



Sheraton®

FRAMINGHAM
HOTEL & CONFERENCE CENTER

Bar and Bat Mitzvah Packages

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

During the life of a young Jewish boy or girl, the Bar Mitzvah or Bat Mitzvah is an extremely important moment to be shared with friends and family. Sheraton Framingham Hotel recognizes the significance of this important day, and our team is prepared to coordinate all the details for your celebration so you can do just that, relax and celebrate with friends and family.

Our catering team can work with you to create a customized menu, or you may select from our Bar and Bat Mitzvah packages. For a Kosher meal, we are happy to coordinate the service with either one of our preferred vendors.

Our array of event rooms showcasing classical and traditional architectural details creates an intimate area for special occasions for groups ranging from 100 to 500 guests. The elegant Promenade complete with cream colored walls and crown molding is a perfect venue for your cocktail reception prior.

Our experienced social consultants are delighted to customize any aspect of your event to better suit your own personal style, vision and budget. We hope to have the opportunity of assisting you. Please accept our sincerest best wishes and congratulations for your upcoming event.



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Packages

Social Catering Sales Manager will assist you throughout the planning process
Day of Banquet Manager that executes service of reception and dinner
Complimentary Food Tasting for up to (4) Guests
Special Overnight Rates for your overnight guests with Personalized Star Group website
Complimentary Junior Suite

DAYTIME PACKAGE

Ends by 5:00 pm

ADULT RECEPTION

Choice of Two Reception Displays
Four Types of Butler Passed Hors d'oeuvre
Three Course Plated Menu or Buffet
Wine Service during dinner

YOUNG ADULT RECEPTION

Displayed Reception Hors D'oeuvre
Themed Young Adult Buffet
Unlimited Soft Drinks
Dessert Station

White Glove Service
White Floor Length Linens
White, Red, Blue or Black Napkins
Votive Candles for all Adult Tables
Ceremonial Challah for Motzi Blessing
Cake Cutting and Service

EVENING PACKAGE

Begins after 6:30pm

ADULT RECEPTION

Choice of Two Reception Displays
Six Types of Butler Passed Hors d'oeuvre
Four Course Plated Menu or Buffet
Wine Service during dinner

YOUNG ADULT RECEPTION

Displayed Reception Hors D'oeuvre
Themed Young Adult Buffet
Unlimited Soft Drinks
Dessert Station

White Glove Service
Specialty Linens your choice of color with coordinating napkins
Choice of Chiavari Chairs or Spandex Chair Covers
Votive Candles for all Adult Tables
Ceremonial Challah for Motzi Blessing
Cake Cutting and Service



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Adult Cocktail Reception

ANTIPASTO DISPLAY

Classic Cheese Display, garnished with seasonal fruit and served with Crostini
Seasonal Crudité with two dips: Bleu Cheese, Caramelized Onion, Hummus or Ranch
Seasonal Fruit Skewers with Yogurt Dipping Sauce and Chocolate Raspberry Sauce
Mediterranean Display with Cumin-scented Pita Chips, Tabouleh, Baba Ghanouj
Baked Brie with Toasted Almonds, Sliced Granny Smith Apples, and Sliced Baguette
Artisanal Cheese Presentation with Dried Fruits, Spiced Nuts, and Crostini

PASSED HORS D'OEUVRE

HOT HORS D'OEUVRE

Mushroom Tartlets
Spinach & Feta wrapped in Phyllo Pastry
Portobello Puffs
Potato Pancakes, sour cream & apple sauce
Miniature Potato Knishes
Pigs in the Blanket with yellow mustard
Brie, Pear & Almond Phyllo Flowers
Beef Chilito, Roulade of Beef filled with chili pepper and cheese
Sesame Chicken with Sweet & Sour Sauce
Mini Beef Wellington
Roasted Eggplant Phyllo Flower
Coconut Chicken Tenders
Vegetable Wontons with Teriyaki Glaze
Mini Chicken Wellington
Vegetable Spring Rolls
Blue Cheese Risotto Aranchini
Chicken Marsala Pot Pie
Beef Empanadas
White Tortilla Cup filled with Spinach and Artichoke
Filo Flower with Bleu Cheese & Cranberry

