



Weddings

A DRAKES WEDDING RECEPTION PROMISES TO BE UNLIKE ANY OTHER

A combination of experience, taste, and culinary perfection ensures that each wedding reception will be as unique as each bride. Included in this wedding portfolio are some of the receptions that are offered. We understand that each bride would like a reception that is tailored to her individual expectations, therefore we would be more than happy to alter our receptions to fit personal tastes. Each reception is priced on a per person basis, with a 150 person minimum. Below 150 guests will incur a \$500 fee for the rental of De La Ronde Hall. A 20% gratuity, which covers the cost of waitstaff, set up, etcetera, will be added to each reception along with a 9% sales tax. A \$500 deposit reserves your wedding date.

Set in the historical surroundings of downtown Baton Rouge, De La Ronde Hall provides the perfect background for a wedding and/or reception. The ballroom paints an elegant picture for any bride on her wedding day. Weddings here at De La Ronde Hall will also include security, a professional bridal attendant, and many other amenities. Drakes Catering would also be pleased to cater receptions at the location of choice.

Drakes would also be more than happy to recommend florists, photographers, and entertainment to make any reception unforgettable.



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SPIRITS AND BEVERAGES

The following bar prices are based on a 3 hour reception. These prices include set ups that accompany the bar. All packages include the following soft drinks: Coke, Sprite and Diet Coke. Ask about additional hours.

BEER AND WINE

\$10.00 per person plus tax and gratuity

BOTTLED BEER AND WINE

\$11.00 per person plus tax and gratuity

HOUSE BAR

Johnny Walker Red

Jim Beam Bourbon

Taaka Vodka

Bacardi Light Rum

Taaka Gin

Domestic Beer

Wine

\$12.00 per person plus tax and gratuity

PREMIUM BAR

Dewar's Scotch

Jack Daniels Whiskey

Crown Royal

Absolut Vodka

Tanqueray Gin

Bacardi Rum

Domestic Beer

Wine

\$15.00 per person plus tax and gratuity

Add champagne to any package for \$1.00 per person.

320 THIRD STREET, SUITE 201 BATON ROUGE, LA 70801

PHONE 225.343.2588 FAX 225.343.2034

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SILVER WEDDING RECEPTION

Chicken and Sausage Jambalaya
Assorted Finger Sandwiches
Display of Fresh Fruits and Cheeses
Vegetable Display
Parmesan Meatballs
Shrimp De La Ronde
Spinach and Artichoke Dip
Fried Catfish with Cocktail Sauce
\$25.00 per person plus tax and gratuity

GOLD WEDDING RECEPTION

Louisiana Meat Pies
Crawfish Cakes
Chicken Brochettes with Jack Daniels Sauce
Hot Crab Dip with Sour Dough Crisps
Warm Spinach and Artichoke Versailles with Pastry Shells
Sandwich Assortment of Ham, Turkey, Roast Beef, and Chicken Salad
on White, Wheat, and Croissant
Blackened Chicken Pasta
Torte De La Ronde: Sun-dried Tomato and Pesto Spread with Crackers
Carving Station with Top Round of Beef, Fresh Bread, and Condiments
Display of Fresh Fruits, Vegetables, and Cheeses
\$29.00 per person plus tax and gratuity



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PLATINUM WEDDING RECEPTION

Italian Sausage Eggrolls with Sun-Dried Tomato Marinara

Shrimp and Tasso Cakes

Bienville Stuffed Mushrooms

Crab Imperial with Pastry Shells

Almond Crusted Duck Strips

Sandwich Assortment of Ham, Turkey, Roast Beef, and Chicken Salad
on White, Wheat, and Croissant

Mini Muffulettas

Seafood Orzo Pasta

Smoked Salmon Display

Spicy Cold Shrimp Dip with Crackers

Torte De La Ronde

Dual Carving Station with choice of two of the following, served with Fresh Bread and Condiments

Top Round of Beef

Herb Roasted Pork Loin

Spinach, Sundried Tomato and Goat Cheese Stuffed Pork Loin

Crawfish and Cornbread Stuffed Pork Loin

Display of Fresh Fruits, Vegetables, and Cheeses

\$34.00 per person plus tax and gratuity

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ADDITIONAL ITEMS

Items may be substituted on the Gold and Platinum Reception Packages of equal value.

Almond Crusted Duck Strips
Assorted Desserts
Baked Brie
Bienville Stuffed Mushrooms
Blackened Chicken Pasta
Boudin Balls
Chicken and Sausage Jambalaya
Chicken Brochettes with Jack Daniels Sauce
Crawfish Balls or Crab Balls
Crawfish Cakes
Crawfish Etouffée in Pastry Shells
Fried Catfish with Cocktail and Tarter Sauce
Herb Roasted Chicken Pasta
Hot Crab Dip with Sour Dough Crisps
Italian Sausage Eggrolls with Sun-Dried Tomato Marinara
Mini Muffulettas
Natchitoches Meat Pies
Seven Layer Dip with Tortilla Chips
Parmesan Meatballs
Seafood Orzo Pasta
Shrimp and Tasso Cakes
Spicy Cold Shrimp Dip with Crackers
Torte De La Ronde: Sun-dried Tomato and Pesto Spread with Crackers
Warm Spinach and Artichoke Dip with Sour Dough Crisps



