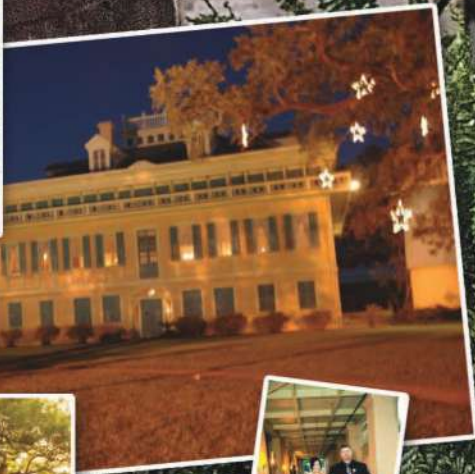


Weddings at San Francisco

A N T E B E L L U M H O U S E





Imagine your special day with a National Historic Landmark as the backdrop. San Francisco Plantation began its legacy over 150 year ago into becoming the perfect setting for your upcoming wedding and/or reception. We know you will cherish your wedding day by sharing this romantic location with your family and friends.

Have your ceremony under the majestic oaks as you walk the bridal garden path then down the aisle leading to the gazebo. After the ceremony, you will take wedding photos on the beautiful grounds surrounded by fountains, lush gardens, star lit trees, and on the breathtaking gallery of the plantation home.



San Francisco Plantation

2646 Hwy. 44 River Road
Garyville, LA 70051
985-535-2341
1-888-322-1756

Kim Fontenot – General Manager

While you and your spouse enjoy taking pictures, your guest will stroll over to the Sugar Mill Pavilion. This 6000 sq. ft. historic building allows for a glorious presentation that your guests are sure to admire.

The pavilion also provides a stage for bands or D.J.'s, and plenty of floor space for you and your guests to dance the night away!

We look forward to providing the romantic and memorable setting of your wedding that you have dreamed of. Please call the below mentioned number to schedule an appointment, tour our historical home and grounds, and speak to one of our coordinators to start the planning of your special ceremony. Let us set you on the path to a lifetime of memories.

Rental Information

All Inclusive Reception: Sugar Mill Pavilion's Elegant Menu (over 28 Menu Items!)
Provided by 360 Catering Company-Jim Keller
(beer, wine & house liquor included)

\$97.00 Per Guest
(inclusive of all taxes and gratuity)

Price Based Upon 150 Guests or Less

Four (4) Hour Reception

San Francisco Plantation

985-535-2341

sanfran@rtconline.com

Add Ons

Additional Guests: over the initial 150 -- **\$74.00** per guest
(inclusive of all taxes and gratuity)

Ceremony: **\$500.00** — includes 200 white folding chairs with a one hour ceremony

