



OAK PARC
events

2026-2027

Holiday Party

PACKAGE

Revised 2/15/26

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.

Our Holiday Party Packages Include

Extensive Holiday Decor and Festive Lighting Throughout

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 as your point of contact for the Finalization Appointment and day of coordination during your event

Building Set Up Based on Your Selections Predetermined In Your Finalization Appointment with Your Assigned Event Coordinator

Floor-Length Holiday Linens, Festive Centerpieces, and Candles on Each Guest Table

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 Use of Screen Projector, Microphone, and Podium -If Needed

Background Music Available Through Our Surround Sound System

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 - \$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



'Tis the Season

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 care about and celebrate. So join us in celebrating your memorable moments this Holiday Season.

EVERGREEN 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

OUR EVERGREEN OAK PACKAGE INCLUDES 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 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
- 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
- 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



A la Carte

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.

Artisan Charcuterie Board | \$5/Guest

A curated selection of premium meats, cheeses, breads, olives, and nuts, designed for sharing.

Gary's Raspberry Hazelnut Mascarpone Torte | \$300 (Serves 50 Guests)

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)

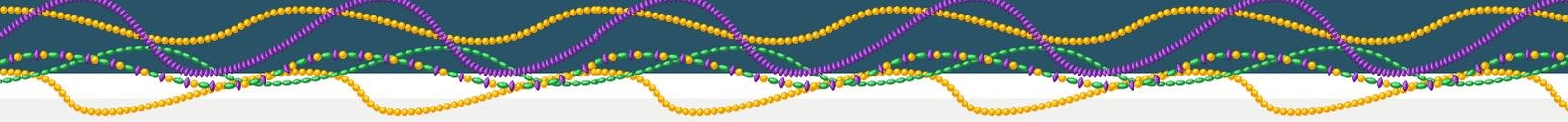
Let your imagination run wild with the combinations that can be made with this station. Delicious mashed potatoes with toppings like bacon, butter, sour cream, gravy, assorted cheeses, and green onions.

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

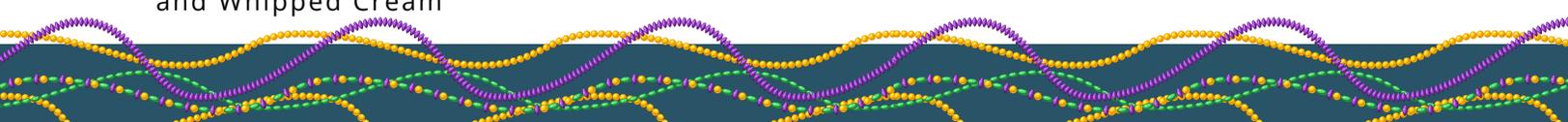
Louisiana Love:

- 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
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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 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

