

# *B'nai Mitzvah Celebrations*

*The beginning of a new journey.....*



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# *B'nai Mitzvah Celebrations*

## All Celebration Packages Include:

- Private hospitality room for the family
- Maître d' service at no additional charge
- Cocktail hour in our Atrium sky lit room
- Signature Mocktail for the guest of honor
- Complimentary chair covers and ties
- A generous selection of linen colors
- Custom decorated Torah cake and candles
- Complimentary attended coat room (seasonal)
- Discounted room rate for overnight guests
- Custom printed reservation forms for overnight guests
- Directional maps for the invitations
- White glove service



## *Optional Party Enhancements*

*Seafood and Raw Bar Display*

*Assorted Sushi Platters (cocktail Hour)*

*Take One for the Road Farewell Station*

*Customized Ice Sculpture*

*Viennese Dessert Table*

*Deluxe Candy Table*

*Custom Printed Menus*

*Wine Service During Dinner*

*Champagne Ice Intermezzo*

*Custom Color Chair Bows*

*Additional Hour with Cash Bar*

*Chocolate Fountain with assorted accompaniments*

*Private “After Party” in Ike’s Pub & Grill;*

*Private Breakfast Buffet following morning*

## *Open Bar Options*

- ☆ *Four additional hours of open bar with name brand liquors, wine, draught beer and sodas*      \$19.94 per person
- ☆ *Four additional hours of open bar with premium brand liquors, wine, draught beer and sodas*      \$24.95 per person
- ☆ *Four hours of tab bar with and premium brand liquors, wine, draught beer and sodas*      \$125.00 bartender fee

All prices are subject to NJ Sales Tax currently 6.625% and a 22% Service Charge



# Supreme Package Cocktail Reception

Five Hour Package

## Beverages

- ✧ *Special signature mocktail for the guest of honor*
- ✧ *One hour of open bar with name brand liquors, a variety of wines, draught beer and sodas*
- ✧ *Young adults soda station with of assorted bottles of flavored of soda*
- ✧ *Mock cocktails including frozen pina colada, frozen strawberry daiquiri, and Shirley Temples*

## Beautifully Decorated Cold Appetizer Display (select four)

- ✧ *Vegetable crudités with buttermilk-herb dip*
- ✧ *Imported and domestic cheeses with assorted crackers*
- ✧ *Bruschetta Bar with tomato basil, artichokes, pesto, hummas, olives, cherry and bleu cheese, peppers and goat cheese, creamy fig and salami.*
- ✧ *Fresh seasonal sliced fruits and berries with honey yogurt dip*
- ✧ *An assortment of fresh sushi rolls with ginger, wasabi and soy sauce*
- ✧ *Platter with sliced Nova Scotia salmon and whole white fish display*

## Butler Style Hors d' Oeuvres

- |   |  |
|---|--|
| <i>Baby lollipop lamb chops</i>           | <i>Miniature franks in a blanket</i>                     |
| <i>Chicken sesame skewers</i>             | <i>Chicken yak tori Skewers</i>                          |
| <i>Spanakopita</i>                        | <i>Assorted miniature quiche</i>                         |
| <i>Beef teriyaki satay</i>                | <i>Asian short rib pot pie</i>                           |
| <i>Maui shrimp egg roll</i>               | <i>Malibu coconut shrimp</i>                             |
| <i>Scallops wrapped in bacon</i>          | <i>Miniature BBQ pulled pork biscuits</i>                |
| <i>Herb roasted root vegetable kebobs</i> | <i>Mushrooms stuffed with spinach and Boursin cheese</i> |

