



{RENTAL RATES*}

THE HART HOUSE**



\$350

Up to 4 Hours

\$75

Each Additional Hour

50

Capacity

THE BARN {LAGRANGE}**



\$700

Up to 4 Hours

\$150

Each Additional Hour

200***

Capacity

ALL AREAS PLUS COMMON GROUNDS**



\$1250

Up to 4 Hours

\$150

Each Additional Hour

50-200

Capacity

* 20% of your total fee is due to reserve the facility along with the initialed, signed and dated contract. An additional 20% of all rental fees will be charged to out-of-parish residents, organizations and businesses. Also a \$500 refundable security deposit is due 2 weeks before rental.

** See addendum for descriptions, limitations of service and restrictions on use of gazebo, historic house, and common grounds.

*** See addendum limitations and regulations regarding parking on Magnolia Mound property.

BREC's Magnolia Mound Plantation (MMP) hereby contracts with the undersigned Client, for the Client's use of the above facility circled for a private event and with the following terms:

Client Name _____

Mailing Address _____

Phone {Home} _____ {Work} _____ {Cell} _____

Email Address _____

Wedding Coordinator or Designated Representative _____

{Only Renter & Designated Representative may alter or discuss rental with BREC staff}

Phone _____ Email _____

Clean-Up Person _____

Phone _____ Email _____

Type of Event _____

Date of Event {Month/Date/Year} _____ Time Rented _____ AM/PM to _____ AM/PM

Number of Guests Expected _____ Number of Chaperones {if needed} _____

How did you hear about us? _____

CLIENT INITIAL _____ MMP INITIAL _____

This contract is granted subject to the following rules and regulations and the acceptance and use thereof by the Client is an agreement on their behalf to comply with all terms and conditions set forth, together with all rules of procedure heretofore established by BREC.

GENERAL RENTAL INFORMATION

1. All those entering into a rental agreement must be at least 21 years of age.
2. MMP requires at least **six (6) weeks** notice on all rental requests for staffing purposes. The rental agreement is not final until deposit is received and contract is initialed and signed.
3. **Base rental time is 4 hours. Additional time will be subject to the additional hourly charge plus security.**
4. **Address for rental is 2200 Iowa St. This is our back entrance.** You should use this address for invitations as the front gate will be locked when the plantation closes for the day at 4:30pm.
5. For weddings, a one (1) hour rehearsal time from 5:00-6:00pm or 5:30-6:30pm the day before the event will be allowed free of charge. **This is for rehearsal only. There will be no dinner, set-up, drop-offs, rearranging, decorating, etc.** CLIENT INITIAL _____ MMP INITIAL _____ Client **MUST** tell us at least two (2) weeks prior to rental if Client will need this time. It is the responsibility of the renter to inform caterers, band, etc. that on the day of the event they are not to arrive on MMP premises without the renter or a proxy. Gates will be open for caterers, band, etc. for access to LaGrange and/or Hart House only when the rental time begins. If additional setup time is required Renter will need to address this in the contract. Additionally, for weekday events, Hart House is open to the public until 4:00pm.
6. MMP will set up tables and chairs under the barn (pavilion) per the Barn Layout provided to Renter. MMP must receive this information **two (2) weeks** before event. **ANY tables and chairs set up outside the barn (pavilion) must be set up by renter on the day of event as-well-as taken down and put up by Renter at end of event before Renter leaves the premises. Picnic Tables are NOT to be moved without prior approval. If picnic tables are moved they must be put back in place before you leave the premises. You **MUST** submit this request in writing also stating where you will move them to be approved by the Manager.** CLIENT INITIAL _____ MMP INITIAL _____ We must be notified of any TENTS being put up and they must use some kind of system other than putting stakes in the ground. Tent must be placed in designated rental area as per the Addendum page. **You **MUST** submit this request in writing to be approved by the Manager.** CLIENT INITIAL _____ MMP INITIAL _____
7. Event period terminates three hours after set-up BEGINS unless additional hours have been purchased. The fourth hour must be used for clean-up. ALL events must end by 10:00pm and event clean-up **MUST** be completed by 11:00pm. (e.g. Rental period 7:00-11:00; set-up from 7:00-8:00, event from 8:00-10:00, and clean-up from 10:00-11:00.)
8. General clean up includes removal of all decorations, placing all bagged garbage in the designated area at back gate, cleaning spills and leaving facility as found. **You must supply your own garbage bags. You must designate someone to be in charge of clean up.** Crawfish boils: Renter **MUST** remove all crawfish shells from premises. No dumping of oil, boil water, or shells in drains is allowed. CLIENT INITIAL _____ MMP INITIAL _____
9. All "Exits" from the building(s) **MUST** remain clear and free of any and all obstructions.
10. MMP does not provide catering services. Client is responsible for securing a catering service for their event from the provided list of BREC approved caterers. Client will agree upon a separate contract and conditions with caterer which will be separate from this contract. Client agrees to not hold MMP responsible for payment or liability of said caterer contract. **You **MUST** provide the name and contact information of chosen caterer to our office two (2) weeks prior to your event.** Chosen caterer must provide MMP a certificate of liability insurance in the amount of \$1,000,000.00, listing MMP as additionally insured for the date(s) of event. Proof of insurance must be on file with MMP two (2) weeks prior to the event.
11. Self-catering is allowed, but you must provide a certificate of liability insurance in the amount of \$1,000,000 in addition to the \$1,000,000 liquor liability and server's licenses (see below). CLIENT INITIAL _____ MMP INITIAL _____
12. Only BEER (ONLY keg or cans, NO GLASS BOTTLES) and/or WINE and/or CHAMPAGNE are allowed and must be approved by MMP Manager. **NO hard liquor or mixed drinks are permitted.** (See attached Alcohol Compliance Plan.) You **MUST** have a licensed bartender(s) and provide a copy of their license(s) and \$1,000,000 liquor liability insurance. Bartender(s) **CANNOT** be the renter or a guest. CLIENT INITIAL _____ MMP INITIAL _____
13. **NO SMOKING ALLOWED WITHIN MMP GROUNDS.** Smoking is only permitted outside the MMP back gate. Any signage (including but not limited to NO SMOKING signs) posted in barn is **NOT** to be removed.

