



Congratulations on your upcoming private event! Thank you for considering *Magnolia* Weddings & Events when choosing your venue. Our dedicated management and staff promise to make your special event both memorable and successful. Our 15,000-square-foot facility, located in the heart of Elmwood, is able to accommodate groups of 100–600 guests. The spacious dance floor and experienced DJ will have your guests dancing the night away, while the understated yet elegant interior décor provides a romantic setting for this once-in-a-lifetime affair. Your professional coordinator will assist you with your every need so that you can concentrate on having the time of your life! Thank you again for your interest in *Magnolia* Weddings & Events. We invite you to arrange for a scheduled tour and look forward to working with you in order to make this occasion unforgettable!

Sincerely,  
Scott & Colette Sterbcow, Owners  
Dionne White, Event Manager  
(504) 733-5020  
[info@magnolia-weddings.com](mailto:info@magnolia-weddings.com)  
[www.magnolia-weddings.com](http://www.magnolia-weddings.com)

**Reception Package Includes:**

- Three hours of Continuous Food & Beverage
- Open Bar INCLUDED (Mixed Drinks, Beer, Wine, Champagne, & Soft Drinks)
- Champagne Greeting for your guests upon arrival
- White table linens
- White Chivari Chairs
- Crystal Candle Centerpieces
- Specialty Up-lighting (various color options available)
- DJ and sound system provided by X-Pert Productions ([www.xpertproductions.com](http://www.xpertproductions.com))
- Silver Cake Stand provided for Cake
- Professional Coordinator to assist the bridal couple
- Staff and supplies
- Convenient Free Parking

## 2024 Pricing Information

Friday night or Saturday Afternoon (Ending by 6:30pm)

100 guests	\$85 per person	\$8,500
150 guests:	\$80 per person	\$12,000
200 guests:	\$75 per person	\$15,000
250 guests:	\$70 per person	\$17,500
300+ guests:	\$65 per person	\$19,500

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Saturday night

100 guests:	\$95 per person	\$9,500
150 guests:	\$90 per person	\$13,500
200 guests:	\$85 per person	\$17,000
250 guests:	\$80 per person	\$20,000
300+ guests:	\$75 per person	\$22,500

- all prices include tax and service charge
  - Method of payment: Cash or Check
  - \$500 deposit required to hold the date.
  - Bi-monthly pay plans required (calculated by the total amount on the contract)
  - Final installment due 2 weeks prior to the event.

## Bar & Beverage Service

### Package Includes an Open Bar

Complete With Well Brands of Liquor (Vodka, Gin, Rum, Tequila, Scotch and Bourbon), Draft Beer, Bottled Wine (Chardonnay, Cabernet, Merlot And White Zinfandel), Champagne, Daiquiris & Soft Drinks

**INCLUDED**

### Optional Upgrades

#### **On-Site Ceremony**

**\$1200**

(Includes 30 minutes for the ceremony plus an additional 30 minutes prior to the ceremony for arrival and line-up. Also includes white backdrop, florals, & mirrored pedestals with candles)

#### **Ceremony Rehearsal (One-hour)**

**\$250 (DJ not included)**

Offered Wednesday or Thursday nights from 6-7pm

#### **Premium Bar Upgrade**

Includes: Crown Royal, Johnny Walker Black, Jack Daniels Black, Absolut vodka, Titos vodka, Tanqueray gin, Bombay Sapphire Gin, Dewar's scotch, Jose Cuervo tequila, Malibu rum, Bacardi rum; bottles Miller Lite and Coors Light ; Bottled Wine (chardonnay, cabernet, merlot, and white zinfandel)

**\$10.00 per person**

#### **Additional ½ Hour**

Bar only

**\$7 per person**

(Additional half hour based on guaranteed guest count or actual count, whichever is greater)

#### **Additional Hour**

Bar only

**\$10 per person**

(Additional hour based on guaranteed guest count or actual count, whichever is greater)

#### **Detail Security**

**\$225**



## 2024 Reception Menu & Prices

### Seasonal Fruit & Cheese Display

#### Fresh Garden

Accompanied by Balsamic Vinaigrette

#### Cold Pasta Salad

Tri-Colored Rotini Pasta Mixed with Artichoke  
Hearts, Assorted Vegetables, and an Olive Salad Mix  
In a Light Vinaigrette Dressing

#### Pasta Louisianne

Louisiana Shrimp, Onions, Bell Peppers and Penne Pasta in a Light Cream  
Sauce

#### Creole Jambalaya

A New Orleans Specialty  
Chicken, Sausage, Peppers with Rice

#### Chicken and Sausage Gumbo

A Traditional New Orleans Stew  
Featuring Chicken,  
Sausage and Rice

#### Shrimp Cocktail

Accompanied By A Tangy Cocktail Sauce

#### Bruschetta

Fresh Tomatoes, Mozzarella Cheese, Parmesan Cheese  
& Extra Virgin Olive Oil atop a Toasted Garlic Croustade with  
a drizzle of Aged Balsamic Glaze

### **Shrimp Remoulade**

Boiled Shrimp Accompanied with a New Orleans Remoulade sauce

### **Crab Cakes**

Served With A Roasted-Shallot Tartar Sauce

### **Cocktail Meatballs**

Accompanied by a Sweet and Spicy BBQ Sauce

### **Louisiana Crawfish Pies and Spicy Meat Pies**

### **Miniature Muffelettas**

Made With Genoa Salami, Provolone Cheese, And Olive Salad

### **Chicken & Waffles**

Crispy Fried Chicken, Waffle, and Bacon  
with a Maple Syrup Drizzle

### **Southwest Chicken Eggroll**

Served With Salsa

### **Spinach and Artichoke Croustade**

### **Wonton Chicken Tacos**

Served With Cilantro Slaw and an Asian Teriyaki Sauce

### **Mini Root Beer Floats**

A Fun Sweet Treat with Vanilla Ice Cream and Barq's Root Beer

End your special day with our complimentary

### **“LAST CALL FRENCH FRIES”**

Your guests will enjoy golden French Fries and Ketchup

While making their way to the bar for “Last Call”.

A Fan Favorite for Sure!!