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## TAKING CARE OF BUSINESS AT RESIDENCE INN®

*Meeting/Event Menu*



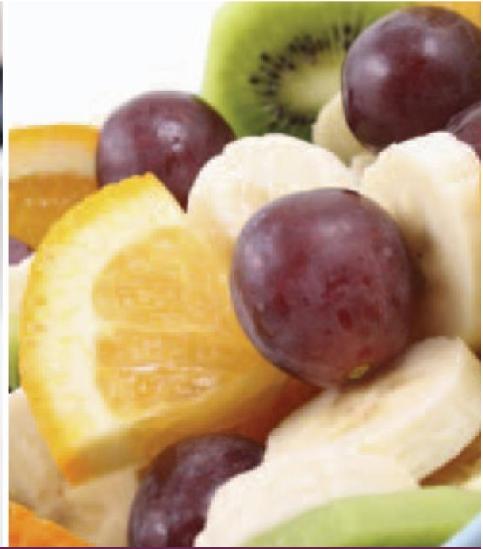
Residence Inn by Marriott®  
Seattle East/Redmond

7575 164<sup>th</sup> Ave NE Redmond, WA 98052  
T 425-497-9226 | F 425-497-1909

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## BREAKFAST



### RESIDENCE INN BREAKFAST

Guests are welcome to enjoy our full-service, all-you-can-eat breakfast buffet in the hotel lobby. Served during hotel breakfast hours. (M-F 6:30am-9:30am S-S 7am-10am)

\$18 / person

### BREAKFAST BURRITOS\*

Flour tortilla rolled with egg, potatoes, green chilies, bacon, ham, and melted cheddar-jack cheese. Fresh fruit salad, chunky chipotle salsa, and sour cream on the side. (can be made vegetarian)

\$17 / person

### BEVERAGES

#### BOTTLED JUICE

Orange, apple, cranberry, and grapefruit 100% juice in 10oz bottles  
\$2 / bottle

#### IZZE SPARKLING JUICE

100% real fruit juice and sparkling water in 12oz bottles  
\$2 / bottle

### BELGIAN WAFFLE BREAKFAST\*

Griddle forged waffles with scrambled eggs, crisp hickory bacon, fresh hand-cut fruit, maple syrup, fruit compote, and butter on the side.

\$20 / person

### CONTINENTAL BREAKFAST\*

A variety of made-from-scratch baked goods: muffins, scones, cinnamon rolls, croissants and spreads, pastries and fruit breads, fresh hand-cut fruit, premium coffee service, and bottled juice.

\$18 / person

### PREMIUM COFFEE SERVICE

Locally roasted regular or decaf coffee with creamers, sugars, stirrers, and compostable cups  
\$3.5 / person

### PURE LEAF ICED TEA

Natural iced tea in individual 20oz bottles  
\$3.5 / person

\*Minimum order of 10 for breakfast orders

## BREAKFAST



### CROISSANT AND PASTRY TRAY

A variety of made-from-scratch baked goods: muffins, scones, cinnamon rolls, fruit pastries and savory croissants with spreads (1.5 pieces per person)

Small \$71 Medium \$84 Large \$97

### FRESH FRUIT PLATTER (V) (GF)

Fresh seasonal hand-cut fruit, all natural with nothing added

Small \$71 Medium \$85 Large \$99

### HOT CINNAMON ROLLS

Baked fresh daily with gooey cinnamon filling and topped with icing.

\$47 / dozen

### MINI CROISSANT PLATTER

Fresh baked mini croissants with a variety of sweet and savory spreads including Nutella, whipped herbed cream cheese, butter, and fruit jams

Small \$45 Medium \$58 Large \$71

### GLUTEN-FREE MUFFIN TRAY (GF)

Scratch made gluten-free muffins in a variety of flavors

\$39 / dozen

### SAVORY PASTRY TRAY

An assortment of scratch made rosemary goat cheese muffins, prosciutto-parmesan pastry wheels, and cheddar-bacon scones.

Small \$52 Medium \$65 Large \$78

Tray Sizes are as follows: S serves approximately 10 people

M serves approximately 15 people

L serves approximately 20 people

(V) = Vegan (GF) = Gluten Free

## LUNCH



### MAPLE-BALSAMIC GLAZED CHICKEN

Washington chicken breast roasted with heirloom tomatoes and fresh herbs, NW mixed greens salad, rice pilaf, roasted vegetable medley, artisan rolls, and decadent chocolate brownies.

