



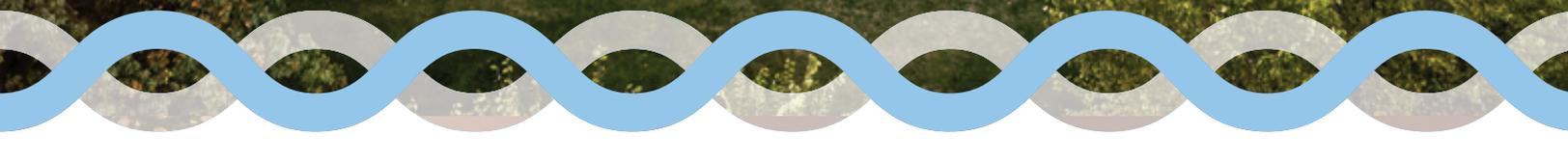
merriweather lakehouse
hotel

EVENTS MENU

10209 Wincopin Circle
Columbia, MD 21044

1-410-730-3900
marriott.com/bwiao

AUTOGRAPH
COLLECTION®
HOTELS





CONTINENTAL

All continental breakfasts are priced at 60 minutes of service.

COLUMBIA CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Assorted Bagels with Cream Cheese, Sliced Fresh Fruit

Assorted Juices & Coffee

\$30 per person

EXECUTIVE CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Assorted Bagels served with Cream Cheese & Preserves, Sliced Fresh Fruit, Assorted Yogurts & Granola

Assorted Juices, Coffee & Tea Selections

\$32 per person

PLATINUM CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Assorted Bagels served with Cream Cheese & Preserves

Sliced Fresh Fruit, Assorted Yogurts & Granola

Egg, Bacon & Cheese Breakfast Biscuits

Assorted Juices, Coffee, & Tea Selections

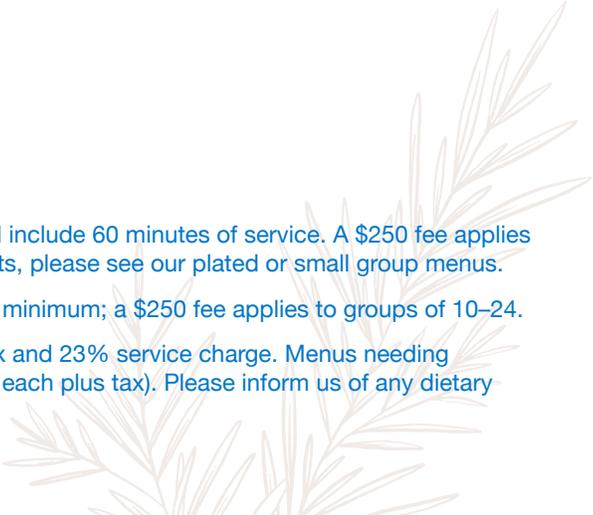
\$36 per person



Buffets require a minimum of 25 guests and include 60 minutes of service. A \$250 fee applies to groups of 10–24. For fewer than 10 guests, please see our plated or small group menus.

The Omelet Station also requires 25 guests minimum; a \$250 fee applies to groups of 10–24.

All food and beverage are subject to 6% tax and 23% service charge. Menus needing attendants require one per 50 guests (\$250 each plus tax). Please inform us of any dietary needs in advance.





BREAKFAST BUFFET

All breakfast buffets require a minimum of 25 guests & are priced for 60 minutes of service.

COLUMBIAN BREAKFAST BUFFET

Scrambled Eggs Sausage Links & Bacon Fried Potatoes with Onion and Peppers

Cubed Fresh Fruit

Breakfast Pastries

Assorted Juices, Coffee & Tea Selections

\$42 per person



ENHANCEMENTS

Omelet Station: Omelets prepared to order & served with Diced Bacon, Ham, Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa & Shredded Cheddar Cheese – **\$21 per person**

Waffles served with Seasonal Berries, Maple Syrup & Whipped Cream – **\$15 per person**

French Toast with Maple Syrup & Whipped Cream – **\$10 per person**

Egg, Bacon & Cheese Breakfast Biscuits – **\$9 per person**

Omelet Station & Bar Beverages require either a Culinary Attendant or Bartender. An Attendant per 50 guests is required.

