



The Mule Barn Weddings & Receptions

Ceremony

Half-hour ceremony includes seating for a maximum of 200 people

Say “I do” on our beautiful grounds under a majestic live oak or in our vintage mule barn

Ceremony price is \$750.00

Reception

Three hour wedding reception in our mule barn for a maximum of 200 people

Amenities include tables, chairs, linen table coverings, several furniture pieces, simple table decorations

Includes 24 hour rental of Bridal Suite

Reception price including tax is \$5,250.00



*Weddings at Destrehan Plantation
are exclusively catered by:*

Capdeboscq Catering
(Cap-D-Bosk)
1000 Allo Street
Marrero, Louisiana 70072
Telephone: (504) 341-8890

Catering by Capdeboscq Catering includes:

Wedding & Groom's Cake
Unlimited Food
Unlimited Open Bar
Waitress, Bartender and Chefs
Hostess for Reception

Menu

Roast Beef or Turkey Carving Station
Buffet Station-choose three items from the attached list
Bread or Dessert Station-choose one item from the attached list
Hot and Cold Sandwiches including
Assortment of Overstuffed Finger Sandwiches
Cocktail Muffalettes & BLT Sandwiches
Hot and Cold Hors d'oeuvres

Choose seven (7) items from the attached list

The Mule Barn
2018 Wedding Reception Package
Price Schedule

Prices per person with call brands of liquor
Prices listed are current prices. Catering prices are subject to change.

2018 Pricing - Three hour event

50-74 people	\$68.00
75-99	\$60.00
100-149	\$50.00
150-199	\$48.00
200 or more	\$47.00

Above prices include acrylic disposables.

Other options:

- Delete Wedding Cake & Groom's Cake Subtract \$2.00 per person
- Delete Carving Station Subtract \$2.00 per person
- Add Cheese and Fruit Presentation Add \$3.00 per person (minimum \$500)
- Add Bananas Foster Station Add \$2.50 per person (minimum \$400)

We Accept checks or Cash

A 5% Service Charge will be Added for Credit Card Payments

Current Prices Good for 60 Days

Balance Due 14 Days Before Reception

Please add 10% Sales Tax and 20% Gratuity to Above Prices.

Hot and Cold Hors D'oeuvres
Choose Seven

Cold Items

Shrimp Remoulade Cups
Shrimp Cocktail Cups
Shrimp Salad Cups
Artichoke Balls
Deviled Eggs
Chicken Puffs
Shrimp Puffs
Shrimp on Toast Squares
Stuffed Cherry Tomatoes
Brie Raspberry Cups

Hot Items

Oyster Patties
Crab Patties
Shrimp Patties
Crawfish Patties
Baby Drumsticks (Oven-Fried)
Chicken Breast Strips (Deep-Fried)
Italian Chicken Strips
Pecan-Crusted Chicken Strips
Rumaki
Bacon Wrapped Shrimp (Oven-Fried)
Shrimp Balls
Italian Meatballs
Cocktail Smokies in Barbecue Sauce
Tamale Balls
Cocktail Pizzas
French Bread Pizzas
Stuffed Artichoke Hearts
Artichoke Quiche Triangles
Stuffed Bell Peppers
Stuffed Mushrooms

Hot Items

Stuffed Potato Skins
Stuffed Baked Potatoes
Crawfish Pies
Stuffed Crabs
Shrimp Boats
Shrimp Chardonnay
Eggplant Parmesan
Blackened Catfish
Catfish Almondine
Oysters Rockefeller
Spinach Bread Canapes
Chicken Cordon Bleu
Canadian Bacon Rounds
Cajun Meat Pies
Catfish Filets (Deep Fried)
Breaded Shrimp (Deep Fried)
Breaded Claw Fingers (Deep Fried)
Coconut Chicken (Deep Fried)
Coconut Shrimp (Deep Fried)
Grilled Tuna

Buffet Station
Choose Three Items

Seafood Gumbo (Shrimp, Crabmeat & Okra) with Rice
Chicken & Sausage File' Gumbo with Rice
Cajun Jambalaya (Shrimp, Chicken & Sausage)
Shrimp Creole with Rice
Shrimp Etouffe with Rice
Shrimp Stew with Potatoes, Rice
Crawfish Etouffe With Rice
Shrimp Fettuccine, Alfredo
Crabmeat & Corn Alfredo, Mini Penne
Cajun Chicken Fettuccine, Alfredo
Crawfish Monica, Rotini Pasta
Chicken Cacciatore, Spaghetti
Garlic Chicken, Penne
Shrimp & Tomatoes Marinara, Angel Hair
Traditional Lasagna
Roast Beef Debris with Mashed Potatoes
Eggplant with Shrimp
Shrimp & Grits
Pasta Primavera, Vegetarian
Chicken Pesto Pasta

Bread and Dessert Station
Choose One

French Bread Pudding with Rum Sauce
Peach or Apple Cobbler
Garlic Bread
Caesar Salad