



OAK PARC
events

2025-2026

Seated Meal

PACKAGE

Revised 1/10/25

GATHERINGS AT OAK PARC EVENTS



OAK PARC
events

Lunch:

Monday through Thursday: \$27 for one entrée; \$29 for two entrees

Friday through Sunday: \$32 for one entrée; \$35 for two entrees

Dinner:

Monday through Thursday: \$31 for one entrée. \$35 for two entrees

Friday through Sunday: \$38 for one entrée. \$43 for two entrees

Minimum 50 guests required for 2 entrée options.

December dates require \$3/guest additional charge.

Our Seated Meal Packages Include

Choice of salad, bread, one or two entrées, starch, vegetable, and dessert

Service on glassware and silverware

Preset tables to include silverware, linen napkins, iced beverage, condiments, and salad

Unlimited water, freshly brewed coffee, and your choice of lemonade, or sweet, unsweet, or (our famous) almond iced tea

Floor-length linens and table décor provided on each guest table

Exclusive use of venue for at least three hours

Ample and free parking

Customized floor layout, set-up, professional staffing, and clean up after each event

Free Wi-fi

Complimentary use of A/V equipment including surround sound, projector, screen, microphone, and podium

Background music available through our surround sound system

Additional Charges if Applicable

20% Service Charge and Applicable Sales Tax is Applied to All Food and Beverage Oak Lodge - 10.5%. Parc 73 - 9.5%

Set Up Fee - \$250 Per Room

Security - \$225 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



MENU ITEMS

BUTLER PASSED ITEMS

BUTLER PASSED ITEMS MAY BE PURCHASED FOR +\$3/GUEST/ITEM

Asparagus Royale - Blanched Asparagus Wrapped in Savory Ham with a Delicate Cream Cheese

Filling

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

Crispy Duck Tenderloin with Pepper Jelly Sauce

Crispy Duck Wontons - Duck Bacon, Charred Sweet Corn, and Cream Cheese (+\$3.50/Guest)

Fried Italian Artichoke Fritters - Served with Marinara Sauce

Mini Crawfish Pies

Mini Natchitoches Meat Pies

Mini Shrimp and Andouille Pies

Pepper Jack Stuffed Boudin Balls - With Parc 73 sauce

Petite Beef Wellington (+\$3.50/Guest)

Pork Pot Stickers - Served with a Peach Glaze

Shrimp Bienville - In Freshly Baked Phyllo Cups

Smoked Salmon Pinwheels

Vegetable Spring Rolls - Served with Duck Sauce



MENU ITEMS

SOUPS

\$5/GUEST

- Broccoli Cheese
- Chicken and Sausage Gumbo
- Crab and Brie
- Seafood Gumbo
- Shrimp and Corn Bisque

SALAD

CHOOSE ONE

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Seasoned Croutons, and Caesar Dressing

Cranberry Nut Coleslaw

Cabbage, Craisins, Salted Toasted Pecans, and Tossed in a Vidalia Onion Dressing

Mandarin Orange Salad with Almonds

Mixed Greens, Mandarin Orange Slices, Toasted Sliced Almonds, Red Onion Rings, and Our Own Poppy Seed Dressing

Oak Parc House Salad

Mixed Greens, Tomatoes, Carrots, Red Cabbage, Red Onion Rings, and Our House Dressing

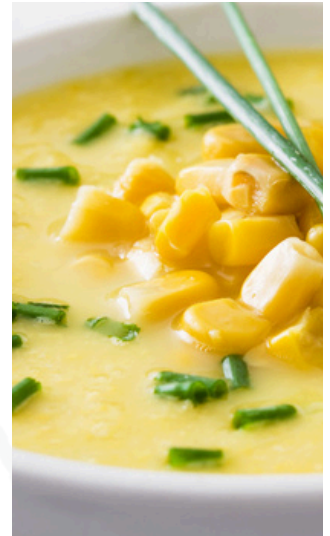
Sensation Salad

Romaine Lettuce, Parsley, Parmesan Cheese, and Our Homemade Tangy Sensation Dressing

BREAD

CHOOSE ONE

- Crispy Buttered French Bread
- Garlic Bread
- Soft Rolls with Butter



MENU ITEMS

ENTRÉES

(CHOOSE ONE OR CHOOSE TWO)

Baked Chicken Florentine

A Boneless Chicken Breast Topped With Parmesan Cheese and Baked Over a Creamed Spinach (Terrific With Lemon Rice and Carrot Soufflé on the Side!)

Chicken Parmigiana

Boneless Chicken Breast, Breaded and Pan Sautéed, and Baked in Rich Marinara Sauce, Topped With Mozzarella and Parmesan and Served With Angel Hair Pasta

Chicken Picatta

Roasted and Sliced Boneless Chicken Breast, Creole Meunière Sauce, Capers, Garnished With a Lemon Slice

Classic French Chicken Cordon Bleu

Breaded Chicken Stuffed With Creamy Swiss Cheese and Ham and Topped With a Wine Cream Sauce

Shiitake Stuffed Chicken Breast

Sautéed Shiitake Mushrooms, Onions, Peppers, and Garlic Stuffed Into a Boneless Chicken Breast, Served in a White Cream Sauce

