



BEAU CHÊNE COUNTRY CLUB PREMIER WEDDING PACKAGE

OPEN BAR

- Dewar's Scotch
- Jack Daniel's Black Bourbon
- Seagram's V.O.
- Tito's Vodka
- Beefeaters Gin
- Bacardi Rum
- Jose Cuervo Gold Tequila
- Domestic Beers (Bud Light, Bud, Ultra, Miller Lite, Coors Light)
- Copper Ridge Wines (Chardonnay, White Zinfandel, Cabernet, Merlot)
- Champagne
- Soft Drinks

BITE-SIZED PASSED FOOD ITEMS

Please Select 4 Items – Passed for one hour after arrival

- Goat Cheese Puffs, Raspberry Pepper Jelly
- Crawfish Beignets, Smoked Rouille
- Crispy Oysters, Herbsaint Spinach
- BBQ Shrimp, Stone Ground Brie Grits
- Local Blue Crab Cake, Macque Choux
- Short Rib Wellington with Red Wine Reduction Sauce
- Pulled Duck Pizza, Goat Cheese, Market Mushrooms
- Mac n' Cheese with Roast Beef Debris
- Creole Tomato Soup, Grilled Brie and Bacon Mini Sandwich
- Crab and Brie Soup, Garlic Crouton
- Crispy Fried Catfish, Lemon-Caper Tartar
- Sesame Chicken, Chinese Hot Mustard
- Seared Ahi Tuna Wontons, Avocado, Baby Greens, Wasabi Aioli
- Vietnamese Spring Rolls, Gulf Shrimp or Ginger Pork, Hoisin Sauce
- Beef Short Rib Flatbread, Preserved Figs, Gorgonzola
- Thai Chicken Meatballs, Honey Sriracha Glaze
- Blue Crab Andouille Bread Pudding, Béarnaise Sauce
- Antipasto Brochette: Kalamata, Fresh Mozzarella, Prosciutto, an Balsamic
- New Orleans Mini-Muffalettas



COLD FOOD DISPLAYS

Please Select 3 Displays

- Market Fruit and Cheese Brochettes
- Loaded Mediterranean Hummus, Pita
- Market Veggie Crudites, Guacamole, Bulgarian Buttermilk Ranch
- Old School Caesar Salad with Blackened Chicken
- Fresh Pepper-Jelly Spinach Salad with Roast Pecans, Maytag, Sundried Tomatoes, Bacon, Gold Raisins
- Italian Antipasto with Sliced Meats, Roasted Veggies, and Cheese
- Market Cheese Display: Assorted
- Domestic Cheeses, Peppered Goat Cheese, Brie, Water Crackers
- Spinach and Artichoke Balls
- Balsamic Eggplant Caponata, Garlic Romano Croutons
- Market Fresh Tea Sandwiches, Multi-Grain Bread, Dijonnaise
- Deviled Eggs with Crabmeat Ravigote
- Prosciutto Wrapped Asparagus and Hearts of Palm with Truffle Oil
- Balsamic Roasted Veggie Kebobs with Fresh Mozzarella
- Fresh Fried Tortillas with Grilled Ahi Tuna Guac, Tropical Pico de Gallo

HOT SANDWICH STATIONS

Please Select 1 Station

- Cochon de Lait, Tiger Sauce
- Roast Beef au Jus, Garlic Aioli
- Pulled Barbeque Pork
- Caramelized Onions, Cabbage Salad
- Buffalo Chicken, Celery Slaw, Gorgonzola Cheese
- Chisesi's Ham, Sharp Cheddar Fondue, Chef's Pickles
- Cajun Roast Turkey Breast, Pan Gravy, Cranberry Pepper Jelly
- Colorado Lamb "Sloppy Joes", Baby Arugula, Mint Chimichurri
- New Orleans's Red Gravy
- Meatballs, Provolone Cheese
- Philly Cheesesteak, Grilled Onions and Peppers
- Fried Catfish Mini Po-Boy, Smoked Jalapeño Tartar
- Chicken and Steak Fajitas, Portabella Guacamole
- Korean Pork Shoulder Tostadas, Sesame Lime Guacamole, Ginger Slaw
- Crispy Fish Tacos, Red Cabbage Slaw, Smoked Jalapeño Tartar
- Mu Shu Pork, Warm Tortillas, Hoisin Sauce