## Buffet Stations Served in Chafing Dishes (select four)

- ✧ *Eggplant Rollatini with ricotta cheese served in our marinara sauce*
- ✧ *Beef and portabella mushroom in a creamy peppercorn sauce*
- ✧ *Stuffed cabbage filled with beef and rice served in tomato sauce*
- ✧ *Boneless tender white meat chicken and broccoli with sweet and sour sauce*
- ✧ *Boneless chicken wings with a spicy buffalo sauce*
- ✧ *Sautéed asiago boneless white meaty chicken and portobello mushrooms*
- ✧ *Tender beef and broccoli teriyaki*
- ✧ *Polish kielbasa and sauerkraut*
- ✧ *Italian or Swedish style meatballs*
- ✧ *Sweet Italian sausage and peppers*
- ✧ *Boneless tender white meat chicken and broccoli alfredo*
- ✧ *Boneless tender white meat chicken with artichokes, roasted peppers and lemon sauce*



# Supreme Package Cocktail Reception

Five Hour Package

**Chef Attended Stations** (*select two for adults and two for children*)

## **Smashed Potato Bar** (select two)

*Smashed sweet potatoes*                      *Old fashion homestyle smashed potatoes*  
*Pesto and garlic smashed*                      *Red bliss and garlic smashed*

Load your favorite smashed with your choice of brown gravy, sour cream, butter, bacon bits, chopped onions and tomatoes, fresh chopped vegetables served in martini glasses.

## **Carving Station** (select one)

*Carved corned beef brisket with spicy mustard*                      *Roast turkey breast with turkey gravy*  
*Sliced grilled flank steak with roasted garlic demi-glace*                      *Carved lean spiced pastrami*

Accompanied with fresh sliced baked rye and pumpernickel bread

## **Pasta Station** (select two)

*Penne pasta tossed in a pink creamy vodka sauce*                      *Tri-color cheese tortellini served in alfredo sauce*  
*Tri-color rotini primavera with pesto, garlic and olive oil*                      *Rigatoni tossed in a pesto cream sauce*  
*Penne Pasta with plum tomato and basil sauce*                      *Bow tie pasta with portobello cream sauce*

Accompanied by grated parmesan cheese and hot pepper flakes

## **Fajita Station** (select two)

*Southwestern spicy beef with peppers and onions*                      *Southwestern boneless chicken with peppers and onions*  
*Southwestern shrimp with peppers and onions*                      *Vegetarian with peppers, onions, celery, carrots and broccoli*

Accompanied with soft flour tortillas, guacamole, spicy and mild salsa, and sour cream

## **Wok Station** (select two)

*General Tso's chicken*                      *Chicken and broccoli in orange-ginger sauce*  
*Beef and broccoli in orange-ginger sauce*                      *Beef teriyaki with stir-fry vegetables*

Accompanied Chinese take out boxes, chopsticks and fortune

## **Board Walk Station**

*Includes miniature burgers and miniature hot dogs served on fresh buns with assorted condiments including pickles, sliced tomato, chili, sauerkraut, relish, ketchup and mustard.*

## **Fondue Station**

*A melted blend of three cheeses with assorting dipping condiments*



# Supreme Package Dinner Reception

## Beverages

- ✧ *Optional for an additional cost: Four hours of open bar with premium brand liquors, a variety of wines, draught beer and sodas*
- ✧ *Optional for an additional cost: Four hours of tab bar with and premium brand liquors, a variety of wines, draught beer and sodas*
- ✧ *Included: Young adults soda station with bottles of assorted flavored sodas*

## Traditional Ceremonial Challah

### Appetizer (select one)

- ✧ *Fresh sliced pineapple boat filled with fresh seasonal fruit and berries*
- ✧ *Sliced fresh Jersey tomato topped with a slice of wet mozzarella cheese, then drizzled with balsamic vinaigrette*
- ✧ *Crab Meat Cocktail served with cocktail sauce and lemon wedge*
- ✧ *Thin sliced crunchy pepper tuna served over sesame noodles*

### Salad (select one)

- ✧ *Classic Caesar Salad with crisp romaine lettuce, herbed croutons, and Parmesan cheese tossed with our creamy Caesar dressing. (French Served)*
- ✧ *Baby Field Greens with julienne carrots, grape tomatoes, cucumbers and herbed croutons, tossed with our house Italian vinaigrette. (French Served)*
- ✧ *Greek Salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata olives and feta cheese tossed with our own Greek vinaigrette. (French Served)*

