



# *Elegance in the Hilton Tradition*



*Bar / Bat Mitzvah Package*



## Cocktail Hour

Five hour Premium Open Bar  
Champagne with Strawberries ~ Passed Butler Style

### Fresh Garden Crudite Display

Broccoli and Cauliflower Florets, Red Peppers,  
Cherry Tomatoes, Celery, Carrots and Zucchini  
Served with Bleu Cheese Dressing

### Display of International Cheeses

Imported and Domestic Cheeses  
Served with a Selection of Crackers

### Butler Service

*(Kindly choose ten)*

Sesame Chicken	Kobe Cheese Sliders	Cocktail Franks en Croute	Parmesan Artichoke Hearts
Spinach and Artichoke Tart	Pistachio Chicken Skewers	Vegetable Cobbler	Beef Teriyaki Skewers
Pastrami Style Smoked	Tuna Au Poivre	Mushroom Caps Stuffed	Asian Egg Rolls
Salmon, Citrus Aioli	Mini Potato Latkes	with Spinach and Fontina Cheese	Beef Wellington
Brie En Croute	Coconut Chicken	Spanikopita	Petite Quiche

Choose from a Selection of Uniformed Attended Chef Stations  
*(Kindly select two)*

### Carving Station

Served With a Variety of Freshly Baked Breads

Roasted New York Strip  
With a Horseradish Cream  
And au Jus

Corned Beef With  
Whole Grain Mustard

Whole Roasted Florida Red  
Snapper in a Ginger, Garlic Thai  
Chili Sauce

Herb Roasted Turkey  
With Sage Pan Gravy

Peppered Pastrami With  
Horseradish Mustard

### Asian Station

Stir Fry Chicken and Beef with Fresh Vegetables Served  
With Steamed Dim Sum and Fried Rice



## *Cocktail Hour*

### Mashed Potato Martini Bar

Peruvian Blue, Sweet and Yukon Gold Potatoes  
Made To Order with Your Choice of Sour Cream,  
Chives, Cheddar Cheese and Green Onions

### Cold Smoked Fish

Whole Smoked Filet of Salmon and Whitefish Accompanied with Capers and Red Onion  
Served With Cocktail Pumpernickel and Assorted Flatbreads

### Pasta Station

Served with an Assortment of Breadsticks and Sliced Baguettes

#### **Farfalle**

With Sun Dried Tomatoes, Eggplant,  
Prosciutto and Calamatta Olives  
In a Garlic Basil Sauce

#### **Tortellini**

Cheese Filled Tortellini  
Tossed in an Alfredo Sauce

#### **Rigatoni**

With Fresh Tomatoes, Roasted Red Peppers  
and Black Olives  
In a Shallot White Wine Sauce

#### **Penne**

With Vodka Cream

#### **Porcini Mushroom Ravioli**

With a Cracked Peppercorn and Parmesan Sauce

## *Dinner*

Choice of Two Entrees Ordered Tableside

### Champagne Toast

Blessing Over the Challah Bread

### Appetizer

*(Kindly select one)*

Seasonal Fresh Fruit Medley  
Gnocchi with Plum Tomatoes and Fresh Basil  
Fresh Mozzarella with Heirloom Tomatoes Drizzled with Balsamic Vinaigrette  
Fresh Sliced Melon



### Salad

*(Kindly select one)*

Classic Caesar Salad  
Traditional Tossed Garden Salad  
Mixed Field Greens with Walnuts, Sliced Poached Pears and Dried Cherries  
In a Cherry Balsamic Vinaigrette  
Iceberg Lettuce Wedge with Grape Tomatoes, Crumbled Bacon  
And Maytag Bleu Cheese

### ~Intermezzo~

### Entrees

Chicken Francaise or Chicken Marsala  
Roast Prime Rib - Roasted To Perfection and Served Au Jus  
Grilled Filet Mignon with a Cabernet Sauce  
Grilled North Atlantic Salmon – Served With a Mango Herb Salsa  
Pan Roasted Halibut – With a Black Olive Tapenade  
Baby Lamb Chops – With a Natural Jus and Mint Pesto

All Entrees are served With Fresh Vegetables and Rice or Potato  
Choice of Three Entrees Tableside - Additional \$4.00 per Person

### *Dessert*

Custom Designed Torah Cake  
Viennese Display – Assorted Italian Pastries, Assorted Italian Cookies  
Assorted Petit Fours and Truffles, Assorted Cakes Accompanied with an  
International Coffee and Cordial Bar

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$75.00 per person | Plus 7% tax and 20% service charge

### Our Package Includes:

Complimentary Suite

Floor Length Linen

Overlays

Chair Covers

Direction and Place Cards

Valet Service (with Minimum of 100 Adults)



### Location

- \* Central New Jersey – Directly off Garden State Pkwy. Exit 131A and New Jersey Turnpike, Exit 11
- \* Located in Metro Park Corporate Complex
- \* 20 Minutes (16 miles) from Newark Liberty Int'l Airport
- \* Walking distance to Metro Park Station/Amtrak/NJ Transit
- \* 30 Minute Train Ride to New York City
- \* 12 Miles to PNC Bank Arts Center

*Take the Elevator Home*  
*Ask about our special room rates for your guests*



*Continue the party at Bogart's*

### Dining & Entertainment

- \* Spats Steak House – New York Style Steak House
- \* Romulus – Italian Continental Cuisine
- \* Le Cafe Metro – Casual Fare for Lunch, Dinner & Late Night Snack: Breakfast served daily

### Amenities

- \* 200 Completely Renovated Deluxe Rooms, including 3 Suites
- \* All Guestrooms include: **Hilton's Serenity Bed**, large desk with ergonomic chair, dual line telephone with speaker-phone, dataports & voice mail, **complimentary** high speed wireless internet, satellite television and in-room movies, hair dryers, coffee makers, iron and in-room safes
- \* Banquet and conference facilities from 10 – 400
- \* All new executive health club with cardio theatre, indoor pool



- \* Bogart's Lounge – Bar with Live Entertainment 126" TV, Multi screen TV's, Happy Hour Specials
- \* Sunday Brunch
- \* Terrace Lounge – featuring an extensive Wine List, Specialty Beer and Martinis

- jacuzzi and steam room. Massage therapy available.
- \* Complimentary local shuttle service
- \* 24 – hour business center, gift shop and car rental on premises
- \* Room Service
- \* Laundry/Valet Service





## *Teen's Package*

### *Cocktail Reception*

Mozzarella Sticks, Chicken Fingers, Mini Egg Rolls  
Mexican Nachos, Pizza Bagels,  
Jumbo NY Style Pretzels, Popcorn Machine

#### **Soda Bar**

Full Soda Bar, including Shirley Temples, Roy Rogers and  
Non-Alcoholic Pina Coladas and Strawberry Daiquiris

### *Buffet*

Tossed Garden Salad and Pasta Salad  
Hamburger/Cheeseburgers, Hot Dogs, Baked Ziti  
Tacos, Assorted Pizzas, French Fries and Onion Rings

### *Dessert*

Ice Cream Sundae Bar – Vanilla and Chocolate Ice Cream Served with  
Chocolate and Caramel Sauces, M&M's, Mini Marshmallows,  
Sprinkles, Cherries, Gummy Bears, Crushed Oreo Cookies and Whipped Cream

\$55.00 per person Plus 7% tax and 20% service charge