

Catering Menu

2012



BREAKFAST

Plated

Tiger Breakfast

Shrimp and Grits
Ham Steak
Herb Seasoned Breakfast Potatoes
Fresh Baked Croissants, Butter, and Fruit
Preserves, Fresh Seasonal Fruit
Chilled Orange, Apple, or Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee
\$21.95 per person

The State Capitol Breakfast

Crab cake Eggs Benedict with Crawfish
Hollandaise Sauce, Herb Seasoned Breakfast
Potatoes, Fresh Seasonal Fruit
Fresh Baked Biscuits
Chilled Orange, Apple, or Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea Assortment
\$22.95 per person

French Market Breakfast

Pain Perdu (French Toast)
Crispy Bacon or Creole Sausage
Fresh Seasonal Fruit
Chilled Orange, Apple, or Cranberry Juice
Freshly Brewed Coffee, Decaffeinated
Coffee
\$14.95 per person

Deep South Breakfast

Fresh Scrambled Eggs
Crispy Bacon or Creole Sausage
Herb Seasoned Breakfast Potatoes & Grits
Fresh Baked Biscuits
Butter and Fruit Preserves
Chilled Orange, Apple or Cranberry Juice
Freshly Brewed Coffee, Decaffeinated
Coffee
\$18.95 per person



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BATON ROUGE

All food and beverage prices are subject to 9% sales tax and 21% gratuity.
Prices subject to change.

BREAKFAST

Buffets

Continental Breakfast

Fresh Baked Pastries and Fruit Muffins
Butter and Fruit Preserves
Fresh Seasonal Sliced Fruit
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
\$7.95 per person

Deluxe Continental Breakfast

Coffee Cake,
Fruit Muffins, and Croissants
Bagel Assortment
Butter, Cream Cheese, and Fruit Preserves
Fresh Seasonal Sliced and Whole Fruit
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
\$9.95 per person

Southdown Plantation Breakfast

Fresh Scrambled Eggs with Chives
Grits and Grillades
Crispy Bacon or Country Sausage
Seasoned Potatoes
Fresh Baked Biscuits and Fruit Muffins
Butter and Fruit Preserves
Seasonal Berries with Cream and Brown Sugar
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
\$19.95 per person

Healthy Choice Continental

Yogurts and Fresh Granola
Granola and Fruit Bars
Cereal Assortment and Cold Milk
Fresh Baked Bran and Blueberry Muffins
Butter and Fruit Preserves
Fresh Seasonal Fruit Display
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
\$12.95 per person

Full American Breakfast

Fresh Scrambled Eggs with Colby
Cheese
Crispy Bacon or Country Sausage
Seasoned Potatoes and Southern Grits
Fresh Baked Biscuits and Gravy
Assorted Fruit and Bran Muffins
Butter and Fruit Preserves
Fresh Seasonal Fruit Display
Chilled Orange, Apple, and Cranberry
Juices
Freshly Brewed Coffee, Decaffeinated
Coffee
\$14.95 per person



** All buffets are service assisted until all guests are initially served. Buffets are not all you can eat.

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BREAK PACKAGES

Breaks

Sweet & Salty Break

Assortment of Snickers, Reese's, Peanut Butter Cups, and Milky Way Candy Bars.

Individual Bags of Assorted Frito Lay

Potato Chips, and Popcorn

Bottled Waters and Sodas.

\$10.95 per person

Afternoon Delight

Freshly Baked Cookies, Warm

Brownies, Chocolate Dipped

Strawberries with Assorted

Sodas, Bottled Water, and Coffee.

\$8.95 per person

\$3.00 per person add Fruit Tray

Fitness Break

Fresh Seasonal Fruit Display,

Granola Bars, Yogurts,

Fresh Baked Nut Breads, and Muffins

\$10.95 per person

Big Easy Break

Fresh Pound Cake

Creole Pecan Pralines

Assorted Hubig Pies

Zapp's Potato Chips

\$12.95 per person

Build Your Own Break

Choose Three Items From Above

\$12.95 per person

Choose Four Items From Above

\$14.95 per person

All Day Beverage Service

Unlimited Assorted Sodas, Bottled

Water, Coffee, House Brewed Iced

Tea .

