
RESIDENCE INN® MEETING & EVENT MENU



Residence Inn by Marriott®

San Diego Oceanside

3603 Ocean Ranch Boulevard
Oceanside, CA 92056

T 760-722-9600 | F 760-722-9699

OceansideResidenceInn.com

Residence
Inn®
Marriott®

BREAKFAST



SIMPLE START

Yogurt with granola
Fresh cut seasonal fruit cups
Served with orange and cranberry cocktail juice
\$8.00 / guest

FRESH START

Assortment of bagels, English muffins and all grain bread served with butter, cream cheese, peanut butter, strawberry and grape preserves
Yogurt and granola
Served with orange and cranberry cocktail juice
\$10.00 / guest

POWER START

Fresh scrambled eggs
Choice of Andouille sausage or pork/turkey sausage
Assortment of bagels, English muffins and all grain bread served with butter, cream cheese, peanut butter, strawberry and grape preserves
Yogurt and granola
Fresh whole fruit
Served with orange and cranberry cocktail juice
\$12.00 / guest

BREAKFAST



ADD-ONS AND SIDES

Fresh whole fruits

Banana, apple or orange

\$2.00 / guest

Classic oatmeal with toppings

Choose three (3): brown sugar, dried cranberries, raisins, chocolate chips and coconut flakes

\$2.00 / guest

Cereal and milk

Choose one (1): Granola Crunch, Corn Pops, Corn Flakes

Choose one (1): 2% milk, skim milk, soy milk

\$3.00 / guest

LUNCH



MARKET LUNCH

Sandwich with tomatoes and crisp lettuce
Side of fresh salad with your choice of dressing
Potato chips
Choice of whole fruit or a dessert

Choose one (1) option from each category:

Breads: all grain, hoagie, butter croissant

Cheese: American, cheddar, Havarti

Meat: ham, turkey, tuna

Dressing: ranch or Italian

Whole fruit: banana, apple, orange

Dessert: chocolate brownie, lemon bar, toffee blondie

\$12.00 / guest

TABLE LUNCH

Sandwich with tomatoes and crisp lettuce
Choice of soup
Side of fresh salad with your choice of dressing
Potato chips
Choice of whole fruit or a dessert tray

Choice of soup: chicken noodle and broccoli cheddar

\$14.00 / guest

VEGGIE SALAD WRAP

Hummus, roasted red peppers, feta cheese, lettuce,
red onions and balsamic vinaigrette in a spinach
wrap

Served with:

Mixed green salad

Potato chips

Choice of whole fruit or a dessert

**Add \$2 / guest for soup*

\$12.00 / guest

LUNCH



MEATBALL MARINARA SUB

Italian meatballs in creamy marinara sauce served on hoagie bread with shredded mozzarella cheese

Served with:

Side of cold pasta salad

Fresh house salad with ranch or Italian dressing

\$16.00 / guest

CHICKEN TACO STATION

Traditional grilled chicken with soft flour tortilla

Served with green and red peppers, shredded lettuce, cheese, chopped onions, cilantro, sour cream and lime wedges

Chips and salsa

\$18.00 / guest

BREAKS



COOKIE TRAY

A perfect afternoon treat – a tray of our signature
freshly baked chocolate chip cookies

\$4.00 / guest

SWEET TREATS

Enjoy a tray of our decadent desserts which includes
moist chocolate brownies, tangy lemon bars and
chewy toffee blondies

\$6.00 / guest

BREAKS



HEALTHY BOOST

For a refreshing break, a serving of our seasonal cut fruits – pineapple, watermelon or honeydew with yogurt and granola

\$7.00 / guest

WAFFLE SUNDAE BAR

Our traditional style warm waffles topped with vanilla ice cream and whipped cream

Served with a variety of toppings – caramel sauce, mini chocolate chips, sliced almond and dried cranberries

\$8.00 / guest

ENHANCEMENT

Granola bars

\$3.00 / guest

DINNER



HOME-STYLE FAVORITES*

Herb roasted chicken
Mixed green salad
Steamed vegetables
Rice medley
Choice of soup: broccoli cheddar or chicken noodle
Artisan rolls with butter
Sweet treats tray – chocolate brownies, lemon bars,
toffee blondies

\$30.00 / guest

ENHANCEMENTS

Coleslaw
Cold pasta salad
\$2.00 / guest

THE BARBECUE*

Choice of tender BBQ ribs or grilled BBQ chicken
Roadhouse chili
Mixed green salad
Choice of roasted red potatoes or mashed potatoes
Steamed vegetables
Sweet treats tray – chocolate brownies, lemon bars,
toffee blondies

\$32.00 / guest

****Minimum of 20 guests required***

BEVERAGES



ALL-DAY COFFEE SERVICE

Includes regular and decaf coffee with our assorted tea selection

Served with cream, sugar, honey and lemon slices

\$7.00 / guest

A LA CARTE COFFEE

Regular or decaf coffee

Served with cream and sugar

\$25.00 / carafe (1 gallon)

CHILLED MILK

2% milk

Soy milk

Skim milk

\$8.00 / pitcher

BEVERAGES



SODAS

Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist,
Brisk Raspberry Iced Tea

\$6.00 / pitcher

ORANGE AND CRANBERRY COCKTAIL JUICE

\$8.00 / pitcher

BEVERAGES



BOTTLED WINES 750ML

Chardonnay
Cabernet Sauvignon

\$28.00 / bottle

BEER 12OZ.

Corona Extra
Bud Light

\$6.50 / bottle

SINGLE SERVE WINES 187ML

Merlot
Pinot Grigio
White Zinfandel
Chardonnay
Moscato

\$7.00 / glass

HORS D'OEUVRES



SAVORY

Add a delicious kick with a bowl of corn tortilla chips paired with our mild, chunky salsa

\$4.00 / guest

VEGGIE TRAY

A serving of fresh broccoli, grape tomatoes, carrots and cucumber sticks with ranch dressing

\$5.00 / guest

SIMPLE CHEESE PLATE

Enjoy a tray of extra sharp cheddar cheese with bite-sized baguette slices

Paired with warm spinach and artichoke dip

\$6.00 / guest

CHORIZO TOSTADA

A perfect appetizer of chorizo crumbles on a crunchy corn taco

Served with: peppers, onions, shredded iceberg lettuce, cheddar cheese, cilantro, sour cream and lime wedges

\$8.00 / guest

HORS D'OEUVRES



SPINACH AND ARTICHOKE DIP

Bite-sized baguette slices paired with warm spinach and artichoke dip

\$3.00 / guest

VEGGIE TRAY

Choose two (2): broccoli, grape tomatoes, carrot sticks or cucumber sticks

\$2.00 / guest

CHEDDAR CHEESE TRAY

A tray of sharp cheddar cheese cubes

\$2.00 / guest

EQUIPMENT RENTALS



AUDIO/VISUAL EQUIPMENT

DVD player	complimentary
60" TV monitor with VGA connection	complimentary
White board with markers	complimentary
LCD projector screen	complimentary
Post-It flip chart with markers	\$25.00 / day
LCD projector	\$50.00 / day
Speakerphone	\$50.00 / day



CONSIDERATIONS

General Information and Policies

Food and Beverage must be provided and served by Hotel. Menu pricing is subject to change based on market demands.

Guarantees

In order to make your event a success, please confirm your guaranteed number of guests five (5) business days prior to your event or as a noted on the agreement. Otherwise, the expected attendance contracted will serve as the final guarantee.

House Charge

All meeting room rental and food and beverage charges are subject to a 25% F&B House Charge and is subject to applicable state sales tax.

Outside Food and Beverage

State and City regulations prohibit guests from bringing or serving their own food and beverage in our meeting space. We reserve the right to confiscate any food and beverage if noticed, in addition to monetary penalties.

AV House Charge

All audio visual charges are subject to a 25% AV House Charge, and is subject to applicable state sales tax.

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. If shipping material to the hotel, please include guest name, company/group name, event specialist and the event date on the outside of the package.

Cancellation

All catering cancellations require one week notice prior to event.

Complimentary Services

Complimentary iced water, pads and pens are provided for all meetings. Wi-Fi is also provided as a complimentary service for meeting room guests.