



calcasieu

PRIVATE EVENTS

Corporate + Social Event Guide

calcasieu

BUTCHER

The Venue

Calcasieu, an exclusive private event venue by Link Restaurant Group. James Beard Award-winning Chefs, Donald Link and Stephen Stryjewski, began their restaurateur journey in 2009 and successfully operate six esteemed establishments in their family of restaurants: Herbsaint, Cochon, Butcher, Peche, Gianna, and La Boulangerie.

The venue is located in the historic warehouse district and only a short two blocks from the convention center. The space offers a contemporary-modern vibe, boasting dark mahogany wood floors and exposed brick walls.

Our versatile space can easily accommodate private events from 15-200 guests. There are three private dining rooms with the option of a full venue buyout. Our event specialists will propose the best available option based on your needs.

LINK RESTAURANT
GROUP

The Venue



Wine Room

20–35 guests

Buffet: up to 20 guests

Plated meal: up to 30 guests

Reception: up to 35 guests

The Wine Room offers the most private dining experience, accented with hand-crafted, cherry wood furnishing by a local artist and carpenter. The space accommodates up to 30 people for a seated meal or up to 40 for a small cocktail reception.



Tchoupitoulas Room

40–60 guests

Buffet: up to 40 guests

Plated meal: up to 50 guests

Reception: up to 60 guests

The Tchoupitoulas Room is located along the street of the same name with views of the historic area through the original wood sash windows. This room accommodates up to 50 guests for seated meals and up to 65 guests for receptions.



Higgins Room

80–125 guests

Buffet: up to 80 guests

Plated meal: up to 100 guests

Reception: up to 125 guests

The Higgins Room is Calcasieu's largest room boasting an open floor plan with access to the main bar. This space is ideal for formal seated meals as well as cocktail reception for up to 100 guests.



Higgins + Tchoupitoulas Rooms

150–200 guests

Buffet: up to 120 guests

Plated meal: up to 150 guests

Reception: up to 200 guests

The Higgins Room and Tchoupitoulas Room combined offer an extensive dining area to accommodate up to 150 guests for a seated meal and up to 200 guests for receptions. This space also allows for combining cocktail receptions with sit-down dinner, or business presentations followed by formal meals.

Buffet Menu Options

2 Entrees: \$60 per person

3 Entrees: \$70 per person

Pricing is subject to local and state sales tax plus a 22% taxable service fee.

Add Cochon's freshly baked rolls and butter for \$3 per person

Our buffet includes 2 starters, choice of entrees, and 1 dessert.

Starters (choose 2)

- Cochon's Chicken and Andouille Gumbo
- Chef's Seasonal Greens with Lemon-Thyme Vinaigrette
- Crisp Romaine Salad with Croutons, Parmesan and Creole Mustard Dressing
- Fresh Herbs and Cucumber Salad

Entrees paired with sides

- Gulf Fish Courtbouillon with Louisiana Rice
- Baked Gulf Fish, Lemon Beurre Blanc, and Mushroom Eggplant Pilaf
- Braised Beef Brisket, Au Jus, with Mashed Potatoes
- Roasted Chicken with Sweet Potato Confit and Au Jus
- Cochon de Lait (Cajun Pulled Pork), with Onion Mustard Gravy, and Homestyle Grits
- Chef's Seasonal Vegetarian or Vegan Dish

Additional Sides (\$6 each)

- Chef's Seasonal Roasted Vegetables
- Smothered Greens with Butcher Bacon
- Mashed Potatoes
- Brabant Potatoes with Pimento Aioli
- Homestyle Grits
- Cochon's Macaroni and Cheese Casserole

Dessert (Choose 1)

- Chocolate Chip Bread Pudding with Bourbon Anglaise
- Peche's Key Lime Pie
- Herbsaint's Banana Brown Butter Tart
- Cochon's Pineapple Upside-down Cake
- Chocolate Cake with Ganache



Chicken + Andouille Gumbo



Signature cocktails



Southern buffet with catfish courtbouillo, roasted chicken, mac'n cheese and warm dinner rolls



Seated Harvest Dinner in our Higgins Room



Pies & Layer Cakes

Plated Dinner Options

3 Courses: \$55 per person

4 Courses: \$65 per person

Pricing is subject to local and state sales tax plus a 22% taxable service fee.

Add Cochon's freshly baked rolls and butter for \$3 per person

You may offer your guests up to three entrée choices, from which they must select one. Please ensure you collect your guests' entrée selections. Final counts and any dietary restrictions must be submitted to your event specialist at least 10 days before your event.