\$29 / person

### BANH MI SANDWICH BAR

Fire-grilled lemongrass, ginger, and soy marinated chicken, soft French roll, thin sliced cucumber, julienne carrots, cilantro, jalapeno, and sweet chili-cilantro mayonnaise. Includes avocado citrus salad, potato chips, cookies, and brownies on the side.  
(Vegetarian option available)

\$22 / person

### QUINOA AND VEGETABLE STUFFED PEPPERS (V) (GF)

Chopped vegetables, garbanzo beans, and seasoned quinoa in a fire-roasted pepper on a bed of house-made marinara. Served with your choice of side dish: rice pilaf, herb roasted vegetable medley, yukon mashers, NW mixed green salad, or roasted garlic green beans

\$25 / person

### MALBEC FLAT-IRON STEAK MEDALLIONS

Fire-grilled with a malbec and wild mushroom reduction, NW mixed greens salad, yukon mashers, herb roasted vegetables, artisan rolls, and chardonnay smoke-salted brownies

\$30 / person

### VEGETARIAN LASAGNA

Deeply layered with herb roasted vegetables, 4-cheese medley, and from-scratch marinara. Served with your choice of side dish: rice pilaf, herb roasted vegetable medley, yukon mashers, NW mixed green salad, or roasted garlic green beans

\$24 / person

### FIESTA TACO BAR

Tender braised Washington chicken and beef infused with tomato, chiles, and spices. Served with black beans, spiced Spanish rice, hard and soft taco shells, lettuce, salsa, sour cream, guacamole, and cinnamon sugar cookies

\$26 / person

Orders come in quantities of 10

(V) = Vegan (GF) = Gluten Free

## LUNCH



## LUNCH BITES

### HOT BITES

#### MAPLE BACON-CHICKEN POPS (GF)

Wrapped in hickory smoked bacon with a maple glaze

\$44 / dozen

#### ADOBO-LIME CHICKEN BITES

Tender roasted chicken breast bites with rich adobo-lime glaze tossed with fresh grilled pineapple

\$16 / dozen

#### BACON-BOURBON MEATBALLS

Handmade beef and bacon meatballs in a rich bourbon barbecue reduction. Skewered lollipop style for easy serving

\$21 / dozen

#### LENTIL POPPERS (V) (GF)

Steamed lentil, veggie, and herb mini cakes topped with a rich romesco sauce (roasted tomato and red pepper)

\$47 / dozen

### COOL BITES

#### FOCACCIA SANDWICH WEDGES

House-made herbed focaccia with meat and vegetarian fillings

\$31 / dozen

#### CAPRESE SKEWERS (GF)

Ripe cherry tomato, bocconcini mozzarella, fresh basil, and balsamic drizzle

\$36 / dozen

#### RICE PAPER SPRING ROLLS (V) (GF)

Thin rice paper wrappers rolled with carrot, bean sprouts, marinated tofu, rice noodle, fresh basil, and lettuce. Served with homemade peanut dipping sauce and sweet chili sauce

\$31 / dozen

(V) = Vegan (GF) = Gluten Free

## LUNCH (CONTINUED)

### BOXED LUNCH SANDWICHES

#### COMPANY CLUB

Triple-decker on sliced French bread with turkey, bacon, havarti, lettuce, tomato, mayonnaise, and mustard

#### CLASSIC BLTA

Sliced French bread, crisp smoked bacon, lettuce, tomato, Havarti, avocado, mayonnaise, and mustard

#### MEDITERRANEAN TURKEY WRAP

Oven roasted turkey breast, spinach, red bell pepper, tomato, feta cream cheese, and tzatziki sauce

#### VEGGIE ON FOCACCIA (V)

House made herbed focaccia, cucumber, avocado, tomato, roasted red pepper, lettuce, and romesco (roasted tomato and red pepper sauce)

#### CREATE YOUR OWN Breads:

Whole grain wheat, sliced French, sliced GF  
multi-grain

#### Meats:

Turkey, ham, beef, chicken

#### Cheeses:

Cheddar, Swiss, havarti, pepper-jack

#### Veggies

Lettuce, tomato, onion, pickles, cucumber

#### Condiments

Mayonnaise, mustard, hummus

Gluten-free bread available.

