

Events

by Residence Inn



Relax



Renew



Recharge

Long Beach Downtown



Welcome to Events by Residence Inn!

When you're organizing a business meeting or planning a special event for your family and friends, no hotel makes you feel like you are planning in your own home like Residence Inn by Marriott. With flexible meeting spaces, customized catering and reliable audio-visual services, you can hand select the options to make your event a success. And, our devoted staff of hospitality professionals will be there to help you with your choices along the way.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team is dedicated to making your event a success.

Looking forward to seeing you soon,

The Residence Inn Team





**BREAKFAST
BUFFETS**

BASIC CONTINENTAL

assorted breakfast breads, butter and individual jellies,
served with sliced seasonal fruit
accompanied by chilled orange juice,
Starbucks certified organic & fair trade coffee and Tazo hot tea

\$12.00 per person

ALL AMERICAN

scrambled eggs with a choice of ham, bacon or sausage
breakfast hash-brown potatoes with a fresh fruit garnish
served with chilled orange juice
Starbucks certified organic & fair trade coffee, Tazo hot tea
accompanied with assortment of breakfast breads

\$19.00 per person



Long Beach Downtown





LUNCH BUFFET SELECTIONS

CHEF'S DELI BUFFET

two-course option ~ (choice of salad **or** dessert with entrée)
\$18.00 per person

three-course option ~ (salad, entrée **and** dessert)
\$21.00 per person

choice of two of the following salads:

panzanella
arugula with fennel tomatoes and feta vinaigrette
farmers market fresh fruit salad
home-style potato salad
tri-colored pasta salad
tossed mixed greens with tomatoes, cucumbers, carrots and
balsamic vinaigrette

choice of three proteins:

oven roasted turkey
roast beef, ham, salami, grilled vegetables
tuna salad, chicken salad
also Includes: provolone, and cheddar cheeses, leaf Lettuce,
ripe tomatoes, red onions,
gourmet breads and rolls, pickle spears, and condiments

choice of one dessert:

cookies, brownies, individual bags of chips





HOT BUFFET LUNCH SELECTIONS

two-course option ~ (choice of salad **or** dessert with entrée)
\$18.00 per person
three-course option ~ (salad, entrée and dessert)
\$23.00 per person

choice of one of the following salads:

classic caesar salad
mixed greens house salad with tomato, cucumbers and carrots
iceberg wedge salad
chopped grilled vegetable salad
each served with chef's choice of dressing

choice of one of the following entrees:

chicken caprese with fresh tomato, basil and mozzarella
grilled tenderloin with a wild mushroom reduction
oven roasted vegetable strudel with shallot cream
seared tilapia with grilled fruit salsa

choice of one of the following sides:

grilled vegetable ratatouille
julienne sautéed mixed vegetables
brocolini
grilled asparagus with sea salt and lemon

choice of one of the following starches:

oven-roasted yukon gold potatoes
baked five cheese macaroni
jasmine rice
basmati rice
au gratin potatoes

DESSERT OPTIONS

a choice of one of the following desserts may be included
with your hot lunch or dinner selection:

cheesecake with fresh berries
double chocolate mousse cake
tiramisu with espresso cream
home-style carrot cake
lemon cake with fresh berries and chantilly whipped cream



Relax



Renew



Recharge

Long Beach Downtown



**DINNER BUFFET
SELECTIONS**

\$25.50 per person



choice of one of the following salads:

- classic caesar salad
 - mixed greens house salad with tomato, cucumbers and carrots
 - iceberg wedge salad
 - chopped grilled vegetable salad
- **each served with chef's choice of dressing***

choice of one of the following entrees:

- sliced new york strip loin with peppercorn sauce
- seared chicken breast with pomegranate reduction
- miso-glazed salmon with mango pico de gallo
- grilled vegetable stuffed portobello
- thyme-rubbed pork loin with peach chutney

choice of one of then following sides:

- grilled vegetable ratatouille
- julienne sautéed mixed vegetables
- brocolini
- grilled asparagus with sea salt and lemon

choice of one of the following starches:

- oven roasted yukon gold potatoes
- baked five cheese macaroni
- jasmine rice
- basmati rice
- au gratin potatoes

DESSERT OPTIONS

a choice of one of the following desserts may be included with your hotLunch or dinner selection:

- cheesecake with fresh berries
- double chocolate mousse cake
- tiramisu with espresso cream
- home-style carrot cake
- lemon cake with fresh berries and chantilly whipped cream





FULL DAY BREAK

\$29.00 per person

continental breakfast

assorted breakfast breads, butter and individual jellies,
accompanied by chilled orange juice,
Starbucks certified organic & fair trade coffee
Tazo hot tea

mid morning break

sliced seasonal fruit
assorted canned soda and bottled water
Starbucks certified organic & fair trade coffee
Tazo hot tea

AFTERNOON BREAK

assorted cookies and brownies
whole fresh fruit
assorted canned soda and bottled water
Starbucks certified organic & fair trade coffee
Tazo hot tea

BREAKS AND ADDITIONAL ITEMS

a la carté

spring water tower
water dispenser, five gallon bottle of spring water
\$65.00

spring water replenishment
five gallon bottle of spring water
\$32.00

executive meeting coffee kit
serves approximately 50 people
includes a water kit
self-service pour-over coffee brewer
eight packets of premium ground coffee,
two packets of decaffeinated ground coffee,
and 10 packets of Tazo with all accoutrements
\$145.00

Long Beach Downtown



BREAKS AND ADDITIONAL ITEMS

a la carté

spring water tower
water dispenser, 5 gallon bottle of spring water
\$65.00

spring water replenishment
five gallon bottle of spring water
\$32.00

executive meeting coffee kit
serves approximately 50 people
includes a water kit
self-service pour-over coffee brewer, along with
eight packets of premium ground coffee,
two packets of decaffeinated ground coffee,
10 packets of Tazo with all accoutrements
\$145.00

assorted breakfast breads, muffins or croissants
\$25.00 per dozen

breakfast sandwiches
choice of the following:
egg & cheese on a croissant
bacon, egg & cheese on a bagel
\$6.00 each

assorted bagels with cream cheese
\$25.00 per dozen

whole fresh fruit
\$1.75 per piece

domestic & imported cheese platter
\$6.00 per person

seasonal sliced fruit platter
\$5.50 per person

granola or protein bars
\$18.00 per dozen



BREAKS AND ADDITIONAL ITEMS

brownie or cheesecake bites
\$18.00 per dozen

fresh baked mini cookies
\$23.00 per dozen

jumbo chocolate dipped strawberries
\$40.00 per dozen

assorted soft drinks
Coca Cola products or Dasani bottled water
\$3.00 each

bottled fruit juices
\$4.00 each

Starbucks certified organic & fair trade coffee
\$46.00 per gallon

Tazo hot tea
\$35.00 per gallon

fresh-squeezed orange or grapefruit juice
\$44.00 per gallon

iced tea or lemonade
\$38.00 per gallon



Relax



Renew



Recharge

Long Beach Downtown



Considerations

General Information and Policies

Food and beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change.

Guarantees

In order to make your meeting a success please confirm your guaranteed number of guests 3 days (72 hours) prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

Service Charge and Tax

All food and beverage are subject to a 20% service charge and 9.75% State Sales Tax.

Shipping

If shipping materials to the hotel, please include the company/ group name, event manager and date of meeting on the outside of the package. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.

