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LONG ISLAND MARRIOTT HOTEL & CONFERENCE CENTER

101 James Doolittle Boulevard | Uniondale | NY 11553

www.longislandmarriott.com

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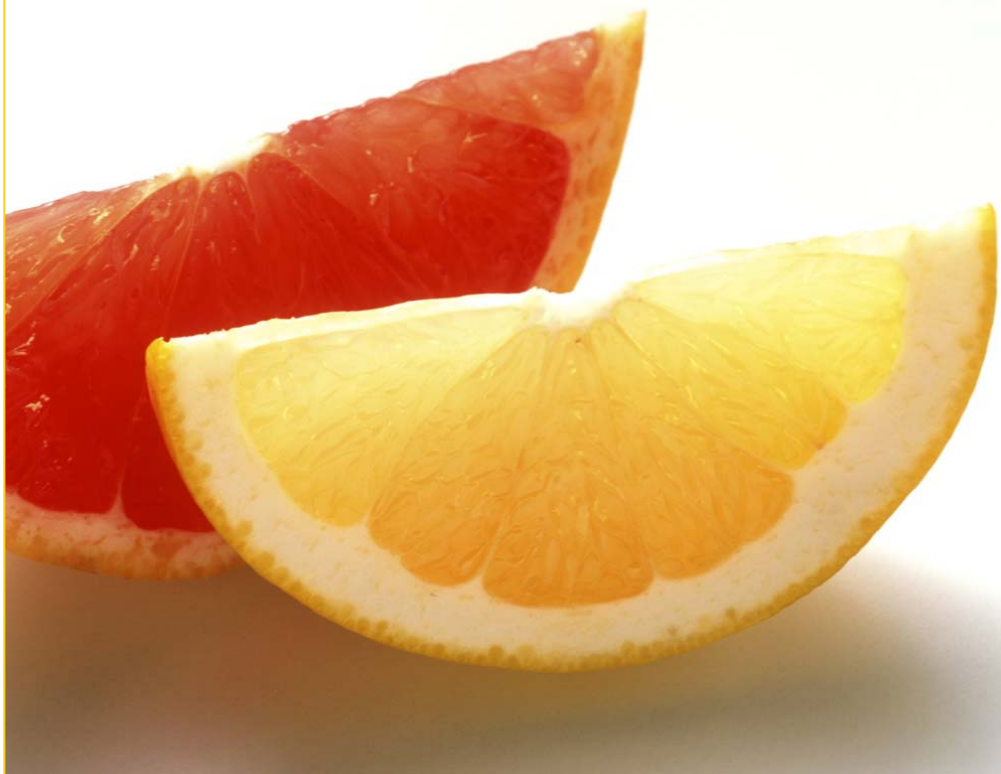
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Breakfast Buffet \$28.00 Per Person

Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry and Apple Juice

Seasonal Fresh Market Fruit

Assorted Cold Cereal Served with Skim and Whole Milk

Mini Bagels, Muffins and Freshly Baked Coffee Cakes
Butter, Preserves, Honey and Cream Cheese

Fluffy Scrambled Eggs

With Assorted Toppings To Include Sautéed Mushrooms and Onions, Tomato Salsa and Shredded Cheddar Cheese

Breakfast Potatoes

Country Sausage and Crisp Bacon Strips

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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Plated Breakfast

Juice (Select One)

Freshly Squeezed Orange or Grapefruit Juice,
Apple or Cranberry Juice

Appetizer (Select One)

Seasonal Fresh Fruit Cocktail with Honey Yogurt Sauce

Hot Spiced Apple Cobbler with Toasted Granola and
Cinnamon *\$4.00 Additional*

Bircher Muesli Topped with Berry Compote *\$4.00 Additional*

Entrée Selection (Select One)

Fresh Scrambled Eggs with Tomato and Chives *\$23.95 Per Person*

Cheddar Cheese Omelet

Topped with Fresh Herb & Brie Fondue *\$25.95 Per Person*

Brioche French Toast with Grand Marnier Orange Honey Butter
Served with Vermont Maple Syrup *\$25.95 Per Person*

*All Breakfast Items will be Appropriately Garnished & Served
with Country Sausage, Grilled Ham or Crispy Bacon, Seasoned
Potatoes, Muffins and Breakfast Breads, Butter, Preserves and
Honey

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted
Teas

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Continental Breakfast \$22.00 Per Person

Freshly Squeezed Orange and Grapefruit Juice

Cranberry and Apple Juice

Seasonal Fresh Market Fruit

Assorted Breakfast Cheeses

Assorted Muffins

Fresh Baked Coffee Cakes

Assorted Mini Bagels

Butter, Preserves, Honey and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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VIP Continental Breakfast \$26.00 Per Person

