

A close-up photograph of a bouquet of white and light pink roses and a glass of champagne. The bouquet is the central focus, with several large, fully bloomed roses in shades of white and pale pink. Interspersed among the roses are smaller, delicate white flowers, possibly baby's breath or similar filler flowers. In the foreground, a clear, elegant champagne flute is partially filled with a bubbly, golden liquid, likely champagne or sparkling wine. The background is softly blurred, showing more of the floral arrangement and warm, golden light, creating a romantic and celebratory atmosphere.

L'auberge®

CASINO HOTEL  
BATON ROUGE

*Wedding Packages*

# Included Complimentary Services

Discounted Courtesy Block on Hotel Rooms  
Subject to availability.

Complimentary Parking for Guests  
Valet, Garage, and open level self-park.

1 Complimentary Hotel Suite for Couple for Night of  
Reception  
Subject to availability.

Use of Preferred Hotel Space for Photos up to 2 Hours  
Subject to availability.

Ballroom for 3-4 Hour Reception  
Based on bar package selection.

Guaranteed 3 Hour Setup Time Prior to Ceremony/Reception

Complimentary Round Tables with White Linens and White  
Napkins

Complimentary Banquet Chairs

Complimentary Dance Floor  
3 different sizes to offer.

Complimentary Center Piece  
Glass mirror with oil lit candle in a vase.

Couple Holding Room to Include Complimentary Bottle of  
Champagne

Complimentary Banquet Attendant for Couple throughout  
Reception

Complimentary Tasting for up to 4 Guests

Transportation for up to 10 Guests from Ceremony to Venue  
Subject to availability.

20% Service Charge/Gratuity and Applicable  
Sales Tax to be applied to all Food and Beverage,  
Audio Visual, Rentals, & Additional Fees.



# Reception Packages



## CYPRESS

**\$59 PER PERSON**

*Pick 4 Passed Apps to be passed for one hour*

- Artisan Cheese Display
- Four Cheese Fondue Station
- Crisp Garden Vegetable Display with Assorted Dips
- Hummus and Cold Spinach Dip with Assorted Chips & Breads
- Chicken & Sausage Gumbo
- Chicken Alfredo Pasta
- Crisp Catfish Tenders with Tartar & Cocktail Sauce
- Steamship Round of Beef Carving Station with Stone Ground Mustard, Au Jus, Creamy Horseradish, Silver Dollar Rolls

## WILLOW

**\$79 PER PERSON**

*Pick 6 Passed Apps to be passed for one hour*

- Artisan Cheese Display with Praline & Brie en Croute
- Crisp Garden Vegetable Display with Assorted Dips
- Hot Spinach Dip, Crab Dip, Shrimp Dip with Assorted Crackers & Chips
- Chicken & Sausage Gumbo
- Shrimp & Grits
- Roasted Chicken Breast with Madeira Sauce with Roasted Red Potatoes
- Peppercorn Crusted Tenderloin of Beef with Dijon Mustard, Creamy Horseradish, Bearnaise, Au Jus, Silver Dollar Rolls Serve time 2 hours.

*Serve time 2 hours. Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges. No Substitutions.*

# Reception Packages Continued

## LATE NIGHT ADD-ONS

\$6 PER PERSON

*Choice of 1 of the below passed items for 30 minutes*

- Assorted Flatbreads
- Hamburger Sliders
- Beignets with Chocolate Dipping Sauce
- Chicken & Waffles
- Grilled Cheese with Tomato Bisque Shooter
- Truffle Fries with Garlic Aioli



## PASSED APP OFFERINGS

- Classic Deviled Eggs
- Mini Muffulettas
- Asian Chicken Salad on Belgian Endive
- Vegetable Spring Roll with Spicy Soy Dipping Sauce
- Bruschetta with Goat Cheese, Oven-Roasted Tomatoes & Olive
- Mini Meat Pies with Herb Remoulade
- Fried Boudin Balls with Spicy Cane Syrup
- Cocktail Meatballs
- Andouille Sausage Stuffed Mushrooms
- Pork Pot Stickers with Spicy Soy Dipping Sauce
- Crisp Chicken Tenders with Sweet & Sour Sauce
- Fried Green Tomato Bites with Roasted Red Pepper Cream
- Smoked Gouda and Bacon Stuffed Mushrooms
- Deep Fried Mac and Cheese with Caramelized Onion and Bacon Jam
- Tomato Basil Arancini with Warm Marinara
- Asiago Asparagus Wrapped in Phyllo with Lemon Thyme Beurre Blanc
- Cajun Deep Fried Deviled Eggs
- Chicken and Lemongrass Gyoza Dumplings with Citrus Ponzu Sauce
- Peach Mascarpone Tartlets with Lavender Honey
- Wild Mushroom Arancini with Truffle Aioli
- Heirloom Tomato and Burrata Skewers and Basil Oil