\$16 / person

\*\*Boxed Sandwiches come with pasta salad, kettle cooked potato chips, and a large cookie on the side\*\*

### BOXED LUNCH SALADS

#### CHICKEN CAESAR SALAD

Herb roasted chicken, romaine, shredded parmesan, focaccia croutons, Caesar dressing

#### SOUTHWEST QUINOA POWER SALAD (V) (GF)

Steamed quinoa, roasted sweet potato, black beans, bell pepper, avocado, pepitas, and lime-cilantro dressing

#### STRAWBERRY AND FIELD GREENS

Fresh mixed greens, strawberries, goat cheese, sunflower seeds, and balsamic-dijon dressing on the side

#### LEMONGRASS GRILLED BEEF SALAD

Fresh mixed greens, lemongrass char-grilled beef, julienne red bell pepper, cucumber, cilantro, and mandarin-ginger dressing

#### ORIENTAL CHICKEN SALAD

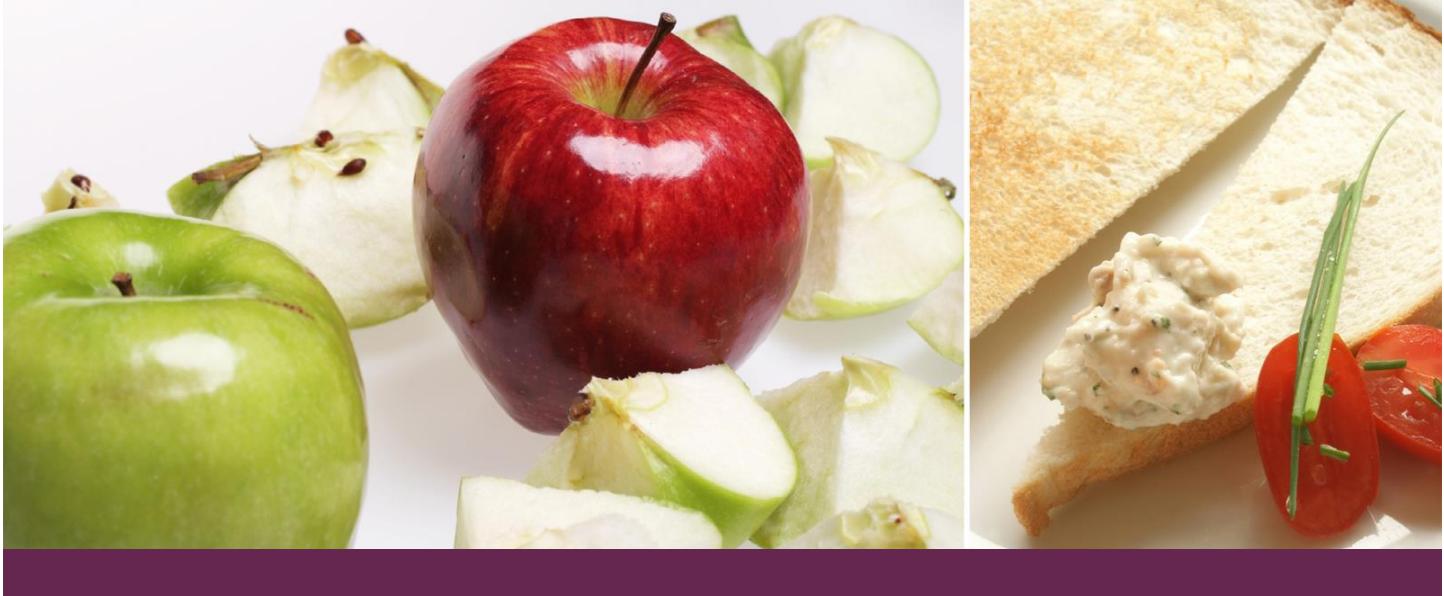
Angel hair, sesame-soy dressing, carrot, cabbage, chicken, toasted almonds, and romaine lettuce

#### NW MIXED GREENS(V) (GF)

Fresh mixed greens, chopped apple, cranberries, candied walnuts, and house vinaigrette

(V) = Vegan (GF) = Gluten Free

## BREAKS



### WATER BREAK

Pitchers of ice water. Available per-table or on side bar.

Complimentary upon request.

### COFFEE BREAK

Freshly brewed bold and decaf coffee, a variety of hot teas, and hot chocolate. Available all day.

\$7.50 / guest

### BEVERAGE BREAK

Freshly brewed bold and decaf coffee, a variety of hot teas, and hot chocolate, assorted soft drinks, and bottled water.  
Available all day.

\$10.00 / guest

### JUICE BREAK

Orange, apple, cranberry, and grapefruit 100% juice in 10oz bottles      \$2 / bottle

### DELUXE BREAK

Served with a fresh bakery assortment. Freshly brewed bold and decaf coffee, a variety of hot teas, and hot chocolate, assorted soft drinks, and bottled water. Available all day.