Freshly Squeezed Orange and Grapefruit Juice

Cranberry and Apple Juice

Seasonal Fresh Market Fruit

Bowls of Raisins and Granola

Assorted Fruit and Plain Yogurts

Assorted Breakfast Cheeses

Mini Bagels and Muffins, Freshly Baked Coffee Cakes

Butter, Preserves, Honey and Cream Cheese

Smoked Salmon Served with Capers, Onions, Parsley, and Chopped Egg

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

> am - morning > pm - afternoon

At Your Leisure Coffee Breaks

AM Coffee Break \$8.50 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

Mid Morning/PM Coffee Break \$10.00 Per Person

Variety of Regular and Diet Soft Drinks,
Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

On Consumption Options

Freshly Brewed Coffee \$56.00 per Gallon

Decaffeinated Coffee \$56.00 per Gallon

Assorted Teas \$56.00 per Gallon

**All Coffee Breaks are Based on One Hour of Service, (Refresh available for beverages at \$5.00 per person if needed)*



> am - morning

> pm - afternoon

At Your Leisure Coffee Breaks

The Fitness \$13.00 Per Person

Apples, Bananas and Pears

Multi Grain and Granola Bars

Sundried Fruits, Trail Mix and Mixed Nuts

Assorted Vitamin and Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Open Face Sandwiches \$15.00 Per Person

Cajun Grilled Chicken

Ripe Tomato and Fresh Mozzarella

Pepper Roasted Beef

Variety of Regular and Diet Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**All Coffee Breaks are Based on One Hour of Service, (Refresh available for beverages at \$5.00 per person if needed)*



> am - morning > pm - afternoon



Jones Beach \$16.00 Per Person

Salted Hot Pretzels Served with Mustard

Crispy Potato Chips and Popcorn

Popular Candy Bars

Individual Old Fashioned and Modern Candies

Variety of Regular and Diet Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Cookie Factory \$18.00 Per Person

Freshly Baked Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies

Homemade Brownies

Variety of Regular and Diet Soft Drinks

Ice Cold Milk, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee

and Assorted Teas

**All Coffee Breaks are Based on One Hour of Service, (Refresh available for beverages at \$5.00 per person if needed)*

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Plated Luncheons

All Three Course Luncheons Include Your Selection of One Salad, One Entrée, and One Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Variety of Regular and Diet Soft Drinks

Salad Course

Market Salad

Baby Greens, Sweet Tomatoes, Cucumbers and Shaved Carrots with Creamy or House Vinaigrette Dressings

Caesar Spears

Roasted Red Peppers, Shaved Parmesan and Herb Crostini
Traditional Caesar Dressing and Italian Flat Leaf Parsley Emulsion

Vegetarian Entrées \$35.00 Per Person

Roasted Vegetable Lasagna Topped with Bechamel Sauce and Mozzarella Cheese

Classic Eggplant Parmesan
Tomato Basil Sauce and Parmesan Cheese

Beef Entrées \$42.00 Per Person

Pepper Seared Flank Steak and Wild Mushroom Fricassee
In a Brandy Jus

Boneless Braised Short Rib with a Natural Jus

Fish Entrées \$38.00 Per Person

Parsley Crusted Roasted Salmon Served with a Roasted Shallot White Wine Sauce

Tilapia Filet Piccata Served with a Lemon Beurre Blanc



Poultry Entrées \$36.00 Per Person

Oven Roasted Breast of Chicken with Crispy Artichokes
Served with a Chicken Jus

Lemon and Thyme Roasted Breast of Chicken Served with
a Natural Jus

**All Entrees are Served with Chef's Selection of Rice or
Potato and Market Fresh Vegetable**

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Desserts

Warm Apple Blossom

Slices of Fresh Apples Topped with Buttery Caramel
In Flaky Pastry

Junior's Cheesecake

Traditional New York Style Cheesecake with a Touch of
Raspberry Sauce

Chocolate Sensation Cake

Chocolate Cake with Rich Chocolate Buttercream
Frosting



Lunch Buffets

Asian Hot & Cold Buffet \$41.00 Per Person

Cold Selections

- Baby Spinach with Sweet Tangerines and Water Chestnuts in a Pineapple Vinaigrette
- Spicy Thai Beef with Julienne Vegetables in a Peanut Sauce
- Grilled Chicken Salad with Mixed Vegetables and Lo Mein Noodles

Hot Selections

- Shrimp and Vegetable Tempura with a Sweet Chili Dipping Sauce
- Stir Fried Beef Short Ribs with Japanese Eggplant and Broccoli in a Garlic Glaze
- Vegetable Stir Fry with Hot Wok Vegetables and White Rice

Dessert

- Chocolate Dipped Fortune Cookies
- Raspberry Almond Slice with Berry Coulis
- Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
- Variety of Regular and Diet Soft Drinks



