

Ruffino's

CATERING  
at De La Ronde Hall

# WEDDINGS





CATERING  
at De La Ronde Hall

*Our passion is creating  
memories that last a lifetime.*



Located in downtown Baton Rouge, our vision is to create a unique experience through tailored events, delicious cuisine and exceptional customer service.

The possibilities for hosting fabulous events are endless, and we invite you to let our team create the ultimate experience for you.

Whether it's wedding receptions, corporate events or social soirées, it is your dream and your memory, and we can help you achieve your perfect day!



# WEDDING PACKAGES

Ruffino's at De La Ronde Hall offers brides the opportunity to host their on-site ceremony in our Grand Ballroom. The ballroom makes a lovely site for your ceremony. Our staff will take care of turning the room from ceremony to reception while guests enjoy refreshments in the adjoining ballroom.

## THE CEREMONY

- One-Hour Ceremony Time  
(30 Minutes for Guest Arrival and 30 Minutes for Ceremony)
- One-Hour Before the Ceremony for Pictures
- Accommodate ceremonies up to 180 guests
- Bridal Dressing Room and Use of Bridal Dressing Room One-Hour Before the Event
- Champagne and Hors d'Oeuvres in the Bridal Room
- Chairs
- Backdrop
- One-Hour Rehearsal  
(Times Depend on Availability)

*You will need to provide your own officiant. | There is a \$1400.00 ceremony fee.*

## THE RECEPTION

Our stunning renovated Grand Ballrooms offer an intimate setting with accommodations for 50 to 350 guests. Complimentary offerings and package amenities include:

- Two Grand Ballrooms
- Bridal Dressing Room
- Personal Wedding Coordinator
- China, Glassware and Flatware
- Tables and Chairs
- White Table Linens
- Skirted Cake Table
- Impeccable, Black Tie Service
- Award-Winning Cuisine
- Champagne Toast for the Wedding Party
- Security
- The Wedding Cake
- Service of Wedding Cake
- DJ Services
- Three and a Half-Hour Reception Time Between 10:00 am and 12:00 am
- Setup and Cleanup Services
- Goodie Bag for Bride and Groom Farewell



# WEDDING BELLS MENU

**\$43.00 PER PERSON** | *All packages will have a sales tax of 9.45% and a service charge of 20%.*

*All items will be served throughout the duration of the event.*

## HORS D'OEUVRES

### Vegetable/Other

*Choose 4*

Assorted Finger  
Sandwiches: Ham,  
Roast Beef and Turkey  
Prosciutto-Wrapped  
Asparagus  
Eggplant Spears  
Artichoke Truffles  
Bruschetta Crostinis  
Buffalo Wings

### Beef

*Choose 2*

Lasagna Bites  
Filet Mignon  
Skewers  
Boudin Balls  
Mini Muffalettas  
Spicy Meat Pies

### Seafood

*Choose 4*

Crabmeat Cheesecake  
Crab Cakes  
Redfish Beignets  
Tuna Tartare Cones  
Fried Shrimp  
Fried Oysters  
Seafood Arancini  
Crab Fingers  
Crawfish Pies  
Shrimp Toast

### Dessert

*Choose 1*

White Chocolate  
Brownies  
Chocolate Chip  
Beignets  
Petit Fours

## BUFFET

*cold*

Fruit, Cheese  
& Vegetable  
Display  
Pasta Salad

*hot*

Butternut Squash &  
Shrimp Bisque  
Spinach & Artichoke Dip  
Mini Meatballs  
Lasagna

Penne Pasta,  
Grilled Chicken,  
Vodka Tomato Cream  
White Chocolate  
Bread Pudding

*\*\* A Roast Beef Carving Station will be added with 200 guests or more \*\**

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# ENCHANTMENT MENU

**\$48.00 PER PERSON** | *All packages will have a sales tax of 9.45% and a service charge of 20%.*

*All items will be served throughout the duration of the event.*

## HORS D'OEUVRES

### Vegetable/Other

*Choose 4*

Assorted Finger  
Sandwiches: Ham,  
Roast Beef and Turkey  
Prosciutto-Wrapped  
Asparagus  
Truffled Deviled Eggs  
Eggplant Spears  
Artichoke Truffles  
Bruschetta Crostinis  
Buffalo Wings

### Beef

*Choose 3*

Filet Mignon  
Skewers  
Lasagna Bites  
Boudin Balls  
Muffalettas  
Spicy Meat Pies

### Seafood

*Choose 6*

Crabmeat Cheesecake  
Crab Cakes  
Redfish Beignets  
Tuna Tartare Cones  
Fried Shrimp  
Fried Oysters  
Seafood Arancine  
Shrimp Toast  
Spicy Crawfish Pies  
Crab Fingers

