
RESIDENCE INN® MEETING & EVENT MENU

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.



RESIDENCE INN BY
MARRIOTT® Santa Clarita
25320 The Old Rd, Stevenson Ranch, Ca 91381
T 661-290-2800 | F 661-290-2802

Residence
Inn®
Marriott®

BREAKFAST.



Minimum of 15 Guests

All options include Fresh Brewed Coffee {2 gallons} Juice {2 pitchers}.

Santa Clarita Continental Breakfast {\$8.00 Per Person}

Muffins and Danishes, Fresh cut Seasonal Fruit.

Smart Start Breakfast {\$12.00 Per Person}

Freshly Sliced Seasonal Fruit with Chilled Flavored Yogurt and Granola, Oatmeal, Brown Sugar, Croissants Served with Butter and Jam.

Ranch House Breakfast {\$13.00 Per Person}

Eggs, Home Fried Potatoes, Crisp Bacon or Sausage, Freshly Sliced Seasonal Fruit, Assorted Cereals, Muffins, White Bread, Seven Grain Wheat Bread with Butter and Jam.

Waffle Bar -Self-Serve {\$10.00 Per Person} *Add Ice cream for \$1.50*

Belgian Waffles served with Fresh Cut Strawberries or blue berries, Butter, Whipped Cream, Hot Syrup, Chocolate syrup, Strawberry sauce, Caramel Sauce and Chocolate Chips.

French Toast and Pancake Bar-Self-Serve {\$12.00 Per person} *Add Bacon or Sausage for \$2.00*

French Toast and Pancakes Served with Hot Maple Syrup, Chilled Butter, Fresh Cut Strawberries and Bananas and Whipped Cream.

Breakfast Burrito Bar {\$15.00 Per Person}

Tortillas, Scrambled Eggs, Cheese, Sausage, Bacon, Potatoes, Onions, Bell Peppers, Sour Cream and Freshly Made Salsa.

Residence Inn Breakfast Buffet {\$18.00 per Person}

Perfect for Small groups under 15 {guests will receive Tickets}

BREAKFAST.



By the Dozen

Ham, egg and cheese Croissants

\$60.00 per dozen {\$5.00 each}

Buttery Croissants

\$36.00 per dozen {\$3.00 each}

Plain Bagels and Cream Cheese

\$36.00 / dozen {\$3.00 each}

Assorted Sweet Pastries

\$30.00 / dozen {\$2.50 each}

Muffins

\$30.00 / dozen {\$2.50 each}

Chocolate and Blueberry Scones

\$27.00 / dozen {\$2.25 each}

Assorted Doughnuts -

\$25.00/ Dozen (\$2.08 Each)

LUNCH.



Buffet Options {25 or more}

Served with Iced Tea and Lemonade

Deli Table {\$16.00 per person Served with Assorted Bagged Chips}

Assorted Kaiser Rolls, Sliced Ham, Turkey Breast, Roast Beef and Salami. American and Swiss Cheeses, Sweet Tomatoes, Hearts of Romaine, Sliced Onions, Olives, Kosher Dill Pickles,

Taco Buffet {\$20.00 per person, served with Tortilla Chips, Fresh Guacamole}

Served on Corn Tortillas, Grilled Beef and Grilled Chicken Breast. Rice and pinto Beans, House Salsa, Fresh Cut Onions, Cilantro.

Far East Table {\$22.00 per person Served with House Cookies and Fresh Cut Fruit}

Skewers of Sweet & Sour Chicken and Shrimp, Steamed Vegetables, White Jasmine Rice and Teriyaki Sauce.

Italian Kitchen Table {\$21.00 per person Served with Garlic Bread}

Choice of 2 pastas {Spaghetti, Linguini or Penne} Choice of 2 sauces {Marinara, Pesto or Alfredo} Choice of 2 meats {Grilled Chicken, Meatballs, Italian Sausage or Steamed Shrimp- add \$1.00 per person}

Mediterranean Table {\$24.00 Served with Hummus and Pita Bread}

Greek Salad with Sundried Tomatoes, Cucumbers and Crumbled Feta Cheese, Kalamata Olives and Balsamic Oil Vinaigrette. Chicken and Beef Kabobs with Onions, Yellow Squash, and Roma Tomatoes and Rice Pilaf.

