



Welcome to The Society Room of Hartford!

Our goal is to create excellent social events which maintain the high standards which our clients deserve and are accustomed to. Because each of our clients has individual needs we focus on the creativity, consistency, communication, flexibility and image which you, the customer, are trying to achieve. To aid you in the planning process, we have compiled the following information. It is a pleasure to assist you with coordinating the many details that are necessary for making the event a success!

Whether it's a business celebration, meeting or corporate conference, The Society Room will provide a dramatic and unforgettable backdrop for your event. In the glorious Society Ballroom, you have a room of grand marble columns soaring to an exquisitely muraled ceiling, some thirty five feet above the dance floor. The sweeping staircase flows down from the 3,000 square foot balcony, providing a dramatic focal point for grand entrances and photographic opportunities. Marble, limestone, brass and bronze accents adorn the opulent Ballroom in a setting right out of the Great Gatsby. Immediately adjacent to the Ballroom are three additional lounges or function spaces, each with their own special historic character, seating and full-service bar.

Needless to say, all of this grandeur is complemented by our own incomparable chef and banquet catering staff, ready to custom-tailor a food and beverage presentation which will fulfill the promise of a truly magical event for you and your guests.

Please note that all pricing is subject to change. We look forward to supporting you in planning a successful event.

2010 Bar/Bat Mitzvah Pricing

Seasons:

January 1 – December 31

Monday thru Thursday – 75 person minimum
\$79.00 per person

January 1 – March 31

Friday, Saturday or Sunday - Times open – 75 person minimum
\$99.00 per person

April 1 – October 31

Saturday - 11:00am to 4:00pm - 75 person minimum
\$79.00 per person

Saturday - 6:00pm or later - 125 person minimum
\$125.00 per person

Friday - times open - 100 person minimum
\$119.00 per person

Sunday - times open - 100 person minimum
\$99.00 per person

November 1 – December 31

Saturday – 11:00am to 4:00pm – 75 person minimum
\$79.00 per person

Saturday – 6:00pm or later - 125 person minimum
\$119.00 per person

Friday - times open - 100 person minimum
\$109.00 per person

Sunday - times open - 100 person minimum
\$79.00 per person

All prices are subject to Connecticut sales tax of 6% as well as a 20% service fee

Deposits and Guarantees

A nonrefundable deposit of \$2000.00 is due at the signing of the contract. 25% of the final balance is due six (6) months prior to the function and another 25% of the final balance is due three (3) months prior to the function. The remaining balance is due in full 72 hours prior to the function. A cashier's check or money order is requested for final payment. The guarantee of guest counts and meal choices are due 72 hours prior to the function. The count given 72 hours prior to the function is the number that will be charged, if over the minimum guarantee.

Bar/Bat Mitzvah Package

Four Hour Premium Open Bar

Our premium bar includes top shelf liquor, cordials and spirits. To be accommodating to your guests the bar will remain open throughout dinner. Separate “Young Adult” Soda Bar also included with a signature “Mocktail”.

Wine Service with Adult Dinner Service

Choose from our selection of house wines one white and one red to be poured at each table throughout the duration of dinner service.

Cocktail Hour

During your cocktail hour your guests will enjoy a variety of 6 passed selections. To compliment the passed hors d’oeuvres our culinary staff will prepare an Artisan Cheese Spread of assorted domestic and imported cheeses, dips, seasonal fruits and vegetables with crackers and sliced baguettes. We include a Finger Food station for the Young Adults to indulge in as well!

Challah Bread

The Society Room will include Traditional Challah bread for Jewish Blessing at the beginning of the guest dinner service.

Three Course Served Dinner or Culinary Stations

Our Executive Chef has chosen menu items to please all palettes. It is your decision as to what type of service style you would like. We are also happy to customize a menu for you as well. Served dinner has 3 courses with your choice of 2 entrees as well as a vegetarian/vegan option.

