



Lake House Reception Center

Lake House is a breathtaking Old World Mansion nestled on eight acres of serene wooded grounds. We also have a beautiful lake and grand southern porches for you and your guests to enjoy. The porch rotundas are a wonderful site for your event, or step inside and feel the grandeur of our crystal chandeliers, gorgeous oil paintings and real wood burning fireplaces. Imagine a ceremony with the breeze and the beauty of the lake as your backdrop. We can accommodate up to 350 guests buffet style or 200 guests seated.

Our property is the perfect site for your wedding ceremony and reception, seminar, rehearsal dinner, luncheon, tea party or any other special occasion. Lake House is the perfect venue for your event, large or small.



12323 Old Hammond Hwy
Baton Rouge, LA 70816
225-272-5568
lake12451@aol.com

www.lakehousereceptioncenter.net

<https://www.instagram.com/lakehousereceptioncenter/>

www.facebook.com/lakehousereceptioncenter



Thank you for your interest in our facility for your event!

Here, at Lake House, our pricing is based per person on the menu and bar package that you choose. This cost is based on a per person rate plus gratuity and current taxes.

Additional costs:

- If you have are having a ceremony on-site, then a ceremony fee will be added.
- Evening events require security.



Included in all Reception packages:

- ✿ Your choice of table skirts, depending on availability
- ✿ Linens, chairs, silverware, china, uniformed wait staff
 - ✿ Personalized set up of the facility
 - ✿ Clean up of the facility
 - ✿ Decorative centerpieces on each table
- ✿ Use of the property and facility for photography sessions
 - ✿ Use of the property and facility for a 3 hour reception (Additional time may be purchased.)
 - ✿ Event coordinator to direct your event
- ✿ Background music available through our sound system
 - ✿ Bluetooth capabilities for presentations
 - ✿ Microphone and Speaker available
 - ✿ Wi-Fi available
- ✿ A minimum of two hours before event for you to come in to prepare

Gardenia Menu

\$36.50++

Fruit & Vegetable Display, Southern Iced Tea or Lemonade, and Gourmet Coffee Station included

Rice dishes may be substituted for pasta (penne or spaghetti) on any menu

Vegan/Vegetarian substitutions available

Entree Options: (Choose 1)

Chicken and Sausage Jambalaya
Meatloaf with Garlic Mashed Potatoes
Creamy Chicken Alfredo Pasta
Chicken and Sausage Pastalaya
Tuscan Garlic Chicken Pasta
Tomato Basil Mushroom Chicken with Rice
Lasagna with Meat Sauce
Spaghetti and Meatballs

Hot and Cold Hors D'oeuvres: (Choose 3)

Spinach and Artichoke Dip	Greek Pasta Salad
Sun-dried Tomato Basil Dip	Assorted Cheese Platter
Sauteed or Grilled Vegetables	Fiesta Seven Layer Dip
Spinach Madeline	Green Salad with House Dressing
Baked Mac and Cheese	Hummus with Pita
BBQ or Italian Style Meatballs	Chicken Salad with Crackers
Cajun Dirty Rice	Fruit & Cream Cheese Cheeseball
Jalapeno Popper Dip	Relish Tray
Spicy Corn Dip	Assorted Party Pinwheels
Green Bean Casserole	Ranch Spinach Dip
Rotel Cheese Dip	Mini Muffalettas
Creamy Mushroom Dip	Sandwich Platter
Caramelized Onion Dip with Bacon & Gruyere	Assorted Tea Sandwiches

Carving Stations: (Choose 1)

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Applewood Smoked Turkey

Butler Passed Items: (Choose 1)

Assorted Tea Sandwiches
Miniature Egg Rolls
Smoked Andouille Sausage
Assorted Mini Quiches

Hydrangea Menu

\$39.50++

Fruit & Vegetable Display, Southern Iced Tea or Lemonade, and Gourmet Coffee Station included

