

THE Broadmoor Ballroom

by **Residence INN**
BY MARRIOTT
BOSTON NATICK



THE BROADMOOR BALLROOM

Whether your vision accents a traditional approach or favors elements of the new, we're here to help with an all-new venue. Consider us for unique Bar and Bat Mitzvah celebrations, along with the ideas that create memories for your family and community.

MITZVAH PACKAGES

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BROADMOOR BALLROOM MITZVAH PACKAGES

Build Your Own Buffet Menu for the Guest of Honor & Their Friends

Stationary Display & 3 Passed Hors D'oeuvres for the Adult Cocktail Reception

Buffet Menu for the Adults

Floor Length Linens and Coordinating Napkins

Votive Candles

Dance Floor

Ceremonial Challah Bread

Menu Tasting for Up To Four Individuals

Table Numbers

Specialty Room Rates for Your Guests

Marriott Rewards Points

Complimentary One-Bedroom Suite - Night of Event

*All Menu Prices are Exclusive of a 15% Service Charge, 7% Taxable Administrative Fee & 7% Tax.
These items may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness. Before placing your order, please inform hotel management if anyone in your party has a food allergy.

YOUNG ADULT MITZVAH PACKAGE | \$57.00 PER PERSON

STATIONARY HORS D'OEUVRES

(Select 3)

Macaroni & Cheese Bites
Mozzarella Sticks With Marinara Sauce
Cocktail Franks In Puff Pastry, Dijon Mustard
Cut Veggie's & Ranch Dressing
Chicken Sesame Skewers, Honey Mustard
Philly Cheese Steak Spring Rolls
Asian Chicken Or Vegetable Dumplings, Sweet & Spicy Chili Sauce
Potato Pancakes, Sour Cream & Applesauce

DINNER BUFFET

Garden Greens Salad, Tomatoes, Cucumber, and Choice of Dressings
Or
Caesar Salad

ENTRÉES

(Select 3)

Slider Station
*Mini Hamburgers & Cheeseburgers, Served with Tots
Penne Pasta & Tortellini
Served with Marinara & Alfredo Sauces
Chicken Fingers with French Fries
Served with Barbeque & Honey Mustard Sauces
Mac & Cheese
Flatbread Pizza
Pasta & Meatballs

DESSERT

Ice Cream Sundae Bar
Vanilla & Chocolate Ice Cream
Served with an Array of Delicious Toppings to Include:
Gummy Bears, Hot Fudge, Chocolate Sprinkles, Crushed Oreos,
M&M's, Cherries, and Whipped Cream

BEVERAGE STATION

Assorted Canned Sodas & Shirley Temples
Pitchers of Lemonade, & Water

DESSERT ENHANCEMENTS

BRADMOOR DESSERT TABLE

Display of Assorted Petite Desserts
\$19 per person

MINIATURE ITALIAN PASTRY STATION

Chef's Selection of Miniature Italian Pastries
\$15 per person

BROADMOOR ULTIMATE SNACK BAR

A Warm Assortment of Fresh Baked Cookies, French Macarons,
Coconut Macaroons, Rice Krispy Treats, Brownie Bites, Truffles
\$19 per person

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ADULT MITZVAH PACKAGE

PASSED HORS D'OEUVRES

(Select 3)

Crispy Chicken Sate, Cilantro-Lime Yogurt Sauce
Vermont Grilled Cheese Crostini, Fire Roasted Tomato Bisque Shooter
Beef Empanada, Smoked Avocado Aioli
Vegetable Spring Rolls, Sweet Chili Sauce
Chicken & Lemongrass Dumpling, Maple Soy Sauce
*Beef Slider, Vermont Brie, Caramelized Onion Aioli
Arancini, Saffron Risotto, Aged Manchego
Shaved Steak Chimichurri, Herb Citrus Pesto Aioli, Garlic Crostini
Spiced Lamb Kofta Brochette, Mango Piri Piri BBQ
*Smoked Salmon, Boursin, Rye Crisp, Pickled Onion, Caper
*Hawaiian Tuna Poke, Avocado Puree, Wonton Crisp, Toasted Sesame, Scallion
Hummus Cups with Toasted Pita and Extra Virgin Olive Oil
Open Faced Reuben Sandwich
*New Zealand Lamb Chops, Mint Coriander Chutney

STATIONARY DISPLAY

(Select 1)

FARMSTEAD ARTISANAL CHEESE

Domestic & International Cheeses, Preserved Local Seasonal Jams, Herb Infused Local Honey,
House Spiced Nuts, Rustic Breads & Flatbread Crackers

CHARCUTERIE DISPLAY

Cured and Smoked Meats, Pickled Jardinière and Cornichons, Whole Grain & Ale Mustard,
Spiced Herb Olives, Rustic Breads & Flatbread Crackers

