



OAK PARC *events*

2022-2023

Brunch PACKAGE

Revised 6/13/22

Celebrations

AT OAK PARC EVENTS



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, and florists, if needed.

All of Our Brunch 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, Event Coordinator on Staff and Assigned to You for Finalization Appointment

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

Attendants to Slice and Plate Your Cake(s)

All Clean Up Provided

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

Additional Charges if Applicable

Additional Hour of Time - \$500

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

Set Up Fee - \$250 Per Room

Security - \$180 Per Deputy for a 3 Hour Event;

\$35 for Each Deputy for An Additional Hour

Ascension Parish Sheriffs Office Requires 2 Deputies if Alcohol is Served





Tulip Package

Here at Oak Lodge and Parc 73 we think It's worth taking time out of your ordinary routine to get together with the people you love to celebrate — no matter the size of the gathering. These options are a special alternative that embodies the true closeness of your celebration. So join us in celebrating your memorable moments.

TULIP PACKAGE

\$31 PER GUEST
(MAXIMUM OF 50 GUESTS)

Unlimited Buffet Menu Including:

- Fresh Fruit and Cheese Display
- Creole Deviled Eggs
- Garlic Cheese Grits
- Spicy Cold Shrimp Dip Served with Crackers
- Denver Bake Casserole
- Chicken Salad (with or without walnuts) on Freshly Baked Croissants
- Chocolate Covered Strawberries

OUR TULIP PACKAGE INCLUDES A FRESH FRUIT DISPLAY, FRESHLY BREWED COFFEE, AND YOUR CHOICE OF LEMONADE OR SWEET, UNSWEET, OR (OUR FAMOUS) ALMOND ICED TEA



CATERING PACKAGES

LILY PACKAGE \$33/GUEST

MINIMUM OF 50 GUESTS

- 1 BUTLER PASSED ITEM
- 2 HOT CHOICES
- 2 COLD CHOICES
- 1 ENTRÉE

HYDRANGEA \$40/GUEST

MINIMUM OF 50 GUESTS

- 2 BUTLER PASSED ITEMS
- 2 HOT CHOICES
- 2 COLD CHOICES
- 1 ENTRÉE
- 2 SPECIALTY CHOICES

OUR LILY AND HYDRANGEA 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/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

- Buttered or Garlic Cheese Grits
- Cajun Rice Dressing - Perfectly Seasoned Ground Pork and Beef Rice Dressing
- Chicken Waikiki - Fried Chicken Tenderloins with an Almond Crust and a Honey-Butter Glaze
- Crabmeat Mornay Served with Crackers
- Creole Scrambled Eggs
- Decadent Breakfast Crepes with Fresh Fruit Sauces (Strawberry, Mixed Berry, and Praline)
- Denver Bake Casserole - Slightly Rich Casserole with Cheddar Cheese, Sour Cream, Onions, Red Bell Peppers, and Shredded Hashbrowns
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Eggs Benedict
- Farmer's Market Breakfast Casserole - Eggs, Cheddar and Monterrey Jack Cheeses, Onions, Peppers, and Crumbled Breakfast Sausage
- Grits and grillades - A Louisiana Original! Grits Topped with a Tomato-Based Sauce and tender Bits of Beef
- Oven Roasted Potatoes
- Praline Pecan French Toast Soufflé
- Shrimp and Grits

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

ENTREES

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

- Cajun Stuffed Pork Loin
- Crispy Bacon - Thick Sliced and Applewood Smoked
- Southern Baked Glazed Ham
- South Louisiana Smoked Sausage
- Spicy Sausage Patties
- Seafood Gumbo with Steamed Rice (+\$3/Guest)
- Shrimp and Corn Bisque
- Vegetable Pasta Primavera in Garlic and Olive Oil or Alfredo Sauce

SPECIALTY ITEMS

ADDITIONAL ENTRÉES 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!

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

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.

BEVERAGE OPTIONS

Unlimited Soft Drinks -
\$4.50/Guest

Unlimited Bubbly Bar Featuring
Champagne, Assorted Juices and
Seasonal Berries - \$11/Guest

Unlimited Bubbly Bar with Wine
- \$13/Guest

**Unlimited Mimosas, Wine, and
Bloody Marys** - \$15/Guest

