

CAMP DAVID

PRESIDENTIAL BANQUET AND CATERING MENU



CAMP DAVID

BANQUET AND CATERING MENU

CONTINENTAL BREAKFAST

Any Continental Breakfast includes Regular and Decaffeinated Coffee, Specialty Teas, and Assorted Fruit Juices

Add Biscuits and Sausage Gravy to any Continental Breakfast for \$3 per guest

EXECUTIVE CONTINENTAL 17

Choice of assorted hot breakfast sandwiches (including sausage, egg, and cheese biscuits, ham and cheese croissants, bacon, egg, and cheese biscuits), sliced fresh fruit, and assorted yogurt

DELUXE CONTINENTAL 15

Choice of assorted breakfast pastries and muffins, cinnamon rolls, sliced fresh fruit, and assorted yogurt

EXPRESS CONTINENTAL 13

Includes assorted breakfast danish and muffins, sliced fresh fruit, and assorted yogurt

BREAKFAST BUFFET

All Breakfast Buffet options include Milk, Regular and Decaffeinated Coffee, Specialty Teas, plus a choice of two Juices: Orange, Apple, or Cranberry

Add Omelette Station for \$2 per guest (plus \$50 Attendant Fee)

PRESIDENTIAL20

| | |
|------------------------------------|--------------|
| Sliced Fresh Fruit | Oatmeal Bar |
| Fresh Scrambled Eggs | Oatmeal |
| Skillet Potatoes | Butter |
| Freshly Baked Biscuits | Brown Sugar |
| Country-Style Sausage Gravy | Raisins |
| Sliced Bacon | Chopped Nuts |
| Choice of Sausage Patties or Links | |
| Assorted Yogurt | |

FIRST LADY18

Sliced Fresh Fruit
Fresh Scrambled Eggs
Skillet Potatoes
Choice of Sliced Bacon or Sausage
Assorted Yogurt

BREAKFAST TACO BAR17

| | |
|------------------------|------------------|
| Sliced Fresh Fruit | Skillet Potatoes |
| Flour & Corn Tortillas | Diced Onions |
| Scrambled Eggs | Guacamole |
| Bacon | Sliced Jalapeños |
| Chorizo | Pico de Gallo |

À LA CARTE BREAKS

| | |
|--|---------------------|
| FRESH FRUIT DISPLAY (MINIMUM OF 10 GUESTS) | 3 per guest |
| BAGELS & CREAM CHEESE | 26 per dozen |
| ASSORTED PASTRIES | 26 per dozen |
| ASSORTED OR GLAZED DONUTS | 25 per dozen |
| ENGLISH MUFFINS (BUTTER AND ASSORTED JAMS & JELLIES) | 24 per dozen |
| FRESHLY BAKED CINNAMON ROLLS | 28 per dozen |
| ASSORTED MINI-MUFFINS | 22 per dozen |
| FUDGE BROWNIES | 26 per dozen |
| LEMON BARS | 26 per dozen |
| ASSORTED FRESHLY BAKED COOKIES | 24 per dozen |
| ASSORTED HOT BREAKFAST SANDWICHES (SAUSAGE EGG & CHEESE BISCUITS, HAM EGG & CHEESE CROISSANTS, ETC) | 54 per dozen |
| BISCUITS & SAUSAGE GRAVY | 3 per guest |
| ASSORTED YOGURT (INDIVIDUAL) | 3 each |
| ASSORTED CANDY BARS | 2.25 each |
| GRANOLA BARS | 2.25 each |
| PRETZELS | 2.25 each |
| CHIPS | 2.25 each |
| TRAIL MIX | 5 each |

A LA CARTE BEVERAGES

| | |
|--|----------------------|
| COFFEE | 34 per gallon |
| BOTTLED WATER | 3 each |
| BOTTLED JUICES | 3.5 each |
| MILK | 3 each |
| FRESHLY BREWED ICED TEA | 26 per gallon |
| ASSORTED SOFT DRINKS (CANS) | 3 each |
| ASSORTED HOT TEAS | 3 per bag |
| HOUSE-MADE LEMONADE OR TROPICAL PUNCH | 28 per gallon |

 **Holiday Inn**
AN IHG® HOTEL

All Prices are subject to Sales Tax (11%) and Service Charge (22%). Pricing listed is per guest. A service fee of \$25 applies to all catered events with fewer than 30 guests.

