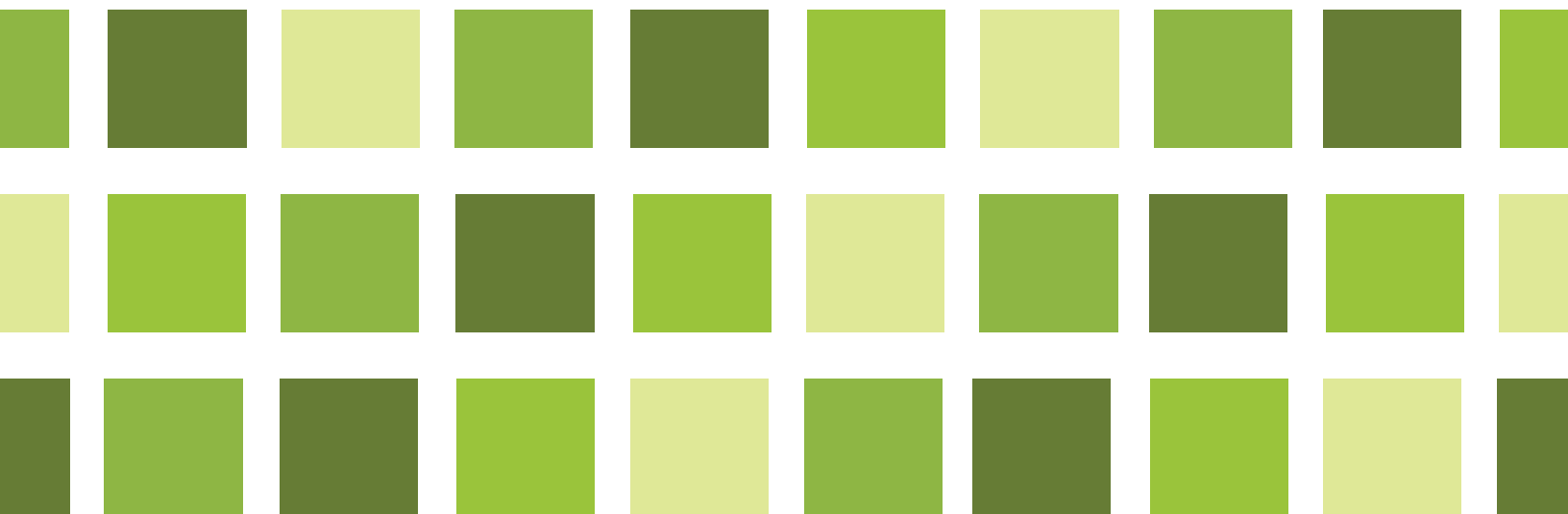


Catering Menu



Holiday Inn[®]

Baton Rouge South

9940 Airline Highway • Baton Rouge, LA 70816 • Phone 225.924.7021 • Fax 225.924.9816

www.hibatonrougesouth.com

All-Day Meeting Plan A

Morning Break

Chilled Fruit Juices
Assorted Breakfast Pastries
Muffins and Cinnamon Rolls
Seasonal Sliced Fresh Fruit
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

Mid-Morning Break

Whole Fresh Fruit
Assorted Individual Yogurt
Bottled Water and Assorted Sodas
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

Lunch

Po-Boy Sandwich Buffet
To Include Ham, Turkey and Roast Beef
With Assorted Cheeses and Breads
Lettuce, Tomato, Pickle, Purple Onion
Mayonnaise and Mustard
Red Bliss Potato Salad
Chef's Choice Assorted Desserts
Iced Tea, Water and Coffee
Or
Lunch Buffet in Café Galvez

Afternoon Break

Freshly Baked Chocolate Chip
Oatmeal Raisin, White
Chocolate Macadamia and
Peanut Butter Cookies
Bottled Water and Assorted Sodas
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

All-Day Meeting Plan B

Morning Break

Chilled Fruit Juices
Assorted Breakfast Pastries
Muffins and Cinnamon Rolls
Seasonal Sliced Fresh Fruit
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

