



## PRIVATE EVENT GUIDE

Contact Our Sales Team To Begin Planning Your Next Event!  
**Private Events: [events@myrtlesplantation.com](mailto:events@myrtlesplantation.com)**

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# **Restaurant 1796 Private Party Guide**

In order to help plan your private event at Restaurant 1796, we have put together a Private Dining Guide to assist you. This guide contains all the information you will need including:

**Restaurant Overview**

**Floorplan**

**Private Party Rooms and Descriptions**

**Policies and Procedures**

**FAQs**

**Sample Menus\***

\*Please note: menus are subject to change. Please ask our events coordinator for the most up to date menu.

# Restaurant Overview

We are thrilled in your interest to host your event at Restaurant 1796! We strive to make each event personable and unique, with food as memorable as the event itself.

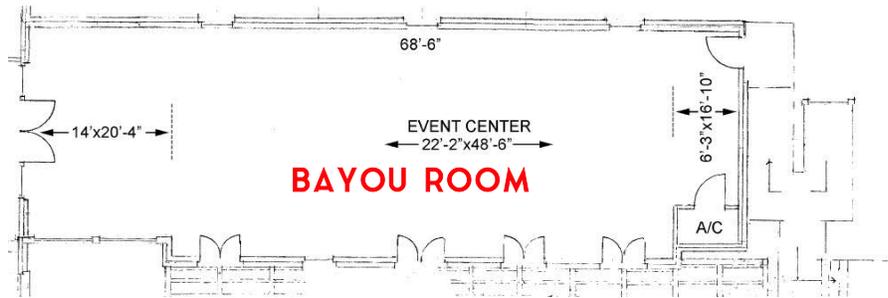
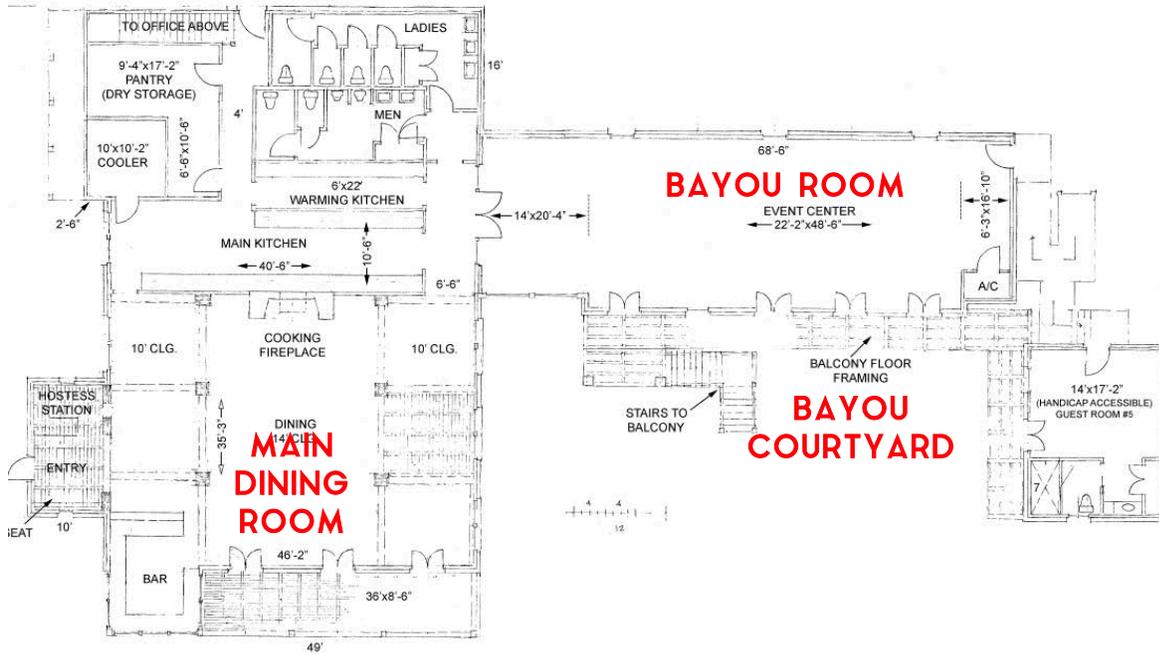
Centered around a 10' wood-fired hearth, Restaurant 1796 prides itself on fresh Southern ingredients finished to perfection over the fire, with a shared experience reminiscent of a family holiday gathering.

