



Bar Bat Mitzvah Menus



Embassy Suites Hotel
661 NW 53rd Street, Boca Raton, FL
561-989-3990/989-3909
www.bocaratonembassy.com



Mazel Tov

Congratulations on your child reaching adult hood.

Upon arrival at the circular entrance to the hotel guests are greeted by our friendly staff. Both the Caribbean ballroom and our lush tropical Atrium provide a perfect backdrop for our exquisite cuisine and impeccable service that is the standard of Embassy Suites.

Our Catering Staff and Award-Winning Chefs are happy to design a custom event and to fully coordinate the details....

It is our pleasure to provide a complimentary Standard double suite for the family

Mitzvah Packages Feature Services

A section of the Ballroom or our Theater

Cocktail Reception

Choice of:

Tropical Garden Atrium surrounded by lush vegetation,
Our newly renovated Pool Terrace or Ballroom Pre-function area

Dinner and Dancing

In our beautiful Ballroom for you to decorate to your liking

All packages include the following:

Fine linens and china, chair covers with bows, parquet dance floor, staging,

Hurricane globe with 12" white tapered candle on 12" mirror and 3 votive candles available for each table

Fichus trees around the room and tuxedoed wait staff make this special day a perfect memory.

We look forward to serving you and your distinguished guests on this special day.

Congratulations and Best Wishes,

Embassy Suites Catering Department

Client Information

Food & Beverage Service

All food and beverage services within the hotel are provided by Culinaire of Florida,
“Exclusive Caterer for Embassy Suites Boca Raton

Suite Contract

We do offer special rates for requests of 10 or more Guest Suites. Rates may range based on season and other local special events. Ellen Karoly, 561-989-3970, will be happy to make these arrangements.

Deposit and Payment

To confirm space on a definite basis, a non-refundable deposit of 30% of your estimated total bill is required. An additional 50% deposit is due forty-five days prior to event. Payment in full and exact number of each entree is required twenty-one days prior to the event.

Parking

Ample self-parking is available around the hotel. Valet parking is available at special rates.

Restrictions

No alcoholic beverages may be brought into the public areas of the hotel. Smoke Machines, Rice, birdseed, potpourri and confetti launches are prohibited or client will be charged \$200.000 clean up fee

Vendors

If you do not choose to utilize our vendors, your personal arrangements for Music, Floral, Limousine and Photography is acceptable. They must all be licensed and carry up to \$250,000.00 in liability insurance.

Vendor Meals are \$30.00 each

Linen

Our staff will be happy to help you choose the appropriate linens from our own inventory, or special orders of linens

Young Adult and Children’s Menu

Young Adult (13-20) price will be discounted from package:

\$7.00 Ruby Package/\$12.00 Pearl Package

\$15.00 Diamond Package/\$20.00 Platinum Package

Children (5-12) will have special menu choices: \$30.00 Afternoon/\$35.00 Evening

Bar/Bat Mitzvah service charges

The following Mitzvah service charge is for Ballroom or Theater

\$300.00 room rental

Labor charges

Carvers and Performances Station attendants available: \$75.00 each

Security

The Hotel will not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during or following the function. Hotel Security is mandatory for over 25 teens @ \$20.00 per hour. Please make checks payable to Embassy Suites Hotel. Boca Police off duty officers are available for client to hire through Sgt. David Skrabec at 561-338-1345

Special amenities to enhance your event

Rest room attendant @ \$100.00 each to be paid directly to the attendant on duty

Overtime

Overtime with Open Bar at \$6.75 per hour per person...Overtime without Open Bar at \$800.00 per hour

Silver Afternoon Bar/Bat Mitzvah Reception Package

Four Hour Open Bar

Call Brand Liquor: Smirnoff Vodka, Dewar Scotch, Beefeater Gin, Bacardi Rum,
Vo Whiskey, Jim Beam Bourbon,
House Chardonnay, White Zinfandel and Cabernet Wine
Imported and Domestic Beers
Soft Drinks, Fruit Juices and Bottled Waters

One Hour Hors D'oeuvres *Butler Style*

(Select 4 Items)

Assorted Miniature Quiche, Mediterranean Meatballs, Tuscan Chicken Strips with Roma Sauce,
Vegetable or Smoked Chicken Quesadillas, Chicken Pot Stickers, Assorted Deep Dish Pizza,
Franks En Crouete with Hot Mustard, Vegetable Egg Roll with Teriyaki Sauce, Dill Cheese Puffs,

Plated Dinner Selections

(Three Hour Dinner Reception)

