



THE  
*Crown*  
AT THE ROYAL STANDARD

# Private Events Information Guide



## OVERVIEW

*The Crown Rooms located inside The Royal Standard's Highland/Perkins location provide an elegant and intimate venue for your next gathering.*

*French and English antiques, architectural elements, and a beautiful courtyard provide an Old World setting that is truly one of a kind in Baton Rouge. Our space is ideal for wedding and baby showers, birthday celebrations, corporate networking, and more. Our menus are served buffet style and designed to allow your guests to mingle and enjoy all aspects of the venue. Our interior rooms have seating for 34 guests and allow up to 125 guests using the courtyard and interior spaces.*

## BOOKING

*The Crown is available for your event Wednesday-Sunday beginning at 10am. We have several menus for you to choose from or you may rent the venue without catering.*

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*To inquire about availability or schedule a tour, email [events@thecrownbistro.com](mailto:events@thecrownbistro.com) or call 225.308.4773. One of our event coordinators will be happy to help you plan a memorable gathering.*

## NAVIGATION

*The Crown at The Royal Standard  
16016 Perkins Road  
Baton Rouge, Louisiana 70810*

*From I-10, exit at Highland Road (Exit 166). Travel South on Highland Road to Perkins Road. Turn right (West) on Perkins Road. The Royal Standard will be 1.1 miles on the left.*

*Parking is available on the side and rear of the building. Enter the venue through the iron gates near the courtyard.*





## BRUNCH GATHERING

\$24 per person  
*self-serve buffet*

### SELECT 5 ITEMS

*Brunch Bake – Bacon and Egg OR Sausage, Hashbrown,  
and Egg*

*Assorted Mini Quiches*

*Yogurt & Granola Parfait – vanilla Greek yogurt, seasonal  
fruit compote, & honey granola*

*Avocado Toast with hollandaise, pickled red onions, & hot  
sauce confetti*

*Belgian Waffles with bacon butter, strawberry butter, fruit  
compote, and maple syrup*

*BBQ Shrimp Crostini – NOLA style BBQ butter, mozzarella,  
& feta*

*Monte Cristo Crostini – ham, bechamel, Gruyere & fruit  
compote*

*Grits & Grillades – stoneground cheddar grits, pot roast,  
caramelized onions*

*Fresh Strawberries and Cream*

*Fresh Fruit Platter*

*Torte with Assorted Crackers – Flavor Options:*

*Feta, Pesto, & Sun-Dried Tomato*

*Fig & Apricot*

*Cranberry & Orange*

*Artichoke & Tapenade*

*Blue Cheese, Bacon & Blueberry*

*Baked Brie with Mango and Cranberry with Assorted  
Crackers*

*Soup – Tomato Basil, Loaded Baked Potato, Chicken &  
Sausage Gumbo, or Corn & Shrimp Bisque*

*Fig, Prosciutto, Parmesan, & Arugula Flatbread with  
Balsamic Reduction*

*Chicken Club Flatbread – grilled chicken, garlic aioli, lettuce,  
tomato, bacon, avocado, mozzarella*

*Shrimp Caprese Flatbread – mozzarella, basil pesto, sun dried  
tomatoes, & balsamic glaze*

*Black & Bleu Flatbread – roast beef, blue cheese, caramelized  
onions, mozzarella, balsamic glaze & arugula*

*Citrus Shrimp on Mixed Greens with Sesame Vinaigrette*

*Berry Goat Cheese Salad with Chicken or Shrimp with  
Poppyseed Dressing*

*Mediterranean Chicken Salad*

*Sensation Salad with Chicken or Shrimp*

*Caesar Salad with Chicken or Shrimp*

*Assorted Sandwich Tray (choice of 2)*

*Chicken Salad Croissant*

*Turkey Fig & Brie Croissant*

*Pot Roast Grilled Cheese*

*Chicken Caprese*





## AFTERNOON GATHERING

\$24 per person

*self-serve buffet*

### SELECT 5 ITEMS

*Fig, Prosciutto, Parmesan, & Arugula Flatbread with  
Balsamic Reduction*

*Chicken Club Flatbread – grilled chicken, garlic aioli, lettuce,  
tomato, bacon, avocado, mozzarella*

*Shrimp Caprese Flatbread – mozzarella, basil pesto, sun  
dried tomatoes, & balsamic glaze*

