



The Cabin Events

5405 LA Hwy 44, Gonzales, LA 70737

Event Sales Manager: Lauren Clouatre
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Cocktail Packages & Info

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

Our Cocktail Packages are designed to accommodate celebrations when socializing, mingling & dancing is the vibe your looking for!

Cocktail Packages Include:

- Professional & Friendly Service Staff and Event Management
- Use of Our Venue for at Least 3 Hours (Additional Time May be Purchased)
- Delicious Offerings Created by Our In House Culinary Staff
- We Provide all Linens and Seasonal Table Decor
- Cocktail Style Tables throughout with Limited Guest Seating
- Service on all Glass, Dish & Silverware
- Background Music Provided

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

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

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

Cocktail Packages

All Cocktail Packages include a self serve beverage station Including Water and your choice Of:

Lemonade, Hibiscus Lemonade, Unsweet Iced Tea or our Cane & Honey Sweet Tea

The Bon Temps

\$42 per guest

(Minimum 40 guest)

- Seasonal Chef Selected Tray Passed Hors d'oeuvres / 10-15 Varieties / 2 Hours
- Seasonal Fresh Fruit & Veggie Display
- Assorted Deli Sandwiches on Focaccia
- Chicken & Sausage Gumbo or Pork Belly White Bean Soup
- Spinach & Artichoke Dip with Crostini or House Chips
- Shrimp or Chicken Cajun Alfredo with Penne Pasta
- Sugar Dusted Beignets

The Fete

\$48 per guest

(Minimum 50 guest)

- Seasonal Chef Selected Tray Passed Hors d'oeuvres / 10-15 Varieties / 2 Hours
- Seasonal Fresh Fruit & Veggie Display
- Assorted Deli Sandwiches on Focaccia
- Choice of: Chicken & Sausage Gumbo / Seafood Gumbo / Pork Belly White Bean Soup
- Spinach & Artichoke Dip with Crostini or House Chips
- Choice of: Bourbon & Peach Glazed Pork Medallions / Sweet & Spicy Chicken on a Stick
- Blacked Shrimp or Chicken Cajun Alfredo with Penne Pasta
- Fried Bread Pudding with Praline Sauce

The Carnival

(Minimum 50 guest)

\$65 per guest

- Seasonal Chef Selected Tray Passed Hors d'oeuvres / 10-15 Varieties / 2 Hours
- Chilled Seafood Display:
Spicy Boiled Gulf Shrimp / Marinated Crab Claws / Smoked Salmon Spread / Champagne Poached Scallop
- Grazing Table:
Cheeses / Cured Meats / Crackers / Crisp / Breads / Fresh Fruits & Veggies / Relishes / Spreads
- Choice of: Chicken & Sausage Gumbo / Seafood Gumbo / Pork Belly White Bean Soup
- Shrimp or Crab Au gratin Dip with Crostini or House Chips
- Choice of: Bourbon & Peach Glazed Pork Medallions / Sweet & Spicy Chicken on a Stick
- Choice of: Shrimp & Grits / Crawfish Étouffée / Shrimp or Crawfish Confetti Pasta
- Fried Bread Pudding with Praline Sauce & Sugar Dusted Beignets

A Few Examples of our Tray Passed Hors d'oeuvres!

- Boudin Balls
- Cajun Deviled Eggs
- Tomato Bruschetta Bites
- Smoked Salmon Canapé
- Caprese Skewers
- Beef Crostini Bites
- Bacon Wrapped Shrimp
- Shrimp Beignets
- Crawfish Beignets
- Petite Meat Pie
- Petite Crawfish Pie
- Crab Au gratin Crostini
- Shrimp Au gratin Crostini
- Spicy Tuna & Avocado Crisp
- Muffuletta Bites
- Cajun Pork Dumplings
- Veggie Spring Roll
- Tempura Petite Kabobs

Specialty Additions

Carving Station

(Minimum 40 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

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

\$300.00 Setup Fee

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

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