

Gather with us at



OAK PARC
events

2022-2023

Ceremony & Reception

INFORMATION

Revised 7/15/22

OAK LODGE: 225-291-6257 | PARC 73: 225-744-3344
OAKPARCEVENTS.COM | INFO@OAKLODGEONLINE.COM | INFO@PARC73.COM

Ceremonies

AT OAK PARC EVENTS



OAK PARC
events

With seven ceremony sites, Oak Lodge and Parc 73 have the perfect spot for you to say your sweet I do's. From the expansive grounds of Parc 73 to the courtyards and charming stages of Oak Lodge, something is sure to be just the right fit.

Ceremonies are done in Conjunction with Our Reception Packages, and Pricing is as Follows

Oak Lodge Reception Center and Courtyard	\$850
Parc 73 Arbor (or Veranda if Rain Requires)	\$850
Oak Lodge Bienville Room and Courtyard	\$750
Oak Lodge Orleans Room Stage and Covered Courtyard	\$750
Intimate Wedding	\$700

Ceremony Package Includes

30 Minutes of Additional Event Time Prior to Your Reception

A Rehearsal with Your Wedding Participants – Includes One Hour of Facility Time and Coordination by an Event Coordinator. To Be Scheduled Two Weeks Prior to Rehearsal and Around Availability of Venue

Bridal Suite (if applicable) for 1 Hour of Time Prior to Your Ceremony

Artisan Display with an Assortment of Cheeses, Fresh Fruits and Crackers in the Bridal Suite Along with Champagne

Ceremony Site Décor

White Ceremony Chairs for Each Guest

The Use of Our Grounds and Venues for Engagement or Bridal Photos for Two Hours with Your Photographer – To Be Scheduled Around Venue Events and To Be Photographed During Venue's Normal Business Hours



Receptions

AT OAK PARC EVENTS



Our venues provide an all-inclusive service when it comes to amazing food, beverages, service, décor, and equipment. We handle most of the coordination so that you may enjoy your day. We have preferred vendors for photographers, bakeries, DJ's, bands, florists, and officiants, if needed.

All of Our Reception Packages Include

Use of Our Venue for at Least Three Hours. Additional Time May be Purchased, if Desired.

Service Oriented, Friendly, and Uniformed Front of the House Staff -- Inclusive of Servers, Bartenders, Set Up Team, Coordinators, and Managers

Experienced and "White-Glove" Driven, Wedding Coordinator on Staff and Assigned to You for Finalization Appointment, Rehearsal, Ceremony and Reception

Building Set Up Based on Your Selections Predetermined In Your Finalization Appointment with Your Assigned Event Coordinator

Floor-Length High Quality Linens in the Color of Your Choice* Options include -- Dusty Blue, Blush, Café, Navy, Burgundy, and Ivory

Option to Utilize our Premade Seasonal Centerpieces Along with Two Votive Candles for Your Guest Tables

Beautiful Buffet and Array of Foods Created In House By Our Full-Time Culinary Staff

Service on Glassware and Use of Silverware

Complimentary Bottle of Champagne for Toasting for the Wedding Party

Attendants to Slice and Plate Your Wedding Cake(s)

Tailored "To Go" Honeymoon Bag Made Especially for the Wedding Couple to Include Menu Items, Wedding Cake, and a Bottle of Champagne

All Clean Up Provided

**Linen and centerpiece options are subject to change due to availability and trends*

Additional Charges, if Applicable

Private Waiter for Bride, Groom, and Parents During Reception to Prepare and Deliver All Food and Beverage Service As Needed -- \$250

Additional Hour of Time - \$500 Plus Beverage Service Price

20% Service Charge and Applicable Sales Tax is Applied to All Food and Beverage

Set Up Fee - \$250 Per Room

Security - \$180 Per Deputy

\$35 for Each Deputy for An Additional Hour

Ascension Parish Sheriffs Office Requires 2 Deputies if Alcohol is Served



CATERING PACKAGES

LIVE OAK PACKAGE \$48 /GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$45/GUEST)

