



# OAK PARC

*events*

2024-2025

## Party PACKAGE

*Revised 12/04/23*

# 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 Party 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 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 Hour Event;  
\$45 for Each Deputy for An Additional Hour

*Ascension Parish Sheriffs Office Requires 2 Deputies if Alcohol is Served*





# CATERING PACKAGES

## LIVE OAK PACKAGE \$46 /GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$44.50/GUEST)

- 1 BUTLER PASSED ITEM
- 2 HOT CHOICES
- 2 COLD CHOICES
- 1 ENTRÉE
- CARVING STATION FEATURING 1 CARVED MEAT
- 2 SPECIALTY CHOICES

## TOWERING OAK PACKAGE \$51/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$49.50/GUEST)

- 2 BUTLER PASSED ITEMS
- 2 HOT CHOICES
- 2 COLD CHOICES
- 2 ENTRÉES
- CARVING STATION FEATURING 2 CARVED MEATS
- 2 SPECIALTY CHOICES

*OUR LIVE OAK AND TOWERING OAK 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
- Vegetable Spring Rolls Served with Duck Sauce

## HOT CHOICES

*ADDITIONAL HOT CHOICES MAY BE PURCHASED FOR +\$4/GUEST/ITEM*

- Abita Queso Dip Served with Tortilla Chips
- Broccoli Cheese Dip Served with Crackers
- Chicken Waikiki - Fried Chicken Tenderloins with an Almond Crust and a Honey-Butter Glaze
- Crabmeat Au Gratin Served with Crackers
- Crabmeat Mornay Served with Crackers
- Crawfish Dip Served with Crackers
- Crispy Crab Balls Served with Tarter Sauce
- Crispy Fried Drumettes
- Fried Catfish Filets – Served with Tartar and Cocktail Sauces
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Italian Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Spicy Baked Chicken Wings
- Spinach and Artichoke Dip Served with Chips and Crackers
- Spinach Madeline Served with Crackers

## 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

## ENTRÉES

*ADDITIONAL ENTRÉES MAY BE PURCHASED FOR +\$5/GUEST/ITEM*

- Blackened Chicken Alfredo with Penne Pasta
- Chicken and Sausage Gumbo with Steamed Rice
- Chicken and Sausage Jambalaya
- Chicken Sharonne – Rotini Pasta in a Cream House Sauce
- Crawfish or Shrimp Bowtie Pasta
- Crawfish or Shrimp Étouffée with Steamed Rice
- Seafood Gumbo with Steamed Rice (+\$3/Guest)
- Shrimp and Corn Bisque
- Vegetable Pasta Primavera in Garlic and Olive Oil or Alfredo Sauce

## CARVED MEATS

*ADDITIONAL CARVED MEATS MAY BE PURCHASED FOR +\$4.50/GUEST/ITEM*

ALL SERVED WITH ROLLS AND CONDIMENTS

- Baked Ham
- Cajun Spiced Turkey Breast
- Cajun Stuffed Boudin Pork Loin
- Herb-Roasted Filet Mignon (+\$Market Price)
- Inside Round Beef Roast
- Peppered Pork Loin
- Prime Rib (+\$Market Price)
- Smoked Beef Brisket
- Smoked Turkey Breast

## SPECIALTY ITEMS

*ADDITIONAL SPECIALTY ITEMS 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!

## **Chocolate Fountain | \$5.50/Guest Available at Oak Lodge Only**

(Minimum of 50 Guests Required)

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.

## **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.

## **Chilled Seafood Station | Market Price/Guest**

Laissez Les Bon Temps Rouler! Deliciously seasoned jumbo boiled shrimp, marinated crab claws, and wine-poached scallops served in our Louisiana pirogue and garnished with lemons and sauces. This beautiful Cajun display is sure to please.

