



Holiday Inn

BANQUET FACILITIES

YAMBILEE ROOM 725 SQUARE FEET	ZYDECO ROOM 725 SQUARE FEET
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Ballroom Rental- \$475
Half of Ballroom- \$275
Spice Room - \$125

THE HOLIDAY INN & SUITES OFFERS 1450 SQUARE FEET OF FULLY CARPETED AND ELEGANTLY DECORATED SPACE TO SERVE YOUR MEETING OR PARTY NEEDS FOR GROUPS UP TO ONE HUNDRED GUESTS AND WE OFFER A WIDE VARIETY OF MENU ITEMS TO MAKE YOUR SPECIAL EVENT A COMPLETE SUCCESS.

DUE TO LIABILITY ISSUES, ONLY FOOD AND BEVERAGES PURCHASED THROUGH THE HOTEL ARE ALLOWED IN THE FACILITY WITH THE EXCEPTION OF PARTY OR WEDDING CAKES.

ROOM RENTAL INCLUDES SET-UP, TABLES, CHAIRS, LINENS, DINNERWARE AND CLEAN UP UNLESS OTHERWISE NOTED. THE HOTEL RESERVES THE RIGHT TO AN ADDITIONAL CHARGE OF UP TO 50% OF THE ROOM RENTAL IF THE ROOM IS EXCESSIVELY DIRTY AFTER YOUR FUNCTION. ALSO, ANY DAMAGE TO THE ROOM, EQUIPMENT OR OTHER ITEMS PROVIDED BY THE HOTEL WILL CHARGED AN AMOUNT ASSESSED BY THE HOTEL MANAGEMENT.

AV EQUIPMENT RENTAL

DATA PROJECTOR (LCD DATA 800 LUMEN) AND SCREEN	90.00
PROJECTION SCREEN	15.00
FLIP CHART WITH MARKERS	25.00
EASEL	10.00
EXTENSION CORDS, POWERS STRIPS, ETC.	N/C

BREAKFAST CHOICES

CONTINENTAL BREAKFAST 9.95

CHOICE OF TWO CHILLED JUICES
ASSORTED PASTRIES AND MUFFINS
FRESHLY BREWED COFFEE
HOT TEA AND MILK

DELUXE CONTINENTAL BREAKFAST 11.95

CHOICE OF TWO CHILLED JUICES
ASSORTED PASTRIES AND MUFFINS
SLICED SEASONAL FRUITS
FRESHLY BREWED COFFEE
HOT TEA AND MILK

BREAKFAST BUFFETS (MINIMUM OF 20 GUESTS REQUIRED)

SOUTHERN BREAKFAST BUFFET 10.95

CHOICE OF TWO CHILLED JUICES
SCRAMBLED EGGS
CRISPY BACON OR SAUSAGE
SKILLET POTATOES
GRITS
BUTTERMILK BISCUITS
FRESHLY BREWED COFFEE

DELUX SOUTHERN BREAKFAST BUFFET 12.95

CHOICE OF TWO CHILLED JUICES
MILK
SCRAMBLED EGGS,
CRISPY BACON AND SAUSAGE
SKILLET POTATOES
GRITS
SLICED SEASONAL FRUITS
BUTTERMILK BISCUITS
FRESHLY BREWED COFFEE

BREAKS AND BUSINESS SNACKS

BEVERAGES

FRESHLY BREWED COFFEE REGULAR OR DECAF	18.00 PER URN
HOT TEA	1.50 EACH
HOT CHOCOLATE	1.50 EACH
ASSORTED JUICES	8.95 PER CARAFE
SOFT DRINKS (20oz BTL)	1.95 EACH
BOTTLED WATER (20oz btl)	1.95 EACH
ICED TEA	10.00 PER GALLON
MILK	7.00 PER CARAFE
CHOCOLATE MILK	8.00 PER CARAFE

SNACKS

DOUGHNUTS	12.00 PER DOZEN
ASSORTED DANISH	22.00 PER DOZEN
ASSORTED MUFFINS	22.00 PER DOZEN
BAGELS	22.00 PER DOZEN
FRESH CROISSANTS	22.00 PER DOZEN
HOT BISCUITS	18.00 PER DOZEN
SAUSAGE BISCUITS	26.00 PER DOZEN
ASSORTED COOKIES	15.00 PER DOZEN
BROWNIES	18.00 PER DOZEN
ASSORTED CANDY BARS	1.75 EACH

IF YOU REQUIRE ANYTHING NOT FOUND ON OUR MENU, BE SURE TO ASK AND WE WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR NEEDS!

