LVICKNAIR@EATHERE.COM

SALES ASSOCIATE

601.933.2720

TABLE 100

ANDRIA LEWIS

BANQUET MANAGER

RESTAURANT · BAR · BANQUET

601.933.2720 ALEWIS@EATHERE.COM

PRIVATE DINING

Two tasteful rooms are available for your guests to have the Table 100 experience. We are here to host; wedding & bridal showers, business meetings, birthday parties, graduation celebrations, educational seminars, networking events, cocktail parties, rehearsal dinners or whatever occasion you may have a need.

We offer:

- CUSTOMIZED MENU OFFERINGS
- PLATED OR BUFFET MEAL SERVICE
- COCKTAIL PARTIES
- BASIC LINEN IS INCLUDED
- DEDICATED, PROFESSIONAL WAIT STAFF
- ON-SITE WINE PROFESSIONAL
- COMPLETE AUDIO/VISUAL CAPABILITIES
- WIRELESS INTERNET & CABLE TV





POLICIES

All food, beverage and audio visual equipment prices are subject to 17% gratuity and a 3% service charge and all service charges are subject to 9% sales tax. If group is tax-exempt, provide with copy of certificate. A deposit determined by the Sales Manager is taken at booking. The final guest count and final payment are due three days in advance. A credit card will be held to take care of all on consumption charges.

Minimum room charges may be required during peak dining times.

July 2015



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ROOM CONFIGURATION

cake & gift tables reduce capacity

SMALL ROOM CAPACITY

approx. 500 square feet

SQUARE - 20 guests

BOARD ROOM - 22 guests; 18 with A/V

DIAMOND TABLES - 40 guests; 32 with A/V

ROUND TABLES - 36 guests

CRESCENT TABLES - 30 guests with A/V

T-SHAPE - 30 guests; 6 at the head table

U-SHAPE - 25 guests; 21 with A/V

LARGE ROOM CAPACITY

approx. 1000 square feet

SQUARE - 40 guests

BOARD ROOM - 42 guests (2 tables)

DIAMOND TABLES - 80 guests

ROUND TABLES - 72 guests

CRESCENT TABLES - 55 guests with A/V

U-SHAPE - 40 guests; 34 with A/V

AUDIO, VISUAL & PRESENTATION

FEES PER DAY

Projector with Clicker \$65 Computer Speakers \$25 6x8 Screen \$35 Podium \$35 Easel Flip Chart & Markers \$20
Paper Pads with Pens \$2 each
Conference Speaker Phone \$75
Power Strip \$5
50 inch 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. In addition, you may want to include this information in any handouts or information given to your client prior to the event.



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LUNCH GROUP MENU

All meals served with Iced Tea or Columbian Coffee, Bread & Butter.

Illy French Press \$4/pot upon request. Soft Drinks available upon consumption \$2 each

Add Chef's Daily Market Salad \$2 PP, add 1/2 Brownie with Ice Cream \$5 PP, add Soup of the Day \$4 PP

THE DOGWOOD

Daily Lunch Special

Includes local farm to table vegetable

OR

Smoked Turkey Panini

House smoked turkey breast, white cheddar cheese, avocado, tomato, spicy aioli, whole wheat ciabatta, house cut chips

\$12 PER PERSON

THE FLOWOOD =

Daily Market Fish Special

Chef's daily preparation

OR

Slow Smoked Aspen Ridge Beef Brisket

Red Dragon mac & cheese, turnip greens, smoked tomato BBQ sauce

\$19 PER PERSON

THE RANKIN

Scottish Salmon Filet

Pan seared, daily vegetable and starch

OR

Grilled Certified Angus Filet

Sautéed green beans, chef's daily side item

OR

Double Cut Pork Chop

Flame grilled, sautéed forest mushrooms, daily vegetable and starch

\$34 PER PERSON

*vegetarian option and gluten-free items available



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DINNER GROUP MENU

All meals served with Iced Tea or Columbian Coffee, Bread & Butter. Illy French Press \$4/pot upon request. Add 1/2 Brownie with Ice Cream \$5 per person, add Soup of the Day \$4 per person, add Shrimp or Crabmeat to any entree \$8, Soft Drinks available upon consumption \$2 each

THE RIDGE WAY =

Market Salad

Chef's daily preparation

Daily Market Fish Special

Chef's daily preparation

OR

Ashley Farms Chicken Breast

Mashed potatoes, sautéed green beans, tarragon pan jus

\$28 PER PERSON

THE LAKELAND =

Chef's Soup of the Night

OR

Market Salad

Chef's daily preparation

Daily Market Fish Special

Chef's daily preparation

OR

Double Cut Pork Chop

Flame grilled, sautéed forest mushrooms, daily vegetable and starch

Warm Creme Cheese Brownie

Vanilla ice cream, white chocolate sauce, fresh berry coulis

\$35 PER PERSON

THE "100" =

Appetizers served reception style - choose three

Blue Crab Cakes House smoked tomato tartar sauce

Cold Smoked Alaskan Salmon Spread Roasted crostini

Mustard Glazed Pork Meatballs

Table 100 Four Cheese Macaroni

MS Fried Catfish Bites Comeback Sauce

House Made Pimento Cheese with Toast Points

Creamy Artichoke & Spinach Dip Roasted Crustini

Market Salad

Chef's daily preparation

Scottish Salmon Filet

Pan seared, daily vegetable and starch

OR

Grilled Certified Angus Filet

Flamed grilled with sautéed green beans and mashed potatoes

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Ashley Farms Chicken Breast

Mashed potatoes, sautéed green beans, tarragon pan jus

Warm Creme Cheese Brownie

Vanilla ice cream, white chocolate sauce, fresh berry coulis

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Tahitian Vanilla Créme Brulee

Fresh fruit garnish

\$52 PER PERSON

*vegetarian option and gluten-free items available

