
RESIDENCE INN® MEETING & EVENT MENU



**Residence Inn by Marriott®
Desert View at Mayo Clinic**

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ResidenceInnDesertView.com

Residence
Inn®
Marriott®

BREAKFAST



Gatehouse Buffet | \$14 / guest

**Available Monday - Friday 6:30am - 9:00 am and
Saturday and Sunday 7:00am - 9:30am*

The perfect way to start your meeting.

- Assorted breakfast pastries and bagels
- Seasonal fresh fruit
- Yogurts
- Make your own waffle station
- Oatmeal and cereal bar
- Eggs, cheeses, and a variety of breakfast meats
- Juices with Coffee and Tea

*Service in meeting room

Continental Breakfast | \$10 / guest

- Assorted breakfast pastries
- Pitchers of orange and apple juice
- Royal Cup Coffee and Tea service

Deluxe Continental Breakfast | \$14 / guest

- Assorted breakfast pastries
- Chobani[®] and Light & Fit[®] yogurts
- Fresh assorted bagels with butter, cream cheese, and preserves
- Seasonal fresh fruit display
- Pitchers of orange and apple juice
- Royal Cup Coffee and Tea service

BREAKFAST



Beverage Service Offerings

All Day Beverage Service | \$10 / guest

Royal Cup Coffee and Tea, lemonade, and iced tea

Deluxe All Day Beverage Service | \$12.50 / guest

Royal Cup Coffee and Tea, lemonade, iced tea,
bottled Water, and assorted Pepsi products

Beverage À La Carte

Royal Cup Coffee | \$32 / gallon
Iced tea or lemonade | \$32 / gallon
Assorted Pepsi products | \$3 each
Bottled water | \$3 each
Sparkling water | \$3 each

LUNCH



Salad Bar | \$22 / guest

Mixed green salad with ranch and Italian dressing, carrots, celery, tomatoes, black beans, English cucumbers, shredded cheddar cheese, cranberries, croutons, sliced grilled chicken, and hard boiled eggs

Rolls with butter

Chef's choice of dessert

Served with iced tea and lemonade

Sandwich Extravaganza | \$21

Mixed green salad with ranch and Italian dressing

Mixed platter of the following sandwiches served on a variety of artisan rolls:

Residence Inn egg salad

Oven-roasted turkey and Havarti cheese

Grilled chicken and cheddar cheese

Vegetarian

Served with:

Cole slaw

Pickles

Potato chips

Fresh baked cookies

Iced tea and lemonade

LUNCH



Mexican Fiesta | \$24 / guest

Chicken fajitas with warm flour and corn tortillas
Served with: refried beans, sour cream, shredded cheddar cheese, lettuce, tomatoes, and jalapeños

Tortilla chips with signature bean and corn salsa

Cinnamon churros

Served with iced tea and lemonade

Italian Table | \$21 / guest

Penne pasta with marinara sauce and meatballs
Vegetarian lasagna
Classic Caesar salad
Chef's choice of vegetable
Garlic bread sticks
Chef's choice of dessert
Iced tea and lemonade

Residence Inn BBQ | \$21 / guest

Grilled chicken breast, hamburgers, and bratwurst
(veggie burgers by request)

Variety of condiments to include: lettuce, tomatoes, pickles, cheese, ketchup, mustard, and mayo

Served with:

Mixed green salad with ranch and Italian dressing

Cole slaw

Potato chips

Fresh baked cookies

Iced tea and lemonade

BREAKS



Sweet Tooth | \$10 / guest

Fresh baked assortment of cookies
Assorted desserts
Pepsi products
Bottled water

Fruit & Cheese | \$14 / guest

Domestic and imported cheeses
Baguettes and assorted crackers
Garnished with fresh fruit, dried fruit, and nuts
Served with iced Tea and lemonade

South of the Border Break | \$10 / guest

Tortilla chips with signature bean and corn salsa
Cinnamon churros
Pepsi products
Bottled water

Grab & Go | \$2.50 per item *

Variety of bagged fruits and nuts,
Chocolate and nuts
Variety of granola bars, chips, and candy bars
Whole fresh fruit

*Based on Consumption

DINNER



Residence Inn Desert View Dinner Buffet | \$36 / guest
(20 Guest minimum or \$6 per person surcharge applies)

Beginnings

Traditional Caesar and mixed green salad

Entrées (select 2)

Roasted chicken breast with lemon caper sauce

Grilled salmon with cucumber dill sauce

Penne pasta with marinara sauce and meatballs on the side

Sides (select 1)

Roasted garlic mashed potatoes

Herbed wild rice

Includes artisan breads with butter

Chef's choice of vegetable

Dessert

Assorted fresh baked pies with vanilla bean ice cream

Royal Cup Coffee and Tea service

A LA CARTE



Reception Beverages

Domestic Beer | \$6 each

Budweiser, Bud Light, Miller Light, Michelob Ultra

Imported Beer | \$7 each

Corona, Amstel Light, Stella, Heineken

House Wine

J'Lohr Chardonnay and Cabernet Sauvignon

Wine by Glass | \$7

Wine Bottle | \$28 - \$38

Soft Drink | \$3 each

Sparkling/Bottled Water | \$3 each

Bartender Fee | 4 Hours - \$150

Additional selections of Wine or Beer's may be arranged

A LA CARTE



Hot Hors d' Oeuvres

- Grilled chicken satay with assorted dipping sauces | \$3.50
- Cheese quesadillas with signature bean and corn salsa | \$3.50
- Roasted meatballs with assorted dipping sauces | \$3.50

**Price is per piece, with 25 piece minimum.*

Platters

- Garden fresh vegetable display with ranch dip | \$65.00
- Classic hummus with celery and pita chips | \$75.00
- Warm spinach and artichoke dip with French baguettes | \$100.00
- Imported and domestic cheese display | \$100.00
- Breads and spreads display | \$125.00

**Platter's are designed to serve 25 guests.*

EQUIPMENT RENTALS



Audio/Visual Equipment

LCD Projector (2100 Lumens) **\$200.00 / day**

8' x 8' Tripod Screen **\$50.00 / day**

6' x 6' Tripod Screen **\$50.00 / day**

Podium **\$50.00 / day**

Poly-com Speakerphone **\$75.00 / day**

Flipchart Package with Markers **\$35.00 / day**

Power Strip **\$10.00 / day**

Additional Audio Visual and Event services available with 72 hour notice:
Please call for pricing quotes on Microphone Package, shredders, copiers, and, paper/printing



CONSIDERATIONS

General Information and Policies

Food and Beverage:

All food and beverage must be purchased and served by the hotel staff. 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.

Guarantees:

In order to make your meeting a success please confirm your guaranteed number of guest 3 business days (72 hours) prior to your event. The expected number will act as a final guarantee number if the guarantee number is not received.

Service Charge and Tax:

All food and beverage are subject to a 25% service charge and 9.3% state sales tax.

Cancellation Policy:

Cancellation of event after receipt of signed Banquet Event Order will result in cancellation fee of 100% of estimated charges and will be billed according to the agreed upon method of payment.

Shipping:

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