

Marriott
HARTFORD ROCKY HILL

100 Capital Boulevard Rocky Hill, Connecticut 06067
860-275-6000

Young Adult Bar and Bat Mitzvah Package

*The Young Adult Package includes:
Unlimited Soft Drink Bar (5 hours)
Pepsi, Diet Pepsi, Sprite, Juices and Mocktails*

Hors D'Oeuvres

*Mini Kosher Franks in a Blanket with Ketchup and Honey Mustard
Mini Potato Pancakes with Applesauce and Sour Cream*

Buffet

*Crisp Garden Salad with Choice of Peppercorn and Italian Dressing
Garlic Bread and Italian Bread*

~ Choice of Four ~

*Penne Pasta and Meatballs with Marinara Sauce
Mozzarella Sticks with Marinara Sauce
Philly Steak & Cheese
Macaroni and Cheese
Pop Corn Chicken
Chicken Pot Pie
Chicken Tenders
Cheese Pizzas
Sliders
French Fries*

~ Choice of One ~

Quesadilla Station

*Monterey Jack and Mild Cheddar Cheeses, Grilled Chicken
Salsa, Guacamole, Sour Cream
Or*

Taco Station

*Chicken, Beef, Lettuce, Tomatoes, Onions
Sour Cream and Salsa*

Dessert Station

S'Mores & More Fondue Station

*Chocolate Fondue, Marshmallows, Graham Crackers
Fresh Cubed Fruit, Brownies and Pound Cake*

\$35.00 per person

All Food and Beverage Charges Are Subject To a 22% Service Charge and Connecticut State Tax 6.35%

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Adult Bar and Bat Mitzvah Package

Breads & Spreads

*Olive Tapenade, Spinach Dip, Pineapple Chutney
Pico de Gallo, Roasted Eggplant, Hummus
Pita Chips, Ciabatta Crouton, Focaccia and Lahrvosh*

~ *Your Choice of (4) Hors D'Oeuvres from our extensive menu* ~

~ *Challah* ~

~ *Choice of (3) Entrees* ~

*Chicken Picatta with Capers and Artichoke Hearts
Lemon, Butter and White Wine Sauce*

\$40.00

Chicken Marsala

Mushroom and Marsala Wine Sauce

\$40.00

Vegetable Lasagna Roulade

\$39.00

Grilled Spiced Salmon Brushed with Lime Butter

\$44.00

Seared Sea Bass

\$46.00

Filet Mignon of Beef with Marriott Steak Butter

\$50.00

New York Strip with Marriott Steak Butter

\$48.00

All entrees include a Crisp Garden Salad, Fresh Baked Rolls & Butter

Choice of Vegetable and Starch

Chef's Specialty Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

Assorted Soft Drinks

A Ceremonial Torah Cake with 13 Candles is available

At an additional charge of @4.50 per person

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Beverage Arrangements

Host Bar

<i>Premium Well Cocktails</i>	<i>\$5.50</i>
<i>Top Shelf Cocktails</i>	<i>\$6.00</i>
<i>Cordials</i>	<i>\$7.00</i>
<i>American Beer</i>	<i>\$4.00</i>
<i>Handcraft Beer</i>	<i>\$5.00</i>
<i>Imported Beer</i>	<i>\$5.00</i>
<i>Non-Alcoholic Beer</i>	<i>\$4.00</i>
<i>Domestic Red & White Wine</i>	<i>\$7.00</i>
<i>Soft Drinks</i>	<i>\$2.00</i>
<i>Juices and Mineral Water</i>	<i>\$2.00</i>

Drinks by the Hour

This Bar Arrangement Includes Full Bar Service Featuring Cocktails, Imported, American and Handcraft Beer, Domestic Wine, Soft Drinks, Mineral Water and Juices

Premium Well Brands

\$12.00 for the First Hour, \$5.00 Each Hour Thereafter

Top Shelf Brands

\$14.00 for the First Hour, \$6.00 Each Hour Thereafter

Cash Bar

<i>Premium Well Cocktails</i>	<i>\$6.00</i>
<i>Top Shelf Cocktails</i>	<i>\$6.50</i>
<i>Cordials</i>	<i>\$7.50</i>
<i>American Beer</i>	<i>\$4.50</i>
<i>Handcraft Beer</i>	<i>\$5.50</i>
<i>Imported Beer</i>	<i>\$5.50</i>
<i>Non-Alcoholic Beer</i>	<i>\$4.50</i>
<i>Domestic Red & White Wine</i>	<i>\$8.00</i>
<i>Soft Drinks</i>	<i>\$2.00</i>
<i>Juices and Mineral Water</i>	<i>\$2.00</i>

Bar Set Up Fees

Bartender Charge- \$75.00 Per Bar

Liquor Requested on the Rocks will Incur an Additional Charge of \$1.00 Per Drink,

All Beverages, with the Exception of Those Purchased from a Cash Bar, are Subject to a 22% Service Charge and Connecticut State Sales 6.35% Tax,

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Bar Selection

Premium Liquors

*Grant's Scotch
Canadian Club
Maker's Mark Bourbon
Beefeaters Gin
Smirnoff Vodka
Bacardi Rum
Jose Cuervo Especial Gold
Kahlua
Amaretto*

Top Shelf Liquors

*J & B Scotch
Seagram's VO
Jack Daniels
Bombay Sapphire Gin
Absolute Vodka
Bacardi Rum
Captain Morgan Rum
1800 Silver
Kahlua
Amaretto*

Beer & House Wine

*Budweiser, Bud Light, Amstel Light, Sam Adams and Corona
O'Doul's Non-Alcoholic Beer*

