



## PLAN YOUR NEXT EVENT WITH CIRCA ON BEAUTIFUL FALSE RIVER IN NEW ROADS, LA.

Circa is a premier event facility located on beautiful False River in historic downtown New Roads and is listed on the National Registry of Historical Monuments. Originally built in 1903, Circa once served as a power station, utilities building and fire station for the small burgeoning community of New Roads. Now completely restored and renovated, Circa is the perfect location to host your wedding reception, commitment ceremony, rehearsal supper or cocktail party. Circa is a fully catered venue with fantastic options for elegant seated dinners, ceremonies, cocktail parties, outdoor tenting and more.

Circa's original structure was a power plant first built in 1903. Since then two additions have been made to the building, one in 1939 and one in 1959. After serving as a power plant the building became the town's fire station, then City Hall and later a police department in the 80's and 90's. This property has long been a cornerstone of the community and a focal point for those travelers entering New Roads. Its history is deep and abounding with New Roads life, as it used to be. It is most probably the third most significant historical structure in downtown historic New Roads, apart from St. Mary's Catholic Church across the street from Circa and the Pointe Coupee Parish Courthouse farther down Main Street.

Unfortunately, in 2007 the building burnt causing major damages. Only the shell of the original building remained. When the Morel family acquired the building, the debris throughout was 6 - 8' high as a result of the fallen burnt roof. It took a five year venture of tremendous endeavor to restore the building to its present state today. The debris was cleared and a longterm plan formulated for restoration of the building. The original character, warmth and ambiance of the building has been retained and a visit renews and freshens the soul where one cannot help but sense the presence of those souls whose lives once centered around this 115 year old magnificent structure.



















## CIRCA EVENT PACKAGES

## 140000

#### THU | FRI | SA

- Space Rental for 3 hours, \$300/additional hour
- Includes up to 80 chairs and (10) 60" round tables
- Includes 1 to 2 bartenders at 1 bar for 3 hours for first 100 persons at no additional charge; or 3 to 4 bartenders at 2 bars for 3 hours for first 200 persons at no additional charge
- Wait staff included at no additional charge
- Setup and breakdown of bar at no additional charge
- Buffet table included at no additional charge
- 3 hours of setup time by client included on day of the event between the hours of 9AM – Noon
- Next day breakdown by client included between 9AM – Noon, depending upon availability

## 100000

#### SUN | MON | TUES | WED

- Space Rental for 3 hours, \$300/additional hour
- Includes up to 80 chairs and (10) 60" round tables
- Includes 1 to 2 bartenders at 1 bar for 3 hours for first 100 persons at no additional charge; or 3 to 4 bartenders at 2 bars for 3 hours for first 200 persons at no additional charge
- Wait staff included at no additional charge
- Setup and breakdown of bar at no additional charge
- Buffet table included at no additional charge
- 3 hours of setup time by client included on day of the event between the hours of 9AM – Noon
- Next day breakdown by client included between 9AM – Noon, depending upon availability

#### **Payment Terms And Deposit**

Deposit: \$1500 due 60 days prior to the event to reserve your date. This is fully refundable within two weeks after the event, barring no issues. If the event is canceled prior to 30 days advance written notice, \$750 shall be refunded. Cancellation within 30 days of the event will cause forfeiting of the deposit. 50% of proposed charges due 60 days prior to the event or \$1500. Balance due 30 days prior to the event. Payments by cash or check. Credit cards incur an additional 5% handling fee. Prices, terms and offerings are subject to change at any time.

#### Set Up And Breakdown

Circa provides up to 3 hours of setup by Client on the day of the event at no extra charge. Each additional hour of setup (dependent upon availability) incurs an additional \$100.00 charge. Setup times are between 9AM – Noon. There is no charge for setup and breakdown of buffet tables and bars. There is a two hour breakdown by the client included. There is no charge for next day breakdown (between 9AM – Noon) by client, if Circa is not rented on that day.

