



# Chef John Folse's WHITE OAK ESTATE & GARDENS

*Creating Events to be Remembered*

Located in Baton Rouge, White Oak Estate & Gardens is the perfect setting for your wedding! White Oak exemplifies southern charm and grace through its magnificent estate, grand French ballroom, manicured gardens and authentic Louisiana cuisine. Our award-winning staff is eager to help you create an event to be remembered!



*"Excellence Without Exception"*

Boasting authentic Louisiana cuisine, prepared from recipes designed by world-renowned Chef John Folse, White Oak Estate & Gardens' reputation for outstanding food and excellent service is second to none.

As part of the Chef John Folse Company,  
we believe in Excellence Without Exception!



# Chef John Folse's WHITE OAK ESTATE & GARDENS

## Partial Day Rental

**Wedding Deposit**

**\$2000.00 (Applies to balance)**

### **Reception Amenities:**

- \* Property available for 3 hours of event time
- \* Wedding coordinator throughout reception
- \* Private waiter for bride and groom during reception
- \* Use of White Oak Estate and Gardens for bridal portraits
- \* Uniformed waiters, bartenders and buffet attendants
- \* Champagne toast for the bridal party, including champagne flutes
- \* Use of White Oak's knife and server set for cake cutting
- \* Attendant to slice wedding cake & groom's cake
- \* Buffet boxes for the bride & groom and their parents upon departure
- \* Use of White Oak's tables, chairs, linens, china, flatware and glassware
- \* Wedding gift for the bride and groom
- \* All setup and cleanup

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Fridays & Saturdays	\$800.00
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Sundays	\$600.00
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Additional Hour Property Rental	\$250.00 + beverage service price
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### **Additional Ceremony Amenities:**

Includes all amenities listed above AND:

- \* Property available for an additional half-hour for ceremony
- \* One-hour rehearsal (one or two days prior to the wedding)
- \* A private changing room for both the bride and the groom for one hour
- \* Changing rooms furnished with fruit, cheese, soft drinks and water
- \* Wedding coordinator to direct rehearsal and ceremony, as well as being available through the reception

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Fridays & Saturdays	+\$450.00
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Sundays	+\$400.00
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*\* Ceremonies only offered when booking a reception*

### **Minimum Catering Requirements:**

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Friday Evenings	\$7,000++
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Saturday Afternoon (12-3:30pm or earlier)	\$5,000++
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Saturday Evening (6-9:30pm or later)	\$8,000++
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Sunday (anytime)	\$4,000++
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Above minimums are valid January-November. Call for December minimums.  
++ indicates Louisiana sales tax and 20% taxed service charge

### **Security:**

Security is required at all events and will be arranged for ONLY by White Oak.

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1-100 guests = 1 security guard	101-200 guests = 2 security guards
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201-300 guests = 3 security guards	301-400 guests = 4 security guards
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Cost is \$40 per hour with a 4 hour minimum for each guard.



Chef John Folse's  
**WHITE OAK**  
ESTATE & GARDENS

# The Estate Soirée

**\$80.00 PER PERSON**

## Butler Passed Hors D'Oeuvres & Champagne

*Champagne with a Seasonal Berry AND*

*Choice of Three Tier III Hors D'Oeuvres Passed for First 30 Minutes of Reception*

Duck Confit Tartlet with Orange Marmalade	Butter-poached Lobster Medallion with Mirliton Relish	Beef Tenderloin Crostini with Horseradish Cream and Caramelized Shallot
Mini Jumbo Lump Crab Cakes with Remoulade		Bacon-wrapped Jumbo Shrimp with Sweet Chili Glaze
BBQ Spiced Tuna with Chipotle Aioli and Grilled Sweet Corn	Heirloom Tomato and Buffalo Mozzarella Bruschetta with Roasted Garlic, Basil, Pine Nuts	Herb-roasted Lamb Loin Medallion with Boursin Cheese and Fig Cherry Compote

## The Potager: Grilled and Marinated Vegetables

Assortment of Grilled and Balsamic-marinated  
Seasonal, Local Vegetable Crudités  
Accompanied by Roasted Garlic Hummus  
and Green Goddess Dipping Sauce