*Serve time 2 hours. Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges. No Substitutions.*

### CHOOSE 1 DISPLAY

- Assorted Dips with Assorted Chips and Breads
- Crisp Garden Vegetable Display with Assorted Dips
- Grilled Vegetable Display
- Fresh Fruit Presentation with Flavored Yogurt Dips
- Artisan Cheese Display with Four Cheese
- Fondue Station

### CHOOSE 2 COLD ITEMS

- Chopped Salad Bar
- Traditional Caesar Salad with Parmesan
- Tomato Mozzarella Antipasto Salad
- Cajun Potato Salad
- Orzo Pasta Salad with Peas and Sundried Tomatoes
- Shrimp Pasta Salad
- Peel and Eat Shrimp with Cocktail Sauce



### CHOOSE 3 HOT ITEMS

- Chicken and Andouille Sausage Gumbo
- Roasted Chicken Breast with Madeira Sauce
- Blackened Chicken Alfredo
- Shrimp Alfredo
- Shrimp & Grits
- Golden Fried Catfish
- Creamed Spinach
- Corn Maque Choux
- Assorted Herbed Flatbreads
- Rosemary Roasted Red Potatoes
- Mashed Potato Bar

### CHOOSE 1 ACTION STATION

- Steamship Round of Beef, Stone Ground Mustard, Au Jus, Creamy Horseradish, Silver Dollar Rolls
- Smoked Boudin Stuffed Pork Loin, Filled with Cajun Boudin Rice, Creole Cane Glazed Loco

*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

# Riverbend Continued

**\$69 PER PERSON**

## CHOOSE 4 PASSED APPETIZERS FOR 1 HOUR

- Classic Deviled Eggs
- Mini Muffulettas
- Asian Chicken Salad on Belgian Endive
- Vegetable Spring Roll with Spicy Soy Dipping Sauce
- Bruschetta with Goat Cheese, Oven-Roasted Tomatoes & Olive
- Mini Meat Pies with Herb Remoulade
- Fried Boudin Balls with Spicy Cane Syrup
- Cocktail Meatballs
- Andouille Sausage Stuffed Mushrooms
- Pork Pot Stickers with Spicy Soy Dipping Sauce
- Crisp Chicken Tenders with Sweet & Sour Sauce
- Fried Green Tomato Bites with Roasted Red Pepper Cream
- Smoked Gouda and Bacon Stuffed Mushrooms
- Deep Fried Mac and Cheese with Caramelized Onion and Bacon Jam
- Tomato Basil Arancini with Warm Marinara
- Asiago Asparagus Wrapped in Phyllo with Lemon Thyme Beurre Blanc
- Cajun Deep Fried Deviled Eggs
- Chicken and Lemongrass Gyoza Dumplings with Citrus Ponzu Sauce
- Peach Mascarpone Tartlets with Lavender Honey
- Wild Mushroom Arancini with Truffle Aioli
- Heirloom Tomato and Burrata Skewers and Basil Oil



*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

# Pelican Point

**\$79 PER PERSON**

## CHOOSE 1 DISPLAY

- Assorted Dips with Assorted Chips and Breads
- Crisp Garden Vegetable Display with Assorted Dips
- Grilled Vegetable Display
- Fresh Fruit Presentation with Flavored Yogurt Dips
- Artisan Cheese Display with Four Cheese Fondue Station
- Assortment of Sushi - California, Spicy Tuna



## CHOOSE 2 COLD ITEMS

- Chopped Salad Bar
- Traditional Caesar Salad with Parmesan
- Tomato Mozzarella Antipasto Salad
- Cajun Potato Salad
- Orzo Pasta Salad with Peas and Sundried Tomatoes
- Shrimp Pasta Salad
- Peel and Eat Shrimp with Cocktail Sauce



## CHOOSE 3 HOT ITEMS

- Chicken and Andouille Sausage Gumbo
- Louisiana Seafood Gumbo
- Roasted Chicken Breast with Madeira Sauce
- Smoked Tri-tip
- Seared Salmon with Tarragon Dijon Cream Sauce
- Cajun Catfish with Crawfish Étouffée Sauce
- Blackened Chicken Alfredo
- Shrimp Alfredo
- Shrimp & Grits
- Golden Fried Catfish
- Creamed Spinach
- Corn Maque Choux
- Assorted Herbed Flatbreads
- Rosemary Roasted Red Potatoes
- Mashed Potato Bar

