

Bar Bat Mitzvah's
at The Hartford Marriott

Hartford Marriott Downtown 2010- 2011 Bar Bat Mitzvah Packages

200 Columbus Boulevard, Hartford, Connecticut 06103
Phone: 860.760.2212 Fax: 860.760-2222
WWW.HARTFORDMARRIOTT.COM

Bar Bat Mitzvah's at the Hartford Marriott Downtown

**Thank you for thinking of the Marriott Hartford Downtown
to host your very special day.**

At the Marriott Hartford Downtown, we understand that your child's Bar Bat Mitzvah day is one of the most important events that will occur in your lifetime. We apply our service-oriented philosophy to every aspect of your stay with us, paying attention to every detail so that you can have peace of mind knowing your child's day will be just what you've always dreamed it to be. The superb, beautifully presented food is prepared by our Culinary Team, and delivered to your guests by our experienced Service Professionals.

Please take a moment and review the enclosed information. The offerings in this Bar Bat Mitzvah Package are a guideline to creating your special day. Our Executive Chef and Event Specialists of our new Marriott Hartford Downtown Hotel welcome the opportunity to customize a Bar Bat Mitzvah package to suit your individual needs.

Our Bar Bat Mitvah Package

White Glove Butler Passed Hors D'oeuvres
Assorted Cheese and Crudité Display
Four and One Half Hour Full Premium Open Bar
Chilled Champagne Toast
Wine Service with Dinner
An Exquisite Three or Four Course Dinner
Wedding Cake
Floor Length Ivory or Black Table Cloths with Napkins and Votive Candles
Certified Professional Wedding Experts
Complimentary Overnight Accommodations for the Bride & Groom
Complimentary Bridal Party Reception
Preferred Room Rates For Out of Town Guests, Based on Availability

Adult Price ~ Gold Package

Friday Evening \$100.00

Saturday Evening \$105.00

Saturday Day, Sunday \$95.00

Adult Price ~ Platinum Package

Includes Chair Covers and Sash

Friday Evening \$120.00

Saturday Evening \$122.00

Saturday Day, Sunday \$118.00

Minimum of 180 adult guests for Marriott Ballroom

Minimum of 50 adult guests for Capital Ballroom

Please inquire about special pricing on off peak days

Our events are 5 hours. You may extend for an additional fee of \$250.00 per half hour

The following items are simply menu suggestions. Final menu options will be confirmed 6 months prior to your wedding date based on seasonal availability.

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-760-2212

Cocktail Hour Gold Package



Four and one half hours Full Premium Brand Open Bar

Absolut Vodka, Bacardi Superior Rum, Beefeater Gin, Jack Daniel's Bourbon, Grant's Scotch, Canadian

Club Whiskey, Jose Cuervo Gold Tequila

Imported and Domestic Beer Selections and VIVO House Wines

Soft Drinks, Juices and Mineral Water



Cheese and Vegetable Display

Assorted Imported and Domestic Cheeses, Cheddar, Swiss and Pepper jack

Accompanied by Assorted Rustic Breads

Assorted Fresh Raw Vegetables and Dips



Please Select five White Glove, Butler Passed Hors D'oeuvres

Scallops Wrapped in Bacon

Spanikopita

Balsamic Fig Focaccia

Poached Pear and Blue Cheese Phyllo Star

Cranberry and Blue Cheese Beggars Purse

Stuffed Mushrooms with Spinach and Feta

Oriental Spring Rolls with Ginger Dipping Sauce

Mini Beef Wellington with Horseradish Dijon

Mini Beef Kabobs

Sesame Chicken Canapé

Sesame Chicken with Teriyaki Dipping Sauce

Mini Potato Knishes with Apple Chutney

Fresh Tomato-Basil Bruschetta

Risotto Arancini Truffle Oil Drizzle

Smoked Salmon Pate Choux

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-760-2212

Chilled Champagne Toast

Salad Selection

Select One Salad:

All salads are served with Freshly Baked Dinner Rolls and Sweet Whipped Butter

Field Greens

Mixed Bitter Greens, with Dried Cranberries, Toasted Pecans and Goat Cheese
Balsamic Vinaigrette Dressing

Tuscan

Wild Greens with Vine-Ripe Tomatoes, Fresh Mozzarella,
Basil Infused Extra Virgin Olive Oil

Caesar

Caesar Dressing , Grated Fresh Reggiano Parmigiano Cheese and
Fresh Cracked Pepper

Wine Service with Dinner

Choice of VIVO Chardonnay, Cabernet Sauvignon or Merlot

Select Three Entrees:

All Entrées are served with Chef's Selection of Starch and Vegetables.

