

# MITZVAH PACKAGES



Bethesda North Marriott Hotel & Conference Center  
5701 Marinelli Road | North Bethesda, MD | 20852  
301.822.9200 | [www.bethesdanorthmarriott.com](http://www.bethesdanorthmarriott.com)

**Marriott**  
**BETHESDA NORTH**  
**HOTEL & CONFERENCE CENTER**

Bethesda North Marriott Hotel & Conference Center  
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# AFTERNOON MITZVAH

Packages > Reception > Lunch

## Afternoon Packages Include

Four hours of top-shelf bar service

Selection of hors d'oeuvres elegantly displayed and  
 passed butler style during the cocktail hour

Mitzvah cake

Floor length table clothes and votive candles to compliment your centerpieces

Extra large dance floor

Parking for guests

Complimentary overnight accommodations for the night of the event

Discounted sleeping room rates for your guests

## Package Options

**CLASSICAL** | \$135.00 per person

Choice of four (4) butler-passed hors d'oeuvres

Choice of two (2) distinctive displays

Three (3) course luncheon: salad, entrée and dessert

**ROYAL PACKAGE** | \$151.00 per person

Choice of four (4) butler-passed hors d'oeuvres

Choice of two (2) distinctive displays

Four (4) course luncheon : salad, intermezzo, entrée and dessert

Six (6) decorative uplights with colored gel



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## AFTERNOON MITZVAH

Packages > Reception > Lunch



### Beverage Service

#### Cocktails:

Courvoisier VS  
 Beefeater  
 Bacardi  
 Sauza Tequila

Smirnoff  
 Jack Daniels  
 Canadian Club  
 Jameson

Imported Bottled Beer: Corona Extra, Heineken

Domestic Bottled Beer: Budweiser, Michelob Ultra, Miller Lite,  
 Sierra O'douls Non-alcoholic

Wine: Marriott select brands of chardonnay & merlot

Assorted Soft Drinks & Appropriate Mixers

One Bartender Per 100 Guests is Provided

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## AFTERNOON MITZVAH

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### Butler Passed Hors d'oeuvres

Please select four

#### Cold Hors d'oeuvres:

Tuna poke

Jumbo shrimp cocktail

Spicy Thai chicken in cucumber cup

Green tea ahi tuna with wakame salad &  
Moroccan BBQ in Asian spoon

Sushi or nigiri w/ wasabi and ginger

Smoked duck and onion confit in Asian spoon

Smoked salmon with egg & dill aioli on bagel  
chip in Asian spoon

#### Hot Hors d'oeuvres

Mini kobe beef sliders

Chicken tikka

Chicken cordon bleu puff

Brie & apple grilled cheese

Gruyere & leek tart

Vegetable samosas

Spinach & boursin in phyllo

Mini monte cristo

Sesame chicken skewer

Raspberry & brie in phyllo

Roasted red pepper & goat cheese quiche

Jerk chicken on sweet potato

### Distinctive Presentations

Please select two of the following

**International and Domestic Cheese Display** | An assortment of the finest international and domestic cheeses, served with sesame flat bread, baguette and lavosh

**Market Crudités Display** | Market fresh vegetables offered with buttermilk ranch and blue cheese

**Tapas-Mezza's** | Assorted kalamata olives, roasted peppers and onions, feta cheese with thyme and crushed peppers, fresh mozzarella in basil oil, hummus with pita bread, stuffed grape leaves, baba ghanoush dip with pita bread, French bread and focaccia

**Display of Sliced Fruit** | Pineapple, honeydew, cantaloupe, strawberries and seasonal fruits & berries. Served with vanilla-maple cream



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## AFTERNOON MITZVAH

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### Appetizers

- Ravioli Trio | forest mushroom, smoked chicken and cheese, lobster with truffled cream
- Smoked Salmon and Cucumber-Dill Relish | over grilled focaccia and caper mayonnaise
- Five Spice Seared Duck Breast | with sweet potato hash, fig reduction and pistachio
- Butter Roasted Jumbo Lump Crabcake | with Maryland succotash and grain mustard
- Asian Braised Short Rib | with soba noodle stir fry and smoked pineapple and hoisin BBQ



### Salads

- Supreme Salad | baby greens, burgundy poached pears, brie cheese, raspberries, candied walnuts with raspberry walnut vinaigrette
- Caesar Salad | romaine and red oak, herb croutons, parmesan and a creamy dressing
- Meritage Salad | mixed greens, watercress, arugula, dried cranberries & apricots, candied pecans, blue cheese with maple-pear vinaigrette
- Arugula Salad | grilled artichokes, pinenuts, parmesan, red onion, pear tomatoes with port-thyme vinaigrette
- Mediterranean Salad | mixed greens, kalamata olive, feta, plum tomatoes, chickpeas with a feta vinaigrette
- Classic Garden Salad | mixed greens and romaine, carrots, cucumbers, tomatoes, red onion with buttermilk-ranch dressing
- Tomato Caprese | beefsteak tomatoes, basil oil, mozzarella, micro basil with a white balsamic reduction



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## AFTERNOON MITZVAH

Packages > Reception > Lunch

### Luncheon Entrées

#### Classical

##### Herb Crusted Frenched Breast of Chicken |

prepared with a Dijon cream sauce and served with French beans, roasted red & yellow tomatoes and horseradish whipped potatoes

##### Seared Salmon Filet |

with a dill-chive cream sauce and served with French beans, rainbow carrots and roasted fingerling potatoes

##### Snapper |

prepared with an etouffe sauce and served with braised greens, molasses baby carrots and stone ground grits

##### 8 oz Seared Center Cut Sirloin |

porcini mushroom risotto, honey roasted root vegetables, baby French beans and cabernet-thyme reduction

#### Royal

##### Grilled Chicken Breast |

prepared with a balsamic reduction served with honey roasted baby vegetables and porcini risotto

##### Grilled Seabass |

prepared in a mojito sauce and served with ginger-carrot puree, honey braised baby bok choy and lemongrass risotto

##### 12oz New York Strip |

prepared with a cabernet onion relish with a rosemary-thyme reduction. Served with asparagus and caramelized shallot whipped potatoes



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## AFTERNOON MITZVAH

Packages > Reception > Lunch

### Desserts

#### Caramelized Pear Square

Alternating layers of caramel and pear mousse covering brown sugar roasted pears

#### Triple Chocolate Charlotte

Alternating layers of milk, white and semi-sweet chocolate mousses, upon a layer of moist dark chocolate sponge cake and finished with semi-sweet chocolate glaze

#### Champagne and Strawberries

Imported baby strawberries with champagne and strawberry mousse filled delicate almond cake

#### Raspberry & Mango Oval

Tart raspberry mousse and sweet island mango wrapped in painted almond sponge cake

#### Tiramisu

Petite ladyfingers encircle espresso flavored white sponge cake, light mascarpone mousse with a touch of chocolate, finished with a dusting of extra brute cocoa and a duo chocolate cigarette

#### Chocolate Truffle

Grand Marnier flavored chocolate mousse wrapped in almond sponge cake. Finished with a ganache chocolate glaze and a hand rolled milk chocolate truffle

#### Fresh Fruit Tart

Sweet pastry dough, lined with chocolate, filled with pastry cream, and topped with assorted seasonal fruit

#### Crème Brulee Cheese Cake

NY Style cheese cake with fresh vanilla bean and a layer of sweet crème brulee custard and a sugar glaze

#### Deep Dish Caramel Apple Torte

Caramelized apples with sweet caramel in a torte shell



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## EVENING MITZVAH

[Packages](#) > [Reception](#) > [Dinner](#) > [Enhancements](#)

### Evening Packages Include

Five hours of top-shelf bar service

Selection of hors d'oeuvres elegantly displayed and

Passed butler style during the cocktail hour

Mitzvah cake

Floor length table clothes and votive candles to compliment your centerpieces

Extra large dance floor

Parking for guests

Complimentary overnight accommodations for the night of the event

Discounted sleeping room rates for your guests

### Package Options

**CLASSICAL** | \$145.00 per person

Choice of four (4) butler-passed hors d'oeuvres  
 Choice of two (2) distinctive displays  
 Three (3) course dinner: salad, entrée and dessert

**ROYAL PACKAGE** | \$171.00 per person

Choice of four (4) butler-passed hors d'oeuvres  
 Choice of two (2) distinctive displays  
 Kir Royale butler passed during cocktail reception  
 Our signature drink of Champagne and Chambord garnished with a frozen blackberry

Four (4) course dinner: salad, intermezzo, entrée and dessert  
 Wine Service with dinner  
 Six (6) decorative uplights with colored gel

**PRESIDENTAL PACKAGE** | \$199.00 per person

Choice of four (4) butler-passed hors d'oeuvres  
 Choice of two (2) distinctive displays  
 Martini bar during cocktail reception  
 Five (5) course dinner: appetizer, salad, intermezzo, entrée and dessert  
 Wine Service with dinner  
 Six (6) decorative uplights with colored gel  
 Chavari chairs

Linens and Napkins from Select Event Rentals "Solids" collection  
 Presidential suite for the night of the event\*

## Beverage Service

### Cocktails:

Courvoisier VS  
Beefeater  
Bacardi  
Sauza Tequila

Smirnoff  
Jack Daniels  
Canadian Club  
Jameson

Imported Bottled Beer: Corona Extra, Heineken

Domestic Bottled Beer: Budweiser, Michelob Ultra, Miller Lite,  
Sierra O'douls Non-alcoholic

Wine: Marriott select brands of chardonnay & merlot

Assorted Soft Drinks & Appropriate Mixers

One Bartender Per 100 Guests is Provided



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## EVENING MITZVAH

Packages > Reception > Dinner > Enhancements



### Butler Passed Hors d'oeuvres

Please select four

#### Cold Hors d'oeuvres:

Tuna poke  
Jumbo shrimp cocktail  
Spicy Thai chicken in cucumber cup  
Green tea ahi tuna with wakame salad &  
Moroccan BBQ in Asian spoon

Sushi or nigiri w/ wasabi and ginger  
Smoked duck and onion confit in Asian spoon  
Smoked salmon with egg & dill aioli on bagel  
chip in Asian spoon

#### Hot Hors d'oeuvres

Mini kobe beef sliders  
Chicken tikka  
Chicken cordon bleu puff  
Brie & apple grilled cheese  
Gruyere & leek tart  
Vegetable samosas  
Spinach & boursin in phyllo

Mini monte cristo  
Sesame chicken skewer  
Raspberry & brie in phyllo  
Roasted red pepper & goat cheese quiche  
Jerk chicken on sweet potato



### Distinctive Presentations

Please select two of the following

**International and Domestic Cheese Display** | An assortment of the finest international and domestic cheeses, served with sesame flat bread, baguette and lavosh

**Market Crudités Display** | Market fresh vegetables offered with buttermilk ranch and blue cheese

**Tapas-Mezza's** | Assorted kalamata olives, roasted peppers and onions, feta cheese with thyme and crushed peppers, fresh mozzarella in basil oil, hummus with pita bread, stuffed grape leaves, baba ghanoush dip with pita bread, French bread and focaccia

**Display of Sliced Fruit** | Pineapple, honeydew, cantaloupe, strawberries and seasonal fruits & berries. Served with vanilla-maple cream

## Appetizers

Ravioli Trio | forest mushroom, smoked chicken and cheese, lobster with truffled cream

Smoked Salmon and Cucumber-Dill Relish | over grilled focaccia and caper mayonnaise

Five Spice Seared Duck Breast | with sweet potato hash, fig reduction and pistachio

Butter Roasted Jumbo Lump Crabcake | with Maryland succotash and grain mustard

Asian Braised Short Rib | with soba noodle stir fry and smoked pineapple and hoisin BBQ



## Salads

Supreme Salad | baby greens, burgundy poached pears, brie cheese, raspberries, candied walnuts with raspberry walnut vinaigrette

Caesar Salad | romaine and red oak, herb croutons, parmesan and a creamy dressing

Meritage Salad | mixed greens, watercress, arugula, dried cranberries & apricots, candied pecans, blue cheese with maple-pear vinaigrette

Arugula Salad | grilled artichokes, pinenuts, parmesan, red onion, pear tomatoes with port-thyme vinaigrette

Mediterranean Salad | mixed greens, kalamata olive, feta, plum tomatoes, chickpeas with a feta vinaigrette

Classic Garden Salad | mixed greens and romaine, carrots, cucumbers, tomatoes, red onion with buttermilk-ranch dressing

Tomato Caprese | beefsteak tomatoes, basil oil, mozzarella, micro basil with a white balsamic reduction



## Dinner Entrées

### Classical

#### Herb Crusted Frenched Breast of Chicken |

prepared with a Dijon cream sauce and served with French beans, roasted red & yellow tomatoes and horseradish whipped potatoes

#### Seared Salmon Filet |

with a dill-chive cream sauce and served with French beans, rainbow carrots and roasted fingerling potatoes

#### Snapper |

prepared with an etouffe sauce and served with braised greens, molasses baby carrots and stone ground grits

#### Seared Center Cut Sirloin |

porcini mushroom risotto, honey roasted root vegetables, baby French beans and cabernet-thyme reduction

### Royal

#### Grilled Chicken Breast |

prepared with a balsamic reduction served with honey roasted baby vegetables and porcini risotto

#### Grilled Seabass |

prepared in a mojito sauce and served with ginger-carrot puree, honey braised baby bok choy and lemongrass risotto

#### 8oz New York Strip |

prepared with a cabernet onion relish with a rosemary-thyme reduction. Served with asparagus and caramelized shallot whipped potatoes



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## EVENING MITZVAH

Packages > Reception > Dinner > Enhancements

### Dinner Entrées

#### Presidential

##### Shrimp and Andouille Stuffed Breast of Chicken |

prepared with a tomato-citrus butter sauce and heirloom tomato relish.  
Served with broccolini and roasted fingerling and red bliss potatoes

##### Butter Roasted Crab Cakes |

in a grain mustard cream and truffled tomato relish, served with rainbow  
chard and herb polenta

##### Filet Mignon |

prepared in a cippolini brown sauce and served with asparagus and roasted  
peppers and blue cheese dauphinoise



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## EVENING MITZVAH

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### Desserts

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#### Fresh Fruit Tart

Sweet pastry dough, lined with chocolate, filled with pastry cream, and topped with assorted seasonal fruit

#### Crème Brulee Cheese Cake

NY Style cheese cake with fresh vanilla bean and a layer of sweet crème brulee custard and a sugar glaze

#### Deep Dish Caramel Apple Torte

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# EVENING MITZVAH

Packages > Reception > Dinner > Enhancements

## Enhancements

**Sushi & Nigiri Bar | \$20.00 per person**

traditional rolls to include tuna, salmon, California, cucumber and shrimp, salmon, tuna and whitefish nigiri. served with pickled ginger, soy, wasabi, spicy mustard (4 pieces per person)

**Smoked Atlantic Salmon Display | \$6.00 per person**

cold smoked, offered with mini bagels, dill cream cheese, red onion, tomato & caper relish, chive sour cream. served with mini rye and pumpnickel rolls.

**Asian Station\* | \$8.00 per person**

spicy ground chicken and crispy vegetable with chili-lime beef and rice noodle in lettuce cups. served with toasted peanuts, bean sprouts, spicy mustard, and wasabi-soy dressing.

**Smashed Potato Bar | \$7.00 per person**

Yukon gold, Peruvian and sweet potato puree with blue cheese crumbles, cheddar cheese, roasted garlic, caramelized onions, chives, cracked black peppercorn, crème fraiche, and tomato-molasses beef short rib ragout

**Guacamole Station\* | \$7.00 per person**

classically prepared in the room, offered with tortilla, pico de gallo, chipotle sour cream & chicken.

**Antipasto Display | \$8.00 per person**

roasted tomatoes, grilled asparagus, fresh mozzarella, balsamic cippolini onions, salami, grilled artichokes, assorted olives, roasted peppers, marinated mushrooms, shaved parmesan reggiano, basil oil, garlic crostini, fresh baguette and sesame lavosh.

**Baby Lamb Chops\* | \$12.00 per person**

crusted with Dijon and herbs, with red onion risotto or roasted shallot potato puree and cippolini brown sauce .

**Chilled Lemon & Pinot Grigio Poached Shrimp | \$15.00 per person**

presented with lemon wedges, horseradish, remoulade, lime-cocktail sauce (3 pieces per person)



\* attendant required at \$150.00 per attendant

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## EVENING MITZVAH

Packages > Reception > Dinner > Enhancements

### Specialty Beverage Selections

Bethesda North Martini Bar | \$11.00 Per Drink



**Classic or Dirty Martini**

vodka or gin, vermouth, olive

**Cosmopolitan**

vodka, triple sec, cranberry juice, lime wedge

**Cherry Limeade**

vodka, grenadine, lime juice, lime wedge

**Grape Ape**

vodka, gin, blue curacao, grenadine, cherry

**Hawaiian Sunset**

vodka, pineapple juice, orange juice, grenadine, orange wedge

**Blue Moon**

gin, blue curacao, lime juice

The Classics Done Right | \$10.00 Per Drink

**Classic or Dirty Martini**

vodka or gin, vermouth, olive

**Tequila Sunrise**

tequila, orange juice, grenadine, orange wedge

**Harvey Wallbanger**

vodka, orange juice, galliano, orange wedge

**Salty Dog**

vodka, grapefruit, salt rim

**Amaretto Sour**

amaretto, sour mix, cherry

**Old Fashion**

bourbon, bitters, sugar, cherry

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## CHILDRENS MITZVAH

Reception > Plated > Buffet

### Beverages

Unlimited continuous consumption of Pepsi soft drinks, grenadine and maraschino cherries

### Reception

Please select four (4) of the following

Kosher pigs in a blanket

Chicken fingers

Miniature cheese pizza

Miniature grilled cheese

Vegetarian spring rolls

Cheese quesadillas

Tortilla chips with salsa, guacamole, and queso dip

Mediterranean meatballs

Boardwalk fries

Jumbo pretzels

Buffalo wings

Hamburger sliders



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## CHILDRENS MITZVAH

Reception > Plated > Buffet



### Three Course Served Meal

Choice of one (1) salad

Traditional garden salad

Classic Caesar salad

Fresh fruit salad

Choice of one (1) of the following entrees

Chicken fingers with French fries

Hamburger with French fries

Cheese tortellini with classic alfredo sauce or marinara sauce and  
garlic bread

Cheese quesadillas with Spanish rice

Dessert

Vanilla ice cream sundae

**\$60.00 Per Child**



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# CHILDRENS MITZVAH

Reception > Plated > Buffet

## Three Course Buffet

### Choice of one (1) salad

- Traditional garden salad
- Classic Caesar salad

### Choice of one (1) starch

- French fries
- Onion rings
- Garlic whipped potatoes
- Roasted red bliss potato

### Choice of three (3) of the following entrees

- Vegetarian egg rolls
- Chicken fingers
- Cheese tortellini with classic alfredo sauce or marinara sauce and garlic bread
- Assorted pizzas
- Cheese quesadillas with Spanish rice
- Beef or chicken kabobs over rice pilaf
- Herb roasted chicken with garlic potatoes
- Orange-ginger chicken over lo-mein noodles or stir fried rice
- Beef taco bar with traditional condiments
- Fajita bar with traditional condiments
- Chicken wings with honey BBQ & buffalo sauce
- Beef corn dogs & miniature sliders

### Dessert

Ultimate ice cream sundae bar:  
 chocolate, vanilla bean, and strawberry ice cream with chocolate, butterscotch, strawberry and pineapple sauces, crushed Oreo cookies, crushed Heath bar, crushed Reese's peanut butter cups, M&M's, brownie pieces, dry nuts, chocolate sprinkles, whipped cream and maraschino cherries

**\$70.00 Per Child**



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# BRUNCH

## Bethesda North Brunch

**\$38.00 per person**

Breakfast breads and crumb cakes  
 Fresh sliced fruit & berries with vanilla-maple cream  
 Scrambled eggs  
 Crisp bacon  
 Country sausage patties  
 Roasted red bliss potatoes  
 Caesar salad  
 Tomato & fresh mozzarella salad  
 Smoked salmon display & mini bagels  
 Deep dish banana walnut pancakes  
 Pasta primavera with asiago cream sauce or basil marinara  
 Grilled breast of chicken with tomato-dijon cream  
 Assorted mini desserts & cakes  
 Chilled fruit juices  
 Coffee, decaffeinated coffee & hot tea  
 Assorted soft drinks & bottled water



### ENHANCEMENTS\*

**Specialty Stations | \$8.00 per person**

Omelet station  
 Belgian waffle station  
 Pasta Stations  
 accompanied by appropriate condiments

**Carved to Order | \$9.00 per person**

Roasted turkey  
 Strip loin of beef  
 accompanied by appropriate condiments and rolls

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## OUR HOTEL

### Hotel Information

#### Physical Property |

- 447 guest rooms & 4 hospitality suites
- 50,000 square feet of function space
- Safe

#### Hotel Features |

- 154 seat restaurant
- 94 seat lounge
- Outdoor veranda
- Starbucks kiosk
- Fitness center & indoor pool

#### In-Room Amenities |

- Two (2) phone lines
  - Wired for business access to include high-speed internet, unlimited local & long distance (US) phone calls
- In-room movies
- Coffee maker
- Hair dryer
- Iron & ironing board

#### Local Attractions |

- Within walking distance to:
  - White Flint Mall
  - Cheesecake Factory
  - P.F. Chang's Chinese Bistro
  - Bertucci's Pizzeria
  - Chili's restaurant
  - Dave & Buster's
  - movie theater
- short metro ride:
  - downtown Bethesda (2 stops)
  - 200 restaurants
  - shopping
  - theater
- Washington, DC (20 minutes)
  - monuments
  - museums
  - shopping
  - theater
  - national zoo

#### Transportation |

- BWI airport (34 miles)
- Dulles airport (25 miles)
- Reagan national airport (22 miles)
- Adjacent to the White Flint red line metro stop

### CANCELLATION POLICY

If your function is cancelled with advance notice of 5 business days or more: for pay in advance revenue received from deposits made, and deposits scheduled will serve as the cancellation fee; for direct bill accounts (45%) of estimated revenue will be the cancellation fee. If your function is cancelled with advance notice of less than 5 business days: 100% of the Hotel Revenue Estimate for such function. Cancellation Policy is subject to change – refer to your contract for your event.

### OUTSIDE FOOD & BEVERAGE

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises.

### LIQUOR LICENSE

The hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

### PERFORMANCE LICENSES

The guest or organization will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including without limitation, music, audio, or video recordings, art, etc.) that they may use or request to be used at the Hotel.

### USE OF OUTSIDE VENDORS

If the guest or organization wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance.

### SECURITY

Routine security services are provided by the Hotel. However the guest or organization will be responsible for ordering & paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of any event.