

Voodoo
BAYOU

SALES DECK
PALM BEACH GARDENS, FL

ABOUT VODOO BAYOU



Voodoo Bayou is the premier destination in South Florida for Southern-Cajun cuisine. Combined with our exotic craft cocktails and unique New Orleans style atmosphere, our venue provides a destination experience that is memorable and, of course, FUN! We feature an extensive collection of exclusive and rare Whiskeys and Bourbons that you won't find at any other venue. Known for our mouth-watering buttermilk biscuits, kickin' gator bites, and the best fried chicken in Palm Beach County, Voodoo Bayou is sure to fulfill all your taste's desires!

Email:

pbgevents@voodoobayou.com

Venue Phone Number:

(561) 888-6703

Events & Catering Department:

(561) 316-2233



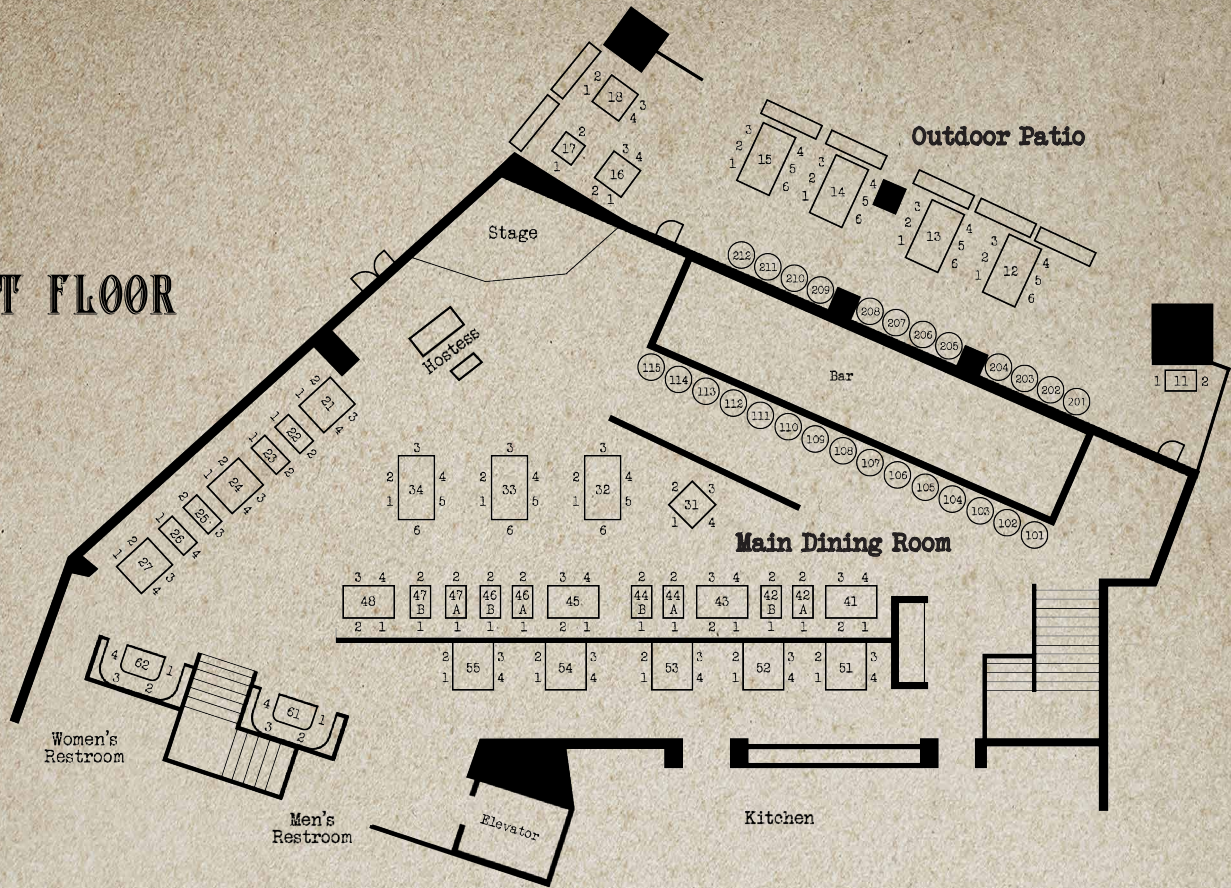
11701 Lake Victoria Gardens Avenue
Palm Beach Gardens, FL 33410

