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# BAR AND BAT MITZVAH PACKAGES

## HARTFORD MARRIOTT DOWNTOWN

HARTFORD MARRIOTT DOWNTOWN®

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# BAR AND BAT MITZVAHS AT THE HARTFORD MARRIOTT DOWNTOWN

At the Hartford Marriott Downtown, we understand that your child's bar/bat mitzvah is one of the most important events that will occur in their 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 just what you've always dreamed it to be. The superb, beautifully present 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. Our bar/bat mitzvah packages are designed to create the most elegant celebration imaginable, keeping convenience to you, our guests of honor, in mind. The offerings in these packages are guidelines to help create your special day. Our Executive Chef and Event Specialists at the Marriott Hartford Downtown welcome the opportunity to customize a party package to suite your individual needs.

## OUR PACKAGES INCLUDE...

- White Glove Butler Passed Hors d'Oeuvres
- Four and one Half Hour (4.5) Full Premium Bar
- Wine Service with Dinner
- An Exquisite Three (3) or Four (4) Course Dinner
- Bar/Bat Mitzvah Cake
- Votive Candles
- Floor Length Ivory or Black Table Cloths and Linen Napkins
- Preferred Room Rates for Out of Town Guests, Based on Availability

## PACKAGE PRICING

	GOLD PACKAGE	PLATINUM PACKAGE
FRIDAY EVENING	\$103	\$123
SATURDAY DAY	\$98	\$121
SATURDAY EVENING	\$108	\$125
SUNDAY	\$98	\$121

- Prices listed are per person. Please inquire about special pricing on off-peak days. Additional fees include 22% service charge and 7.35% CT State Tax.
- Platinum Package includes chair covers and sash.
- There is a minimum requirement of 180 guests for the Marriott Ballroom and 50 guests for the Capital Ballroom.
- Our events are priced for a five (5) hour duration. You may choose to extend for an additional fee of \$250.00 per one half hour.

PLEASE REVIEW THE FOLLOWING MENU SUGGESTIONS. FINAL MENU OPTIONS WILL BE CONFIRMED SIX (6) MONTHS PRIOR TO YOUR EVENT DATE, BASED ON SEASONAL AVAILABILITY.

# GOLD PACKAGE

## COCKTAILS

**Full Premium Brand Open Bar**, Four and one half (4.5) hours

Smirnoff Vodka, Smirnoff Raspberry, Smirnoff Vanilla, Beefeater Gin, Cruzan Aged Light Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam White Label Bourbon, Jose Cuervo Silver Tequila, and Korbel Brandy

Imported and Domestic Beer Selections and House Wines

Soft Drinks, Juices, and Mineral Water

### **Mediterranean Station**

Fresh, Crisp Raw and Grilled Vegetables

Hummus, Tabouleh, and Baba Ghanoush with Pita Bread

Served with Assorted Crackers and Artisan Breads

### **White Glove, Butler Passed Hors d'Oeuvres**, Select Five (5)

Smoked Salmon Canapé

Summer Rolls with Ginger Dipping Sauce

Beef Roulade with Spicy Honey Mustard

Sesame Chicken with Teriyaki Dipping Sauce

Mini Potato Knishes with Apple Chutney

Duck Spring Rolls with Lemon Soy Ginger Dipping Sauce

Edamame Dumplings with Wasabi Yuzu

Beef Wellington with Horseradish Dipping Sauce

Cranberry, Brie and Walnut Phyllo

Stuffed Mushrooms with Spinach and Feta

Risotto Arancini with Truffle Oil Drizzle

Fresh Tomato Basil Bruschetta

## DINNER

### **Wine Service with Dinner**

Choice of Chardonnay, Cabernet Sauvignon, or Merlot

### **Salad**, Select One (1)

*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

Tuscan

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

Caesar

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

# GOLD PACKAGE

## **Entrees**, Select Three (3)

*All Entrees are served with Chef's Selection of Starch and Vegetables*

Petite Filet Mignon  
Port Wine Demi Glaze

Grilled Salmon  
Fresh Citrus Relish

Herb-Roasted Chicken Breast  
Roasted Garlic Tomato Concasse 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  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea

# PLATINUM PACKAGE

## COCKTAILS

**Full Top Shelf Open Bar**, Four and one half (4.5) hours

Absolut Vodka, Absolut Citron, Ketel One, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Tennessee Whiskey, Maker's Mark Bourbon, Seagrams' VO Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac, Johnnie Walker Red Label Scotch

Imported and Domestic Beer Selections and 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

### **White Glove, Butler Passed Hors d'Oeuvres**, Select Six(6)

Smoked Salmon Canapè

Summer Rolls with Ginger Dipping Sauce

Beef Roulade with Spicy Honey Mustard

Sesame Chicken with Teriyaki Dipping Sauce

Mini Potato Knishes with Apple Chutney

Duck Spring Rolls with Lemon Soy Ginger Dipping Sauce

Edamame Dumplings with Wasabi Yuzu

Beef Wellington with Horseradish Dipping Sauce

Cranberry, Brie and Walnut Phyllo

Stuffed Mushrooms with Spinach and Feta

Risotto Arancini with Truffle Oil Drizzle

Fresh Tomato Basil Bruschetta

## DINNER

### **Wine Service with Dinner**

Choice of Chardonnay, Cabernet Sauvignon, or Merlot

### **Appetizers**, Select One (1)

Mushroom Ravioli

Tossed with Asiago Cream and Shredded Parmesan

Searred 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 Extra Virgin Olive Oil

# PLATINUM PACKAGE

## **Salad**, Select One (1)

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

Field Greens

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

Aegean Salad

Baby Arugula with Roasted Tomatoes, Feta Cheese, Bermuda Onion in a Lemon Caper Vinaigrette

Caesar

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

## **Entrees**, Select Three (3)

*All Entrees are served with Chef's Selection of Starch and Vegetables*

### *Poultry*

Saffron Chicken – Pan-seared Saffron Chicken crusted with Dijon Macadamia Pesto

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 Currant 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 with Roasted Garlic Scented Olive Oil and Balsamic Vinaigrette

Pan-Seared Sea Bass – Lemon Dijon seared Sea Bass with 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

## **DESSERT**

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

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea

# YOUNG ADULT DINNER PACKAGE

## RECEPTION

**Unlimited Soda Bar**, *Entire Event*

### **Nacho Bar**

Assorted Tortilla Chips

Chili Con Queso sauce, Salsa, Diced Tomatoes, Shredded Cheese, Guacamole, Sour Cream

## DINNER

### **Buffet**

House Garden Salad, Choice of two (2) Dressings

Select two (2) of the following:

Assorted Pizzas

Chicken Tenders with Honey Mustard and BBQ Sauces

Shredded Beef Burritos, Sour Cream, and Guacamole

Grilled Chicken Breast, Seasonal Fruit Chutney

Select one (1) of the following:

Onion Rings

French Fries

*Both served with Tomato Ketchup and Malt Vinegar*

Select one (1) of the following:

Green Beans Almondine

Corn

Penne Pasta with Marinara Sauce

Rosemary and Garlic Focaccia Bread

Fresh Baked Rolls, Whipped Butter and Spread

## DESSERT

Jumbo Cookies and Brownies

## PACKAGE PRICING

\$45 per person

## ICE CREAM BAR ENHANCEMENT

\$7 per person

Includes Haggen-Dazs Chocolate and Vanilla Ice Cream

Chocolate Syrup, Strawberry Sauce, Jimmies, Maraschino Cherries, Walnuts, M&M's, Fresh Whipped Cream

# ENHANCEMENTS

## COCKTAIL HOUR

### BAR SERVICES

#### **Martini Bar**

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

\$13 per person

#### **Deluxe Bar Service**

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

\$12.00 per person  
included in Platinum Package

### STATIONS

All stations, unless otherwise noted, require an attendant; additional fee of \$125

