

Intimate Weddings

We understand that some couples may want something extravagant, but a little more private. These options are a special alternative that embodies the true intimacy of your wedding day. Here at Oak Lodge & Parc 73, our guests inspire us to master the art of elegance and splendor — no matter the size of the wedding. An event this special calls for nothing less, so join us in celebrating your memorable moments.

2023-2024

Revised 4/20/23

With seven ceremony sites, Oak Lodge and Parc 73 have the perfect spot for you to say your sweet I do's. From the expansive grounds of Parc 73 to the courtyards and charming stages of Oak Lodge, something is sure to be just the right fit.

Ceremony Package Includes:

30 Minutes of Additional Event Time Prior to Your Reception

A Rehearsal with Your Wedding Participants – Includes One Hour of Facility Time and Coordination by an Event Coordinator. To Be Scheduled Two Weeks Prior to Rehearsal and Around Availability of Venue

Bridal Suite (if applicable) for 1 Hour of Time Prior to Your Ceremony

Artisan Display with an Assortment of Cheeses, Fresh Fruits and Crackers in the Bridal Suite Along with Champagne

Ceremony Site Décor

White Ceremony Chairs for Each Guest

The Use of Our Grounds and Venues for Engagement or Bridal Photos for Two Hours with Your Photographer – To Be Scheduled Around Venue Events and To Be Photographed During Venue's Normal Business Hours

Ceremonies are Done in Conjunction with Our Reception Package, and Priced as Follows:

Intimate Wedding Ceremony \$700

Receptions

AT 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, florists, and officiants, if needed.

All of Our Reception 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, Wedding Coordinator on Staff and Assigned to You for Finalization Appointment, Rehearsal, Ceremony and Reception

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 -- Ivory, 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

Complimentary Bottle of Champagne for Toasting for the Wedding Party

Attendants to Slice and Plate Your Wedding Cake(s)

Tailored "To Go" Honeymoon Bag Made Especially for the Wedding Couple to Include Menu Items, Wedding Cake, and a Bottle of Champagne

All Clean Up Provided

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

Additional Charges if Applicable

Private Waiter for Bride, Groom, and Parents During Reception to Prepare and Deliver All Food and Beverage Service As Needed -- \$200

Additional Hour of Time - \$500 Plus Beverage Service Price

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

Set Up Fee - \$250 Per Room

Security - \$190 Per Deputy for a 3.5 Hour Event;
\$45 for Each Deputy for An Additional Hour

Ascension Parish Sheriffs Office Requires 2 Deputies if Alcohol is Served



Intimate Weddings

INTIMATE WEDDING PACKAGE \$41/GUEST FOR SUNDAY THROUGH THURSDAY (MAXIMUM OF 50 GUESTS)

Menu:

Butler Passed Pepper Jack Stuffed Boudin Balls with 73 Sauce for the First Half Hour of Your Reception

Followed by an Unlimited Buffet Menu Including:

- Fresh Fruit Display
- Abita Queso Dip Served with Tortilla Chips
- Spicy Cold Shrimp Dip Served with Crackers
- Chicken Sharonne – Rotini Pasta in a Creamy House Sauce
- Hot Crawfish Bread
- Italian Sausage - Stuffed Mushrooms
- Chocolate Covered Strawberries

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



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

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.

S'mores Action Station | \$5/Guest (Available at Parc 73 Only)

Your guests will cherish the cooler weather as they gather by the fireplace to roast their own marshmallows. Our attentive staff will assemble the s'mores and serve them alongside some soothing hot chocolate.

BAR PACKAGES

TOP SHELF UNLIMITED OPEN BAR*

\$26/GUEST FOR 3 HOURS +\$7/GUEST FOR ADDITIONAL HOUR

VODKA: Belvedere
RUM: Captain Morgan Spiced, Malibu Coconut
BOURBON: Makers Mark Bourbon
TEQUILA: Patron Silver
LIQUEURS: Hennessy VS Cognac, Disaronno Amaretto
WINE: Cabernet Sauvignon - Uppercut Chardonnay - Daou
Merlot - Decoy
Rosé - Daou

GIN: Bombay Sapphire
BLEND: Crown Royal
SCOTCH: Chivas Regal
BEER: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite, and your choice of one of the following – Corona, Abita Amber, Blue Moon, or Heineken
HARD SELTZER: Assorted Flavors
Soft Drinks Included

PREMIUM UNLIMITED OPEN BAR*

\$23/GUEST FOR 3 HOURS +\$6/GUEST FOR ADDITIONAL HOUR

VODKA: Tito's
RUM: Bacardi Superior
BOURBON: Jack Daniels
TEQUILA: Espolon
LIQUEURS: Courvoisier Cognac, Di Amore Amaretto
WINE: House Selections of Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel, and Champagne

GIN: Tanqueray
BLEND: Crown Royal
SCOTCH: J&B
BEER: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite
Soft Drinks Included

WELL BRAND OPEN BAR*

\$19/GUEST FOR 3 HOURS +\$5/GUEST FOR ADDITIONAL HOUR

VODKA: Crown Russe
RUM: Castillo Silver
BOURBON: Evan Williams
TEQUILA: El Toro
LIQUEURS: Christian Brothers VSOP Cognac, Dekuyper Amaretto
WINE: House Selections of Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel, and Champagne

GIN: Seagrams
BLEND: Seagrams 7
SCOTCH: Old Smuggler Scotch
BEER: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite
Soft Drinks Included

BOTTLED BEER, WINE, AND SOFT DRINKS*

\$15/GUEST FOR 3 HOURS +\$4/GUEST FOR ADDITIONAL HOUR

BEER: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite
WINES: House wine selections of Cabernet Sauvignon, Chardonnay, Merlot, and White Zinfandel
Soft Drinks Included

UNLIMITED SOFT DRINKS*

\$4.50/GUEST FOR 3 HOURS +\$1/GUEST FOR ADDITIONAL HOUR

Offerings include Coca-Cola, Diet Coke, Sprite, and Dr. Pepper

CASH BAR \$375

Selections from our Premium, Well Brand, and Soft Drink Open Bar packages will be offered to your guests for individual purchase.

**Substitutions may be required due to availability*



ADD TOP SHELF WINES TO ANY PACKAGE +\$6/GUEST FOR 3 HOURS

Cabernet Sauvignon - Uppercut
Chardonnay - Daou
Merlot - Decoy
Rosé - Daou