CAMP DAVID

BANQUET AND CATERING MENU

LUNCH BUFFET

All Lunch Buffets are served with Freshly Brewed Iced Tea and Iced Water

DELI BUFFET.....20

Garden Salad Bar

Planner's Choice of 2 Sandwich Salads: *Chicken salad, tuna salad, or egg salad*

Assorted Deli Meats: *Smoked turkey, ham, and roast beef*

Assorted Sliced Cheeses

Relish Tray: *Pickle spears, sliced tomatoes, sliced red onions, leaf lettuce, mustard, and cilantro mayonnaise*

Assorted Breads: *Croissants, kaisers, and multi-grain wheat*

Planner's Choice of Side: *Potato salad, pasta salad, or coleslaw*

Fresh Seasonal Fruit

Assorted Cookies and Brownies

SOUP, SALAD, AND BAKED POTATO BAR.....23

Planner's Selection of Soup: *Chicken tomato florentine, broccoli cheese, or creamy potato and corn*

Planner's Selection of Two Salads: *Italian pasta salad, southern potato salad, fruit salad in marshmallow dressing, caesar salad, napa valley broccoli and cauliflower salad, garden salad served with tomatoes, shredded cheddar cheese, croutons, and choice of two dressings*

Baked Potato Bar with the following condiments: *Chili, shredded cheese, diced onion, sour cream, bacon bits, salsa, and butter*

Assorted Cookies and Brownies

BOXED LUNCHES

Any of our Deli Lunches may be purchased as a "Boxed Lunch" with the following modifications:

- \$2 Added to Menu Price
- Dessert is Choice of Cookie or Brownie

DELI LUNCHES

All Deli Lunches are served with freshly brewed iced tea, iced water, and planner's choice of potato chips, coleslaw, potato salad, pasta salad, or fruit salad, and choice of dessert

CROISSANT SANDWICH 15

Planner's choice of freshly made chicken salad, egg salad, ham & swiss, or turkey & cheddar sandwich, served with leaf lettuce, tomato, and red onion on a buttery croissant roll

DELUXE DELI DELIGHT SANDWICH 17

Sliced smoked turkey & honey ham, bacon, avocado, leaf lettuce, tomato, and red onion served on planner's choice of buttery croissant or kaiser roll, with choice of cilantro mayonnaise and stone-ground mustard

VEGGIE WRAP 17

Fresh spinach, tomato, zucchini, avocado, and hummus wrapped in a tortilla

CREATE YOUR OWN

TWO ENTREES.....26

THREE ENTREES.....29

1 PLANNER'S SELECTION OF 2 SALADS: 2 PLANNER'S CHOICE OF ENTREES:

Italian Pasta Salad

Southern Potato Salad

Fruit Salad

Caesar Salad

Napa Valley Broccoli and Cauliflower Salad

Garden Salad served with Tomatoes,

Shredded Cheddar Cheese, Croutons, and

Choice of Two Dressings

Southern Fried Chicken

BBQ Ribs

Roasted Beef Brisket

Fried Catfish

Roast Pork Loin

Italian Meatloaf

Chicken Marsala

Lasagna

3 CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

4 PLANNER'S CHOICE OF DESSERT

PLATED LUNCH

All Plated Lunches are served with Freshly Brewed Iced Tea, Iced Water, Bakery-Fresh Bread, and Dessert

GRILLED CHICKEN CAESAR SALAD..... 17

Grilled breast of chicken and crisp hearts of romaine, tossed with our own caesar dressing and topped with freshly shredded parmesan cheese and house-made croutons

