



2012 Bar and Bat Mitzvah Package

A surprise and delight around every corner.....Hotel Marlowe!
Your customized package includes:

Cocktail hour

One hour of top shelf open bar to include:
Cocktails, domestic and imported beer selections, red and white wines and assorted soft drinks
Choice of six hors d'oeuvres per person butler passed
Two culinary displays

Dinner service

Red and white wine service with dinner
Three course gourmet dinner
Salad Course
Main Entrée
Your custom designed cake served as dessert
Coffee service to the tables

Your customized young adult package includes:

Reception

Attended beverage station for the entire evening:
Soft drinks, blueberry and pink lemonade
Choice of three hors d'oeuvres ~stationary display

Dinner service

Beverage station
Plated or buffet style dinners
Your custom designed cake served as dessert

Ballroom setting

Complimentary valet parking for your guests during the event
Choice of exquisite designer floor length linens and overlays
Elegant gold or silver chivari ballroom chairs with ivory cushion
Dance floor set to your specifications
Private chef's tasting for four people
Complimentary bartender for top shelf bar
Complimentary attendant for soft drink station
One deluxe overnight guest room for the host
Special rates for your guests' overnight accommodations

Reception displays

(Choice of two)

Garden Vegetable Crudités

Seasonal fresh vegetables
Sun-dried tomato aioli and buttermilk herb dip

Cheese board

Manchego, blue cheese, herb crusted goat cheese, cheddar
Dried fruits, nuts and honey
Sliced baguettes and crackers

Mediterranean display

Today's grilled vegetables
Marinated green and kalamata olives
Toasted pita chips with hummus

Fruit and cheese

Seasonal sliced fruit
Manchego, blue cheese, herb crusted goat cheese, cheddar
Dried fruits, nuts and honey
Sliced baguettes and crackers

Antipasto

Genoa salami, prosciutto, sopresata
Grana padana crumbled wedge
Marinated artichoke hearts, roasted peppers, stuffed cherry peppers
Sliced baguettes

Hors d'oeuvres

(Choice of six)

Hot Hors d'oeuvres

Asian chicken skewer with teriyaki
Feta and spinach triangle in phyllo
Wild mushroom and walnut profiterole
Mini crab cake with spicy aioli
Jumbo coconut shrimp with sweet mustard sauce
Vegetable spring roll with ginger soy
Mini beef Wellington
Potato latkes with apple sauce
Pumpkin bisque "cappuccino"
Pear and blue cheese diamond
Vegetable potstickers with ginger soy

Cold Hors d'oeuvres

Smoked salmon toast round with dill crème fraîche
Tuna tartar on a crispy taro chip
Chicken and apple pita crisp
Roast beef with horseradish aioli
Asparagus wrapped in prosciutto
Jumbo shrimp "cocktail" with chives
Gazpacho shooter
Ceviche spoon
Mini caprese
Brown sugar cured tenderloin crostini

Additional Suggestions to wow your guests!

Peking duck table

no attendant
Sliced boneless Peking duck
Ginger-hoisin sauce
Griddled scallion pancakes
\$14. per person

Sushi

Sushi Chef available at \$200. per chef
4 pieces total per person
Spicy tuna roll
California roll
Salmon nigiri
Vegetable maki
Sesame seaweed salad
Pickled ginger, wasabi and soy sauce
\$14. per person

Buddha bar

no attendant
Vegetable stir fry, mini take out box
Teriyaki chicken, Asian slaw mini take out box
Chopsticks
\$12. per person



Dinner suggestions

1st course

Boston bibb lettuce, cherry
tomatoes,
sliced cucumbers, herb vinaigrette
~

Fresh mozzarella, sliced plum
tomatoes
Fresh basil
Drizzled with olive oil

Mixed greens, crumbled blue cheese
Raspberries, candied pecans
Champagne vinaigrette
~

Arugula salad, candied walnuts, goat
cheese,
honey vinaigrette

Port poached pear, mixed greens
Candied walnuts, gorgonzola and
Honey thyme vinaigrette
~

Bambara Caesar salad, parmesan
crouton

Additional course

Lemon sorbet intermezzo spoon
Candied zest
\$5.00 per person

Maine crab cake
Baby arugula, roasted beets
Balsamic vinaigrette
\$10.00 per person
Fried local goat cheese

Chilled ratatouille
Yellow tomato vinaigrette
\$ 8.00 per person

Entrée

Herb marinated statler chicken
Madeira caramelized onion jus
\$119

Grilled filet mignon
Wild mushroom ragout
\$130

Grilled salmon,
Lemon beurre blanc
\$123

Seared Atlantic halibut
Roasted tomato beurre blanc
\$133

Filet mignon and rosemary skewered scallops,
Red wine demi glace
\$134

Oven roasted chicken and grilled salmon
Tarragon beurre blanc
\$127

Grilled veal chop
Black currant sauce
\$129

With the assistance of our chefs, we are committed to creating a unique experience for your guests,
If you would like to offer a choice of more than one entrée, the price of the higher entrée will apply to all your
guests.

We offer tableside ordering for an additional \$10 per person.
We also offer Kosher style menus.