Starters

- Cochon's Chicken and Andouille Gumbo
- Chef's Seasonal Greens with Lemon-Thyme Vinaigrette
- Crisp Romaine Salad with Croutons, Parmesan, and Creole Mustard Dressing
- Fresh Herbs and Cucumber Salad

Entrees paired with sides (Choose up to 3)

- Gulf Fish Courtbouillon with Louisiana Rice
- Baked Gulf Fish, Lemon Beurre Blanc, and Mushroom Eggplant Pilaf
- Braised Beef Brisket, Au Jus, with Mashed Potatoes
- Roasted Chicken with Sweet Potato Confit and Au Jus
- Roasted Pork, with Onion Mustard Gravy, and Homestyle Grits
- Chef's Seasonal Vegetarian or Vegan Dish

Additional Sides (\$6 each)

- Chef's Seasonal Roasted Vegetables
- Smothered Greens with Butcher Bacon
- Mashed Potatoes
- Brabant Potatoes with Pimento Aioli
- Homestyle Grits
- Cochon's Macaroni and Cheese Casserole

Dessert (Choose 1)

- Chocolate Chip Bread Pudding with Bourbon Anglaise
- Peche's Key Lime Pie
- Herbsaint's Banana Brown Butter Tart
- Cochon's Pineapple Upside-down Cake
- Chocolate Cake with Ganache



Salted Caramel Doberge Cake



Cracklins with Cane Syrup



Chef Link's Cajun Boudin



Assorted entree choices and sides



Custom Tables and Decor

Family-Style Options

\$78 per person

*Pricing is subject to local and state sales tax plus a 22% taxable service fee.
Family-Style includes Cochon dinner rolls, 3 appetizers,
2 Butcher Blocks, 2 Sides, 1 Dessert*

Appetizers (Choose 3)

- Fried Alligator, Chili Garlic Mayonnaise
- Cochon's Charcuterie Sampler, B'n'B Pickles, House Crackers, and Abita Spicy Mustard
- Smoked Tuna Dip, House Crackers
- Fried Bread, Honey Butter
- Beef Tartare, Oyster Aioli
- Fresh Gulf Seafood Salad, House Crackers
- Fried Boudin, Abita Spicy Mustard, B'n'B Pickles

Butcher Block (Choose 2)

- Prime Beef Ribeye
- Prime Beef Tenderloin
- Gulf Redfish on the Half Shell
- Jambalaya Stuffed Chicken
- Cochon de Lait, Whole Grain Mustard
- Full Roasted Pig Enhancement (MP)
- Tomahawk Ribeye Enhancement (MP)

Sides (Choose 2)

- Chef's Seasonal Roasted Vegetables
- Smothered Greens with Butcher Bacon
- Mashed Potatoes Brabant Potatoes with Pimento Aioli
- Homestyle Grits
- Cochon's Macaroni and Cheese Casserole
- Crispy Brussels Sprouts, Fresh Mint, Chili Vinegar

Dessert (Choose 1)

- Chocolate Chip Bread Pudding with Bourbon Anglaise
- Peche's Key Lime Pie
- Herbsaint's Banana Brown Butter Tart
- Cochon's Pineapple Upside-down Cake
- Chocolate Cake with Ganache
- Seasonal Sorbet (Vegan, \$3 upcharge)



Key Lime Pie



Vegetable options



House made charcuterie Board to share



Jambalaya stuffed chicken + fixings



Prime Rib

Cajun Tasting Experience

\$70 per person

Pricing is subject to local and state sales tax plus a 22% taxable service fee.

Add Cochon's freshly baked rolls and butter for \$3 per person

Add 3 Hand-Passed Hors D'oeuvres for \$15+

First Course

Butcher's Boudin, Abita Whole Grain Mustard, B'n'B Pickles
or
Charcuterie Sampler Board, House Crackers

Second Course

Chicken and Andouille Gumbo

Third Course

Gulf Fish Courtbouillon

Fourth Course

Cochon de Lait (Cajun Pulled Pork), Onion Mustard Gravy and Creamy Grits

Dessert

Chocolate Chip Bread Pudding, Bourbon Anglaise



Gumbo + cucumbers in herbs and vinegar



Fried Boudin Balls



Add a wine pairing with customized recommendations from our in-house sommelier. Pricing will vary based on selected wines.

Cocktail Reception Packages

Southern Pearl

\$50 per person

- Choice of 3 Hand-Passed Hors d'oeuvres
- Charcuterie and Cheese Board Presentation
- Choice of 2 Slider Displays



Calcasieu Bayou

\$75 per person

- Choice of 3 Hand Passed Hors d'oeuvres
- Charcuterie and Cheese Board Presentation
- Seafood Trio: Gulf Shrimp Cocktail, Peche's Seafood Salad, Smoked Tuna Dip, House Crackers
- Chef's Carving Station (Choose 1)
- Jambalaya Stuffed Chicken
- Roasted Pork Shoulder
- Choice of 1 Side



Le Bon Temps Roule

\$100 per person

- Choice of 4 Hand-Passed Hors d'oeuvres
- Charcuterie and Cheese Board Presentation
- Seafood Trio: Gulf Shrimp Cocktail, Peche's Seafood Salad and Smoked Tuna Dip, House Crackers
- Raw Shucked Oyster Presentation
- Chef's Carving Station: Cochon de Lait (Roasted Pig) OR Prime Rib of Beef (Includes Cochon's Rolls)
- Choice of 1 side



Ask us about our spirit tastings!



Hand-Passed Hors d'oeuvres

- Fried Oyster, Remoulade
- White BBQ Sauce Chicken Skewer
- Seasonal Grilled Veggie Skewer
- Cochon's Seasonal Hand-Pie
- Crispy Boudin Ball
- Grilled Shrimp, Chow-Chow
- Shrimp Remoulade over Kettle Chip
- Chef's Speciality Deviled Eggs
- Ham & Crawfish Hush Puppies
- Green Onion Hush Puppies
- Gruyere Caramelized Onion Tart, Kalamata Olive
- Overnight Tomato & Goat Cheese Crostini
- Ham & Cheddar Biscuit with Pepper Jelly
- Smoked Salmon over Kettle Chip
- Crispy Blue Crab Beignet
- Crab Louis over Kettle Chip
- Pork Belly Crostini, Chili Aioli, Cucumber-mint relish

Reception Sliders

- Butcher Ham & Swiss, Creolaise, B'n'B Pickles
- Smoked Turkey & Provolone, Honey Mustard, Dill Pickle
- House Pimento Cheese

Reception Sandwiches

- Cubano
- Muffuletta
- Smoked Turkey
- Gambino

Beverage Options

Non-Alcoholic Beverage Package

3-Hour Event: \$10 per person

4-Hour Event: \$15 per person

- Iced Tea, Coffee and Water
- Assorted Soft Drinks: Coke, Diet Coke, and Sprite

Limited Open Bar Package

3-Hour Event: \$35 per person

4-Hour Event: \$45 per person

- Iced Tea, Coffee, Water and Assorted Sodas: Coke, Diet Coke, Sprite
- Beer: Miller Light, Urban South Paradise Park Lager, Abita Amber, Second Line West Coast IPA
- Wine + Sparkling: Red, White and Sparkling Cava

Standard Open Bar Package

3-Hour Event: \$50 per person

4-Hour Event: \$60 per person

- Wild Turkey Bourbon, Corazon Tequila, Tito's Vodka, Don Q Silver Rum, Letherbee Gin, Shoulder Scotch, Sazerac Rye
- Speciality Cocktails: French 75, Margarita, Sazerac, Old Fashioned (additional cocktails may be available upon request and are subject to special ingredient charges)

Premium Open Bar Package

3-Hour Event: \$60 per person

4-Hour Event: \$70 per person

- Makers Mark Bourbon, Patron Silver Tequila, Ketel One Vodka, Bombay Sapphire Gin, Plantation 5yr Rum, Johnny Walker Scotch, Sazerac Rye Whiskey
- Speciality Cocktails: French 75, Margarita, Sazerac, Old Fashioned (additional cocktails may be available upon request and are subject to special ingredient charges)

Room Rental Rates

Calcasieu requires a room rental fee for all private events. The fee includes set-up, clean-up, tables, chairs and black linens with a white overlay. Complementary candle votives for each table are included as well.

- The Day Rental Fee applies to events between 9am and 3pm.
- The Evening Rental Fee applies to event between 4pm and 11pm.
- All rental fees are based on a 3-hours event. Additional time may be added based on availability.
- The rental fee is subject to local and state sales tax.

	WINE ROOM	TCHOUPITOULAS ROOM	HIGGINS ROOM	HIGGINS + TCHOUPITOULAS
DAY TIME RENTAL FEE	\$250	\$500	\$750	\$1,000
EVENING TIME RENTAL FEE	\$500	\$750	\$1,200	\$2,000

Seasonal Food & Beverage Minimum

At Calcasieu Private Events, we have a minimum requirement for food and beverage to ensure we can deliver the highest quality service and experience for your event. A food and beverage minimum is the minimum amount that must be spent on food and drinks for your event before sales tax and service charge.

	WINE ROOM	TCHOUPITOULAS ROOM	HIGGINS ROOM	HIGGINS + TCHOUPITOULAS
OCTOBER - MAY	Day Minimum \$2,000 Evening Minimum: \$3,200	Day Minimum \$3,000 Evening Minimum: \$6,000	Day Minimum \$5,000 Evening Minimum: \$10,000	Day Minimum \$7,000 Evening Minimum: \$14,000
JUNE - SEPTEMBER	Day Minimum \$1,500 Evening Minimum: \$3,000	Day Minimum \$2,000 Evening Minimum: \$4,000	Day Minimum \$3,500 Evening Minimum: \$7,000	Day Minimum \$5,000 Evening Minimum: \$10,000