

# THE BARNETT

NEW  
ORLEANS



BANQUET MENU

2025

# BREAKFAST & BRUNCH

## 60 MINUTES OF CONTINUOUS SERVICE

*All buffets require a minimum of 25 guests unless otherwise noted with an asterisk, or add \$8 per person.*

### Continental Breakfast\* .....35/Person

Yogurt **V, GF**

Housemade Granola

Whole Fruit **V, VG, DF, GF**

Assorted Breakfast Pastries **V**

### Breakfast Buffet .....42/Person

*Make it Grab-N-Geaux* .....48/Person

Yogurt Parfait **V, GF**

Yogurt, Granola, Berries

Breakfast Sandwich

*Croissant, Cage-Free Scrambled Egg,*

*Applewood Smoked Bacon, Cheddar Cheese*

Hash Brown Patties **V**

### Southern Breakfast Buffet .....52/Person

Yogurt **V, GF**

Housemade Granola

Buttermilk Biscuits **V, GF**

Assorted Breakfast Pastries **V**

Scrambled Eggs **V, GF**

Applewood Smoked Bacon **DF, GF**

Skillet Potatoes **V, GF**

### BREAKFAST STATIONS

Stations must be purchased in conjunction with a breakfast or brunch buffet.

#### Omelet Station 19/Person

*Chef Attendant required. 175 per Attendant per hour. Maximum of 40 guests.*

Cage-Free Eggs

Applewood Smoked Bacon

Ham

Cheddar

Swiss

Diced Tomato

Bell Pepper

Mushroom

Onion

Spinach

#### Smoothie Station .....14/Person

Strawberry + Banana **V, VG, DF, GF**

Blueberry + Kale **V, VG, DF, GF**

#### Overnight Oats Station .....14/Person

Pecans + Chopped Bananas + Nut Butter **V, VG, DF, GF**

Coconut Flakes + Mango + Chia **V, VG, DF, GF**

Blueberries + Chocolate Chips + Chocolate Sauce **V, GF**

#### Bananas Foster Station .....20/Person

*Chef Attendant required. 175 per Attendant.*

Sliced Bananas **V, VG, DF, GF**

Louisiana Brown Sugar **V, VG, DF, GF**

Banana Liqueur **V, DF**

Haitian Rum **V, DF**

Vanilla Ice Cream

*All pricing is exclusive of tax and fees.*



**Brunch** .....70/Person

Fresh Cut Fruit & Berries **V, VG, DF, GF**

French Toast **V**

*Maple Syrup, Powdered Sugar*

Eggs in Purgatory

*Poached Eggs, Couscous, Grilled Kale, Salami Ragu*

Seasonal Green Salad **V, VG, GF, DF**

Chicken & Andouille Gumbo **DF**

Mini Fried Chicken Biscuits

*Calabrian Honey, Aioli, Pickle*

