

Bat Mitzvah and Bar Mitzvah Package | 2019

Prices subject to change. Service charge and tax not included

Features

Located in the Heart of Downtown Arlington Heights

Urban Environment
Brick Sidewalks
Unique Shops
Harmony Park with Water Fountain
Photo Opportunities
Easy Access to Metra Train Station

Rooms

Metropolis Ballroom
Campbell Room
Vail Room
Harmony Suite
Veranda

Contemporary Style

Natural Lighting
Vaulted Wood Beam Ceiling
Exposed Brick
Hardwood Floors

Accommodations

Free Parking Garage
Private Entrance
Personalized Service Staff
Exquisite Culinary Experiences
Custom Floor Plans
In-House Theater

Service Styles

Plated
Family Style
Stations
VIP Service

Package

Young Adults Package

Buffet Style

Beverage Station

unlimited soda bar

Hors D'oeuvres Station

select one

Nacho Station

filled with tortilla chips, nacho cheese sauce, spiced ground beef, black beans, sour cream, guacamole, salsa and jalapenos

Mashed Potato Bar

presented in a catalina rocks glass
garlic mashed potatoes with cheddar cheese, sour cream, bacon, green onions and whipped butter
sweet potatoes with marshmallows, cinnamon, brown sugar and whipped maple butter

Jackpot

mozzarella sticks with marinara sauce, salted soft pretzels served with cheese and mustard, and french fries with tarragon ketchup

Cheesy Works

macaroni & cheese bar with cavatappi pasta, macaroni, your choice of cheddar or smoked gouda cheese and grilled cheese with tomato soup shooters

Food Station

select one

Little Italy

Cheese Pizza
Penne Pasta
with marinara sauce
Bread Sticks

American Tradition

Hamburgers or Hot Dogs
presented with lettuce, tomatoes, onions and relish
Assorted French Fries
parmesan, garlic, curly and buffalo

Dream Machine

Chicken Strips
served with bbq and honey mustard sauces
Loaded Potato Skins
with bacon, cheddar cheese and green onion,
Macaroni and Cheese

Mexican Fiesta

Fajita Station

chicken, beef or tofu
soft flour tortillas
served with sautéed onions, green peppers, lettuce,
sour cream, and pico de gallo

Or

Taco Bar

hard and soft taco shells
served with ground beef, cheese, sour
cream, lettuce, tomato, jalapeños and
salsa

Package

Dessert Station

Included with package

Chocolate Chip Cookies and Brownies

Sweet Table Upgrades

Build Your Own Sundae Station

vanilla and chocolate ice cream with chocolate sauce, caramel sauce, whipped cream, sprinkles, cherries, nuts and bananas

Candy Land

an imaginative array of sweets including assorted mini chocolate bars, gumdrops, lollipops and sweet and sour candies

S'mores Bar

wow your guests with a s'mores bar! graham crackers, marshmallows and chocolate squares

Chocolate Nachos

fried flour tortillas tossed in cinnamon served with vanilla and strawberry ice cream, chocolate sauce, fresh diced strawberries, bananas, sprinkles and whipped cream

Country Carnival

white cheddar popcorn, caramel corn, funnel cake, cotton candy, and caramel apples

Chocolate Delight

chocolate covered raisins, chocolate covered peanuts, chocolate dipped pretzels, frosted fudge nut brownies, malted milk balls, and m&ms

Cake Pops

assorted chocolate, vanilla and red velvet cake pops displayed on a stick with fun dipping assortments

Plenty Popcorn

your choice of four varieties of popcorn including: caramel, cheddar, kettle, zebra, tuttie frutti, chicago blend and white cheddar

Package

Adult Menu Package

Includes your challah blessing, choice of three hors d'oeuvres, soup or salad, main entrée with starch and vegetable, coffee service and your choice of plated dessert

Hot Hors D'oeuvres:

Apricot and Brie Phyllo Kisses

brie cheese topped with apricot folded in phyllo dough and formed into a kiss

Shiitake Mushroom Spring Rolls

served with ponzu sauce

Baked Artichoke Reggiano Crostini

marinated artichokes with grated parmesan reggiano cheese and fresh arugula on italian toast round

Stuffed Jalapeños

roasted jalapeños stuffed with cream cheese and cheddar wrapped in bacon

Gourmet Potato Skins

baby red potatoes stuffed with cheddar cheese, chives, sour cream and bacon

Beef Satay

tender strips of beef marinated in soy sauce, skewered and glazed with teriyaki

Turkey Bacon Wrapped Dates

dates stuffed with goat cheese, glazed with brown sugar and rolled in crushed almonds

