



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.

BOOKING

The Crown is available for your event Tuesday - Sunday. 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 1-10, 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.



Click for directions via Google Maps









BRUNCH GATHERING

Available Tuesday – Sunday 11:00 AM – 1:30 PM

Enjoy a buffet-style event in our private event room and open-air courtyard. Our event room has seating for 36 people, and the courtyard seats 24 people.

\$26 per person + tax/gratuity

Includes 5 food selections and non-alcoholic drinks 20% gratuity applied

\$1,300 food + beverage min. on Saturday + Sunday

\$300 food + beverage min. on weekdays

55-person max. occupancy*

AFTERNOON GATHERING

Available Tuesday – Sunday 4:00 PM – 6:30 PM

Enjoy a buffet-style event with use of our entire facility. Our event room has seating for 36 people, the Bistro dining room seats 46 people, and the courtyard + patio seat 36 people.

\$26 per person + tax/gratuity

Includes 5 food selections and non-alcoholic drinks 20% gratuity applied

\$1,300 food + beverage min. on Saturday + Sunday

\$300 food + beverage min. on weekdays

125-person max. occupancy

COCKTAIL GATHERING

Available Tuesday – Sunday Evenings

Enjoy a buffet-style event with use of our entire facility. Our event room has seating for 36 people, the Bistro dining room seats 46 people, and the courtyard + patio seat 36 people.

Starting at \$32 per person + tax/gratuity

Includes 3 appetizers, 1 entrée, 2 sides, and non-alcoholic drinks 20% gratuity applied

\$3,000 food + beverage min. 125-person max. occupancy





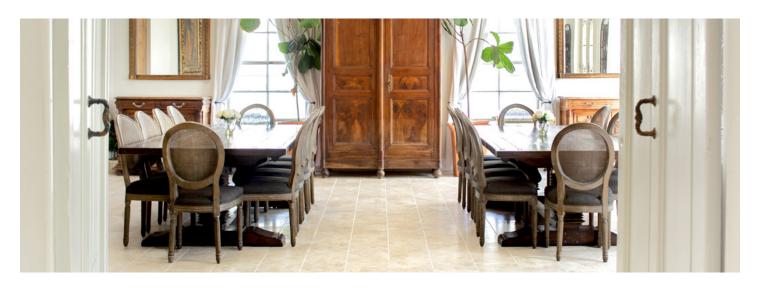




GENERAL POLICIES

FOOD + BEVERAGE POLICIES

- Sales tax and 20% gratuity applied to all food and beverage. Additional gratuity is at your discretion.
- \$150 non-refundable deposit required to reserve the event space. The deposit will be applied to the final invoice. The deposit may be transferred to another date if canceled and rescheduled at least 30 days prior to the original event date.
- The final head count and payment is due at least 7 days prior to the event date.
- Food and beverage selections are due at least 14 days prior to the event date.
- Any additional food and beverage or rental fee incurred during the event must be paid at the end of the event.
- The Crown will supply all plates, utensils, glassware, serving pieces, and napkins for food and beverage provided by us.
- Supplemental food from parties other than The Crown Bistro may be brought into the venue by the client. The client
 must provide their own serving pieces and utensils for any and all supplemental food. Serving items may be rented upon
 request at least 7 days prior to the event.
- No outside alcohol is allowed. All alcohol must be purchased and served by The Crown. 20% gratuity will be added to
 any beverages purchased. Glassware and beverage napkins will be provided for any beverage purchased.
- If the client prefers to use an outside caterer, the following fees and policies will be applied:
 - The outside caterer and menu must be approved by The Crown at least 14 days in advance. No boiling or deep frying is permitted on-site.
 - The client and the outside caterer will not have access to a kitchen, sink, or refrigerator before, during, or after the event. All food must arrive ready to serve.
 - The client or caterer must provide all plates, utensils, glassware, serving pieces, and paper goods, or the client can rent these items from The Crown (see page 14 for more information).
 - No outside alcohol is allowed. All alcohol must be purchased and served by The Crown. 20% gratuity will be added to all beverages purchased. Glassware and beverage napkins will be provided for any beverage purchased.





