



2021
*Wedding Brunch
Package*



PARC
73





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ADDITIONS IF APPLICABLE

Ceremony Fee | \$850

Additional Hour of Time | \$750

Set Up Fee | \$250

18% Service Charge and 8.95% Sales Tax

**Will Be Applied To All Food and Beverage
Charges**

WEDDING & RECEPTION INFORMATION

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Building rental of our facility for at least three hours. Should you wish to have your ceremony here as well, we add an additional half hour of time. You are also welcome to dress in our bridal suite one hour prior to your ceremony.
- Unlimited buffet of foods made fresh from scratch
- Friendly, well-dressed and attentive staff
- Building arrangement before event and clean up after event
- Attendant to slice and serve the Wedding and Groom's cakes
- Tailored "to-go" honeymoon bag made especially for the happy couple
- Complimentary bottles of champagne for the toast and one for the honeymoon bag
- Background music available through our surround sound system
- Service on glassware and silverware
- Floor-length linens available in assorted colors
- Table décor for each table consisting of your choice of lantern and two votive candles, or pre-assembled seasonal silk centerpieces
- Experienced wedding coordinator on staff for reception consultations

Brunch Menu

\$44/GUEST



Butler Passed Items (CHOOSE ONE):

(Additional Butler Passed Item May Be Added at \$2.50/Guest):

- Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce
- Bacon Wrapped Jumbo Shrimp Served with Pesto Dipping Sauce
- Bruschetta - Tomato, Basil, Olive Oil, Garlic, and Balsamic on a Baked Crostini
- Chicken and Waffles - Crispy Chicken Morsels Served in a Mini-Waffle Bowl Drizzled with Bourbon-Bacon Cane Syrup
- French Toast Sticks Served in Mini Cocktail Glasses with Warm Maple Syrup
- Pepper Jack Stuffed Boudin Balls with "73 Sauce"
- Seafood Boulettes - Baked Shrimp, Crabmeat, and Crawfish Mini-Cakes Served with Hollandaise Sauce
- Shrimp Bienville or Crawfish Mornay in Freshly Baked Phyllo Cups
- Shrimp Cocktail - Jumbo Tail-On Boiled Shrimp Served on a Bamboo Spoon with "A Taste" of Cocktail Sauce
- Smoked Salmon Mousse Profiteroles - Light as Air Pastry Filled with Our Smoked Salmon Mousse and Garnished with Fresh Dill

Salad (CHOOSE ONE):

- Grilled Chicken Caesar Salad - Romaine Lettuce Tossed with Freshly Shredded Parmesan Cheese, House Made Croutons, and Caesar Dressing
- Parc 73 House Salad - Green Leaf Lettuce with Shaved Purple Onion, Shredded Carrots, Purple Cabbage, and Sliced Grape Tomatoes Tossed in our Own Parc 73 House Dressing
- Pesto Pasta Salad - Bowtie Pasta with Sliced Grape Tomatoes and Fresh Basil Pesto
- Shrimp Remoulade - Spicy Boiled Shrimp tossed with Mixed Greens and Our House Made Remoulade Dressing
- Summer Berry Crispy Chicken Salad - Mixed Greens Topped with Strawberries, Blueberries, Bacon, Bleu Cheese, and Crispy Fried Chicken Slices

Hot Items (CHOOSE TWO):

- Bourbon Bacon BBQ Pork Kabobs - Pecan Wood-Smoked Bacon Wrapped Pork Served with a Bacon BBQ Glaze
- Cajun Rice Dressing - Perfectly Seasoned Ground Pork and Beef Rice Dressing
- Chicken Teriyaki Served with Roasted Vegetable Medley
- Eggs Benedict
- Fried Green Tomatoes with Hollandaise and Lump Crab Meat
- Seafood Crepes (+\$2/Guest) - House Made Crepes Stuffed with Shrimp, Crawfish, Crabmeat, and Cheese Topped with a Creamy Seafood Sauce



- Shrimp and Grits - Spicy Jumbo Shrimp in a Tasso Butter with Creamy Mascarpone Polenta
- Twisted Chicken on a Stick - House Breaded and Fried Chicken Breast Strips Served with BBQ, Honey Mustard, or "73 Dipping Sauce"
- Wake Up! Quesadillas - An Assortment of Quesadillas Filled with a Variety of Meats, Eggs, Vegetables, and Cheeses Served with Sour Cream and Picante Sauce

Cold Items (CHOOSE TWO):

- Antipasto Display (+\$2/Guest) - A Gorgeous Display of Assorted Cured Meats, Artisan Cheeses, Olives, and Marinated Vegetables
- Artisan Cheese Display (+\$2/Guest) An Elaborate Assortment of Artisan Cheeses, Fresh Seasonal Berries, and Crostini
- Caprese Skewers - Cherry Tomatoes, Whole Milk Mozzarella and Fresh Basil Leaves Skewered and Drizzled with Balsamic Glaze and Extra Virgin Olive Oil
- Mini Assorted Quiche - Bacon Cheddar and Spinach Swiss
- Mini Veggie Frittatas - Spinach, Tomatoes, Purple Onions and Mushrooms in a Pepper Jack Egg Frittata
- Smoked Salmon Display with Chopped Egg, Capers, Cream Cheese, and Purple Onions
- Truffle and Bacon Deviled Eggs

Meat (CHOOSE ONE):

- Cajun Boudin-Stuffed Pork Loin - Pecan Wood-Smoked and Sliced with a House Made Tasso Cream Sauce on the Side
- Crispy Bacon - Thick-Sliced, Applewood-Smoked
- Pulled Pork - Pecan Wood-Smoked Tender Pork Served with Soft Slider Buns and Condiments
- Southern Baked Ham - Hardwood-Smoked Southern Ham (Baked and Sliced)
- South Louisiana Smoked Sausage or Spicy Sausage Patties (or Combination of Both!)

Dessert (CHOOSE ONE):

- Assorted Dessert Display (+\$2/Guest) - Chef's Homemade Assortment of Sweet Treats
- Chocolate Covered Strawberries
- Red Velvet Cream Cheese Parfaits
- White Chocolate Bread Pudding





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SPECIALTY STATIONS:

- Artisan Grilled Cheese Station (+\$2/Guest) - Chef-Manned Station with Artisan Breads, Cheeses, and Garnishes
- Omelet Station (+\$3/Guest) - Chef-Manned Station Featuring Applewood Smoked Ham, Shrimp Bienville, and Crawfish Omelets with Assorted Cheese and Garnish Choices
- Prime Rib Carving Station (+\$5/Guest) – Pecan Wood-Smoked Whole Prime Rib; Chef-Carved and Served with Horseradish Cream and Warm “Schoolhouse” Rolls
- Southern Grits Trio (+\$3/Guest) - Stone Ground Heirloom Grits, 3-Cheese Grits, and Creamy Mascarpone Grits Served with Assorted Toppings of Crumbled Bacon, Herbed Scrambled Eggs, Green Onions, Caramelized Onions and Mushrooms, Tasso Shrimp Butter, and Crawfish Etouffee

Beverage Options to Enhance Your Event:

- Soft Drinks | \$2.50/Guest
- Unlimited Mimosa's, Wine, OR Bloody Mary's (Includes Soft Drinks) | \$8/Guest
- Unlimited Mimosa's, Wine, AND Bloody Mary's (Includes Soft Drinks) | \$10/Guest
- Bottled Beer and Wine (Includes Soft Drinks) | \$12.50/Guest
- Premium Open Bar | \$19/Guest