### Dessert

*Choose 2*

White Chocolate  
Brownies  
Chocolate Chip  
Beignets  
Petit Fours

## BUFFET

*cold*

Fruit, Cheese &  
Vegetable Display  
Chicken Pasta Salad  
Caprese Salad

*hot*

Corn & Crab Bisque  
Spinach & Artichoke Dip  
Mini Meatballs  
Lasagna

New Orleans Pasta  
with Chicken, Shrimp  
& Andouille Sausage  
White Chocolate  
Bread Pudding

*\*\* A Pork Loin Carving Station will be added with 200 guests or more \*\**

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# FAIRY TALE MENU

**\$53.00 PER PERSON** | *All packages will have a sales tax of 9.45% and a service charge of 20%.*

*All items will be served throughout the duration of the event.*

## HORS D'OEUVRES

Vegetable/Other	Beef	Seafood	Dessert
Assorted Finger Sandwiches: Ham, Roast Beef and Turkey Prosciutto-Wrapped Asparagus Truffled Deviled Eggs Eggplant Spears Artichoke Truffles Bruschetta Crostinis Buffalo Wings	Filet Mignon Skewers Lasagna Bites Boudin Balls Muffalettas Spicy Meat Pies	Crabmeat Cheesecake Crab Cakes Redfish Beignets Tuna Tartare Cones Fried Shrimp Fried Oysters Seafood Arancine Shrimp Toast Spicy Crawfish Pies Crab Fingers	White Chocolate Brownies Chocolate Chip Beignets Petit Fours

## BUFFET

<i>cold</i>	<i>hot</i>
Fruit, Cheese & Vegetable Display Seafood Pasta Salad Caprese Salad	Seafood Gumbo Hot Crab Dip Mini Meatballs Lasagna Shrimp Alfredo with Penne Pasta White Chocolate Bread Pudding

*\*\* A Prime Rib Carving Station will be added with 200 guests or more \*\**

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# ADD-ON OPTIONS

## ACTION STATIONS

*With all of the fixings*

### PRIME RIB

\$300.00 per prime rib



### PORK LOIN

\$200.00 per pork loin



### ROAST BEEF

\$100.00 per roast beef

## ADDITIONAL STATIONS

*\$6 per person*

Shrimp & Grits  
Shrimp Cocktail  
Fresh Tuna

*\$5 per person*

Mashed Potato  
Bar  
Bananas Foster  
Cotton Candy

*\$3 per person*

S'mores Bar  
Build Your Own  
Sundae Bar



# BAR PACKAGES

## BEER & WINE *\$11 per person*

Miller Lite      Michelob Ultra      Cabernet      Soft Drinks  
Bud Light      Coors Light      Chardonnay

Miller Lite	Soft Drinks	Crown Royal
Bud Light	Mixers	Whiskey
Michelob Ultra	Absolut Vodka	Jack Daniel's Whiskey
Coors Light	Tanqueray Gin	Maker's Mark
Cabernet	Bacardi Light Rum	Bourbon
Chardonnay	Jose Cuervo Tequila	Dewar's Scotch
		Disaronno Amaretto

**CALL BAR**  
*\$16 per person*

## PREMIUM BAR *\$20 per person*

Miller Lite	Pinot Grigio	Crown Royal Reserve
Bud Light	Soft Drinks	Jack Daniel's Whiskey
Michelob Ultra	Mixers	Woodford Reserve
Coors Light	Grey Goose Vodka	Bourbon
Abita Amber	Tanqueray No. 10 Gin	Glenlivet 12 Year Old
Cabernet	Bacardi Light Rum	Scotch
Pinot Noir	Patrón Silver Tequila	Disaronno Amaretto
Chardonnay		

Champagne to be added to any package: \$3 per person

Specialty Martini/Cocktail to be added to any package:  
\$3 per person, per flavor

Blueberry Lemon Drop • Pomegranate • Old Fashion • Margarita

## BAR ENHANCEMENTS

\*A cash bar will have a \$150 setup fee. \*Soft Drinks, Tea and Coffee Only: \$3 Per Person

