

Events

by Residence Inn



Relax



Renew



Recharge

Oyster Point



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



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breakfast

american continental | \$15.95

assorted breads and muffins
bagels with schmear
fresh whole fruit and yogurt
assorted fruit juices
freshly brewed coffee

complete breakfast in buffet | included for RI guests

scrambled eggs, hot potatoes, sausage patties,
belgian waffle, fruit salad, fresh whole fruit, yogurt, hot
oatmeal, cold cereals, selection of breads and pastries,
fruit juices, hot tea, and coffee



design your own breakfast

assorted breads and muffin \$3.50

bagels with schmear \$3.50

fresh whole fruit \$3.00

yogurt \$2.00

assorted fruit juices \$3.50

coffee and herbal teas \$3.50



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breaks

morning refreshments | \$6.00
freshly brewed coffee
select herbal teas
assorted soft drinks
bottled water

sweets break | \$10.95
Otis Spunkmeyer cookies
fresh whole fruits
cold individual milks
freshly brewed coffee
select herbal teas
assorted soft drinks
bottle water



farm stand break | \$10.95
yogurt
fresh whole fruit
Clif bars
freshly brewed coffee
select herbal teas
assorted soft drinks
bottle water



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Lunch



entrees | minimum 10 people
includes salad, fresh breads and assorted
soft drinks and bottled water

choose 1 salad below and 1 entrée on the
next page

fresh crisp garden salad
with seasonal vegetables served with ranch
and italian dressing

spring mix
with seasonal berries and peppered pecans
served with raspberry vinaigrette

hearts of romaine
caesar with parmesan croutons, parmesan
cheese and tangy caesar dressing

citrus and avocado
on a bed of butter lettuce with balsamic
vinaigrette

dessert choices | \$4.95
new york cheesecake with berry sauce
chocolate mousse cake
dessert bars



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Lunch

entrees cont. | minimum 10 people

cheese tortellini | \$28.95
with garlic fennel sausage in fresh tomato
basil sauce served with grilled marinated
vegetables with garlic aioli

grilled chicken breast | \$29.95
with mushroom sauce served with rice pilaf
and vegetable mélange

pork tenderloin | \$29.95
crusted with peppercorn served with
rosemary roasted red potatoes and
vegetable sauté

tenderloin of beef | \$34.95
with bleu cheese peppercorn butter served
with twice baked potatoes and roasted
vegetables

grilled salmon | \$31.95
with tropical fruit salsa served with wild rice
pilaf and marinated grilled vegetables

grilled fajita bar | \$28.95
chicken or beef fajitas with sautéed bell
peppers and onions, cheese enchiladas,
spanish rice and refried beans, accompanied
with shredded jack and cheddar cheese, fresh
guacamole, salsa, and sour cream, soft flour
tortillas, tortilla chips and fresh salsa



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Lunch

boxed lunches | minimum 10 people
includes mayonnaise and mustard, salad, cookie,
soft drinks and bottled water

gourmet | \$18.95

salad options: pesto pasta, macaroni, or potato

- black forest ham, swiss on ciabatta
- roasted turkey, cheddar on wheat parisian
- sonoma chicken salad on harvest wheat
- roast beef, pepper jack on sourdough
- tuna salad, swiss on whole wheat
- vegetarian club on focaccia bread
- italian dry salami, swiss on sourdough roll



executive | \$19.95

salad option: red potato and herb, orzo pasta,
roasted red pepper medley or penne pasta
includes fruit salad

- sonoma chicken salad in a pita pocket
- roasted turkey, cheese and avocado wrap
- turkey and ham croissant club
- grilled chicken and avocado on french roll
- island tri-tip, roasted pepper on ciabatta
- grilled balsamic vegetables, avocado on focaccia



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Lunch

sandwich platter and bar | minimum 10 people
includes crisp green salad, seasonal fruit salad,
fresh baked cookies, soft drinks and water

sandwich bar | \$21.95
roasted turkey, roast beef, black forest ham,
italian dry salami, tuna salad, sliced cheddar,
provolone, monterey jack cheese, lettuce,
tomatoes, pickles, sliced red onions, avocado,
applewood smoked bacon, mayannaise, and
dijon mustard, parisian baguette, sweet french
rolls, focaccia and sliced breads

sandwich platter | \$20.95
assorted pre-made sandwiches
includes gourmet pasta salad

under 10 people boxed lunch | \$18.95
includes fresh whole fruit, chips, fresh baked
Otis Spunkmeyer cookie, soft drinks and water
your choice of: ham, turkey, roast beef, or
genoa salami sandwich
with lettuce, tomato, and swiss cheese