SCAN THE QR CODE
FOR A VIRTUAL TOUR OF OUR VENUE

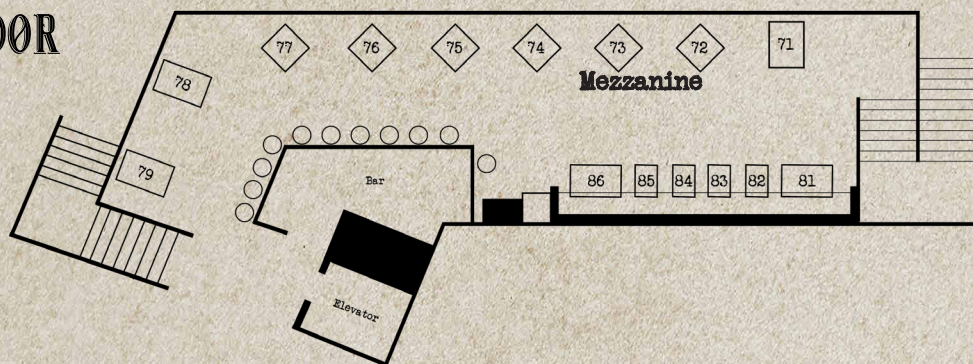


FLOOR PLAN

1ST FLOOR



2ND FLOOR



CAPACITY

	Seated	Reception
• Main Dining Room	100	150
• Mezzanine	60	80
• Outdoor Patio	30	40
• Full Capacity	225	300

VENUE

Mezzanine



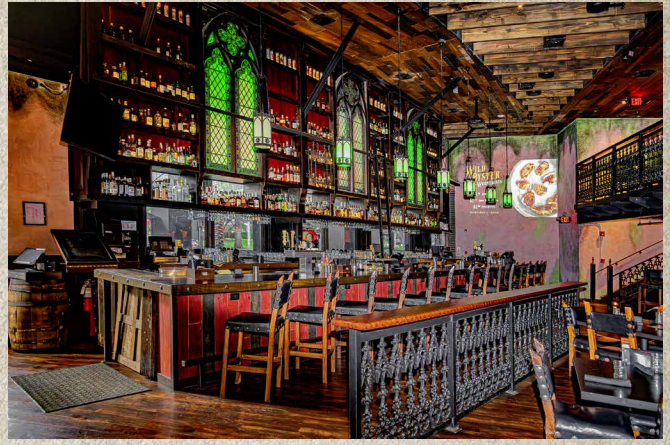
Mezzanine



Main Dinning Room



Main Dinning Room



Main Dinning Room



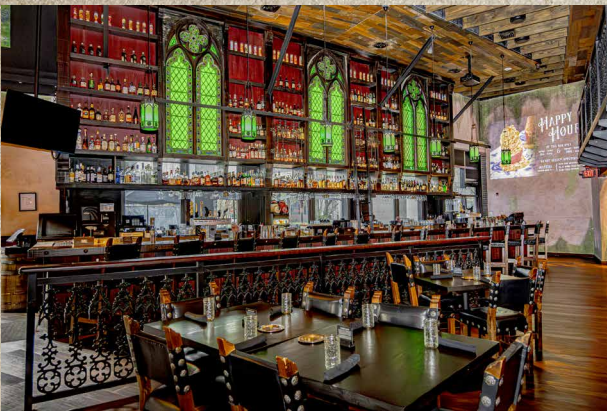
Outside Patio



OUR EVENT SPACES

All Spaces are available for Private and Semi Private Events.
Immerse yourself in Voodoo Bayou Palm Beach Gardens, the perfect
captivation of NOLA and Bourbon!

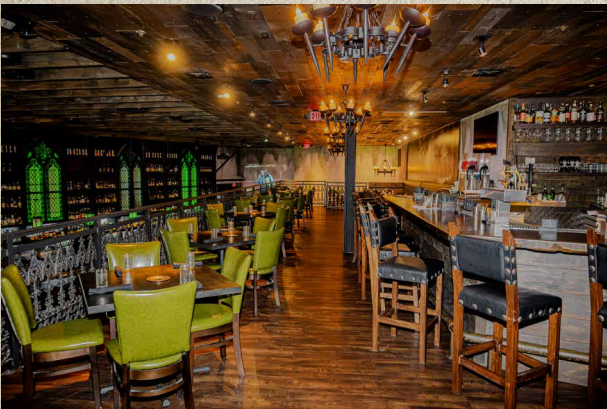
Ideal for: Weddings, Corporate Events, Holiday Parties, Happy Hour
Events, Birthday Celebrations, and more!



THE MAIN DINING ROOM

Located on the first floor with
perfect ambience featuring our
Stain Glass Bourbon Bar.

Seated Capacity: 100
Reception Capacity: 150



MEZZANINE

Located on the second floor with a
private bar and perfect view of the
entire Stain Glass Bar and our Live
Music Stage.

Seated Capacity: 65
Reception Capacity: 90



OUTDOOR PATIO

Located on the patio on the first
floor, with access to our outside bar.

