



*Bar and Bat  
Mitzvah Package  
2010*



**Hyatt Regency Boston**  
**One Avenue de Lafayette**  
**Boston, MA**  
**617-422-5516**  
[www.hyattregencyboston.com](http://www.hyattregencyboston.com)



*Hyatt Regency Boston Bar and Bat Mitzvah Packages Include*

*Unlimited Soft Drink Bar*

*Two Display Stations and Four Passed Hors d'oeuvres*

*Children's Buffet*

*Adults have a Choice of  
Four Course Plated Dinner –or– Multi Station Buffet*

*Additional Items Provided with our Compliments*

*Reception Area*

*Outdoor Terrace*

*Area Provided for Photography*

*Floor Length Ivory Stripe Linen*

*Three Votive Candles on Dining Tables*

*Hyatt Regency Boston Events Feature Personalized Service from  
a Catering Coordinator to Assist with your Event Arrangements*

**Children's Cocktail Hour**

***Unlimited Soda & Juice Bar***

***Selection of 2 Displayed Hors D'oeuvres***

Fresh Vegetable Crudités with Assorted Dipping Sauces

Domestic Cheese Display with Crackers

Tortilla Chips with Salsa and Guacamole

***Selection of 4 Passed Hors D'oeuvres***

Potato Latke with Apple Sauce

Franks in a Blanket with Spicy Mustard Dipping Sauce

Vegetable Spring Rolls with Plum Sauce

Thai Spring Rolls with Sweet Chili Dipping Sauce

Chicken Sates with Peanut Dipping Sauce

Mini Potato or Beef Knish with Stone Ground Mustard Dipping Sauce

Buffalo Fingers with Blue Cheese Dipping Sauce

**Children's Buffet**

Fruit Salad

Crispy Iceberg Salad with Assorted Dressings

Mozzarella Sticks with Tomato Sauce

Fried Chicken Fingers with Honey Mustard Dipping Sauce

Vegetable Lasagna with Plum Tomato Sauce

Mini Beef Wellingtons

Sundae Bar with Assorted Toppings

\$32.00/child

**Adult Cocktail Hour**

***Selection of 4 Hors D'oeuvres***

Potato Latke with Apple Sauce

Tomato Bruschetta on Crostini

Franks in a Blanket with Spicy Mustard Dipping Sauce

Chopped Liver Canapé

Chicken Sates with Peanut Dipping Sauce

Spinach Stuffed Mushrooms

Vegetable Spring Rolls with Plum Sauce

Spanokopita

Mini Potato or Beef Knish with Stone Ground Mustard Dipping Sauce

Hibachi Beef Skewer with Chili Garlic Sauce

Mozzarella Sticks with Marinara Dipping Sauce

Chicken Fingers with Honey Mustard or Buffalo Fingers with Blue Cheese

***Selection of 2 Cold Display Stations***

Tortilla Chips with Salsa and Guacamole

International Cheese Display

Fresh Vegetable Crudités with Assorted Dipping Sauces

Meze Display served with Stuffed Grape Leaves, Hummus,  
Baba Ganoush and Tabbouleh with Pita Bread

Chopped Liver Mold served with Assorted Crackers

**Adult Buffet**

*All Buffets include Chef's Selection of Fresh Seasonal Vegetables*

***Appetizer – (select 2)***

Matzo Ball Soup with Kreplach

Falafel with Yogurt Dressing, Shredded Lettuce, Chopped Tomatoes & Pita

Cucumber Salad with Tossed Mixed Greens

Wild Mushroom Ravioli with Sage Cream Sauce

Boston Bibb Salad with Bleu Cheese and Shaved Onions

Watercress with Julienne Smoked Salmon, Shaved Fennel and Lemon Vinaigrette

***Entrée – (select 2)***

Garlic Roasted Leg of Lamb with English Mint Sauce

Sweet and Sour Flanken (Beef Short Ribs)

Sliced Roasted Sirloin of Beef with Shallot Thyme Jus

Grilled Salmon with Artichokes, Cipolini and Roasted Tomatoes

Vegetable Lasagna with Plum Tomato Sauce

Grilled Statler Chicken Breast with Roasted Garlic Sauce

Stuffed Peppers with Chicken and Mushroom

***Accompaniment – (select 2)***

Noodle Kugel

Potato Knish

Parsley Tri Color Baby Potatoes

Caramelized Onion and Swiss Cheese Quiche

Potato Strudel

**Dessert**

Bar/Bat Mitzvah Cake

Sliced Fruit and Sundae Bar

**Buffet Price includes Hors D'oeuvres at \$76.00/guest**

## **Plated Dinners**

*All Plated Dinners include Chef's Selection of Fresh Seasonal Vegetables*

### **Appetizer – (select 1)**

Matzo Ball Soup with Kreplach

Wild Mushroom Ravioli with Sage Cream Sauce

Falafel with Yogurt Dressing, Shredded Lettuce, Chopped Tomatoes and Pita Bread

### **Salad – (select 1)**

Cucumber Salad with Tossed Mixed Greens

Boston Bibb Salad with Bleu Cheese and Shaved Onions

Watercress with Julienne Smoker Salmon, Shaved Fennel and Lemon Vinaigrette

### **Entree – (select 1)**

Sweet and Sour Flanken (Beef Short Ribs)

\$65.00 per guest

Grilled New York Sirloin with Shallot Thyme Jus

\$68.00 per guest

Grilled Salmon and Artichokes, Cipolini and Roasted Garlic Sauce

\$65.00 per guest

Grilled Statler Chicken Breast with Roasted Garlic Sauce

\$62.00 per guest

Stuffed Peppers with Chicken and Mushroom

\$62.00 per guest

### **Accompaniment – (select 1)**

Parsley Tri Color baby Potatoes

Caramelized Onion and Swiss Cheese Quiche

Potato Strudel

Herb Risotto

### **Dessert - (select 1)**

Chocolate Ice Cream Truffle

Chocolate Raspberry Torte

French Apple Tart

White Chocolate Raspberry Cheese Cake

Bourbon Pecan Pie

## Beverages and Wine Information

### Host Sponsored Bar Per Guest

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(minimum of 50 guests required for package bars)

These packages included full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance if higher.