∞ Entrees ∞

Petite Filet Mignon
Port Wine Demi Glaze

Grilled Salmon
Citrus Relish

Herb Roasted Chicken Breast
Roasted Garlic Tomato Concaser finished with a Balsamic Thyme Reduction

Grilled Mahi Mahi
Miso Reduction and Mango Chutney

New York Strip
Peppercorn Crusted and served with a Wild Mushroom Demi Glaze

Vegetable Strudel
Grilled Seasonal Vegetables layered with Goat Cheese in a Puff Pastry

Dessert

Bar Bat Mitzvah Cake served with a Chocolate Dipped Strawberry on a Painted Plate

Coffee, Herbal Tea and Decaffeinated Coffee

Cocktail Hour Platinum Package



Four and one Half Hour Full Top Shelf Brand Open Bar

Kettle One, Captain Morgan's Rum, Tanqueray Gin, Maker's Mark Bourbon, Dewar's Scotch, Seagram's
VO Whiskey, 1800 Silver Tequila.

Imported and Domestic Beer Selections and VIVO House Wines
Soft Drinks, Juices and Mineral Water



Cheese Fruit and Vegetable Display

Sharp Cheddar, Boursin, Brie, Gorgonzola, Parmesan Reggiano, Derby and Smoked Gouda
Accompanied by Assorted Rustic Breads
Assorted Fresh Raw Vegetables and Dips
Strawberries and Grape Clusters



Please Select Six White Glove, Butler Passed Hors D'oeuvres

Lobster and Mango, Crispy Rice Paper
BBQ Bacon Wrapped Shrimp
Coconut Shrimp with Mango Sweet and Sour
Scallops Wrapped in Bacon
Porcini Mushroom and Gorgonzola Crostini
Spanikopita
Port Onion Marmalade on Brioche
Stuffed Mushrooms with Spinach and Feta
Oriental Spring Rolls with Ginger Dipping Sauce
Mini Beef Tenderloin with Horseradish Dijon
Mini Beef Kabobs
Beef Roulade with Spicy Honey Mustard
Sesame Chicken Canapé
Sesame Chicken with Teriyaki Dipping Sauce
Mini Potato Knishes with Apple Chutney
Fresh Tomato-Basil Bruschetta

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-760-2212

Chilled Champagne Toast

Appetizers ~ Select One

Mushroom Ravioli

Tossed with Asiago Cream and Shredded Parmesan

Seared Salmon

Classic Herb and Crushed Pepper Encrusted Salmon with Artichoke Hash, finished with a Citrus Garlic Oil

Penne Pasta

Tossed with Fresh and Sun dried Tomatoes in an Extra Virgin Olive Oil

Salads ~ Select One

All salads are served with Freshly Baked Dinner Rolls and Sweet Whipped Butter

Field Greens

Mixed Bitter Greens, Matchstick Poached Pears, Gorgonzola, and Walnuts in Apple Cider Vinaigrette

Aegean Salad

Baby Arugula with Roasted Tomatoes, Feta Cheese, Bermuda Onions and Lemon Caper Vinaigrette

Caesar

Caesar Dressing,
Grated Fresh Reggiano Parmigiano Cheese And Fresh Cracked Pepper

Wine Service with Dinner

Choice of House Chardonnay, Cabernet Sauvignon or Merlot

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-760-2212

Select Three Entrees:

All Entrées are served with Chef's Selection of Starch and Vegetables.

