

BREAKFAST

PLATED BREAKFAST

PLATED #1

Western Eggs
(ham, cheese, green peppers, onions)
Breakfast Potatoes
Pastry (Chef Choice)
Fruit Garnish
Coffee, Tea, Juice
\$11.00

PLATED #2

Fluffy Scrambled Eggs
Hickory Smoked Ham, Bacon or Sausage
Breakfast Potatoes
Muffin
Fresh Fruit Garnish
Coffee, Tea, Juice
\$10.00

PLATED #3

Homemade French Toast
Bacon, Sausage Links, or Country Sausage
Fresh Fruit Garnish
Coffee, Tea, Juice
\$10.00

PLATED #4

Build Your Own Quiche
Muffin
Fresh Fruit
Coffee, Tea, Juice
\$10.00

PLATED #5

Ham and Egg Croissant with Cheese
Breakfast Potatoes
Fruit Garnish
Coffee, Tea, Juice
\$10.00

BREAKFAST BUFFETS

(15 people minimum – \$1.00 upcharge if less)

CONTINENTAL BREAKFAST #1

Tea Breads
Yogurt with Granola
Coffee, Juice, Tea
\$6.25

CONTINENTAL BREAKFAST #2

Seasonal Fresh Fruit Tray
Hardboiled Eggs
Caramel Rolls
Coffee, Juice, Tea
\$7.95

CONTINENTAL BREAKFAST #3

Muffins, Tea Breads, and Assorted Pastries,
Array of Fresh Fruit and Cheese
Yogurts with Granola
Coffee, Juice, Tea
\$8.00

HOT BUFFET #1

Scrambled Eggs
Sausage Links, Bacon, or Ham
Breakfast Potato
Assorted Pastries
Coffee, Juice, Tea
\$11.00

HOT BUFFET #2

Seasonal Fresh Fruit Tray
Western Scrambled Eggs
(ham, cheese, green peppers, onions)
Choice of:
Sausage Links or Country Style Sausage
French Toast, Hash Browns or
Buttermilk Biscuits with Country Gravy
Coffee, Juice, Tea
\$11.00

HOT BUFFET #3

(made to order Egg Bake)
Country Style Sausage Links
Fresh Fruit
Coffee, Juice, Tea
\$12.00

A guarantee of attendance is required 72 hours prior to the function. All prices are subject to applicable taxes and a 18% service charge. Prices are subject to change. Minimum requirements may apply to catered functions. Our catering department will be happy to prepare any special menu you may desire.



I-94 & Exit 152 • 2611 Old Red Trail • Mandan, North Dakota 58554
(701) 663-7401 • FAX (701) 663-0025

COFFEE BREAKS

REFRESHMENTS

Bottled Water	\$ 1.75
Coffee, Brewed Decaf	
per 25 cup urn.....	\$30.00
per pot.....	\$ 9.00
tea bags.....	\$.75
Chilled Fruit Juices	
per pitcher	\$ 10.00
per can.....	\$ 2.00
Fruit Punch (per gallon – serves 25).....	\$17.00
Hot Apple Cider	
per pot.....	\$ 9.50
per 25 cup urn.....	\$30.00
Iced Tea	
per pitcher	\$ 8.00
per gallon.....	\$17.00
Lemonade	
per pitcher	\$ 8.00
per gallon.....	\$17.00
Milk (each 1/2 pint)	\$ 1.75
Soft Drinks (assorted, per can).....	\$ 1.95

* Pitcher – approximately 6 servings

* Pot – approximately 8 servings

FRESH FRUIT AND SNACKS

Assorted Granola Bars (each).....	\$ 2.00
Fruit Yogurt Parfait	\$ 6.50
Seasonal Fresh Fruit Tray (serves 60, 5 fruits).....	\$90.00

SWEET-N-SALTY

Seasoned Pretzels (per lb.).....	\$ 5.00
Soft Pretzels (each, with cheese dipping sauce).....	\$ 2.00
Soft Pretzel Combo	
with cheese dipping sauce, chocolate chip cookie, kettlechips, soft drinks, bottled waters	\$ 6.25

