

# Meet with CARE

## Our Commitment to Accommodate Responsible Experiences

"Meet with CARE" is our strategic yet sensitive approach in creating memorable experiences brilliantly and responsibly.

### DESIGN

Meeting set-ups that support and promote comfortable social distancing practices, and options for video conferencing.

### DINING

Responsible culinary handling, back of house preparation, and serving techniques.

### CATERING

Individually wrapped and self-contained meal option experiences that are uniquely crafted while incredibly delicious.

### COMMUNICATION

Proactive messaging and reminders strategically placed reminding guests of safe best practices.

### SANITIZE

Sanitizing stations strategically placed in meeting rooms, hallways, guest floor elevator landings, and hotel entrances.

### CLEANLINESS

Vigilant cleaning and sanitation practices with great frequency in guest rooms, meeting areas, public areas, restaurants, restrooms.

### SAFE DISTANCING

Promoting of proper occupancies in elevators, restrooms, gathering areas, outlets and guest amenities (fitness center and pool).

### EXPERIENCE

Well minded check-in experiences with essentials (masks, gloves, hand sanitizer) available.

## FOR MORE INFORMATION:



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# SOCIAL DISTANCING MENU

• Menus Aimed at Providing Safe & Delicious Dining Options for Your Meeting •

## BREAKFAST

### The Basic Continental

all items to be served wrapped or in containers

\$17

Individual Wrapped Fresh Baked Muffins & Bagels

Butter, Cream Cheese and Preserves

Seasonal Fresh Fruit Salad

Individual Plain & Flavored Yogurt

Granola, Honey, Mixed Berries

Assorted Fruit Juices

Assortment of Cold Cereals

With Whole | Low fat | Skim Milk

### All American Breakfast Sandwiches

\$21

Individual Wrapped Fresh Baked Muffins & Bagels

Butter, Cream Cheese and Preserves

Seasonal Fresh Fruit Salad

Individual Plain & Flavored Yogurt

Granola, Honey, Mixed Berries

Assorted Fruit Juices

Assortment of Cold Cereals

With Whole | Low fat | Skim Milk

### Choose Two

Breakfast Sandwiches wrapped in foil or wax paper

Egg White Wrap

Swiss Cheese, Kale, Sundried Tomatoes

Bacon, Egg, & Cheese Sandwich

English Muffin, Spinach, Tomato, and Cheddar Cheese

Croissant Sandwich

Ham, Egg, and Cheese



# LUNCH

## Salad Bowls

\$18

Served in covered plastic bowls

### Field Green Salad

Cucumbers, Cherry Tomatoes, Croutons, Herb Basil Dressing

### California Cobb Salad

Romaine, Avocado, Bacon, Tomato, Chopped Egg, Bleu Cheese, Herb Vinaigrette

### Classic Caesar

Shaved Parmesan, Herb Croutons, Anchovies, Creamy Caesar Dressing

### Strawberry Feta

Candied pecans, Feta, Mixed greens, Champagne Vinaigrette

### Santa Fe

Romaine, Black beans, Pepper, Corn, Cheese, Avocado, Onion and Tortilla Strips

Add to the Above

Herb Marinated Grilled Chicken

Grilled/ Poached Salmon or Shrimp add \$3

## Subs & Sandwiches

\$24

All sandwiches wrapped in foil or wax paper

### Pick Two

### Hothouse Tomato and Mozzarella Focaccia

Arugula and Basil Balsamic Pesto

### Quinoa Tabbouleh Wrap

Grilled Zucchini, Yellow Squash, Eggplant, Lemon Parsley Vinaigrette

### Dill Caper Salmon Wrap

Meyer Lemon, Shaved Onion, Tomato, Baby Spinach

### Italian Sub Hoagie

Ham, Capicola, Salami, Cheese, Lettuce, Pepper, Tomato, Olive, and Italian Vinaigrette

### Italian Roast Beef

Grinder Roll, Horseradish Aioli, Carmelized Onion, and American Cheese

### Philly Cheese Steak/Chicken

Grinder Roll, Onion, Pepper, Mushroom, and American Cheese

### Chicken or Meatball Parmesan

Grinder Roll, Homemade marinara, Provolone, and Mozzarella

### Assorted Potato Chips & Fresh Baked Cookies



# LUNCH

## Build a Bowl

\$21

Served in a sealed plastic bowl

### Chips & Salsa

#### Pick a Starch

Brown Rice, White Rice, or Salad

#### Pick a Protein

Marinated Chicken, Grilled Steak, Roasted Veggies

#### Pick Toppings

Black Beans, Corn, Avocado, Onion, Peppers, Sour Cream, Pico de Gallo, and Cheese

