
RESIDENCE INN® MEETING & EVENT MENU



Residence Inn by Marriott®
Arlington Pentagon City

550 Army Navy Drive, Arlington, VA 22202
T 703-413-6640 | F 703-418-1751

Residence
Inn®
Marriott®

BREAKFAST



CONGRESSIONAL CONTINENTAL

- Selection of Chilled Juices
- Fresh Sliced Bagels served with Cream Cheese
- Sliced Seasonal Fruits
- Freshly Brewed Regular and Decaf Coffee
- Selection of Traditional and Herbal Teas

\$18.00 / guest

CAPITAL FARE

- Selection of Chilled Juices
- Sliced Seasonal Fruit
- Assorted Danishes, Muffins and Croissants
- Fresh Scrambled Eggs
- Crispy Bacon and Sausage
- Seasoned Breakfast Potatoes
- Buttermilk Pancakes with Syrup
- Freshly Brewed Regular and Decaf Coffee
- Selection of Traditional and Herbal Teas

\$26.00 / guest

ADDITIONAL OPTIONS

- Roasted Red Potatoes with Onions and Peppers.
\$4.00 additional / guest
- Vanilla Maple French Toast or Waffles with Strawberry Preserves.
\$5.00 additional / guest
- Breakfast Croissant Sandwiches with Ham, Cheese, and Egg.
\$5.00 additional / guest

LUNCH



JEFFERSON DELI

- Garden Salad with choice of Italian and Ranch Dressing
- Assorted Fresh Breads and Rolls
- Deli Tray to Include: Ham, Roast Beef, and Turkey
- Swiss and Cheddar Cheese
- Lettuce, Tomato, Pickle, Mustard, Mayonnaise
- Potato Chips
- Chocolate Chip and Sugar Cookies

\$30.00 / guest

PENTAGON WRAPS

Assorted Wraps include:

- Sliced Smoked Ham, Cheddar Cheese, Lettuce, Tomato, and Mustard
- Sliced Oven Roasted Turkey, Provolone Cheese, Lettuce, Tomato, and Mayo
- Grilled Zucchini, Squash, Red Peppers, Sprouts with a Light Ranch Dressing
- Garden Salad with choice of Italian and Ranch Dressing
- Brownies and Blondies

\$32.00 / guest

SOUP AND SALAD BAR

- Chicken Noodle and Tomato Soup
- Freshly prepared Tuna Salad and Chicken Salad
- Fresh Mixed Greens with choice of Italian, Ranch Dressing, and Caesar Dressing
- Croutons, Cherry Tomatoes, Fresh Cucumbers, Shredded Cheddar Cheese
- Variety of Cookies and Brownies

\$30.00 / guest



LUNCH (CONTINUED)

ITALIAN

- Caesar Salad
- Lightly Breaded Chicken Breast
- Spaghetti with Marinara Sauce
- Garlic Bread
- Tiramisu

\$40.00 / guest

MEDITERRANEAN

- Greek Salad
- Grilled Chicken and Beef Kabobs
- Rice Pilaf
- Fresh Pita and Yogurt Dill Dip
- Baklava

\$40.00 / guest

ASIAN

- Stir Fried Beef and Broccoli
- Stir Fried Chicken with Mixed Vegetables
- Steamed Rice
- Asian Slaw
- Fortune Cookies

\$40.00 / guest

MEXICAN

- Grilled Chicken and Steak, Peppers and Onions served with Warm Flour Tortillas
- Spanish Rice, Refried Beans, Tri-Color Tortilla Chips, Lettuce, Tomatoes, Shredded Cheese, Guacamole, Sour Cream and Salsa
- Churros

\$40.00 / guest

BREAKS



COFFEE AND TEA

Freshly Brewed Coffee and Selection of Traditional and Herbal Teas.

\$6.00 / guest

BEVERAGE BREAK

Freshly Brewed Coffee, Selection of Traditional and Herbal Teas, Assorted Sodas, and Bottled Water.

\$10.00 / guest

PENTAGON POWER-UP

Whole Fresh Fruit, Assorted Muffins and Pastries, Trail Mix, Assorted Bottled Juices, Freshly Brewed Coffee and a Selection of Traditional and Herbal Teas.

\$15.00 / guest

ENERGY BREAK

Sliced Fresh Fruit, Power Bars, Trail Mix, Gatorade and Vitamin Water, Freshly Brewed Coffee and a Selection of Traditional and Herbal Teas.

\$15.00 / guest

CAPITAL CITY TEMPTATIONS

Freshly baked Assorted Cookies, Blondies and Chocolate Brownies, Assorted Soft Drinks and Starbucks Frappuccino, Brewed Coffee and a Selection of Traditional and Herbal Teas.

\$16.00 / guest

WASHINGTON NATIONALS BREAK

Freshly Popped Popcorn, Roasted Peanuts, Assorted Candy Bars, Soft Pretzels with Dip, Assorted Soft Drinks and Freshly Brewed Coffee and a Selection of Traditional and Herbal Teas.

\$16.00 / guest

UNITED KICK OFF

Tri-Color Tortilla Chips served with Nacho Cheese, Guacamole, Sour Cream, Salsa and Jalapeno Peppers, Apple Churros and Assorted Soft Drinks.

\$17.00 / guest

HORS D'OEUVRES



TRADITIONAL CHEESE BOARD

Cheddar, Swiss, and Pepper Jack Cheeses served with assorted crackers, and grapes

\$10.00 / guest

FRESH FRUIT DISPLAY

Cubed Seasonal Fruits with a Yogurt Sauce

\$10.00 / guest

SEASONAL CRUDITES

Red Tomatoes, Red and Yellow Peppers, Broccoli, Carrots, Cauliflower Florets, and Celery served with Ranch and Herb Onion Dip

\$10.00 / guest

HERBED SPINACH DIP

Served with House Made Tortilla Chips

\$10.00 / guest

CAPRESE SALAD DISPLAY

Fresh Mozzarella Cheese served with Farm Fresh Tomatoes and Basil drizzled with Balsamic syrup

\$14.00 / guest

THE ATHENS DISPLAY

Hummus, Crumbled Goat Cheese and Jalapeno, Orzo Salad, Tapenade, Chick Pea Salad with Red Onions, Parsley, Red Peppers in Red Wine Vinaigrette, and Toasted Pita Points.

\$16.00 / guest

HOT CRAB DIP

Lump Crab Meat mixed with Cream Cheese and Seasonings served with Sliced French Baguettes.

\$16.00 / guest

DINNER



ENTREE

- **Foggy Bottom Italian Cuisine** Meat Lasagna topped with Zesty Ricotta Cheese
- **MacPherson Square Chicken Marsala**
- **DuPont Grilled Steak** Grilled Flank Steak
- **Smithsonian Boneless Pork Loin** served with Honey Maple Glaze
- **Adams Morgan Roast Beef Tenderloin** served with Green Peppercorn Cognac Sauce
- **L'Enfant Grilled Salmon** with Lemon Thyme Beurre Blanc

\$60.00 / guest for one entree

\$65.00 / guest for two entrees

SALAD (CHOOSE ONE)

- Caesar Salad
- Garden Salad
- Greek Salad
- Spring Mix with Strawberries and Walnuts

STARCH (CHOOSE ONE)

- Mashed Potatoes
- Roasted Red Potatoes
- Steamed Rice
- Rice Pilaf
- Garlic Bread
- Dinner Rolls

VEGETABLE (CHOOSE ONE)

- Steamed Asparagus
- Broccoli Florets
- Steamed Green Beans
- Vegetable Medley
- Honey Glazed Carrots

DESSERT (CHOOSE ONE)

- Cheese Cake with Fresh Berries
- German Chocolate Cake
- Carrot Cake
- Key Lime Pie
- Old Fashioned Chocolate Cake

BEVERAGES



UNLIMITED BAR PACKAGE

Bar service provides unlimited consumption of cocktails, domestic beer, imported beer, house selected wines, soda, and bottled water. Prices listed below reflect per person charges.

	Wine & Beer	Premium	Top Shelf
First Hour	\$13.00	\$19.00	\$21.00
Second Hour	\$6.00	\$8.00	\$9.00
Additional Hour	\$5.00	\$7.00	\$8.00

HOST BAR/CASH BAR

- Beverage charges are based on consumption of cocktails, domestic beer, imported beer, house selected wines, soda, and bottled water.
- For a host bar, a running drink tab will be kept throughout the event and will be charged at the end of the event.
- For a cash bar, guests will be responsible for their own drink costs. Prices listed below reflect per drink charges.

Top Shelf	\$9.00
Premium	\$8.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine	\$6.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

Bartender Fee	\$125.00 for 4 hours Beer & Wine Only \$250 for 4 hours Full Bar \$25.00 for each additional hour
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BEVERAGES (CONTINUED)

PREMIUM

Smirnoff
Cruzan Aged Light
Beefeater
Dewar's White Label
Jim Beam White Label
Canadian Club
Jose Cuervo Gold
Korbel Brandy

TOP SHELF

Grey Goose
Bacardi Superior
Tanqueray Gin
Captain Morgan Original Spiced
Johnnie Walker Red Label
Maker's Mark
Jack Daniels
Crown Royal
Patron Silver
Courvoisier VS

WHITE WINE

Woodbridge Chardonnay
Woodbridge Pinot Grigio
Woodbridge Moscato

RED WINE

Woodbridge Merlot
Woodbridge Cabernet Sauvignon

DOMESTIC BEER

Budweiser
Miller Lite
Coors Light
Yuengling
Bud Light

IMPORTED AND HAND CRAFTED BEER

Samuel Adams
Corona
Corona Light
Amstel Light
Heineken

Full Bar Service: Choose 2 Domestic Beers and 2 Imported and Handcrafted Beers.

EQUIPMENT RENTALS



AUDIOVISUAL EQUIPMENT

Audio Visual Package	\$50.00 / day
Includes projection cart, extension cord and power strip	
LCD Projector	\$250.00 / day
Tripod Screen	\$45.00 / day
Wireless Microphone	\$150.00 / day
Wireless Lavalier	\$150.00 / day
Podium	\$75.00 / day
Internet	\$200.00 / day
Flipchart	\$35.00 / day
Polycom Speakerphone	\$100.00 / day
Outside Phone Line	\$55.00 / day
Direct Dial Phone Line	\$75.00 / day
Dance Floor	\$100.00 / day