Seated Capacity: 30
Reception Capacity: 40

BRUNCH

WHO DAT

Available Every Saturday and Sunday Until 3pm
Plated options are available for parties up to 30

OPENING ACT (CHOICE OF ONE) SERVED FAMILY STYLE

Famous Cornbread

Honey Butter & Molasses

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

Watermelon & Mint Salad

Fresh Diced Watermelon & Mint

ENTREE (CHOICE OF FOUR)

Shrimp & Grits

Jumbo Shrimp, Nora Mills Cheddar Grits, Couvillion Sauce,
Tomato & Holy Trinity

Avocado Toast

Two Poached Eggs, Chopped Tomatoes, Tomato Jam & Cajun
Hollandaise

The Bayou Slam*

Two Eggs served with choice of Double-Smoked Bacon or
Andouille Sausage, Breakfast Potatoes & Multi-grain Toast

Fried Chicken & Waffle

Cornbread Cheddar Waffle served with Bourbon Maple
Syrup

Wood-Fired Steak & Eggs*

6oz Blackened Sirloin, Two Eggs, Breakfast Potatoes &
Bourbon Au Jus

Bacon Benedict*

Buttermilk Biscuits, Double Smoked Bacon, Poached Egg &
Cajun Hollandaise

Crawfish Benedict* BB

Buttermilk Biscuits, Crawfish Tails, Spicy Creole Sauce,
Poached Eggs & Cajun Hollandaise

Crabcake Benedict*

Fried Green Tomato, Jumbo Lump Crab, Frisee, Poached Eggs
& Cajun Hollandaise

Chicken Pear and Pecan Salad

Artisinal Lettuce, Balsamic Dressing, Asian Pear, Candied
Pecans, Black Cherry & Goat Cheese

DESSERTS (CHOICE OF TWO) SERVED FAMILY STYLE

Beignets

Delicious Little Sweet Clouds From Heaven

Croissant Bread Pudding

Brown Butter, Valrona White Chocolate, Bourbon Caramel,
Candied Pecans & Vanilla Creme Chantilly

Banana Pudding

Vanilla Wafers, Banana Creme Chantilly & Salted Caramel

CANAL STREET

Available Every Saturday and Sunday Until 3pm
Buffet options are available for parties of 30 or more

OPENING ACT (CHOICE OF ONE)

Famous Cornbread

Honey Butter & Molasses

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

Watermelon & Mint Salad

Fresh Diced Watermelon & Mint

ENTREE (CHOICE OF FOUR)

Scrambled Eggs

Double-Smoked Bacon

Andouille Sausage

Cheesy Grits

Breakfast Potatoes

Fried Chicken & Waffle

Cornbread Cheddar Waffle served with Bourbon Maple
Syrup

Pear and Pecan Salad

Artisanal Lettuce, Balsamic Dressing, Asian Pear,
Candied Pecans, Dried Black Cherries & Goat Cheese

ADD ON'S (ADDITIONAL)

Baked "Eggs Sardou"

Baked Eggs in a Creamy Spinach-Artichoke Fondue,
served with Grilled Herb-Garlic Crostini

Bacon Benedict*

Smoked Pork Belly served over Buttermilk Biscuits

Biscuits & Gravy

Buttermilk Biscuits smothered in Smokey Andouille
Sausage Gravy

DESSERTS (CHOICE OF TWO)

Beignets

Delicious Little Sweet Clouds From Heaven

Croissant Bread Pudding

Brown Butter, Valrona White Chocolate, Bourbon Caramel,
Candied Pecans & Vanilla Creme Chantilly

Banana Pudding

Vanilla Wafers, Banana Creme Chantilly & Salted Caramel



Add Bottomless Mimosas or
Bloody Mary's to your Brunch for **\$20PP**



Soft Drinks, Iced Tea, and Coffee are included. Prices
shown are ** 23% service charge & 7% sales tax

PLATED / BUFFET

FRENCH MARKET PLATED / BUFFET

Available Monday through Friday until 3 pm
Plated options are available for parties up to 30
Buffet options are available for parties of 30 or more

OPENING ACT (CHOICE OF ONE) PLATED OPTION IS SERVED FAMILY STYLE

Famous Cornbread

Honey Butter & Molasses

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

Watermelon & Mint Salad

Fresh Diced Watermelon & Mint

DESSERTS (CHOICE OF ONE)

PLATED OPTION IS SERVED FAMILY STYLE

Beignets

Delicious Little Sweet Clouds From Heaven

Banana Pudding

Vanilla Wafers, Banana Creme Chantilly & Salted Caramel

ENTREE (CHOICE OF THREE)

Gumbo Ya Ya

Shrimp, Andouille, Chicken, Okra & White Rice

Jambalaya

Shrimp, Andouille, Chicken, White Rice,
Peppers, Tomatoes & Tasso

Mushroom "Bolognese"

Pasta, Grana Padano Cheese & Herb Butter
(Request No Grana Padano & Herb Butter to
make Vegan)

Chicken Pear and Pecan Salad

Artisanal Lettuce, Balsamic Dressing, Asian
Pear, Candied Pecans, Dried Black Cherries &
Goat Cheese

Caesar Salad*

Shaved Brussels, Baby Kale, Little Gem,
Sourdough Croutons, Capers, Pistachio & Parm

Fried Chicken Sandwich (Plated only)