Mid-Morning Break

Whole Fresh Fruit
Assorted Individual Yogurt
Bottled Water and Assorted Sodas
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

Lunch

Roasted Chicken
Carved Roast Beef
Mashed Potatoes and Gravy
Steamed Green Beans
Honey Glazed Baby Carrots
Cornbread Muffins
Tossed Garden Salad
With Assorted Dressings
Chef's Choice Assorted Desserts
Iced Tea, Water and Coffee

Afternoon Break

Freshly Baked Chocolate Chip
Oatmeal Raisin, White
Chocolate Macadamia and
Peanut Butter Cookies
Bottled Water and Assorted Sodas
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

All-Day Meeting Plan C

Morning Break

Chilled Fruit Juices
Assorted Breakfast Pastries
Muffins and Cinnamon Rolls
Seasonal Sliced Fresh Fruit
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

Mid-Morning Break

Whole Fresh Fruit
Assorted Individual Yogurt
Bottled Water and Assorted Sodas
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas

Lunch

(Plated Lunch)
Fried Catfish Filet With
Tartar Sauce and Hushpuppies
Steamed Vegetable Medley
Buttered Red Skinned Potatoes
Warm Dinner Rolls
Tossed Garden Salad
With Assorted Dressings
Plated Dessert Selection
Iced Tea, Water and Coffee

Afternoon Break

Freshly Baked Chocolate Chip
Oatmeal Raisin, White
Chocolate Macadamia and
Peanut Butter Cookies
Bottled Water and Assorted Sodas
Regular and Decaffeinated
Community Coffee
Specialty Hot Teas



Morning & Afternoon Break Packages

The Continental

Chilled Orange, Apple and Cranberry Juices
Seasonal Sliced Fresh Fruit
Assorted Breakfast Pastries and Muffins
Bagels with Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Community Coffee
Specialty Hot Teas with Lemon Wedges

Executive Continental

Assorted Chilled Fruit Juices
Seasonal Sliced Fresh Fruit
Freshly Baked Cinnamon Rolls
Assorted Breakfast Pastries and Muffins
Assorted Individual Yogurt
Freshly Brewed Regular and Decaffeinated Community Coffee
Specialty Hot Teas with Lemon Wedges

Mid-Morning Break

Whole Fresh Fruit
Assorted Individual Yogurt
Bottled Water and Assorted Sodas
Flavored Iced Tea with Citrus Wedges
Freshly Brewed Regular and Decaffeinated Community Coffee

Cookie Jar

Double Fudge Walnut Brownies
Freshly Baked Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Assorted Sodas and Chilled 2% Milk

Beverage Break

Bottled Water and Assorted Sodas
Freshly Brewed Regular and Decaffeinated Community Coffee
Specialty Hot Teas with Lemon Wedges

Sweet & Salty

Assortment of Snickers, Reese's Peanut Butter Cups
and Milky Way Candy Bars
Individual Bags of Assorted Frito Lay Potato Chips
Popcorn Machine with Individual Bags of Popcorn
Bottled Water and Assorted Sodas





A la Carte Break Items

(By the Dozen)

Assorted Breakfast Pastries
Assorted Jumbo Muffins
Bagels with Cream Cheese
Glazed Donuts
Freshly Baked Cinnamon Rolls
Sausage or Bacon Biscuits
Buttered Croissants
Sausage, Egg and Cheese Biscuits
Bacon, Egg and Cheese Biscuits
Assorted Individual Yogurt
Granola Bars

Assorted Freshly Baked Cookies
Iced Brownies
Assorted Mini-Cheesecakes
Lemon Squares
Mini Éclairs
Assorted Petit Fours
Gardetto's Snack Mix (1lb)
Individual Bags Assorted Potato Chips
Mixed Nuts (1lb)
Popcorn Machine
Small Fresh Fruit Tray (serves 15)

Beverages

(By the Gallon)

Freshly Brewed Community Coffee
(Regular or Decaffeinated)
Gourmet Hazelnut or French Vanilla Coffee
Specialty Hot Teas
Hot Chocolate
Chilled Fruit Juices
(Orange, Apple, Cranberry or Tomato)
Iced Tea with Lemon Wedges
Lemonade or Fruit Punch
Specialty Fruit Punches
(Frozen Strawberry, Sherbets or Pineapple-Orange Citrus)
Assorted Sodas
Bottled Water
Bottled Fruit Juices