Attendants & bartenders are \$250 each plus applicable taxes. See host bar beverage menu for additional options.

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HOST BAR OPTIONS
ARE AVAILABLE

BRUNCH BUFFET

Lakehouse Brunch requires a minimum of 25 people. All brunch buffets are priced for 60 minutes of service. Buffet includes coffee, assorted juices, tea selections and soft drinks.

LAKEHOUSE BRUNCH

Assorted Breakfast Pastries
Assorted Bagels served with Cream Cheese & Preserves
Assorted Sliced Fresh Fruit
Scrambled Eggs with Roasted Peppers & Cheese
Breakfast Potatoes, Sausage Links & Bacon
Mixed Garden Salad with Assorted Dressings
Warm Rolls & Butter
Chicken Piccata with Lemon Caper Sauce
Seared Salmon with Citrus Scampi Sauce &
Grilled Sweet Corn Relish
Macaroni & Cheese
Roasted Seasonal Vegetables
Chef's Display of Assorted Desserts

\$68 per person

Omelet Station requires a Chef Attendant. One Chef Attendant per 50 guests is required.

Each Chef Attendant is \$250 plus applicable taxes.

ENHANCEMENTS

Chef Attended Omelet Station: Omelets prepared to order & served with Diced Bacon, Ham, Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa & Shredded Cheddar Cheese

\$21 per person

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THEMED BREAK PACKAGES

Break Packages are a minimum of 25 People for 60 Minutes of Service

Build Your Lakehouse Trail:

Peanuts, Almonds, Candied Walnuts,
Pepitas, Granola, Pretzels, Raisins, Dried
Cranberries, Dried Papaya & M&M's

\$32 per person

Crunch & Munch

Tropical Fruit & Nut Trail Mix
Individual Bags of Chips, Pretzels
& Snack Mix
Lorna Doone Shortbread Cookies
Rice Krispy Treats
Assorted Candy Bars

\$30 per person

Dip It

Assorted Vegetable Sticks
Tri Colored Tortilla Chips
Pita Chips
Dips: Ranch, Salsa, Guacamole, Garlic
Hummus & Black Bean Hummus

\$30 per person

Fitness at the Lake

Assorted Whole Fruits
Assorted Protein & Granola Bars
Greek Yogurt, Granola & Fresh Berries
Orchard Valley Cranberry, Almond &
Cashew Trail Mix

\$32 per person

Health Conscious

Fruit Kabobs with Honey Yogurt Dip
Hummus with Grilled Pita Points
Kind & Kashi Bars
Orchard Valley Dark Chocolate Covered
Almonds
Individual Bags of Granola Crispy Bites

\$30 per person

The Ball Park

Individual Bags of Peanuts,
Popcorn & Cracker Jacks
Mini Franks in a Blanket
Soft Pretzel Sticks
Ale Mustard & Cheese Sauce

\$28 per person

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THEMED BREAK PACKAGES

(CONTINUED)

Cookies Galore

Chocolate Chip
Caramel Apple
Cranberry & White Chocolate Cookies
Brownies & Blondies
Natalie's Lemonade

\$30 per person



The Sweet Tooth

Individual Bags of Chocolate Trail Mix
Assorted Candy Bars
Assorted Mini Cheesecakes
Assorted Mini Desert bars
Individual Packs of Oreo Cookies

\$28 per person

House Made Miniature Deserts

Chefs Assortment of Seasonal Miniature
Deserts

\$25 per person

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BREAK PACKAGES

BREAKFAST A LA CARTE

Assorted Granola Bars – **\$5.50 each**

Kind Bars – **\$7 each**

Assorted Protein Bars – **\$8 each**

Assorted Breakfast Bakeries – **\$42 per dozen**

Assorted Bagels with Plain, Onion & Chive Cream Cheeses & Preserves – **\$60 per dozen**

Sliced Seasonal Fruit, Grapes & Mixed Berries – **\$18 per person (10 guest minimum)**

Assorted Yogurts with Granola – **\$5.50 each**

Vanilla Yogurt Parfaits with Granola & Berries – **\$8.50 each**

Steel Cut Oatmeal with Raisins, Cinnamon & Brown Sugar – **\$9 per person (10 guest minimum)**

