



YOUR BAR/BAT MITZVAH IS A TIME TO CELEBRATE.



**The Philadelphia
Marriott West**



The Philadelphia Marriott West is pleased to present this Bar/Bat Mitzvah Package.

We appreciate your consideration of our Hotel to host this very special event.

We look forward to speaking with you about the details of your event, and how we can make this a special experience for you and your family.

If you seek an elegant atmosphere, outstanding service, and an award winning catering and design team, the Philadelphia Marriott West should be your choice.

We will deliver an excellent event that you and your guests will remember for years to come.

Mazel Tov and thank you for considering Marriott!

Elizabeth Donnarumma

Senior Catering Sales Executive

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This is a party 13 years in the making. We'll take care of the details so you can take in every moment. Leave nothing to chance with a unique and stunning venue that understands your culture and traditions. Our event planners and catering professionals will collaborate with you every step of the way to bring your vision to life. A day like this requires first-rate service and a beautiful location. Luckily for you, we offer all that and more.



Before the event:

- Dedicated Event Manager to Guide You Through The Details
- A Private Tasting With Our Chef for up to Four Guests

Day of the event:

- **Overnight Guestroom for the Honoree's Family**
- **Special Room Rates for Overnight Guests**
- Two Hour Set Up Time in the Ballroom
- Banquet Chairs and Round Tables of Eight-Twelve
- Choice of Floor Length Linens and Napkins
- Candle Centerpieces
- Dancefloor
- Banquet captain and dedicated hotel staff to service your guests
- White Glove Service
- Expert Bar/Bat Mitzvah Planner
- Complimentary Coat Check Service
- Complimentary self parking for local guests
- Complimentary room for the evening of the event

Additional Amenities

- Marriott Reward Points – up to 50,000
- Customized Reservation Website



Adult Package

Includes:

Five Hour Premium Open Bar
Wine Service With Dinner

Cocktail Hour Menu
Two Displays
Selection of Six Passed Hors D'Oeuvres

Four Hour Dinner Dance Menu includes...
Salad, Entrée, and Chef's Signature Dessert
Champagne Toast

Premium Bar (Five Hours)

Liquor

Kettle One Vodka – Beefeater Gin-
Cruzan Aged Light Rum – Dewar's White Label Scotch – Jim Beam
White Label Bourbon – Canadian Club Whiskey – Jose Cuervo
Especial Gold Tequila – Korbel Brandy

Wines

Stone Cellars Chardonnay – Cabernet and Merlot

Beers

Budweiser – Miller Lite – Samuel Adams Boston Lager – Corona
Heineken – Amstel Light

Other

Assorted Pepsi products – Bottled Water

ADULT COCKTAIL RECEPTION

Hors D'oeuvres (Select Six)

Cold Hors D'oeuvres

Coriander Crusted Ahi with Mango Salsa
Shrimp Cocktail Ceviche, Longs Horseradish Sauce
Smoked Chicken Salad Crostini, Onion Jam
Spanish Manchego Crostini with Organic Honeycomb
Caprese Crostini, Arugula and Pesto Sauce
Crispy Phyllo Cup with Linden Dale Goat Cheese
And Fig Marmalade

Hot Hors D'oeuvres

Teriyaki Marinated Chicken Skewer, Cucumber
Wasabi Dipping Sauce
Vegetarian Ratatouille Tart, Pesto Sauce
Chicken Parmesan Bite, Tomato Fondue
Tempura Shrimp, Sweet & Sour Sauce
Lightly Breaded Mozzarella Ravioli, Basil Aioli
Goat Cheese and Roasted Tomato Baguette, Pesto Sauce
Chipotle Beef Empanada, Pico De Gallo
Mushroom Risotto Croquette with Tomato Fondue
Philly Cheese Steak Tart, Sriracha Aioli
Pretzel Wrap Mini Kosher Hot Dog, Mustard Aioli
Scallops Wrapped In Applewood Smoked Bacon
Date Stuffed with Chorizo and Wrapped in Bacon
Lemon Crab Cakes, Old Bay Remoulade
Mini Beef Sliders with Cheddar Cheese

Displays (Select Two)