Breakfast Buffets

(25 person minimum)

Traditional Breakfast Buffet

Chilled Orange, Apple and Cranberry Juices
Seasonal Sliced Fresh Fruit
Assorted Breakfast Pastries and Muffins
Scrambled Eggs, Hash Browns, Grits
Hickory Smoked Bacon Strips
Freshly Baked Biscuits with Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Community Coffee
Specialty Hot Teas with Lemon Wedges

Executive Breakfast Buffet

Chilled Orange, Apple and Cranberry Juices
Seasonal Sliced Fresh Fruit
Assorted Breakfast Pastries and Muffins
Assorted Individual Yogurt
Scrambled Eggs, Hash Browns, Grits
Hickory Smoked Bacon Strips
Choice of: Sausage Links or Grilled Ham
Freshly Baked Biscuits with Butter and Fruit Preserves
Choice of: French Toast or Buttermilk Pancakes with Maple Syrup
Freshly Brewed Regular and Decaffeinated Community Coffee
Specialty Hot Teas with Lemon Wedges

Breakfast Additions

Create Your Own Belgian Waffle Station

(To Include Strawberry and Blueberry Fruit Toppings and Whipped Cream)

Chef Prepared Omelets

(To Include Cheddar Cheese, Diced Ham, Sausage, Bacon Bits, Sliced Mushrooms, Diced Red and Green Peppers, Tomatoes, Onions and Sliced Black Olives)

Sandwich Platters

All Sandwiches served with Potato Chips, Cookies and Iced Tea

All-American Triple Decker Club

Shaved Honey Ham and Turkey with American Cheese, Bacon, Lettuce, Sliced Tomato, and Mayonnaise on three slices of Toasted Bread

French Dip

Sliced Roast Beef and Melted Swiss on French Hoagie Roll
Served with a side of Au Jus & Horseradish

Turkey & Ham Croissant

Roasted Turkey and Honey Ham with Swiss Cheese, Lettuce, Tomato, Mayonnaise and Dijon Mustard on a Flaky Croissant

Italian Sub

Honey Ham, Salami, Pepperoni, Roasted Red Pepper and Provolone Cheese
With Herb Vinaigrette served on a White Sub Bun

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce and Parmesan Cheese tossed in a Creamy Caesar Dressing in a White Flour Tortilla

Smoked Turkey Wrap

Smoked Turkey, Provolone Cheese, Avocado, Shredded Lettuce, Tomato and Pesto Mayonnaise in a White Flour Tortilla

Shrimp Salad Croissant

Freshly Made Shrimp Salad served on a Flaky Croissant with Fresh Fruit Garnish

Boxed Lunches

(All Boxed Lunches Include Frito Lay Potato Chips, Fresh Fruit, Cookie, and Bottled Water or Canned Soda)

Choices Include:

Ham and American on Kaiser Bun
Turkey and Swiss on Flaky Croissant
Roast Beef and Swiss on Kaiser Bun
Tuna Salad or Chicken Salad on Flaky Croissant





Light Lunch Buffets

(Minimum 25 Guests)

Deli Board Buffet

Deli Trays to Include: Shaved Ham, Turkey and Roast Beef
Assortment of Fresh Breads and Rolls
Accompanied by Assorted Cheese Slices,
Shredded Lettuce, Sliced Tomato, Purple Onion and Pickle Spears
Sour Cream Potato Salad and Marinated Pasta Salad
Assortment of Freshly Baked Cookies and Brownies
Iced Tea and Water with Lemon Wedges

Soup & Sandwich Buffet

Choice of Two Soups:
Shrimp and Corn Bisque, Chicken and Sausage Gumbo,
Tomato Basil, Loaded Potato, Broccoli and Cheese or Vegetable Beef Soup
Deli Trays to Include: Shaved Ham, Turkey and Roast Beef
Assortment of Fresh Breads and Rolls
Accompanied by Assorted Cheese Slices,
Shredded Lettuce, Sliced Tomato, Purple Onion and Pickles
Sour Cream Potato Salad and Marinated Pasta Salad
Assortment of Freshly Baked Cookies and Brownies
Iced Tea and Water with Lemon Wedges