CHICKEN FRIED CHICKEN 22

Pan-fried chicken breast smothered in black pepper gravy, served with mashed potatoes and home-style green beans

LEMON CHICKEN..... 21

Grilled chicken breast seasoned with a lemon butter sauce, served with mashed potatoes and sautéed vegetables

SOUTHERN CHICKEN SALAD 17

Fried chicken breast tenders on a bed of garden fresh greens, chopped tomatoes, and shredded cheese, served with a selection of ranch and honey mustard dressings

GRILLED SALMON 25

Marinated salmon with fresh herbs and lemon, served with asparagus on a bed of rice

BEEF TIPS 26

Braised medallions of beef with onions and mushrooms in a demi-glace over a bed of rice and sautéed vegetables

VEGETABLE PASTA 21

Grilled zucchini, red bell pepper, red onion, Kalamata olives and feta cheese on a bed of penne pasta

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BANQUET AND CATERING MENU

PLATED DINNERS

Plated Dinners are served with Freshly Brewed Iced Tea, Iced Water, Bakery-Fresh Bread and Butter, Planner's Choice of Salad, Dinner, and Dessert

SALADS

GARDEN SALAD

Cherry tomato, shredded carrot, sliced cucumber, and croutons with choice of two salad dressings

CAESAR SALAD

Freshly grated parmesan cheese and croutons

STRAWBERRY FIELDS SPINACH SALAD

Crumbled bacon, toasted almonds, sliced strawberries, crumbled feta cheese, & balsamic vinaigrette

STEAKHOUSE WEDGE SALAD

Wedge of iceberg lettuce, topped with crumbled bacon, diced tomato, and blue cheese dressing (add \$2 per guest)

CHICKEN

CHICKEN MARSALA 25

Sautéed boneless chicken breast in a Marsala wine & portabella mushroom reduction, served on a bed of pasta and sautéed vegetables

CHICKEN CORDON BLEU 23

Lightly breaded chicken breast, stuffed with swiss cheese & smoked ham, topped with a cream sauce, served with garlic mashed potatoes and seasonal vegetables

CHICKEN PICCATA 26

Sautéed chicken breast in a lemon caper butter sauce & parmesan cheese, served atop capellini pasta with grilled zucchini

CHICKEN FLORENTINE 25

Oven-roasted airline chicken breast, stuffed with fresh spinach and mozzarella cheese, with a sherry cream sauce, served with oven-roasted fingerling potatoes and steamed vegetables

COMBINATION

MEDALLIONS OF BEEF & CHICKEN 34

4 oz filets of beef (served with a red wine reduction) and grilled chicken (served with a lemon caper sauce), oven roasted potatoes and green beans

SURF & TURF 42

Three steamed jumbo prawns & a 10 oz sirloin, served with a chili butter, twice-baked potato, and bacon-wrapped asparagus bundles

VEGETARIAN

STUFFED PORTOBELLO MUSHROOMS 25

Portobello mushrooms, sun-dried tomatoes, ricotta, parmesan and mozzarella cheese, fresh-chopped basil, topped with bread crumbs. Served with wild rice

EGGPLANT PARMESAN 25

Fried eggplant topped with marinara sauce and mozzarella cheese on a bed of linguini

PORK

SOUTHERN DELTA

SMOTHERED PORK CHOP 30

10 oz center-cut pork chop, grilled and topped with a Diamond Bear porter and wild mushroom gravy, served with au gratin potatoes, and southern style beans

SEAFOOD

GRILLED MEDITERRANEAN SALMON 29

8 oz grilled salmon filet topped with a lemon caper butter sauce with basmati rice and grilled zucchini

BAKED TILAPIA ALMANDINE 27

Lightly breaded, oven-baked tilapia, topped with toasted almonds & garlic olive oil drizzle, served with risotto and mixed vegetables

