



MANHATTAN BEACH

*1700 N . SEPULVEDA BOULEVARD
MANHATTAN BEACH, CA 90266
310-546-7627 HOTEL
310-421-3104 SALES
310-421-3111 SALES FAX*

MEETING & BANQUET

INFORMATION

(Updated March 2010)



Manhattan Beach Meeting Room

Floor Plan Facts:

Square Footage: 665 Square Feet
Dimensions: 27' x 18' with an 18' x 10' Alcove

Meeting Capacity:

| | |
|--------------------------|-------------------|
| <i>Theater Style:</i> | <i>35 Persons</i> |
| <i>Classroom Style:</i> | <i>25 Persons</i> |
| <i>Hollow Square:</i> | <i>20 Persons</i> |
| <i>U-Shape:</i> | <i>15 Persons</i> |
| <i>Conference Style:</i> | <i>15 Persons</i> |

Meeting Room Fees:

| | |
|----------------------------------|-----------------------|
| <i>Meeting Room Rental:</i> | <i>\$450.00</i> |
| <i>Gatehouse</i> | <i>Please Inquire</i> |
| <i>Receptions/Evening Events</i> | <i>Please Inquire</i> |

Audio/ Visual Fees:

See Price Sheet

Please note: Room Rental does not include gratuity and taxes. In addition, Client is to be informed that the Residence Inn by Marriott offers Complimentary Breakfast for its overnight guests. The group is welcome to purchase Breakfast from 6:30 AM to 9:00AM Monday through Friday or 7:00 AM to 9:30 AM Saturday and Sunday. Outside Food and Beverage is not allowed in the Manhattan Beach Room without prior written permission from the Sales Department.



Breakfast Buffets

*Morning Breaks are not available in the Gatehouse
Breakfast is set for Buffet only*

Continental Breakfast

*Assorted Breakfast Pastries
Coffee, Tea, Decaffeinated Coffee and Orange Juice*

\$11.00 per Person

American Continental Breakfast

*Assorted Breakfast Pastries & Muffins
Sliced Fresh Fruit & Variety of Individual Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea*

\$13.50 per Person

Deluxe Continental

(Minimum 10 people)

*Assorted Breakfast Pastries
Bagels with Cream Cheese
Sliced Fresh Fruit, Variety of Yogurts
Orange and Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea*

\$16.00 Per Person



Beverage Selections

| | |
|---|---------------------------|
| <i>Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea</i> | <i>\$37.00 Per Gallon</i> |
| <i>Apple Juice</i> | <i>\$18.00 Per Carafe</i> |
| <i>Orange Juice</i> | <i>\$18.00 Per Carafe</i> |
| <i>Chilled Milk</i> | <i>\$15.00 Per Carafe</i> |
| <i>Assorted Soft Drinks</i> | <i>\$3.50 Each</i> |
| <i>Bottled Water</i> | <i>\$3.50 Each</i> |

~All charges exclusive of 19% service charge 9.25% tax. Prices are subject to change. ~



Themed Breaks

*Morning Breaks are not available in the Gatehouse
Breaks are not set individually
(Minimum 10 People)*

Cookie Jar

*Freshly Baked Cookies and Assorted Soft Drinks or Milk
\$7.50 Per Person*

The Nutritious Boost Break

*Assortment of Granola Bars, Individual Yogurts & Bottled Waters
\$8.50 Per Person*

Take a Dip

*Tortilla Chips with Zesty Salsa
Potato Chips with French Onion Dip
Assorted Soft Drinks
\$8.00 Per Person*

The Popcorn Break

*Freshly Popped Popcorn
Assorted Soft Drinks and Bottled Waters
\$6.00 Per Person*

Cool by the Pool Sundae Bar

*Non-Fat Vanilla Ice Cream and an Array of Assorted Toppings
Accompanied by Bottled Waters
\$9.50 Per Person*

Fruit Break

*Selection of Fresh Seasonal Fruits
Sides of Granola & Yogurts
and Bottled Waters
\$11.00 Per Person*

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Lunch Choices

(Minimum 10 people)

All Hot Lunches are served Buffet Style

Charbroiled Teriyaki Chicken

Citrus Teriyaki Marinated Chicken, Bell Peppers, Onions, and Button Mushrooms are Char-Broiled and Served with Steamed White Rice and Vegetable Wontons.

\$14.50 Per Person

Mexican Medley –Build Your Own

(Minimum Order of 15)

Choose Crisp or Soft Flour Tortillas then add Shredded Beef or Chicken, Grated Cheddar Cheese, Shredded Lettuce, Homemade Salsa, Sour Cream & Green Onions.

Served with Choice of Chicken, Beef or Cheese Enchiladas, Spanish Beans and Rice, Fresh Tortilla Chips and Salsa.

\$17.50 Per Person

Rolled Lasagna

(Minimum Order of 15)

Your Choice of Traditional or Fresh Spinach Style (Vegetarian) Lasagna. Both are combined with a Trio of Cheese, Fresh Spices, and Homemade Marinara or Meat Sauce.