PASTRIES AND BAKED GOODS

Assorted Bars	\$ 2.75
Assorted Gourmet Mini-Cheesecakes (each)	\$ 2.00
Caramel Rolls (each).....	\$ 2.50
Coffee Cake	\$ 2.00
Cookies (assorted, per dozen)	\$11.95
Cupcakes (each).....	\$ 2.25
Danishes (assorted, each).....	\$ 2.50
Flavored Turnovers	\$ 3.00
Fruit and Cheese Kabobs.....	\$ 1.50
Fruit Pizza.....	\$ 2.50
Homemade Brownie	\$ 2.00
Medium Muffin (each).....	\$ 2.00
Mini Caramel Rolls (per dozen).....	\$15.00
Mini Muffins (assorted, per dozen)	\$18.00
Raised Donuts.....	\$ 2.50
Rice Crispy Bars.....	\$ 1.50
Scones.....	\$ 2.00
(Blueberry, Apple Cinnamon, Raspberry White Chocolate or Chocolate Chip)	
Scotcheroos	\$ 2.00
Seasonal Fresh Fruit Tray (serves 30, 5 fruits).....	\$65.00
Tea Breads (per slice)	\$ 1.75
Whole Fresh Fruit.....	\$ 2.00
Yogurt.....	\$ 2.00

SNACK BREAKS

7th Inning Stretch

Popcorn, Roasted Peanuts, Pretzels Sodas and Bottled Water	\$6.00
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Afternoon Delight

Vegetable Tray with Dip Assorted Cheese and Cracker Tray Fresh Fruit Sodas and Bottled Water	\$6.75
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Chocolate Lovers' Break

Homemade Brownies Chocolate Chip Cookies Chocolate Strawberries, Sodas and Bottled Water	\$6.50
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Fall Festival

Apple Slices with Warm Caramel Dip Pumpkin Cookies and Hot Apple Cider	\$6.00
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Iceberg Delight

Create Your Own Sundae English Walnut, Strawberry and Chocolate Toppings Grandma's Chocolate Chip Cookies Choice of Coffee or Assorted Sodas	\$5.00
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LUNCH BUFFET

LUNCH BUFFET

(20 person minimum – \$1.00 upcharge if less)

Lunch buffet includes: Tossed Garden Salad with Ranch Dressing, your Choice of Entrée, Chef's Choice Potato
Chef's Vegetable, Fresh Rolls and Butter, Assorted Chef's Choice Desserts,
Coffee and Water (milk and tea upon request)

One Entrée \$13.00 Two Entrées \$15.00

Choice of Entrées Include:

Lemon Pepper Cod
Beef Tips - South American
Roast Beef with Mushroom Gravy
Roast Turkey & Dressing w/Gravy
Jack Daniels Chicken
Northwoods Chicken

Swedish Meatballs
Chicken Breast Alfredo
Rosemary Pork Loin
Stuffed Chicken Breast
Lasagna

TACO BAR

Hard Shells/Soft Shells
Fresh Chopped Lettuce
Seasoned Taco Meat
Diced Bell Peppers
Onions
Black Olives
Tomatoes and Shredded Cheese
Taco Sauce and Sour Cream
Tortilla Chips and Salsa Sauce
Chef's Choice Dessert
Coffee and Water
\$12.50

DELI BUFFET

Chef's Soup of the Day
Relish Tray
Sliced Ham, Turkey, Roast Beef
Assorted Cheeses
Tomatoes and Fresh Lettuce
Assorted Gourmet Breads/Kaiser Rolls
Chef's Salad Choice
Potato Chips
Condiments
Dill Pickles
Chef's Choice Dessert
Coffee and Water
\$12.00

BAKED POTATO BAR

Baked Potatoes
Seasoned Taco Meat or Homemade Chili
Shredded Cheese
Diced Garden Vegetables
Chef's Choice Dessert
Coffee and Water
\$12.50

PASTA BUFFET

Linguine and Bowtie Pasta
Red sauce with Meat
Alfredo Sauce (add chicken - \$1.00)
Broccoli
Tossed Salad with Ranch
Breadstick
Chef's Choice Dessert
Coffee and Water
\$12.00

