

*Gather with us at*



**OAK PARC**  
*events*

*2025-2026*

*Ceremony & Reception*

INFORMATION

*Revised 6-23-25*

OAK LODGE: 225-291-6257 | PARC 73: 225-744-3344  
OAKPARCEVENTS.COM | MARY@OAKPARCEVENTS.COM



# Ceremonies

AT OAK PARC EVENTS



OAK PARC  
events

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.

*Ceremonies are done in Conjunction with Our Reception Packages, and Pricing is as Follows:*

100 or More Guests ~ \$1,000

50 - 99 Guests ~ \$800

49 or Fewer Guests ~ \$700

- Ceremony fee in the Orleans Room will be discounted by \$75.00 as there is no bridal suite.

## *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 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

Ceremony Seating 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

*\*Amenities not available in the Orleans Room*



# 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 -- 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 -- \$250

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

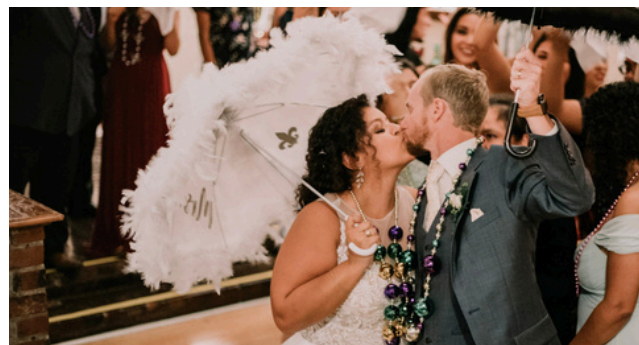
20% Service Charge and Applicable Sales Tax is Applied to All Food and Beverage

Set Up Fee - \$250 Per Room

Security - \$225 Per Deputy

\$45 for Each Deputy for An Additional Hour

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



# CATERING PACKAGES

## LIVE OAK PACKAGE \$52/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$49/GUEST)

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

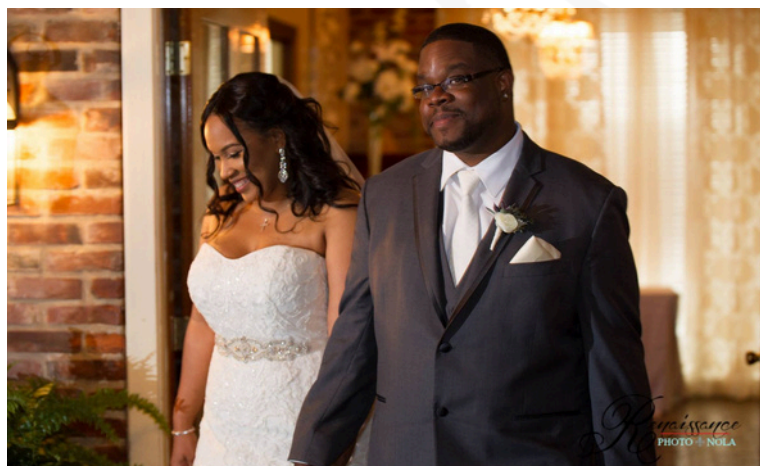
## TOWERING OAK PACKAGE \$57/GUEST

MINIMUM OF 50 GUESTS

(MONDAY THROUGH THURSDAY \$54/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*

- 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

## 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
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Italian Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Leonard's Fried Catfish Filets - Served with Tartar and Cocktail Sauces
- 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
- Festive Mexican Bean Dip with Crispy Tortilla Chips and Jalapenos
- 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

## LA BOUCHERIE

*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
- Savory Frittata Bites - Asparagus or Jalapeno
- 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, toffee 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 and marinated crab claws garnished with lemons and condiments. Also features a gorgeous tray of smoked salmon cream cheese roulades served with capers and purple onions.