## **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.

## **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.



# GRAND LOUISIANA MAMBO

THE ULTIMATE SOUTHERN SOIRÉE!  
(MINIMUM OF 100 GUESTS)  
\$89/GUEST

## **TO START:**

Champagne Station Near Sign In Table with a Glass of Champagne for Each Guest and Your Choice of Three Butler Passed Items to Be Offered for the First Half Hour of Your Reception

## **Butler Passed Options (Choose 3)**

Savory Lobster Slaw on Avocado Toast  
Tender Beef Tenderloin on Crostini with Oak Parc Horseradish Cream Sauce  
House-Made Chorizo Paté on a Seasoned Crouton with Garlic and Parsley  
Mini Crab Cake Made with Jumbo Lump Crabmeat and Topped with Bearnaise Sauce  
Abita BBQ Jumbo Shrimp on Crispy Polenta  
Wine Poached Scallops on Top of Sweet Pickled Cabbage, Served on a Crispy Wonton  
Honey Goat Cheese Pearl Placed on Cayenne Candied Bacon and Topped with a Spiced Pecan

## **SAVORY AND SWEET STATIONS OFFERED DURING YOUR RECEPTION:**

### ***Just Chill:***

Cold Seafood Display – Deliciously Seasoned Jumbo Shrimp, Marinated Crab Claws, and Wine Poached Scallops  
Refreshing Assortment of Tossed Salads – Caesar, Sensation, and Remoulade  
Spicy Cold Shrimp Dip with Crackers  
Cold Crudité Display

### ***Louisiana Love:***

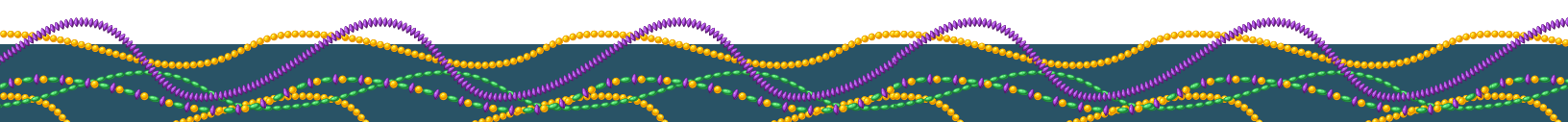
Shrimp Creole – Louisiana Trinity, Spicy House Made Tomato Sauce, and Gulf Shrimp  
Crawfish Étouffée with Fluffy White Rice  
Chicken and Sausage Gumbo with Fluffy White Rice  
Chicken Sharonne – Rotini Pasta in a Cream House Sauce

### ***La Boucherie:***

Carving Station Featuring Herb Roasted Filet Mignon and Smoked Spiral Ham On the Bone  
- Soft Rolls and Sauces to Compliment  
Crawfish Boil Potato Salad Tossed with Corn and Smoked Sausage to Accompany  
Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts

### ***Sweet “Second Line”:***

Cinnamon Scented Baked Bread Pudding with an Assortment of Sauces – Praline, Amaretto with Toasted Almonds, and Buttery Scotch  
Gary’s Famous Raspberry Hazelnut Mascarpone Torte – Rich Mascarpone Sweetened with Hazelnut and Topped with Raspberry and Toasted Pecans and Adorned with an Amazing Fruit Display  
River Road Coffee Bar Display – Bailey’s, Brandy, Creams, Sweeteners, Chocolate Shavings, and Whipped Cream







# *Small Gatherings*

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.

## SMALL GATHERING PACKAGE

\$42/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 Party

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

# BAR PACKAGES

## TOP SHELF UNLIMITED OPEN BAR\*

**\$28/GUEST FOR 3 HOURS +\$8/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\*

**\$25/GUEST FOR 3 HOURS +\$7/GUEST FOR ADDITIONAL HOUR**

VODKA: Tito's

RUM: Bacardi Superior

BOURBON: Jack Daniels

TEQUILA: 1800 Reposado

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\*

**\$21/GUEST FOR 3 HOURS +\$6/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: Iverhouse

BEER: Bud Lite, Michelob Ultra,

Budweiser, Coors Lite, Miller Lite

Soft Drinks Included

## BOTTLED BEER, WINE, AND SOFT DRINKS\*

**\$18/GUEST FOR 3 HOURS +\$5/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