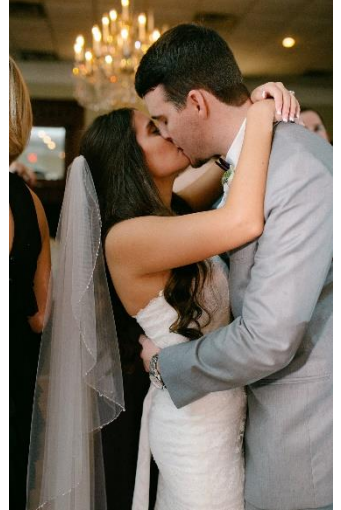


Benedict's

P L A N T A T I O N

Give your special event the perfect backdrop at Benedict's Plantation

- Mandeville, Louisiana's leading Catering event facility, and event venue for 45 years. Attention to detail, excellent service, and stunning facilities will ensure your event is one to remember.



We believe in translating your vision into the perfect experience.

Our beautiful venue and its experienced event staff provides you the ideal canvas for your dream event, regardless of size.

OUR AMENITIES AND SERVICE

We have also equipped our wedding venue with many important amenities, including:

- Elegant Grand ballroom that accommodates 150 - 350 guests
- Historical Plantation house
- Two beautifully designed garden ceremony areas
- White padded ceremony chairs
- Bridal attendant designated attendant for Bride & Groom for day of wedding- also coordinates rehearsal & special décor.
- Complimentary Wedding rehearsal
- Beautiful crystal chandeliers located inside and outside of both venues
- Beautiful winding stairway in plantation
- Bridal Suite with access 1 Hour before ceremony & Additional hours available for \$125 per hour
- Handicap Accessibility- Plantation home & Grand Ballroom!
- Comprehensive Rain Plans for our Outdoor Spaces
- Set up of tables and gold chiavari chairs in reception
- China plates & glassware
- Wedding cake cutting & serving at your reception
- Large open dance floor
- Complimentary Mirrors & votive candles & Selection of luxury linens
- Full Service Uniformed Event Staff

Ceremony Options

Garden Ceremony

Reception in Ballroom (175+ *guests*)

- Includes Chairs for up to 175 guests
- Includes 30 min Rehearsal
- Includes One hour prior in Bridal Suite



Gazebo Ceremony

with Reception in Plantation (70 *guests*)

- Includes chair up to 70 guests
- Includes 30 min Rehearsal

Bar Packages

Bar Brand Liquor

\$20.00

Miller Lite, Bud Lite, Abita Amber Draft.
Crown Russe Vodka & Gin, Ron Pontalba Rum, Evan Williams Bourbon, Heaven Hill blend, Piper Scotch

Benedict's House Liquor

\$24.00

Miller Lite, Bud Lite, Abita Amber Draft
Wycliff Champagne, Butterfield Station Chardonnay, Havenscort Pinot Grigio, Blossom Hill White Zinfandel, Guenoc Pinot Noir and Cabernet
Three Olives Vodka, Tito's Vodka, Bayou Rum, Buffalo Trace Bourbon, Monkey Shoulder Scotch, Jose Cuervo Tequila, Bombay Gin, Amaretto.

Premium Liquor

\$28.00

Miller Lite, Bud Lite, Abita Amber Draft
Wycliff Champagne, Kendall Jackson Chardonnay, Havenscort Pinot Grigio, Blossom Hill White Zinfandel, Guenoc Pinot Noir and Cabernet, Charles & Charles Rose, Prosecco
Tito's Vodka, Absolut Vodka, Bayou Rum, Malibu Rum, Crown Royal, Jack Daniels, Buffalo Trace Bourbon, Johnny Walker Red Scotch, Hendricks Gin, Amaretto Disaronno, Kahula



Non-Alcoholic \$12.00

Coke, Diet Coke, Sprite, Soda, Tonic, Orange Juice, Cranberry Juice, Pineapple Juice, Iced Tea, and Coffee
(included in all packages)

Beer & Wine \$18.00

Miller Lite, Bud Lite, Abita Amber Draft

Wycliff Champagne, Butterfield Station Chardonnay, Havenscort Pinot Grigio, Blossom Hill White Zinfandel, Guenoc Pinot Noir and Cabernet.

