

Residence INN[®]

BY MARRIOTT

Fort Lauderdale Intracoastal/Il Lugano



PRIVATE EVENTS CATERING MENU

Breakfast Buffet

Intracoastal Continental / \$21.99 per person

Fresh Squeezed Florida Orange and Cranberry Juice

Assorted Bagels with Cream Cheese, Assorted Fruit & Cheese Pastries

Assorted Breakfast Cereals accompanied with Skim & Whole Milk

Sliced Seasonal Fruit and Wild Berries

Individual Parfaits with Granola

Il Lugano Continental / \$32.99 per person

Fresh Squeezed Florida Orange, Cranberry and Apple Juices

Scrambled eggs with a roasted potato medley

Applewood crisped smoked bacon and turkey sausage

Smoked Salmon with Capers, Onions, Boiled Eggs and Cream Cheese

Assorted Bagels with Cream Cheese, Assorted Fruit & Cheese Pastries

Assorted Breakfast Cereals accompanied with Skim & Whole Milk

Sliced Seasonal Fruit and Wild Berries

Individual Parfaits with Granola

A La Carte

Regular and/or Decaffeinated Coffee / \$50 per Gallon

Hot Herbal and Iced Tea / \$35 per Gallon

Juices (Orange, Apple, Cranberry) / \$25 per Gallon

Assorted Soft Drinks / \$4 per Can

Bottled Water / \$3 per Bottle

Red Bull - Regular or Sugar Free / \$5 per Can

Naked Smoothies / \$5 per Bottle

Assorted Cookies or Brownies / \$30 per dozen

Assorted Breads & Pastries / \$35 per dozen

Bagels with Cream Cheese / \$40 per dozen

Individual Bags of Kettle Chips / \$4 per bag

Individual Bags of Pretzels / \$4 per bag

Individual Yogurts / \$3 each

Individual Granola Bars / \$4 per piece

Take a Break

Keep It Simple / \$11.99 per person

Popcorn, Assortment of Chips,

Warm Pretzels with Spicy Mustard



Tea Time Delight / \$13.99 per person

Assortment of Fresh Cookies and Brownies

Served with Coffee, Decaf Coffee and Hot Tea Selection, and Cold Milk

South of the Border Trio / \$14.99 per person

Tri-Color Tortilla Chips with House Made Pico de Gallo,

Fresh Creamy Guacamole and Queso Blanco



Power Hour / 16.99 per person

Assortment of Granola Bars, Mixed Nuts, Rice Cakes, and Peanut Butter

Served with Energy Drinks or Naked Smoothies (Sugar Free available upon request)

Mediterranean Display / 17.99 per person

Hummus, Babaganush, Greek olives, Dried Figs and Apricots

Served with Carrot Sticks and Pita Chips



Lunch Buffet

(15 Person minimum)

Buffet's Include Freshly Brewed Coffee, Both Regular and Decaffeinated
Hot and Iced Tea are offered with All Buffet Selections

La Terraza / \$30.99 per person

Grilled Chicken Wrap, Roasted Beef Cheddar Wraps, and Vegetable Paninis

Fingerling Potato Salad, Seasonal Mixed Green Salad tossed in Lemon Vinaigrette Dressing

Whole Fruit and Brownies



Oria Americano / \$32.99 per person

Hot Dogs, Hamburgers, and Grilled Chicken w/ Assorted Buns

Lettuce, Onion, Tomato, Pickles, and Mayonnaise/Mustard/Ketchup/Relish

Mixed Seasonal Greens served with Lemon Vinaigrette, Fingerling Potato Salad

Chocolate Chip Cookies

Lauderdale DeLite / \$36.99 per person

Whole Wheat Grilled Chicken Wrap with Fresh Veggies and Roasted Garlic Aioli

Blackened Seasoned Salmon, Grape Tomato and Cucumber Salad with Lemon Herb Vinaigrette

Steamed Seasonal Vegetable Medley, Tropical Sliced Fruit with a Yogurt Dip

Oria Italiano / \$40.99 per person

Chicken Parmesan with Roasted Tomato Sauce

Penne Pasta station with Pesto, Alfredo & Marinara Sauce, Meatballs

Fresh Caprese Salad, Parmigiano-Reggiano Garlic Bread, Fresh Mini Napolitanas



Fajita Fiesta / \$42.99 per person

Tortillas, Grilled Chicken, Marinated Steak, Sautéed Peppers & Onions

White Rice, Black Beans, Mixed Green Salad with Garlic Aioli Dressing

Tortilla Chips with Fresh Pico De Gallo Salsa and Guacamole

Warm Churros with Cinnamon Sugar

Plated Lunch Favorites

Includes choice of (1) starter, choice of (2) entrees
Include Freshly Brewed Coffee, Both Regular and Decaffeinated
Hot and Iced Tea are offered with All Buffet Selections **\$50.00 per person**

Starters

Feta al Forno

*Oven Baked drizzled in Olive Oil served with
Ciabatta*

Caesar Salad

*Romaine Lettuce, Parmigiano Reggiano, and
House made Garlic Croutons*

Tropical Breeze Salad

*Arugula, Roma Tomatoes, Cucumber Ribbons
Pumpkin Seeds, Goat Cheese, drizzled with
Tropical Vinaigrette*

House Salad

*Mesclum, Cherry Tomatoes, Carrots, Cucumbers
in our House Made Balsamic Vinaigrette*

Entrees

New York Strip Steak

*Marinated in Balsamic Honey and Herbs, Charred in our Brick Oven, Served with Prosciutto
Wrapped Asparagus, and Wild Mushroom Pilaf*

Chicken Picatta

Seared in Brown Butter Lemon Sauce with Capers, Angel Hair Pasta and Seasonal Vegetables

Wood-Fired Salmon

Arugula Pesto, Grilled Lemon, Eggplant, Crispy Fingerling Potatoes

Grilled Mahi Mahi

Pineapple Salsa and Cilantro Basmati Rice served with Crispy Green Plantains

Roasted Cauliflower Steak with Warm Farro

Grilled Cauliflower Steak with a Warm Seasonal Vegetable Farro Salad

Farfalle Vegetable Rainbow Medley

*Farfalle tossed with Broccoli, Oven-Dried Tomato, Zucchini, Roasted Eggplant, Peppers,
Artichoke, Kalamata Olives, Onion, Garlic and Pine Nuts*

Plated Lunch Classics

Includes choice of (2) Entrees (*Additional Entrée choice \$5.00 per person*)
Include Freshly Brewed Coffee, Both Regular and Decaffeinated
Hot and Iced Tea are offered with All Buffet Selections **\$28.00 per person**

Turkey Club Sandwich

Three layers of Toast, Turkey, Cheese, Bacon, Lettuce, and Tomato, served with Fries or Side Salad

Chicken Cobb Salad

Mezclum, Cheddar Cheese, Grilled Chicken, Bacon, Hard Boiled Egg, Tomatoes, and Avocado in a Housemade Zesty Ranch Dressing

Swiss Bacon Mushroom Burger

Sautéed Mushrooms (Garlic, Parsley, Shallots) Emmental Cheese, Bacon on Brioche bun, served with choice Fries or Side Salad

Grilled Chicken Caesar Wrap

Grilled Chicken, Romaine, Parmesan, and Crispy Crouton Flakes wrapped in a Spinach Wrap, served with Fries or Side Salad

Fried Hot Chicken Sandwich

Fried Spicy Chicken Breast drizzled with Spicy Ranch, Pickles, Lettuce, and Tomatoes, served with Fries or Side Salad

Farfalle Vegetable Rainbow Medley

(Vegan Friendly) Farfalle tossed with Broccoli, Oven-Dried Tomato, Zucchini, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Onion, Garlic and Pine Nuts

Impossible Avocado Burger

(Vegan Friendly) Impossible Burger with Avocado, Lettuce, Tomato, Onions, and choice of Day Cheddar Cheese served with French Fries or choice of Side Salad

“On the Go” Boxed Lunch

(No Minimum Person Requirement)

Each guest may choose from one of the Selections listed below.

Served with a bag of chips, freshly baked cookie with a Bottle of Water **\$25.00 per person**

Turkey Club Sandwich

*Turkey, Ham, Bacon, green leaf lettuce, sliced tomato,
red onion, and mayonnaise*

Sirloin Steak Panini

*Garnished with green leaf lettuce, sliced tomato,
Fontina Cheese, Horseradish Aioli & Arugula*

Grilled Chicken Caprese Sandwich

Marinated Grilled Chicken Breast with Pesto, Tomato and Mozzarella on a ciabatta roll

Greek Veggie Wrap

*(Vegetarian Friendly) Whole wheat wrap filled with Mediterranean vegetables,
Feta Cheese, and Roasted Garlic Aioli*

Impossible Avocado Burger

(Vegan Friendly) Impossible Burger with Avocado, Lettuce, Tomato, Onions

Chicken Cobb Salad

*Mesclum, Cheddar Cheese, Grilled Chicken, Bacon, Hard Boiled Egg, Tomatoes, and Avocado in
a Housemade Zesty Ranch Dressing*

Dinner Buffet

(20 persons minimum)

All dinners include warm dinner rolls and whipped butter.
Served with Iced Tea, Regular/Decaf Coffee and Hot Tea Selections

Single Entrée Selection / \$60.00 per person

Dual Entrée Selection / \$75.00 per person

Triple Entrée Selection / \$85.00 per person

Entrée Selections

Roasted Sliced Sirloin

With Mushroom and Port Wine Demi-Glaze

Grilled Skirt Steak

With a Fresh Cilantro Chimichurri Sauce

Bourbon Soy Glazed Salmon

With Asian Bourbon Sauce

Chicken Picatta

With a Creamy White Wine Sauce with Capers

Braised Red Wine Short Ribs

With a Demi Glaze Reduction

Blackened Mahi Mahi

Grilled with Pineapple Salsa

Shrimp Scampi

Served over Spaghetti in a Garlic White Wine Sauce

Chicken Marsala

With a Sweet Marsala Mushroom sauce

Choice of Two Sides

Mixed Green Salad or Caesar Salad

Roasted Garlic Whipped Potatoes

Rice Pilaf

Farfalle Pasta with choice of Sauce

Desserts

Chocolate Ganache Cake

Tiramisu Cake

Red Velvet Cake

Apple Crumble Cake

Stationed Appetizers

Vegetable Crudité / \$10 per person

*Seasonal Fresh Vegetables with an
Assortment of House Made Dipping Sauces*

Oria Artisan Board / \$15 per person

*Hummus, Babaganush, Greek Olives, Dried Figs and Apricots
Served with Carrot Sticks, Cucumber Chips, Pepper Spears, and Pita Chips*

The All American / \$16 per person

*Figs in a Blanket, Grilled Wings, and Hot Poppers
Served with Celery Sticks, Carrot Sticks and Ranch Dressing*

Charcuterie Board/ \$18 per person

*Assortment of Cured Meats, Whole Grain Mustard, Tomato Jam,
Cornichons and Crackers, Assorted Artisanal Cheese,
Dried Fruit, Seedless Grapes, and Fig Spread*

Plated Dinner Favorites

Includes choice of (1) starter, choice of (2) entrees, and (1) Dessert / **\$75.00 per person**

Starters

Feta al Forno

*Oven Baked drizzled in Olive Oil served with
Ciabatta*

Caesar Salad

*Romaine Lettuce, Parmigiano Reggiano, and
House made Garlic Croutons*

Jumbo Meatball

Veal Blend, Fresh Mozzarella

Tropical Breeze Salad

*Arugula, Roma Tomatoes, Cucumber Ribbons
Pumpkin Seeds, Goat Cheese, drizzled with
Tropical Vinaigrette*

House Salad

*Mesclum, Cherry Tomatoes, Carrots,
Cucumbers in our House Made Balsamic*

Entrees

New York Strip Steak

*Marinated in Balsamic Honey and Herbs, Charred in our Brick Oven, Served with Prosciutto
Wrapped Asparagus, and Wild Mushroom Pilaf*

Chicken Picatta

Seared in Brown Butter Lemon Sauce with Capers, Angel Hair Pasta and Seasonal Vegetables

Wood-Fired Salmon

Arugula Pesto, Grilled Lemon, Eggplant, Crispy Fingerling Potatoes

Red Wine Braised Short Ribs

Demi Glaze Red Wine Reduction, Garlic Mashed Potatoes, Seasonal Vegetables

Wild Mushroom Veal Marsala

Parmesan Cheese Risotto and Marsala Wine Reduction served with Sautéed Broccolini

Wood Grilled Filet Mignon (plus 10)

Horseradish Gold Potato Mash, Charbroiled Asparagus, and Red Wine Demi Reduction

Grilled Mahi Mahi

Pineapple Salsa and Cilantro Basmati Rice served with Crispy Green Plantains

Apricot and Chili Glazed Pork Loin

Coconut Jasmine Rice and Sautéed Broccoli with Brown Butter Soy

Roasted Cauliflower Steak with Warm Farro

Grilled Cauliflower Steak with a Warm Seasonal Vegetable Farro Salad

Farfalle Vegetable Rainbow Medley

Farfalle tossed with Broccoli, Oven-Dried Tomato, Zucchini, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Onion, Garlic and Pine Nuts

Desserts

Oria Olive Oil Cake

Campari-Orange Segments, Yogurt sauce

Tiramisu

*Mascarpone, Espresso, Liqueur with a touch
of Cocoa Powder*

Lava Cake

Chocolate Bundt Cake filled with Ganache

Red Velvet Cake

Cream Cheese, Chocolate Decorates

Lemon Italian Cream Cake

Lemon Coconut Cream, Vanilla Cake

Chocolate Ganache Grandeur Cake

Fudge Chocolate Cake under layers of Ganache

Passed Hors D 'Oeuvres

\$30.00 per person / \$5 per additional selection

Select four from the following:

Cool Selections

Mini Caprese Bruschetta and Aged Balsamic

Florida Shrimp Cocktail with Bloody Mary Cocktail Sauce

Caprese Salad Bites with Balsamic Glaze

Goat Cheese & Blackberry Crisp Drizzled with Honey

Brie Cranberry Tart with a Rosemary Garnish

Smoked Salmon and Cucumber Bite with Dill Cream Cheese

Hot Selections

Brie Cranberry Tart with a Rosemary Garnish

Calamari Fritti with Cherry Peppers, Cauliflower, Garlic Aioli

Mini Crab Cake with Lemon Aioli

Mini Mexican Taquitos accompanied by Guacamole

Vegetable Spring Roll, Sweet & Sour Glaze

Chicken or Beef Empanada, Cilantro Crema Sauce

Chicken or Ham Croquette

Cheese Tequeno with Garlic Cilantro Sauce

Korean Beef Mini Tacos with Cilantro Crema



Beverage Selections

Name Brands	Premium Brands	Beer	Wine
Smirnoff Vodka	Titos Vodka	Coors Light	Cabernet
Gordon's Gin	Tanqueray Gin	Miller Lite	Merlot
Cruzan Rum	Bacardi Rum	Corona	Pinot Grigio
Jack Daniels Whiskey	Crown Royal Whiskey	Heineken	Chardonnay
Dewar's Scotch	JWB Scotch	Yuengling	
Jim Beam Bourbon	Knob Creek Bourbon		
Sauza Blue Tequila	Patron Tequila		

Hosted Bar Pricing

	One Hour	Two Hours	Three Hours	Four Hours	Additional Hours
Premium Brands	35	45	50	55	8
Name Brands	30	40	45	50	7
Beer & Wine	20	25	30	35	6
Soda & Juice	10	15	20	25	5

\$150.00 Bartender Fee (up to 4 Hours)
Shots/Martinis & Specialty Cocktails are not Included
All Mixers are Included

Consumption Bar Pricing

Premium Brands	12
Name Brands	10
Beer & Wine	8
Soda & Juice	5

Bottomless Mimosas Pricing

**only available 10AM - 4PM with Buffet/Plated option*

	Two Hours	Three Hours
House Champagne	20	25
Upgrade Champagne	25	30

EVENT POLICIES

FOOD AND BEVERAGE

All food and beverage including alcoholic beverages must be provided and served by Residence Inn Ft Lauderdale staff unless otherwise outlined on BEO. Due to health regulations, perishable leftovers may not be removed from hotel. Discounted Menus may be offered to children under the age of 13 years old.

MENU SELECTIONS

The final event menu is due seven (7) Business Days prior to the event date. Should this deadline not be met, the Catering Sales Manager is permitted to make selections for the client based on original signed contract.

Plated Entrée Selections are needed seven (7) days before your Event Date with your Final Guest Count. Selections must be indicated on your Place Cards.

GUARANTEES

A guaranteed number of guests is due to the Catering Sales Manager when signing the contract. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number of attendance exceeds your guarantee given, the hotel may prepare additional meals, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance exceed your guarantee/final guest count.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and 50% deposit (on estimated total value of event) is required to secure your date. The remaining balance of your event is due seven (7) business days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits are payable by credit card, or check. Final payments are payable by credit card. Any additional charges procured during the event will be taken at the conclusion of the event with card on file.

FAQ's

- All food and beverage packages are subject to a 23% service charge and 7% Sales Tax, a portion of which is distributed to food and beverage staff. The Service Charge is not a tip or gratuity. No additional gratuities are required.
- Valet parking is available to guests of your event for \$8.00/vehicle.
- Metered city Self-Parking is available along the hotel.
- Docking is available if arriving by boat. We will need the size, name, and date of arrival and departure with your final guarantee amount.
- Accommodations will be made for any guests with Allergies/Dietary Restrictions. Please alert us to these with your final guest count.