



# DOUBLETREE GUEST SUITES®

---

BOSTON

*Only a few months will stand out in a child's memory as they grow older. It would be our pleasure here at the Doubletree Guest Suites – Boston to assist you in planning your child's upcoming Bar/Bat Mitzvah. At the Doubletree Guest Suites – Boston, our experienced catering and culinary staff will help you create a celebration as unique as your child for the rite of passage into adulthood.*

*Boston's premiere all-suite hotel offers a blend of luxury and comfort, matched with the highest standard of quality. Enjoy the sparkling views of the Charles River from our Rooftop Terrace and our newly renovated Charles River Ballroom. Conveniently located along the Charles River and situated just off of the Massachusetts Turnpike (I – 90) and Storrow Drive, your guests will enjoy a downtown setting with ease of a suburban location.*

*Our staff of event experts will ensure that all details and requests are handles in a prompt and professional manner. Our culinary team has created a specialty Mitzvah package that can be tailored to suit your taste, style and budget.*

*Please contact Kimberly Findley in our Catering/Sales Department to schedule an appointment at your convenience.  
T: 617.562.4155                      E: [Kimberly.Findley@Hilton.com](mailto:Kimberly.Findley@Hilton.com)*

*\* Meals can be prepared Kosher Style*

## ***BAR/BAT MITZVAH PACKAGE COMPLETE WITH:***

*Your Personal Event Planner and Banquet Coordinator*

*Reduced Overnight Suit Rates for Out-of-Town Guests*

*Challah Bread and Wine for the Blessings*

*Selection of Four Hors d'oeuvres Per Person  
to be Butler Passed with White Gloves*

*Choice of Two Stationary Displays*

*One-Hour Open Bar, Call Brands*

*Specialty Dinner Wine*

*Three Course Meals*

*Selected Children's Menu*

*14" Round Traditional Design Bar/Bat Mitzvah Cake  
by Icing on the Cake*

*Complimentary Trolley to Transport up to 40 Children From  
Your Temple to the Doubletree Guest Suites – Boston.*

*Complimentary Parking for Your Guests for Up to Six Hours.*

*\*Package Price Based on a Minimum of 100 People*

## **BAR/BAT MITZVAH PACKAGE OPTIONS**

### **Cold Hors D'Oeuvres**

*Smoked Salmon on Pumpernickel with Dill Cream Cheese*  
*Tomato Mozzarella Bruschetta*  
*Strawberry and Brie Canapés*  
*Portobello, Sun Dried Tomato and Goat Cheese Crustini*  
*Blue Corn Tostadas with Fresh Tuna Green Olives and Queso Blanco*

### **Hot Hors D'Oeuvres**

*Mini Spanikopita*  
*Tenderloin with Blue cheese and Caramelized Onions Croustade*  
*Phyllo Cups with Goat Cheese and Shitake Mushrooms*  
*Individual Beef Wellington*  
*Teriyaki Beef Skewers with Hoisin Ginger Sauce*  
*Potato Pancakes with Sour Cream and Brandied Apple Sauce*  
*Thai Chicken Skewers with Peanut Sauce*  
*Potato Knish with Tomato Curry Dipping Sauce*

### **Display Items**

*Choice of Two*

### **Crudite**

*Assorted Fresh Cut Vegetables Served with Choice of Two of the Following:*  
*Blue Cheese Dip, Ranch Dip, Eggplant Dip, Spinach Dip, Hummus and Tabouli*

### **Cheese Display**

*Assorted Imported and Domestic Cheeses including: Brie, Boursin, Smoked Gouda, Blue Cheese, Pepper Jack and Vermont Cheddar Accompanied by Crackers and Sliced Baguettes*

### **Mediterranean Display**

*Grilled Assorted Vegetables with Hummus, Baba Ghanoush and Tabbouleh Served with Cajun Pita Wedges and Herbed Focaccia Croutons*

### **Sliced Fruit**

*Sliced Seasonal Assorted Fruits and Berries*

### **Upgrades**

*Grilled Vegetable Ratatouille on a Tostone*  
*Tuna Carpaccio on Tri Color Tortillas with Citrus Chutney*  
*Smoked Trout on Belgian Endive with Gorgonzola and Walnuts*  
*\$375.00 per 100 pieces*

*California Rolls Assorted California Sushi Rolls with Pickled Ginger and Wasabi*  
*\$425.00 per 100 pieces*

### **Smoked Seafood Mirror**

*Trout, Salmon, Mussels, Scallops, Shrimp Served with Capers and Diced Red Onions*  
*Horseradish Cream Dipping Sauce*  
*\$9.00 per person*

### **Baked Brie Encroute**

*Baked Brie Wheel Topped with Dried Apricot and Walnuts Wrapped in Puff Pastry*  
*with Sliced Baguette*  
*\$150.00 per wheel*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

