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TAKING CARE OF BUSINESS
AT RESIDENCE INN®

Meeting/Event Menu



Residence Inn by Marriott®

Old Town Pasadena

21 West Walnut Street

Pasadena, CA 91103

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ResidenceInnPasadena.com

Residence
Inn®
Marriott®

BREAKFAST



CONTINENTAL BREAKFAST

Assorted pastries and bagels

Fresh fruit

Yogurt

Granola bars

\$18.00 / guest

ASSORTED BREAKFAST SANDWICHES

Smoked turkey, egg, and cheese on Squaw Bread

Ham and brie with apricot preserves on a croissant

Egg and cheese on a bagel

\$24.00 / guest

PANCAKE BAR

Warm pancakes

Served with berries, whipped cream, Nutella, and syrup

Turkey sausage and ham

\$20.00 / guest

BREAKFAST



ASSORTED FRITTATAS

- Mushroom and Italian cheese blend frittata
- Spinach, tomato, and feta cheese frittata
- Ham and cheddar cheese frittata
- Assorted breakfast breads
- Seasoned breakfast potatoes

\$24.00 / guest

LUNCH



THE BURGER BAR

Beef, turkey, and veggie burger patties
White and wheat buns

Toppings: lettuce, tomato, pickles, onion, bacon, and cheese

Condiments: ketchup, mayonnaise, mustard, and BBQ sauce

Potato salad, pasta salad, fresh fruit, and chips

Cookies and brownies

\$25.00 / guest

“SACK LUNCH” SANDWICHES

Smoked turkey with Monterey jack cheese, lettuce, tomato,
and balsamic mayo on Squaw bread

Italian sub with ham, salami, pepperoni, capicola, lettuce,
tomato, and Dijonnaise

Veggie sub with roma tomatoes, Persian cucumbers, mixed
greens, feta cheese, and hummus

Potato salad, pasta salad, fresh fruit, and chips

Cookies and brownies

\$25.00 / guest

THE TACO TRIO

Chicken, carne asada, and vegetarian tacos
Corn tortillas and tostada shells

Toppings: lettuce, pico de gallo, cheese, sour cream, and
fresh guacamole

Corn chips with homemade salsa, corn cilantro salad, and
fresh melon with lime

Cookies and brownies

\$25.00 / guest

LUNCH



SOUP OR SALAD BAR

Choice of two (2) soups:

Chicken noodle, tomato, clam chowder, beef-vegetable
bowtie, lentil, or broccoli cheddar

Mixed greens, romaine hearts, and spinach with:
tomatoes, cucumbers, zucchini, carrots, egg, bacon,
almonds, garbanzo beans, and croutons

Dressings: ranch, balsamic, or raspberry vinaigrette

Grilled flatbread with hummus

Cookies and brownies

\$25.00 / guest

SIGNATURE SANDWICHES

Beef Banh Mi with carrots, cucumber, cilantro, and
fresh jalapeños

Chilled shrimp salad roll with mixed greens in a soft
hot dog bun

Curry chicken salad with mixed greens in a honey
wheat wrap

Potato salad, pasta salad, fresh fruit, and chips

Cookies and brownies

\$26.00 / guest

BREAKS



AM BREAK

Whole fruits
Bottled water
Regular and decaffeinated coffee
Selection of hot teas

\$10.00 / guest

PM BREAK

CLASSIC BREAK

Assortment of freshly baked cookies

HEALTHY BREAK

Low calorie granola bars

Classic and Healthy Break include:

Bottled water
Regular and decaffeinated coffee
Selection of hot teas

\$9.00 / guest

DINNER



BACON WRAPPED CHICKEN BREAST AND SLICED SIRLOIN OF BEEF

Roasted potatoes
Grilled vegetables
Spinach salad with strawberries, feta cheese, cranberries, and almonds
Fresh garden salad
Rolls and butter

