

CABOT LODGE

AT MILLSAPS



Eco-friendly, people-friendly Cabot Lodge welcomes you into the inviting lodge atmosphere of warmth and quality.

The ideal environment for your next event

There's something special in the air at Cabot Lodge—a fresh new “green” redesign along with an above-and-beyond attitude of hospitality that turns your next gathering into a great event. Whether you're meeting for business or leisure, with family, friends or associates, Cabot Lodge is Jackson, Mississippi's most welcome venue. A place where hospitality comes naturally!

The heart of the city, convenient to everywhere

Located just off Interstate-55, Cabot Lodge saves you time and gas, putting you right where you want to be, with easy access to Mississippi's state Capitol, Millsaps College, University of Mississippi Medical Center, Baptist Hospital, Belhaven College and the Jackson International Airport.

A feast of fresh and inviting amenities

Begin each morning with a delicious, hot complimentary breakfast at the Cabot's delectable Coffee Bar. Enjoy everything from waffles, bacon, eggs, sausage and biscuits to our signature granola, pastries, fresh fruit, yogurt, and, of course, gourmet coffee, tea and juice. (And by the way, you can check your morning e-mail with wi-fi and the day's headlines in your complimentary newspaper.) In the evening, it's time to relax and unwind at Cabot's two-hour complimentary cocktail reception.

Unsurpassed comfort, uncommon value

Spacious beautifully appointed rooms welcome you with cloud-soft down comforters, pillow-top beds, furnishings of fine craftsmanship and 32" flat-panel televisions offering broadcasting in high definition. Cabot Lodge is the luxurious option that's also a surprising value, with lower rates than comparable accommodations.

For the most successful meetings, Cabot Lodge is the smart choice—naturally!

