



Lake House Reception Center

Lake House Reception Center is a mansion wedding venue located in Baton Rouge, Louisiana. From small and more personalized gatherings to large-scale celebrations, this venue offers refined facilities and stunning natural views. Tucked away into eight acres of lush forested landscape, here couples can plan their one-of-a-kind occasion in a setting that is rich with intrigue and character. With both indoor and outdoor event spaces, Lake House Reception Center accommodates engagement parties, wedding showers, rehearsal dinners, ceremonies, and receptions.

With its classic charm, Lake House sets the stage for romantic once-in-a-lifetime celebrations. Inside, guests are sure to appreciate the house's ornate chandelier lighting, beautiful mounted works of art, and inviting fireplace areas. Our venue is capable of comfortably hosting up to 350 distinguished guests for elegant wedding dinners and lively dance floor celebrations. Outside of the mansion, couples can take advantage of the various picture-perfect sites located across the property for photoshoot purposes. The grounds boast a beautiful lakefront space and captivating flora that visitors can enjoy from the mansion's southern-style veranda. For couples wishing to exchange vows outdoors, the sunlit lakeside lawns offer a refreshing backdrop. Other notable features of this wedding destination include wheelchair-accessible facilities, private dressing rooms, on-site parking, and pet-friendly areas.



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Baton Rouge, LA 70816

225-248-6177

events@lakehousebr.com



www.lakehousereceptioncenter.net



LakeHouseReceptionCenter



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Here at Lake House, we are enthusiastic about supporting our clients as you navigate your wedding preparations, ultimately achieving an unforgettable wedding. Our event professionals offer tailored wedding menus and custom seating layouts, ensuring that the big day lives up to your expectations. Our in-house catering team can arrange buffet serving stations or plated meals, with hors d'oeuvres options and cocktail reception services also available. Thank you for considering us to host your special day!

Our pricing is based per person on the menu and bar package you choose.

Standard receptions are for a three hour time slot. Extra time for the ceremony is included in the ceremony fee.

Additional time for the reception may be purchased.



Included in all Reception packages:

- ❖ Your choice of table skirts, based on availability.
Table skirt colors examples: Ivory, Gold, Champagne, Gold/Silver Striped, Chocolate Scroll
- ❖ Tables, chairs, white linen toppers, silverware, china, and uniformed wait staff
- ❖ Personalized set up of the facility
- ❖ Clean up of the facility
- ❖ Choice of decorative centerpieces for each table
- ❖ Use of the property and facility for photography sessions
 - ❖ Use of the property and facility for 3 hours
(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 only for indoor use
 - ❖ Complimentary Wi-Fi
- ❖ Use of property at least two hours prior to event for your personal preparations
 - ❖ Complimentary Wedding Cake Cutting Service
- ❖ Use of cake knife, server, round or square stand, toasting glasses, dessert plates, napkins, and silverware.

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

*Add \$4.00++ per person to make any buffet menu into a served meal.

Entree Options: (Choose 1) Served from Buffet

Chicken and Sausage Jambalaya

Roasted Garlic & Herb Pork with Penne Pasta

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

Sun-dried Tomato Basil Dip

Sauteed or Grilled Vegetables

Spinach Madeline

Gourmet Mac and Cheese topped with Bacon

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

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) with Attendant

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

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

Vegan/Vegetarian substitutions available

Entree Options: (Choose 1) Served from Buffet

Chicken and Sausage Jambalaya
Roasted Garlic & Herb Pork with Penne Pasta
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)

Served from Buffet

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

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

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sauteed or Grilled Vegetables
Spinach Madeline
Gourmet Mac and Cheese topped with Bacon
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 Muffalettas
Sandwich Platter
Assorted Tea Sandwiches

Carving Stations: (Choose 1) with Attendant

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Citrus Herb Roasted 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

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

Vegan/Vegetarian substitutions available

Entree Options: (Choose 1) Served from Buffet

Chicken and Sausage Jambalaya
Roasted Garlic & Herb Pork with Penne Pasta
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)

Served from Buffet

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

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

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sauteed or Grilled Vegetables
Spinach Madeline
Gourmet Mac and Cheese topped with Bacon
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
Assorted Tea Sandwiches

Carving Stations: (Choose 1) with Attendant

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Citrus Herb Roasted 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

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

Vegan/Vegetarian substitutions available

Entree Options: (Choose 1) Served from Buffet

Chicken and Sausage Jambalaya
Roasted Garlic & Herb Pork with Penne Pasta
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)

Served from Buffet

Seafood Alfredo Pasta
Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Spinach and Pesto Shrimp Pasta
Beef Tips in Burgundy Wine Sauce
Crawfish 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
Sauteed or Grilled Vegetables
Spinach Madeline
Gourmet Mac and Cheese topped with Bacon
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
New Orleans Style Shrimp Mold
Pear Rounds w/Pancetta & Goat Cheese
Ricotta and Roasted Tomato Bruschetta
Assorted Tea Sandwiches

Carving Stations: (Choose 2) with Attendant

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Citrus Herb Roasted 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

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

Vegan/Vegetarian substitutions available

Entree Options: (Choose 2) Served from Buffet

Chicken and Sausage Jambalaya
Roasted Garlic & Herb Pork with Penne Pasta
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) Served from Buffet

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
Seafood Alfredo Pasta

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

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sautéed or Grilled Vegetables
Spinach Madeline
Gourmet Mac and Cheese topped with Bacon
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) with Attendant

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Citrus Herb Roasted 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 Salad, Soup or Mashed Potato Station

Rambling Rose Menu

\$56.50++

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 2) Served from Buffet

Chicken and Sausage Jambalaya
Roasted Garlic & Herb Pork with Penne Pasta
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) Served from Buffet

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
Seafood Alfredo Pasta

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

Spinach and Artichoke Dip
Sun-dried Tomato Basil Dip
Sauteed or Grilled Vegetables
Spinach Madeline
Gourmet Mac and Cheese topped with Bacon
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
New Orleans Style Shrimp Mold
Pear Rounds w/Pancetta & Goat Cheese
Ricotta and Roasted Tomato Bruschetta
Assorted Tea Sandwiches

Carving Stations: (Choose 2) with Attendant

Displayed with Sliced Rolls and Condiments
Honey Glazed Ham
Smoked Beef Brisket
Citrus Herb Roasted 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 Salad, Soup or Mashed Potato Station

Additional Items

May be added to any menu. Please let us know if you have any special requests!