CANAPÉS

Cucumber Round with Salmon Mousse Cherry Tomato
with Boursin Cheese Deviled Eggs with Caviar
Smoked Salmon Rosettes on Pumpnickel Cherry
Tomato and Mozzarella Skewer Avocado & Cucumber Rolls
Tomato Mozzarella Crostini

SHOOTER CANAPÉS

Add \$1.00 per person
Presented individually in a tall shooter glass,
Select Shrimp Cocktail, Crab Claw, Shrimp Ceviche,
Gazpacho, or Crudite with dip



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Adult Plated Menu

All meals are accompanied by warm dinner rolls and fresh creamy butter, vegetable accompaniments, and freshly brewed Starbucks® coffee, decaffeinated coffee and hot tea.

Please add \$2.00 per person, when two entrée selections are chosen. Vegetarian Selections are always available. Pricing is per guest.

FIRST COURSE

Daytime Packages may choose between a First Course OR Salad Course.

Evening Packages please select one soup, pasta or appetizer for your first course.

SOUP

Roasted Tomato Basil Bisque

Italian Wedding Soup

New England Clam Chowder

Roasted Butternut Squash & Apple Bisque

Watermelon or Tomato Gazpacho

PASTA

Butternut Squash Ravioli, Sage Cream Sauce

Petite Penne Florentine with Batons of Pancetta

Three Cheese Ravioli in a Plum Tomato Compote

Lobster Ravioli, add \$4.00 per person

APPETIZER

Wild Mushroom Florone

Crab Cake with Spicy Remoulade Sauce and Micro Greens, add \$4.00 per guest

Jumbo Shrimp Cocktail, add \$5.50 per guest

SALAD COURSE

Classic Caprese Salad with Tomato, Mozzarella and Basil, Balsamic and Honey Reduction

Traditional Caesar Salad, Romaine Lettuce, Croutons, Parmesan Cheese, Classic Dressing

Garden Salad with Tomatoes, Cucumbers & Carrots

Baby Spinach Salad with Mushrooms, Spiced Pecans, Strawberries, Raspberry Vinaigrette

Mesclun Greens with Roasted Pear, Gorgonzola, dried Cranberries & spiced Walnuts, Zinfandel Vinaigrette

Roasted Vegetable Tian with Basil Oil

Boston Bibb with Brie, Caramelized Walnuts, Raspberry Vinaigrette



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Adult Plated Menu

ENTRÉE COURSE

Pricing is Daytime / Evening

STATLER CHICKEN SALTIMBOCCA

pan seared with fresh sage and garlic and served with sage demi glace \$60/\$77

ROASTED STATLER BREAST OF CHICKEN

filled with spinach, wild mushrooms and Boursin cheese \$60/\$77

CHICKEN WELLINGTON MADEIRA

breast of chicken filled with mushroom duxelle, surrounded by a blanket of flaky pastry, sauce Madeira \$60/\$77

HERB ROASTED STATLER BREAST OF CHICKEN

Maple Veloute \$60/\$77

PAN-SEARED ATLANTIC SALMON

an 8 oz fillet of Atlantic salmon, pan-seared and topped with tropical mango salsa or saffron cream sauce \$65/\$80

SOLE MEUNIERE VERONIQUE

flaky pan-seared sole, served Veronique style \$65/\$80

FILET MIGNON

8oz tenderloin of beef marinated with shallots & fine herbs, pan-seared and cooked to medium rare, shallot demi glace or Maytag Bleu Cheese Butter \$72/\$87

TENDERLOIN & SALMON

an herb and shallot roasted beef filet and pave of grilled salmon, served with choice of sauce for each \$77/\$