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Little Italy Buffet \$42.00 Per Person

Cold Selections

- Caesar Salad
- Parmesan, Croutons, Roasted Peppers and Traditional Dressing Served on the Side
- Marinated Artichoke Salad
- Tomato and Fresh Mozzarella Salad

Hot Selections

- Minestrone Soup
- Mezzi Rigatoni with Grilled Tuscan Vegetables
Extra Virgin Olive Oil and Flat Leaf Parsley
- Tilapia Oreganata and Broccoli Rabe served with Extra Virgin Olive Oil and Garlic
- Crock of Homemade Meatballs with a Pomodoro Sauce
- Lemon Roasted Chicken with Roasted Peppers, Capers and Tomato Confit in a White Wine Butter Sauce
- Focaccia and Semolina Rolls

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Dessert

Italian Tiramisu Cake with
Espresso Chocolate Sauce

Assorted Biscotti

Freshly Brewed Coffee, Decaffeinated
Coffee and Assorted Teas

Variety of Regular and Diet Soft Drinks

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Market Deli Buffet \$32.00 Per Person

Chef's Soup of the Day

Made with the Freshest Seasonal Ingredients

Traditional Macaroni Salad

Creamy Cole Slaw

Mediterranean Tuna Salad

Albacore Tuna, Red Onion, Parsley, Lemon and Olive Oil

Platters of Sliced Roast Beef, Oven Gold Turkey,
Smoked Virginia Ham and a Skillet of Warm Pastrami and Sauerkraut

Platters of Assorted Cheeses to Include Swiss, Provolone and Cheddar

Variety of Mustards, Mayonnaise, Horseradish and Deli Pickles

Sliced Tomato, Lettuce Greens and Red Onion

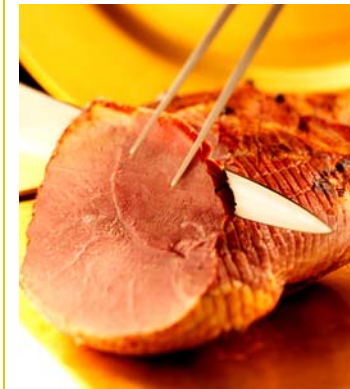
Assorted Breads

Assorted Bags of Chips

Black and White Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Variety of Regular and Diet Soft Drinks



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Market Salad Buffet \$38.95 Per Person

Individual Bowls of Greens to Include Romaine, Mescaline Mix and Baby Spinach

Lemon Basil Roasted Shrimp Salad

Rotisserie Spiced Rubbed Breast of Chicken

House Marinated Flank Steak with Horseradish Cream

Blistered Red and Yellow Tomatoes with Fresh Thyme and Parmesan Cheese

Grilled Asparagus Tossed with Olive Oil and Sea Salt

Garbanzo Bean Salad with Tomato and Oregano

Marinated Mixed Olives

Shaved Reggiano Parmigiano Cheese

Balsamic and Red Wine Vinaigrettes

Roasted Sunflower Seeds

Herb Croutons

Mini Brioche Rolls



Dessert

Short Bread Cookies

Fresh Fruit Tarts

Freshly Brewed Coffee, Decaffeinated
Coffee and Assorted Teas

A Variety of Regular and Diet Soft Drinks

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The Southern Lunch Buffet \$39.00 Per Person

Cold Selections

Hand Picked Baby Greens Topped with Shaved Carrots, Sweet Tomatoes, Cucumbers & Brioche Croutons, Served with Creamy Bleu Cheese and House Vinaigrette Dressings

Texas Red Skin Potato Salad with Mustard and Sweet Pickle Relish

Creamy Cole Slaw with Flat Leaf Italian Parsley and Pepper

Sweet and Tangy Vegetable Garden Salad with Carrots, Cucumber, Peppers, Jicama and Cherry Tomatoes

Hot Selections

Rotisserie Spiced Rubbed Breast of Chicken

Finger Licking Good Smoked BBQ Baby Back Ribs

Cast Iron Skillets of Baked Macaroni and Cheese Crusted with Pepper Bacon Bits and Bread Crumbs

Cajun Crusted Catfish

Succotash with Corn, Lima Beans, Pepper and Cilantro

Crock of Baked Beans

House Made Buttermilk Biscuits and Gravy

Dessert

Warm Seasonal Fruit Crisp

Pecan Crisp Cookie

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Lemonade, Iced Tea and Assorted Soft Drinks



“Grab & Go” Lunch Box \$27.95 Per Person

Please Select One of the Following Sandwiches

Roast Beef and Cheddar Cheese on a Sour dough Roll
Lettuce, Tomato and a Horseradish Sauce