## **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)  
\$95/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)**

- Abita BBQ Jumbo Shrimp on Crispy Polenta
- Bacon Wrapped Scallops Served with a Creamy Lemon Garlic Sauce
- Crispy Duck Wonton featuring Duck Bacon, Charred Sweet Corn, and Cream Cheese
- Honey Goat Cheese Pearl Placed on Cayenne Candied Bacon and Topped with a Spiced Pecan
- Mini Crab Cake made with Jumbo Lump Crabmeat and Topped with Béarnaise Sauce
- Shrimp Potstickers Tender Shrimp, Crisp Vegetables, and Glass Noodles Wrapped in a Pleated Pastry Wrapper
- Tender Beef Tenderloin on Crostini with Oak Parc Horseradish Cream Sauce

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

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

- Cold Seafood Display – Deliciously Seasoned Jumbo Shrimp and Marinated Crab Claws Garnished with Lemons and Condiments. Also Features a Gorgeous Tray of Smoked Salmon Cream Cheese Roulades Served with Capers and Chopped Purple Onions
- Refreshing Assortment of Tossed Salads – Caesar, Sensation, and Remoulade
- Spicy Cold Shrimp Dip with Crackers
- Cold Crudité Display

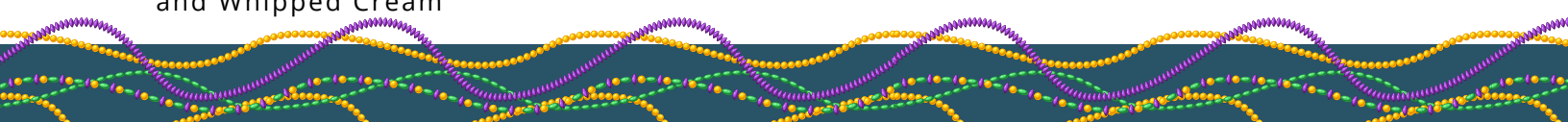
### ***Louisiana Love:***

- 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 Complement
- Decadent Crawfish Cornbread Dressing to Accompany
- Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts

### ***Sweet "Second Line":***

- Cinnamon Scented Baked Bread Pudding Topped with Sweet Louisiana Praline Sauce
  - 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
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# BAR PACKAGES

## TOP SHELF UNLIMITED OPEN BAR\*

**\$30/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, 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\*

**\$27/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: Tanqueray

BLEND: Crown Royal, Crown Royal  
Apple

SCOTCH: J&B

BEER: Michelob Ultra, Budweiser,  
Coors Lite, Miller Lite

Soft Drinks Included

## WELL BRAND OPEN BAR\*

**\$23/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\*

**\$19.50/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*



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

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

# HOST YOUR REHEARSAL DINNER WITH OAK PARC EVENTS

Our past couples and their wedding party guests have loved the fact that they don't have to drive to two separate venues on the night of the rehearsal. Our rehearsal dinners can look and feel as different or as similar as you would like to your ceremony and reception. We offer so many different options and are always happy to customize even further with you.

## ***Here's an example of a recent menu for a Seated Rehearsal Dinner Meal***

### **Butler Passed to Start During Cocktail Hour:**

Crispy Duck Tenderloin with Pepper Jelly Sauce  
Mini Natchitoches Meat Pies

### **Seated and Plated Meal:**

Sensation Salad

Crab and Brie Soup

Entrée Choice of an 8 oz. Filet Mignon Cooked to Medium Temperature with a House-Made Mushroom Sauce OR Crispy Catfish Acadiana – Fried Catfish Topped with Crawfish Étouffée...Both Served with Homestyle Green Beans and Garlic Mashed Potatoes and Crispy Buttered French Bread

Bread Pudding with Praline Sauce

Coffee, Iced Tea, and Water Included

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**If you're looking for something more casual**, a great option is our ***Picnic in the Parc Menu*** - complete with Red and White Gingham Linen Tablecloths and Sunflower Centerpieces.

This Buffet Meal Includes Your Choice of Crunchy Coleslaw or House Salad, Two Choices of Smoked Beef Brisket, Smoked Chicken, Smoked Sausage, or Tender Pulled Pork, and Served with Homemade Macaroni and Cheese, Southern Style Green Beans, Soft Rolls, and an Assortment of Freshly Baked Cookies.

We offer a screen, projector, and microphone at no additional charge for those special slideshow presentations, as well.

Ask us for a detailed quote today.

