



*The Mule Barn  
2026 Wedding Packet*

*Ceremony*

1/2-hour ceremony which includes seating for a maximum of 200 people.

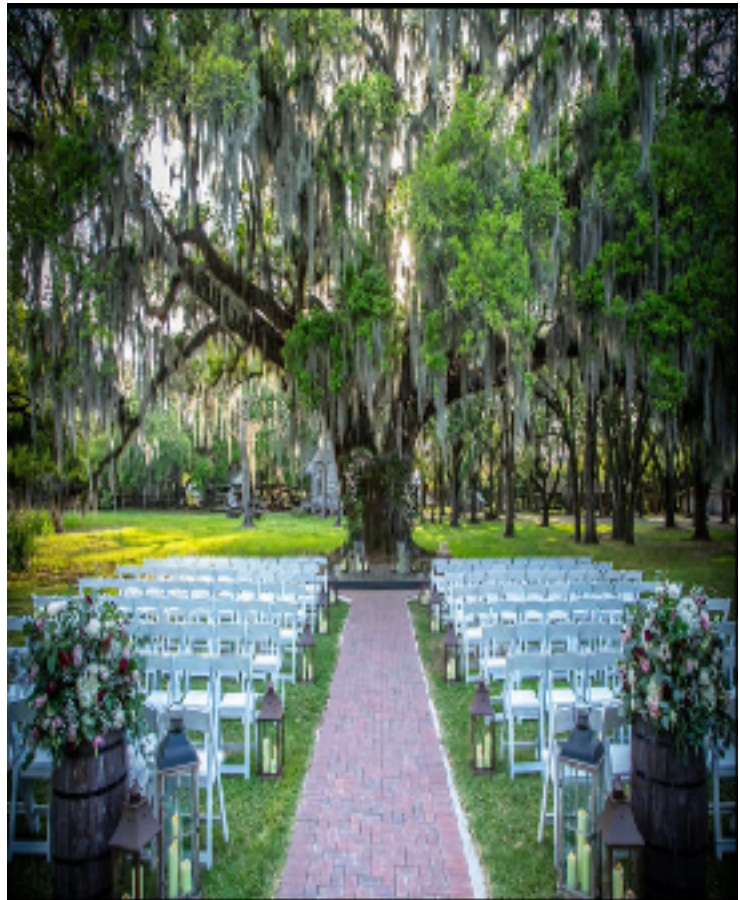
Say “I do” on our beautiful grounds under a majestic live oak or in our vintage mule barn.

*Reception*

A three-hour wedding reception in our mule barn for a maximum of 200 people.

Amenities include tables, chairs, several furniture pieces, and simple table decorations.

Includes a 24-hour rental of the Bridal Suite



*Wedding Coordinator*

Paula Mire

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*The Mule Barn*  
*Wedding Rental Rates 2026*

Wedding Rentals**	Reception Rates
Friday Night	\$5,250.00
Saturday Night	\$5,950.00
Sunday – Friday (Daytime only ends before 5 pm)	\$3,250.00
Sunday – Thursday (Evening after 5 pm)	\$3,800.00

Wedding package includes the following:

- Three (3) hour rental of the mule barn
- Twelve (12) round tables
- One Hundred Fifty (150) Chivari chairs
- One (1) Rectangle DJ table
- Use of carriageway
- Use of wood furniture pieces including cake tables
- Use of house decorations
- Bridal portraits in the house and on the grounds (to be done on a prior day)
- Overnight use of the Marie Celeste Cottage (check-in at noon)
- Floor length linens (12) twelve tables

Extras: (Additional Cost Applies)

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|--|----------------|
| - Thirty (30) minute outdoor ceremony under the lighted Azby Oak with up to 200 chairs | \$750.00       |
| -Additional night in Marie Celeste cottage (plus 14.00%)                               | \$171.00       |
| - Marguerite Cottage (plus 14.00% hotel tax)   | \$142.50       |
| - One (1) hour rehearsal scheduled on a prior day                                      | \$100.00       |
| - Additional reception hour (s)*   | \$1,000.00/hr. |