*Black & Bleu Flatbread – roast beef, blue cheese, caramelized  
onions, mozzarella, balsamic glaze & arugula*

*Citrus Shrimp on Mixed Greens with Tomatoes, Feta, &  
Sesame Vinaigrette*

*Berry Goat Cheese Salad with Chicken or Shrimp with  
Glazed Pecans & Poppyseed Dressing*

*Mediterranean Chicken Salad with olives, feta, tomatoes, &  
white balsamic vinaigrette*

*Sensation Salad with Chicken or Shrimp*

*Caesar Salad with Chicken or Shrimp*

*Baked Brie with Mango and Cranberry with Assorted  
Crackers*

*Savory Cheesecake Bites in Phyllo Shell– Seafood OR  
Spinach and Artichoke*

*Charcuterie Board*

*Soup:*

*Tomato Basil*

*Loaded Baked Potato*

*Chicken & Sausage Gumbo  
or Corn & Shrimp Bisque*

*Assorted Sandwich Tray (choice of 2):*

*Chicken Salad Croissant*

*Turkey Fig & Brie Croissant*

*Pot Roast Grilled Cheese*

*Chicken Caprese*

*Torte with Assorted Crackers – Flavor Options:*

*Feta, Pesto, & Sun-Dried Tomato*

*Fig & Apricot*

*Cranberry & Orange*

*Artichoke & Tapenade*

*Blue Cheese, Bacon & Blueberry*

*Fresh Strawberries and Cream*

*Fresh Fruit Platter*



## COCKTAIL GATHERING

\$29 per person

*self-serve buffet*

### ***Appetizers (Choose 2)***

*Charcuterie Board – selection of cured meats, cheeses, fruit, and nuts*

*Fig, Prosciutto, Parmesan, & Arugula Flatbread with Balsamic Reduction*

*Chicken Club Flatbread – grilled chicken, garlic aioli, lettuce, tomato, bacon, avocado, mozzarella*

*Shrimp Caprese Flatbread - mozzarella, basil pesto, sun dried tomatoes, & balsamic glaze*

*Black & Blue Flatbread – roast beef, blue cheese, caramelized onions, mozzarella, & balsamic glaze*

*Baked Brie with Mango and Cranberry with Assorted Crackers*

*Savory Cheesecake Bites in Phyllo Shell– Seafood OR Spinach and Artichoke*

*Torte with Assorted Crackers – Flavor Options:*

*Feta, Pesto, & Sun-Dried Tomato*

*Fig & Apricot*

*Cranberry & Orange*

*Artichoke & Tapenade*

*Blue Cheese, Bacon & Blueberry*

### ***Entree (Choose 1)***

*Shrimp Scampi Pasta*

*Chicken Florentine – chicken breast with spinach & cream sauce*

*Chicken or Shrimp Fettuccine Alfredo*

*Shrimp or Crawfish Etouffee*

*Pork Tenderloin*

### ***Soup or Salad & French Bread (Choose 1)***

*Citrus Shrimp on Mixed Greens with Tomatoes, Feta, & Sesame Vinaigrette*

*Berry Goat Cheese Salad with Chicken or Shrimp with Glazed Pecans & Poppysseed Dressing*

*Mediterranean Chicken Salad with olives, feta, tomatoes, & white balsamic vinaigrette*

*Sensation Salad with Chicken or Shrimp*

*Caesar Salad with Chicken or Shrimp*

*House Garden Salad – mixed greens, tomato, avocado, bacon, & cheese with choice of dressings*

*Tomato Basil*

*Loaded Baked Potato*

*Chicken & Sausage Gumbo*

*Corn & Shrimp Bisque*



## SIPS

### **SIPS INCLUDED** with catering package

*Water with Lemon*

*Iced Tea with sweeteners and lemon*

*Coffee with sweeteners and creamer*

*Juice or Soft Drink Carafe:*

*(Choose two; \$10 per additional carafe)*

*Orange Juice*

*Grapefruit Juice*

*Pineapple Juice*

*Cranberry Juice*

*Coke*

*Diet Coke*

*Sprite*

*Dr. Pepper*

### **COCKTAILS**

*Champagne Bar* ..... \$27  
*(1 bottle of champagne with a selection of juices; serves 6-7)*