- 1 BUTLER PASSED ITEM
- 2 HOT CHOICES
- 2 COLD CHOICES
- 1 ENTREE
- CARVING STATION FEATURING 1 CARVED MEAT
- 2 SPECIALITY CHOICES

TOWERING OAK PACKAGE \$53/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$50/GUEST)

- 2 BUTLER PASSED ITEMS
- 2 HOT CHOICES
- 2 COLD CHOICES
- 2 ENTRÉES
- CARVING STATION FEATURING 2 CARVED MEATS
- 2 SPECIALITY CHOICES

OUR LIVE OAK AND TOWERING OAK PACKAGES INCLUDE A FRESH FRUIT DISPLAY, FRESHLY BREWED COFFEE, AND YOUR CHOICE OF LEMONADE OR SWEET, UNSWEET, OR (OUR FAMOUS) ALMOND ICED TEA



MENU ITEMS

BUTLER PASSED ITEMS

ADDITIONAL BUTLER PASSED ITEMS MAY BE PURCHASED FOR +\$3.00/GUEST/ITEM

- Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce
- Assorted Mini Quiche (Lorraine, Garden Vegetable, Three Cheese)
- Bacon Wrapped Shrimp (+\$3.50/Guest)
- Balsamic, Fig, and Honey Goat Cheese on Herbed Crostini
- Bruschetta – Tomato, Basil, Olive Oil, and Garlic on a Crostini
- Crabmeat Rangoon
- Fried Italian Artichoke Fritters Served with Marinara Sauce
- Fruit and Cheese Skewers
- Mini Crawfish Pies
- Mini Natchitoches Meat Pies
- Pepper Jack Stuffed Boudin Balls with Parc 73 Sauce
- Pork Pot Stickers Served with a Peach Glaze
- Smoked Salmon Pinwheels
- Shrimp Bienville in Freshly Baked Phyllo Cups
- Shrimp Cocktail Shooter (+\$3.50/Guest)
- Vegetable Spring Rolls Served with Duck Sauce

HOT CHOICES

ADDITIONAL HOT CHOICES MAY BE PURCHASED FOR +\$3.50/GUEST/ITEM

- Abita Queso Dip Served with Tortilla Chips
- Broccoli Cheese Dip Served with Crackers
- Chicken Waikiki - Fried Chicken Tenderloins with an Almond Crust and a Honey-Butter Glaze
- Crabmeat Au Gratin Served with Crackers
- Crabmeat Mornay Served with Crackers
- Crawfish Dip Served with Crackers
- Crispy Crab Balls Served with Tarter and Cocktail Sauce
- Crispy Fried Drumettes
- Leonard's Fried Catfish Filets – Served with Tartar and Cocktail Sauces
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Italian Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Spicy Baked Chicken Wings
- Spinach and Artichoke Dip Served with Chips and Crackers
- Spinach Madeline Served with Crackers

COLD CHOICES

ADDITIONAL COLD CHOICES MAY BE PURCHASED FOR +\$3/GUEST/ITEM

- Assorted Cheese Board with Your Choice of Cheese Ball – Spicy Yellow Cheese Ball, Pineapple and Cream Cheese, OR Tropical Fruit Cheese Ball with Dried Fruit, Coconut, and Pecans
- Chicken Salad with (or without) Walnuts on Croissants
- Cold Vegetable Crudit  Display with Creamy House Dressing
- Green Salad – Your Choice of House Salad, Sensation Salad, or Caesar Salad
- Mardi Gras Pasta Salad – a Taste of NOLA Muffuletta in a Pasta Salad
- Spicy Cold Shrimp Dip with Crackers
- Spicy Cream Cheese Crab Mold with Crackers
- Spinach and Water Chestnut Dip with Crackers

MENU ITEMS

ENTRÉES

ADDITIONAL ENTRÉES MAY BE PURCHASED FOR +\$4.50/GUEST/ITEM

- Blackened Chicken Alfredo with Penne Pasta
- Chicken and Sausage Gumbo with Steamed Rice
- Chicken and Sausage Jambalaya
- Chicken Sharonne – Rotini Pasta in a Cream House Sauce
- Crawfish or Shrimp Bowtie Pasta
- Crawfish or Shrimp Étouffée with Steamed Rice
- Seafood Gumbo with Steamed Rice (+\$3/Guest)
- Shrimp and Corn Bisque
- Vegetable Pasta Primavera in Garlic and Olive Oil or Alfredo Sauce