\$8.95 per person



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BREAKS

À la Carte

Refreshments

Freshly Brewed Regular and Decaffeinated Coffee	\$30.00 per gallon
Iced Tea	\$28.00 per gallon
Fresh Orange, Cranberry and Apple Juices	\$36.00 per gallon
Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Freshly Squeezed Lemonade	\$28.00 per gallon
Whole and Skim Milk	\$3.00 each
Assorted Danish, Muffins, Bagels	\$36.00 per dozen
English Muffins	\$32.000 per dozen

Sweet Snacks

Chocolate -Dipped Strawberries	\$48.00 per dozen
Whole Fresh Fruit	\$1.95 per person
Yogurt Parfait	\$4.25 each
Gourmet Jumbo Cookies	\$24.00 per dozen
Double Fudge Brownies	\$28.00 per dozen
Fresh Fruit Kabobs with Honey Yogurt Dip	\$5.95 each
Specialty Ice Cream Bars	\$4.95 each
Frozen Fruit Bars	\$3.95each
Assorted Dried Fruits	\$2.50 per person
Assorted Mini Candy Bars	\$5.95per dozen

Savory Snacks

Bavarian Soft Pretzels with Mustard	\$32.00 per dozen
Fancy Mixed Nuts	\$12.00 per pound
Dry Roasted Peanuts	\$12.00 per pound
Yellow and Blue Corn Tortilla Chips with Fresh Salsa and Guacamole	\$6.95 per person
Potato Chips and Pretzels	\$3.00 per bag
Chips or Pretzels	\$23.95 per pound
Energy Bars and Granola Bars	\$26.00 per dozen



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ALL DAY MEETINGS

Plans

All Day meeting plan also comes with Chef's Choice Dessert, Iced Tea, Water, and Coffee. Package \$36.00 per person

Continental Breakfast

Fresh Assorted Danish, Muffins
Choice of Cold Cereals with Milk
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee

Mid-Morning Break

Fresh Fruit with Yogurt Dipping Sauce
Water, and Assorted Sodas. Regular and Decaffeinated
Community Coffee

Afternoon Break

Freshly Baked Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia, and Peanut Butter
Cookies, Assorted Sodas,
Regular and Decaffeinated
Community Coffee

Lunch Option "A"

Deli Platter
Sliced Roast Beef, Smoked Turkey, Ham and Genoa Salami
Gourmet Sliced Cheeses, Sliced Tomato, Lettuce, Onion and Pickles.
Assorted Breads and Condiments

Lunch Option "B"

(Buffet Lunch)
Hamburger Steak , Mashed Potatoes with Gravy, Smothered Green
Beans with Bacon

Lunch Option "C"

Box Lunch
Choice of Ham, Turkey Roast Beef Sandwiches Dressed.
Served with chips



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ALL DAY MEETINGS

Plans

All Day meeting plan also comes with Chef's Choice of Assorted Desserts, Iced Tea, Water, and Coffee. Package \$45.00 per person

Continental Breakfast

Fresh Baked Pastries and Fruit Muffins
Butter and Fruit Preserves, Fresh Seasonal Sliced Fruit
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee

Mid-Morning Break

Whole Fresh Fruit, Assorted Individual Yogurt,
Bottled Water, and Assorted Sodas. Regular and
Decaffeinated Community 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

Lunch Option "A"

(Buffet Lunch)

Po-Boy Sandwich Buffet To Include Catfish, Shrimp,
and Roast Beef with Assorted Cheeses and Breads,
Lettuce, Tomato, Pickle, Purple Onion, Mayonnaise,
and Mustard Red Bliss Potato Salad

Lunch Option "B"

(Buffet 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

Lunch Option "C"

(Plated Lunch)

Fried Catfish Filet With Crawfish Sauce
Steamed Vegetable Medley
Buttered Red Skinned Potatoes
Warm Dinner Rolls, Tossed Garden Salad
With Assorted Dressings



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ALL DAY MEETINGS

Plans

All Day meeting plan also comes with Chef's Choice Dessert, Iced Tea, Water, and Coffee. Package \$55.00 per person

All American Breakfast Buffet

Scrambled Eggs with Colby Cheese, Fresh Baked Biscuits, Southern Grits, Home made Hash Browns, Choice of Bacon or Sausage, Fresh Seasonal Fruit, Orange, Cranberry and Apple Juices, Coffee and Iced Tea

Mid-Morning Break

Choice of Finger Sandwich or Vegetable Tray with Dip. Bottled Water, and Assorted Sodas. Regular and Decaffeinated Community Coffee

Afternoon Break

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



Lunch Option "A"

