
LAUREN VICKNAIR
SALES MANAGER

601.933.2720
LVICKNAIR@EATHERE.COM

TABLE 100

RESTAURANT • BAR • BANQUET

ANDRIA LEWIS
BANQUET MANAGER

601.933.2720
ALEWIS@EATHERE.COM

DAYTIME EVENTS GUIDE



June 2017



VISIT 100 RIDGE WAY, FLOWOOD, MS 39232 || CALL 601.933.2720 || WEB TABLEONEHUNDRED.COM

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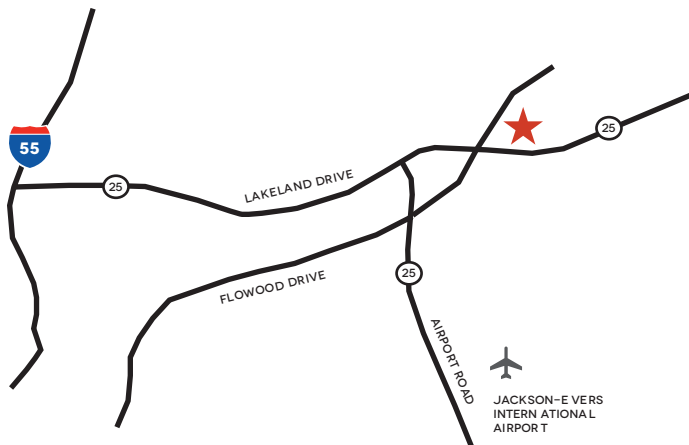
TABLE 100 BANQUET & EVENT CENTER

Table 100 Banquet and Event Center offers beautiful event facilities with exceptional style, the finest cuisine, convenient location to all and an environment as elegant as your taste. We are here to host wedding receptions, bridal showers, business meetings, birthday parties, graduation celebrations, cocktail parties, educational seminars, trade shows, networking events, rehearsal dinners and any other occasion you may need space for.

WHAT WE OFFER

- Three room configurations to accommodate 25 to 250 guests
- Event planning services
- Complete audio/visual capabilities including complimentary wireless Internet
- Overnight accommodations available at our affiliate hotels Holiday Inn Express and Candlewood Suites, both adjacent to our facility
- Specialty and chef-manned carving stations
- Plated or buffet meal service
- Beer, wine and cocktail service with on-site wine professional
- 5,000 sq. ft. of flexible space
- Easy access to the international airport
- Basic linen is included
- Iced tea, coffee and ice water included in room rental

MAP



From I-55 take exit 98B for MS 25/ Lakeland Drive East toward Carthage. Continue on Lakeland Drive (approximately 5 miles). Turn left at Lakeland Common/ Laurel Park Drive and then right on Ridge Way. Table 100 is on the left next to Lowe's.



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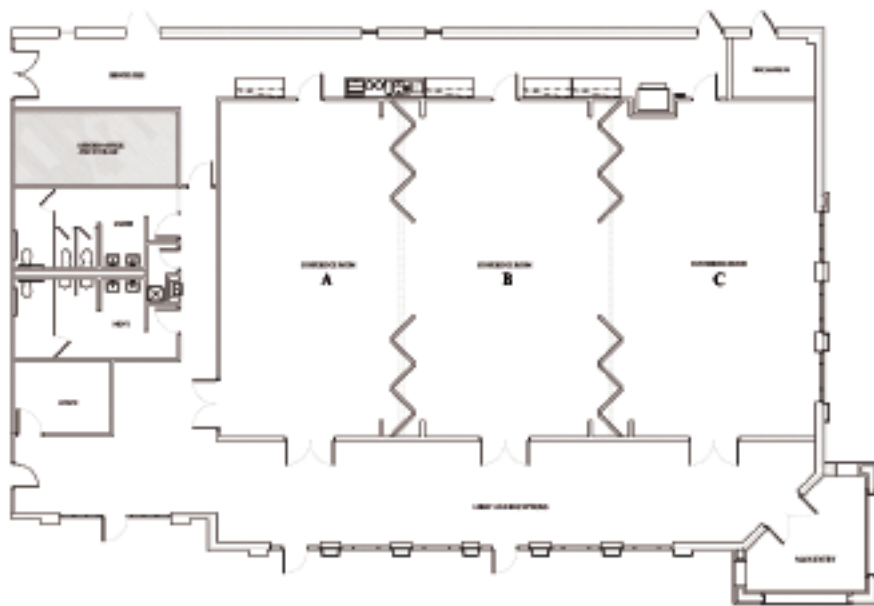
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CAPACITY CHART