Honey Baked Ham and Brie Cheese on a Focaccia Roll
Lettuce, Tomato and Honey Mustard

Smoked Turkey and Swiss Cheese on a Multigrain Roll
Lettuce, Tomato and Grainy Mustard

Roasted Vegetables to Include; Yellow Squash, Zucchini,
Eggplant, Red Peppers with Basil Pesto on a Baguette

Served with:

New York State Apple

Mini Pretzel Bag

Chocolate Chip Cookie

Fork, Knife, Spoon and Napkin

Soft Drink

**This Menu is Used to be a “Take Off Property” Option Only*

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Butler Passed for 1 Hour

Selection of 6 Hot and Cold Hors D'oeuvres - \$18.00 Per Person

Served From Chafing Dishes – Selection of 6 Hot Hors D'oeuvres

1 Hour - \$25.00 Per Person

1 ½ Hours - \$32.00 Per Person

Hot Hors D' Oeuvres

Teriyaki Beef Satay - Tender Sirloin Tips on Bamboo Skewers

Mini Potato Croquettes with White Truffle Oil and Red Pepper Emulsion

Roasted Tuscan Vegetable Brochette with a Red Pepper Coulis

Classic Mini Crab Cakes with a Remoulade Sauce

Mini Veal Meatballs with a Pomodoro Sauce

Coconut and Sesame Chicken Brochette with Apricot Dipping Sauce

Marinated Artichoke and Spinach with Herbs in Phyllo Dough

Mini Cocktail Franks in a Blanket Served with Grain Mustard

Shoe String Potato Wrapped Shrimp wit a Sweet Chili Sauce

Smoked Chicken Quesadilla with a Spicy Blend of Smoked Chicken, Monterey Jack Cheese, Peppers and Cilantro

Cold Hors D' Oeuvres

Seared Beef Tenderloin with Horseradish Dressing Served on Crostini

Smoked Salmon Tartar on Pumpnickel Crostini, Served with Sour Cream and Fresh Dill

Pineapple Glazed Chicken Breast with Curried Pineapple Dressing

New England Lobster and Mango Salad Served on a Spoon

Cherry Tomato and Fresh Mozzarella Brochette with a Basil Emulsion

Poached Shrimp with Cocktail Sauce

Reception Enhancements

Cold Selections

Chilled Fresh Vegetable Display \$8.00 Per Person

English Cucumber Paired with a Parmesan Emulsion
Crispy Celery Sticks Paired with a Blue Cheese Sauce
Chilled Carrots Paired with Thousand Island Dressing

Cheese Display

(Please Select Three of the following): \$10.75 Per Person

Gruyere with Anis Infused Wild Honey
Triple Cream Brie with Cranberry Compote
Parmesan with Balsamic Onion Marmalade
Smoked Gouda with Apricot Chutney
Fontina with Baby Fig Compote
All Displays Accompanied by Toasted Ficelle, Lavash
and Bread sticks

Bruschetta Station \$6.50 Per Person

Traditional Roma Tomato with Basil and Olive Oil Spread
And Toasted Ficelle Crostini

Deluxe Sushi with Pickled Ginger \$12.50 Per Person

California, Smoked Salmon and Vegetable Rolls served
with Wasabi and Soy Sauce



Mediterranean Station \$13.00 Per Person

Heirloom Tomato and Mozzarella Salad, Charred
Asparagus with a Mustard Emulsion, Hummus and
Baba Ghanoush, Portobello and Fire Onion
Salad, Assorted Marinated and Roasted Olives,
Mediterranean Pita, Focaccia and Bread Sticks

Cold Seafood \$13.50 Per Person

Cold Jumbo Shrimp on Ice Served with Lemon
Wedges, Cocktail and Mari Rose Sauces

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Carving Station

Please Select One of the Following:

Clover Honey Glazed Breast of Turkey **\$10.00 Per Person**

Served with Cranberry Chutney and Giblet Gravy

Pepper Crusted Slow Roasted Pork Loin **\$11.00 Per Person**

Paired with Apple Chutney and a Natural Jus

Cajun Spice Rubbed Striploin with a Bordelaise Sauce **\$12.00 Per Person**

Cedar Plank Roasted Salmon with a Brown Sugar

and Dijon Glaze, Tomato and Caper Relish **\$13.00 Per Person**



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[Slider Station](#) \$10.00 Per Person

Please Select Two of the Following:

Braised Short Rib served in a Brioche Bun Served Caramelized Onions ad Dijon Aioli

BBQ Pulled Pork served in a Finger Roll with Southern Slaw

Turkey served in a Whole Wheat Bun with Cranberry Coleslaw

Angus Beef served in a Potato Roll with Pepper Jack, Crisp Bacon and Chipotle Sauce

