



Reception and Conference
Center

2834 S. Sherwood Forest
Boulevard, E-1
Baton Rouge, LA 70816
Phone: 291-6257 Fax: 291-6256
www.oaklodgeonline.com

2010 Wedding and Reception Package

AMENITIES INCLUDED:

- ✦ Exclusive use of the specified venue for at least three hours
- ✦ Unlimited and endless cuisine prepared from "scratch"
- ✦ Attendant(s) to slice and serve the Wedding and Groom's Cake
- ✦ Tailored "to-go" honeymoon bag for the bride and groom
- ✦ Complimentary bottles of champagne for toasting during the cake cutting ceremony... and a bottle in the honeymoon bag
- ✦ One hour wedding rehearsal with the ceremony package
- ✦ Availability of satellite music, cd player, background music, audio and video through our surround sound system
- ✦ Service on fine china, glass, and silverware
- ✦ Fine table linens to the floor with a variety of colored "topper" linens and white chair covers
- ✦ Fresh flowers and candles for each guest table
- ✦ Experienced wedding coordinator available on site as needed throughout the wedding process

Package Options

All food packages include:

- ❖ Fresh Fruit Display
- ❖ Extensive Vegetable Tray
- ❖ Oak Lodge Almond Tea
- ❖ Freshly Brewed Coffee
- ❖ Soft Drinks

Live Oak Package

- ❖ 2 Hot Choices
- ❖ 2 Cold Choices
- ❖ 1 Entrée
- ❖ 2 Specialty Choices
- ❖ 1 Butler passed item of your choice
- ❖ Carving Station featuring 1 Carved Meat

Towering Oak Package

- ❖ 2 Hot Choices
- ❖ 2 Cold Choices
- ❖ 2 Entrées
- ❖ 2 Specialty Choices
- ❖ 2 Butler passed item of your choice
- ❖ Carving Station featuring 2 Carved Meats
- ❖ Featuring our famed “Chocolate Fountain” adorned with fresh fruit, delicious sweets and other items

Majestic Oak Package

- ❖ 3 Hot Choices
- ❖ 3 Cold Choices
- ❖ 2 Entrées
- ❖ 2 Specialty Choices
- ❖ 3 Butler passed item of your choice
- ❖ Carving Station featuring 3 Carved Meats
- ❖ Featuring our famed “Chocolate Fountain” adorned with fresh fruit, delicious sweets and other items

Options to enhance your menu:

- Jumbo Boiled Shrimp Station
- Butler Passed Bacon-Wrapped Shrimp
- Assorted Dessert Station
- Raspberry Hazelnut Marscapone

NOTE: Reception Center, Conference Center, and Orleans Room are subject to minimums

Menu Choices

Hot Choices

- ❖ Broccoli Cheese Dip w/ crackers
- ❖ Coconut Battered Chicken w/ sweet and sour sauce
- ❖ Crabmeat Au Gratin w/ crackers
- ❖ Crabmeat Mornay w/ crackers
- ❖ Crawfish Dip w/ crackers
- ❖ Fried Drummettes
- ❖ Homemade Meatballs with choice of sauces – marinara, sweet and sour, or barbecue
- ❖ Marinated Grilled Chicken Tenders with Honey Mustard Sauce
- ❖ Mini Crawfish Pies
- ❖ Oak Lodge Fried Filet Catfish- served w/ tartar and cocktail sauces
- ❖ Shrimp Bienville served in Phyllo dough
- ❖ Spinach & Artichoke Dip w/ chips and crackers
- ❖ Spinach Madeline w/ crackers

Cold Choices

- ❖ Antipasto display with salami, ham, cheese, marinated vegetables and olives
- ❖ Assorted Cheese Board with cheese ball (spicy yellow with cheddar and Tabasco, pineapple and cream cheese, or Tropical Fruit Cheese Ball with dried fruit, coconuts, and pecans.)
- ❖ Chicken Salad w/ walnuts on croissants
- ❖ Cold Veggie Squares
- ❖ Festive Mexican Bean Dip w/ tortilla chips & jalapenos
- ❖ Fiesta Corn Dip w/ tortilla chips
- ❖ Oak Lodge Marinated Crab Fingers w/ cocktail sauce (seasonal)
- ❖ Pepperoni Pinwheels
- ❖ Spicy Cold Shrimp Dip w/ crackers
- ❖ Spinach & Water Chestnut Dip w/ crackers