*Bloody Mary Pitcher (5-6 servings)*..... \$36

*French Basil 76 Pitcher (5-6 servings)* ..... \$36

*Sangria Pitcher (5-6 servings)* ..... \$36

*Strawberry Mint Lemonade Pitcher (5-6 servings)* ..... \$36

*Margarita Pitcher (5-6 servings)* ..... \$36

### **BEER AND SELTZERS** per serving

*Domestic Beer* ..... \$3

*Craft Beer* ..... \$4<sup>50</sup>

### **WINE BY THE BOTTLE**

*Capasaldo Pinot Grigio* ..... \$22

*Oyster Bay Sauvignon Blanc* ..... \$27

*Drumheller Chardonnay* ..... \$25

*Row 11 Pinot Noir* ..... \$29

*Drumheller Cabernet* ..... \$25

*Decoy Rosé* ..... \$29

*Campo Viejo Sparkling Rosé* ..... \$27

*La Marca Prosecco* ..... \$29

*Ruffino Sparkling Rosé (single serving bottle)* ..... \$8

*Ruffino Prosecco (single serving bottle)* ..... \$8

## SWEETS

### SIGNATURE CROWN CAKE

***\$35 each***

*10-12 servings per cake:  
includes cake cutting service)*

*Bananas Foster*

*Chocolate Peanut Butter*

*Cookies & Cream*

*Le Bon Temps*

*Lemon Cream*

*Pecan Praline*

*Red Velvet*

*Seasonal*

*Southern Wedding Cake*

### SIGNATURE CROWN MINI

***\$5 each***

*(4" single cake)*

*Bananas Foster*

*Chocolate Peanut Butter*

*Cookies & Cream*

*Le Bon Temps*

*Lemon Cream*

*Pecan Praline*

*Red Velvet*

*Seasonal*

*Southern Wedding Cake*

### CROWN CAKE BITE

***\$20 per dozen***

*Choose up to two flavors per  
dozen*

### COOKIE TRAY

***\$35***

*Serves 25*

### CUSTOM SPECIALTY CAKE

*Pricing available upon request*

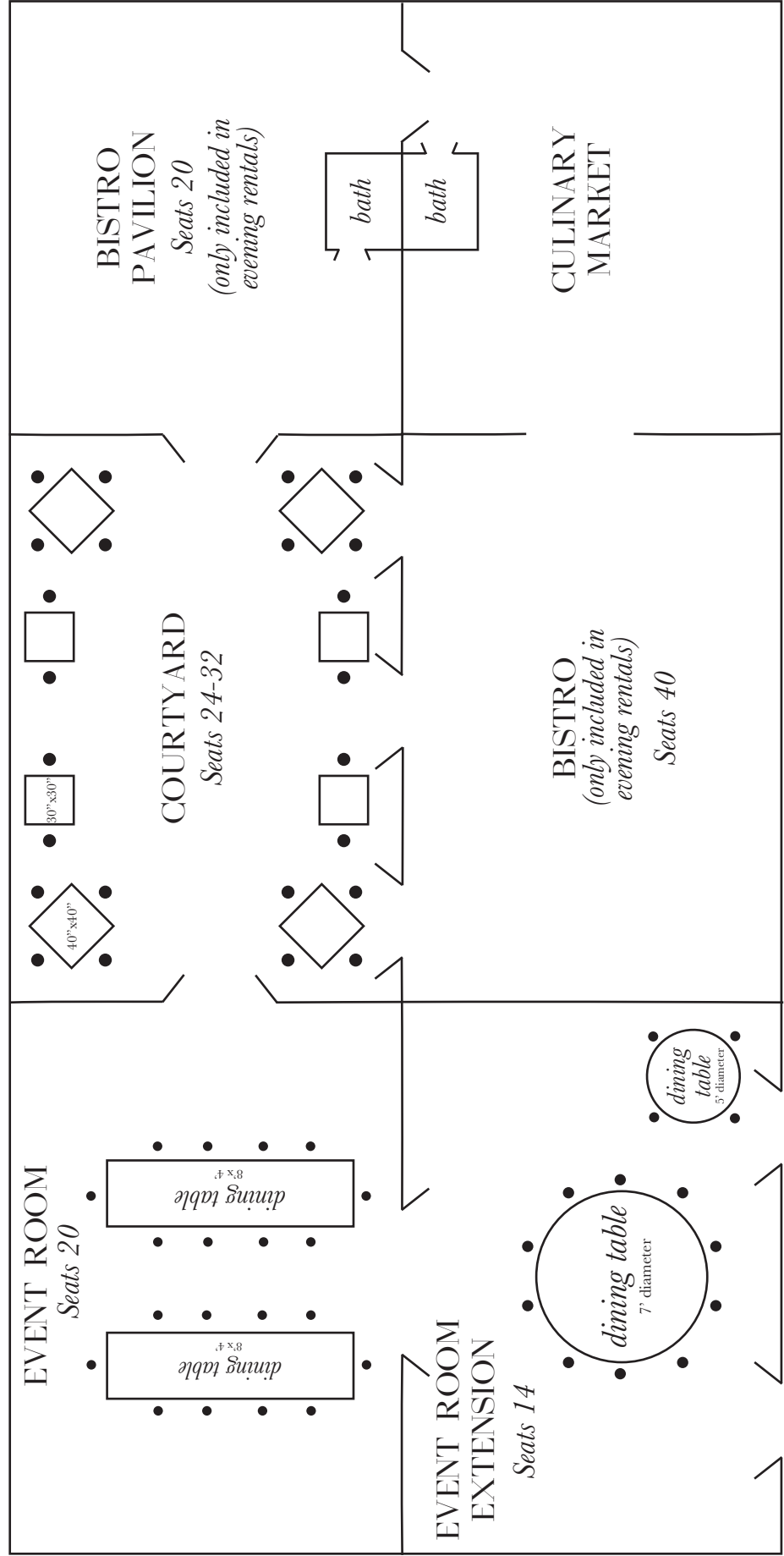
*\$10 Cake Cutting Fee if Client chooses to bring their own cake.*