Entree Options: (Choose 1)

Chicken and Sausage Jambalaya
Meatloaf with Garlic Mashed Potatoes
Creamy Chicken Alfredo Pasta
Chicken and Sausage Pastalaya
Tuscan Garlic Chicken Pasta
Tomato Basil Mushroom Chicken with Rice
Lasagna with Meat Sauce
Spaghetti and Meatballs

Specialty Entree Options: (Choose 1)

Seafood Alfredo Pasta
Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Red Beans & Rice w/Andouille Sausage
Chicken & Sausage Gumbo with Rice

Hot and Cold Hors D'oeuvres: (Choose 3)

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sauteed or Grilled Vegetables
Spinach Madeline
Baked Mac and Cheese
BBQ or Italian Style Meatballs
Cajun Dirty Rice
Jalapeno Popper Dip
Spicy Corn Dip
Green Bean Casserole
Rotel Cheese Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Crabmeat Mornay with Pastry Shells
Creamy Shrimp Dip
Little Smokies
Hot Brown Sugar Cranberry Brie Dip

Greek Pasta Salad
Assorted Cheese Platter
Fiesta Seven Layer Dip
Green Salad with House Dressing
Hummus with Pita
Chicken Salad with Crackers
Fruit & Cream Cheese Cheeseball
Relish Tray
Assorted Party Pinwheels
Ranch Spinach Dip
Mini Muffalattas
Sandwich Platter
Assorted Tea Sandwiches

Carving Stations: (Choose 1)

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Applewood Smoked Turkey

Butler Passed Items: (Choose 1)

Assorted Tea Sandwiches
Smoked Andouille Sausage
Spinach or Italian Stuffed Mushrooms
Assorted Mini Quiches
Spanakopitas

Camellia Menu

\$41.50++

Fruit & Vegetable Display, Southern Iced Tea or Lemonade, and Gourmet Coffee Station included

Entree Options: (Choose 1)

Chicken and Sausage Jambalaya
Meatloaf with Garlic Mashed Potatoes
Creamy Chicken Alfredo Pasta
Chicken and Sausage Pastalaya
Tuscan Garlic Chicken Pasta
Tomato Basil Mushroom Chicken with Rice
Lasagna with Meat Sauce
Spaghetti and Meatballs

Specialty Entree Options: (Choose 1)

Seafood Alfredo Pasta
Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Red Beans & Rice w/ Andouille Sausage
Chicken & Sausage Gumbo with Rice

Hot and Cold Hors D'oeuvres: (Choose 3)

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sauteed or Grilled Vegetables
Spinach Madeline
Baked Mac and Cheese
BBQ or Italian Style Meatballs
Cajun Dirty Rice
Jalapeno Popper Dip
Spicy Corn Dip
Green Bean Casserole
Rotel Cheese Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Crabmeat Mornay with Pastry Shells
Creamy Shrimp Dip
Chicken Drummettes
Little Smokies
Hot Brown Sugar Cranberry Brie Dip

Greek Pasta Salad
Assorted Cheese Platter
Fiesta Seven Layer Dip
Green Salad with House Dressing
Hummus with Pita
Chicken Salad with Crackers
Fruit & Cream Cheese Cheeseball
Relish Tray
Assorted Party Pinwheels
Ranch Spinach Dip
Mini Muffalettas
Sandwich Platter
Assorted Tea Sandwiches

Carving Stations: (Choose 1)

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Applewood Smoked Turkey
Pepper Crusted Pork Tenderloin
Garlic and Herb Roasted Round of Beef

Butler Passed Items: (Choose 2)

Assorted Tea Sandwiches
Smoked Andouille Sausage
Spinach or Italian Stuffed Mushrooms
Assorted Mini Quiches
Spanakopitas
Mini Crawfish Pies
Louisiana Meat Pies

Wild Iris Menu

\$45.50++

Fruit & Vegetable Display, Southern Iced Tea or Lemonade, and Gourmet Coffee Station included

