



AUTOGRAPH
COLLECTION®
HOTELS

Merriweather Lakehouse Event Menus

We have created an "Experience Like Nothing Else®" with panoramic views, a rooftop pool & unique event space overlooking the beautiful lake Kittamaqundi, alongside an exceptional culinary and events team.

Merriweather Lakehouse, Autograph Collection

10209 Wincopin Circle, Columbia, MD 21044

14107303900

marriott.com/bwiao



Continental

All continental breakfasts are priced at 60 minutes of service.

Columbia Continental

Assorted Breakfast Pastries, Assorted Bagels with Cream Cheese, Sliced Fresh Fruit, Assorted Juices & Coffee
\$26.00 per person

Platinum Continental Breakfast

Assorted Breakfast Pastries, Assorted Bagels to include Plain, Blueberry & Wheat served with Cream Cheese & Preserves
Sliced Fresh Fruit, Assorted Yogurts & Granola
Egg, Bacon & Cheese Breakfast Biscuits
Assorted Juices, Coffee, & Tea Selections
\$34.00 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
\$28.00 per person

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 Bakeries

Assorted Juices, Coffee & Tea Selections

\$36 per person

Enhancements

Omelet Station with Assorted Toppings to include:

Cheese, Diced Tomatoes, Onions, Peppers,

Mushrooms, & Salsa- \$20 per person

Waffle Station with Berries in Season, Maple Syrup

and Whipped Cream- \$18 per person

French Toast with Maple Syrup &

Whipped Cream- \$9 per person

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



Omelet, waffle & bar beverages require either a culinary attendant or bartender. An attendant per 75 guests is required. Attendants & bartenders are \$200 each plus applicable taxes. See host bar beverage menu for additional options.

All food & beverage is subject to 23% service charge & sales taxes. Please advise to us of any special dietary requirements.

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 to include Plain, Blueberry & Wheat 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

BBQ Grilled Chicken Breast

Seared Salmon with Corn Relish

Macaroni & Cheese

Roasted Seasonal Vegetables

Chef's Display of Assorted Desserts

\$65 per person

HOST BAR
OPTIONS ARE
AVAILABLE



Enhancements

Chef Attended Omelet Station

with assorted toppings to include: Cheese, Diced Tomatoes, Onions, Peppers, Mushrooms, & Salsa

\$20

The omelet station & waffle stations require chef attendants. A chef attendant per 75 guests per station is required. Each chef attendant is \$200 plus applicable taxes.

All food & beverage is subject to 23% service charge & sales taxes. Please advise us of any special dietary requirements.

Break Menu

Break Packages

A La Carte Break Options

Assorted Soft Drinks- \$5 each

Bottled Water- \$5 each

Fruit Punch- \$50 per gallon

Sweet Iced Tea- \$50 per gallon

Lemonade- \$50 per gallon

Coffee- \$65 per gallon

Sliced Fresh Fruit- \$6 per person

Assorted Yogurts with Granola- \$5.50 each

Fruit on a Stick- \$4.25 each

Flavored Popcorn- \$5 per person

Warm Pretzel Sticks with Dark Ale Mustard & Garlic Dip- \$42 per dozen

Chips, Salsa, Guacamole served with Tortilla Chips- \$10 per person

Mini Cupcakes- \$42 per dozen

Assorted Cookies- \$42 per dozen



Full Day Break Package (8 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water- \$27 per person

Half Day Break Package (4 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water- \$16 per person

Hourly Beverage Package (for those groups less than 4 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water- \$12 per person (per hour)

Plated Lunch

All plated luncheons include salad course, warm rolls & butter, selection of starch, Chef's selection of seasonal vegetables, Chef's selection of dessert, iced tea & coffee service.



