



Sheraton®

NEEDHAM HOTEL

2016 Adult Mitzvah Package

PACKAGES ARE AVAILABLE FOR DAYTIME AND EVENING EVENTS. WE WOULD BE DELIGHTED TO CUSTOMIZE A PACKAGE TO BETTER FIT YOUR VISION AND STYLE.

ADULT RECEPTION.

Selection of One Signature Display

Four Types of Butler Passed Hors d'oeuvres (8 pieces per person)

One Hour Hosted Bar with Sheraton Brand Liquors

Butler Style Service of One Glass of Sheraton Wine with Dinner

Custom Designed Cake by The Icing on the Cake

White Glove Service

White, Ivory or Black Floor Length Linens with Overlay

White, Ivory, Red, Blue or Black Napkins

Votive Candles for all Adult Tables

Ceremonial Challah for Motzi Blessing

Kosher Wine for Kiddush Blessing

Complimentary Safety Deposit Box for Gift Cards during the Event

Complimentary Formal Menu Tasting by Appointment for Parents

Of the Guest of Honor

Complimentary Covered Parking during Your Reception

Event Specialist for Pre-event and Day of Coordination

Preferred Overnight Guest Room Rates with Personalized Star Group Website

With Starwood Preferred Guest Points you will earn SPG points for future stays

2016 Young Adult Menu

\$58 PER YOUNG ADULT

HOT HORS D'OEUVRES DISPLAY

Select Four of the Following: Mini Vegetable Spring Roll, Sweet Chili Dip

Potato Pancake, Apple sauce and Sour Cream

Mozzarella Sticks

Mini Pizzas

Cocktail Franks in a Blanket

Buffalo Chicken Rangoon's

Pastrami Spring Roll, Thousand Island Dip

TOTALLY BODACIOUS BEVERAGE BAR*

(*with an \$85 Attendant Fee)

To Include Unlimited Coke, Diet Coke, Sprite, Lemonade,

Shirley Temples, Roy Rogers and Water

THEMED DINNER BUFFET (SELECT ONE):

Each Buffet Includes: Traditional Caesar, Romaine, Shaved Parmesan Cheese, Creamy Dressing, Herb Croutons

SOUTH OF THE BORDER

Chicken and Beef Fajitas with Shredded Lettuce, Chopped Tomato, Cheddar Cheese

Cheese Quesadillas with Sour Cream and Guacamole

Grilled Corn on the Cobb

Rice and Black Beans

Corn Chips and Salsa Fresca

ORIENT EXPRESS

Individual Cold Sesame Noodle Boxes

Sticky Jasmine Rice or Vegetable Fried Rice

Mongolian BBQ Beef

Teriyaki Chicken

Steamed Broccoli

GAME TIME

Turkey and Beef Sliders with Condiment Tray

Miniature Fry Cone Style French Fries OR Tater Tots

Chicken Fingers

Mini Beef Ball Park Franks with Ketchup and Mustard

Mini pretzels with Mustard and Cheese Sauce

LITTLE ITALY

All Beef Pepperoni and Margarita Flat Bread Pizza

Penne Pasta with Tomato Basil and Alfredo Sauces

Meat Balls OR Chicken Parmesan

Garlic Bread

SUNDAE PARLOR

Vanilla and Chocolate Ice Cream

Hot Fudge and Caramel Sauces, Crushed Oreos, Chocolate Chips, M&Ms, Snicker Chunks, Strawberries and Whipped Cream

OR

MODERN AMERICAN

Cheesecake Pops, Mini Cup Cakes, Classic Whoopie Pies, Mini Assorted Dessert Shooters, Mini Tray-Passed Ice Cream Cornets

Prices are subject to a 14% Service Charge, 11% Taxable Administrative Fee, 7% Massachusetts State Sales Tax and Local Meals Tax. Prices are subject to change without notice. The Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for employees.
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2016