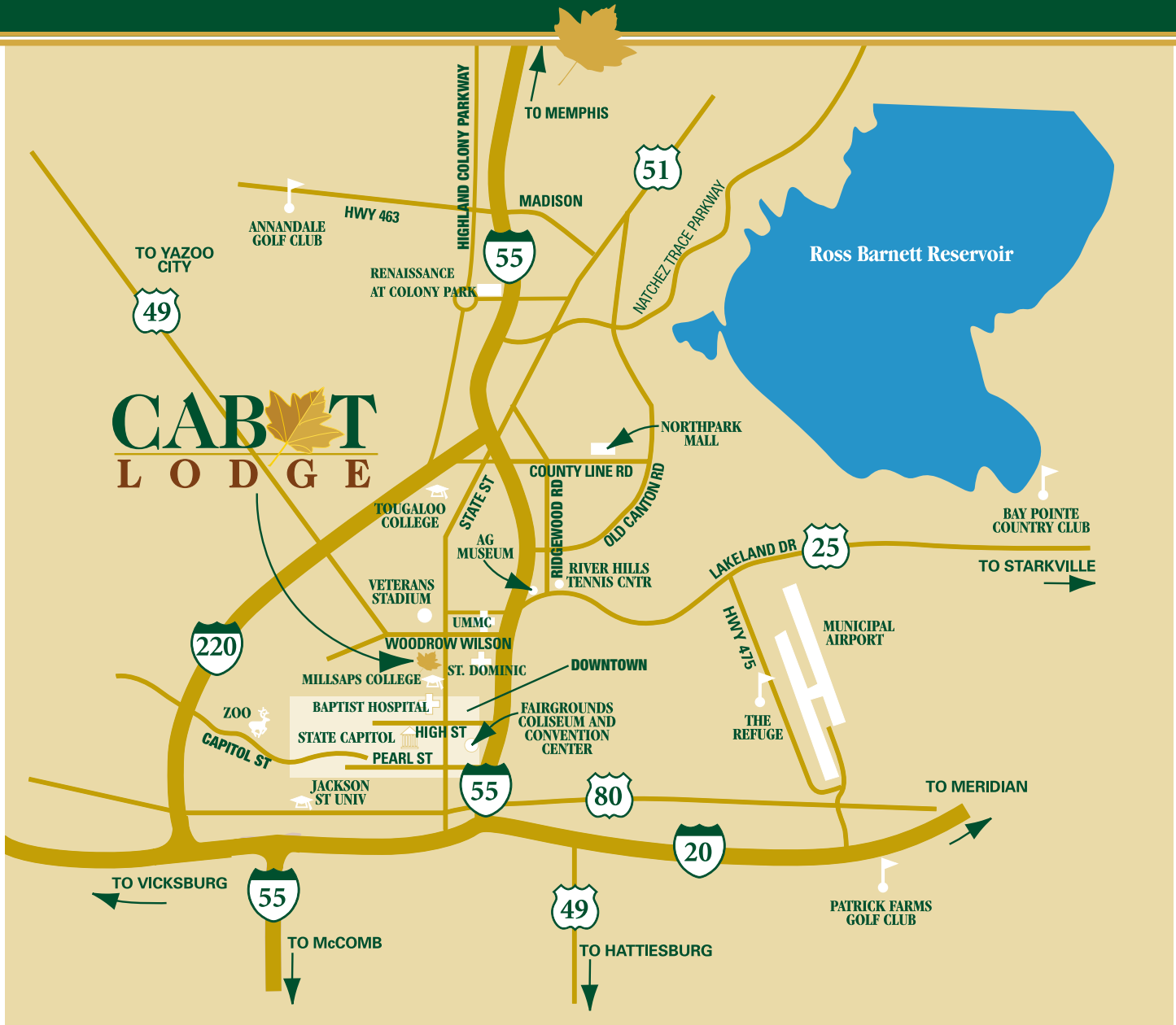
Guest Services

- Complimentary hot breakfast
- Complimentary High Speed Wireless Internet Service through entire hotel
- Complimentary hospitality reception daily
- Meeting rooms for 5 – 300 people
- Fitness facilities
- Guest laundry facilities
- Dry cleaning/laundry service
- Express check-out
- Safe deposit box – front desk
- Complimentary local calls
- Complimentary newspapers
- Cribs
- Outdoor swimming pool



WHERE HOSPITALITY COMES NATURALLY.

AREA MAP AND DIRECTIONS TO HOTEL



Directions to hotel on back



WHERE HOSPITALITY COMES NATURALLY.



Directions to Cabot Lodge Millsaps

from the AIRPORT:

From the airport go to I-20. Take I-20 west to I-55. Take I-55 north to exit 98A (this is a LEFT lane exit). The street name for this exit is Woodrow Wilson. Take Woodrow Wilson west to the second traffic light. This is North State Street. Take a left on North State Street. Cabot Lodge Millsaps will be immediately on the right.

from the NORTH:

Take I-55 south to exit 98A. The street name for this exit is Woodrow Wilson. Take Woodrow Wilson west to the second traffic light. This is North State Street. Take a left on North State Street. Cabot Lodge Millsaps will be immediately on the right.

from the SOUTH:

Take I-55 north to exit 98A (this is a LEFT lane exit). The street name for this exit is Woodrow Wilson. Take Woodrow Wilson west to the second traffic light. This is North State Street. Take a left on North State Street. Cabot Lodge Millsaps will be immediately on the right.

from the WEST:

Take I-20 east to I-55. Take I-55 north to exit 98A (this is a LEFT lane exit). The street name for this exit is Woodrow Wilson. Take Woodrow Wilson west to the second traffic light. This is North State Street. Take a left on North State Street. Cabot Lodge Millsaps will be immediately on the right.

from the EAST:

Take I-20 west to I-55. Take I-55 north to exit 98A (this is a LEFT lane exit). The street name for this exit is Woodrow Wilson. Take Woodrow Wilson west to the second traffic light. This is North State Street. Take a left on North State Street. Cabot Lodge Millsaps will be immediately on the right.

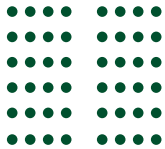
MEETING FACILITIES AND REFRESHMENTS



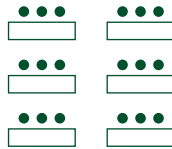
Meeting Rooms

5 Meeting Rooms
 (800 sq. ft. each - 75 maximum occupancy per room)
 Up to 4 meeting rooms can be combined to accommodate larger meetings.

