



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 2006 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

Event Space



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 for up to 100 guests as well as cocktail reception for up to 125 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 & Andouille Gumbo
- Chef's Seasonal Greens with Lemon-Thyme Vinaigrette
- Romaine Salad with Croutons, Parmesan & Creole Mustard Dressing
- Marinated Cucumbers & Herbs

Entrees (paired with sides)

- Gulf Fish Courtbouillon with Louisiana Rice
- Baked Gulf Fish, Lemon Beurre Blanc, Mushroom Eggplant Rice
- Smoked Beef, Au Jus with Mashed Potatoes
- Roasted Chicken & Sweet Potato, Confit Garlic
- Louisiana Cochon, Mustard Onion Gravy & Creamy Grits
- Chef's Seasonal Vegetarian or Vegan Dish

Additional Sides (\$6 each)

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

Dessert (Choose 1)

- Chocolate Chip Bread Pudding with Bourbon Anglaise
- Pêche'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 Gulf Fish Courtbouillon, Roasted Chicken, Mac & Cheese, & Warm Dinner Rolls



Seated Dinner in our Higgins Room



Pies & Layer Cakes

Plated Dinner

3 Courses: \$60 per person

soup or salad + one entree + one dessert

4 Courses: \$70 per person

soup or salad + one appetizer + one entree + one dessert

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

Choice of 'Day of' options available for additional charge

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 & Andouille Gumbo
- Chef's Seasonal Greens with Lemon-Thyme Vinaigrette
- Romaine Salad with Croutons, Parmesan, & Creole Mustard Dressing
- Marinated Cucumbers & Herbs

Appetizers

- Butcher's Boudin, Wholegrain House Mustard, b&b Pickles
- Cochon's Seasonal Hand Pie
- Shrimp Remoulade with House Slaw
- Shrimp Chow Chow
- Oyster Remoulade
- Chicken Skewer, White BBQ Sauce

Entrees paired with sides (Choose up to 3)

- Gulf Fish Courtbouillon with Louisiana Rice
- Baked Gulf Fish, Lemon Beurre Blanc, & Mushroom Eggplant Rice
- Smoked Beef Brisket, Au Jus with Mashed Potatoes
- Roasted Chicken & Sweet Potato, Confit Garlic
- Louisiana Cochon, Mustard Onion Gravy & Creamy Grits
- Chef's Seasonal Vegetarian or Vegan Dish

Additional Sides (\$6 each) - served family style

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

Dessert (Choose 1)

- Chocolate Chip Bread Pudding with Bourbon Anglaise
- Pêche'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 Entrée Choices & Sides



Custom Tables & 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 with Chili Garlic Mayonnaise
- Cochon's Boucherie Selection, b&b Pickles, Crackers, & House Mustard
- Smoked Tuna Dip with House Crackers
- Fried Bread with Honey Butter
- Beef Tartare
- Fresh Gulf Seafood Salad, House Crackers
- Fried Boudin, House Mustard, b&b Pickles

Butcher Block (Choose 2)

- Prime Beef Ribeye
- Prime Beef Tenderloin
- Gulf Redfish on the Half Shell
- Jambalaya Stuffed Chicken
- Louisiana Cochon with Mustard Onion Gravy
- Cochon de Lait (Whole Pig Enhancement) with accoutrements (MP)
- Tomahawk Ribeye Enhancement (MP)

Sides (Choose 2)

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

Dessert (Choose 1)

- Chocolate Chip Bread Pudding with Bourbon Anglaise
- Pêche'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 Sides



House Cured Boucherie Selection



Family Style Dining - Jambalaya Stuffed Chicken & Assorted Sides



Prime Rib

Cajun Tasting Menu

\$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, Wholegrain House Mustard, b&b Pickles

OR

House Cured Boucherie Selection with Accoutrements

Second Course

Chicken & Andouille Gumbo

Third Course

Gulf Fish Courtbouillon

Fourth Course

Louisiana Cochon, Onion Mustard Gravy & Creamy Grits

Dessert

Chocolate Chip Bread Pudding with Bourbon Anglaise



Chicken & Andouille Gumbo, Marinated Cucumbers & Herbs



Fried Boudin



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 & Cheese Board Presentation
- Choice of 2 Slider Displays

Calcasieu Bayou

\$75 per person

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

Le Bon Temps Roule

\$100 per person

- Choice of 4 Hand-Passed Hors d'Oeuvres
- Charcuterie & Cheese Board Presentation
- Seafood Trio: Gulf Shrimp Cocktail, Peche's Seafood Salad, & Smoked Tuna Dip
- 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

\$6 a la carte per guest

- Fried Oyster, Remoulade
- Chicken Skewer with White BBQ Sauce
- Seasonal Grilled Veggie Skewer
- Cochon's Seasonal Hand-Pie
- Fried Boudin
- Grilled Shrimp with Chow-Chow
- Shrimp Remoulade over Kettle Chip
- Chef's Specialty Deviled Eggs
- Shrimp Deviled Eggs
- Seasonal Hush Puppies
- Classic 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 with Chili Aioli & Cucumber-Mint Relish

Reception Sliders

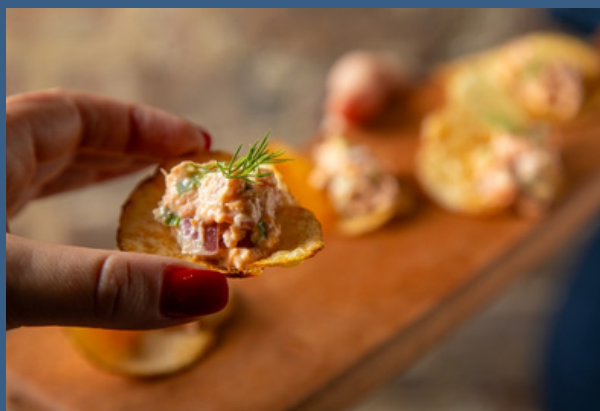
\$4 a la carte per guest

- Butcher Ham & Swiss, Creolaïse, b&b Pickles
- Smoked Turkey & Provolone, Honey Mustard, Dill Pickle
- House Pimento Cheese
- Cucumber & Tzatziki

Reception Sandwiches

\$8 a la carte per guest

- Cubano
- Muffuletta
- Smoked Turkey
- Gambino
- Veggie



Beverage Options

All Open Bar Packages Include Non-Alcoholic 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
- Non-Alcoholic Beer

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

- Rittenhouse Rye, Four Roses Yellow Label Bourbon, Still Austin American Gin, Mi Campo Blanco Tequila, Bolden Four Fount Vodka, Johnnie Walker Red Scotch
- *Specialty 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

- Sazerac Rye, Still Austin Bourbon, Aviation Gin, Don Julio Blanco, Ketel One Vodka, Johnnie Walker Black Scotch
- *Specialty 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 also included.

- The Day Rental Fee applies to events between 9am and 3pm.
- The Evening Rental Fee applies to events between 4pm and 11pm.
- All rental fees are based on a 3-hour 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 \$2,500 Evening Minimum: \$3,200	Day Minimum \$3,500 Evening Minimum: \$6,000	Day Minimum \$5,000 Evening Minimum: \$10,000	Day Minimum \$7,000 Evening Minimum: \$15,000
JUNE - SEPTEMBER	Day Minimum \$2,000 Evening Minimum: \$3,000	Day Minimum \$3,000 Evening Minimum: \$5,000	Day Minimum \$4,000 Evening Minimum: \$8,000	Day Minimum \$6,000 Evening Minimum: \$12,000