### Entrees (select three)

- ✧ *Breast of Chicken Francaise in a lemon and white wine sauce*
- ✧ *Breast of Chicken Marsala in a wild mushroom and marsala wine sauce*
- ✧ *Baked Stuffed Flounder with a crab meat stuffing topped with a lemon and white wine sauce*
- ✧ *Herb Roasted Salmon Filet topped with a Dijon mustard and white wine sauce*
- ✧ *Slow Roasted Prime Ribs of Beef with au-jus and creamy horseradish sauce*
- ✧ *Sliced Chateaubriand with a roasted garlic and cabernet demi-glace*
- ✧ *Surf and Turf served with a petit filet mignon and crab cakes*

All entrée's are served with a side of fresh vegetable medley and your choice of a baked double stuffed potato, herb roasted bliss potatoes, freshly baked dinner rolls and butter, along with fresh brewed coffee and tea

## Desserts

- ✧ **A Custom Decorated Torah Cake and Candle Lighting Ceremony** - *Select from a wide assortment of styles, cake, and fillings*
- ✧ **Viennese Table** - *It's a special event when our servers roll in the Viennese table for your guests. This includes a variety of cakes, pies, assorted pastries, cookies, chocolate dipped strawberries, fresh fruits and berries, fresh whipped cream, chocolate and strawberry mousse.*
- ✧ **Chocolate Fountain** - *For the chocolate lovers, our chocolate fountain will be flowing with rich creamy chocolate and a variety of dipping accompaniments.*



# *Supreme Package for the Young Adults*

## Young Adult Beverages

- ✧ *Young adults soda station with assorted bottles of flavored sodas*
- ✧ *Mock cocktails including frozen pina colada, frozen strawberry daiquiri, and Shirley Temples*

## Young Adult Cocktail Reception (served hot chafing dishes)

- ✧ *Pizza bagels*
- ✧ *Mozzarella Sticks*
- ✧ *Vegetarian Egg Rolls*
- ✧ *Mini Franks in a Blanket*
- ✧ *Chicken Wings with buffalo BBQ sauce and Sweet and Sour*
- ✧ *Hot Pretzels with cheese sauce and mustard*

## Young Adult Dinner Reception

### Salad Bar

*Mixed seasonal greens with accompaniments of legumes, vegetables, and dried fruits served on the side with French, Italian, Ranch, and Russian dressings*

### Entrees (served hot chafing dishes)

- ✧ *Spaghetti with beef meatballs and marinara Sauce*
- ✧ *Chicken Parmigiana*
- ✧ *Tender fried white meat chicken*
- ✧ *Mac and Cheese with three cheeses*
- ✧ *Boardwalk style French fries and sweet potato fries*

## Desserts

### A Custom Decorated Torah Cake and Candle Lighting Ceremony

- ✧ *Select from a wide assortment of styles, cake, and fillings*

### Ice Cream Sundae Bar

*Enjoy making your own ice cream sundae with three flavors of ice cream, and all of your favorite toppings including cherries, M&M's, Oreo cookies, rice Krispy cakes, chocolate peanut butter cups, marshmallows, chocolate sauce, butterscotch sauce, and hot fudge.*

### Take One for the Road Farewell Snack

*Farewell station with food and beverages to go includes coffee, assorted sodas, bottled water, cookies, hot pretzels, donuts, assorted candy bars*



# Premier Package Cocktail Reception

Five Hour Package

## Beverages

- ✧ *Special signature mocktail for the guest of honor*
- ✧ *One hour of open bar with name brand liquors, a variety of wines, draught beer and sodas*
- ✧ *Young adults soda station with 10 bottles of assorted flavored sodas*

## Beautifully Decorated Cold Appetizer Display

- ✧ *Fresh seasonal sliced fruits and berries with honey yogurt dip*
- ✧ *Fresh mozzarella, roasted peppers and portobello mushrooms drizzled with balsamic vinaigrette and olive oil*
- ✧ *Imported and domestic cheeses with assorted crackers*
- ✧ *Vegetable crudité's with buttermilk herb dip*
- ✧ *Fresh Mozzarella, Roasted Peppers and Portobello Mushrooms dressed with balsamic vinaigrette and olive oil*
- ✧ *Platter with sliced smoked salmon and whole smoked white fish*

