



## Bar Mitzvah and Bat Mitzvah Package

Packages are priced per person  
Minimum revenue amounts will apply

Butlered Cocktail Reception with  
your Selection of hot Hors D'oeuvres

Domestic Cheese Display and Fresh Vegetable Crudit   
served throughout your Reception

Elegant Three Course Dinner

Children's Dinner Buffet

Attended Soda Bar with unlimited Soda for the Children

Custom Designed Bar Mitzvah or Bat Mitzvah Cake  
with Candles

Children's Sundae Bar

Silver Service Coffee Station available after Dessert service

Special Room Rates for Overnight Guests

Additional fees will apply for housekeeping services

Additional per person charge will apply  
for an Adult Sundae Bar

All Food and Beverage Prices are Subject to a 14% Service Charge,  
8% Taxable Administration Fee and a 7% Massachusetts State Sales Tax



**BOSTON PEABODY**

## Reception

The Bar Mitzvah and Bat Mitzvah Reception is designed for a one hour time period

### Hot Hors D'Oeuvres

Please select three hot Hors D'Oeuvres  
Six pieces of Hors D'Oeuvres are included in the  
Bar Mitzvah and Bat Mitzvah Package

Spanakopita  
Assorted Quiche Tartlettes  
Vegetable Spring Rolls  
Potato Latkes  
Sausage and Cheddar Stuffed Mushrooms  
Herb Stuffed Mushrooms  
Balsamic Flatbreads  
Spinach Pesto Puffs  
Brie and Pear wrapped in Phyllo Dough  
Sesame Chicken served with Honey Mustard  
Beef Wellington  
Roasted Vegetable Fiesta Trumpets  
Mini Risotto Crab Cakes  
Scallops wrapped in Bacon  
Butter Pecan Shrimp  
Potato Shrimp  
Chicken Saltimbocca Bites

### Salads

Please select one of the following Salads  
All Salads are served with freshly baked dinner rolls and butter

#### Mediterranean Salad

Flavorful Seasonal Greens tossed with Feta Cheese,  
Tomatoes, Black Olives, and Sliced Red Onions served  
with a Basil Balsamic Vinaigrette Dressing

#### Caesar Salad

Romaine Lettuce, Parmesan Cheese and Croutons  
tossed with a Creamy Caesar Dressing

#### Field Green Salad

Mixed Field Greens with Pear Tomatoes, Walnuts and  
Crumbled Cherve tossed with a Basil Balsamic Vinaigrette

#### Spinach Salad

Baby Spinach, sliced Mushrooms, Bacon Bits, Tomatoes and  
Crumbled Blue Cheese served with a Raspberry Vinaigrette Dressing

#### Buffalo Mozzarella

Fresh Mozzarella and Vine Ripened Tomatoes  
drizzled with Balsamic Syrup and Virgin Olive Oil  
\$2.50 per person, upgraded item

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## Entrees

Entrees are package priced per person

### Poultry

#### Chicken Champagne

Sautéed Boneless Breast of Chicken with a Champagne Sauce and garnished with a Julienne of Vegetables

#### Chicken Tuscany

Boneless Breast of Chicken stuffed with Proscuitto, Fresh Mozzarella and Oven Dried Tomatoes, served with Pesto Cream

#### Chicken Venetian

Grilled Boneless Breast of Chicken topped with Roma Tomatoes, Basil and Fried Leeks

#### Chicken Madeira

A Statler Style Chicken Breast finished with a Sweet Madeira Demi-Glaze

#### Chicken Cape Cod

Boneless Breast of Chicken with a Traditional Bread Stuffing with Cranberries

\$63

#### Chicken Grenabloise

A Boneless Breast of Seared Chicken topped with two Large Shrimp and finished with a Lemon Butter Sauce

\$65

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### Seafood

#### Georges Bank Cod

Dipped in Butter and rolled in seasoned Ritz Cracker Crumbs  
\$63

#### Swordfish Parmesan

Parmesan encrusted seared Swordfish Steak  
with Lemon and White Wine Herb Butter Sauce  
\$65

#### Summer Seared Salmon

Seared Salmon brushed with Tangerine Honey  
\$65

### Beef

#### New York Sirloin

Ten Ounce Sirloin grilled to perfection and  
finished with Marriott's own Steak Butter  
\$65

#### Filet Mignon

Eight Ounce Filet grilled to perfection  
and served with Marriott's own Steak Butter  
\$72

### Combination Entrees

#### New York Sirloin and Chicken

New York Sirloin with your choice of Chicken Entree  
\$70

#### Surf and Turf

New York Sirloin with your choice of Swordfish or Salmon  
\$72

### Accompaniments and Vegetables

Your choice of one Accompaniment and two Vegetables.  
Your Event Manager will provide a complete list of options.

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## Desserts

In addition to your Bar Mitzvah or Bat Mitzvah Cake from our Premier Confectionery, we are pleased to offer the following Dessert Selections, priced per person

### Ice Cream Truffles

Please select one

Hazelnut Praline

Chocolate with Vanilla Ice Cream

Chocolate Truffle with Vanilla and Chocolate Ice Cream

White Chocolate Truffle with Vanilla Ice Cream and Raspberry Sorbet

\$4

### Tiramisu

Three layers of Sponge Cake, brushed with an Espresso and Rum Syrup and filled with a whipped mixture of Cream, Sweet Mascarpone Cheese, Eggs and Amaretto

\$3.50

### New York Style Cheese Cake

Served with your choice of Raspberry or Strawberry Sauce

\$3.50

### Chocolate Caramel Mousse Cake

Rich and delicate Mousse blended with Imported Belgian Chocolate and Caramel

\$3.50

### White Chocolate Raspberry Torte

Tender White Cake, Raspberry Preserves and rich White Chocolate Mousse

\$3.50

### Lemon Tart

Buttery Shortbread filled with Lemon Curd and Lemon Zest, garnished with Whipped Cream and Fresh Fruit Puree