Grill Out Lunch Buffet

Grilled Hamburgers, Hot Dogs and Brats
Assorted Cheeses, Shredded Lettuce, Sliced Tomato,
Purple Onion, Relish Tray and Appropriate Condiments
Accompanied by Potato Salad, Cole Slaw and Potato Chips
Assorted Freshly Baked Cookies and Brownies
Iced Tea and Water with Lemon Wedges

****Add Tossed Fresh Spring Mix Salad to any Light Lunch Buffet**





Plated Luncheon

*To Include Freshly Baked Dinner Rolls,
Iced Tea and Water with Lemon Wedges*

Hickory Grilled Chicken Salad

Grilled Chicken Breast on a Bed of Mixed Greens with Tomato, Cucumber,
Fresh Mushrooms, Croutons, Romano Cheese and Choice of Dressing

Chicken Piccata

Grilled Chicken Breast with Lemon Butter Sauce and Capers
Served over Angel Hair Pasta with a side of Fresh Steamed Vegetables

Grilled Salmon

Fresh Grilled Salmon topped with Lemon Dill Sauce
Served with Herbed Wild Rice and Steamed Vegetable Medley

Beef Tenderloin Salad

Grilled Tenderloin on a Bed of Spring Mix with Bleu Cheese Crumbles,
Sundried Tomatoes and Fresh Mushrooms
Topped with Balsamic Vinaigrette

Pan Roasted Chicken

Prepared with Artichoke Hearts, Fresh Mushrooms and Natural Pan Juices
Served with Seasonal Fresh Vegetables

Rosemary Pork Loin

Sliced, Slow-Cooked Pork Loin with a Mushroom and Onion Gravy
Served with Garlic Mashed Potatoes and Steamed Vegetable Medley

New Orleans Favorites

Seasoned Fried Catfish Filet and Cajun Red Beans and Rice
Served with Southern-Style Green Beans

Add Dessert to any Plated Luncheon

Add Tossed Garden Salad with Choice of Dressing



Lunch Buffets

(Minimum 25 Guests)

*Includes choice of Two Salad Selections, One Entrée,
Two Accompaniments, One Dessert Selection and Freshly Baked Dinner Rolls
Iced Tea, Water and Coffee*

Salad Selections (Choice of Two):

Tossed Garden Salad
Sour Cream Potato Salad
Fresh Fruit Salad
Cole Slaw

Marinated Pasta Salad
Tomato and Cucumber Salad
Traditional Caesar Salad
Shrimp Salad

Entrée Selections (Choice of One):

Cajun Fried Catfish
Three-Cheese Lasagna
Chicken Parmesan
Sliced Roast Beef Au Jus
Oven-Roasted Turkey Breast

Chicken and Angel Hair Pasta Alfredo
Slow-Baked Pork Loin
Lemon Pepper Chicken
Chicken Marsala
Chicken and Sausage Jambalaya

Accompaniments (Choice of Two):

Au Gratin Potatoes
Dilled Baby Carrots
Cajun New Potatoes
Cornbread Dressing
Fried Okra
Herbed Wild Rice

Whole Kernel Corn
Broccoli Florets with Herbed Butter
Italian Green Beans
Steamed Mixed Vegetables
Southwest Corn with Roasted Peppers
Parsley Buttered New Potatoes

Dessert Selections (Choice of One):

Assorted Cheesecakes
Pound Cake with Fresh Berries
Lemon Layer Cake

Chocolate Cream Pie
Bread Pudding with Rum Sauce
Coconut Cream Pie

Freshly Baked Cobbler:
Apple, Cherry, Peach or Blackberry



Plated Dinners

*Includes Salad, Accompaniments, Warm Dinner Rolls,
Dessert Selection, Iced Tea with Lemon Wedges and Freshly Brewed Coffee*