Brioche, Brown Butter, House Pickles, "Slap Ya
Mamma!" Aioli served with Cajun Waffle Fries

Chicken & Biscuit (Plated only)

Claxton Farms 4-Piece Fried Chicken, Hot
Honey & Buttermilk Biscuit

Po' Boy (Plated only)

(Choice of Fried or Blackened Shrimp, Blackened
Chicken, or Fried Oyster*)

Served with Lettuce, Tomato, Nola Remoulade
& Cajun Fries



*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Soft Drinks, Iced Tea, and Coffee are included. Prices shown are ++ 23% service charge & 7% sales tax

PLATED

RIVER BOAT LUNCH / DINNER

Plated Options are available for parties up to 30

OPENING ACT (CHOICE OF TWO) SERVED FAMILY STYLE

Famous Cornbread

Honey Butter & Molasses

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

Watermelon & Mint Salad

Fresh Diced Watermelon & Mint

ENTREE (CHOICE OF FOUR)

Jambalaya

Shrimp, Andouille, Chicken, White Rice, Peppers, Tomatoes & Tasso

Mushroom "Bolognese"

Pasta, Grana Padano Cheese & Herb Butter

(Request No Grana Padano & Herb Butter to make Vegan)

Pear and Pecan Salad (Choice of Chicken or Steak)

Artisanal Lettuce, Balsamic Dressing, Asian Pear, Candied

Pecans, Dried Black Cherries & Goat Cheese

Caesar Salad*

Shaved Brussels, Baby Kale, Little Gem, Sourdough Croutons,

Capers, Pistachio & Parm

Creole Mustard Salmon

Vegetable White Rice & Creole Mustard Sauce

Brick Oven Roasted Chicken

Bourbon Jus, Herb Butter, White Rice & Smokey Collards

(Contains Pork)

Chicken & Biscuit

Claxton Farms Fried Chicken, Hot Honey & Buttermilk Biscuit

Po' Boy

(Choice of Fried or Blackened Shrimp, Blackened Chicken, or Fried Oyster*)

Served with Lettuce, Tomato, Nola Remoulade & Cajun Fries

DESSERTS (CHOICE OF ONE)

SERVED FAMILY STYLE

Beignets

Delicious Little Sweet Clouds From Heaven

Croissant Bread Pudding

Brown Butter, Valrona White Chocolate, Bourbon Caramel,

Candied Pecans & Vanilla Creme Chantilly

Banana Pudding

Vanilla Wafers, Banana Creme Chantilly & Salted Caramel



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PLATED

ROYAL STREET LUNCH / DINNER

Plated options are available for parties up to 30

OPENING ACT (CHOICE OF ONE) SERVED FAMILY STYLE

Famous Cornbread

Honey Butter & Molasses

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

Watermelon & Mint Salad

Fresh Diced Watermelon & Mint

APPETIZERS (CHOICE OF TWO) SERVED FAMILY STYLE

Deviled Eggs

Caviar, Black Truffle, Dijon, Lemon EVOO & Chive

BBQ Shrimp

Jumbo Shrimp, Garlic, Shallot, NOLA BBQ Sauce & Grilled Baguette

Shakey's Gator Tail

Chicken-Fried, Onions, Charred Lemon & Chipotle Aioli

Hickory Smoked Chicken Wings

Blue Cheese, Buffalo Sauce & Celery

Roasted Brussels Sprouts

Creamy Buffalo, Blue Cheese Fondue, Candied Pecans, Fresh Mint & Chipotle

Shuck Yeah!* (Raw Oysters) - Additional \$5PP

Chef's Daily Selection served with all of our favorite Fixins

Wood-Fired Oysters* - Additional \$5PP

Choice of either Chili Butter or Rockefeller (Contains Bacon), served with Garlic Bread

SOUP OR SALAD (CHOICE OF ONE)

Pear and Pecan Salad

Artisanal Lettuce, Balsamic Dressing, Asian Pear, Candied Pecans, Dried Black Cherries & Goat Cheese

Caesar Salad*

Shaved Brussels, Baby Kale, Little Gem, Sourdough Croutons, Capers, Pistachio & Parm

Gumbo Ya Ya

Shrimp, Andouille, Chicken, Okra & White Rice

ENTREE (CHOICE OF FOUR)

Filet*

8 oz | Certified Black Angus (Choice of One Side)

Jambalaya

Shrimp, Andouille, Chicken, White Rice, Peppers, Tomatoes & Tasso

Mushroom "Bolognese"

Pasta, Grana Padano Cheese & Herb Butter

(Request No Grana Padano & Herb Butter to make Vegan)

Brick Oven Roasted Chicken

Bourbon Jus, Herb Butter, White Rice & Smokey Collards
(Contains Pork)