Individually Rolled and Baked

Served with Focaccia Bread and Choice of Fresh Vegetables or Side Salad

\$16.00 Per Person

Citrus Glazed Salmon

Filet of Alaskan salmon in a three-citrus marinade, charbroiled and served with a soba noodle stir-fry and a side of pickled cucumber and onions. Served with choice of salad.

\$21.00 Per Person

***Speak to one of our Sales Representatives for Vegetarian Options
and the Opportunity to Customize Your meals!***

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Cold Lunch Selections

Croissant Sandwiches

*All are Served on Flakey Croissant Rolls with Your Choice of Side Salad
Choose from the Six Delicious Combinations Below:*

**Egg Salad with Black-Pepper-Molasses Bacon and Cheddar Cheese*

*

**Tavern Ham with Provolone Cheese*

*

**Roast Turkey with Monterey Jack Cheese*

*

**Chicken Salad with Cheddar Cheese*

*

**Albacore Tuna Salad with Swiss Cheese*

*

**Club Style with Cheddar Cheese*

Croissant Sandwiches \$13.50 per person

Wrap Style Sandwiches

*Rolled in Giant Tri-Colored Flour Tortillas
And Served with Your Choice of Side Salad
Choose from the Selection Below:*

Southwest Chicken Wrap

*Honey-Chipotle Marinated Charbroiled Chicken is Combined with
Roasted Corn, Black Beans, Onions and Cilantro. Layered with Shredded Iceberg Lettuce
and a Southwest Spiced Cream Cheese*

*

Vegetarian Wrap

*Romaine Lettuce, Sliced Zucchini, Carrots and Crook-necked Squash
Cheddar Cheese, Sliced Tomato and Alfalfa Sprouts*

Wrap Sandwiches \$14.50 Per Person

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Lunch Choices

All Lunches are served Buffet Style

Barbecue Chicken Chop Salad

*Julienne of Grilled Barbecue Chicken, Roasted Pasilla Peppers
Black-Pepper-Molasses Bacon, Gouda Cheese, Iceberg Lettuce
Cilantro and Tomatoes Tossed with a Honey Dijon Dressing
Rolls and Butter Included.*

\$14.00 Per Person

The Feast Deli Buffet

*Albacore Tuna Salad and Chicken Salad, Plus
Your Choice of Two of the Following Deli Meats*

*Turkey, Roast Beef, Ham,
Pastrami, or Corned Beef*

*

Choice of two Cheeses

Gouda, Provolone, Swiss, or Cheddar

*

Choice of Two Salads

Traditional Caesar

Red Rose Potato

Pasta Salad Primavera

Exotic Fruit with Passion Fruit Dressing

Tossed Green

*

Accompanied by

Assorted Sandwich Breads and Rolls (wheat bread or French Roll),

Relish Platter, Condiments

Sliced Fresh Fruit

\$17.00 Per Person



Dinner Selections

(Minimum Order of 15)

*All Dinners include Coffee, Tea, Decaffeinated Coffee
And Choice of Salad*

Chicken Scaloppine:

*Boneless, Skinless Chicken Breast Sautéed in Olive Oil
With Mushrooms, Artichoke Hearts, Onions, and Fresh Basil
in a Marsala Cream Sauce.*

*Served with Oven Browned Potatoes and Fresh Vegetables
Rolls and Butter*

22.00 Per Person

Chicken Ricotta:

*Boneless, Skinless Breast of Chicken filled with a Mixture including Ricotta, Parmesan,
and Mozzarella Cheeses, Spinach, and Italian Spices*

*Topped with our Fresh Tomato Sauce then Baked
Served with Parslied New Potatoes, Mixed Vegetables Medley
Garlic Rosemary Bread Sticks*

\$23.00 Per Person

Traditional Chicken and Ribs

Chicken and Beef Ribs are Apple Wood Smoked and Slow Roasted in a Special Sauce

*Served with Molasses Baked Beans,
Choice of Two Salads plus Garlic Bread Sticks*

\$22.00 Per Person

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Cold Hors D' Oeuvres
(Minimum 30 Guests)

***Smoked Salmon
& Caviar Potato Flowers***

*Thin planks of sweet red rose potato topped with crème fraiche,
smoked salmon, caviar and fresh dill.*
\$4.50 per piece

Chicken and Plum Spring Rolls

*Sautéed chicken and sweet plums are combined with lettuce and
a variety of fresh herbs, rolled in rice paper wrappers and
served with a hoisin chili sauce.*
\$4.50 per piece

Smoked Salmon Asparagus Roll

*Smoked Norwegian salmon, asparagus, and cream cheese fill this
sushi roll. Served with soy, and pickled ginger.*
\$4.50 per piece

Sushi

Your choice of shrimp, tuna, salmon, yellowtail or halibut.
Served nigiri style.
\$4.50 per piece

Kapalua Roll

*Barbecued chicken, red bell peppers and fresh steamed asparagus
spears rolled in sushi rice, lightly coated with Japanese breadcrumbs,
then quick fried. Served with a Thai chili dipping sauce.*
\$4.50 per piece