**Moscato and Rose available

Mimosa Bar \$10.00

Self serve bottomless Mimosa with all the trimmings.

Hors D'oeuvres

3-5 recommended

- Crawfish Beignet
- Andouille Sausage en Croute
- Seafood Wasabi Dip Balls
- Cajun Meat Pies
- Buffalo Chicken Spring Roll
- Southwestern Eggrolls
- Teriyaki Chicken Satay
- Jalapeno Alligator Poppers
- Mini Cubano Sandwiches
- Beef Bourginonne
- Bacon Wrapped Date
- Duck Spring Roll
- Mini Angus Cheeseburger
- Italian Meatballs
- Chicken & Waffles
- Boudin Links
- Chick-Arrones
- Artichoke Ball- Fried or Cold
- Golden Fried Button Mushrooms
- Roasted Tomato Bruschetta
- Finger Sandwiches
- Gourmet Stuffed Eggs
- Cocktail Muffalettas
- Vegetable Spring Rolls
- Edamame Potstickers
- Crispy Shrimp Tempura

- Crab Rangoon
- Shrimp & Andouille Satay
- Caprese Lollipop
- Brie in Phyllo with Praline topping
- Stuffed Eggs
- Crabmeat topped stuffed Egg
- Spanakopita
- Elote Corn & Cotija Cheese Bites
- Bacon Wrapped Shrimp
- Bacon Wrapped Scallops
- Baked Oyster Nicholas
- Baked Oyster Rockefeller
- Oyster on the Half Shell
- Oyster Shooters
- Boiled Shrimp Cocktail/ Remoulade
- Golden Fried Butterfly Shrimp
- Seared Ahi Tuna
- Cocktail Crab Cakes
- Golden Fried Catfish
- Coconut Shrimp
- Shrimp & Andouille Pies
- Fried Oysters- Seasonal
- Oyster Patties
- Lump Crabmeat au Gratin in Phyllo

Stationary Hors d'oeuvres

1 Recommended



- **Baked Brie en Croute** (*Muffaletta or praline spiced pecan*)
- **Fresh Fruit & Imported Cheese display**
- **Antipasti Platter**
Grilled Tuscan Vegetables, Caponata, Summer Sausage, Olives, and sliced Imported Cheeses served with crostinis.
- **Dip Station**
Assorted dips (hummus, cold spinach dip, guacamole, salsa, soft cheeses like Brie, cream cheese, flavored cheeses)
- *served with vegetable sticks, assorted chips*
- **Assorted Sushi**
- **Marinated Crab Fingers**
- **Pecan Smoked Salmon**
- **Fruits De Mer**

Action Stations

- Pasta Station- Shrimp, Crawfish, Chicken or Meatball (Pick 2)
- Crepe Station- Seafood au Gratin, Chicken Florentine or Vegetable (Pick One)
- Slider Station- Beef, Pulled Pork, Fried Chicken, Catfish or Crab Cake (Pick 2)
- Grilling Station- Skewered Shrimp, Sausage, Chicken, Vegetables and Rice
- Pizza Station- Your choice of 2 toppings (Grilled Flatbread or Baked)
- Wing Bar- Your Selection of Sauces or Rubs served with Celery, Bleu Cheese & Ranch
- Thai Stir- Fry Station
- Vietnamese Pho Station- Soft Rice Noodles, Vegetables, Braised Beef, Chicken or Seafood
- Oyster Bar- Chargrilled & Raw
- Cajun Station- Jambalaya, Etouffe, Shrimp Creole, Red Beans or Gumbo (Pick 2)
- Red Beans with Alligator Sausage & Cornbread Croutons
- Crab cake Station- Served with Roasted Bell Pepper Cream Sauce