## Butler Style Hors d' Oeuvres

<i>Mini franks in a blanket</i>	<i>Chicken sesame skewers</i>	<i>Chicken yakatori skewers</i>
<i>Spanakopita</i>	<i>Assorted mini quiche</i>	<i>Cheddar cheese puffs</i>
<i>Beef teriyaki satay</i>	<i>Vegetarian spring roll</i>	<i>Malibu coconut shrimp</i>
<i>Pear and Brie Cheese</i>	<i>Mushrooms stuffed with spinach and borsini</i>	

## Young Adults Hors d' Oeuvres

<i>Franks in a blanket</i>	<i>Pizza Bagels</i>	<i>Mozzarella Sticks</i>
<i>Vegetarian Eggrolls</i>	<i>Cocoanut Chicken</i>	<i>Hot Pretzels</i>

## Hot Buffet Serving Station

- ✧ *Eggplant Rollatini with ricotta cheese served in our marinara sauce*
- ✧ *Beef and portabella mushroom in a creamy peppercorn sauce*
- ✧ *Stuffed cabbage filled with beef and rice served in tomato sauce*
- ✧ *Boneless tender white meat chicken and broccoli with sweet and sour sauce*

## Pasta Station (select two)

- ✧ *Penne pasta tossed in a pink creamy vodka sauce*
- ✧ *Tri-color rotini primavera with pesto, garlic and olive oil*
- ✧ *Rigatoni tossed in a creamy pesto sauce*
- ✧ *Penne pasta with plum tomato and basil sauce*

Accompanied by grated parmesan cheese and hot pepper flakes

## Carving Station (select one)

- ✧ *Carved roasted turkey breast with homestyle gravy and cranberry sauce*
- ✧ *Corned beef brisket with spicy brown mustard and rye bread*



# Premier Package Dinner Reception

Five Hour Package

## Beverages

- ✧ *Optional for an additional cost: Four hours of open bar with name brand liquors, a variety of wines, draught beer and sodas*
- ✧ *Optional for an additional cost: Four hours of tab bar with name brand liquors, a variety of wines, draught beer and sodas*
- ✧ *Included: Young adults soda station with bottles of assorted flavored of sodas*

## Traditional Ceremonial Challah

### Appetizer (select one)

- ✧ *Fresh seasonal fruit and berry medley topped with raspberry sauce*
- ✧ *Matzo ball soup*
- ✧ *Sliced fresh Jersey tomato topped with a slice of wet mozzarella cheese, then drizzled with balsamic vinaigrette*

### Salad (select one, served French style)

- ✧ *Classic Caesar salad with crisp romaine lettuce, croutons, and Parmesan cheese tossed with our Caesar dressing.*
- ✧ *Baby Field Greens with julienne carrots, grape tomatoes, cucumbers and herbed croutons, tossed with our house Italian vinaigrette.*
- ✧ *Greek Salad with crisp romaine, tomatoes, cucumbers, red onion, pepperoncini peppers, kalamata olives and feta cheese tossed with our own Greek vinaigrette.*

### Adult Entrees (select three)

- ✧ *Boneless breast of chicken francaise in a lemon and white wine sauce*
- ✧ *Boneless breast of chicken marsala in a wild mushroom and marsala wine sauce*
- ✧ *Pistachio crusted baked flounder topped with a lemon and white wine sauce*
- ✧ *Herb roasted salmon filet topped with Dijon mustard and white wine sauce*
- ✧ *Boston baked cod filet topped with seasoned breadcrumbs*
- ✧ *Sliced roast New York strip loin with a Burgundy mushroom sauce*
- ✧ *Slow roasted prime ribs of beef with au-jus and creamy horseradish sauce*

All entrée's are served with a fresh vegetable medley and herb roasted potatoes, freshly baked dinner rolls and butter, along with fresh brewed coffee and tea

