

**EVENING PACKAGE**

# THE VERVE™ HOTEL

BOSTON-NATICK



# PACKAGES



**REGARDED AS THE "CROWN JEWEL" OF GREATER BOSTON HOTELS**, the chic and vibrant VERVE Hotel has the perfect ambiance for your Mitzvah celebration. By catering to the specific needs of each guest, we take every step to ensure your event is memorable for all ages.

Choices on the adult menu range from USDA Prime Beef Tenderloin with a "Surf & Turf" option to our Beet Wellington vegetarian option, gourmet reception displays, and your choice of Chef inspired **HORS D'OEUVRES** are all part of the VERVE experience. We also offer a variety of choices to enhance your night, from sushi at the cocktail reception to an artisan flatbread station to start your dinner.

To charm your younger guests, our trendy enhancements include **MITZVAH MOCKTAILS**, photo-worthy stations and our signature "Penny Candy Arcade". To satisfy their cravings after an evening on the dance floor, we also offer an assortment of **LATE-NIGHT TREATS**, from casual fries to an elaborate Popcorn Shrimp bar.

At the evening's end, your family will unwind overnight in one of our beautiful guestrooms. With our **LUXURIOUS ACCOMMODATIONS**, stylish spaces, dedicated staff and lavish menus, your Mitzvah celebration at The VERVE will be one to remember and will be talked about amongst your friends for years to come.

## YOUR PACKAGE INCLUDES :

### ADULT MENU

- Choice of Four Passed Hors d'oeuvres
- One Gourmet Reception Display
- Your Choice of Dinner Stations or Two-Course Plated Dinner
- Dessert

*Minimum 40 adults required for enclosed adult menu pricing.*

### YOUNG ADULT MENU

- Choice of Three Reception Hors d'oeuvres
- Station Buffet with Choice of Two Displays and Three Hot Entrées
- Sweet Ending Dessert Station
- Assorted Soft Drinks

*Minimum of 25 young adults required for enclosed pricing.*

### PLUS:

- Private Menu Tasting for up to Three Guests\*
- One Guestroom for the Mitzvah Family for One Night
- Premium Floor-Length Table Linens and Coordinating Napkins
- Copper-Top Tables for Display Tables
- Electric Votive Candles
- Ceremonial Challah
- Dance Floor

*\*Not applicable for station menu events.*

# ADULT MENU

Includes four passed hors d'oeuvres, one gourmet reception display, choice of dinner stations or two course plated dinner, dessert.



## PASSED HORS D'OEUVRES

Select four

### HORS D'OEUVRES

Avocado Toast, Pickled Onions and Tomatoes  
Avocado Hummus on Crostini  
Mexican Street Corn  
Vegetable Spring Rolls, Sweet and Sour  
Brie and Raspberry in Phyllo  
Potato Latkes, Sour Cream, Apple Sauce  
Smoked Salmon Canape, Chive Sour Cream  
Goat Cheese and Fig Jam Tartlet  
Buffalo Chicken Spring Roll, Bleu Cheese  
Chicken Cordon Bleu Bites  
Tandoori Chicken Skewer  
Chicken Lemongrass Dumplings  
Buffalo Chicken Meatballs  
All Beef Mini Franks in a Blanket  
Braised Short Ribs and Manchego Empanadas  
Maryland Crab Cakes, Remoulade  
Coconut Crusted Shrimp, Mango Poppy Coulis  
Mini Beef Wellington **+\$1 per person**  
Reuben Bites **+\$2 per person**

## RECEPTION DISPLAYS

Select one

### Mediterranean

Grilled Peppers, Zucchini, Squash, Asparagus,  
Marinated Artichokes, Kalamata Olives, Feta,  
Hummus, Tabbouleh, Toasted Pitas

### Grilled Cheese and Tomato Soup

Mini Brioche Grilled Cheese Sandwiches,  
Tomato Basil Bisque Shooters

### Imported and Domestic Cheese

Fresh Fruit, Crostini, Assorted Crackers

### Farmers Vegetable Crudités

Seasonal Selection of Vegetables,  
Ranch and Hummus

## PLATED DINNER

Includes warm rolls and butter, freshly brewed  
Lavazza Regular and Decaffeinated Coffee, Tazo Teas

### PER PERSON PRICE LISTED BELOW

### SALAD

Select one

#### Caesar

Hearts of Romaine, Roasted Garlic Brioche  
Crostini, Parmesan, Caesar Dressing

#### Mesclun Greens

Red Onion, Cucumbers, Vine Ripe Tomatoes,  
Balsamic Vinaigrette

#### Caprese

Vine Ripe Tomatoes, Mozzarella, Basil, Balsamic

#### Baby Arugula

Roasted Butternut Squash, Dried Cranberries,  
Golden Raisins, Apple Cider Vinaigrette