(Plated Lunch)

Caribbean Chicken with seasoned Rice Pilaf, Corn Maque Choux

Lunch Option "B"

(Plated Lunch)

Fried Shrimp served with French Fries, Caesar Salad or Cole Slaw

Lunch Option "C"

(Buffet Lunch)

Choice of Seafood or Chicken Alfredo Pasta, Seasonal Vegetable Medley and Caesar Salad

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LUNCH

Buffet

New Orleans Buffet

Creole Shrimp Stew, Seafood Carnival Pasta, Corn Macque Choux, Roasted Potatoes and Bread Pudding

\$24.95 per person

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

\$16.95 per person

Deluxe Deli Platter

Chicken and Sausage Gumbo, Sliced Roast Beef, Smoked Turkey,
Ham and Genoa Salami, Savory Chicken Salad,
Gourmet Sliced Cheeses, Sliced Tomato, Shredded Lettuce, Onion and Pickle, Assorted Breads and Condiments,
Chilled Pasta Primavera Salad, Pecan Cobbler

\$22.95 per person

Cajun Feast

Chicken and Sausage Gumbo, Gulf Shrimp and Andouille Pasta, Cajun Potatoes, Smothered Green Beans with Bacon, Red Beans with Rice, Corn Bread, and Bread Pudding

\$26.95 per person

Soup & Sandwich Buffet

Choice of Two Soups:
Shrimp and Corn Bisque, Chicken and Sausage Gumbo, 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
Potato Salad

\$17.95 per person

Lunch Buffets served with freshly Brewed Coffee, Decaffeinated Coffee, and Freshly Brewed Iced Tea



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LUNCH

Sandwich Platters

All platters are served with Zapp's Cajun Style Chips or Potato Salad and Cookies
Fresh brewed Ice Tea. Enhance with assorted sodas & Juices \$1.00 per person.

Smoked Breast of Turkey Croissant

with Sliced Swiss Cheese, Fresh Lettuce,
Tomato, Mustard, Mayonnaise,
\$11.95per person

French Dip

Sliced Roast Beef and Melted Swiss on
French Hoagie Roll
Served with a side of Au Jus & Horseradish
\$12.95 per person

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
\$10.95per person

Grilled Breast of Chicken

With Fresh Lettuce, Tomato, and
Herb Mayonnaise, Potato Chips,
and a Chocolate Chip Cookie.
Served on a Hamburger Bun
\$12.95per person

Honey Glazed Ham and Swiss

With Creole Mustard, Fresh Lettuce
and Tomato, Served on a Croissant.
\$11.95 per person

8oz Bistro Hamburger

Fresh Lettuce, Tomato, Garlic
Mayo, and Dill Pickles chips,
Served on Fresh Baked Kaiser Roll
\$11.95 per person

Shrimp, Catfish, or Roast Beef Po-boy

Fresh Lettuce, Tomato, Dill Pickle
Served on Mini French Bread.
\$14.95 per person

Italian Sub

Honey Ham, Salami, Pepperoni, Roasted
Red Pepper and Provolone Cheese
With Herb Vinaigrette served on a White
Sub Bun
\$12.95per person



****All platters can also be offered as box lunches ****

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LUNCH

Plated

Plated Luncheon To Include Freshly Baked Dinner Rolls, choice of salad, entrée and dessert. Iced Tea and Water with Lemon Wedges

Soups

Chicken and Sausage Gumbo - Corn and Crab Bisque - Creole Shrimp Stew – Roasted Garlic and Potato or Vidalia Onion

Salads

Fresh Garden Salad - Caesar Salad – Fruit Salad – Spinach Salad

New Orleans Favorites

Seasoned Fried Catfish Filet and Cajun Red Beans and Rice Served with Southern-Style Green Beans
\$16.95per person

Seasonal Crawfish or Shrimp Etouffée

Served with Rice and Jalapeno Corn Bread
\$22.95per person

Creole Crab cakes

With red bliss boiled Potatoes and Vegetable du jour
\$28.95 per person

Rosemary Chicken

Roasted Chicken, Olive Oil, Italian Herbs, Fresh Rosemary, Roasted Garlic and Bay Leaves, with a French Bread Garnish
\$19.95 per person

Bistro 225 Chicken

Blackened Chicken Breast smothered in Green peppers, Onions, and Jack Cheese Served with Red Beans and Rice,
\$21.95per person

Pork Chop Marsala

8 oz Grilled Pork Chop, Marsala Sauce, Mushrooms, with Rosemary Potatoes
\$26.95 per person

Marsala Beef Medallions

Served with Garlic Mashed Potatoes and Grilled Asparagus
\$27.95 per person

Dessert

Please select any dessert from our A'la Cart Dessert Menu for the Dessert course of this plated dinner.