If you haven't been to Restaurant 1796 yet, you're in for a unique treat. In a reverent nod to the history of the property, most of our dishes have either passed through or somehow been touched by the hearth. Guests are encouraged to choose individual main proteins and then fill their table with small plates and shareables handcrafted from local, market fresh produce. We find the whole experience makes for engaging conversation and brings a relaxed atmosphere to fine dining, with enthusiastic wait staff, an enviable wine list and mouthwatering cocktails and desserts.

We are open Tuesdays through Thursdays, 11:00 - 2:00 pm for lunch and 5:00 - 9:00 pm for dinner. Friday and Saturday, we are open from 11:00 - 2:00 pm for lunch and 5:00 - 10:00 pm for dinner, with Sunday brunch from 11:00-3:00 pm.

We can't wait to welcome you!

# Restaurant 1796 Floor Plan



# Private Party Rooms & Descriptions

At Restaurant 1796, we are delighted to accommodate your event at any party size!  
Please see our rooms and descriptions for the best fit for your group.

**For parties of 15 or fewer**, we would suggest reserving an area of our main dining room:

## **Bunny Room | Seats 6**

Surrounded by navy blue velvet curtains and colorful Hunt Slonem bunnies, this space is semi-private and can be booked directly through the restaurant.



## **Lincoln Room | Seats 14**

Off the main dining room, ole Abe will join your group for a semi-private space that can be booked directly through the restaurant.



# Private Party Rooms & Descriptions

For groups of 16 or more, we suggest our Bayou Room.

## BAYOU ROOM

100 Reception Style | 86 Seated  
For groups of over 40, chairs must be rented.

Our Bayou Room is our main events room that has transformed into various events including corporate events, bridal luncheons, rehearsal dinners, and much more. The Bayou Room is full of rustic charm with brick walls, exposed beams, wooden tables. It doesn't take much else to make this space perfect for your event.



## BAYOU ROOM & PRIVATE COURTYARD

180 Reception Style  
\$1,250 for Courtyard Buyout (includes the six Garden Rooms)

Just out the French doors of our Bayou Room, you'll find yourself on our newly renovated private patio. Weather permitting, this patio serves as a wonderful place for a cocktail reception or as an additional space to make your occasion an indoor-outdoor event.



\*Please note, due to the proximity of our courtyard to our Garden Guest Rooms, if your event on the courtyard takes place after 3pm, we require your group to rent all Garden Rooms. Courtyard buyout includes accommodation.



# Private Party Rooms & Descriptions

## Restaurant Buy Out

Starting at \$5,000

Please inquire for your event's date!

Looking to take over all of Restaurant 1796 for the big event? We'd love to host you! This buy out will include the entire main dining room, the Bayou Room, and the private courtyard.

The space is yours to completely customize your event. Our main dining space can be cleared for welcoming cocktails and live music, while the Bayou Room can serve as your sit down dinner spot. The courtyard connects the Bayou Room and the main dining area for additional outdoor space.



# Private Event Policies & Procedures

## Guaranteed Guests

Final guaranteed confirmation for the number of guests attending your event, including entree selections, is required by noon, seven days prior to your event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late additions to the guarantee will not be considered part of the original contract agreement stipulated on the banquet event order. We will do our best to serve late additions, but cannot guarantee the same menu selections or that the function space can be adjusted.

## Gratuity and Tax

A 3% administrative fee and 20% gratuity will be added to the pre-taxed (10% sales tax) total of the event. Miscellaneous charges are subject to a 3% administrative fee and 10% sales tax.

