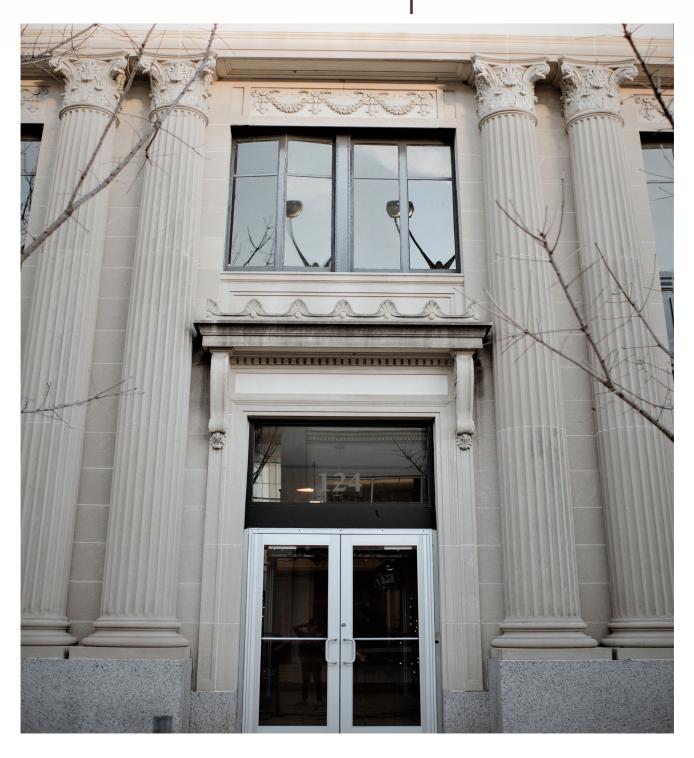
THE LYCEUM HISTORIC MEETING & EVENTS CENTER



124 THIRD STREET | DOWNTOWN BATON ROUGE, LA 225.456.2448 | WWW.LYCEUMBATONROUGE.COM



THANK YOU FOR CONSIDERING THE LYCEUM HISTORIC MEETING & EVENTS CENTER FOR YOUR MEETING OR EVENT. NO MATTER YOUR PROGRAMMING DESIRES, WE WOULD LOVE TO BE YOUR FIRST CHOICE OF VENUE!

THE LYCEUM HISTORIC MEETING & EVENTS CENTER IS LOCATED AT 124 THIRD STREET.

OUR SPACE CAN ACCOMMODATE UP TO 600 GUESTS STANDING (NO TABLES, CHAIRS OR DANCE FLOOR) OR 390 GUESTS SEATED (NO DANCE FLOOR). THE LYCEUM'S KNOWLEDGEABLE SALES STAFF AND EXPERIENCED EVENT TEAM WILL CREATE A UNIQUE AND MEMORABLE EXPERIENCE YOU AND YOUR GUESTS WILL REMEMBER FOR YEARS TO COME.

EVENT RECEPTION INCLUDES:

- 3 HOUR RENTAL OF THE VENUE FOR YOUR MEETING OR EVENT
- TABLES, BANQUET CHAIRS & YOUR CHOICE OF BLACK OR WHITE LINENS
- PRIVATE LOUNGE WITH PRIVATE BAR FOR UP TO 16 VIP GUESTS (WITH PURCHASE OF AN OPEN BAR PACKAGE)

WE ARE PROUD TO ANNOUNCE OUR PARTNERSHIP WITH STROUBES SEAFOOD AND STEAKS FOR ALL OF YOUR CATERING NEEDS, AS WELL AS PREMIER SOUNDS SERVICES FOR YOUR MUSICAL NEEDS.