Entrée Price is for Three Courses - Salad, Dessert, and Entrée (Please add an additional \$4.00 per person for Soup Course).

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Hors d'Oeuvres

Cold Displays

All of our "Cold Displays" are served in displays serving minimum of 25. Each additional person is priced per item.



Imported and Domestic Cheeses Display		25 ppl \$75.00	50 ppl \$150.00
Local & Tropical Fruit Display	\$65.00	\$130.00	
Tropical Fruit Tree		\$195.00	(50 ppl)
Garden Fresh Crudités with Herbed Ranch Dip		\$50.00	\$100.00
Smoked Chicken or Tuna Salads with Pistolettes		\$70.00	\$140.00
Cocktail Sandwiches (choice of any 2)		\$50.00	\$100.00
	Tuna, Chicken or Ham Salad, Ham, Turkey, or Roast Beef		
Anti-pasta Skewers		\$65.00	\$130.00
Marinated Crab Claws		\$85.00	\$170.00
Spicy Crawfish salad with Toasted Breads		\$55.00	\$110.00



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Hors d'Oeuvres

HOT

"HOT Hors d'oeuvres" can also be Butler / Hand Passed for an additional fee of \$25.00 per server per hour

	50 pieces	100 pieces		50 pieces	100 pieces
Mini Italian Muffalettas	\$65.00	\$130.00	Bacon-Wrapped Scallops	\$165.00	\$330.00
Seafood-Stuffed Mushroom	\$50.00	\$225.00	Smoked Chicken Quesadillas	\$75.00	\$150.00
Cajun Fried Catfish Strips	\$75.00	\$150.00	Coconut Shrimp	\$150.00	\$300.00
Parmesan Artichoke Hearts	\$55.00	\$110.00	BBQ or Swedish Meatballs	\$110.00	\$220.00
Fried Chicken Strips	\$80.00	\$160.00	Thai Chicken Drumettes	\$135.00	\$270.00
Stuffed Potato Skins	\$45.00	\$90.00	Bacon Wrapped Shrimp	\$150.00	\$300.00
Natchitoches Meat Pies	\$65.00	\$130.00	Mini Crab Cakes	\$135.00	\$270.00
Hot and Spicy Buffalo Wings	\$80.00	\$160.00	Hibachi Beef Skewers	\$135.00	\$270.00
Cajun Style Crab Dip (25ppl or 50 ppl)	\$75.00	\$150.00	Blue Crab Claws/Blue Crabs		Market Price
Spinach and Artichoke Dip	\$45.00	\$90.00	Louisiana Jumbo Boiled Shrimp		Market Price
Beef Sliders	\$75.00	\$150.00	Marinated Crab Fingers		Market Price



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Hors d'Oeuvres

Cold

"Cold Hors d'oeuvres" can also be Butler / Passed for an additional fee of \$25.00 per server per hour

Mango Salsa with tri-color chips and breads	50 pieces	100 pieces
	\$135.00	\$270.00
Deviled Eggs	\$50.00	\$100.00
Salsa / Guacamole with chips (25 ppl or 50 ppl)	\$ 85.00	\$170.00
Fresh Celery and Cucumbers Stuffed with Herb Cheese	\$ 65.00	\$130.00
Fried Baby Artichokes, tossed in Parmesan Cheese with Basil Aioli	\$100.00	\$195.00
Seven Layer Mexican Dip w/Chips (25 ppl or 50 ppl)	\$65.00	\$130.00
Oyster Shooters	SEASONAL PRICING	
Smoked Salmon	\$150.00	\$295.00

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Hors d'Oeuvres

Soups / Gumbos

All of our "Soups & Gumbos" are priced to be served a maximum of 25 people per item.

Oyster Artichoke Stew	\$75.00
Crab and Asparagus Soup	\$85.00
Seafood Gumbo	\$95.00
Chicken and Andouille Sausage Gumbo	\$85.00
Stuffed Potato Soup	\$65.00
Corn and Crab Bisque	\$75.00
Cajun Chili	\$55.00
Vidalia Onion Soup	\$65.00



Soups and Gumbos are served with baskets of French Breads, Crackers, and Pistolettes.