MEDITERRANEAN STATION

Grilled, Roasted and Pickled Vegetables, Spiced Herb Olives, Preserved Lemon and Cucumber Salad,
Assorted Flavored Hummus, Pita Crisps, Edamame Falafel, Tabbouleh, Stuffed Grape Leaves

TAPAS & BRUSCHETTA

Grilled Garlic Rubbed Crostini
Tomato and Basil Salad, Marinated Exotic Mushrooms, Fig Jam, Whipped Black Pepper Studded Goat
Cheese, Maplebrook Fresh Mozzarella, Garlic and White Bean Puree, Olive Tapenade, Extra Virgin Olive Oil

BUILD YOUR OWN PASTA STATION *

Pulled Slow Roast Natural Chicken, Chicken Sausage, Seasonal Roasted Vegetables,
Marinated Mushrooms, Imported Cheeses, Asparagus Tips, Olive Oil, Crushed Red Pepper
Tomato Pomodoro, Alfredo Cream Sauce, Basil Pesto, Tri-colored Tortellini and Penne
*Chef Attendant Required, \$150 per chef per 50 guests

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THREE-COURSE PLATED DINNER

All Plated Meals Include a Soup or Salad, Artisan Rolls & Whipped Vermont Butter, Chefs Selection of Seasonal Starch & Vegetable, Dessert, Freshly Brewed Coffee & Teas

Select one starter, up to two entrees, and one dessert, highest price prevails

(Please inquire about buffet menu selections)

STARTER

(Select 1)

Petite Field Greens, Maple Glazed Walnuts, Local Orchard Apples, Cranberry Stilton, Citizen Cider Vinaigrette

Baby Spinach Salad, Sun-Dried Apricots, Spiced Pecans, Blythedale Brie, Ice Wine Vinaigrette

Modern Caprese Salad, Heirloom Tomato Carpaccio, Pearl Mozzarella, Micro Basil, Aged Balsamic, Fennel Pollen

Caesar Salad, Parmesan Crisp, Lemon Manchego Dressing, White Anchovies, Tomato Tapenade

Fire Roasted Tomato Bisque, Genovese Basil, Roasted Garlic Crème Fraiche

Jardin Vegetable Pistou & Pastini, Garden Vegetables, Spring Herb Pesto Scented Tomato Brodo, Ditalini

Poached Yukon Golden Potato and Melted Leek Soup

Torn Lemon Rotisse Chicken, Orzo, Kale & Spinach Sautier

ENTREES

(Select 2)

*Braised Beef Short Ribs, Cabernet Jus, Fried Leeks, Heirloom Carrot and Parsnip Hash | \$98

Filet Mignon, Rioja Demi, Braised Pearl Onions | \$108

*Center Cut New York Strip, Truffle-Peppercorn Butter, Roasted Root Vegetables | \$96

Herb Roasted Misty Knolls Chicken, Shallot and Mushroom Pan Jus | \$84

Oven Roasted Day Boat Cod, Baby Tomato Confit, Candied Cipollini, Herb Tapenade | \$90

*Atlantic Salmon, Braised Greens, Zucchini Caponata, Chardonnay Butter Sauce | \$96

Herb Crusted Chicken Breast, Braised Rainbow Swiss Chard, Roasted Tomatoes, Grilled Artichoke Hearts, Capers | \$75

DESSERT

(Select 1)

Chocolate Truffle Cake, White & Dark Chocolate Mousse, Shaved Chocolate

English Sticky Toffee Pudding, Pecan Brittle

Tiramisu, Espresso Laced Lady Fingers, Mascarpone, Swiss Cocoa, Praline

French Toasted Angel Food Cake, Meyer Lemon and Mascarpone Mouseline, Candied Almonds

Cinnamon and Vanilla Bean Crème Brûlée, Citrus Curd

Broadmoor Cheesecake, Strawberry-Prosecco Compote, Vanilla Bean Chantilly

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COCKTAIL HOUR ENHANCEMENTS OR LATE NIGHT STATION

UNION SLIDER STATION

(Select 2 Proteins)

*Braised Beef Short Rib, Mushroom Brûlée, Aioli, Onion Briochette
Grilled Chicken, Smoked Provolone, Honey Mustard, Ciabatta

*Beef Slider, Vermont Brie, Caramelized Onion Aioli
Crispy Chicken, Sweet Potato and Herb Waffle, Smoked Jalapeno Honey
Served with Crisp Tots, Boom Boom Aioli

\$26 per person

STREET TACOS

(Select 2 Proteins)

Carne Asada

Cornmeal Dusted Haddock

Chipotle Chicken Carnitas

Served with Pickled Onions, Pico de Gallo, Avocado Puree, Limes,
Queso Fresco, Spiced Sour Cream, Grilled Corn
and Flour Tortillas,
Assorted Hot Sauces

\$24 per person

ASIAN STREET FOODS

Chicken Sates, Vegetables Lo Mein Vegetarian Spring Roll, Chicken Pot sticker, Vegetable Tempura Sweet
Chili-Soya Sauce, Mint-Coriander Pesto, Mango Chutney

