



T HOMPSON
Photography

2019-2020
Wedding & Reception
INFORMATION



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WEDDING AND RECEPTION INFORMATION

EACH PACKAGE PRICE INCLUDES THE FOLLOWING:

- Use of our venue for at least three hours. Ceremony packages include an additional half hour of time.
- Unlimited buffet of foods made fresh from scratch
- Friendly, well-dressed, and attentive staff
- Building arrangement before event and clean up after event
- Attendant to slice and serve the Wedding and Groom's cakes
- Tailored "to-go" honeymoon bag made especially for the happy couple
- Complimentary bottle of champagne for toasting and also, one for the honeymoon bag
- Background music available through our surround sound system
- Service on glassware and silverware
- Floor-length linens available in assorted colors
- Table décor for each table consisting of your choice of lantern and two votive candles, or pre-assembled seasonal silk centerpieces
- Experienced wedding coordinator on staff for reception consultations



ADDITIONS, IF APPLICABLE

Ceremony Fee | \$750

Additional Hour of Time | \$750

Set Up Fee | \$250

18% Service Charge and 8.95% Sales Tax

Will Be Applied To All Food and Beverage
Charges

Security May Be Required



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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 | \$40.00/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 | \$45.00/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

- 5 Butler Passed Items
- 2 Hot Choices
- 2 Cold Choices
- 2 Entrées
- Carving Station Featuring 2 Carved Meats
- 2 Specialty Choices
- Butler Passed "Send Off Snack" Served 30-45 Minutes Prior to End of Event



MENU ITEMS



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BUTLER PASSED ITEMS:

- Bacon Wrapped Almond-Encrusted Duck Tenderloin with Pepper Jelly
- Beef Tenderloin on Crostini with Tasso Jam and Horseradish Cream Sauce
- Bruschetta - Tomato, Basil, Olive Oil, Garlic, and Balsamic on a Baked Crostini
- Cajun Boudin Egg Rolls with Pepper Jelly Sauce
- Crabtini - Jumbo Lump Crabmeat in Special House Sauce Served on Bamboo Spoons
- Crawfish Pies
- Natchitoches Meat Pies
- Pepper Jack Stuffed Boudin Balls with "73 Sauce"
- Pulled Pork Sliders
- Seafood Boulettes – Baked, Bite-Sized, Seafood Cakes Served with Hollandaise Sauce
- Shrimp Bienville or Crawfish Mornay in Freshly Baked Phyllo Cups
- Shrimp Cocktail - Jumbo Tail-On Boiled Shrimp Served on a Bamboo Spoon with "A Taste" of Cocktail Sauce
- Smoked Trout or Salmon Spread on Crostini

HOT CHOICES:

- Abita Queso Dip Served with Tortilla Chips
- Broccoli Cheese Dip Served with Crackers
- Crabmeat Au Gratin 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 Sauce
- Shrimp Bienville Served with Crostini
- Southern Green Beans with Ham and Potatoes
- Spicy Baked Chicken Wings
- Spicy Pepper Jack Crab Dip Served with Crostini
- Spinach and Artichoke Dip Served with Chips and Crackers
- Spinach Madeline Served with Crackers

COLD CHOICES:

- Caprese Salad Display
- Chicken Salad with (or without) Walnuts on Croissants
- Cold Marinated Pesto Shrimp Pasta
- Festive Mexican Bean Dip with Tortilla Chips and Jalapenos
- Fiesta Corn Dip with Tortilla Chips
- Fresh Vegetable Display Served with House Made Green Goddess or Ranch Dressing
- Green Salad - Your Choice of House Salad, Sensation Salad, or Greek Salad
- Mardi Gras Pasta Salad - a Taste of NOLA Muffaletta in a Pasta Salad
- Million Dollar Dip - Creamy, Savory Dip Featuring Bacon, Cheddar Cheese, and Green Onions and Served with Crackers and Chips
- 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:

- Blackened Chicken Alfredo with Penne Pasta
- Blackened Chicken Pasta in a Tasso Cream Sauce
- Chicken and Sausage Gumbo with Steamed Rice
- Chicken and Sausage Jambalaya
- Chicken Sharonne – Rotini Pasta in a Creamy House Sauce
- Crawfish Etouffée with Steamed Rice
- Crawfish or Shrimp Bowtie Pasta
- Pastalaya - Smoked Chicken, Sausage, and Pork with Jambalaya Seasonings with Spaghetti Pasta
- Pecan Chicken – Tenderloins of Chicken Lightly Breaded, Fried, and Tossed with a Honey Pecan Glaze
- Seafood Gumbo with Steamed Rice (+\$2/Guest)
- Shrimp and Corn Bisque
- Shrimp Etouffée with Steamed Rice
- Smoked Pork Loin Sliced and Topped with a Mushroom Burgundy Reduction
- Vegetable Pasta Primavera in Garlic and Olive Oil