Grillades and Grits

*Beef, Cheddar Grits*

**Lagniappe**

*Lagniappe must be purchased in conjunction with a breakfast or brunch buffet.*

Seasonal Cut Fruit **V, VG, DF, GF** .....8/Person

Yogurt Parfait **V, GF** .....8/Person

*Granola, Berries*

Steel Cut Oats **V, DF, GF** .....8/Person

*Raisins, Honey*

Traditional Grits **V, GF** .....4/Person

Aged Cheddar Grits **V** .....6/Person

Buttermilk Pancakes **V** .....8/Person

Applewood Bacon **DF, GF** .....6/Person

Chicken Apple Sausage **DF** .....6/Person

Skillet Potatoes **V, DF** .....6/Person

Hash Brown Patties **V, DF** .....6/Person

Spinach Quiche **V** .....8/Person

Ham & Cheese Quiche .....8/Person

Buttermilk Biscuits **V** .....40/Dozen

*Jam, Butter*

Bagels **V** .....80/Dozen

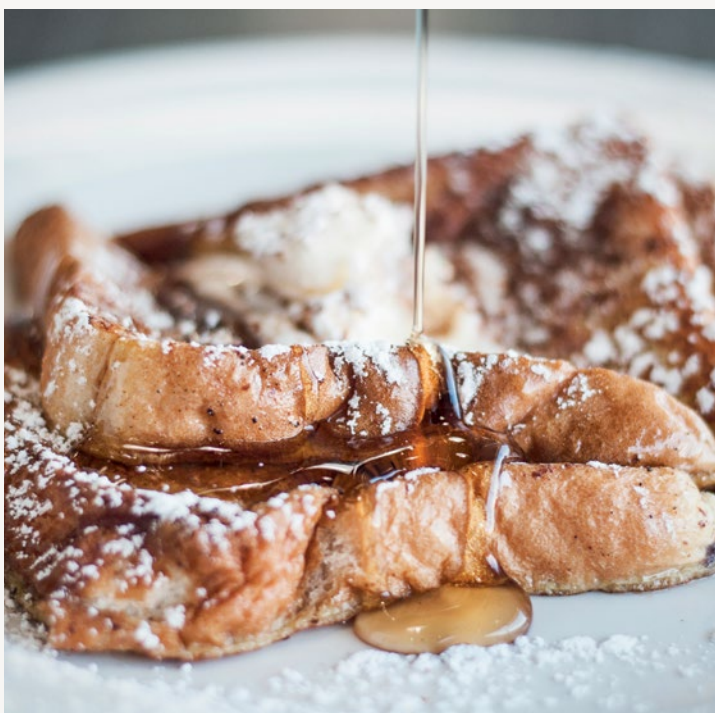
*Cream Cheese, Nutella*

Assorted Muffins **V** .....80/Dozen

Sliced Banana Bread **V, GF** .....80/Dozen

New Orleans Beignets **V** .....70/Dozen

House-Baked Croissants **V** .....80/Dozen



*All pricing is exclusive of tax and fees.*

**V** VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE





# BEVERAGES & BREAKS

## BEVERAGES

**Half Day Beverage Service**.....up to 4 hours 40/Person

**Full Day Beverage Service** .....up to 8 hours 60/Person

Mammoth Coffee, Locally Roasted

Assorted "In Pursuit of Tea" Hot Teas

*English Breakfast, Earl Grey, Green, Mint*

Assorted Sodas

*Coke, Diet Coke, Sprite*

Boxed Still or Filtered Water

*\*Additional non alcoholic beverages can be sourced on request with 72 hours notice. Minimum purchase of 24 of each item required. Costs vary.*

## BREAKS

30 minutes of continuous service.

**Vieux Carré Break**.....20/Person

New Orleans Beignets *v*

Seasonal Citrus Tart *vv*

**Carondelet Break** .....18/Person

Yogurt Parfait *v*

*Granola, Berries*

Granola Bars

Snack Mix *v, DF*

Whole Fruit *v, VG, DF, GF*

**Audubon Park Break**.....23/Person

Make Your Own Trail Mix

*Assorted Nuts v, VG, DF, GF*

*Dried Fruit v, VG, DF, GF*

*M&Ms v, GF*

*Pretzels v, VG, DF*

**St. Charles Break**.....25/Person

Housemade Scones *v*

Assorted Finger Sandwiches:

*Smoked Salmon and Cream Cheese*

*Chicken Salad*

*Cucumber and Pimento Cheese*

**Southern Spread Break** .....20/Person

Dips

*Pimento Cheese v, GF*

*Creole Onion Dip v*

*Spinach & Artichoke v*

Assorted Crackers

Carrots & Celery Sticks *v, VG, DF, GF*

**Theater Break**.....30/Person

Butter Popcorn

Mini Corn Dogs

*Mustard and Ketchup*

Assorted Candy

**Poydras Break** .....22/Person

Sliced Banana Bread *v, GF, DF*

Almond Tea Cakes *v, VG, DF*

Chocolate Chip Cookies

## Lagniappe

Mammoth Coffee, Locally Roasted .....170/Gallon

Assorted Hot Teas .....135/Gallon

Iced Tea .....130/Gallon

Housemade Lemonade .....145/Gallon

Boxed Still Water .....8/Item

Bottled Sparkling Water .....12/Item

Assorted Sodas .....8/Item

*Coke, Diet Coke, Sprite*

Red Bull + Sugar Free .....12/Item

Assorted Whole Fruit *v, VG, GF, DF* .....8/Person

Seasonal Cut Fruit *v, VG, GF, DF* .....8/Person

Yogurt Parfait *v* .....10/Person

*Granola, Berries*

Zapp's Potato Chips .....6/Person

Assorted Granola Bars *v* .....8/Person

Assorted Candy Bars *v* .....12/Person

Roasted Nuts *v, VG, GF, DF* .....12/Person

Chocolate Chip Cookies *v* .....60/Dozen

Chocolate Ganache Brownies *v* .....60/Dozen

New Orleans Beignets *v* .....70/Person

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# LUNCH BUFFETS

## 60 MINUTES OF CONTINUOUS SERVICE

*All buffets require a minimum of 25 guests unless otherwise noted by an asterisk, or add \$8 per person.*

