



EMBASSY
SUITES
by HILTON™

Embassy Suites by Hilton Boca Raton

Mitzvah Extravaganza Menus

2024-2025

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Mazel Tov!

Embassy Suites by Hilton Boca Raton is thrilled to help you create an unforgettable Mitzvah celebration for your child! Our dedicated team is here to assist in planning, booking, and executing every detail. With our stunning venues and attentive staff, your event will be in expert hands, ensuring a seamless and memorable experience.

At Your Service

Our caring and attentive staff are here to assist you every step of the way. From crafting the guest list to coordinating decor, our full-service catering department will work with you to curate a menu that delights your guests.

Guest Accommodations

Indulge in the comfort of our spacious two-room suites, each featuring a private bedroom and separate living room. Enjoy amenities such as a complimentary cooked-to-order breakfast and nightly manager's reception.

Mitzvah Packages Highlights

Cocktail Reception: Choose from our Tropical Garden Atrium, Palm Pool Terrace, or elegant Ballroom Pre-function area.

Dinner and Dancing: Customize our beautiful and spacious Ballroom to accommodate your guest count.

Complimentary Suite: All packages include one complimentary suite.

Package Inclusions: Fine linen and china, parquet dance floor, staging, and elegant centerpieces.



Client Information

Food & Beverage Service: All food and beverage services within the hotel are provided by Embassy Suites by Hilton Boca Raton.

Suite Contract: Special rates available for 10 or more Guest Suites. Contact our Sales Team at 561-994-8200 ext. 188 for arrangements.

Deposit and Payment: Secure your space with a non-refundable 30% deposit. Additional 50% due 45 days prior to the event, with full payment and final guest count due 14 days before.

Parking: Ample complimentary self-parking is available.

Restrictions: No outside alcoholic beverages in public areas. Prohibited items incur a \$250.00 clean-up fee.

Vendors: Use our licensed vendors or bring your own with proper insurance. Vendor meals available at \$35.00 each.

Linen: Select from White or Black Tablecloths, Colored Napkins or opt for special orders at an additional fee.

Children's Menu: Tailored menu for ages:

4 and under: Free

5-12: \$25.00++ per child

Young Adult 13 to 16: Stated menu pricing applies



Luxe Mitzvah Reception and Station Package

Indulge in a sophisticated selection of beverages, hors d'oeuvres, and buffet stations to elevate your celebration.
\$115 per Adult with Open Bar / \$85 per Adult with Cash Bar; \$75 per Young Adult

Five Hour Open Bar with Five Hour Reception

Call Brand Liquor: Smirnoff, Dewar's, Beefeater, VO Whiskey, Jim Beam
House Chardonnay, White Zinfandel and Cabernet Sauvignon Wines
Imported and Domestic Beer, Soft Drinks, Fruit Juices and Bottled Water
Apple Cider for children and Champagne Toast for adults

One Hour Hors D'oeuvres Passed Butler Style (Select 4 Items)

Tomato Basil Crostini	Marinated Beef Sate	Coconut Chicken Tenders
Smoked Chicken Quesadillas	Grecian Spanakopita	Stuffed Mushroom Caps
Franks en Croute	Vegetable Spring Rolls	Potato Latkes

Buffet Stations

Salad Station: Mixed Greens, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Peppers, Onions, Shredded Cheeses, Croutons and Assorted Dressings

Entrees: Grilled Chicken with Artichoke Hearts in a White Wine Sauce
Steamed Seasonal Vegetables
Jasmine Rice

Live Action Stations (Select 1 Station)

Cooked to Order by our Experienced Chefs: \$150.00++ fee or Served in Chafing Dish

Pasta Station: Bowtie and Tri-Color Fusilli Pastas
Gorgonzola Cream and Basil Marinara Sauces
Grilled Chicken, Green Peas, Mushrooms, Onions, Peppers
Garlic and Focaccia Breads
Freshly Grated Parmesan Cheese

Fajita Station: Grilled Chicken or Grilled Beef Strips
Onions, Peppers, Shredded Cheddar and Monterey Jack Cheeses
Sour Cream, Guacamole, Jalapeno Peppers, Pico de Gallo

Carving Station (Select 1 Station) Carved to order by our Experienced Chefs: \$150.00++ per Chef Fee
Paired with: Creamy Horseradish, Au Jus and Dijon Mustard and Silver Dollar Rolls

Strip Beef Loin: Cooked to Your Favorite Temperature
Oven Roasted Turkey Breast

Viennese Dessert Table: Assorted Mini Cakes, Pastries and Tarts

Fresh Brewed Regular & Decaffeinated Coffees
Hot Assorted Teas

All menu prices are subject to 25% service charge and 7% sales tax. All prices are subject to change without notice.

