
RESIDENCE INN® MEETING & EVENT MENU



Residence Inn by Marriott®
Irvine Airport Orange County
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Residence
Inn®
Marriott®

BREAKFAST



Served with coffee and chilled orange juice.

GARDEN CONTINENTAL

Served with assorted breakfast pastries, yogurts, and seasonal fresh fruit.

\$20.00 / guest

OLD FASHION AMERICAN

Scrambled eggs, crisp bacon strips, sausage links, breakfast potatoes, assorted breakfast pastries, 9-grain toast, and seasonal fresh fruit.

\$22.00 / guest

EGG CROISSANT DELIGHT

Assorted egg croissants, breakfast meats, 9-grain toast and seasonal fresh fruit.

\$22.00 / guest

FRENCH TOAST

Scrambled eggs, fresh seasonal fruit, syrup, butter. Your choice of bacon or sausage.

\$22.00 / guest

BREAKFAST BURRITOS

Burritos are made with fluffy scrambled eggs, melted jalapeno jack cheese, wrapped in a warm homemade flour tortilla. Served with roasted tomato salsa, guacamole, sour cream, and your choice of grilled ham or Applewood smoked bacon.

\$20.00 / guest

LUNCH



Served with your choice of salad:
Signature House Salad, Caesar Salad, Greek Pasta Salad, or Potato Salad, Signature Cookies, and Chips.

ARTISAN HERB CHICKEN SANDWICH

Grilled chicken breast, feta cheese, roasted red bell peppers, shredded romaine, and pesto mayonnaise. Served on ciabatta bread.

\$22.00/ guest

ARTISAN GRILLED SANDWICH

Grilled marinated vegetables, basil, goat cheese, and mixed greens. Served on ciabatta bread.

\$22.00 / guest

CHOPPED COBB WRAP

Grilled chicken, smoked bacon, boiled eggs, gorgonzola cheese, lettuce, tomato, and blue cheese dressing.

\$22.00 / guest

TURKEY CLUB SANDWICH

Roasted turkey breast, smoked bacon, red onion, avocado, Swiss cheese, lettuce, and tomato.

\$22.00 / guest

DOWNTOWN SANDWICH

Finely cut roast beef, turkey, red onion, pepper jack cheese, and Russian dressing.

\$22.00 / guest

CHICKEN PESTO PANINI

Grilled chicken breast with pesto, sundried tomatoes, smoked mozzarella, and baby greens.

\$22.00 / guest

BREAKS



HEALTHY BREAK

Fresh whole fruit and granola bars.

\$4.00 / guest

Add nuts.

\$4.00 / guest

CLASSIC BREAK

Assorted chips and cookies.

\$4.00 / guest

Add M&M's and buttery popcorn.

\$4.00 / guest

COOKIE PLATTER

Fresh baked cookies.

\$4.00 / guest

DESSERT BARS

Assorted dessert bars.

\$4.00 / guest

DINNER



Served with Salad, Vegetables, Starch (see page 7 for side selections) and Dinner Roll.

ROSEMARY GRILLED CHICKEN

Boneless chicken breast with rosemary sauce.

\$26.00 / guest

HONEY BALSAMIC CHICKEN

Grilled chicken with a honey balsamic glaze.

\$26.00 / guest

CHICKEN TUSCANY

Grilled Italian spiced chicken breast, topped with sautéed grilled vegetables and onions.

\$26.00 / guest

CREAMY CHICKEN PESTO

Chicken breast in a light and creamy pesto.

\$26.00

SEMI-GLAZED BEEF TIPS

Tender tips of beef served with garlic buttered noodles.

\$28.00 / guest

OVEN BAKED SALMON

Marinated Atlantic salmon. Slowly-baked with fresh spinach & roasted garlic.

\$28.00 / guest

DINNER



Served with Salad, Vegetables (see page 7 for side selections) and dinner roll

CHICKEN & PENNE ALFREDO

Grilled chicken breast in creamy Alfredo Sauce.

\$24.00 / guest

FETTUCCHINI TOSCANA

Fettuccine simmered in light cream sauce with artichokes, sundried tomatoes, and chicken breast. Topped with fresh basil.

\$24.00 / guest

MEAT LASAGNA

Hearty lasagna with ham, Italian sausage, ground beef, ricotta cheese, and zesty tomato basil sauce. Topped with fresh mozzarella cheese.

\$24.00 / guest



DINNER (CONTINUED)

Side Selections

SALADS

Bacon California Spinach, Signature Salad, Green Garden Salad, Caesar Salad, Mediterranean Spinach, and Cobb Salad.

VEGETABLES

Sautéed Mushrooms & Onions, Asparagus & Veggie Medley, Green Bean Almandine, Fire Roasted Veggies, Corn on the Cob, Sautéed Zucchini with Bell Peppers & Onions Medley, Creamed Spinach, Roasted Eggplant Medley, and Sautéed Honey Glazed Carrots.

STARCHES

Coconut Rice, Brown Rice, Saffron Butter Rice, Wild Rice, Rice Pilaf, Red Roasted Potatoes with Parmesan Cheese, and Garlic Mashed Potatoes (chunky or regular).

BEVERAGES



COFFEE, DECAFFEINATED COFFEE AND TEA

\$8.00 / guest

ALL DAY COFFEE AND TEA SERVICE

\$12.00 / guest

ASSORTED SOFT DRINKS

\$4.00 / guest

ALL DAY SOFT DRINKS

\$8.00 / guest

EQUIPMENT RENTALS



AUDIOVISUAL EQUIPMENT

LCD Projector	\$300.00 / day
8 X 8 Screen	\$50.00 / day
Poly-Com Speakerphone	\$75.00 / day
Flipchart with Easel and Markers	\$50.00 / day
Easel	\$20.00 / day
Wireless Internet	Complimentary



CONSIDERATIONS

CANCELLATION OF EVENT

Guest shall sign a Banquet Event Order (BEO) reflecting details and attendance for each function during the event. If this BEO is not signed at least 72 hours prior to function, the Hotel will release function space listed on the Event Agenda, guest will not be guaranteed food, beverage or function space upon arrival. Guest will provide the final number of attendees for each function no later than 72 hours prior to function. This number will represent the minimum guaranteed attendees for that function. If any event is cancelled within 72 business hours of its scheduled starting time guest agrees to pay Hotel full amount of Room Rental, plus applicable taxes.

FOOD AND BEVERAGE AND AUDIO VISUAL HOUSE CHARGE AND TAX

All meeting room, food and beverage and related services are subject to taxable F&B and AV House charge (currently 25%) and state taxes (currently 7.75%).

SHIPPING AND RECEIVING

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

OUTSIDE FOOD AND BEVERAGE POLICY

All Food and Beverage must be purchased and served by the hotel. If your meeting attendees bring in their own food and or beverage, guest is subject to an additional \$250 charge by the hotel.