BURGER BUFFET

Grilled Hamburgers
Lettuce, Tomatoes, Onions, Pickles,
Mayo, Mustard, Ketchup
Assorted Cheeses
Choice of Coleslaw, Potato Salad or Pasta Salad
Kettle Chips
Chef's Choice Dessert
Coffee and Water
\$12.00

LUNCH IN A BOX \$11.50

Custom-made, Mix and Match

Choose between the following Sandwich Fixings

- A Whole Wheat Kaiser, Sourdough Kaiser,
Sandwich Bread, Marble Rye or Croissant
- B Roast Round of Beef, Natural Roast Turkey, Cilantro
Chicken Salad or Smokey Shaved Ham
- C Sliced Bigeye Swiss, Cheddar, Provolone Cheeses
- D Served with Country Potato Salad,
Pasta Salad or Potato Chips

All Box Lunches are served with Assorted Whole Fruit,
Soda or Bottled Water, and a Cookie

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function. All prices are subject to applicable taxes and a 18%
service charge. Prices are subject to change.

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Our professionally trained staff would be happy to design a
specialized lunch to compliment your theme or concept.
We would also be happy to work with any ideas you may have.



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LUNCH

*All Lunches are Served with Choice of Salad, Choice of Potato, Choice of Vegetable, Fresh Rolls and Butter,
Chef's Choice of Dessert, Coffee and Water (milk and tea upon request)*

CHOPPED SIRLOIN STEAK

Broiled bacon wrapped ground beef
covered with mushroom gravy \$11.50

BONELESS STUFFED PORKCHOP

6 oz Center cut pork loin stuffed with sausage,
spinach, gorgonzola, and seasonings topped with Béarnaise
sauce (*hollandaise sauce with tarragon reduction*) \$11.00

SOUTH AMERICAN BEEF TIPS \$15.00

CHICKEN BREAST ALFREDO

Boneless chicken breast, served over
fettuccine Alfredo (*no potato choice*) \$12.00

LASAGNA

Made in our kitchen and served with
a breadstick. No potato choice.....\$10.50

TURKEY OR HAM CROISSANT

Garnished with lettuce wedge and dressing, fresh fruit\$10.50

HOT BEEF SANDWICH

Served open face with mashed potatoes
and gravy. No potato choice.....\$10.50

ROAST SIRLOIN OF BEEF

Choice sirloin topped with mushroom gravy..... \$11.50

BROILED TOP SIRLOIN STEAK

U.S. choice top sirloin steak
(*South American style available*) \$15.00

COUNTRY BARBEQUE SANDWICH

Thin sliced barbeque pork on deli bun with potato chips,
pasta salad and flavored sundae\$10.50

SOUP & SANDWICH

Chef's soup of the day served with sliced ham, turkey or roast
beef on whole wheat. No potato or vegetable choice.....\$8.95

CHICKEN CAESAR SALAD WRAP

Served with fresh fruit or pasta salad\$9.25

HOMEMADE SWEDISH MEATBALLS.....\$10.50

CHIPOTLE PORK LOIN

Pork loin seasoned with chipotle brown sugar
and roasted red pepper sauce..... \$11.00

STUFFED CHICKEN BREAST (6 oz.)

Boneless breast of marinated chicken is stuffed with bread
dressing and served with chicken supreme sauce \$12.00

CAESAR CRUSTED CHICKEN BREAST (6 oz.)

A breast of chicken marinated in our very own Caesar dressing,
breaded in crushed croutons and Parmesan cheese with garlic
butter sauce \$12.00

JACK DANIELS CHICKEN (6 oz.)

Boneless breast of chicken covered in a
Jack Daniels glaze \$12.00

NORTHWOODS CHICKEN (6 oz.)