#### **Event Security**

The City of New Roads requires police security (2 deputies @ \$120 each) during events of 50+ persons with a minimum of 4 hours. Circa will acquire the officers. It is the Client's responsibility to pay the officers directly. With the Client's permission, a small plate of food will be sent out to each officer midway through the event.

## OPTIONS

#### Courtyard & Tent Area 200.00

Circa offers an ideal and outstanding courtyard area overlooking False River for tent placement and entertaining. Tent rentals available through Circa include 20' x 40' and 20' x 20'. Pricing upon request.

#### **Tablecloth or Skirt Rental**

Per lap length 7.50 Per floor length 12.00

#### Bridal Photos Opportunity 200.00/2 Hours

Prior to the wedding, scheduled time for photos both inside the building and the courtyard. Circa has ideal photographic opportunities with its rustic aesthetic and antique brick walls and spaces. A sure hit for photo ops!

#### Projector Screen 30.00

#### Wedding Ceremony 350.00

30 minutes for guests to gather before the ceremony and 15-30 minutes for ceremony. Reception begins immediately following the ceremony. Setup of up to 100 chairs included, if Circa is in charge of setup. (Chairs are already included in space rental)

#### Ceremony Chair Removal 100.00

Removal of chairs by Circa. Typically this is necessary for a wedding reception to take place after a ceremony.

#### Circa Setup 150.00

Circa setup of tables, chairs and tablecloths for up to 80 persons for a wedding reception or a seated dinner.

#### Circa Breakdown 150.00

Circa breakdown of tables, chairs and tablecloths after event for up to 80 persons.

#### **Honeymoon Box**

At no additional charge, a honeymoon box can be provided for the bride and groom and the parents with chef selections from the chosen menu after the wedding reception. No other foods are to be removed from the premises.

#### **Outdoor Cooking**

Outdoor cooking may incur additional charges; please contact us to discuss your needs.

#### **Flower Arrangements**

If you would like Circa to provide you with flower arrangements for your next event, please contact us for pricing and options, which we can tailor to your taste and needs. We also recommend Pap & Pris Florist at 2211 Hospital Road. They can be reached at (225) 638-6781.

#### Hotel Accommodations

In addition to hosting your event we also offer lodging at Morel's Courtyard Inn, next door to Circa. Feel free to come by to see the rooms. We can also block a section for your guests at your request. When making reservations, please have your guests specify that they are with your group.

#### Tuxedos

Tuxedos can be rented from: Keys and Company (225) 638-8001 1111 Hospital Rd, New Roads, LA 70760

#### Memorabilia

For cups, napkins, koozies and engraved, etched or printed wedding memorabilia: Keys and Company (225) 638-8001 1111 Hospital Rd, New Roads, LA 70760

## COCKTAIL PARTY MENUS

### LEVEL I

#### 22.95 PERSON | 3 HOUR EVENT | 7 MENU ITEMS

#### **Choice of 1**

- Baked Apricot-Glazed Pork Loin w/ Buns, Mayo & Mustard
- Mini Meat Pies w/ Pepper Dressing

#### **Choice of 1**

- Marinated Shrimp & Button Mushrooms
- Shrimp & Cream Cheese Mousse
- Seafood-Stuffed Mushrooms

#### **Choice of 1**

- Hot Artichoke Dip w/ Assorted Crackers
- Vegetable Board w/ Pepper Dressing
- Broiled Asparagus & Bacon Bales w/ Mornay Sauce
- Eggplant Caponata w/ Assorted Crackers

#### **Choice of 1**

- Fried Bacon-Wrapped Chicken Livers w/ Tangy Marmalade Sauce
- Fried Boudin Balls
- Fried Chicken Bites w/Pepper Dressing

#### **Choice of 1**

- Ham, Turkey & Chicken Salad Sandwiches
- Cucumber & Tomato Sandwiches

#### **Choice of 1**

- Cheese Ring w/ Blackberry Jalapeño Preserves
- Boursin Cheese Ball
- Cheddar, Blue Cheese & Romano Cheese Ball