	SINGLE BAY	ALL SPACE
RECEPTION	80 Guests	240 Guests
THEATER	75 Guests	225 Guests
ROUNDS	64 Guests	200 Guests
CLASSROOM	45 Guests	165 Guests
CRESCENTS	40 Guests	120 Guests



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BREAKFAST MENU

Iced Tea, Water and Coffee Included in Room Rental

THE SCRAMBLED

\$14.95 PER PERSON / MINIMUM 20 GUESTS

- Assorted Muffins, Scones and Biscuits
- Sliced Seasonal Fresh Fruit
- Scrambled Eggs
- Crisp Applewood Smoked Bacon
- Sausage Patties
- Butter, Assorted Jellies and Honey
- Natural Orange Juice

THE CONTINENTAL

\$10.95 PERSON

- Assorted Muffins and Scones
- Sliced Seasonal Fresh Fruit
- Assorted Granola Bars
- Assorted Fruit Yogurts
- Natural Orange Juice
- Columbian, Regular & Decaffeinated Coffee

UPGRADES

- Cinnamon French Toast, Butter & Maple Syrup \$3/ Person
- Individual Dry Cereals with Milk \$4/Person
- Assorted Yogurts with Granola \$5/Person
- Sliced Seasonal Fruit \$4/Person
- Hot Oatmeal with Brown Sugar and Raisins \$3/ Person
- Stone-ground Cream Cheese Grits \$3/Person
- Breakfast Potato \$3/Person
- Attended Omelet/Egg Station \$6.95/Person*

*ORGANIC & SPECIALTY TEAS UPON REQUEST

\$50 ATTENDANT FEE PER STATION / 50 GUESTS*



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LUNCH MENU

Iced Tea, Water and Coffee Included in Room Rental

COLD SANDWICHES

\$11.95 PER PERSON / MINIMUM 20 GUESTS

~ CHOOSE TWO ~

ROAST BEEF

Roast beef slices, cucumber, red onion, horseradish cream on side and tomato on French baguette

BLACK FOREST HAM

Sliced Black Forest ham, Swiss cheese, roasted red peppers, mustard aioli on side served on French baguette

HOUSE MADE CHICKEN SALAD

Tossed with celery, scallions, roasted pecans with lettuce and tomato on jumbo croissant

TURKEY CLUB

House-smoked turkey breast with Swiss cheese, crisp bacon, lettuce, tomato and aioli on side, on whole wheat baguette

HOUSE MADE PIMENTO CHEESE

Traditional pimento cheese (Tillamook Cheddar) with lettuce and tomato on a jumbo croissant

BLT THREE CHEESE SANDWICH

Swiss, Cheddar and Provolone cheeses, crisp bacon, lettuce and tomato with aioli on side, served on French baguette

VEGGIE SANDWICH

Fresh avocado, Cheddar and Provolone cheese, red onion, lettuce and tomato with pesto aioli on side, served on French baguette

Above Sandwiches Served with:
Coleslaw, Pasta Salad, Potato Salad or Potato Chips and Cookies