Chicken breast topped with spinach, ham, mushrooms
Baked and topped with Mornay sauce
(*cream sauce with Swiss cheese*)..... \$12.00

SIDE CHOICES

SALAD

Tossed salad with ranch or Caesar dressing
Potato Salad
Pasta Salad or Coleslaw

POTATOES

Baked Potato with Butter and Sour Cream
Rice Pilaf
Au Gratin
Parmesan Potatoes
Roasted Red Potatoes
Mashed Potatoes (*Choice of cheddar, garlic, bleu cheese*)

VEGETABLES

Glazed Carrots
Sicilian Blend
(*green beans, carrots, cauliflower, red and yellow peppers*)
California Blend
Corn O'Brien
Country Trio



DINNER

All Dinners are Served with Fresh Dinner Rolls and Butter, Choice of Salad, Choice of Potato, Choice of Vegetable, Choice of Dessert, Coffee and Water (milk and tea upon request)

ROAST PRIME RIB OF BEEF

A 10 oz. portion of the king of red meats served with au jus..... Market Price

BEEF POT ROAST

Sliced choice beef served with au jus, slow cooked..... \$18.00

SALMON

Honey bourbon..... \$22.00

NORTHWOODS CHICKEN (8 oz.)

Chicken breast topped with spinach, ham, mushrooms. Baked and topped with Mornay sauce (cream sauce with Swiss cheese)..... \$19.00

STUFFED PORK LOIN (6 oz.)

Center cut pork loin stuffed with spinach, Gorgonzola, ham, green onions and seasonings with Bearnaise sauce..... \$22.00

BEEF TIPS (South American Style)

Tenderloin tips gently simmered in our secret recipe South American sauce, served on buttered pasta. No potato choice..... \$18.00

BEEF MEDALLIONS

(South American Style)..... \$21.00

RIBEYE (10 oz.)

(South American style available).....Market Price

JUMBO SHRIMP (Broiled Or Deep Fried, 5 pieces)

Broiled in butter or scampi style..... \$24.00

ROAST TURKEY & DRESSING

Served with homemade gravy and mashed potatoes. No potato choice..... \$19.00

BROILED STEAK & BREADED SHRIMP

Choice New York strip (10 oz) paired with three jumbo gulf shrimp..... \$32.00

NEW YORK SIRLOIN (8 oz.).....Market Price

NEW YORK STRIP (10 oz.)

(South American style available).....Market Price

STUFFED PORK CHOPS..... \$18.00

CAESAR CRUSTED CHICKEN BREAST (8 oz.)

A breast of chicken marinated in our very own Caesar dressing, breaded in crushed croutons and Parmesan cheese with garlic butter sauce..... \$19.00

CHIPOTLE PORK LOIN

Pork loin seasoned with chipotle brown sugar and roasted red pepper sauce..... \$19.00

STUFFED CHICKEN BREAST (8 oz.)

Boneless breast of marinated chicken is stuffed with bread dressing and served with chicken supreme sauce..... \$19.00

LEMON PEPPER COD

Broiled in lemon butter..... \$18.00

SIDE CHOICES

SALADS

Crisp Tossed Salad with Assorted Dressings
Strawberry Salad with Cinnamon Vinaigrette
Caesar Salad
Mandarin Orange Salad with Poppyseed Dressing
Spinach Salad with Warm Bacon Dressing
Mixed Greens with Raspberry Vinaigrette

POTATOES

Baked Potato with Butter and Sour Cream
Rice Pilaf
Au Gratin
Mashed Potatoes with Gravy
Roasted Red Potatoes
Mashed Potatoes (Choice of cheddar, garlic, bleu cheese)
Twice-Baked Potatoes (\$1.25 upcharge)

VEGETABLES

Glazed Carrots
Sicilian Blend
Green Beans Amandine
Broccoli Normandy
Corn O'Brien
Country Trio (green beans, corn, carrots)
Broccoli or Cauliflower with Hollandaise or Cheese Sauce

DESSERTS

Strawberry Shortcake
Double Chocolate Cake
German Chocolate Cake
Tiramisù
Apple Crisp
Assorted Pies
Real Vanilla Cheesecake with Cherry topping
Carrot Cake
White Chocolate Raspberry Cake
Tiger Stripe Cake

DINNER BUFFET

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(20 person minimum – \$1.00 upcharge if less)

