



# EVENT MENUS

## **Residence Inn Norfolk Airport**

1590 N Military Hwy

Norfolk, VA 23502

757.333.3000 | [www.marriott.com/orfri](http://www.marriott.com/orfri)

**Residence INN**  
BY MARRIOTT

# BREAKFAST BUFFET



Breakfast Buffets are Accompanied with Orange Juice,  
Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Teas

- **THE FRESH START** | \$10.95 pp

Breakfast pastries including danish, muffins, and bagels, with cream cheese and fruit preserves, served with sliced seasonal fruits

- **ALL AMERICAN** | \$12.95 pp

Scrambled eggs, sausage patties or bacon, home fried potatoes, and assorted breakfast breads

- **THE SUNRISE** | \$14.95 pp

Scrambled eggs, sausage patties or bacon, sliced seasonal fruit, yogurt, cold cereal with milk, grits or oatmeal, and assorted breakfast breads

## ENHANCEMENTS |

- **CHEESE OMELETS** \$8.00 pp
- **BELGIAN WAFFLE STATION** | \$6.00 pp
- **OATMEAL** | \$2.00 pp
- **SOUTHERN GRITS** | \$2.00 pp
- **BISCUITS AND GRAVY** | \$3.00 pp

*Station Attendant Fee | \$75.00*

*priced per person unless noted otherwise*

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

*Buffets will be served for 90 minutes and breaks will be served for 30 minutes.*

# BREAKS



## ■ **AFTERNOON SWEET TREATS** | \$9.95 pp

Chocolate fudge brownies, freshly baked cookies, freshly brewed regular & decaffeinated coffee, and assorted hot teas

## ■ **SALTY BREAK**

Choose One: \$5.95 pp

Choose Two: \$9.95 pp

All served with freshly brewed regular & decaffeinated coffee and assorted hot teas

- Potato Chips and French Onion Dip
- Tortilla Chips and Salsa
- Pretzels with Honey Mustard

## ■ **HEALTH KICK** | \$10.95 pp

Fresh cut vegetables (carrots, celery, cucumber sticks) with ranch dipping sauce, hummus with pita chips, freshly brewed regular & decaffeinated coffee and assorted hot teas

*priced per person unless noted otherwise*

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

*Breaks will be served for 30 minutes.*

# A LA CARTE BREAKS



MINIMUM 1 DOZEN

- **BUTTERY CROISSANTS** \$24.95 per dozen
- **BAGELS WITH CREAM CHEESE, BUTTER & JELLY** \$24.95 per dozen
- **FRESHLY BAKED DANISH OR MUFFINS** \$24.95 per dozen
- **ASSORTMENT OF INDIVIDUAL YOGURTS** \$24.95 per dozen
- **FRESHLY BAKED COOKIES** \$24.95 per dozen
- **CHOCOLATE FUDGE BROWNIES** \$24.95 per dozen
- **WHOLE FRUIT** \$2.95 per piece
- **SLICED SEASONAL FRUIT** \$4.95 per person

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

*Breaks will be served for 30 minutes.*

# A LA CARTE BEVERAGES

- **FRESHLY BREWED COFFEE** *(Regular & Decaf)* \$32.95 per gallon
- **ASSORTED TEAS WITH HOT WATER** \$32.95 per gallon
- **FRESHLY BREWED ICE TEA** \$32.95 per gallon
- **ASSORTED JUICES** \$14.95 per carafe
- **LEMONADE** \$24.95 per gallon
- **FRUIT PUNCH** \$24.95 per gallon
- **ASSORTED SOFT DRINKS** \$2.95 each
- **BOTTLED WATERS** \$2.95 each

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

*Breaks will be served for 30 minutes.*

# LUNCH BUFFET



## CHOICE OF ONE SALAD |

- Tossed garden salad with cherry tomatoes, served with ranch dressing and balsamic vinaigrette
- Classic Caesar salad with seasoned croutons, parmesan cheese, and creamy Caesar dressing

## CHOICE OF ENTREES |

- Sliced Roast Beef Au Jus
- Chicken Penne Alfredo
- Lemon pepper boneless breast of chicken, grilled with supreme sauce

Lunch Entrees are Accompanied by Chef's Selection of Vegetable, Starch, Warm Rolls with Butter, Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Hot Teas