14. Commercial, religious, civic, or political groups must request the use of parks and facilities for events and activities following the same procedures as other groups. If a group desires to use a park for commercial, religious, civic, or political reasons and has participants, then the group may rent a park site and coordinate through the BREC Special Event Policy. All events and activities of a commercial, religious, civic or political nature must comply with all BREC commission policies, local ordinances and state laws.
15. Client may NOT charge on-site admission to any guest who attends a function on the premises. Invitation and pre-sold admissions are ONLY allowed for private events.
16. Live and/or recorded music is allowed at MMP. At no time can music or other entertainment interfere with other programs on site or the immediate surroundings. Any live entertainment, musical instruments, loudspeakers, sound amplifiers, public address systems, etc. must be approved by MMP. If any equipment or electrical needs associated with the rental is deemed excessive by MMP, liability insurance will be required. (See Liability, Item #3, page 3.)
17. All electrical and telecommunication wires **must be taped or matted to the floor** when crossing common walkways.
18. No driving off designated areas without prior approval from the MMP Manager.
19. All decorations must be removed and all garbage must be bagged and placed in the designated area at back gate **IMMEDIATELY** following the event. You must supply your own garbage bags.
20. Decorations
 - a. Must meet State Fire Laws and approval of the City Fire Chief.
 - b. Tape, tacks, nails, hot glue or staples are NOT allowed and are strictly prohibited. Floral wire, pipe cleaners, monofilament fishing line or light rope ARE permitted.
 - c. SILK FLOWER PETALS, RICE, GLITTER, SPARKLERS, OR CONFETTI ARE PROHIBITED. Bird seed, lavender, and real flower petals are acceptable.
 - d. Candles are only allowed if they are contained in glass. No flying paper lanterns of any kind.
 - e. No disturbance of the grounds is permitted, including tent stakes, pegs, or tent poles without prior approval from the MMP Manager. **You MUST submit this request in writing to be approved by the Manager.** CLIENT INITIAL _____ MMP INITIAL _____
 - f. **Clipping limbs, leaves, or flowers from MMP grounds is considered vandalism and client will lose ALL of their security deposit.**
21. **NO dogs** or other animals allowed on the grounds with or without leash. (Exception: certified service dog)
22. **PARKING ON THE GROUNDS OF MMP IS LIMITED.** Renters are required to secure parking attendants/extra security for parking. The grounds only have parking for about 150 cars. If you expect more cars client must designate an alternate parking area in advance of rental. Vehicles parked on the streets surrounding MMP may be subject to towing. Alternate parking plans must be registered with MMP when last payment is due. Plans must be in writing and if an alternate parking spot is to be used, proof of agreement with land owner or business must be filed with MMP. Plans must be discussed with security in advance of rental event.
23. Client must choose **one (1) person** to represent them if they are not going to be present during setup the day of the rental. **NO BREC EMPLOYEE WILL CHANGE, MODIFY, OR DISCUSS SPECIFIC CONTRACT OR RENTAL ISSUES WITH ANYONE BUT CLIENT AND/OR THE DESIGNATED REPRESENTATIVE.** Magnolia Mound (BREC) staff must be provided with representative's name and telephone number at least **two (2) weeks** prior to rental. This person **MUST** be present the entire time of set-up.
CLIENT INITIAL _____ MMP INITIAL _____