Hard Boiled Eggs – **\$30 per dozen**

Scrambled Eggs – **\$9 per person (10 guest minimum)**

French Toast with Maple Syrup – **\$10 per person (10 guest minimum)**

Belgian Waffles with Maple Syrup, Whipped Cream & Mixed Berries – **\$15 per person (10 guest minimum)**

Breakfast Protein (Choice of One) – \$9 per person (10 guest minimum)

- Maple Pork Sausage Links
- Applewood Smoked Bacon
- Turkey Sausage Links

Breakfast Sandwiches (Choice of One) – \$96 per dozen

- Croissant with Egg, Ham & Cheddar Cheese
- English Muffin with Egg White, Turkey Sausage & Swiss Cheese
- Bagel with Egg, Bacon & Pepper Jack Cheese
- Biscuit stuffed with Egg, Bacon & Cheddar Cheese

Omelet Station: Attendant Required (One Attendant per 50 Guests) – \$21 per person

Omelets Prepared to Order and served with Diced Bacon, Ham, Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa & Shredded Cheddar Cheese

Omelet Station requires a Chef Attendant. One Chef Attendant per 50 guests is required. Each Chef Attendant is \$250 plus applicable taxes.

Buffets require a minimum of 25 guests and include 60 minutes of service. A \$250 fee applies to groups of 10–24. For fewer than 10 guests, please see our plated or small group menus.

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BREAK PACKAGES

(CONTINUED)

BREAKS A LA CARTE

Individual Bags of Chips, Pretzels & Popcorn – **\$5.50 each**

Tri Colored Tortilla Chips with Salsa & Guacamole – **\$13 per person**

Assorted Candy Bars – **\$6 each**

Assorted Freshly Baked Cookies – **\$48 per dozen**

Assorted Mini Cheesecakes – **\$50 per dozen**

Warm Soft Pretzel Sticks with Ale Mustard & Bacon Aioli – **\$48 per dozen**

Fruit Kabobs with Honey Yogurt Dip – **\$7.50 each**

Assorted Whole Fruit – **\$42 per dozen**

Sliced Seasonal Fruit, Grapes & Mixed Berries – **\$16 per person**

Assorted Granola Bars – **\$5.50 each**

Individual Bags of Trail Mix – **\$5.50 each**

BEVERAGES A LA CARTE

Assorted Soft Drinks – **\$5.50 each**

Bottled Water – **\$5.50 each**

Sparkling Water – **\$7.50 each**

Lemonade – **\$55 per gallon**

Fruit Punch – **\$55 per gallon**

Iced Tea – **\$55 per gallon**

Orange, Apple or Cranberry Juice – **\$30 per quart**

Regular Coffee – **\$85 per gallon**

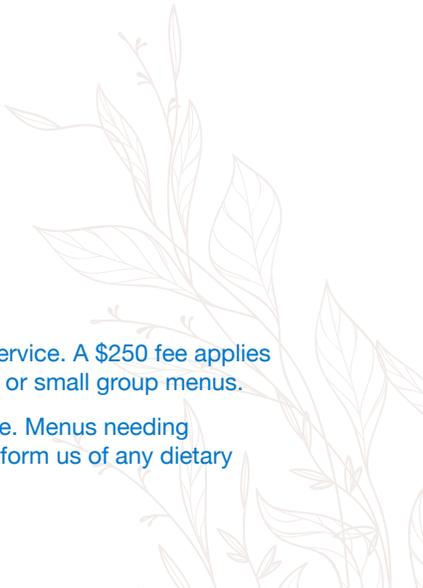
Decaffeinated Coffee – **\$85 per gallon**

Assorted Herbal Teas – **\$80 per gallon**

Red Bull Energy Drinks – **\$9 each**

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BREAK PACKAGES

(CONTINUED)

Half Day Beverage Service (4 Hours or Less)

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Decaffeinated Coffee
Herbal Teas

\$18 per person

Full Day Beverage Service (Over Four Hours)

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Decaffeinated Coffee
Herbal Teas

\$30 per person

Hourly Beverage Service (By the Hour)

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee
Decaffeinated Coffee
Herbal Teas

\$13 per person



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PLATED MENUS

Plated Menu Package includes choice of salad & two dressings, selection of two plated entrées, selection of one starch & vegetable, chefs choice of assorted miniature deserts, warm rolls & butter, iced tea & coffee service.

