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TAKING CARE OF BUSINESS  
AT RESIDENCE INN®

*Meeting/Event Menu*



**Residence Inn by Marriott®**  
**Las Vegas Convention Center**

3225 Paradise Road  
Las Vegas, NV 89109  
T (702) 796-9300 | F (702) 796-9562

**Residence**  
**Inn®**  
**Marriott®**

## BREAKFAST



### CONTINENTAL BREAKFAST

Freshly baked breakfast breads  
Sliced fresh fruit  
Assorted juices  
Coffee and hot tea service  
**\$20.00 / guest**

### UPGRADED CONTINENTAL BREAKFAST

Freshly baked breakfast breads  
Assorted flavored yogurts  
Sliced fresh fruit  
Assorted juices  
Coffee and hot tea service  
**\$24.00 / guest**

### BREAKFAST ENHANCEMENT

Waffle station - 10 guest minimum  
Includes syrup and butter  
**\$9.95 / guest**

Oatmeal - 10 guest minimum  
Served with brown sugar, raisins, and walnuts  
**\$5.75 / guest**

Assorted cereals served with 2% and skim milk  
Includes seasonal fruit  
**\$4.50 / guest**

Assorted flavored yogurts  
**\$4.75 / guest**

Assorted granola bars and energy bars  
**\$4.00 each**

## BREAKFAST



### ALL AMERICAN BREAKFAST

Freshly scrambled eggs  
Country style potatoes  
Chef's choice of breakfast meat  
Freshly baked breakfast breads  
Sliced fresh fruit  
Assorted juices  
Coffee and hot tea service  
**\$28.00 / guest**

### A LA CARTE

Coffee or hot tea by the gallon  
**\$50.00 / gallon**

Assorted juices  
**\$4.50 each**

Assorted sodas - Pepsi products  
**\$4.50 each**

Bagels and cream cheese  
**\$35 / dozen**

Breakfast pastries and muffins  
**\$35 / dozen**

Sliced fresh fruit  
**\$8.00 / guest**

Minimum Requirement of ten (10) guests for Buffet Table Options



## LUNCH



### PARADISE CHOICE

Individual selections may be made prior to event date

\*Boxed lunch option is available upon request

\*Vegetarian and gluten-free options available

Choice of sourdough, croissant, or wheat bread

Turkey BLT

Tuna salad

Grilled chicken Caesar

Chicken salad

Turkey with Havarti

Sandwiches served with:

Potato salad

Chips

Chef's selection of dessert

Assorted sodas

Bottled water

**\$24.00 / guest**

### ENHANCEMENT

Chef's selection of soup

**\$4.50 / guest**

### PARADISE MARKET

Hotel to serve a variety of sandwiches on chef's selection of sourdough, croissant, or wheat bread:

Turkey BLT

Tuna salad

Grilled chicken Caesar

Chicken salad

Turkey and Havarti

All entrees served with:

Chef's selection of salad

Potato salad

Chips

Chef's selection of dessert

Assorted sodas

Bottled water

**\$28.00 / guest**

Minimum requirement of ten (10) guests for buffet table options.

## LUNCH



### DELI TABLE

Roasted turkey breast and roast beef  
Pepper jack and cheddar cheese  
Lettuce, onions, and tomatoes  
Relish platter and condiments  
Assorted breads

Served with:

Chef's hand crafted soup  
Market fresh salad  
Potato salad  
Kettle chips  
Chef's selection of dessert

**\$28.00 / guest**

### SOUTH OF THE BORDER TABLE

Chicken fajitas mixed with onions and bell peppers  
Sour cream and tomatillo salsa  
Warm flour tortillas

Served with:

Tortilla soup  
Market fresh salad  
Pinto beans and southwest rice  
Chef's selection of dessert  
Assorted sodas  
Bottled water

**\$38.00 / guest**

Minimum requirement of ten (10) guests for buffet table options.

Soup will be omitted for orders of less than 15 guests.

Vegetarian and Gluten free options available upon request.

## BREAKS



### RE-ENERGIZER BREAK

- Assorted cookies
- Energy and candy bars
- Assorted sodas
- Bottled water
- Coffee and hot tea service

**\$18.00 / guest**

### NACHO BREAK

- Crisp tortilla chips
- Jack and cheddar cheese
- Diced tomatoes and green onions
- Guacamole and salsa
- Assorted sodas
- Bottled water

**\$15.00 / guest**

### MORNING ENERGIZER

- Sliced fresh fruit with yogurt dip
- Granola and energy bars
- Assorted juices
- Bottled water
- Coffee and hot tea service

**\$18.00 / guest**

### HEALTHY START

- Energy and granola bars
- Trail mix
- Mixed nuts
- Assorted flavored yogurts
- Whole fresh fruit
- Assorted juices
- Bottled water

**\$18.00 / guest**



## BREAKS



### A LA CARTE ITEMS

Coffee service  
**\$50.00 / gallon**

Hot tea service  
**\$50.00 / gallon**

Freshly brewed iced tea  
**\$35.00 / gallon**

Assorted energy drinks  
**\$5.00 each**

Assorted sodas, bottled water, or juices  
**\$5.00 each**

Mixed nuts, popcorn, and pretzels  
**\$12.95 / person - minimum of 10 people**

### A LA CARTE ITEMS

Sliced fresh fruit  
**\$8.00 / guest**

Chocolate chip cookies or brownies  
**\$24 / dozen**

Assorted breakfast pastries  
**\$35.00 / dozen**

Bagels and cream cheese  
**\$40.00 / dozen**

Tortilla chips with salsa  
**\$5.00 / guest**  
add guacamole for **\$2.00 / guest**

Energy and candy bars  
**\$4.00 each**

## DINNER



### ITALIAN TABLE

- Penne pasta served with marinara sauce
- Caesar salad
- Steamed vegetables
- Garlic parmesan bread
- Chef's selection of dessert
- Assorted sodas
- Bottled water

**\$36.00 / guest**

\*Add meatballs for **\$3.00 / guest**

### PICNIC TABLE

- Garden salad
- Choice of potato or macaroni salad
- Classic buffalo wings
- Tender BBQ ribs
- Artisan rolls
- Chef's selection of dessert
- Assorted sodas and bottled water

**\$42.00 / guest**

### ALL AMERICAN TABLE

- Herb roasted chicken
- Steamed vegetables
- Mashed potatoes
- Broccoli cheddar soup
- Garden salad
- Artisan rolls
- Chef's selection of dessert
- Assorted sodas
- Bottled water

**\$36.00 / guest**

Minimum requirement of ten (10) guests for buffet table options.

Soup will be omitted for orders of less than 15 guests.



## BEVERAGES



### HOSTED BAR

#### Well Liquors

Bacardi Rum, Gordon's Gin, Smirnoff Vodka,  
Canadian Club, Jim Beam, Jose Cuervo

**\$8.00 / drink**

#### Premium Liquors

Jack Daniels, Absolute Vodka, Captain Morgan Rum,  
Dewar's Scotch, Tanqueray Gin,  
Patron Silver Tequila

**\$10.00 / drink**

### DOMESTIC BEER

**\$7.00 / drink**

### PREMIUM BEER

**\$8.00 / drink**

\*Please inquire on brand selections

### WINE

**\$10.00 / glass**

\*Please inquire on brand selections

### BAR FEES

Bartender Fee: **\$150.00 / hour**

\*2 hour minimum

Bar Set Up Fee: **\$150.00**

## HORS D'OEUVRES



### RECEPTION ITEMS

Chicken or beef skewer  
**\$36.95 / dozen** - minimum of 4 dozen required

Bacon wrapped scallops  
**\$35.95 / dozen** - minimum of 4 dozen required

Mini beef wellington  
**\$37.95 / dozen** - minimum of 4 dozen required

Petite quiche lorraine  
**\$24.95 / dozen** - minimum of 4 dozen required

Chilled jumbo shrimp  
**\$47.95 / dozen** - minimum of 4 dozen required

### RECEPTION ITEMS

Sliced fresh fruit  
**\$8.00 / guest**

Vegetable tray with dressing  
**\$7.00 / guest**

Imported and domestic cheese  
**\$8.00 / guest**

Chef's selection of desserts  
**\$6.50 / guest**

## HORS D'OEUVRES



### RECEPTION ITEMS

Tortilla chips with salsa

**\$5.00 / guest**

\*add guacamole for **\$2.00 / guest**

Spinach and artichoke dip

**\$5.00 / guest**

Hummus and pita chips

**\$5.00 / guest**

BBQ chicken or tomato mozzarella pizza

**\$9.95 each**

BBQ, sweet Thai or classic buffalo wings

**\$25 / dozen**

BBQ ribs

**\$16.95 / rack**

### RECEPTION ITEMS

Sliders - choice of roast beef, ham, or chicken and cheese

**\$34.95 / dozen**

Sliced fresh fruit

**\$8.00 / guest**

Vegetable tray

**\$7.00 / guest**

Imported and domestic cheese

**\$8.00 / guest**

Chef's selection of desserts

**\$6.50 / guest**

Mixed nuts, popcorn, and dry pretzels

**\$12.95 / guest**



## EQUIPMENT RENTALS



### TECHNOLOGY

LCD Projector	<b>\$400.00 / day</b>
8' Projection Screen	<b>\$40.00 / day</b>
Flip Chart with Markers	<b>\$50.00 / day</b>
Dry Erase Board with Markers	<b>\$40.00 / day</b>
Easel	<b>\$25.00 / day</b>
Speakerphone - long distance call additional	<b>\$125.00 / day</b>
One (1) Extension Cord and one (1) Power Strip	<b>Complimentary</b>
*Additional power cords available	<b>\$10.00 / cord</b>



## EQUIPMENT RENTALS *(CONTINUED)*

### **COCKTAIL TABLES**

Lighted Cocktail Tables –  
multiple colors available

**\$50.00 each**

30" Wide x 42" Tall Cocktail Table –  
choice of color

**\$45.00 each**

6' Banquet Table

**\$22.95 each**

Table Cloths

**\$18.95 each**

Banquet Chairs

**\$12.95 each**

### **OUTDOOR EQUIPMENT**

10' x 15' Tent - includes concrete weights

**\$475.00 / day**

Space Heater

**\$150.00 each**

Misting Systems | Inquire with Event Specialist

Microphone Rental | Inquire with Event Specialist



# CONSIDERATIONS

## General Information and Policies

Food and Beverage must be purchased and served by Hotel. Service fees will apply for outside food and beverage.

## Menu Pricing

Menu prices are subject to change without notice. Menu pricing can be confirmed no earlier than three (3) months prior to your event, unless specified on your contract. Food and Beverage items are subject to 22% gratuity and sales tax (currently 8.25%).

## Guarantees

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

## Service Charge and Tax

Meeting room and audio visual services are subject to taxable service charge (currently 25%) and state sales tax (currently 8.25%).

## Shipping and Receiving

All packages that are shipped to the hotel are subject to a handling charge. Please speak with your Event Specialist about pricing and questions. The Hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.

## Leftovers

Per Clark County health code, all leftover food from a buffet or reception may not be packaged to go.