#### **Choice of 1**

- Heavenly Hash Candy
- Chocolate Peanut Butter Bar

### LEVEL II

#### 24.95 PERSON | 3 HOUR EVENT | 8 MENU ITEMS

#### **Choice of 1**

- Beef Brisket w/ Horseradish Sour Cream Sauce, Buns
- Baked Pork Loin w/ Tangy Marmalade Sauce, Buns

#### **Choice of 1**

- Boiled Shrimp w/ Cocktail Sauce & Tartar Sauce
- Shrimp & Crabmeat on Savory Cream Cheese
- Crawfish Remoulade on Savory Cream Cheese

#### **Choice of 1**

- Spinach & Artichoke Dip w/ Toasted French Bread Medallions
- Fried or Broiled Bacon-Wrapped Asparagus w/ Pepper Dressing
- Fried Eggplant Medallions w/ Marinara Sauce

#### **Choice of 1**

- Antipasto Tray
- Bacon-Wrapped Cream Cheese & Sausage-Stuffed
  Jalapeños

#### Also Includes:

- Chicken Salad & Pimento Cheese Sandwiches
- Chicken & Andouille Gumbo
- Three Cheese Pirogue
- Crunchy Peanut Butter Bar

Prices do not include sales tax and service charge. Changes are welcome, however price changes may be applicable. Some items are seasonal only. Prices and offerings are subject to change without notice.

## COCKTAIL PARTY MENUS

### LEVEL III

29.95 PERSON | 3 HOUR EVENT | 8 ITEMS

#### **Choice of 1**

- Mini Beef Tenderloin Tips w/ Horseradish Sauce on Honey Gem Lettuce
- Slow-Braised Pulled Pork
- Mini Housemade Crab Cakes w/ Lemon Aioli
- Slow-Baked Beef Brisket

#### **Choice of 1**

- Bacon-Wrapped Shrimp w/ Creamy Remoulade Sauce
- Grilled Shrimp on Mini Grit Cakes w/ Ravigote Sauce
- Marinated Crab Claws

#### **Choice of 1**

- Button Mushroom & Cream Cheese Puffs
- Savory Goat & Ricotta Cheese Cake topped w/ Crawfish Remoulade
- Herbed Eggplant Fries w/ Creole Tomato Dipping Sauce

#### **Choice of 1**

- Fried Catfish w/ Tartar Sauce
- Fried Chicken Bites w/ Pepper Dressing

#### **Choice of 1**

- Mini Chicken Salad Croissants
- Mini Muffeletas

#### **Choice of 1**

- Artichoke & Cheese Crostini
- Swiss & Parmesan Cheese Bread Pirogues

#### **Choice of 1**

- Fig, Cream Cheese & Pecan Torte w/ Ginger Snaps
- Sun-Dried Tomato, Cream Cheese, Pecan Torte w/ Wheat Thins

#### **Choice of 1**

- Fresh Strawberries w/ Swedish Cream
- Toffee Candy Bites

## LEVEL IV

#### 39.95 PERSON | 3 HOUR EVENT | 10 ITEMS

#### Choice of 2

- Mini Beef Tenderloin Tips w/ Horseradish Sauce on Honey Gem Lettuce
- Slow-Baked Beef Brisket w/ Oyster Buns & Condiments
- Fried Bacon-Wrapped Chicken Livers w/ Tangy Marmalade Sauce
- Apricot & Marmalade Glazed Baked Pork Loin w/ Condiments & Oyster Rolls
- Fried Catfish with Tartar Sauce
- Fried Chicken with Pepper Dressing
- Slow-Braised Pulled Pork