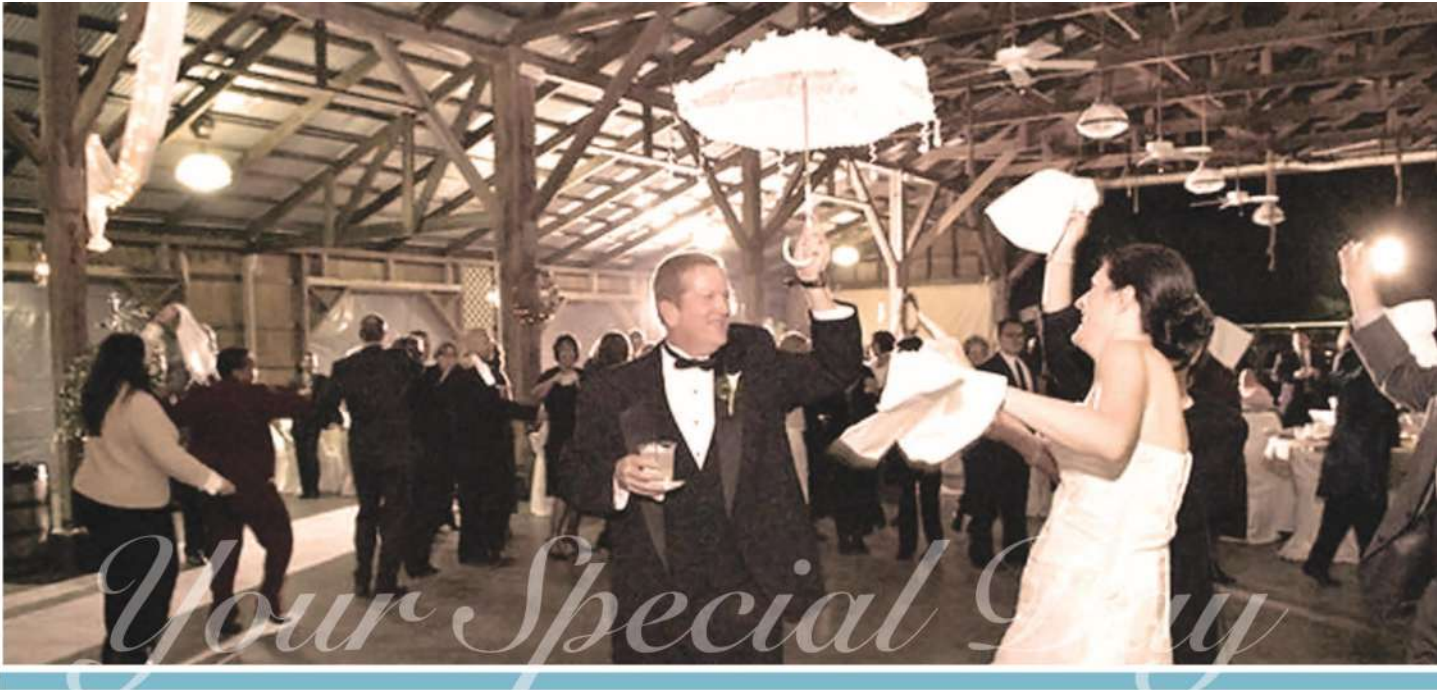
Additional Time: **\$475.00** — without food and beverages

Guided House Tours: **\$800.00** — thirty minutes Intervals for a total of 2 hours



Now partnering with
360 Catering Company- Jim Keller
Let's create a menu of your dreams!
P: 985-637-1781
WWW.360catering.com





Event Information

Payments: An Initial non-refundable payment of \$1000.00 will be required to reserve your date and will be applied towards your final balance. The final balance will be divided into three (3) installments. The first installment will be due one hundred twenty (120) days prior to the event, the second installment will be due sixty (60) days prior to the event and the final installment will be due fourteen (14) days prior to the event. Any installment/s received within the final one hundred twenty (120) days is non-refundable. Alternative payment options may be available at the discretion of San Francisco Plantation. Failure to pay any installment/s will void contract and cancel event.

Methods of Payment: Cash, Check Payments: Credit Card (Visa, American Express, Discovery or MasterCard) certain fees will be accessed on all credit card charges.

Additional Guests: Any additional guests, over the contracted amount, need to be finalized thirty(30) days prior to the event. Payment for the additional guests will be due fourteen (14) days prior to the event.

Times: The rental and catering allows you to use San Francisco Plantation for 4 hours. If the starting time for the event/reception/ceremony is delayed, the ending time will remain the same. Therefore, delays will not alter the ending time.

Security: A security person will be present for every event held at San Francisco Plantation. San Francisco Plantation is not responsible for lost or broken items brought for the event.



Wedding Details

The Ceremony:

The ceremony will be held in front of the Gazebo. You will have a 30 minute rehearsal period on the day before the ceremony. Rehearsal time can be before 5:00 or from 5:00-5:30. You may request extra time at \$50.00 per hour.

The wedding party will arrive 1-hour before the ceremony. The Bride and Bridesmaids will meet in the gift shop on the eastside of the plantation, we have room for them to put on their dresses, hair and make-up should done prior to arriving. The Groom and Groomsmen will meet in the Sugar Mill Pavilion; we have a set of bathrooms in the rear of the pavilion that the wedding party will be able to change in.

The Pavilion:

You will have access to the pavilion the day before the wedding to decorate between the plantation's business hours; 9:00–4:40 April thru October and 9:00–4:00 November thru March. If you need more time there will be an hourly charge. Inside the pavilion you may not hang anything above 6ft. No candles will be allowed to hang from the rafters in the pavilion. Also, there are no open flames allowed on the plantation grounds.