Chicken Marsala

Lightly Breaded Chicken Breast sautéed with Marsala Wine and Fresh Mushrooms

Chicken Roulade

Baked Chicken Breast Stuffed with Spinach, Feta Cheese, and Sundried Tomatoes topped with Roasted Tomato and Garlic Sauce

New Orleans Chicken

Seasoned Fried Chicken Breast topped with Gulf Shrimp and House Remoulade Sauce

Catfish Pontchartrain

Seasoned Fried Catfish Filet topped with Crawfish Etouffee

Chicken Chesapeake

Grilled Chicken Breast topped with Sautéed Crab Meat and Lemon Butter Sauce

Medallions of Beef Tenderloin

Seared and Roasted Filet Medallions topped with a Demi-Glaze served over Herbed Wild Rice

Roasted Pork Medallions

Roasted Pork Filets seasoned with Italian Herbs topped with a Basil Demi Sauce

Salad (Choice of One):

Fresh Garden Salad with Choice of Dressing -OR- Traditional Caesar Salad

Accompaniments (Choice of Two):

Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Steamed Fresh Asparagus Spears
Broccoli Florets with Herbed Butter

Fresh Steamed Vegetable Medley
Italian Green Beans
Almond Rice Pilaf
Honey Glazed Baby Carrots

Dessert Selections (Choice of One):

Apple, Peach, or Cherry Cobbler
Assorted Cheesecakes
Pound Cake with Fresh Berries
Lemon Ice Box Pie

Red Velvet Cake
Carrot Cake
Black Forest Cake
Bread Pudding with Rum Sauce



Dinner Buffets

(Minimum 25 Guests)

Includes Two Salad Selections, One Entrée, Two Accompaniments, One Dessert Selection, Freshly Baked Dinner Rolls, Iced Tea, Water and Coffee

Salad Selections (Choice of Two):

Tossed Garden Salad
Sour Cream Potato Salad
Fresh Fruit Salad
Cole Slaw

Marinated Pasta Salad
Tomato and Cucumber Salad
Traditional Caesar Salad
Shrimp Salad

Entrée Selections (Choice of One):

Smokehouse BBQ Brisket
Carved Roast Beef
Chicken and Sausage Jambalaya
Pork Roast Medallions
Ravioli Basilico
Shrimp Scampi Bowtie Pasta

Catfish Pontchartrain
Roasted Chicken Quarters
Shrimp Creole
Lemon Pepper Chicken
Rosemary Chicken
Cajun Chicken with Onions and Peppers

Accompaniments (Choice of Two):

Au Gratin Potatoes
Dilled Baby Carrots
Cajun New Potatoes
Baked Beans
Fried Okra
Herbed Wild Rice

Whole Kernel Corn
Broccoli Florets with Herbed Butter
Italian Green Beans
Steamed Mixed Vegetables
Southwest Corn with Roasted Peppers
Parsley Buttered New Potatoes

Dessert Selections (Choice of One):

Assorted Cheesecakes
Key Lime Pie
Lemon Icebox Pie
Pound Cake with Fresh Berries

Southern Pecan Pie
Bread Pudding with Rum Sauce
Black Forest Cake
Red Velvet Cake

Freshly Baked Apple, Cherry, Peach or Blackberry Cobbler



Hors d'oeuvres

(Priced per 50 Pieces)

Hot Hors d'oeuvres

Mini Italian Muffalettas
Seafood-Stuffed Mushroom Caps
Cajun Fried Catfish Strips
Parmesan Artichoke Hearts
Blackened or Fried Chicken Strips
Mini-Maryland-Style Crab Cakes
Louisiana Crawfish Pies
Hot and Spicy Buffalo Wings
Mini-Natchitoches Meat Pies
Spinach and Artichoke Dip (serves 50)
(Served with Toasted Baguettes)

Bacon-Wrapped Scallops
Smoked Chicken Quesadillas
Breaded Mozzarella Sticks
BBQ or Swedish Meatballs
Fried Chicken Drumettes
Stuffed Potato Skins
Thai Chicken Spring Rolls
Hibachi Beef Skewers
Mini-Beef Wellington
Hot Seafood Dip (serves 50)
(Served with Toasted Baguettes)

