



BAR AND BAT MITZVAH ADULT PACKAGE

Your Package Will Include:

~~ Open Bar for the Cocktail Hour and the Dinner ~~

Name Brand Liquors to Include: Beefeater Gin, Fris Vodka, Canadian Club Whisky, Bacardi Rum, Jim Beam Bourbon, Dewars Scotch, and Sauza Tequila. , Imported and Domestic Beer
And a Selection of Fine Wines

~~Welcome Reception with a Selection of Hot Hors d'Oeuvres and Cold Canapés Passed Butler Style

~~ Champagne Toast ~~

Your Choice of Packages:

(Each Package includes the Cocktail Hour Selection and the Torah Cake)

PACKAGE ONE ~ an Elegant Three or Four Course Dinner Service with
a FIVE Hour Open Bar

PACKAGE TWO ~ a Lavish Dinner Buffet with a FIVE Hour Open Bar

PACKAGE THREE ~ an Exciting Three Course Dinner Service with a Professional Barista Serving
Specialty Coffees, Chocolate Fountain and a FOUR Hour Open Bar

~~ *Traditional Torah Cake* ~~

Made for you Specially by Ana Paz Specialty Cakes

For Package One, Two & Three

~~ Complimentary Self and Valet Parking for Visiting Guests ~~

~~ Complimentary Motzi with Red Kosher Wine and Challah ~~

~~ Elegant Linens with Floor Length Ivory or White Tablecloths and Napkins ~~

Other Upgraded Linen Options Available

~~ Complimentary Chair Covers and Sashes in a Variety of Colors ~~

~~ Complimentary Votive Candles (3 per table) ~~

~~ Complimentary Menu Tasting for 4 Guests Three Months prior to your Mitzvah Date ~~

~~ Dance Floor and Staging Area for Disc Jockey or Band (5 Pieces of Staging Total) ~~

~~ Marriott Reward Points (3 Points per Dollar Spent, (Maximum of 50,000 Points Awarded)) ~~

~~ Special Room Rates for Your Out-Of-Town Guests ~~

~~ Bon Voyage Breakfast and Bruncheons are Available ~~



ALL MITZVAH PACKAGES
Served with an Open Bar and
Display and Hors d'Oeuvres listed below

Based on One Hour of Service

Beautifully Garnished Display:

Taste of Israel

A Display of Hummus, Fresh Tabbouleh, Baba Ghanoush, Black & Green Olives, Hearts of Palm, Artichoke Hearts, Feta Cheese, Stuffed Grape Leaves and Pita

Hors d'Oeuvres Passed Butler Style

(Please Select Five Items Total)

Cold Canapés

Seared Ahi Tuna on a Cucumber Slice with Sweet Chili Soy Glaze
Crispy Potato Chip with Crème Fraiche and Caviar
Strawberry Filled with Herb Boursin
California Rolls
Baby Brie with Raspberry Butter on Toasted Crostini
Belgium Endive with Boursin and Smoked Salmon
Brie Cheese Crostini with Sundried Tomato & Guacamole
Roma Tomato, Buffalo Mozzarella & Fresh Basil Crostini

Hot Hors d'Oeuvres

White and Black Sesame Coated Chicken Tenders with Ginger Sate Sauce
Franks en Chemise with Mustard Sauce
Fresh Springrolls with Sweet Chili Garlic Soy Sauce
Chicken Tempura with Plum Sauce
Egg Rolls with Hot Mustard, Sweet n' Sour Sauce
Beef Empanadas with Fresh Pomodoro Sauce
Mini Oriental Red Ribs
Barbeque Meatballs
Mini Beef Wellingtons with Horseradish Cream Sauce
Artichoke Fritters with Cajun Remoulade
Spinach & Feta Spanakopitas
Assorted Dim Sum with a Hoisin Sauce
Jamaican Jerk Chicken Skewers with Mango Chutney
Conch Fritters with Caribbean Dipping Sauce



PACKAGE ONE

Served with a Five Hour Open Bar & the Cocktail Hour Hors d'Oeuvres Listed Above

Appetizer Selection

An Additional \$7.00 per Person

- ◆ Feuillette D' Epinard et Champignons
Spinach & Mushrooms Baked in a Puff Pastry Case
Served with a Fresh Red Pepper Coulis
- ◆ Wild Mushroom Ravioli
Pan Seared Ravioli Served on a Bed of Sautéed Mushrooms,
Topped with Charred Tomato Salsa, Served with Marjoram Cream Sauce

French Service of Assorted Dinner Rolls, Rustic Rolls, Flatbreads and Butter & Margarine