Additional side \$2
Add soup de jour \$3

DELI BUFFET

\$15.95 PER PERSON / MINIMUM 20 GUESTS

ADD SOUP DE JOUR \$3

- Fresh Garden Salad with Choice of Two Dressings
- Potato Salad or Mediterranean Pasta Salad
- Sliced Roast Beef, Turkey Breast and Cured Ham
- Cheddar, Swiss and Provolone Cheese
- Tomatoes, Onions, Lettuce and Sliced Pickles
- Mayonnaise, Horseradish and Deli Mustard
- Assortment of White and Wheat Breads
- Sliced Fresh Fruit and Cookies



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BUFFET MENU

Iced Tea, Water and Coffee included in Room Rental

BUFFET ONE HUNDRED

\$22.95 PER PERSON / MINIMUM 20 GUESTS

- Add soup de jour \$3
- Additional vegetables \$2
- Additional protein \$3
- Additional Dessert \$3

FRESH GARDEN SALAD WITH CHOICE OF TWO DRESSINGS, ROLLS & BUTTER

(CHOOSE TWO)

- Roasted Potatoes
- Seasonal Garden-Fresh Vegetables
- Vinaigrette Coleslaw
- Turnip Greens
- Creamy Mashed Potatoes
- Baked Beans
- Homemade Macaroni & Cheese
- Southern-Style Green Beans
- Black-Eyed Peas

(CHOOSE TWO)

- Pan-Seared Pork Scallopini with Fresh Forest Mushroom Sauce
- Oven Roasted Spiced Chicken
- Pulled Pork with BBQ Sauce
- Smoked BBQ Chicken
- Smoked Brisket with BBQ Sauce
- Fried Catfish with Tartar Sauce
- Pan Sauteed Tilapia with Lemon Butter Sauce

(CHOOSE ONE)

- Fresh-Baked Cookies and Sliced Fruit
- Bread Pudding with White Chocolate Sauce
- Fruit Cobbler
- Brownie Bites & Cheesecake Bites
- Banana Pudding

PASTA BAR

\$12.95 PER PERSON / MINIMUM 20 GUESTS

- Add diced chicken or Andouille sausage \$2/person
- Add Mixed Greens Salad with 2 Dressings \$3/person
- Add mixed vegetables \$2/person

CHOICE OF TWO PASTAS AND TWO SAUCES:

- Rigatoni, Farfalle, Macaroni, Angel Hair or Penne
- Roasted Garlic Cream Sauce
- Tomato Basil Marinara
- Spinach and Cheese Sauce
- Mushroom and Creamy Tomato Sauce
- Grated Parmesan Cheese & Garlic Bread
- Bolognese (add \$2/person)

FIESTA BUFFET

\$14.95 PER PERSON / MINIMUM 20 GUESTS

- Add mixed greens salad with 2 Dressings \$3/person
- Add beef fajita meat \$3/person

- Queso and Corn Tortilla Chips
- Flour Tortillas
- Seasoned Ground Beef and Chicken Fajita Meat
- Spanish Rice
- Black Beans
- Guacamole
- Sour Cream, Salsa, Shredded Lettuce, Shredded Cheese, Chopped Tomatoes and Onions



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MEETING BREAKS MENU

FITNESS BREAK

\$8.95 PER PERSON

- Assortment of Sliced Fresh Fruit
- Assorted Fruit Yogurts
- Granola Bars
- Natural Orange Juice

QUICK BREAK

\$4.95 PER PERSON

- Assortment of Sliced Fresh Fruit
- Assortment of Freshly Baked Cookies

CHIPS AND DIPS

\$10.95 PER PERSON

- House-made Potato Chips with French Onion Dip
- Corn Tortilla Chips with Spicy Salsa and Guacamole
- Crudite with Peppercorn Parmesan or Ranch Dip

*SELECTION OF ONE ABOVE \$3.95 PER PERSON

EXTRAS (A LA CARTE)

- Assorted Muffins & Scones \$22.95 / DOZEN
- Freshly Baked Cookies \$22.95 / DOZEN
- Bags of Pretzels or Chips \$2.00 EACH
- Soft Drinks and Bottled Water \$2.00 EACH
- Orange Juice \$16.00/ GALLON