#### Classic Wedge Salad

Iceberg Lettuce, Creamy Blue Cheese Dressing,  
Tomatoes, Applewood Smoked Bacon, Blue  
Cheese Crumbles

\* Turkey bacon may be substituted for the bacon,  
at no additional charge

#### Seasonal Salad

Please ask your catering manager for current  
seasonal options

## ENTRÉE SELECTIONS

Choice of two, accompanied by Chef's seasonal  
vegetables and starch selections

Chicken Piccata, Piccata Sauce | **\$91**

Roasted Chicken Breast,  
Lemon Thyme Sauce | **\$93**

\*Grilled Atlantic Salmon, Beurre Blanc | **\$98**

Herbed Shrimp, Cream Sauce | **\$99**

Atlantic Halibut,  
Charred Tomato Vinaigrette | **\$112**

Braised Short Rib, Red Wine Gravy | **\$103**

\*Petite Filet of Beef, 6 oz.,  
Bordelaise Sauce | **\$107**

\*New York Strip, Red Wine Demi | **\$105**

#### "Surf & Turf"

Choice of Maryland Crab Cake or Cold-Water  
Lobster Tail Paired with 6oz. Petite Filet of Beef  
with Bordelaise Sauce | **\$MP**

#### Portobello Stack

Portobello, Eggplant, Zucchini Squash, Pepper,  
Tomato, Mozzarella | **\$84**

#### Beet Wellington

Roasted Beets, Spinach, Mushroom Duxelles,  
Puff Pastry, Roasted Vegetable Gravy | **\$87**

Chef will pair your protein selection with seasonally  
appropriate starches and vegetables, selections may  
include:

Rice Pilaf, Whipped Potatoes, Potato Au Gratin,  
Red Bliss Potatoes, Parmesan Polenta, Broccoli,  
Green Beans Almondine, Asparagus, Seasonal  
Mixed Vegetables, Butter Braised Carrots

## DESSERTS

Select one

#### Flourless Chocolate Torte

Callebaut Chocolate, Whipped Cream

#### Apple Crisp

Whipped Cream, Caramel Drizzle

#### Chocolate Trilogy Cake

Raspberry Sauce, Whipped Cream

#### Strawberry Shortcake

Pound Cake, Whipped Cream

#### New York Style Cheesecake

Wild Berries, Whipped Cream

## DINNER STATIONS

Includes freshly brewed Lavazza Regular and  
Decaffeinated Coffee, Tazo Teas

**\$113 PER PERSON**

## STATION SELECTIONS

Select three

Make it a Live Action Station by adding a culinary  
attendant, \$150 per attendant

### Market Greens Station

Baby Spinach, Romaine Hearts, Mesclun  
Greens, Cucumbers, Red Onion, Cherry  
Tomatoes, Raisins, Balsamic, Ranch,  
Bleu Cheese Dressing

### Pasta Station

Cavatelli and Penne Pasta, Served with a Choice  
of Two Sauces: Basil Pesto, Marinara, Alfredo

Roasted Chicken, Seasonal Vegetables, Garlic  
Bread, Parmesan Cheese & Red Pepper Flakes

### Mac & Cheese Station

Classic Three Cheese Pasta Accompanied by  
Bacon Bits, Baby Shrimp, Grilled Chicken,  
Roasted Red Peppers, Roasted Broccoli, Shredded  
Cheddar Cheese, Crushed Ritz Crackers

\* Raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food  
borne illness





# KIDS MENU

Includes three reception hors d'oeuvres, two displays, three hot entrées, sweet ending dessert station and soft drinks.

## Sliders Station

*Mini Hamburger and Cheeseburger Sliders and Mini Grilled Cheese Sandwiches:*

Tomatoes, Shredded Lettuce, Sliced Red Onion, Pickles, Mayonnaise, Mustard, Ketchup, 1000 Island Dressing, Relish, Diced Onions

Waffle Fries

## Taco Station

Carne Asada, Adobo Chicken, Guacamole, Mexican Rice, Shredded Cheese, Tortillas, Black Beans, Street Corn, Pico De Gallo, Sour Cream, Salsa Verde

