
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

..... EVENING EVENTS GUIDE



June 2017

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

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

TABLE 100 BANQUET & EVENT CENTER

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

WHAT WE OFFER

- Three Room Configurations to accommodate 25 to 250 guests
- Event Planning Services
- Complete Audio/Visual Capabilities including 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, Buffet or Reception Style 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.



LAUREN VICKNAIR
SALES MANAGER

601.933.2720
LVICKNAIR@EATHERE.COM

TABLE 100

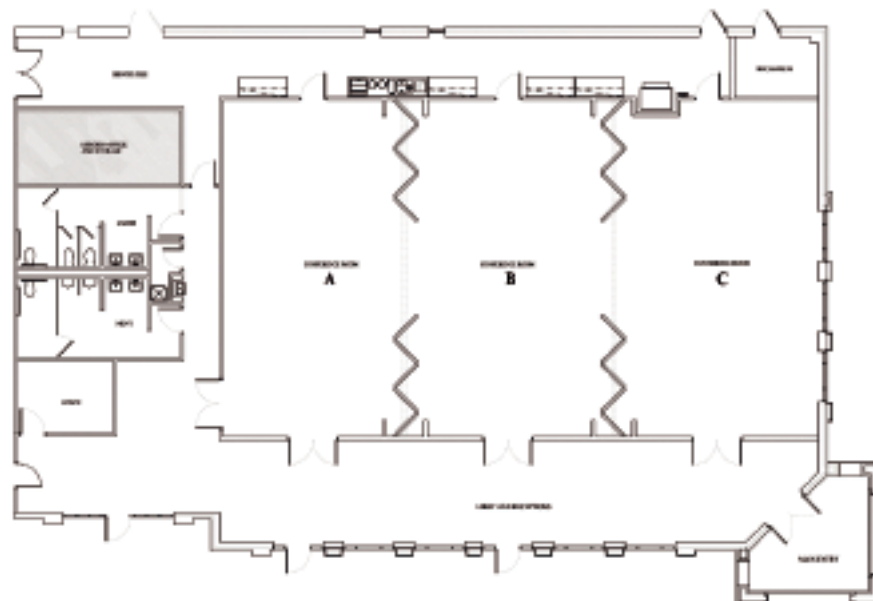
RESTAURANT • BAR • BANQUET

ANDRIA LEWIS
BANQUET MANAGER

601.933.2720
ALEWIS@EATHERE.COM

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



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

..... EVENING MENU

Iced Tea, Water and Coffee included in Room Rental

BUFFET ONE HUNDRED

\$22.95 PER PERSON / MINIMUM \$440

Add soup de jour \$3
Additional vegetables \$2 | Protein \$3 | 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 Forrest 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 \$240

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 PASTA & TWO SAUCES:

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

FIESTA

\$14.95 PER PERSON / MINIMUM \$279

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



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

EVENING MENU

SALAD STATION

\$8 PER PERSON / MINIMUM 20 GUESTS

- Mixed Baby Greens
- Romaine
- Homemade Croutons
- Cucumber
- Carrots
- Olives
- Red Onions
- Mushrooms
- Diced Egg
- Cherry Tomatoes
- Crumbled Bacon
- Shredded Cheddar or Swiss
- Blue Cheese
- 3 Assorted Salad Dressings

POTATO STATION

\$5 PER PERSON / MINIMUM 20 GUESTS

- Mashed Red Potatoes
- Mashed Sweet Potatoes
- Shredded Cheddar Cheese
- Sour Cream
- Chives
- Crumbled Bacon
- Brown Sugar
- Raisins

CARVING STATIONS

MINIMUM 40 GUESTS

\$50 ATTENDANT FEE PER STATION / 50 GUESTS

(INCLUDES 45 MINUTE ATTENDANT & YEAST ROLLS)

Mustard Crusted Pork Loin

\$120.00 (SERVES APPROX. 20 GUESTS)

Caraway pan jus, apple sauce

Honey Glazed Virginia Ham

\$250.00 (SERVES APPROX. 50 GUESTS)

Pan jus, honey mustard sauce

Whole Roasted Turkey Breast

\$200.00 (SERVES APPROX. 30 GUESTS)

Mango Cranberry Relish, poultry gravy

Herb and Mustard marinated aged Prime Rib

\$320.00 (SERVES APPROX. 16 GUESTS)