### Young Adults Main Buffet

- ✧ *Caesar salad with fresh romaine lettuce, homemade croutons and Caesar dressing*
- ✧ *Fresh seasonal bowl of fruits and berries*
- ✧ *Penne pasta tossed in a creamy vodka sauce or marinara sauce*
- ✧ *Boneless chicken fingers deep fried to golden brown*
- ✧ *Boardwalk style French fries*

### Dessert

- ✧ **A Custom Decorated Torah Cake and Candle Lighting Ceremony** - *Select from a wide assortment of styles, cake, and fillings*
- ✧ **Sweet Platter** - *A platter of assorted of freshly baked mini pastries and cookies for each table*



# *Luncheon Party Package*

Four hour package

*Bloody Mary and Mimosa Station*  
*Soda Bar with of Assorted Flavors of Soda*  
*Traditional Ceremonial Challah*

## *Display of Platters*

- ✧ *Assorted fresh fruit juices*
- ✧ *Platter of fresh seasonal sliced fruits and berries*
- ✧ *Platter of fresh sliced smoked salmon and white fish with accompaniments*
- ✧ *Platter of assorted fresh roasted vegetables*
- ✧ *Fresh baked bagels, muffins, sliced rye and pumpernickel breads*
- ✧ *Assorted cream cheese spreads, butter and jellies*

## *Served in Hot Chafing Dishes*

- ✧ *Home style challah French toast*
- ✧ *Cheese blintzes with blueberry compote and sour cream*
- ✧ *Traditional noodle kugel*
- ✧ *Eggplant rollatini stuffed with ricotta cheese served in our marinara sauce*
- ✧ *Fresh baked salmon filets over sautéed spinach*
- ✧ *Penne pasta with tossed with our creamy vodka sauce*
- ✧ *Tender boneless chicken tenders*
- ✧ *Boardwalk style French fries*

## *Omelet Station*

- ✧ *Chef's station with fresh eggs and made to order omelets with a variety of fillings*

## *Crepe Station*

- ✧ *Tropical fruit and mixed berry crepes with mango, papaya, pineapple and assorted berries sautéed with Malibu rum, brown sugar & toasted coconut. Served with key lime crème anglaise & whipped cream.*

## *Decorated Torah Cake for Candle Lighting*

## *Dessert Station*

- ✧ *Ice Cream Sundae Bar including vanilla, chocolate and strawberry ice cream, hot fudge and a variety of toppings.*
- ✧ *Platter of Danish pastries, rugalach and babka*
- ✧ *Fresh brewed coffee and tea*



# *B'nai Mitzvah Package Pricing*

2020 / 2021

## **Supreme Package Dinner Reception**

Adults - \$74.95 per person      Young Adults - \$49.95 per person

## **Premier Package Dinner Reception**

Adults - \$59.95 per person      Young Adults - \$34.95 per person

## **Luncheon Party Package**

Adults - \$74.95 per person      Young Adults - 49.95 per person

All prices are subject to NJ Sales Tax currently 6.625% and a 22% Service Charge

### **Final Payment and Arrangements**

All the final arrangements and menus must be completed at least 10 weeks prior to the affair. This includes menu selection, linens, seating arrangements, cake, and all other details necessary.

### **Guarantee**

A guarantee for a minimum 125 people is required for the Applegate Ballroom and 75 people for the Rosendahl Ballroom. The final number of guests attending will be required fourteen (14) business days prior to the affair. This is the number of guests you will be responsible to pay for.

### **Payment Policy**

#### **First Deposit**

*Cash, Check, Debit or Credit Card*

A minimum of \$1500.00 is required upon booking.

#### **Second Deposit**

*Cash, Check or Debit or Credit Card*

An additional 50% of the total planned number of guests is required six (6) months prior to the date of the party.

#### **Final Payment**

*Cash or Bank, or Certified Check s ONLY*

The total balance due is based on your final guarantee.  
This is due fourteen (14) days prior to the date of the party.

