



OAK MEADOWS



Oak Meadows Lodge offers a serene setting studded with majestic oaks on sprawling meadows. Enjoy making memories with loved ones while we take care of the details. Our all inclusive packages provide options for all budgets. We also offer the convenience of renting just the venue space.



OPTION 1

Fridays are from 5:00 p.m. to 11:00 p.m. \$3500

Saturdays from 11:00 a.m. to 4:00 p.m. \$4500

Saturdays from 5:00 p.m. to 11:00 p.m. \$4500

Sundays all day. \$3500

Sundays half a day, 4 hrs. \$2500

WHAT'S INCLUDED?

- 6 hrs rental of the facility and grounds.
- (10) 5 ft round tables (seats 10 chairs per table)
- (3) 8 ft rectangle tables (for buffet)
- White linens for tables inside and outside
- (100) Chivari chairs inside and (50) outside
- ✦ - Restroom papers supplied
- Scheduled time on a different date for pictures
- Scheduled time on a different date for a rehearsal

OPTION 2

This package includes options for a pasta dish, entree choice, vegetable and side choice as well as four (4) hand passed appetizers. Also included is a stationary appetizer (hot dip) and hot soup as well as a charcuterie board with assorted cheeses, meats, pickled vegetables, a baked brie en croute with praline topping arranged with an array of fresh fruits and fresh baked breads. "It does not include alcohol" It does include soft drinks and fully staffed and stocked bar otherwise.



Fridays for 75 guests (min)
 $\$8,375 + \$425 \text{ (tax)} = \$8,800$
Saturdays 100 guests (min)
 $\$11,000 + \$568 \text{ (tax)} = \$11,568$
Sundays for 50 guests (min)
 $\$5,450 + \$284 \text{ (tax)} = \$5,734$
\$65 per additional guests



This package offers the option to not have hand passed appetizers or alcohol at the bar for a lower price. What you do get is large spread of food for your guest by choosing from the same menu options from all the stationary selections. A charcuterie board with assorted cheeses, meats, pickled vegetables, baked brie en croute with praline topping arranged with an array of fresh fruits and fresh baked breads will also be served. (You can add hand passed appetizers for an additional \$6 per person with a minimum of two for \$12)

OPTION 3

FRIDAYS for 75 guests (min)
 $\$6875 + \$295 \text{ (tax)} = \$7170$

SATURDAYS for 100 guests (min)
 $\$9000 + \$393 \text{ (tax)} = \$9393$

SUNDAYS for 50 guests (min)
 $\$4550 + \$196 \text{ (tax)} = \$4646$

Any additional guest \$45 per guest



OPTION 4

This packages gives you everything for an unforgettable night. It includes 5 hand passed appetizers, open house bar, amazing entrees choices as well as stationary appetizer and soup. Please take a look at our menu choices.



FRIDAYS for 75 guests (min)
\$9,500 + \$525 (tax) \$10,025

SATURDAYS for 100 guests (min)
\$22,500 + \$700 (tax) = \$13,200

SUNDAYS for 50 guests (min)
\$6900 + \$437 (tax) = \$7,337

\$75 per guest for additional guest

SUMMER SPECIAL



15% OFF

All inclusive packages if booked by August 31



WHAT'S INCLUDED IN THE ALL INCLUSIVE PACKAGES ?



- *Six (6) hours for the rental of the grounds and facility.
- *Full Professional Staff (Bartender, wait staff, clean up crew)
- *Three (3) hours of food and bar
- *Use of bridal suit for getting ready and dining
- *Ten (10) 5 ft round tables with white linens
- *One hundred (100) Chivari chairs inside
- *Forty five (45) Chivari chairs for outside
- Three (3) 8 ft table (for buffet)
- *Plates, cups and all paper goods necessary.
- * Police details, one officer for every 150 guests
- *Our basic decor package
- * Scheduled time to take photos on a different date
- *Scheduled time for a rehearsal if needed.

CONTACT US



CALL US TO SCHEDULE A TOUR
985-377-6556

LOCATION AND WEBSITE

73433 Oliver Street
Abita Springs, Louisiana 70421
www.oakmeadowslodge.com



OAK MEADOWS

Menu

Hand passed appetizers

Assorted sliders

Ground chuck with caramelized onion, buffalo chicken and smoked pulled pork. All served hot on a Hawaiian sweet bread.

Assortments flatbread pizzas

(Shrimp and caramelized onion), (roasted tomatoes, olives, feta and fresh basil), (chicken pesto), (pepperoni, bacon and Italian sausage).

Louisiana Crab Cakes

Handmade with the freshest local ingredients and fried to golden perfection. Served with house made remoulade sauce.

Fried crawfish macaroni and cheese balls

Served hot and golden with a nice kick and a creamy inside

Stuffed Mushrooms

Baby Bellas stuffed with Italian sausage and Mediterranean herbs and cheese

Fish and Chips

Catfish marinated in beer and hot sauce fried and served with house cut french fries.

Steak and Caramelized Onion Quesadillas

Served hot off the griddle with melted gruyere cheese and a bourbon drizzle.

Mediterranean Chicken Skewers

Marinated grilled chicken with roasted tomatoes, onions and mozzarella cheese.

Chicken and Waffles

Southern fried chicken served hot with a homemade Belgium waffles and a molasses Steen's drizzle.

Crawfish Eggrolls

Handmade eggrolls stuffed with Louisiana crawfish, local seasoning and cheese.

Stationary Appetizers

choose one

Spinach and artichoke dip served with with house made corn chips or hand cut pitas.

Shrimp and crab dip served with butter crackers or house made corn chips

Black bean and corn salsa with queso served with warm house made corn chips.

Soups

choose one

Chicken and Andouille Gumbo served with white ricem

Shrimp and Crab Corn Bisque

Tom Kha Kai, creamy coconut Thai soup with lemongrass, chicken and mushrooms.

Italian Vegetable soup with cheese tortellini.

Creamy tomato and basil soup with cheese toast.

Pasta

choose one

Grilled Chicken or Shrimp Alfredo

Classic Italian creamy cheesy Alfredo sauce made with 3 Italian cheeses and fresh garlic served with penne pasta.

Chicken and Andouille Pastalaya

A classic Louisiana dish served with penne pasta and parmesan cheese.

Shrimp Mediterranean Pasta

Garlic roasted shrimp in a zesty olive oil sauce served with tomatoes, olives, parmesan and feta cheese.

Entrees

choose one

Slow roasted pork tenderloin with a honey garlic sauce

Herb crusted chicken breast stuffed with a Mediterranean medley of herbs and feta cheese.

Beef Bourguignon is braised on red wine then stewed with carrots, onions, garlic and finished with pearl onions, mushrooms and bacon.

Sides

choose one

Loaded mashed potatoes or whipped butter mashed potatoes.

Sweet potato souffle with a crunchy pecan topping.

Herb roasted bliss potatoes

Potatoes Au Gratin

Vegetables

choose one

Mixed vegetables, broccoli, cauliflower, carrots, onions and zucchini.

Haricot Verts, green beans

Cajun Corn Marque Choux. Corn , red peppers and bacon green come together in an explosion of flavor.

All parties receive a charcuterie board with assorted cheeses, meats, pickled vegetables, a baked brie en croute with praline pecan topping arranged with an array of fresh fruits and fresh baked breads.