#### **Choice of 1**

- Seafood-Stuffed Mushrooms
- Crabmeat, Shallot & Lemon Aioli on Savory Cream Cheese
- Crab Maison on Toasted French Bread Medallions
- Crawfish Remoulade on Savory Cream Cheese
- Warm Crawfish & Artichoke Dip w/ Assorted Crackers
- Mini Housemade Crab Cakes w/ Lemon Aioli
- Marinated Crab Claws
- Mini Crab & Asparagus Quiche with Arugula Pesto
- Mini Crawfish Phyllo Tarts

#### **Choice of 1**

- Honey Baked Ham and Swiss Crostini
- Seared Yellow Fin Tuna on Fried Wonton w/ Ponzu Sauce
- Baked Shrimp & Three Cheese Pirogue Bread

#### **Choice of 1**

- Sissay's Oyster & Artichoke Soup w/ Parmesan Crusted Bread
- Chicken & Andouille Gumbo
- Turtle Soup

#### **Choice of 1**

- Shrimp, Pineapple, Bell Pepper Kabob w/ Japanese Sauce
- Grilled Shrimp on Mini Grit Cakes w/ Lemon Aioli
- Creamy Gulf Shrimp Remoulade

#### **Choice of 1**

- Baked Brie Cheese w/ Raspberries & Granny Smith Apples
- Savory Goat Cheese & Ricotta Cheese Cake
- Marinated Baby Mozzarella Cheese & Grape Tomatoes
- Puff Pastry Pizza topped w/ Crispy Bacon, Caramelized Onions & Gruyere Cheese

#### **Choice of 1**

- Steamed Asparagus w/ Pepper Dressing
- Herbed Eggplant Fries w/ Creole Tomato Dipping Sauce
- Broiled Sausage & Cream Cheese-Stuffed Jalapeños
- Artichoke, Tomato & Feta Bruschetta on Olive Bread
- Fig, Apricot, Pecan, Cream Cheese Torte w/ Ginger Snaps
- Mushroom & Cream Cheese Puffs
- Spinach & Artichoke Dip w/ Toasted French Bread Medallions

#### **Choice of 1**

- Mini Creamy Chicken Salad Croissants
- Spinach Sandwiches & Cucumber w/ Boursin Sandwiches
- Mini Muffulettas
- Button Mushroom Duxelle Sandwiches and Pimento
   Cheese Sandwiches

#### **Choice of 1**

- Heavenly Hash Candy & Lemon Squares
- New Orleans Style Bread Pudding w/ Custard Sauce
- Peppermint Bark & Chocolate-Dipped Strawberries
- Peanut Butter & Chocolate Crunch Bars

## CARVING STATIONS

For Receptions or Seated Dinners Pricing Upon Request

### BEEF

Black Peppercorn & Rosemary-Crusted Prime Rib (average 13.5 lbs each, feeds approximately 100 guests)

Herb-Crusted Whole Beef Tenderloin (average 5 lbs)

Baked Beef Brisket (average 15 lbs each)

Grillades & Grits (served in chafing dish)

Beef selections served with oyster rolls and a choice of 4 condiments: Chiffonade of Fresh Basil, Creamy Horseradish Sauce, Sauteed Portobello Mushrooms, Worcestershire Sauce, Garlic Aioli, Pepper Dressing, Minced Chives, Parmesan Cheese, Potato Salad, Creole Mustard, Yellow Mustard, Homemade Mayonnaise

### PORK

Boneless Apricot & Marmalade-Glazed Pork Loin (average 4 lbs each)

Honey & Pineapple-Glazed Boneless Pit Ham (average 10 lbs each)

**Steamship Round Of Pork** (average 20 lbs each)

Pork selections served with oyster rolls and a choice of 4 condiments: Apricot & Marmalade Glaze, Maple Balsamic Sauce, Brandied Roasted Apples, Horseradish Sauce, Creole Mustard, Yellow Mustard, Homemade Mayonnaise, Pepper Jelly, Roasted Raspberry Chipotle Sauce, Homemade Garlic Aioli, Chipotle Aioli, Homemade Worcestershire Sauce

