



1797 Hwy 190 West | Slidell, La 70460
 985-259-6122 | michaelking1350@yahoo.com
<http://evangelineroom.com>

Northshore's Premium Event Venue

The Evangeline Room is a spacious full-service banquet and catering facility. Available for weddings, private parties, receptions, corporate functions, and more. Located only about 30 minutes from New Orleans on the Northshore, The Evangeline Room is the perfect venue for your event and catering needs.

PRICING INCLUDES (Complete Facility - Maximum of 250 people)

	Friday Only	Saturday Only	Friday & Saturday Only
	<u>Silver Package</u>	<u>Gold Package</u>	<u>Platinum Package</u>
	\$2500.00	\$3000.00	\$5000.00
1 Day Rental Period	X	X	
2 Day Rental			X
Tables, Chairs, and Linens Set Up and Cleanup	X	X	X
	Monday – Thursday \$1250.00		Sunday \$1800.00

Add On: All Décor - \$1,500 (Specialty tablecloths, Centerpieces, etc.)

Add On: Coordinator - \$600.00 (1Hr. Rehearsal Day & 3Hrs. Wedding Day - (\$75.00 Hr. for Additional Time)

Add On: Decorate/ Drop Off Item on the Day Before Event - \$300.00

***** Smaller Rooms Rates Available \$850.00 on up! *****
(Ask for details)

About

The Evangeline Room is named in honor of Henry Wadsworth Longfellow's epic poem "Evangeline: A Tale of Acadie" about a young girl's search for her lost love during the time of the Great Expulsion (the forced removal of the inhabitants of the Canadian provinces of Nova Scotia and New Brunswick by Great Britain). Those inhabitants and their descendants are known today as "Cajuns," and the poem had a powerful effect in defining their history and identity.

The Evangeline Room is cultivated by Chef Cajun Mike, a direct descendant of the original Cajuns that landed on the banks of St. Martinville, Louisiana in 1755 after the Great Expulsion. They brought with them values of faith, family, and community, and created a unique culture of food, music, and dance. At a very early age, Chef Mike learned and developed Cajun and Creole cuisine from his grandmothers and his GREAT grandmothers, women who by their very vitality and longevity allowed him to touch his past, savor the present, and carry his ancestry into the future hopefully for generations to come.

Chef Mike has been in the hospitality industry for more than 30 years and has become one of the most highly consumer-rated chefs and restaurateurs in the state of Louisiana. He has held positions as Executive Chef and Chef de Cuisine for several noteworthy restaurants throughout the Southern United States. In the mid-80s, Chef Mike opened his first restaurant Mighty Mike's, which immediately became famous for two of his original dishes - "Shrimp Mighty Mike" and "The Creole Burger". His latest successful adventure was the much beloved and celebrated Cajun Mike's Kitchen, endeavoring to bring authentic Cajun cuisine east of the Mississippi River.

Cajun Mike's Kitchen received over 1,000 Five-Star reviews across several platforms, achieved and maintained a 4.9 rating on Facebook, 4.7 on GOOGLE, 4.5 on TripAdvisor and Yelp!, won TripAdvisor's "Restaurant of Excellence" Award and Yelp's "People Love Us" Award, and was widely covered and lauded by the local press.

Chef Mike is the author of the soon-to-be released cookbook, *From Cajun Mike's Kitchen*, hosted a weekly radio program called "Cooking with Cajun", and has advised several local culinary institutions and festivals. Chef Mike's unending motivation and hope is for everyone to have an experience that celebrates and continues the legacy of his people's unique culture, history, food, and those values of family and community. So get pot-deep with us and laissez les bons temps rouler!

FAQ

Where is The Evangeline Room located?

We're at 1797 Hwy 190 West, Slidell, La 70460 (aka 1797 Gause Boulevard West)

Who manages The Evangeline Room?

Our venue manager is Chelsey Melancon, and her team will respond to inquiries, handle contracting, and provide on-site venue management.

What's your contact information?

Email: Michaelking1350@yahoo.com

Phone number: 504-722-2500

Can I stop by?

Walk-throughs are by appointment only. Reach out by calling 504-722-2500 to schedule a walk-through.

What space is available for a venue rental?

The complete venue, which holds a maximum of 250 people, or individual suites are available for rental for smaller events or groups.

Is there a Security Deposit?

The security deposit of **25%** of the rental is due once the contract is finalized. A security deposit is required to hold your event date. The deposit counts toward the total venue rental fee. The deposit becomes non-refundable .

Are there any additional fees?

We require a \$250 security and cleaning fee to provide security for events and to cover the costs of cleaning before and after your event. We also require a \$500.00 refundable damage deposit alongside final payment. The damage deposit will be returned to you in full via check provided that you follow the policies delineated in your contract.

When is final payment due?

Final payment is due thirty (**30**) days from the event date, as are the **\$250.00** security and cleaning fee and the **\$500.00** refundable damage deposit.

How do I pay?

Payment is accepted either by check, credit card, Zelle, or Venmo. Checks must be made payable to "Chef Michael King". Credit Card Transactions are processed through Square. There's a **3%** convenience fee for all credit card transactions.

How much time do I have to set up?

You are permitted 3 hours of set-up time prior to the start of your event. If additional set-up time is needed, you will be charged \$100.00 per additional hour required.

How late can I stay?

Parties must end by 10:00pm. Live bands must end by 9:00pm, in accordance with good neighbor policies. Breakdown can go until 11:00 PM, if needed.

How much time do I have to break down?

Breakdown must end by 11:00pm. You are permitted 1-2 hours of breakdown depending on event length. If additional breakdown time is needed, you will be charged \$100.00 per additional hour required.

Can I get ready or stage here?

You can get ready on-site depending on your needs. For wedding events we have a Groom and Bridal Suite. Please discuss with Chelsey.

Is there parking?

There is ample free on-site parking lot that's accessible to lessees.

Are there bathrooms on site?

Yes, we have three single-stall, gender neutral bathrooms on-site.

Is there an ice maker on site?

No. There is a commercial-size ice bend on site. Ice chests are also permitted.

Can I BYOB?

Yes.

Is outside catering permissible? No outside caterers are permitted. However, lessees are permitted to bring their own food.

Are there any required vendors?

No! We can provide a list of vendors we've worked with in the past, but you're welcome to bring in whatever vendors you wish to partner with for your event, except an outside caterer.

Will someone be on site to help me?

You will have a venue manager on-site whose day-of duties include: emptying of trash, tidying building, loading-in vendors, helping with building access, and overseeing the event overall. The venue manager is not responsible for helping to "set up" or "break-down" events, serve food, or perform event-specific tasks (such as placing décor).

If you're interested in moving forward in the contract creation process to secure your event date, please reach out to Chelsey Melancon or Chef Cajun Mike at 504-722-2500.