Fresh horseradish, Aged Port wine Jus

Classic Roasted Chateaubriand

\$250.00 (SERVES APPROX. 10 GUESTS)

Sauce Béarnaise, Zinfandel Gravy

Roasted Beef Steamship

WHOLE - \$800.00 (SERVES APPROX. 125-150 GUESTS)

HALF - \$400.00 (SERVES APPROX. 60-70 GUESTS)

Dijon mustard sauce, creamy horseradish



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

..... **EVENING MENU**

(continued)

DESSERT STATION

\$12/PERSON (MINIMUM 30 GUESTS)

- Chocolate Covered Strawberries
- Mini Fruit Tarts
- Brownie Bites
- Mini Cheesecake Squares
- Strawberry Teacakes
- Bread Pudding

..... **RECEPTION DISPLAYS**

(For 50 guests)

Fresh Crudités with Dipping Sauces \$175

Antipasta \$200

Grilled asparagus, bell peppers, zucchini & squash,
marinated mushrooms, salami

Domestic Cheeses \$150

International Cheeses \$300

Served with a selection of crackers

One Dozen Chocolate Covered Strawberries \$36

Fresh Sliced Fruit & Berries \$225

Assorted Sausages & Charcuterie \$275

Served with a selection of crackers

Wing Stop \$250

Buffalo, BBQ and Asian spiced wings, cucumbers & celery
sticks, blue cheese & creamy ranch dipping sauces



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

HORS D'OEUVRES STATIONS

\$20/ PERSON

(MINIMUM 20 GUESTS)

- Fresh Seasonal Fruit & Assorted Cheese Display
- Antipasti - grilled & marinated asparagus, bell peppers, zucchini, and squash, marinated mushrooms
- House smoked salmon spread served with crostini
- Bruschetta - Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle
- Meatballs in garlic marinara sauce with fresh basil

\$25/PERSON (station #1)

(MINIMUM 20 GUESTS)

- Homemade Chicken Salad with crackers
- Market Fresh Vegetable Crudit  with dipping sauces
- Chicken Satay with peanut sauce
- Mini Crab Cakes with comeback sauce
- Home-Style Breaded Fried Mushrooms with aioli
- Bruschetta -Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle

\$25/PERSON (station #2)

(MINIMUM 20 GUESTS)

- Antipasti - Grilled and marinated asparagus, bell peppers, zucchini, and squash, marinated mushrooms
- Assorted Domestic Cheese Tray with crackers
- House Smoked Turkey Breast and yeast rolls with Smoky Tomato BBQ Sauce
- Saut ed Jumbo Shrimp in Bell Pepper Cream sauce served on Stone Ground Cream Cheese Grits
- Creamy Vegetable Penne Pasta
- Bruschetta -Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle

\$25/PERSON (station #3)

(MINIMUM 20 GUESTS)

- Market Fresh Vegetable Crudit  with dipping Sauces
- Assorted Domestic Cheese Tray with crackers
- BBQ, Buffalo, or Asian Spiced Wings, Cucumbers and Celery Sticks with Blue Cheese and Creamy Ranch Dressing
- Meatballs in Garlic Marinara Sauce with Fresh Basil
- Fried Egg Rolls with Sweet Chili Sauce
- Bruschetta -Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle



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

HORS D'OEUVRES STATIONS

\$30/ PERSON (station #1)

(MINIMUM 20 GUESTS)

- Market Fresh Vegetable Crudité with dipping sauces
- Fresh sliced fruit
- House Smoked Salmon Spread with crostini
- Beef Satay with peanut sauce
- Creamy Artichoke & Spinach Dip with Crostini
- Mini Crab Cakes with comeback sauce
- Chicken Satay with teriyaki sauce
- Bruschetta -Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle

\$30/ PERSON (station #2)

(MINIMUM 20 GUESTS)

- Antipasti - grilled and marinated asparagus, bell peppers, zucchini, squash and mushrooms
- Balsamic Marinated Grilled Vegetables
- Assorted Cheese Tray with crackers
- House Smoked Salmon Spread with crostini
- Meatballs in Garlic Marinara Sauce with fresh basil
- Mini Crab Cakes with comeback sauce
- Parmesan Chicken Tenders with comeback and ranch sauce
- Bruschetta -Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle

\$40 - PER PERSON (station #1)

(MINIMUM 20 GUESTS)