*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

### CHOOSE 1 ACTION STATION

- **Pasta Station:** Orzo, Rigatoni, Penne, Confit of Chicken, Green Onion Sausage, Seafood, Alfredo, Pesto, Crushed Tomato
- **Mac & Cheese Bar:** Diced Chicken, LA Crawfish Tails, Bacon Bits, Chopped Broccoli, Jalapenos, Smoked Gouda, Wisconsin Cheddar, Gruyere
- **Fried Rice Bar:** Diced Chicken, Gulf Shrimp, LA Crawfish Tails, Chinese Sausage, Roasted Marinated Pork

### CHOOSE 1 CARVING STATION

- Steamship Round of Beef, Stone Ground Mustard, Au Jus, Creamy Horseradish, Silver Dollar Rolls
- Smoked Boudin Stuffed Pork Loin, Filled with Cajun Boudin Rice, Creole Cane Glazed Lacor
- BBQ Brisket, Bourbon BBQ Sauce, Silver Dollar Rolls

### CHOOSE 4 PASSED APPETIZERS FOR 1 HOUR

- Classic Deviled Eggs
- Mini Muffulettas
- Asian Chicken Salad on Belgian Endive
- Vegetable Spring Roll with Spicy Soy Dipping Sauce
- Bruschetta with Goat Cheese, Oven-Roasted Tomatoes & Olive
- Mini Meat Pies with Herb Remoulade
- Fried Boudin Balls with Spicy Cane Syrup
- Cocktail Meatballs
- Andouille Sausage Stuffed Mushrooms
- Pork Pot Stickers with Spicy Soy Dipping Sauce
- Crisp Chicken Tenders with Sweet & Sour Sauce
- Fried Green Tomato Bites with Roasted Red Pepper Cream
- Smoked Gouda and Bacon Stuffed Mushrooms
- Deep Fried Mac and Cheese with Caramelized Onion and Bacon Jam
- Tomato Basil Arancini with Warm Marinara
- Asiago Asparagus Wrapped in Phyllo with Lemon Thyme Beurre Blanc
- Cajun Deep Fried Deviled Eggs
- Chicken and Lemongrass Gyoza Dumplings with Citrus Ponzu Sauce
- Peach Mascarpone Tartlets with Lavender Honey
- Wild Mushroom Arancini with Truffle Aioli
- Heirloom Tomato and Burrata Skewers and Basil Oil
- Smoked Salmon Rosettes
- Crisp Pork Belly with Tart Apple Reduction
- Steak Chilito Skewers w/Charred Green Onion Chimichurri
- Crawfish Wonton with Spicy Remoulade Sauce
- Whipped Goat Cheese Crostini, Fig Jam and Prosciutto
- Mini Chicken and Waffle Bites with Maple Dijon Glaze

*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

# Bayou Rouge

**\$89 PER PERSON**

## CHOOSE 1 DISPLAY

- Assorted Dips with Assorted Chips and Breads
- Crisp Garden Vegetable Display with Assorted Dips
- Grilled Vegetable Display
- Fresh Fruit Presentation with Flavored Yogurt Dips
- Artisan Cheese Display with Four Cheese Fondue Station
- Artisan Cheese Display with Praline and Brie en Croute
- Assortment of Sushi, California, Spicy Tuna, and Crunchy Rolls
- Charcuterie Platter

## CHOOSE 3 COLD ITEMS

- Chopped Salad Bar
- Traditional Caesar Salad with Parmesan
- Tomato Mozzarella Antipasto Salad
- Cajun Potato Salad
- Orzo Pasta Salad with Peas and Sundried Tomatoes
- Shrimp Pasta Salad
- Peel and Eat Shrimp with Cocktail Sauce

## CHOOSE 4 HOT ITEMS

- Chicken and Andouille Sausage Gumbo
- Louisiana Seafood Gumbo
- Roasted Chicken Breast with Madeira Sauce
- Smoked Tri-tip
- Seared Salmon with Tarragon Dijon Cream Sauce
- Cajun Catfish with Crawfish Étouffée Sauce
- Blackened Chicken Alfredo
- Shrimp Alfredo
- Shrimp & Grits
- Golden Fried Catfish
- Creamed Spinach
- Corn Maque Choux
- Assorted Herbed Flatbreads
- Rosemary Roasted Red Potatoes
- Mashed Potato Bar