Salad Selection

- ◆ Mixed Baby Greens
With Cherry Tomatoes, Strips of Palm Hearts, Roasted Pine Nuts
Wrapped in a Cucumber ~ Dijon Vinaigrette
- ◆ Tropical Salad with Florida Oranges
Baby Greens, Florida Orange Segments,
Spicy Marinated Cucumber ~ Sweet Chili Dressing

Entrée Selection

Supreme of Chicken

- Pan Seared Golden Breast of Chicken Stuffed with a Succulent Stuffing
Served with a Rich Cream Sauce with a Hint of Tarragon
\$110.00 per Person

"Down Island" Baked Grouper

- Nassau Grouper Filet Stuffed with Roasted Corn Stuffing, Oven Baked,
Served with a Tomato and Basil Vinaigrette
\$110.00 per Person

Slow Roasted Top Round of Beef

- Served with Classic White Wine and Shallot Bordelaise Sauce
\$110.00 per Person

Poached or Broiled Salmon Filet

- Served with a Light Creamy Dill Sauce
Garnished with Glazed Cucumber Barrels
\$110.00 per Person



Package One Entrée Selection Continued

Pan Seared Breast of Chicken "Oscar"

Golden Chicken Breast Topped with Seasoned Crabmeat
Served with a Chardonnay Cream Sauce
\$120.00 per Person

Sliced Tenderloin of Herb Marinated Roast Beef

Served with a Rich Wild Mushroom Ragout
\$120.00 per Person

Pan Seared Filet Mignon

Served with a Classic White Wine & Shallot Bordelaise Sauce
\$120.00 per Person

Grilled Caribbean Spiced Snapper Filet

Served on a Bed of Mango and Black Bean Runner Salsa,
Accentuated with a Valencia Orange Scented Buerre Blanc
\$120.00 per Person

Filet Mignon & Stuffed Shrimp "Choron"

Succulent Grilled Beef Tenderloin Accompanied by Crab Stuffed Shrimp,
Served with a Tomato & Tarragon Hollandaise Sauce
\$128.00 per Person

Grilled Beef Tenderloin & Grilled Salmon

Succulent Beef Filet Topped with Caramelized Onions and Demi Glaze with a Salmon Filet
Served with a Delicate Dijon Cream Sauce
\$128.00 per Person

Torah Cake

Displayed, Cut and Served as Dessert
Coffee, Tea and Brewed Decaffeinated Coffee

Additional Dessert

Miniature Pastries and Fruit Tarts, placed family style on each dinner table
Charge: \$5.00 per Person Additional



PACKAGE TWO

Served with the Five Hour Open Bar and the Cocktail Hour Hors d'Oeuvres listed above

Grand Buffet Dinner

Salads - Choice of Three

Classic Caesar Salad
Served with Assorted Flatbreads
Marinated Artichokes and Hearts of Palm
Mesculin Field Greens with Champagne Vinaigrette
Grilled Portabello Mushrooms, Beefsteak Tomatoes and Buffalo Mozzarella with Fresh Basil, Balsamic Vinaigrette
Crisp Chilled Haricot Vert and Walnut Vinaigrette
Marinated Wild Mushroom Salad
Grilled Seasonal Garden Vegetables
Chilled White and Green Asparagus with Citrus Aioli
Bosc Pear Salad with Candied Pecans and Golden Raisins

Buffet Entrees - Choice of Three

Crab Stuffed Florida Snapper Filet with Lemon Buerre Blanc
Pan Fried Breast of Chicken Served with Whole Grain Mustard
Seared Petite Steaks Topped with Boursin Cheese Served with Brandied Cream
Tri Colored Tortellini in a Creamy Alfredo Sauce
Chef's Choice of Starch and Vegetable

Carving Station

Additional \$8.00 per person, please choose one

Whole Roast Tenderloin of Beef
Rolled in Cracked Black Peppercorns, Served with a Moutarde De Meux Mayonnaise
Whole Oven Roasted Turkey
Brushed with a Chipotle Honey Mustard Glaze, Served with an Orange Cranberry and Pecan Relish

Desserts - Choice of Two

Chocolate Mousse Cake
New York Cheesecake
Assorted Fruit Tarts
White & Chocolate Truffles
Chocolate Covered Strawberries
Variety of Miniature Pastries

Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

\$135.00 per person



PACKAGE THREE

*Served with a FOUR Hour Open Bar and the Cocktail Hour
Hors d'Oeuvres listed above
(Minimum of 100 guests required for Package Three)*