- Fresh Fruit and assorted domestic cheese tray with crackers
- Balsamic Marinated Grilled Vegetables
- House Smoked Salmon Spread with crostini
- Scallops Wrapped in crispy bacon
- Chicken Satay with peanut Sauce
- Fried Egg Rolls with Sweet Chili Sauce
- Bruschetta -Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle

\$40 - PER PERSON (station #2)

(MINIMUM 20 GUESTS)

- Assorted Sausages and Charcuterie with crackers
- Antipasti - grilled and marinated asparagus, bell peppers, zucchini, squash and mushrooms
- Mini Beef Wellington
- Chicken Satay with dragon sauce
- Fried Egg Rolls with sweet chili sauce
- Sautéed Jumbo Shrimp in Bell Pepper Cream served with Stone Ground Cream Cheese Grits
- Bruschetta -Toasted French Bread topped with Tomato Basil and Garlic Salad with Parmesan Sprinkle



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

CASH BAR

\$75 SET UP FEE / MINIMUM 50 GUESTS

Pay by the drink

PREMIUM BAR

WINE \$6: Canyon Road Chardonnay, Canyon Road Pinot Grigio, Canyon Road Moscato, Canyon Road Cabernet Sauvignon, Beringer White Zinfandel, Belle Ambiance Pinot Noir

BEER \$4: Budweiser, Bud Light, Coors Light, Miller Lite and Michelob Ultra

LIQUOR/MIXERS \$7: Cathead Vodka, Beefeater Gin, Dewar's Scotch, Exotico Reposado Tequila, Bacardi Rum, Four Roses Bourbon, House Made Sour Mix, Bloody Mary Mix, Tonic, Soda, Vermouth, OJ, Cranberry, Grapefruit, Pineapple, Lime, Grenadine

NON ALCOHOLIC BEVERAGES \$2:

Coke, Diet Coke, Coke Zero, Sprite, Bottled Water and Ginger Ale

TOP SHELF BAR

WINE \$6: Includes all plus Sparkling Wine

BEER \$6: Includes all plus a selection of seasonal craft beers

LIQUOR \$9: Includes all Premium plus Grey Goose Vodka, Tanqueray Gin, Jack Daniels Whiskey, Makers Mark Bourbon, Johnnie Walker Black Scotch, Cazadores Blanco Tequila, Captain Morgan Spiced Rum

NON ALCOHOLIC BEVERAGES \$2:

Coke, Diet Coke, Coke Zero, Sprite, Bottled Water and Ginger Ale



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

COMPLETE HOSTED BAR

(MINIMUM \$600)

PREMIUM TWO HOUR PACKAGE

16.95/person, each additional hour 8.95/person

TOP SHELF TWO HOUR PACKAGE

21.95/person, each additional hour 11.95/person

PREMIUM BAR

WINE: Canyon Road Pinot Grigio, Canyon Road Chardonnay, Canyon Road Moscato, Canyon Road Cabernet Sauvignon, Belle Ambiance Pinot Noir, Beringer White Zinfandel

BEER: Budweiser, Bud Light, Coors Light, Miller Lite and Michelob Ultra

LIQUOR/MIXERS: Cathead Vodka, Beefeater Gin, Dewar's Scotch, Exotico Reposado Tequila, Bacardi Rum, Four Roses Bourbon, House Made Sour Mix, Bloody Mary Mix, Tonic, Soda, Vermouth, OJ, Cranberry, Grapefruit, Pineapple, Lime, Grenadine

NON ALCOHOLIC BEVERAGES: Coke, Diet Coke, Coke Zero, Sprite, Bottled Water, Ginger Ale

TOP SHELF BAR

WINE: Includes all premium plus Sparkling Wine

BEER: Includes all Premium along with a selection of seasonal craft beers

LIQUOR: Includes all premium plus Grey Goose Vodka, Tanqueray Gin, Jack Daniels Whiskey, Makers Mark Bourbon, Johnnie Walker Black Scotch, Cazadores Blanco Tequila and Captain Morgan Spiced Rum

NON ALCOHOLIC BEVERAGES: Coke, Diet Coke, Coke Zero, Sprite, Bottled Water, Ginger Ale

AMOUNT CHARGED IS BASED ON GUARANTEE OR ACTUAL ATTENDANCE IF HIGHER



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

..... **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.



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

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.

