



BAR/BAT MITZVAH PACKAGES







Our Package Includes Overnight Suite for the Family

Complimentary Breakfast in Our Garden Atrium Special Overnight Rates for Your Guests of \$89



Your Event Package for Adults Include

Four Hour Deluxe Bar
Four Butler Passed Hors d' Oeuvres
Ceremonial Challah
Continuous Wine Service with Dinner
Four Course Dinner
Votive Candles
Floor Length House Ivory or White Table Linens



Your Event Package for Young Adults Include

Soda Bar
Two Buffet Style Hors d' Oeuvres
Three Course Dinner Including Sundae Bar
Floor Length House Ivory or White Table Linens



The Beginning (select four)

CHILLED CANAPES

Melon Wrapped Prosciutto Smoked Salmon Roulade Toast Points, Chive Crème Fraiche Asian Chicken Cucumber Rounds Roma Tomato Brushetta, Reggiano Parmesan, Micro Basil



WARM HORS D'OUVRES

Spanakopita
Swedish or BBQ Meatballs
Chili Lime Salmon Satay
Tandoori Rubbed Chicken Kabobs
Kalbi Marinated Beef Skewers
Thai Chicken Satay, Basil Peanut Dipping Sauce
Vegetable Egg Roll, Sweet Chili Dipping Sauce
Cheese & Mushroom Quesadilla
Spinach & Cheese Stuffed Mushroom Caps
Garlic & Herb Crusted Baby Lamb Chops, Peppercorn Mélange
Demi Glace (additional 2.50 per guest)



ADDITIONAL SUGGESTIONS

Vegetable Crudité, Blue Cheese & Ranch Dip 6.00 per guest

Imported & Domestic Cheese Board, Artisan Breads & Water Crackers
7.00 per guest

Roasted Red Pepper & Garlic Hummus, Pita 6.00 per guest





Cream of Roasted Chicken with Wild Rice
Minestrone
Cheddar Broccoli Chowder
Fire Roasted Tomato Bisque



Second Course

Romaine, Toasted Almond Slivers, Roasted Red Peppers, Mandarin Oranges, Honey Tangerine Vinaigrette

Mixed Baby Greens, Fresh Mozzarella, Sundried Tomatoes, Citrus Balsamic Vinaigrette

Arugala, Asian Pears, Gorgonzola, Bermuda Red Onions, Artichoke Hearts, Dried Cranberries, Honey Dijon Vinaigrette

Mixed Greens, Carrots, Cucumber, Cherry Tomatoes, Bermuda Red Onions, Choice of Ranch & Balsamic Vinaigrette

Traditional Caesar Salad
Tossed Tableside (additional 3.00 per guest)





CHICKEN & POULTRY

Herb Scented Airline Breast of Chicken Rosemary White Wine Sauce 79.00 per guest

Chicken Wellington
Mushroom Duxelle, Puff Pastry
79.00 per guest

Roasted Cornish Game Hen Roasted Herb Butter Sauce 80.00 per guest



Char Broiled Beef Tenderloin Filet Mignon
Pink Peppercorn Demi Glace
85.00 per guest

Herb Crusted Lamb
Truffle Merlot Demi Glace
103.00 per guest





FISH & SEAFOOD

Grilled Atlantic Salmon
Rosemary Lemon Beurre Blanc
79.00 per guest

Seared Sea Bass
Saffron Butter Sauce
Market Price

Grilled Halibut
Dill Cream Sauce
Market Price



SIGNATURE DUETS

Petit Filet of Beef Tenderloin
Pink Peppercorn Demi Glace
Herbed Breast of Chicken
Butternut Squash Puree
87.00 per guest

Petit Filet of Beef Tenderloin
Pink Peppercorn Demi Glace
Grilled Atlantic Salmon
Rosemary Lemon Buerre Blanc
89.00 per guest





SIGNATURE DUETS

Petit Filet of Beef Tenderloin
Truffle Merlot Demi Glace
Grilled Halibut
Dill Cream Sauce
95.00 per guest

Citrus Glazed Chicken Breast
Grilled Atlantic Salmon
Rosemary Lemon Buerre Blanc
79.00 per guest

Herb Crusted Lamb
Truffle Merlot Demi Glace
Grilled Atlantic Salmon
Lemon Butter Cream Sauce
110.00 per guest