Our Featured “One Event at a Time” Service

We understand this in one of the biggest days in the Guest of Honor’s young adulthood. When you come to The Society Room for your son or daughter’s Bar or Bat Mitzvah you have the place to yourself. We may have another event before or after yours– but when it’s yours, it’s all yours!

Tabletop

Our package includes table linens and napkins, glassware, white china plateware, polished silver stemware and votive candles. Upgraded linen options are available.

Designated “Young Adult” Area

While you spend time catching up with old friends and mingling with distance relatives, designated and private areas are available in the facility for the young adults to come together and do some mingling of their own!

Parking

In a city setting parking may be a concern. At The Society Room we remove the concern and include parking for your guests in the adjacent ProPark parking lot.

While The Society Room of Hartford is not a Kosher Kitchen, Kosher meals may be purchased separately and we welcome Outside Kosher Caterers (subject to approval).

Cocktail Hour

"Plated" or "Stations" package price includes choice of 6 Passed Hors D'oeuvres as Guests Arrive

HOT SELECTIONS

- Rock Shrimp & Crab Dumpling
Coconut Curry Sauce
- Garlic & Lemon Roasted Gulf Shrimp
- Pork, Pineapple & Red Pepper Kabob
Hawaiian Spice Rub
- Fried Arancini Cake
Truffled Parmesan & Red Pepper Aioli
- Chicken or Vegetable Potsticker
Hoisin Glaze (Fried or Steamed)
- Potato Latke with Apple Chutney, Spiced Sour Cream
- Maryland Style Crab Cakes with Dill Aioli
- Wild Mushroom Ragout
- Asian Marinated Lamb Lollipop
Pomegranate Aioli
- Curried Scallop Cake with Cilantro Chutney
- Butternut Squash Bisque (seasonal)

COLD SELECTIONS

- Citrus Tuna Tar Tar on a Plantain Chip
- Lobster and Avocado Salad in a Vol-au-Vent
- Honey Pecan and Gorgonzola Mousse Cup
- Smoked Salmon Rosette
with Herbed Cream Cheese on a Rye Round
- Smoked Trout with Wasabi Aioli on a Waffle Chip
- Traditional Beef Carpaccio
Wilted Spinach, Capers, Shaved Parmesan
- Vegetable Nori Rolls (inside/outside)
Asparagus, Cucumber, Carrot, Scallion, Red Pepper
Wasabi Aioli and Soy Sauce
- Asparagus Tips with Tarragon Aioli
- Snapper Ceviche
- Fresh Cantaloupe
Prosciutto, Toasted Pecans, Honey

YOUNG ADULT "FRIENDLY" HOT SELECTIONS

- Bite Sized Burger with Spicy Shiitake Ketchup
- Vegetable Spring Rolls with Sweet Chili Sauce
- Buffalo Chicken Spring Roll
Blue Cheese Dipping Sauce
- Parmesan Breaded Chicken Skewer
Honey Mustard Dipping Sauce
- Mini Twice Baked Potato
Chives, Bacon and Sour Cream
- Teriyaki Marinated Beef Skewer
- Smoked Chicken Quesadilla with Avocado Salsa
- Truffled French Fries with Parmesan Cheese
- Mini Pigs in a Blanket
- Coney Island Franks with Dijon Aioli
- Housemade Fried Dough Balls
- Popcorn Chicken with Honey Mustard
- Mini Beef Wellington
- Bite Sized Fried Mozzarella
Marinara Dipping Sauce

YOUNG ADULT "FRIENDLY" COLD SELECTIONS

- Assorted Bruschetta
- Olive Tapenade, Tomato, Roasted Pepper, Artichoke
Balsamic Drizzled Crostini
- Stuffed Cherry Tomato
Herbed Boursin Cheese
- Antipasto Skewer
Marinated Olive, Tomato, Artichoke and Bocconcini

Beverage Services

Included in "Plated" or "Stations" package price

Adult Premium Open Bar

A Selection of Premium Spirits, Cordials, House Wines, Draft Beers, Fountain Soda, Assorted Juices and Mixers