Chicken & Biscuit

Claxton Farms 4-Piece Fried Chicken, Hot Honey & Buttermilk Biscuit

Cajun Carbonara*

Rigatoni, Smoked Pork Belly, Grana Padano Cheese, Peas & Poached Egg Yolk

Shrimp & Grits

Jumbo Shrimp, Nora Mills Cheddar Grits, Couvillion Sauce, Tomato & Holy Trinity

Creole Mustard Salmon

Vegetable White Rice & Creole Mustard Sauce

Shrimp & Crawfish Etouffée*

Spicy Creole Sauce, Holy Trinity & White Rice

ADD ON'S (+5PP)

RedFish

Served on "The Half Shell" with Chili Butter, White Rice, Braised Green Beans (Contains Pork) & Charred Lemon

Jumbo Lump Crab Cake

Creole Mustard Sauce, Succotash & Frisee

Cajun Ribeye*

18 oz Bone-In | Certified Black Angus (Choice of One Side)

DESSERTS (CHOICE OF TWO) SERVED FAMILY STYLE

Beignets

Delicious Little Sweet Clouds From Heaven

Croissant Bread Pudding

Brown Butter, Valrona White Chocolate, Bourbon Caramel, Candied Pecans & Vanilla Creme Chantilly

Banana Pudding

Vanilla Wafers, Banana Creme Chantilly & Salted Caramel

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Soft Drinks, Iced Tea, and Coffee are included. Prices shown are ++ 23% service charge & 7% sales tax

BUFFET

BOURBON STREET LUNCH / DINNER

Buffet options are available for parties of 30 or more

OPENING ACT (CHOICE OF ONE)

Famous Cornbread

Honey Butter & Molasses

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

Watermelon & Mint Salad

Fresh Diced Watermelon & Mint

APPETIZERS (CHOICE OF TWO)

Deviled Eggs

Caviar, Black Truffle, Dijon, Lemon EVOO & Chive

BBQ Shrimp

Jumbo Shrimp, Garlic, Shallot,

NOLA BBQ Sauce & Grilled Baguette

Shakey's Gator Tail

Chicken-Fried, Onion, Charred Lemon &

Chipotle Aioli

Hickory Smoked Chicken Wings

Blue Cheese, Buffalo Sauce & Celery

Roasted Brussels Sprouts

Creamy Buffalo, Blue Cheese Fondue, Candied

Pecans, Fresh Mint & Chipotle

Shuck Yeah!* (Raw Oysters) - Additional \$5PP

Chef's Daily Selection served with all of our favorite Fixins

Wood-Fired Oysters* - Additional \$5PP

Choice of either Chili Butter or Rockefeller

(Contains Bacon), served with Garlic Bread

SOUP OR SALAD (CHOICE OF ONE)

Pear and Pecan Salad

Artisanal Lettuce, Balsamic Dressing, Asian

Pear, Candied Pecans, Dried Black Cherries &

Goat Cheese

Caesar Salad*

Shaved Brussels, Baby Kale, Little Gem,

Sourdough Croutons, Capers, Pistachio & Parm

Gumbo Ya Ya

Shrimp, Andouille, Chicken, Okra & White Rice

ENTREE (CHOICE OF FOUR)

Jambalaya

Shrimp, Andouille, Chicken, White Rice, Peppers, Tomatoes & Tasso

Mushroom "Bolognese"

Pasta, Grana Padano Cheese & Herb Butter

(Request No Grana Padano & Herb Butter to make Vegan)

Fried Chicken

Claxton Farms Fried Chicken & Hot Honey

Brick Oven Roasted Chicken

Bourbon Jus, Herb Butter

Cajun Carbonara*

Rigatoni, Smoked Pork Belly, Grana Padano Cheese & Peas

Shrimp & Grits

Jumbo Shrimp, Nora Mills Cheddar Grits, Couvillion Sauce,

Tomato & Holy Trinity

Creole Mustard Salmon

Creole Mustard Sauce

Shrimp & Crawfish Etouffée*

Spicy Creole Sauce, Holy Trinity & White Rice

SIDES (CHOICE OF TWO)

Tasso Mac & Cheese

Charred Broccolini

Scalloped Potatoes

Cheesy Grits

Braised Green Beans

Smokey Collards (Contains Pork)

White Rice

Red Beans & Rice (Contains Pork)

DESSERTS (CHOICE OF TWO)

Beignets

Delicious Little Sweet Clouds From Heaven

Croissant Bread Pudding

Brown Butter, Valrona White Chocolate, Bourbon Caramel,

Candied Pecans & Vanilla Creme Chantilly

Banana Pudding

Vanilla Wafers, Banana Creme Chantilly & Salted Caramel

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Soft Drinks, Iced Tea, and Coffee are included. Prices shown are ** 23% service charge & 7% sales tax

BUFFET

JACKSON SQUARE LUNCH / DINNER

Buffet options are available for parties of 30 or more

OPENING ACT (CHOICE OF ONE)

Famous Cornbread

Honey Butter & Molasses

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

Watermelon & Mint Salad

Fresh Diced Watermelon & Mint

APPETIZERS (CHOICE OF TWO)