Taste of Tuscany Mediterranean

Mini Cured Meat Panini, Grilled Vegetables,
Variety of Marinated Mushrooms and Olives,
Hummus, Pita Points, Breads and Assorted
Crackers

Artisanal Imported and Domestic Cheese Display

Domestic and Imported Cheeses with Assorted
Berries, Dried Fruits and Crusty Breads

Bruschetta

Assorted Crostini And Flatbreads with Dips and
Spreads to include...
Black Olive Tapenade, Garlic Hummus, White Bean
and Basil Bruschetta, Caramelized Onion Jam,
Truffled Boursin Pesto and Cippolini Onion Bleu
Cheese

*Sushi Station / \$12.00

Choose Three (4 pieces per person)

Assorted Selection of Sushi to include:

Spicy Tuna Roll
California Rolls with Crab, Avocado and Cucumber
Smoked Salmon Roll
Shrimp Roll with Spicy Mayo
Vegetable Roll
Assorted Sashimi
Wasabi, Soy And Ginger, Wakame Salad



Adult Plated Dinner Package

Plated Salads (Select One)

Caesar Salad

Baby Romaine Hearts, Classic Caesar Dressing, Accompanied Shaved Parmesan and Crispy Thin Croutons

Watermelon Salad

Arugula, Frisee, Feta Cheese and Red Wine Vinaigrette

Market Salad

Baby Field Greens, Cherry Tomatoes, Cranberries, Candied Walnuts and Fig Balsamic Vinaigrette

Caprese Salad

Buffalo Mozzarella, Vine Ripe Jersey Tomatoes, Basil and Balsamic Reduction

Super Foods Spinach and Frisee Salad

Quinoa, Cherry Tomato, Dried Apricots, Sliced Almonds, and Lemon Poppy Seed Dressing

Entrees

Rosemary Marinated Free Range Chicken | \$117

Roasted Mushroom Sauce, Truffle Potatoes With Asiago Cheese, Seasonal Vegetables

Braised Short Ribs | \$126

Caramelized Vidalia Onion Potatoes, Baby Vegetables

Porcini Rubbed Flat Iron | \$124

Chive Potato Puree, Pancetta French Beans, Cipollini Onion Jus

Grilled Filet of Beef | \$132

Asparagus Risotto, Zucchini Wrapped Baby Vegetables

Grilled Grouper | \$124

Asparagus Polenta, Baby Carrots and a Citrus Butter Sauce

Grilled Mahi Nicoise | \$124

Sautéed Fingerling Potatoes, Tomatoes, French Beans, Red Pepper Veloute

Thai Glazed Wild Salmon | \$124

With Vanilla Jasmine Rice, Zucchini And Mango Salsa

Black Sea Bass/ | MP

With Tuscan Rub on Potato Rounds With Roasted Cauliflower, Butternut Squash, Edamame and Lemon Dressing

Vegetarian Option Available

ADULT

Stationed Package / \$115.00

Five Hour Top Shelf Bar

Cocktail Hour Menu includes
Select Two Display's
Selection of 8 Passed Hors D'oeuvres

Four Hour Dinner Dance Menus Includes:
Plated Salad, Four Specialty Stations
Assorted Mini Dessert Table

Displays (Select Two)

Taste of Tuscany Mediterranean

Mini Cured Meat Panini, Grilled Vegetables, Variety of Marinated Mushrooms and Olives, Hummus, Pita Points, Breads and Assorted Crackers

Artisanal Imported and Domestic Cheese Display

Domestic and Imported Cheeses with Assorted Berries, Dried Fruits and Crusty Breads

Bruschetta

Assorted Crostini And Flatbreads with Dips and Spreads to include...

Black Olive Tapenade, Garlic Hummus, White Bean and Basil Bruschetta, Caramelized Onion Jam, Truffled Boursin Pesto and Cippolini Onion Bleu Cheese

*Sushi Station / \$9.00

Choose Three (Four pieces per person)

Assorted Selection of Sushi to include:

Spicy Tuna Roll

California Rolls with Crab, Avocado and Cucumber

Smoked Salmon Roll

Shrimp Roll with Spicy Mayo

Vegetable Roll

Assorted Sashimi

Wasabi, Soy And Ginger, Wakame Salad

Top Shelf Bar (Five Hours)

Liquor

Bacardi Superior Rum, Tanqueray Gin, Seagram's VO Whiskey, Kettle One Vodka, Captain Morgan Original Spiced Rum, Johnnie Walker Red Scotch, Jack Daniels Tennessee, 1800 Silver Tequila, Makers Mark Bourbon And Courvoisier VS Brandy

Wines

Stone Cellars Chardonnay – Cabernet and Merlot

Beers

Budweiser – Miller Lite – Samuel Adams – Boston Lager – Corona Heineken – Amstel Light

Other

Assorted Pepsi products – Bottled Water

Hot Hors D'oeuvres (Select Eight)

Teriyaki Marinated Chicken Skewer, Cucumber Wasabi Dipping Sauce

Vegetarian Ratatouille Tart, Pesto Sauce

Tempura Shrimp, Sweet & Sour Sauce

Lightly Breaded Mozzarella Ravioli, Basil Aioli

Chipotle Beef Empanada, Pico De Gallo

Mushroom Risotto Croquette with Tomato Fondue

Philly Cheese Steak Tart, Sriracha Aioli

Pretzel Wrap Mini Kosher Hot Dog, Mustard Aioli

Lemon Crab Cakes, Old Bay Remoulade

Mini Beef Sliders with Cheddar Cheese

Coriander Crusted Ahi with Mango Salsa

Shrimp Cocktail Ceviche, Longs Horseradish Sauce

Smoked Chicken Salad Crostini, Onion Jam

Spanish Manchego Crostini with Organic Honeycomb

Caprese Crostini, Arugula and Pesto Sauce

Crispy Phyllo Cup with Linden Dale Goat Cheese and Fig Marmalade

Corned Beef Slider with Thousand Island Dressing

All prices are per person and are subject to a 24% taxable service charge and applicable state tax (currently 6%)

ADULT STATIONED PACKAGE

Plated Salads (Select One)

Caesar Salad

Baby Romaine Hearts, Classic Caesar Dressing, Accompanied Shaved Parmesan and Crispy Thin Croutons

Watermelon Salad

Arugula, Frisee, Feta Cheese and Red Wine Vinaigrette

Market Salad

Baby Field Greens, Cherry Tomatoes, Cranberries, Candied Walnuts and Fig Balsamic Vinaigrette

Caprese Salad

Buffalo Mozzarella, Vine Ripe Jersey Tomatoes, Basil and Balsamic Reduction

Super Foods Spinach and Frisee Salad

Quinoa, Cherry Tomato, Dried Apricots, Sliced Almonds, and Lemon Poppy Seed Dressing

Entrée Station (Select Three)

Sizzling Fajita Station

Tender Strips of Beef and Chicken Sauteed with Onions, Peppers and Southwestern Spices

Served on Warm Flour Tortillas

Along with Fried Tortilla Chips

Shredded Cheeses, Sour Cream, Guacamole, Jalapenos and Chunky Salsa

Baked Mac & Cheese Station

Classic Featuring Locally Sourced Amish Cheddar

Boursin Cheese, and Roasted Mushroom

Truffled Rock Shrimp, Chorizo

Flat Breads Station

Traditional Tomato and Mozzarella Margarita Flat Bread

BBQ Chicken and Pineapple Flat Bread

Horseradish Beef Tip Flat Bread with Balsamic Reduction

Pasta, Pasta, Pasta!!

Lobster and Ricotta Cheese Sacchetti, Fresh Herbs, Mushrooms, Concasse Tomatoes And Basil Cream Sauce

Rigatoni Romani, Served With a Traditional Bolognese Sauce

Mushroom Ravioli in Truffle and Roasted Garlic Cream Sauce

Garlic Bread Sticks, Parmesan, Red Pepper Flakes

Mashed Potato Bar

Roasted Sweet Potato With Candied Walnuts And Roasted Garlic Mashed Potatoes Served With Mushroom

Ragout, Bacon, Sour

Cream, Cheddar Cheese, Fried Onions, Scallions, Brown Sugar and Marshmallows

All prices are per person and are subject to a 24% taxable service charge and applicable state tax (currently 6%)