Entree Options: (Choose 1)

Chicken and Sausage Jambalaya
Meatloaf with Garlic Mashed Potatoes
Creamy Chicken Alfredo Pasta
Chicken and Sausage Pastalaya
Tuscan Garlic Chicken Pasta
Tomato Basil Mushroom Chicken with Rice
Lasagna with Meat Sauce
Spaghetti and Meatballs
Chicken & Sausage Gumbo with Rice

Specialty Entree Options: (Choose 1)

Seafood Alfredo Pasta
Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Red Beans & Rice w/Andouille Sausage
Spinach and Pesto Shrimp Pasta
Beef Tips in Burgundy Wine Sauce
Seafood Etouffee with Rice
Louisiana Shrimp and Tasso Pasta
Seafood Gumbo with Rice

Hot and Cold Hors D'oeuvres: (Choose 4)

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sautéed or Grilled Vegetables
Spinach Madeline
Baked Mac and Cheese
BBQ or Italian Style Meatballs
Cajun Dirty Rice
Jalapeno Popper Dip
Spicy Corn Dip
Green Bean Casserole
Rotel Cheese Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Crabmeat Mornay with Pastry Shells
Creamy Shrimp Dip
Chicken Drummettes
Little Smokies
Hot Brown Sugar Cranberry Brie Dip

Greek Pasta Salad
Assorted Cheese Platter
Fiesta Seven Layer Dip
Green Salad with House Dressing
Hummus with Pita
Chicken Salad with Crackers
Fruit & Cream Cheese Cheeseball
Relish Tray
Assorted Party Pinwheels
Ranch Spinach Dip
Mini Muffalattas
Sandwich Platter
New Orleans Style Shrimp Mold
Pear Rounds w/Pancetta & Goat Cheese
Ricotta and Roasted Tomato Bruschetta
Assorted Tea Sandwiches

Carving Stations: (Choose 2)

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Applewood Smoked Turkey
Garlic and Herb Roasted Round of Beef
Pepper Crusted Pork Tenderloin

Butler Passed Items: (Choose 2)

Mini Crawfish Pies
Smoked Andouille Sausage
Assorted Mini Quiches
Spanakopitas
Spinach or Italian Stuffed Mushrooms
Louisiana Meat Pies
Crawfish Kickers
Boudin Balls

Magnolia Menu

\$51.50++

Fruit & Vegetable Display, Southern Iced Tea or Lemonade, and Gourmet Coffee Station included

Entree Options: (Choose 2)

Chicken and Sausage Jambalaya
Meatloaf with Garlic Mashed Potatoes
Creamy Chicken Alfredo Pasta
Chicken and Sausage Pastalaya
Tuscan Garlic Chicken Pasta
Tomato Basil Mushroom Chicken with Rice
Lasagna with Meat Sauce
Spaghetti and Meatballs
Chicken & Sausage Gumbo with Rice

Specialty Entree Options: (Choose 1)

Seafood Alfredo Pasta
Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Red Beans & Rice w/Andouille Sausage
Spinach and Pesto Shrimp Pasta
Beef Tips in Burgundy Wine Sauce
Seafood Etouffee with Rice
Louisiana Shrimp and Tasso Pasta
Seafood Gumbo with Rice

Hot and Cold Hors D'oeuvres: (Choose 4)

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sautéed or Grilled Vegetables
Spinach Madeline
Baked Mac and Cheese
BBQ or Italian Style Meatballs
Cajun Dirty Rice
Jalapeno Popper Dip
Spicy Corn Dip
Green Bean Casserole
Rotel Cheese Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Crabmeat Mornay with Pastry Shells
Creamy Shrimp Dip
Chicken Drummettes
Little Smokies
Hot Brown Sugar Cranberry Brie Dip

