



WEDDING DINING GUIDE

ABOUT US

Down a winding road, nestled among 600 private, wooded acres in Husser, Louisiana is the Northshore's newest, multi-purpose event center. The Venue at Covey Rise is a place like no other and the perfect spot for your one-of-a-kind destination wedding, corporate event, party, fundraiser, and more. For twenty years, Louisiana residents and those from other states—and countries—have discovered the ultimate sportsman's retreat at family-owned Covey Rise Lodge. Now, the amenities and accommodations have expanded with the addition of an 8,000- square-foot event venue complete with high-end restaurant, bar, and lodging. Whether you're planning an intimate, destination wedding or a multi-day wedding experience celebrating one of life's milestone moments, The Venue at Covey Rise offers a unique and verdant getaway from the city—yet it's only an hour from New Orleans or Baton Rouge.



Three Twenty Studio Photography

CONTACT US

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THE INTIMATE WEDDING PACKAGE

OUR INTIMATE PACKAGE IS ONLY AVAILABLE
MAY TO SEPT₃₀TH

WE OFFER THE VENUE PACKAGE YEAR AROUND FOR WEDDINGS

MENU LISTED & BEER & WINE BAR
INCLUDES 100 GUESTS
(AGES 8 AND UNDER ARE FREE)

ONSITE WEDDING COORDINATOR FOR
REHEARSAL & DAY OF WEDDING

SECURITY OFFICER

WOODEN ARCH FOR CEREMONY

GOLF CART SHUTTLE TO PARKING LOT

TABLES & CHAIRS ON STANDARD FLOOR PLANS

BRIDAL PARTY LIGHT LUNCH INCLUDED

LODGE RENTAL FOR SATURDAY

FRIDAY & SATURDAY
STARTING AT \$15,000.00
PLUS 7.95% TAX & 20% GRATUITY

ADDITIONAL GUESTS ADD \$70 PER PERSON
PLUS TAX & GRATUITY



INTIMATE WEDDING PACKAGE

OUR INTIMATE PACKAGE IS ONLY AVAILABLE
MAY TO SEPT₃₀TH

WE OFFER THE VENUE PACKAGE YEAR AROUND FOR WEDDINGS

APPETIZER

HAND PASSED

CRISPY BOUDIN BALLS Creole mustard pepper jelly

PRIME RIB MEAT PIE horseradish cream sauce, parsley

PRALINE BACON DEVEILED EGG chopped herbs

MINI MUFFULETTA Sesame seed bun, olive salad, pepperoni, provolone

CRISPY CATFISH pickled jalapeno tartar sauce

FRIED PICKLES smoked tomato aioli

TOMATO MOZZARELLA SKEWERS grape tomatoes, mozzarella, basil oil

CRISPY EGGPLANT FINGERS red gravy, parmesan cheese, parsley

FRIED OKRA VIDALIA honey mustard

SHRIMP REMOULADE Creole cream cheese, French bread crostini, herbs

GRILLED CHICKEN SATAY honey roasted peanut sauce, cilantro

SMOKED PULLED PORK SLIDERS potato bread, peach BBQ sauce, pickled peppers

BACON WRAPPED SHRIMP Praline bacon, green onion oil

BUFFALO OYSTERS housemade hot sauce butter, blue cheese crumbles

BUFFALO FROG LEGS housemade hot sauce butter, blue cheese crumbles



CARVING STATION

*SERVED WITH FRENCH BREAD
PLEASE SELECT ONE PROTEIN*

CAJUN FRIED TURKEY roasted tomato jam
STEEN'S CANE SYRUP GLAZED HAM assorted mustards
HERB MARINATED GRILLED PORK LOIN Creole mustard pepper jelly

MAIN DISH

*PLEASE SELECT ONE MAIN DISH
SERVED WITH FARM SALAD,
SMASHED NEW POTATOES & SEASONAL VEGETABLES*

GRILLED GULF FISH

PAN ROASTED CHICKEN FRICASSEE

NEW ORLEANS SHRIMP AND GRITS

BEER & WINE BAR

MICHELOB ULTRA, MILLER LITE, AND BUD LIGHT
HOUSE RED & WHITE WINE
SOFT DRINK AND ICED TEA INCLUDED

ADD ON FULL OPEN BAR AT \$6.00 PER PERSON
PLUS TAX & GRATUITY



THE VENUE AT COVEY RISE WEDDING PACKAGE INCLUDES

WE OFFER THE VENUE PACKAGE YEAR AROUND FOR WEDDINGS

MENU LISTED & FULL OPEN BAR
INCLUDES 150 GUESTS
(AGES 8 AND UNDER ARE FREE)