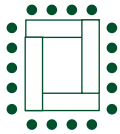
THEATRE - 75



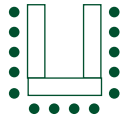
CLASSROOM - 42



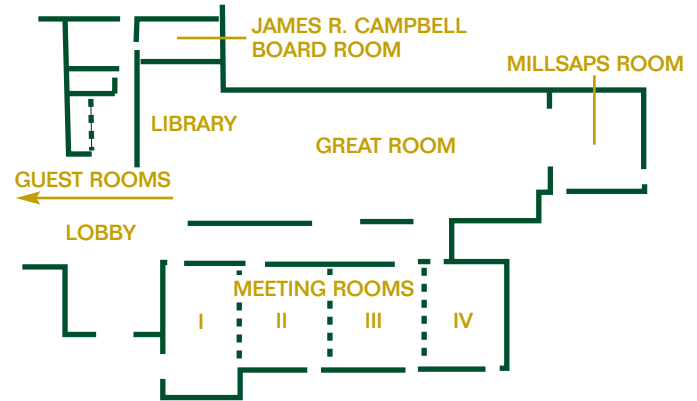
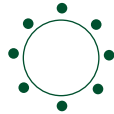
HOLLOW SQUARE - 30



U-SHAPE - 27



ROUNDS - 6 ROUNDS OF 8



Meeting Rooms

ROOM	SQ. FT	O C C U P A N C Y		
		THEATRE	CLASSROOM	ROUNDS
Grand Ballroom	3200	300	168	192
Three Room Comb.	2400	225	126	144
Two Room Comb.	1600	150	84	96
One Room	800	75	42	48
Meeting Room 1	23'10" x 39'5"			
Meeting Rooms 2 - 4	25' x 31'4"			
Millsaps Room	31' x 27'8"			

Executive Boardroom

(240 sq. ft. - 14 maximum occupancy)

BOARDROOM - 14



Hospitality Suite

(350 sq. ft. - 8 maximum occupancy)



WHERE HOSPITALITY COMES NATURALLY.

On Back:
 Audio Visual Equipment
 Meeting Refreshments



Audio Visual

EQUIPMENT

Screen	Complimentary
Easel	Complimentary
Podium	Complimentary
Projector Cart	Complimentary
Flipchart	\$15 per day
LCD Projector	\$250 per day
Wireless Mic (Hand-held)	\$40 per day
Wireless Mic (Lavalier)	\$60 per day
Overhead Projector	\$30 per day
TV/VCR/DVD	\$100 per day

Additional Audio Visual Equipment Available
Upon Request.

Meeting Refreshments

SNACKS

Assorted Cookies	\$15 per dozen
Brownies	\$15 per dozen
Fruit Tray	\$45 per tray
Potato Chips	\$7.95 per pound
Mixed Nuts	\$12.95 per pound
Pecan Halves	\$15 per pound
Pretzels	\$7.95 per pound

BEVERAGES

Iced Tea	\$16 per gallon
Fruit Punch	\$15 per pitcher
Soft Drinks	\$1.50 each
Bottled Water	\$1.50 each
Coffee	\$16 per gallon
Hot Tea	\$1.00 per bag
Orange/Apple Juice	\$10.95 per pitcher

Applicable tax not included. Prices are subject to change and service charge.



WHERE HOSPITALITY COMES NATURALLY.

BREAKFAST MENU



Breakfast

LODGE'S HOT BREAKFAST **\$10.99**

Seasonal Fresh Fruit
Scrambled Eggs
Creamy Cheese Grits
Sausage Patties
Crispy Bacon
Country Ham Slices
Hash Brown Potatoes
Freshly Baked Biscuits
Assorted Jellies, Butter & Other Condiments

OLD FASHION BREAKFAST **\$8.99**

Scrambled Eggs
Buttery Grits
Sausage Patties
Crispy Bacon
Hash Brown Potatoes
Southern Baked Biscuits
Assorted Jellies, Butter & Ketchup

A LA CARTE ITEMS

Bagels w/Cream Cheese	\$20 per dozen
Muffins	\$20 per dozen
Fruit Tray	\$45 per tray
Doughnuts	\$10.75 per dozen

*Muffins include:
Blueberry, Cranberry Orange and Bran*

Applicable tax not included. Prices are subject to change and service charge.



WHERE HOSPITALITY COMES NATURALLY.

BOXED LUNCHES



Sandwiches

THE LODGE STACKED TURKEY CROISSANT **\$10.99**

Thinly sliced, hickory smoked turkey piled on a buttery croissant served with Swiss and American cheese, green leaf lettuce and sliced tomatoes.