Deviled Eggs

Caviar, Black Truffle, Dijon, Lemon EVOO
& Chive

BBQ Shrimp

Jumbo Shrimp, Garlic, Shallot,
NOLA BBQ Sauce & Grilled Baguette

Shakey's Gator Tail

Chicken-Fried, Onion, Charred Lemon &
Chipotle Aioli

Hickory Smoked Chicken Wings

Blue Cheese, Buffalo Sauce & Celery

Roasted Brussels Sprouts

Creamy Buffalo, Blue Cheese Fondue, Candied
Pecans, Fresh Mint & Chipotle

Shuck Yeah!* (Raw Oysters) - Additional \$5PP

Chef's Daily Selection served with all of our
favorite Fixins

Wood-Fired Oysters* - Additional \$5PP

Choice of either Chili Butter or Rockefeller
(Contains Bacon), served with Garlic Bread

SOUP OR SALAD (CHOICE OF ONE)

Pear and Pecan Salad

Artisanal Lettuce, Balsamic Dressing, Asian
Pear, Candied Pecans, Dried Black Cherries &
Goat Cheese

Caesar Salad*

Shaved Brussels, Baby Kale, Little Gem,
Sourdough Croutons, Capers, Pistachio & Parm

Gumbo Ya Ya

Shrimp, Andouille, Chicken, Okra & White Rice

ENTREE (CHOICE OF FOUR)

Filet*

Certified Black Angus

Cajun Ribeye*

Certified Black Angus

Jambalaya

Shrimp, Andouille, Chicken, White Rice, Peppers, Tomatoes & Tasso

Mushroom "Bolognese"

Pasta, Grana Padano Cheese & Herb Butter

(Request No Grana Padano & Herb Butter to make Vegan)

Brick Oven Roasted Chicken

Bourbon Jus, Herb Butter

Fried Chicken

Claxton Farms Fried Chicken & Hot Honey

Cajun Carbonara*

Rigatoni, Smoked Pork Belly, Grana Padano Cheese & Peas

Shrimp & Grits

Jumbo Shrimp, Nora Mills Cheddar Grits, Couvillion Sauce,
Tomato & Holy Trinity

Creole Mustard Salmon

Creole Mustard Sauce

Shrimp & Crawfish Etouffée*

Spicy Creole Sauce, Holy Trinity & White Rice

Jumbo Lump Crab Cake

Creole Mustard Sauce, Succotash & Frisee

SIDES (CHOICE OF TWO)

Tasso Mac & Cheese

Charred Broccolini

Scalloped Potatoes

Cheesy Grits

Braised Green Beans

Smokey Collards (Contains Pork)

White Rice

Red Beans & Rice (Contains Pork)

DESSERTS (CHOICE OF TWO)

Beignets

Delicious Little Sweet Clouds From Heaven

Croissant Bread Pudding

Brown Butter, Valrona White Chocolate, Bourbon Caramel,
Candied Pecans & Vanilla Creme Chantilly

Banana Pudding

Vanilla Wafers, Banana Creme Chantilly & Salted Caramel

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Soft Drinks, Iced Tea, and Coffee are included. Prices shown are ++ 23% service charge & 7% sales tax

HORS D'OEUVRES

OPENING ACT

Famous Cornbread

Honey Butter & Molasses

&

Buttermilk Biscuits

Honey Butter & Jalapeño Pear Jam

APPETIZERS

(CHOICE OF 3 APPETIZERS SERVED PASSED.

FAMILY STYLE. OR BUFFET STYLE)

Deviled Eggs

Caviar, Black Truffle, Dijon, Lemon EVOO
& Chive

BBQ Shrimp

Jumbo Shrimp, Garlic, Shallot, NOLA BBQ
Sauce & Grilled Baguette

Shakey's Gator Tail

Chicken-Fried, Onions, Charred Lemon &
Chipotle Aioli

Hickory Smoked Chicken Wings

Blue Cheese, Buffalo Sauce & Celery

Roasted Brussels Sprouts

Creamy Buffalo, Blue Cheese Fondue,
Candied Pecans, Fresh Mint & Chipotle

Cajun Meatballs (Limited Availability)

Tender Pork Meatballs, Creole Sauce,
Creamy Grits & Shaved Parmesan

Additional Options

Shuck Yeah!* (Raw Oysters) \$5PP

Chef's Daily Selection served with all of our
favorite Fixins

Wood-Fired Oysters* \$5PP

Choice of either Chili Butter or Rockefeller
(Contains Bacon), served with Garlic Bread

Mini Crab Cake - Additional \$4PP

(Limited Availability)

Creole Mustard Sauce, Succotash & Frisee

Beignets \$3PP

Delicious Little Sweet Clouds From Heaven



MINIMUM
20 PEOPLE
FOR 2 HOURS

ADD ADDITIONAL HOUR FOR \$10 PER PERSON



*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Soft Drinks, Iced Tea, and Coffee are included. Prices shown are ++ 23% service charge & 7% sales tax

DRINK PACKAGES

Minimum 20 people for 2 hours

PARTY TIME!