Signature Chicken Chesapeake

Stuffed Chicken Breast with
Crabmeat served with Eggplant
Risotto & Old Bay Cream Sauce

Market Pricing

Seasonal Teriyaki Sweet Chili Salmon (G)

Served with Jasmine Rice, Nappa
Cabbage Slaw & Broccoli
\$44 per person

Fire Roasted Flat Steak

Served with Leek Creamed
Potatoes, Sautéed Wax Beans &
Crisp Garlic Chips
\$50 per person

Grilled Free Range Chicken (G)

Served with Pecorino Sundried
Tomato Risotto, Pan Gravy
served with Chardonnay Glazed
Carrots
\$42 per person

Garlic Roasted Sliced Sirloin

Served with New Potatoes
topped with Bleu Cheese,
Bacon & Roasted Tomatoes
\$50 per person

Wild Chicken Supreme

Seared Chicken Breast with Wild
Mushroom Sauce
\$42 per person

Plated Lunch Continued

Vegetarian Wrap (V)

Grilled Asparagus & Quinoa Wrap

\$36 per person

Stir Fry (V)

Assorted Ginger Vegetables &

Tofu Stir Fry

\$36 per person

Spinach Ricotta Ravioli (V)

Portabella Mushroom Cream

Sauce & Roasted Cauliflower Florets

\$38 per person



(G) Gluten Free (V) Vegetarian

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Plated Dinner

All plated dinners include salad course, warm rolls & butter, selection of starch, Chef's seasonal vegetables, Chef's selection of dessert, iced tea & coffee service.



Herb Grilled Tenderloin & Crab Cake

Served with Sweet Corn Relish, Roasted Shallot Sauce & Trio Roasted Potatoes

Market Pricing

Salmon & Iron Steak Duo

Seared Salmon with Smoked Corn Vinaigrette paired with Iron Steak topped with Tomato Salsa

\$60 per person

London Broil (G)

Grilled Flank Steak with Rosemary Demi Glaze

\$55 per person

Filet & Jumbo Shrimp

Petite Filet Seared & Stuffed Jumbo Shrimp with Zinfandel Reduction & Tomato Saffron Sauce

Market Pricing

Tenderloin & Chicken Duo

Sliced Tenderloin of Beef paired with Rosemary

Chicken topped with Shallot Sauce

\$80 per person

Cider Braised Chicken (G)

Served with Spiced Fuji Apples & Honey Curry Carrots

\$50 per person

Plated Dinner Continued

Wild Mushroom Chicken Supreme

Seared Chicken Breast with a Wild Mushroom

Tomato Tarragon Sauce

\$50 per person

Seared Salmon with White Wine Sauce

Seared Salmon topped with a White Wine Sauce

\$55 per person

Asiago Cheese Ravioli (V)

Asiago Cheese Ravioli with Pimento, Mushrooms,

Tomatoes topped with Pesto Sauce

\$46 per person

Vegetable Purse (V)

Vegetable Purse with Mushrooms, Asiago Cheese,

Couscous served with a Red Pepper Sauce

\$46 per person

(G) Gluten Free (V) Vegetarian

Sliced Sirloin

Roasted Sliced Sirloin with Wild Mushroom Ragout

\$55 per person

Mediterranean Chicken

Chicken with Sun Dried Tomatoes, Artichoke Hearts,

Basil, Roasted Garlic & Shallots

\$50 per person

Stuffed Eggplant (V)

Roasted Eggplant filled with Spinach, Sweet Red Peppers,

Shitake Mushrooms, & Mozzarella Cheese topped with a

Charred Tomato Relish

\$46 per person





Buffets

Buffet entrees available for lunch or dinner.

All buffets are served with chef's display of assorted desserts, coffee & iced tea.

Two entrees, three entrees or four entrees are available. Minimum of 25 guests is required for buffet service.

Please Select One Starter Course:

Garden Salad with Assorted Dressings, Spinach Salad or Caesar Salad with Garlic Croutons

Fish Entrees:

Orange Glazed Salmon, Fried Flounder with Lemon Beurre Blanc & Tartar Sauce

Beef Entrees:

Slow Roasted Sirloin with Shallot Jus, Chipotle Roasted Flat Iron

Steak with Corn Salsa, Braised Short Ribs Carbonnade (beef)

Chicken Entrees:

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 Entrees:

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 Brussel Sprouts & Cauliflower, Seasonal Vegetables, Wild Rice, Herb Roasted Potatoes, Garlic Mashed Potatoes, Truffle Macaroni & Cheese

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

Two Entrees- \$48 per person

Three Entrees- \$54 per person

Four Entrees- \$60 per person

Dinner (events occurring after 4pm):

Two Entrees- \$60 per person

Three Entrees- \$65 per person

Four Entrees- \$77 per person



All food & beverage is subject to 23% service charge & sales taxes. Please advise us of any special dietary requirements.

