



Event Fact Sheet

What types of events are you able to host in your private dining space?

Wedding Events

- Rehearsal Dinners
- Rehearsal Dinner After Parties
- Post Wedding Brunches
- Bridal/Groomsmen Luncheons
- Bachelor/Bachelorette Parties
- Engagement Parties

Corporate Events

- Corporate breakfast
- Lunch and Learns
- Dinner Programs
- Receptions and Mixers
- Board Dinners
- Awards Banquets
- Networking Events
- Panel Discussions

Social Events

- Birthdays
- Anniversaries
- Reunions
- Retirement Parties
- Viewing Parties
- Social Club Lunches
- Graduation Parties

Seasonal Events

- New Year's Celebrations
- Mardi Gras Parties
- Easter Brunches
- Mother's Day and Father's Day Celebrations
- Halloween Balcony Parties
- Holiday Celebrations

What are the capacities of your private dining space?

We can host groups anywhere from 5 - 125 guests for a seated event, 150 guests for a reception style event or even larger groups with a restaurant buyout.

Room Name with Seated Capacity

- The Edison Room - 25
- The Eli - 30
- The Exchange room - 80
- Planters - 35
- The Balcony - 20

*Additional guests can be accommodated for cocktail/reception style events and multiple rooms can be used together.

How does the pricing work for private dining packages?

We offer pricing based upon consumption and per person. There is a food and beverage minimum for each room. Please contact our sales team to discuss a pricing structure best suited for your group and budget.

Do you have sample menus available?

We have several different plated and buffet style menus available or we can personally create something unique for your event. Please see below for menu ideas.

Do you charge room rental fees?

We do not charge a room rental fee if food and drink minimums are met.

Do you offer offsite catering?

We offer onsite and offsite catering in many formats. Receptions, cocktails parties, buffets & seated dinners are our specialty. We also offer corporate style grab & go menus.

I'd like to play music and a slideshow is that possible?

We provide the use of digital projectors and screens at no additional charge. If you'd like book live music or bring in external speakers for your event, please speak with our sales team for requirements.

Do you offer any other services to make my event even better?

We have extra amenities available upon request. Please speak with our sales team for prices.

- Wine, Beer & Cocktail Pairings
- Flower Arrangements
- Music
- Specialty Linens
- Wedding Cakes
- Photography
- LCD projectors & screens

Sample Menus

The menus below represent some of our customer's favorites. We create custom menus based on your budget and culinary needs.

Louisiana Tasting Menu

First Course

Poached Louisiana Shrimp, Fried Green Tomato, Remoulade, Deviled Egg

Second Course

Smoked Chicken & Sausage Gumbo, Delta Blues Rice

Third Course

Roasted Louisiana Snapper, Crawfish, Leeks, Local Rice Grits

Or Char-Grilled Filet Mignon, Brabant Potatoes, Smoked Mushrooms, Veal Jus

Fourth Course

Banana's Foster Bread Pudding, Buttermilk Ice Cream

Seated Dinner

First Course

A selection of our favorite appetizers served family style

Second Course

Smoked Chicken & Sausage Gumbo, Delta Blues Rice

Or Louisiana Strawberry salad with cane syrup vinaigrette

Third Course

Shrimp & Grits Or Char-Grilled Filet Mignon, Brabant Potatoes, Smoked Mushrooms, Veal Jus Or Duroc Pork Chop, Sweet Potato Mash, Grilled Asparagus, Bacon-Bourbon Sauce

Fourth Course

Mississippi Mud Pie

Seated Dinner

First Course

Smoked Chicken & Sausage Gumbo, Delta Blues Rice

Or Caesar salad

Second Course

Shrimp & Grits Or Roasted Ashley Farms Chicken Breast, Garlic Potato Mash, Grilled Asparagus, Lemon Vinaigrette Or Gulf Fish Courtbullion, Stewed Tomatoes, Delta Blues Rice

Third Course

Vanilla Bean Crème Brulee

Dinner Buffet Menu Options

Package 1

- BBQ Shrimp & Grits Action Station
- Chicken & Sausage Gumbo with Louisiana Rice
- Garden or Caesar Salad
- Blackened Gulf Fish with Lemon Butter
- Slow Cooked Pork
- Baked Cheese Grits
- Green Beans with Tasso & Garlic
- Bourbon Sweet Potato Mash
- Bananas Foster Action Station
- A selection of Homemade Cakes & Pies

Package 2

- Chicken & Sausage Gumbo with Louisiana Rice
- Garden or Caesar Salad
- Shrimp & Grits
- Roasted Pork Loin with Peach Pepper Jelly Glaze
- Smothered Greens
- Garlic Mashed Potatoes
- A selection of Homemade Cakes & Pies

Package 3

- Chicken & Sausage Gumbo with Louisiana Rice
- Garden or Caesar Salad
- Baked Louisiana Catfish Courtbullion
- Roasted Ashley Farms Chicken
- Grilled Farmers Market Vegetables
- Garlic Mashed Potatoes

- A selection of Homemade Cakes & Pies

Package 4

- Chicken & Sausage Gumbo with Louisiana Rice
- Garden or Caesar Salad
- Roasted Chicken Pasta
- Baked Louisiana Catfish with Lemon Butter
- Delta Blues Jambalaya
- A selection of Homemade Cakes & Pies

The Real Deal Cochon de Lait

We will prepare a Whole Hog & all the fixins' on site for your next event.

- Whole Heritage Breed Hog
- Smoked Sausage
- Grits + Cheddar Casserole
- Braised Greens
- Marinated Slaw
- Sweet Potato Salad + Fried Chilies + Cracklins'
- Pickles + Condiments + Really Good Sauces
- Seasonal Fruit Cobbler
- Brioche Buns

Luncheons

Package 1

Course 1

Garden Salad Or Daily Soup Preparation

Course 2

Cubano Sandwich, House made Sweet Potato Chips Or Shrimp & Grits

Add a Dessert for 5.00 per person

Package 2

Course 1

Corn & Crawfish Bisque

Course 2

Grilled Chicken Caesar Salad with Shaved Parmesan Or Gulf Fish with Farmers Market Vegetable & Lemon Butter Or Roasted Pork loin, Sweet potato Mash, Sautéed Green Beans with Tasso

Course 3

Homemade Cake or Pie

Corporate Grab & GO

Classic Sandwiches boxed with house made sweet potato or regular chips a homemade cookie and a beverage.

Contact Info:

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