(\$16PP FOR AN EXTRA HOUR)

BEER

Draft: Single in Havana, Funky Buddha HOP Gun, Abita Purple Haze, Funky Buddha Floridian, Spearfish Amber, Voodoo Ranger, Stella

Bottle: Bud Light, Michelob Ultra, Corona Light, Heineken 0.0

WINE

White: Barone Fini Pinot Grigio, Wither Hills Sauvignon Blanc, Proverb Chardonnay

Red: Sterling Vintners Merlot, Seeker Pinot Noir, Josh Cabernet

MOCKTAIL

Vicki Vallencourt, Blackberry Lemonade

MARDI GRAS

(\$18PP FOR AN EXTRA HOUR)

BEER

Draft: Single in Havana, Funky Buddha HOP Gun, Abita Purple Haze, Funky Buddha Floridian, Spearfish Amber, Voodoo Ranger, Stella

Bottle: Bud Light, Michelob Ultra, Corona Light, Heineken 0.0

WINE

White: Barone Fini Pinot Grigio, Wither Hills Sauvignon Blanc, Proverb Chardonnay

Red: Sterling Vintners Merlot, Seeker Pinot Noir, Josh Cabernet

SPECIALTY COCKTAIL

Black Magic Lemonade, Saint Vallencourt, Fortunate Son, Turbo Lover Espresso Martini, Frozen Hurricane, Lavender Love Spell

SPIRITS

TEQUILA: Corazon Silver, Corazon Reposado

VODKA: Irvine's, Tito's

GIN: Gray Whale

RUM: Plantation 3 Star

WHISKEY: Redemption

MOCKTAIL

Vicki Vallencourt, Blackberry Lemonade

DRINK TICKET

- \$10 each for select Beer, Wine and Mocktails
- \$12 each for select Beer, Wine, Spirits and Mocktails
- \$14 each for select Beer, Wine, Spirits, Mocktails and Specialty Cocktails

THE SAINT

(\$18PP FOR AN EXTRA HOUR)

BEER

Draft: Single in Havana, Funky Buddha HOP Gun, Abita Purple Haze, Funky Buddha Floridian, Spearfish Amber, Voodoo Ranger, Stella

Bottle: Bud Light, Michelob Ultra, Corona Light, Heineken 0.0

WINE

White: Barone Fini Pinot Grigio, Wither Hills Sauvignon Blanc, Proverb Chardonnay

Red: Sterling Vintners Merlot, Seeker Pinor Noir, Josh Cabernet

SPECIALTY COCKTAIL

Black Magic Lemonade, Saint Vallencourt, Fortunate Son, Turbo Lover Espresso Martini, Frozen Hurricane, Lavender Love Spell

MOCKTAIL

Vicki Vallencourt, Blackberry Lemonade

CAT. 5 HURRICANE

(\$20PP FOR AN EXTRA HOUR)

BEER

Draft: Single in Havana, Funky Buddha HOP Gun, Abita Purple Haze, Funky Buddha Floridian, Spearfish Amber, Voodoo Ranger, Stella

Bottle: Bud Light, Michelob Ultra, Corona Light, Heineken 0.0

WINE

White: Barone Fini Pinot Grigio, Wither Hills Sauvignon Blanc, Proverb Chardonnay

Red: Sterling Vintners Merlot, Seeker Pinor Noir, Josh Cabernet, Martin Ray Cabernet

SPECIALTY COCKTAIL

Black Magic Lemonade, Saint Vallencourt, Fortunate Son, Turbo Lover Espresso Martini, Frozen Hurricane, Lavender Love Spell, Smoked Voodoo Old Fashioned

SPIRITS

TEQUILA: Casamigos Silver, Patron Silver, Don Julio Silver

VODKA: Grey Goose, Kettle One, Tito's

GIN: Hendrix, Gray Whale

RUM: Bacardi, Plantation 3 Star

BOURBON: Redemption, Buffalo Trace, Jameson, Old Forester

MOCKTAIL

Vicki Vallencourt, Blackberry Lemonade



CATERING MENU

PARTY TRAYS:

Party trays are perfect if you are looking for a hassle-free way to feed large groups for the best value. We will work with you to estimate the appropriate amount to meet your group's needs.

