

DAYTIME 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 afternoon on the dance floor, we also offer an assortment of **AFTERNOON 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
- Your Choice of Two Stations or Two-Course Plated Lunch
- Dessert

Minimum 40 adults required for enclosed adult menu pricing.

YOUNG ADULT MENU

- Choice of Two Reception Hors d'oeuvres
- Station Buffet with Choice of Two Displays and Two 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,
choice of stations or two course plated lunch.



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, add \$21 per person

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 LUNCH

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 | **\$73**

Roasted Chicken Breast,
Lemon Thyme Sauce | **\$81**

*Grilled Atlantic Salmon, Beurre Blanc | **\$89**

Herbed Shrimp, Cream Sauce | **\$88**

Hot Buttered Lobster Roll | **\$87**

Atlantic Halibut,
Charred Tomato Vinaigrette | **\$104**

Braised Short Rib, Red Wine Gravy | **\$91**

*Petite Filet of Beef, 6 oz.,
Bordelaise Sauce | **\$100**

*New York Strip, Red Wine Demi | **\$99**

"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 | **\$65**

Beet Wellington

Roasted Beets, Spinach, Mushroom Duxelles,
Puff Pastry, Roasted Vegetable Gravy | **\$76**

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

STATIONS

Includes freshly brewed Lavazza Regular and
Decaffeinated Coffee, Tazo Teas

\$99 PER PERSON

STATION SELECTIONS

Select two

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 two reception hors d'oeuvres, two displays, two 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 two

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 two

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

\$58 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

LUNCH 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

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 AFTERNOON 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 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. 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 | VERVEhotelnatick.com

Operated by Distinctive Hospitality Group® Natick, MA

#VerveMitzvahs



Photographs Courtesy of Robert Castagna Photography