



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.



2021 Pricing Information

12323 Old Hammond Hwy
Baton Rouge, LA 70816
225-248-6177
events@lakehousebr.com

www.lakehousebr.com



#LakeHouseReceptionCenter
LakeHouseReceptionCenter

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!

We do not have a facility rental charge or facility set up fee.

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

Standard receptions for 50 or more guests are for a three hour time slot. Under 50 guests, receptions are two hours. 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, Black, Red, etc.
 - ❖ Table runners color examples: Gold, Red, Pink, Blue, Black, Silver, Purple, etc.
 - ❖ 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/3 ½ with ceremony (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++

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.

All menu items are unlimited for the time of your reception. All leftover food will be boxed up for you to take home.

Southern Iced Tea

Gourmet Coffee Station

Seasonal Fresh Fruit Display

Assorted Vegetable Display with herb dip

Green Salad with House Dressing

Southern Giardiniera Tray

Entree Option: Served from Buffet

Chicken and Sausage Jambalaya or Pastalaya

Hot and Cold Hors D'oeuvres:

Spinach and Artichoke Dip with assorted crackers

BBQ or Italian Style Meatballs

Assorted Chef's Choice Sandwiches

Carving Stations: with Attendant

Displayed with Sliced Rolls and Condiments

Garlic & Herb Roasted Whole Turkey

Assorted Butler Passed Items:

Chef's Choice, a minimum of three items



Hydrangea Menu

\$39.50++

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.

All menu items are unlimited for the time of your reception. All leftover food will be boxed up for you to take home.

Southern Iced Tea

Gourmet Coffee Station

Seasonal Fresh Fruit Display

Assorted Vegetable Display with herb dip

Green Salad with House Dressing

Southern Giardiniera Tray

Entree Options: (Choose 1) Served from Buffet

Chicken and Sausage Jambalaya

Roasted Garlic & Herb Pork with Penne Pasta

Chicken and Sausage Pastalaya

Tuscan Garlic Chicken Pasta

Specialty Entree Options: (Choose 1)

Served from Buffet

Creamy Chicken Alfredo Pasta

Fried Fish with Tartar Sauce

Red Beans & Rice w/Andouille Sausage

Tomato Basil Mushroom Chicken 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

Little Smokies

Green Bean Casserole

Rotel Cheese Dip

Greek Pasta Salad

Assorted Cheese Platter

Fiesta Seven Layer Dip

Assorted Tea Sandwiches

Hummus with Pita

Chicken Salad with Crackers

Fruit & Cream Cheese Cheeseball

Spicy Corn Dip

Assorted Party Pinwheels

Ranch Spinach Dip

Creamy Mushroom Dip

Sandwich Platter

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

\$42.50++

All menu items are unlimited for the time of your reception. All leftover food will be boxed up for you to take home.

Southern Iced Tea
Gourmet Coffee Station

Seasonal Fresh Fruit Display
Assorted Vegetable Display with herb dip
Green Salad with House Dressing
Southern Giardiniera Tray

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

Specialty Entree Options: (Choose 1)

Served from Buffet
Seafood Alfredo 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

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
Little Smokies
Chicken Drumettes
Creamy Mushroom Dip
Creamy Shrimp Dip
Creamy Crab Dip with Pastry Shells

Greek Pasta Salad
Assorted Cheese Platter
Fiesta Seven Layer Dip
Hot Brown Sugar Cranberry Brie Dip
Hummus with Pita
Chicken Salad with Crackers
Fruit & Cream Cheese Cheeseball
Assorted Tea Sandwiches
Assorted Party Pinwheels
Ranch Spinach Dip
Sandwich Platter
Mini Muffalattas
Caramelized Onion Dip with Bacon

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

Wild Iris Menu

\$45.50++

All menu items are unlimited for the time of your reception. All leftover food will be boxed up for you to take home.