Pictures:

Pictures may be taken in the home the day of the wedding at a charge of \$150.00 per hour with a minimum charge of \$150.00. There is no charge for the grounds as long as it's an hour before the ceremony.



Your Wedding Menu

Start your reception with irresistible passed-items along with an elegant serving line full of alluring menu choices, a fruit and vegetable station, and completed with a soup and a carving table. With hundreds of items to choose from, the hardest part may just be choosing your favorites!

But it doesn't end there. You can choose from dozens of luxurious add-ons and specialty stations. Our culinary experts will delight you and your guests with local and international foods alike.

On the following pages you will choose from our generous selections of menu items in a wide range of course categories. Good luck!



360 Catering Company- Jim Keller

985-637-1781

www.360catering.com

Let's create a menu of your dreams!

Culinary Delights

Passed Hors d'oeuvres

Start your reception with irresistible passed-items. Your guests will sit back and enjoy the first hour of your event while our professional and warm attendants pass these hors d'oeuvres.

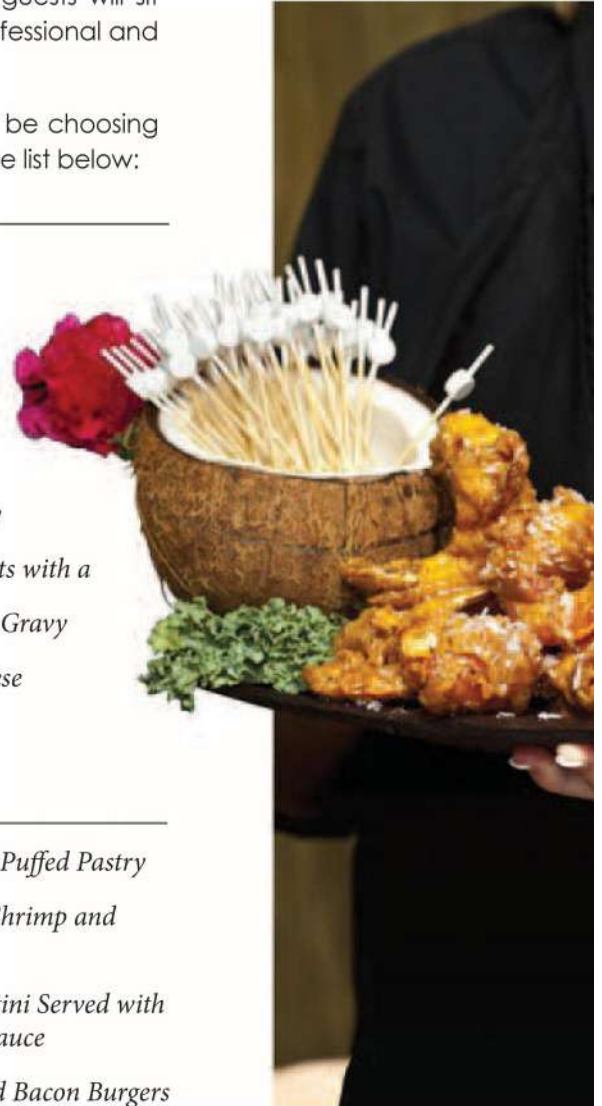
With over 40 to choose from, the hardest part may just be choosing your favorites! Select up to eight (8) passed items from the list below:

Fried Items

- Coconut Shrimp
- Crawfish Pies
- Sesame Chicken
- Fried Fish Tenderloins
- Pecan-Battered Duck Tenderloin Served with Honey Mustard
- Bacon-Wrapped Cheese Stuffed Jalapeno Peppers
- Mini Egg Rolls (Vietnamese, Chinese or Southwest)
- Mini Meat Pies
- Boudin Balls
- Chicken and Andouille Eggrolls Served with Pepper Jelly
- Crawfish Beignets with a Creole Crawfish Gravy
- Sirloin and Cheese Cheddar Fries

Baked Items

- Mixed Sausage Skewers with Cajun Mustard
- Pit Boss Bacon-Wrapped BBQ Chicken Brochettes
- Shrimp and Cajun Sausage Skewers with Bell Peppers
- Barbecued Shrimp with French Bread
- Smoked Salmon Cake with a Remoulade Sauce
- Chicken Satays with Spicy Peanut Sauce
- Seafood-Stuffed Puffed Pastry
- Surf and Turf (Shrimp and Steak Skewer)
- Roast Beef Crostini Served with a Horseradish Sauce
- Mini Cheese and Bacon Burgers
- Mini Muffulettas
- Shrimp and Bacon Skewers
- Mini Gourmet Pizzas
- Sesame Greenbeans