GENERAL POLICIES

DECOR + SET-UP POLICIES

- Any changes to the event space layout and decorations must be approved at least 2 weeks prior to the event. Additional fees may be charged depending on the changes requested.
- Only The Crown Bistro staff is allowed to move furniture, including tables. Clients may not move furniture themselves in order to avoid additional fees.
- The client is responsible for all set-up and take-down of decorations for the event. Command strips and hooks for balloon arches must be removed. Access to trash bags and a dumpster will be provided.
- No confetti, glitter, or faux rose petals are permitted on-site.
- All decorations brought into the venue must be removed during the event clean-up time. This includes balloon arches. A \$250 cleaning fee will be incurred if decorations are not removed by the client.
- The Crown does not provide table cloths.



AUDIO/VISUAL POLICIES

- Wi-Fi is available throughout the venue.
- A Sonos Sound System and Pandora Music subscription is available for the client to select the genre or specific station that best suits the event.
- In the case that the client would like to create a playlist for the event, we can connect our Sonos system to any compatible music app (Apple Music, Spotify, Amazon Music, Audible, YouTube Music, etc.) We suggest testing at least one day prior to your event.
- No explicit music is allowed in the venue, and the volume must be kept at a reasonable level determined by The Crown management.
- A 48" TV is available for a \$25 rental fee. The TV is on a rolling stand and can be connected to a laptop via an HDMI cable.
- The Crown does not provide chargers for laptops, tablets, and other electronics.



BRUNCH GATHERING

Available Tuesday – Sunday 11:00 AM – 1:30 PM

Enjoy a buffet-style event in our private event room and open-air courtyard. Our event room has seating for 36 people, and the courtyard seats 24 people.

\$26 per person + tax/gratuity

Includes 5 food selections and non-alcoholic drinks
20% gratuity applied

55-person max. occupancy*

BRUNCH GATHERING POLICIES

- Event set-up occurs from 10:00 11:00 AM. The first hour of the reservation block must be used for set-up.
- Event clean-up occurs from 1:30-2:00 PM.
- All set-up and clean-up must be completed within the standard 4-hour reservation block. Additional set-up and clean-up time may be rented for \$100 per half hour.

FOOD + BEVERAGE POLICIES

- \$1,300 food and beverage minimum, not including sales tax/gratuity on Saturday & Sunday.
- \$300 food and beverage minimum, not including sales tax and gratuity on weekdays.
- Client may choose to use an outside caterer for a \$700 rental fee for a minimum 4-hour reservation block plus a \$100 service fee.

*If the event has more than 55 attendees, a full facility rental for up to 125 people is available starting at a \$3,000 food and beverage minimum.



BRUNCH MENU

Select 5 self-serve buffet items | Includes sips (see p. 15)

\$26 per person + tax/gratuity

SELECT FIVE MENU ITEMS:



BRUNCH

Frittata (choose 1):

spinach, tomato, & mozzarella bacon, cheddar, & scallion truffled mushroom, caramelized onion, & smoked Gouda

Belgian Waffle Bar – fruit compote, strawberry butter, and pure maple syrup

Grits & Grillades − Creole-spiced braised beef, cheddar & Gouda grits, and caramelized onions

NOLA BBQ Shrimp & Grits – white cheddar grits and Louisiana gulf shrimp in a savory barbecue butter sauce

Yogurt Parfait – vanilla yogurt, granola, honey, and seasonal berries

Smoked Salmon Toast – caper dill goat cheese, pickled onion, and arugula on a crostini (+\$2 per guest)

STARTERS

Fresh Fruit Platter - chef's selection of seasonal fruit

Spinach & Artichoke Bites — spinach & marinated artichoke dip in phyllo shells

Seafood Bites – shrimp & crawfish dip in phyllo shells

Beet Hummus – with za'atar, cucumber, and grilled flatbread

SOUPS (choose 1):