BEEF

PRIME RIB 35

14 oz prime rib, served with roasted red bliss potatoes and steamed vegetables

RIBEYE 40

14 oz grilled choice ribeye with a burgundy mushroom reduction, served with au gratin potatoes, grilled asparagus, and sliced tomatoes

FILET

6 OZ 40 | 8 OZ 45 | 10 OZ 50

Grilled choice filet, served with a smoky bacon & shiitake mushroom demi-glaze, with roasted red bliss potatoes and green beans

DESSERTS

| | |
|-----------------------|------------------------------|
| Apple Cobbler | Oreo Pie |
| Bourbon Pecan Pie | Peach Cobbler |
| Chocolate Mousse Cake | Reese's Peanut Butter Pie |
| Fruit Parfait | Tiramisu |
| Italian Cream Cake | Triple Chocolate Mousse Cake |
| Key Lime Pie | Triple Chocolate Cheesecake |
| New York Cheesecake | Turtle Cheesecake |

CREATE YOUR OWN DINNER BUFFET

Served with hot rolls or cornbread with butter, iced tea, and water.

PLANNER'S CHOICE OF (TWO) ENTRÉES 33

Chicken Fried Chicken & Cream Gravy
BBQ Pork Ribs
Beef Lasagna

PLANNER'S CHOICE OF (THREE) ENTRÉES 36

Roasted Beef Brisket in Au Jus
Fried Catfish & Hush Puppies
Tri-Colored Tortellini

Smothered Pork Chops
Mesquite Grilled Chicken
Vegetarian Lasagna

Chicken Piccata
Beef Tenderloin with Black Pepper Sauce
Chicken Alfredo

PLANNER'S CHOICE OF (ONE) SALAD STATION

Garden Salad
Traditional Caesar Salad
Spinach Salad

PLANNER'S CHOICE OF (THREE) SIDES

Steamed Seasonal Vegetables
Southern Style Green Beans
Brown Sugar & Bacon Baked Beans
Oven-Roasted Rosemary Potatoes

Potatoes Au Gratin
Macaroni & Cheese
Cheddar Mashed Potatoes
Camp David Rice Pilaf

Green Bean Casserole
Sweet Potato Casserole
Broccoli and Cheese Casserole

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HORS D'OEUVRE TRAYS

Priced Per Tray of 50

COLD HORS D'OEUVRES

| | |
|--|-----|
| Tomato & Basil Bruschetta | 125 |
| Smoked Salmon Roulades | 175 |
| Assorted Finger Sandwiches | 150 |
| Turkey, Spinach, & Cream Cheese Pinwheels | 125 |
| Chocolate Covered Strawberries | 125 |
| Salami Coronets Filled With Port Wine Cheese | 150 |
| Caprese Bites | 175 |
| Chicken Salad On Cucumber Slices | 125 |
| Dilled Shrimp Salad On Toast Points | 160 |

HOT HORS D'OEUVRES

| | |
|--------------------------------------|-----|
| Bacon Wrapped Scallops | 175 |
| Miniature Crab Cakes | 175 |
| Chicken Tenders | 150 |
| Buffalo Chicken Tenders | 150 |
| Swedish Meatballs | 150 |
| Italian Sausage & Sweet Pepper Bites | 175 |
| Assorted Miniature Quiche | 140 |
| Chicken Satay with Peanut Sauce | 175 |
| Cheddar Jalapeño Poppers | 140 |
| Fried Shrimp | 200 |
| Loaded Potato Skins | 140 |
| Vegetable Quesadillas | 140 |
| Chicken Quesadillas | 150 |

HOSPITALITY DISPLAYS

Priced Per 50 Guests

| | | | |
|--|-----|---|-----|
| Hot Spinach and Artichoke Dip <i>Served with tortilla chips</i> | 130 | Fresh Vegetable Crudités <i>Served with Camp David ranch</i> | 150 |
| Sliced Fresh Fruit Tray <i>Served with a peach schnapps cream and chocolate-covered strawberries</i> | 150 | Jumbo Shrimp Cocktail Display <i>Chilled jumbo shrimp, lemon wedges & zesty cocktail sauce</i> | 300 |
| Rio Grande Trio <i>Tortilla chips with Camp David guacamole, firecracker salsa, & chili con carne queso</i> | 150 | Cupcake Dreams <i>Chef's assortment of freshly made cupcakes</i> | 225 |
| Imported & Domestic Cheese Display <i>Served with assorted crackers</i> | 175 | | |