### Dessert

Flan or Churros

## Asian Stir Fry

\$22

Served in Asian Paper Boxes

### Tossed Mixed Green & Cabbage Salad

Bean Sprouts, Crispy Noodles, Cashews, Ginger Sesame Miso Dressing

#### Starch Option

White Rice, Brown Rice, or Lo Mein Noodles

#### Pick One

Beef & Broccoli, Soy Glazed Salmon, Sweet Chili Glazed Chicken Breast, Chicken Teriyaki or Stir Fry Vegetables

Dim Sum, Egg Rolls, Crab Rangoon, or Chicken Pot Stickers

### Dessert

Fresh Baked Cookies

## Piatto di Pasta

\$25

Served in a sealed plastic bowl

### Classic Caesar

Shaved Parmesan, Herb croutons, Anchovies, Creamy Caesar Dressing

### Garlic Breadsticks

#### Pasta Option

Penne, Tortellini, or Linguini

#### Pick Your Protein

Grilled Chicken, Italian Sausage, Meatball, or Roasted Vegetables

#### Pick Your Sauce

Tomato basil, Alfredo, Pesto, or Bolognese

### Dessert

Mini Cannoli or Fresh Baked Cookies



## AM BREAK

Choose 3 for \$13 or Choose 5 for \$16

Assortment of Muffins  
Assortment of Bagels  
Fruit Salad  
Fruit Smoothie  
Assorted Breakfast Breads  
Whole Fresh Fruit  
Natural Granola Bars  
Fruit Yogurt Parfait

## PM BREAK

Choose 3 for \$14 or Choose 5 for \$17

Candy Bars  
Trail Mix  
Potato Chips  
Pretzels  
Rice Crispy Treats  
Carmel Popcorn  
White Cheddar Popcorn  
Whole Fresh Fruit  
Crudite with Low Fat Dip  
Brownies  
Frsh Baked Cookies  
Pita and Hummus  
Tortilla Chips, Guacamole and Salsa

## BEVERAGE

**30 Minute Service**

**\$8**

Coffee, Decaf & Hot Tea  
Soft Drinks  
Fruit Juices  
Bottles Water  
Fruit Smoothies - add \$2



# PACKAGE

## The Basic Continental

All items to be served wrapped or in containers

## Individual Wrapped Fresh Baked Muffins & Bagels

Butter, Cream Cheese and Preserves

## Seasonal Fresh Fruit Salad

## Individual Plain & Flavored Yogurt

Granola, Honey, Mixed Berries

## Assorted Fruit Juices

## Assortment of Cold Cereals

With Whole | Low fat | Skim Milk

## AM BREAK

Natural Granola Bars

Fruit Yogurt Parfait

Fruit Smoothie

## LUNCH

### Subs & Sandwiches

all sandwiches wrapped in foil or wax paper

#### Pick Two

### Hothouse Tomato and Mozzarella Focaccia

Arugula and Basil Balsamic Pesto

### Quinoa Tabbouleh Wrap

Grilled Zucchini, Yellow Squash, Eggplant, Lemon Parsley Vinaigrette

### Dill Caper Salmon Wrap

Meyer Lemon, Shaved Onion, Tomato, Baby spinach

### Italian Sub Hoagie

Ham, Capicola, Salami, Cheese, Lettuce, Pepper, Tomato, Olive, and Italian Vinaigrette

### Italian Roast Beef

Grinder Roll, Horseradish Aioli, Caramelized Onion, and American Cheese

### Philly Cheese Steak/Chicken

Grinder Roll, Onion, Pepper, Mushroom and American Cheese

- OR -



# PACKAGE

## Piatto di Pasta:

served in a sealed plastic bowl

### Classic Caesar

Shaved Parmesan, Herb croutons, Anchovies, Creamy Caesar Dressing

### Garlic Breadsticks

### Pasta Option

Penne, Tortellini, or Linguini

### Pick your Protein

Grilled chicken, Italian sausage, Meatball, or Roasted Vegetables

### Pick your Sauce

Tomato basil, Alfredo, Pesto, or Bolognese

### Dessert

Mini Cannoli or Fresh Baked Cookies

## PM BREAK

Candy Bars

White Cheddar Popcorn

Brownies

## ALL DAY BEVERAGES

Coffee

Decaf

Hot Tea

Soft Drinks

Bottled Water

## \$58

Price Per Person



Prices are subject to a 25% Service Charge and 9.95% Sales Tax.

