



**WATERMARK**

BATON ROUGE

AUTOGRAPH COLLECTION®  
HOTELS

## **BREAKFAST**

### **CLASSIC CONTINENTAL**

Local and Seasonally Fruit

Assorted Freshly Baked Muffins

Seasonal Breakfast Bread

Selection of Chilled Juices

Assorted Yogurt

Community Coffee and Tea Selection

**18 per guest**

### **DOWNTOWN CONTINENTAL**

Local and Seasonally Fruit

Assorted Freshly Baked Muffins

Seasonal Breakfast Bread

Assorted Bagels with Cream Cheese

Greek Yogurt with Granola, Nuts and Berry Compote

Selection of Chilled Juices

Community Coffee and Tea Selection

**22 per guest**

*All food and beverage subject to 22% administrative charge and applicable tax (currently 12%)*

## **CONTINENTAL BREAKFAST ENHANCEMENTS**

### **BAGEL STATION**

Assorted Bagels with Smoked Salmon, Lemon Dill and Nutella Schmears

Cream Cheese and Butter

**9.00 per guest**

### **INDIVIDUAL FRITTATAS**

Chicken Apple Sausage, Caramelized Red Burgundy Onion, Thyme, Feta Cheese

Asparagus, Spinach, Roasted Tomatoes, Très Belle Chèvre Herbed Goat Cheese

Zucchini, Heirloom Baby Tomatoes, Basil & Gouda Cheese

**8 per guest**

### **BREAKFAST SANDWICH**

Choose one

Fluffy eggs | chicken sausage | Havarti | signature jam

Applewood bacon | fluffy eggs | aged cheddar

Smoked salmon | baby greens | boursin caper schmear

**6.50 per guest**

*All food and beverage subject to 22% administrative charge and applicable tax (currently 12%)*

**THIRD STREET BREAKFAST BUFFET**

Selection of Chilled Juices

Seasonal Breakfast Bread

Parfait station, Southern Pecan Granola, Fruit Compote, Nuts, Brown Sugar,

with Honey Infused Greek Yogurt

Fluffy Scrambled Eggs

All Natural Smoked Bacon

Grilled Honey Ham

Community Coffee and Tea Selection

**24 per guest**

**BREAKFAST BUFFET #2**

Selection of Chilled Juices

Assorted Freshly Baked Muffins

Greek Vanilla Yogurt accompanied by

Toasted Granola Topped, Fresh Fruit Compote

Frittatas: Zucchini, Heirloom Baby Tomatoes, Basil & Gouda Cheese

Grilled Canadian Bacon

All Natural Chicken Sausage

Roasted Potatoes

Community Coffee and Tea Selection

**28 per guest**

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## **AM BREAKS**

Assorted Freshly Baked Muffins

**30 per dozen**

Assorted Bagels with Assorted Flavored Schmears

**32 per dozen**

Honey Greek Yogurt Parfaits, Berry Compote and House Granola

**5 per guest**

Freshly Brewed Regular and Decaffeinated Community Coffee and Tea Presentation

**49 per gallon**

## **INDIVIDUAL BEVERAGES**

Regular, Diet and Decaffeinated Soft Drinks, Sparkling or Still Bottled Water

**3.50 Each**

**Fresh Squeezed Orange or Grapefruit Juice**

**16 pitcher**

**Assorted Naked Juices**

**4.50 Each**

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## **PM BREAKS**

### **ASSORTED JUMBO HOMESTYLE COOKIES**

**30 per dozen**

### **CROSTINI THREE WAYS**

Tomato and Basil/ Grilled Pineapple with Caramelized Red Onion

Apple and Brie with Raspberry Glaze

Olive Tapenade

Served with Fresh Baked Crostini

**10 per guest**

### **MILFORD'S ANTIPASTA**

A selection of Artisan Cured Meats and Hand Crafted Cheeses

Roasted Fig Jam, Local Honey and Crusty Breads

**12 per guest**

*All food and beverage subject to 22% administrative charge and applicable tax (currently 12%)*