## White Oak Salad

Action Station

Selected Seasonal Lettuces Tossed to Order with Guests' Choice of:  
Roasted, Marinated Red and Gold Beets, Heirloom Tomatoes,  
English Cucumbers, Brunoise Carrots, Soft Goat Cheese,  
Candied Pecans and Marinated Strawberries  
Dressings: Cane Syrup Vinaigrette, Extra Virgin Olive Oil,  
Sherry Vinegar and Balsamic Glaze

## Creole Louisiana Shrimp and Grits

Action Station

Creamy White Oak Estate Stone-ground Grits  
Topped with Gulf Shrimp  
Sautéed with Garlic, Wine and Creole Seasoning,  
Tasso and Roasted Red Pepper Cream Sauce  
Garnished with Fresh Scallions in Martini Glasses

## Charcuterie and Boucherie

Fire Roasted Cochon de Lait Carving Station  
with Spicy Citrus Slaw, Sweet Chile Mayonnaise, Creole Mustard  
and Warm Silver Dollar Rolls  
Praline Bacon Bouquet  
Chef's Selection of Charcuterie  
House-made Pork and Game Sausages,  
Assorted Pickles and Chutneys,  
Andouille, Tasso and Horseradish Warm Potato Salad

## Iced Seafood Pirogue

Jumbo Cocktail Shrimp, Oysters on the 1/2 Shell,  
Marinated Blue Crab Fingers and Creole-style Crawfish Dip  
Accompanied by Cajun Cocktail Sauce, Red Rémolade,  
Mignonette, Horseradish, Louisiana Hot Sauce and Lemons

*\*Ask about our optional Ice Carving Displays*

## Chef John Folse's Famous White Chocolate Bread Pudding

Made with Fresh Dairy Cream and Our Own Yard Eggs  
Accompanied by Guests' Choice of:  
Butter-Bourbon Sauce, Praline Drizzle or Raspberry Coulis

*\*Upgrade to Bananas Foster Action Station: \$4.50 per person*

*Prices subject to Louisiana sales tax and 20% taxed service charge*



Chef John Folse's  
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# The Louisiana Classic

**\$60.00 PER PERSON**

## Butler Passed Hors D' Oeuvres & Champagne

*Champagne with a Seasonal Berry AND*

*Choice of Three Tier III Hors D' Oeuvres Passed for First 30 Minutes of Reception*

Duck Confit Tartlet with Orange Marmalade	Butter-poached Lobster Medallion with Mirliton Relish	Beef Tenderloin Crostini with Horseradish Cream and Caramelized Shallot
Mini Jumbo Lump Crab Cakes with Remoulade		Bacon-wrapped Jumbo Shrimp with Sweet Chili Glaze
BBQ Spiced Tuna with Chipotle Aioli and Grilled Sweet Corn	Heirloom Tomato and Buffalo Mozzarella Bruschetta with Roasted Garlic, Basil, Pine Nuts	Herb-roasted Lamb Loin Medallion with Boursin Cheese and Fig Cherry Compote

## Country Fruit and Cheese Stand with Baked Brie en Croute

Chef's Assortment of Fruit and Berries  
Accompanied by Honey Yogurt Dipping Sauce  
Selection of Three Domestic Cheeses  
House-made Chutneys and Preserves  
Dried Fruit and Water Crackers

French Brie Baked in a Puff Pastry Shell  
Topped with Pepper Jelly  
Served with Water Crackers

*\*Upgrade to Fromagerie: Artisan and Imported Cheeses: \$2.00 per person*

## The Grist Mill *Interactive Station*

Creamy White Oak Estate Stone-ground Grits  
Accompanied by  
Sautéed Shrimp in Tasso and Roasted Red Pepper Cream Sauce  
and Spanish-style Beef Grillades  
with Andouille, Smoked Gouda Cheese  
and Creole Tomato Concassé  
Garnished with Fresh Scallions in Martini Glasses

## Down on the Bayou

Fried Catfish Strips  
with Red Rémolade and Tartar Sauce  
Crawfish Étouffée  
in Mini Bouchees  
Cajun Chicken and Andouille Jambalaya  
Chicken and Sausage Gumbo  
with Steamed Rice