Cold Hors d'oeuvres

Marinated Crab Claws – Market Value
Cocktail Sandwiches
Assorted Mini-Canapés
Turkey and Ham Pinwheels
Cocktail Shrimp with Remoulade

Antipasto Skewers
Assorted Mini-Pastries
Assorted Petit Fours
Assorted Mini-Cheesecakes
Chocolate-Dipped Strawberries

Tray Presentations

(Small – 15 people; Medium – 30 people; Large – 50 people)

Seasonal Fresh Fruit Tray with Berries – Small; Medium; Large
Assorted Fresh Vegetable Tray with Ranch Dressing – Small; Medium; Large
Assorted Cheese Display – Small; Medium; Large

Carving Stations

*(Silver Dollar Rolls, Dijon Mustard, Mayonnaise and Horseradish Sauce
Accompany all Carved Items)*

Herb-Crusted Tenderloin of Beef (serves 40)
Roasted Breast of Turkey (serves 40)
Orange Marmalade Glazed Ham (serves 40)
Pecan-Crusted Pork Loin (serves 40)



Hors d'oeuvre Package A

(Three-Hour Serving Time – Minimum of 50 Guests)

Cold Display

Smoked Chicken Salad with Assorted Rolls
Domestic and Imported Cheeses with Seasonal Fruit Display
Raw Crudités with Herbed Ranch Dip

Hot Buffet

Chicken and Andouille Sausage Jambalaya
Spinach and Artichoke Dip
Crabmeat Mornay with Toasted Baguettes
Louisiana Crawfish Pies
Penne Pasta with Grilled Chicken and Fire Roasted Tomatoes
in a Smoked Gouda Cream Sauce

Beverage Station

Specialty Fruit Punch, Iced Tea and Water with Lemon Wedges

Hors d'oeuvre Package B

(Three-Hour Serving Time – Minimum of 50 Guests)

Cold Display

Domestic and Imported Cheeses with Seasonal Fruit Display
Grilled and Raw Crudités with Herbed Ranch Dip

Hot Buffet

Fried Catfish Strips served with Cajun Tartar and Cocktail Sauces
Chicken and Andouille Sausage Jambalaya
Crawfish Etouffee in Mini Bouchées
Seafood-Stuffed Mushroom Caps
Penne Pasta with Grilled Chicken and Fire-Roasted Tomatoes
in a Smoked Gouda Cream Sauce

Carving Station with Attendant

Carved Roast Beef, Smoked Ham or Pork Loin with Assorted Rolls and Condiments

Beverage Station

Specialty Fruit Punch, Iced Tea and Water with Lemon Wedges



Hors d'oeuvre Package C

(Three-Hour Serving Time – Minimum of 50 Guests)

Cold Display

Domestic and Imported Cheeses
Seasonal Fresh Fruit Display
Grilled and Raw Crudités with Herbed Ranch Dip

Hot Buffet

Spinach-Stuffed Chicken Breast topped with a Roasted Sundried Tomato Sauce
Mini Natchitoches Meat Pies
Louisiana Crawfish Etouffee in Mini Bouchées
Parmesan Artichoke Hearts
Chicken and Andouille Gumbo over Rice
Bowtie Pasta with Sautéed Shrimp and Roasted Red and Green Peppers
tossed in a Creamy Alfredo Sauce

Carving Station with Attendant

Carved Roast Beef, Smoked Ham or Pork Loin with Assorted Rolls and Condiments

Beverage Station

Specialty Fruit Punch, Iced Tea and Water with Lemon Wedges





Beverage Service

Hosted Cocktail Packages

Beer, Wine and Sodas

House Brand Bar

Call Brand Bar

Brands to include Jack Daniels, Bacardi, Crown Royal, etc. ...

Premium Brand Bar

Brands to include Crown Black, Bombay Sapphire, Hennessy, etc. ...