\$28 per person

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BEVERAGE PACKAGES

One Bartender is Required For Every 100 Guests, Charged at \$150 per Bartender
All Brands & Pricing are Subject to Change. Please Inquire About the Current Beverage Selections
All Hosted Bars are Subject to a 15% Service Charge, 7% Taxable Administrative Fee and 7% Massachusetts
Sales Tax. All Cash Bar Prices are Inclusive of 7% Tax
Premium Brands available upon request

BROADMOOR HOSTED BAR

Featuring Beer, Wine, Call Brands & Non-Alcoholic Beverages

First Hour - \$25
\$11 per hour for each additional hour

BROADMOOR HOSTED BAR

Featuring Beer, Wine & Non-Alcoholic Beverage

First Hour - \$16
\$8 per hour for each additional hour

BROADMOOR HOSTED BAR ON CONSUMPTION

MARTINI - \$14
WINE - \$11
MIXED DRINK - \$11
DOMESTIC BEER - \$7
IMPORTED BEER - \$8
SOFT DRINK/JUICE - \$4

BROADMOOR CASH BAR

MARTINI - \$15
WINE - \$12
MIXED DRINK - \$12
DOMESTIC BEER - \$7
IMPORTED BEER - \$8
SOFT DRINK/JUICE - \$4

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POLICIES, FEES, ADDITIONAL INFORMATION

BOOKING YOUR MITZVAH

To secure a date at the Broadmoor Ballroom Natick a signed contract, valid credit card submission and a non-refundable/nontransferable payment is required.

MINIMUM REVENUE REQUIREMENTS

A total beverage & food revenue minimum will apply to your event. This minimum is determined based upon specific event space. This minimum may vary based upon the day of the week, time of day and date of interest. Beverage & food minimums do not include service charges, administrative fees, taxes or cash bar revenue.

PAYMENT PROCEDURES

A minimum of a 25% non-refundable deposit and credit card on file is required at time of booking to secure your event space on a definite basis. Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc. A personal check is not accepted for the final payment.

GRATUITIES, FEES & TAXES

A customary 15% Service Charge, 7% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage prices. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event.

CEREMONY FEE

If you opt to have your traditional ceremony on site, a \$950 ceremony fee will apply, exclusive of tax. Banquet chairs set theatre style are included in this price, along with any requested tables and house linens

MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

CHILDREN'S MEALS / YOUTH MEALS

Children's Meals are \$35 each and are for ages 2-10 years old. Contact your Event Manager for food options. (Children under 2 are no charge, however require a chair when putting together your seating chart)

VENDOR MEALS

Vendor Meals are \$35 each and includes Chef's choice of a hot plated meal along with bottled water.

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a private menu tasting. Please consult your Event Manager for availability. Each Mitzvah Package includes a Menu Tasting for up to four guests.

SPECIAL MENU REQUESTS

Enhancements & Customization Available Upon Request, please speak with our Sales & Events Team regarding options and pricing.

BAR/BARTENDERS

One bartender at \$150 is required for every 100 guests. If you would like additional bar/bartenders they are \$150 each.

COAT CHECK

The Hotel can arrange for coat check services. A \$150 Attendant Fee will be assessed for all coat check services

GUEST COUNT GUARANTEES

To best serve you and your guests, a final confirmation of attendance ("guarantee") is required by 12:00 Noon Five business days, prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet event order.

CANCELLATION

Requested deposits are non-refundable. In the event of cancellation, a penalty fee may be applicable. Please refer to your Catering Sales Agreement for cancellation policy.

BEVERAGE SERVICE

All beverage functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such Fees.

ROOM BLOCK

The Hotel is pleased to offer reduced room rates to your guests based on availability. Guestroom rates do not include taxes. Hotel Check In Time is 3:00PM and Hotel Check Out time is 12:00Noon.

WELCOME AMENITIES

Should you choose to provide your overnight guests non personalized welcome amenities, they will be handed out as your guests check in at no charge. (Alcohol is prohibited from "welcome bags" unless provided by the hotel.) Requesting items delivered to guest room pre or post check in will incur a charge of \$6 per amenity to be routed to your master.

DIAGRAMS

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements one month to two weeks at the latest, prior to your event.

SPECIAL DECORATIONS

The Broadmoor Ballroom Natick will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These, and other related services, will be provided at a prearranged fee unless included in your package. No glitter or confetti is allowed in the event spaces. No open flames, no cold sparklers. An additional cleaning fee of \$400 will be added for glitter or confetti. No gum is allowed.

SPECIAL SERVICES

The Broadmoor Ballroom Natick will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in the Lobby of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

VENDORS

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.

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BOSTON NATICK



CONTACT US - BOOK A TOUR

1 Superior Dr, Natick, MA 01760
(508) 651-5250 | BroadmoorBallroom.com