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Dinner

Plated

Plated Dinners To Include Freshly Baked Dinner Rolls, Choice of Salad, Entrée, and Dessert. Iced Tea, Water with Lemon Wedges, and Coffee Service.

Soups

Seafood Gumbo - Corn and Crab Bisque – Vidalia Onion Soup – Stuffed Potato Soup

Salads

Fresh Garden Salad - Caesar Salad – Fruit Salad – Spinach Salad

Entrees

Seasonal Shrimp or Crawfish Etouffée

Served with Rice and Jalapeno Corn Bread
\$31.95 per person

Seafood Carnival Pasta

Mildly Spiced Cream Sauce, Gulf Shrimp, Lump Blue Crabmeat, Seasoned with Green Onions and Parsley
\$31.95 per person

Andouille filled Chicken Breast

Creole Mustard Glaze with Wild Rice and Green Beans
\$31.95 per person

Medallions of Beef Tenderloin

Seared and Roasted Filet Medallions topped with a Demi-Glaze served over Herbed Wild Rice
\$36.95 per person

Double Cut Pork Chop Marsala

14 oz Grilled Pork Chop, Marsala Sauce, Mushrooms, with Rosemary Potatoes, and Sautéed Spinach
\$34.95 per person

New Orleans Chicken

Seasoned Fried Chicken Breast topped with Gulf Shrimp, Andouille and Roasted Tomato Cream Sauce
\$32.95 per person

Catfish Pontchartrain

Seasoned Fried Catfish Filet topped with Crawfish Etouffée
\$31.95 per person

Dessert

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Dinner

Buffets

Italian Buffet

Traditional Minestrone
Fresh Garlic Breadsticks
Antipasto Tray
Traditional House Made Meat or
Vegetable Lasagna
Chicken Alfredo Pasta
Grilled Italian Sausage Smothered
in peppers and onions
Chef's Choice Dessert
\$20.95 per person

All-American Cook-Out

American Style Cole Slaw
Red Skin Potato Salad
Freshly Baked Corn Bread
Hot Baked Beans
Corn on the Cob
Quarter BBQ Chicken
BBQ Pulled Pork Served with
Freshly Baked Rolls
Apple and Cherry Pie
\$19.95 per person

Cajun Feast

Chicken and Sausage gumbo
French Bread
Creole Cut Green Beans with Bacon
Red Beans & Rice
Cajun Potatoes
Blackened Chicken Pasta
Seasoned Fried Catfish Filet topped
with Crawfish Etouffee
Bread Pudding
\$25.95 per person

Southdown Plantation

Mixed Field Greens with Chef's Choice
of Dressings, Sweet cornbread & butter,
Corn Maque Choux, Andouille
Sausage Stuffed Chicken, Catfish
Smothered in a Spicy Creole sauce.
Bread Pudding
\$22.95 per person

Dinner Out

Mixed Field Greens with Chef's Choice
of Dressings,
Garlic Texas Toast , Apple Honey Glazed
Carrots, Green Beans, Herbed Wild Rice
Carved Roast Beef,
Roasted Chicken Quarters
Strawberry Shortcake
\$22.95 per person



All buffets are served with Fresh Iced Tea, Water, and Coffee. Amounts based on Guarantee.

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Desserts

DESSERTS

Desserts

Brownies
Baby Strawberry and Honey Pie
Rainbow Fruit Skewers with Chocolate Dipped Strawberries
Assorted Gourmet cookies
Mini Lemon Raspberry Pies
Frozen Chocolate Mousse Pie
Ultimate Chocolate Cake



Build Your Own Sundae Bar

Vanilla and Chocolate Ice Cream
Strawberry, Caramel, and Chocolate Sauces,
Whipped Cream, Peanuts, Oreo Cookie Crumbs,
M&M's®, Reese's Pieces®, Sprinkles,
Diced Strawberries, and Cherries
\$8.95 per person

Miniature Cheesecake Station

Chocolate Cappuccino, Silk Tuxedo,
New York Vanilla, Chocolate Chip,
Lemon, Raspberry, and Amaretto Almond
\$8.95 per person

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Banquet Bars

**CASH BAR/
HOST ON
CONSUMPTION**

Cash Bar

Host selects brands of spirits, guests responsible for payment as drinks are ordered. Private satellite bar, requires Cashier Attendant and Bartender. Subject to fees based on size of event. Minimum 25 people. Bartender fee of \$100.00 for three minimum based on Beverage Sales minimum of \$500.00 per event