Southern Iced Tea
Gourmet Coffee Station

Seasonal Fresh Fruit Display
Assorted Vegetable Display with herb dip
Green Salad with House Dressing
Southern Giardiniera Tray

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
Chicken & Sausage Gumbo with Rice

Specialty Entree Options: (Choose 1)

Served from Buffet
Seafood Alfredo Pasta
Chicken & Sausage Gumbo with Rice
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

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
Hot Brown Sugar Cranberry Brie Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Creamy Crab Dip with Pastry Shells
Creamy Shrimp Dip
Chicken Drumettes

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

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
Boudin Balls

Magnolia Menu

\$51.50++

All menu items are unlimited for the time of your reception. All leftover food will be boxed up for you to take home.

Southern Iced Tea
Gourmet Coffee Station

Seasonal Fresh Fruit Display
Assorted Vegetable Display with herb dip
Green Salad with House Dressing
Southern Giardiniera Tray

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
Chicken & Sausage Gumbo with Rice

Also Included: Your choice of a Salad, Soup (3 Choices) or Mashed Potato Station

Specialty Entree Options: (Choose 1)

Served from Buffet

Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Seafood Alfredo Pasta
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
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
Hot Brown Sugar Cranberry Brie Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Creamy Crab Dip with Pastry Shells
Creamy Shrimp Dip
Chicken Drumettes

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

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
Boudin Balls

Rambling Rose Menu

\$56.50++

All menu items are unlimited for the time of your reception. All leftover food will be boxed up for you to take home.

Southern Iced Tea
Gourmet Coffee Station

Seasonal Fresh Fruit Display
Assorted Vegetable Display with herb dip
Green Salad with House Dressing
Southern Giardiniera Tray

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
Chicken & Sausage Gumbo with Rice

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
Hot Brown Sugar Cranberry Brie Dip
Creamy Mushroom Dip
Caramelized Onion Dip with Bacon & Gruyere
Creamy Crab Dip with Pastry Shells
Creamy Shrimp Dip
Chicken Drumettes

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

Also Included: Your choice of a Salad, Soup (3 Choices) or Mashed Potato Station

Specialty Entree Options: (Choose 2)

Served from Buffet
Shrimp Scampi with Pasta
Fried Fish with Tartar Sauce
Seafood Alfredo Pasta
Spinach and Pesto Shrimp Pasta
Beef Tips in Burgundy Wine Sauce
Seafood Etouffee with Rice
Louisiana Shrimp and Tasso Pasta
Seafood Gumbo with Rice

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

Butler Passed Items: (Choose 3)

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

Additional Items

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

Salad Bar Station \$3.50++ per person (unlimited)

Assorted greens with accompaniments and dressings.

Shrimp and Grits \$6.00++ per person (to be added to buffet line-unlimited)

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

Mashed Potato Station \$4.50++ per person (unlimited)

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 (unlimited)

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

Soup Station \$5.50++ per person (unlimited)

Assorted Soup Selections. Choose Three.

Lentil Tomato Soup	Cheddar Broccoli Soup
Potato & Bacon Soup	White Bean Soup
Curry Sweet Potato Soup	Tomato Basil Soup
Vegetarian Tortilla Soup	Parmesan Artichoke Soup
Chicken & Sausage Gumbo (no rice)	

Butler Passed Items:

BBQ or Italian Style Meatballs	\$3.00++ Per Person
Smoked Andouille Sausage	\$3.00++ Per Person
Assorted Miniature Quiches	\$3.00++ Per Person
Chicken Nuggets	\$3.00++ Per Person
Italian Stuffed Mushrooms	\$3.00++ Per Person
Spanakopitas	\$3.50++ Per Person
Miniature Egg Rolls	\$3.50++ Per Person
Spinach Stuffed Mushrooms	\$4.00++ Per Person
Louisiana Meat Pies	\$4.00++ Per Person
Fried Crab Balls	\$4.00++ Per Person
Chicken Drumettes	\$4.50++ Per Person
Cajun Fried Boudin Balls	\$5.50++ Per Person

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 Dessert Display \$4.50++ Per Person

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

Assorted Chef's Choice Dessert Display \$6.50++ Per Person

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

Cupcake Tower \$550.00++

Assorted chef's choice of gourmet cupcakes with display.

Donut Tower \$375.00++

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

Donut holes may be included with display and donut stands.



Hosted Bar Packages

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

Sparkling Punch (Non-Alcoholic)

\$2.50++ Per Person

Fresh Fruit and Sparkling Juice

Soft Drinks

\$2.50++ Per Person

Coke Products and Lemonade

Spiked Punch and Soft Drinks

\$8.50++ Per Person

Alcoholic Punch made with either Vodka or Gin

Mimosas and Soft Drinks or Bloody Mary Bar and Soft Drinks

\$10.50++ Per Person

Champagne and Orange Juice or
Call Brand Vodka, Zing Zang Mix, and Assorted
Mix Ins

Signature Drink and Soft Drinks

\$11.50++ Per Person

Customized Signature Alcoholic Drink and Soft
Drink

Bottled Beer, House Wines, Spiked Punch and Soft Drinks

\$13.50++ Per Person

Domestic Bottled Beer, House Wines, and Soft
Drinks

Bottled Beer, House Wines and Signature Drink And Soft Drinks

\$15.50++ Per Person

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

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

\$20.50++ Per Person

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

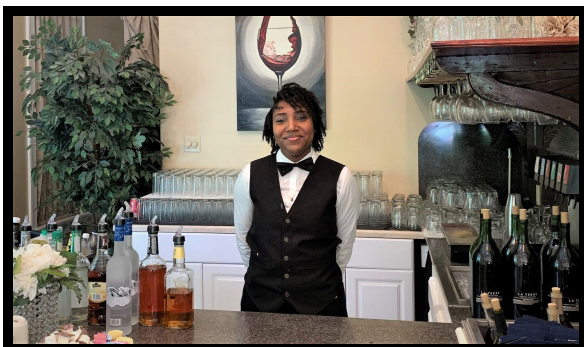
Domestic Bottled Beer includes Bud Light, Budweiser, Coors Light, Miller Lite, and/or other labels as well.

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

Champagne options are both Dry and Sweet.

Beer upgrades available at an additional price.

*Add a Signature drink for \$4 per person to any alcohol package



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

\$950.00 (Friday & Saturday)

\$750.00 (Sunday-Thursday)

This only applies if you get married on-site



Ceremony locations:

By the Lake
By Fountain
Porch Rotunda
Inside/Fireplace
Inside/Ballroom



The following items are included:

- ✿ Thirty additional minutes for your ceremony at Lake House
- ✿ All chairs for guest seating during ceremony
- ✿ Ceremony Decoration Package (Arch, Ferns, Lanterns, etc.) up to \$250
- ✿ Use of two Dressing Rooms, at least two hours prior to event
- ✿ Light refreshments and Beverages for the Wedding Party
- ✿ Wedding Rehearsal (Scheduled for 30mins during the week)
- ✿ Experienced staff member to direct the rehearsal and ceremony
- ✿ One complimentary bottle of champagne or non-alcoholic grape juice
- ✿ 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 25% of event total cost.

Deposit is not to be less than \$1000.

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

The deposit for smaller events is to be no less than \$250.

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 prices.

DJ services, Cake, Flowers and other vendors booked through Lake House do not have gratuity added.

A credit card processing fee of 3.5% applies to all payments made via this method.

Security is required for all events starting at 1pm or later.

Afternoon events are \$100 (4hrs) or Evening events are \$200



Additional Hour(s):

\$750++ for each additional hour with soft drinks

\$400 plus 1/3 of the bar total ++ for an added hour with bar package

Additional for security, DJ Services or other vendors may apply to extra hour costs.

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 Florist

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.



If you choose to book another DJ service, proof of insurance must be provided or they cannot perform services for your event.

DJ Services:

\$600 for reception
\$750 for ceremony & reception

Photo Booth:

\$600 props included

DJ Service & Photobooth:

\$1250

Up Lighting:

\$250 (ten lights)



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 for a custom cake

Cake must be ordered through Lake House to receive a discount price.

Officiant/Minister Services

\$200