Dinner Buffet includes: Tossed Garden Salad with Homemade Assorted Dressings, Vegetable and Dip Tray, your choice Entrée, Choice of Potato – Roasted Red Potatoes or Au Gratin Potatoes, Chef's Vegetable, Fresh Rolls and Butter, Assorted Chef's Desserts, Coffee and Water (milk and tea upon request)

One Entrée	\$19.00
Two Entrées	\$22.00
Three Entrées	\$24.00

Choice of Entrées Include:

Roast Sirloin of Beef
Virginia Ham
Beef Tips - South American
Stuffed Chicken Breast
Jack Daniels Chicken

Turkey and Dressing with Gravy
Lemon Pepper Cod
Homemade Swedish Meatballs
Stuffed Pork Loins
Shrimp Pasta in Garlic Cream Sauce

PASTA BUFFET

Choose:

Homemade Lasagna
Vegetarian Lasagna
Stuffed Manicotti with Marinara Sauce
Chicken Fettuccine Alfredo
Chicken Vegetable Lasagna
Chef's Choice Vegetable
Choice of Tossed Salad with Ranch
Breadsticks
Chef's Choice Dessert
\$16.50

CHEF CARVED BUFFET

Ham	Turkey	Beef
\$19.00	\$19.00	\$20.00

(Choice of Two – \$21.00)

Prime Rib
Market Price

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HORS D'OEUVRES

COLD SELECTIONS

(per 100 pieces)

Iced Shrimp Bowl	\$300.00
Deviled Eggs.....	\$100.00
Assorted Pinwheels	\$100.00
Chef's choice of assorted pinwheels with cream cheese and assorted fillings.	
Chocolate Covered Strawberries	\$135.00
Liver Pate (per pound)	\$ 20.00
Pudding Filled Cream Puffs.....	\$ 75.00
Fresh Fruit Tray	
Small (serves 30)	\$ 70.00
Large (serves 60)	\$ 90.00
Vegetable Tray With Dip	
Small (serves 30)	\$ 65.00
Large (serves 60)	\$ 90.00
Sliced Meat and Cheese Tray With Crackers	
Small (serves 20)	\$ 70.00
Large (serves 40)	\$ 95.00
Sliced Cheese and Cracker Tray	
Small (serves 20)	\$ 65.00
Large (serves 40)	\$ 80.00
Whole Decorated Salmon (serves 75)	\$200.00
Assorted Fancy Canapés.....	\$145.00
Spinach Dip & Bread Bowl (serves 40)	\$ 65.00
Crab Stuffed Olives.....	\$200.00
Cherry Tomatoes with Goat Cheese	\$150.00
Prosciutto Wrapped Asparagus	\$150.00
Strawberries filled with Cream Cheese.....	\$150.00
Bruschetta.....	\$ 90.00
Party Sandwiches	\$140.00
Instant Taco Dip	\$ 70.00
Layers of sour cream, cream cheese, seasoned meat, cheese, lettuce, and hot sauce with tortilla chips (serves 50)	
Crab Dip	\$ 70.00
Layers of sour cream, cocktail sauce, cheddar cheese, and mock crab with tortilla chips (serves 50)	
Deli Salads (per gallon).....	\$ 50.00
Serves 25 – Coleslaw, pasta, or potato	

HOT SELECTIONS

(per 100 pieces)

Buffalo Wings.....	\$125.00
Sweet & Sour Meatballs	\$100.00
Swedish Meatballs	\$100.00
Chinese Egg Rolls.....	\$100.00
Stuffed Mushroom Caps (Crab Meat)	\$140.00
Hot Spinach and Artichoke Dip with Tri-Colored Tortilla Chips	\$110.00
A blend of spinach, artichokes, mozzarella cheese, cream cheese, and our very own Alfredo sauce, baked and served with tri-colored tortilla chips	
Chicken Drumettes	\$125.00
Cocktail Smokies	\$ 85.00
Teriyaki Chicken Kabobs	\$140.00
South American Sirloin Kabobs.....	\$140.00
Jalapeno Bacon Wrapped Shrimp	\$185.00
Chicken Strips.....	\$125.00
Shrimp and Crab Parmesan Dip with tortilla chips	\$130.00
A blend of shrimp, snow crab meat, Parmesan and cream cheese, baked to perfection, served with crisp tortilla chips	
Treasure Chest	\$110.00
Combination of mozzarella sticks, battered mushrooms, and battered cauliflower	
Chili (per gallon).....	\$ 80.00

