

OAK Lodge



PARC 73



OAK PARC  
*events*

2020-2021  
*Party Package*  
INFORMATION



Ashford Halley Photography



**OAK PARC**  
*events*



Rachel Erin Photography

### ADDITIONS, IF APPLICABLE

**Additional Hour of Time -- \$750**

**Set Up Fee -- \$250**

**18% Service Charge and Applicable Sales  
Tax Applied to All Food and Beverage  
Oak Lodge – 9.95%. Parc 73 – 8.95%**

**Minimum dollar amounts may apply**

#### **Security**

Oak Lodge -- \$180 per Deputy

Parc 73 -- \$175 per Deputy

## PARTY PACKAGE INFORMATION

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Use of our venue for at least three hours
- Unlimited buffet of foods made fresh from scratch
- Friendly, well-dressed, and attentive staff
- Building arrangement before event and clean up after event
- Attendants to slice and serve the cake
- Background music available through our surround sound system
- Service on glassware and silverware
- Floor-length linens, table decor, and candlelight ambiance
- Experienced coordinator on staff for consultation and assistance throughout your event



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# PACKAGES

ALL FOOD PACKAGES INCLUDE A FRESH FRUIT DISPLAY, FRESHLY BREWED COFFEE, AND YOUR CHOICE OF SWEET, UNSWEET, OR (OUR FAMOUS) ALMOND ICED TEA.

## Live Oak Package | \$38.00/Guest

- 1 Butler Passed Item
- 2 Hot Choices
- 2 Cold Choices
- 1 Entrée
- Carving Station Featuring 1 Carved Meat
- 2 Specialty Choices

THE FOLLOWING PACKAGES INCLUDE SOFT DRINKS:

## Towering Oak Package | \$43.00/Guest

- 2 Butler Passed Items
- 2 Hot Choices
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 2 Carved Meats
- 2 Specialty Choices

## Majestic Oak Package | \$50.00/Guest

*Minimum of 75 guests required for this package*

- 5 Butler Passed Items
- 2 Hot Choices
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 2 Carved Meats
- 2 Specialty Choices
- Your Choice of Send Off Snack, Mashed Potato Bar, Nacho Bar, or an Assorted Dessert Display



# MENU ITEMS



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## BUTLER PASSED ITEMS:

*Additional Butler Passed Items May be Purchased for +\$2.50/Guest/Item*

- Almond-Encrusted Duck Tenderloin with Pepper Jelly Sauce
- Bacon Wrapped Shrimp (+\$3.50/Guest)
- Breaded Broccoli Bites Stuffed with Cheddar and Bacon
- Bruschetta – Tomato, Basil, Olive Oil, and Garlic on a Crostini
- Crab and Artichoke Turnovers
- Crabmeat Rangoon
- Fried Cheese Raviolis Served with Marinara Sauce
- Fried Green Beans Served with Spicy Aioli Sauce
- Fruit and Cheese Skewers
- Mini Crawfish Pies

- Natchitoches Meat Pies
- Pepper Jack Stuffed Boudin Balls with Parc 73 Sauce
- Pork Pot Stickers Served with a Peach Glaze
- Shrimp Bienville in Freshly Baked Phyllo Cups
- Stuffed Cheese Jalapenos
- Vegetable Spring Rolls Served with Duck Sauce

## HOT CHOICES:

- Abita Queso Dip Served with Tortilla Chips
- Broccoli Cheese Dip Served with Crackers
- Crabmeat Au Gratin Served with Crackers
- Crabmeat Mornay Served with Crackers
- Crawfish Dip Served with Crackers
- Crispy Fried Drumettes
- Fried Catfish Filets – Served with Tartar and Cocktail Sauces
- Hot Ham and Gruyere Sweet Rolls with Bechamel Dijon Dressing
- Italian Meatballs with Choice of Barbecue Sauce, Marinara, or Sweet and Sour Sauce
- Marinated Grilled Chicken Tenders with Honey Mustard Glaze

- Mini Crawfish Pies
- Mini Meat Pies
- Shrimp Bienville Served in Phyllo Dough
- Spicy Baked Chicken Wings
- Spinach and Artichoke Dip Served with Chips and Crackers
- Spinach Madeline Served with Crackers

## COLD CHOICES:

- Antipasto Display with Salami, Cheese, Marinated Vegetables, and Olives
- 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
- Festive Mexican Bean Dip with Tortilla Chips and Jalapenos
- Fiesta Corn Dip with Tortilla Chips
- Fresh Vegetable Display with Ranch Dressing
- 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

- Pepperoni Pinwheels Served with Salsa
- Spicy Cold Shrimp Dip with Crackers
- Spicy Cream Cheese Crab Mold with Crackers
- Spinach and Water Chestnut Dip with Crackers



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## ENTRÉES:

*Additional Entrees May Be Purchased for +\$4/Guest/Item*

- Blackened Chicken Alfredo with Penne Pasta
- Chicken and Sausage Gumbo with Steamed Rice
- Chicken and Sausage Jambalaya
- Chicken Cordon Bleu with Penne Pasta
- Chicken Sharonne – Rotini Pasta in a Cream House Sauce
- Crawfish Bowtie Pasta
- Crawfish Étouffée with Steamed Rice
- Pasta Primavera with Rainbow Rotini in an Alfredo Sauce
- Seafood Gumbo with Steamed Rice (+\$3/Guest)
- Shrimp Bowtie Pasta
- Shrimp and Corn Bisque
- Shrimp Étouffée with Steamed Rice
- Vegetable Pasta Primavera in Garlic and Olive Oil

## CARVED MEATS:

*Additional Carved Meats May Be Purchased for +\$3/Guest/Item*

ALL SERVED WITH ROLLS AND CONDIMENTS

- Baked Ham
- Cajun Spiced Turkey Breast
- Herb-Roasted Filet Mignon (+\$7.50/Guest; Minimum of 50 Guests Required)
- Inside Round Beef Roast
- Peppered Pork Loin
- Prime Rib (+\$5/Guest; Minimum of 50 Guests Required)
- Smoked Beef Brisket
- Smoked Turkey Breast

## SPECIALTY ITEMS:

- 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
- Crawfish-Stuffed Mushrooms
- Crispy Crab Balls Served with Tarter and Cocktail Sauce
- Flame Roasted Vegetables with Teriyaki Chicken
- Fried Italian Artichoke Fritters Served with Marinara Sauce
- Italian Sausage-Stuffed Mushrooms
- Jalapeno Cheese Squares
- Mini Muffulettas
- Shrimp and Crab Stuffed Mushrooms



## SPECIALTY ADDITIONS:



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- **Assorted Dessert Display** | \$3/Guest  
Your guests will love Chef's assortment of desserts which include chocolate chunk brownies, lemon bars, meltaway bars, cheesecake bites, and pecan pralines.
- **Boiled Shrimp Station** | \$6/Guest  
Laissez les bon temps rouler! Deliciously seasoned jumbo shrimp peeled with tail on and placed in our Louisiana pirogue and served with boiled baby potatoes, corn, and mushrooms and garnished with lemons. This beautiful Cajun display is sure to please.
- **Chocolate Fountain** | \$3/Guest (Available at Oak Lodge Only)  
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.
- **Mashed Potato Station** | \$4/Guest (Minimum of 50 Guests Required)  
Let your imagination run wild with the combinations that can be made with station. Delicious mashed potatoes with toppings like bacon, butter, sour cream, gravy, assorted cheeses, Italian sausage, green onions, French fried onions rings, and special seasonings.
- **Nacho Bar** | \$4/Guest (Minimum of 50 Guests Required)  
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.
- **Raspberry Hazelnut Mascarpone Torte** | \$3/Guest (Minimum of 75 Guests Required)  
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** | \$3.50/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.





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## SEND OFF SNACKS:

\$2.50/GUEST IF ADDED TO THE LIVE OAK OR TOWERING OAK PACKAGE

- Brie Cheese in a Phyllo Shell Topped with Apricot Preserves and Toasted, Sliced Almonds
- Chicken Quesadillas Served with Sour Cream and Picante Sauce
- Freshly Baked Cookies Served with Ice Cold Milk Shooters
- Grilled Cheese Triangles Served with Tomato Soup Shooters
- Hazelnut Mascarpone in a Phyllo Shell Topped with Pecans and a Fresh Berry
- Mini-Maple Waffles Topped with Popcorn Chicken and Drizzled with Syrup
- New Orleans Mini Muffulettas
- Soft Pretzels Served with Abita Queso Dipping Sauce



# DRINK PACKAGES



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## CONTACT US

[www.oakparcevents.com](http://www.oakparcevents.com)

**Parc 73**  
Full Service Venue and Off Premise Catering

**Physical Address:**  
14379 LA Hwy 73, Prairieville, LA 70769

**Mailing Address:**  
PO Box 1103, Prairieville, LA 70769

**Phone:** 225-744-3344

**Oak Lodge**  
Full Service Venue and Off Premise Catering

**Physical Address:**  
2834 S. Sherwood Forest Boulevard, E-1  
Baton Rouge, LA 70816

**Phone:** 225-291-6257

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## ALCOHOL-FREE PACKAGES:

- Soft Drink Package - Unlimited Servings - \$2.50/Guest  
Coke, Diet Coke, Dr. Pepper, and Sprite Served from the Bar
- Gourmet Coffee Bar - \$3/Guest  
Coffee of Different Flavors and Blends Served with Toppings to Enjoy

## ALCOHOL PACKAGES:

- Unlimited Draft Beer and Wine - \$11/Guest  
Draft Beer (1 Domestic Choice), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Bottled Beer and Wine - \$13.50/Guest  
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Party Package - \$15/Guest  
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
- Full Well Brand Open Bar - \$18/Guest  
House Brand Liquors Plus Wines, Assorted Bottled Beer (5 Domestic Brands), and a "Signature" Drink. Soft Drinks Included.
- Full Premium Open Bar - \$21/Guest  
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and Many More! Also Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink. Soft Drinks Included.
- Cash Bar - \$350 Bar Setup Fee if No Alcohol Package is Purchased.  
Can Be Done In Addition to Above Packages at No Extra Charge