



# 2017-2018 Bar/Bat Mitzvah Celebration

Boston Marriott Newton Hotel | 2345 Commonwealth Avenue Newton, MA 02466 | 617.969.1000

Package | Guest of Honor | Adults | Hors D'oeuvre | Dinner | Beverage

## Bar/Bat Mitzvah Package

### For The Guest of Honor and Friends:

Unlimited Beverage Bar with Attendant for Young Adults  
Including Soft Drinks, Juice, Shirley Temples, and Roy Rogers  
Assorted Hot Hors D' Oeuvres Display  
Dinner Buffet  
Make Your Own Sundae Bar

### For Proud Parents, Family and Adult Friends:

One Hour Open Bar, Top Shelf Brands –Upgrade Bar to Luxury Brands for \$5pp  
Assorted Cold Hors D' Oeuvres Displays  
Passed Hot & Cold Hors D' Oeuvres, White Glove Service  
Elegant Three Course Dinner Prepared By Our Culinary Experts  
Personalized Cake for Candle Lighting, with Tapered Candles

### Additional Features

Challah for the Motzi and Kosher Wine for Kiddish  
White Satin-Stripe Floor Length Linens & 5 Votive Candles per Adult Table  
Choice of Colored Satin Napkin  
Complimentary Parking for Guests Attending Your Event  
For Overnight Guests Parking Charges Apply



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## **For the Guest of Honor & Friends**

### **Attended Soda Bar**

### **Hot Hors D' Oeuvres Selections** **Please Choose Three from the Following:**

- Deep Fried Mozzarella Cheese With Fire Roasted Tomato Sauce
- Potato Pancakes With Apple Chutney & Sour Cream
- Stuffed Potato Skins With Cheese, Broccoli & Sour Cream
- All Beef Cocktail Franks in Puff Pastry With Honey Mustard
- Soft Pretzel Sticks With Warm Cheese Dipping Sauce
- Smoked Beef Brisket Sliders, Fresh Baked Potato Roll Sweet BBQ Sauce, Crispy Fried Onions

### **Dinner Buffet**

#### **Please Choose One Salad:**

- Field Green Salad with Grape Tomato, Cucumber, Carrots House Made Buttermilk Ranch and Italian Dressing
- Traditional Caesar Salad with Shaved Parmesan Cheese and Herbed Croutons

#### **Please Choose Three Hot Entrées:**

- Pasta with Fire Roasted Tomato Sauce or Alfredo Sauce
- Baked Macaroni & Cheese
- House Made Chicken Tenders with Honey Mustard & Barbecue Sauce
- Handmade Artisan Cheese Pizzas
- Mini Beef Sliders with and without Cheese, with Choice of Toppings; Lettuce, Tomatoes, Pickles, Ketchup, & Mustard
- Grilled Cheese Sandwiches with Cabot Cheddar on Griddled Brioche Bread
- Choice of Steak Fries, Crispy Tater Tots, or Seasonal Vegetable

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

Edy's Vanilla and Chocolate Ice Cream, Strawberry, Caramel and Chocolate Sauces, with M&Ms, Gummy Bears, Crushed Oreos, Chocolate Chips, Junior Mints, Rainbow Sprinkles, Maraschino Cherries and Fresh Whipped Cream served in a Waffle Cone Bowl



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**For the Proud Parents, Family, and Adult Friends:**

**One Hour Open Bar Cocktail Hour – Top Shelf Brands**

**Stationary Hors D' Oeuvres Selections**

**Please Choose Two from the Following:**

- Garden Vegetables  
Broccoli, Carrots, Celery, Cherry Tomatoes, and Sweet Peppers, with Roasted Red Pepper Dip and Caramelized Onion Dip
- Artisanal Cheese Display  
Cave Aged Cheddar, Smoked Gouda, Local Jack Cheese, Blue Cheese.  
Locally Made Jams, Mixed Nuts, Fresh Baked Herb Crostini and Crackers
- Mediterranean Display  
With Roasted Garlic and Lemon Hummus, Roasted Eggplant Spread,  
Tabbouleh, Stuffed Grape Leaves, Sea Salted Cashews, Grilled Pita, Marinated Olives
- Vegetarian Antipasto  
Grilled Vegetables, Hard Cheeses, Fresh Mozzarella, Heirloom Tomatoes, Artichokes with Grilled Ciabatta Slices
- Baked Brie en Croute with Raspberry Jam  
Served Warm with a Pastry Crust, Fresh Baked French Baguettes, and Fresh Grapes



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### Hors D' Oeuvres

**Butler Passed, Please Choose Four**

#### **Hot Passed Hors D' Oeuvres**

Potato Pancakes with Apple Chutney and Sour Cream

Mini Reuben's with Thousand Island Dipping Sauce

Duck Confit, Apricot and Brandy in Phyllo

Atlantic Salmon And Goat Cheese In Phyllo

Beef Tenderloin Kabob with Onions and Peppers

Lamb Gyro with a Cucumber and Mint Sauce

Mini Chicken Potpies

Jamaican Jerk Chicken Skewer with Mango Chutney Dipping Sauce

Lamb Tenderloin Kabob, Fig, Apricot, Peppers

Spinach and Feta Phyllo with Tzatziki Sauce

Short Rib and Fontina Cheese Panini

Edamame Quesadilla

Balsamic Quinoa Stuffed Mushrooms

Vegetable Pot Stickers with Orange Ginger Dipping Sauce

Arancini- Fried Risotto with Mozzarella and a Roasted Red Pepper Tomato Sauce

Pear and Gorgonzola Flatbread with Arugula & Balsamic Drizzle

#### **Cold Passed Hors D' Oeuvres**

Roasted Garlic, Tomato and Grilled Vegetable Bruschetta on a Grilled Crostini

Ahi Tuna on Cucumber Slaw and Wasabi Aioli on a Crispy Wonton

Smoked Salmon, Caper, Dill, Lemon, Cream Cheese, On Seasoned Bagel Chip

Tenderloin of Roast Beef with Aged Cheddar, Caramelized Onion, On Rye Crostini

Fresh-made Guacamole and Salsa in a White Corn Tortilla Chip Scoop



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### **Course Enhancements**

- New England Clam Chowder  
A Regional Favorite, Served with Oyster Crackers
- Roasted Corn Chowder with Chili Oil
- Fire Roasted Tomato and Fennel Soup
- Grilled Salmon En Croute with Spinach and Boursin Cheese, Lemon and Chive Butter Sauce
- New England Cod Cake with Creamy Corn and Shell Bean Succotash

### **Salad Course**

#### **Please Choose One**

- Local Green Salad  
Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons, Shaved Romano, Mustard Vinaigrette
- Butterhead Lettuce Salad  
With Manchego Cheese, Vine Tomatoes and Diced Roasted Eggplant, Champagne Dressing
- Traditional Caesar Salad  
Hearts of Romaine Lettuce Tossed with Parmesan Cheese, Traditional Caesar Dressing, and Topped with Garlic Crostini
- Spinach Salad  
With Candied Walnuts, Dried Cranberries, Sweet Peppers, Ricotta Salata, & House White Balsamic Dressing
- Bib and Arugula Salad  
With Local Goat Cheese, Sweet Peppers, Grilled Artichokes, Toasted Pine Nuts, & Lemon Herb Vinaigrette Dressing



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## Entrées

### Chicken

- Pan Seared Chicken Marsala  
With A Sweet Marsala Mushroom Sauce, Fresh Herb Risotto, Seasonal Vegetables
- Citrus Brined Chicken Breast  
Shallot and Apricot Orange Glaze, Roasted Fingerling Potatoes and Seasonal Vegetable
- Roasted Chicken  
Stuffed With Fresh Apples, Walnuts and Fennel Port Wine Demi-Glace, Quinoa Pilaf and Seasonal Vegetable

### Fish

- Pan Seared Local Cod  
Roasted Corn, Leek and Fennel Ragout Fingerling Potatoes and Seasonal Vegetables
- Wood Grilled Salmon  
With Maple Butter, Leek Risotto and Seasonal Vegetable
- Herb Stuffed Local Fluke  
With Seared Potato Pancake and Seasonal Vegetable

### Steaks & Chops

- House Smoked Beef Short Ribs  
With Yukon Whipped Potato, Pickled Vegetable Slaw
- Char Grilled Australian Lamb  
With A Candied Onion and Currant Chutney, Rosemary Seared Polenta and Seasonal Vegetable
- Pan Seared Filet Mignon  
With Herbed Butter, Roasted Yukon Potatoes and Seasonal Vegetable

### Vegetarian

- Wild Mushroom Strudel  
Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils
- Vegan Lasagna  
Local Eggplant, Squash, Zucchini, Peppers, in a Fire Roasted Tomato Sauce

### Combination Plates

- Petite Filet Mignon and Pan Seared Red Snapper  
With Caramelized Onion Demi-Glace & Sweet Corn Relish
- Maple Bourbon Grilled Chicken and Herb Grilled Salmon  
With Caramelized Onion Demi-Glace

\*\* Other combination plates available upon request



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### **Beverage Service**

**One (1) hour Top Shelf Bar included in package**

#### **Top Shelf Beverage Includes:**

##### **Beer**

Domestic - Bud Light, Michelob Ultra, O'Doul's NA  
Imported - Corona and Sam Adams

##### **Liquors**

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels, Seagram's V.O Blended Whiskey, Kahlua, Dewar's Scotch, Absolute Citron

##### **Wine**

La Terre Chardonnay, BV Coastal Estates Cabernet Sauvignon, Merlot & Pinot Grigio

#### **Luxury Beverage Includes:**

##### **Beer**

Domestic - Bud Light, Michelob Ultra, O'Doul's NA  
Imported - Corona and Sam Adams

##### **Liquors**

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Crown Royal Whiskey, Kahlua, Johnnie Walker Black Scotch, Grey Goose Citron, Amaretto Di Saronno, Bailey's Irish Cream, Sambuca Romana, Frangelico

##### **Wine**

Clos du Bois Chardonnay, Estancia Cabernet Sauvignon, Clos du Bois Merlot & Pighin Pinot Grigio



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### Hosted Bar Service

Top Shelf or Luxury brands  
Hosted By Consumption or Per Person

#### **Top Shelf (Hosted on Consumption)**

Mixed Drinks  
Domestic Beers  
Imported Beer  
Wine  
Cordials  
Martinis  
Mineral Water  
Soft Drinks

#### **Top Shelf (Hosted per Person)**

One additional hour  
Two additional hours  
Three additional hours  
Four additional hours

#### **Luxury (Hosted on Consumption)**

Mixed Drinks  
Domestic Beers  
Imported Beer  
Wine  
Cordials  
Martinis  
Mineral Water  
Soft Drinks

#### **Luxury (Hosted per Person)**

One additional hour  
Two additional hours  
Three additional hours  
Four additional hours





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## **Cocktail Hour Enhancements**

### **Stations**

- Pan Seared Georges Bank Jumbo Sea Scallops With Savory Ragout
- House Smoked Sweet Rubbed Turkey Breast  
Hand Carved with Cranberry Chutney and Brioche Rolls
- Herb Grilled Tenderloin of Beef  
Hand Carved with Caramelized Onions, Horseradish Sauce, and Brioche Rolls
- Raw bar  
Jonah Crab Claws, Local Oysters and Clams on the Half Shell Green Mussels and Jumbo Cocktail Shrimp Professionally Shucked With All the Traditional Condiments
- Risotto Station  
Trio of Parmesan Risotto, Wild Mushroom Risotto, and Lemon and Garlic Chicken Risotto
- Mashed Potato Tini Bar  
Yukon Whipped Potato and Sweet Potato, with Assorted Toppings and Served in Martini Glass
- Sushi Station Combo (Based on 6 Pieces Per Person)  
Fresh Sushi to Include Fresh Ahi Tuna, Shrimp, Salmon, Assorted Maki Rolls, Pickled Ginger, Wasabi, Soy Sauce, Seaweed Salad, Steamed Edamame



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### **Dessert Enhancements**

- Cupcake Station  
An Elegant Display of Cupcakes to Include Choice of Three:  
Strawberry Shortcake, Lemon Meringue, Carrot Cake, Red Velvet, Double Chocolate
- Milk and Cookies  
Presented in Glass Milk Bottles with Fresh Baked Chocolate Chip Cookies and Customized Straws
- Mini Milkshakes  
Presented in Glass Milk Bottles with Chocolate, Vanilla, Strawberry or Other Flavors by Request with Customized Straws
- Deluxe Viennese table  
Fresh Sliced Seasonal Fruit, an Assortment of Mousse Martinis, Chocolate Covered Strawberries, Viennese Pastries, Miniature Cakes, Tortes, Pastries, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas
- Candy Bar  
Customize Your Own Candy Bar with the Items of Your Choice  
Ask Your Event Manager for More Information
- Passed Dessert  
Selection of Assorted Cake Pops, S'mores Pops, Miniature Ice Cream Cones



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### **Entertainment**

Siagel Productions (617)527-0493  
Groove Entertainment (781)393-4449  
All Star Entertainment & UpLighting (978)470-4700  
Pure Energy (978)646-9226  
Entertainment Specialist (800)540-8157  
Winiker Orchestra (617)277-6673  
Russ Carlton Entertainment (508)650-3464  
Boston Sound and Light (978) 360-4273

### **Photography**

Kataram  
[www.aramophotography.com](http://www.aramophotography.com)  
Black Thumb Studio- Jeff Turner  
(617)-444-9337  
Artifact Images  
(603)-742-0212  
[www.artifactimagesNH.com](http://www.artifactimagesNH.com)  
Binita Patel  
[binita@binitapatelphotography.com](mailto:binita@binitapatelphotography.com)

### **Florists**

A Wild Flower – June (617)242-4214  
My Personal Florist- Jodie (781)942-1841

### **Cakes**

The Icing on the Cake (617)969-1830  
Konditor Meister (781)849-1970  
LaCascia's Bakery (781)272-5203

### **Invitations**

Emerald Invitations (617)657-0812  
Invitations & Company (617)227-2127  
By Invitation Only (781)631-2757

### **Transportation**

Knights Airport Limousine Service (508)839-6252  
Black Tie Limousine (978)373-9625  
Locomotion (781)535-6344

### **Ceremony Officiate**

Gayle Smalley (617)332-7075  
Rabbi David Kudan (617)877-3818  
Barbara Khan (781)322-1177  
Terri Orr (781)899-5469

### **Event Planning/ Décor Services**

Hopple Popple (617)964-6550  
Art of the Event (781)670-9292  
Simple Details Events (781)416-9500  
Shagun Design (978)957-2887



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## **Event Information and Procedures**

### **Guarantees**

Please notify the Sales and Events office five (5) business days prior to the function date with the number of guests attending. Once given, this guarantee may not be reduced and charges will be made accordingly. The hotel cannot be responsible for service greater than the guaranteed number of guests. If no guarantee is received at the required time, your Event Manager will assume "Expected Count" to be your guarantee.

### **Billing**

All Bar/Bat Mitzvah related events must be prepaid in full five (5) business days in advance.

### **Price Changes**

All printed menu prices are subject to change without notice; however, all contracted prices will be honored.

### **Bartender & Chef Attendant Fees**

Bartender & chef attendant fees do not represent a tip, gratuity or service charge for wait staff employees, chefs, bartenders, or other service employees engaged in the event.



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### **Gratuities and Taxable Administrative Fees**

Please add 14% gratuity and 11% taxable administrative fee to all menu prices.

Service Charge – 14% of the Food and Beverage total (18% for outdoor function spaces) plus applicable state or local tax 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.

Administrative Fee – 11% of the Food and Beverage total, plus any applicable state or local 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.

Massachusetts / Local Sales Tax – The applicable Massachusetts Sales Tax of 7% will be added to the Banquet Check. By State Law, MA State Tax is added to the cost of the function.

### **Outdoor Food Service**

Facilities are available for outdoor parties. The Hotel reserves the right to move any outdoor function inside if space is available and if the National Weather Bureau forecasts inclement weather.

### **Non-Smoking Ordinance (State of MA)**

Effective July 1, 1994, the city of Newton enforced an ordinance that prohibits by law smoking in public places. Smoking, is therefore, not allowed anywhere inside the Hotel (Ballroom, Guestrooms, Lobby, Restaurant and Lounge)

### **Property Damage**

As a patron, you are responsible for any damages done to the premises or any part of the Hotel during the period of time you're invited guests, employees, independent contractors or other agents either under your control or that of any independent contractor hired by you, are on property. A certificate of insurance is required for any outside vendor hired by you.

### **Security**

The Hotel will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Hotel prior to, during, or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to or during the planned event.