

Bridal & Baby Showers 2024

EVENT DETAILS

Bridal & Baby Shower Rental

\$400.00 for 3 hours in the Glass Atrium

Inclusions White linens, tables, chairs, drapery, setup, breakdown, & cleanup

Sundays: Noon-3pm, 1-4pm, 2-5pm. *Occasional Saturdays available, inquire regarding availability Availability Decor setup begins 2 hours prior to the scheduled event

Please note: food service runs continuously based on guest count. Inquire for more details.

Food Package 1

\$12.00 per person

1 Entree, 2 Trays, Complimentary Salad

Food Package 2

\$15.00 per person

2 Entrees, 2 Trays, Complimentary Salad

ENTREE CHOICES

Creamy Red Beans & Rice with smoked sausage links on the side Seafood Gumbo with gulf shrimp & gumbo crabs Chicken & Andouille Gumbo simmered with fresh vegetables and a rich roux Crab, Crawfish & Corn Bisque with lump crab meat and Louisiana crawfish Crawfish Étouffée with Louisiana crawfish

Chicken and Smoked Sausage Jambalaya with a hearty blend of Creole seasonings and fresh herbs

Pasta Alfredo in a classic garlic and Parmesan cream sauce

Choose from: Louisiana gulf shrimp, Louisiana crawfish tails, chicken, or vegetable primavera (squash, roasted peppers, lemon & red onions)

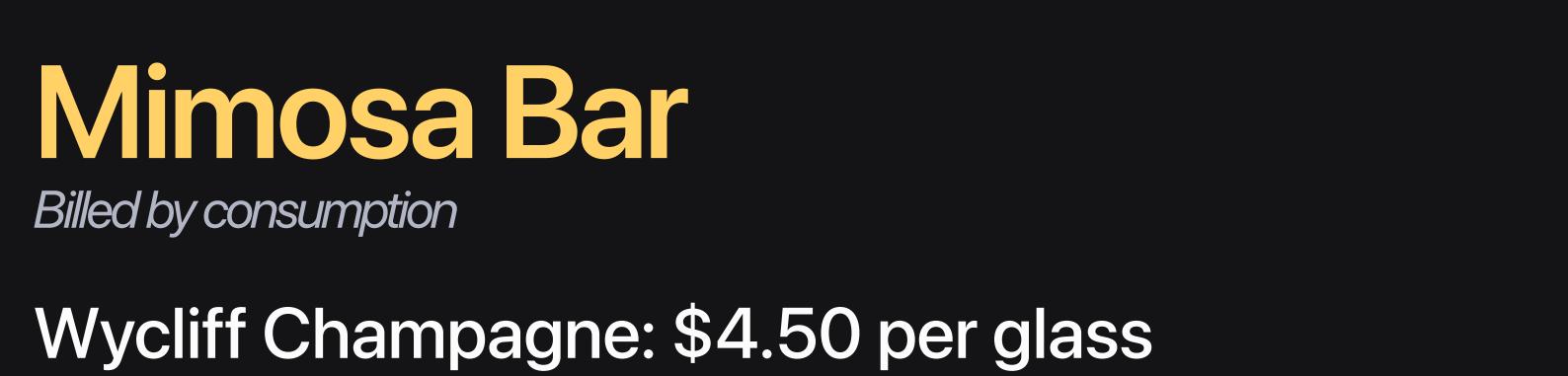
TRAY CHOICES

Assorted Fruit Tray strawberries, blueberries, pineapple, cantaloupe, grapefruit & grapes Assorted Vegetable Tray cherry tomatoes, celery sticks, carrot sticks, broccoli and cauliflower with ranch dressing Grilled Chicken Kabobs with roasted peppers, garlic and teriyaki sauce Vini Nuffuletta's ham, salami and provolone with olive salad and sesame seed bun Breaded Mozzarella Sticks with hearty marinara sauce Pigs in a Blanket with honey mustard dipping sauce talian Meatballs sautéed in roasted garlic & oregano with marinara sauce Fried Shrimp with cocktail sauce Bags' World Famous Fried Catfish with cocktail sauce 12" Pizza mozzarella cheese, pepperoni, italian sausage or combo with pepperoni and italian sausage

PREMIUM ENTREE ADD-ONS Inquire regarding price

- 1 Roast Beef Debris with french bread 2 Smoked Beef Brisket with pistolettes 3 Crawfish Queso Dip with shoestring fries and Louisiana crawfish
- **5** White Chocolate Bread Pudding 4 Waygu Beef Sliders with pickles, ketchup, mustard and sautéed onions on a brioche bun

BAR OPTIONS



Upgrade to La Marca Prosecco: \$7.00 per glass





Soft Beverages

\$2.50 per glass

Soft Drinks/Mixers

Water, Coke, Diet Coke, Sprite, cranberry juice, pineapple juice & ginger ale

Red & White Wine

Red Wine

Josh Merlot, Josh Cabernet

White Wine

Chateau Ste Michelle Chardonnay, Ruffino Pinot Grigio Woodbridge White Zinfandel

\$30/bottle, \$8/glass \$22/bottle, \$6/glass

\$30/bottle, \$8/glass

ADDITIONAL INFORMATION

Decorating Rules

Decorating windows are selected and provided 2 weeks before the scheduled event. You cannot decorate outside of your provided time frame. Please adhere to your window.

Absolutely no table confetti, glitter, confetti cannons, poppers, or sparklers

Absolutely no taping, stapling, or adherence of any kind to walls or surfaces

Any infractions will result in a \$250.00 fine per individual incident

Buyout Options

Note: only available for showers

\$350.00 Bar Buyout

If contractee wishes to bring in own items for the bar

\$300.00 Food Buyout

If contractee wishes to bring in own food items

Terms & Conditions

Minimum Guarantee	Headcount is due 2 months before the event, any overage payments will be collected at event end
Processing Fees	All credit card payments incur a 2% processing fee
Sales Tax	Food & beverage totals incur 9.2% Jefferson Parish Sales Tax, rental fees are non-taxable
Gratuity	18% gratuity is added to all packaged events based on the bar and catering package
Damage to Venue	Contractees are liable for any damages to the venue or its exterior during the event. Repairs will be conducted by professionals chosen by the venue. Bathroom attendants may be required for some events, at the contractee's expense. Consult management for specifics.