

***Annapolis Residence Inn
By Marriott***

170 Admiral Cochrane Dr.
Annapolis, MD 21401
(410) 573-0300

MEETING ROOM INFORMATION

The Residence Inn has one meeting room, the Cochrane Room, which is 500 square feet. Catering and audio visual equipment are available upon request.

MEETING ROOM CAPACITY

Conference: 16 people maximum

Classroom: 18 people maximum

Theatre: 30 people maximum

U-Shape: 25 people maximum

Banquet: 16 people maximum

AUDIO & VISUAL EQUIPMENT

The Residence Inn Annapolis features complimentary materials including

AV table

Table Cloths

Projection Screen

DAILY CHARGE

Meeting Room Rental	350.00
Flipchart	30.00
TV with VCR	200.00
Overhead Projector	45.00

WE ALSO WORK WITH A LOCAL AUDIO/VISUAL COMPANY TO PROVIDE ADDITIONAL EQUIPMENT. REQUIRES 48 HOUR ADVANCE NOTICE.

Conference Room Menu Choices:

Food and Beverage Menu Prices are Per Person Unless Noted Otherwise
22% Service Charge & 6% Sales Tax to be applied to All Food and Beverage
Residence Inn by Marriott Annapolis • 170 Admiral Cochrane Drive • Annapolis, MD 21401 •
phone 410-573-0300 • fax 410-573-0316

BREAKFAST MENU A LA CARTE

Minimum 10 People

Breakfast Jumpstart

Assorted petite muffins that may include:

Cranberry nut, blueberry and our signature pumpkin,
Mini scones, cinnamon rolls,
Sweet cream butter and fresh fruit preserves

Fresh Fruit Skewers

Season Fruits

10.25 Per Person

*An Additional \$2 per person if you like to add juice or Coffee
Beverages*

Fresh Pastries (3pp)

Assorted Petite Muffins, Scones & Cinnamon Rolls
Served with Honey Butter

\$4.95

Fresh Pastries with Bagels (2.5pp)

Assorted Petite Muffins, Scones, Cinnamon Rolls and Bagels
Sweet Cream Butter, Cream Cheese and Fresh Fruit Preserves

\$6.95

Bagels and Cream Cheese (1pp)

\$4.95

Fresh Fruit Bowl

Orange Quarters & Bananas

\$6.95

Fresh Fruit Skewers (seasonal)

\$6.95

Or

Fresh Fruit Salad (seasonal)

\$6.95

Smoked Applewood Salmon

Assorted Savory Bagels (1pp)
Whipped Cream Cheese, Sliced Tomatoes, Chopped Onion, Chopped Eggs and Capers
\$9.95

Yogurt

Assorted Yogurt Cups with Granola
\$6.95

Fruit Juices Individual

Choice of 2
Orange, Apple or Cranberry
\$4.95

Coffee Service

Freshly Ground House Blend Coffee & Tazo Tea
Regular or Decaffeinated
Cream, Sugar and Sweeteners
\$4.95

Cold Lunch Buffet Menus

Cold Lunch Buffet Menus are \$19.95 Per Person
All orders are a minimum of 10 People

#1 Grilled Lemon Marinated Chicken

Caesar Salad...Garlic Croutons & Parmesan Cheese with Caesar Dressing
Greek Pasta Salad
Assorted Rolls & Mini Pumpkin Muffins
Assorted Bars
Assorted Canned Sodas & Bottled Water

#2 Assorted Sandwiches (Choice of 2)

House Pasta Salad
Garden Salad & Ranch Dressing
Homemade Potato Chips & Horseradish Cheddar Scallion Dip
Assorted Cookies
Assorted Canned Sodas & Bottled Water

#3 Craisin Chicken Salad Wrap and Turkey & Bacon Club on Croissant

Italian Pasta Salad...Pasta with Fresh Tomatoes, Basil & Garlic
Fresh Fruit Salad

Homemade Potato Chips & Horseradish Cheddar Scallion Dip
Assorted Finger Desserts
Assorted Canned Sodas & Bottled Water