Lunch and Dinner.



Plated Options

Choice of 3 entrees {up to 25 guest}

Grilled Chicken Teriyaki {\$16.00 Per Person}

Grilled Chicken Breasts covered in teriyaki Sauce served on a bed of Steamed white rice and steamed vegetables.

Chicken Piccata {\$17.00 Per Person}

Pan Grilled Chicken Breasts with Lemon and Caper Sauce, sautéed Mushrooms and Mashed potatoes.

Shrimp Scampi {\$20.00 Per Person}

Pan Grilled Shrimp in a garlic & White wine Sauce and green peas, served with linguine Pasta and Garlic Bread.

Tri-Tip 6 oz. {\$24.00 Per Person}

Herb Rubbed Grilled Tri-Tip served with Garlic mashed potatoes, Steamed Vegetables and Corn on the Cob.

Grilled 8 oz. Salmon {\$25.00 Per Person}

Salmon Marinated in Basil and Garlic, topped with Lemon Butter Sauce. Served with Steamed Vegetables and Jasmine Garlic Butter Rice.

DINNER.



Buffet Options {25 or more}

All options come with Fresh Cut Fruit, Dinner Rolls and Chef's choice of Dessert {Assorted Cookie Platter, Chocolate Brownies or Vanilla Ice Cream with Fruit Topping} Served with Iced Tea, Lemonade and Coffee (2 Gallons).

American Table {\$35.00 per person served with a chef salad}

Chef's Soup of the Day, Choice of 2 Entrees {Grilled Chicken Breast, Teriyaki Tri-Tip, Baked Salmon, Cheese Ravioli} served with Steamed Vegetables and Garlic Mashed Potatoes.

Mediterranean Table {\$29.00 per person served with a Greek Salad}

Chicken and Beef Kabobs with Onions, Yellow Squash, and Roma Tomatoes and Rice Pilaf served with Hummus and Pita Bread.

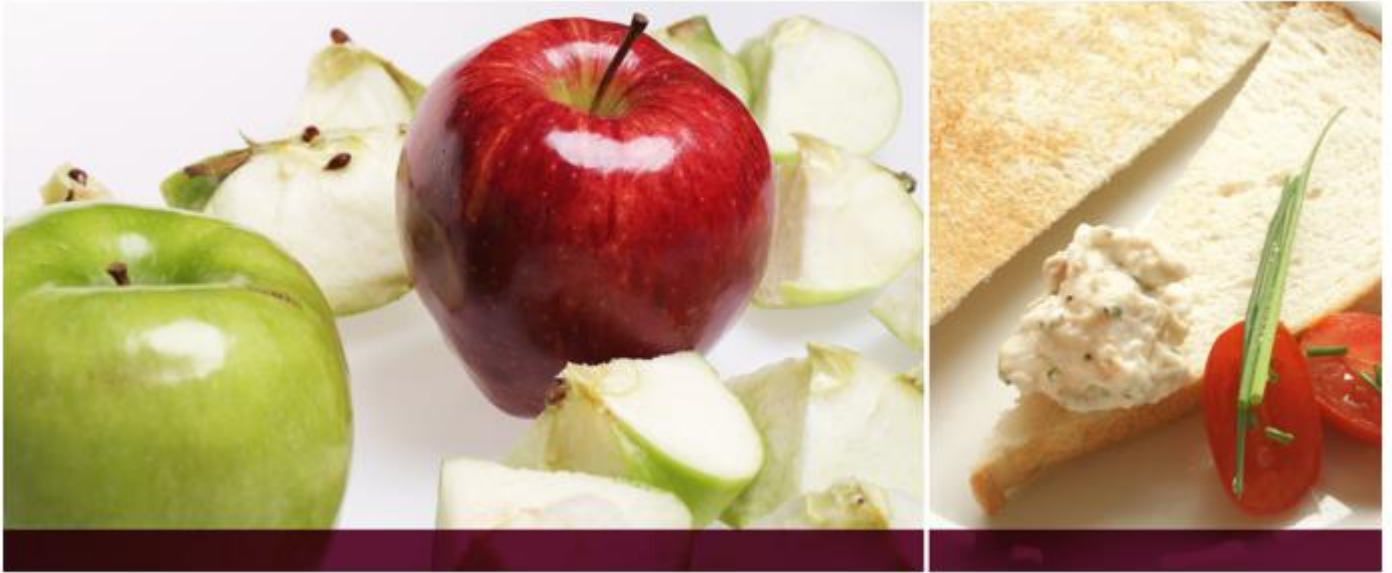
Italian Kitchen Table {\$27.00 per person served with Italian Salad}

