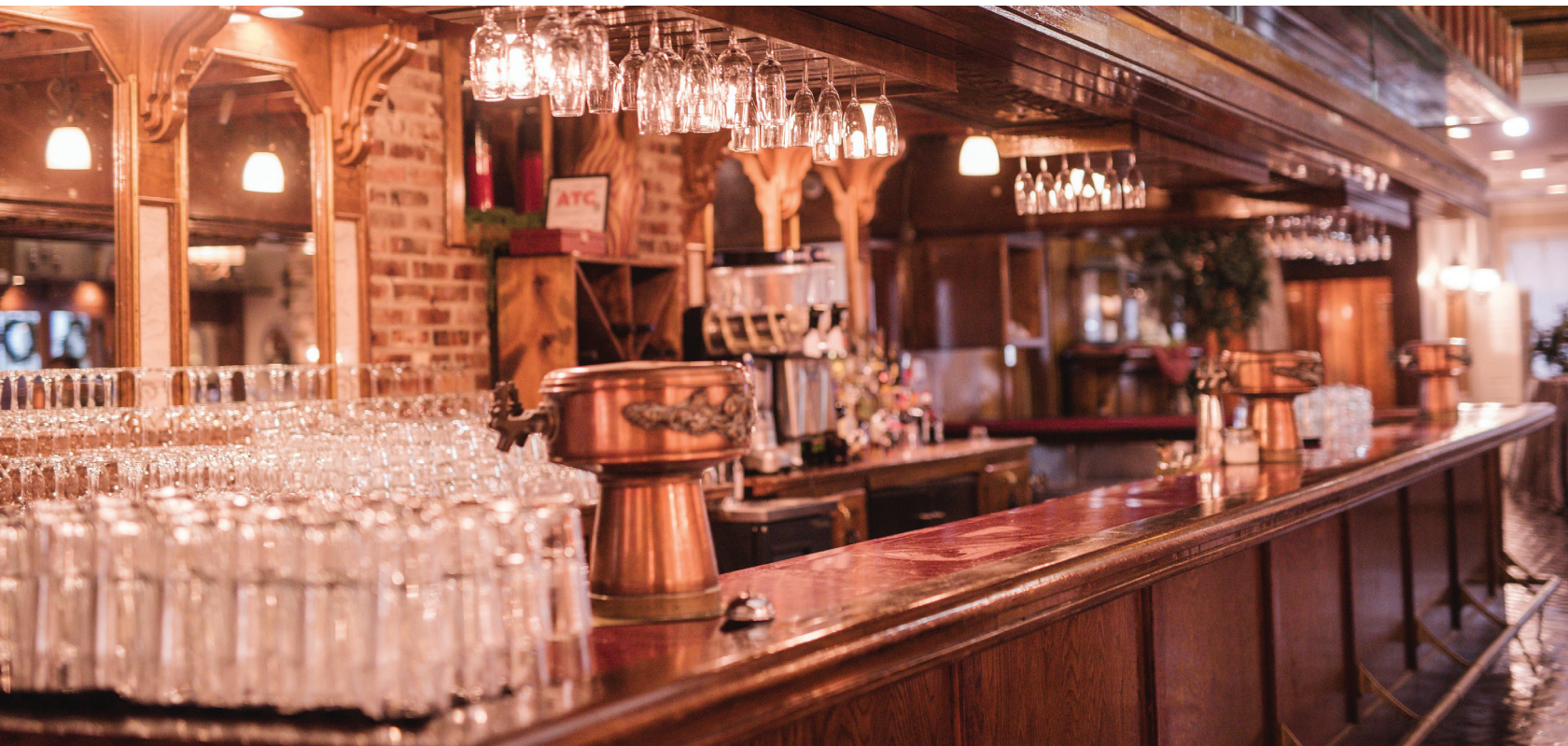




Ashford Halley Photography

2020 *Party Package* INFORMATION





PARTY PACKAGE INFORMATION

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Use of our venue for at least three hours
- 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 and serve the cake
- Background music available through our surround sound system
- Service on glassware and silverware
- Floor-length linens, table decor, and candlelight ambiance
- Experienced coordinator on staff for consultation and assistance throughout your event