#4 Peppercorn Encrusted Chicken
Café Salad... Mesculn Mix, Sautéed Pears, Candied Pecans, Gorgonzola
& Maple Champagne Vinaigrette
Assorted Rolls & Mini Pumpkin Muffins
Assorted Brownies
Assorted Canned Sodas & Bottled Water

#5 Grilled Chicken Caesar Salad
Spinach Orzo with Pine Nuts and Citrus Olive Oil
Assorted Rolls & Mini Pumpkin Muffins
Assorted Finger Desserts
Assorted Canned Sodas & Bottled Water

Assorted Sandwiches:

(Prepared by hotel, 10 person minimum)

Assorted cold sandwiches to include Turkey, Veggie, Tuna Salad, Chicken Salad,
Smoked Ham & Swiss, & Smoked turkey breast. Includes chips, assorted canned
sodas, & bottled water \$14.95

Cold Lunch Buffet Menus Continued

Cold Lunch Buffet Menus are \$19.95 Per Person

All orders are a minimum of 10 People

#6 Grilled Sliced Chicken with Teriyaki Glaze
Chilled Asian Noodle Salad... Shredded Carrots & Scallions
with Soy Ginger Vinaigrette
Asian Slaw
Assorted Finger Desserts
Assorted Canned Sodas & Bottled Water

#7 Grilled Sliced Flank Steak Paillard with a Teriyaki Glaze
Wild Rice Salad... Sliced Almonds, Grapes, Raisins and Fresh Parsley
Grilled Asparagus... Olive Oil, Sea Salt & Cracked Pepper with Crumbled
Roasted Goat Cheese
Assorted Bars
Assorted Canned Sodas & Bottled Water

#8 Vegetarian Menu

Mediterranean Cous Cous Salad...Israeli Cous Cous, Tomato, Feta Cheese,
Raisins and Freshly Chopped Basil
Tomato Cucumber Red Onion Salad
Garlic Hummus, Tzatziki Dip, Roasted Red Pepper Feta Dip with Pita Triangles
Chocolate Dipped Strawberries
Assorted Canned Sodas & Bottled Water

#9 Grilled Jerk Chicken with Pineapple Salsa
Mexican Caesar Salad... Fresh Lime-Cilantro Dressing
with Chipotle Tortilla Stripes
Black Bean Cous Cous Salad
Assorted Finger Desserts
Assorted Canned Sodas & Bottled Water

Build Your Own Lunch

Artist's Palette

Cold Lunch Buffet Menus are \$19.95 Per Person
All orders are a minimum of 10 People

Choose Your Canvas

(Choice of two)

Curried Chicken Salad on Croissant
Roast Breast of Turkey and Crisp Bacon on Croissant
Albacore Tuna Salad with Lettuce on Wheat Bread
Baked Ham and Swiss on Rye with Whole Grain Mustard
Sport Fit Veggie Wrap with Hummus and Mustard Dill Sauce
Roast Beef with Horseradish Cream & Baby Spinach on Garlic Ciabatta
Craisin Chicken Salad Wrap with Granola and Raspberry - Walnut Vinaigrette
Smoked Turkey, Bacon, Boursin Cheese and Honey Mustard in a Spinach Tortilla

Add Fresh Colors

(Choice of Two)

Spinach Orzo with Pine Nuts and Citrus Olive Oil
Tricolor Spiral Pasta with Feta, Peas, Red Onion and Parmesan Pepper Dressing
Greek Pasta Salad, Penne with Feta Cheese, Cucumber, Fresh Tomato
Sweet Onions, Peppers, Black Olives and Greek Vinaigrette
Creamy Herbed Potato Salad
Homemade Potato Chips
Fresh Seasonal Whole Fruit
Traditional Caesar Salad

Garden Salad with Herb Vinaigrette, Ranch or Blue Cheese Dressing
Mexican Caesar Salad with Lime-Cilantro Dressing & Chipotle Pepper Croutons

Finishing Touches

(Bakers Choice)