Tomato & Fennel
Chicken & Sausage Gumbo
Carrot, Ginger, & Lemongrass
Shrimp & Corn Bisque
Crawfish Étouffée (+\$2 per guest)



Brunch Menu continued on next page »



BRUNCH MENU

(continued from previous page)

TORTES with Mini Toasts (choose 1):

Feta, Pesto, & Sun-dried Tomato
Fig & Apricot
Cranberry & Orange
Olive Tapenade & Artichoke
Blue Cheese, Bacon, & Blueberry

SANDWICH TRAY (choose 2):

Noble Chicken Salad – our savory chicken salad and fresh mixed greens on a sweet roll

Turkey, Fig, & Brie – turkey, fig spread, Brie, garlic aioli, and mixed greens on a sweet roll

Cajun BBQ Beef Sliders – slow-roasted beef, Cajun barbecue sauce, and pickles on a sweet roll

Mini Muffaletta – mortadella, capicola, salami, provolone, mozzarella, and olive salad

SALADS

Available with chicken (+\$2 per guest) or shrimp (+\$3 per guest)

Berry Goat Cheese – mixed greens, seasonal berries, crumbled goat cheese, and candied pecans with honey balsamic vinaigrette

Sensation – romaine lettuce, Parmesan, slivered almonds, and croutons tossed in our house-made sensation dressing (lemon juice, Romano, garlic, and olive oil)

Caesar – romaine lettuce, Parmesan, and croutons tossed in our house-made Caesar dressing (contains anchovies)

Citrus Shrimp (+\$3 per guest) – mixed greens, tomatoes, purple onions, feta, and sesame vinaigrette

FLATBREADS

Mexican Street Corn — queso blanco, roasted corn ℰ peppers, lime crema, pickled red onions, and cilantro

Truffled Mushroom – roasted mushrooms, mozzarella, ricotta, Parmesan, caramelized onions, and white truffle oil

Fig & Prosciutto – fig spread, prosciutto, goat cheese, mozzarella, arugula, and rosemary aioli

Salami & Artichoke – mozzarella, Pecorino, banana peppers, and hot honey

Vietnamese Shrimp — mozzarella, sriracha aioli, pickled carrots, radish, and cilantro

Chicken Florentine – chicken, spinach & artichoke spread, cream sauce, sun-dried tomatoes, and Parmesan,

*Gluten-free and vegetarian options available upon request.





AFTERNOON GATHERING

Available Tuesday – Sunday 4:00 PM – 6:30 PM

Enjoy a buffet-style event with use of our entire facility. Our event room has seating for 36 people, the Bistro dining room seats 46 people, and the courtyard + patio seat 40 people.

\$26 per person + tax/gratuity

Includes 5 food selections and non-alcoholic drinks
20% gratuity applied

125-person max. occupancy*

AFTERNOON GATHERING POLICIES

- Event set-up occurs from 3:00 4:00 PM. The first hour of the reservation block must be used for set-up.
- Event clean-up occurs from 6:30 7:00 PM.
- All set-up and clean-up must be completed within the standard 4-hour reservation block.
 Additional set-up and clean-up time may be rented for \$100 per half hour.

FOOD + BEVERAGE POLICIES

- \$1,300 food and beverage minimum, not including sales tax/gratuity on Saturday & Sunday.
- \$300 food and beverage minimum, not including sales tax and gratuity on weekdays.
- Client may choose to use an outside caterer for a \$700 rental fee for a minimum 4-hour reservation block plus a \$100 service fee.