Accompaniments

STARCHES

Saffron Scented Israeli Cous Cous
Wild Mushroom Orzo
Duchess Potato
Roasted Garlic Red Skin Mashed Potatoes
Herbed Rice Pilaf
Twice Baked Potato
Spinach Risotto



Grilled Root Vegetables Garlic Green Beans Vegetable Du Jour

(additional 2.00 per guest)

Steamed Broccoli
Petit Baby Carrots
Baby Squash & Zucchini Patty Pans
Grilled Asparagus





Flourless Chocolate Cake, Wild Berry Compote, Whipped Cream
Raspberry Mousse in Chocolate Cup
New York Style Cheesecake, Strawberry Sabayon Sauce
Assorted Seasonal Mini Trio Platter
Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty Teas



THE TRADITIONAL SWEET TABLE

Assorted Fruit Tarts, Miniature French Pastries, Chocolate Éclairs, Cream Puffs, Petit Fours
Mini Cheesecakes, Chocolate Cakes, Lemon Tortes
Fresh Seasonal Fruit Display
Strawberry Champagne Sabayon Sauce
Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty Teas

9.00 per guest

THE CLASSIC SWEET TABLE

Assorted Fruit Tarts, Miniature French Pastries, Rocky Road Brownies, Mini Cannolis, Baklava, Tiramisu, Chocolate Éclairs, Cream Puff Swans, Petit Fours, Mini Cheesecakes, Chocolate & Flourless Cakes, Lemon & Strawberry Tortes

Hand Dipped Strawberries & Bananas

Fresh Seasonal Fruit Display Strawberry Champagne Sabayon Sauce Continental Coffee Station

13.00 per guest

CONTINENTAL COFFEE STATION

Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty Teas
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Citrus Zest, Hazelnut & French
Vanilla Cream, Sugar Cubes
Fresh Seasonal Fruit Display
Strawberry Champagne Sabayon Sauce

4.00 per guest



Young Adult Package

HORS D'OUVRES (select two)

Cheese Quesadillas
Kosher Beef Franks in Puff Pastry
Mini Sliders
Assorted Cheese or Sausage Pizza Squares
Soft Pretzels with Cheese Sauce
Three Cheese Macaroni Bundles
Mini Grilled Cheese
Vegetable Egg Rolls, Sweet and Sour Sauce
Mac 'n Cheesy Pizza
Potato Skins Bites



First Course

Tropical Fruit Cup
Garden Salad
Carrot & Celery Vegetable Crudité
Pizza Bread
Potato Latke, Homestyle Applesauce
Pizza Puff

(additional 2.00 per guest)

Caesar Salad
Individual Chips, Salsa, Guacamole





Boneless Buffalo or Honey BBQ Wings
Mini Slider Trio
Baked Mac 'n Cheese Casserole

Jumbo Three Cheese Ravioli, Tomato Basil Marinara, Garlic Crustini
BBQ Boneless Chicken Breast
Petit Filet, Peppercorn Demi Glace
Breaded Chicken Tenders, BBQ & Sweet and Sour Sauces



POTATO
French Fries
Tater Tots
Kettle Chips



VEGETABLE
Whole Kernel Buttered Corn
Petit Green Beans
Petit Baby Carrots

31.00 per young adult \$100 Charge for Soda Bar Attendant (Required)





SUNDAE BAR Vanilla & Chocolate Ice Cream, Chocolate & Strawberry Sauces, Sprinkles, Cookie & Candy Bar pieces, Nuts, Cherries, Whipped Cream

Assorted Dipped Waffle Bowls (additional 2.50 per guest)



CHOCOLATE FOUNTAIN

Pineapple, Strawberries, Marshmallows, Graham Crackers, Oreo Cookies, Pretzel Rods, Pound Cake

8.00 per guest

Addition to The Sweet Table 4.00 per guest (minimum of 100 guests)

JUMBO CHOCOLATE CHIP ICE CREAM SANDWICHES 3.00 per guest

MASSIVE CUPCAKES
Choose from Red Velvet, S' mores, Butterfinger or Snickers
5.00 per guest

(50 guest minimum)

OLD SKOOL CANDY SHOPPE

Assorted Individually Wrapped Bazooka Bubble Gum, Necco Wafers, Sugar Daddy Pops, Laffy Taffy, Pop Rocks, Red Licorice Sticks, Pixie Stix & Candy Necklaces