∞ Poultry ∞

Saffron Chicken – Pan Seared Saffron Chicken topped with Dijon Macadamia Pesto Oil

Rosemary Grilled Chicken – with a Pearl Onion Prosciutto Demi Glaze

Cilantro Crusted Chicken Breast – Dark Amarillo Mole Drizzle and Mango Chutney

French Boned Chicken – Apricot Current Chutney finished with an Apple Cider Au Jus

∞ Fish ∞

Pan Seared Salmon – Salmon Fillet Encrusted with Pistachios and served with a Beurre Blanc Cream Reduction

Grilled Swordfish – Orange Zest and Citrus Marinated with Pomegranate Ginger Coconut Coulis

Yellow Fin Tuna – Basil Encrusted Tuna Fillet served with Roasted Garlic Scented Olive oil and Balsamic Vinaigrette

Pan Seared Sea Bass – Lemon Dijon Seared Sea Bass with a Roasted Red Pepper Miso Infusion

∞ Beef ∞

NY Strip Steak – Herb Garlic Marinated NY Strip with a Port Wine Demi Glaze

Filet Mignon au Poivre – Pepper Crusted and Pan Seared served with a Brandy Cream Reduction

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-249-8000

Young Adult Dinner Package

Cocktail Hour

Unlimited Soda Bar for Entire Event

Nacho Bar

Assorted Tortilla Chips with Chili Con Queso Sauce,
Salsa, Diced Tomatoes, Shredded Cheese, Guacamole and Sour Cream

Buffet

House Garden Salad with Choice of (2) Dressings

Select (2) of the Following:

Assorted Pizzas

Chicken Tenders with Honey Mustard and BBQ Sauces

Shredded Beef Burritos, Sour Cream, Guacamole

Grilled Chicken Breast, Seasonal Fruit Chutney

Select (1) of the Following:

Onion Rings

French Fries

Tomato Ketchup, Malt Vinegar

Select (1) of the Following:

Green Beans Almondine

Corn

Penne Pasta with Marinara Sauce

Rosemary & Garlic Focaccia Bread, Fresh Baked Rolls,

Whipped Butter and Spread

Jumbo Cookies and Brownies

\$40.00 ++ Per Person

Add an Ice Cream Bar to the Young Adult Buffet

Additional \$7.00 Per Person to Include:

Haagen-Dazs Chocolate and Vanilla Ice Cream, Chocolate Syrup, Strawberry Sauce, Jimmies,
Maraschino Cherries, Walnuts, M & M's, Fresh Whipped Cream

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-249-8000

∞ Combination and Additional Choices ∞

Chicken and Salmon - Pan-Seared Boneless Breast of Chicken and Petite Salmon Filet with a Mango Orange Citrus Relish Add \$3.00

Petite Filet and Shrimp - Grilled Petite Filet Mignon and Rosemary Grilled Jumbo Shrimp, served with a Proscuitto Demi Glaze Add \$5.00

Sea Bass and Petite Filet - Pan Seared Sea Bass with a Citrus Drizzle And Grilled Petite Filet Mignon with a Rosemary-Cabernet Au Jus Add \$6.00

Petite Filet and Lobster - Grilled Petite Filet Mignon and Lobster Tail served with Tarragon Béarnaise Add \$6.00

Roasted Veal Loin - Rosemary Thyme Crusted Veal Loin with Porcini Barolo Shiraz Demi Glaze Add \$4.00

Bone in Filet Center Cut Bone in Filet with Forest Mushroom Thyme Ragout Add \$5.00

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-249-8000

Enhancements

Appetizer Course

Penne Pasta

Penne Pasta Sautéed in a Light Marinara Sauce with Fresh Basil Chiffonade and Grated Parmesan Cheese

Gold \$4.00 per person ~ Platinum Included

Seared Salmon

Classic Herb and Crushed Pepper Encrusted Salmon with Artichoke Hash, finished with Herb Citrus and Garlic Oil

Gold \$5.00 per person ~ Platinum Included

Crudo Plate

Family Style Crudo to include

Parmesan Reggiano Cheese, Marinated Roasted Artichoke Hearts, Mozzarella Cheese, Vine Ripened Tomatoes, Roasted Red Peppers, Sopresatta, Salami and Peperoncini served with fresh Assorted Rustic Bread and Pepperoncino Olive Oil

Gold \$7.00 per person ~ Platinum \$3.00 per person

Smoked Shrimp

Radicchio Jicama Cilantro Slaw with Roasted Chipolini Onions and Key Lime Cocktail Sauce

Gold \$9.00 per Person ~ Platinum \$5.00 per person

Classic Shrimp and Lobster Cocktail

Served with Zesty Cocktail Sauce, Fresh Lemon

Gold \$10.00 per person ~ Platinum 5.00 Per person

Shrimp and Scallops

Rock Shrimp Risotto with Seared Scallops, Pepper Onion Port Wine Marmalade And Basil Pistachio Oil