Dinner

**French Service of Assorted Dinner Rolls, Rustic Rolls and Flatbreads and Butter
Salad Selection**

◆ Tequila Marinated Salmon

Served Sandwiched Between Avocado Blinis
Lemon Mustard Dressing

◆ Mixed Baby Greens

With Cherry Tomatoes, Strips of Palm Hearts, Roasted Pine Nuts
Wrapped in a Cucumber ~ Dijon Vinaigrette

◆ Tropical Salad with Florida Oranges

Baby Greens, Florida Orange Segments,
Spicy Marinated Cucumber ~ Sweet Chili Dressing

Entrée Selection

Supreme of Chicken

Pan Seared Golden Breast of Chicken Stuffed with a Pillow of Diced Lobster Tail
Served with a Rich Cream Sauce with a Hint of Tarragon
\$118.00 per Person

"Down Island" Baked Grouper

Nassau Grouper Filet Stuffed with Roasted Corn, Oven Baked,
Served with a Tomato and Basil Vinaigrette
\$118.00 per Person

Slow Roasted Top Round of Beef

Served with Classic White Wine and Shallot Bordelaise Sauce
\$118.00 per Person

Poached or Broiled Salmon Filet

Served with a Light Creamy Dill Sauce
Garnished with Glazed Cucumber Barrels
\$118.00 per Person

Pan Seared Breast of Chicken "Oscar"

Golden Chicken Breast Topped with Seasoned Crabmeat
Served with a Chardonnay Cream Sauce
\$128.00 per Person



Package Three Entrée Selection Continued

Sliced Tenderloin of Herb Marinated Roast Beef

Served with a Rich Wild Mushroom Ragout
\$128.00 per Person

Pan Seared Filet Mignon

Served with a Classic White Wine & Shallot Bordelaise Sauce
\$128.00 per Person

Grilled Caribbean Spiced Snapper Filet

Served on a Bed of Mango and Black Bean Runner Salsa,
Accentuated with a Valencia Orange Scented Buerre Blanc
\$128.00 per Person

Filet Mignon & Stuffed Shrimp "Choron"

Succulent Grilled Beef Tenderloin Accompanied by Crab Stuffed Shrimp,
Served with a Tomato & Tarragon Hollandaise Sauce
\$137.00 per Person

Sautéed Chicken Breast & Caribbean Lobster Tail

Golden Caribbean Spiced Chicken Breast Matched with a Tender Grilled Lobster Tail,
Served with Tropical Fruit Salsa and a Creamy Mango Sauce
\$137.00 per Person

Grilled Beef Tenderloin & Grilled Salmon

Succulent Beef Filet Topped with Caramelized Onions and Demi Glaze with a Salmon Filet
Served with a Delicate Dijon Cream Sauce
\$137.00 per Person

Torah Cake

Displayed, Cut and Served as Dessert

International Coffee Cart

Professional Barista to serve your guests: Espresso, Double Espresso, Cuban Coffee, Cappuccino, Latte, Flavored Latte and Café con Leche, Assorted Non-Alcoholic Flavorings: Amaretto, Caramel, Crème de Cacao, Hazelnut, Irish Cream and Vanilla, with Traditional Coffee, Tea and Brewed Decaffeinated Coffee

Chocolate Fountain

Delicious Warm Belgian Chocolate Cascades down the Fountain Tiers like a Chocolate Waterfall.
The Chocolate Fountain is available in Dark, Milk and White Chocolate and the Dipping Items are endless.
Strawberries, Bananas, Marshmallows, Cream Puffs, Rice Crispy Treats, Pretzel Rods
Imagine the Dipping Possibilities!!



Deluxe Presentations

Additions to Your Elegant Dinner can be added to your Cocktail Hour or your Dinner Buffet; pricing is based on one hour duration

Norwegian Salmon Display

A Display of Sliced Smoked Norwegian Salmon with Chopped Eggs, Capers, Onions, Cream Cheese, Assorted Breads & Pumpernickel Toast Points
\$8.00 per Person

Sushi & Sashimi Display

Assorted tuna, Salmon, Crab & Assorted Rolls Served with Wasabi, Pickled Ginger, and Soy Sauce
Charge: \$16.00 Per Person, Based on 3 Pieces per Person

The Seafood Raw Bar

Queen Crab, Jumbo Steamed Shrimp, Oysters and Clams on the Half Shell, Served on Crushed Ice with Caribbean Cocktail Sauce, Remoulade Sauce, Crab Shack Mustard, Horseradish and Lemon Wedges
\$22.00 per Person, Based on 5 Pieces per Person
50-Person Minimum