Greek Pasta Salad
Assorted Cheese Platter
Fiesta Seven Layer Dip
Green Salad with House Dressing
Hummus with Pita
Chicken Salad with Crackers
Fruit & Cream Cheese Cheeseball
Relish Tray
Assorted Party Pinwheels
Ranch Spinach Dip
Mini Muffalattas
Sandwich Platter
New Orleans Style Shrimp Mold
Pear Rounds w/Pancetta & Goat Cheese
Ricotta and Roasted Tomato Bruschetta
Assorted Tea Sandwiches

Carving Stations: (Choose 2)

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Applewood Smoked Turkey
Garlic and Herb Roasted Round of Beef
Pepper Crusted Pork Tenderloin

Butler Passed Items: (Choose 3)

Mini Crawfish Pies
Smoked Andouille Sausage
Assorted Mini Quiches
Spanakopitas
Spinach or Italian Stuffed Mushrooms
Louisiana Meat Pies
Crawfish Kickers
Boudin Balls

Included: Your choice of a Soup or Mashed Potato Station

Rambling Rose Menu

\$56.50++

Fruit & Vegetable Display, Southern Iced Tea or Lemonade, and Gourmet Coffee Station included

Entree Options: (Choose 2)

Chicken and Sausage Jambalaya
Meatloaf with Garlic Mashed Potatoes
Creamy Chicken Alfredo Pasta
Chicken and Sausage Pastalaya
Tuscan Garlic Chicken Pasta
Tomato Basil Mushroom Chicken with Rice
Lasagna with Meat Sauce
Spaghetti and Meatballs
Chicken & Sausage Gumbo with Rice

Specialty Entree Options: (Choose 2)

Seafood Alfredo Pasta
Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Red Beans & Rice w/Andouille Sausage
Spinach and Pesto Shrimp Pasta
Beef Tips in Burgundy Wine Sauce
Seafood Etouffee with Rice
Louisiana Shrimp and Tasso Pasta
Seafood Gumbo with Rice

Hot and Cold Hors D'oeuvres: (Choose 5)

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sautéed or Grilled Vegetables
Spinach Madeline
Baked Mac and Cheese
BBQ or Italian Style Meatballs
Cajun Dirty Rice
Jalapeno Popper Dip
Spicy Corn Dip
Green Bean Casserole
Rotel Cheese Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Crabmeat Mornay with Pastry Shells
Creamy Shrimp Dip
Chicken Drummettes
Little Smokies
Hot Brown Sugar Cranberry Brie Dip

Greek Pasta Salad
Assorted Cheese Platter
Fiesta Seven Layer Dip
Green Salad with House Dressing
Hummus with Pita
Chicken Salad with Crackers
Fruit & Cream Cheese Cheeseball
Relish Tray
Assorted Party Pinwheels
Ranch Spinach Dip
Mini Muffalattas
Sandwich Platter
New Orleans Style Shrimp Mold
Pear Rounds w/Pancetta & Goat Cheese
Ricotta and Roasted Tomato Bruschetta
Assorted Tea Sandwiches

Carving Stations: (Choose 2)

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Applewood Smoked Turkey
Garlic and Herb Roasted Round of Beef
Pepper Crusted Pork Tenderloin

Butler Passed Items: (Choose 3)

Mini Crawfish Pies
Smoked Andouille Sausage
Assorted Mini Quiches
Spanakopitas
Spinach or Italian Stuffed Mushrooms
Louisiana Meat Pies
Crawfish Kickers
Boudin Balls

Included: Your choice of a Soup or Mashed Potato Station

Additional Items

May be added to any menu.

Salad Bar \$3.50++ per person

Assorted greens with accompaniments and dressings.

Grits and Grillades \$5.00++ per person

Meat medallions served over stone-ground grits with gravy.

Shrimp and Grits \$6.00++ per person

Sauteed Shrimp and Bacon in a garlic Cajun-butter sauce atop southern style grits.