Hosted Bar , Cash Bar

Call Brands

Premium Labels

Domestic Beer

Imported Beer

Mineral Water

Soft Drinks

House Wine (by the glass)

House Wine (by the bottle)

Champagne (by the glass)

Champagne (by the bottle)

The hotel does not allow outside alcoholic beverages to be brought into meeting room areas due to state regulations. Under no circumstances will alcohol be served to minors.

We reserve the right to refuse service to any individual deemed necessary by the management or its agents.



Terms and Conditions

Food and Beverage: All food and beverage prices are subject to 9% sales tax and 18% gratuity. Prices are subject to change. All food and beverage must be purchased through the hotel's Catering Department. Outside food and beverage is not permitted to be brought into meeting room areas. If food or beverage is brought into meeting rooms, you will be charged according to hotel's catering menu. Due to state and local health ordinances, no unused food or beverage can be removed from the Hotel.

Guarantees: The Hotel requires a final guarantee of attendance no later than three business days prior to your function. This is the minimum number for which you will be charged. We will prepare for 5% over the guarantee. It is the client's responsibility to provide a guarantee to the Sales Office. If no guarantee is provided, we will charge based on the original estimates as noted on the BEO.

Payment: All events must be guaranteed with a credit card unless previous arrangements have been made with the Sales Office. A non-refundable deposit of \$500 is required upon reserving a meeting room and is due with signed BEO. Final payment will be required two weeks prior to the function date.

Cancellations: Cancellations received less than 30 days prior to event will result in cancellation fees equal to the normal price of space reserved. Cancellations received 21-14 days prior to event will result in additional fee of 80% of estimated cost of food and beverage. Cancellations received less than 14 days prior to event will result in fees equal to 100% of contracted revenue.

Tax Exempt: Tax exemption will be honored if a Louisiana State Sales Tax Exemption Certificate is provided to the Sales Office at least one week prior to function. Payments made by check or credit card must be in the name of appropriate exempt organization.

Billing: Meetings can be direct-billed only if credit has been previously established with hotel's Accounting Department. Three to four weeks are required for processing. Unless other arrangements have been made, payment must be made prior to function by check, credit card or cash.

Meeting Rooms: As other groups may be utilizing the same room as you prior to or following your function, please adhere to the times agreed upon. Should your schedule change, please contact the Sales and Catering departments and every effort will be made to accommodate your request. Room rental fees are based from 8:00 am - 5:00 pm. Twenty-four hour usage of any function space may double the daily rental charge. The hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract without prior notification. The hotel will not permit affixing of anything to walls, floors or ceilings of meeting rooms with nails, staples, tape or any other substance unless written approval is given. Any damage incurred will be the responsibility of the person or company in charge of the function where damage has occurred.

Security: The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in meeting rooms. It is the responsibility of the client to arrange for security of any exhibits, merchandise or articles set up for display in meeting areas. The hotel reserves the right to require additional security guards at the group's expense for selected groups.

