drinks:
Coke, Diet Coke, & Sprite

Beer: choice of 3
Budweiser, Bud Light, Michelob
Ultra, Miller, Miller Lite,
Heineken, Abita Amber,
Faubourg

Wine: choice of 2
Brancott Sauvignon Blanc,
Round Hill Chardonnay
Brancott Chardonnay
Oak Alley Cabernet Sauvignon,
Menage A Trois Moscato,
Menage A Trois Pinot Noir
Plus Assorted Mixers and
Garnishes

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, 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.