Carving Stations (price per person)

Honey Cured Ham	\$ 3.50
Roast Beef.....	\$ 3.50
Prime Rib.....	\$ 3.50
(Steamship) Leg of Pork	\$ 3.50

DRY SNACKS

Mixed Nuts (per lb.)	\$ 30.00
Potato Chips with Dip (serves 50)	\$ 40.00
Tortilla Chips with Salsa Sauce (serves 50)	\$ 50.00
Pretzels (per lb. – serves 15)	\$ 6.00
Seasoned Pretzels (per lb. – serves 15)	\$ 6.00
Garlic Toast Basket (approx. 30 pcs.)	\$10.00
Chex Mix (per lb. – serves 15)	\$ 10.00
Trail Mix (per lb. – serves 15)	\$ 15.00



LIQUOR

BAR SERVICE

(per drink)

Bar Pours	\$ 4.50
Call Brands Fair Market Value.....	Priced Accordingly
Premium Brands.....	\$ 5.00
Domestic Beer.....	\$ 4.50
Imported Beer.....	\$ 5.00
House Wine (per glass)	\$ 5.75
House Wine or Champagne.....	\$ 23.50
8 Gallon Keg.....	Starting at \$150.00
16 Gallon Keg.....	Starting at \$300.00

Tax is included in all liquor prices.

Minimum of \$350.00 to provide party bar. Please ask our catering manager for additional domestic and imported wines.

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MEETING ROOMS

AUDIO VISUAL EQUIPMENT AVAILABLE

Public Address System	
Podium	
Microphones	
Cordless Handheld.....	\$ 50.00
Lavaliere Microphones	\$ 50.00
Whiteboards	
Screens	
Piano	\$ 60.00
Easels	
Flags	
TV/VCR.....	\$ 40.00
Flipchart with Marker.....	\$ 30.00
Sound System Patch Fee.....	\$ 40.00
LCD Projector.....	\$ 75.00
TV w/DVD Player.....	\$ 40.00
TV.....	\$ 40.00
Speaker Phone.....	\$ 50.00
Wireless & Hardwired Internet available	

Please place your audio visual order with our catering manager. If you need additional equipment, we can order it for you and direct bill your account.

ROOM RESERVATIONS

Room blocks can be reserved for your meeting or conference. We encourage a room block if you are using 5 rooms or more. Room blocks are generally held up to three weeks prior to the date of arrival. We release any rooms not sold to your group for general sale. Rooms are then reserved on a space available basis.

FOOD AND BEVERAGE

We intend to be extremely competitive with other Bismarck area hotels regarding pricing. Our sales managers and chef can assist you in coordinating any specific menu requests you may have.

Our chef requires a guaranteed number 72 business hours in advance so he may finalize his food orders and preparations. We do prepare 5% over the guaranteed number.

We have just the right room for *your event!*

Room Name	Sq. Ft.	Ceil. Fit.	Class.	Theater	Rounds	Banquet	Conf.	U-Shape	Square
Pier 7/The Fleet	7,520	16'/10' 8"	470	940	650	789	178	178	
Pier 7/Cutty Stark	5,680	16'/10' 8"	344	710	500	596	126	134	
Pier 7	4,650	16'	276	570	400	478	101	108	117
The Fleet	2,870	10' 8"	179	370	250	310	66	70	76
Nautilus	1,830	10' 8"	111	230	152	193	41	44	48
Cutty Stark	1,040	10' 8"	48	140	96	117	25	26	28
Santa Maria	900	10' 8"	48	99	68	83	17	18	20
Executive I	920	8'	55	115	79	96	20	21	23
Executive II	600	8'	36	74	51	62	13	14	15
Board Room	375	8'					12		
Embassy	700	8'	48	96	50	60	20	20	25
Ambassador	650	8'	48	96	50	60	20	20	25
Dining Room						150			



