



*Historic Hudson Valley's Best Kept Secret...The most trusted
Name in Hospitality and Service.*

Bar/Bat Mitzvah Evening Package

One Hour Adult Cocktail Reception

*A selection of Six Butler Passed Hors d' Oeuvres
Specialty Station featuring the Culinary Talents of our Award Winning Executive Chef
Top Shelf Open Bar
Teen's Cocktail Hour Menu and Beverage Station*

Continued by Four Hour Dinner

*Top Shelf Open Bar
Gourmet Three-Course Dinner Especially prepared by our Culinary Team
Your Guests will be offered a Choice of Two Entrée Selections
Celebration Cake and Dessert Centerpiece of Pastries and Chocolate Covered Strawberries
Teen's Dinner Buffet Menu and Beverage Station*

*The Westchester Marriott has an unparalleled commitment and reputation for providing
personalized service to each of our guests. Our extraordinary teams of professionals are
dedicated to creating a Bat or Bar Mitzvah Experience that will bring lasting memories to you
and your guests forever!*

Five Hour Open Bar with Top Shelf Brand Liquors

*Absolut Vodka, Tanqueray Gin, Captain Morgan Rum
Jack Daniels Bourbon, Dewars Scotch, Seagram's VO Whiskey
Jose Cuervo 1800 Tequila, Courvoisier VS
Martini and Rossi Sweet and Dry Vermouth
Triple Sec, Peach Schnapps*

*Marriott Select Brand Chardonnay, Cabernet Sauvignon
And White Zinfandel*

*Imported and Domestic Beer
Non-Alcoholic Bottled Beer
Sparkling Mineral Waters, Assorted Sodas, Juices and Mixers*

Our Servers will offer to take Drink Orders at Tableside

Wine Service Offered at Tableside

Select wines to be offered at the adult tables

Teen's Beverage Station

Assorted Soft Drinks, Bottled Waters and One Signature Drink

Adult Reception

Please Select Six Warm Hors D'Oeuvres or Cold Canapes to be Butler Passed

*Vegetable Spring Roll
Baby Spinach Tomato Tart
Wasabi Tuna Tartare, Asian Spoon
Coconut and Sesame Chicken Skewers
Rare Roast Beef and Horseradish Canape
Coney Island Pigs in Blanket
Roasted Vegetable with Feta Cheese on Pita
Crisp Spring Roll
Mini Sheppard's Pie
Miniature Rye Rieben
Beef and Mushroom Turnovers
Fresh Mozzarella, Basil and Tomato Skewers
Prosciutto Wrapped Melon Skewers*

*Shitake and Leek Tomato
Bruschetta on Crostini
Portobello Mushroom Puffs
Miniature Calzones
Saffron Risotto Puffs
Foie Gras and Fig Tart
Chile Lime Salmon Satay
Beef Wellington
Roasted Eggplant Triangle Puffs
Beef Empanadas
Chicken Teriyaki Dumplings
Potato Latke with Smoked Salmon & Sour
Cream*

The Market Place

(Please select Two)

Crudité Display

*Selection of Fresh Vegetables Including: Scallions,
Bell Peppers, Radishes, Carrots, Broccoli, Zucchini,
Celery and Cauliflower
Accompanied with Assorted Dips*

Tapas Display

*Olive Salad, Tomato Bruschetta, Hummus, Baba Ghanoush, Tabbouleh,
Warm Spinach Artichoke Dip, Selection of Artisan Breads and Crackers*

International and Domestic Cheese Display

*With a Variety of Crackers, Bread Sticks, Lavash,
and Sliced French Bread Garnished with Grapes*

Traditional Antipasto Display

*Provolone Cheese, Genoa Salami, Pepperoni,
Cappicola Ham, Black Olives, Artichoke Hearts,
Red Onions, Shredded Lettuce and Vinaigrette Dressing*

Individual Assorted Bruschetta

*To include Traditional Tomato Basil,
Feta Olive and Roasted Mushrooms*

The Carvery

(Please select One)

Whole Roast Turkey Breast

*Including Miniature Rolls, Cocktail Rye and Pumpernickel
Accompanied by Mayonnaise and Mustard*

Flank Steak

*Including Miniature Rolls, Cocktail Rye,
Mustard, Mayonnaise and Horseradish Cream*

Glazed Corned Brisket of Beef

*Including Miniature Rolls, Cocktail Rye and Pumpernickel
Accompanied by Mustard and Mayonnaise*

Cedar Plank Salmon

Accompanied by Capers and Grilled Tomatoes

International Specialties

(Please select Two Action Stations)

Wok Station

*Cashew Chicken and Hunan Beef with Broccoli
Served with Fried Rice and Miniature Egg Rolls
Fortune Cookies*

Pasta Station

(Please Select Two from below)

Gemelli Pasta with Organic Arugula Pesto Cream, Grilled Chicken, Roasted Sweet Peppers

Farfalle Pasta with Roasted Portobello, Gorgonzola Cheese, Rock Shrimp and Sherry Cream

*Campanelle Pasta Tossed with Broccoli Rabe, Oven Dried Tomatoes, Prosciutto Crackling and
White Wine Butter Sauce*