The P.L.T

*Imported Italian Prosciutto shaved thin with fresh arugula
served in a cherry tomato cup with truffle aioli.*
\$4.50 per piece

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change~



Cold Hors D' Oeuvres
(Minimum 30 Guests)

Italian Mozzarella Skewers

Baby Italian mozzarella and tomato skewers finished with basil and balsamic syrup.
\$4.50 per piece

California Rolls

A California twist on a traditional Japanese dish! This sushi roll is filled with seafood, avocado, Daikon radish and cucumber.
\$4.50 per piece

Bruschetta

Lightly toasted French bread rounds rubbed with roasted garlic oil and topped with diced Roma tomatoes, chiffonade of basil and finished with freshly grated parmesan.
\$4.50 per piece

Mini Baja Bundles

Flour tortillas layered with turkey or roast beef, cheddar cheese, lettuce, tomatoes and an herbed cream cheese rolled and sliced into pinwheels.
\$4.50 per piece

Mini Tora Rustica

Black Forest ham, turkey breast, provolone cheese, Roma tomatoes, and a hint of basil baked in a puff pastry, then chilled, and cut into wedges.
Served with a honey mustard aioli.
\$4.50 per piece

Layered Brie

Brie cheese layered with sun dried tomatoes and basil pesto, served with gourmet crackers and breads.
\$6.25 per piece

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Cold Hors D' Oeuvres
(Minimum 30 Guests)

Fresh Vegetables and Dips

A bountiful arrangement of the freshest vegetables available including carrots, broccoli, cauliflower, celery, zucchini, Yellow squash, red and green bell peppers, cherry tomatoes, accompanied by our homemade dips.

\$5.75 per piece

European Style Cheese and Cracker Baskets

Assorted domestic and imported cheeses served with gourmet crackers garnished with seasonal fruit.

\$7.50 per piece

Shrimp Cocktail

Sweet jumbo gulf shrimp served chilled with our zesty cocktail sauce.

\$6.25 per piece

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Hot Hors D' Oeuvres
(Minimum 30 Guests)

Coconut Chicken

*Skewers of chicken encrusted with toasted coconut served with a drizzle of orange cilantro rum sauce.
\$4.50 per piece*

Chicken Rumaki

*Not your traditional rumaki! Teriyaki marinated chicken breast with crisp water chestnuts, wrapped in bacon and baked to a golden crisp.
\$4.50 per piece*

Mini Shepherd Pies

*Puff pastry shells filled with seasoned beef and fresh spices, topped with puréed Maine potatoes and baked.
\$4.50 per piece*

Deep Fried Artichoke Hearts

*Baby artichoke hearts filled with creamy boursin cheese, breaded, deep-fried and served warm.
\$4.50 per piece*

Onion Mushroom Tartlet

*A delicate pastry cup filled with sautéed mushrooms and onions.
\$4.50 per piece*

Mongolian Short Rib Skewers

*Braised until tender. Served with a ginger hoisin dipping sauce.
\$4.50 per piece*

Sweet Potato Shrimp Cakes

*Served with a chipotle tartar sauce.
\$4.50 per piece*

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Hot Hors D' Oeuvres
(Minimum 30 Guests)

Duck Empanadas

Shredded duck, corn and cilantro are combined to create this Latin American pastry served with a cilantro crème fraiche
\$4.50 per piece

Bacon Wrapped Dates

California sun-ripened dates are stuffed with a tamari roast almond then wrapped with applewood smoked bacon and presented on a Belgian endive leaf with a touch of blue cheese aioli.
\$4.50 per piece

Meatballs Marinara

Tender miniature meatballs in our own tangy marinara sauce.
\$6.00 per piece

Chicken Drumettes

Miniature chicken wings baked until they melt in your mouth and glazed with our spicy buffalo Marinade. Served with a ranch dipping sauce.
\$6.00 per piece

Spinach Dip

A delicious combination of fresh spinach, sour cream, Parmesan cheese, onions and spices. Prepared in a hollowed bread round. Accompanied by homemade flour tortilla strips. Served warm.
\$6.00 per piece

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Dessert Selections

Dessert Selections are not set individually

Individual Tarts

*Mouth-Watering Flavors Include
Rustic Apple, Seasonal Fresh Fruit,
Turtle, Raspberry Linzer and Keylime*

\$6.00 Per Person

Gourmet Cupcakes

*Let us Tempt You with a Selection of
Boston Cream, White Chocolate Mousse
Coconut Pineapple, Cranberry Maple, and Gingerbread*

\$4.00 Each

Cookie & Ice Cream Sandwiches

*Choose from Two Favorites that Never Fail to Please!
Double-Chocolate Chip Cookies with Vanilla Bean Ice Cream
Or
Dark Chocolate Chunk with Mint Chocolate Chip Ice Cream*

\$6.00 Per Person

*****Ask about our other tempting treats
including
Cream Puffs, Éclairs, Parfaits,
Bread Pudding, European Style Cakes and Tortes
And more!***

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