AFTERNOON MENU

Select 5 self-serve buffet items | Includes sips (see p. 15)

\$26 per person + tax/gratuity

SELECT FIVE MENU ITEMS:



STARTERS

Spinach & Artichoke Bites − spinach & marinated artichoke dip in phyllo shells

Seafood Bites – shrimp & crawfish dip in phyllo shells

Mini Meat Pies - with remoulade

Mini Crawfish Pies – with remoulade (+\$2 per guest)

Beet Hummus – with za'atar, cucumber, and grilled flatbread

Charcuterie Board – selection of meats, cheeses, fresh fruit, fig preserves, nuts, pickled veggies, and a crostini

Fresh Fruit Platter - chef's selection of seasonal fruit

SANDWICH TRAY (choose 2):

Noble Chicken Salad – our savory chicken salad and fresh mixed greens on a sweet roll

Turkey, Fig, & Brie – turkey, fig spread, Brie, garlic aioli, and mixed greens on a sweet roll

Cajun BBQ Beef Sliders – slow-roasted beef, Cajun barbecue sauce, and pickles on a sweet roll

Mini Muffaletta – mortadella, capicola, salami, provolone, mozzarella, and olive salad



Afternoon Menu continued on next page »



AFTERNOON MENU

(continued from previous page)

SOUPS (choose 1):

Tomato & Fennel Chicken & Sausage Gumbo Carrot, Ginger, & Lemongrass Shrimp & Corn Bisque Crawfish Étouffée (+\$2 per guest)

TORTES with Mini Toasts (choose 1):

Feta, Pesto, & Sun-dried Tomato
Fig & Apricot
Cranberry & Orange
Olive Tapenade & Artichoke
Blue Cheese, Bacon, & Blueberry

SALADS

Available with chicken (+\$2 per guest) or shrimp (+\$3 per guest)

Berry Goat Cheese – mixed greens, seasonal berries, crumbled goat cheese, and candied pecans with honey balsamic vinaigrette; available with chicken or shrimp

Citrus Shrimp (+\$3 per guest) — mixed greens, tomatoes, purple onions, feta, and sesame vinaigrette

Arugula & Fig – mixed greens with fennel, almonds, Parmesan, and fig vinaigrette

Farro & Chickpea – arugula, grapes, pickled onions, feta, pistachios, and champagne vinaigrette

Sensation – romaine lettuce, Parmesan, slivered almonds, and croutons tossed in our house-made sensation dressing (lemon juice, Romano, garlic, and olive oil)

Caesar – romaine lettuce, Parmesan, and croutons tossed in our house-made Caesar dressing (contains anchovies)

FLATBREADS

Mexican Street Corn − queso blanco, roasted corn & peppers, lime crema, pickled red onions, and cilantro

Truffled Mushroom – roasted mushrooms, mozzarella, ricotta, Parmesan, caramelized onions, and white truffle oil

Fig & Prosciutto – fig spread, prosciutto, goat cheese, mozzarella, arugula, and rosemary aioli

Salami & Artichoke — mozzarella, Pecorino, banana peppers, and hot honey

Vietnamese Shrimp – mozzarella, sriracha aioli, pickled carrots, radish, and cilantro

Chicken Florentine – chicken, spinach & artichoke spread, cream sauce, sun-dried tomatoes, and Parmesan



*Gluten-free and vegetarian options available upon request.



COCKTAIL GATHERING

Available Tuesday – Sunday Evenings

Enjoy a buffet-style event with use of our entire facility. Our event room has seating for 36 people, the Bistro dining room seats 46 people, and the courtyard + patio seat 40 people.

Starting at \$32 per person + tax/gratuity

Includes 3 appetizers, 1 entrée, 2 sides, and non-alcoholic drinks
20% gratuity applied

125-person max. occupancy

COCKTAIL GATHERING POLICIES

- Event set-up occurs within the first hour of the reservation block.
- Event clean-up occurs within the final 30 minutes of the reservation block. Clean-up must be completed by 11:00 PM. After-hours clean-up will be billed at \$200 per half hour.
- All set-up and clean-up must be completed within the standard 5-hour reservation block. Additional set-up and clean-up time may be rented for \$175 per half hour prior to 11:00 PM.

FOOD + BEVERAGE POLICIES

- \$3,000 food and beverage minimum, not including sales tax/gratuity.
- Client may choose to use an outside caterer for a \$1,500 rental fee for a minimum 5-hour reservation block plus a \$300 service fee.