## VENUE OVERVIEW

Max Capacity: 125 guests

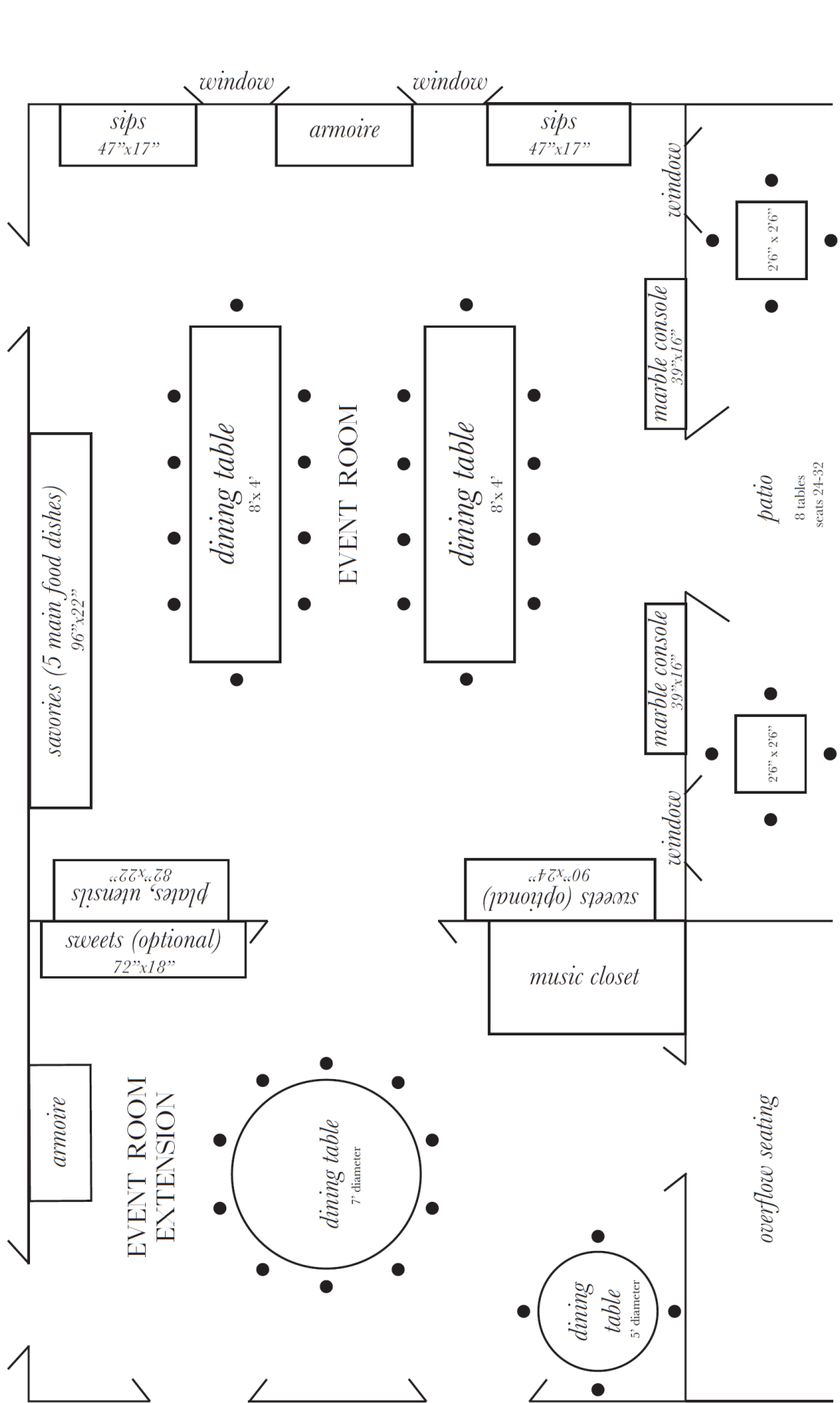






# INTERIOR ROOM

Capacity: 34 seated, 125 max mingle





## ADDITIONAL INFORMATION

### DAYTIME RENTAL

- \$600 Rental Fee for 4 hours. Additional time is available for \$75 per half hour.
- Rental time must end by 6pm. All set up and clean up must be completed within the rental time.
- Parties are required to use at least the 1st hour of the rental time for set-up and the last 30 minutes for clean-up. The party/event start time should be at least 1 hour from the start of the rental.
- Rental fee is waived if food & beverage bill (not including tax & gratuity) is \$1,200+
- \$150 non-refundable deposit required to reserve the event space. Deposit may be transferred to another date if cancelled & rescheduled at least 30 days prior to original event date.
- Final payment & head count is due at least 7 days prior to event date.
- Any changes to the event space layout & decorations must be approved by The Royal Standard at least 2 weeks prior to the event. Additional fees may apply depending on changes requested. No confetti or glitter is allowed.

### EVENING RENTAL

- \$1,000 Rental Fee for 5 hours. Additional time is available for \$100 per half hour.
- The evening rental fee is incurred when rental time, including clean up time, extends past 6pm. All set up and clean up must be completed within the rental time.
- Parties are required to use at least the 1st hour of the rental time for set-up and the last 30 minutes for clean-up. The party/event start time should be at least 1 hour from the start of the rental.
