



OAK PARC
events

2025-2026

Off-site Brunch
PACKAGE

Revised 7/29/25

Celebrations

AT OAK PARC EVENTS



OAK PARC
events

All of Our Brunch Packages Include

Three Hours of Service

Upper-Tier Disposable Dinnerware, Flatware, and Serving Utensils

Table Linens and Décor for the Buffet Tables, if Needed

Delicious Buffet of Foods Made Fresh and Served in Chafing Dishes and Decorative Serving Pieces

Set Up of Buffet Before Event and Clean Up After Event

Qualified, Attentive, and Professionally Dressed Servers and Bartenders

Attendant to Slice and Plate the Cake, if Applicable

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

Guest Table Linens, Centerpieces, Real Glassware and Silverware May Be Included for an Extra Fee

Buffet Setup \$250

Holiday Pricing Requires \$3/Guest Additional Charge (November 20 - December 31)

We Have Preferred Vendors for Photographers, Bakeries, DJ's, Bands, and Florists, if Needed





Tulip Package

Here at Oak Parc Events 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

\$38 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



CATERING PACKAGES

LILY PACKAGE \$42/GUEST

MINIMUM OF 50 GUESTS

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

HYDRANGEA \$49/GUEST

MINIMUM OF 50 GUESTS

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

OUR LILY AND HYDRANGEA PACKAGES INCLUDE A FRESH FRUIT DISPLAY



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
- Mini Crawfish Pies
- Mini Natchitoches Meat Pies
- Petite Beef Wellington (+\$3.50/Guest)
- Smoked Salmon Pinwheels

HOT CHOICES

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

- Buttered or Garlic Cheese Grits
- Cajun Rice Dressing - Perfectly Seasoned Ground Pork and Beef Rice Dressing
- Crabmeat Mornay Served with Crackers
- Creole Scrambled Eggs
- Crispy Bacon
- 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
- Farmer's Market Breakfast Casserole - Eggs, Cheddar and Monterey 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
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Oven Roasted Potatoes
- 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
- Creole Deviled Eggs
- 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
- Shrimp Pasta Salad
- Grilled Chicken Caesar Pasta Salad

MENU ITEMS

ENTRÉES

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

- Cajun Stuffed Pork Loin
- Blackened Chicken Alfredo
- 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 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
- 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 | \$7/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 | \$7/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!

La Boucherie | \$10/Guest

The perfect addition to your brunch event! Allow our servers to display, cut, and serve two specialty meats of your choice. Choose from 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, and smoked turkey breast.

Champagne Station to Start | \$7/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.

Mashed Potato Station | \$9/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 | \$8/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 jalapeños, shredded lettuce, sour cream, and diced tomatoes.

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.



OFF-SITE BAR PACKAGES

UNLIMITED ICED TEA, LEMONADE, AND WATER

\$3.50/GUEST FOR 3 HOURS - +\$1/GUEST FOR ADDITIONAL HOUR

UNLIMITED SOFT DRINKS

***\$5.50/GUEST FOR 3 HOURS +\$1/GUEST FOR ADDITIONAL HOUR**

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

BOTTLED BEER AND WINE (MINIMUM OF 50 GUESTS)

***\$19.50/GUEST FOR 3 HOURS +\$5/GUEST FOR ADDITIONAL HOUR**

BEER: Michelob Ultra, Budweiser, Miller Lite

WINES: House wine selections of Cabernet Sauvignon, Chardonnay, and White Zinfandel

Add Soft Drinks for \$2.50/Guest

*WELL BRAND OPEN BAR (MINIMUM OF 50 GUESTS)

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

VODKA: Crown Russe

RUM: Castillo Silver

BOURBON: Evan Williams

TEQUILA: El Toro

WINE: House Selections of Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel, and Champagne

GIN: Seagrams

BLEND: Seagrams 7

SCOTCH: Inverhouse

BEER: Michelob Ultra, Budweiser, Miller Lite

Soft Drinks Included

*PREMIUM UNLIMITED OPEN BAR (MINIMUM OF 50 GUESTS)

\$27/GUEST FOR 3 HOURS +\$7/GUEST FOR ADDITIONAL HOUR

VODKA: Tito's

RUM: Bacardi Superior

BOURBON: Jack Daniels

TEQUILA: 1800 Silver

WINE: House Selections of Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel, and Champagne

GIN: Tanqueray

BLEND: Crown Royal

SCOTCH: J&B

BEER: Michelob Ultra, Budweiser, Miller Lite

Soft Drinks Included

*TOP SHELF UNLIMITED OPEN BAR (MINIMUM OF 50 GUESTS)

\$30/GUEST FOR 3 HOURS +\$8/GUEST FOR ADDITIONAL HOUR

VODKA: Belvedere

RUM: Captain Morgan Spiced

BOURBON: Makers Mark Bourbon

TEQUILA: Patron Silver

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

GIN: Bombay Sapphire

BLEND: Crown Royal

SCOTCH: Chivas Regal

BEER: Michelob Ultra, Budweiser, Miller Lite, and your choice of one of the following - Corona, Abita Amber, Blue Moon, or Heineken

HARD SELTZER: Assorted Flavors
Soft Drinks Included

CASH BAR \$450

Selections from our Premium Bar and Soft Drink packages will be offered to your guests for individual purchase

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

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

**Substitutions may be required due to availability*

SPECIALTY BAR 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