For The Adults

COCKTAIL RECEPTION IN A PRIVATE RECEPTION AREA

SIGNATURE DISPLAYS

Select One

Brie, Havarti, Aged Vermont Cheddar, Great Hill Blue, Red Grapes, Dried Fruits, Sliced Baguettes, Crackers and Grissini

Selection of Fresh and Pickled Vegetables, served with the Choice of Two Dips: Bleu Cheese, Avocado Cream, Red Pepper Hummus, Ranch and Garlic Aioli

House-made hummus, tabbouleh, baba ghanoush, assorted marinated olives, crumbled feta cheese, toasted pita and lavash chips

PASSED HORS D'OEUVRES

Select Four Types (total of eight pieces per person)

Canapés

Rainbow Tomato Bruschetta, Olive Oil and Parmesan

Herbed Goat Cheese Tartlet, Roasted Red Pepper Salsa

Quinoa Crostini, Red and White Quinoa with Basil and Balsamic

Fingerling Potato, Crème Fraiche and Caviar

Chicken Salad, Papaya Mango Salsa

Atlantic Smoked Salmon, Dill Cream and Salmon Roe

Asian Crab Salad, Crispy Phyllo

Hot Hors d'oeuvres

Artichoke Olive Goats Cheese Tartlet

Crisp Vegetable Spring Roll, Sweet Chili Sauce

Spinach & Feta Spanakopita, Greek Yoghurt Dip

Shrimp Tempura, Wasabi Ponzu Soy Dip

Maui Shrimp Spring Roll, Sweet Chili Sauce

Mini Beef Wellington, Meau Mustard Aioli

Meat/Potato Knish

Braised Short Rib Panini, Fontina Cheese and Crispy Brioche

Pastrami Spring Roll, Thousand Island Dip

Cocktail Franks in a Blanket

Chicken Empanada, Avocado Salsa

Coconut Crusted Chicken, Honey Mustard dip

Buffalo Chicken Rangoon, Blue Cheese Sauce

Searred Fennel Pollen Dusted Scallop Lollipop*

Lamb Lollipop*

*add an additional \$2.50 per person and are meant to be shared.

DINNER

THREE COURSE PLATED DINNER

Dinner includes salad, warm artisan rolls with butter rosettes, entrée, dessert, and freshly brewed Starbucks® Coffee, decaffeinated coffee and hot tea. Vegetarian and Special Dietary meals are available upon request.

SALADS

Deconstructed Caesar Salad, Romaine Wedge Lettuce, Focaccia Croutons, Oven dried Tomato, Grana Padano Cheese and Creamy Caesar Dressing
Baby Field Greens, Endive, Goat Cheese and Sundried Cranberries, Pecans, and Orange Tarragon Dressing
Wild Arugula Salad, Roasted Bosc Pear, Gruyere Cheese, Toasted Pine Nuts and Balsamic Dressing
Heirloom Tomato, Basil, Fresh Mozzarella, Cabernet Vinegar Glazed Shallot
Spinach, Goat Cheese, Candied Walnut, Strawberries, Raspberry Vinaigrette
Butter Leaf, Red Endive, Watercress, Asparagus, Artichokes, Pancetta, White Balsamic Dressing
Boston Bibb lettuce, Roasted Tomato, Orange Segments, Bleu Cheese, Herb Citrus Vinaigrette

ENTREES

Oven Roasted Filet Mignon, Roesti Potato, Baby Carrot, Asparagus, Patty Pan, Shallot Demi
Grilled New York Sirloin, Garlic Mash Potato, Slow Roasted Roma, Tomato, Mushroom Medley, Brocolini, Truffle infused Demi-Glace.
Roasted Snapper Fillet, Yucca Puree, Blistered Corn and Bell Pepper, Salsa, Lemon Cream Reduction
Pan Seared Salmon, Fingerling Potato, Haricot Vert, Baby Bell, Lemon, Thyme Buerre Blanc
Line Caught Cod, Herb and Vegetable Couscous, Sautee Spinach, White Asparagus, Aged Sherry Vinaigrette
Grilled Chicken Breast, Soft Gouda Mash, Spinach & Cippolini Sautee, Port wine Jus
Pan Seared Chicken Breast, Cheese Risotto, Artichoke, Cured Tomato, Asparagus, Portobello, Chicken Jus
Miso Glazed Chicken, Shitake Mushroom, Bok Choy, Yellow Tomato Jus
Roasted Chicken Breast filled with Feta, Spinach and Sundried Tomato, Filling, Soft Fontini and Herb Polenta, Roasted Baby Vegetables and Porcini Mushroom Reduction
Organic Corn Fed Chicken and Jumbo Scallop, Yellow Tomato and Spinach Risotto, Pearl Onions, Haricot Vert, Bay Bells, Romesco Sauce
Grilled Filet Mignon and Potlach Spiced Salmon, Celery Root Gratin, Braised Leeks, Baby Sautéed Vegetables, Red Wine Reduction

PLATED DESSERT

Mitzvah Cake served on an elegantly painted plate with a Semi-Sweet Chocolate Cup with Vanilla Ice Cream
Freshly Brewed STARBUCKS Regular and Decaffeinated Coffee, Selection of Tazo® Teas

PACKAGE PRICES:

Chicken-- \$106 per adult
Fish -- \$108 per adult
Beef-- \$126 per adult
Sirloin-- \$114 per adult
Duo of Chicken/Scallop-- \$114 per adult
Duo of Beef/Salmon-- \$128 per adult

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COCKTAIL RECEPTION ENHANCEMENTS

All pricing is per person unless otherwise noted.

FRESH SUSHI DISPLAY

Selection of Maki and Nigiri

With Pickled Ginger, Soy and Wasabi, \$20 (based on four pieces per person)

TUSCAN TABLE

Coppa, Soppressata, Mortadella, Parma Ham, Manchego, Gorgonzola, Cured Red Tomato, Cilangene with Basil Oil, Marinated Artichokes, Assorted Olives, Sliced Baguettes, Crackers and Grissini Sticks, \$13.50

NEW ENGLAND LOBSTER ROLLS

Mini Rolls filled with Maine Lobster Salad, \$16

VALENCIA PAELLA STATION

Saffron, Chorizo, Chicken, Tomato, Peas, \$18

Attendant Required \$125

SLOW ROASTED TURKEY

Citrus Cranberry Chutney, Pan Gravy, Mayonnaise and Rolls, \$295 to serve approximately 35 guests

Attendant Required \$125

PEPPER SPICED PRIME RIB OF BEEF

Herb Scented Jus, Mustards, Horseradish Cream, Mayonnaise and Rolls, \$395 to serve approximately 35 guests

Attendant Required \$125

PASTA STATION

(Choose Two Pastas)

Penne, Fusilli, Cheese Tortellini, Spinach Ravioli, Mushroom Raviolletti

(Choose Two Sauces)

Tomato Basil Fondue, Porcini Mushroom Cream, Bolognese, Vodka Cream, Lemon Artichoke Emulsion

Crispy Garlic Bread and Parmesan Reggiano, \$15

Attendant Required \$125

LATE NIGHT ENHANCEMENTS

All pricing is per person, unless otherwise noted

SLIDERS & FRIES

Pulled Barbeque Pork, Shredded Chicken, Kobe Beef Burgers

Individual Fry Cones and Condiments, \$14

SOUTHWESTERN TACOS

Ground Beef, Chicken Machaca

Peppers, Onions, Salsa, Guacamole and Sour Cream, Jalapeno Jack

Cheese and Soft Flour Tortillas and Corn Shells, \$16

MODERN AMERICAN

Cheesecake Pops, Mini Cupcakes, Classic Whoopie Pies, Mini Assorted Dessert Shooters, \$16

LITTLE ITALY

Assorted Cannoli, Limón cello, Tiramisu, Mini Éclairs, Mini Biscotti, Panna Cotta, \$16