Vegetable Burger served in a Seven Grain Roll with Sun Dried Tomato and Roasted Pepper Aioli

[Gyro and Falafel Station](#) \$11.00 Per Person

Mini Pitas, Yogurt Sauce, Diced Cucumber, Tomato and Shredded Lettuce

[Pasta Station](#) \$9.00 Per Person

(Select Two)

Penne, Mezzi Rigatoni, Farfalle or Cheese Tortellini

(Select Two)

Fresh Tomato Basil, Pesto Cream, Alfredo, A la Vodka, or Garlic and Olive Oil

All Pastas are Served with Focaccia, Bread Sticks and Grated Parmesan Cheese

[Asian Station](#) \$8.00 Per Person

(Served in a Steamer Basket)

Pork with Wasabi in a Spinach Sumai

Steamed Chicken and Lemongrass Dumpling

Shrimp and Thai Vegetable Hargow

All Served with Soy, Sesame Garlic and Sweet Chili Sauces

[Mac & Cheese Station](#) \$8.00 Per Person

Classic Macaroni and Cheese Served with the Following Gourmet Toppings:

Oven Roasted Chorizo Sausage, Roasted Portobello Mushrooms, Fresh Tomato

Pistou

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On The Sweet Side

Chocolate Fountain **\$14.50 Per Person**

Milk Chocolate Served from a Flowing Fountain
Served with Fresh Cut Fruit, Strawberries, Marshmallows,
Pretzel Sticks and Biscotti

International Confections **\$8.00 Per Person**

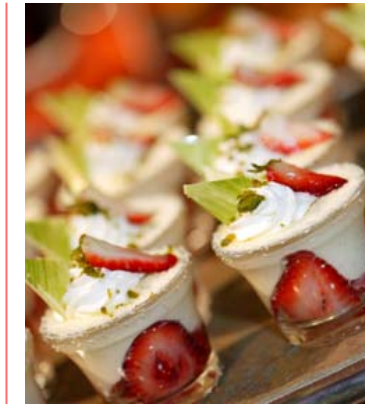
Selection of Mini Pastries, Cookies and Biscotti

"Build Your Own" Cookies and Cream **\$9.00 Per Person**

Jumbo Cookies to Include Chocolate Chip, Oatmeal
and White Chocolate Peanut Butter
Served with Premium Vanilla & Chocolate Ice Cream

Warm Apple Crisp **\$8.00 Per Person**

Fresh Whipped Cream and Vanilla Ice Cream



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Plated Dinners

All Three Course Dinners Include a Selection of One Hot or Cold Plated Appetizer, One Entrée and One Dessert

Cold Appetizers

Fresh Buffalo Mozzarella and Plum Tomato Napoleon Served with Olive Tapanade, Sweet Basil Emulsion and Balsamic Glaze

Market Salad

Baby Greens, Sweet Tomatoes, Cucumbers and Shaved Carrots Served with Creamy or House Vinaigrette

Baby Bibb Lettuce Wedge, Blue Cheese Crumbles, Grape Tomatoes and Crisp Bacon with an Apple Cider Vinaigrette

Roasted Tuscan Vegetable Torta

Crispy Frisee and Roasted Tomato with a Dijon Mustard Vinaigrette

Caesar Salad

Roasted Red Peppers, Shaved Parmesan Cheese and a Herb Crostini Traditional Dressing and Italian Flat Leaf Parsley Emulsion

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Hot Appetizers

Seasonal Soup En Croute

A Potage of Forest Mushrooms, Tomato, Butternut Squash or Potato Leek

Pasta:

Choice of Mezzi Rigatoni or Penne Pasta

Please Select one Sauce:

Fresh Tomato Basil, Pesto Cream, Alfredo, a la Vodka or Garlic and Olive Oil

Poultry Entrées \$42.00 Per Person

Oven Roasted Breast of Chicken with Crispy Artichokes Served with a Chicken Jus

Lemon and Thyme Roasted Breast of Chicken Served with a Natural Jus

Basil Pesto Crusted Breast of Chicken in a Marsala Jus

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Fish Entrées \$46.00 Per Person

Cedar Plank Roasted Salmon Served with a Brown Sugar and Dijon Glaze and a Tomato and Caper Relish

Tilapia Filet Piccata Served with a Beurre Blanc

Beef Entrées

Herb Crusted Filet Mignon with a Natural Jus **\$53.00 Per Person**

“Boneless” Braised Beef Short Rib in a Merlot Jus **\$50.00 Per Person**

Beef in Two Styles **\$56.00 Per Person**

Petit Herb Crusted Filet Mignon Paired with Braised Beef Short Rib Served with a Bordelaise Sauce

All Entrees are Served with Chef’s Selection of Rice or Potato and Market Fresh Vegetable