*\*Upgrade to Seafood Gumbo: \$2.00 per person*

## Pit-roasted Classic Cochon de Lait

Fire-roasted Crispy in our Cochon de Lait Open-Hearth Ovens  
Served with Sweet Chili Mayonnaise, Spicy Citrus-Apple Slaw  
and Creole Mustard  
Warm Silver Dollar Rolls

*\*Upgrade to High on the Hog: \$7.50 per person*

*Prices subject to Louisiana sales tax and 20% taxed service charge*





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# The White Oak

**\$50.00 PER PERSON**

## **Butler Passed Hors D' Oeuvres & Champagne**

*Champagne with a Seasonal Berry AND*

*Choice of Three Tier II Hors D' Oeuvres Passed for First 30 Minutes of Reception*

Smoked Salmon BLT Bite with Dill Mayonnaise	Corn and Crab Cappuccino Shooters	Duck Confit Quesadilla with Cilantro Crema
Boursin and Brioche Grilled Cheese Sandwich with Spicy Tomato Marmalade	Shrimp Rémolade on Cucumber	Baby Twice-Baked Potato with Smoked Bacon, Cheddar and Chives
	Short Rib Debris Arancini with Red Onion Agrodolce	

*\*Upgrade to Tier III Hors D' Oeuvres: \$3.00 per person*

### **Country Fruit and Cheese Stand**

Chef's Assortment of Fruit and Berries  
Accompanied by Honey Yogurt Dipping Sauce  
Selection of Three Domestic Cheeses  
House-made Chutneys and Preserves  
Dried Fruit and Water Crackers

*\*Upgrade to Fromagerie: Artisan and Imported Cheeses: \$2.00 per person*

### **The Potager: Grilled and Marinated Vegetables**

Assortment of Grilled and Balsamic-marinated  
Seasonal, Local Vegetable Crudités  
Accompanied by Roasted Garlic Hummus  
and Green Goddess Dipping Sauce

### **Petite Entrées**

Fried Catfish Strips with Red Rémolade and Tartar Sauce  
Crawfish Étouffée in Mini Bouchées  
Spinach-stuffed Chicken Bayou Lafourche  
Natchitoches Meat Pies  
Blackened Shrimp Alfredo Penne Pasta  
Garnished with Cajun Trinity and Fresh Grated Parmesan

### **Carving Station**

**Horseradish-and Rosemary-encrusted  
Beef Top Round Roast**  
Slow-roasted to Medium  
Served with Au Jus, Horseradish Sauce and Creole Mustard  
Warm Silver Dollar Rolls

*\*Upgrade to Prime Rib Carving Station: \$5.00 per person*

*Prices subject to Louisiana sales tax and 20% taxed service charge*



Chef John Folse's  
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**The Cypress**  
\$45.00 PER PERSON

## Butler Passed Hors D' Oeuvres

*Choice of Three Tier II Hors D'Oeuvres Passed for First 30 Minutes of Reception*

Smoked Salmon BLT Bite with Dill Mayonnaise	Corn and Crab Cappuccino Shooters	Duck Confit Quesadilla with Cilantro Crema
Boursin and Brioche Grilled Cheese Sandwich with Spicy Tomato Marmalade	Shrimp Rémoulade on Cucumber	Baby Twice-Baked Potato with Smoked Bacon, Cheddar and Chives
	Short Rib Debris Arancini with Red Onion Agrodolce	

*\*Upgrade to Tier III Hors D'Oeuvres: \$3.00 per person*

### Fresh Market Fruit and Vegetables

Fresh Seasonal Fruits and Melons  
Accented with Seasonal Berries and Seedless Grapes  
Accompanied by Honey Yogurt  
and Chocolate Dipping Sauces

Grilled and Balsamic-marinated  
Seasonal, Local Vegetable Crudités  
Accompanied by Roasted Garlic Hummus and Pita Bread

### Mashed Potato Martini Bar

Classic Mashed Potatoes  
Topped with Butter, Sour Cream, Bacon Bits, Chives,  
Cheddar Cheese and Brown Gravy