Adult Stationed Package

Specialty Stations (Continued)

Taste of Tuscany Mediterranean

Mini Cured Meat Panini, Grilled Vegetables, Variety of Marinated Mushrooms and Olives, Hummus, Pita Point Breads, and Assorted Crackers

Build Your Own Rice Bowl Station

Grilled Chipotle Chicken, Cumin Rubbed Skirt Steak, Fire Roasted Vegetables, Grilled Corn, Black Beans, Pico De Gallo, Guacamole, Shredded Cheese, Sliced Jalapenos, Diced Tomatoes, Red Onions, Sliced Black Olives Shredded Lettuce, Sour Cream And Crispy Tortilla Chips

Slider Station (Choose 2)

BBQ Pulled Pork Sliders with Sage Chips and Cabbage Slaw, On a Potato Roll
Grilled Beef Sliders, Aged Cheddar, Caramelized Onions, Sriracha Ketchup on a Pretzel Roll
Grilled BBQ Chicken Slider with Smoked Garlic Mayo on a Potato Roll
Meatball Parmesan Slider on a Mini Hoagie Roll
Vegetarian Black Bean Burger on an Onion Roll

Black Pepper Crusted Ahi Tuna

Citrus Aioli, Wakame Salad and Wasabi

Oven Roasted New York Sirloin

Caramelized Red Onion Marmalade, Horseradish Cream, Petite Dinner Rolls

Dessert Stations

Chef's Assorted Mini Dessert Table
Served with Freshly Brewed Coffee and Herbal Teas

Kosher Meals available with 7 days advance notice required, the price is to be determined based on entrée selections.

All prices are per person and are subject to a 24% taxable service charge and applicable state tax (currently 6%)



Teen Dinner Package

\$50.00

*Includes a Teen Specialty Drink

Stationed Appetizer (Choose 3)

Philadelphia Pretzel Wrapped Mini Hot Dogs
Vegetable Shooter with Hummus and Ranch
Mozzarella Sticks with Marinara Sauce
Assorted Mini Pizzas
Breaded Cheese Ravioli
Fresh Fruit Kebab
Macaroni and Cheese Bites

Buffet (Choose 1 Salad + 4 Hot Items)

Harvest Mixed Greens Salad with Assorted Dressings
Caesar Salad with Shaved Parmesan and Herb Croutons
Italian Tortellini Pasta Salad

Entrées

Breaded Chicken Fritters with Honey Mustard
Parmesan Crusted Chicken
Tortellini Primavera
Penne a la Vodka
Chef's Seasonal Sautéed Vegetable
Vanilla Jasmine Rice
Cheese Steak Egg Rolls
Ravioli with Boursin Cream Sauce
Warm Nachos with Hot Cheese, Salsa, and Sour Cream
Cheeseburger Sliders with Ketchup and Mustard
Chicken Fajitas with Flour Tortillas

Teen Dinner Package \$50.00

Plated (choice of One Entrée)

Harvest Mixed Greens Salad with Assorted Dressings

Caesar Salad with Shaved Parmesan and Herb Croutons

Chef's Seasonal Fruit Cup

Entrees (Choice of One Entrée)

Grilled Lemon Marinated Chicken with Corn Mashed Potatoes

Crispy Chicken Parmesan with Penne Pasta

Grilled Vegetable Ravioli with Pesto Sauce

Roasted Salmon with Mango Salsa

Chicken Tenders with Seasoned Waffle Fries and Honey Mustard

Dessert

Ice Cream Cart Station

Vanilla, Chocolate and Strawberry Ice Cream Presented With Choice Of Toppings Including Hot Fudge, Raspberry, Butterscotch, Caramel Sauce, Assorted Sprinkles, Chocolate Chips, Toasted Coconut, Chopped Nuts, M&M's, Crushed Oreos and Whipped Cream

Kosher Meals available with 7 days advance notice required, the price is to be determined based on entrée selections.

All prices are per person and are subject to a 24% taxable service charge and applicable state tax (currently 6%).

The pricing listed in the package is applicable to 2017 and 2018 events. Future years are subject to a 3% annual price increase.