



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.



12323 Old Hammond Hwy
Baton Rouge, LA 70816
225-248-6177

events@lakehousebr.com

www.lakehousereceptioncenter.net

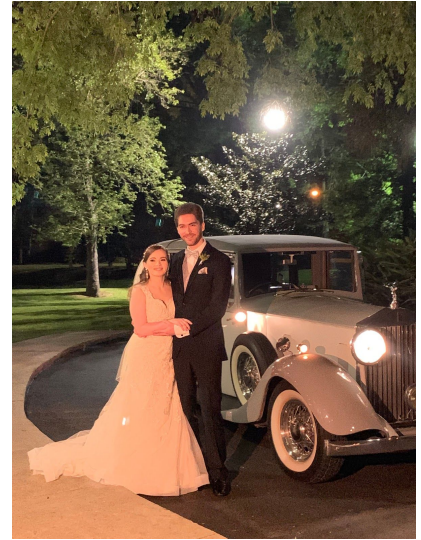
 [Lakehousereceptioncenter](https://www.instagram.com/Lakehousereceptioncenter)

www.facebook.com/lakehousereceptioncenter



Here at Lake House, we are enthusiastic about supporting couples as they navigate their wedding preparations, ultimately achieving unforgettable weddings. Our event professionals offer tailored wedding menus and custom seating layouts, ensuring that the big day lives up to each couple's 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. Cake-cutting services are included with each private booking.

Our pricing is based per person on the menu and bar package that you choose. Standard receptions are for a three hour time slot. Extra time for the ceremony comes with the ceremony package. Additional time for the reception may be purchased. **We do not have a facility rental charge.**



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
 - ❁ Complimentary Wi-Fi
- ❁ A minimum of two hours before event for you to come in to prepare

Rice dishes may be substituted for pasta (penne or spaghetti) on any menu.
Vegan/Vegetarian/Allergies substitutions available

Menu I

\$36.50++

Assorted Fruit Display, Southern Iced Tea and Gourmet Coffee Station included

Entrees:

Chicken and Sausage Jambalaya or Pastalaya
Carved Honey Ham platter with Rolls & Condiments

Hors D'oeuvres:

Spinach and Artichoke Dip
Gourmet Mac n Cheese with Bacon
Green Salad with House Dressing
Assorted Tea Sandwiches

Menu II

\$38.50++

Assorted Fruit Display, Southern Iced Tea and Gourmet Coffee Station included

Entree:

Chicken Alfredo Pasta

Carving Station: with Attendant

Smoked Beef Brisket
With Assorted Rolls & Condiments

Hors D'oeuvres:

Spinach and Artichoke Dip
Gourmet Mac n Cheese with Bacon
Green Salad with House Dressing
Assorted Tea Sandwiches

Gardenia Menu

\$39.50++

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

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
Sautéed or Grilled Vegetables
Spinach Medley
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

\$41.50++

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

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
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
Creamy Crab Dip
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 Cheesecake
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

Butler Passed Items: (Choose 1)

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

Camellia Menu

\$43.50++

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

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
Creamy Crab Dip
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) 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

\$48.50++

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

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
Creamy Crab Dip
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

\$52.50++

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

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
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
Creamy Crab Dip
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

Rambling Rose Menu

\$58.50++

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

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
Creamy Crab Dip
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.

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 \$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

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.



Hosted Bar Packages

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

Soft Drinks

\$2.50++ Per Person

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

Signature Drink and Soft Drinks

\$11.50++ Per Person

Signature Alcoholic Drink and Soft Drinks

Bottled Beer, House Wines and Soft Drinks

\$13.50++ Per Person

Domestic Bottled Beer, House Wines, and Soft Drinks

Bottled Beer, House Wines and Signature Drink

\$15.50++ Per Person

Domestic Bottled Beer, House Wines, Signature Drink and Soft Drinks

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

\$17.50++ Per Person

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

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

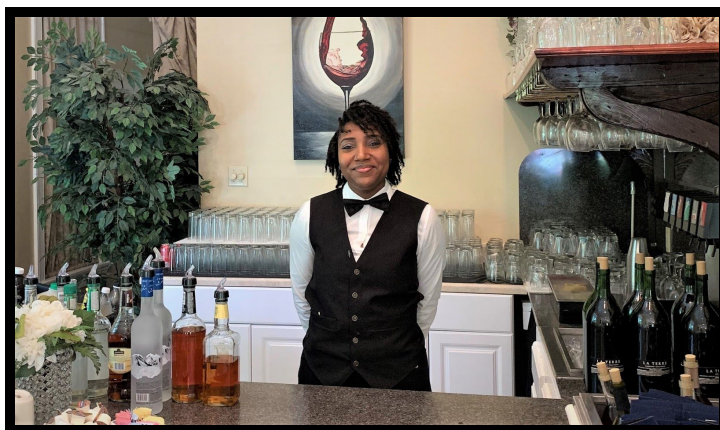
\$20.50++ Per Person

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

Fee is waived if alcohol package
is purchased.

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

\$750.00++

\$550.00++ Sunday-Thursday only

This only applies if you get married on site.



Ceremony locations:

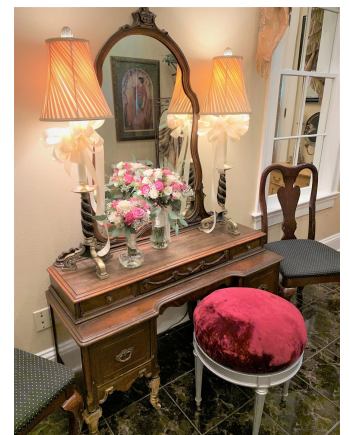
By the Lake

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 2 hours prior to event
- ✿ Fruit, Cheese & Crackers and soft drinks for 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 \$1,000.

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

All evening events, require a \$175 security fee.



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

* Consider adding Butler
Passed and desserts Items to
your Cocktail Hour!

Preferred Partners

Couples are invited to organize outside vendors of their choice (with LHRC approval) or choose from the list of preferred businesses listed below. All Preferred Partners packages will be booked through Lake House and added to event bill for your convenience.



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 available. Please ask for details.



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 Design Services

12451 Old Hammond Highway, Baton Rouge, Louisiana 70816

225.272.1080



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 designers.