*\*Add-Ons: Mashed Sweet Potatoes \$2.00 per person  
Topped with Cane Syrup, Candied Pecans, Mini Marshmallows,  
Cinnamon and Nutmeg*

### Petite Entrées

Fried Catfish Strips with Red Rémoulade and Tartar Sauce  
Crawfish Étouffée over Rice  
Hot Spinach and Artichoke Dip with Crostinis

### Carving Station

**Cane Syrup-brined Pork Loin**  
Herb-crusted  
Served with Bourbon Butter Glaze, Sweet Chili Mayo  
and Creole Mustard  
Warm Silver Dollar Rolls

*\*Upgrade to Beef Top Round Roast: \$1.00 per person*

*Prices subject to Louisiana sales tax and 20% taxed service charge*



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**The Camellia**  
**\$40.00 PER PERSON**

### Butler Passed Hors D' Oeuvres

*Choice of Three Tier I Hors D'Oeuvres Passed for First 30 Minutes of Reception*

Crawfish Pie in Tart Shell	Bourbon-glazed Meatball
Spinach and Gouda Beignet	Boudin Sausage Bite with Creole Mustard
Smoked Cheddar Pimento Cheese on Crostini	Insalata Caprese Skewer with Balsamic Drizzle

*\*Upgrade to Tier II Hors D'Oeuvres: \$2.00 per person*

<b>Fresh Market Fruit</b>	Fresh Seasonal Fruits and Melons Accented with Seasonal Berries and Seedless Grapes Accompanied by Honey Yogurt and Chocolate Dipping Sauces <i>*Add Baked Brie: \$3.00 per person</i>
<b>Mac N Cheese Bar</b>	Macaroni Pasta tossed to order with guests' choice of Classic American Cheese Sauce or Gruyere Mornay Optional Toppings: Bacon Crumbles, Diced Andouille, Truffle Aioli, Sweet Chili Sauce, Green Onions and Breadcrumbs <i>*Add Crawfish Tails: \$3.00 per person</i>
<b>Petite Entrées</b>	Fried Catfish Strips <i>with Red Rémoulade and Tartar Sauce</i>  Roasted Vegetable Gratin  Natchitoches Meat Pies
<b>Carving Station</b>	<b>Cane Syrup-brined Pork Loin</b> Herb-crusted Served with Bourbon Butter Glaze, Sweet Chili Mayo and Creole Mustard Warm Silver Dollar Rolls <i>*Upgrade to Roast Beef Carving Station: \$1.00 per person</i>

*Prices subject to Louisiana sales tax and 20% taxed service charge*



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# Hosted Open Bar

## Ultra-Premium Brands

3 Hours: \$24 per person  
Additional Hour: \$8 per person  
Additional ½ Hour \$4 per person

*Vodka:* Grey Goose  
*Rum:* Bacardi Superior  
*Bourbon:* Gentleman Jack  
*Tequila:* Patron Silver  
*Liqueurs:* Disaronno Amaretto, Kahlua, Grand Marnier  
*Wine:* Sonoma Cutrer Chardonnay, Chateau Ste. Michelle Indian Wells Cabernet and Ava Grace Rosé  
*Champagne:* Piper Sonoma Champagne  
**Select Any Four Beers:**  
*Domestic Bottled Beer:* Bud Light, Miller Light, Michelob Ultra  
*Specialty Bottled Beer:* Corona, Stella Artois, Abita Amber, Yuengling Lager  
*Includes Soft Drinks*

## Premium Brands

3 Hours: \$21 per person  
Additional Hour: \$7 per person  
Additional ½ Hour \$3.50 per person

*Vodka:* Tito's  
*Rum:* Bayou  
*Bourbon:* Jack Daniel's  
*Tequila:* Avion  
*Liqueurs:* Di Amore Amaretto, Kahlua  
*Wine:* White Oak's Private Label Chardonnay, Cabernet Sauvignon and Rosé  
*Champagne:* White Oak's Private Label Champagne  
**Select two from each:**  
*Domestic Bottled Beer:* Bud Light, Miller Light, Michelob Ultra  
*Specialty Bottled Beer:* Corona, Stella Artois, Abita Amber, Yuengling Lager  
*Includes Soft Drinks*