VENUE RENTAL PRICING

RENTAL INCLUDES:

- 3 HOUR RENTAL OF THE VENUE FOR MEETING OR EVENT
- TABLES, BANQUET CHAIRS & YOUR CHOICE OF BLACK OR WHITE LINENS
- PRIVATE LOUNGE WITH PRIVATE BAR FOR UP TO 16 VIP GUESTS (WITH PURCHASE OF AN OPEN BAR PACKAGE)

SUNDAY THROUGH THURSDAY \$2000.00

FRIDAY AND SATURDAY \$4000.00

HOLIDAY PRICING \$5500.00

HOLIDAYS INCLUDED:

NEW YEAR'S DAY

VALENTINE'S DAY

MARDI GRAS

EASTER

MEMORIAL DAY

INDEPENDENCE DAY

LABOR DAY

HALLOWEEN

THANKSGIVING

CHRISTMAS EVE

CHRISTMAS DAY

NEW YEAR'S EVE

EXTRA HOUR PRICING

+\$500.00 PER HOUR



BREAKFAST BUFFET BEGINS AT \$26.00 PER PERSON

BUFFET INCLUDES:

PARMESAN GRITS
SAUSAGE PATTY
BISCUITS
SCRAMBLED EGGS
HASHBROWNS
COUNTRY GRAVY
YOGURT
FRESH FRUIT

COFFEE, WATER, & MILK ARE INCLUDED

<u>LUNCH BUFFET</u> BEGINS AT \$36.00 PER PERSON

BUFFET OPTIONS:

OPTION ONE:

SMOTHERED CHICKEN | BAKED DRUM | SEASONED RICE | VEGETABLES | SALAD | DESSERT

OPTION TWO:

FRIED FISH | BLACKENED CHICKEN | CHICKEN & SAUSAGE JAMBALAYA | HOMESTYLE GREEN BEANS SALAD | DESSERT

OPTION THREE:

GRILLED CHICKEN BREAST | GREEK PASTA | BAKED SALMON | VEGETABLES | SALAD | DESSERT

OPTION FOUR:

GRILLED DRUM | SMOTHERED CHICKEN | SEASONED RICE | VEGETABLES | SALAD | DESSERT

NON ALCOHOLIC BEVERAGES ARE INCLUDED



GOURMET BITES MENU

BOUDIN BALLS:

WHOLE PAN (SERVES 40 PEOPLE) - \$200.00

NATCHITOCHES MEAT PIES::

WHOLE PAN (SERVES 40 PEOPLE) - \$200.00

BBQ MEATBALLS:

WHOLE PAN (SERVES 40 PEOPLE) - \$220.00

CAPRESE SKEWERS

WHOLE PAN (100 SKEWERS - \$190.00

PASTA SALAD:

WHOLE PAN (SERVES 20 PEOPLE) - \$120.00

EGG SALAD SANDWICHES:

30 SANDWICHES - \$85.00

BBQ PULLED PORK SLIDERS:

30 SANDWICHES - \$120.00

CHICKEN SALAD SLIDERS:

30 SANDWICHES - \$120.00

CRAWFISH ETOUFFEE W/ RICE:

1 GALLON - \$180.00

CRISPY FRIED SHRIMP:

WHOLE PAN (SERVES 40 PEOPLE) - \$210.00

FRIED CHICKEN TENDERS:

WHOLE PAN (SERVES 20 PEOPLE) - \$150.00

SHRIMP & GRITS:

WHOLE PAN (SERVES 30 PEOPLE) - \$220.00

CHICKEN ALFREDO:

WHOLE PAN (SERVES 30 PEOPLE) - \$200.00

SALADS:

WHOLE PAN (SERVES 20 PEOPLE) - \$105.00

CHOICE OF:

STROUBES SALAD: SPRING MIX, CANDIED PECANS, CHERRY TOMATOES, BLUE CHEESE CRUMBLES, PICKLED OKRA, BACON SHALLOT

VINAIGRETTE DRESSING

CHOPPED BLUE CHEESE WEDGE: CHOPPED ICEBERG LETTUCE, BLUE CHEESE CRUMBLES, CHERRY TOMATOES, BLUE CHEESE DRESSING

CAESAR SALAD: CHOPPED ROMAINE LETTUCE, PARMESAN CHEESE, CHERRY TOMATOES, HOMEMADE CROUTONS, CAESAR DRESSING

SALAD ADD ONS:

GRILLED CHICKEN—\$160.00 (WHOLE PAN)

GRILLED SHRIMP—\$200.00 (WHOLE PAN)

STEAK TENDERLOIN—\$190.00 (WHOLE PAN)

DESSERTS:

CHOCOLATE FUDGE BROWNIES:

WHOLE PAN (SERVES 24 PEOPLE) - \$160.00

WHITE CHOCOLATE BREAD PUDDING: WHOLE PAN (SERVES 24 PEOPLE) - \$160.00

ITEMS FROM THIS MENU CAN ONLY BE ORDERED FOR EVENTS/MEETINGS HELD BETWEEN THE HOURS OF 8:00AM & 4:00PM

A \$1,500.00 MINIMUM MUST BE MET IF YOU ARE ORDERING FROM THIS MENU ONLY



TIER ONE

BEGINS AT \$45.00 PER PERSON

YOUR CHOICE OF TWO HOT/COLD STARTERS OR DISPLAYS

SMOKED SALMON CROSTINI
SMOKED BOUDIN BALLS WITH RAVIGOTE
SMOKED FETA & SPINACH STUFFED MUSHROOMS
CRAB STUFFED MUSHROOMS
EGGPLANT CAPONATA CROSTINI
CRAWFISH ARANCINI
BACON WRAPPED SHRIMP
ASSORTED CHEESE TRAY
ASSORTED RAW OR ROASTED VEGETABLES
TOMATO. MOZZARELLA & BASIL CROSTINI

MOZZARELLA CAPRESE SKEWERS
TUNA POKE
CRAWFISH PIES
SPINACH & ARTICHOKE DIP
SHRIMP BROCHETTES
SMOKED SALMON
ASSORTED FRUIT TRAY
ARTISAN CHEESE TRAY
CHARCUTERIE TRAY

YOUR CHOICE OF ONE SALAD

STROUBES SALAD
ROASTED VEGETABLE & GOAT CHEESE PASTA SALAD

CAESAR SALAD SEAFOOD PASTA SALAD

YOUR CHOICE OF ONE SIDE

YUKON MASHED POTATOES STONE GROUND GRITS GRILLED VEGETABLES GREEN BEANS STEWED OKRA & TOMATO
CORN MAQUE CHOUX
ROASTED YUKON GOLD POTATOES
MAC & CHEESE

YOUR CHOICE OF ONE ENTRÉE

BEEF BOURGINON
CHICKEN TENDERS
NOLA SHRIMP & GRITS
CHICKEN & SAUSAGE JAMBALAYA
CREAMY BLACKENED CHICKEN PENNE PASTA

THIN FRIED CATFISH
CRAWFISH ETOUFEE
DUCK & ANDOUILLE GUMBO
RED BEANS & RICE
SEAFOOD PENNE PASTA

YOUR CHOICE OF ONE MEAT

BOUDIN STUFFED PORK LOIN FRIED CHICKEN HERB ROASTED CHICKEN BREAST SMOKED HAM WITH APPLE CIDER GLAZE MARINATED STEAK OR CHICKEN KABOBS BACON WRAPPED DUCK ROULADE



TIER TWO

BEGINS AT \$55.00 PER PERSON

YOUR CHOICE OF THREE HOT/COLD STARTERS OR DISPLAYS

SMOKED SALMON CROSTINI
SMOKED BOUDIN BALLS WITH RAVIGOTE
SMOKED FETA & SPINACH STUFFED MUSHROOMS
CRAB STUFFED MUSHROOMS
EGGPLANT CAPONATA CROSTINI
CRAWFISH ARANCINI
BACON WRAPPED SHRIMP
ASSORTED CHEESE TRAY
ASSORTED RAW OR ROASTED VEGETABLES
TOMATO, MOZZARELLA & BASIL CROSTINI
SHRIMP & CRAB MAISON LETTUCE CUPS

MOZZARELLA CAPRESE SKEWERS
TUNA POKE
CRAWFISH PIES
SPINACH & ARTICHOKE DIP
SHRIMP BROCHETTES
SMOKED SALMON
ASSORTED FRUIT TRAY
ARTISAN CHEESE TRAY
CHARCUTERIE TRAY

YOUR CHOICE OF ONE SALAD

STROUBES SALAD
ROASTED VEGETABLE & GOAT CHEESE PASTA SALAD
ROASTED CORN, TOMATO & BLACK BEAN SALAD

CAESAR SALAD SEAFOOD PASTA SALAD

YOUR CHOICE OF TWO SIDES

YUKON MASHED POTATOES STONE GROUND GRITS GRILLED VEGETABLES GREEN BEANS STEWED OKRA & TOMATO
CORN MAQUE CHOUX
ROASTED YUKON GOLD POTATOES
MAC & CHEESE