*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

# Bayou Rouge Continued

**\$89 PER PERSON**

## CHOOSE 1 ACTION STATION

- **Pasta Station:** Orzo, Rigatoni, Penne, Confit of Chicken, Green Onion Sausage, Seafood, Alfredo, Pesto, Crushed Tomato
- **Mac & Cheese Bar:** Diced Chicken, LA Crawfish Tails, Bacon Bits, Chopped Broccoli, Jalapenos, Smoked Gouda, Wisconsin Cheddar, Gruyere
- **Fried Rice Bar:** Diced Chicken, Gulf Shrimp, LA Crawfish Tails, Chinese Sausage, Roasted Marinated Pork
- **Chicken & Beef Fajitas (+\$6 Per Person):** Charred Peppers, Tomatoes, Flour Tortillas, Pico de Gallo, Guacamole, Queso, Sour Cream, Chopped Onions and Cilantro
- **Seafood / Raw Bar (Market Price Per Person):** Seasonal Offerings

## CHOOSE 1 CARVING STATION

- Steamship Round of Beef, Stone Ground Mustard, Au Jus, Creamy Horseradish, Silver Dollar Rolls
- Smoked Boudin Stuffed Pork Loin, Filled with Cajun Boudin Rice, Creole Cane Glazed Lacor
- BBQ Brisket, Bourbon BBQ Sauce, Silver Dollar Rolls
- Smoke House Turkey, Cranberry Chutney and Garlic Aioli, Silver Dollar Rolls



*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

## CHOOSE 4 PASSED APPETIZERS FOR 1 HOUR

- Classic Deviled Eggs
- Mini Muffulettas
- Asian Chicken Salad on Belgian Endive
- Vegetable Spring Roll with Spicy Soy Dipping Sauce
- Bruschetta with Goat Cheese, Oven-Roasted Tomatoes & Olive
- Mini Meat Pies with Herb Remoulade
- Fried Boudin Balls with Spicy Cane Syrup
- Cocktail Meatballs
- Andouille Sausage Stuffed Mushrooms
- Pork Pot Stickers with Spicy Soy Dipping Sauce
- Crisp Chicken Tenders with Sweet & Sour Sauce
- Fried Green Tomato Bites with Roasted Red Pepper Cream
- Asparagus Wrapped with Applewood Bacon
- Gulf Shrimp Cocktail
- Seared Tuna on Wonton Crisp with Wasabi Aioli and Seaweed Salad
- Applewood Bacon-Wrapped Barbecued Shrimp
- Mini Lump Crab Cake with Herb Remoulade
- Teriyaki Marinated Sirloin Satay
- Pulled Pork Sliders
- Mini Hamburger on Kaiser Rolls with Horseradish Cream
- Smoked Duck with Pineapple Salsa on Herb Cheddar Biscuit
- Rosemary and Garlic Lamb Lollipops
- Oysters with Tasso Spinach and Wild Mushrooms
- Oyster Rockefeller
- Applewood Bacon-Wrapped Scallops
- Peppered Beef Tenderloin Crostini with Horseradish Cream
- Smoked Gouda and Bacon Stuffed Mushrooms
- Deep Fried Mac and Cheese with Caramelized Onion and Bacon Jam
- Tomato Basil Arancini with Warm Marinara
- Asiago Asparagus Wrapped in Phyllo with Lemon Thyme Beurre Blanc
- Cajun Deep Fried Deviled Eggs
- Chicken and Lemongrass Gyoza Dumplings with Citrus Ponzu Sauce
- Peach Mascarpone Tartlets with Lavender Honey
- Wild Mushroom Arancini with Truffle Aioli
- Heirloom Tomato and Burrata Skewers and Basil Oil
- Smoked Salmon Rosettes
- Crisp Pork Belly with Tart Apple Reduction
- Steak Chilito Skewers w/Charred Green Onion Chimichurri
- Crawfish Wonton with Spicy Remoulade Sauce
- Whipped Goat Cheese Crostini, Fig Jam and Prosciutto
- Mini Chicken and Waffle Bites with Maple Dijon Glaze
- Citrus Marinated Shrimp with Avocado Mousse
- Duck Confit Polenta Cake with Cherry Gastrique

*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

# Plated Dinner

## PLATED ENTREES

*Plated entrée selection includes your choice of salad and rolls. Also includes freshly brewed caffeinated and decaffeinated coffee and iced tea. Choice of pastry from chefs' creations.*