8.00 per guest

BAKE SHOPPE DISPLAY

Jumbo Assorted Home Baked Cookies, Chocolate Fudge Brownies, Blondies, Cheesecake Squares, Lemon Bars & Pecan Bars

8.00 per guest





TABLE PLATTERS

Tater Tot Buckets

6.00 per bucket per table

Tortilla Chips with Salsa, Pico de Gallo & Guacamole

8.00 per platter per table

Mini Sliders (dozen)
30.00 per platter per table



ACTION STATIONS

MARTINI MASHED

Yukon Gold, Sweet Mashed Potatoes, Turkey Bacon, Chives, Mushrooms, Green Onions, Brown Sugar, Mini Marshmallows, Sour Cream, Shredded Jack Cheese, Salsa

11.00 per guest

FRENCH FRY STATION

Idaho & Sweet Potato Fries, Cheddar Jack Cheese, Chili, Nacho Cheese, Cinnamon & Sugar, Onions, Jalapeño Peppers, Ranch & Chipotle Dipping Sauces

5.00 per guest

TACO OR FAJITA STATION

Marinated Chicken & Beef, Flour or Corn Tortillas, Peppers, Onions, Tomatoes, Shredded Jack Cheeses, Sour Cream, Salsa & Guacamole

11.00 per guest



Deluxe Bar Package

Smirnoff Vodka, Beefeater Gin, Barton's Light Rum, Jim Beam Bourbon, J&B Scotch, Seagram's 7 Whiskey, Christian Brothers Brandy, Sauza Gold Tequila

House Select Merlot, Chardonnay & White Zinfandel

Budweiser, Bud Light, Miller Lite, MGD, O'Doul's N/A

Assorted Coca Cola Brand Soft Drinks

Additional Hour of Deluxe Bar 6.00 per guest



LUXURY BAR

Absolut Vodka, Tangueray Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Black, Chivas Regal Scotch, Crown Royal Canadian Whiskey, Courvoisier VS, Jose Cuervo Silver

Esser Merlot, Chardonnay, Beringer White Zinfandel

Budweiser, Bud Light, Miller Lite, MGD, O'Doul's N/A
Select Two Imports:
Corona Extra, Heineken, Amstel Light, Goose Island Honkers Ale or 312, Dos XXX,
Modelo Negro

Assorted Coca Cola Brand Soft Drinks

Additional 12.00 per guest

Additional Hour of Luxury Bar 8.00 per guest



HOTEL PACKAGE INCLUDES

Banquet Room Set Up, Tables & Chairs
Entertainment Riser & Dance Floor
House White Table Linens & White Napkins
Standard House Stemware
Mirror & Three Votive Candles to Enhance Your Centerpiece

Wait Staff and Supervisors

Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty Tea Service If No Bar Service is Ordered, an Additional \$6.00 per person to package price Soda Service Included with this additional fee*

~\$5.00 Premium for Saturday Evening Events~
Ceremony Set Up Fee \$6.00 per person
Four Hour Soda Bar \$6.00 per person for Children and young adults under 21 years
CRC Fees – As quoted by Caterer
21% Service Charge on all Food & Beverage Supplied by Caterer
21% Service Charge on all Food & Beverage Supplied by Hotel

Please Note:

Rental fees apply for glass plates, charger plates and/or additional china or glassware.

Additional charges may apply for additional space requirements.

Please discuss with your hotel catering representative.

Additional charges may apply.

Wyndham Glenview Suites does not have a Kosher Kitchen on Premise. Pricing Examples:

Hotel Package Fee	\$25.00	\$25.00
Kosher Meal	\$50.00	\$50.00
Bar Service (4 Hours)	\$24.00	\$6.00 – No Bar, Soda Bar Only
Subtotal	\$99.00	\$81.00
Bar Tax	\$2.25	
21% Service Charges on Hotel/Caterer Packages	\$21.00	\$17.00
Ceremony Setup Fee	\$6.00	
	\$128.25	\$98.00
Plus Taxes on Food	Paid to Caterer	Paid to Caterer
Taxes on Bar	Paid to Hotel	Paid to Hotel
CRC Fees	Paid to Caterer	Paid to Caterer
~Saturday Night Premium Event~	\$133.25	\$103.00