Boca Raton Mitzvah Reception Package

\$110 each Adult with Open Bar/\$80 each Adult with Cash Bar; \$70 Young Adult

Five Hour Open Bar with Five Hour Reception

Call Brand Liquor: Smirnoff, Dewar's, Beefeater, VO Whiskey, Jim Beam
House Chardonnay, White Zinfandel and Cabernet Sauvignon Wines
Imported and Domestic Beers, Soft Drinks, Fruit Juices and Bottled Waters
Apple Cider for children and Champagne Toast adults

One Hour Hors D'oeuvres Passed Butler Style (Select 4 Items)

Mediterranean Meatballs	Tuscan Chicken Strips with Roma Tomato Sauce
Vegetable Chicken Quesadillas	Chicken Pot Stickers
Franks en Croute	Vegetable Spring Rolls
Marinated Beef Sate	Mexican Empanadas

Cold Display

Tropical Fruit
Hummus with Pita Chips and Olives

Plated Dinner Selections (Four Hour Dinner Reception)

Challah Bread at each table

Salad (Select one)

Embassy Garden Salad with Raspberry Vinaigrette
Traditional Caesar Salad
Caprese Salad with Balsamic Vinaigrette

Entrees (Select two)

Ginger Glazed Salmon with Citrus Mango Salsa
Penne Pasta with Sautéed Garden Vegetables
Chicken Marsala with Wild Mushrooms
Herb Crusted Roasted Prime Rib served with Au Jus
Sliced Beef Sirloin with Caramelized Onions

Accompaniment Choices (Select two)

Sauteed Seasonal Vegetables	Saffron Rice Pilaf
Garlic Smashed Potatoes	Roasted Red Potatoes

Dessert (Select one)

New York Style Cheesecake with Raspberry Coulis	Chocolate Mousse with Fresh Berries
Three Layer Napoleon	Black Forest Cake with Cherry Coulis

Fresh Brewed Regular & Decaffeinated Coffees

Hot Assorted Teas

All menu prices are subject to 25% service charge and 7% sales tax. All prices are subject to change without notice.

Embassy Mitzvah Reception Package

\$105 each Adult with Open Bar/\$75 each Adult with Cash Bar; \$65 Young Adult

Three Hour Open Bar with Four Hour Reception

Call Brand Liquor: Smirnoff, Dewar's, Beefeater, VO Whiskey, Jim Beam
House Chardonnay, White Zinfandel and Cabernet Sauvignon Wines
Imported and Domestic Beers, Soft Drinks, Fruit Juices and Bottled Waters
Apple Cider for children and Champagne Toast adults

One Hour Hors D'oeuvres Passed Butler Style (Select 4 Items)

Mediterranean Meatballs	Tuscan Chicken Strips with Roma Tomato Sauce
Vegetable Chicken Quesadillas	Chicken Pot Stickers
Franks en Croute	Vegetable Spring Rolls
Marinated Beef Sate	Mexican Empanadas

Plated Dinner Selections (Three Hour Dinner Reception)

Challah Bread at each table

Salad (Select one)

Embassy Garden Salad with Raspberry Vinaigrette
Traditional Caesar Salad
Marinated Pasta Salad with Summer Vegetables

Entrees (Select two)

Ginger Glazed Salmon with Citrus Mango Salsa
Penne Pasta with Sautéed Garden Vegetables
Chicken Marsala with Wild Mushrooms
Herb Crusted Roasted Prime Rib served with Au Jus
Sliced Beef Sirloin with Caramelized Onions

Accompaniment Choices (Select two)

Sauteed Seasonal Vegetables	Saffron Rice Pilaf
Garlic Smashed Potatoes	Roasted Red Potatoes

Dessert (Select one)

New York Style Cheesecake with Raspberry Coulis	Key West Key Lime Cheesecake
24 Karat Carrot Cake	Granny Smith Apple Pie

Fresh Brewed Regular & Decaffeinated Coffees

Hot Assorted Teas

All menu prices are subject to 25% service charge and 7% sales tax. All prices are subject to change without notice.

