

2008 Bar and Bat Mitzvah Package

A world of possibilities
Awaits you and your guests at the 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

Three course gourmet dinner
Salad, entrée and dessert
Coffee Service to the tables

Your customized young adult package includes:

Reception hour

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
Sweet station

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

Menu subject to change

Prices are subject to 14% Service Charge, 6% Taxable Administrative Fee and 5% Massachusetts Sales Tax

Reception displays

(Choice of two)

Garden Vegetable Crudite

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

Mediterranean Antipasti

Grilled vegetable display
Toasted pita chips with hummus and baba ghanoush
Feta cheese, kalamata olives

Smoked Salmon Display

Sliced Maine smoked salmon
Shaved red onions, capers
Dill crème fraîche and lemon wedges
Pumpernickel toast points

Cheese Plate

Assortment of domestic and international cheeses
Dried fruit and nuts
Sliced breads and crackers

Fruit and Cheese

Seasonal sliced fruits
Assortment of domestic and international cheeses
Dried fruit and nuts
Sliced breads and crackers

Antipasto

Genoa salami, prosciutto, cappicola, soppressata
Grana padana crumbled wedge
Marinated artichoke hearts, roasted peppers
Sliced baguettes

Hors d'oeuvres

(Choice of six)

Hot Hors d'oeuvres

Beef Wellington
Asian chicken skewer with teriyaki
Feta and spinach triangle in phyllo
Wild mushroom and walnut profiterole
Mini crab cake with spicy aioli
Jumbo coconut prawn with sweet mustard sauce
Vegetable spring roll with ginger soy
Pumpkin bisque "cappuccino"
Almond crusted brie square, ginger pear dip

Cold Hors d'oeuvres

Smoked salmon crostini with dill crème fraîche
Tuna tartar on a crispy taro chip
Chicken and apple pita crisp
Roast beef with horseradish aioli
Shrimp "cocktail" with chives
Gazpacho shooter
Ceviche spoon
Mini caprese

Additional Suggestions to wow your guests!

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Peking Duck Station

(Attendant required)
Sliced boneless peking duck
Ginger-hoisin sauce
Griddled scallion pancake

Sushi

(Attendant required)
Spicy tuna roll
California roll, salmon nigiri
Vegetable maki
Sesame seaweed salad
Pickled ginger, wasabi and soy sauce
4 pieces total per person

Buddha Bar

(No Attendant)
Vegetable stir fry mini take out box
Sweet and sour chicken mini take out box

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Dinner suggestions

1st course

Mixed greens, sweet tomatoes
Radish, herb vinaigrette

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

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

~
Fresh mozzarella and
Sliced plum tomatoes
Drizzled with olive oil

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Bambara Caesar salad,
Brioche croutons
Shaved grana padana

Amuse bouche

Warm pistachio crusted goat cheese
Belgian endive
Lavender vinaigrette
\$5.00 per person

Lemon sorbet
Intermezzo spoon
Candied zest
\$5.00 per person

Fresh fig halves
Goat cheese and prosciutto
(seasonal)
\$5.00 per person

Chilled melon soup
Fresh spring flower
\$5.00 per person

Additional course

Butternut squash ravioli
Maple crème
\$7.00 per person

Maine crab cake
Arugula, roasted beets
\$7.00 per person

Fried local goat cheese
Chilled ratatouille
\$7.00 per person

Entree

*H*erb marinated statler chicken
Madeira caramelized onion jus
\$109

*P*an seared Atlantic salmon,
Lemon beurre blanc
\$113

*F*ilet mignon and rosemary skewered scallops,
Beurre rouge
\$124

*G*rilled filet mignon
Wild mushroom ragout
\$117

*R*oasted Atlantic halibut
Basil Oil
\$115

*O*ven roasted chicken and grilled salmon
Tarragon beurre blanc
\$117

*G*rilled veal chop
Black currant sauce
\$119

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.

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Beverage services

Package bars

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

Select brands

One hour	\$15.00 per person
Two hours	\$22.00 per person
Three hours	\$29.00 per person
Four hours	\$36.00 per person
Five hours	\$42.00 per person

Top shelf brands

One hour	\$17.00 per person
Two hours	\$25.00 per person
Three hours	\$33.00 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	\$8.00
Select brands cocktails	\$7.00
Martinis	\$10.00
Cordials	\$10.00
Beer selection	\$6.00
House wine	\$6.00
Soft drinks	\$4.00
Bottled water	\$4.00

Consumption bar

(Host will be charged per drink consumed)

Top shelf cocktails	\$7.00
Select brands cocktails	\$6.50
Martinis	\$9.00
Cordials	\$9.00
Beer selection	\$5.50
House wine	\$30 per bottle
Soft drinks	\$3.50
Bottled water	\$3.50

Additional suggestions

Bubbles

Cosmo champagne
Bellini
Pomegranate mimosa
French martini
Champagne bucket ice carving with initials (\$500)
\$6. each

All shook up

Signature strawberry martinis
Lemon drop
Pomegranite martini
Make mine a dirty
Martini glass ice carving (\$500)
\$9. each

Top shelf brands

Ketel One, Bombay Sapphire
Maker's Mark, Crown Royal
Johnnie Walker Black
(Includes all Select Brands)

Select brands

Absolut, Absolut Raspberri
Absolut Citron, Tanqueray
Captain Morgan, Bacardi
Jack Daniels, Dewars
Cuervo gold

Beer selections

Sam Adams, Heineken, Amstel Lite
Corona (seasonal)
Budweiser, Bud Light, Miller Lite
Non-alcoholic beer on request

*One bartender for every 100 guests

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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 with cheese sauce
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 penne

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

Children's chicken

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

Sweet Station

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

Ice cream bars

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

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Breakfast options

What better way to end a marvelous weekend!

Charles River breakfast buffet

Farm fresh scrambled eggs with fresh scallions
French toast with maple syrup and butter

Red bliss breakfast potatoes
Apple wood smoked bacon and breakfast sausage links
Seasonal sliced fruit
Assorted sliced bagels and cream cheese
Freshly baked croissants, scones and muffins
Sweet butter and assorted fruit preserves
Freshly squeezed 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)

\$32. 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 \$4.50 per person

Omelet station

* attendant required*

Made to order with your choice of
Tomatoes, mushrooms, peppers, cheddar cheese,
Honey Ham and scallions
\$8. per person

Lox and Bagels

Sliced smoked salmon
Shaved onions, cucumber, sliced tomatoes
Sprouts and capers
Assorted sliced bagels and cream cheese
\$10. per person

Brunch cocktails (served after 11 am)

Pomegranate mimosa

Pomegranate juice topped with chilled champagne
\$6. each

Hangover helper

Marlowe's bloody Mary with celery and lime
\$6.50 each

Beach blonde

White cranberry juice with vodka
Simple syrup and lime juice
Garnished with frozen cranberries
\$6.50 each

Pink panther

Pink grapefruit juice and vodka
Ruby red grapefruit wedge
\$6.50 each

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