SALAD OPTIONS

Garden Salad: Mixed Greens with Grape Tomatoes, Cucumbers, Red Onions & Carrots

Classic Caesar Salad: Romaine Hearts, Parmesan Cheese & Garlic Croutons

Strawberry & Spinach Salad: Baby Spinach, Strawberries, Candied Walnuts, Red Onions & Goat Cheese

Greek Salad: Romaine Hearts, Bell Peppers, Grape Tomatoes, Cucumbers, Red Onions & Feta Cheese

Salad Dressing Options:

Balsamic Vinaigrette, Greek Vinaigrette, Raspberry Vinaigrette, Red Wine Vinaigrette, Ranch & Caesar



VEGETABLE OPTIONS

Seasonal Vegetable Medley

Asparagus & Baby Carrots

French Beans & Caramelized Onions

Balsamic Roasted Brussel Sprouts

Garlic Parmesan Roasted Cauliflower

STARCH OPTIONS

Garlic Mashed Potatoes (GF/V)

Rosemary Roasted Red Potatoes (GF/VG)

Asparagus & Pea Risotto (GF/V)

Wild Rice Pilaf (GF/V)

Saffron Rice Pilaf (GF/VG)

(G) Gluten Free (V) Vegetarian (VG) Vegan

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PLATED LUNCH ENTRÉES

LUNCH ENTRÉE OPTIONS

Pan Seared Cod (GF)

Seared Cod Filet with White Wine & Tomato Basil Pan Sauce

\$50 per person

Sirloin Steak

Herb & Garlic Marinated Grilled Sirloin with Au Poivre Sauce

\$58 per person

Tofu Stir Fry (VG)

Pan Fried Tofu & Vegetables in a Savory Asian Sauce

\$42 per person

Pan Seared Salmon

Teriyaki Glazed Seared Salmon with Napa Cabbage Slaw

\$54 per person

Flat Iron Steak (GF)

Grilled Flat Iron Steak with Roasted Tomato Relish

\$58 per person

Spinach Ravioli (V)

Spinach & Ricotta Raviolis with Tuscan Cream Sauce

\$42 per person

Chicken Chasseur

Seared Chicken Breast with Shallots, Mushrooms, Tomatoes, Pearl Onions, White Wine & Demi Glace

\$50 per person

Chicken Supreme (GF)

Seared Chicken Breast with Exotic Mushrooms, Black Truffles & White Wine Cream Sauce

\$50 per person

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PLATED DINNER ENTRÉES

DINNER ENTRÉE OPTIONS

Seared Salmon (GF)

Pan Seared Salmon with Citrus Scampi Sauce & Sweet Grilled Corn Relish

\$62 per person

Chicken Piccata

Seared Chicken Breast with Lemon Caper Sauce

\$60 per person

Grilled Rockfish (GF)

Grilled Rockfish Filet with Blistered Tomato & Sweet Corn Succotash

\$65 per person

NY Strip Steak

Grilled NY Strip Steak with Caramelized Shallot Cabernet Sauce

\$77 per person

Chicken Chesapeake

Chicken Breast stuffed with Crab Imperial topped with Old Bay & Chive Cream Sauce

\$70 per person

Braised Beef Short Rib

Slow Braised Short Rib with Bordelaise Sauce

\$68 per person

(G) Gluten Free (V) Vegetarian

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PLATED DINNER ENTRÉES

(CONTINUED)

Asiago Cheese Ravioli (V)

Asiago Cheese Ravioli with Red Bell Peppers, Mushrooms, Grape Tomatoes & Pesto Cream Sauce

\$52 per person

Cauliflower Steak (VG/GF)

Grilled Cauliflower Steak topped with Grilled Sweet Corn Relish

\$50 per person

DUO PLATES

Maryland Crab Cakes

Baked Jumbo Lump Crab Cakes with Togarashi Beurre Blanc

\$100 per person

Beef Tenderloin & Crab Cake

Grilled Filet Mignon with Perigueux Sauce & Jumbo Lump Crab Cake with Lemon Beurre Blanc