SUNDAE PARLOR

Vanilla and Chocolate Ice Cream

Hot Fudge and Caramel Sauces, Crushed Oreos, Chocolate Chips, M&Ms, Snicker Chunks, Walnuts, Strawberries and Whipped Cream, \$12

BEVERAGE ARRANGEMENTS

Hosted consumption or flat rate open bars are available for your event. The choice is yours. Bartenders, \$125 each

HOSTED CONSUMPTION BAR

Pricing is per drink on a consumption basis

Familiar Brands	\$7.50
Favorite Brands	\$9.50
Appreciated Brands	\$10.50
House Wines, per glass	\$7.75
Domestic Beers	\$6.50
Premium Beers	\$6.50
Soft Drinks and Juices	\$3.00
Mineral Water	\$3.00

HOSTED OPEN BARS

Pricing is per person and includes unlimited consumption for the number of hours contracted for mixed drinks, domestic and premium beer, house wines, mineral waters and soft drinks

Familiar Brands: Smirnoff, Beefeater, Jim Beam, Cruzan, Seagrams, Johnny Walker Red

One Hour	\$18.00
Two Hours	\$24.00
Three Hours	\$28.00
Four Hours	\$32.00

Favorite Brands: Absolute, Tanqueray, Canadian Club, Captain Morgan, Jack Daniels, Jose Cuervo

One Hour	\$21.00
Two Hours	\$28.00
Three Hours	\$31.00
Four Hours	\$36.00

Appreciated Brands: Ketel One, Bombay Sapphire, Maker's Mark, Malibu, Crown Royal, Jose Cuervo Gold, Johnny Walker Black

One Hour	\$25
Two Hours	\$32
Three Hours	\$36
Four Hours	\$40

Familiar Brands: Smirnoff, Beefeater, Jim Beam, Cruzan, Seagram's, Johnny Walker Red

Favorite Brands: Absolute, Tanqueray, Canadian Club, Captain Morgan, Jack Daniels, Jose Cuervo

Appreciated Brands: Ketel One, Bombay Sapphire, Maker's Mark, Malibu, Crown Royal, Sous Cuervo Gold, Johnny Walker Black

Domestic Beer: Budweiser, Bud Light, Blue Moon, Miller Light

Premium Beer: Corona, Corona Light, Heineken, Heineken Light, Sam Adams, Sam Adams Light, St. Pauli's

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WINE SERVICE WITH DINNER

Wine Service is available upon request. Wines are priced by the bottle and charged based upon consumption.

PRIVATE LABEL

Developed by Chateau St. Jean exclusively for Starwood Hotels and Resorts

Magnolia Grove Chardonnay	\$34
Magnolia Grove Cabernet Sauvignon	38

WHITE

Placido Pinot Grigio, Tuscany, Italy	\$34
Bollini Pinot Grigio, Trentin, Italy	\$39
Century Cellars Chardonnay by BV, CA	\$32
Beringer Chardonnay, Napa Valley, CA	\$40
Beringer Vineyards White Zinfandel, CA	\$32
Two Vines, Sauvignon Blanc	\$36

CHAMPAGNE AND SPARKLING WINE

J Roget	\$44
Chardon Brut Classic, California	\$58

RED

DeLoach Pinot Noir, Russian River, CA	\$43
Glass Mountain Merlot, CA	\$32
Cellar No. 8 Merlot, N. Coast Appellation, CA	34
Penfolds Shiraz, Thomas Hyland South Australia 2002	\$42
Canyon Road Cabernet Sauvignon, Sonoma County, CA	\$32
Century Cellars Cabernet	\$34

MARTINIS

Specialty Martinis are made to order at a separate specialty bar and charged based upon consumption. Bartender \$125, one for every 100 guests

- Strawberry
 - Chocolate
 - Sour Apple
 - Lemon Drop
 - Classic
 - Dirty
 - Pomegranate
 - Cosmopolitans
- \$13 per drink

SPECIALTY DRINKS AVAILABLE UPON REQUEST

\$13 per drink

DEPOSIT & PAYMENT

\$3,000 non-refundable deposit is required at the time of signing your contract to secure your event date. A second deposit of \$3,000 is due six months prior to your event date. Full payment is required 4 business days prior to your event by certified check, cashier's check or credit card. No personal checks accepted.