RENTAL FEE INFORMATION

1. No rental facility is considered reserved or booked by MMP until the deposit fee of 20% of total rental charges (base rent plus any additional hours) is received AND contract signed. Deposit will be due at the time of signing the rental contract. Also, if you do not live in EBR parish, a 20% out-of-parish fee will be added to your total fee.
2. Client will also pay MMP a refundable damage deposit of \$500 (due two (2) weeks before event); all or part will be returned to client pending inspection of the facility after your event. Included in the damage deposit are the fees for any additional hours that event is in excess of the contracted scheduled times. **Failure to clean the facility of all debris brought in or left by Client can also result in the total/partial loss of**

damage deposit. Additionally, any infraction of rules may result in termination of contract or loss of all or part of deposit. **Make representative aware of this policy and have them or someone in charge of clean-up ahead of time.** CLIENT INITIAL _____ MMP INITIAL _____

3. MMP may cancel or terminate the event if, at the sole judgment of MMP, the event is likely to cause a disturbance of the peace, endanger persons or property, violate any law, or if there is any significant deviation in the nature of the event as described above. CLIENT INITIAL _____ MMP INITIAL _____

CANCELLATIONS

1. In the event that Client cancels the rental for any reason, the following charges will be in effect:
 - a. If Client cancels event 90 days or more prior to event, the Client will forfeit 50% of the deposit.
 - b. If Client cancels the event within 90 days of the event, the Client will forfeit the entire deposit (100%).
2. Client may not cancel or postpone the event due to any unforeseen incident or other causes. All events are expected to proceed as scheduled. If MMP is open all events will be scheduled as originally agreed upon. MMP will, however, reschedule the event if the premise is closed on the scheduled date due to inclement weather with dangerous conditions: hurricane conditions, flooding, etc. In the event that this occurs, the rental fee may be applied to a mutually agreed upon new date. If new date is not agreed upon, the fee is forfeited. MMP may cancel or terminate the event if, at the sole judgment of MMP, the event is likely to cause a disturbance of the peace, endanger persons or property, violate any law, or if there is any significant deviation in the nature of the event as described above. CLIENT INITIAL _____ MMP INITIAL _____

LIABILITY

1. This Agreement and rights herein granted are to the Client and shall not be assigned, sublicensed or encumbered without BREC's prior written approval.
2. **All events at MMP must have security present during the entire rental period, including set-up and clean-up. (Security MUST be on the grounds until MMP person locks gates.) We will be contracting with Lofton Security to provide this service. A fee of \$20 per hour will be added to your total fee. Groups of 200 and above will require two guards.** CLIENT INITIAL _____ MMP INITIAL _____
3. When using equipment not issued by MMP on MMP property (such as bouncy houses, etc.), MMP reserves the right to require Client, at Client's expense, to carry a minimum of a \$1,000,000 general liability insurance policy listing MMP as third party on the policy for the date(s) of the event. Proof of insurance must be on file with MMP two (2) weeks prior to the event.
4. Client has inspected the premises and accepts them as suitable for the intended event.
5. Client will make no alterations or modifications to the premises, except approved by MMP. Client is liable for any and all damage to the premises caused by the Client and/or the Client's guests by their use of the premises, and will reimburse MMP for the cost of any repair or replacement that MMP deems necessary to repair or replace.
6. Client will indemnify BREC/MMP and save it harmless from and against any and all claims, actions, damages, liability and expense in connection with loss of life, injury, and/or damage to property arising from any occurrence at the leased premises during the occupancy period occasioned wholly or in part by any negligent act or negligent omission of client, its agents, contractors, employees, volunteers, participants, or concessionaires. CLIENT INITIAL _____ MMP INITIAL _____

All above rules and regulations have been verbally discussed with me. I am aware that this rental contract can be cancelled/terminated at any time if said rules and regulations are not followed and enforced. I also hereby acknowledge receipt of the contract and hereby accept all terms and conditions set forth herein together with the terms and conditions of the overall policies as established by BREC.