**Sandwich Lunch Buffet** .....45/Person  
**Make it Grab-N-Geaux** ..... 51/Person

Farm Greens **V, GF**  
 Seasonal Vegetables, Parmesan, Red Wine Vinaigrette

### Sandwiches

*Minimum order of 10 each.*

Chicken Salad: *Criossant, Frisee*

Turkey Club: *Bacon, Basil Aioli, Multi-Grain*

Ham: *Ciabatta, Stone Ground Mustard, Brie, Arugula*

Garden Wrap **V, VG, DF, GF**

*Roasted Squash, Red Onion, Eggplant, Lettuce,*

Spinach Wrap

Zapps Potato Chips **V, VG, DF, GF**

Cookies **V**

*Housemade Chocolate Chunk*

**Big Easy Lunch Buffet** .....57/Person  
**Make it Grab-N-Geaux** .....63/Person

Chicken & Andouille Gumbo **GF**

*Rice*

Muffuletta Salad

*Mixed Greens, Artichoke, Olive, Carrot,*

*Tomato, Parmesan, Red Wine*

Vinaigrette

Spicy Roasted Chicken **GF**

Fried Catfish

Seasonal Vegetable **V, VG, DF, GF**

Mao & Cheese **V**

Southern Pecan Pie **V**

**Po'Boy Lunch Buffet** .....59/Person

Organic Greens **V, GF**

*Pepitas, Gorgonzola Dolce, Lemon Mustard Vinaigrette*

Fried Catfish Po'Boy

*French Bread, Lettuce, Creole Tomato, Pickles, Mayonnaise*

Fried Shrimp Po'Boy

*French Bread, Lettuce, Creole Tomato, Pickles, Mayonnaise*

Zapps Potato Chips **V, VG, DF, GF**

New Orleans Bread Pudding **V**

**Crescent City Lunch Buffet** .....59/Person

Cajun Caesar

*Romaine, Croutons, Parmesan*

Buttermilk Fried Chicken

*Bone-In*

Seasonal Gulf Fish **DF, GF**

*Lemon Beurre Blanc*

Red Beans & Rice **DF**

*Andouille*

Southern Greens **DF, GF**

*Pork*

Buttermilk Biscuits **V**

Citrus Tart **V**

**Backyard Boil** ..... 80/Person

*Menu subject to change based on market.*

Peel & Eat Crawfish or Shrimp

Boiled Potatoes, Mushrooms, Andouille **DF, GF**

Rigatoni

*Bolognese, Beef, Pork, Parmesan*

Chicken & Andouille Jambalaya **DF**

Housemade Brownies **V**

**Italian Lunch Buffet** ..... 44/Person

Chopped Salad

*Celery, Bell Pepper, Provolone, Parmesan,*

*Olives, Salami, Iceberg*

Chicken Milanese

*Calabrian Ranch*

Rigatoni

*Bolognese, Beef, Pork, Parmesan*

Charred Greens **V, VG, DF, GF**

New York Cheesecake **V**

Citrus Tart **V**

*All pricing is exclusive of tax and fees.*

# FAMILY STYLE LUNCH MENUS

**60 MINUTES OF CONTINUOUS SERVICE**

*Menu subject to change based on seasonal availability.*

*For a plated lunch, consult your event manager.*

## **Family Style Lunch 1 ..... 51/Person**

### **FIRST COURSE:**

Chopped Salad

*Celery, Bell Pepper, Provolone, Parmesan, Olives, Salami, Iceberg*

### **SECOND COURSE:**

Canestri

*Cacio e Pepe*

Oyster Sandwich

*Charred Green Onion Mayo, Shredded Lettuce, Tomato, Pickle*

French Fries

### **THIRD COURSE:**

Dessert Of Choice

*Chocolate Pistachio Tart, Brown Butter Pine Nut Tart,*

*Seasonal Pavlova, Seasonal Chocolate Cheesecake,*

*Seasonal Cheesecake*

## **Family Style Lunch 2 ..... 71/Person**

### **FIRST COURSE:**

Chopped Salad

*Celery, Bell Pepper, Provolone, Parmesan, Olives, Salami, Iceberg*

Fried Mozzarella

*Marinara*

### **SECOND COURSE:**

Canestri

*Cacio e Pepe*

Rigatoni

*Bolognese, Beef, Pork, Parmesan*

Chicken Milanese

*Kohlarabi, Apple Frisee Salad, Calabrian Ranch*

### **THIRD COURSE:**

Dessert of Choice

*Chocolate Pistachio Tart, Brown Butter Pine Nut Tart,*

*Seasonal Pavlova, Seasonal Chocolate Cheesecake,*

*Seasonal Cheesecake*



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# MEETING PACKAGES

*Hotel will release menu offering two weeks prior to event date.*

## All Day Meeting Package .....150/Person

Breakfast

*Hot Breakfast Buffet of the Day*

All Day Beverage Service

AM Break

*Break of the Day*

Lunch

*Hot Breakfast Buffet of the Day*

PM Lunch

*Break of the Day*

LCD Package

## Half Day Meeting Package .....110/Person

*Up to 4 hours*

Breakfast

*Hot Breakfast Buffet of the Day*

Half Day Beverage Service

Lunch

*Sandwich Boxed Lunch*

LCD Package



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# PASS A GOOD TIME

## PASSED HOR D'OEUVRES

Minimum order of 25 per selection.

### MEAT

Mini Muffaletta .....	7/Piece
<i>Olive Salad, Ham, Salami, Mozzarella, Provolone</i>	
Mini Meatball .....	6/Piece
<i>Beef, Pancetta, Tomato, Parmesan</i>	
Cajun Boudin Balls .....	6/Piece
<i>Sweet Pepper Relish</i>	
Mini Corn Dogs .....	6/Piece
<i>Mustard and Ketchup</i>	
Chicken Biscuit .....	6/Piece
<i>Calabrian Honey Aioli, Dill Pickle</i>	
Deviled Egg <b>V, GF</b> .....	5/Piece
<i>Crispy Prosciutto, Pickled Mustard</i>	
Mini BLT .....	6/Piece
<i>Bacon, Arugula, Roasted Tomato, Herb Aioli, Ciabatta</i>	

