



OAK MEADOWS

73433 OLIVER STREET, ABITA SPRINGS, LA 70421

WWW.OAKMEADOWSLODGE.COM (985) 377-6556

Oak Meadows Lodge offers our guests an elegant, magical experience! Our inclusive and venue rental only prices are simple and convenient, with no hidden or added fees. At Oak Meadows, you can either provide your own food and beverages, or we can provide top-tier food and beverages in an all-inclusive package.

If you choose to provide your own food and beverages, the rental of the facility includes:

- A six (6) hour party event. Extra hours are \$500 an hour.
- (10) 5 ft. Round tables (seats 10 per table)
- (3) 8 ft. Rectangle tables (for the buffet line)
- White, floor-length table linens for all tables
- (100) Chivari Chairs
- (4) Rolltop standard rectangle Chafing Dishes
- (2) Rolltop standard round Chafing Dishes
- Use of the custom bar

Venue Rental only pricing

- *Fridays are from 5:00pm to 11:00pm..... \$3,500.00*
- *Saturdays from 11:00am to 4:00pm..... \$4,500.00*
- *Saturdays from 5:00pm to 11:00pm..... \$4,500.00*
- *Sundays all day, Twelve Hours..... \$2,500.00*
- *Sunday half day, Six Hours.....\$1,700.00*

Our all-inclusive Reception Packages Include:

- *Six (6) hours for the rental of the facility and grounds*
- *Open Bar including mixed drinks, beer and wine*
- *Coffee and soft drinks*
- *Three (3) hours of food and open bar (additional hours are available for a fee)*
- *Use of the bridal suite for the bride to get ready in*
- *Professional waitstaff for serving and busing*
- *Ten (10) 5'ft tables with linens and Eighty (80) chairs inside*
- *Three (3) 8'ft tables for food line*
- *Plates, cups, cutlery, napkins and ice will also be provided.*

All-inclusive Wedding and Special event Package Pricing

Wedding packages include the following menu choices. Food and drink will be served for Three (3) Hours of the reception only. Additional time is an option for an extra fee as well as additional menu choices.

Fridays – up to 75 guests $\$9,500.00 + \$525.00\text{tax} = \$10,025.00$

Saturdays- up to 100 guests $\$12,500 + \$700.00\text{tax} = \$13,200.00$

Sunday- up to 50 guests $\$6,900.00 + \$437.5\text{tax} = \$7,337.50$

All packages are \$75 for each additional guest added

Menu

Passed Appetizers: choose four (4)

-Assorted sliders

Hamburger with caramelized onions, buffalo chicken and pulled pork.
All served warm on a Hawaiian sweet bread.

-Assorted flatbread pizzas

Shrimp and caramelized onion, roasted tomatoes, olives, feta and fresh basil, chicken pesto, and pepperoni, bacon and Italian sausage.

-Crab and shrimp cakes

Fried and served with homemade remoulade

-Crawfish mac & cheese balls

Creamy with a kick of Louisiana

-Stuffed mushrooms

Stuffed with sausage, cheese and herbs.

-Fish and Chips

Marinated catfish fried and served with hand cut chips.

-Steak and caramelized onion quesadilla

Served with gruyere cheese and bourbon drizzle.

-Mediterranean chicken skewers

Marinated grilled chicken served with roasted tomatoes, onions, and mozzarella cheese.

-Southern fried chicken and waffle bites with molasses drizzle

-Crawfish Eggrolls

Handmade eggrolls stuffed with Louisiana crawfish, seasoning and cheese.

Stationary Appetizers: choose one (1)

-Spinach and artichoke dip with chips

-Shrimp and crab dip with chips

-Black bean and corn salsa with queso and chips

Soups: choose one (1)

- Chicken and andouille gumbo with rice*
- Shrimp and crab corn bisque*
- Tom Kha Kai. Creamy coconut Thai soup with lemongrass, chicken and mushrooms.*
- Italian vegetable soup with cheese tortellini*
- Creamy tomato basil with cheese toast*

Pasta: choose one (1)

- Grilled Chicken or Shrimp Alfredo*

Classic Italian creamy cheesy alfredo made with 3 Italian cheeses and fresh garlic served with penne pasta.

- Chicken and Andouille Pastalaya*

A classic Louisiana dish served with penne pasta and parmesan cheese

- Shrimp Mediterranean Pasta*

Garlic roasted shrimp in a zesty olive oil sauce served with tomatoes, olives, parmesan and feta cheese.

Entrees: choose one (1)

- Slow roasted pork tenderloin with a honey garlic sauce.*
- Herb crusted chicken breast stuffed with a Mediterranean medley of herbs and feta cheese.*
- Beef Bourguignon is beef braised in red wine then stewed with carrots, onions, garlic and finished with pearl onions, mushrooms and bacon.*

Sides/Starches: choose one (1)

- Loaded mashed potatoes or whipped butter mashed potatoes*
- Sweet potato souffle with pecans*
- Herb roasted bliss potatoes*

-Potatoes Au Gratin

Sides/Vegetable: choose one (1)

-Mixed vegetable, broccoli, cauliflower, carrots, onions and zucchini

-Haricot Verts, green beans

-Cajun Corn Maque Choux. Corn, red peppers and bacon grease come together in an explosion of southern flavor.

All parties will receive a charcuterie board with assorted cheeses, meats, pickled vegetables, a baked brie en croustille with praline pecan topping arranged with an array of fresh fruits and fresh baked bread rolls.

Menu Upgrades

-Shrimp and grits: \$6 per person

Gulf shrimps tossed in a creamy cheese sauce served over fried cheesy grit cakes.

-Prime Roast Carving station: \$6 per person

-Turkey or Ham Carving Station: \$5 per person

-Pie Station: \$6 per person

Assorted homemade pies, sweet and savory, on an elegant unique display

-Biscuit Station: \$6 per person

Homemade buttermilk biscuits, sweet and savory, served with an assortment of jams and jellies on a beautiful display.

-Potato Bar: \$6 per person

Potatoes served in many ways with an array of topping choices for your guest to enjoy.

-Grazing Table: \$6 per person

A 3' by 4' custom grazing table full of cheeses, meats, breads, fruits and pickled vegetables.

Desserts, not included in the wedding packages. \$5 per person

-White velvet buttermilk cake with Italian meringue buttercream

-Bread Pudding Souffle with a toffee whiskey sauce

-Butter yellow cake with chocolate buttercream poured with ganache and decorated with fresh strawberries.

-Assorted cookies, brownies, bars and minis.

All parties and events serving alcohol with a guest count of 75 or more, will be required to pay \$200 to cover the cost of a security detail (4 hours). If the party is 200 or more people, it is \$400 for 4 hours.