	<u>Select Brands</u>
First Hour	\$20.00
Second Hour	\$11.00
Each Additional Hour	\$9.00

### Host Sponsored Bar Per Drink

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Full bar setups included in the package and charges are based on the actual number of drinks consumed.

	<u>Select Brands</u>
Super Premium Cocktails	\$10.00
Cocktails	\$9.00
Domestic Beer	\$6.50
Premium and Imported Beer	\$8.00
Select Wine	\$9.00
Mineral Water/Juices	\$4.50
Soft Drinks	\$3.75
Cordials	\$11.00
Champagne (by the glass)	\$9.00

### Cash Bars

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This package includes a full bar setup

	<u>Select Brands</u>
<i>Super Premium Cocktails</i>	<i>\$10.50</i>
<i>Cocktails</i>	<i>\$9.50</i>
<i>Domestic Beer</i>	<i>\$7.00</i>
<i>Premium and Imported Beer</i>	<i>\$8.25</i>
<i>Select Wine</i>	<i>\$10.00</i>
<i>Mineral Water/Juices</i>	<i>\$4.50</i>
<i>Soft Drinks</i>	<i>\$3.75</i>
<i>Cordials</i>	<i>\$11.50</i>
<i>Champagne (by the glass)</i>	<i>\$10.00</i>

## **Hyatt Signature Wines by Michael Mondavi, Bottled in Napa Valley**

Canvas by Michael Mondavi, Chardonnay, California	\$36.00
Canvas by Michael Mondavi, Merlot, California	\$36.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	\$36.00

## **Champagne and Sparkling Wines**

Moet & Chandon, Champagne, Imperial, France	\$86.00
Segura Viudas, Brut, Cava, Reserva, Catalonia, Spain	\$34.00
Domaine Chandon, Brut, Classic, California	\$50.00
Veuve Clicquot, Brut, Champagne, Yellow Label, France	\$99.00

## **Blush and Light to Medium-Intensity White Wines**

Beringer, White Zinfandel, California	\$32.00
Clean Slate, Riesling, Mosel, Germany	\$36.00
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	\$46.00
Danzante, Pinot Grigio, delle Venzie, Italy	\$35.00
Silver Birch, Sauvignon Blanc, Marlborough, New Zealand	\$37.00
Wild Rock, Sauvignon Blanc, Elevation, New Zealand	\$47.00
Dry Creek Vineyard, Fume Blanc, Sonoma County, California	\$38.00
Santa Margherita, Pinot Grigio, Valdadige, Veneto, Italy	\$62.00
Matanzas Creek, Sauvignon Blanc, Sonoma County, California	\$49.00
Cakebread Cellars, Sauvignon Blanc, Napa Valley, California	\$63.00
I'M, Chardonnay, Sonoma County, California	\$50.00
Robert Mondavi Private Selection, Chardonnay, Central Coast, California	\$37.00

## **Light to Full-Intensity Red Wines**

De Loach, Pinot Noir, Winemaker's Blend, California	\$41.00
La Crema, Pinot Noir, Sonoma Coast, California	\$53.00
Blackstone, Merlot, California	\$37.00
MacMurray Ranch, Pinot Noir, Sonoma Coast, California	\$48.00
Carmel Road, Pinot Noir, Monterey County, California	\$50.00
Razor's Edge, Shiraz, South Australia	\$39.00
J. Lohr, Merlot, Lost Osos, Paso Robles, California	\$40.00
Markham, Merlot, Napa Valley, California	\$58.00
Rodney Strong, Cabernet Sauvignon, Sonoma County, California	\$52.00
Spellbound, Petite Sirah, California	\$41.00
Napa Cellars, Merlot, Napa Valley, California	\$53.00
St. Francis Vineyards, Syrah, Sonoma County, California	\$50.00
Freemark Abbey, Cabernet Sauvignon, Napa Valley, California	\$75.00

## **Labor Charges**

Bartenders (1 per 100 guests)  
\$175 each, up to three (3) hours; \$50.00 per additional hour

Coat Check Attendant (1 per 100 guests) 72-hr. notice required to reserve attendant  
\$150 each up to four (4) hours; \$50.00 per additional hour

Security (1 per 100 guests) 72-hour notice required to reserve attendant  
Priced \$75 per hour of service

## **Payment Arrangements**

The Hotel requires a non-refundable deposit of \$2,500.00  
at the time of confirmation  
Deposit may be made by check or credit card

Final guarantee of guests and payment will be due  
four business days prior to the date of your event

## **Parking Fees**

Self-parking after 5:00pm  
\$14.00 per car\*

\*Price is subject to change

## **Sleeping Rooms**

A preferred rate block of rooms can be set-aside for this special occasion