Salad Bar \$3.50++ per person

Assorted greens with accompaniments and dressings.

Shrimp and Grits \$6.00++ per person

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

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 \$6.50++ per person

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

Soup Station \$5.50++ per person

Assorted Soup Selections. Choose Three.

Lentil Tomato Soup
Potato & Bacon Soup
Curry Sweet Potato Soup
Vegetarian Tortilla Soup
Chicken & Sausage Gumbo

Cheddar Broccoli Soup
White Bean Soup
Tomato Basil Soup
Parmesan Artichoke Soup

Desserts

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 and Donut towers are also available.
Please ask for pricing details.



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

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

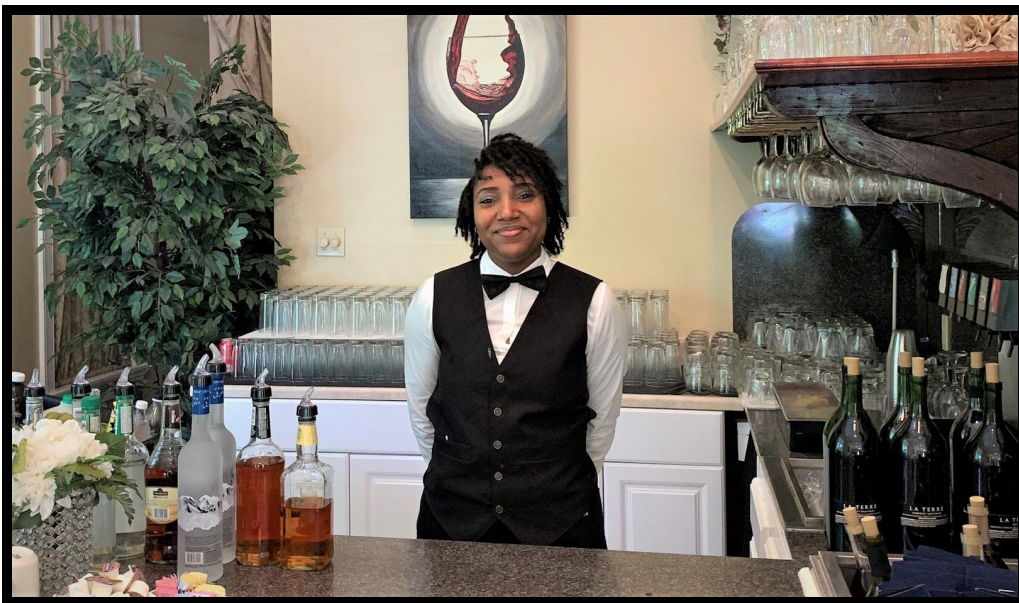
*House wines are Chardonnay, Merlot, Cabernet and White Zinfandel.

*Beer upgrades available at an additional price.

Cash Bar

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

Set Up Fee is Waived if Paired with An Alcohol Package.



On-Site Wedding Ceremony

\$750.00 (Friday & Saturday)

\$550.00 (Sunday-Thursday)

This only applies if you get married on-site



Ceremony locations:

By the Lake

Porch Rotunda

Inside/Fireplace or Ballroom



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, at least two hours prior to event
- ✿ Light refreshments and Beverages for the Wedding Party
- ✿ Experienced staff member to direct the rehearsal and ceremony
- ✿ One complimentary bottle of champagne or non-alcoholic grape juice
- ✿ Your choice of wedding favors such as bells, bubbles, ribbon wands or candy. Items may change based on availability.



Details & Reserving Your Date

To reserve a date and time, we require a signed contract and a partial payment of \$1000.

(If your event total is less than \$2500, then the deposit will be 25% of the total)

The remaining balance will be divided into monthly payments, with the final payment due one month prior to your event. 20% gratuity and current taxes are added to all menu prices.

All events scheduled after 5pm, require a \$200 security fee.

We do not have a facility rental charge.



Additional Hour(s):

\$500.00++ for each additional hour with soft drinks

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

Security fee will be added to additional time depending on the event end time.

Preferred Partners

Couples are invited to organize outside vendors of their choice, with approval, or choose from the list of preferred vendors below. Preferred Partners' packages will be booked through Lake House and added to the event bill.



Lake House Design Services

We specialize in wedding & event flowers. Please call us today to order flowers or schedule an appointment for wedding flowers. All clients having events at Lake House receive specialized pricing. Rentals of arch with lights and ferns for the urns are available as well.



DJ Services

3 Hour Reception - \$650

30 Min Ceremony + 3 Hour Reception - \$725

4 Hour Reception- \$700

Photo Booth

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

Lighting

Up Lighting \$325 (ten lights)

Monogrammed Lighting \$450



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



All wedding cakes booked through Lake House receive:

✿ Free Delivery

✿ Special rate of \$3.75 a slice!

Karla Kirkpatrick, Officiant

\$200

All Parish Notary Service, Ray Royall, Officiant

\$200