RECEPTION ADDITIONS

The following can be added to any of our packages:

ANTIPASTO BAR

Variety of Italian Delicacies

ARTISAN CHEESE DISPLAY

Variety of Cheeses Including: Baked Brie with Praline Sauce and Raspberry Sauce, Smoked Gouda, Cheddar, Bleu Cheese, and Havarti

BREAD PUDDING STATION

Choice of One of the Following:

White Chocolate Bread Pudding

New Orleans Style Bread Pudding with Whiskey Sauce

CARVING STATION

Choice of One of the Following:

Top Round of Beef

Herb Roasted Pork Loin

Spinach, Sun-dried Tomato, and Goat Cheese Stuffed Pork Loin

Crawfish and Cornbread Stuffed Pork Loin

CHOCOLATE COVERED STRAWBERRIES

FIESTA STATION

Choice of Fajitas, Tacos, and Quesadillas with Condiments

GOURMET BURGER BAR

Choice of Toppings: Sautéed Mushrooms, Sautéed Onions, Crumbled Bacon, Chili, Bleu Cheese Crumbles, Cheddar, American, and Pepper Jack Cheeses, BBQ Sauce, Horseradish Mayo, Lettuce, Pickles, Onions, Potato Wedges, and Chips

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MACARONI AND CHEESE

Served with a Variety of Toppings: Crumbled Bacon, Shredded Parmesan, Green Onions, Spicy Sausage, Cheddar, Pico de Gallo, Spicy Chicken

MASHED POTATO STATION

Topped with a Choice of the Following: Mushroom Demi, Crawfish Julie Sauce, and Feta Creamed Spinach; Blue, Cheddar, Feta, Pepper Jack, and Parmesan Cheeses; Crumbled Bacon, Whipped Butter, Sour Cream, and Green Onions

MEDITERRANEAN STATION

Hummus, Baba Ganoush, Grape Leaves, Pitas and Grilled Vegetables

NEW ORLEANS STATION

BBQ Shrimp and Pepper Jack Cheese Grits; Garlic Cheddar Biscuits; Bread Pudding with Choice of Whiskey Sauce, Rum Sauce, and Triple Berry Sauce

PASTA STATION

Penne with Choice of Italian Sausage, Meatball Marinara, Shrimp and Tasso Alfredo, or Vegetable Primavera; Parmesan, Crushed Red Peppers, and Breadsticks; Balsamic Roasted Vegetables

PETITE DESSERT STATION

Lemon Bars, Chocolate Pecan Bars, Raspberry Cream Cheese Crumble, Fudge Brownies

SALAD STATION

Mescaline Greens, Romaine Lettuce or Baby Spinach, with a Variety of Toppings and Dressings

SHRIMP DISPLAY

Louisiana Boiled Shrimp with Condiments, Tasso Seasoned Shrimp, Louisiana Smoked Shrimp

SLIDER STATION

Choice of Chicken, Pork or Burger Sliders



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SMASHED SWEET POTATO STATION

Served with a Variety of Toppings: Brown Sugar, Cinnamon, Honey Butter, Caramel Sauce, Marshmallows, Candied Pecans

SMOKED SALMON PRESENTATION

Smoked Salmon Displayed with a Garnish of Capers, Egg, Bermuda Onions, Fresh Dill Cream, Eight-Grain Bread, Bagel Chips

TACO BAR

Sautéed Shrimp or Shredded Chicken Tacos with Condiments, Spanish Rice, Chips and Salsa, and 7 Layer Dip

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DE LA RONDE HALL INCLUDES

Guest Seated Tables in Ballroom (60in round with 90in Square White Linen)

Café Tables in Garden Room (with 72in Square White Linen)

Food and Wedding Cake Tables (4-60in Round with Gold Pintuck Floor Length Linens with 72in Square White Linen Overlay)

Grooms Cake Table (30in Round with Gold Pintuck Floor Length Linen with 72in Square White Linen Overlay)

Corner Food Table, Coffee and Punch Station Table (6ft), and Bar Tables (4-8ft) (Skirted Black with a White 54x120in Overlay)

Chaffing Dishes, Serving Utensils, Paper Beverage Napkins, Greenery for the Food Tables, Menu Cards, Silk floral Arrangement for the Center of the Food Tables

Staging for DJ with Black Skirted 8ft Table or Staging for Band

Gold Chiavari Chairs (up to 150)

Staff: Including Bussers, Bartenders, and Attendants of Action Stations

Security 30 Minutes Before, During, and After the Event

Bridal Attendant – Coordinates the Reception (and/or Ceremony if at De La Ronde)
Meets the Bride and Groom Downstairs and Escorts them to the Bridal Room where Food is Served to them Before they Enter the Reception

Coordinates the Order of Events with DJ/Band, Photographer, & Videographer

Glassware & Flatware

Cake Stands (18 inch Round & 22 inch Square both Silver)

A Complimentary Bottle of Champagne for the Toast around the Cake Table with the Bridal Party

Use of Champagne Flutes & Cake Servers

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