GUARANTEED GUEST COUNT

Guest Count Guarantees are due by 11:00 a.m., eight business days prior to your event; guarantees are not subject to reduction.

MINIMUM REVENUE REQUIREMENT

Food & Beverage Minimum revenue requirements will apply to your event based on the function space your event requires. Please inquire directly.

ON SITE CEREMONY FEE

We would be delighted to host your religious ceremony at the hotel; a rental fee of \$1,000 will apply.

COAT ATTENDANT, \$125

BARTENDER FEES, \$125 PER BARTENDER, WITH ONE FOR EVERY 100 GUESTS

SODA BAR ATTENDANT, \$85 PER ATTENDANT

ENHANCED POWER/ELECTRICAL BOX TO SUPPORT YOUR DJS SET UP, \$300

VENDOR MEALS

It is customary to provide meals to the professionals that you engage for your event. Includes Adult Entrée or Young Adult Buffet, \$40 per person

MINIMUM 75 GUESTS FOR PACKAGE PRICING

EVENT PARKING

Complimentary covered parking available on-site for your guests. For overnight guests, parking charges apply.

GUEST ROOMS

We would be happy to arrange for a block of rooms for your guests. We will arrange a negotiated rate for these guest rooms and may be reserved and monitored through your personalized secure web site.

STARWOOD PREFERRED GUEST POINTS, EARN SPG POINTS FOR FUTURE STAYS

PACKAGE ENHANCEMENTS

CLASSIC CHIAVARI BALLROOM CHAIRS

Available in gold, silver, natural, fruitwood, walnut, black or white, with white, ivory or black cushions, \$8.00 per chair.

CHAIR COVERS

Available in Ivory or White with an assortment of fabrics for sashes and bows, \$8.00 each, includes set up.

SPECIALTY LINEN PACKAGES

Enhance your table-settings by adding fabulous linens or colored overlays at each guest table. Please inquire with your event specialist for samples and cost.

AUDIO VISUAL ARRANGEMENTS

Our in-house AV department is happy to assist with up lighting, slide shows, and monogrammed lighting. Please enquire directly for costs.

POST MITZVAH BREAKFAST TABLES

All breakfasts include: chilled fresh orange, grapefruit, cranberry juice; freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® tea

NEW ENGLAND BREAKFAST

Assorted cereals with whole and skim milk

Seasonal sliced fresh fruits

Selection of croissants, muffins, and bagels with cream cheese, sweet butter and fruit preserves

Farm fresh scrambled eggs

Crispy apple wood smoked bacon and pork sausage links

Sautéed breakfast potatoes with peppers and onions, \$31

EUROPEAN CONTINENTAL

Individual fruit and natural yogurts

Citrus marinated fruit salad

Swiss muesli with berries

Assorted cereals with whole and skim milk

Ham and cheese and spinach and cheese croissants

Display of European charcuterie and cheeses

Assorted brioche rolls, \$28

AMERICAN CONTINENTAL

Individual fruit and granola yogurt parfaits

Seasonal sliced fresh fruit and berries

Assorted Cereals with whole and skim milk

Egg white, spinach and red tomato wrap

Selection of croissants, muffins, and bagels with cream cheese, sweet butter and fruit preserves

Assorted smoothies, \$26

SUNRISE CONTINENTAL

Individual fruit and natural yogurts

Seasonal sliced fresh fruits

Assorted cereals with whole and skim milk

Selection of croissants, muffins, and bagels with cream cheese, sweet butter and fruit preserves \$23