**Bar/Bat Mitzvah**  
**Adult Plated Luncheon Menu**

**First Course**

*Select One of the Following*

*Mixed Greens with Yellow and Red Tear Drop Tomatoes, Shredded Carrots,  
Topped with Crispy Parsnip and Lemon Vinaigrette  
Baby Spinach and Arugula Topped with Dried Cranberries, Toasted Pecans and  
a Roasted Shallot and Maple Vinaigrette  
Melon Soup – Honeydew and Cantaloupe Soup Topped with Crème Fraiche  
Two Tomato and Mozzarella Salad – Yellow and Red Tomatoes Sliced and Served  
with Fresh Ciliegine Mozzarella Topped with Balsamic Drizzle*

**Entrees**

*Select one of the following. If an additional entrée is desired, the price of both entrees  
will increase per person. No more than two entrees may be selected*

**Grilled Salmon**

*Balsamic Glazed Salmon on a Bed of Wild Rice Pilaf, Baby Carrots and Asparagus  
Accompanied by a Smoked Tomato Coulis*

**Seared Chicken Statler**

*Seared Statler Chicken Breast atop a Shitake Mushroom Risotto,  
Roasted Baby Vegetables and Balsamic Drizzle*

**Grilled Strip Steak**

*Grilled NY Strip Steak Topped with a Madeira Wine Butter Served Over  
Roasted Garlic Mashed Potato and Haricot Verts*

**Traditional Baked Cod**

*Cod Filet Topped with Lemon Butter Crumbs, Accompanied by Herbed Rice  
and Julienne Vegetable Medley*

**Grilled Stuffed Chicken**

*Grilled Chicken Stuffed with Dried Fruit and Topped by Baby Spinach  
on a Bed of Roasted Fingerling Potatoes*

**Desserts**

*Apple Tart with Caramel Sauce and Whipped Cream  
Forest Berry Tart with Crème Anglaise and Cinnamon  
Raspberry Tiramisu with Mocha Rum Sauce  
Chocolate Marquis with Raspberry Coulis and Whipped Cream*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

**Bar/Bat Mitzvah**  
**Adult Plated Dinner Menu**

**Appetizers**

*Greek Salad*

*Chopped Iceburg Lettuce, Diced Egg, Tomatoes, Sliced Black Olives  
and Feta Cheese Topped White Balsamic Vinaigrette*

*Potato and Leek Soup*

*Topped with Crispy Fried Leeks and Chive Oil*

*Wild Mushroom Ravioli Topped by Baby Spinach in a  
Roasted Red Pepper Cream Sauce*

*Tuna Ceviche with Mango and Avocado Salsa*

*Three Mushroom Risotto*

*Shitake, Onoki and Oyster Mushroom Risotto with a White Truffle Oil Drizzle*

**Entrees**

*Select one of the following. If an additional entrée is desired, the price of both entrees will  
increase by \$2.50 per person. No more than two entrees can be selected*

**Grilled Swordfish**

*Served on Horseradish Mashed Potato, Topped by Citrus Beurre Blanc  
and Baby Arugula*

**Grilled Statler Chicken**

*Citrus Marinated Statler Chicken Grilled Served atop  
Asiago Potato Cake, Asparagus*

**Grilled Beef Tenderloin Filet**

*Grilled Filet with a Truffled Mushroom Ragout, Mashed Potatoes  
and Lightly Blanched Spinach*

**Herb Roasted Statler Chicken**

*Roasted Statler Chicken atop a Portobello Mushroom and Potato "Lasagna"  
with Baby Vegetable Medley and Tomato Demi Glace*

**Grilled Salmon**

*Grilled Salmon Filet with Hoisin Ginger Glaze, Cashew Rice Pilaf  
and Miso Blanched Julienne Vegetables*

**Desserts**

*Tropical Exotic Cake with Mango and Raspberry Coulis*

*Chocolate Opus Cake Whipped Cream and Strawberries*

*Baby Cheesecake, Fresh Berries, Whipped Cream*

*Apple Tart - Warm Tart with Caramel Sauce*

*Forest Berry Tart with Crème Anglaise*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

**Bar/Bat Mitzvah  
Specialty and Carving Stations**

**\*Pasta Station\***

*Assorted Fresh Pastas Cooked with a Choice of Alfredo, Marinara, and Pesto Sauces  
with Diced Tomato, Wild Mushrooms, Asparagus, Mixed Onions, Chicken,  
Olive Oil and Garlic*

*Baby Shrimp – additional pricing per Person*

**\*Risotto Station\***

*Fresh Risotto Sautéed to Order with Asparagus, Diced Tomato, Wild Mushrooms,  
Scallions, Parmesan Cheese*

*Baby Shrimp - additional pricing per person per Person*

*Lobster - additional pricing per person per Person*

**Stir Fry**

*Hoisin Ginger Chicken Tenderloins with Mixed Vegetables,  
Choice of the Following:*

*Vegetable Lo Mein with Bean Sprouts, Snow Peas, Baby Corn, Water Chestnuts,  
Bamboo Shoots, Diced Carrots and Onions  
Vegetable Fried Rice*