Carving Stations

Roasted Inside Round of Beef	\$600.00++	Up to 100 guests
Pepper Crusted Pork Tenderloin	\$600.00++	Up to 100 guests
Smoked Beef Brisket	\$500.00++	Up to 100 guests
Honey Glazed Ham	\$300.00++	Up to 100 guests
Applewood Smoked Turkey	\$300.00++	Up to 100 guests

Butler Passed Items

Smoked Andouille Sausage	\$3.00++ Per Person
Assorted Mini Quiches	\$3.00++ Per Person
Italian Stuffed Mushrooms	\$3.00++ Per Person
Spanakopitas	\$3.50++ Per Person
Spinach Stuffed Mushrooms	\$4.00++ Per Person
Louisiana Meat Pies	\$4.00++ Per Person
Chicken Drumettes	\$4.50++ Per Person
Mini Crawfish Pies	\$5.00++ Per Person
Crawfish Kickers	\$5.00++ Per Person
Boudin Balls	\$5.50++ Per Person



* Consider adding Butler Passed Items to your Cocktail Hour!

Mashed Potato Station \$4.50++ per person

Homemade mashed potatoes with gravy, an assortment of mix-ins, and toppings.

(ex. Cheese, Sour Cream, Gravy, Bacon, Chives, etc.)

Chicken and Waffle Station \$5.50++ per person

Southern fried popcorn chicken, Belgium waffles, and assorted toppings (syrup, powdered sugar, etc.).

Soup Station \$4.50++ per person

Assorted Soup Selections. Choose Three.

Lentil Tomato Soup

Potato & Bacon Soup

Curry Sweet Potato Soup

Vegetarian Tortilla Soup

Cheddar Broccoli Soup

White Bean Soup

Tomato Basil Soup

Parmesan Artichoke Soup

Dessert Menu

Chocolate Fountain \$450.00++

Your choice of white, milk, or dark chocolate accompanied with an assortment of dippers such as strawberries, bananas, pretzels, rice krispies, etc.

Assorted Chef's Choice Miniature Desserts \$4.50++ Per Person

Vanilla cupcakes, red velvet cupcakes, brownies, lemon squares, etc.

Assorted Chef's Choice Desserts \$6.50++ Per Person

Cheesecake, bread pudding, strawberry shortcake, chocolate layered cake, etc.

Cupcake Bar \$550.00++

Assorted chef's choice of gourmet cupcakes with display.

Donut Station \$375.00++

Your choice of regular glazed donuts or assorted glazed & cake donuts.

Donut holes may be included with tower display and donut stands.

Candy Buffet \$550.00++

Over 4000 pieces of assorted candy displayed in glass urns and bowls. Pieces of white, silver, and/or gold candy colors. Set up, clean up, table, linens, bags, and serving pieces included.

Personalize your candy colors for an additional \$200.00++.



Hosted Bar Packages

A bartender is provided at no extra charge. Packages are unlimited for the time of the reception.

*Ask about our signature drink packages!

Soft Drinks

\$2.50++ Per Person

Coke, Diet Coke, Sprite, Dr. Pepper and Nestea

Bottled Beer and House Wines

\$12.50++ Per Person

Domestic Bottled Beer, House Wines, and Soft Drinks

Call Brand Liquor, Bottled Beer, House Wines, & Champagne

\$15.50++ Per Person

Call Brand Mixed Drinks, Domestic Bottled Beer, House Wines, Champagne and Soft Drinks

Premium Brand Liquor, Bottled Beer, House Wines, & Champagne

\$19.50++ Per Person

Premium Brand Mixed Drinks, Domestic Bottled Beer, House Wines, Champagne and Soft Drinks



Cash Bar

\$350.00++ Set Up Fee if No Alcohol Package is Purchased

Set Up Fee is Waived if Paired with An Alcohol Package

* Domestic Bottled Beer includes Bud Light, Coors Light, Miller Lite and/or other labels as well.