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Vegetarian and Pasta Entrees \$39.00 Per Person

Individual Wild Mushroom and Spinach Strudel, Balsamic Glazed and Grilled Vegetables, Soy Beans and Brie Fondue

Herb Marinated and Roasted Vegetable Tower with Charred Zucchini, Squash, Eggplant, Roasted Red Peppers and Portobello Mushrooms

Roasted Vegetable Lasagna Topped with a Bechamel Sauce and Mozzarella Cheese

Classic Eggplant Parmesan with Tomato Basil Sauce and Parmesan Cheese

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Desserts

Warm Apple Blossom

Slices of Fresh Apples Topped with Buttery Caramel In Flaky Pastry

Junior's Cheesecake

Traditional New York Style Cheesecake with a Touch of Raspberry Sauce

Chocolate Sensation Cake

Chocolate Cake with Rich Chocolate Buttercream Frosting



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Dinner Buffet \$59.95 Per Person

Cold Selections

Market Salad

Baby Field Greens, Sliced Button Mushrooms, Cherry Tomatoes, English Cucumbers and Shaved Carrots Served with a House Vinaigrette

Heirloom Tomatoes and Fresh Mozzarella with Sweet Red Onions, Basil and White Balsamic Emulsion

Hot Selections

Lemon and Thyme Roasted Breast of Chicken, Artichokes and Plum Tomatoes with Italian Parsley and Extra Virgin Olive Oil

Tuscan Style Salmon, Charred Eggplant, Pearl Onions, and Potato Hash in a Classic Lemon Butter Sauce

Boneless Braised Short Ribs and Forest Mushroom Ragout in a Sherry Veal Jus

Savory Rice Pilaf with English Peas and Brown Butter

Chef's Selection of Seasonal Vegetables

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Dessert Selections

Mini New York Style Cheesecake
Silky and Smooth with Fresh Berries

Chocolate Execution
Layers of Rich Chocolate Cake with a Chocolate Ganache

Fresh Fruit Tarts

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ENJOY

Cocktails

Beer

Wine

Soda

Punch



Standard Brands Include:

Smirnoff Vodka, Gordon's Gin Cruzan Aged Light Rum, Jim Beam White Label, Grant's Family Reserve, Canadian Club Whisky, Jose Cuervo Especial Gold Tequila, Korbel Brandy.

Standard House Wine

Budweiser, Budweiser Light, Heineken, Corona Light, Blue Point Toasted Lager and Samuel Adams Boston Lager.

Cocktails

Standard Brands

OPEN BAR | Price Per Person

1 Hour	\$16.00
2 Hour	\$19.00
3 Hour	\$24.00
4 Hour	\$26.00
5 Hour	\$29.00

HOST BAR | Price Per Drink
 (\$125 Bartender Fee)

Mixed Drinks	\$8.50
Domestic Beer	\$7.00
Imported Beer	\$8.00
Wine	\$9.00
Soft Drinks	\$4.00
Water	\$4.00

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Cocktails

Premium Brands

OPEN BAR | Price Per Person

1 Hour	\$19.00
2 Hour	\$22.00
3 Hour	\$27.00
4 Hour	\$29.00
5 Hour	\$32.00

HOST BAR | Price Per Drink
 (\$125 Bartender Fee)

<i>Mixed Drinks</i>	\$10.00
<i>Domestic Beer</i>	\$7.00
<i>Imported Beer</i>	\$8.00
<i>Wine</i>	\$9.00
<i>Soft Drinks</i>	\$4.00
<i>Water</i>	\$4.00

Premium Brands Include:

Absolut Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Especial Gold Tequila, Jack Daniels Whiskey, Dewar's Scotch, Makers Mark, Canadian Club, Korbel Brandy.

Premium House Wines

Budweiser, Budweiser Light, Heineken, Corona Light, Blue Point Toasted Lager and Samuel Adams Boston Lager.



Beer, Wine, & Soda | Price Per Person

1 Hour	\$16.00
2 Hour	\$18.00
3 Hour	\$22.00
4 Hour	\$24.00
5 Hour	\$27.00

Includes:

Budweiser, Budweiser Light, Heineken, Corona Light, Blue Point Toasted Lager and Samuel Adams Boston Lager. House Selected Wines and Soft Drinks

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Please Note:

Martinis and Manhattans are Considered Double Liquor Cocktails

Cash Bar Price

(\$125 Bartender Fee & \$125 Cashier Fee)

Standard Brands

Mixed Drinks	\$9.50
Wine	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.50
Soft Drinks	\$4.00
Water	\$4.00
Standard Brand Double	\$12.00

Standard Brands Include:

Smirnoff Vodka, Gordon's Gin, Cruzan Aged Light Rum, Jim Beam White Label, Grants Family Reserve, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy.

