

Residence INN[®]

BY MARRIOTT

Fort Lauderdale Intracoastal IL Lugano



MEETINGS 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

(20 persons 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 Napoleons

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

“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

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

Audio Visual Services

(Prices Based off per day charges)

Executive A/V Package - \$175.00

Projector, projector screen, audio visual cables, 2 flipcharts, Bluetooth speaker, microphone, podium, and set up services

Projector Package - \$150.00

Projector, projector screen, audio visual cables, and set up services

Flip Chart Package - \$45.00

One flipchart easel, one flipchart, pad of paper, markers, and set up service

Projector Screen \$50.00

Polycom Conference Telephone \$75.00

Wireless Handheld Microphone \$50.00

Bluetooth Speaker \$75.00

Extension Cord or Power Strip \$10.00

Meeting Packages

All Day Beverage Package - \$15.00 per person

Inclusive of Coffee Station (Regular and Decaf), Hot or Iced Tea, and Pepsi

Products throughout the Meeting

Executive Anchor Package - \$75.00 per person

Available for groups of at least 10 people

Intracoastal Continental Breakfast

Choice of Lauderdale DeLite, La Terraza or Oria Italiano Lunch Buffet

Choice of Keep It Simple, Tea Time DeLite or South of the Border Break

All Day Beverage Package included

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 \$12.00/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.