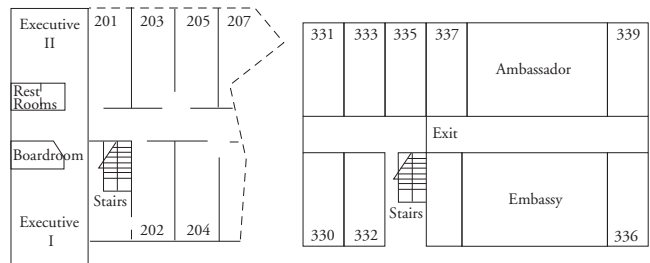
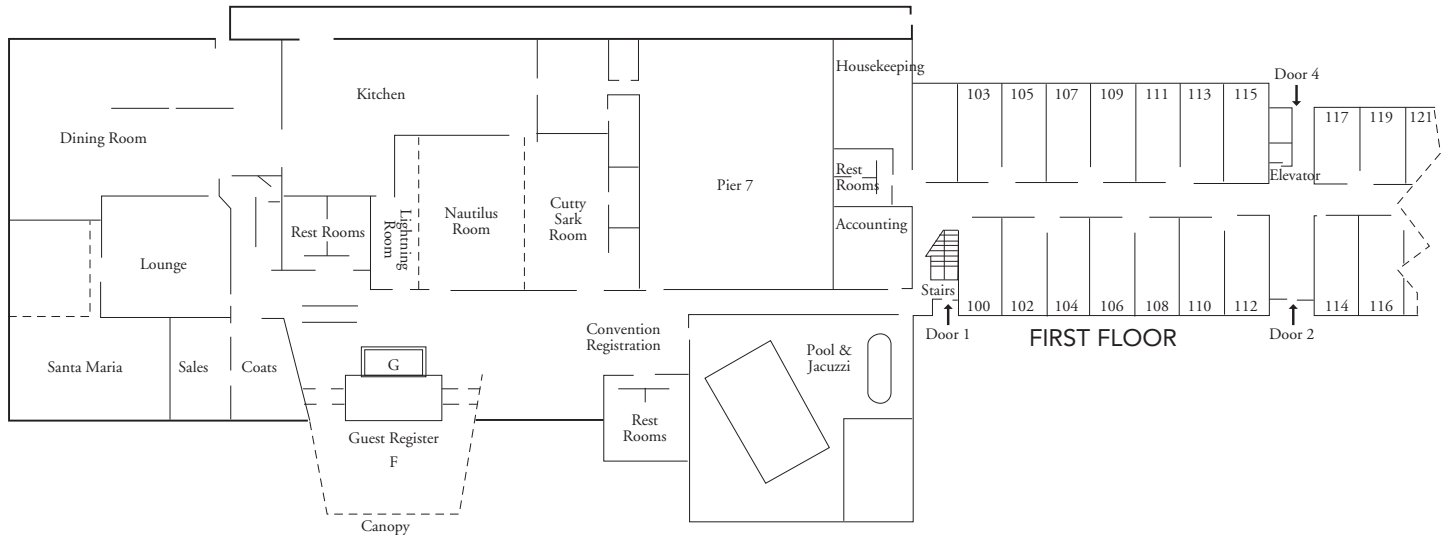
MEETING PLANNER

The Baymont has all the necessary accommodations to coordinate a successful meeting, conference or social event. We have 122 guest rooms and suites. Our indoor pool is a great area to relax or complete your daily exercise routine. Our lounge is the perfect place to unwind with cocktails or try your hand at our blackjack table.

Our meeting space is often referred to as “Top Notch.” We have space to accommodate groups of 4 to 600. Whether you choose to use the Ballroom, Fleet Hall, our Santa Maria Room, or one of our executive suites, we guarantee you will have a successful meeting.

The staff at the Baymont is trained in coordinating successful meetings. We have the expertise to assist you in coordinating all your details including meeting space, catering, audio visual requests and any other special needs you may have.

At the Baymont Inn and Suites, “You do your thing” is designed to embrace the individuality of each of our guests. “Leave the rest to us” lets our guests know that we’ll take care of the details—helping to ensure they enjoy the meaningful relaxation they need.



SECOND FLOOR

THIRD FLOOR