*House wines are Chardonnay, Merlot, Cabernet and White Zinfandel.

*Beer upgrades available at an additional price.

Additional Hours

\$500.00++ for each additional hour (just soft drinks)

\$250.00 + 1/3 of the bar total ++ for an added hour with bar

Complimentary Wedding Cake Service with or without ceremony fee.

Includes: Experienced Lake House staff member to cut your cake.

Use of cake knife, server, round or square stand, toasting glasses, dessert plates, napkins, and silverware.

Wedding Ceremony Fee

\$650.00++(on Saturday)

\$450.00++(any other day of the week)

This only applies if you get married on site.



The following items are included:

- ❁ Thirty additional minutes for your ceremony at Lake House
- ❁ All chairs for guest seating during ceremony
- ❁ Use of two Dressing Rooms, 2 hours (three hours on Sunday) prior to event
- ❁ Fruit, Cheese & Crackers and soft drinks for the Wedding Party
- ❁ Experienced staff member to direct the rehearsal and ceremony
- ❁ One complimentary bottle of champagne or non-alcoholic beverage for your toast

Deposit/Reserving Date

To reserve a date and time we require a signed contract and a partial payment/Deposit of \$750.

(If your event total is less than \$2,500, then the deposit will be 25% of the event total)

The remaining balance will be broken into monthly payments,

with the final payment due one month prior to your event.

20% gratuity and current taxes are added to all menus (indicated by “++”)

Security at a cost of \$175.00 is required for all evening events.



Preferred Partners

You are welcome to bring in your own DJ or any other vendors with approval from LHRC.
All Preferred Partners packages will be booked through Lake House and added to event bill.



Prices listed reflect the discount for LHRC clients.

DJ Services to be put on LHRC invoice

3 Hour Reception - \$650

30 Min Ceremony + 3 Hour Reception - \$725

4 Hour Reception- \$700

Photo Booth to be put on LHRC invoice

\$650 Details of props and set up to be worked out with Complete after booking.

Up Lighting \$325 for ten lights or Monogrammed Lighting \$450 to be put on LHRC invoice



Les Amis Bake Shoppe is a full service specialty bakery and specialty coffee shop owned by Stephanie Bueche Hansen.

All wedding cakes booked through Lake House receive free delivery and a special rate of \$3.75 a slice! Book your cake consult with Lake House today! Cake tastings are \$25 for pickup from bakery.

Karla Kirkpatrick, Officiant

\$200

Karla has been performing wedding ceremonies for over 15 years. Her father, Kenneth Kirkpatrick was a Justice of the Peace and had a wedding chapel for over 35 years and she was fortunate enough to participate in the business with him. She offers both traditional ceremonies and non-traditional ceremonies or she can recite your own personal vows if you prefer. She has helped hundreds of couples take the first steps on the journey to the rest of their lives. It would be an honor to perform your ceremony here at Lake House.

All Parish Notary Service, Ray Royall, Officiant

\$200

Rev. Royall is a graduate of Blue Field College and was ordained in 1974 in the Baptist Denomination. Rev. Royall retired in 2017 and now devotes his time working with young couples planning their wedding. Professionally experienced with non-denominational, civil, spiritual, secular, non-secular, traditional, non-denominational, multi-faith, modern, romantic, witty or serious ceremonies. It's truly an honor and a privilege to specialize and present to you a memorable and perfect ceremony at Lake House.

Lake House Florist

12451 Old Hammond Highway, Baton Rouge, Louisiana 70816



Lake House Florist is a locally owned and operated business that has been serving Baton Rouge and the surrounding areas for over 30 years.

We specialize in wedding & event flowers. We also have a full service florist with delivery in Baton Rouge and beyond.

Please call us today to order flowers or schedule an appointment for wedding flowers.

All clients having events at Lake House Reception Center receive specialized pricing from our florist.

225.272.1080