## Call Brands

3 Hours: \$18 per person  
Additional Hour: \$6 per person  
Additional ½ Hour \$3 per person

*Vodka:* Skyy  
*Rum:* Castillo  
*Bourbon:* Evan Williams Black  
*Tequila:* Margaritaville  
*Liqueurs:* Di Amore Amaretto, Kahlua  
*Wine:* White Oak's Private Label Chardonnay, Cabernet Sauvignon and White Zinfandel  
*Champagne:* White Oak's Private Label Champagne  
**Select two:**  
*Domestic Bottled Beer:* Bud Light, Miller Light, Michelob Ultra  
*Includes Soft Drinks*

## Bottled Beer, Wine & Soft Drinks

3 Hours: \$14 per person  
Additional Hour: \$5 per person  
Additional ½ Hour \$2.50 per person

*Wine:* White Oak's Private Label Chardonnay, Cabernet Sauvignon and White Zinfandel  
*Champagne:* White Oak's Private Label Champagne  
**Select two from each:**  
*Domestic Bottled Beer:* Bud Light, Miller Light, Michelob Ultra  
*Specialty Bottled Beer:* Corona, Stella Artois, Abita Amber, Yuengling Lager  
*Includes Soft Drinks*

## Non-Alcoholic Options

Iced Tea, White Oak Signature Punch, and Soft Drinks  
3 hours: \$7; Additional Hour: \$2

Soft Drinks Only  
3 hours: \$4; Additional Hour: \$2





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# Wedding Guidelines

We are very excited about hosting your wedding here at White Oak Estate and Gardens (White Oak)! To ensure that the most exciting day of your life runs smoothly, we have created some guidelines.

Please read these so that you have an understanding of what you can expect from us.

## Portraits

Wedding clients are entitled to two hours use of property to have your bridal portraits taken at White Oak Estate and Gardens free of charge. Portrait times are during business hours, when we do not have scheduled events. Business hours are 9:00am-5:00pm Monday through Friday. The latest start time available is 3:00pm. Please schedule your portrait time with us before confirming with your photographer. The entire property is available for your session and we will do our best to provide a beautiful backdrop. However, circumstances could arise that are beyond our control (such as weather). Portraits can be confirmed up to one month in advance.

## Rehearsal

If you are having the ceremony at White Oak, you are requested to hold a rehearsal at least one day before the wedding. White Oak will make every effort to schedule your rehearsal at a time convenient to you, yet we retain the right to reschedule based on availability. You are allowed use of the property for one hour during your rehearsal. Popular rehearsal times are Friday at 4:00pm or Thursday at 5:30pm. All rehearsals are scheduled first come, first serve. We ask that you arrive on time and the rehearsal will run as efficiently as possible.

## Security

Security is required at all events and will be arranged for ONLY by White Oak. Security staff is based on the following chart:

1-100 guests = 1 security guard	101 - 200 guests = 2 security guards
201-300 guests = 3 security guards	301-400 guests = 4 security guards

Cost is \$40 per hour with a 4 hour minimum for each guard.

## Vendors

When considering your florist, photographers, entertainment, videographers, bakery, etc., contact your sales person. White Oak must approve all vendors before your event (see "Approved Vendor List" for suggestions). All vendors must sign and submit our vendor agreement prior to the event day. White Oak has the right to refuse a vendor as appropriate.

## Deliveries

All delivery times must be confirmed with White Oak. Deliveries should be made no more than ninety minutes before the event (unless you booked a full-day rental.)

## Set-Up

White Oak has the sole discretion to set up tables, bar(s), etc. as appropriate. White Oak will do their best to accommodate the clients' request. In certain situations, rental charges for tables, chairs and/or linen may be required. If a client chooses to provide their own services for which a vendor would traditionally be hired, client is responsible for providing someone to setup and load out any such items (i.e. centerpieces, decorations, DIY photobooths, etc.)

## Guest Count

Your final minimum guest count must be given at least ten business days (two weeks) before the event. Additional payment will be required before the event should your count increase. In the event that your count increases, we will make adjustments accordingly and you will be responsible for the additional payment. We will not issue a refund should your guest count decrease. Our staff will discretely count your guests upon their arrival. Children 5 years old or younger will not be included in guest count for buffet-style meals.

