



COURTYARD BATON ROUGE SIEGEN LANE





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



Just the Basic

A selection of breakfast pastries, muffins and croissants served with chilled orange juice, freshly brewed coffee and assorted traditional & herbal teas
\$8.00 per person

The Bistro Continental

Sliced seasonal fruit and berries, breakfast pastries, muffins and croissants served with chilled orange juice, freshly brewed coffee and assorted traditional & herbal teas
\$12.00 per person

The Lite & Fit

Greek yogurt parfait with fresh berries, granola & honey, vanilla nut oatmeal, fruit muffins served with chilled orange juice, freshly brewed coffee and assorted traditional & herbal teas
\$13.00 per person

Southern Breakfast Tables

Fluffy scrambled eggs, choice of bacon or chicken sausage, crispy breakfast potatoes, fresh fruit salad, assorted breakfast pastries, muffins and croissants served with chilled orange juice, freshly brewed coffee and assorted traditional & herbal teas
\$18.00 per person

BREAKFAST



Bistro Breakfast Sandwich

Scrambled eggs, bacon, cheddar cheese on brioche roll
\$8.00 each

Classic Fruit & Yogurt Bowl

Greek yogurt, fresh berries, granola & honey
\$6.50 each

Breakfast Burrito

Scrambled eggs, bacon, breakfast potatoes, cheddar cheese wrapped in a flour tortilla and served with garden salsa
\$9.00 each

Breakfast Meats (choice of one- 2 pieces per person)

Bacon, chicken sausage or pork sausage
\$4.00 each

BREAKS



Beverages

Starbucks® regular and decaffeinated coffee | \$30. per shuttle

Hot Tazo® teas | \$28. per shuttle
Individual orange juice or apple juice | \$2.50 each

Chilled lemonade, fruit punch, iced tea or flavored teas | \$25. per gallon pitcher

Bottled water or assorted Pepsi soft drinks | \$2.50 each

Snacks

Whole fruit to include apples, oranges and bananas | \$2. each

Crisp market vegetables and herb dip | \$5. per guest

Individual bags of chips or popcorn | \$2.50 each

Tortilla chips and salsa | \$5 per guest

Assorted candy bars | \$2.50 each

Fruit kabobs with honey yogurt dip | \$42 per dozen

Bakery

Assorted pastries, croissants and muffins | \$38 per dozen

Freshly baked assorted cookies | \$38 per dozen

Fudge brownies or lemon bars | \$40 per dozen

Four Hour Package Beverage Breaks

Freshly brewed coffee, traditional & herbal teas and bottle water | \$8.50 pp

Freshly brewed coffee, traditional & herbal teas, assorted soft drinks and bottle water | \$10. pp

Freshly brewed coffee, traditional & herbal teas, individual bottle juice, assorted soft drinks and bottle water | 12. pp

BREAKS



Theme Breaks (thirty-minute breaks)

I Scream for Ice Cream

Haagen-Dazs® ice cream bars, frozen fruit bars, Ice cream sandwiches and bottled water
\$10.00 per guest

Build Your Own Parfait

Greek low-fat yogurt, seasonal berries, granola and bottle water
\$12.00 per guest

Sweet & Salty

Assorted candy, trail mix, nuts and lemonade
\$12.00 per guest

BREAKS



Theme Breaks Continued (thirty-minute breaks)

Bakery

Assorted freshly baked cookies, fudge brownies, lemon bars, iced coffee, whole and 2% milk
\$14.00 per guest

South of the Border

Tri-color tortilla chips, salsa and guacamole, lemon bars and iced tea
\$12.00 per guest

LUNCH



Assorted Gourmet Sandwich & Salads

For your guest dining pleasure, we will present assorted gourmet sandwiches & wraps, tossed garden salad, fruit salad medley and assorted sweet treats. Selection of beverages to include: soft drinks, ice tea or lemonade served in your meeting room or Bistro dining area

Minimum 10 Attendees
\$15.00 per person

Express Pre-order Menu

For your busy schedule we have an express menu for your dining pleasure served in your meeting room. Your attendees may choose from a selection of gourmet sandwiches to entree salads served with cold beverage and sweet treat to complement their meal.

