

CORPORATE PRICING



For events on Monday - Friday, before 5pm

Packages include:

- Executive Hall
- Vestibule
- Catering kitchen
- Pavilion
- Wi-Fi
- Tables and chair setup
- Trashcans and bags
- Parking
- Restrooms
- Ice

Add-ons:

- A/V \$150
 - Screens + projectors
 - Wireless and lapel microphones
- Coffee + water station \$50
- Sodas (Coke, Diet Coke, Sprite), bottled water: \$3 per person
- Black tablecloths: \$10 per table
- Security: \$50/hour, minimum of 4 hours
- Overnight event storage: \$200
- Multi-color uplights (6): \$100
- Seasonal centerpieces for tables: \$15 per table
- Hourly rate added to a package: \$100

4-Hour Package

- \$1,300

8-Hour Package

- \$1,750

**Rental time includes setup and breakdown times.*

**Seating capacities may vary according to desired floor plan.*

WEEKEND/NIGHT PRICING



For events on weekdays after 5pm and weekends

Packages include:

- Executive Hall
- Vestibule
- Catering kitchen
- Pavilion
- Wi-Fi
- Tables and chair setup
- Complementary ice
- Trashcans and bags
- Parking
- Restrooms

Security

- \$50/hour, minimum of 4 hrs
- \$500 Refundable damage deposit
 - Required for all evening events and events with a bar package

Add-ons:

- A/V \$150
 - Screens and projectors
 - Wireless microphones and lapel microphones
- Additional hours: \$100/hr
- Black tablecloths: \$10 per table
- Multi-color uplights (6): \$100
- Seasonal centerpieces for tables: \$15 per table

3-Hour Package

- \$1,650

**Seating capacities may vary according to desired floor plan.*

**Security will be required for all weekend/night events + events with alcohol.*

THE OAKS BOARD ROOM

Up to 16 seated guests

- \$350 Up to 4 hours
- \$500 Up to 8 hours

Included in all rental packages

In addition to at least one member of the Executive Center staff being present for the duration of the event (from setup to breakdown), the following are also included:

- Parking
- Trashcans and bags
- Tables and chairs
- Wireless internet connection
- All rental spaces have direct access to restrooms

**Rental time includes setup and breakdown times.*

**Seating capacities may vary according to desired floor plan.*

Pricing is based on a 3-Hour event*

- Label substitutions and special requests are available upon request; all requests must be made 10 days prior to event.
- Specialty Cocktails and custom packages available upon request.
- Water and soft drinks are included in all Open Bar Packages.
- One bartender is included in all bar packages. An additional bartender will be needed for all events with over 75 guests at a rate of \$25/hour.
- All Bars serving liquor will include: Limes, Oranges, Cranberry Juice, Pineapple Juice, Seltzer, Tonic Water, Sour Mix, Simple Syrup, and Bitters.
- Bar will stop serving alcohol 30 minutes prior to event end

Beer and Wine Open Bar | \$22/Person

Light Beer (Choice of 2)

- Michelob Ultra
- Bud Light
- Miller Light
- Coors Light

Premium Beer (Choice of 2)

- Dos Equis
- Corona
- Heineken
- Modelo
- Stella Artois

Wine

- Chardonnay
- Sauvignon Blanc
- Moscato
- Pinot Noir
- Cabernet Sauvignon

House Open Bar | \$26/Person

- Beer and Wine
(Choice of 2 Light beers / 2 Premiums)
- Gin
- White Rum
- Dark Rum
- Tequila
- Vodka
- Whiskey

**Additional hours can be added at \$5/person/hour.
All alcohol and bar staff must be provided by The Executive Center.*

Premium Open Bar | \$29/Person

- Beer and Wine
(Choice of 2 Light beers / 2 Premiums)
- Tito's Handmade Vodka
- Casamigos Tequila
- Maker's Mark Bourbon
- Hennessy
- Crown Royal Whiskey
- Jack Daniels Whiskey
- Dewar's Scotch
- Tanqueray Gin
- Bacardi Rum