Baked Whole Brie en Croute

A Large Wheel of Imported Creamy Brie de Meux, Brushed with Seville Orange Marmalade and Toasted Almonds Wrapped in a Golden Puff Pastry, Served with Toasted French Bread and Assorted Flatbreads
\$5.00 per Person ~ 50-Person Minimum

Pasta Station

Gemelli Pasta in a Fresh Tomato & Basil Pomodoro Sauce
Spinach and Ricotta Tortellini with Proscuitto, Mushrooms and Peas in a Pesto Cream Sauce
Served with Garlic Bread Stick
\$8.00 per Person

Viennese Dessert Buffet

Chef's Deluxe Assortment of Desserts to Include:
Cakes, Pies, Miniature Pastries and Fruit Tarts, Cookies, Assortment of Mousse
Miniature Cheesecakes, Miniature Éclairs & Miniature Cannolis
Coffee, Tea and Brewed Decaffeinated Coffee with Assorted Non-Alcoholic Flavorings:
Amaretto, Caramel, Vanilla and Hazelnut.
\$10.00 per Person



INFORMATION...

You can select up to two Entrées for your dinner choices. You will be billed at the higher priced Entrée for the entire package. Choices must be made in advance and exact numbers of each entrée communicated to hotel staff three business days prior.

Vendor Meals \$32.00 per Person

Each Bartender necessitates a \$100.00 fee

Buffet Dinner Package requires a minimum of 100 people as a guarantee. Served Dinner Package requires a minimum of 50 people as a guarantee.

If your function is under 50 guests, then a custom menu will be created for you.

All incurred charges are subject to a 21% Taxable Service Charge and a 6% Tax

AND ENHANCEMENTS

Intermezzo Course at an additional \$5.00 Per Person

Choose From: Pink Grapefruit, Honey Mint, Blood Orange or Calvados

Ice Cream or Mousse Dessert to compliment the Torah Cake at an additional \$3.00 per person

Deluxe Brand Liquors: \$10.00 per Person Additional

Wine Service with Entrée (Burlwood Chardonnay or Cabernet Sauvignon) at \$5.00 per person

Sebastiani Wines from Sonoma County Poured with Entrée at \$8.00 per person

Martini Bar: \$8.00 Per Drink as Consumed; Attendant at \$100.00

Vodka Slide

An Attendant Pouring Flavored Vodkas of Raspberry, Orange and Apple
Down an Ice Sculpture and..

Into a Martini Glass

Attendant \$100.00 Ice Sculpture \$450.00 Specialty Vodkas \$125.00 per Bottle

Bartender Attendant: \$100.00 per Attendant

Special color napkins at \$2.00 each

Gold charger Plates at \$4.00 each

Spa Welcome Bags for your overnight attendees starting at \$35.00 per bag, delivered.

(Please ask your event manager for additional information)



PREFERRED VENDOR LIST

Music

- ~ Mike Sipe Entertainment (DJs) ~ 954-782-9118 (Mike Sipe)
- ~ Tall Italian Production (DJs) ~ 954-442-9442 (Tom Caminiti)
- ~ Party Time (DJ) ~ 954-236-9000 (Jeffrey Greene) www.partytimedjs.com
- ~ Elegant Occasions (DJs or Band) ~ 954-722-2223 (Wayne LaBush), videography, and invitations

Florists

- ~ Dalsimer Atlas ~ Floral & Event Decorators ~ 954-418-0608 X 230 (David Jaffee)
- ~ Art of Flowers ~ 954-384-9859
- ~ Café in Bloom ~ 954-987-3569 (Michelle Platt)

Invitations

- ~ Affairs to Remember - 954-382-1234 (Marilyn Green)

Photographers

- ~ Bella Pictures ~ 888-556-7590 Joanna Tagert or www.bellapictures.com/marriott
- ~ Adept Studios ~ 954-351-8884 Brian Immke or www.adeptstudios.com
- ~ LaMarche Photography ~ 954-802-7613 Jonathan Marche or www.lamarchephotography.com

Cakes

- ~ Ana Paz Specialty Cakes (Kosher Pareve) - 305-471-5850 - www.anapazcakes.com
(Included in Package)

Production & Events

- ~ ME Productions - 954-458-4000 (Ted Boyd)
- ~ Visuals Event Productions - 954-969-9727 (Debi Kieserman)
- ~ Premier Event Productions - 954-234-3325 (Yvan Baumeige)

Transportation

- ~ Dolphin Limousine Service - 954-989-5466 (Barry Alipour)
- ~ Choice Limousine Service ~ 954-253-2081 (Chuck Jados)

Officiants

- ~ Rabbi Frank ~ 305-335-3335 rabbionline.com