## Flatbread Station

Pepperoni and Cheese Flatbreads, Red Pepper Flakes, Parmesan Cheese

## Carving Station

*Select two*

*Culinary attendant is required, 25 person minimum*

### **Cider Brined Turkey Breast**

Cranberry Sauce, Truffle Gravy, Stuffing

### **Coffee Dusted New York Strip Loin**

Bordelaise Sauce, Sourdough Rolls

### **Oven Roasted Prime Rib**

Horseradish Cream, Beef Jus, Sourdough Rolls (Additional \$5 Per Person)

### **Salmon en Papillote**

Fresh Herbs, Lemon, Sourdough Rolls

## DESSERT

*Select one*

### **Hit Me with Your Best Shot**

Assortment of Petit Fours

### **Ice Cream Sundae Bar**

Scoops of Vanilla and Chocolate Ice Cream, Whipped Cream, Cherries, Sprinkles, Caramel, Hot Fudge, Marshmallows, M&M's, Strawberries

### **All-American Diner**

A Selection of American Pie Favorites

### **SWEETS TABLE**

**ADD \$6 PER PERSON**

*Select two*

Donuts with White Chocolate Dipping Sauce, Cake Pops, Tiramisu, Petit Fours

## RECEPTION HORS D'OEUVRES

*Select three*

Pigs in a Blanket

Mozzarella Sticks, Marinara Sauce

Cheese and Pepperoni Mini-Pizzas

Chicken Bites, Secret Sauce or BBQ

Mac & Cheese Fritters, 1000 Island Sauce

Potato Latkes, Sour Cream and Apple Sauce

Bite-sized Beef Meatballs, Chef's Special Sauce

Fenway Park Jumbo Ballpark Pretzels, Mustard

Mini Cheese Quesadillas, Salsa and Sour Cream

Chicken or Vegetable Dumplings, Teriyaki Sauce

## DISPLAYS

*Select two*

### **Caprese**

Vine Ripe Tomatoes, Mozzarella, Basil, Balsamic

### **Mixed Greens**

Tomatoes, Cucumbers, Croutons, Ranch and Thousand Island Dressing

### **Hearts of Romaine**

Caesar, Croutons, Parmesan

### **Seasonal Fruit Display**

Sliced Seasonal Fruits & Berries

### **Farmers Vegetable Crudités**

Seasonal Vegetables, Two Dressings for Dipping

## HOT ENTRÉES

*Select three*

Mac & Cheese

Cheese or Pepperoni Pizza

### **Chicken Fingers & Waffle Fries or Tater Tots:**

Ketchup, Honey Mustard, Sweet & Sour

**Tacos:** Hard- and Soft-Shell Tacos, Beef, Chicken, Lettuce, Cheese, Tomatoes, Corn, Sour Cream, Salsa

**Chicken & Broccoli Penne:** Pesto or Alfredo Sauce

**Baked Cavatelli with Marinara & Herbs:** Parmesan Cheese

**Hamburger and Cheeseburger Sliders:** Lettuce, Tomato, Onion

**Kosher Hot Dog Station:** Kosher Beef Hot dogs, Soft Rolls, Accompaniments

## SWEET ENDING DESSERT STATION

### **Sundae Bar**

Individual Chocolate and Vanilla Ice Cream Scoops, Cherries, Warm Caramel and Chocolate Sauce, Whipped Cream, Sprinkles, M&Ms, Marshmallows, Strawberries

**\$73 PER YOUNG ADULT**



# ENHANCEMENTS

## YOUNG ADULT ENHANCEMENTS

All enhancements are priced per person except for the Soda Bar Attendant

**Young Adult Beverage Station**  
Add One Soda Bar Attendant | \$125

**Mitzvah Mocktails**  
Custom Color and Sugar Rims | \$6

**Penny Candy Arcade**  
A Selection of Candies Including: Gummy Bears, Swedish Fish, Tootsie Rolls, M&M's, Hershey's Kisses, Starbursts | \$10

**Macintosh**  
Apples, Chocolate and Caramel Sauce, Nuts, Sprinkles, Heath Bar Crunch, Pretzels, Marshmallows, Chocolate Chips | \$15

**The Cookie Jar**  
Chocolate Chip, Oatmeal Raisin, Snickerdoodle, and Double Chocolate Chip Cookies | \$10

**Hostess with the Mostess**  
A Nostalgic Variety of your Favorite Childhood Hostess Snacks such as Twinkies, Cupcakes & Coffee Cakes | \$8

**Frozen In Time\***  
Premium Vanilla Ice Cream Topped with Choice of Four Nostalgic Sodas: Cream Soda, Root Beer, Vanilla Coke, Cherry Coke | \$10