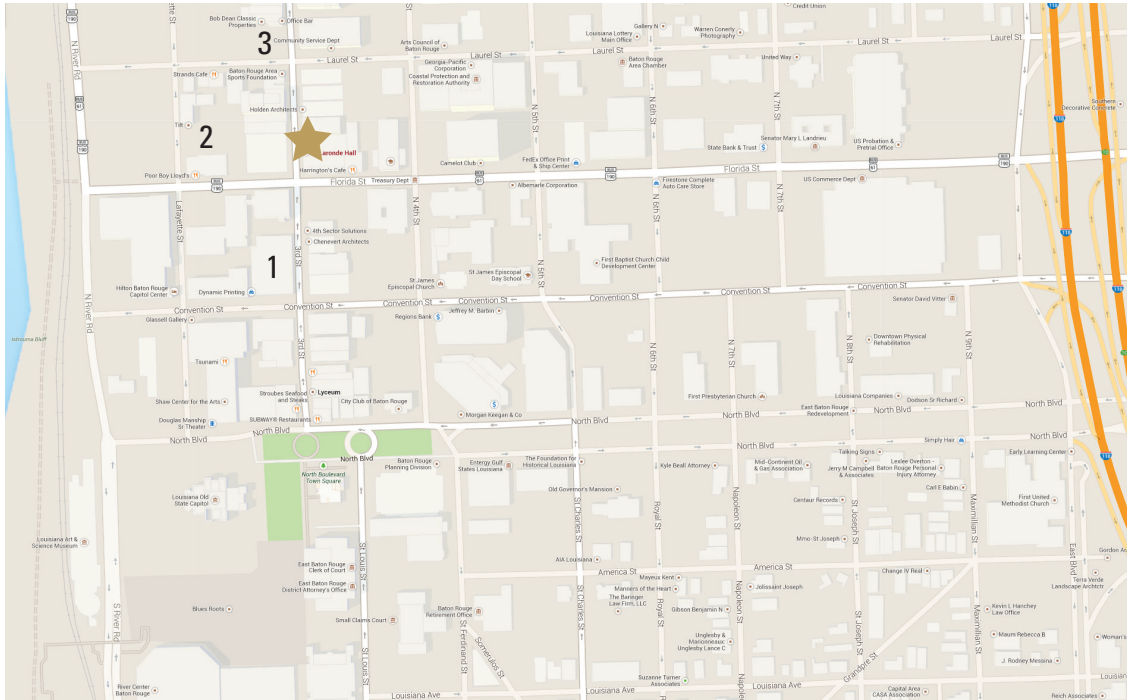
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# MAP AND DIRECTIONS



PREFERRED PARKING LOTS: 1, 2 & 3

## FROM I-10 WEST:

Take I-10 W and continue right on I-110 N and follow signs for Downtown/ Metro Airport. Take exit 1B on the left for Convention Street toward Downtown. Turn left onto Convention Street, then right onto Third Street. De La Ronde Hall is on your right: 320 Third Street, Suite 201.

## FROM I-10 EAST:

Take I-10 E to exit 155A for Nicholson Drive. Then merge onto LA-30 W/Nicholson Drive and continue to St. Louis Street. At the traffic circle, continue straight and stay on St. Louis Street. Turn left onto North Boulevard, then take the first right onto Third Street. De La Ronde Hall is on the right: 320 Third Street, Suite 201.



# FREQUENTLY ASKED QUESTIONS

## **What is the capacity of the Ballrooms?**

The ballrooms hold a maximum of 400 guests for a cocktail style party and 200 guests seated.

\*Depends on table and layout.

## **When can my vendors start setting up (flowers, cake, band, etc.)?**

Your vendors can start to arrive two hours before the event. All vendor deliveries must be delivered the day of the event. We will not store the items prior to that day. All vendor items must be picked up by the following Monday.

## **What about decorations?**

You can bring in your own decorations or rent from Ruffino's Catering. The use of confetti, bird seed, rice, glitter and sand are prohibited.

## **Do you require security?**

Yes, events over 100 guests will require a security officer and will be provided by Ruffino's Catering.

## **Can we bring in our own alcohol or catering?**

No, all alcohol must be purchased through Ruffino's Catering and no outside caterers are permitted. Wedding/Groom's cakes are accepted.

## **Is parking available for our guests?**

Downtown Baton Rouge has plenty of on- and off-street parking.

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

Ruffino's Catering must approve all DJ and band services to ensure the quality and elegance of your event.

## **What are the alcohol policies?**

Identification is required for anyone appearing under the age of 30. Also, we have the right to refuse alcohol service to the visibly intoxicated.

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

Anyone under 21 years of age will not be included in the cost of the bar. Children in arms are not included in the cost.

## **What are the event times?**

Ceremonies will have one hour allocated. The first 30 minutes is for guest arrival, and the remaining 30 minutes is for the ceremony and room flip. Receptions are allocated three hours. Available times are between 10:00 am and 12:00 am. Time officially starts at the beginning time stated on the contract.

## **How do we reserve the space?**

A \$1500.00 deposit and signed contract will reserve your date and space. The amount will be deducted from your final bill. Also, a valid credit card, to be held on file, is required with all bookings.

## **When is the menu and bar selection due?**

Menu and bar selections are due 30 days prior to your event.



# FREQUENTLY ASKED QUESTIONS

## **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 for.

## **What if the guest count increases more than what was quoted for the final payment?**

There will be a lobby attendant counting guests as they arrive; if you go over the quoted number, you will need to pay the additional food/bar bill at the conclusion of the event.

## **What are the payment terms?**

The \$1500.00 deposit is due at signing. Six months prior to your event, a second deposit equal to 50% of the estimated event invoice is required. The balance for the invoice is due 30 days prior to the event date. All prices are subject to a 20% service charge and 9.45% Baton Rouge sales tax. All deposits are non-refundable and non-transferable.

## **What if we need to cancel the date?**

All deposits/payments made up to the date that you cancel are non-refundable.