Premium Hot Hors D'oeuvres

To substitute a premium hors d'oeuvre an additional charge of \$2.50 per guest applies

To add a premium hors d'oeuvre to your selection add \$5.25 per item per guest

Maryland Style Crab Cakes

tender lump maryland crab combined with chef inspired seasonings accompanied by a tangy remoulade sauce

Oysters Rockefeller (Seasonal)

fresh, farm raised virginia oysters stuffed with spinach florentine and finished with parmesan crusted hollandaise sauce

Tequila Lime Shrimp

grilled shrimp marinated in tequila, tossed with a splash of lime and fresh cilantro

Lobster Medallions

presented in a tortilla cup topped with fruit salsa

Blackened Scallop

presented on a toast point and dressed with pepper Sauce

Duck Wonton

duck marinated in olive oil, red onions, garlic and cilantro presented in a wonton and topped with a plum wine sauce

Petite Curry Lamb Burger

ground lamb marinated in garlic, chili sauce, mustard and worcestershire sauce then grilled to perfection

Lamb Tikka Paneer

lamb meatball skewered with grilled paneer cheese, served with a cucumber-mint raita

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

Package

Cold Hors D'oeuvres:

BBQ Gulf Shrimp

a beautiful bbq gulf shrimp garnished with cilantro served on a plantain chip

Sesame Beef Arugula Wrap

beef tenderloin marinated and rolled with arugula on a sesame pretzel stick, sprinkled parmesan and dressed in a remoulade sauce

Asparagus Raspberries & Goat Cheese Bouche

asparagus tips, fresh raspberries and whipped goat cheese in a pastry cup

Antipasto Skewer

genoa salami, artichoke hearts, olives, cherry tomatoes and provolone

Fresh Mozzarella Tomato Skewer

fresh mozzarella skewer with cherry tomatoes and fresh basil

Lox and Bagel Croquette

cured salmon and cream cheese croquette rolled in a toasted bagel crust

Deviled Eggs Trio

assortment of deviled eggs consisting of traditional, bacon & cheese and sun-dried tomato & basil

Premium Cold Hors D'oeuvres

To substitute a select hors d'oeuvres with a premium hors d'oeuvres, add \$2.50 per guest

To add a premium hors d'oeuvres to your select package add \$5.25 per guest

Pastrami Smoked Salmon Latke

house smoked salmon over a crisp potato pancake with dill crème fraiche

Carpaccio Crostini

shaved beef tenderloin on an italian toast round with creamed horseradish, capers and red onion garnish

Blow Torched Ahi Tuna

served on a crispy wonton with bok choy, slaw, wasabi caviar and pickled ginger aioli

Lobster Spring Roll

new zealand warm water lobster, blended with bok choy, jicama and carrot and served with hoisin sauce

Deviled Egg with Caviar Garnish

a classic favorite deviled egg topped with caviar

Caviar Toast Point

black hackelback caviar, minced red onion, egg whites and yolks topped with sour crème and micro greens on a rye toast point

Seasonal Oysters

presented in a half shell with a tangy cocktail sauce and finished with a dollop of horse radish

Package

Plated Service

Select soup or salad
Or for soup and salad add \$4.25 per guest

Challah Blessing and Wine Toast

chardonnay or merlot

Soup Selection

Fire Roasted Tomato with a Basil Chiffonade

creamy vegetarian broth highlighted with basil and roasted for a wonderful smoky taste

White Bean & Kale

tuscan style white bean and kale soup

Creamy Smoked Chicken and Wild Mushroom

chicken simmered in a herb scented velouté and paired with wild mushrooms bring an earthy intense flavor to this soup

Beef Tortellini

tender pasta filled with beef and seasoning with carrots, celery, onion, spinach and chicken broth

Minestrone

vegetable broth, ditalini pasta, white beans, tomatoes, onion, celery, carrots, spinach parsley and parmesan

Salad Selection

Field of Greens

spring mix with grape tomatoes, red onion and house dressing, wrapped in an english cucumber

Port Poached Pear

pears soaked in port wine served over baby greens with maytag bleu cheese, candied walnuts and cabernet reduction vinaigrette

Lemon Champagne Caprese

vine ripe tomatoes, baby buffalo mozzarella, opal basil and lemon champagne vinaigrette

Strawberry Fields

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese with mixed berry vinaigrette

Quinoa Salad

quinoa, arugula, dried cranberries, grape tomatoes tossed in a lemon and olive oil dressing and topped with parmesan cheese