COCKTAIL MENU

Select 6 self-serve buffet items | Includes sips (see p. 15)

Starting at \$32 per person + tax/gratuity

STARTERS (choose 3):

Spinach & Artichoke Bites − spinach & marinated artichoke dip in phyllo shells

Seafood Bites – shrimp and crawfish dip in phyllo shells

Truffled Mushroom & Ricotta Crostini

Prosciutto & Goat Cheese Crostini – with a balsamic glaze

Mini Meat Pies - with Remoulade

Mini Crawfish Pies – with Remoulade (+\$2 per guest)

Shrimp Cocktail — Cajun-boiled, chilled, and served with cocktail sauce (+\$5 per guest)

Smoked Pork Belly Sliders – served with hot pepper bacon jam and pickles





Cajun BBQ Beef Sliders – slow-roasted beef, Cajun BBQ sauce, and pickles on a sweet roll

Mini Crabcakes – house-made crabcakes with Louisiana lump crab garnished with a dollop of remoulade

Charcuterie Board – selection of meats, cheeses, fresh fruit, fig preserves, nuts, pickled veggies, and a crostini

TORTES with Mini Toasts (choose 1):

Feta, Pesto, & Sun-dried Tomato
Fig & Apricot
Cranberry & Orange
Olive Tapenade & Artichoke
Blue Cheese, Bacon, & Blueberry



COCKTAIL MENU

(continued from previous page)



SIDES (choose 2):

Garlic Mashed Potatoes

Jasmine Rice Pilaf

Herb-Roasted Zucchini & Yellow Squash

Creamed Spinach

Goat Cheese & Smoked Gouda Grits

Berry Goat Cheese Salad with honey balsamic vinaigrette

Sensation Salad

Caesar Salad

SOUP ADD-ONS

Chicken & Sausage Gumbo (+\$5 per guest)

Shrimp & Corn Bisque (+\$6 per guest)

Crawfish Étouffée (+\$8 per guest)

ENTREES (choose 1):

Served with dinner rolls

Peruvian Roasted Garlic Chicken with Jalapeño Cilantro Sauce – bone-in chicken breast marinated in olive oil, garlic, lime juice, and spices

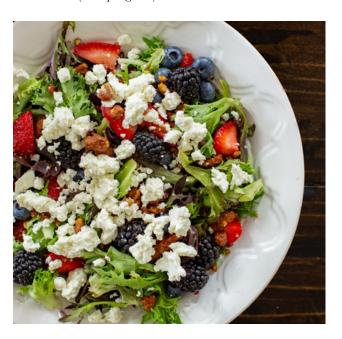
Redfish on the Half Shell with Lemon Buerre Blanc (+\$3 per guest) — roasted with the skin on in butter, lemon, and Creole spices

Slow-Roasted Cuban Pulled Pork with Citrus & Garlic Marinade — with garlic, orange, lime, oregano, and cilantro

Grilled Chimichurri Skirt Steak (+\$3 per guest) — skirt steak with fresh herbs, garlic, olive oil, and red wine vinegar

Cajun Fettuccine Alfredo – with Andouille and chicken

Shrimp Tortellini — with pesto, peas, sun-dried tomatoes, and Pecorino (+\$2 per guest)



^{*}Gluten free and vegetarian options available upon request.



SIPS

Included in all 3 menus

Water (with lemon)

Unsweet Tea (with lemon and sweeteners)

CHOOSE 3 ADDITIONAL SIPS

Please choose 3 additional sips to be included in your selected menu

Coffee (with creamer and sweeteners)	Orange Juice
Sweet Tea	Coca-Cola
Lemonade	Diet Coke
Pineapple Juice	Coke Zero
Cranberry Juice	Dr. Pepper
Grapefruit Juice	Sprite

COCKTAILS

Champagne Bar\$29)
(1 bottle of champagne with a selection of juices; serves 6-7,)
Bloody Mary Pitcher (5-6 servings) \$40)
French 75 Pitcher (5-6 servings)\$40)
Red or White Sangria Pitcher (5-6 servings) \$3.	7
Strawberry Mint Lemonade Pitcher (5-6 servings) \$40	9
Margarita Pitcher (5-6 servings) \$40)

Liquor and special request wine and beer available upon request.