Signed and acknowledged this _____ day of _____, _____.

PRINT Client or Representative

Signature Client or Representative

PRINT MMP Event Coordinator or BREC Official

Signature MMP Event Coordinator or BREC Official

{RENTAL ADDENDUM}

THE HART HOUSE, C. 1904	\$350*
Each Additional Hour	\$75
Building Capacity	50

Use of Hart House is limited to the following rooms: entry hall, parlour, dining room, kitchen and "Florida" room, porches, and areas for chairs, if needed, in the grassy area in front of the porch steps. You also may use the gazebo located in front of the Hart House. No structures may be set up on the communal grounds. **BREC must have any request for specific setup at least one (1) week in advance of rental date.**

RENTER'S INITIALS _____

MMP WITNESS _____

THE BARN {LAGRANGE}	\$700*
Each Additional Hour	\$150
Building Capacity	250

Access is restricted to those areas surrounding the La Grange facility, i.e., the picnic tables under the oak trees and the areas directly to the front, back, and sides of the building. No tents or other temporary accommodations are allowed without previous approval. Use of the fenced areas of the Overseers House, Slave Cabin, and crop garden is prohibited. **BREC must have any request for specific setup at least one (1) week in advance of rental date.**

RENTER'S INITIALS _____

MMP WITNESS _____

ALL AREAS - THE BARN {LAGRANGE}, HART HOUSE, GAZEBO, & THE COMMON GROUNDS	\$1,250*
Each Additional Hour	\$150
Building Capacity LaGrange	250
Building Capacity Hart House	50

Common Grounds are defined as the area between the Hart House, and the LaGrange facility, the grassy area in front of the pavilion and the grassy area in front of the Overseers House. Guests are prohibited from the area around the Historic House and Open-Hearth kitchen and entering the fenced-in areas of the Overseers House, Slave Cabin, and crop garden. **BREC does not setup chairs or any other items for guests on the grounds. Chairs must be setup by guest and must be returned by the end of the rental that night. Damage charges will be assessed if chairs are not returned to their original location.**

RENTER'S INITIALS _____

MMP WITNESS _____

PARKING

Parking on grounds is limited to about 150 cars. If the renter expects to have more than 100 cars, they must provide additional parking for their guests. Notification, in writing, must be submitted to Magnolia Mound staff two weeks prior to event with details of the overflow parking arrangement. Magnolia Mound reserves the right to require additional security personnel to assist with parking during events.

RENTER'S INITIALS _____

MMP WITNESS _____

{ALCOHOL CONSUMPTION COMPLIANCE & MANAGEMENT PLAN}

No approval for the consumption of alcohol will be given to individuals or groups for an event targeting youth. A youth event is defined as any event with the majority of participants being under the legal drinking age of 21.

Request for alcohol consumption requires at least a (30) day notice to the Facility Manager.

Approval requires the LESSEE, at LESSEE's expense, to carry a minimum of a \$1,000,000 liquor liability insurance policy listing BREC as a third party on said policy. BREC must receive a copy of the insurance two weeks (14) days prior to the event.

Outside catering services and LESSEE will be made aware of alcohol policies and confirm in writing they have read and understand them. LESSEE and catering services are responsible to remove anything related to their rental (kegs, containers, signs, etc) upon completion of their event. All catering services must provide a copy of their ABC Alcohol Servers Permit two weeks (14) days prior to the event and follow all state and local laws. The LESSEE will be provided with names of taxi/limo services for those that may need assistance with a ride home.

All site staff affiliated with event will receive training on local and state laws regarding alcohol consumption. Staff training will include TIPS (Training for Interventions Procedures). All servers must hold a current ABC Alcohol Servers Permit which must include TIPS, hold a current Valid Driver's License, and pass a criminal background check.

A maximum of two beers or wine per person may be purchased or served at a time. Alcohol shall only be served in clear plastic containers or cans, 12 oz. maximum size. No glass containers are allowed without prior BREC permission for the use of wine glasses. Drink tickets, cash bar, or wristbands are tools that the LESSEE may be required by BREC to use to better control the distribution of alcohol during a facility rental.

Underage drinking is strictly prohibited in all BREC facilities and parks. Age determinations will be the legal age as designated by the State of Louisiana. Patrons consuming alcohol must present an eligible driver's license to the designated alcohol servers. If an underage guest is found consuming alcohol, the LESSEE will be immediately notified as will the on-site security.