Marriott Baton Rouge									
ROOM NAME	LENGTH	WIDTH	SQUARE FEET	BANQUET	RECEPTION	THEATER	CLASSROOM	BOARDROOM	U-SHAPE
Evangeline	26	21	546	40	65	40	30	20	20
LaFourche	26	21	546	50	65	60	40	26	20
Feliciana	26	21	546	50	65	60	40	26	20
Orleans Upper	25	19	475	40	50	50	40	26	25
Orleans Lower	25	19	475	50	60	50	35	26	25
Acadia Upper	25	19	475	40	50	50	40	26	20
Acadia Lower	25	19	475	50	60	50	35	26	25
Beinville Upper	25	19	475	40	50	50	40	26	20
Beinville Lower	25	19	475	50	60	50	35	26	25
Vermillion Upper	25	19	475	40	50	50	40	26	25
Vermillion Lower	25	19	475	50	60	50	35	26	25
Azelea	35	26	910	70	90	80	50	40	
Le Grand Salon	110	55	6050	600	1000	900	425		
I & II	60	550	33000	300	500	425	225	75	
I	35	55	1925	150	250	220	100	55	
II	25	55	1375	120	240	180	100	55	
III & IV	50	55	2750	280	460	300	200	75	
III	25	55	1375	120	240	180	100	55	
IV	25	55	1375	100	240	160	80	55	
Le Grand Foyer	15	110	1650						
Magnolia	35	26	910	70	90	80	50	40	
Camellia	38	26	988	80	100	90	60	40	
Beauregard	29	35	1015	90	125	115	70	40	
Bonaparte	15	27	405					12	
Napoleon	19	27	513	40	50	50	30	20	



CAPACITIES WITH 3' SOCIAL DISTANCING @				50%	OF NORMAL CAPACITY					
ROOM NAME	LENGTH	WIDTH	SQUARE FEET	BANQUET	RECEPTION	THEATER	CLASSROOM	BOARDROOM	U-SHAPE	
Evangeline	26	21	546	20	33	20	15	10	10	
LaFourche	26	21	546	25	33	30	20	13	10	
Feliciana	26	21	546	25	33	30	20	13	10	
Orleans Upper	25	19	475	20	25	25	20	13	13	
Orleans Lower	25	19	475	25	30	25	18	13	13	
Acadia Upper	25	19	475	20	25	25	20	13	10	
Acadia Lower	25	19	475	25	30	25	18	13	13	
Beinville Upper	25	19	475	20	25	25	20	13	10	
Beinville Lower	25	19	475	25	30	25	18	13	13	
Vermillion Upper	25	19	475	20	25	25	20	13	13	
Vermillion Lower	25	19	475	25	30	25	18	13	13	
Azelea	35	26	910	35	45	40	25	20	0	
Le Grand Salon	110	55	6050	300	500	450	213	0	0	
I & II	60	550	33000	150	250	213	113	38	0	
I	35	55	1925	75	125	110	50	28	0	
II	25	55	1375	60	120	90	50	28	0	
III & IV	50	55	2750	140	230	150	100	38	0	
III	25	55	1375	60	120	90	50	28	0	
IV	25	55	1375	50	120	80	40	28	0	
Le Grand Foyer	15	110	1650	0	0	0	0	0	0	
Magnolia	35	26	910	35	45	40	25	20	0	
Camellia	38	26	988	40	50	45	30	20	0	
Beauregard	29	35	1015	45	63	58	35	20	0	
Bonaparte	15	27	405	0	0	0	0	6	0	
Napoleon	19	27	513	20	25	25	15	10	0	

CAPACITIES WITH 6' SOCIAL DISTANCING @				25%	OF NORMAL CAPACITY				
ROOM NAME	LENGTH	WIDTH	SQUARE FEET	BANQUET	RECEPTION	THEATER	CLASSROOM	BOARDROOM	U-SHAPE
Evangeline	26	21	546	10	16	10	8	5	5
LaFourche	26	21	546	13	16	15	10	7	5
Feliciana	26	21	546	13	16	15	10	7	5
Orleans Upper	25	19	475	10	13	13	10	7	6
Orleans Lower	25	19	475	13	15	13	9	7	6
Acadia Upper	25	19	475	10	13	13	10	7	5
Acadia Lower	25	19	475	13	15	13	9	7	6
Beinville Upper	25	19	475	10	13	13	10	7	5
Beinville Lower	25	19	475	13	15	13	9	7	6
Vermillion Upper	25	19	475	10	13	13	10	7	6
Vermillion Lower	25	19	475	13	15	13	9	7	6
Azelea	35	26	910	18	23	20	13	10	0
Le Grand Salon	110	55	6050	150	250	225	106	0	0
I & II	60	550	33000	75	125	106	56	19	0
I	35	55	1925	38	63	55	25	14	0
II	25	55	1375	30	60	45	25	14	0
III & IV	50	55	2750	70	115	75	50	19	0
III	25	55	1375	30	60	45	25	14	0
IV	25	55	1375	25	60	40	20	14	0
Le Grand Foyer	15	110	1650	0	0	0	0	0	0
Magnolia	35	26	910	18	23	20	13	10	0
Camellia	38	26	988	20	25	23	15	10	0
Beauregard	29	35	1015	23	31	29	18	10	0
Bonaparte	15	27	405	0	0	0	0	3	0
Napoleon	19	27	513	10	13	13	8	5	0