Premium House Wines.

Budweiser, Budweiser Light, Heineken, Corona Light, Blue Point Toasted Lager & Samuel Adams Boston Lager.

Premium Brands

Mixed Drinks	\$10.00
Wine	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.50
Soft Drinks	\$4.00
Water	\$4.00
Premium Brand Double	\$14.00

Premium Brands Include:

Absolut Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Especial Gold Tequila, Jack Daniels Whiskey, Dewar's Scotch, Makers Mark, Canadian Club, Korbel Brandy.

Premium House Wines,

Budweiser, Budweiser Light, Heineken, Corona Light, Blue Point Toasted Lager & Samuel Adams Boston Lager.



Wine

Sparkling Wines (Listed from Sweet to Dry)

Freixenet Blanc de Blancs, San Sadurni d'Anoia, Spain	\$30.00
Mumm Napa "Brut Prestige", Napa Valley, California	\$60.00

Sweet White/Blush Wines

Beringer White Zinfandel, California	\$34.00
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Dry Light Intensity White Wines (Listed from Mild to Strong)

Chateau Ste. Michelle Riesling, Columbia Valley, Washington	\$38.00
Pighin Pinot Grigio, Grave del Friuli, Italy	\$52.00
Stone Cellars by Beringer Pinot Grigio, California	\$30.00
Kenwood Vineyards Sauvignon Blanc, Sonoma County	\$42.00

Dry Medium Intensity White Wines (Listed from Mild to Strong)

Clos du Bois Chardonnay, North Coast, California	\$52.00
Beaulieu Vineyards Century Cellars Chardonnay, California	\$38.00
Stone Cellars by Beringer Chardonnay, California	\$30.00



Wine

Dry Light Intensity Red Wines

Mark West Pinot Noir, California	\$38.00
La Crema Pinot Noir, Sonoma Coast, California	\$62.00

Dry Medium Intensity Red Wines (Listed from Mild to Strong)

Stone Cellars by Beringer Merlot, California	\$30.00
Clos du Bois Merlot, Sonoma County, California	\$58.00
Beaulieu Vineyards Century Cellars Merlot, California	\$38.00
Stone Cellars by Beringer Cabernet Sauvignon, California	\$30.00
Aquinas Cabernet Sauvignon, California	\$48.00
Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California	\$38.00

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Non Alcoholic Beverage Package | \$7.50 Per Person

Includes:

Non Alcoholic Strawberry Daiquiris, Pina Coladas and Margaritas

Cordial Package | \$14.00 Per Person for 1 Hour

Includes:

Remy Martin VSOP, Amaretto Disaronno, Sambuca, Kahlua, Grand Marnier, Courvoisier, Drambuie, Jameson, Baily's Irish Cream, and Korbel Brandy

*Please Note*All Package Prices Do Not Include Bartender Fees

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LCD PROJECTOR/PC PACKAGE

Complete Professional Presentation Package includes:

PRO 3200 Lumen LCD Projector
8 ft Tripod Screen
Laptop

Recommended Accessories

Flip Chart Package
Wireless Lavalier or Wireless Handheld Mic.
Laser Pointer/ Power Point Remote



VIDEO PACKAGES

50" Plasma Screen/Monitor PRO
Standard VHS/DVD Pkg with 32" LCD Monitor

*All video packages include 54" skirted AV cart,
32" LCD-Video stereo monitor with full function
commercial quality VCR/DVD.

*With expected # of people over 25, we
recommend multiple monitors (see below)

Recommended Accessories

Video Pkg with VCR/DVD & (2) 32" Monitors

Large Screen Video Projection

Computer Data Projection

LCD Data/Video Projector 3200 Lumen

LCD Data/Video Projector 5500 Lumen (Large
Venue/Short Throw Lens)

All the above are Mac & PC Compatible

All of the above are subject to availability and
includes short VGA cable as well as setup to
screen



EQUIPMENT A LA CARTE

Please note the following is only a partial list of equipment we carry in our onsite inventory. If your needs are more extensive, you can relax knowing that we have an experienced and qualified staff of professionals who can guide you through the most complex presentational requirements including teleconferencing, multi-media, and more

AUDIO

Microphone, professional SM 58	\$55.00
Wireless, lavalier or handheld	\$150.00
Audio mixer, 4 channel Shure	\$55.00
Audio mixer, EQd 12 channel	\$95.00
Multi-disk CD Player	\$68.00
Professional Stereo/EQ Powered Mixer with (2) full range speakers & stands	\$175.00
Small Anchor Powered speaker(s)	\$60.00
Laptop Audio Fed to House System	\$65.00
Mixer Patch to House System Fee	\$125.00