House Brands	\$8.00
Call Brands	\$9.00
Premium Brands	\$10.00
Domestic Beer	\$5.00
House Wine	\$8.00
Imported Beer	\$6.00
Premium Wine	\$11.00

Soda Bar

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer

Assorted Juices
\$4.95 per person

House Brands

Scotch
Bourbon
Vodka
Gin
Tequila
Rum
Domestic Beers
House Wines

Call Brands

Dewar's Scotch
Crown Royal Bourbon
Stoli Vodka
Tanqueray Gin
Sauza Gold Tequila
Barcardi Light
Imported & Domestic Beers
House Wines

Premium Brands

Glenlivet Scotch
Maker's Mark Bourbon
Grey Goose Vodka
Bombay Sapphire Gin
Sauza Horitos Tequila
Flora De Cana
Imported & Domestic Beers
Premium Wines



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.

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Banquet Bars

HOST BAR

Open Bar

Private satellite bar featuring host selected brand of spirits. Prices on based on per person for that event. Kegs and bottles of wine not used by the end of the contracted event times are not refundable nor available for to-go. They are considered finished. Minimum 25 people.

Bartender Fee for 3 hours minimum may apply is \$100.00 based on Beverage Revenue minimum of \$500.00 per event.

	One Hour	Two Hours	Three Hours	Four Hours
House Brands	\$16.00	\$24.00	\$30.00	\$36.00
Call Brands	\$18.00	\$26.00	\$34.00	\$42.00
Premium Brands	\$20.00	\$28.00	\$36.00	\$46.00
House Wine & Beer	\$14.00	\$18.00	\$24.00	\$30.00
Premium Wine & Beer	\$17.00	\$22.00	\$30.00	\$35.00

Kegs **Small** **\$195.00** **Large** **\$275.00**

House Brands

Scotch
Bourbon
Vodka
Gin
Tequila
Rum
Domestic Beers

Call Brands

Dewar's Scotch
Crown Royal Bourbon /Crown Black
Stoli Vodka
Tanqueray Gin
Sauza Gold Tequila
Barcardi Light
Imported & Domestic Beers
House Wines

Premium Brands

Glenlivet Scotch
Maker's Mark Bourbon
Grey Goose Vodka
Bombay Sapphire Gin
Sauza Horitos Tequila
Flora De Cana
Imported & Domestic Beers
Premium Wines

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Meeting Room Sizes

Room Rental

**Tiger Den
391 sq. ft.**

\$150 - \$400.

**Tiger II
1600 sq. ft. Total**

\$350- \$800

**Tiger I
3,120 sq. ft.**

\$600-\$1800.

Setup fees apply
Cleanup fees apply

		Tiger Den 391 sq ft	Tiger II 1600 sq ft	Tiger I 3120 sq ft			
Board Room Style		16	40	72			
Theater Style		20	100	200			
Classroom Style		15-20	60	150			
U – Shape Style		12	45	85			
Banquet / Lunch Dinner Style		32	64	150			

Meeting / Event AV

Enhancements

AUDIO/VISUAL (per day)

Projectors-LCD-Slide	\$150.00
Screen	\$25.00
Flip Charts	\$20.00
TV	\$75.00
VCR/DVD	\$50.00
Wireless Microphone	\$50.00
Podium	\$30.00
Dry Erase Board	\$25.00
Tele-Conferencing	\$60.00
Video-Conferencing	\$200/hour + \$100/hour 1d (3 hour minimum)
Sound Package (up to two mics)	\$100.00

BANQUET/MEETING (per day)

Dance Floor Large (18x21)- \$600.00 Small (15x15) - \$500.00
Each additional piece is \$25.00 per piece (set up fee) may apply

Stage

12x8	\$250.00
16x8	\$325.00
20x8	\$400.00

Stage in pieces of 4x8 can be set to customers needs @ \$100.00.per additional pieces(4x8)

Setup and pickup fee for Stage \$150.00

Set-up & Clean-up Fee May Apply For Room

Chair Covers Special Order

Fees: Per 3 Hour Fee

Chef - \$100.00 Server - \$100.00 Carver Fee-\$100.00

Set up Fee is per event that may be applied



All food and beverage prices are subject to 9% sales tax and 21% gratuity.
Prices subject to change.