### SEAFOOD

Fried Gulf Oyster .....	7/Piece
<i>Remoulade</i>	
Blackened Shrimp Skewer <b>DF, GF</b> .....	7/Piece
<i>Lemon Aioli</i>	
Crab Cake .....	9/Piece
<i>Remoulade</i>	
Crawfish Cake .....	7/Piece
<i>Creole Mustard Aioli</i>	
Catfish Biscuit .....	6/Piece
<i>Remoulade</i>	

### VEGETABLE

Caprese Skewer <b>V, GF</b> .....	6/Piece
<i>Cherry Tomato, Basil Oil, Balsamic, Sea Salt</i>	
Gorgonzola Stuffed Fig .....	6/Piece
<i>Balsamic Reduction</i>	
Arancini .....	5/Piece
<i>Mozzarella, Pomodoro, Parmesan</i>	
Wild Mushroom Tart .....	6/Piece
<i>Black Garlic Soubise</i>	
Fried Eggplant .....	6/Piece
<i>Roasted Red Pepper Romesco</i>	

### DESSERT

*Bite sized*

Chocolate Pistachio Tart .....	6/Piece
Pecan Pie .....	6/Piece
Peanut Butter Budinos .....	6/Piece
Citrus Tart .....	5/Piece
Brownies .....	4/Piece
Blondies .....	4/Piece
Chocolate Chunk Cookies .....	4/Piece



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# RECEPTION

## 90 MINUTES OF CONTINUOUS SERVICE

*All reception services require a minimum of 25 guests unless otherwise noted by an asterisk, or add \$8 per person.*

### **Cheese Board\*** .....24/Person

Assorted Artisanal Cheeses **V, GF**  
 Fresh Sliced Fruit & Berries  
 Local Honey & Jam  
 Nuts  
 Crackers **V**

### **Meat & Cheese Board\*** .....28/Person

Assorted Artisanal Cheeses **V, GF**  
 Selection of Cured Meats **DF, GF**  
 Mustard, Local Honey & Jam  
 Nuts  
 Crackers **V**

### **Vegetable Antipasti\*** .....20/Person

Grilled & Roasted Seasonal Vegetables **V, VG, DF, GF**  
 Crudité **V, VG, DF, GF**  
 Olives **V, VG, DF, GF**  
 Stuffed Peppers **V, VG, DF, GF**  
 Dolmas **V, VG, DF, GF**  
 Hummus **V, VG, DF, GF**

### **Chips & Dips\*** .....20/Person

Hummus **V, VG, DF, GF**  
 Pimento Cheese Hummus **V, GF**  
 Creole Onion Dip **V, GF**  
 Spinach & Artichoke Dip **V, GF**  
 Assorted Crackers and Chips **V**

### **Who Dat Display** .....58/Person

Beef Sliders  
*American Cheese, Pickles, Ketchup, Mustard*  
 Catfish Sliders  
*Swiss, Onion, Lettuce, Tomato, Remoulade*  
 Wings  
*Buffalo, Ranch and Bleu Cheese Dressings*

### **Gulf Raw Bar** .....20/Person

*Prices are subject to change based on market demand.  
 Chef Attendant required. 175 per Attendant,  
 one Attendant per 50 guests.*

Gulf Oysters **DF, GF**  
 Boiled Shrimp **DF, GF**  
 Marinated Crab Claws **DF, GF**  
*Cocktail Sauce, Mignonette, Lemon,  
 Hot Sauce, Ponzu, Lavash Crackers*

### **Banana Foster Station** .....20/Person

*Chef Attendant required. 175 per Attendant,  
 one Attendant per 50 guests.*

Sliced Bananas **V, VG, DF, GF**  
 Louisiana Brown Sugar **V, VG, DF, GF**  
 Banana Liqueur **V, DF**  
 Haitian Rum **V, DF**  
 Vanilla Ice Cream

### **BBQ Shrimp & Grits\*** .....63/Person

Peeled Gulf Shrimp  
 Tasso Ham  
 Peppery Butter Sauce  
 Stone Ground Grits  
 Green Onion  
 French Bread