## **LUNCH**

Meeting Planner to Choose One Salad and One Main

Includes Bread & Butter, Coffee and Iced Tea

## **SALADS**

Butter Oak Blend Lettuce, Toasted Pecans,

Goat Cheese Crumble Cane Syrup Vinaigrette

Hydro Bibb, Tomato, Onion, Chopped Boiled Egg,

Crispy Bacon Bits, Bleu Cheese Dressing

Rocket Lettuce, Charcoal Roasted Seasonal Vegetables, Creole Mustard Dressing

## **MAINS**

Tornados of Sirloin, Roasted Seasonal Vegetables (Zucchini, Yellow Squash, Peppers, Tomato), Cream Potato, Wild Mushroom Demi

**30**

Grilled Chicken Breast, White BBQ Sauce, Maple Sweet Potato Mash and Bacon Brussel Sprouts

**24**

Citrus Glazed Gulf Shrimp, Pecan Pilaf, Okra and Tomato, Satsuma Magnolia Sauce

**27**

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## **LUNCH**

Bronzed Redfish, Tin Roof Meuniere Butter, Potato Leek Mashers, Roasted Green Tomatoes

**28**

Chicken Piccata, Lemon, Capers, House made Polenta Cake Green Beans

**24**

Glazed Pork Tenderloin, Shishito Cornbread Dressing, Baby Green Beans

**26**

Lasagna Spiedini, Ricotta, Spinach, Roasted Red Pepper, Marinara Sauce

**26**

## **SWEET ENDINGS**

**6**

Butternut Bread Pudding, Pecan Bourbon Carmel Sauce

Chocolate Mousse Martini, Fresh Berries

Cast-Iron Pecan Pie, Bourbon Caramel, Brown Butter Cream

Citrus Icebox Pie, Brown Butter Gingersnap Crust, Chantilly Cream

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## **DINNER**

Meeting Planner to Choose One Salad, One Main and One Dessert.  
Includes Bread & Butter and Coffee

### **SALADS**

Butter Oak Blend Lettuce, Toasted Pecans,

Goat Cheese Crumble Cane Syrup Vinaigrette

Hydro Bibb, Tomato, Onion, Chopped Boiled Egg,

Crispy Bacon Bits, Bleu Cheese Dressing

Rocket Lettuce, Charcoal Roasted Seasonal Vegetables, Creole Mustard Dressing

Spinach Caesar, Baby Spinach, Shaved Grana Padano, Heirloom Baby Tomatoes,

Garlic Crouton, Gregory Dressing

### **MAINS**

Grilled 6oz Filet of Beef, Horseradish Mash, Roasted Carrots, Tarragon Demi Glaze

**42**

Cast Iron Seared Redfish, Potato Leek Mash, Fire-Roasted Green Tomato, Meuniere Butter

**38**

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## **DINNER**

Boudin Stuffed Chicken, Corn Macque-Choux, Roasted Apple Demi

**36**

Crawfish Andouille Ravioli, Pimento Cheese Sauce, Basil Oil

**34**

Seared Miso Salmon, Baby Bok Choy, Sesame Quinoa

**37**

Pecan Smoked Half Chicken, White BBQ Sauce, Maple Sweet Potato Mash and Bacon Brussel Sprouts

**35**

Lasagna Spiedini, Ricotta, Spinach, Roasted Red Pepper, Marinara Sauce

**33**

Wampold Duo, 6 oz. Filet Charred Scallion Butter, Redfish, Meuniere Butter

Onion and Pepper Mash, Baby Carrots

**48**

Watermark Duo, 6 oz. Filet, Tarragon Demi, Lobster Cake, Tarragon Aioli,

Dauphinoise Potatoes, Vegetable Medley

**51**

Gregory Duo, Chicken, Crawfish Ravioli, Pimento Cheese Sauce, Vegetable Medley

**41**

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## **SWEET ENDINGS**

Butternut Bread Pudding, Pecan Bourbon Carmel Sauce

Chocolate Mousse Martini, Fresh Berries

Cast-Iron Pecan Pie, Bourbon Caramel, Brown Butter Cream

Citrus Icebox Pie, Brown Butter Gingersnap Crust, Chantilly Cream

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## **BUILD YOUR OWN RECEPTION STATIONS**