**CHOICE OF TWO ENTRÉES | \$21.95**

**CHOICE OF THREE ENTRÉES | \$24.95**

*priced per person unless noted otherwise*

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

*Buffets will be served for 90 minutes*

# SPECIALTY LUNCH



## **DELI SANDWICH (BOXED TO GO) | \$14.95**

### **Assortment of Turkey or Ham Sandwiches.**

- **Each includes Lettuce & Tomato on Chef's Choice of Bread, Potato Chips, Whole Fruit & Chocolate Chip Cookie.**
- **Served with Assortment of Soft Drinks and Bottled Water.**

Each boxed lunch includes potato chips, whole fruit, & chocolate cookie. Boxed lunches served with assortment of soft drinks and bottled water.

*priced per person unless noted otherwise*

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

*Buffets will be served for 90 minutes*

# HORS D 'OEUVRES

- **FRUIT AND CHEESE DISPLAY**

\$6.95 per person

Served with Gourmet Crackers & Fresh Seasonal Fruits

- **VEGETABLE CRUDITÉ**

\$3.95 per person

Assortment of Fresh Garden Vegetables served with Creamy Ranch Dip

- **SPINACH AND ARTICHOKE DIP WITH PITA CHIPS**

\$5.95 per person

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

*Served for 90 minutes.*



# BANQUET BEVERAGES



## CASH BAR |

- Imported/Domestic Beer \$6.00
- Craft Beer \$7.00
- House Wine \$5.00 each
- Soda Drinks \$4.00
- Bottled Water \$4.00

## HOST BAR |

- Imported/Domestic Beer \$5.00 each
- Craft Beer \$6.00 each
- House Wine \$4.00 each
- Soft Drinks \$3.00 each
- Bottled Water \$3.00 each

**HOUSE WINE** \$15.00 per bottle

**CHAMPAGNE TOAST** \$4.00 per person

**SPARKLING CIDER TOAST** \$3.00 per person

**BARTENDER FEE |** \$75.00 Per 75 Guest

Fee includes 4 hours maximum

Ice and Cups provided\*\*

\*\*Cups are provided if Hotel is providing the beverages

*A 22% service charge and applicable sales tax will be added to all food and beverage arrangements.*

# GENERAL POLICIES AND INFORMATION

## **FOOD AND BEVERAGES**

All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must have the prior written approval by your Catering Representative.

All food packages with the exception of the boxed lunches will require a mandatory purchase of an attendant fee.

## **GUARANTEES**

In order to ensure the success of your event, we ask for your assistance in providing your guarantee of attendance in a timely manner. Subject to prior arrangements, your expected attendance will be considered your final guarantee of attendance. If the guarantee is not received by the Catering Office by 12:00 noon, five (5) business days prior to your event, your actual bill will reflect the greater of actual meals served or the guarantee. All functions are held to minimum food and beverage purchases.

## **TAX AND SERVICE CHARGES**

All food and beverage is subject to current State and Local Tax and 20% Service Charge. Commonwealth of Virginia law states fixed service charge is subject to state and local tax. Meeting room rental and miscellaneous charges are also subject to state sales tax.

## **MENU SELECTION**

Your complete menu must be given to your Catering Representative thirty (30) days prior to your event. It will greatly facilitate our service if you will confine your menu to one choice for a sit-down banquet. Should you desire more than one entrée selection; a nominal fee per person will apply. For groups larger than 100 guests, please limit entrée to two (2) selections.

## **DEPOSIT AND PAYMENT PROCEDURES**

Please note that our menus reflect a price before service charge and taxes. In order to hold your event on a definite basis, a deposit will be required along with a signed contract. Payment may be made either by cashier's check, money order, cash or credit card. Please note that final payment is due thirty (30) business days prior to the scheduled event based on estimated attendance and food and beverage minimum. Payment for any remaining balance is due at the time of final guarantee, five (5) business days prior to the event.

## **SHIPPING AND RECEIVING**

If you or your guests need to ship material to the Hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two (2) days prior to the function date. Early shipments and/or Bulk shipments are subject to handling fees.

## **LIABILITY**

The Hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event.

Special security arrangements can be made available, please inquire with your Sales Representative.