\$110 per person

Seared Salmon & Grilled Chicken

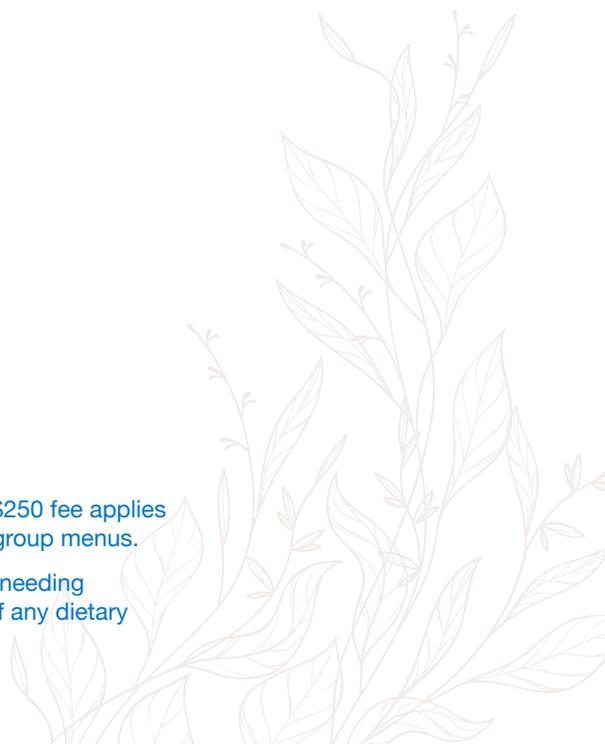
Seared Salmon with Citrus Beurre Blanc & Grilled Chicken Breast with Exotic Mushroom Marsala Sauce

\$85 per person

(G) Gluten Free (V) Vegetarian

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BUFFETS

Two, three, or four entrée lunch or dinner buffets available.

All buffets are served with Chef's display of assorted desserts, coffee, hot tea and iced tea.

Please Select One Starter Course:

Garden Salad with Assorted Dressings

Spinach Salad

Caesar Salad with Garlic Croutons

Fish Entrées:

Orange Glazed Salmon

Fried Flounder with Lemon Beurre Blanc & Tartar Sauce

Beef Entrées:

Slow Roasted Sirloin with Shallot Jus

Chipotle Roasted Flat Iron Steak with Corn Salsa

Braised Short Ribs Carbonnade (beef)

Chicken Entrées:

Seared Chicken Breast with Lemon Caper Sauce

Sautéed Chicken with Spinach, Tomatoes & Parmesan Cream Sauce

Sliced Teriyaki Chicken topped with Pineapple Pear Salsa

Sauteed Breast of Chicken with a Portabella Cream Sauce

Fried Chicken with Honey Hot Sauce

Vegetarian Entrées:

Gnocchi with Mushroom Cream

Pine Nuts, & Sundried Tomatoes

Grilled Portobello Stack with Quinoa Couscous Blend

Wild Mushroom Ravioli

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BUFFETS

(CONTINUED)

Select Three Sides:

Roasted Brussels Sprouts & Cauliflower

Seasonal Vegetables

Wild Rice

Herb Roasted Potatoes

Garlic Mashed Potatoes

Truffle Macaroni & Cheese

Lunch (events occurring between 11am & 4pm):

Two Entrées – \$60 per person

Three Entrées – \$68 per person

Four Entrées – \$78 per person

Dinner (events occurring after 4pm):

Two Entrées – \$70 per person

Three Entrées – \$78 per person

Four Entrées – \$88 per person



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DELI BUFFET



GOURMET DELI

A minimum of 25 guests are required for all buffets.

Deli Buffets are only available from 11am to 3pm.

Iced tea, water & coffee service are included with all buffets.

Salad Station to include:

Fresh Cut Fruit Salad

Mixed Greens with Assorted Toppings

Pesto Pasta Salad

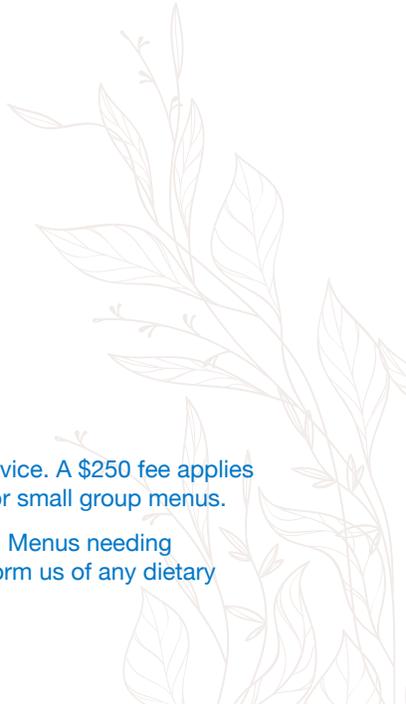
Display of Grab & Go Sandwiches to Include:

- Ham, Salami, Cappicola & Provolone Dressed with Oil & Vinegar on Foccacia
- Smoked Turkey Club on Freshly Baked Croissant with Cranberry Mayonnaise
- Shaved Roast Beef on Sourdough Roll with Cheddar Cheese, Caramelized Onion & Horseradish Sauce
- Grilled Vegetable Wrap with Balsamic Vinegar
- Tuna Salad with Wasabi Mayonnaise on Baguette

Individual Bags of Potato Chips, Pretzels and Tortilla Snacks

Mini Dessert Squares

\$55 per person



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EXECUTIVE DELI

A minimum of 25 guests are required for all buffets.
Deli Buffets are only available from 11am to 3pm.
Iced tea, water & coffee service are included with all buffets.

Executive Deli includes:

Home Style Cole Slaw

Egg Salad

White Meat Chicken Salad

Tuna Salad

Display of Deli Meats & Cheeses to Include:

Smoked Turkey, Honey Ham, Roast Beef & Pastrami
Cheddar, Swiss, Provolone & American Cheeses

Individual Bags of Potato Chips

Freshly Baked Breads, Rolls, Croissants and
Baguettes



Miniature Dessert Squares

\$48 per person

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RECEPTION HORS D'OEUVRES

STATIONARY HORS D'OEUVRES (MINIMUM OF 25 PEOPLE)

SIGNATURE CANAPES (MINIMUM 50 PIECES OF EACH SELECTION)

Domestic & Imported Cheese Display with Grapes, Berries, Dried Fruits, Preserves & Gourmet Crackers
\$20 per person

Assorted Vegetable Display served with Ranch, Garlic Hummus & Pita Bread
\$18 per person

Antipasto Display served with Cured Meats & Cheese's, Olives, Grilled Vegetables & Gourmet Crackers
\$20 per person

Maryland Crab Dip served with Garlic Crostini
\$18 per person

Spinach Artichoke Dip served with Crostini & Tortilla Chips
\$14 per person

Buffalo Chicken Dip served with Tortilla Chips & Crostini
\$14 per person

(G) Gluten Free (V) Vegetarian (C) Chicken (B) Beef (S) Seafood

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RECEPTION HORS D'OEUVRES

(CONTINUED)