Self-Purchase Bar | \$125 Setup

- Water \$2
- Soft Drinks \$3
- Light Beer \$6
- Premium Beer \$7.50
- Wine \$8
- House Cocktails \$8
- Premium Cocktails \$10

***Credit/Debit Card only**

Consumption (Tab) Bar | \$125 Setup Fee

- Water \$2
- Soft Drinks \$3
- Light Beer \$6
- Premium Beer \$7.50
- Wine \$33/bottle
- House Cocktails \$8
- Premium Cocktails \$10

**Additional hours can be added for \$5/person/hour.
All alcohol and bar staff must be provided by The Executive Center.*

CATERERS

Bacon and Fig Events

Phone: (225) 366-6594
Email: info@baconandfigevents.com
Website: baconandfigevents.com

Catering Cajun

Phone: (225) 761-8404
Email: fritz@cateringcajun.com
Website: cateringcajun.com

Chef Celeste

Phone: (225) 324-5616
Email: info@chefceleste.com
Website: chefceleste.com

Chef Jeremy Coco

Phone: (225) 247-5655
Email: jeremy@chefjeremycoco.com
Website: chefjeremycoco.com

Cooking By Design

Phone: (225) 252-6864
Email: cookingbydesign@yahoo.com
Website: Facebook.com/cookingbydesign

Crafted Nibbles

Email: contact@craftednibblesbr.com
Website: craftednibblesbr.com

Culinary Productions

Phone: (225) 346-4008
Email: jennifer@culinaryproductionsbr.com
Website: culinaryproductionsbr.com

DC Eats

Phone: (225) 357-0027
Email: DCEats225@gmail.com
Website: dceats225.com

Ingle Eats

Phone: (225) 255-0395
Email: catering@ingleeats.com
Website: ingleeats.com

Jimmie and Maude's

Phone: (225) 358-9812
Email: jmjackson32@bellsouth.net
Website: Facebook.com/JimmieMaudeCatering

Mansur's on the Boulevard

Phone: (225) 923-3366
Email: ddavi38@gmail.com
Website: mansursontheboulevard.com

Mestizo's

Phone: (225) 387-2699
Email: yzell@mestizorestaurant.com
Website: mestizorestaurant.com

Monjuni's

Phone: (225) 231-1595
Email: monjunisjimmy@gmail.com
Website: monjunis.com

Odom's Kitchen

Phone: (225) 395-9821
Email: chefodom@eatwithodoms.com
Website: eatwithodoms.com

Owen's Deli

Phone: (225) 926-5831
Email: cateredbyowens@gmail.com
Website: Facebook.com/owenssoulfood/

Portobello's Grill

Phone: (225) 394-1095
Email: cole@mrfhg.com
Website: portobellos.net

SoLou

Phone: (225) 394-1095
Email: cole@mrfhg.com
Website: eatsolou.com

Uniques Cuisine

Phone: (225) 383-3663
Email: events@uniquecuisine.com
Website: uniquecuisine.com

FLORIST & DECOR

Peregrin's Florist-Decorative

Phone: (225) 761-0888

[Facebook.com/PeregrinsFlorist](https://www.facebook.com/PeregrinsFlorist)

Cayenne Rouge Event Rentals

Phone: (225) 366-9474

Email: Leilani@cayennerouge.com

Website: cayennerouge.com

Please contact The EC if you would like to use a caterer/vendor that is not listed. Our vendor expectations are as follows:

- Caterers/vendors used must be approved by The EC staff prior to event
- Franklin Associates and The Executive Center must be named on their Certificate of Insurance as additionally insured
- Caterers are responsible for food/buffet setup, breakdown, kitchen clean-up, and bagging all garbage and placing it in on-site dumpster
- Chafing dishes, serving trays, etc. must be removed immediately following the conclusion of the event
- Food preparation cooking on site is not permitted by caterers unless prior authorization by an EC representative
- Contact information for other vendors such as photographers, videographers, band, DJ, etc. must be submitted to The EC 15 business days prior to the event