Challah

Salad/Appretizer (please select one)

Embassy Garden Salad with Pesto Vinaigrette Dressing
Tossed Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese
Marinated Pasta Salad with Summer Vegetables

Entrees

(If more than one entrée is requested it must pre ordered on invitation)

Pistachio Encrusted Tilapia with Citrus Mango
Penne Pasta with Sautéed Garden Vegetables
Breast of Chicken Marsala with Wild Mushrooms
Herb Crusted Roasted Prime Rib Au Jus
Chicken Roulade with Mushroom Duxelle and Grain Mustard Sauce
Sliced Sirloin of Beef with Caramelized Onions
Sliced Sirloin of Beef and Breast of Chicken with Wild Mushroom Marsala Sauce

Accompaniment Choices:

All entrees will be accompanied by a medley of season's vegetables
Warm Dinner Rolls and butter rosettes
In addition, please choose your starch from the following:
Cashew Jasmine Rice, Saffron Rice Pilaf, Duchess Potato, Red Bliss Garlic New Potatoes

Dessert:

A Selection of one Dessert

White and Dark Chocolate New York Cheese Cake on a decorated plate
Key Lime, Key West Cheese Cake
Twenty Four Carrot Cake
Granny Apple Pie with Fresh Whipped Cream
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee with Flavored Creamers
Hot Assorted Tazo Teas with Lemon

All menu prices are subject to 21% service charge and 6.5% state sales tax. All prices are subject to change without notice.

Mitzvah Coral Brunch

(Minimum 50 Guests Required)

***Four Hours of Mimosas, Bloody Mary, Screwdriver, Wine, Beer and Assorted Soft Drink
\$105.00 Bartender Fee**

Brunch Buffet Menu

Sliced Tropical Fruit Display

Salad Bar: Fresh Garden Greens, Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Olives and
Garbanzo Beans with Assorted Salad Dressing
White Albacore Tuna Salad, Herring Marinated in Sour Cream

Omelet Performance Station

Omelet prepared to order by uniformed Chef: **Chef's fee \$75.00**

Regular and Egg White Omelet with Mushrooms, Spinach, Bell Peppers, Tomato, Onion
Assorted Cheese and Salsa
Home Fried Potatoes with Sautéed Onions

Carving Station

Carved to order by uniformed Chef: **Chef's fee \$75.00**

Herb Crusted Sirloin of Beef
Served with Dijon Mustard, Creamy Horseradish and Au Jus Sauce
Warm Dinner Rolls and Creamy Butter

Fish Board Station

Hand Sliced Nova Salmon, Whole White Fish and Sable
Served with Cream Cheese, Diced Onions, Tomatoes, Lettuce and Capers
Assorted Fresh Baked Bagels

Food Station

Belgian Waffles with Warm Maple Pecan Syrup
Cheese Blintzes with Warm Blueberry Sauce and Sour Cream
Breast of Chicken with Spinach and Sundried Tomatoes
Jasmine Rice

Sliced Banana Bread and Zucchini Bread, Bear Claws, Fruit Turnovers, Assorted Miniature Muffins and
Assorted Miniature Italian Pastries

An Impressive Torah Cake is Included

Orange, Grapefruit, V-8 and Apple Juice
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Hot Tazo® Tea with Lemon

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Emerald Bar/Bat Mitzvah Reception Package

Five Hour Open Bar

Call Brand Liquor: Smirnoff, Dewar's, Beefeater, Vo, Jim Beam,
House Chardonnay, White Zinfandel and Cabernet Wine
Imported and Domestic Beers, Soft Drinks, Fruit Juices and Bottled Waters

One Hour Hors D'oeuvres *Butler Style*

(Select 5 Items)

Assorted Miniature Quiche, Mediterranean Meatballs, Tuscan Chicken Strips with Roma Sauce, Vegetable or Smoked Chicken Quesadillas, Chicken Pot Stickers, Assorted Deep Dish Pizza, Franks En Croute with Hot Mustard, Vegetable Egg Roll with Hoisin Sauce, Dill Cheese Puffs, Chicken Fajita, Beef Sate, Assorted Dim Sum with Sesame Sauce, Mexican Empanadas

Cold Display

Assorted Cold Canapés
Imported and Domestic Cheese and Fruit Display

Plated Dinner Selections

(Four Hour Dinner Reception)

Challah

Salad/Appetizer (please select one)

Grilled Eggplant and Mozzarella Bruschetta on Field of Greens
Pear and Roquefort Salad with Chopped hazelnuts
Tomato Mozzarella and Red Onion Salad with Basil and Caper Dressing

Entrees

(If more than one entrée is requested it must be pre ordered on invitation)

Pistachio Encrusted Tilapia with Citrus Mango
Penne Pasta with Sautéed Garden Vegetables
Breast of Chicken Marsala with Wild Mushrooms
Herb Crusted Roasted Prime Rib Au Jus
Chicken Roulade with Mushroom Duxelle and Grain Mustard Sauce
Sliced Sirloin of Beef with Caramelized Onions
Sliced Sirloin of Beef and Breast of Chicken with Wild Mushroom Marsala Sauce

Accompaniment Choices:

All entrees will be accompanied by a medley of season's vegetables
Warm Dinner Rolls and butter rosettes
In addition, please choose your starch from the following:
Cashew Jasmine Rice, Saffron Rice Pilaf, New Smashed Potato, Red Bliss Garlic New Potatoes

Dessert

(Choice of one Dessert)

Turtle New York Cheese Cake on a Decorated Plate
Swirl Chocolate Mousse in Chocolate Cup with Berries on Decorated Plate
Three Layer Napoleon on Decorated Plate
Black Forrest Cake with Cherry Coulis

Freshly Brewed Starbucks Regular & Decaffeinated Coffee with Flavored Creamers
Hot Assorted Tazo Teas with Lemon

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Sterling Bar/Bat Mitzvah Reception Package

Five Hour Open Bar

Call Brand Liquor: Smirnoff, Dewar's, Beefeater, Vo, Jim Beam,
House Chardonnay, White Zinfandel and Cabernet Wine
Imported and Domestic Beers
Soft Drinks, Fruit Juices and Bottled Waters
5th Hour to include: House Amaretto, Kalhua and Irish Whiskey

One Hour Hors D'oeuvres *Butler Style*

(Select 6 Items)

Tomato Basil Crostini, Marinated Beef Sate with Tequila and Lime, Beef Teriyaki Brochettes, Marinated Chicken Sate, Coconut or Sesame Chicken Tenders, Smoked Chicken Quesadillas, Grecian Spanikopia, Pear and Brie with Almonds in Phyllo Stuffed Mushroom Caps, Salmon Mousse on Corn Meal Pancakes

Chef's Performance Stations

Pasta Station: Cheese Tortellini and Fettuccini, Basil Marinara and Gorgonzola Cream Sauces and Grated Parmesan Cheese, Focaccio Bread **\$75.00 Chef Fee**

Plated Dinner Selections

(Four Hour Dinner Reception)

Challah

Salad/Appetizer (please select one)

Grilled Eggplant and Mozzarella Bruschetta on Field of Greens
Pear and Roquefort Salad with Chopped hazelnuts
Tomato Mozzarella and Red Onion Salad with Basil and Caper Dressing

Entrees

(If more than one entrée is requested it must pre ordered on invitation)

Herb Crusted Seared Atlantic Salmon Basil Buerre Rouge
Penne Pasta with Fresh Garden Vegetables and Parmesan Cheese and Creamy White Wine Sauce
Breast of Chicken Crusted with Nuts and Spices with Raspberry Ginger Sauce
Herb Crusted Roasted Prime Rib Au Jus
Chicken Roulade with Shrimp & Scallops and Grain Mustard Sauce
Filet Mignon with Shitake Mushrooms
Grilled Beef Tenderloin Medallions with Chicken Roulade or Seared Salmon

Accompaniment Choices:

All entrees will be accompanied by a medley of season's vegetables
Warm Dinner Rolls and butter rosettes

In addition, please choose your starch from the following:

Cashew Jasmine Rice, Wild Mushroom and Orzo Pilaf, Lyonnais Potato Tart,
Duchess Potato Potatoes

Dessert

(Choose One)

Chef's Pastry Sampler: Chocolate Swirl Mousse in a Chocolate Basket with Chocolate Covered Strawberry and Petit Fours on a Painted Plate with Berries
Amaretto Crème Brule
Tiramisu with Khalua Cream Sauce
Zabaglione over Fresh Berries and Whipped Cream

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee with Flavored Creamers
Hot Assorted Tazo Teas with Lemon

All menu prices are subject to 21% service charge and 6.5% state sales tax. All prices are subject to change without notice.

Pewter Bar/Bat Mitzvah Reception Package

Six Hour Open Bar

Premium Brand Liquor: Absolute, Chivas Regal, Crown Royal, Tanqueray,
Seagram's VO, Guevo Gold

Robert Mondovi Chardonnay, White Zinfandel and Merlot Wine

Imported and Domestic Beers

Soft Drinks, Fruit Juices and Bottled Waters

6th Hour to include: House Amaretto, Khalua and Irish Whiskey placed along side of Viennese table

One Hour Hors D'oeuvres *Butler Style*

(Select 6 Items)

Hibachi Chicken or Beef Skewers, Chicken & Pineapple Brochettes, Beef & Mushroom Brochettes, Sliced Tenderloin on Polenta, Asparagus En Croute, Parmesan Artichoke Hearts, Spinach Mushroom Caps, Mushroom Vol-Au-Vent, Brie and Raspberry in Phyllo, Coconut Chicken, Chicken Pot Sticker, Rare Tuna on Fried Wonton, Salmon Cake, Crispy Asparagus with Asiago Sauce, Parmesan Artichoke Hearts,

Chef's Performance Station: Cooked to Order **\$75.00 Chef's Fee**

Oriental Stir Fry: Chicken, Water Chestnuts, Bean Sprouts, Snow Peas, Ginger, Garlic and Green Onions Stir Fried with Sesame Oil and Teriyaki Sauce, Vegetable Fried Rice

Display Station: Mid-Eastern to include: Falafel, Hummus, Babakanush and Tahini with Pita Triangles

Plated Dinner Selections

(Four Hour Dinner Reception)

Challah

Salad/Appetizer

(Please Select One)

Field of Greens with Sliced Duck

Farfalle with Salmon, Mint and Peas

Thai-Style Steak Salad with Bean Sprouts

Entrees

(If more than one entrée is requested it must pre ordered on invitation)

Pistachio Crusted Seared Sea Bass, Chili Buerre Blanc

Grilled Swordfish with Citrus Buerre Blanc

Poached Salmon with Dill Sauce

Breast of Chicken Stuffed with Artichoke Hearts and Wine Sauce

Chicken Roulade Topped with Asparagus Aolio

Individual Rack of Lamb Rubbed with Mint Julep

Individual Chateau Briand with Béarnaise Sauce

Petite Filet Mignon with Chicken Roulade or Salmon with Chasseur Sauce

Grilled Beef Tenderloin Medallions and Seared Sea Bass with Garlic Butter

Accompaniment Choices:

All entrees will be accompanied by a medley of season's vegetables

Warm Dinner Rolls and butter rosettes

In addition, please choose your starch from the following:

Wild Mushroom and Orzo Pilaf, Risotto Three Cheese Potato Tart, Filled Potato Nest or

Sweet Potato Nest with Baby Vegetables, Double Baked Stuffed Potato

Dessert

Miniature Viennese Table (Three Selections from Viennese sheet)

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee with Flavored Creamers

Hot Assorted Tazo Teas with Lemon

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Saturday Afternoon Young Adult Buffet Menu

4 Hour Soda Bar

Unlimited Soft Drinks
Juices, Shirley Temples
(Beverage attendant required: \$105.00)

Young Adult Hors D'oeuvres

Fried Mozzarella Sticks with Marinara Sauce,
Franks in Puff Pastry, Potato Skins with Sour Cream

Young Adult Buffet

Tossed Caesar Salad with Grated Parmesan Cheese, Garlic Bread
Penne Pasta with Marinara Sauce with Meatballs
Fried Chicken Tenders with BBQ Sauce, Potato Wedges, Corn Niblets

Ice Cream Bars

Assorted Ice Cream Bars & Ice Cream Cups

Torah Cake

Saturday Evening Young Adult Buffet Menu

5 Hour Soda Bar

Unlimited Soft Drinks
Juices, Shirley Temples, Frozen Virgin Margareta or Pina Colada
(Beverage attendant required: \$105.00)

Young Adult Hors D'oeuvres

Chicken Pot Sticker, Vegetable Spring Rolls
Potato Miniature Deep-Dish Cheese Pizza, Grilled Steak on a Steak

Young Adult Dinner Buffet

Caesar Salad with Grated Parmesan Cheese with Garlic Bread
Traditional Baked Lasagna with Marinara Sauce

Chicken Fajita with sautéed Red & Green Peppers and Onions, Soft Tortilla Shells
Ground Beef Tacos with Shredded Lettuce & Diced Tomato
Vegetable Quesadillas, Sour Cream and Salsa

Make your own Sundae Bar

Chocolate and Vanilla Ice Cream, Hot Fudge Sauce, M & M's, Crushed Oreo Cookies,
Sprinkles, Cherries and Whipped Cream Topping

Torah Cake

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