*Stone Cellar's by Beringer Chardonnay, Cabernet Sauvignon and Merlot
Beringer White Zinfandel and Campanile Pinot Grigio*

Soft Drinks, Juices, Mineral Water

Hot Hors D'Oeuvres

*Spanikopita
Phyllo Triangle Filled with Spinach & Feta*

*Potato Pancakes with Apple Sauce
Mini Version of Traditional Potato Pancakes*

*Vegetable Empanada
Spicy Vegetables with Cheese
in a Cornmeal Crust*

*Sweet Potato and Coconut Crusted Chicken
With Raspberry Dipping Sauce*

*Spinach and Artichoke Tart
Creamy Spinach and Artichoke Dip
In a Crispy Tart*

*Sesame Chicken with Honey Mustard Dipping Sauce
Marinated in Sesame Oil, Japanese Bread Crumbs*

*Franks in a Blanket
Miniature Kosher Beef Franks
Wrapped in Puff Pastry*

*Reuben Spring Roll
With 1000 Island Dipping Sauce
Traditional Reuben Sandwich
Wrapped in a Spring Roll Wrapper*

*Miniature Deep Dish Pizzas
With Assorted Toppings*

*Buffalo Chicken Spring Roll
With blue Cheese Dip
Tender Chicken with Celery, Blue Cheese
And Spicy Sauce
in a Spring Roll Wrapper*

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Appetizer Selections

These Appetizer Selections Can Be Served As an Additional Course to Your Menu

Cold Appetizers

Fresh Mozzarella & Tomato

*Basil Infused Extra Virgin Olive Oil &
Balsamic Vinegar, Cracked Peppercorn
On a Bed of Mixed Seasonal Greens
\$5.00 Per Person*

Pineapple Boat

*Melons, Pineapple & Strawberries
\$4.00 per Person*

Hot Appetizers

Pasta Amalfi

*Fusilli, Olives, Portobello Mushrooms
Sun Dried Tomatoes, Roasted Pignoli Nuts
Parmesan Cheese & Light Garlic Cream
\$4.00 Per Person*

Wild Mushroom Strudel

*Stuffed with Boursin Cheese,
Roasted Red Peppers, Shallots, Garlic & Thyme
Finished with Madeira Wine Sauce
\$5.00 Per Person*

Three Cheese Ravioli

*Cheese Ravioli with Roasted Pepper Salad
Pesto Cream Sauce
\$4.00 Per Person*

Mo Shu Chicken Crepe

*Slivered Chicken Breast with Julienne Carrots
& Scallions, Rolled in a Crepe
Drizzled with Asian Barbeque Sauce
\$5.00 per Person*

Dinner Salad Selections

Mixed Green Salad

*Mixed Greens, Pear Tomatoes
Cucumbers, Olives
Tossed With Balsamic Vinaigrette*

Epicurus Salad

*Romaine, Radicchio and Arugula, Pear
Tomatoes, Kalamata Olives, Fetta Cheese
Lemon Oregano Dressing*

Spinach Salad

*Spinach, Roasted Portabella Mushrooms, Goat
Cheese Sherry Vinaigrette*

Caesar Salad

*Crisp Romaine Lettuce
Grated Parmesan Cheese, Homemade Croutons
Tossed with Caesar Dressing*

Harvest Salad

*Bibb Lettuce, Sun Dried Cranberries
Spiced Pecans, Gorgonzola, Crispy Onions,
Red Wine Vinaigrette*

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Dessert Selections

Lemon Coconut Cake

Lemon Cake with Buttercream Icing and Coconut Shavings, Raspberry Sauce

Chocolate Mousse Cake

Chocolate Mousse Filling with Chocolate Ganache Topping

Tiramisu

Sponge cake with Espresso and Brandy. Served with Cinnamon Whipped Cream

Cheese Cake

Traditional New York Style Cheese Cake, Strawberry Sauce

Red Velvet Cake

Red Devil's Food Cake with Buttercream Icing

Dessert Stations

Ice Cream Station

*Chocolate, Vanilla & Strawberry Ice Cream with
Chocolate, Butterscotch & Strawberry Sauces
Crushed Oreo® Cookies, Heath® Bars,
Reese's® Peanut Butter Cups, M&M's®, Brownies
Sprinkles, Whipped Cream & Maraschino Cherries
\$8.00 Per Person*

The Pastry Stop

*Mini Pastries, Chocolate Covered Strawberries,
Chocolate Mousse, Mango Mousse Tortes and
Warm Apple Strudel with Vanilla Sauce.
\$11.00 Per Person*

Deluxe Fondue

*Cubed Fruits, Berries & Pound Cake
Warm Chocolate Fondue
\$9.00 Per Person*

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Facility Guidelines and Billing Arrangements

*Reception times are 12:00 noon to 5:00pm and 6:00pm to 12:00 midnight.
Alternate times may be arranged based on specific dates and availability.*

Arrangements can be made for vendor meals and special dietary needs.

A 22% service charge and state sales tax (currently 6.35%) will be applied to food and beverage prices.

A non-refundable deposit of \$1,000.00 is due with your signed agreement to reserve space.

*Payment of 50% of your anticipated expenditures will be due (30) days prior to your event.
The final payment and guaranteed number of attendees will be due (5) days prior to your event. The
final payment will be based on this guarantee or the minimum guarantee as stated on your contract,
whichever number is greater. The guarantee may not be lowered once it has been submitted to the hotel.*

*A minimum guaranteed revenue will be stated on your contract. This minimum guarantee is based on the
anticipated number of guests multiplied by the base package price, less 20%.*

*A taste meal will be arranged after receipt of signed contract, approximately six months
prior to the event date.*