CARVED MEATS

ADDITIONAL CARVED MEATS MAY BE PURCHASED FOR +\$4.50/GUEST/ITEM

ALL SERVED WITH ROLLS AND CONDIMENTS

- Baked Ham
- Cajun Spiced Turkey Breast
- Cajun Stuffed Boudin Pork Loin
- Herb-Roasted Filet Mignon (+\$Market Price)
- Inside Round Beef Roast
- Peppered Pork Loin
- Prime Rib (+\$Market Price)
- Smoked Beef Brisket
- Smoked Turkey Breast

SPECIALTY ITEMS

ADDITIONAL SPECIALITY MAY BE PURCHASED FOR +\$4/GUEST/ITEM

- Antipasto Display with Salami, Cheese, Marinated Vegetables, and Olives
- Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts
- Chocolate Dipped Strawberries
- Coconut Battered Chicken with Sweet and Sour Glaze
- Crawfish Bread
- Flame Roasted Vegetables with Teriyaki Chicken
- Italian Sausage-Stuffed Mushrooms
- Mini Muffulettas
- Seafood Stuffed Mushrooms



SPECIALTY ADDITIONS

Assorted Dessert Display | \$5.50/Guest

Your guests will love Chef's assortment of desserts which include chocolate chunk brownies, lemon bars, meltaway bars, cheesecake bites, and pecan pralines.

Gary's Raspberry Hazelnut Mascarpone Torte | \$6/Guest

A TRUE Oak Parc specialty! Rich mascarpone sweetened with hazelnut and topped with raspberry and toasted pecans and adorned with an amazing fruit display. Served with water crackers. This is a treat your guests will always remember!

Chocolate Fountain | \$5.50/Guest Available at Oak Lodge Only

(Minimum of 50 Guests Required)

Rich milk chocolate flows throughout your party for a delicious decadence. Adorned with fresh fruit, marshmallows, chocolate chip and sugar cookies, this choice is sure to be a hit.

Champagne Station to Start | \$3.50/Guest

One Glass of Champagne Per Guest Placed at a Station Near the Entrance to Your Event. A Seasonal Berry is Placed in Each Glass

Chilled Seafood Station | Market Price/Guest

Laissez Les Bon Temps Rouler! Deliciously Seasoned Jumbo Boiled Shrimp, Marinated Crab Claws, and Wine-Poached Scallops Served in our Louisiana Pirogue and Garnished with Lemons and Sauces. This beautiful Cajun display is sure to please.

Cold Salmon Display | \$8.50/Guest

Smoked Salmon, Capers, Purple Onions, and Diced Eggs Served with Bagel Chips and Dill Cream Cheese Spread.

Baked Brie en Croute | \$5.50/Guest

Wheel of Savory Baked Brie Wrapped in Puffed Pastry and Baked with Apricot and Sliced Almonds OR Toasted Pecans and Topped with Amaretto Sauce and Served with House Baked Crostini

Mashed Potato Station | \$6.50/Guest (Minimum of 50 Guests)

Let your imagination run wild with the combinations that can be made with this station. Delicious mashed potatoes with toppings like bacon, butter, sour cream, gravy, assorted cheeses, and green onions.

Nacho Bar | \$7/Guest

Let us provide all the fresh ingredients for your guests to make their very own ultimate nacho platter! Crispy tortilla chips provide the foundation for yummy toppings like queso cheese, Mexican seasoned beef, salsa, black beans, roasted corn, guacamole, sliced jalapenos, shredded lettuce, sour cream, and diced tomatoes.

S'mores Action Station | \$5/Guest (Available at Parc 73 Only)

Your guests will cherish the cooler weather as they gather by the fireplace to roast their own marshmallows. Our attentive staff will assemble the s'mores and serve them alongside some soothing hot chocolate.