Our Lodge Favorite

MAPLE LEAF HONEY HAM & CHEESE ROLL **\$10.99**

Slices of juicy honey ham served with American cheese, green leaf lettuce and tomato slices on a grain dusted Kaiser Roll.

CAJUN CREEK ROAST BEEF SANDWICH **\$10.99**

Spicy roast beef served with Provolone cheese, green leaf lettuce and sliced tomatoes on a whole wheat Kaiser roll.

"SIERRA CLUB" **\$10.99**

Hickory smoked turkey, honey ham and spicy roast beef layered between American cheese, Swiss cheese and crispy bacon served on our wheat berry bread with green leaf lettuce and sliced tomatoes.

CANYON RANCH TURKEY WRAP **\$10.99**

An herb garlic tortilla wrapped around strips of seasoned grilled chicken, green leaf lettuce, tomato slices with ranch dressing on the side.

PLEASE CHOOSE ONE SIDE AND ONE DESSERT

Southern Potato Salad	Chocolate Chip Cookie
Potato Chips	Oatmeal Raisin Cookie
Fresh Fruit	Peanut Butter Cookie
Pasta Salad	Chocolate Brownie

Iced Tea included

Salads

BEEF AND BLEU **\$10.99**

Tender strips of beef served over crisp mixed greens and topped with chunks of Bleu cheese, bacon pieces, pecans and Bleu cheese dressing.

ALL VEGETARIAN **\$10.99**

Assorted mixed greens with grape tomatoes, artichoke hearts, cucumbers, black olives, shredded carrots, broccoli florets, sliced red onions, sunflower seeds, and raspberry vinaigrette dressing.

LAKE COMO CAESAR SALAD **\$10.99**

Crispy romaine lettuce tossed with aged parmesan cheese and seasoned croutons and topped with grilled chicken strips and Caesar's dressing on the side.

COTTONWOOD CHEF SALAD **\$10.99**

A traditional chef salad with hickory smoked turkey, honey glazed ham, strips of American and Swiss cheese on a bed of tossed greens complemented with grape tomatoes, shredded cheddar cheese, sliced cucumber, egg wedges and bacon served with buttermilk ranch dressing.

ORANGE BLOSSOM ASIAN SALAD **\$10.99**

Grilled chicken strips mixed with assorted spring greens, mandarin oranges, toasted almonds, chow mien noodles accompanied by our sweet vinaigrette dressing.

BLUE MEDITERRANEAN GREEK SALAD **\$10.99**

Tossed romaine lettuce topped with black olives, artichoke hearts, pepperoncini peppers, cucumbers and grape tomatoes, topped with feta cheese and Greek dressing on the side.
Vegetarian Choice

Applicable tax not included. Prices are subject to change and service charge.



WHERE HOSPITALITY COMES NATURALLY.

LUNCH, DINNER AND SPECIALTY BUFFETS



Create A Buffet

ONE ENTREE \$13.99 PER PERSON

TWO ENTREES \$15.99 PER PERSON

ENTREES

Lemon Herb Chicken
Parmesan Baked Catfish
Roast Beef Au Jus
Roasted Pork Loin
Maple Glazed Ham
Southern Fried Chicken
Pepperoni Chicken
Mississippi Fried Catfish
Roasted Turkey Breast

DESSERTS

(CHOICE OF 1)
Apple Cobbler
Bread Pudding w/Vanilla sauce
Peach Cobbler
German Chocolate Cake
Lemon Ice Box Pie
Cherry Cobbler
Banana Pudding

All buffets include Tossed Salad, Sweet or Unsweet Tea, and Buttered Rolls. Clear plastic ware is used for all buffets. Minimum of 25 guests.

VEGETABLES

(CHOICE OF 2)

Rice Pilaf
Green Bean Casserole
Creamed Potatoes and Gravy
Steamed Broccoli Spears
Wild Rice
Seasoned Turnip Greens
Macaroni & Cheese
Corn O'Brian
Roasted Garlic Potatoes
Black-Eyed Peas
Potatoes Au Gratin
Steamed Garden Vegetables
Candied Yams
Creamed Spinach
Cornbread Dressing
Fettuccini Alfredo
Glazed Baby Carrots

Additional Vegetables \$1.00 per person

Applicable tax not included. Prices are subject to change and service charge.