## Deposit

Events at Restaurant 1796 are allocated on a first come/first serve basis. We require a 50% deposit of the total amount quoted in order to secure your event.

## Final Payment

Final payment must be received 48 hours prior to your event. The form of payment used to pay the deposit on our secure online site is NOT stored in our system. The physical card or another form of payment must be used to pay all final charges. We accept the following forms of final payment: Cash, Check, American Express, VISA and MasterCard.

## Menu

To ensure a smooth and successful event, we request that your menu selection and all function requirements be finalized 14 days prior to the date of your function.

## Food and Drinks

You agree that all food and beverage items purchased or consumed by your attendees at Restaurant 1796 must be supplied and prepared by us. No food or beverage may be brought in from an outside source unless otherwise agreed with management. The only exception is celebratory cakes which will incur a \$25.00 taxable cake fee at the restaurant's discretion.

## Entertainment

All outside entertainment, booked by the client, to perform during events scheduled at the restaurant must be pre-approved by the restaurant management. Additionally, Restaurant 1796 retains the right to limit the volume levels of performers and musicians booked by the client during the event.

## Staffing Standards

You will be assigned servers based on your group size. For seated dinners: we allocate one server for each ten guests. For reception events, there will be one server for every twenty guests. If excess service over normal staffing is required, a charge of \$15 per hour/per server will be applied.

## Duration

Your event is contracted to start and end at specific times, usually in a two-hour block for lunch and a three-hour block for dinner, with one hour available prior for set-up. You must conclude your event on time. If you run over time, we reserve the right to charge \$100 for every hour after the specified end.

## Cancellations

If you find it necessary to cancel your event, please be advised that the room charge is non-refundable and will be withheld from your deposit. Restaurant 1796 will retain all monies paid for events that are canceled within seven days of the event taking place.

# FAQs

## **Booking The Whole Property**

Both Restaurant 1796 and the Myrtles are available for exclusive, private events. Please speak to our staff to discuss these options.

## **Music and The Myrtles**

We have an inbuilt Sonos sound system that you are most welcome to upload your own personal playlist for the Bayou Room. It can be operated independently from the Restaurant's music. Unfortunately, as we are first and foremost a bed & breakfast property with overnight guests unrelated to your event, we cannot accommodate amplified music, unless the entire property's accommodation has been booked by your party.

If you have reserved all of the Garden Rooms adjacent to the event space for your function, you are welcome to play music in the Bayou Room and courtyard at a comfortable level to other guests on the property until 11:00 PM. We reserve the right to adjust the volume or discontinue music at any time on the property.

## **Alcohol Beverage Service**

Glassware is not permitted on the property, outside of the Restaurant and Bayou Room event space. If courtyard beverages are served, we will provide non-breakable glassware. At no time will anyone without proper ID be served alcoholic beverages. Restaurant 1796 reserves the right to stop the service of alcoholic beverages at any time.

## **Preferred Vendors List**

We have a list of preferred suppliers available on request should you require an event coordinator, decorations, photography, furniture / tent hire, party supplies, etc.

## **Securing Your Reservation**

Restaurant 1796 does not guarantee your reservation without a 50% deposit of the total amount quoted.

## **Rental Time**

With each reservation, a three-hour window will be scheduled for your event with an extra 1 hour allotted for set up. Should your event extend beyond your end time, you will be subject to a \$100/hr charge for continued use of the space.

## **Guest Increases**

Late add-ons could potentially incur a per head price charge at the restaurant's discretion. We do charge for every guest in attendance.

## **Billing**

The entire bill is subject to sales tax (10%) and 20% gratuity and a 3% administrative fee. We require full payment 48 hours prior to the function.

## **Weddings on the Property**

Weddings and receptions are considered on a case-by-case basis. Please speak to our staff to determine if we are a good fit for your needs.