Designated areas for consumption of alcohol will include all areas within the fenced grounds of the property excluding inside the Historic House, Overseers House, The Quarters, and parking lots. Serving of alcohol will only take place in predetermined areas approved by BREC. Signs will be posted near parking lots and at property exits stating "No alcohol will be allowed beyond this point". Garbage cans will be placed at exit points for the disposal of alcoholic beverages.

BREC will provide at LESSEE's expense adequate security for the operation of the activity. The number of officers needed to provide adequate police protection will be based on the nature of the activity and number of expected participants and will be determined by the Security Agency. A signed letter from the Sheriff's Department, City Police Department or other Security Agency stipulating the number of officers needed and their commitment to work at this event must be on file with the Recreation Department no later than (14) days prior to the event. Security Agencies working the event must have authority to search/scan patrons and to make arrests.

The facility will have a designated external monitor (provided by the LESSEE) responsible for insuring that all outside activity taking place by patrons during the event is following local and state laws. This person along with BREC staff will ensure no alcoholic beverages are consumed beyond designated areas or leave the site.

BREC staff will immediately address issues of public intoxication and antisocial behavior as a result of their TIPS training. Anyone in this condition will be first given a warning and the opportunity to cease the activity. If a person appears intoxicated, the BREC staff or catering service will not sell beer or wine to that patron. If the patron becomes belligerent, local law enforcement will be contacted to handle the matter.

CLIENT INITIAL _____ MMP INITIAL _____

{ALCOHOL CONSUMPTION COMPLIANCE & MANAGEMENT PLAN} CONTINUED

Hours of alcohol consumption are as follows: Monday–Sunday from 10:00am to 10:00pm. Hours may be varied with prior permission from BREC.

Alcohol advertising and sponsorships will be restricted to the interior areas of the plantation property, at the discretion of the Facility Manager.

Date

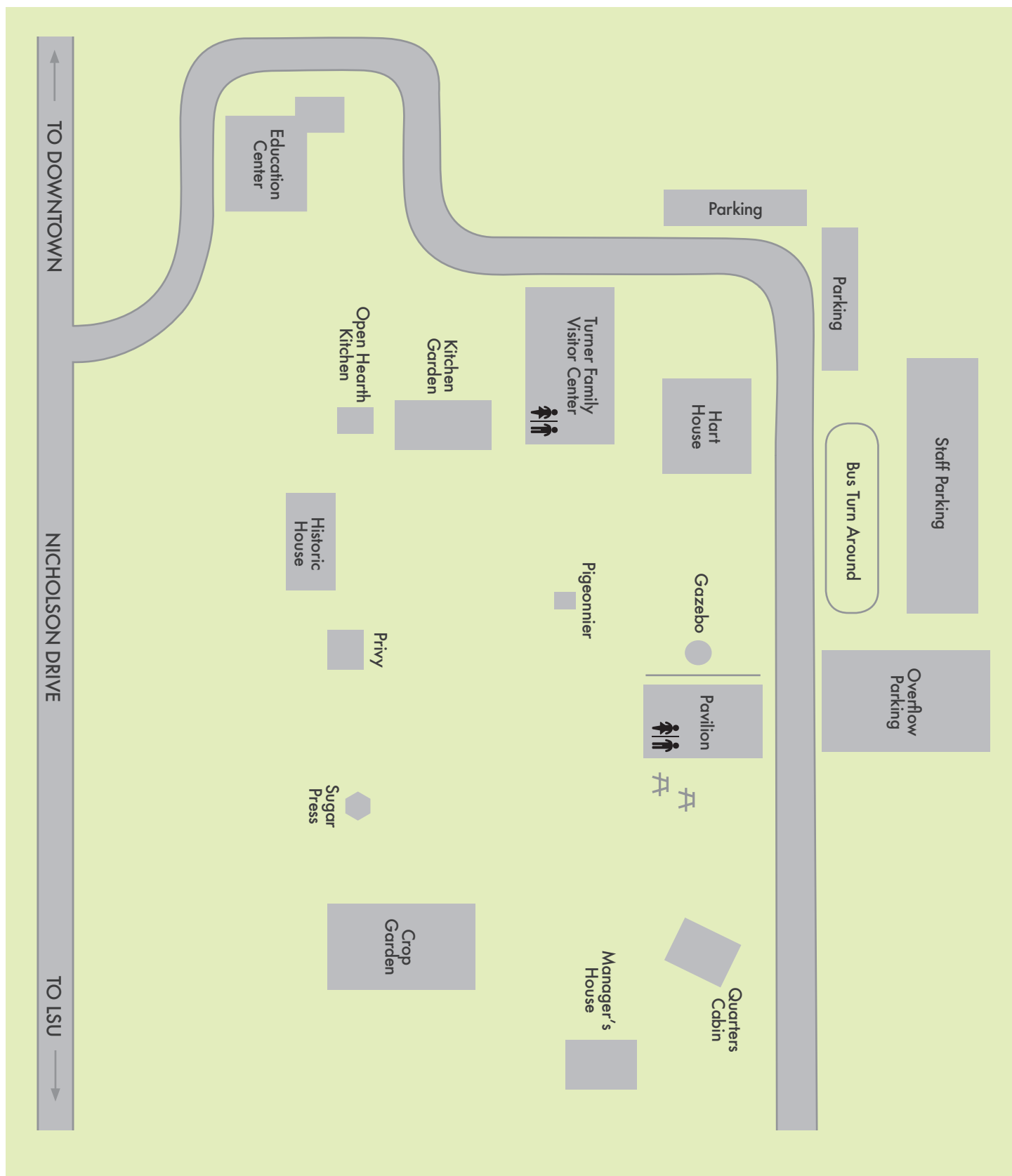
LESSEE Representative (Print)