YOUR CHOICE OF ONE ENTRÉE

BEEF BOURGINON
CHICKEN TENDERS
NOLA SHRIMP & GRITS
CHICKEN & SAUSAGE JAMBALAYA
CREAMY BLACKENED CHICKEN PENNE PASTA

THIN FRIED CATFISH
CRAWFISH ETOUFEE
DUCK & ANDOUILLE GUMBO
RED BEANS & RICE
SEAFOOD PENNE PASTA

YOUR CHOICE OF ONE MEAT

BOUDIN STUFFED PORK LOIN FRIED CHICKEN HERB ROASTED CHICKEN BREAST SMOKED HAM WITH APPLE CIDER GLAZE MARINATED STEAK OR CHICKEN KABOBS BACON WRAPPED DUCK ROULADE



TIER THREE

BEGINS AT \$65.00 PER PERSON

YOUR CHOICE OF THREE HOT/COLD STARTERS OR DISPLAYS

SMOKED SALMON CROSTINI
SMOKED BOUDIN BALLS WITH RAVIGOTE
SMOKED FETA & SPINACH STUFFED MUSHROOMS
CRAB STUFFED MUSHROOMS
EGGPLANT CAPONATA CROSTINI
CRAWFISH ARANCINI
BACON WRAPPED SHRIMP
ASSORTED CHEESE TRAY
ASSORTED RAW OR ROASTED VEGETABLES
TOMATO, MOZZARELLA & BASIL CROSTINI

MOZZARELLA CAPRESE SKEWERS
TUNA POKE
CRAWFISH PIES
SPINACH & ARTICHOKE DIP
SHRIMP BROCHETTES
SMOKED SALMON
ASSORTED FRUIT TRAY
ARTISAN CHEESE TRAY
CHARCUTERIE TRAY

YOUR CHOICE OF ONE SALAD

STROUBES SALAD
ROASTED VEGETABLE & GOAT CHEESE PASTA SALAD
ROASTED CORN, TOMATO & BLACK BEAN SALAD

SHRIMP & CRAB MAISON LETTUCE CUPS

CAESAR SALAD SEAFOOD PASTA SALAD

YOUR CHOICE OF TWO SIDES

YUKON MASHED POTATOES STONE GROUND GRITS GRILLED VEGETABLES GREEN BEANS STEWED OKRA & TOMATO
CORN MAQUE CHOUX
ROASTED YUKON GOLD POTATOES
MAC & CHEESE

YOUR CHOICE OF ONE ENTRÉE

BEEF BOURGINON
CHICKEN TENDERS
NOLA SHRIMP & GRITS
CHICKEN & SAUSAGE JAMBALAYA
CREAMY BLACKENED CHICKEN PENNE PASTA

THIN FRIED CATFISH
CRAWFISH ETOUFEE
DUCK & ANDOUILLE GUMBO
RED BEANS & RICE
SEAFOOD PENNE PASTA

YOUR CHOICE OF ONE MEAT

BOUDIN STUFFED PORK LOIN FRIED CHICKEN HERB ROASTED CHICKEN BREAST SMOKED HAM WITH APPLE CIDER GLAZE MARINATED STEAK OR CHICKEN KABOBS BACON WRAPPED DUCK ROULADE

YOUR CHOICE OF ONE CARVING STATION

BLACK ANGUS PRIME RIB PORK TENDERLOIN FILET TENDERLOIN SIRLOIN



ADD-ONS

ADDITIONAL HOT/COLD STARTERS OR DISPLAYS

SMOKED SALMON CROSTINI +\$8.00 SMOKED BOUDIN BALLS WITH RAVIGOTE +\$5.00 SMOKED FETA & SPINACH STUFFED MUSHROOMS +\$6.00 CRAB STUFFED MUSHROOMS +\$8.00 EGGPLANT CAPONATA CROSTINI +\$5.00 **CRAWFISH ARANCINI +\$6.00** BACON WRAPPED SHRIMP +\$7.00 ASSORTED CHEESE TRAY +\$5.00 ASSORTED RAW OR ROASTED VEGETABLES +\$5.00 TOMATO, MOZZARELLA & BASIL CROSTINI +\$5.00 SHRIMP & CRAB MAISON LETTUCE CUPS +\$7.00 MOZZARELLA CAPRESE SKEWERS +\$4.00 **TUNA POKE +\$6.00 CRAWFISH PIES +\$5.00** SPINACH & ARTICHOKE DIP +\$4.00 **SHRIMP BROCHETTES +\$6.00 SMOKED SALMON +\$7.00** ASSORTED FRUIT TRAY +\$5.00 ARTISAN CHEESE TRAY +\$7.00 **CHARCUTERIE TRAY +\$8.00**