**Fajita Stations**

*Grilled Chicken and Beef Topped with a Trio of Peppers and Onions,  
Served with Cheddar Jack Shredded Cheese, Salsa, Guacamole, Sour Cream,  
Diced Tomato, Sliced Black Olives and Jalapenos  
Warm Flour Tortillas and Spanish Rice*

**Salad Station**

*Mixed Romaine and Radicchio, and Spinach with Arugula, Cherry Tomatoes, Cucumbers  
Shredded Carrots, Roasted Sliced Crimini Mushrooms, Pickled Red Onions,  
Garbanzo Beans, Goat Cheese, Blue Cheese Crumbles, Feta Cheese,  
Served with Balsamic Vinaigrette, Roasted Shallot and Maple Vinaigrette,  
Caesar and Lemon Vinaigrette*

**\*Carving Options\***

*Steamship Round  
Serves Approx. 150 ppl.*

*Herb Roasted Strip Loin  
Serves Approx. 35 ppl.*

*Roasted Rack of Lamb*

*Maple and Brown Sugar Glazed  
Turkey Breast  
Serves Approx. 25 ppl.*

*Cedar Planked Roasted Salmon  
Serves Approx. 10 ppl.*

*Three Pepper Beef Tenderloin  
Serves Approx. 20 ppl.*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

***Bar/Bat Mitzvah  
Children's Menu***

*Includes Hors D'oeuvres, Buffet for Lunch or Dinner  
and Bar/Bat Mitzvah Cake  
Served with Vanilla Ice Cream*

***Stationary Hors D'oeuvres  
Choice of Three***

*Fried Mozzarella Sticks with Marinara Sauce*

*Mini Pizza Bagels with Cheese or Vegetables*

*Buffalo Chicken Wings*

*Beef Teriyaki Skewers*

*Mini Pigs in a Blanket with Dijon Mustard*

*Potato Cakes with Sour Cream and Apple Sauce*

*Sesame Chicken with Honey Mustard Sauce*

*Vegetable Spring Rolls with Plum Sauce*

*Chicken Teriyaki Skewers*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

## ***Bar/Bat Mitzvah Children's Buffet Options***

### ***BBQ***

*Hamburgers and Kosher Hot Dogs with Pickles, Sliced Tomatoes, Lettuce,  
Mustard, Ketchup and Relish  
Chicken Tenders with Honey Mustard Sauce  
Cole Slaw  
Vegetarian Baked Beans  
Curley Fries  
Garden Salad with Choice of Two Dressings*

### ***Little Italy***

*Choice of Two Entrées  
Beef Lasagna  
Cheese Ravioli with Marinara  
Cheese Lasagna  
Tri Colored Tortellini  
Tri colored Retina Pasta  
Marinara Sauce and Alfredo Sauce  
Assorted Bagel Pizzas  
Caesar Salad with Goldfish*

### ***Asian Accents***

*Beef Sate  
Chicken Sate  
Vegetable Spring Rolls  
Fried Won Tons  
Fried Rice  
Szechwan Beef or Chicken  
Vegetable Lo Mein*

### ***South of the Border***

*Choice of:  
Beef Tacos with Lettuce, Tomato, Cheese, Salsa, Sour Cream  
Or  
Fajitas  
Beef and Chicken with Peppers and Onions, Warm Flour Tortillas  
Spanish Rice*

### ***Dessert***

*Bar/Bat Mitzvah Cake with Vanilla Ice Cream*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

***Bar/Bat Mitzvah  
Children's Enhancements***

***French Fry Bar***

*Curly, Straight and Waffle Cut Fries  
Cheese Sauce, Beef Chili  
Shredded Cheese, Scallions, Salsa, Sour Cream,  
BBQ Sauce, Honey Mustard Sauce, Ranch Dip and Ketchup*

***Sundae Bar***

*Vanilla, Chocolate, Chocolate Chip, Oreo Cookie or Heath Bar  
Crunch Served with Hot Fudge, Fresh Fruit Sauce  
M&M, Reese's Pieces, Chocolate Sprinkles, Nuts, Chopped Oreo  
Cookies, Mini Marshmallows and Fresh Whipped Cream*

***Cookie Break***

*Assortment of Peanut Butter, Oatmeal, Chocolate Chip and  
Famous Doubletree Chocolate Chip Cookies with Nuts  
Served with Fresh Strawberries and Assorted Milks*

***Sweet Street***

*Assorted Candy Bars  
Blondie's  
Brownies  
Garnished with Assorted Berries and Milks*

***Soda Bar***

*Assorted Sodas with Cherries, Oranges, Limes, Grenadine  
and Lemons*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

***Bar/Bat Mitzvah  
Additional Enhancements***

*Upgraded Linens and Napkins*

*Chair Covers*

*Ice Sculptures*

*Audio Visual Equipment*

*Intermezzo Course*

*Martini/Cordial Bar*

*Cappuccino/Esspresso Bar*

*Chocolate Fountain*

*Mini Pastries*

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 6.25% state sales tax. All prices and fees are subject to change. All items, prices and fees are subject to change. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of food borne illness especially those with certain medical conditions.

