



# Oak Alley Plantation Restaurant & Inn



## Evening Wedding Ceremony & Reception Information 2023

[www.oakalleyplantation.com](http://www.oakalleyplantation.com)

225-265-2151

[sales@oakalleyplantation.com](mailto:sales@oakalleyplantation.com)

# Wedding Ceremony Options



## Gazebo Garden

Whether it be a small, intimate gathering or a larger celebration of up to 150 guests, the Gazebo Garden surrounded by lush plantings provides a perfectly unique setting for the exchanging of vows. This area is available for evening or day time ceremonies.



## Restaurant Courtyard

The Courtyard area is adjacent to the Pavilion. This area can only be used for evening ceremonies booked along with a Pavilion reception.

# Wedding Ceremony Policies

Ceremonies booked with a Pavilion reception, will have access to the Gazebo Garden area 2 hours prior to the ceremony time to set any floral décor, other decorations and take photos.

While use of the Courtyard area provides an impressive setting, it restricts access till after the closing of the Gift Shop at 5pm .

The Gazebo area can be used without booking a Pavilion reception. If you have not yet received it, you may request the brochure for the elopement package options.

The time allowed for a ceremony is 30 minutes. You may bring in music. You must notify your event coordinator of any outside vendors you hire.

Your event coordinator will be available to coordinate a rehearsal, the procession and any other advanced planning.

Chairs are provided at a rental /set up fee of \$2.50 per chair, with a minimum of \$125.

Note: Admission to the historic site is not included. Please keep in mind that the historic site is operated by a separate company.



# Buffet Style Culinary Packages

Oak Alley Restaurant provides a professional catering staff that is sure to provide a quality culinary experience specializing in traditional Cajun Creole fare and superior service. To create a dining experience your guests will talk about for years to come, select from our buffet packages. Packages include a bottle of Oak Alley label sparkling wine for wedding party toasting and can be customized.



Mayhew Package  
\$55 per person

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

Choice of 1 Appetizer  
Spinach Dip, Tomato Bruschetta OR  
Roasted Garlic Hummus

Chicken & Smoked Sausage Jambalaya  
Bourbon Cane Syrup Glazed Chicken  
Fried Catfish with Tarter Sauce

Choice of 2 side items  
Smothered Green Beans, Grilled Mixed  
Vegetables, Corn Maque Choux,  
Crab Boil Potato Salad, Cheddar Grits,  
Whipped Potatoes, Pasta Salad,  
Roasted Fingerling Potatoes, OR  
Cornbread with  
Whipped Honey Butter

Fresh Fruit with French Cream  
Wedding Tea Cookies

Hardin Package  
\$80.00 per person

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

Choice of 2 Appetizers  
Spinach Dip, Tomato Bruschetta,  
Bacon Pecan Tartlets,  
Boiled Shrimp Cocktail,  
OR Roasted Garlic Hummus

Chicken & Smoked Sausage Jambalaya  
Bourbon Cane Syrup Glazed Chicken  
Fried Catfish with Tarter Sauce

Carving Table: choice of 1  
Ham OR Pork Loin

Choice of 2 side items  
Smothered Green Beans, Grilled Mixed  
Vegetables, Corn Maque Choux,  
Crab Boil Potato Salad, Cheddar Grits,  
Whipped Potatoes, Pasta Salad,  
Roasted Fingerling Potatoes, OR  
Cornbread with Whipped Honey Butter

Fresh Fruit with French Cream  
Pecan Pralines



Armstrong Package  
\$95.00 per person

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

Choice of 2 Appetizers  
Caprese Bites,  
Bacon Pecan Tartlets,  
Bacon Wrapped Asparagus,  
Boiled Shrimp Cocktail,  
Seasonal Vegetable Tray,  
OR Artesian Cheese Tray

Chicken & Smoked Sausage Gumbo  
Pecan Crusted Redfish  
Shrimp and Andouille Pan Tossed Pasta

Carving Table: choice of 1  
Ham, Pork Loin, Smoked Brisket,  
OR Boudin Stuffed Chicken

Choice of 2 side items  
Grilled Mixed Vegetables,  
Rice Dressing,  
Cheddar Brie Mac & Cheese,  
Roasted Fingerling Potatoes,  
Grilled Asparagus,  
Spinach Madeline,  
OR Whipped Potatoes

Dessert Bar:  
Seasonal Fruit & choice of 3  
Praline Cheesecake Bites, Pecan Tassies,  
Lemon Meringue Tartlets,  
French Silk Mousse Tartlets, Pecan  
Pralines, OR Tea Cookies