Cold Items



- *Mini Caprese Bites*
- *Fresh Guacamole with White Tortilla Chips*
- *Seafood-Stuffed Deviled Eggs*
- *Mini Seven Layer Dip*
- *Baba Ghanoush*
- *Zesty Green Goddess Dip*
- *Antipasto Skewers (Artichoke Hearts, Mushrooms, Pepperoncini, Buffalo Mozzarella and Olives)*
- *Shrimp Parfait on Bruschetta*
- *Mini New Potatoes with a Chive Crème Fraîche*
- *Chorizo and Baked Black Bean Dip*
- *Deviled Eggs in Cucumber Cups*
- *Deviled Eggs*
- *Ceviche*
- *Gazpacho*
- *Rice Paper Rolls with a Peanut Sauce*
- *Wasabi-Crab-Stuffed Cucumbers*
- *Assorted Marinated Olives*
- *Sun-Dried Tomato and Buffalo Mozzarella Bruschetta*
- *Crescent City Caviar (Boiled Shrimp with Remoulade Sauce)*
- *Bib Lettuce Bowl with Rice Noodles, Carrots, Shrimp and Thai Sauce*
- *Crab and Cucumber Canapés*
- *Buffalo Mozzarella with Fresh Tomato and Basil*
- *Lettuce Cups with Asian Rice Noodles, Garlic Pepper Chicken and Plum Sauce*
- *Baby Shrimp Cocktails*
- *Beef Takaki with a Ponzu Sauce*
- *Vegetable Skewers*
- *Assorted Spiral Wraps*
- *California Avocado and Ahi Tuna Tartare*
- *Corn Tortillas with a Roasted Corn Salsa*
- *Five-Pepper Hummus on Flatbread*

FOUNTAIN STATION

*F*ncluded with every wedding catered by 360 Catering Company is a traditional fountain station including fresh fruits and vegetables, all the wedding essentials!

Fountain Station Includes:

- Fresh Fruit
- Fruit Parfait
- Garden Vegetables
- Italian Antipasto Sampler
- Homemade Ranch Dip

Main Serving Line



The heart of any good wedding is good food. Your main serving line can be comprised of any of the following delectable menu items. Choose up to five (5) appetizers for your main serving line, and up to two (2) entrées from the following lists:

Main-Line Appetizers

- *(Choose Italian, Cajun or Brown Gravy)*
- *Crispy Fried Chicken Drumettes*
- *Barbecued Cocktail Sausages*
- *Assorted Deli Sandwiches*
- *Spinach and Artichoke Dip*
- *Five Layer Mediterranean Dip Served with Pita Chips*
- *Quésó Cheese Dip Served with Tortilla Chips*
- *Smoky Five Pepper Cheese Dip*
- *Sun-Dried Tomato Pesto Torte with Crackers*
- *Shrimp Mold*
- *Seven Layer Dip*
- *Five-Pepper Cream Cheese*
- *Cheesy Andouille Dip*
- *Green Chili and Corn Dip*
- *Sautéed Mushrooms*
- *Assorted Cheeses*
- *French-Style Cream Cheese Spread*
- *Buffalo Chicken Dip*
- *Oriental Salad with Fried Noodles, Mandarin Oranges, Snow Peas, Green Peppers and Served with a Ginger and Garlic Dressing*
- *Cucumber, Tomato and Mint Pasta Salad*
- *Caesar Salad*
- *Spring Mix Served with a Mango Vinaigrette*
- *Greek Salad with Crumbled Feta and Kalamata Olives*
- *Mixed Green Salad Served with a Creamy Italian Dressing*
- *Spinach and Feta Salad with a Strawberry/Walnut Vinaigrette*

Regular Entrées

- *Pork and Sausage Jambalaya*
- *Chicken and Sausage Jambalaya*
- *Pork and Sausage Pastalaya*
- *Chicken and Sausage Pastalaya*
- *Chicken and Tasso Pasta*
- *Chicken Vodka Pasta*
- *Chicken Florentine*
- *Greek Chicken Pasta (Artichoke Hearts, Chopped Tomatoes and Feta Cheese placed in Olive Oil and Garlic Sauce)*

Regular Entrées (continued...)