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AUDIO, VISUAL & PRESENTATION

FEES PER DAY

Projector with Clicker \$65

Computer Speakers \$25

A/V Cart \$25

Wireless or Hand-Held Microphones \$35

6' x 8' Screen \$35

7.5' x 10' Screen \$70

Lavalier Microphone \$40

Podium \$35

Easel Flip Chart & Markers \$20

Paper Pads with Pens \$2 each

Conference Speaker Phone \$75

Power Strip \$5

50' VGA Cord \$15

WI-FI COMPLIMENTARY

PARKING

Parking for banquets and events is located in the Holiday Inn Express and Lowe's parking lots which are both adjacent to the property. Please advise your guests to enter the Table 100 Banquet area through the North entrance of the building. In addition, you may want to include this information in any handouts or information given to your guests prior to the event.



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GUARANTEES The final guaranteed number of guests attending your function is required three (3) working days prior to the event date and is not subject to reduction. You will be billed the guaranteed count or the actual number of guests, if attendance exceeds the guarantee. If the guarantee is not received, the attendance count reflected on the banquet order will be prepared for and billed to your organization. Table 100 Banquets and Events will set and prepare five (5) percent over your guaranteed attendance, as allowed. Food and beverage functions that exceed the five percent overage are not guaranteed the contracted food and beverage items. Per Mississippi Department of Public Health regulations and the safety of you and your guests, to go boxes will not be allowed to remove any food from the premises.

DEPOSITS To secure a space for your group and/or event, a good faith deposit is required with return of the signed contract. The deposit amount will be determined by estimated dollar cost of your event and presented by the sales manager. The deposit will be credited toward the total dollar amount of your final bill.

CANCELLATIONS If cancellation of your function should become necessary the following refund policy:

- Cancellations received more than 60 days will forfeit deposit.
- Cancellations received 60 days or less in advance of the function will forfeit deposit and 50% of all payments.

PAYMENTS Payment terms and conditions are agreed upon in writing between Table 100 management and the client. Payment in full is required three (3) business days in advance for all functions. All a la carte items billed on consumption require a credit card on file and must be paid for upon the completion of the event. Any variance from the payment terms can only be altered by the Sales Manager in writing.

SERVICE CHARGES + TAX FEES All Room Rental, Audio/Visual, Food and Beverage items are subject to 20% Service Charge and 9% State/Local Sales Tax.

TAX EXEMPT STATUS All groups requesting tax exemption status must provide a signed copy of the Mississippi Tax Commission exemption letter with return of signed contract and follow the payment guidelines according to Mississippi state tax law. Otherwise, all taxes will be charged.

ROOM FEES Fees are based upon the usage of space from as determined between the client and sales manager. The rental includes tables and chairs, basic linen and a complimentary beverage station of iced tea, coffee and water for the rental period.

DAMAGE LIABILITY In the unlikely event that any damage to the property of Table 100 should occur as a result of your function, your group and/or agent shall assume responsibility for all damages, bear all cost(s) of repair and/or replacement and any costs associated with damage recovery including, but not limited to, legal and court fees. We ask your cooperation in not stapling, taping, tacking or nailing any items to any walls, floors or ceilings of the facilities. All display material must obtain prior approval by the management staff. Contact our Sales Manager for assistance. All decorations must meet city, state and federal fire code regulation. Should merchandise or articles be left at Table 100 preceding or following your event, Table 100 will assume no responsibility for damage or loss. Loss or damage of your groups displays, equipment, decorations, or personal property brought onto the premises will be the sole responsibility of the group and/or organization. All decoration, displays and materials utilized during your function need to be removed at the close of the event, unless prior arrangements have been made in writing with the Sales Manager. If prior arrangements have not been made, all remaining decorations, displays and/or materials will be disposed of. * No glitter or confetti.

