



# OAK LODGE

FULL SERVICE VENUE & OFF PREMISE CATERING

## *2018-2019 Wedding & Reception Information*



Pearl Walker Photography



## ADDITIONS

Ceremony Fee

\$750 (Orleans and Bienville Rooms)

\$850 (Reception Center)

Additional Hour of Time | \$750

Set Up Fee | \$250 Per Room

Security | \$180

18% Service Charge and 10% Sales Tax  
will be applied to all food and beverage  
charges

## WEDDING AND RECEPTION INFORMATION

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Use of our venue for at least three hours. Ceremony packages include an additional 1/2 hour of time.
- Unlimited buffet of foods made fresh from scratch
- Friendly, well-dressed and attentive staff
- Building arrangement before event and clean up after event
- Attendants to slice the Wedding and Groom's cake
- "To-go" honeymoon bag made especially for the happy couple
- Complimentary bottles of champagne for toasting and the honeymoon bag
- Background music available through our surround sound system
- Service on fine china, glassware, and silverware
- Floor-length linens, table decor and candlelight ambiance
- Experienced wedding coordinators on staff for reception consultations

# PACKAGES

ALL FOOD PACKAGES INCLUDE A FRESH FRUIT AND VEGETABLE DISPLAY AND FRESHLY BREWED ICED TEA AND COFFEE.

## Live Oak Package | \$40.00/Guest

- 1 Butler Passed Item
- 2 Hot Choices
- 2 Cold Choices
- 1 Entrée
- Carving Station Featuring 1 Carved Meat
- 2 Specialty Choices

THE FOLLOWING PACKAGES INCLUDE SOFT DRINKS:

## Towering Oak Package | \$45.00/Guest

- 2 Butler Passed Items
- 2 Hot Choices
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 2 Carved Meats
- 2 Specialty Choices

## Majestic Oak Package | \$50.00/Guest

- 5 Butler Passed Items
- 2 Hot Choices
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 2 Carved Meats
- 2 Specialty Choices
- Assorted Dessert Display Featuring Gourmet Sweets Prepared by Oak Lodge's Pastry Chefs OR Chocolate Fountain Adorned with Fresh Fruit and Other Sweet Treats for Dipping
- 1 Action Station - Nacho Bar or Mashed Potato Bar



# MENU ITEMS

## BUTLER PASSED ITEMS:

- Almond-Encrusted Duck Tenderloin with Pepper Jelly
- Antipasto Skewers with Salami, Cheese, and Olives
- Bruschetta with Tomato and Garlic
- Crab and Artichoke Turnovers
- Fried Cheese Raviolis Served with Marinara Sauce
- Vegetable Spring Rolls Served with Duck Sauce
- Chicken Cornucopia Quesadillas
- Mini Meat Pies
- Duck Wontons
- Fried Green Beans Served with Spicy Aioli Sauce
- Breaded Broccoli Bites Stuffed with Cheddar and Bacon
- Mini Beef Wellington
- Stuffed Jalapeños
- Mini Crawfish Pies
- Pork Pot-Stickers Served with a Peach Glaze
- Smoked Salmon Pinwheels
- Fruit and Cheese Skewers
- Ham and Pineapple Skewers
- Crabmeat Rangoon
- Bacon Wrapped Shrimp (+\$3.50/Guest)

## HOT CHOICES:

- Oak Lodge Fried Filet Catfish - Served with Tartar and Cocktail Sauces
- Broccoli Cheese Dip with Crackers
- Fried Drumettes
- Crawfish Dip with Crackers
- Homemade Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce (Choose One)
- Crabmeat Mornay with Crackers
- Crabmeat Au Gratin with Crackers
- Marinated Grilled Chicken Tenders with Honey Mustard Glaze
- Mini Crawfish Pies
- Mini Meat Pies
- Shrimp Bienville Served in Phyllo Dough
- Spicy Baked Chicken Wings
- Spinach and Artichoke Dip with Chips and Crackers
- Spinach Madeline with Crackers
- Abita Queso Dip with Tortilla Chips

## COLD CHOICES:

- Antipasto Display with Salami, Cheese, Marinated Vegetables and Olives (This Choice will Replace the Fresh Vegetable Display.)
- 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 Walnuts on Croissants (Nut Allergies can be Accommodated)
- Spicy Cream Cheese Crab Mold with Crackers
- Festive Mexican Bean Dip with Tortilla Chips and Jalapeños
- Green Salad - Your Choice of House, Sensation, or Caesar Salad
- Fiesta Corn Dip with Tortilla Chips
- Pepperoni Pinwheels Served with Salsa
- Spicy Cold Shrimp Dip with Crackers
- Spinach and Water Chestnut Dip with Crackers