### TURKEY

#### **Fried Turkey Breast Station**

(average 4.5 lbs each with a minimum of 3 required)

Turkey selections served with oyster rolls and a choice of 4 condiments: Cranberry Orange Relish, Maple Dijon Sauce, Aioli, Candied Bacon, Pepper Dressing, Creole Mustard, Horseradish Sauce, Yellow Mustard, Homemade Mayonnaise, Homemade Garlic Aioli, Chipotle Aioli, Homemade Worcestershire Sauce, Pepper Jelly

### OTHER OPTIONS

#### **Shrimp & Grits Station**

Served with a choice of 4 condiments: Parmesan Cheese, Green Onions, Candied Bacon, Swiss Cheese, Aioli Sauce, Butter Compound

#### **Mashed Potatoes Station**

Served with a choice of 4 condiments: Boursin Cheese, Sour Cream, Green Onions, Candied Bacon, Parmesan Cheese, Cheddar Cheese

#### **New Orleans Bread Pudding**

Served with a choice of 4 condiments: Sherry Custard Sauce, Caramel Sauce, Fresh Berries, Chocolate Toffee Sauce, Shaved Chocolate, Crushed Pralines

#### **Charcuterie Board**

Selection of Meats, Cheeses, Olives, Marinated Vegetables, Dried Fruit, Preserves, Nuts, Crackers

Carving stations require a minimum of one chef attendant and setup of \$100. All weights are estimated before cooking weights. Prices do not include sales tax and service charge. Changes are welcome, however price changes may be applicable. Some items are seasonal only. Prices and offerings are subject to change without notice.

## APPETIZERS

### PASSED APPETIZERS

4.95 PERSON | 3 HOUR EVENT | 1 CHOICE 7.95 PERSON | 3 HOUR EVENT | 2 CHOICES

#### Choice of 1 or 2

- Mini Crab Cake with Ravigote Sauce
- Grilled Shrimp on Fried Grits Cakes w/ White Remoulade
- Fried Bacon-Wrapped Sausage & Cream Cheese-Stuffed Jalapeño Peppers
- Chilled Shrimp Cocktail
- Oysters Rockefeller Crostini finished w/ Hollandaise Sauce
- Bacon-Wrapped Oyster En Brochette w/ Tartar Sauce
- Crawfish Balls w/ Tangy Marmalade Dipping Sauce
- Skewered Boiled Shrimp w/ Ravigote Sauce
- Crab Maison on Toasted French Bread Medallions
- Marinated Crab Claws w/ Spicy Bloody Mary Sauce
- Grilled Breast of Duckling Bites w/ Apricot Orange
  Marmalade
- 3-Cheese Bread
- Shrimp Remoulade
- Artichoke & Roasted Red Bell Pepper Crostini on Olive Bread
- Broiled Asparagus & Bacon Bales w/ Pepper Dressing
- Seared Beef Filet on Honey Gem Lettuce w/ Horseradish
   Sour Cream Sauce
- Fried Bacon-Wrapped Chicken Livers w/ Tangy Marmalade
- Herbed Eggplant "Fries" w/ Creole Tomato Dipping Sauce
- Crawfish Deviled Eggs
- Mini Crab & Asparagus Quiche w/ Arugula Pesto
- Crawfish Rockefeller in a Phyllo Cup
- Tuna Tartar on Fried Wonton w/ Ponzu Sauce

Prices do not include sales tax and service charge. Changes are welcome, however price changes may be applicable. Some items are seasonal only. Prices and offerings are subject to change without notice.

### COCKTAIL BUFFET I

7.95 PERSON | 3 HOUR EVENT

#### **Choice of 2**

- Herbed Eggplant "Fries" w/ Creole Tomato Dipping Sauce
- Fig Preserves, Caramelized Onions & Goat Cheese Crostini
- Fried Bacon-Wrapped Asparagus w/ Mornay Sauce
- Artichoke, Red Bell Pepper & Bacon Crostini
- Black Bean & Corn Salsa w/ Chips

#### **Choice of 1**

- Creamy Shrimp Remoulade
- Crawfish New Orleans in Phyllo Shell
- Shrimp & Cream Cheese Moose w/ Assorted Crackers
- Marinated Shrimp & Button Mushrooms
- Crab Maison on Toast Medallions

## COCKTAIL BUFFET II

9.95 PERSON | 3 HOUR EVENT

#### Choice of 2

- Jumbo Shrimp on Mini Grits Cakes w/ Ravigote Sauce
- Marinated Crab Claws w/ Spicy Bloody Mary Sauce
- Goat & Ricotta Cheese Cake w/ Crawfish Remoulade
- Mini Crab & Asparagus Phyllo w/ Spinach Pesto
- Bacon-Wrapped Cream Cheese & Sausage-Stuffed Jalapeños
- Grilled Duckling w/ Apricot & Orange Marmalade Sauce
- Crawfish & Artichoke New Orleans in Phyllo Cups
- Mini Filet Tips Shish Kabob w/ Horseradish Sour Cream Sauce
- Coconut-Crusted Fried Shrimp w/ Thai Sweet Chili Sauce
- Duck Confit Egg Rolls w/ Mango Vinaigrette

#### Choice of 1

- Spinach Artichoke Dip w/ Toasted French Bread Medallions
- Boursin Cheese Ball w/ Melba Rounds
- Artichoke, Red Bell Pepper & Bacon Crostini
- Steamed Asparagus w/ Pepper Dressing
- Goat Cheese & Sun-Dried Tomato Cream Cheese Torte
- Eggplant Caponata w/ Assorted Crackers

## SEATED DINNERS

### ENTRÉE LEVEL I

23.95 PERSON | 3 HOUR EVENT | CHOICE OF 1 ENTREE 25.95 PERSON | 3 HOUR EVENT | CHOICE OF 2 ENTREES 26.95 PERSON | 3 HOUR EVENT | CHOICE OF 3 ENTREES

#### **Choice of 1**

- Grilled Catfish Eleanor with a grilled catfish fillet finished w/ Grilled Roma Tomatoes, Onions & Romano Cheese
- Grilled Chicken Breast finished w/ Grilled Artichoke Hearts, Sun-Dried Tomatoes & Bacon
- Shrimp & Artichoke Fettuccine
- Grilled Red Fish Fillet w/ Sliced Avocado & Lemon Aioli
- Baked Chicken Romano with layers of Fresh Baked Broccoli, Spinach, Carrots and Boneless Breast of Chicken in a Whipping Cream Sauce
- Grilled French-Cut Pork Chop (10 oz.) topped w/ Mandarin & Roasted Pecan Sweet & Sour Sauce on Sweet Potato Hash
- 14 oz. USDA Choice Ribeye Steak (add \$5.00) w/ Roasted Garlic Mashed Potatoes & Creamed Spinach (Substitute 6 oz. USDA Choice Filet add 6.00)

#### Salad (4.95 Person)

Sensation Salad

#### Choice of 1 (5.95 Person)

- Peach Cobbler with Vanilla Ice Cream
- Cream Cheese-Frosted Carrot Cake

## ENTRÉE LEVEL II

27.95 PERSON | 3 HOUR EVENT | CHOICE OF 1 ENTREE 29.95 PERSON | 3 HOUR EVENT | CHOICE OF 2 ENTREES 30.95 PERSON | 3 HOUR EVENT | CHOICE OF 3 ENTREES