Minimum 10 Attendees | Boxed Option available \$3.
Surcharge Per Person
\$15.00 per person

Build your own Soup, Salad and Sandwich Buffet

Served in our Bistro dining area. Creative daily soup, fresh salads and build your own sandwich bar with cold cuts and all the trimmings. Selection of beverages to include: soft drinks, ice tea or lemonade and assortment of sweet treats to complement their meal

Minimum 18 Attendees
\$20.00 per person

Flatbread & Salad Buffet

Pesto prosciutto flatbread with roasted tomatoes and ricotta cheese and Margherita flatbread with roasted tomatoes, basil and cheese. Served with Caesar salad, fresh fruit salad and assorted sweet treats. Selection of beverages to include: soft drinks, ice tea or lemonade and assortment of sweet treat to complement their meal.

Minimum of 10 Attendees
\$16.00 per person

DINNER



The Plated All-American Table

Warm rolls served with creamy butter
Garden salad served with house vinaigrette and creamy ranch dressing
Herb roasted chicken breast with tarragon cream sauce
Roasted red skin rosemary & garlic potatoes
Vegetable medley tossed in orange butter
Old fashion chocolate layer cake
Iced tea
(Minimum of 10 Guests)

\$25.00 per person

The Plated Southern Table

Corn bread muffins served with creamy butter
Chilled creamy coleslaw
Half rack of southern pork ribs basted with brown sugar molasses BBQ sauce
Louisiana white beans
Chef's selection of vegetables
Deep dish apple pie
Iced tea
(Minimum of 20 Guests)

\$27.00 per person

The Chop House Buffet

Artisan rolls served with creamy butter
Chef's selection of soup
Iceberg wedge salad with diced tomatoes, bacon, blue cheese crumbles and Dijon vinaigrette
Chop house Caesar with chilled romaine lettuce, parmesan cheese, garlic croutons and finished with traditional Caesar dressing
Slow roasted brisket of beef with natural au jus
Pan-seared Atlantic salmon filet with lemon butter sauce
Baked potato bar to include sour cream, crumbled bacon, shredded cheese, and soft butter
Chef's vegetable medley
Decadent cheesecake with strawberry topping
Iced tea
(Minimum of 20 Guests)

\$32.00 per person

RECEPTION



Wine

Brancott Sauvignon Blanc New Zealand
\$28.00

Clean Slate Riesling Germany
\$32.00

Clos du Bois Chardonnay USA
\$32.00

Meridian Pinot Grigio USA
\$28.00

Wine

Beringer White Zinfandel USA
\$28.00

Mionetto Prosecco Brut NV Italy
\$12.00 (187 ML only)

Wine

Alamos Malbec Argentina
\$32.00

Clos du Bois Merlot USA
\$32.00

Estancia Cabernet Sauvignon USA
\$35.00

Estancia Pinot Noir USA
\$35.00

RECEPTION



Regional Craft Beer

IPA | Lager | Pale Ale | Wheat
\$6.25

Domestic Beer

Budweiser | Bud Light | Miller Lite
\$5.50

Imported or Premium Domestic Beer

Corona Extra | Stella Artois Lager | Samuel Adams
Boston Lager
\$6.25

Please see below:

In accordance with state and local laws, meeting room service of alcoholic beverages must be supplied by certified hotel staff.

There is a \$25 per hour bartender fee, with a minimum of 2 hours of service.

TECHNOLOGY



Audio Visual

Audio Visual / Amenities

Audio visual equipment contracted outside the hotel must be removed immediately following the conclusion of the event

The hotel assumes no responsibility for service contracted outside of the Hotel

LCD Projector
Flip Chart and Markers

\$250.00 per day ++
\$30.00 per day ++



ADDITIONAL INFORMATION

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Additional Charges:

- Additional charges will be applied when items are bought in from outside that requires additional hotel set up labor
- All food and beverage prices are subject to 20% taxable service charge and 10% sales tax

Menu Selection:

- Menu selection and pricing will be guaranteed 30 days prior to the event.
- One entr e selection on all banquet menus is recommended. Exception can be made for dietary or religious restrictions.
- Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops
- Hors d oeuvres reception and buffet food service is limited to 1.5 hours.
- The hotel recommends that all food and beverage be provided by the hotel.
- In the event that items are brought in to the hotel, additional service charge, cutting fees, display charges or corkage fees will apply.
- In the event we allow the group to bring food and beverage items (charitable events), the hotel does not assume responsibility for the quality, timeliness or price of food and beverage brought into the hotel.