Caesar Salad

romaine lettuce, homemade croutons, parmesan and black olives, served with caesar dressing

Package

Entrée Selections

Chicken Breast Roulade

stuffed with boursin cheese, baby spinach and roasted peppers and served with smoked paprika cream

Chicken and Brie en Croute

tender chicken breast filet topped with double cream brie, arugula pesto wrapped in a thin french pastry

Chicken Marsala

chicken breast sautéed and served with a sweet marsala and mushroom sauce

Macadamia Crusted Mahi-Mahi

an exceptional firm white flesh with a sweet taste hand-breaded with a macadamia nut crust and gently sautéed

Quinoa Stuffed Pepper

pepper stuffed with quinoa and brown rice

Filet Mignon

7 oz. filet mignon grilled medium and served with a red onion marmalade

Lamb Chop Milanese

herb crusted lamb chops on a bed of arborio rice herbs and parmesan reggiano cheese

Prime Bone-In Ribeye

traditional prime rib chop with pan gravy, horse radish sauce and yorkshire pudding

Duet Entrée Selections

Pepper Seared Filet and Chicken Breast Medallion

4 oz. filet with mushroom ragout paired with 4 oz. chicken breast dressed in a lemon shallot wine sauce

Roasted Chicken and Stuffed Shrimp

roasted and served with saffron sage beurre blanc accompanied by crab stuffed shrimp, grilled and served with mango relish

Package

Vegetables

select one

Grilled Asparagus Bundles

grilled to perfection and presented in a carrot ribbon

Sautéed Vegetable Medley

sautéed zucchini, yellow squash, broccoli, cauliflower and bell pepper

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Batonette of Spring Vegetables

sautéed carrots, zucchini and yellow squash with garlic and olive oil

Sugar Snap Peas and Baby Carrots

delicious sautéed baby carrots and sugar snap peas

Seasonal Root Vegetables

tender and sweet vegetables tossed with seasoning and olive oil

Crispy Brussel Sprouts

deep fried brussel sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

Zucchini Corn Parmesan

grilled zucchini and corn dusted with parmesan cheese

Starches

select one

Dauphinoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Mediterranean Orzo with Sun-Dried Tomatoes and Spinach

consisting of sun-dried tomatoes, spinach, red pepper, artichoke, kalamata olives and feta cheese

Creamy Sun-Dried Tomato Polenta

sun-dried tomato, parsley, cream, butter and mixed diced vegetables

Wild Mountain Rice Pilaf

wild rice, long grain, brown rice and dried fruits. a perfect companion to poultry and seafood dishes

Heirloom Potato Mélange

roasted fingerling, peruvian purple and bliss potatoes with fresh herbs

Asparagus Risotto

creamy risotto with asparagus butter and tips

Tiger Duchess

mashed garlic and sweet potato piped into a colorful rosette

Bread Service

select one

- **assortment of dinner rolls and flat breads**
- **french baguette**
- **assortment of pretzel rolls, raisin, multi-grain and challah**

Assortment of Spreads

select one

- **unsalted butter**
- **honey butter**
- **liver pâté**
- **olive tapenade**
- **sun dried tomato spread**
- **roasted garlic clove**

Coffee Service and Dessert

Beverage Station

freshly brewed regular and decaffeinated coffee
a gourmet selection of fine teas
iced tea with lemon
raw and white sugar

Plated Dessert

select one

New York Cheesecake

with raspberry coulis

Triple Decker Blackout Cake

three layers of chocolate deliciousness topped with more chocolate

Chocolate Tiramisu

ladyfingers dipped in espresso and marcela wine then layered with a mascarpone cheese and semi-sweet chocolate mixture topped with cocoa powder

Dessert Shooter Trio

chocolate mousse, cheesecake and carrot cake served in shooter glasses

Additional Distinctive Touches to Indulge Your Guest

Sweet Table

a lavish, elegant display of handmade continental pastries, mini dessert shooters, tiramisu, cookies (peanut butter, chocolate chunk and oatmeal) and chocolate-dipped fresh fruits

Sweet Shoppe Table

delicious displayed sweets including triple decker blackout cake, new your style cheesecake, dessert shooters, chocolate covered strawberries, chocolate covered pretzels, chocolate covered rice krispies and chocolate covered oreo's.