LESSEE Representative (Signature)

BREC Representative (Print)

BREC Representative (Signature)

{MMP GROUNDS MAP}



{INFORMATION FOR CATERERS & RENTERS*}

HART HOUSE

FLOOR SETUP	KITCHEN ACCESSORIES	OTHER
4 tables - 30" x 72"	stove	restroom
50 folding chairs	microwave oven	back entrance for servers
	center island	patio area
	refrigerator (limited space)	

LAGRANGE

FLOOR SETUP	KITCHEN ACCESSORIES	OTHER
2 tables - 30" x 96"	large refrigerator	separate men's & women's restrooms
6 tables - 30" x 72"	industrial ice maker	large back entrance
26 round tables - 5' round	industrial sink	large concrete patio area
190 folding chairs	prep area	exterior water source & hoses
large wooden table - 10.5' x 3.5' (CANNOT BE MOVED)		
small wooden table - 5.75' x 2.5' (CANNOT BE MOVED)		
picnic tables - 8' x 2.33'		

NOTE: Number of tables and chairs available may differ from stated above.

BREC does not supply any linens, glasses, dishes, or other utensils or clean-up supplies for renters. Please refer to customer contract for other responsibilities, liability, and personal responsibility.

{RENTAL CHECKLIST} COMPLETE TWO WEEKS PRIOR

- ☐ Balance Due
- ☐ Separate \$500 security deposit due
- ☐ Turn in name of caterer to office with contact information
- ☐ Caterer's liability insurance due
- ☐ Let office know if you or your caterer are providing alcohol
- ☐ Alcohol liability due
- ☐ Bartender(s) license(s) due
- ☐ Access to property begins at time on contract (including any deliveries)
- ☐ Do you need extra time for set-up or deliveries?
- ☐ Do you need extra time for clean-up? (See clean-up check list attached.) Property and grounds must be left the way you found it.

{CLEANUP CHECKLIST}

- ☐ All furnishings returned to their original positions
- ☐ Floor cleaned of all debris
- ☐ Counters and tables cleared and wiped down
- ☐ Emptied restroom garbage cans
- ☐ All garbage in bags and placed in dumpster next to pavilion
(client must supply own bags)
- ☐ Wooden table(s) back in place, if moved
- ☐ Picnic tables back in place, if moved
- ☐ All tables and chairs placed outside of pavilion returned
to pavilion

Caterer, or other designated party, must completely clean the rented facility, grounds, and areas used of all trash created by event. Center Supervisor will supervise the cleaning. Failure to complete cleaning checklist will result in forfeiture of a portion or all of the renter's security deposit as specified in signed contract.

{APPROVED CATERING LIST}

CATERERS ARE LICENSED AND INSURED • CATERERS PROVIDE BREC WITH A 10% USAGE FEE • CATERERS PROVIDE LINENS, DISHES, SILVERWARE, GLASSWARE, ETC.