Martini Mashed Potato Bar

*Maple Pepper Bacon, Fried Onions, Cheddar Cheese,
Gorgonzola Cheese, Chives and Additional Chef's Selections
Served in our Specialty Designed Martini Glasses*

Adult Dinner

Salads

(Please select One Salad)

Caesar Salad

Crisp Hearts of Romaine with Julienne of Sun Dried Tomatoes, Parmesan, Croutons and our Caesar Dressing

Market Salad

Mixed Greens, Tomatoes, Cucumbers, Black Olives and Swiss Cheese

Hudson Salad

Romaine, Frisse and Endives, Julienne of Vine Ripened Tomatoes, Asparagus, Sweet Corn and Creamy Peppercorn Dressing

Harvest Salad

Baby Field Greens, Walnuts, Dried Cranberries and Apples, Maple-Balsamic Vinaigrette

Wedge Salad

Boston Bibb Salad, Pear Tomatoes, Bacon and Gorgonzola

Dinner Entrees

(Please select Two Entrees)

New York Sirloin Steak

Button Mushroom Potato Hash, Baby Vegetables and Shallot Demi Glaze

Chicken Provencale

*Breast of Chicken Sautéed with Garlic, Tomato, Olives, Fresh Basil and White Wine
Served with Green Beans and Rice Pilaf*

Truffle Chicken

*French Cut Chicken Breast Served with Fingerling Potatoes,
Wild Mushrooms and Truffle Sauce*

Sesame Crusted Halibut

Steamed White Rice and Asparagus Served with Ginger Tomato Sauce

Miso Glazed Salmon

Lemon Grass Broth, Served with Baby Bok Choy and Jasmine Rice

Dessert

Centerpiece of Miniature Pastries and Chocolate Covered Strawberries Placed at Each Table

Columbian Coffee and Selection of Assorted Teas

Special Vegetarian or Dietary Plates Available Upon Request

Young Adults Reception Menu

Young Adults Reception

Oriental Petite Egg Rolls served with Sweet and Sour Sauce

Buffalo Chicken Wings served with Blue Cheese and Celery Sticks

Mozzarella Sticks served with Marinara Sauce

Miniature Franks in Puff Pastry

Miniature Pizza Bites

Young Adults Dinner Buffet

Tossed Field Greens with Ranch and Italian Dressing

Chicken Fingers with Honey Mustard and BBQ Sauces

Penne ala Vodka

Authentic Taco Bar

*Seasoned Ground Beef Shredded Cheese, Diced Tomatoes
Onions, Black Olives, Lettuce, Sour Cream, Salsa and Tortilla Shells*

Medley of Fresh Garden Vegetables

Steak Cut French Fries

Dessert

Ice Cream Sundae Bar

*With the Choice of Vanilla, Chocolate and Strawberry Ice Cream
Served with an Assortment of Toppings
(Served by an Attendant)*

Additional Upgraded Adult Plated Desserts

Tiramisu

Chocolate Hazelnut Cake

Triple Chocolate Mousse

Miniature Chocolate Bundt Cake

Fresh Fruit Tart

Baked Apple Pie

Please Select One of the Above

The Chocolate Sampler

Our Signature Flourless Hazelnut Chocolate Cake

White Chocolate Chantilly Shell

Milk Chocolate Truffle

Bar/Bat Mitzvah Sheet Cake

Included with the Package Price

Please Select from

Open Book or Torah Shaped Design

Included in Package Price

Additional Upgrades

Traditional- Style Crepes Station

*Traditional Style Crepes prepared to Order
Dessert Style with Fresh Strawberries and Chocolate Chips
Served with Appropriate Condiments and Garnishes*

Viennese Hour

*An elaborate Viennese Hour, which is suggested to enhance your “Event of a Lifetime”
will be served Last Hour of your celebration and will include the Following
Freshly baked Cookies and Brownies, Linzer Torte, Black Forest Cake,
Hazelnut Mocha Cake, Apple Strudel, New York Style Cheesecake,
Fresh Fruit Fondue and Assorted Mousses*

Chocolate Fountain

*Pretzels, Marsh Mellows, Pineapple, Strawberries, Melon, Graham Crackers,
And Assorted Cookies*

Specialty Cordial Cart

*To enhance your Coffee Service and Attendant to Serve
After Dinner Cordials
From our Specialty Designed Cordial Cart during the Last Hour of the Event*

Teen’s Mock Frozen Bar

*Virgin Pina Coladas, Strawberry Daiquiries and Shirley Temples
One Signature Drink*

Candy Bar

*Assorted Jelly Beans, Mini Snickers, Mini Kit Kats, Mini Butter Fingers, Cracker Jacks,
Lollipops, M&M’s and Gummy Bears*

Amenities Included in the Package

Challah Service

Our Servers will offer to take Drink Orders at Tableside

Wine Service Offered at Tableside

Select Wines to be Served at the Adult Tables

*Event Managers to guide you in all the Planning Stages and to Design
An Unforgettable Event*

Culinary Staff offering Innovative Menu Ideas

Maitre D' and Banquet Servers to execute a Flawless Event

Special Discounted Room Rate Reserved for Out-of-Town Guests

Marriott Reward Points

(3 Points for Each Dollar Spent, Cap of 50,000 Points)

House Linens

Complimentary Place Cards and Menu Cards

Coat Service with Attendant

(Seasonal)