HOT BUFFET FOODS

Please Select 4 Items

- Seafood Gumbo, Local Rice
- Chicken Andouille Gumbo, Local Rice
- Turtle Soup au Sherry
- Corn and Crab Bisque
- Crab and Brie Soup
- Gulf Shrimp Creole, Jasmine Rice
- Crawfish Bienville with Bacon and Mushrooms in Phyllo Shells
- Fried Oyster Rockefeller, Herbsaint Spinach, Phyllo Shells
- Fried Catfish, Cocktail and Tartar Sauces
- Grilled Salmon Brochettes, Market Veggies, Smoked Ginger Butter
- Snow Crab Stuffed Salmon Rolls, Orange Sesame Sauce
- Roast Duck and Mushroom Fettucine, Hunter's Truffle Sauce, Feta Cheese
- Blackened Chicken Penne, Alfredo Sauce, Parmesan Cheese
- Chicken Cordon Bleu Pasta with Ham, Mushrooms, Mornay Sauce
- Barbeque Shrimp Pasta, Mushrooms, Garlic-Rosemary Butter
- Crawfish Pasta Monica, Spicy Brandy Cream, Penne Pasta
- Shrimp, Crab, and Crawfish Étouffée, Steamed Jasmine Rice
- Chicken, Shrimp Sausage Jambalaya
- Creole Red Beans and Rice with Local Smoked Sausage
- "One Bite" Crawfish Boil
- Gourmet Mac and Cheese Bar with Roast beef Debris
- Garlic Mashed Potato Bar with Rosemary Debris Jus
- Chef's Nacho Bar, Pulled Salsa Chicken, Warm Queso, Charro Beans
- Coq Au Vin Nacho Bar, Red Wine
- Chicken, Brie Fondue, Truffle Chips
- Asian Sesame Chicken with Chinese Hot Mustard Sauce
- Pork or Seafood Stuffed Mushrooms
- Southern Fried Chicken Wings, Bleu Cheese, Ranch, and Celery Sticks
- Chicken Wellington with Mushrooms and Truffles
- Cajun Boudin Balls with Spicy Creole Mustard
- Mini Italian Meatballs, Spicy Tomato Cream Sauce, Fresh Basil Chiffonade
- Spinach and Artichoke Dip, House Salsa, Fresh Fried Tortillas



CHEF ATTENDED FOOD STATION

Please Select 1 Items

- Carved Pork Loin, Madeira Jus, Tiger Sauce
- Barbeque Shrimp and Gouda Grits
- Mashed Potato Martini Bar with Roast Beef Debris Gravy
- Pulled Pork Carnitas, Grilled Tortillas, Southwest Garnishes Barbacoa Beef Cones, Latin Red Slaw, Queso Fresco
- Asian Lettuce Wraps, Stir Fried Chicken and Shrimp, Sesame Fruit Salsa
- Crabmeat Ravioli, Wild Mushrooms, Vermouth Sauce
- Crab Cakes, Corn Macque Choux, Remoulade Rouge
- Fried Green Tomatoes, Shrimp Remoulade, Shaved Butter Lettuce
- Braised Lamb Shank, Smoked Tomato Jus, Sweet Corn Pancakes



PASSED SWEETS

Please Choose 1 Item

- Café Au Lait, Beignets
- Mexican Fried Ice Cream, Cinnamon Tortilla, Chocolate, Local Honey
- Praline King Cake with Creole Cream Cheese
- Banana Split Nachos
- Petite Crème Brûlée

SPECIALTY ADD-ONS

Add these crowd-pleasing items to your Wedding Package

- Large Boiled Shrimp Display with Cocktail and Remoulade Sauces \$21/lb. (10 lb. increments)
- Smoked Salmon Lox Display with Dill Cream Cheese and Capers \$30/lb. (5 lb. increments)
- Prime Rib carving station \$7.50/ person (50 person increments)
- Steamship Beef Roast \$4/person (150 person increments)
- Beef Tenderloin Carving Station with choice of Béarnaise, Marchand De Vin, Or Au Poivre Sauce \$40/lb. (10lb. increments)
- Pork Wellington with truffle Demi-Glace \$15/lb. (10lb. increments)
- Large savory King Cake (crawfish Monica or Crab au Gratin) \$75/cake
- Bananas Foster Station with scope Vanilla Bean Ice Cream \$6.50/person
- Crepes Fitzgerald Station with Flambé Strawberries \$6.50/person
- Mini Pastries (crème brûlée, tiramisu, chocolate truffle, mango raspberry tarte) \$3/person



ALL BEAU CHÊNE WEDDINGS INCLUDE:

- Customized Menus with Cuisine by Award-Winning Chef Hosie Bourgeois
- Chef-Attended Carving and Cooking Stations
- Complimentary Cake Cutting
- Ample Free Parking
- Large Dance Floor
- Complimentary Tea Candles
- Large Lobby Flower Arrangement
- Coffee and Tea Station
- Attendants for Wedding Couple and Parents
- White Linens, China & Silverware

PRICING

Effective March 1, 2021. Price will be locked in after deposit is received.
\$65 per person plus sales tax and service charge
\$500.00 Room rental fee for non-members

CEREMONY AND ADD-ONS

CEREMONY: \$1,100

Includes use of our outdoor pavilion with sweeping views of the grounds and a water backdrop with our resident swans. Up to 100 ceremony chairs included. \$7.00 per additional chair.

***\$100 additional charge for ceremonies that exceed 100 guests.**

ADD-ONS:

Indoor chair covers and sashes: \$5.00 per chair

Sparklers for couple exit: \$1.25 per sparkler



NOTES: