

THE VERVE™ HOTEL

BOSTON-NATICK

MITZVAH PACKAGES



PACKAGES

ZAP

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.

The adult menu includes chicken, fish and beef entrées with a build your own surf & turf option as well as vegetarian choices, gourmet reception displays, and your choice of Chef inspired **HORS D'OEUVRES**. We also offer a variety of choices to enhance your night, from a sushi station and raw bar to **SIGNATURE COCKTAILS** and curated dessert displays.

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 a spin on the dance floor, we also offer an assortment of **TREATS**, from jumbo hot pretzels to-go or whoopie pies.

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 PACKAGE

PLATED DINNER PACKAGE*

\$120 per person (Evening Event)

Includes 4 passed hors d'oeuvres, 1 reception display, three course plated dinner (salad, entrée, dessert, coffee)

PLATED LUNCHEON PACKAGE*

\$100 (Daytime Event)

Includes 3 passed hors d'oeuvres, 1 reception display, three course plated lunch (salad, entrée, dessert, coffee)

STATION PACKAGE

\$120 per person (Day or Evening)

Includes 4 passed hors d'oeuvres, 1 reception display, 3 stations, dessert, and coffee station

YOUNG ADULT PACKAGE

\$70 per person (Day or Evening)

Includes choice of 3 reception hors d'oeuvres, station buffet with 1 salad option and 3 hot entrées, dessert station, unlimited soft drinks



** Upcharge for premium proteins and added proteins for duos*

ALL INCLUDE:

- Menu tasting for 3 guests
- One guest room for the Mitzvah family for 1 night
- Premium floor length linens and coordinating napkins
- Ceremonial Challah
- Traditional dance floor

EXTRA! EXTRA!

- Add a custom Bar/Bat Mitzvah Cake | **+\$8 per person**

ADULT MENU

PASSED HORS D'OEUVRE SELECTIONS

Day Package select three; Evening & Station Package select four.

Mushroom Arancini

Avocado Toast, Pickled Red Onion, Diced Tomato, Toasted Baguette

Goat Cheese and Fig Jam, Tart Shell

Caprese Skewers, Cherry Tomato, Mozzarella, Balsamic Glaze

Potato Latkes, Apple Sauce or Chive Sour Cream
(upgrade with caviar, market price)

Avocado Hummus on Crostini

Stuffed Mushrooms, Herbed Goat Cheese

Vegan Green Chili Arepa, Southwestern Dipping Sauce

Brie, Almond & Raspberry in Phyllo

Mini Stuffed Potato Skins

Deviled Eggs

Buffalo Chicken Spring Roll with Bleu Cheese

Chicken Lemongrass Dumplings, Citrus Hoisin Dipping Sauce

Tandoori Chicken Skewers

Buffalo Chicken Meatballs

Thai Style Chicken Meatballs

Beef Sirloin Satay

Mini Beef Wellington with Horseradish Cream Sauce

Nonna's Meatballs, Beef & Pork, with Marinara

All Beef Mini Franks in a Blanket

Cuban Stack, Ham, Pork, Swiss, Mustard, Pickle Pressed Sandwich

Scallop wrapped with Bacon

Butternut Squash Arancini

Braised Short Ribs and Manchego Empanadas, Southwestern Sauce

Malibu Coconut Shrimp with Mango Pineapple Chutney

Miniature Crab Cakes, Roasted Red Pepper Chili Rémoulade

Smoked Salmon Canapé with Chive Sour Cream, Toast Point

Pepper Seared Ahi Tuna on Wonton, Wasabi Aioli

UPGRADES

Shrimp Cocktail Shooter | \$9 per piece

Cold Lobster Salad Rolls | MKT

Hot Buttered Lobster Rolls | MKT

Steamed Duck Bun with Plum Sauce | \$11 per piece

Lamb Lollipops, Mint Jelly | \$10 per piece

RECEPTION DISPLAY OPTIONS

Select One

Seasonal Sliced Fruit

Display of Sliced Seasonal Fruit

Seasonal Crudité

Gourmet Baby Carrots, Radishes, Assorted Mini Peppers, Grape Tomatoes, Asparagus

Warm Artichoke Dip and Caramelized Onion Dip

Charcuterie Board

Imported & Domestic Cured Meats, Dried Fruits, Cornichons, Fig Jam, Whole Grain Mustard, Crostini

Domestic Cheese Board

Swiss, Cheddar, Monterey Jack, Smoked Gouda, Grapes, Assorted Nuts, Assorted Crackers, Lavosh

Mediterranean Platter

Medley of Seasonal Baby Vegetables, Kalamata Olives, Stuffed Grape Leaves, Falafel, Toasted Pita Bread

Select Two: Hummus, Baba Ghanoush, Red Pepper Hummus, Tzatziki

Gourmet Cheese Board | +\$4

Chef's selection of three imported cheeses, Dried Fruits, Grape Garnish, Honey, Fig Preserve, Crostini, Sliced Baguette

Antipasto | +\$3

Assorted Salumi, Capicola, Prosciutto Roasted Red Peppers, Marinated Mushrooms Marinated Artichokes, Assorted Marinated Olives Marinated Feta, Mozzarella

Baked Brie in Puff Pastry | +\$5

Apple Cranberry or Fig Jam Sliced Baguettes, Assorted Crackers

Classic Large Shrimp Cocktail | +\$14

Horseradish Tomato Chili Cocktail Sauce, Grilled Lemon
5 pieces per person

ADULT ENHANCEMENTS

Raw Bar | Market Price

Jumbo Shrimp Cocktail

Alaskan King Crab

East Coast Oysters on the Half Shell

Bloody Mary Cocktail Sauce

Horseradish, Apple Cider Mignonette

Sushi Display | Market Price

Select Three, California Roll, Spicy Tuna Roll, Vegetarian Roll, Shrimp Tempura Roll, Salmon Roll

Served with Wasabi, Pickled Ginger, Soy Sauce

PLATED MENU

Select 1 salad, 2 protein entrées, 1 vegetarian entrée and 1 dessert

SALAD

Caesar Salad

Hearts of Romaine, Brioche Crostini, Parmesan, Caesar Dressing

Garden Salad

Mesclun Greens, Red Onion, Cucumbers, Vine Ripe Tomatoes, Balsamic Vinaigrette

Roasted Beet Salad

Arcadian Greens, Granny Smith Apples, Goat Cheese, Toasted Walnuts, Shallots, Balsamic Vinaigrette

SPRING SUMMER SELECTIONS

Caprese

Vine Ripe Tomato, Mozzarella, Basil, Balsamic Reduction

Greek Salad

Romaine Lettuce, Cucumbers, Kalamata Olives, Red Onion, Feta Cheese, Oregano Vinaigrette

FALL WINTER SELECTIONS

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



ADULT MENU

PLATED ENTRÉE

Chef will select the best starch and vegetable accompaniments for your entrée choice. Entrée counts due 5 days in advance, seating cards must notate guest choice.

CHICKEN

Chicken Piccata

Oven Roasted Statler Chicken Breast, Lemon White Wine Butter Caper Sauce

Mediterranean-style Chicken

Airline Roasted Chicken Breast, Kalamata Olives, Capers, Red Onion, Garlic, Lemon, Oregano, Olive Oil

FISH

Grilled Atlantic Salmon

White Wine Lemon Beurre Blanc

Baked New England Cod

Ritz Cracker Crumbs, Lemon, Butter

BEEF

Braised Short Rib, Cherry Port Wine Sauce

12oz New York Strip Sirloin, Red Wine Demi

Petit Filet of Beef, 6oz., Bordelaise Sauce | **+\$10**

VEGETARIAN/VEGAN

Portobello Stack

Portobello, Eggplant, Zucchini Squash, Pepper, Tomato, Mozzarella

Quinoa Stuffed Pepper

Diced Vegetables, Herbs, Pepper Coulis

DUO ENTRÉE

Create your own duo plate by adding one of the following to any entrée above.

Add Crabcake | **+\$7**

Add Petit Filet of Beef | **+\$14**

Add Salmon | **+\$9**

ADULT DESSERT PLATED

Flourless Chocolate Torte

Whipped Cream

Apple Crisp

Whipped Cream and Caramel Sauce

Chocolate Trilogy Cake

Whipped Cream and Raspberry sauce

Strawberry Shortcake

Pound Cake and Whipped Cream

New York Style Cheesecake

Wild Berries and Whipped Cream

ADULT STATION EVENT

Select 3 dinner stations and 1 dessert station.

SALAD STATION

Mixed Greens, Cucumbers, Hard Boiled Eggs, Cherry Tomatoes, Red Onions

Select One, Farro, Quinoa or Barley

Select Two Specialty Toppings, Seasonal Roasted Vegetables, Crumbled Goat Cheese, Crumbled Feta Cheese, Assorted Nuts

Dinner Rolls and Butter

PASTA STATION

Seasonal Vegetables, Garlic Bread, Parmesan Cheese, Red Pepper Flakes

Select One Sauce, Basil Pesto, Marinara, Alfredo

Select Two Proteins, Chicken, Meatballs, Italian Sweet Sausage, Ground Beef

Select One Pasta, Farfalle, Cavatelli, Penne

SLIDER STATION

Select Two

Beef Mini Burger, lettuce, tomato and onion

Beef Mini Burger with Cheese, lettuce, tomato and onion

Nashville Hot Fried Chicken, Southern Style Coleslaw, Hot Honey

Pulled BBQ Chicken, Barbeque Sauce, New England Style Cole Slaw

Falafel, Pickled Red Onion, Tzatziki and Cucumber

Brioche Rolls and Curly Fries

SOUTH OF THE BORDER

Mexican Style Caesar Salad

Romaine, Black Beans, Corn, Tortilla Strips, Tomatoes, Queso Fresco, Cilantro Lime Vinaigrette

Select Two, Adobo Chicken, Sliced Flank Steak, Sliced Grilled Portobello Mushrooms

Guacamole, Mexican Rice, Shredded Cheese, Corn & Flour Tortillas

Black Beans, Pico de Gallo, Sour Cream, Salsa Verde

ASIAN STATION

Select one salad.

Asian Slaw Salad

Shaved Cabbage, Bok Choy, Water Chestnut, Green Onion, Sesame Vinaigrette

Peanut Noodle Salad

Asian Noodles, Shitake Mushrooms, Onion, Peppers, Spicy Peanut Sauce

Select One Protein, Spicy Szechuan Beef, Sweet & Sour Chicken

Vegetable Eggrolls, Steamed Jasmine Rice, Roasted Green Eggplant

Sweet Chili Sauce, Soy Sauce, Spicy Peanut Sauce

THE SIGNATURE CUTS TABLE

Presented without a Carver; option to add a Chef /Carver for \$350 (2 hours)

Select one protein. Includes starch and vegetable.

Poached Salmon in Court Bouillon

Fresh Herbs, White Wine, Lemon

Cider Brined Turkey Breast

Cranberry Sauce, Truffle Gravy, Stuffing

Coffee Dusted NY Strip Loin

Bordelaise Sauce

Sliced Tenderloin of Beef

Wild Mushroom Jus | **+\$10**

Prime Rib (min 150 people)

Natural Jus and Horseradish Cream | **+\$15**

DESSERT STATION

Select One

Ice Cream Sundae Bar

Individual Scoops of Chocolate & Vanilla Ice Cream

Warm Chocolate Sauce, Caramel Sauce, Whipped Cream, Marshmallows, Strawberries, Cherries, M&Ms, Sprinkles

North End Treats

Mini Tiramisu, Mini Fruit Tarts, Classic or Chocolate dipped Mini Cannoli, Biscotti, Italian Spritz Cookies

Bubbe Desserts

Black & White Cookies, Chocolate Drop Cookies, Macaroons

Sweets Table

Select Two or Three, Mini Beignets, Cake Pops, Cheesecake Pops, Petit Fours, Mini Cupcakes, Mini Cheesecakes, Mini Dessert Cups

+\$6 per person for 2, +\$9 per person for 3

YOUNG ADULT MENU

Choice of 3 Reception Hors d'oeuvres, Buffet with 1 Salad or Fruit Selection and 3 Hot Entrées, Dessert Station, and Unlimited Soft Drinks

RECEPTION DISPLAYED HORS D'OEUVRE

Select Three

Mini All Beef Pigs in a Blanket
Mozzarella Sticks, Marinara Sauce
Cheese and Pepperoni Pizza Bites
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
Mini Pretzel Bites
(Salt, Mustard or Cinnamon Sugar, Icing)
Mini Cheese Quesadillas, Salsa and Sour Cream
Chicken or Vegetable Dumplings, Teriyaki Sauce

OPTIONAL DISPLAY ENHANCEMENT

Farmers Vegetable Crudités
Seasonal Vegetables, Two Dressings
for Dipping | **+\$3**

Domestic Cheese Display
Assorted Crackers | **+\$4**

BUFFET

SALAD / FRUIT

Select One

Caprese
Vine Ripe Tomatoes, Mozzarella, Basil, Balsamic

Garden Salad
Mixed Greens, Tomatoes, Cucumbers, Croutons,
Ranch and Thousand Island Dressing

Caesar Salad
Romaine, Caesar, Croutons, Parmesan

Seasonal Fruit Display
Sliced Seasonal Fruits & Berries

HOT ENTRÉE

Select Three

Mac & Cheese

Cheese or Pepperoni Pizza

Chicken Fingers & Waffle Fries or Tater Tots
Ketchup, Honey Mustard, Sweet & Sour

Tacos

Hard Corn Taco or Soft Flour Tortilla,
Beef, Shredded Chicken, Lettuce, Cheese,
Tomatoes, Corn, Sour Cream, Salsa

Chicken & Broccoli Penne
Pesto or Alfredo Sauce

Baked Cavatelli with Marinara & Herbs
Parmesan Cheese

Sliders

Mini Beef Burger and Mini Beef Burger with
American Cheese, Lettuce, Tomato, Onion

Nashville Hot Honey Fried Chicken Sliders
Pickles, Lettuce, Onion, Tomato, Bleu Cheese
on the side

Kosher Hot Dog Station
Kosher Beef Hot Dogs, Soft Rolls,
Accompaniments

DESSERT STATION

Select One

Sundae Bar

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

Mini Cup Cake Station

A Selection of Chocolate, Yellow and
Marble Cup Cakes

UPGRADES

Add Warm Cookies OR Brownies to your
sundae bar | **+\$5 per person**

Elevate your ice cream sundae bar with
My Mochi Ice Cream Balls | **+\$3 per piece**

ENHANCEMENTS FOR RECEPTION, LATE NIGHT, FAVORS TO-GO

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

Penny Candy Arcade
A Selection of Candies Including Nostalgic
Penny Candies | **\$10 per person**

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

Jumbo Soft Pretzel Station
For Here or To-go | **\$4 per person**

**Wicked Good Cookie Favors with Mitzvah
Logo Wrapped To-go** | **\$6 per cookie**

Whoopie Pie Favors
Choice of 2 flavors, minimum 25 per flavor

Wrapped To-go | **\$10 per bag of two**

Mitzvah Logo Wrapped To-go | **\$13**



LIBATIONS

Beverage pricing is listed per drink based on a hosted bar scenario or per person as an open package 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**

Drink prices subject to change without notice



Scan to View
Past Reception Images



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

1360 Worcester St, Natick MA | 508.653.8800 | VERVEhotelnatick.com
Operated by Distinctive Hospitality Group® Natick, MA



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