#### **Choice of 1**

- Grilled Fresh Fish of the Day finished w/ Jumbo Lump Crab Meat & Steamed Asparagus on Roasted Garlic Mashed Potatoes w/ Herbed Lemon Butter Sauce
- Frenched Double Center Cut Pork Chop (10 oz.) topped w/ Brandied Gala Apples on Sweet Potato Hash
- Blackened Chicken Breast crowned w/ Fried Bacon-Wrapped Shrimp & Roasted Red Bell Pepper Sauce
- Grilled Fresh Fish of the Day finished w/ Louisiana
   Crawfish-Stuffed Button Mushroom & Lemon Avocado
   Cream Sauce
- Marinated Grilled Chicken Breast topped w/ Shrimp & Red Bell Peppers in a Spicy Honey Mustard Cream Sauce on Braised Spinach
- Morel's Fried Crab Cake on Tasso Corn Macque Choux
- Prime Cut Filet Steak (4 oz.) on Hash Brown Potatoes with Fried Shrimp, Roasted Cherry Tomatoes & Bearnaise Sauce
- Prime Cut Filet Steak (8 oz.) on Roasted Garlic Mashed Potatoes w/ Steamed Asparagus & Hollandaise Sauce (add \$5.00 for this option)

#### Choice of 1 (5.50 Person)

- Caesar Salad
- Mandarin, Roasted Pecans & Blue Cheese on Fresh
  Spinach

#### Choice of 1 (6.95 Person)

- Italian Wedding Cake w/ Cream Cheese & Pecan Icing
- "Death by Chocolate" Pudding with layers of chocolate cake, Kahlua, whipping cream & toffee candle crumbles

Client is responsible for providing entrée counts and place cards indicating which entrée each guest is to be served. Prices do not include sales tax and service charge. Changes are welcome, however price changes may be applicable. Some items are seasonal only. Prices and offerings are subject to change without notice.

## CIRCA BAR PACKAGES

### LEVEL I

### **Beer and House Wine**

16.00 PERSON | 3 HOUR EVENT 19.00 PERSON | 4 HOUR EVENT

#### Includes:

Miller Lite, Bud Light, Budweiser, Michelob Ultra, White Zinfandel, House Chardonnay, House Cabernet, House Pinot Noir and Soft Drinks

### LEVEL III

#### **Premium Bar**

28.00 PERSON | 3 HOUR EVENT 33.00 PERSON | 4 HOUR EVENT

#### **Includes Level | Plus:**

Imported Beer by the bottle, House Pinot Grigio, V.O. or Canadian Club, Jack Daniels Black Label, Crown Royal, Maker's Mark, Dewar's Scotch, Absolut Vodka, Castillo Silver Rum, Tanqueray or Bombay Sapphire Gin, Old Charter (when available), Sauza Tequila and Mixers

### LEVEL II

### **Midlevel Bar**

22.00 PERSON | 3 HOUR EVENT 26.00 PERSON | 4 HOUR EVENT

#### **Includes Level I Plus:**

Canadian Club, Bombay Sapphire Gin, Jack Daniels, Dewars Scotch, Old Charter (when available), Tito's Vodka and Mixers

## LEVEL IV

### **Ultra Premium Bar**

40.00 PERSON | 3 HOUR EVENT 45.00 PERSON | 4 HOUR EVENT

#### **Includes Level I Plus:**

Imported Beer by the bottle, House Pinot Grigio, House Merlot, Old Charter, Jack Daniels Black Label, Crown Royal, Maker's Mark, Chivas Scotch, Kettle One or Grey Goose Vodka, Johnny Walker Black Label, Patron Tequila, Hendrick's Gin, Bombay Sapphire Gin, Bacardi Rum, Old Charter (when available) and Mixers

#### **Bars and Bartenders**

One or two bartenders at 1 bar included for 3 hours for first 100 persons at no additional charge. Three or four bartenders at 2 bars included for 3 hours for first 200 persons included at no additional charge. Each additional bartender is \$25.00 per hour. Each additional bar setup (beyond 2 bars) is \$139.00 per bar. Prices and offerings are subject to change at any time.