Stuffed Chicken Breast

Sausage Cornbread Dressing Stuffed Breast of Chicken With a Natural Pan Gravy

Confetti Pork Chops

Boneless, Butterflied Pork, Grilled and Stuffed With Roasted Peppers and Onions, Served With a Pork Gravy

Oak Parc Cajun Stuffed Pork Tenderloin

Pork Tenderloin Roasted With Assorted Seasonings and a Cajun Marinade, Served With Our Delectable Pork Gravy

Filet Mignon - 8 oz. (+\$ Market Price)

Prepared to Medium Temperature and Topped with Maître D'hôtel Butter

Lasagna (Also Available as a Vegetarian Option)

Fresh Beef, Several Cheeses, and Layered With Our Own Homemade Sauce

Ribeye Steak - 12 oz. (+\$ Market Price)

Prepared to Medium Temperature and Topped With House Mushroom Sauce



MENU ITEMS

ENTRÉES CONT'D.

Black Drum Cocodrie (+\$ Market Price)

Seasoned and Baked Black Drum Topped With a Savory Shrimp and Garlic Sauce

Catfish Milanese

A Large Catfish Filet With a Parmesan Crust and Topped With Sliced Almonds

Fried Catfish Acadiana

Lightly Breaded and Deep-Fried Filets of Catfish, Served With Your Choice of Crawfish or Shrimp Étouffée Topping

Garlic Atlantic Salmon (+\$ Market Price)

Seasoned to Perfection, Topped With Shrimp Mornay Cream Sauce

Lemon Broiled Redfish (+\$ Market Price)

Seasoned to Perfection and Topped With Lemon Beurre Blanc Sauce

Seafood Stuffed Eggplant

Crabmeat and Shrimp Stuffing Baked in an Eggplant Shell

Three Cheese Seafood Stuffed Manicotti

Delectable Seasoned Seafood Stuffed in a Large Manicotti Shell Finished in a White Cream Seafood Sauce

Vegetable Pasta Primavera

Penne Pasta In Garlic and Olive Oil or Alfredo Sauce

MENU ITEMS

STARCHES

CHOOSE ONE

- Au Gratin Potatoes
- Corn Maque Choux
- Creole Corn Casserole
- Double Stuffed Potatoes
- Garlic Mashed Potatoes
- Lemon Rice
- Long Grain and Wild Rice Combo
- Oven Roasted Potatoes
- Praline Sweet Potato Casserole
- Scalloped Potatoes

VEGETABLES

CHOOSE ONE

- Broccoli Parmesan
- Brussels Sprouts Sautéed to Tender in Bacon Fat
- Carrot Soufflé
- Green Bean Amadine
- Homestyle Green Beans
- Roasted Asparagus
- Steamed Broccoli Florets
- Steamed Whole Green Beans
- Vegetable Medley (Broccoli, Cauliflower, Carrots)



MENU ITEMS

DESSERTS

CHOOSE ONE

Apple Pie

Hand-Peeled and Hand-Sliced Crisp Apples Mixed with Cinnamon, Nutmeg, and Sugar, Placed Between Two Layers of Handmade Flaky Crust for Apple Pie Perfection

Oak Parc Bread Pudding

Topped with Praline Sauce

Butterfinger Cake

Chocolate Cake Infused with Condensed Milk and Caramel; Topped with a Cream Cheese Icing and Crushed Butterfingers

French Chocolate Mousse

Fluffy Chocolate Mousse Served in a Wine Glass and Topped with a Pirouette Cookie

Lemon Delight Dessert

A Lemon Version of a Mississippi Mud Pie

Lemon Ice Box Pie

Rich Homemade Pie Prepared with Fresh Lemons and Condensed Milk, Finished in a Vanilla Wafer Crust

Million Dollar Pie

A Mixture of Pecans, Coconut, and Crushed Pineapple in a Cream Filling with a Graham Cracker Crust

Mississippi Mud Pie

Shortbread and Pecan Crust with a Layer of Sweet Cream Cheese Atop a Second Layer of Chocolate Pudding

Oak Lodge Cheesecake

Served with Your Choice of Strawberry, Blueberry, Cherry, Assorted Berries, or Praline Topping

Pecan Pie

Crunchy Pecans Surrounded by a Sweet, Rich Sticky Filling in a Flaky Pie Crust.

Strawberry Shortcake

Yellow Sheet Cake, Topped with Sweetened Sliced Strawberries in a Strawberry Glaze

Oak Parc Blintzes

Sweetened Cream Cheese Filled Crepes. Served with Your Choice of Strawberry, Assorted Berries, or Praline Topping



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
TEQUILA: Patron Silver
LIQUEURS: Hennessy VS Cognac,
Disaronno Amaretto
WINE: Cabernet Sauvignon,
Chardonnay, Merlot, and Rosé

GIN: Bombay Sapphire
BLEND: Crown Royal, Crown Royal
Apple
SCOTCH: Chivas Regal
BEER: 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 Silver
LIQUEURS: Courvoisier Cognac, Di
Amore Amaretto
WINE: House Selections of
Cabernet Sauvignon, Chardonnay,
Merlot, White Zinfandel, and
Champagne

GIN: New Amsterdam
BLEND: Crown Royal, Crown Royal Apple
SCOTCH: J&B
BEER: 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: Inverhouse
BEER: 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: 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 Bar and Soft Drink packages will be offered to your guests for individual purchase.

**Substitutions may be required due to availability*

ADDITIONAL OPTIONS

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