Teriyaki Beef Satay (B) – **\$5.75 each**

Roast Beef Pinwheels with Horseradish (B) – **\$4.75 each**

Mini Reuben Bites (B) – **\$4.50 each**

Mini Cheeseburgers (B) – **\$5.50 each**

Beef Tenderloin Kabobs (B) – **\$6 each**

Chicken Quesadilla (C) – **\$5.50 each**

BBQ Pork Biscuit (B) – **\$4.25 each**

Lamb Samosa with Lemon Yogurt Sauce – **\$5.50 each**

Indian Samosa with Spiced Potato & Green Peas (V) – **\$4.25 each**

Raspberry, Toasted Almond, & Brie Puff (V) – **\$5 each**

Baby Spinach & Artichoke Quiche (V) – **\$4.50 each**

Four Cheese Macaroni & Cheese Bites (V) – **\$4.75 each**

Sweet Potato Puff (V) – **\$4.75 each**

Spanakopita (V) – **\$4.75 each**

Chilled Shrimp with Remoulade (S) – **\$6 each**

Smoked Salmon with Goat Cheese on Brioche (S) – **\$5.50 each**

Deviled Eggs with Egg Mousse, Chives, Crabmeat, & Old Bay (S) – **\$5 each**

Scallops wrapped in Bacon (S) – **\$6 each**

Cilantro Salmon Satay (S) – **\$6 each**

Chicken Empanada (C) – **\$4.50 each**

Old Bay Chicken Bites (C) – **\$4.50 each**

Tandoori Chicken Satay (C) – **\$5 each**

Chicken Fingers with Honey Mustard Sauce (C) – **\$4 each**

Buffalo Wings with Blue Cheese & Celery Sticks (C) – **\$4.75 each**

Coconut Shrimp with Pineapple Sauce (S) – **\$5.25 each**

Lobster Mac and Cheese Bites (S) – **\$6 each**

Mini Crab Cakes (S) – **\$8.50 each**

French Macaroon – **\$4.50 each**

Mini Cheesecake Assortment – **\$4.75 each**

Deep Fried Apple Pie Empanada – **\$4.75 each**

(G) Gluten Free (V) Vegetarian (C) Chicken (B) Beef (S) Seafood

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HOST BAR

We require bartenders for all events that have alcoholic beverage service. Bartender fee is \$250 plus applicable taxes. We require one bartender per 75 guests. Bartender fees are based upon four hours of service.

BEER

Domestic Beer – **\$9 each**

Import Beer – **\$10 each**

Seasonal Craft Beer – **\$14 each**

WINES

Name Brand Wine – **\$11 each**

Premium Wine – **\$13 each**

Top Shelf Wine – **\$17 each**

MIXED DRINKS

Name Brand Mixed Drinks – **\$14 each**

Premium Brand Mixed Drinks – **\$18 each**

Top Shelf Brand Mixed Drinks – **\$20 each**

Soft Drinks – **\$6 each**

HOST BAR ENHANCEMENTS

(One gallons serves 12-14 people)

Champagne Punch – **\$100 per gallon**

Rum Punch – **\$100 per gallon**

Mimosas – **\$100 per gallon**

Whiskey Sour – **\$100 per gallon**

Soft Drinks – **\$6 each**

Fruit Punch (non-alcoholic) – **\$50 per gallon**

Lemonade (non-alcoholic) – **\$50 per gallon**

Regular or Decaf Coffee – **\$85 per gallon**

Iced Tea – **\$50 per gallon**





CASH BAR

All cash bar pricing is inclusive of 9% alcoholic beverage taxes. All of our cash bars accept only credit card payments. A bartender is required for all cash bars (events larger than 75 guests could require multiple bartenders). Bartenders are \$250 each plus applicable taxes. Bartenders are based upon four hours of service.

BEER

Domestic Beer – **\$9 each**

Import Beer – **\$10 each**

Seasonal Craft Beer – **\$14 each**

WINE

Name Brand Wine – **\$11 each**

Premium Wine – **\$13 each**

Top Shelf Wine – **\$17 each**

MIXED DRINKS

Name Brand Mixed Drinks – **\$14 each**

Premium Brand Mixed Drinks – **\$17 each**

Top Shelf Brand Mixed Drinks – **\$19 each**

Assorted Soft Drinks – **\$6 each**





BAR PACKAGES

We require bartenders for all events that have alcoholic beverage service.

We require one bartender per 75 guests.

Each bartender is \$250 plus applicable taxes.

Bartender fees are based upon four hours of service.

Our essential (house), exceptional (premium), extraordinary (top-shelf) bar packages include mixed drinks, wines, domestic beer, import beer & assorted soft drinks.

Four Hour Essential Bar Package – \$45 per person

Extra Hour – \$12 per person

Four Hour Exceptional Bar Package – \$58 per person

Extra Hour – \$15 per person

Four Hour Extraordinary Bar Package – \$70 per person

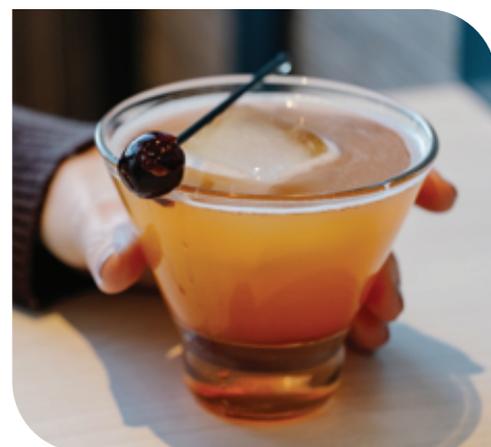
Extra Hour – \$18 per person

Four Hour Limited Beverages Bar Package – \$40 per person

(House Brand Wines, Domestic Beer, Import Beer & Assorted Soft Drinks)

Four Hour Non Alcoholic Beverage Package – \$28 per person

(Assorted Soft Drinks & Bottled Water)







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