- ROASTED CHICKEN BREAST** \$36  
Stuffed with garlic and herb cheese au gratin potatoes, seasonal vegetables and roasted red pepper sauce
- STUFFED PORK CHOP** \$35  
With baked macaroni and cheese, seasonal vegetable and chipotle BBQ sauce
- RED WINE BRAISED SHORT RIB** \$40  
With smoked garlic mashed potatoes, roasted carrots, wild mushroom demi glace
- SEARED CHICKEN BREAST** \$34  
Topped with tasso pan gravy, mashed potatoes and seasonal vegetable
- PAN SEARED SALMON** \$38  
With garlic herb butter, potato puree, sauté of mushrooms and seasonal vegetables
- FILET OF RED SNAPPER** \$40  
Lightly blackened with crawfish mashed potatoes, seasonal vegetables and Creole sauce
- GRILLED NEW YORK STRIP STEAK** \$45  
With herb roasted potatoes, seasonal vegetables and wild mushroom demi-glace
- ROASTED FILET OF BEEF** \$52  
With garlic puree of potatoes and seasonal vegetables  
*Add crab cake, scallops, or salmon \$59*
- TROUT ALMANDINE** \$40  
Almond crusted gulf trout and brown butter. Served with roasted rosemary potatoes.

## PLATED SALADS

- GARDEN SALAD**  
With mixed greens, tomatoes, cucumbers, shredded carrots and choice of dressing
- BABY SPINACH SALAD**  
With candied pecans, sundried cranberries, feta, shaved shallots and balsamic vinaigrette
- CAESAR SALAD**  
With garlic and herb croutons, Parmesan cheese and Caesar dressing
- WEDGE SALAD**  
With tomatoes, shaved onions, blue cheese crumbles, bacon and blue cheese dressing

## PLATED DESSERTS

- STRAWBERRY SHORTCAKE**
- KEY LIME TART**
- CHOCOLATE MOUSSE PARFAIT**
- TURTLE CHEESECAKE**
- WHITE CHOCOLATE**
- BREAD PUDDING**

*Priced per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

# Beverages

## BEVERAGE PACKAGES

### RIVER ROAD PACKAGE

\$26

- House Beers  
*(Bud Light, Coors Light, Michelob Ultra, Miller Light, Budweiser)*
- House Wines
- Non-alcoholic Beverages  
*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

### BLUEBONNET PACKAGE

\$34

- L'Auberge Well Liquors
- House Beers  
*(Bud Light, Coors Light, Michelob Ultra, Miller Light, Budweiser)*
- House Wines
- Non-alcoholic Beverages  
*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

### REDSTICK PACKAGE

\$38

- L'Auberge Call Liquors
- House Beers  
*(Bud Light, Coors Light, Michelob Ultra, Miller Light, Budweiser)*
- Select Beers  
*(Heineken, Corona, Abita Amber, Dos Equis, Blue Moon, Hard Seltzers)*
- Premium Wines
- Non-alcoholic Beverages  
*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

### DELUXE PACKAGE

\$41

- L'Auberge Premium Liquors
- House Beers  
*(Bud Light, Coors Light, Michelob Ultra, Miller Light, Budweiser)*
- Select Beers  
*(Heineken, Corona, Abita Amber, Dos Equis, Blue Moon, Hard Seltzers)*
- Reserve Wines
- Non-alcoholic Beverages  
*(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Assorted Juices)*

*"Packages are priced per person for a three hour time frame. Each additional hour is \$5 per person. Gratuity and applicable sales tax will be added to all food and beverage charges.*

# Beverages Continued



## CASH BAR – BY THE DRINK

WELL BRANDS	\$8
CALL BRANDS	\$10
PREMIUM BRANDS	\$11
HOUSE WINE	\$7
PREMIUM WINE	\$11
RESERVE WINE	\$13
BOTTLED HOUSE BEER	\$5
BOTTLED SELECT BEER	\$7
HARD SELTZERS	\$7

## SPECIALTY BAR OFFERINGS

- BOURBON BAR
- CHAMPAGNE BAR
- COUPLE'S SIGNATURE COCKTAIL BAR
- COFFEE & CHOCOLATE BAR
- BLOODY MARY BAR



L'Auberge®  
CASINO HOTEL  
BATON ROUGE

777 L'Auberge Ave. • Baton Rouge 70820  
Contact Ashlynn Messina  
[Ashlynn.messina@pennentertainment.com](mailto:Ashlynn.messina@pennentertainment.com)  
225-224-4138