

RESIDENCE INN MEETING & EVENT MENU.



Residence Inn by Marriott®
Beverly Hills

1177 South Beverly Drive, Los Angeles, CA 90035
T 310-228-4100 | F 310-228-4120

BREAKFAST.



Continental.

Assorted freshly baked Danishes, muffins, donuts and bagels

Assorted Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Freshly Squeezed Orange or Grapefruit Juice

\$16.00 / guest

Lite Breakfast.

Homemade mini muffins or mini bagels

Assorted Yogurts

Assorted cold cereals

Sliced cantaloupe and honeydew

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Freshly Squeezed Orange or Grapefruit Juice

\$20.00 / guest



Breakfast Packages (serve 6-8):

Breakfast Party Package A - Platter of Fresh baked Pastries, Fresh Fruit and Coffee.

\$45.00 / package

Breakfast Party Package B - Choice of Applewood Bacon, Turkey Sausage, Andouille Sausage or Pork Sausage; Fluffy Scrambled Eggs; Fresh Fruit; mini-blueberry muffins.

\$72.00 / package

Breakfast Party Package C - Choice of Applewood Bacon, Turkey Sausage, Andouille Sausage or Pork Sausage; French Toast or Buttermilk Pancakes; Fluffy Scrambled Eggs; Fresh Fruit; mini-blueberry muffins.

\$96.00 / package

California Fresh Parfait- Create your own breakfast parfait with homemade granola packed with dried fruit and nuts, lowfat vanilla yogurt, fresh berries served with blueberry muffins.

\$48.00 / package

All charges are subject to a 20% service charge and applicable sales tax.

LUNCH.



Cold Lunch.

Assorted Sandwiches: Turkey, Roast Beef, Tuna
 Assorted Potato Chips
 Chocolate Chip Cookies
 Assorted Sodas and Bottled Water
\$20.00 / guest

Hot Lunch.

Pasta (choice of)
 Garden Vegetable Pesto
 Ricotta Cheese Ravioli with Fresh Tomato Sauce
 Chicken Tortellini with Pesto Cream Sauce
 Chocolate Chip Cookies
 Assorted Sodas and Bottle Water
\$20.00 / guest



Choice of one of their Premier Salads:

The Urth Salad - Fresh locally grown greens, imported feta cheese, hearts of palms, Roma tomatoes, garbanzo beans, Kalamata olives, pine nuts and Urth vinaigrette served with sourdough bread and butter.

Farmer Salad - Fresh locally grown baby spinach with grilled baby artichokes, organic tomatoes, French breakfast radishes, sliced red onions, fennel, shaved parmesan cheese, glazed pecans and our white balsamic and peppercorn dressing, served with dried fruit and nut bread.

Caesar Salad - Organic hearts of romaine lettuce, shaved parmesan cheese, parmesan cheese chips and our Caesar dressing, served with sourdough bread and butter chips.

Mixed Greens - Local mixed greens lettuce, baby sugar plum tomatoes and Balsamic vinaigrette dressing served with sourdough bread and butter chips.

Call for pricing (serves 8-10)

All charges are subject to a 20% service charge and applicable sales tax.

BREAKS.



Fresh Fruit Display

\$50.00 / each (serves 10-15)

Fresh Vegetable Platter

\$50.00 / each (serves 10-15)

Freshly Baked Residence Inn Cookies

\$15.00 / dozen

Assorted Candy Bars & Sweets

\$2.00 / each

Pretzels, Potato Chips, Cookie Packs

\$2.00 / each

Trail Mix, Nuts, Granola Bars, Cliff Bars

\$3.00 / each

Sprinkles
CUPCAKES

Assorted flavors of Sprinkles Cupcakes.

\$45.00 / dozen

'lette

Assorted flavors of freshly hand made macarons.

\$23.00 / dozen



Individual sizes of yogurt with 3 different toppings.

Call for pricing - minimum of 25 people

All charges are subject to a 20% service charge and applicable sales tax.

BREAKS. *(CONTINUED)*

Beverages

Assorted Sodas	\$2.50 / each
Bottled Water	\$2.50 / each
Coffee - Regular	\$28.00 / gallon
Coffee - Decaf	\$28.00 / gallon
Hot Tea	\$20.00 / gallon
Orange Juice	\$20.00 / carafe
Grapefruit Juice	\$20.00 / carafe
Milk	\$2.00 / each

All charges are subject to a 20% service charge and applicable sales tax.

DINNER.



Pasta.

Serves 6-8

Jambalaya Fettuccine	\$74.00 / each
Chicken Tequila Fettuccine	\$62.00 / each
Chicken Piccata	\$56.00 / each
Asparagus + Spinach Fusilli	\$53.00 / each
Kung Pao Spaghetti	\$48.00 / each

Served with choice of Caesar Salad or Field Green Salad and assorted breads

BBQ Dinner.

BBQ Chicken, BBQ Beef or Baby Back Ribs, Corn-on-the-Cob, Baked Beans, Mini Corn Muffins, Mixed Green Salad

\$27.00 / guest

Casual American.

Mini Cheese Burgers, Hot Dogs in Steamed Buns, Hot Potato Chips, Cole Slaw, Chinese Chicken Salad

\$21.00 / guest



Build Your Own Fajita Bar

- Choice of Chicken or Steak with Fire Roasted Veggies & Onions, served with Guacamole, Sour Cream, Pico de Gallo, Corn or Flour Tortillas
- Organic Mexican Style Rice or Roasted Poblano Brown Rice
- Organic Black or Pinto Beans
- NuMex Caesar Salad - As a Side Dish
- Fresh Chips and Choice of Salsas (2)

\$15.00 / guest

All charges are subject to a 20% service charge and applicable sales tax.

DINNER. (CONTINUED)

Shabbat Dinner.

Lemon Rosemary Chicken, Brisket of Beef with au jus,
Small Potato Pancakes with Applesauce & Sour Cream,
Veggie Chopped Salad & Challah

\$24.00 / guest

Desserts.

New York Cheesecake	\$42.00 / each
Triple Chocolate Cheesecake	\$49.00 / each
Pecan Pie	\$17.00 / each
Key Lime Pie	\$18.00 / each
Chocolate Blackout Cake	\$49.00 / each
Homemade Brownie	\$4.00 / guest
Lemon Bar or Pecan Bar	\$5.00 / guest

All charges are subject to a 20% service charge and applicable sales tax.

EQUIPMENT RENTALS.



Audio/visual equipment.

Sony LCD Projector-2000 Lumens	\$200.00 / day
Polycom Phone	\$100.00 / day
Screen 6' x 6'	\$50.00 / day
Speakers	\$25.00 / day
Flip Chart	\$25.00 / each

**** Please call for additional audio visual needs.**

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