



# 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 10 AM. We have several menus for you to choose from, or you may rent the venue without catering.*

*To inquire about availability or schedule a tour, email **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 OR sausage, hashbrown, & 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 cheese*

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

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

*Fresh Strawberries & Cream*

*Fresh Fruit Platter*

*Torte (with assorted crackers):  
Feta, Pesto, & Sun-Dried Tomato*

*Fig & Apricot*

*Cranberry & Orange*

*Artichoke & Tapenade*

*Blue Cheese, Bacon, & Blueberry*

*Baked Brie with Mango & 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 Poppyseed Dressing  
(Chicken or Shrimp)*

*Mediterranean Chicken Salad*

*Sensation Salad (Chicken or Shrimp)*

*Caesar Salad (Chicken or Shrimp)*

*Assorted Sandwich Tray (choice of 2)*

*Chicken Salad Croissant*

*Turkey, Fig, & Brie Croissant*

*Pot Roast Grilled Cheese*

*Chicken Caprese*

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



## 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 & Blue 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 Glazed Pecans  
& Poppyseed Dressing (Chicken or Shrimp)*

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

*Sensation Salad (Chicken or Shrimp)*

*Caesar Salad (Chicken or Shrimp)*

*Baked Brie with Mango, Cranberry, and Assorted Crackers*

*Savory Cheesecake Bites in Phyllo Shell  
(Seafood or Spinach & Artichoke)*

*Charcuterie Board*

*Soup:*

*Tomato Basil*

*Loaded Baked Potato*

*Chicken & Sausage Gumbo*

*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):*

*Feta, Pesto, & Sun-Dried Tomato*

*Fig & Apricot*

*Cranberry & Orange*

*Artichoke & Tapenade*

*Blue Cheese, Bacon, & Blueberry*

*Fresh Strawberries & 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 & 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 Glazed Pecans & Poppyseed Dressing  
(Chicken or Shrimp)*

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

*Sensation Salad (Chicken or Shrimp)*

*Caesar Salad (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

*Angeline Chardonnay* ..... \$25

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

*Angeline Cabernet Sauvignon* ..... \$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



## CAKES

*Each tier is 5" tall. Pricing is based on a 3-layer baked cake with cake crunch-embedded buttercream filling and top icing only. All cakes will come on a white cake board unless otherwise specified.*

### **Funfetti**

*Vanilla buttercream filling and icing*

### **Vanilla**

*Vanilla buttercream filling and icing*

### **Almond Wedding**

*Almond buttercream filling and icing*

### **Chocolate**

*Vanilla buttercream filling and icing*

### **Fresh Strawberry**

*Fresh strawberries and jam*

*Vanilla buttercream filling and icing*

### **Red Velvet Cake**

*Vanilla cream cheese buttercream filling and icing*

### **Dulce de Leche Vanilla**

*Dulche de leche*

*Vanilla buttercream filling and icing*

### **ADDITIONAL OPTIONS**

*Fresh Flowers ..... \$50*

*Pressed Dried Flowers*

*6" tier ..... \$12*

*8" tier ..... \$20*

*10" tier ..... \$30*

*6" + 8" two-tier ..... \$35*

*8" + 10" two-tier ..... \$60*

*Full Coverage Icing*

*6" tier ..... \$12*

*8" tier ..... \$20*

*10" tier ..... \$30*

*6" + 8" two-tier ..... \$35*

*8" + 10" two-tier ..... \$60*

*Colored or Gold Leaf Icing ..... Price upon request*

*Silver or Gold Cake Stand Rental ..... \$25*

### **SINGLE TIER ROUND CAKE**

SIZE	SERVINGS	PRICE
6"	10-12	\$50
8"	15-20	\$75
10"	25-30	\$125

### **TWO TIER ROUND CAKE**

SIZE	SERVINGS	PRICE
6" top 8" bottom	30-35	\$150
8" top 10" bottom	50-60	\$200



## PETIT FOURS

*\$36 per dozen / Minimum of 1 dozen per flavor*

*Almond Wedding*

*Funfetti*

*Chocolate*

### **ADD. OPTIONS**

*Initials ..... \$10 / dozen*

*Gold Leaf ..... \$10 / dozen*

*Rosette or sprinkles included.*

## COOKIES

*\$18 per dozen / Minimum of 1 dozen per flavor  
Individually wrap for an additional \$6 per dozen*

*Funfetti*

*Salted Chocolate Chip*

*Sweet & Salty Pantry*

## CAKE POPS

*\$30 per dozen / Minimum of 1 dozen per flavor  
Individually wrap for an additional \$6 per dozen*

*Funfetti*

*Almond Wedding*

*Vanilla*

*Chocolate*

*Any color combination of sprinkles included.*

## COOKIE CAKE

*Funfetti*

*Salted Chocolate Chip*

*Sweet & Salty Pantry*

*Includes vanilla and chocolate buttercream  
border, sprinkles, and/or message.*