\$85 Attendant fee on each station



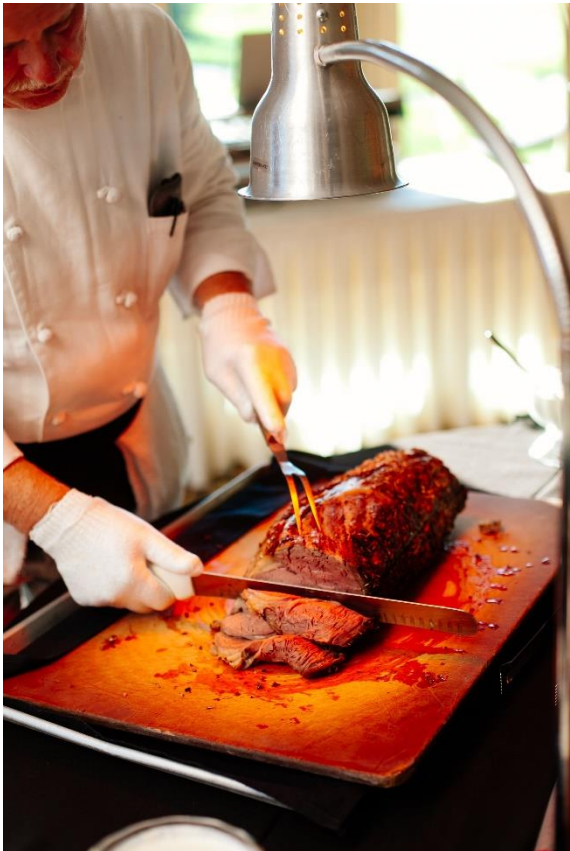
Buffet

3-5 recommended

- Cajun Jambalaya- Chicken & Sausage or Seafood
- Dirty Rice
- Rice Pilaf
- Crawfish Monica
- Blackened Chicken Alfredo
- Shrimp Alfredo
- Shrimp & Grits
- Grits & Grillades- Veal or Pork
- Chicken & Andouille Gumbo
- Seafood Gumbo

- Pastalaya
- Shrimp Creole
- Cream of Spinach & Crab Soup
- Corn & Crawfish Bisque
- Lobster Bisque
- Loaded Baked Potato Soup
- Tomato Basil Soup
- Loaded Mashed Potatoes
- Marinated Crab Claws
- Lump Crabmeat Au Gratin
- Seafood Au Gratin
- Spinach & Artichoke Dip
- Assorted Southern Sausage- Green onion, Alligator, Crawfish, Smoked & Andouille, Jalapeño & Cheddar

- Classis Caesar salad
- Baby Blue Salad
- Spinach & Bacon Salad
- Tomato Napoleon
- Brisket- Baked or BBQ
- Crawfish Cheesecake
- Potato Martini Bar
- Oven Roasted Heirloom Potatoes
- Southern Sausage Station
- Bacon Station



Carving Station

- Beef Tenderloin
- Pecan Smoked Prime Rib
- Top Round Roast
- Cochon d'lait
- Andouille Stuffed Pork Loin
- Jack Daniels Glazed Ham
- Smoked Turkey

End of the Evening

Sweet Stations

- Bananas Foster Station
- Ice Cream Sundae Bar
- Crepe Station- Nutella & Banana, Cheesecake or Cherry Jubilee



Savory Station

- Slider Station (Choose 2) Crab cake, Burger or Pulled Pork with assorted toppings
- Hot Dog & French Fry Bar

Sweet Pairings - Hand Passed

- Beignets & Café Au Lait
- Funnel Cake Fries & Ice Cold Milk
- King Cake & Brandy Alexander
- Boozy Milkshakes- Roman Candy Strawberry Rum & Strawberry Ice Cream, Rougaroux Praline Rum & Vanilla Ice Cream, Oreo Chocolate Cream, or you decide!



Savory Pairings - Hand Passed

- Sliders & Abita Beer Shooter
- Mini Muffaletta & Abita Rootbeer Shooter
- Street Tacos & Dos Equis Shooter
- Mini Corndogs & Fried Mac n Cheese Bites