Assorted Finger Desserts, Cookies or Brownies

Hot Lunch Buffet Menus

Hot Lunch Buffet Menus are \$21.95 Per Person

All orders are a minimum of 10 People

#1 Italian Cheese Filled Tortellini with Basil Pesto Cream Sauce

Grilled Sliced Marinated Chicken Breast

Caesar Salad

Assorted Rolls & Mini Pumpkin Muffins

Assorted Finger Dessert

Assorted Canned Sodas & Bottled Water

#2 Baked Ziti

Italian Sausages & Peppers

Caesar Salad

Garlic Breadsticks

Assorted Cookies

Assorted Canned Sodas & Bottled Water

#3 Pulled BBQ Beef Brisket with Minature Rolls

OR Pulled BBQ Chicken with Minature Rolls

Fresh Cole Slaw

Creamy Herb Potato Salad

Assorted Brownies

Assorted Canned Sodas & Bottled Water

#4 Roasted Baked Potato with Toppings to include: Bacon, Sour Cream,

Cheddar cheese & Butter

Beef or Vegetable Chili with Cheddar Cheese & Tortilla Chips

Garden Salad with Balsamic & Ranch Dressing, Corn Muffins

Assorted Cookies & Brownies

Assorted Canned Sodas & Bottled Water

Specialty Lunch Presentations

All orders are a minimum of 10 People

“Meat Lovers”

Thin Sliced Roasted Top Round in Gravy or

Sliced Home Style Meatloaf with Marinara or Gravy

Traditional Mashed Potatoes

Roasted Vegetables

Marinated Zucchini, Yellow Squash, Vidalia Onions

Sweet Red Peppers and Portabella Mushrooms

Assorted Brownies

Assortment of Double Fudge, Cheesecake Marble

Assorted Canned Sodas and Bottled Water, Paper Products

\$21.95 Per Person

“Caribbean For a Day”

Garden Salad

Cucumbers, Sweet Onions and Tomatoes

Citrus Vinaigrette

Jamaican Jerk Chicken Breasts with Pineapple Salsa

Spinach Orzo with Pine nuts and Citrus Olive Oil

Rolls, Mini Pumpkin Muffins

Assorted Finger Desserts

Assorted Canned Sodas, Bottled Water and Paper Products

\$21.95 Per Person

Specialty Lunch Presentations

All orders are a minimum of 10 People

“Maryland”

Sautéed Jumbo Lump Crab Cakes (1 per person)
Dill Caper Sauce & Cocktail

Corn and Black Bean Salad

Redskin Dill Potato Salad

Corn Bread & Honey Butter

Almond Pound Cake Squares with Lemon Glaze

Assorted Sodas and Bottled Water, Paper Products

\$29.00 Per Person

“The Santa Fe!”

Mexican Caesar Salad
Fresh Lime-Cilantro Caesar Dressing
Chipotle Pepper Croutons

Grilled Sliced Chicken with Peppers and Onions

Authentic Tortilla Chips, Salsa, Sour Cream & Guacamole

Warm Tortillas

Assorted Finger Desserts

Assorted Canned Sodas, Bottled Water and Paper Products

\$22.95 Per Person

Specialty Lunch Presentations

All orders are a minimum of 10 People

“It’s Greek to Me”

Greek Salad
Cucumbers, Black Olives, Red Peppers, Onions, Tomatoes,
Feta Cheese and Fresh Herb Vinaigrette

Herb Marinated Grilled Chicken
Sliced & Served Room Temperature

Hummus and Tsaziki

Pita Bread

Mini Key Lime Mousse Tarts

Assorted Canned Sodas, Bottled Water and Paper Products
\$21.95 Per Person

DESSERTS

Carrot Cake
\$4.75pp

Chocolate Cake
\$6.95pp

Apple Pie
4.95pp

BEVERAGE BREAKS

Coffee and Hot Tea Replenishment

\$3.95pp

Coffee, Hot Tea and Juice Replenishment

\$6.95pp

Assorted Sodas

\$3.95pp

AFTERNOON BREAKS

Coffee, Hot Tea, Soda and Assorted Cookies

\$6.95

Coffee, Hot Tea, Soda, Cookies and Brownies

\$8.95