\$3.50

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**BOSTON PEABODY**

## To Enhance Your Reception

### Coffee and Refreshment Service

Coffee Displays follow Dinner Service and are priced per person

#### Flavored Coffee Station

Assorted Flavored Coffees, Chocolate Shavings and fresh Whipped Cream, replenished for one hour

\$3

#### Viennese Table

Chef's Selection of Gourmet Cakes, Pies, assorted Miniature Pastries, Biscotti, fresh Diced Fruit Montage display, Marshmallows, Pretzels and Chocolate Fondue

\$9

#### Island Oasis Frozen Drinks

Please select two of the following

Pina Colada, Strawberry Daiquiri, Pink Lemonade, Cappuccino, Mango and Guava

\$4.50 per drink without Spirits

\$6.50 per drink with Spirits

Drinks are charged based on consumption

A \$100 Rental Fee will apply for the use of the Island Oasis Blender

#### Sliced Fresh Fruit Montage

Fresh Seasonal Melons, Pineapple and Berries, served with your choice of Fruited Yogurt Dip or Chocolate Fondue

\$4.50

#### Smoked Salmon Display

Miniature Bagels and Party Breads, chopped Bermuda Onions, Capers, Cream Cheese and fresh Dill Dip

\$8.00

#### Pineapple Tree

Fresh Melons, Pineapple and Strawberry Kabobs accompanied by Chocolate Fondue

\$350 per 100 Skewers

#### Cocktail Shrimp on Ice

Served with Cocktail Sauce and Lemon Wedges

\$350 per 100 Pieces

#### Professionally Carved Ice Sculptures

Starting at \$300

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### Specialty Stations

Stations are designed for a one and a half hour period and are priced per person

#### Pasta Station

Your selection of two Pastas:  
Tri-Colored Tortellini, Ricotta Ravioli,  
Fusili or Penne  
and

Your selection of two Sauces:  
Marinara, Pesto Cream, Alfredo, Olive Oil,  
Basil or Garlic and Diced Tomato

Served with Garlic Bread and fresh Parmesan  
\$10.00

#### Salad Station

Attendant Tossed Salad Station featuring:  
Baby Greens

Yellow & Red Roasted Tomatoes, Roasted Shallots,  
Fresh Cucumbers, Red Bliss Potatoes,  
Maple Peppered Bacon, Marinated Grilled Artichokes,  
Grilled Portobello Mushrooms, Feta and Fresh Parmesan,  
Homemade Croutons, Candied Pecans, Roasted Pumpkin Seeds and  
Creamy and Vinaigrette Dressings

\$12


#### Raw Bar

"Low Carbohydrate"

An assortment of Seafood served over crushed ice  
with Cocktail Sauce, Horseradish and Lemon Wedges

\$18

One Shucker per 100 guests is required  
\$150

 These items have been selected to meet the diverse dietary needs of our guests. Your Event Manager will be happy to answer any questions you may have.

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### **Children's Dinner Package**

The Children's Dinner Buffet is designed for a one hour time period and priced per person

#### **Hot Hors D'oeuvres**

Hot Dogs En Croute

Mozzarella Cheese Sticks  
with Marinara Sauce

#### **Dinner Buffet**

Chicken Fingers  
with Duck Sauce or Honey Mustard Sauce

Cheese and Pepperoni Pizzas

Hamburgers and Cheeseburgers

#### **Make Your Own Sundae Bar**

Featuring Vanilla and Chocolate Ice Cream,  
Hot Fudge, Strawberry Sauce, M&M's,  
Whipped Cream, Chopped Nuts and Cherries

#### **Soda Bar with Attendant**

Unlimited Soda for the Children throughout the Event

\$25

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### **Guarantees on all Food & Beverage**

The final number of guests to be in attendance for all banquet functions must be given three business days prior to the event. Once given, this number is then not subject to reduction. The hotel will be prepared for 3% above the guaranteed number specified but will not be held responsible for service greater than 3% over the guaranteed number given. If guarantee is not provided within the timeframe the hotel will utilize the last expected number as the minimum number of guests guaranteed and billed.

### **Event Technology Administrative Fee**

20% of the audio visual total, plus Massachusetts State Sales Tax, will be added to your audio-visual charges as an administrative fee. The Event Technology Administrative Fee does not represent a tip, gratuity or service charge for wait staff employees, bartenders or other service employees engaged in the event.

### **Administrative Fee**

8% of the food and beverage total, plus 7% Massachusetts State Sales Tax will be added to your account as an Administrative Fee. The Administrative Fee or any portion thereof does not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

### **Service Charge**

14% of the food and beverage total will be added to your account as a Service Charge, which will be distributed to wait staff employees and service bartenders engaged in the event.

### **Station Fee**

Station Fees and bartender fees for extra bartenders do not represent a tip, gratuity or service charge for wait staff employees, service bartenders or other service employees engaged in the event.

### **Massachusetts State Tax**

All Food and Beverage prices are subject to a 7% Massachusetts State Sales Tax.

### **Food and Beverage Service**

All food served at the Peabody Marriott must be prepared by our culinary staff unless prior approval has been granted by the Event Manager. All food provided by the Peabody Marriott may not be taken from the premises after it has been prepared and served.

### **Payment**

All advance deposits are non-refundable and may be made in the form of a personal check, credit card, cash, money order, or cashiers check. All final payments must be made in the form of cash, cashiers check, money order or credit card 72 business hours prior to the function. A credit card is required for all events for guarantee of payment.

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