## ENTRÉES:

- Blackened Chicken Alfredo with Penne Pasta
- Chicken Cordon Bleu with Penne Pasta
- Chicken Sharonne - Rotini Pasta in a Cream House Sauce
- Chicken and Sausage Jambalaya
- Crawfish Bowtie Pasta
- Crawfish Étouffée with Rice
- Pasta Primavera with Rainbow Rotini in an Alfredo Sauce
- Shrimp and Bowtie Pasta
- Shrimp Étouffée with Rice
- Chicken and Sausage Gumbo
- Shrimp and Corn Bisque

## CARVED MEATS:

ALL SERVED WITH ROLLS AND CONDIMENTS

- Peppered Pork Tenderloin
- Cajun Spiced Turkey Breast
- Smoked Beef Brisket
- Inside Round Beef Roast
- Smoked Turkey Breast
- Black Forest Ham
- Herb-Roasted Filet Mignon  
(+\$5.00/Guest)

## SPECIALTY ITEMS:

- Chocolate Dipped Strawberries
- Cold Marinated Pasta Salad with Shrimp
- Cold Marinated Chicken Caesar Pasta Salad
- Coconut Battered Chicken with Fruit Sauce
- Crawfish Bread
- Crawfish Stuffed Mushrooms
- Deviled Eggs
- Flame Roasted Vegetables with Teriyaki Chicken
- Crispy Crab Balls Served with Tarter and Cocktail Sauce
- Fried Italian Artichoke Fritters Served with Marinara Sauce
- Italian Stuffed Mushrooms
- Jalapeño Cheese Squares
- Mini Muffalettas
- Shrimp and Crab Stuffed Mushrooms



## ACTION STATIONS AND SPECIALTY ADDITIONS:

- Raspberry Hazelnut Mascarpone Torte | \$3/Guest (Minimum of 75 Guests)  
***ATRUE Oak Lodge 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!
- Mashed Potato Station | \$4.00/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, assorted cheeses, Italian sausage, green onions, French fried onion rings, salsa, and special seasonings.
- Jumbo Boiled Shrimp Station | \$6/Guest  
Laissez les bon temps rouler! Deliciously seasoned jumbo shrimp are placed in our little Louisiana pirogue and mixed with lemon halves. This beautiful Cajun display is sure to please.
- Assorted Dessert Display | \$3/Guest  
Your guests will love Chef's assortment of desserts which might include chocolate chunk brownies, lemon bars, meltaway bars, cheesecake bites, and pecan pralines. Have a special request? Just let us know when you're planning your menu.
- Chocolate Fountain | \$3/Guest  
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.
- Nacho Bar | \$4.00/Guest (Minimum of 50 Guests)  
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 jalapeños, shredded lettuce, sour cream, and diced tomatoes.
- Send Off Snack | \$2.50/Guest  
Butler passed and served 30-45 minutes prior to the end of your event. Your choice of mini corn dogs with spicy mustard; New Orleans mini muffalettas; mini-Maple waffle topped with popcorn chicken and drizzled with syrup; hazelnut Mascarpone in a phyllo shell topped with pecans and a berry; or, Brie cheese in a phyllo shell topped with apricot preserves and toasted, sliced almonds.



## DRINK PACKAGES

### ALCOHOL-FREE PACKAGES:

- Soft Drink Package - Unlimited Servings - \$2.00/Guest  
Coke, Diet Coke, Dr. Pepper, and Sprite Served from Our Beautiful Bar

### ALCOHOL PACKAGES:

- Unlimited Draft Beer and Wine - \$10.00/Guest  
Draft Beer, Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Bottled Beer and Wine - \$12.50/Guest  
Assorted Bottled Beer (5 Domestic Brands), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Party Package - \$14.00/Guest  
Assorted Bottled Beer (5 Domestic Brands), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink

### THE FOLLOWING PACKAGES INCLUDE SOFT DRINKS:

- Full Well Brand Open Bar - \$17.00/Guest  
House Brand Liquors Plus Wines, Assorted Bottled Beer (5 Domestic Brands), and a "Signature" Drink
- Full Premium Open Bar - \$20.00/Guest  
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and Many More! Also Assorted Bottled Beer (5 Domestic Brands), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
- Cash Bar - \$350.00 Bar Setup Fee if No Alcohol Package is Purchased.  
Can Be Done In Addition to Above Packages at No Extra Charge

## CONTACT US

**Oak Lodge**  
Full Service Venue and Off Premise Catering

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