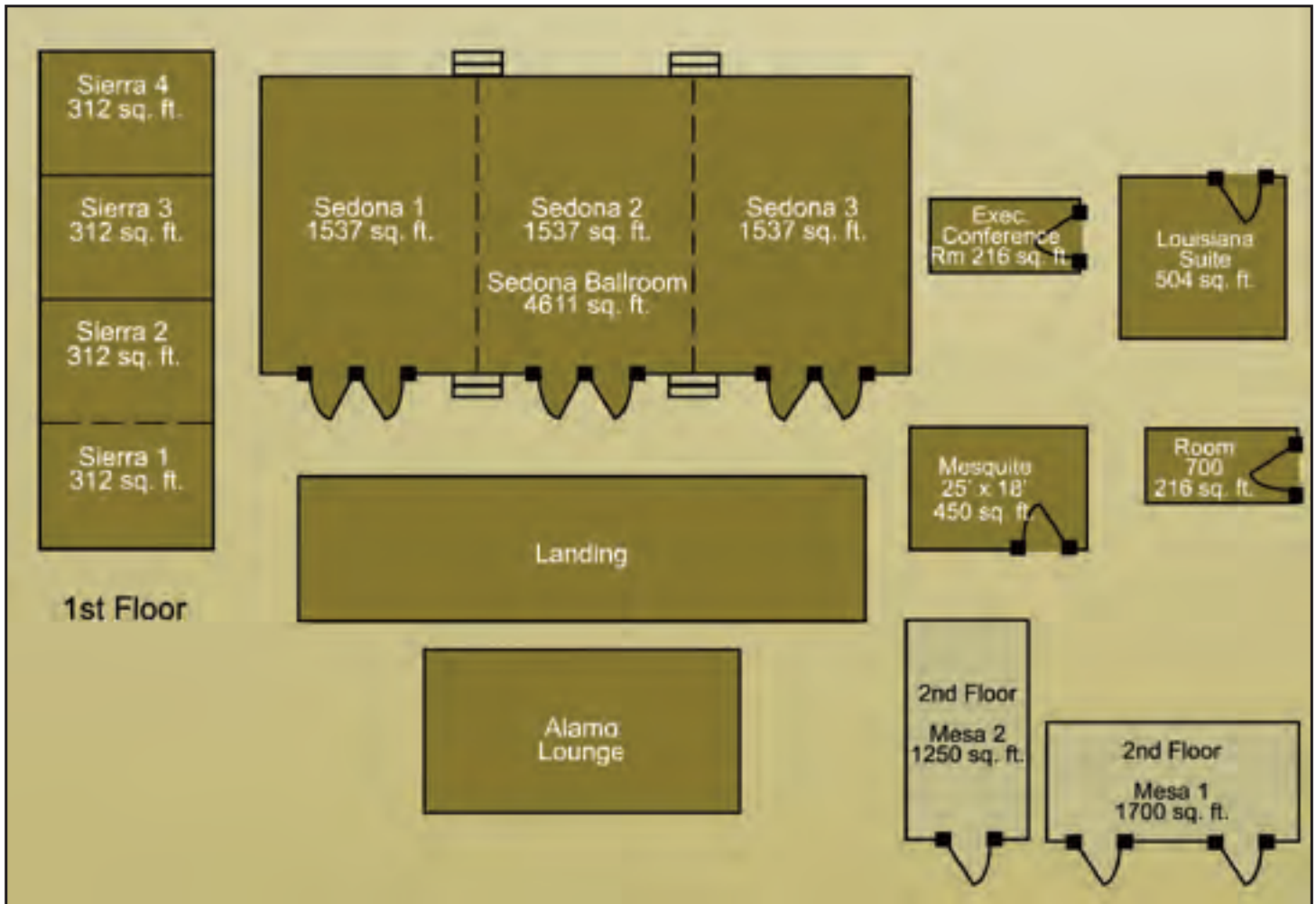
Conference Materials: The client is responsible for all arrangements and expenses of shipping materials, merchandise or any other items to and from the hotel. Shipments must be prepaid and include the name of organization and meeting planner, as well as date of the event. A \$50 storage fee may apply if additional storage space is required.



Holiday Inn

9940 Airline Highway • Baton Rouge, LA 70816 • Phone 225.924.7021 • Fax 225.924.9816

Meeting and Banquet Rooms



Meeting Room	Dimensions	Sq. Ft.	Ceiling	Theatre	Classroom	Banquet	Reception
Room 700	12' x 18'	216	8'	—	10 Conf.	—	—
Exec. Conf. Room	12' x 18'	216	8'	—	10 Conf.	—	—
Louisiana Suite	28' x 18'	504	8'	40	24	26	40
Mesa 1	34' x 50'	1700	8.5'	150	90	100	150
Mesa 2	25' x 50'	1250	8.5'	100	60	65	100
Sedona 1, 2, or 3	29' x 53'	1537	13'	150	90	100	150
Sedona 1 & 2, or 2 & 3	58' x 53'	3074	13'	300	180	200	300
Sedona Ballroom	87' x 53'	4611	13'	450	270	300	450
Sierra 1 and 2	24' x 26'	624	8'	30	24	32	45
Sierra 1, 2, 3, or 4	12' x 26'	312	8'	15	15 Conf.	—	—
Mesquite	25' x 18'	450	8'	20	20 Conf.	—	—