HORS D'OEUVRES

UNLESS OTHERWISE STATED, SMALL TRAYS ARE BASED ON 50 PIECES AND LARGE TRAYS ARE BASED ON 100 PIECES.

HOT

CRISPY FRIED CHICKEN DRUMMERS	SMALL	60.00	LARGE	115.00
SPICY LOUISIANA WINGS WITH DIP	SMALL	60.00	LARGE	115.00
CRAB STUFFED MUSHROOM CAPS	SMALL	75.00	LARGE	140.00
BAKED MEATBALLS WITH SAUCE (SWEDISH, BBQ, GRAVY, HAWAIIAN)	SMALL	50.00	LARGE	90.00
FRIED SHRIMP WITH COCKTAIL SAUCE			12.00	PER POUND
FRIED CATFISH WITH TARTAR SAUCE	SMALL	75.00	LARGE	140.00
MINI MEAT PIES	SMALL	75.00	LARGE	140.00
FRIED CHICKEN TENDERS	SMALL	75.00	LARGE	140.00
CAJUN BOUDIN	SMALL	75.00	LARGE	140.00
CHICKEN & SAUSAGE JAMBALAYA			110.00	50 3 oz portions
CHICKEN & ANDOILLE GUMBO W/RICE			110.00	50 3 oz portions

COLD

ASSORTED FINGER SANDWICHES	SMALL	50.00	LARGE	90.00
DEVILED EGGS	SMALL	50.00	LARGE	90.00
CHEESE AND CRACKER TRAY	SMALL	50.00	LARGE	90.00
FRESH VEGETABLE TRAY	SMALL	55.00	LARGE	105.00
FRESH SEASONAL FRUIT TRAY	SMALL	60.00	LARGE	115.00
BOILED GULF SHRIMP			12.00	PER POUND
SEAFOOD DIP WITH BREAD ROUNDS (3LB MIN) CHOICE OF CRAB, SHRIMP OR CRAWFISH			15.00	POUND
CHIPS AND DIP TRAY			18.00	

IF YOU REQUIRE ANYTHING NOT FOUND ON OUR MENU, BE SURE TO ASK. WE WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR NEEDS!

LUNCH

Plated Lunch 12.95

FRESH GARDEN SALAD WITH DRESSING
ONE ENTRÉE (PRICE DIFFERENCES APPLY TO SOME ITEMS)
ONE VEGETABLE
ONE STARCH
ROLLS AND BUTTER
ONE DESSERT
ICE TEA AND COFFEE

SAINT LANDRY LUNCH BUFFET 13.95

LUNCH BUFFET REQUIRES A MINIMUM 30 PEOPLE AND INCLUDES THE FOLLOWING

FRESH GARDEN SALAD WITH TWO DRESSINGS
ONE ENTRÉE (PRICE DIFFERENCES APPLY TO SOME ITEMS)
ONE VEGETABLE
ONE STARCH
ROLLS AND BUTTER
ONE DESSERT
ICE TEA AND COFFEE

DINNER

PLATED DINNER 14.95

FRESH GARDEN SALAD WITH DRESSING
ONE ENTRÉE (PRICE DIFFERENCES APPLY TO SOME ITEMS)
ONE VEGETABLE
ONE STARCH
ROLLS AND BUTTER
ONE DESSERT
ICE TEA AND COFFEE

ZYDECO DINNER BUFFET 15.95

DINNER BUFFET REQUIRES A MINIMUM 30 PEOPLE AND INCLUDES THE FOLLOWING

ONE SALAD
ONE ENTRÉE (PRICE DIFFERENCES APPLY TO SOME ITEMS)
TWO VEGETABLE
TWO STARCHES
ROLLS AND BUTTER
ONE DESSERT
ICE TEA AND COFFEE

