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.
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 Chileto, 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 Pumpernickel 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 Crudité with dip
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
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
- Asparagus Bouquet
- Pommes Anna Gratinee
- Petite Carrots
- Roasted Harvest Vegetables
- Roasted Yukon Gold Potatoes
- Patty Pan Squash
- Parmesan Polenta
- Maple Sweet Potatoes Puree
- Tomato Provincial
- Vegetable Risotto
- Garlic Mashed Potatoes
- Buttered Broccoli
- Aromatic Risotto
- Aromatic Jasmine Rice
- Haricot Vert
- Rice Pilaf
- Asparagus Bouquet
- Roasted Harvest Vegetables
- Parmesan Polenta
- Vegetable Risotto
- Aromatic Risotto
- Rice Pilaf

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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
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

ACCOMPANIMENTS
Select one potato or rice
Roasted Yukon Gold Potatoes
Garlic Mashed Potatoes
Roasted Sweet Potatoes
Rice Pilaf
Seasonal Vegetables

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 Coulibiac, puff pastry encrusted salmon with spinach and mushrooms
Cold Poached Salmon Display, Mustard & Dill Aioli
Smoked Turkey, Cranberry Orange Relish and Maple Pan Gravy

DESSERTS
Select one dessert station:
Ice Cream Sundae Bar
Summer Berry Station with Strawberries 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

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>$7.50</th>
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<tbody>
<tr>
<td>Call Brands</td>
<td>$6.50</td>
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<tr>
<td>Cordials</td>
<td>$8.25</td>
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<tr>
<td>House Wines, glass</td>
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<tr>
<td>Domestic Beers Premium</td>
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<td>Beers</td>
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<td>Soft Drinks and Juices</td>
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<tr>
<td>Mineral Water</td>
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**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 |

**CASH BAR**
Pricing is per drink, paid by guest

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**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, Segram’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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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.

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