ABIGAIL'S CATERING - Buddy Price / 225-272-7148 / www.abigailscateringbr.com

ALL STAR CATERING - Brian Medlin / 225-939-8812 / www.allstarcateringllc.com

ANGEL OF PEARL - Tina Turner / 225-328-1090

BEST CATERED EVENTS - Dianne Evans / 225-588-1555 / www.bestcateredevents.com

BONANNO'S FINE CATERING - Yvette Bonanno / 225-383-1388 / www.bonannos.com

CAJUN EATS CATERING - Shannah Green / 225-620-2578

CATERING BY LEISA - Lisa Hammond / 225-610-9662 / www.cateringbyleisa.vpweb.com

CHEF CELESTE'S LOUISIANA TREASURES - Celeste Gill / 225-324-5616 / www.chefceleste.com

CHEF DON BERGERON ENTERPRISES - Linda Price Thomas / 225-927-3998 / www.chefdonb.com

CHEF JOHN FOLSE - Jordan Panepinto / 225-751-1882 / www.jfolse.com

COOKING BY DESIGN - Mari Robillard / 225-252-6864

CULINARY EXCELLENCE, LLC - Leroy Harrison, Jr. / 225-806-6866

CULINARY PRODUCTIONS, LLC - Mercedes Foret / 225-346-4008 / www.culinaryproductions-br.com

DEBRA'S HOUSE OF CATERING - Debra Spiers / 225-359-6176

DIAMOND MARQUEE GRILL & CATERING, LLC - Lorraine Bradley / 225-218-6967 or 225-235-1091 / www.diamondmarquee.com

DON'S SEAFOOD - Mandy Boyd / 225-644-4888 / www.donsseafoodonline.com

DOWN HOME CREOLE COOKIN' - Bertrand Bailey / 225-273-3720

DRAKES CATERING - Morgan Johnson / 225-343-2588 / www.drakescatering.com

FAST LANE CATERING & DÉCOR LLC - Kawande Lane / 225-229-0641

THE FRANCIS SMOKEHOUSE - Gregory Martinez / 985-513-0391 / www.thefrancis-smokehouse.com

GALATOIRE'S BISTRO - Haley Robert / 225-360-3410 / www.galatoiresbistro.com

GUILLAUMES' GOURMET SERVICES - Saul Williams III / 225-588-5255

HEIRLOOM CUISINE - Caryn Roland / 225-784-0535 or (cell) 225-907-4429 / www.heirloomcuisine.com

THE HORNET'S HIVE - Diedra Brown / 225-485-2901

IMAGINE FINE CATERING CO. LLC - Eric Johnson / 225-776-6871

JASMINE'S ON THE BAYOU - Shirley Taranto / 225-753-3668 / www.jasminesonthebayou.com

JEN'S KITCHEN - Jennifer Watson / 225-202-9404

{APPROVED CATERING LIST} CONTINUED

JIMMIE & MAUDE - Jimmie Jackson / 225-358-9812 or 225-358-0545 / www.jimmieandmaudecatering.com

KULINARY KREATIONZ - Shantera Scott-Wheeler / 225-270-5480 / www.kulinarykreationz.com

LA. CULINARY INSTITUTE - David Tines / 225-769-8820 / www.lci.edu

L&M GOURMET FOODS ON THE GO - Madonna Phillips / 225-439-0141

LAURYN'S FINE CATERING - Morgan Leger / 225-673-8078 / www.legerscatering.com

LOUISIANA BAYOU BISTRO - Judy Walls / 225-749-6354, EXT 2 / www.labayoubistro.com

MAGPIE CAFE - James Jacobs / 225-326-8673 / www.magpiebrla.com

MATHERNE'S MARKET - Jack Berthelot / 225-767-0074 / www.mathernes.com

MOME'S CATERERS - Antoinette Smith / 225-771-9077

MORE THAN A CATERING SERVICE - Janice Lavigne / 225-650-8747

PERFECT PLATTER - Richard DeRouen / 225-927-4670 / www.theprecfectplatter.com

RANDAZZO'S ITALIAN MARKET - Kyla Randazzo / 225-667-4557 / www.randazzositalianmarket.com

REGINELLI'S PIZZERIA - Ross Davies / 225-231-1313 / www.reginellis.com

ROUGE RABBIT (breakfast & lunch only) - Matthew Diaz / 225-302-5497 / www.therougerabbit.com