SECURITY OFFICER

ONSITE WEDDING COORDINATOR FOR
REHEARSAL & DAY OF WEDDING

PATIO BISTRO LIGHTS BY LODGE

WOODEN ARCH FOR CEREMONY

CHAMPAGNE WALL 100 GLASSES

GOLF CART SHUTTLE TO PARKING LOT

LODGE RENTAL FOR SATURDAY INCLUDED

BRIDAL PARTY LIGHT LUNCH INCLUDED

GROOM & GROOMSMEN 5-STAND SHOOTING
200 TARGETS INCLUDED

TABLES & CHAIRS ON STANDARD FLOOR PLAN

FRIDAY & SATURDAY
STARTING AT \$20,500.00
PLUS 7.95% TAX & 20% GRATUITY

ADDITIONAL GUESTS ADD \$70 PER PERSON
PLUS TAX & GRATUITY



THE VENUE AT COVEY RISE WEDDING PACKAGE INCLUDES

WE OFFER THE VENUE PACKAGE YEAR AROUND FOR WEDDINGS

APPETIZER

*PLEASE SELECT 4 ITEMS FROM OUR
HAND PASSED SELECTIONS*

**ITEMS \$2.00 PER PERSON UPCHARGE*

HAND PASSED

CRISPY BOUDIN BALLS Creole mustard pepper jelly

PRIME RIB MEAT PIE horseradish cream sauce, parsley

PRALINE BACON DEVEILED EGG chopped herbs

MINI MUFFULETTA Sesame seed bun, olive salad, pepperoni, provolone

CRISPY CATFISH pickled jalapeno tartar sauce

FRIED PICKLES smoked tomato aioli

TOMATO MOZZARELLA SKEWERS grape tomatoes, mozzarella, basil oil

CRISPY EGGPLANT FINGERS red gravy, parmesan cheese, parsley

FRIED OKRA VIDALIA honey mustard

SHRIMP REMOULADE Creole cream cheese, French bread crostini, herbs

GRILLED CHICKEN SATAY honey roasted peanut sauce, cilantro

SMOKED PULLED PORK SLIDERS potato bread, peach BBQ sauce, pickled peppers

BACON WRAPPED SHRIMP Praline bacon, green onion oil

BUFFALO OYSTERS housemade hot sauce butter, blue cheese crumbles

BUFFALO FROG LEGS housemade hot sauce butter, blue cheese crumbles

FRUIT & CHEESE DISPLAY

COVEY RISE FARM SEASONAL VEGETABLE, FRUIT AND CHEESE

assorted seasonal vegetable from our farm and fresh cut fruit

served with local yogurts, spreads, dips as well as Chef selected local and
imported cheeses, served with housemade jams, nuts and breads.



CARVING STATION

*SERVED WITH FRENCH BREAD
PLEASE SELECT ONE PROTEIN*

CAJUN FRIED TURKEY roasted tomato jam
STEEN'S CANE SYRUP GLAZED HAM assorted mustards
HERB MARINATED GRILLED PORK LOIN Creole mustard pepper jelly

UPGRADED CARVING STATIONS

*BILLED PER PERSON

SLOW COOKED PRIME RIB horseradish cream sauce *\$8.00
WHOLE GRILLED BEEF TENDERLOIN red wine bordelaise *\$8.00

MAIN DISH

*PLEASE SELECT ONE MAIN DISH
SERVED WITH FARM SALAD, SHRIMP CACIO DE PEPE PASTA,
SMASHED NEW POTATOES & SEASONAL VEGETABLES*