YAMBILEE DINNER BUFFET 17.95

DINNER BUFFET REQUIRES A MINIMUM 30 PEOPLE AND INCLUDES THE FOLLOWING

ONE SALAD
TWO ENTRÉE (PRICE DIFFERENCES APPLY TO SOME ITEMS)
TWO VEGETABLE
TWO STARCHES
ROLLS AND BUTTER
ONE DESSERT
ICE TEA AND COFFEE

GRAND DINNER BUFFET 19.95

DINNER BUFFET REQUIRES A MINIMUM 30 PEOPLE AND INCLUDES THE FOLLOWING

ONE SALAD
THREE ENTRÉE (PRICE DIFFERENCES APPLY TO SOME ITEMS)
TWO VEGETABLE
TWO STARCHES
ROLLS AND BUTTER
ONE DESSERT
ICE TEA AND COFFEE

BUFFET MENU

MINIMUM GUARANTEE NUMBER FOR BUFFET IS 30

SALADS

GARDEN SALAD
ONION AND CUCUMBER
CREAMY COLE SLAW

HOMEMADE POTATO SALAD
CARROT & RAISIN SALAD
SLICED TOMATOES WITH MAYO

LETTUCE WEDGE

ENTREES

COUNTRY FRIED STEAK
SMOTHERED BEEF TIPS
SLICED BAR-B-QUE BEEF
CHOPPED SIRLOIN STEAK
CAJUN RUBBED PORK ROAST
SMOTHERED PORK TIPS
BAR-B-QUE PORK RIBS (ADD 1.00)
GRILLED OR FRIED PORK CHOPS
SLICED BAR-B-QUE PORK

CAJUN BAKED CHICKEN
FRIED CHICKEN
GRILLED CHICKEN BREAST
CAJUN BAKED OR FRIED CATFISH

SHRIMP ETOUFFEE (ADD 1.00)
FRIED SHRIMP (ADD 2.00)
BAKED CATFISH VERMILION
SHRIMP FETTUCCINI (ADD 1.00)

CRAWFISH ETOUFFEE
CRAWFISH FETTUCCINI (ADD 1.00)

ROAST TURKEY WITH DRESSING
CHICKEN & SAUSAGE JAMBALAYA
BAKED HAM
RED BEANS WITH SAUSAGE

VEGETABLES

SWEET BUTTERED CORN
GREEN BEANS WITH TASSO AND
ONIONS
SMOTHERED OKRA
CORN MACH CHOUX

HONEY GLAZED CARROTS
GREEN PEAS AND ONIONS
BROCCOLI
SEASONED GREENS

GREEN BEANS ALMONDINE
CREAM SPINACH
CREAM CORN

STARCHES

BROCCOLI, RICE AND CHEESE
CASSEROLE
MACARONI & CHEESE
MASHED POTATOES

OVEN ROASTED RED POTATOES
DIRTY RICE
CORNBREAD DRESSING
POTATOES AU GRATIN

FRIED GARLIC RED POTATOES
SCALLOPED POTATOES
GARLIC BUTTERED PASTA
RICE PILAF

DESSERTS

**NEW YORK STYLE CHEESECAKE WITH FRUIT
TOPPING (ADD 1.00)**
PEACAN PIE
CHOCOLATE LAYER CAKE

STRAWBERRY SHORTCAKE
CHOCOLATE MOUSE
CARROT CAKE
ANGEL FOOD CAKE WITH FRUIT TOPPING

**ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO SALES TAX AND AN 20% GRATUITY
PRICES SUBJECT TO CHANGE**

BAR SERVICE

CASH BAR A CASH BAR IS WHEN YOUR GUESTS PAY FOR THEIR OWN BEVERAGES.

HOST BAR A HOST BAR IS WHEN THE HOST IS PRESENTED WITH A BILL AT THE END OF THE EVENT.