*#Security detail required for additional reception hour(s)	\$250.00
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#Security detail required for weddings with over 200 guest(s)	\$250.00
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\*\*Additional \$1,000.00 discount for rentals booked in July & August

*The Mule Barn*  
*2026 Wedding Reception Package*  
*Price Schedule*

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

2026 – Pricing

Guests	3-hour event
50-74	\$89.00
75-99	\$80.00
100-149	\$66.00
150-199	\$64.00
200-Or more	\$63.00

Above prices include acrylic disposables.

OPTIONAL:

China and Glassware  
Add: \$15.50

Delete Carving Station..... Subtract \$2.00 per person

We Accept Checks or Cash  
A 5% Service Charge will be Added for Credit Card Payments  
Balance Due 14 Days Before Reception

Please add 9.45% Sales Tax and 20% Gratuities to Above Prices

*Hot and Cold Hors D'oeuvres*

*Choose Seven*

*Cold Items*

Shrimp Remoulade Cups  
Shrimp Cocktail Cups  
Shrimp Salad Cups  
Artichoke Balls (Italian or Sicilian)  
Deviled Eggs  
Chicken Puffs  
Shrimp Puffs  
Shrimp on Toast Squares  
Stuffed Cherry Tomatoes

*Hot Items*

Oyster Patties  
Crab Patties  
Shrimp Patties  
Crawfish Patties  
Baby Drumsticks (Oven-Fried)  
Chicken Breast Strips (Deep-Fried)  
Italian Chicken Strips  
Brie Raspberry Cups  
Bacon Wrapped Shrimp (Oven-Fried)  
Shrimp Balls/Cakes  
Crab Balls/Cakes  
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  
Stuffed Potato Skins  
Stuffed Baked Potatoes

*Hot Items*

Crawfish Pies  
Stuffed Crabs  
Shrimp Boats  
Shrimp Chardonnay  
Eggplant Parmesan  
Blackened Catfish  
Catfish Almondine  
Oysters Rockefeller  
Fried Bacon Wrapped Oysters  
Spinach Bread Canapes  
Chicken Cordon Blue  
Canadian Bacon Rounds  
Cajun Meat Pies  
Catfish Filets (Deep Fried)  
Breaded Shrimp (Deep Fried)  
Coconut Chicken (Deep Fried)  
Coconut Shrimp (Deep Fried)  
Grilled Tuna Grilled Prime NY Strips

*Buffet Station*  
*Choose Three Items*

Seafood Gumbo (Shrimp, Crabmeat & Okra) with Rice  
Chicken & Sausage File' Gumbo with Rice  
Cajun Jambalaya (Shrimp, Chicken & Sausage)  
Pasta Jambalaya (Chicken & Sausage)  
Shrimp Creole with Rice  
Shrimp Etouffee with Rice  
Shrimp Stew with Potatoes and Rice  
Crawfish Etouffee with Rice  
Shrimp Fettuccine, Alfredo  
Crawfish Fettuccine, Alfredo  
Crabmeat & Corn Alfredo, Mini Penne  
Cajun Chicken Fettuccine, Alfredo  
Crawfish Monica, Rotini Pasta  
Chicken Cacciatore, Angel Hair Pasta  
Garlic Chicken, Penn  
Shrimp & Tomatoes Marinara, with Angel Hair  
Traditional Lasagna  
Roast Beef Debris with Mashed Potatoes  
Eggplant with Shrimp  
Shrimp & Grits  
Pasta Primavera, Vegetarian  
Vegetable Lasagna Vegetarian  
Chicken Pesto Pasta  
Grillades and Grits  
Chicken Marsala Over Mashed Potatoes  
(Note: fettuccine pasta can be replaced with bow tie or penne)

*Lagniappe*  
*Choose One*

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