### **NOLA Classic Station** .....63/Person

#### CHOICE OF TWO:

- Seafood Gumbo & Rice **DF**
- Shrimp Creole **DF**
- Chicken & Andouille Gumbo & Rice **DF**
- Crawfish Étouffée **DF**
- Duck Confit Jambalaya **DF**
- Fusilli Crawfish Monica **V**

*All pricing is exclusive of tax and fees.*



**Beef Tenderloin**.....85/Person

Fingerling Potatoes **DF**

Roasted Asparagus **DF**

Warm Rolls **V**

*Bordelaise, Creole Mustard, Horseradish*

**Southern Protein Station**.....85/Person

CHOICE OF TWO:

- Cochon de Lait with Orange and Herbs **GF, DF**
- Glazed Pork Loin with Sorghum and Black Pepper **DF**
- Braised Short Rib with Coffee and Chicory Braise **DF**
- Seasonal Gulf Fish with Lemon Beurre Blanc **DF**
- Spicy Roasted Chicken with Salt Cure and Creole Butter **DF**

Smothered Greens **V, DF, GF**

Creole Mashed Potatoes **V, DF**

Warm Rolls **V**

**Low & Slow**.....85/Person

CHOICE OF TWO:

- Carolina Style Ribs with Vinegar and Brown Sugar **DF, GF**
- Pulled Pork Shoulder **DF, GF**
- Smoked Sausage **DF, GF**
- Texas Brisket **DF, GF**
- BBQ Chicken **DF, GF**

Baked Mac & Cheese **V**

Coleslaw **V, DF**

Corn Bread **V**

**Wrap Station**.....65/Person

Bleu Beef **GF**

*Grilled Steak, Gorgonzola Crumbles, Shredded Cabbage, Horseradish Aioli*

Chicken Caesar **GF**

*Grilled Chicken Breast, Romaine, Parmesan, Meyer Lemon*

Italian **GF**

*Calabrese, Mortadella, Provolone, Iceberg, Calabrian Aioli*

Veggie **V, DF, GF**

*Seasonal Veggies, Green Goddess Dressing*

Kettle Potato Chips **V, DF, GF**

Seasonal Salad

**Oyster Shucking Station**.....60/Person

*Shucker Attendant required. 175 per Attendant, one Attendant per 30 guests*

Chef Selection of Gulf, East and West Coast Oysters

Mignonette

Cocktail

Horseradish

Lemon

Crackers



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# LAISSEZ LES BONS TEMPS ROULER

60 MINUTES OF CONTINUOUS SERVICE

## HOSTED BAR PACKAGES

*Due to supply chain issues beyond the hotel's control,  
the hotel reserves the right to substitute any brands  
listed with comparable products.*

### Beer & Wine .....42/Person

Paradise Park Lager  
Urban South 'Holy Roller' IPA  
Modelo  
Torre Oria Cava Brut  
Gassac Guilhelm Red  
Gassac Guilhelm Rosé  
Gassac Guilhelm White  
Sodas  
Mixers and Garnishes

### House Liquor, Beer & Wine .....50/Person

Paradise Park Lager  
Urban South 'Holy Roller' IPA  
Modelo  
Torre Oria Cava Brut  
Gassac Guilhelm Red  
Gassac Guilhelm Rosé  
Gassac Guilhelm White  
Fris Vodka  
Benchmark Bourbon,  
Miles Gin  
Pueblo Viejo Tequila  
Castillo Rum  
Johnnie Walker Red Scotch  
Sodas  
Mixers and Garnishes

### Deluxe Liquor, Beer & Wine .....55/Person

Paradise Park Lager  
Urban South 'Holy Roller' IPA  
Modelo  
Ostro Prosecco  
Bacchus Chardonnay  
Gassac Guilhelm Red  
Gassac Guilhelm Rosé  
Absolut Vodka  
Jack Daniel's Bourbon  
Bombay Dry Gin  
Espolón Silver Tequila  
Bacardi Rum  
Johnnie Walker Black Scotch  
Sodas  
Mixers and Garnishes