CARVING STATIONS

Carving stations require an attendant (up to 3 carved items per attendant)
50 for up to two hours, 25 each additional hour

| | | | |
|---|-----|---|-----|
| Whole Roasted Prime Rib <i>(serves approximately 50) Served with horseradish sauce & rolls</i> | 395 | Roast Leg of Lamb <i>(serves approximately 30) Served with mint jelly</i> | 350 |
| Roasted Top Round <i>(serves approximately 50) Served with beef au jus & rolls</i> | 350 | Oven-Roasted Turkey Breast <i>(serves approximately 30) Served with giblet gravy & cranberry sauce</i> | 245 |
| Country Ham <i>(serves approximately 50) Served with stone-ground mustard</i> | 225 | Roast Pork Loin <i>(serves approximately 40) Served with apple chutney</i> | 275 |

ACTION STATIONS

MASHED POTATO MARTINI BAR 10 PER GUEST

Guests build their own mash-terpieces in martini glasses. Toppings include: butter, sour cream, cheddar cheese, crumbled bacon, blue cheese crumbles, diced green onions, diced ham, sautéed mushrooms & onions, diced tomatoes, salsa, and tortilla strips

BUILD YOUR OWN TACO BAR 14 PER GUEST

Guests build their own South-of-the-Border creations using flour or crispy corn tortillas, fajita chicken or seasoned ground beef with grilled peppers & onions, vegetarian refried beans, shredded lettuce, shredded cheddar cheese, sour cream, guacamole, pico de gallo, firecracker salsa, and sliced jalapeños

MAC & CHEESE BAR PER GUEST

CHOICE OF (TWO) PROTEINS 14 CHOICE OF (THREE) PROTEINS 16

| | | |
|----------------------|--------------|------------|
| Grilled Chicken | Included: | Chives |
| Fried Chicken | Bread Crumbs | Jalapeños |
| Ham | Tomatoes | Hot Sauce |
| Seasoned Ground Beef | Mushrooms | Sour Cream |
| Shredded Pulled Pork | Broccoli | Butter |
| Bacon | Black Olives | |
| Pepperoni | | |
| Add Shrimp 3 | | |
| Add Lobster 4.5 | | |

NON-ALCOHOLIC BEVERAGES

| | |
|---|---------------|
| COFFEE | 34 per gallon |
| BOTTLED WATER | 3 each |
| BOTTLED JUICES | 3.5 each |
| Orange, apple, cranberry | |
| MILK | 3 each |
| FRESHLY BREWED ICED TEA | 26 per gallon |
| ASSORTED SOFT DRINKS (CANS) | 3 each |
| Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Mountain Dew, Pepsi | |
| ASSORTED HOT TEAS | 3 per bag |
| Chamomile, Earl Grey, mint, lemon, orange, blackberry | |
| HOUSE-MADE LEMONADE OR TROPICAL PUNCH | 28 per gallon |

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LIQUOR

EXECUTIVE BRANDS

9.50 PER DRINK

Glenmorangie 12 Single Malt Scotch
Tanqueray #10 Gin
Crown Royal Special Reserve Whiskey
Jack Daniels Single Barrel Bourbon
Jim Bean Black Bourbon
Captain Morgan Private Stock Rum

PREMIUM BRANDS

8.50 PER DRINK

Jack Daniels Bourbon
Dewar's Scotch
Crown Royal Whisky
Ketel One Vodka
Patrón Tequila
Grey Goose Vodka
Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Hennessy Cognac