### **3/4" THICK COOKIE CAKE**

SIZE	SERVINGS	PRICE
<i>10" round</i>	<i>10</i>	<i>\$20</i>
<i>8x12 quarter sheet</i>	<i>10-15</i>	<i>\$40</i>
<i>12x16 half sheet</i>	<i>20-30</i>	<i>\$60</i>

*Please order 2 weeks in advance  
of event or pick-up date.*





## CROWN CAKES

### 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**

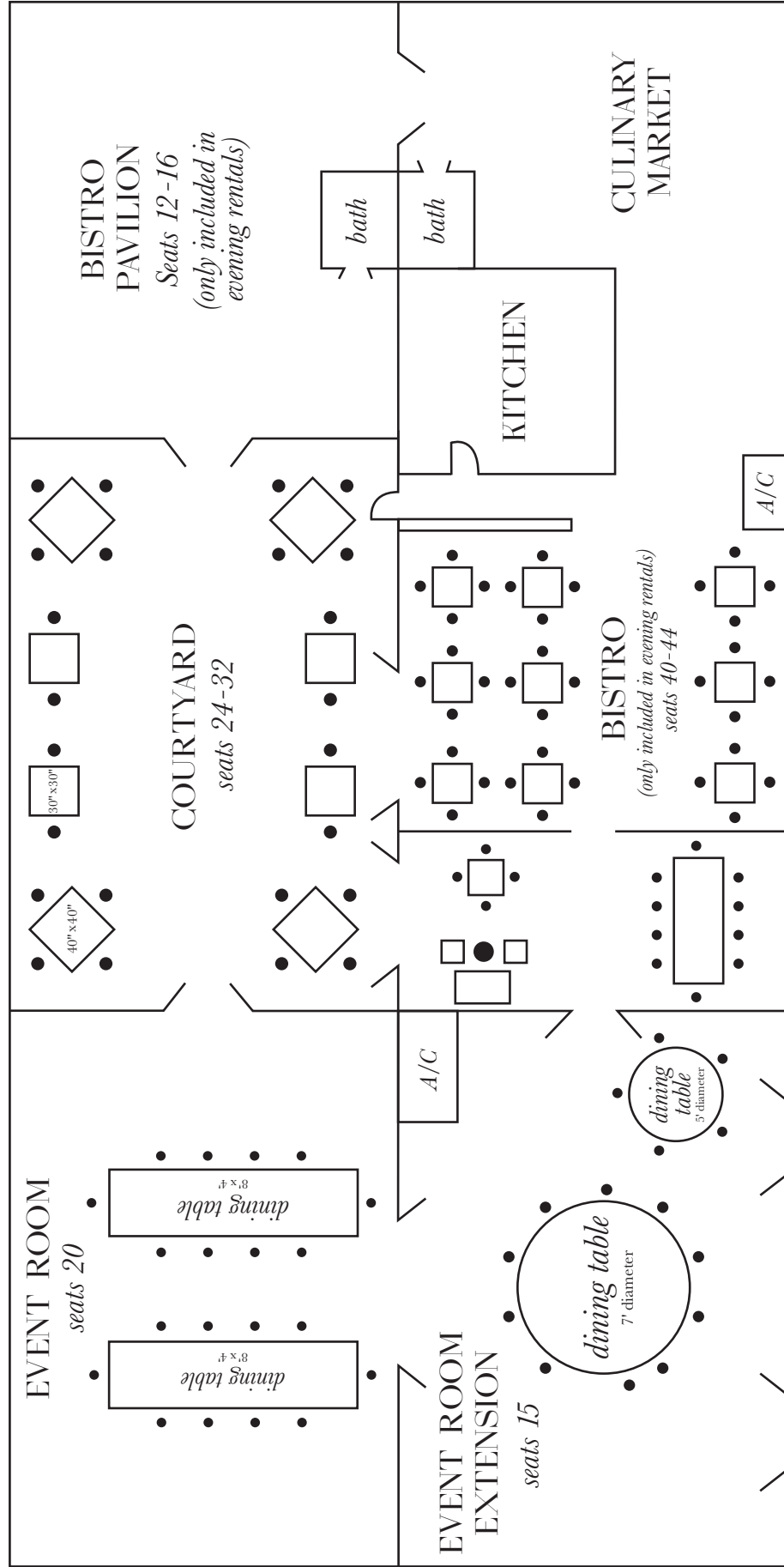
*Choose up to two flavors per dozen*

*\$10 cake-cutting fee if client  
chooses to bring their own cake.*



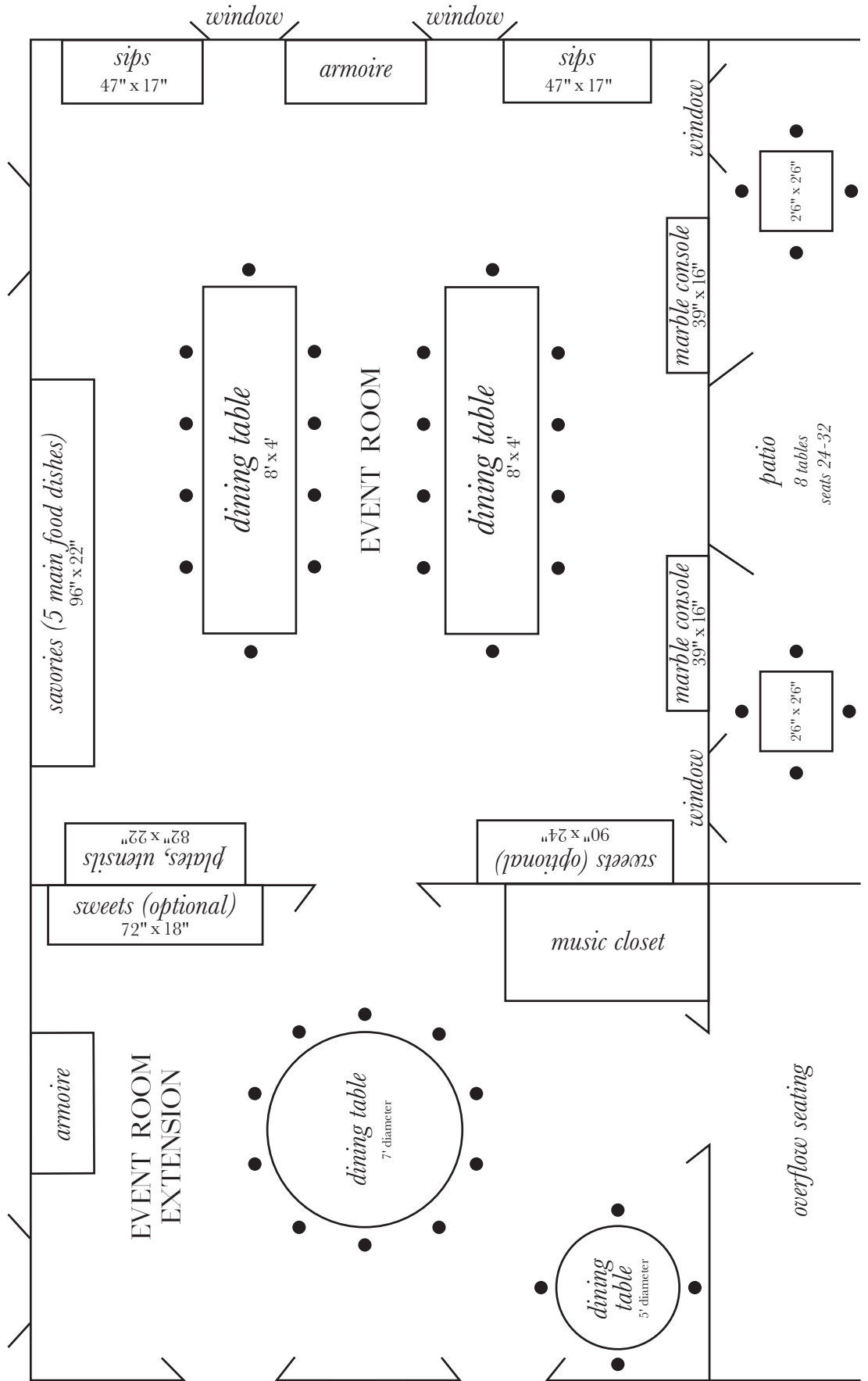
## VENUE OVERVIEW

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 6 PM. All set up and clean up must be completed within the rental time.
- Parties are required to use at least the 1<sup>ST</sup> 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 and 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 and rescheduled at least 30 days prior to original event date.
- Final payment and head count is due at least 7 days prior to event date.
- Any changes to the event space layout and 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.
- Client is responsible for all set up and take down/clean-up of event.
- Client must provide all plates, utensils, serving pieces, and paper goods.
- No outside alcohol is allowed. All alcohol must be purchased and served by The Crown/The Royal Standard. 20% gratuity will be added to beverages purchased. Glassware and a licensed server will be provided for any beverages purchased from The Royal Standard.

### 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 6 PM. All set up and clean up must be completed within the rental time.
- Parties are required to use at least the 1<sup>ST</sup> 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 and 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 and rescheduled at least 30 days prior to original event date.
- Final payment and 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.
- Client is responsible for all set up and take down/clean-up of event.
- Client must provide all plates, utensils, serving pieces, and paper goods.
- No outside alcohol is allowed. All alcohol must be purchased and served by The Crown/The Royal Standard. 20% gratuity will be added to beverages purchased. Glassware and a licensed server will be provided for any beverages purchased from The Royal Standard.



## ADDITIONAL INFORMATION

### 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 and beverages. 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.
- No outside alcohol allowed. All alcohol must be purchased and served by The Crown/The Royal Standard. 20% gratuity will be added to beverages purchased. Glassware and a licensed server will be provided for any beverages purchased from The Royal Standard.

### 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 rooms inside The Crown 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 of decor left behind will incur a \$250 cleaning fee.