Parmesan Chicken with Marinara Sauce and Chicken or Shrimp Fettuccine Alfredo. Served with Garlic Bread.

Mexican Style Table {\$25.00 Per person served with Southwest Chopped Salad}

Chicken and Beef Fajitas, Rice, Beans & Flour Tortillas. {Fajita Quesadillas} Chips, Salsa & Guacamole

BREAKS.



Nacho Bar/ \$14.00 per person (Add Ground Beef for \$3.50)

Tortilla Chips with Nacho Cheese Sauce, Jalapenos, Olives, onions, tomatoes, lettuce cilantro and Salsas.

Waffle Bar and Ice cream \$13 Per Person

Freshly Prepared Belgian Waffles, served with vanilla and strawberry ice cream, Fresh Cut Strawberries and seasonal fruit, Butter, Whipped Cream, Hot Syrup, Chocolate Syrup, Strawberry and Caramel Sauces, Chocolate Chips.

Cheese Platter/ \$11.00 per person

Assorted Cheeses, Toasted Baguette and Freshly Cut Seasonal Fruit.

Brunch Break/ \$10.00 per person

Yogurt and Granola Parfaits, Croissants, Assorted Pastries and Starbucks Bottled Frappuccino.

Brain Food Break/ \$9.00 per person

Granola Bars, Trail Mix, Yogurt and Assorted Fruit.

Sweet Tooth Platter/ \$9.00 per person

Freshly Baked Assorted Cookies, Chocolate Brownies with Salted Caramel Topping, and Pound Cake.

Fit Platter/ \$9.00 per person

Fresh cut Celery, Carrots, Broccoli, Cauliflower and Zucchini sticks with Ranch, Bleu Cheese and Honey Mustard Dressing.

A LA CARTE OPTIONS.



Cold Platter \$200.00 {50 People}

- *Vegetable Crudités
- *Domestic and Imported Cheese & Crackers
- *Fresh Seasonal Fruits and Berries
- *Assorted Cold Cuts
- *Chilled Shrimp with Cocktail Sauce

Hot Platter \$250.00 {50 people}

- *Stuffed Mushrooms
- *Buffalo wings
- *Chicken and Cheese Quesadillas
- *Fried Zucchini
- *Grilled Vegetables
- *Tortilla Chips with cheese Dip

BEVERAGES.



Soda	\$2.75 each
Bottled Water	\$3.00 each
Iced Tea	\$12.00 per Pitcher
Lemonade	\$15.00 per Pitcher
Strawberry Lemonade	\$15.00 per pitcher
Juice	\$15.00 Per pitcher
Coffee	\$25 per gallon (Includes Sugars and Creamers)
Hot Tea	\$20.00 per gallon (Assorted tea)
Sparkling Water	\$3.50 each

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Considerations

General Information and Policies

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Guarantees

We will follow up with a BEO to confirm any last-minute details a week before your meeting. Please note Final number of guaranteed guests will be due 1 week prior to the event. Total charges are estimated based on your expected number of guests. This number will be considered as your guarantee, not subject to reduction, for which you will be charged even if fewer guests attend. For sit-down food service, we will prepare and set-up for 10% above this guarantee which we refer to as the set number of guests. For buffets, hors d'oeuvres, and all other events, we set and prepare for only your guaranteed attendance.

Service Charge, Tax and Gratuities

Room rental, food and beverage, and audio/visual equipment rentals are subject to a taxable 20% service charge as well as a 8.75% sales tax

Shipping

If shipping materials to the hotel, please include the company/ group name, onsite contact and date of meeting on the outside of the package. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage