



Gather with us at



OAK PARC
events

2026-2027

Ceremony & Reception

INFORMATION

Revised 01/07/26

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*

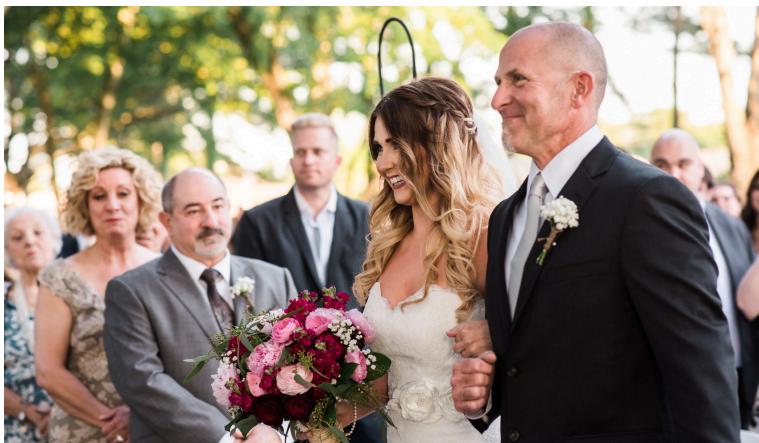
Artisan Display with an Assortment of Cheeses, Fresh Fruits and Crackers in the Bridal Suite Along with Champagne *

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



OAK PARC
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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
- Homestyle Green Beans
- 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 Crudité 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
- Cold Marinated Chicken Caesar Pasta Salad
- Cold Marinated Pasta with Shrimp

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!

S'mores Action Station | \$5/Guest

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.

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.

Beignet Pass and Gourmet Coffee Bar or Alcohol-free Chocolate Milk Shooter | \$6.50/Guest

Indulge in a New Orleans-inspired treat as our servers pass trays of warm, pillowy beignets dusted with powdered sugar. Each bite pairs perfectly with our gourmet coffee bar, featuring flavored syrups and creams, chocolate shavings, and whipped topping. If you prefer a quick, nostalgic, and simple treat, consider swapping the Gourmet Coffee Bar for a Chocolate Milk Shooter, served alongside the beignets. Both options provide a sweet and sophisticated way to keep guests mingling and energized throughout your event. *Inquire about our Spiked Chocolate Milk Shooters if you're looking to add a little more 'punch' to your event (additional fee required).

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

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.



ADD TOP SHELF WINES TO ANY PACKAGE

+\$6/GUEST FOR 3 HOURS

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

AUNT JANE'S FAMOUS CHAMPAGNE PUNCH*

\$450/BATCH OFFERS 52 SERVINGS IN OUR 7 OZ. VINTAGE COUPE GLASSES GARNISHED WITH FROZEN BERRIES. +\$125 ADDITIONAL BARTENDER FEE.

A Blend of Champagne, Wine, Ginger Ale, and Brandy. This punch will make "Bosom Buddies" out of pure strangers! Served in a vintage-style punch bowl with a ladle.

Your guest will say this is the BEST champagne EVER!

***Substitutions may be required due to availability**

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

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.