SODAS & JUICES	1.95	HOUSE WINES	6.00
CALL BRANDS	6.00	DOMESTIC BEERS	3.50
PREMIUM BRANDS	7.00	IMPORTED BEERS	4.50
SPECIALTY DRINKS	9.00		

BARTENDER FEES

THE BARTENDER FEE IS 45.00 FOR THE FIRST THREE HOURS AND 10.00 PER HOUR FOR EACH ADDITIONAL THIS FEE IS WAIVED IF LIQUOR SALES EXCEED 100.00 PER HOUR

HOUSE RULES INVOLVING LIQUOR SALES

THE HOTEL RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE, AT ANY TIME, FOR ANY REASON

THE HOTEL WILL NOT SERVE ANYONE UNDER THE AGE OF 21

THE HOTEL RESERVES THE RIGHT TO CLOSE LIQUOR SERVICE SHOULD WE FEEL THE PARTY IS "GETTING OUT OF HAND"

THE HOTEL WILL INFORM THE HOST WHEN WE FEEL IT IS NECESSARY TO "CUT OFF" ONE OF YOUR GUESTS.

THIS DECISION IS FINAL

ANY GUEST WHO BECOMES LOUD, OBNOXIOUS, AND RUDE OR LOSES HIS ABILITY TO ACT IN A CIVILIZED MANNER WILL BE ASKED TO LEAVE THE PREMISES. IF HE REFUSES, WE WILL HAVE HIM REMOVED. THIS DECISION IS FINAL

ALL LIQUOR SALES ARE FOR ON-PREMISES CONSUMPTION ONLY

HOUSE RULES

THE HOTEL RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE, AT ANY TIME, FOR ANY REASON.

FOOD WILL BE READY AT SPECIFIED TIME. THE HOTEL CANNOT BE HELD RESPONSIBLE FOR POOR QUALITY DUE TO DELAYS ON PURCHASERS PART.

FOR BUFFETS, WE WILL PREPARE REASONABLE PORTIONS FOR ALL YOUR GUESTS. WE CANNOT BE HELD RESPONSIBLE FOR SHORTAGES OF ITEMS DUE TO EXCESSIVE USE BY YOUR GUESTS.

YOU ARE RESPONSIBLE FOR YOUR GUESTS. YOU WILL BE CHARGED FOR ANY DAMAGE OF HOTEL FACILITIES BY ANY PERSON AT YOUR FUCTION.

PLEASE DO NOT ALLOW CHILDREN TO GO THROUGH BUFFETS WITHOUT ADULT SUPERVISION.

WE CANNOT BE HELD ACCOUNTABLE FOR DELAYS DUE TO POWER OUTAGES, BAD WEATHER OR OTHER ACTS OF GOD.

IF MUSIC IS GOING TO BE PLAYED AT YOUR FUNCTION, THE HOTEL RESERVES THE RIGHT TO DICTATE VOLUME LEVEL AND CONTENT.

PLEASE DO NOT ALLOW SMALL CHILDREN TO ROAM FREELY ABOUT THE HOTEL.

PLEASE DO NOT HANG ANYTHING FROM THE CEILING.

YOU MAY HANG THINGS FROM THE WALLS BUT DO NOT USE STICK PINS, NAILS, DUCK TAPE OR GLUE. PAPER MASKING OR SCOTCH TAPE IS ACCEPTABLE.

PLEASE DO NOT STAND ON TABLES OR CHAIRS.

UNLESS LOADING OR UNLOADING, PLEASE DO NOT PROP OPEN OUTSIDE DOORS.

UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE, BANQUET ROOMS MUST BE VACATED BY MIDNIGHT.

THE HOTEL WILL NOT BE RESPONSIBLE FOR ANY PERSONAL ITEMS LOST IN THE BANQUET ROOMS.

THE HOTEL RESERVES THE RIGHT TO AN ADDIOTIONAL CHARGE OF UP TO 50% OF THE ROOM RENTAL IF THE ROOM IS EXCESSIVELY DIRTY AFTER YOUR FUNCTION.

ANY DAMAGE TO THE ROOM, EQUIPMENT OR OTHER ITEMS PROVIDED BY THE HOTEL WILL IS CHARGED AN AMOOUNT ASSESED BY THE HOTEL MANAGEMENT.

SIGNATURE

DATE