## Payments

Final payment is due at least ten business days (two weeks) before the event. We accept cash, checks, Visa, MasterCard, American Express and Discover for payment. Additional charges accrued that evening must be paid at the conclusion of the event. You will be required to sign an "Authorization for Additional Payments" form before the event should additional approved charges arise the day of the event.

## Menu

You are required to finalize your menu (food & beverage) at least 30 days before your reception. We will provide food for a three-hour reception (you may pay for longer). Should your guest number increase upon arrival, we will make every effort to reach you; however, we reserve the right to make food substitutions if necessary to accommodate the increase.

## Menu Pricing

Menu pricing listed is subject to change due to market conditions. Subsequent changes shall occur only in extreme market variances and not to exceed a 5% increase.



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**WHITE OAK**  
ESTATE & GARDENS

# Wedding Guidelines

## **Linens & China**

Our standard linens are white. Specialty linens can be rented through your salesperson. No outside vendors are allowed to provide specialty linens, chairs, chair ties, etc. All specialty rentals must be arranged by your salesperson. We will provide paper napkins for the bar, buffet and wedding cake. Food and cake will be served on white china.

## **Decorations**

When using candles, an exposed flame is not allowed. Candles are permissible when enclosed in a glass vase, lantern, etc. No decorations are to be hung from the ceiling or attached to any walls. Using scattered rose petals (real, not silk) on any outdoor area of the property will result in a \$100 cleaning fee. Silk petals are not allowed.

## **Your Arrival**

Bridal parties and guests may arrive no earlier than one hour before the event unless you book the full-day rental. In some circumstances, additional time on the property may be rented at the rate of \$250 per hour. Family members are permitted to stay 30 minutes after the function to collect items.

## **Ceremony**

As part of the ceremony rental charge, you are entitled to have your wedding ceremony either on the grounds, under the pavilion or in the parlor. We will set up chairs and provide a wedding coordinator. If inclement weather occurs, White Oak requires no less than three hours notice to rearrange your ceremony location. The decision whether or not to relocate a ceremony will be left up to White Oak management.

## **Wedding Cakes**

Cakes may be delivered no more than ninety minutes before the event time. Cakes may not be stored in White Oak's refrigerator and must be set up only by the cake vendor. Your wedding coordinator will be in charge of cutting the cake for your guests. Please alert your salesperson or wedding coordinator if you would like the cake top saved for you.

## **Guest books, photos, cake knives/servers, champagne flutes, gifts, etc.**

Any item that you bring and want returned will be packaged with your gifts. You may store these items the weekday before the event at White Oak with permission of your salesperson. Due to the possibility of breakage, White Oak is prohibited to transport the above items to or from your vehicle, unless specifically requested by you. We assume no responsibility for breakage. Please do not bring any valuables to the premise – we cannot assume responsibility for their safety. If any items are left at White Oak after the event concludes, White Oak is not responsible for any loss or damage.

## **Music/Band**

Your musician is responsible to know the White Oak electrical provisions. They may set up no more than 90 minutes before the reception and must break down immediately after the reception. Musicians may not store any equipment on the property.

## **Alcohol**

White Oak reserves the right to not serve any guests who appear inebriated. Security will remove any guest acting inappropriately.

## **Wedding Coordinator**

As part of the wedding package, we will provide an experienced wedding coordinator to guide you through the ceremony and assist throughout the reception.

## **Money Dance**

Some brides elect to have a money dance where guests pin money on the bride and groom's attire. Our wedding coordinator can help get the dance started but is not allowed to pin money on or take money off of your attire. Please have a family member or wedding party member ready to assist you.

## **Your Guests**

Your guests are your responsibility and are expected to act properly. Should any guest act in a manner that is disrespectful to you, your other guests, our staff, or our property, they will be removed immediately.

## **Bride and Groom Departure**

Please restrict send-off items to bubbles, shakers or birdseed. Any items that present a fire hazard (i.e. sparklers) or litter (i.e. confetti) are not allowed. If real (not silk) rose petals are used for sendoff, a \$100 cleaning fee will be charged.