CALL BRANDS

8 PER DRINK

Woodford Reserve Bourbon
Clan MacGregor Scotch
Crystal Palace Vodka
Burnett's London Dry Gin
Tito's Vodka
Montezuma Gold Tequila
BACARDÍ Rum

BEER

DOMESTIC

Bud Light **4.50**
Budweiser **4.50**
Coors Light **4.50**
Miller Lite **4.50**
O'Doul's **4.50**
Michelob Ultra **4.50**

IMPORTS

Corona **6.00**
Heineken **6.00**
Dos Equis **6.00**
Guinness **6.00**

SODA

3 PER DRINK

Coca-Cola
Diet Coke
Sprite
Dr. Pepper
Mountain Dew
Pepsi



PRESIDENTIAL PIZZA

Pricing Listed is Per Guest

APPETIZERS

Chips & Salsa **4.99**

PIZZA

Specialty 12"

Meatball **16.99**

Meatballs with Extra Cheese

Supreme **16.99**

Italian Sausage, Pepperoni, Meatballs, Canadian Bacon, Black Olives, Mushrooms, Onions, and Green Bell Peppers

Meat Lovers **16.99**

Pepperoni, Italian Sausage, Meatballs, and Canadian Bacon

Garden **15.99**

Mushrooms, Onions, Black Olives, and Green Bell Peppers

Pepperoni 12" **13.99**

Cheese 12" **11.99**

Personal Pan - One Topping **5.99**

BURGERS

All Burgers Served with Lay's Potato Chips

Cheeseburger **8.99**

Razorback BBQ Bacon Burger **10.99**

Substitute Fries **1.25**

CHICKEN

Strips

with Ranch, Honey Mustard, Blue Cheese, or BBQ

3 Piece **5.99**

6 Piece **8.99**

10 Piece **12.99**

Wings

Barbeque, Garlic Parmesan, Honey Barbeque, Hot Honey, Lemon Pepper, Old Bay, Plain Buffalo, Spicy Barbeque, or Sriracha

10 Piece **9.99**

20 Piece **18.99**

SUBS

All Subs Served with Lay's Potato Chips

Meatball **11.99**

Meatballs, Marinara Sauce, Mozzarella Cheese

Chicken Parmesan **11.99**

Chicken Breast, Marinara Sauce, Mozzarella Cheese

Garden **9.49**

Mushrooms, Green Bell Peppers, Red Onions, Black Olives, Parmesan and Mozzarella Cheese

DESSERTS

All Desserts **6.99**

Chocolate Cake or New York Style Cheesecake

COCKTAILS 8.99

Arkansas Razorback

Cranberry Vodka, Peach Schnapps, and Coconut Rum with a Splash of Cranberry Juice and a Cherry Garnish

The Clinton's Mango Tea

Hennessy, Triple Sec, and Mango Purée with Unsweet Tea, Lemon Juice, and a Lemon Wheel Garnish

The Invisible Cosmopolitan

Cranberry Vodka and Triple Sec with White Peach, Cranberry, and Lime Juices

Bill Clinton

Maker's Mark Bourbon and Amaretto with Cranberry Juice, Lemon Juice, and an Orange Garnish

Drunken Apple

Vanilla Vodka, Butterscotch Schnapps, and Apple Pucker with a Caramel Syrup Garnish

Hillary's Nightcap





Captain Morgan Spiced Rum, Coconut Rum, Melon Liqueur, Blue Curaçao, and Sweet & Sour, with Pineapple Juice and a Cherry Garnish

