



The Sadie Jane is a premier wedding venue located on the New Orleans Northshore. Sitting on a 96-acre golf course at Pinewood Plantation, the Sadie Jane is a 6,000 square-foot facility, with picturesque views of the golf course and pool area for your special day.

At The Sadie Jane, we are committed to exceed your expectations. Our professional and courteous team will ensure that your event is a unique and memorable experience. The Sadie Jane offers a wide variety of menu choices created on-site, with only the freshest ingredients. Food presentation is personalized to your event requests.

We are honored and delighted to work with you to ensure your dream wedding is a reality.

## 2026

### PACKAGE PRICING: *Pricing for evening weddings*

Up to 150 guests:  
Friday & Sunday: \$14,520 (*Venue fee \$4,500*)  
Saturday: \$15,720 (*Venue fee \$5,500*)  
Monday-Thursday: \$12,120 (*Venue fee \$2,500*)

#### *Additional guest pricing:*

151-199 guests: \$60 per person  
200-249 guests: \$55 per person  
250+ guests: \$50 per person

11:00 AM weddings: 15% discount

Low Season (January, July, August & September): 15% discount

*Pricing includes décor & catering selections below for up to 299 guests (6 & under are free).*

*Additional catering selections and amenities are not included in pricing.*

*Pricing includes gratuity.*

*Tax not included.*

#### **Décor & Amenities**

Rental of The Sadie Jane  
Private Bridal Suite (2 hours before)  
Choice of Linen (*Black or White*)  
Grounds & Pool Area

#### **Catering**

Passed Hors D'oeuvres  
Appetizer Selections  
Stations Selections  
Premium Bar

### *Passed Hors D'oeuvres*

*(Choose 4 – please initial)*

*Add any additional items for \$2 per person*

- |  |  |
|--|--|
| <input type="checkbox"/> Miniature Muffulettas                       | <input type="checkbox"/> Seafood Stuffed Mushrooms |
| <input type="checkbox"/> Mini Crawfish Cakes                         | <input type="checkbox"/> Bacon Wrapped Shrimp      |
| <input type="checkbox"/> Natchitoches Meat Pies                      | <input type="checkbox"/> Crab Rangoons w/ Sweet &  |
| <input type="checkbox"/> Zydeco Shrimp                               | <input type="checkbox"/> Sour Sauce                |
| <input type="checkbox"/> Duck Confit Brie, Topped w/<br>Pepper Jelly |  |

### *Appetizer Selections*

*(Choose 2 – please initial)*

*Add any additional items for \$2 per person*

- |  |  |
|--|--|
| <input type="checkbox"/> Fresh Fruit & Cheese Display    | <input type="checkbox"/> Spinach & Artichoke Dip |
| <input type="checkbox"/> Vegetable Crudité               | <input type="checkbox"/> Fancy Deviled Eggs      |
| <input type="checkbox"/> Fresh Fruit & Vegetable Crudité |  |

### *Soup Selections*

☐ Corn & Crab Bisque

☐ Seafood Gumbo

### *Cold Stations*

*(Choose 2 – please initial)*

*Add any additional items for \$2 per person*

- |   |  |
|---|--|
| <input type="checkbox"/> Caesar Pasta Salad         | <input type="checkbox"/> Hummus & Pita Chips   |
| <input type="checkbox"/> Assorted Finger Sandwiches | <input type="checkbox"/> Smoked Salmon Display |
| <input type="checkbox"/> Pasta Salad                |  |

### *Hot Stations*

*(Choose 2 – please initial)*

- |  |  |
|--|--|
| <input type="checkbox"/> Cajun Shrimp Pasta          | <input type="checkbox"/> Shrimp & Grits                              |
| <input type="checkbox"/> Chicken & Sausage Jambalaya | <input type="checkbox"/> Fried Catfish Fingers w/<br>Remoulade Sauce |
| <input type="checkbox"/> Shrimp Etouffée             |  |

### *Beverages*

*(Choose 1 – please initial)*

- ☐ Premium Bar  
House Brand Liquors with all mixers, domestic beer, house Chardonnay, Cabernet, Zinfandel and Champagne, soft drinks and juices
- ☐ Top Shelf – add \$4 per person  
Premium Brand Liquors with all mixers, domestic beer, house Chardonnay, Cabernet, Zinfandel and Champagne, soft drinks and juices

### *Additional Catering Selections*

### *Specialty Bars*

*(please initial)*

\_\_\_\_ Potato Martini Bar – add \$2 per person  
Build your own Mashed Potatoes Served with Butter, Cheese, Sour Cream, Bacon, Chives,  
served in a Martini Glass

\_\_\_\_ Pasta Bar – add \$3 per person  
Chicken/Shrimp Alfredo/Marinara (*choose 1*)

\_\_\_\_ Slider Bar – add \$4 per person  
Cheeseburger/Roast Beef Debris/Blackened Chicken/Pulled Pork/Fried Shrimp (*choose 2*)

### *Carving Stations*

add \$6 per person

*Served with Pistolettes and Appropriate Condiments*  
(*Choose 1 – please initial*)

\_\_\_\_ Prime Rib

\_\_\_\_ Bourbon Honey Glazed Ham

\_\_\_\_ Roasted Pork Tenderloin

### *Desserts*

(*please initial*)

\_\_\_\_ Assorted Mini Desserts – add \$2 per person

\_\_\_\_ Bread Pudding with Pecan Praline Sauce – add \$2 per person

\_\_\_\_ 3-Tier Strawberry Shortcake – add \$3 per person

\_\_\_\_ Banana's Foster Station – add \$3 per person

### *Additional Amenities*

(*please initial*)

\_\_\_\_ Additional ½ Hour \$700

\_\_\_\_ Additional Hour \$1200