Mizner Buffet Mitzvah Reception Package

\$100 each Adult with Open Bar/\$70 each adult with Cash Bar; \$60 Young Adult

Three Hour Open Bar with Four Hour Reception

Call Brand Liquor: Smirnoff Vodka, Dewars Scotch, Beefeater Gin, Bacardi Rum, VO Whiskey, Jim Beam Bourbon
House Chardonnay, White Zinfandel and Cabernet Sauvignon Wines
Imported and Domestic Beers, Soft Drinks, Fruit Juices and Bottled Waters
Apple cider for children and Champagne toast adults

One Hour Hors D'oeuvres Passed Butler Style (Select 4 Items)

Mediterranean Meatballs	Tuscan Chicken Strips with Roma Tomato Sauce
Vegetable Chicken Quesadillas	Chicken Pot Stickers
Franks en Croute	Vegetable Spring Rolls
Marinated Beef Sate	Mexican Empanadas

Buffet Stations

Challah bread on each table

Salad Station: Mixed Greens, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Green Peppers, Onions, Shredded Cheeses, Croutons and Assorted Dressings

Entrees: Herb Crusted Seared Atlantic Salmon with Basil Beurre Rouge

Chicken Roulade in Grain Mustard Sauce

Penne Pasta with Fresh Garden Vegetables, Parmesan Cheese, and a Creamy White Wine Sauce

Sauteed Seasonal Vegetables

Wild Mushroom and Orzo Pilaf

Dessert (Select One)

Chocolate Mousse topped with Whipped Cream and Fresh Berries

Amaretto Crème Brule

Tiramisu with Kahlua Cream Sauce

NY Style Cheesecake with Raspberry Coulis

Fresh Brewed Regular & Decaffeinated Coffees

Hot Assorted Teas

All menu prices are subject to 25% service charge and 7% sales tax. All prices are subject to change without notice.

Extreme Young Adult Buffet Menu

\$65 per Young Adult up to 16 years of age

5 Hour Soda Bar (Beverage attendant required: \$150.00++)

Unlimited Soft Drinks, Juices, Shirley Temples and Frozen Virgin Margaritas

Young Adult Hors D'oeuvres

Chicken Pot Stickers Vegetable Spring Rolls Mini Deep-Dish Cheese Pizza
Grilled Marinated Steak Sate Potato Skins

Young Adult Dinner Buffet

Salad Station: Traditional Caesar Salad
Toasted Garlic Bread

Entrees: Traditional Baked Lasagna with Marinara Sauce
Chicken Fajitas with Sautéed Red & Green Peppers and Onions, served with Soft Tortilla Shells
Ground Beef Tacos with Shredded Lettuce & Diced Tomatoes
Vegetable Quesadillas served with Sour Cream and Salsa

Dessert Station:

Make your own Sundae Bar: Chocolate and Vanilla Ice Creams
Hot Fudge Sauce, M & M's, Crushed Oreo Cookies, Sprinkles, Cherries
Whipped Cream Topping

Young Adult Buffet Menu

\$55 per Young Adult up to 16 years of age

4 Hour Soda Bar (Beverage attendant required: \$150.00)

Unlimited Soft Drinks, Juices and Shirley Temples

Young Adult Hors D'oeuvres

Fried Mozzarella Sticks with Marinara Sauce, Franks en Croute, Potato Skins with Sour Cream

Young Adult Buffet

Salad: Toasted Garlic Bread
Traditional Caesar Salad

Entrees: Penne Pasta with Marinara Sauce and Italian Style Meatballs
Fried Chicken Tenders with BBQ Sauce
Potato Wedges
Corn on the Cob

Dessert Station:

Make your own Sundae Bar: Chocolate and Vanilla Ice Creams
Hot Fudge Sauce, M & M's, Crushed Oreo Cookies, Sprinkles, Cherries
Whipped Cream Topping

All menu prices are subject to 25% service charge and 7% sales tax. All prices are subject to change without notice.