GRAND LOUISIANA MAMBO

THE ULTIMATE SOUTHERN SOIRÉE!
(MINIMUM OF 100 GUESTS)
\$78/GUEST

TO START:

Champagne Station Near Sign In Table with a Glass of Champagne for Each Guest and Your Choice of Three Butler Passed Items to Be Offered for the First Half Hour of Your Reception

Butler Passed Options (Choose 3)

Savory Lobster Slaw on Avocado Toast
Tender Beef Tenderloin on Crostini with Oak Parc Horseradish Cream Sauce
House-Made Chorizo Paté on a Seasoned Crouton with Garlic and Parsley
Mini Crab Cake Made with Jumbo Lump Crabmeat and Topped with Bearnaise Sauce
Abita BBQ Jumbo Shrimp on Crispy Polenta
Wine Poached Scallops on Top of Sweet Pickled Cabbage, Served on a Crispy Wonton
Honey Goat Cheese Pearl Placed on Cayenne Candied Bacon and Topped with a Spiced Pecan

SAVORY AND SWEET STATIONS OFFERED DURING YOUR RECEPTION:

Just Chill:

Cold Seafood Display – Deliciously Seasoned Jumbo Shrimp, Marinated Crab Claws, and Wine Poached Scallops
Refreshing Assortment of Tossed Salads – Caesar, Sensation, and Remoulade
Spicy Cold Shrimp Dip with Crackers
Cold Crudité Display

Louisiana Love:

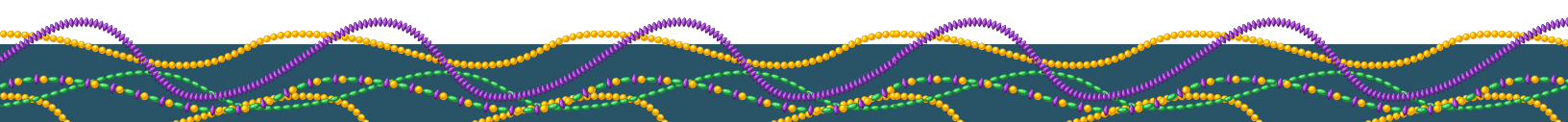
Shrimp Creole – Louisiana Trinity, Spicy House Made Tomato Sauce, and Gulf Shrimp
Crawfish Étouffée with Fluffy White Rice
Chicken and Sausage Gumbo with Fluffy White Rice
Chicken Sharonne – Rotini Pasta in a Cream House Sauce

The Meat Station:

Carving Station Featuring Herb Roasted Filet Mignon and Smoked Spiral Ham On the Bone
- Soft Rolls and Sauces to Compliment
Crawfish Boil Potato Salad Tossed with Corn and Smoked Sausage to Accompany
Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts

Sweet “Second Line”:

Cinnamon Scented Baked Bread Pudding with an Assortment of Sauces – Praline, Amaretto with Toasted Almonds, and Buttery Scotch
Gary’s Famous Raspberry Hazelnut Mascarpone Torte – Rich Mascarpone Sweetened with Hazelnut and Topped with Raspberry and Toasted Pecans and Adorned with an Amazing Fruit Display
River Road Coffee Bar Display – Bailey’s, Brandy, Creams, Sweeteners, Chocolate Shavings, and Whipped Cream



BAR PACKAGES

TOP SHELF UNLIMITED OPEN BAR*

\$26/GUEST FOR 3 HOURS - +\$7/GUEST FOR ADDITIONAL HOUR

VODKA: Belvedere
RUM: Captain Morgan Spiced,
Malibu Coconut
BOURBON: Makers Mark Bourbon
TEQUILA: Patron Silver
LIQUEURS: Hennessy VS Cognac,
Disaronno Amaretto
WINE: Cabernet Sauvignon,
Chardonnay, Merlot, and Rosé