ROUX LOUISIANA - David Johnson / 678-643-3439 / www.rouxlouisiana.com

RUFFINO'S CATERING - Mindy Walker / 225-757-6499 / www.ruffinoscatering.com

SAMMY'S CATERING - Lisa Boudreaux / 225-281-1792 / www.sammysgrill.com

SIMPLICITY CATERING EVENTS - Eric Bell / 225-978-6710

SOCIALLY YOURS, INC. - Darryl Johnson / 225-928-0067 / www.sociallyyoursinc.com

SOUTHERN CREOLE SPICES CATERING, LLC - Sharon Steib / 225-206-0751 / www.southerncreolespices.com

STEIN'S TOP NOTCH CATERING - Lionel Stein / 225-776-2498

TORIELLE'S CATERING (MT BATTLE CO., LLC) - Mitchell Battley / 225-200-4296 / www.mbbattlecompany.com/torielles-catering

UNIQUE CUISINE/LAKESHORE FOOD SERVICE - Chip Strange / 225-578-3810 / events@uniquecuisine.com / www.uniquecuisine.com

UNIQUE EVENTS - Thelma Nichols / 225-572-2247 / www.mathernes.com

WALK-ON'S CATERING - Jenee Galjour / 225-456-2180 or 225-572-9636 / jenee@walkonscatering.com / www.walk-ons.com

NOTE: If caterer is unable to provide a licensed & insured bartender, contact one of the following.
Bartender \$25/hour (minimum of 4 hours)

B&B STAFFERS - Staffing Manager / 225-268-1832

GLOBAL STAFFING SOLUTIONS - Deanne Duke / 504-324-9180 or 504-301-5530 (cell)

{WEDDINGS & RECEPTIONS}

BARTENDERS

B & B Staffers - 225-293-3765 / www.stafftenders.com / email: info@stafftenders.com

Global Staffing Solutions - 504-324-9189 / www.global-staffingsolutions.com

EVENT INSURANCE (for self-catering and liquor liability)

www.privateeventinsurance.com / 877-723-3933

www.specialeventinsurance.com / 800-364-2433

www.theeventhelper.com / 855-493-8368

DJ'S & MUSIC

Kenny Kleinpeter - 225-767-3002 / www.kleinpetermusic.com

Complete Music - Shana Sibley / 225-769-2229

Dorela Hyka - 225-281-6990 / www.southlouisianaweddingmusic.com

Superior Sound - Travis / 225-622-3500

Pan String, LLC - www.panstring.com

BA Music - Roy B. Leonard / 225-271-8478 or 225-400-8251 / rbl412@msn.com

Melanie F. Gardner, Jazz Singer - www.melanieanddaniel.com / 601-310-6856 / melaniefgardner@gmail.com

Chris Lightfoot (DJ CLfoot), Lead Master of Ceremonies - www.batonrougeproductions.com / 225-803-2563 / booking@batonrougeproductions.com

PHOTOGRAPHERS

Anna-Karin Skillen - 225-284-6354

Kate Saniford - 225-505-9228

Renaissance Gallery - 225-751-6424

FLOWERS

Four Seasons - 225-924-1386

Stargazers - 225-275-8889

CHAIR & TABLE COVERS

Tasha @ La Bella Special Event Rentals - 225-308-4768

TENTS

Doug Olinde - 225-769-7216 / www.dougolindellc.com

Kevin Landry @ Capital City Tents - 225-803-6642 / www.capitalcitytents.com

{WEDDINGS & RECEPTIONS} CONTINUED

WEDDING COORDINATORS

Ashley Holder - 225-266-9987 / www.N-joyEventsBR.com / ashley@n-joyeventsbr.com

Ashley Peyroux - 985-320-2598 / www.eventsbypeyroux.com

B&B Party Planners - Lauren Baker & Amanda Briseno / 504-388-8460 or 504-554-6701 / www.bbpartyplanners.com / info@bbpartyplanners.com

Laura Oeters - 513-600-5846 / laura.oeters@gmail.com

Weddings & Events by LaSonja, LLC - LaSonja Brooks / 225-772-0875 / www.weddingsbylasonja.com / weddingsbylasonja1@cox.net

A LITTLE BIT OF EVERYTHING

Details and Rentals by Bueche - Patsy Bueche / 225-654-9553 / dtalsbybue@bellsouth.net

Complete Weddings & Events - 225-769-2229 / www.mycompletela.com / info@mycompletela.com
(photography, DJ, videography, photo booth, uplighting)

Ginger's Party Rentals - Courtney Cotharn-Lambert / 225-292-7353 / www.gingerspartyrental.com / sales@gingerspartyrental.com