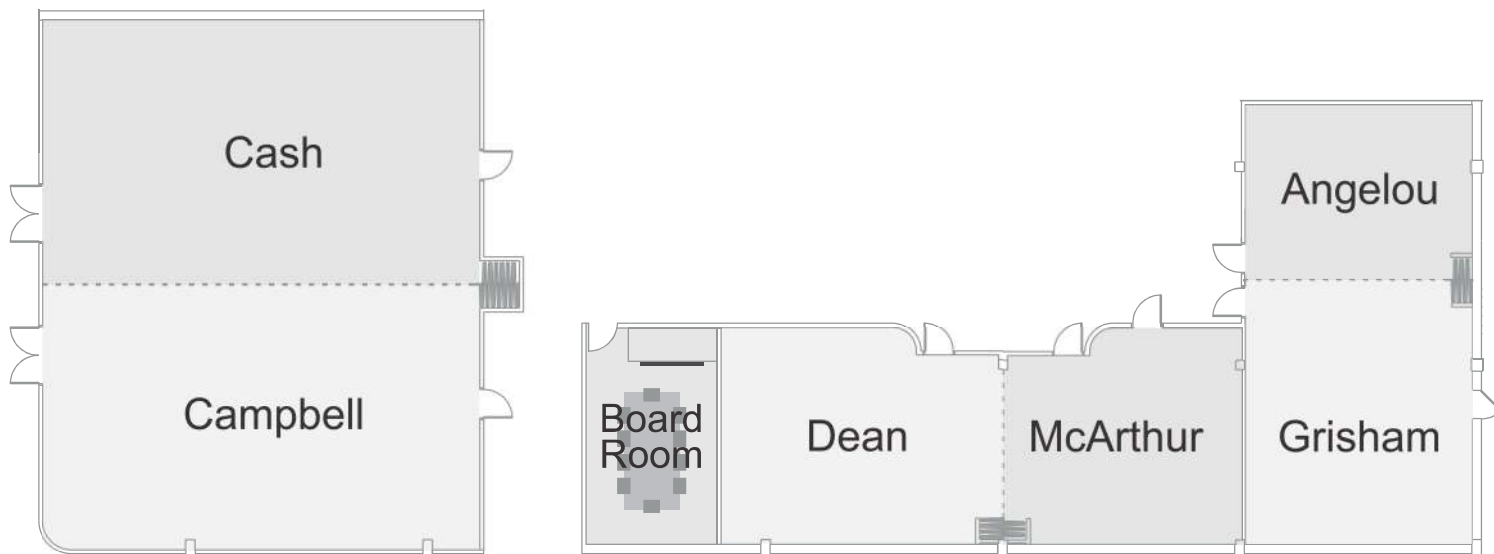
The Natural State

Vodka, Peach Schnapps, and Sweet & Sour, with Cranberry Juice, Orange and Cherry Garnish

Meeting Room Space and Capacity





With a variety of room sizes and layouts, finding the right fit for your event couldn't be easier. Whether you need a banquet layout for a large reception, classroom seating for small groups, or any combination in between, we've got you covered.

| Room | Square Feet | Theater*  | Banquet*  | Classroom*  | U Shape*  |
|--|-------------|---|--|---|---|
| Dizzy Dean | 570 | 50 | 50 | 16/24 | 12 |
| Douglas McArthur | 460 | 40 | 30 | 12/18 | 12 |
| Dean & McArthur Combined | 1,030 | 90 | 80 | 28/42 | 30 |
| John Grisham | 570 | 55 | 40 | 12/24 | 10 |
| Maya Angelou | 400 | 25 | 30 | 12/18 | 10 |
| Grisham & Angelou Combined | 970 | 80 | 70 | 28/42 | 24 |
| Glen Campbell | 1,200 | 125 | 80 | 36/54 | 30 |
| Johnny Cash | 1,200 | 125 | 80 | 36/54 | 30 |
| Campbell & Cash Combined | 2,400 | 250 | 180 | 80/120 | 65 |
| Boardroom | 300 | Up to 10 individuals | | | |
| *All numbers shown are approximate and will be determined by the exact set-up. | | | | | |