Beverage services

Package bars

(Host will be charged per person, based on the number of hours)

Select brands

One hour \$16.00 per person
 Two hours \$24.00 per person
 Three hours \$32.00 per person
 Four hours \$36.00 per person
 Five hours \$42.00 per person

Top shelf brands

One hour \$20.00 per person
 Two hours \$28.00 per person
 Three hours \$36.00 per person
 Four hours \$40.00 per person
 Five hours \$48.00 per person

Cash bar

(Guests pay for their own drinks)

Top shelf cocktails	\$10.00
Select brands cocktails	\$8.00
Martinis	\$14.00
Cordials	\$14.00
Beer selection	\$7.00
House wine	\$7.00
Soft drinks	\$5.00
Bottled water	\$5.00

Consumption bar

(Host will be charged per drink consumed)

Top shelf cocktails	\$8.00
Select brands cocktails	\$7.00
Martinis	\$12.00
Cordials	\$12.00
Beer selection	\$6.50
House wine	\$32 per bottle
Soft drinks	\$4.00
Bottled water	\$4.00

Additional suggestions

Bubbles

Cosmo champagne
 Bellini
 Pomegranate mimosa
 French martini
 Champagne bucket ice carving with initials (\$500)
 \$7. each

All shook up

Signature strawberry martinis
 Lemon drop
 Pomegranate martini
 Make mine a dirty
 Martini glass ice carving (\$500)
 \$12. each

Top shelf brands

Ketel One, Bombay Sapphire
 Maker's Mark, Absolut, Stoli
 Razberi,
 Absolut Citron, Tanqueray,
 Captain Morgan,
 Bacardi, Jack Daniels
 Dewars, Cuervo Gold

Select brands

Absolut, Stoli Razberi
 Absolut Citron, Tanqueray
 Captain Morgan, Bacardi
 Jack Daniels, Dewars, Cuervo Gold

Beer selections

Budweiser, Bud Lite, Miller Lite
 Sam Adams, Amstel Lite
 Non-alcoholic beer on request
***One bartender for every 100
 guests**

***One bartender for every 100 guests**



Young Adult menu

Beverage station

Blueberry lemonade
Still and sparkling water

Assorted soft drinks
Pink lemonade

Hors d'oeuvres selection

(Choice of three-stationary display)

Mozzarella sticks with marinara
Gold fish and pretzels
Pigs in blanket with mustard

Tortilla chips with cheese sauce and salsa
Assorted mini pizzas
Vegetable spring rolls

Dinner buffet

Mama mia

Caesar salad
Penne with marinara
Chicken fingers
Roasted corn (half cob)
Garlic toast
\$80. per person

Chicken run

Crudités
Herb marinated grilled chicken
Purple mashed potatoes
Broccoli
Bread sticks
\$80. per person

Kung fu fighting

Vegetable spring rolls and ginger soy dipping sauce
Asian noodle salad
Beef with vegetables
Chicken wings with duck sauce
Vegetable fried rice
Fortune cookies
\$80. per person

Burger and buns

Potato salad
Hamburgers and hotdogs
Wedge fries
Burger and dog buns
Sliced tomatoes and lettuce
Pickles, ketchup, and mustard
\$80. per person

Plated dinner

Lasagna

Iceberg with buttermilk herb
dressing
Homemade lasagna
Garlic toast
\$80. per person

Children's chicken

Caesar salad
Grilled chicken breast
Purple mashed potatoes
Broccoli and cheese sauce
\$80. per person

Children's penne

Crudités
Chicken Parmesan
Penne with marinara
Garlic toast
\$80. per person

Additional Suggestions

Sweet Station

House made M&M cookies
Chocolate fudge brownies
Sugar dusted lemon squares
Glass Jars of Tootsie rolls and Lemon Heads
\$12.00

Ice cream bars

Freezer filled with your choice of:
Chocolate éclairs, creamsicles, fruit popsicles,
Strawberry shortcake and ice cream sandwiches
\$2.50 per bar



Breakfast options

What better way to end a marvelous weekend!

Charles River breakfast buffet

Cheesy farm fresh scrambled eggs with roasted red pepper
Brioche French toast with local fruit compote
Vermont maple syrup and sweet butter

Roasted red bliss breakfast hash with onions and peppers
Apple wood smoked bacon
Breakfast sausage patties

Yogurt parfaits with organic granola, berries and honey drizzle
Sliced seasonal fruit

Assorted sliced bagels, strawberry balsamic and plain cream cheese
Freshly baked croissants, scones and muffins
Sweet butter and assorted fruit preserves

Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee and selection of teas
Pepper mill and Tabasco

(minimum guarantee of 20 guests will apply for this menu)
\$35 per person

Alternate options:

Sweet buttermilk pancakes with Vermont maple syrup
Red pepper, spinach and onion frittata

Scallion potato pancakes with sour cream
Spinach and gruyere quiche

Additional selections available at \$5.00 per person

Omelet station

Attendant required

Eggs and egg whites

Made to order with your choice of

Chorizo, mushrooms, asparagus, spinach

Crab and gruyere

\$12. per person

Lox and Bagels

Lox and bagels

Sliced smoked salmon

shaved red onions, cucumber, sliced tomato and capers

Assorted sliced bagels and cream cheese

\$10. per person