### **Louisiana Sausage Trio**

3 Local Sausages, Alligator, Andouille and Green Onion

Roast Peppers, Ball Jar Onions, Soft Pretzel Rolls

6 per guest

### **Pate Crudité**

Smoked Red Fish, Liver Pate, Selection of Organic and Heirloom Vegetables

6 per guest

### **Classic Caesar**

Crisp Romaine, Shaved Parmesan, Garlic Croutons and Creamy Caesar Dressing

5 per guest

### **Steakhouse Wedge**

Iceberg Wedge, Chopped Bacon, Egg, Tomatoes, Bleu Cheese Crumble

6 per guest

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### **Charcuterie & Caseiculture**

Selection of Artisan Cured Meats, Hand Crafted Cheeses

Capicola, Prosciutto, Sopressata

Humboldt Fog, Grana Padano, Taleggio

Roasted Fig Jam, Local Honey, Crusty Loafs

12 per guest

### **Shell Beach**

Josper Charcoal Roasted Oysters

Classic Meuniere Butter, Red Pepper Garlic Butter Blue Cheese

Rock Butter Spinach Pesto Herbsaint

12 per guest

### **Josper Vegetables**

Served in Cast Iron

Tri-Colored Baby Carrots, Bourbon/Cola Glazed

Pecan Smoke Honey Oregano Glazed Cauliflower, Pine Nut

Charcoal Roasted Brussels Sprouts, Apple-Smoked Bacon, Butter Broth

Charcoal Roasted Seasonal Squash, Eggplant, Peppers, Roasted Heirloom Tomato

7 per guest

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## **PASS ALONGS**

80 per 25 pieces

25 piece minimum

## **SOME LIKE IT HOT**

Sweet Chili Brick Oven Duck Wings

Lobster Cake, Tarragon Aioli, Chili Threads

Wood-stone Flat Bread Bites

Gator Sausage, Plum Jam en Croute

Apple and Brie, Toasted Almonds Puffs

Texas Wild Pig, Three Brothers Farms Cane Syrup, Rosemary Toast

Pecan-Smoked Chicken, Bama BBQ Sauce, Cane Slaw, Slider Roll

## **CHILL OUT**

Beer-Brined Smoked Redfish Pate, Lemon Jalapeno Hot Sauce, Crostini

Grilled Ras El Hanout Giant Shrimp, Black Olive Compote, Flatbread Chip

Charcoal Roasted Eggplant, White Bean Tahini Spread, Basil Oil, Grilled Flatbread Point

Smoked Pulled Duck, Shucked Grilled Corn, Chili Cilantro Mayo, Tortilla

Heirloom Tomato Roasted Peppers, Sumac, Pomegranate Molasses, Fried Chips

Roasted Pear, Très Belles Chèvre, Rye Crisp

Roasted Apple, Chicken Liver Mousse Crostini

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## **STATIONS**

### **Truffle Tender\***

Pepper-Ash Crusted Tenderloin, Charcoal Purple Potatoes, Heirloom Carrots,

Charred Scallion Butter Baste

350 (feeds 25 guest)

### **Cedar Salmon\***

Josper Cedar Salmon Side, Fire Roasted Corn Relish, Baby Arugula, Bourbon Pecan Drizzle

275 (feeds 25 guest)

### **Smokey Yard Bird\***

Pecan Smoked Chicken, Taleggio Yukon Smashers, Bacon Greens, White BBQ Sauce

250 (feeds 25 guest)