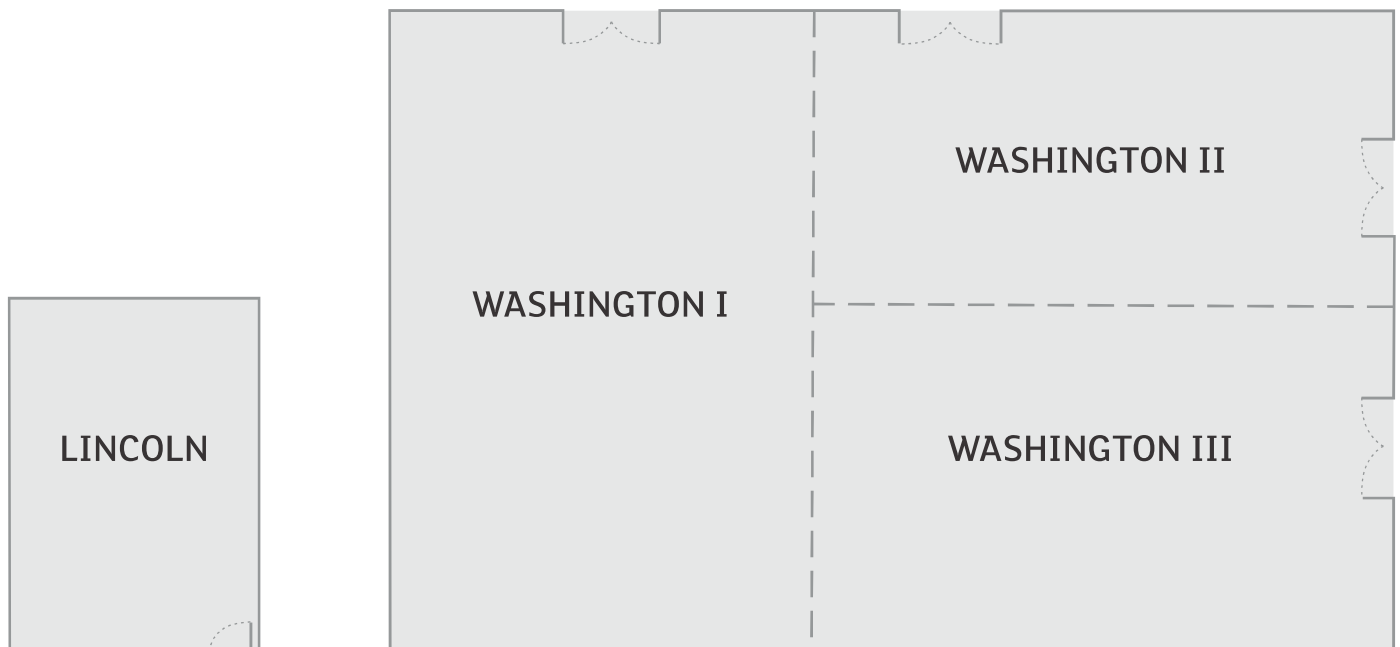


Meeting Room Space and Capacity

Guests planning events in downtown Little Rock love our team's attention to details. We are known as the meeting specialists for small to medium groups up to 200. Business travelers enjoy convenient highway access and our proximity to the Little Rock Convention Center, Clinton Library, and Heifer International.

| Room | Square Feet | Theater*  | Banquet*  | Classroom*  | U Shape*  |
|---|-------------|---|--|---|---|
| Washington Ballroom | 3,082 | 300 | 160 | 120 | 80 |
| Washington I | 1,380 | 150 | 80 | 50 | 40 |
| Washington II | 851 | 60 | 40 | 36 | 25 |
| Washington III | 851 | 60 | 40 | 36 | 25 |
| Washington II/III | 1,702 | 150 | 80 | 70 | 40 |
| Lincoln | 442 | 35 | 30 | 20 | 15 |
| *All numbers shown are approximate and will be determined by the exact setup. | | | | | |

WASHINGTON BALLROOM (combined rooms)





Holiday Inn Presidential - Downtown Little Rock
600 Interstate 30, Little Rock, AR 72202
501.375.2100 | HolidayInnPresidential.com



bon appétit

H **Holiday Inn**[®]
AN **IHG**[®] HOTEL