- Creamy Cajun Chicken and Sausage Pasta (Alfredo Sauce)
- Chicken in a Red Wine Sauce Served over Pasta
- Oven-Baked Chicken Parmesan Tenders
- Three-Cheese Ravioli with a White Wine Cream Reduction
- Inside-Out Beef Ravioli with Spinach and Cheddar Cheese
- Beef Stroganoff
- Pasta Primavera
- Bourbon Chicken Served with Garlic Bread
- Moroccan Chicken Couscous
- Baked Ziti
- Kung Pao Chicken
- Thai Lemongrass Pork Served over Vermicelli Pasta

Seafood Entrées

- Shrimp Julie over Bowtie Pasta
- Crawfish Julie over Bowtie Pasta
- Crawfish Etouffée
- Shrimp Pasta
- Shrimp Etouffée
- Shrimp Creole
- Shrimp Scampi
- Seafood Pasta
- Shrimp and Sausage Pasta (Choose White Wine Cream Sauce or Tomato Sauce)
- Crawfish, Shrimp and Tasso Cream Sauce
- Shrimp Lafourche (Shrimp, Fresh Cajun Sausage and Chicken Placed in a Jambalaya Cream Sauce and Cooked with Penné Pasta)

We

invite you to try our shrimp creole, a dish of Louisiana Creole origin, consisting of cooked shrimp in a mixture of diced tomatoes, onion, celery and bell pepper, spiced with a mild pepper sauce and served over boiled white rice.



Beverage Packages

Beer and Wine Package

When you simply must have the basics, our canned beer and wine package is an essential part of any reception. These beers and wines will be served for the duration of your reception:

BEER:

- Miller Lite
- Coors Light
- Michelob Ultra
- Bud Light
- Budweiser

WINE LIST:

- Chardonnay
- Merlot
- White Zinfandel
- Cabernet
- Moscato

House Liquor Package

Give your guests the endless drink options of a fully-stocked bar. This package includes the beers and wines above, with the addition of:

HOUSE LIQUORS

- bourbon, Kentucky straight
- whiskey, Kentucky blended
- whiskey, Canadian blended
- scotch
- vodka
- gin
- rum, silver
- rum, gold
- tequila, gold
- amaretto

MIXERS AND GARNISHES

- bloody mary
- margarita on the rocks
- Sour mix
- vermouth (regular and dry)
- grenadine
- tonic water
- club soda
- pineapple juice
- orange juice
- cranberry juice
- lemons, limes, spicy beans, pitted olives and cherries

Top Shelf Liquor Package

The Top Shelf Liquor Package adds to or replaces the items in the House Liquor Package with these premium brands:

- Jack Daniels
- Crown Royal
- Chivas Regal
- Absolut
- Beefeater
- Bacardi Silver
- Bacardi Gold
- Jose Cuervo
- Jim Beam
- Jameson
- Glenlivet
- Amaretto
- Disaronno



Coke, Diet Coke, Sprite and water is included in all beverage packages. Minimum pricing may apply to all liquor packages. All beverage inventory at end of your event will be returned to 360 Catering Company.

Sample Menu

Hors D'ouvres

Our Famous Coconut Shrimp
Crispy Fried Catfish Tenderloins with a Lime
Infused Tartar
Sesame Chicken Skewers

Mini Cheese and Bacon Sliders
Pecan Crusted Duck Strips with Honey
Mustard
Mini Pork Pot Stickers with Thai Sauce

Main Entrée

Shrimp and Grits:
Our Signature Shrimp Julie Sauce Placed
over Charleston Cheese Grits

Chicken and Tasso Pasta:
Tender Chicken combined with Tasso and
Sautéed in a Heavy Cream Sauce and
Served over Penne Pasta

Main Line Appetizers

Fried Drumettes:
Drumettes Seasoned to Perfection and
Battered with Spicy Breading and Deep Fried

Cajun Mini Meatrounds:
All Beef Handmade Mini Meatballs placed in
a Cajun Spiced Gravy