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

\$48 per person

Deli Buffet



All food & beverage is subject to 23% service charge & sales taxes. Please advise us of any special dietary requirements.

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.

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

Miniature Dessert Squares

Freshly Baked Breads, Rolls,

Croissants and Baguettes

\$40 per person



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Reception Hors d' Oeuvres

Stationary Hors d' Oeuvres (each display serves 50 guests)

Signature Canapes (minimum 100 pieces of each selection)

Symbol Key: (V)= Vegetarian (C)= Chicken (B)= Beef (S)= Seafood

Domestic & Imported Cheese Display with Fresh Seasonal Fruit & Berries

\$475 per display

Assorted Vegetable Display with Garlic or Red Pepper Hummus & Pita Bread

\$475 per display

Antipasto Display with Italian Salami and Cheeses, Marinated Mushrooms, Grilled Vegetables & Chickpea Salad

\$500 per display

Maryland Crab Dip served with Garlic Crostini

\$600 per display

Spinach Artichoke Dip served with Crostini & Tortilla Chips

\$450 per display

Buffalo Chicken Dip served with Tortilla Chips & Crostini

\$450 per display

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)- \$6.00 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)- \$5.00 each

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

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



Reception Hors d' Oeuvres Continued

Sweet Potato Puff (V)- \$4.75 each

Spanakopita (V)- \$4.75 each

Chilled Shrimp with Remoulade (S)- \$6.00 each

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

Deviled Eggs with Egg Mousse, Chives, Crabmeat, & Old Bay (S)- \$5.00 each

Scallops wrapped in Bacon (S)- \$6.00 each

Cilantro Salmon Satay (S)- \$6.00 each

Chicken Empanada (C)- \$4.50 each

Old Bay Chicken Bites (C)- \$4.50 each

Tandoori Chicken Satay (C)- \$5.00 each

Chicken Fingers with Honey Mustard Sauce (C)- \$4.00 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





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- \$8.50 each

Import Beer- \$9.50 each

Seasonal Craft Beer- \$14 each

Wines

Name Brand Wine- \$10.00 each

Premium Wine- \$16.00 each

Top Shelf Wine- \$18.00 each

Mixed Drinks

Name Brand Mixed Drinks- \$12 each

Premium Brand Mixed Drinks- \$18 each

Top Shelf Brand Mixed Drinks- \$20 each

Assorted Soft Drinks- \$5.00 each

Host Bar Enhancements

Champagne Punch- \$100 per gallon

Rum Punch- \$100 per gallon

Mimosas- \$100 per gallon

Whiskey Sour- \$100 per gallon

Soft Drinks- \$5.00 each

Fruit Punch (non-alcoholic)- \$50.00 per gallon

Lemonade (non-alcoholic)- \$50.00 per gallon

Regular or Decaf Coffee- \$65 per gallon

Iced Tea- \$50.00 per gallon

(Gallons can serve roughly up to 16 servings)

Alcoholic beverages are subject to 9% alcoholic beverage tax.

All food & beverage is subject to 23% service charge & sales taxes. Please advise us of any special dietary requirements.

Cash Bar

All cash bar pricing is exclusive 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- \$8.00 each

Import Beer- \$9.00 each

Seasonal Craft Beer- \$13.00 each

Wines

Name Brand Wine- \$10.00 each

Premium Wine- \$12.00 each

Top Shelf Wine- \$16.00 each

Mixed Drinks

Name Brand Mixed Drinks- \$12.00 each

Premium Brand Mixed Drinks- \$16.00 each

Top Shelf Brand Mixed Drinks- \$18.00 each

Soft Drinks- \$5.00 each



All food & beverage is subject to 23% service charge & sales taxes. Please advise us of any special dietary requirements.

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- \$40 per person

Five Hour Essential Bar Package- \$48 per person

Four Hour Exceptional Bar Package- \$48 per person

Five Hour Exceptional Bar Package- \$55 per person

Four Hour Extraordinary Bar Package- \$60 per person

Five Hour Extraordinary Bar Package- \$68 per person

Four Hour Limited Beverages Bar Package- \$35 per person

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

Four Hour Non Alcoholic Beverage Package- \$25 per person

(Assorted Soft Drinks & Bottled Water)

All food & beverage is subject to 23% service charge & sales taxes. Please advise us of any special dietary requirements.