Gold \$11.00 per person ~ Platinum \$7.00 per person

~*~*~

Cocktail Hour Martini Bar

Classic Vodka and Gin Martinis, Appletinis, Chocolatinis, Citrus Martinis and Cosmopolitans Martini Glass Ice Carving and all the Accoutrements

\$13.00 Per Person

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-249-8000



Deluxe Bar Service During Reception

Kettle One, Captain Morgan's Rum, Tanqueray Gin, Maker's Mark Bourbon, Dewar's Scotch, Seagram's
VO Whiskey, 1800 Silver Tequila.
Gold \$12.00 Per Person ~ Platinum Included



Pasta Station*

Please Select (2) Pastas and (2) Sauces
Pastas to include Penne, Fettuccini, Gemelli, Bowtie, Cavatelli or Rotini
Sauces to include Creamy Alfredo, Spicy Tomato, Aglio e Olio, Bolognese,
Wild Mushroom or Pesto
Fresh Mozzarella and Pecorino Romano Cheeses, Crushed Red Pepper
\$10.00 Per Person



Wild Mushroom Station*

A Variety of Wild Mushrooms Sautéed and Served With Risotto Cakes and Creamy Corn Polenta
\$9.00 Per Person



New England Seafood Raw Bar

Jumbo Gulf Shrimp	\$4.50 per piece*
Oysters on the Half Shell	\$4.00 per piece*
Little Neck Clams on the Half Shell	\$3.50 per piece*
Cracked Crab Claws	\$3.50 per piece*

Served with Cocktail Sauce, Horseradish, Tabasco & Lemon
*Minimum of 50 pieces

Add Open Shell Ice Carving for Display
\$500.00*

*Requires Attendant \$125.00

Carving Stations*

Tenderloin of Beef

Whole Carved Prime Tenderloin of Beef
Horseradish Dijon Sauce with Sliced Mini Rolls
\$340.00 each (Serves 15-20 guests)



Roasted Breast of Turkey

Hand Carved Apple Marinated Turkey Breast,
All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-249-8000

Pan Gravy and Sliced Mini Rolls
\$75.00 each (Serves 10-15 guests)



Pork Tenderloin
Sour Apple Compote
Sliced Mini Rolls
\$185.00 each (Serves 30-35 guests)

***Requires Attendant \$100.00**



Mashed Potato Bar
Yukon Gold, Purple Peruvian and Sweet Mashed Potatoes served with
Brown Sugar, Bacon, Chives, Sour Cream, Cheddar Cheese and Garlic Butter
\$12.00 Per Person



Dessert Enhancements

Viennese Table

A Selection of Miniature Pastries and Petit Fours
Chocolate Fountain with Fresh Seasonal Fruit
Chocolate Covered Espresso Beans

Coffee, Tea and Decaffeinated Coffee

Coffee Condiments to Include:

Orange and Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks,

\$14.00 Per Person



Continental Coffee Station

100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas
Flavored with:

Vanilla, Irish Cream, Hazelnut, and Swiss Chocolate Almond

Coffee Condiments to Include:

Orange and Lemon Peel, Chocolate Shavings, Whipped Cream,
Cinnamon Sticks, Chocolate Covered Espresso Beans

\$5.00 Per Person



Cordial Service

Offering a Variety of Cordials on Consumption

Amaretto Di Saronno, Bailey's Irish Cream, Courvoisier VS, Drambuie, Grand Marnier,
Kahlua, Sambuca Romana, & Frangelico

\$9.00 Each on Consumption

***Requires Attendant \$125.00**

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-249-8000

Amenities

The following items can be added to your package to enhance the atmosphere of the event:

Specialty Linens and Chair Covers

Specialty Linens and Overlays in Prints, Damask, and Metallic adorn each table giving the Ballroom a Grand Flair.

Additional Illuminated Ice Carvings

These exquisite additions to your Cocktail Reception will lend Sophistication and Style to your Celebration.

Cappuccino and Espresso Machine

An added touch for your Guests to enjoy after Dinner,
A real treat with a Cordial Station too!

Hanging Tapestries or Lights

White or Colored cloths or lights add a new dimension of Elegance and Wonder for an unsurpassed evening.

Consult your Event Manager for Pricing

All prices subject to a 21% Service Charge and 6.35% Sales Tax
200 Columbus Boulevard, Hartford, Connecticut 860-249-8000