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Lunch

gourmet sandwich | minimum 10 people
includes caesar salad, pasta salad, fresh
baked cookie, soft drinks and bottled water

grilled chicken | \$22.95
pesto and jack cheese, mixed greens and tomato
on ciabatta bread

caprese sandwich | \$22.95
roma tomatoes, buffalo mozzarella, fresh basil,
drizzled with extra virgin olive oil and aged
balsamic vinegar on rustic italian bread

smoked salmon | \$22.95
hard boiled eggs and shaved red onions with
lemon-caper-dill aioli on walnut lavin bread

open faced crab cake | \$22.95
assorted pre-made sandwiches
includes gourmet pasta salad

croissant club | \$22.95
turkey, ham, swiss cheese, applewood
smoked bacon, lettuce and tomato

marinated tri-tip | \$22.95
melted jack cheese, lettuce and tomatoes on
focaccia bread



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Lunch

gourmet sandwich | minimum 10 people
includes caesar salad, pasta salad, fresh
baked cookie, soft drinks and bottled water

prosciutto and avocado | \$22.95
italian prosciutto, arugula, avocado, and olive
tapenade on ciabatta bread

fresh albacore | \$22.95
capers, diced tomatoes, minced celery, red
onion, extra virgin olive oil with mixed greens on
french baguette

bacon, lettuce, tomato and avocado | \$22.95
applewood smoked bacon, mixed greens, roma
tomatoes and haas avocados on country wheat
bread

shrimp pakora | \$22.95
tangy shrimp puffs served with fresh mango
and walnut chutney, cucumber riata, sprouts
and greens in pita pocket

smoked turkey | \$22.95
thin sliced turkey, dill havarti cheese and
greens with roasted red bell pepper spread
on country wheat bread



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Lunch

specialty wraps | minimum 10 people
includes mixed green salad with seasonal
vegetables, seasonal fruit salad, fresh baked
cookie, soft drinks and bottled water

sonoma chicken salad | \$22.95
peppers, red seedless grapes and mixed greens
with garlic mayonnaise in a spinach tortilla

teriyaki chicken | \$22.95
jasmine rice, sautéed vegetables and light
teriyaki sauce wrapped in a flour tortilla

turkey, avocado and swiss | \$22.95
spinach greens, with herbed cream cheese
spread in a spinach tortilla

chinese chicken salad | \$22.95
ginger chicken strips, mandarin oranges,
lettuce, green onions, julienne red peppers,
noodles, and oriental dressing in a flour tortilla

grilled vegetables and tofu | \$22.95
marinated tofu, grilled zucchini, squash,
eggplant, roasted red peppers, and jasmine
rice in a chipotle tortilla with melted pepper
jack cheese and avocado

teriyaki portobello mushroom | \$22.95
marinated grilled portobello mushroom,
jasmine rice, steamed vegetables, and light
teriyaki sauce in a flour tortilla



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reception

appetizer stations | minimum 10 people

crudites platter | \$5.00

a variety of fresh vegetables beautifully arranged with our homemade buttermilk dip

hummus platter | \$5.50

pita bread, crackers, chopped cucumbers, chopped tomatoes, alfalfa sprouts, yogurt sauce, tahini sauce, house made hummus and babbaganoush

gourmet cheese platter | \$5.50

brie, french port salute, fontina swiss, danish bleu cheese, gouda served with baguettes and table water crackers

lavosh platter | \$5.50

pinwheel sandwiches wrapped in sun-dried tomato, spinach and chipotle tortillas
meat varieties: oven roasted turkey, roast beef, smoked ham and pastrami
thin sliced tomatoes, spring greens and herb cream cheese
vegetarian: roasted peppers, sprouts, thin sliced tomatoes and herb cream cheese

tropical fruit platter | \$6.00

watermelon, pineapple, papaya, mango, starfruit, kiwi topped with blueberries, strawberries and fruit art



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reception

appetizer stations | minimum 10 people

antipasto platter | \$7.00

artichokes, mushrooms, salami, cherry peppers, peppercini, provolone cheese cubes, kalmata olives, prosciutto, baguettes and water cracker

american cold cut platter | \$9.95

roasted turkey, black forest ham and roast beef, swiss cheese, smoked cheddar cheese, provolone and pepper jack cheese. served with sliced tomatoes, red leaf lettuce, red onions, pickles, peppers, cucumbers, mayo, mustard and fresh rolls

seafood platter

25 people - \$300 / 50 people - \$575.00

peppered trout, smoked salmon, oysters, mussels, seasonal crab, garnished with lemons and dipping sauces

smoked salmon platter 2 lb. display

\$200.00 / 40-50 people

whole smoked salmon on a bed of fresh greens garnished with whipped cream cheese, capers, tomatoes, red onions, cucumbers and lemon

prawn platter

25 people - \$150.00 / 50 people - \$275.00

large prawns marinated with extra virgin olive oil and herbs and served with our homemade cocktail sauce



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audio visual equipment



LCD projector	\$300
27" TV monitor VCR/DVD player	\$50
polycom phone system	\$50
flipchart package (easel, pad, markers)	\$10
3'X4' screen	included
6'X7' screen	\$50
laser pointer	\$20
power strips	\$5
extension cords	\$5
internet access	included



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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, beverage, and equipment orders are subject to a 20% service charge and 9.25% 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.