- Rental fee is waived if food & beverage bill (not including tax & gratuity) is \$2,000+
- \$150 non-refundable deposit required to reserve the event space. Deposit may be transferred to another date if cancelled & rescheduled at least 30 days prior to original event date.
- Final payment & head count is due at least 7 days prior to event date.
- Any changes to the event space layout & decorations must be approved by The Royal Standard at least 2 weeks prior to the event. Additional fees may apply depending on changes requested. No confetti or glitter is allowed.

### EVENTS CATERED BY THE CROWN

- Food & beverage selections and head count must be finalized at least 7 days prior to the event.
- The Crown will provide all plates, utensils, glasses, serving pieces and paper goods.
- 20% Gratuity is added to all food & beverage. Any additional gratuity is at your discretion.
- Any additional food, beverage, or set-up fees, etc. incurred during the event must be paid at the end of the event.

### MUSIC AND DECORATIONS

- We use Sonos sound system with Pandora. We are happy to adjust the Pandora station and music volume to your preference. You may also provide your own playlist using an iOS device or Spotify.
- The interior Crown Rooms feature preserved boxwood topiaries. You are welcome to bring your own flowers and decorations, but we request no glitter or confetti.
- A 48" TV is available to be connected to your laptop via HDMI cable. Wi-Fi is also available throughout the venue.
- Any decor brought into The Crown must be removed during event clean up time (this includes balloon arches). Clean up or removal decor left behind will incur a \$250 cleaning fee.