CARVED MEATS:

ALL SERVED WITH ROLLS AND CONDIMENTS

- Baked Ham
- Cajun Boudin-Stuffed Pork Loin
- Cajun Spiced Roasted Turkey Breast
- Oven Roasted Inside Beef Round
- Pecan Wood-Smoked Whole Beef Tenderloin
Served with Tasso Jam (+\$5/Guest)
- Pecan Wood-Smoked Whole Ribeye (+\$2/Guest)
- Smoked Beef Brisket
- Smoked or Roasted Pork Loin
- Smoked Turkey Breast

SPECIALTY ITEMS:

- Antipasto Display with Italian Meats, Imported Cheeses, Marinated Vegetables, and Olives
- Artisan Charcuterie Board with an Assortment of Meats, Cheeses, Breads, Olives, and Nuts
- Artisan Cheese Display with Seasonal Berries and Crostini
- Chocolate Covered Strawberries
- Crawfish Bread
- Double Stuffed Potato Bake
- Italian Sausage-Stuffed Mushrooms
- Mini Muffalettas
- Roasted Vegetables with Teriyaki Chicken
- Seafood Stuffed Mushrooms





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SPECIALTY ADDITIONS:

Minimum of 50 Guests

- **Assorted Dessert Display** | \$3/Guest

It's always a good time for delicious, sweet treats! Your guests will love Chef's assortment of house made desserts which could include Luscious Lemon Squares, Mini Pecan Pies, Profiterole Cream Puffs, and Red Velvet Cream Cheese Parfaits. Have a special request? Just let us know when planning your menu.

- **Boiled Shrimp Station** | \$5/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.

- **Mashed Potato Station** | \$4/Guest

Let your imagination run wild with the combinations that can be made with this station. Delicious mashed potatoes with your choice of Italian sausage or crispy fried chicken bites and toppings like bacon, butter, sour cream, grated cheddar cheese, gravy, and green onions.

- **Nacho Bar** | \$4/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.

- **Shrimp and Grits Station** | \$5/Guest

Jumbo Gulf Shrimp sautéed to order in herbed Tasso Butter by one of our talented chefs, and served alongside creamy Mascarpone Polenta. Always a crowd pleaser!

- **S'mores Action Station at the Parc 73 Fireplace** | \$3.50/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.



SEND OFF SNACKS:



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INCLUDED IN THE MAJESTIC OAK PACKAGE

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

- Grilled Cheese Triangles Served with Tomato Soup Shooters
- Fried Chicken Bites Served in Mini Cones and Drizzled with our House Made "73 Sauce"
- Crispy Bacon and Scrambled Egg Cups
- Your Choice of Warm Donut Holes, Chocolate Chip Beignets, or Freshly Baked Cookies Served with Ice Cold Milk Shooters and Mini Latte Shooters
- Cheeseburger Sliders Served with Chocolate Milkshake Shooters
- Soft Pretzels Served with Abita Queso Dipping Sauce or House Made Spicy Mustard
- Mini Corn Dogs Served with Abita Queso Dipping Sauce
- Cheesy Lasagna Bites Served in a Crispy Wonton Cup
- French Toast Sticks Served in Mini Cones Drizzled in a Maple Syrup
- Silver Dollar Pancake Stacks Topped with Vanilla Whip and Seasonal Fruit
- Chicken Pepper Jack Quesadillas Served with Sour Cream and Picante Sauce
- Truffle Deviled Eggs Served on Asian Soup Spoons



DRINK PACKAGES



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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 - \$10/Guest
Draft Beer (1 Domestic Choice), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Bottled Beer and Wine - \$12.50/Guest
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, and Merlot
- Party Package - \$14/Guest
Assorted Bottled Beer (5 Domestic Choices), Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and a "Signature" Drink
- Full Well Brand Open Bar - \$17/Guest
House Brand Liquors Plus Wines, Assorted Bottled Beer (5 Domestic Brands), and a "Signature" Drink. Soft Drinks Included.
- Full Premium Open Bar - \$20/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

CONTACT US

Parc 73
Full Service Venue and Off Premise Catering

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