### Luxury Liquor, Beer & Wine .....65/Person

Paradise Park Lager  
Urban South 'Holy Roller' IPA  
Modelo  
Ostro Prosecco  
Bacchus Chardonnay  
Justin Cabernet Sauvignon  
Domaine Les Mesclances Rosé  
Gassac Guilhelm White  
Grey Goose Vodka  
Maker's Mark Bourbon  
Bombay Sapphire Gin  
Espolón Reposado Tequila  
Flor de Caña Rum  
Glenlivet Scotch  
Sodas  
Mixers and Garnishes

*All pricing is exclusive of tax and fees.*



**Bloody Mary Bar** .....22/Person

*Bartender required. 175 per Bartender,  
one Bartender per 50 guests.*

House Vodka  
Bloody Mary Mix  
Hot Sauce  
Worcestershire Sauce  
Horseradish  
Lemon and Lime  
Green Olives  
Celery  
Pickled Okra  
Pickled Beans

**Mimosa Bar** .....20/Person

*Bartender required. 175 per Bartender,  
one Bartender per 50 guests.*

House Sparkling Wine  
Assorted Juices

**Hosted Specialty Drinks** ..... 20/Drink/Person

New Orleans Hurricane  
French 75  
Pimm's Cup  
Sazerac  
Mint Julep  
Old Fashioned  
Martini  
Manhattan  
Negroni

**Hosted Specialty Drinks** ..... 20/Drink/Person

*Prices listed are for Hosted Bar.  
Add \$3 per drink for Cash Bar.*

House Beer .....10/Item  
House Red Wine .....10/Item  
House White Wine .....10/Item  
House Sparkling Wine .....10/Item  
House Liquor .....14/Item  
Deluxe Liquor .....18/Item  
Luxury Liquor .....20/Item



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V VEGETARIAN VG VEGAN GF GLUTEN FREE DF DAIRY FREE

# AV PACKAGES

## LCD Package 1 .....1,560/Day

*Compatible with rooms: Barnett A, Barnett B, Barnett A & B.*

Projector  
5000 Lumens

AV Table  
All Cables

Dropdown Screen(s)

## LCD Package 2 .....360/Day

*Compatible with rooms: Green, Music, Private Dining.*

Projector  
3000-3500 Lumens

AV Table  
All Cables

Tripod Screens

## LCD Package 3 .....50/Day

*Compatible with rooms: Green, Music, Private Dining.*

70" 4K LCD UHD TV

## Audio Package 1 ..... 1,010/Day

Wireless Mic-Mixer

Computer Audio

## Audio Package 2 ..... 930/Day

Wireless Mic-Mixer

## EQUIPMENT

Wired Microphone .....	130/Item
Wireless Handheld Microphone .....	230/Item
Wireless Lavalier .....	230/Item
4-Channel Mixer .....	90/Item
Powered Speaker w/ Stand .....	150/Item
Digital Recorder .....	270/Item
32" HD Monitor .....	270/Item
42" Confidence Monitor .....	350/Item
PC Laptop Computer .....	250/Item
7.5' X 10' Fast Fold Screen .....	350/Item
9' X 12' Fast Fold Screen .....	550/Item
HD Video Camera .....	700/Item
Logitech Webcam .....	190/Item

## ACCESSORIES

Easel .....	20/Item
Standing Podium .....	150/Item
Conference Speaker Phone .....	150/Item
Laser Pointer/Slide Advancer .....	45/Item
White Board w/ Markers .....	65/Item
Flipchart w/ Markers .....	65/Item
Post-It Flip Chart w/ Markers .....	86/Item



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THE  
BARNETT

NEW  
ORLEANS

LET'S BRING YOUR VISION TO LIFE. CONTACT OUR EVENT TEAM TODAY.

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