\$40.00 / guest

THAI LIME CHICKEN AND HULI STEAK

Jasmine rice
Soba noodles with vegetables
Mango papaya salad with candied almonds and fried yams
Asian style slaw with carrots and cucumbers
Hawaiian bread and butter

\$40.00 / guest

LEMON CAPER CHICKEN AND BRUSCHETTA SALMON

Roasted potatoes
Grilled vegetables
Mixed greens with fresh mozzarella, tomatoes, and basil
Chopped antipasti salad
Mini garlic bread

\$40.00 / guest

DINNER



BLACKENED CHICKEN BREAST AND BLACKENED SALMON WITH MANGO RELISH

Rice pilaf
Grilled vegetables
Classic Caesar salad
Spinach with oranges, avocado, sunflower seeds, and
dried apricots
Rolls and butter

\$40.00 / guest

STUFFED CHICKEN BREAST WITH SPINACH, MUSHROOM, AND SUNDRIED TOMATOES

Roasted potatoes
Pesto pasta primavera
Chopped veggie antipasti salad
Romaine hearts with apple, almonds, and cranberries
Fresh bruschetta with garlic crostini

\$30.00 / guest

HORS D'OEUVRES



APPETIZERS

- Mushroom asiago tarts
- Sweet and spicy pork ribs
- Mini Philly cheesesteaks
- Buffalo chicken wings
- Baked potato bites
- Fresh vegetable crudité
- Shrimp cocktail
- Deli meat, fruit, cheese, and cracker display
- Assorted cookies and brownies

\$26.00 / guest

APPETIZERS

- Grilled flatbread with pesto, feta, and sundried tomatoes
- Steak, mushroom, and pearl onion skewers
- Mini meatball grinders
- Sausage stuffed mushrooms
- Spinach and artichoke dip with soft Italian bread
- Fresh vegetable crudité
- Shrimp cocktail
- Deli meat, fruit, cheese, and cracker display
- Assorted cookies and brownies

\$26.00 / guest

APPETIZERS

- Mini shrimp ceviche and 7 layer dip with corn chips
- Street taco bar with chicken, pork, and veggie
- Fresh salsa and pico de gallo
- Mini Torta Cubanos
- Mini tostadas
- Fresh vegetable crudité
- Grilled bacon wrapped scallops
- Deli meat, fruit, cheese, and cracker display
- Assorted cookies and brownies

\$26.00 / guest

BEVERAGES



BEVERAGE ALL-DAY SERVICE

- Unsweetened tropical ice tea | **\$5.00 / guest**
- Fresh lemonade | **\$5.00 / guest**
- Iced tea and lemonade (split) | **\$5.00 / guest**

BEVERAGES A LA CARTE

- Soda | **\$3.50 each**
- Bottled water | **\$3.00 each**
- Iced tea | **\$4.00 each**

- Coffee serves 16 people | **\$35.00**
- Coffee serves 40 people | **\$80.00**
- Hot tea serves 15 people | **\$35.00**
- Juice serves 6-8 people | **\$25.00**
(apple, cranberry, orange)

EQUIPMENT RENTALS



AUDIO/VISUAL EQUIPMENT

Flipchart, easel, and markers	\$40.00 / day
Polycom/speakerphone	\$80.00 / day
Podium	\$110.00 / day
Overhead projector	\$200.00 / day
80-inch smart TV	\$100.00 / day

**Projection screen included in meeting room rental*



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.

Food and Beverage House Charge, F&B Staff Charge and Taxes

A 25% Food and Beverage House charge, a 25% Food and Beverage Staff charge, plus applicable taxes (currently 9.50%) are applied to any food and beverage and room rental. The Food and Beverage house charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This Food and Beverage House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.

Audio and Visual House Charge and Taxes

A 25% AV House Charge, plus applicable taxes (currently 9.50%), are applied to AV services. The AV House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This AV House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.

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 damage or loss of merchandise sent for storage.