HT- Half Tray serves 8-10 people

FT- Full Tray serves 16-20 people

BREAKFAST

(*\$1000 Minimum per order for Pick-up, Delivery, and Full Service Catering. Only Available from 8 AM to 10 AM)

Scrambled Eggs*	\$25/HT \$50/FT
Baked "Eggs Sardou"*	\$50/HT \$100/FT
Double-Smoked Bacon	\$70 (50 pieces per order)
Andouille Sausage	\$70 (50 pieces per order)
Biscuits & Gravy	\$45/HT \$90/FT
Cheddar Grits	\$40/HT \$80/FT
Breakfast Potatoes	\$40/HT \$80/FT
Multi-Grain Toast	\$25/HT \$50/FT
Watermelon with Mint	\$25/HT \$50/FT

OPENING ACT

Famous Cornbread	\$25 (5 loaves per order)
Buttermilk Biscuits	\$35 (10 biscuits per order)
Deviled Eggs*	\$40 (30 pieces per order)
Hickory Smoked Chicken Wings	\$45 (30 pieces per order)
Cajun Meatball (Half Tray)	\$75/HT (30-3oz pieces per order)
Cajun Meatball (Full Tray)	\$150/FT (60-3oz pieces per order)
Roasted Brussels Sprouts	\$75/HT \$130/FT
BBQ Shrimp	\$80/HT \$160/FT

GUMBO & GREENS

Gumbo Ya Ya 🍲	\$55 (3 qts per order)
Caesar Salad*	\$45/HT \$90/FT
Pear & Pecan Salad	\$45/HT \$90/FT
Watermelon Salad	\$45/HT \$90/FT

YARD & POND

Fried Chicken	\$100 (20 pieces per order)
Jambalaya 🍲	\$100/HT \$200/FT
Mushroom "Bolognese"	\$100/HT \$200/FT
Cajun Carbonara*	\$100/HT \$200/FT
Shrimp & Crawfish Etouffee*	\$150/HT \$300/FT
Shrimp & Grits	\$150/HT \$300/FT
Brick Oven Roasted Chicken	\$100 (10 pieces per order)

SIDES

Tasso Ham Mac & Cheese	\$45/HT \$90/FT
Smokey Collards (Contains Ham Hock)	\$35/HT \$70/FT
Braised Green Beans	\$30/HT \$60/FT
Scalloped Potatoes	\$40/HT \$80/FT
White Rice	\$30/HT \$60/FT
Red Beans and Rice (Contains Pork)	\$40/HT \$80/FT
Charred Broccolini	\$50/HT \$100/FT



HAPPY ENDINGS

Beignets	\$40 (30 Pieces per order)
Croissant Bread Pudding	\$45/HT \$90/FT
Banana Pudding	\$45/HT \$90/FT

COCKTAILS (64oz - 15 Servings)

Black Magic Lemonade	\$70
Saint Vallencourt	\$85
Fortunate Son	\$90
Snake Oil Salesman	\$90

PICK-UP: Call a minimum of 24 hours in advance. Sales tax applied to all orders. Minimum of \$300 per order.

DELIVERY: We'll bring your order to you! Available for order of \$300 or more. Delivery fee of 15% will apply. Please allow for 24 hours in advance. Available within a 15 mile radius. For delivery outside the current radius, additional fees would incur. Chafing Stands and Sternos are available for an additional charge.

FULL SERVICE CATERING OR BAR SERVICES

Prices may vary. Contact our Events Department for a quote.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOOD & BEVERAGE



OUR EVENT GUIDELINES

MEAL GUARANTEE & BOOKING REQUIREMENTS

A 25% deposit is required to confirm your event. Due to availability, events are only confirmed upon receipt of a signed contract.

FINAL PAYMENT DUE

The client is responsible for the number of guests guaranteed or the actual number of guests in attendance, whichever is higher. Final payment is due at the conclusion of the event. **Please note: Personal checks or company checks are due two weeks prior to the event.**

EVENT PROCEDURES

Food and beverage minimums are based on availability, date of the event, time of the event, and the number of guests being hosted.

All food and beverages are subject to a service charge of 23% and 7% sales tax. Any special meal orders (vegan, vegetarian, kosher, etc.) are due 48 hours prior to the event. Any changes made within 3 days of the event, must be approved by restaurant management and are subject to additional cost and labor fees.

Events have an allotted time of two hours, if the host is interested in extending the event, a fee of \$10 per person, per hour will apply.

Partial and full buyouts of the restaurant are available based on availability. Depending on the size of the event, a room rental fee may apply. A guaranteed final guest count must be submitted 48 hours [(2) full business days] prior to the event.

During the event, if the number of guests served changes, the host is responsible for the total number of guests served.

CANCELLATION

If the event is cancelled by the client for any reason, the deposit is nonrefundable unless given permission by management due to a special circumstance. For all events, cancellations less than 48 hours prior to the event date will be charged 100% of the Food & Beverage Minimum.

The balance due will be charged to the credit card on file on the date of the event. As previously stated, this will apply to all no shows.

BEVERAGE PACKAGE GUARANTEES

Final guest count guarantees must be submitted 48 hours [2 full business days] prior to the event. Drink Packages are available for events of 20 or more guests. Drink Packages are based on a two-hour event and are unlimited for the duration of the event. An additional hour fee will apply.

LABOR FEES & ADDITIONAL CHARGES

Passed Appetizers are an additional \$10 per person.
Band or DJ: Available upon request.
Pricing varies.

DECOR

Clients are welcome to bring decorations. Explosives, tape, and confetti are not permitted. Decoration Services are available upon request.