Roman Package  
\$130.00 per person

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

Choice of 3 Appetizers  
Caprese Bites, Bacon Pecan Tartlets,  
Bacon Wrapped Asparagus,  
Boiled Shrimp Cocktail,  
Seasonal Vegetable Tray, OR  
Imported Meat and Cheese Tray

Crab Cakes with Smoked Pepper Coulis  
Grilled Red Snapper  
Seared Lamb Chops with Cippollini Onions

Choice of 1 side item  
Grilled Mixed Vegetables, Rice Dressing,  
Cheddar Brie Mac & Cheese, Roasted  
Fingerling Potatoes, Grilled Asparagus,  
Spinach Madeline, OR Whipped Potatoes

Seafood Bar: choice of 3  
Chargrilled Oysters, Boiled Shrimp  
Cocktail, Crabmeat AuGratin,  
Marinated Crab Claws,  
Local Blue Crab Salad,  
Shrimp Ceviche, OR Bloody Mary  
Oyster Shooters

Dessert Bar: Seasonal Fruit & choice of 3  
Praline Cheesecake Bites, Pecan Tassies,  
Lemon Meringue Tartlets,  
French Silk Mousse Tartlets, Pecan Pralines,  
OR Tea Cookies

# Bar Packages

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.

Daytime events require your event to be booked privately 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 Wine: 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 BarUltra 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 Cointrea, Tequilla

Soft Drinks:  
Coke, Diet Coke, & Sprite

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

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 Menage Noir  
Plus Assorted Mixers and Garnishes



# Signature Cocktails

Consider adding a signature drink to your special evening.  
These drinks would be in addition to your  
selected bar package and are priced per person.



Mint Julep: \$9.00

Premium Maker's Mark Bourbon, Oak Alley's own Mint Syrup, fresh Mint & crushed ice

Scarlet O'Hara: \$9.00

Southern Comfort liqueur & Tart Cranberry juice

Rhett Butler: \$9.00

Southern Comfort liqueur, fresh Lemon & Lime juice, and Orange Curacao

Pimm's Cup: \$9.00

Pimm's No. 1 liquor, Ginger Ale with a hint of citrus, garnished with cucumber & fresh mint

Hurricane: \$9.00

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

Tipsy Tea: \$9.00

Sweet Iced Tea, Champagne, fresh Lemon & Lime juice, garnish of Lemon and fresh Mint

Wedding Cake Martini: \$9.00

Premium Vanilla Vodka, Amaretto Di Sarrono, Cream, & Pineapple juice

Champagne Cocktail: \$9.00

Champagne, Sugar cube, Orange bitters, garnished with Lemon twist

Mimosa: \$9.00

Champagne & fresh squeezed Orange juice

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

# Culinary Package Add On Options

Pecan Praline Demonstration: \$5.25 per person  
Your guests will be captivated by our chef creating  
our pecan pralines on site for their enjoyment.



## Late Night Beverage and Snack Options

For guests that enjoy a late night beverage or snack, these options can be arranged for service during the last 30 minutes of your event. These options can be arranged for a minimum of 25 servings or more.

Late Night “To Go” Beverage Bar: \$5.00 per serving  
Dark Roast Community Coffee & Steamed Hot Milk  
Chocolate served in “to go” cups with an assortment of  
flavored creams, sugars, caramel,  
chocolate chips, and mini marshmallows

Take Away Treats: Served in Oak Alley “to go” packaging  
choose 1 from the following options to treat your guests:

Beignets \$3.50 per serving  
Pralines \$3.00 per serving  
Tea Cookies \$3.00 per serving  
Candied Pecans \$3.50 per serving  
Spiced Pecans \$3.50 per serving



# Wedding Prep Lunch and Snack Options

Don't forget to plan ahead for food and beverage while you are getting ready for your wedding. The items below can be delivered to any of our overnight cottages for your enjoyment.