## **Audio/Visual Set Up**

We have a large Sony TV screen in our Bayou Room with HDMI and USB connecting capabilities, as well as a cordless microphone and podium. We highly recommend an A/V rehearsal prior to your event.

## **Seated Dining: Place Cards or Printed Menus**

Restaurant 1796 is happy to design and execute place cards with your guests' names and food selections at \$2 a place card and \$3 a menu. Guests names will be due 7 days before the event.

# Sample Seated Dinner Menu

\$50 per person

Please choose two items per course.

A third choice per course can be added for an additional \$10 a person.

Does not include tax or gratuity.

Unlimited soda, iced tea and coffee is included in seated menu packages.

## First Course

Garden Salad with Tomato Ranch	Roasted Beet & Goat Cheese Salad
Caesar Salad with Cornbread Croutons	Cauliflower & Bacon
French Onion Soup	Tomato Bisque

## Second Course

Iron Roasted Chicken

Béarnaise and House Made Hot Sauce Creole Mashed Potatoes, Heart Grilled Vegetables

Seared Duck Breast

Orange Gastrique, Carrot Flan, Braised Red Cabbage

Shrimp & Grits

New Orleans BBQ Shrimp, Bonnacaze Farms Grits, Blistered Cherry Tomatoes, Country Greens

Oyster Cabanora

Fried Oysters, Bacon, Spaghetti, Grilled Fennel

Grilled Pork Chop

Boudin Stuffed, Squash Gallet, Pepper jelly

NY Strip

Creole mashed potato, grilled Asparagus, Béarnaise Compound butter, Bordelaise Sauce

Eggplant Involtini

Roasted Eggplant, Gruyere Cheese, Roasted Red Pepper, Sautéed Spinach, Tomato Coulis

## Third Course

Chocolate Crème Brulee

Butter Scotch Pudding

Bread Pudding with White Chocolate Sauce

Berry Cobbler

# Sample Seated Dinner Menu

\$60 per person

Please choose two items per course.

A third choice per course can be added for an additional \$10 a person.

Does not include tax or gratuity.

Unlimited soda, iced tea and coffee is included in seated menu packages.

## First Course

Garden Salad with Tomato Ranch	Roasted Beet & Goat Cheese Salad
Caesar Salad with Cornbread Croutons	Cauliflower & Bacon
French Onion Soup	Tomato Bisque
Coconut Lime Ceviche	Mushroom & Blue
Chicken & Sausage Gumbo	Risotto

## Second Course

Ribeye  
Creamed Spinach, Caramelized Onion, Bordelaise

Redfish  
Crackling Crusted, Smoked Onion Soubise, Sautéed Spinach

Scallops  
Roasted Garlic Puree, Bacon Jam, Asparagus

Crab Cake  
Corn Maque Choux, Purple Cabbage Char Croute

Lamb  
Rack of Lamb, Mushroom Risotto, Mint Demi

Quail  
Cornbread Stuffed, Grit Cake, Sage Brown Butter

Filet  
Au Poirve Sauce, Potato Gratin, Hearth Roasted Broccoli

## Third Course

Chocolate Crème Brulee  
Butter Scotch Pudding  
Bread Pudding with White Chocolate Sauce  
Berry Cobbler  
Marjolaine  
PBJ Sunday

# Sample Family Style Menu

Prices do not include tax or gratuity.

Unlimited soft drinks may be added for \$2 per person.

A coffee station is \$30 (up to 50 people).

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## Hor d'Oeuvres

Passed or Station

Smoked Tuna Dip with Pickle Jelly 4	Cheddar Drop Biscuits 3
Fried Oysters with Remoulade 5	Shrimp and Grits Cakes 4
Seared Duck Breast with Berry Gastrique 4	Crab Cake 5
Beef & Caramelized Onion Canapes 4	Fried Chicken Salad Canapes 3
Mushroom and Blue Skewer 3	Cauliflower and Bacon Skewer 3
Blackened Tuna Wontons 5	Shrimp Cocktail 4
Whipped Goat Cheese Canapes 3	Boudin Balls with Allepo Jam 4
Duck Confit Cranberry Chutney 4	Shrimp and Jalapeno Hush Puppies 3
Arancini with Tomato Jam 3	Blue Cheese and Berry Gastrique 3