All entrees are paired with our Chef's selection of Seasonal Accompaniments to best compliment your entrée selection. Some suggestions include:

Green & White Asparagus

Petite Carrots

Patty Pan Squash

Tomato Provincial

Buttered Broccoli

Haricot Vert

Asparagus Bouquet

Roasted Harvest Vegetables

Parmesan Polenta

Vegetable Risotto

Aromatic Jasmine Rice

Rice Pilaf

Pommes Anna Gratinee

Roasted Yukon Gold Potatoes

Maple Sweet Potatoes Puree

Garlic Mashed Potatoes



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Dessert Course

PLEASE SELECT ONE OF THE FOLLOWING TO ACCOMPANY YOUR MITZVAH CAKE:

Chocolate Dipped Strawberry

Chocolate or Vanilla Mousse in a Chocolate Cup

Tropical Fruit Kabobs



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Adult Buffet Menu

Soup or salad course may be served or included on the buffet. Your buffet includes warm rolls and butter, and freshly brewed Starbucks® Coffee, Decaffeinated Coffee and Herbal Teas.

Daytime \$68.95 / Evening \$86.95

SOUP

Select One Soup

Hearty Minestrone Soup

Tomato Basil Bisque

Italian Wedding Soup

Roasted Butternut Squash & Apple Bisque

SALAD

Select One Salad

Classic Caprese Salad with Tomato, Mozzarella and Basil, Balsamic and Honey Reduction

Garden Salad with Tomatoes, sliced Cucumbers & julienne Carrots, dressing on the side

Baby Spinach Salad with Roasted Shallots, Sliced Almonds, Cherry Tomatoes, and Mandarin Oranges

ENTREES

Select a total of two entrees

Rosemary Roasted Chicken with Garlic and Red Peppers

Grilled Chicken with a Tomato, Basil Compote

Grilled Salmon, Mango Salsa

Baked Native Cod with Cracker Crumb Topping

Medallions of Beef with Brandied Peppercorn Sauce

London Broil, Wild Mushroom Sauce

CARVING OPTIONS

Select one carving station

Roasted Sirloin, Sauce Bordelaise

Bleu Cheese Crusted Sirloin, Sweet Onion Demi Glace
(substitute Filet Mignon, add \$2.50 per person)

Roasted Leg of Lamb, Mint Jelly

Salmon Coulubiach, puff pastry encrusted salmon with
spinach and mushrooms

Cold Poached Salmon Display, Mustard & Dill Aioli

Smoked Turkey, Cranberry Orange Relish and Maple Pan Gravy

ACCOMPANIMENTS

Select one potato or rice

Roasted Yukon Gold Potatoes

Garlic Mashed Potatoes

Roasted Sweet Potatoes

Rice Pilaf

Seasonal Vegetables

DESSERTS

Select one dessert station:

Ice Cream Sundae Bar

Summer Berry Station with

Strawberry Shortcakes and Berry Cobbler

Winter Bread Pudding Station

Miniature Pastries

Chocolate Fondue Station with biscotti,

marshmallows, graham crackers, strawberries,
and pretzel rods



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Young Adult Menu

\$40 per guest

DISPLAYED HORS D'OEUVRE

Select four of the following:

- Pigs in the Blanket
- Mozzarella Sticks with Marinara Sauce
- Potato Skins with assorted Toppings
- Coconut Chicken Tenders
- Vegetable Spring Rolls
- Mini Cheese Calzone
- Spinach and Feta in Filo Pastry
- House-popped Popcorn
- Soft Pretzels with yellow mustard
- Tri-colored Tortilla Chips with guacamole, salsa, and chile con queso

YOUNG ADULT BUFFET MENU

Caesar Salad with Romaine, Croutons, and Classic Dressing

CHOICE OF ONE

NORTH END DINNER

- Individual Cheese Pizzas
- Penne Pasta with Marinara & Alfredo Sauce
- Choice of Meatballs or Vegetarian Lasagna
- Garlic & Cheesy Bread