**On Back:
Specialty Buffets**



WHERE HOSPITALITY COMES NATURALLY.



Specialty Buffets

CEDAR CREEK DELI BUFFET \$13.99

Selections of smoked turkey, honey ham, and Cajun roast beef with American or Swiss cheese accompanied by dressings of leaf lettuce, tomato slices and pickles complemented with a basket of assorted breads and condiments and a choice of potato salad, pasta salad, or chips.

BAYOU RIVER CAJUN BUFFET \$13.99

Chicken & Sausage Pasta, Jambalaya, and Spicy Red Beans & Sausage over steamed rice and a freshly tossed green salad with two dressings and French bread sticks.

CASCADE FALLS GOURMET BURGER BUFFET \$13.99

Grilled burgers with toppings of American and Swiss cheese. Dressings include green leaf lettuce, tomato slices, and dill pickles with condiments of mustard, mayonnaise, and ketchup. Served with assorted bread rolls and choice of potato chips, potato salad or baked beans.

VENETIAN BLUE PASTA BUFFET \$13.99

Savory Italian beef lasagna and creamy chicken alfredo accompanied by crisp Caesar salad topped with aged parmesan cheese and home-style croutons completed with garlic buttered bread sticks.

All buffets include Tossed Salad, Sweet or Unsweet Tea, and Buttered Rolls. Clear plastic ware is used for all buffets. Minimum of 25 guests.

OLD FASHIONED BAR-B-Q \$13.99

Pulled Bar-B-Q Pork and Bar-B-Q Chicken with baked beans, potato salad and creamy coleslaw. Served with fresh buns and buttered bread sticks

RED ROCK CANYON FAJITA BUFFET \$13.99

Sizzling Beef & Chicken, yellow onions and green peppers, followed by refried beans, Mexican rice and flour tortillas to add to your creation and topped with shredded lettuce, diced tomatoes, sliced jalapenos, sour cream and salsa.

Applicable tax not included. Prices are subject to change and service charge.



WHERE HOSPITALITY COMES NATURALLY.

HORS D'OEUVRES



Hot and Cold Hors d'oeuvres

Assorted Vegetable Tray with Buttermilk Ranch Dip	\$75	serves 40-50
Seasonal Fruit and Cheese Tray	\$85	serves 40-50
Southern Fried Chicken Tenders with Assorted Sauces	\$85	100 pieces
Asian Sweet and Sour Meatballs	\$60	100 pieces
Crispy Chicken Drumettes	\$95	100 pieces
Sizzling Buffalo Wings	\$85	100 pieces
Chinese Mini Pork Eggrolls	\$75	100 pieces
Seven Layer Mexican Dip w/Tortilla Chips	\$70	serves 40
Crabmeat Stuffed Mushrooms	\$125	100 pieces
Japanese Spring Rolls w/Crabmeat	\$65	50 pieces
Hot Spinach and Artichoke Dip w/Crackers	\$60	serves 30
Fried Catfish Strips w/Cocktail & Tartar Sauces	\$110	100 pieces
Assorted Special Dessert Bars	\$110	100 pieces
Spicy Beef Rotel Dip w/Tortilla Chips	\$70	serves 30
Open Face Tomato Sandwiches w/Basil Garlic Mayonnaise	\$50	50 pieces
French Onion Dip w/Potato Chips	\$40	serves 30
Jalapeno Cheddar Poppers w/Comeback Sauce	\$65	100 pieces
Decadent Chocolate Brownies by the dozen	\$25	per dozen

CASH OR HOSTED BAR

\$4 Mixed Drinks

\$6 Premium Liquor

\$3 Beer/Wine

\$4 Imported Beer

\$1.50 soft drinks

8% sales tax on hosted bar

Bartender Fee: \$45 per bartender per hour for the first hour and \$30 every hour thereafter. Bartender minimum is two hours.
\$200 Bar consumption minimum required. If \$200 minimum is not met on Cash Bar then group hosting the event will be responsible for payment of the difference.

Any bottles with broken seals will automatically be charged. All opened bottles become the property of the customer, excluding setups. Bottle pricing available upon request.

Applicable tax not included. Prices are subject to change and service charge.



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