#### **Pasta**

Select two (2): Penne, Fettuccini, Gemelli, Bowtie, Cavatelli, or Rotini  
Select two (2): Creamy Alfredo, Spicy Tomato, Aglio e Olio, Bolognese,  
Wild Mushroom, or Pesto  
Fresh Mozzarella and Pecorino Romano Cheeses, Crushed Red Pepper

\$10 per person

#### **Wild Mushroom**

A variety of Wild Mushrooms sautéed and served with Risotto Cakes and Creamy Corn Polenta

\$9 per person

#### **New England Seafood Raw Bar**, \*Minimum of 50 pieces\*

Served with Cocktail Sauce, Horseradish, Tabasco, and Lemon

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 \$3.00 per piece

Open Shell Ice Carving for Display \$500

#### **Carving Stations**

##### *Tenderloin of Beef*

Whole Carved Prime Tenderloin of Beef, Horseradish Dijon Sauce, Sliced Mini Rolls

\$395 each  
Serves 15-20

##### *Roasted Breast of Turkey*

Hand Carved Apple Marinated Turkey Breast, Pan Gravy, Sliced Mini Rolls

\$125 each  
Serves 20-25

#### **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 per person



# ENHANCEMENTS

## DINNER SERVICE

### APPETIZERS

	<b>Gold</b>	<b>Platinum</b>
<i>Penne Pasta</i> Penne Pasta sautéed in a light Marinara Sauce with fresh Basil Chiffonade, Grated Parmesan Cheese	\$4.00 per person	Included
<i>Seared Salmon</i> Classic Herb and crushed Pepper encrusted Salmon with Artichoke Hash, finished with a Herb Citrus Garlic Oil	\$5.00 per person	Included
<i>Crudo Plate</i> Family Style Crudo to include... Parmigiano-Reggiano, Marinated Roasted Artichoke Hearts, Mozzarella, Vine Ripened Tomatoes, Roasted Red Peppers, Soppresata, Salami, Peperoncini, Fresh Assorted Rustic Breads, and Peperoncino Olive Oil	\$7.00 per person	\$3.00 per person

### ENTREES

<i>Chicken and Salmon</i> Pan-seared Boneless Breast of Chicken and Petite Salmon Fillet Mango Orange Citrus Relish	\$3.00 per person	
<i>Petite Filet and Shrimp</i> Grilled Petite Filet Mignon and Rosemary grilled Jumbo Shrimp Served with a Prosciutto Demi Glaze	\$5.00 per person	
<i>Sea Bass and Petite Filet</i> Pan-seared Sea Bass with a Citrus Drizzle and grilled Petite Filet Mignon Rosemary Cabernet Au Jus	\$6.00 per person	
<i>Petite Filet and Lobster</i> Grilled Petite Filet Mignon and Lobster Tail Served with Tarragon Béarnaise	\$6.00 per person	
<i>Roasted Veal Loin</i> Rosemary Thyme crusted Veal Loin, Porcini Barolo Shiraz Demi-Glaze	\$4.00 per person	
<i>Bone in Filet</i> Center Cut Bone in Filet with Forest Mushroom Thyme Ragout	\$5.00 per person	

# ENHANCEMENTS

## DINNER SERVICE

### DESSERTS

#### *Viennese Table*

\$14.00 per person

A selection of Miniature Pastries and Petit Fours  
Chocolate Fountain with Fresh Seasonal Fruit  
Chocolate Covered Espresso Beans  
Regular Coffee, Decaffeinated Coffee and Herbal Tea, condiments to include:  
Orange and Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks

#### *Continental Coffee Station*

\$5.00 per person

100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas  
Flavored with Vanilla, Irish Cream, Hazelnut, and Swiss Chocolate Almond  
Condiments to include Orange and Lemon Peel, Chocolate Shavings, Whipped  
Cream, Cinnamon Sticks, Chocolate Covered Espresso Beans

#### *Cordial Service*

\$9.00 per person, on consumption

Offering a Variety of Cordials on Consumption  
Amaretto Disaronno, Bailey's Irish Cream, Courvoisier VSOP, Drambuie, Grand  
Marnier, Kahlua, Sambuca Romana, and Frangelico

## ADDITIONAL 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 celebrations.

#### *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.