Butler Passed Items

- ❖ Almond-encrusted duck tenderloin with pepper jelly sauce
- ❖ Antipasto Skewers—Salami, Cheese, & Olive
- ❖ Bruschetta with Tomato & Garlic
- ❖ Crabmeat Rangoon
- ❖ Fruit & Cheese Picks
- ❖ Ham & Pineapple Skewers
- ❖ Ham wrapped Melon Spears
- ❖ Mini-Crawfish Pies
- ❖ Pork Pot-stickers served with a peach glaze
- ❖ Smoked Salmon Pinwheels
- ❖ Vegetable Pizza wraps



Entrees

- ❖ Blackened Chicken Alfredo w/ Penne Pasta
- ❖ Chicken & Sausage Jambalaya
- ❖ Chicken Cordon Bleu Sauce over Penne Pasta
- ❖ Chicken Sharonne - Rotini Pasta in a spicy cream sauce
- ❖ Crawfish Bowtie Pasta
- ❖ Crawfish Etouffee w/ Rice
- ❖ Pasta Primavera with rainbow Rotini in an Alfredo sauce
- ❖ Shrimp & Bowtie Pasta
- ❖ Shrimp Etouffee w/ Rice

Carved Meats

All served with rolls and condiments

- ❖ Black Forest Ham
- ❖ Cajun Spiced Turkey Breast
- ❖ Inside Round Beef Roast
- ❖ Peppered Pork Tenderloin
- ❖ Smoked Beef Brisket
- ❖ Smoked Turkey Breast

Specialty Items

- ❖ Asparagus Cheese Squares
- ❖ Chocolate Dipped Strawberries
- ❖ Cold Marinated Pasta with Shrimp
- ❖ Crawfish Bread
- ❖ Crawfish Stuffed Mushrooms
- ❖ Devilled Eggs
- ❖ Flame Roasted Vegetables with Teriyaki Chicken
- ❖ Crispy Crab Fritter
- ❖ Fried Italian Artichoke Fritter
- ❖ Italian Stuffed Mushrooms
- ❖ Jalapeno Cheese Squares
- ❖ Mini-Muffalettos
- ❖ Shrimp & Crab Stuffed Mushrooms
- ❖ Spicy Baked Chicken Wings
- ❖ Stuffed New Potatoes

Beverage Options

We have several different drink packages for you to choose from.....
All designed to make your event one to remember!

Nonalcoholic

- ❖ **Gourmet Coffee Bar**
Coffee of different flavors and blends served with toppings to enjoy
- ❖ **Juice Bar**
Non-alcoholic juice bar features apple, mango, tomato, orange, grape, pineapple, cranberry and grapefruit juices to mix & serve!

Alcoholic

- ❖ **Champagne**
Champagne flowing for guests from our champagne fountain
- ❖ **Beer & Wine**
Bud Light Draft, Chardonnay, White Zinfandel, Cabernet, and Merlot
- ❖ **Bottled Beer & Wine**
Assorted Bottled Beer, Chardonnay, White Zinfandel, Cabernet, and Merlot
- ❖ **Party Package**
Assorted Bottled Beer, Bud Light Draft, Chardonnay, White Zinfandel, Cabernet, Merlot & Frozen Daiquiris (2 flavors of your choice!)
- ❖ **Full Well Brand Bar**
House brand liquors plus Wines, Assorted Bottled Beer & Daiquiris of your choice
- ❖ **Full Premium Bar**
Crown Royal, Jack Daniels, Johnny Walker Black Label, J & B, Grey Goose, Belvedere and many more! Also Assorted Bottled Beer, Bud Light Draft, Chardonnay, White Zinfandel, Cabernet, and Merlot

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