GIN: Bombay Sapphire
BLEND: Crown Royal
SCOTCH: Chivas Regal
BEER: Bud Lite, Michelob Ultra, Budweiser,
Coors Lite, Miller Lite, and your choice of
one of the following – Corona, Abita
Amber, Blue Moon, or Heineken
HARD SELTZER: Assorted Flavors
Soft Drinks Included

PREMIUM UNLIMITED OPEN BAR*

\$23/GUEST FOR 3 HOURS - +\$6/GUEST FOR ADDITIONAL HOUR

VODKA: Tito's
RUM: Bacardi Superior
BOURBON: Jack Daniels
TEQUILA: Espolon
LIQUEURS: Courvoisier Cognac, Di
Amore Amaretto
WINE: House Selections of
Cabernet Sauvignon, Chardonnay,
Merlot, White Zinfandel, and
Champagne

GIN: New Amsterdam
BLEND: Crown Royal
SCOTCH: J&B
BEER: Bud Lite, Michelob Ultra,
Budweiser, Coors Lite, Miller Lite
Soft Drinks Included

WELL BRAND OPEN BAR*

\$19/GUEST FOR 3 HOURS - +\$5/GUEST FOR ADDITIONAL HOUR

VODKA: Crown Russe
RUM: Castillo Silver
BOURBON: Evan Williams
TEQUILA: El Toro
LIQUEURS: Christian Brothers VSOP Cognac,
Dekuyper Amaretto
WINE: House Selections of Cabernet
Sauvignon, Chardonnay, Merlot, White
Zinfandel, and Champagne

GIN: Seagrams
BLEND: Seagrams 7
SCOTCH: Old Smuggler Scotch
BEER: Bud Lite, Michelob Ultra,
Budweiser, Coors Lite, Miller Lite
Soft Drinks Included

BOTTLED BEER, WINE, AND SOFT DRINKS*

\$15/GUEST FOR 3 HOURS - +\$4/GUEST FOR ADDITIONAL HOUR

BEER: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite
WINES: House wine selections of Cabernet Sauvignon, Chardonnay, Merlot,
and White Zinfandel
Soft Drinks Included

UNLIMITED SOFT DRINKS*

\$4.50/GUEST FOR 3 HOURS - +\$1/GUEST FOR ADDITIONAL HOUR

Offerings include Coca-Cola, Diet Coke, Sprite, and Dr. Pepper

CASH BAR - \$375

Selections from our Premium, Well Brand, and Soft Drink Open Bar
packages will be offered to your guests for individual purchase

**Substitutions may be required due to availability*



HOST YOUR REHEARSAL DINNER WITH OAK PARC EVENTS

Our past couples and their wedding party guests have loved the fact that they don't have to drive to two separate venues on the night of the rehearsal. Our rehearsal dinners can look and feel as different or as similar as you would like to your ceremony and reception. We offer so many different options and are always happy to customize even further with you.

Here's an example of a recent menu for a Seated Rehearsal Dinner Meal

Butler Passed to Start During Cocktail Hour:

Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce
Mini Natchitoches Meat Pies

Seated and Plated Meal:

Sensation Salad

Crab and Brie Soup

Entrée Choice of an 8 oz. Filet Mignon Cooked to Medium Temperature with a House-Made Mushroom Sauce OR Crispy Catfish Acadiana – Fried Catfish Topped with Crawfish Étouffée...Both Served with Homestyle Green Beans and Garlic Mashed Potatoes and Crispy Buttered French Bread

Bread Pudding with Praline Sauce

Coffee, Iced Tea, and Water Included

If you're looking for something more casual, a great option is our ***Picnic in the Parc Menu*** - complete with Red and White Gingham Linen Tablecloths and Sunflower Centerpieces.

This Buffet Meal Includes Your Choice of Crunchy Coleslaw or House Salad, Two Choices of Smoked Beef Brisket, Smoked Chicken, Smoked Sausage, or Tender Pulled Pork, and Served with Homemade Macaroni and Cheese, Southern Style Green Beans, Soft Rolls, and an Assortment of Freshly Baked Cookies.

We offer a screen, projector, and microphone at no additional charge for those special slideshow presentations, as well.

Ask us for a detailed quote today.