DESSERT ADD-ONS

STRAWBERRY CRUMBLE +\$6.00 BREAD PUDDING +\$6.00 MINI CHEESECAKE +\$6.00 COOKIES +\$6.00

LATE NIGHT SNACK ADD-ONS

MILK AND COOKIES +\$5.00 POPCORN +\$4.00 INDIVIDUAL BOXED PIZZA SLICES +\$5.00

**PRICES ABOVE ARE PER PERSON

**A RECEPTION STYLE MENU FOR EVENTS CAN BE CREATED WITH ABOVE OPTIONS WITH A \$40.00

PER PERSON MINIMUM

**ALL CATERING PRICES ARE SUBJECT TO APPLICABLE TAXES & A 23% SERVICE CHARGE



BAR PACKAGES

CASH BAR

\$500.00 SET UP FEE

NON ALCOHOLIC

ASSORTED SOFT DRINKS, COFFEE AND BOTTLED WATER

\$10.00 PER PERSON

BEER & WINE

YOUR CHOICE OF 2 WINES: CHARDONNAY, PINOT GRIGIO, MOSCATO, ROSÉ OR SAUVIGNON BLANC

YOUR CHOICE OF 2 IMPORTS:

CORONA, HEINEKEN, ABITA AMBER, STELLA ARTOIS OR TIN ROOF

YOUR CHOICE OF 3 DOMESTICS:

BUDWEISER, BUD LIGHT, COORS LIGHT, MICHELOB ULTRA OR MILLER LITE

PLUS NON ALCOHOLIC OPTIONS

\$20.00 PER PERSON

PREFERRED

TITO'S VODKA, TANQUERAY GIN, SEAGRAM'S 7 WHISKEY, MAKER'S MARK BOURBON, JOHNNIE WALKER RED SCOTCH, CAPTAIN MORGAN WHITE RUM, ESPOLON TEQUILA, SEGURA VIUDAS BRUT RESERVA PLUS BEER, WINE & NON ALCOHOLIC OPTIONS

\$35.00 PER PERSON

PREMIUM

GREY GOOSE VODKA, HENDRICK'S GIN, CROWN ROYAL WHISKY, ELIJAH CRAIG BOURBON, JOHNNIE WALKER BLACK SCOTCH, BACARDI SUPERIOR RUM, 1800 SILVER TEQUILA, KORBEL BRUT PLUS BEER, WINE & NON ALCOHOLIC OPTIONS

\$40.00 PER PERSON

*BAR STAFF NOT INCLUDED IN CASH BAR OPTION

**ALL BAR PRICES ARE SUBJECT TO APPLICABLE TAXES & A 23% SERVICE CHARGE

**COMPARABLE SUBSTITUTIONS WILL BE MADE DEPENDENT UPON PRODUCT AVAILABILITY



LIGHTING PACKAGE

INCLUDES: 10 WIRELESS UP LIGHTS, 2 WIRELESS PIN SPOT LIGHTS & 1 CUSTOM GOBO PROJECTION (GOBO DISC INCLUDED AFTER EVENT)

\$700.00

DJ WITH PREMIER SOUNDS SERVICES

INCLUDES: DJ FOR 3 HOUR EVENT \$800.00

AV EQUIPMENT SET UP

INCLUDES: MICROPHONE, SPEAKERS, SOUNDBOARD, PROJECTOR, AND SCREEN \$500.00

REHEARSAL DINNER

INCLUDES: 3 HOUR EVENT RENTAL ON THURSDAY PRIOR TO EVENT (SUBJECT TO AVAILABILITY)

\$1250.00 + CATERING AND BAR PACKAGE

ADDITIONAL EVENT TIME

\$500.00 PER HOUR

ADDITIONAL SET UP TIME

GAIN ACCESS TO ENTIRE FACILITY AT NOON \$500.00

ALL PRICING IS SUBJECT TO APPLICABLE TAXES & 23% SERVICE CHARGE