SPECIALTY SIPS

BEER AND SELTZERS per serving	
Domestic Beer	\$450
Seltzers	\$450
Craft Beer	\$6
MOCKTAILS	
(5-6 servings per pitcher)	
Strawberry Mint Lemonade Pitcher	\$25
Blackberry, Basil, & Lime Spritzer	\$25
Cucumber Mint Nojito	\$25
WINE BY THE BOTTLE	
Riunite Trebbiano Moscato	\$20
Caposaldo Pinot Grigio	\$22
Mahu Sauvignon Blanc	\$29
Angeline Chardonnay	\$26
Pas de Probleme Pinot Noir	\$32
Angeline Cabernet Sauvignon	\$26
Decoy Rosé	\$30
Campo Viejo Sparkling Rosé	\$29
La Marca	\$32
Ruffino Sparkling Rosé (single serving bottle)	\$10
Ruffino Prosecco (single serving bottle)	\$10



CAKES

Each tier is 5" tall. Pricing is based on a 3-layer cake with buttercream filling and icing.

All cakes will come on a white cake board unless otherwise specified.

Yellow Butter

Buttercream filling and icing

White Almond

Almond buttercream filling and icing

Chocolate

Chocolate buttercream filling and icing

Fresh Strawberry

Fresh strawberries layered into yellow butter cake

Red Velvet Cake

Cream cheese buttercream filling and icing

Pecan Praline & Cream Cheese

Yellow butter cake with pecan praline filling and cream cheese icing

ADDITIONAL OPTIONS



SINGLE-TIER ROUND CAKE

SIZE	SERVINGS	PRICE
6"	10-12	\$50
8"	15-20	<i>\$75</i>
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

\$15 cake-cutting fee if client chooses to bring their own cake.



PETIT FOURS

\$36 per dozen | Minimum of 1 dozen

Almond

Rosette included.

ADD. OPTIONS

Initials \$10 | dozen

COOKIES

\$24 per dozen / Minimum of 1 dozen per flavor

Chocolate Chip
Oatmeal Raisin
Southern Butter Pecan
Snickerdoodle

CAKE POPS

\$36 per dozen / Minimum of 1 dozen per flavor Individually wrap for an additional \$6 per dozen

White Almond
Chocolate

Any color combination of sprinkles included.







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



SPECIALTY SWEETS

\$38 per dozen / Minimum of 1 dozen per flavor

TIRAMISU SQUARES

LEMON BARS

STRAWBERRY SHORTCAKE SQUARES

AMARETTO CREAM
ALMOND CAKE SQUARES

MACARONS

Served assorted

Mocha
White Chocolate
Lemon
Strawberry
Chocolate
Orange



Please order 2 weeks in advance of event.



ADDITIONAL SERVICES

COURTYARD WEDDING CEREMONY SET-UP

\$200

40 chairs will be arranged with a center aisle. Our staff will reset chairs at courtyard tables in between the ceremony and the reception.

LONG TABLE IN CENTER OF COURTYARD

A long table with a white tablecloth and white folding chairs will be set up in the middle of the courtyard on the turf.

6-8 people	\$25
9-14 people	\$50
15-22 people	\$75

EASEL RENTAL \$15

Holds up to a 36 x 48" sign

48" TV RENTAL ON ROLLING STAND

\$25

FOR EVENTS WITH OUTSIDE CATERING

FULL PLACE SETTING RENTAL

\$2⁵⁰ per person

Includes dinner plate, dessert plate, fork, knife, spoon, & glassware

DESSERT PLATE + FORK RENTAL

\$1 per person

CHAFING DISH RENTAL

\$25 each

CAKE-CUTTING FEE

\$15

For client-provided desserts



VENUE OVERVIEW

Private Event Rooms Max Capacity: **55 Guests** Full Facility Max Capacity: **125 Guests**