GRILLED GULF FISH

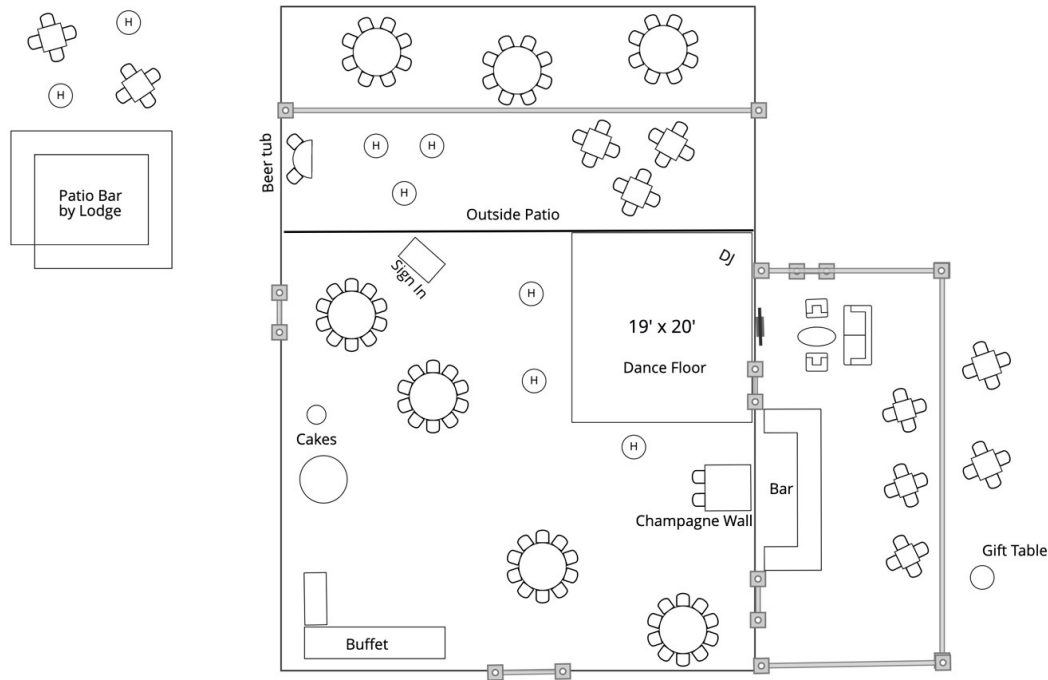
PAN ROASTED CHICKEN FRICASSEE

NEW ORLEANS SHRIMP AND GRITS

FULL OPEN BAR

MICHELOB ULTRA, MILLER LITE, AND BUD LIGHT
HOUSE RED & WHITE WINE
BOMBAY GIN, BACARDI RUM, TITO'S VODKA,
BUFFALO TRACE BOURBON, CROWN ROYAL,
DEWAR'S SCOTCH & MILAGRO TEQUILA
SOFT DRINK AND ICED TEA INCLUDED

THE VENUE FLOOR PLAN



THE VENUE FAQ

- Includes: tables and chairs listed on standard floor plan.
- White or ivory color linen rental for all tables.
- Includes glassware, plate-ware, and silverware.
- Includes cake cutting.
- We do not offer a tasting menu.
- Any additional rentals or speciality items will increase all pricing.
- The Intimate Package does not include an outside patio bar or bistro lights on Lodge patio.
- Cabins and Hideaways rentals are additional costs. Please see the website for costing, requirements, and policies. All overnight spaces check in is 3pm and check out is 10am.
- We allow wedding guests to rent the Magnolia Lodge and Magnolia Cabin April 15th to October 15th. The rest of the year Magnolia overnight spaces are reserved for hunters. If you are interested in booking a hunt please let us know.
- Time frame is thirty minutes for ceremony & three hour reception
- The Lodge is included for Saturday night and check in is 3pm.
- We do offer a discount for Friday night rental when you host a rehearsal dinner with us.
- To extend the reception for 30 minutes is \$1,500.00 and an additional hour is \$2,500.00 both are plus tax and gratuity.
- Includes small bridal suite for a private meal for Bride & Groom
- We require at the time of booking a signed contract and a \$2,500.00 deposit for The Venue Package & \$1,000.00 for our Intimate Package
- We do have our covered pavilion for a rain plan for your ceremony



Bolgiano