
BAR AND BAT MITZVAH LUNCHEON PACKAGES

HARTFORD MARRIOTT DOWNTOWN

HARTFORD MARRIOTT DOWNTOWN®

200 COLUMBUS BLVD, HARTFORD, CT 06103
T 860.249.8000 F 860.249.8181

HartfordMarriott.com



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 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. 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 Passed Hors d'Oeuvres
- Stationary Hors d'Oeuvres
- An Exquisite Three (3) Course Dinner
- Bar/Bat Mitzvah Cake
- Floor Length Ivory or Black Table Cloths and Linen Napkins
- Votive Candles
- Preferred Room Mates for out of town guests, based on availability
- Prices listed are per person. Please inquire about special pricing on off-peak days. Additional fees include 22% service charge and 6.35% CT state tax.
- Platinum Package includes chair cover 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 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.

LUNCHEON

BEVERAGE SERVICE

Full Premium Brand Open Bar, Three (3) hours

\$29 per person

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

Vivo House Wines by the Bottle

\$30 per bottle
on consumption

Choice of one red and one white

COCKTAIL HOUR

Assorted Domestic and Imported Cheese Display

Assorted Fine Domestic and Imported Cheeses, garnished with Fresh Fruit

Fresh and Toasted Pita, French Breads, and Crackers

White Glove Butler Passed Hors d'Oeuvres, one (1) Piece of each, per person

Sesame Chicken with Teriyaki Dipping Sauce

Scallops Wrapped in Bacon

Mini Beef Tenderloin with Horseradish Dip

Vegetable Spring Rolls

Spanakopita

DINNER

Salad, Select One (1)

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

Mixed Greens with Crumbled Blue Cheese, Dried Cherries, Sliced Toasted Almonds, Balsamic Vinaigrette

Garden Salad with Mixed Greens, Tomatoes, Cucumbers, Sliced Onions, and Shredded Carrots, Traditional Herb Vinaigrette

Entrees

All entrees are served with Chef's selection of starch and vegetables

Petite Filet Mignon, Choice of:

\$63 per person

Wild Mushroom Cabernet Demi Glaze, Port Wine Reduction, Rosemary and Thyme Au Jus

Grilled Salmon, Choice of:

\$57 per person

Fruit Segment Relish, Parmesan Crusted with a Red Pepper Coulis, Roasted Garlic Tomato Relish

Chicken Breast, Choice of:

\$55 per person

Shallot Tomato Basil Coulis, Balsamic Thyme Reduction, Roasted Garlic Tomato Relish

LUNCHEON

DESSERT

Bar/Bat Mitzvah Cake (your choice of Flavor, Filling, and Frosting)
Accompanied by a Chocolate Dipped Strawberry
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Teas

YOUNG ADULT PACKAGE

Beverage Service

Unlimited Soda Bar, Entire Event

Cocktail Hour

Nacho Bar

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

Franks in Blankets

Mozzarella Sticks

Chicken Fingers

Buffet

Mixed Green Salad with Assorted Dressings

Rosemary and Garlic Focaccia Bread, Fresh Baked Rolls, Whipped Butter and Spread

Assorted Pizzas

Chicken Tenders with Honey Mustard and BBQ Sauces

French Fries, Served with Tomato Ketchup and Malt Vinegar

Vegetable Selection

Dessert

Assorted Cookies and Brownies

Bar/Bat Mitzvah Cake

Package Pricing

\$40 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