Mini New Orleans Poboys:
New Orleans French Bread Stuffed with
Chicken Salad, Ham or Turkey and Finished
with a Creole Mayonnaise

Spinach and Artichoke Dip:
Spinach and Artichokes Braised and Merged
with Heavy Cream and Finished with
Romano and Parmesan Cheese
Served with White Tortilla Chips

Garden Salad:
Fresh Crisp Lettuce Mixed with Garden
Vegetables and tossed with Premium Italian
Dressing

Fruits and Vegetables:
A variety of Fresh Fruit and Garden
Vegetables Trayed and serve with a Berry
Parfait and Homemade Ranch Dressing

Chicken and Sausage Gumbo:
Chicken and Smoked Sausage Simmered for
Hours for that Savory Flavor and Served with
Steamed Rice

Roasted Garlic and Herb Crusted Sirloin:
Sirloin Roast (Sixteen Pounds) Encrusted with
Herbs and Seasoning Smoked with Red Oak
and Served with Aujois, Horseradish Sauce
and Mini Pistolettes

House Bar

Beer:
Miller Lite, Bud Light, Coors Light, Budweiser
& Michelob Ultra

Wine:
Chardonnay, Cabernet, Merlot, Moscato &
White Zinfandel

Sodas:
Coke, Diet Coke, Sprite, & Water

Liquors:
Bourbon, Whiskey, Scotch, Vodka, Gin, Rum,
Tequila, Amaretto

Mixers:
Bloody Mary Mix, Margarita on the Rocks,
Sour Mix, Vermouth (regular and extra dry),
Grenadine, Tonic Water, Club Soda,
Pineapple Juice, Cranberry Juice, Orange
Juice, Lemon, Lime, Spiced Beans, Pitted
Olives, & Cherries

Rental of Plantation Facilities Only



San Francisco Plantation Package:

4 Hour Rental of Sugar Mill Pavilion
Chiavari Chairs
5ft Round Tables
Catering Tables

Private Opening for up to 200 guests	\$5,000.00
Additional Guest Fee over the initial 200 guests	\$12.00 per guests
1-Hr Ceremony (includes 200 white folding chairs)	\$500.00
Additional Hour	\$475.00
2 Hour Guided House Tours (30 minute intervals)	\$800.00

San Francisco Plantation provides facilities only. Caterers, entertainment, flowers/florist, and linens will be the sole responsibility of the renter unless otherwise agreed upon by San Francisco Plantation management. You may choose your own caterer, but the company must be properly licensed and provide a Certificate of Liability for Catering and Alcohol in addition to a liquor permit from the State of Louisiana. Caterers are responsible for bussing tables, putting all garbage in the outside dumpster, proper disposal of cooking oil, and cleaning kitchen area. Catering companies are asked for a \$500.00 clean up deposit prior to the event. When the pavilion is returned to us with all of the tables being free of trash, it will be returned. Also, there are to be no open flames on the plantation grounds.

A non-refundable deposit of \$1000.00 is required to hold any date.

Suggested Vendors

Catering:

Cashio's 360 Catering

Jim Keller

P: (225)-647-9247

E: cashios@eatel.net

W: www.cashioscatering.com

Tavern 61

Sean Delaneuville

P: (985) 359-6161

W: www.garyvillefattys.com

The Cajun Grill & Catering

Tony Matherne

P: (985) 359-4745

Wedding Cakes:

Fine Cakes by Cora

(985) 652-3903

Photography:

Songy Photography

Ricky and Staci Songy

P: (985)-652-8563

W: www.songyphotography.com

Kaylie Martin Photography

P: (504)-388-8116

E: kaylienicolephotography@gmail.com

Erlyn Guidry Photography

P: (225) 933-9463

E: erlynguidryphotography@gmail.com

W: www.erlynguidryphotography.com

Music:

DJ Scotty/Shot Time Band

P: (504) 628-6128

Off the Hook

P: (504) 228-9707

Geaux Live DJ & Photo

P: 877-338-6037

W: www.Geaux.Live

Florist:

Floral Cottage Florist

P: (225) 675-6291

E: thefloralcottageflorist@yahoo.com

Beth's Bridal Bouquets

P: (985) 212-9460

W: www.bethsbridalbouquets.com