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## Starters & Sides

Caesar Salad with Cornbread Croutons 5	Fried Rabbit Livers with Hot Sauce 4
Garden Salad with Tomato and Ranch 4	Roasted Beet & Goat Cheese 6
French Onion Soup 6	Mushroom & Blue Salad 7
Chicken & Sausage Gumbo 7	Smoked Tomato Bisque 6
Smoked Potato Salad 3	Creole Mashed Potato 3
Hearth Mac & Cheese 4	Country Greens 3
Grilled Seasonal Vegetables 4	Cornbread 3
French Fries 3	Fried Okra 4
Risotto 5	Asparagus 4
Roasted Bok Choy 4	Cauliflower and Bacon 4
Coconut Lime Ceviche 7	Tasso Fried Rice 5
Sweet Potato Lasagna 5	Squash Gallet 5
Eggplant Capanata 4	Potato Gratin 4
	Red Beans 4

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## Proteins

Iron Roasted Chicken 14	Smoked Salmon 16
Boudin Stuffed Pork Chop 17	Redfish with Shrimp 18
Braised Lamb Shank 18	Shrimp and Grits 16
Seared Duck Breast 15	Oyster Carbonara 16
Rack of Lamb 17	Fresh Gulf Fish Market Price
Ribeye, NY Strip Filet 18	Seafood Jambalaya Risotto 15
Stuffed Quail 18	

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## Desserts

Bread Pudding with White Chocolate Sauce 7
Chocolate Crème Brulee 6
Butterscotch Pudding 6
PB&J Sunday 8
Marjolaine 7
Berry Cobbler 7

# Sample Market Price Menu

Restaurant 1796 stands ready to offer a completely customizable menu to fit your party's needs and style. Please contact us to set up a consultation with our events coordinator and chefs to discuss your perfect menu.

Prices will be determined by Restaurant 1796 at the market price per item.

Contact: [events@myrtlesplantation.com](mailto:events@myrtlesplantation.com)

# Sample Beverage Menu

## Bar Packages

All packages are priced per person and includes unlimited tea and soft drinks.  
Beyond three hours, additional \$10.00 per person.  
Prices do not include tax or gratuity.

### House Wines & Beer

Two Hour Duration 14  
Three Hour Duration 16

### Premium Wines & Beer

Two Hour Duration 18  
Three Hour Duration 20

### House Wines, Beer & Liquor

Two Hour Duration 18  
Three Hour Duration 20

### Premium Wines, Beer & Liquor

Two Hour Duration 22  
Three Hour Duration 24

## Brunch Bar

### Mimosas Bar

Two Hour Duration 10  
Three Hour Duration 12

### Bloody Mary Bar

Two Hour Duration 10  
Three Hour Duration 12

## Satellite Bar

A private satellite bar can be prepared for your event and placed throughout the restaurant, Bayou Room and courtyard.  
Private Bartender Fee: \$100 per event.

## HOUSE OPTIONS

Includes domestic beer, wine, and liquor as follows:

Beer: Michelob Ultra, Budweiser, Budlight, Miller Lite, Coors Lite

Wine: House Pinot Grigio, Chardonnay, Cabernet, Merlot

Liquor : House Whiskey, Scotch, Vodka, Tequila, Gin, Rum

## PREMIUM OPTIONS

Includes domestic & imported beer, wine, and liquor as follows:

Beer: Heineken, Blue Moon, Corona, Abita Amber, Jucifer, Canebrake

Wine: Kendall Jackson Chardonnay, Canaletto Pinot Grigio, Lola Pinot Noir, Bacchus Cabernet Sauvignon, Compass Merlot

Liquor : Maker's Mark, Glenlivet, Grey Goose, Patron, Hendricks, Captain Morgan