Deluxe Sweet Table

european pastries, chocolate-dipped fresh fruit, crème puffs, assortment of dessert bars, tiramisu, cheesecakes, chocolate pretzels, nut brittle and fudge squares

Chocolate Fountain

select one flavor: dark, milk or white chocolate
select four sweets for dipping: pound cake, marshmallows, biscotti, graham crackers, pretzels, fresh pineapple, strawberries or bananas

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Two-Hour Minimums Required for Bar Packages

No shots will be served

Select Brands Liquor Package

Bartender Fee Applies For Parties Under 100 guests

absolut vodka, bacardi light rum, malibu rum, myers dark rum, christian brothers brandy, jim beam whiskey, seagrams 7, johnnie walker red, jameson, dewars white label scotch, beefeaters gin, southern comfort, jose cuervo, amaretto, kahlua, bailey's original, tia maria
select bottled beers, house wine varietals and soft drinks

Two Hours
Three Hours
Four Hours

Premium Brands Liquor Package

Includes Select Package Plus
Bartender fee applies for parties under 100 guests

ketel one and grey goose vodka, captain morgan, makers mark, crown royal, johnnie walker black label, j & b, jack daniels whiskey, tanqueray gin, bombay sapphire, patron silver tequila, courvoisier vsop, chambord, grand marnier imported and domestic bottled beers, house wine varietals and soft drinks

Two Hours
Three Hours
Four Hours

After Dinner Drink Package

frangelico, bailey's original, bailey's mint, kahlua, starbucks liqueur, di saronno amaretto, godiva chocolate liqueur, godiva white chocolate liqueur, tia maria, chambord, grand marnier

One Hour
Two Hours

Select Beer, Wine and Soda Package

select bottled beers, house wine varietals and soft drinks

Two Hours
Three Hours
Four Hours

Premium Beer, Wine and Soda Package

blue moon, samuel adams & revolution in addition to select bottled beers, house wine varietals and soft drinks

Two Hours
Three Hours
Four Hours

Soda Package

Attendant Fee Applies for Parties Under 100 Guests
coke, diet coke, sprite, lemonade and bottled water

Two Hours
Three Hours
Four Hours

Wine Service with Lunch or Dinner

chardonnay, sauvignon blanc, pinot grigio, riesling, merlot, cabernet sauvignon, pinot noir, moscato, prosecco, j roget brut

House Wines

Cupcake Chardonnay, California
Cupcake Sauvignon Blanc, California
Cupcake Pinot Grigio, California
Cupcake Riesling, California
Cupcake Merlot, California
Cupcake Cabernet Sauvignon, California
Cupcake Pinot Noir, California
Cupcake Moscato, California
Cupcake Prosecco, California
J Roger Brut, California

Superior Wines

Simi Dry Rose, Sonoma
Barone Fini Pinot Grigio, Valdadige Italy
Oyster Bay Sauvignon Blanc, New Zealand
Josh Craftsman Chardonnay, Hopland, California
Folie a Deux Pino Noir, Sonoma
Seven Falls Merlot, Wahluke Slope Washington
Joel Gott Cabernet, North Coast
Dona Paula Malbec, Mendoza
Campo Viejo RSV Temperrillo, Spain

Prestige Wines

Gerard Bertrand Rose, South of France
Ruffino "Il Ducale" Pinot Grigio, Friuli, Italy
Ferrari Carano Chardonnay, Sonoma
Kim Crawford Sauvignon Blanc, New Zealand
Terra D Oro Chenin Viognier, Clarksburg West Virginia
Kung Fu Girl Riesling, Washington State
Meiomi Pinot Noir, Appelated, California
Newton "Skyside" Cabernet Sauvignon, Sonoma Country
Franciscan Merlot, Napa Valley
Luigi Bosa Reserve Malbec, Mendoza
Ferrari Carano Siena Sangiovese, Sonoma Country
Saved Red Blend, California

Reserve Wines

Whispering Angel Rose, Provence
Terlato Pinot Grigio, Friuli Italy
Robert Mondavi Napa Chardonnay, Napa Valley
Cloudy Bay Sauvignon Blanc, New Zealand
Chateau De Sancerre, Loire Valley
Chateau St Michelle "Eroica" Riesling, Washington
Sanford "Fountain Hills" Pinot Noir, Santa Barbra
Joel Gott Pinot Noir, Willamette Valley, Oregon
Markham Merlot, Napa Valley
Simi Cabernet, Sonoma
Achaval Ferrer Malbec, Luyan de Cuyo Argentina
Monsanto Temperrillo, Spain

Sparkling/ Champagne

Moet & Chandon Brut, California
Moet & Chandon Imperial, California
Veuve Clicquot Yellow Label, France
Dom Perignon, France