Classic Sandwich Tray: \$55 per tray (feeds 6)

Choice of 3 types of Cocktail Sandwiches: Ham, Turkey, Roast Beef, Chicken Salad, Shrimp Salad or Crab Salad along with an assortment of Zapp's Potato Chips, Fresh Fruit and Cheese and assorted soft drinks & bottled water

New Orleans Po-Boy Platter: \$60 per platter (feeds 6)

Assortment of Ham with Swiss Cheese, Grilled Shrimp, and Fried Catfish Po-Boys served hot with an assortment of Zapp's Potato Chips, and assorted soft drinks & bottled water

Fried Chicken Tender Platter: \$65 per platter

18 pieces of deep fried chicken tenderloins with Barbecue and Ranch dipping sauce and assorted soft drinks & bottled water

Artisan Meat and Cheese Platter: \$60 per platter

Assortment of this sliced local meats including Andouille, Alligator Sausage, Green Onion Sausage, and Hogs Head Cheese, Pickled items and house made condiments along with a variety of Artesian Cheeses, crackers and toast points



# Wedding Reception 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 \$1000.00 has been received.

## Event Guidelines:

Minimum number of guests required for a wedding reception is 50 with a maximum capacity of 125 (seating for all) or 150 (limited seating)

A certificate of insurance is required indicating liability coverage for the date(s) of the event. Individuals using the venue can obtain such a certificate from their homeowner or rental carrier. In no case will the venue be available without the coverage.

The historic grounds and mansion will not be accessible to you and your guests. This area is managed by Oak Alley Foundation and will be closed at the time of your event.

Please note that anyone 6 years and over will be included in your final guest count and charged the same fees per person for food & beverage as adult guests.

All catering services, including food and beverage, must be provided by Oak Alley Plantation 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, money order, or cashier's checks. Personal checks and credit cards will not be accepted as a method of payment. A deposit of \$1000.00 is required to guarantee the date of an event. This deposit will be applied toward the wedding reception package selected and deducted from the final payment due.

A payment equaling 50% of the total package selected will be due 3 months prior to the event.

A guaranteed number of guests expected to attend the event is due 3 weeks prior to the event.

Final balance due 2 weeks prior to the event with all late incidentals payable the day of the event by a credit card on file.

All advance deposits and payments 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.

A security deposit of \$500 will be collected as part of the reception package. If there are NO additional charges or damages incurred this deposit will be returned within 30 days after the event.

# Frequently Asked Questions

- What is the role of the Events Coordinator at Oak Alley Restaurant?

Your coordinator is your primary contact and is here to guide you through your journey of planning your wedding ceremony & reception. Your coordinator will assist you in planning the perfect menu & bar as well as recommending vendors to ensure your vision is brought to life. Your coordinator will also create and carry out your reception itinerary for you. Your Oak Alley Coordinator will work hand in hand with your personal wedding planner should you decide to hire one. Your personal planner is responsible for planning areas outside of Oak Alley, such as selecting invitations, guest lists & transportation.

- What is the role of the Banquet Manager at Oak Alley Restaurant?

Your banquet manager will accept all vendor deliveries and oversee setup and tear down for your reception. The manager will also be on hand to take care of any issues that may be encountered during the evening for food and beverage service.

- Can I have a reception without hosting my ceremony in the garden gazebo?

Yes, wedding receptions are allowed at Oak Alley without hosting your ceremony on the restaurant property.

- Will my guests & I have access to the historic site?

The historic site is operated by a separate company. The non profit foundation does not allow access to the grounds without admission. Events are typically held after the historic site closes and gates are closed.

- What do you include in your package pricing?

Oak Alley packages are built in order to make budgeting a breeze. We include venue rental, on site coordinator, banquet manager, linen draped tables for all food, white wall draping, reception tables & chairs, china, glassware, utensils, napkins, servers, 7.95% sales tax and 20% gratuity. All alcohol service is priced based on a 3 hour time frame. Alcohol service will end when the 3 hour service is complete unless prior arrangements have been made.

- How do I arrange overnight accommodations for my guests?

Oak Alley's uniquely decorated cottages will make your close family and friends quite comfortable. Reservations can be made at anytime by visiting our website or calling in to speak to someone in the reservations department. Since we only have 9 cottages available, we do not allow holds.

- Am I required to select a food and beverage package for my reception?

Oak Alley Restaurant must provide food and beverage service for all special events held in the West Pavilion banquet facility. Our catering service offers several culinary and beverage packages to choose from with add on options to enhance your event. Customized options are welcomed. Your Oak Alley coordinator will work closely with our catering staff to provide expert advice and guidance.

- Am I allowed to use my own vendors?

Although you may secure your own vendors for all services except food and beverage, it is highly encouraged that you seek the services of Oak Alley's preferred vendors as they have been recognized for having superior customer & quality service.

- Can I have a food tasting?

While this is an optional component, a complimentary menu tasting including items served daily in our restaurant can be arranged. Please notify your coordinator to arrange for this service if you would like to take advantage.