TAKE ME OUT TO THE BALL GAME

- Miniature Sliders with or without cheese
- Hot Dogs
- Chicken Fingers
- French Fries
- Accompanied by: lettuce, tomato, pickles, and condiments

SOUTH OF THE BORDER

- Hard & Soft Tacos with Ground Beef and Shredded Chicken with shredded cheese, lettuce, and tomatoes
- Cheese Quesadilla with sour cream and guacamole
- Tri-Colored Tortilla Chips with salsa and chile con queso
- Rice and Black Beans

DESSERT STATION

MAKE YOUR OWN SUNDAE BAR E

Chocolate and Vanilla Ice Cream with assorted toppings including candy toppings, crushed oreos® sprinkles, gummy bears, maraschino cherries, hot fudge, caramel, chocolate sauce and whipped cream



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Beverage Arrangements

HOSTED CONSUMPTION BAR

Pricing is per drink on a consumption basis

Premium Brands	\$7.50
Call Brands	\$6.50
Cordials	\$8.25
House Wines, glass	\$6.50
Domestic Beers Premium	\$5.00
Beers	\$5.75
Soft Drinks and Juices	\$4.00
Mineral Water	\$4.00

CASH BAR

Pricing is per drink, paid by guest

Premium Brands	\$8.00
Call Brands	\$7.00
Cordials	\$8.75
House Wines, glass	\$7.00
Domestic Beers	\$5.50
Premium Beers	\$6.00
Soft Drinks and Juices	\$4.00
Mineral Water	\$4.00

CALL BRAND OPEN BAR

Pricing is per guest. Open Bar includes unlimited consumption for the number of hours contracted and includes call brand mixed drinks, domestic and premium beer, house wines, mineral waters and soft drinks.

First hour	\$16.00
Two hours	\$21.00
Three hours	\$25.00
Four hours	\$28.00

PREMIUM BRAND OPEN BAR

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

First hour	\$19.00
Two hours	\$24.00
Three hours	\$28.00
Four hours	\$31.00



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Beverage Arrangements

CALL BRANDS

Smirnoff, Beefeater, Cruzan, Sauza Gold, Johnnie Walker Red Label, Seagram's 7, Jim Bean White Label

PREMIUM BRANDS

Absolut, Tanqueray, Canadian Club, Captain Morgans, Jack Daniels, Jose Cuervo

CORDIALS

Disaronno Amaretto, Bailey's Irish Cream, Kahlua, Chambord, Frangelico, Grand Marnier

DOMESTIC BEER

(Select 2): Bud Light, Budweiser, Miller Light, Blue Moon, Sam Adams, Sam Adams Light

IMPORTED BEER

(Select 2): Corona, Corona Light, Heineken, Heineken Light, St. Pauli's

BARTENDERS

We allocate one bartender per 100 guests. Additional bartenders are available upon request, \$95 per bartender.

SIGNATURE DRINKS

Available upon request, additional costs may apply.

MARTINI BAR

Classic Martini Shaken, not stirred, Cosmopolitans, Appletini, Dirty Martini

Signature Martinis available upon request \$10.00 each

Bartender, \$95



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Additional Services and Information

DEPOSIT & PAYMENT

A \$2,500 non-refundable deposit is required at the time of signing your contract to secure your event date. A second deposit is requested 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.

GUARANTEED GUEST COUNT

Guest Count Guarantees are due by 11:00 a.m., 10 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 amount of function space your event requires. Please inquire directly.

ON SITE SERVICE FEE

We would be delighted to host your religious service at the hotel for rental fee of \$750.

PARKING

Complimentary open air parking on-site.

GUEST ROOMS

We would be happy to arrange for a block of rooms for your wedding guests. Rooms may be reserved and monitored through your personalized secure web site. We are delighted to provide a complimentary junior suite with two beds for the evening of your event.

Starwood Preferred Guest® Points, please inquire how to earn points for your event.