### **Pulled Piggy\***

Slow Cook, Texas Wild Pig, Milford's Cole Slaw, and Sweet & Spicy Cane Sauce

300 (feeds 25 guest)

*\*Stations require chef attendant at \$100 per attendant*

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## **BEVERAGE**

### **Hosted Bar**

Premium Brands 8  
Super Premium Brans 10  
Domestic Beer 6  
Premium Beer 8  
House Wine 8  
Soft Drinks 4  
Bottle Water 4

### **Cash Bar**

Premium Brands 9  
Super Premium Brans 11  
Domestic Beer 7  
Premium Beer 9  
House Wine 9  
Soft Drinks 5  
Bottle Water 5

bartender(s) fee 100/each at 1 bartender per 75 people

### **Packages Priced Per Person Per Hour**

#### **Premium Brands**

First Hour 25  
Second Hour 10  
Each Additional Hour 8

#### **Super Premium Brans**

First Hour 27  
Second Hour 12  
Each Additional Hour 10

#### **Beer and Wine**

First Hour 20  
Each Additional Hour 10

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## *Weddings*

### **SOME LIKE IT HOT**

Sweet Chili Brick Oven Duck Wings

Lobster Cake, Tarragon Aioli, Chili Threads

Wood-stone Flat Bread Bites

Gator Sausage, Plum Jam en Croute

Apple and Brie, Toasted Almonds Puffs

Texas Wild Pig, Three Brothers Farms Cane Syrup, Rosemary Toast

Pecan-Smoked Chicken, Bama BBQ Sauce, Cane Slaw, Slider Roll

### **CHILL OUT**

Beer-Brined Smoked Redfish Pate, Lemon Jalapeno Hot Sauce, Crostini

Grilled Ras El Hanout Giant Shrimp, Black Olive Compote, Flatbread Chip

Charcoal Roasted Eggplant, White Bean Tahini Spread, Basil Oil, Grilled Flatbread Point

Smoked Pulled Duck, Shucked Grilled Corn, Chili Cilantro Mayo, Tortilla

Heirloom Tomato Roasted Peppers, Sumac, Pomegranate Molasses, Fried Chips

Roasted Pear, Très Belles Chèvre, Rye Crisp

Roasted Apple, Chicken Liver Mousse Crostini

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## *Weddings*

### **Main**

Grilled 6oz Filet of Beef, Horseradish Mash, Roasted Carrots, Tarragon Demi Glaze

**48**

Cast Iron Seared Redfish, Potato Leek Mash, Fire-Roasted Green Tomato, Meuniere Butter

**44**

Boudin Stuffed Chicken, Corn Macque-Choux, Roasted Apple Demi

**42**

Crawfish Andouille Ravioli, Pimento Cheese Sauce, Basil Oil

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Seared Miso Salmon, Baby Bok Choy, Sesame Quinoa

**43**

Pecan Smoked Half Chicken, White BBQ Sauce, Maple Sweet Potato Mash and Bacon Brussel Sprouts

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Lasagna Spiedini, Ricotta, Spinach, Roasted Red Pepper, Marinara Sauce

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Wampold Duo, 6 oz. Filet Charred Scallion Butter, Redfish, Meuniere Butter

Onion and Pepper Mash, Baby Carrots

**54**

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Watermark Duo, 6 oz. Filet, Tarragon Demi, Lobster Cake Tarragon Aioli,  
Dauphinoise Potatoes, Vegetable Medley

**57**

Gregory Duo, Chicken, Crawfish Ravioli, Pimento Cheese Sauce, Vegetable Medley

**47**

### **Three hour open bar**

Premium Brands

65

Each Additional Hour 20

Super Premium Brans

85

Each Additional Hour 25

Beer and Wine

45

Each Additional Hour 15

*All food and beverage subject to 22% administrative charge and applicable tax (currently 12%)*