\* Chef attendant required

## DINNER ENHANCEMENTS

All pricing is per person

New England Clam Chowder, Oyster Crackers | \$5

Tomato Basil Bisque, Parmesan Wafer | \$4

Carrot Ginger Bisque, Kale Chips | \$4

Cheddar Broccoli, Herb Oil, Crostini | \$4

## COCKTAIL RECEPTION ENHANCEMENTS

All pricing is per person

**Charcuterie Display**  
Assorted Salumi, Pickled Vegetables, Mustards, Crostini | \$21

**Sushi Station**  
Select three. Pricing based on 6 pieces per person

California, Spicy Tuna, Unagi, Shrimp or Salmon Rolls, Sweet Potato Tempura, Wasabi, Pickled Ginger, Soy Sauce | \$MP

**Shrimp Cocktail**  
Pricing based on 5 pieces per person

Horseradish Tomato Chili Cocktail Sauce, Calypso Sauce, Grilled Lemon | \$MP

## LATE NIGHT TREATS

**Popcorn Shrimp Bar**  
Breaded Battered Rock Shrimp, Lemon Aioli, Cocktail Sauce, Lemon Wedges | \$20

**Wing Bar**  
Chicken Wings, Buffalo, Thai Peanut, BBQ, Celery and Carrots, Bleu Cheese Dressing | \$16

**Gourmet Sweet and Savory**  
Assorted Domestic and International Cheeses, Grapes, Assorted Seasonal Fruits, Jams, Honey, and Assorted Crackers | \$16

**Fry Station**  
Waffle Fries, Beer-Battered Tater Tots, Ketchup, Sour Cream, Sweet Chili, Mustard, Mayonnaise | \$12

**Popcorn Bar**  
Buttered, Toffee, Cheddar | \$9

# BOOM!



# LIBATIONS

Beverage pricing is listed per drink based on a hosted bar scenario or you may choose a package open bar. Bars may remain open for maximum of five hours. We require one bartender per bar per 100 guests to ensure we meet the expectations of you and your guests. Bar set up fee is \$175 per bar.

## DELUXE SPIRITS

Grey Goose, Hendricks, Makers Mark, Johnny Walker Black, Patron Silver, Bacardi, Crown Royal | \$14

## PREMIUM SPIRITS

Tito's Vodka, Bombay London Dry Gin, Exotico Tequila, Jim Beam, Meyers White Rum | \$12

## HOUSE WINES

C.K Robert Mondavi Varietals | \$12

## BEER

Featuring a Selection of Anheuser Busch, Miller-Coors, and Local Crafted Beers

Domestic | \$7

Import | \$8

Craft | \$8

## PACKAGE BAR OPTIONS

*Pricing is per person*

Length	Deluxe	Premium	Beer & Wine
1 hour	\$29	\$26	\$22
2 hours	\$40	\$37	\$34
3 hours	\$46	\$42	\$39
4 hours	\$52	\$49	\$47

## SPECIALTY BARS

### Margarita Bar | \$16

Silver and Reposado Tequila, Simple Syrup, Fresh Lime Juice, Cointreau, Fruit Garnishes, Sea Salt Rim

Add Ancho Reyes Liqueur and sliced jalapeños | add \$2 per person

### Mimosa Bar | \$14

Sparkling Wine, Orange, Peach, Apple, and Cranberry Juices

Upgrade juices to fresh purées | add \$2 per person

### Bloody Mary Bar | \$14

Original VERVE Bloody Mary Mix, Celery, Pickle Spears, Bleu Cheese Stuffed Olives, Lime Wedges, Seasonal Herbs, Jalapeños, Tabasco, Cheddar Cheese, Pepperoni Skewers

Add cocktail shrimp | \$4 per person

Add chilled lobster | \$MP per person

Add chilled oysters | \$MP per person

### Boozy Ice Cream Floats | \$15

Premium Vanilla Ice Cream topped with Choice of Four Nostalgic Sodas: Cream Soda, Root Beer, Vanilla Coke, Cherry Coke  
Finished with your Favorite Cordial

*\* Drink prices subject to change without notice. Due to supply chain constraints, the selected brand might not be available at the time of the event. Should that be the case, the hotel will substitute with an equivalent available brand.*

THE **VERVE**™ HOTEL  
TAPESTRY COLLECTION  
by Hilton™

1360 Worcester St, Natick MA | 508.653.8800 | VERVEhotel.natick.com

Operated by Distinctive Hospitality Group® Natick, MA

#VerveMitzvahs



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