



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](https://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

## **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

## **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



# 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

\$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 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

## Enhancements

Chef Attended Omelet Station

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

\$20

HOST BAR  
OPTIONS ARE  
AVAILABLE



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

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## 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

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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



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## 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



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# Gourmet Deli

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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 Focaccia

\* 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





# Executive Deli

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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

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## **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

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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- \$8.00 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

### 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

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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- \$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



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# Bar Packages

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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)

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# Merriweather Lakehouse

## *Small Group Lunches Menu*

*\$37++ Per Person*

**Merriweather Lakehouse, Autograph Collection**

10209 Wincopin Circle, Columbia, MD 21044

14107303900

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## Available Selections

*All lunches can be prepared  
either boxed or plated.*

### CHOOSE ONE OF THE OPTIONS BELOW

#### **TURKEY WRAP**

Sliced Oven Roasted Turkey, Baby Bibb Lettuce, Beef Steak Tomato, & Grilled Tortilla

#### **TOMATO MOZZARELLA SANDWICH**

Sliced Tomato, House-made Pesto Sauce, Fresh Mozzarella on Toasted Ciabatta Bread

#### **PESTO CHICKEN SANDWICH**

Grilled Chicken Breast, Fresh Mozzarella, House-made Pesto Sauce, Baby Bibb Lettuce, and Sliced Tomato on Toasted Ciabatta Bread

#### **GRILLED CHICKEN SALAD**

Baby Bibb Lettuce, Beefsteak Tomato, and Buttery Croissant

*Each Menu Selection Comes with an Individually Wrapped Cookie, a Piece of Whole Fresh Fruit, a Bottle of Water, & a Bag of Chips.*

#### **HOUSE SALAD**

Grilled Chicken Breast, Mesclun Greens, Shaved Red Onion, Cherry Tomatoes, Shredded Carrots, English Cucumber with Balsamic Vinaigrette (on the side)

#### **CAESAR SALAD**

Grilled Chicken Breast, Romaine Hearts, Shaved Parmesan & Croutons with House Caesar Dressing (on the side)

*Each Menu Selection Comes with an Individually Wrapped Cookie, a Piece of Whole Fresh Fruit, a Bottle of Water, & a Small Baguette with Butter.*