Rachel Erin Photography

ADDITIONS, IF APPLICABLE

Additional Hour of Time | \$750

Set Up Fee | \$250 Per Room

Security | \$180

18% Service Charge and 9.95% Sales Tax
will be applied to all food and beverage charges



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PACKAGES

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

Live Oak Package | \$38.00/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 | \$43.00/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 | \$48.00/Guest

- 5 Butler Passed Items
- 2 Hot Choices
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 2 Carved Meats
- 2 Specialty Choices
- 1 Specialty Station – Your Choice of Mashed Potato Bar, Nacho Bar, Assorted Dessert Display Featuring Gourmet Sweets, or our Chocolate Fountain Adorned with Fresh Fruit and Treats for Dipping





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MENU ITEMS

BUTLER PASSED ITEMS:

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

HOT CHOICES:

- Abita Queso Dip with Tortilla Chips
- Broccoli Cheese Dip Served with Crackers
- Crabmeat Au Gratin with Crackers
- Crabmeat Mornay with Crackers
- Crawfish Dip with Crackers
- Fried Catfish Filets - Served with Tartar and Cocktail Sauces
- Fried Drumettes
- Homemade Meatballs with Your Choice of Barbecue Sauce, Marinara, OR Sweet and Sour Sauce
- 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

COLD CHOICES:

- Antipasto Display with Salami, Cheese, Marinated Vegetables and Olives
- 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)
- Festive Mexican Bean Dip with Tortilla Chips and Jalapeños
- Fiesta Corn Dip with Tortilla Chips
- Fresh Vegetable Display Served with Ranch Dressing
- Green Salad - Your Choice of House, Sensation, or Caesar Salad
- Pepperoni Pinwheels Served with Salsa
- Spicy Cold Shrimp Dip with Crackers
- Spicy Cream Cheese Crab Mold with Crackers
- Spinach and Water Chestnut Dip with Crackers



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ENTRÉES:

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

CARVED MEATS:

ALL SERVED WITH ROLLS AND CONDIMENTS

- Black Forest Ham
- Cajun Spiced Turkey Breast
- Herb-Roasted Filet Mignon (+\$5/Guest)
- Inside Round Beef Roast
- Peppered Pork Tenderloin
- Smoked Beef Brisket
- Smoked Turkey Breast

SPECIALTY ITEMS:

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



SPECIALTY ADDITIONS:



- **Assorted Dessert Display** | \$3/Guest

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

- **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.

- **Jumbo Boiled Shrimp Station** | \$5/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.

- **Mashed Potato Station** | \$4/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.

- **Nacho Bar** | \$4/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.

- **Raspberry Hazelnut Mascarpone Torte** | \$3/Guest (Minimum of 75 Guests)

A TRUE 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!

- **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



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CONTACT US

Oak Lodge
Full Service Venue and Off Premise Catering

Physical Address:

2834 S. Sherwood Forest Boulevard, E-I
Baton Rouge, LA 70816

Phone: 225-291-6257

Website: www.oakparcevents.com

Email: Andi@oaklodgeonline.com
Cecilia@oaklodgeonline.com
Hannah@oaklodgeonline.com

ALCOHOL-FREE PACKAGES:

- Soft Drink Package - Unlimited Servings - \$2.50/Guest
Coke, Diet Coke, Dr. Pepper, and Sprite Served from the Bar
- Gourmet Coffee Bar - \$3/Guest
Coffee of Different Flavors and Blends Served with Toppings to Enjoy

ALCOHOL PACKAGES:

- Unlimited Draft Beer and Wine - \$10/Guest
Draft Beer (1 Domestic Choice), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Bottled Beer and Wine - \$12.50/Guest
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Party Package - \$14/Guest
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
- Full Well Brand Open Bar - \$17/Guest
House Brand Liquors Plus Wines, Assorted Bottled Beer (5 Domestic Brands), and a "Signature" Drink. Soft Drinks Included.
- Full Premium Open Bar - \$20/Guest
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and Many More! Also Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink. Soft Drinks Included.
- Cash Bar - \$350 Bar Setup Fee if No Alcohol Package is Purchased.
Can Be Done In Addition to Above Packages at No Extra Charge