**Bar Enhancements** (added to package) Champagne 3.00+ Person Specialty 2.00+ Person

Cash Bar (setup and breakdown) 200.00

#### By the Glass

You also have the option to specify drinks by the glass for your guests with seated dinners. This option is not available for cocktail receptions. Here are just a few examples:

House Wine 7.00+ Domestic Beer (Bottle) 3.00+ Imported Beer (Bottle) 4.00+ Mixed Drinks 7.00+

**Soft Drinks, Tea & Coffee Only** 7.00 Person Minimal beverage level for a Cocktail Reception. (Unless included with Dinner Package)

#### **Tax and Service Charge**

Prices do not include sales tax and service charge.

## FAQ

#### What is the guest capacity of Circa?

Circa will hold a maximum of 200 guests for a cocktail style party and 150 for a seated event. Tented outside area can hold a maximum of 150 for a cocktail style party and 75 for a seated event. Total inside and outside: 350 for a cocktail style party and 225 for a seated dinner.

## Can we bring our own alcohol, wedding cake, caterer or wine?

All alcohol must be purchased through Circa. Wedding cakes are accepted. All catering must be provided by Circa. Only beverages not able to be acquired by Circa will be allowed to be brought in. There is a corking fee for wines or champagnes that are brought in.

#### Can we have a DJ or Band?

Circa must approve all DJ and Band Services.

#### Do you require security?

By law, events over 50 guests require a security officer for a minimum of 4 hours. There is a minimum charge of \$120.00 per officer.

#### Is parking available for our guests?

There is ample parking on Morrison Parkway, Main Street and St. Mary's Street.

#### What are the alcohol policies?

Identification is required for anyone appearing to be too young to purchase alcohol. Also, we reserve the right to refuse alcohol service to whoever we feel is intoxicated.

#### Do you charge the same rates for children?

Anyone under 18 years of age will be charged at a reduced rate of \$7.00 per person for soft drinks, tea or water.

## What is the difference between a passed appetizer and a cocktail party?

A passed appetizer, also known as a butler passed appetizer, means that the waitstaff actually passes the appetizers around on a tray to each guest. By contrast, cocktail food is placed on a long buffet table and the guest serves himself.

Is there a projector or projector screen available? We have a projector screen available for a rental of \$30.

#### When is the menu and bar selection due? Selections must be made 30 days prior to event.

#### When the wedding couple leaves for their honeymoon, may we light sparklers or throw rice for the send off?

We prefer and require only the use of either bubbles or wands. Sparklers, confetti and rice may not be used on the premises, either inside or outside the building.

#### What if I wish to hang decorations on the walls?

We cannot allow nails, tape, screws, etc. to be driven into the walls. Fabrics can be draped in the overhead trusses.

#### May I use real candles?

Yes, for inside use only and only if they are enclosed in a glass or metal cylinder. Real candles may not be used outside.

#### What are the event times?

Ceremonies will have 15-30 minutes and receptions will have 3-4 hours. Available times are between 10 AM and 11 PM.

#### When is the final guest count due?

The guaranteed number of guests is required 30 days prior to the event. The final number is the minimum amount of guests for which you will be billed.

## What if the guest count increases then what was quoted for final payment?

A lobby attendant will be counting guests as they arrive. If you go over the quoted number, you will need to pay the additional food and bar bill at the conclusion of the event.

#### How do we reserve the space?

A \$1,500 security/damage deposit, a valid credit card, and signed contract will reserve your date and space. The deposit will be refunded within two weeks after the event, barring no issues.

#### Is there a local florist that you can recommend?

Pap & Pris Florist, 2211 Hospital Rd, New Roads, LA 70760 (225) 638-6781

#### How do I contact you to schedule an event?

Please contact Georgia Morel at georgia@circaevents.com or by phone at (225) 718-0505.



# CIRCA EVENT CENTER

GEORGIA MOREL, EVENT DIRECTOR | GEORGIA@CIRCAEVENTS.COM 237 W MAIN ST | NEW ROADS, LA 70760 | (225) 718-0505 | CIRCAEVENTS.COM

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