MULTI MICROPHONE PACKAGE

3 Wireless Microphone Package	\$300.00
DUAL 3 microphone Package	

Each microphone package consists of:
 1 Wireless LAV, 1 Wireless Hand Held
 1 Podium Microphone and 1-4 Ch Mixer

VIDEO

VHS/DVD deck, commercial quality	\$65.00
3/4" U-Matic PRO Player	\$90.00
BetaCam SP etc.	please inquire
DVCAM Pro Camcorder w/fluid tripod	\$375.00
32" LCD Video Monitor and cart	\$250.00
50" Plasma Screen/Monitor PRO	\$525.00

Additional specialized equipment available please consult with our AV manager for details 'In Hotel, just dial 6453 from any house phone' or ask "At Your Service" for AV

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Meeting Accessories

AV Carts and Stands	\$20.00
Laser Pointer	\$29.00
FlipChart Pkg. w/pad/markers/tape	\$55.00
Projection Carts	\$20.00
XVGA Distribution Amplifier	\$25.00
Extension cords and power strips taped down for your protection	\$25.00

Phones

House Phone at registration desk	\$25.00
Dial 9 Phone (plus cost of calls)	\$55.00
Direct In/Out Dial Phone	\$55.00
Analogue Modem Line	\$55.00
Standard Speakerphone ½ Duplex	\$50.00
Deluxe full Duplex Speakerphone	\$100.00
Direct In/Out Dial Phone and Analogue	

*Cost of calls is subject to additional charges

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Projection Screens

6 x 6' Tripod or 7' x 7' Tripod Screens	\$79.00
8' x 8' Tripod Screens	\$79.00
10' x 10' Cradle (roll-up) Screens	\$159.00
12' x 12' Cradle Screen	\$189.00
7.5' x 10' Fast Fold Screen (front or rear)	\$260.00
9' x 12' Fast Fold Screen (front or rear)	\$290.00

Accessory Package

Tripod, Screen 6' - 8' with Power Strip, Extension Cord and Technical Assistance	\$99.00
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*All fast folds include Dress Kit

*All Screens include Power Extension Cord/Strip

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TECHNICAL LABOR RATES

A service charge of 20% is added on all equipment rentals. Major shows utilizing operations or setups requiring more than 30 minutes, are billed at the following hourly rates: Mon-Fri. 7am to 6pm @75.00/hr. and \$112.00/hr at all other times including weekends and holidays, with a 4 hr. minimum. Overtime rate applies after initial 8 hours x 1.5 applied rate.

BRINGING YOUR OWN EQUIPMENT

Should you decide to bring in your own or an outside vendors equipment, please advise us of your electrical and sound patching needs. In order to ensure the success of all meetings, we must have our technicians do all house audio patches (see mixer patch fee). A charge of \$25.00 per extension cord is assessed for equipment brought into the hotel, as well as an excess usage charge for equipment drawing over 20 amps. Due to insurance liability, we cannot be responsible for troubleshooting, transporting or outside storing, or setting up customer-owned equipment.

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SPECIAL NOTE ON WIRELESS EQUIPMENT

Due to clients who wish to utilize their own wireless microphones and the frequency conflict that results, we now require that all wireless mics be rented from our own carefully selected inventory. This policy is necessary to ensure the success of your meetings.

*Prices are subject to change without notice.

The end user takes full responsibility & agrees to assume the replacement cost of lost or damage of said equipment.

To contact audio visual direct call (516) 229-5053 or fax at (516) 229-5052

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Cancellation Policy

AV equipment cancellations must be received 24 hrs prior to event to avoid 1 day rental charge

Please contact us directly for equipment
(516) 229-5053

Contact List

Long Island Marriott Hotel and Conference Center

Hotel Phone:
516-794-3800

Hotel Fax:
516-794-5936

Sales Fax:
516-794-3825

Event Fax:
516-229-5073

Reservations:
800-228-9290

Hotel Highlights

This Marriott hotel in Nassau County with full service amenities & Executive Conference Center Packages

- 25 meetings rooms with a total of 27,000 sq ft of newly renovated event space in Long Island with onsite AV dept. & business center

- Long Island hotel with 9,720 sq ft ballroom perfect for conferences, receptions, banquets, weddings

Hotel Services

Complimentary Service

- Coffee/Tea in-room
- Phone Calls: toll free

Business Services

- Copy Service
- Fax Service
- Full Service Business Center
- Notary Public
- Overnight Delivery/Pickup
- Secretarial Service
- Complimentary Service
- Cash Machine / ATM
- Foreign Exchange
- Housekeeping Services Daily
- Laundry On-Site, Coin Operated
- Newspaper delivered to room on request
- Newspaper in Lobby
- Room Service
- Safe Deposit Boxes, Front Desk
- Valet Dry Cleaning