\$13.50 / guest

### FRESH FRUIT, YOGURT AND GRANOLA PARFAIT BREAK\*

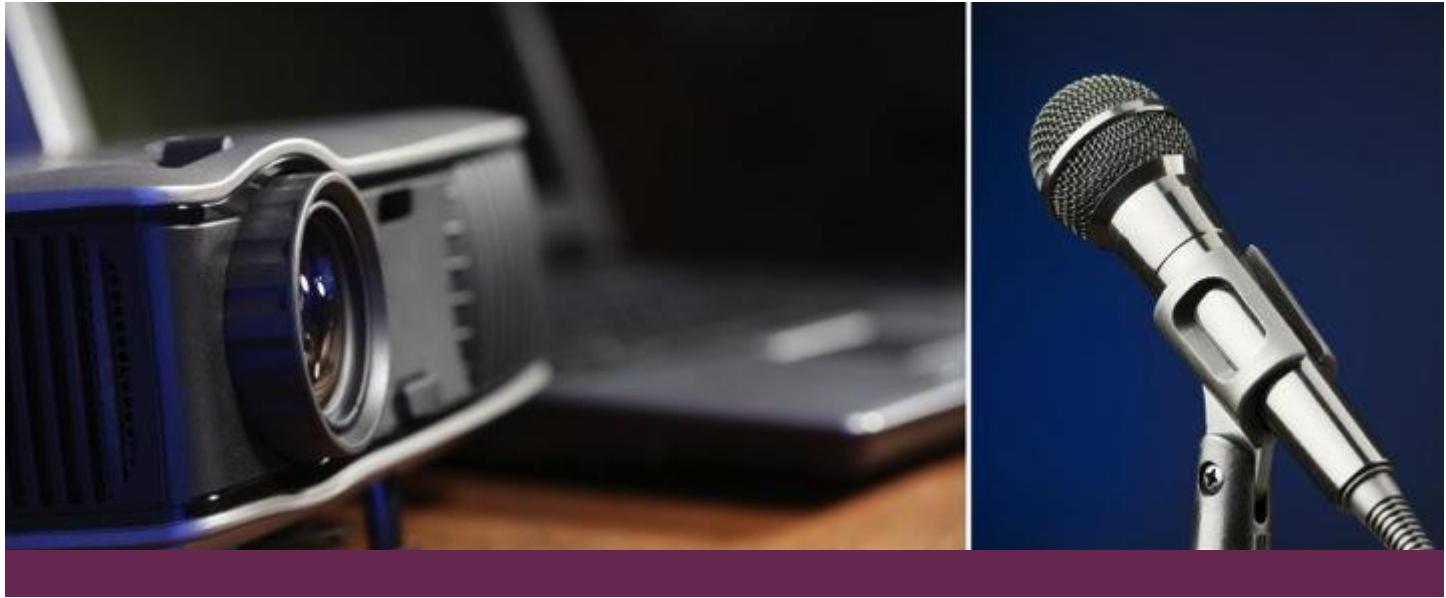
Served with granola on the side.

\$7 / person

\*Minimum orders of 10 for breaks



## EQUIPMENT RENTALS



### AUDIOVISUAL EQUIPMENT

LCD Projector, Power Cords, and AV Cart	\$250.00 / day
Polycom Conference Style Speaker Phone	\$35.00 / day
Flip Chart with Markers (Max 5)	\$35.00 / day
AV Cart	\$25.00 / day
Dry Erase Markers (5 markers)	\$10.00 / day
Power Strip	\$5.00 / strip



# CONSIDERATIONS

## Tax and Fees

All meeting room, food and beverage, and related services are subject to applicable taxes (currently **10.1%**) and service charge (currently **25%**) in effect on the date(s) of the event. The Hotel reserves the right to adjust function space in direct proportion to any changes in the number of attendees.

## Room Resetting Fee

All changes made to room set-up within 24 hours of the event are subject to a \$50 resetting fee.

## Additional AV Rentals

Additional AV items are available for rent from an outside source upon request. All outside rentals will be charged based on rental fees from external vendor. All delivery and other fees from external AV company will be charged to client. All external charges for AV are subject to 25% service charge.

## Outside Food and Beverage

No outside food or beverage is allowed. All clients providing outside food and beverage will be charged a \$250 outside food and beverage fee.

## Special Occasion Desserts

Cake and specialty desserts may be provided from an outside vendor upon approval from hotel. Hotel will provide cake cutting services for \$2.00 per person (includes server, cake/serving knife, plates, and forks). Any cakes or specialty desserts brought from outside vendors must be brought with a copy of a receipt from the vendor. For food-safety reasons, homemade desserts are not allowed.

If you have any questions, please reach out to the Event Specialist on property at [ri.seard.events@marriott.com](mailto:ri.seard.events@marriott.com)