Young Adult Open Soda Bar

A Selection of Fountain Sodas and Juices, Signature "Mocktail"

House Wine List

"Society Room" Labeled Cabernet, Merlot and Chardonnay, Montasalo Pinot Grigio, Salmon Creek Champagne

Please inquire about our upgraded wine list, Kosher Wines and specialty drinks

Adult Cocktail Hour Station

Included in "Plated" or "Stations" package price

Artisan Cheese Station

A selection of Domestic and Imported Cheeses and Baked Brie with Assorted Table Crackers and Sliced Baguettes
Seasonal Julienne Vegetable with choice of 2 Cheese Spreads
Sun-dried Tomato and Feta Spread
Garlic and Artichoke Dip
Whipped Herb Dip
Cranberry and Goat Cheese Spread with Toasted Pecans
Seasonal Berries to Garnish

Antipasto Upgrade

In addition to the Artisan Cheese Spread Marinated Olives, Mushrooms, Artichokes and Parmesan Dressed Pepperoncini
Red Onion Salad, Broccoli and Cauliflower Salad, Sliced Artisan Breads

\$8.00 additional per person

Grilled Vegetable Upgrade

Portabella Mushrooms, Tri-colored Roasted Bell Peppers, Zucchini, Squash, Scallions and Eggplant
Traditional Garlic Hummus, Tabbouleh Salad, Pita Chips and Asiago Toast Points

\$8.00 additional per person

Young Adult "Mocktail" Hour Station

Included in package price

Finger Food Station

Fresh Fruit Skewers made of Cantaloupe, Honeydew, Pineapple, and Strawberry served with Yogurt Dipping Sauce

Fresh Salad Skewers made of Carrot, Cucumber, Red and Yellow Pepper, Cherry Tomato
Served with Herbed Dip and Creamy Tarragon

Oversized Salted Pretzels served with Yellow Mustard

Tri-colored Tortilla Chips served with Housemade Salsa and Warmed Cheese Dip

Plated Dinner

*“Plated Dinner” package includes pre-selected choice of 2 entrees (in addition to vegetarian option), Salad and Dessert
Dinner service to include Warmed Dinner Rolls with Sweet Cream Butter & Coffee Service with Dessert Course*

Appetizer Enhancements (prices as marked)

Butternut Squash Bisque with Spiced Crème Fraiche
\$6.00 additional per person

Marinated Asparagus Salad with Red Leaf Lettuce, Red Onion, Red and Yellow Tomato Vinaigrette
\$9.00 additional per person

Maryland Crabcake with Sweet Fennel Salad, Lemon Dill Aioli
\$12.00 additional per person

Traditional Jumbo Cocktail Shrimp with Cocktail Sauce, Drizzled Mustard and Wasabi Aioli
\$12.00 additional per person

Salads

Mixed Baby Greens

Dried Cranberries, Crumbled Blue Cheese, Candied Pecans, Housemade Balsamic Vinaigrette

Traditional Caesar Salad

Crisp Romaine, Handmade Croutons, Romano Wheel, Anchovies, Traditional Caesar Dressing

Strawberry Pignoli Salad

Red and Green Leaf Lettuces, Toasted Pinenuts, Crumbled Goat Cheese, Sliced Strawberries, Champagne Vinaigrette

Golden Beet Salad

Baby Spinach, Frisee, Red and Golden Beets, Capers, Shaved Red Onion, Extra Virgin Olive Oil

Asian Roll Salad, Red and Green Leaf Lettuces, Napa Cabbage, Radish, Matchstick Carrots,
Sugar Snap Peas, Cucumber, Spicy soy vinaigrette

Entrees

Sesame Seed Seared Salmon

Wasabi Whipped Potato, Roasted Baby Bok Choy, Orange Sesame Glaze

Pan Seared Salmon

Red Bliss Whipped Potato, Hericot Verts, Citrus Buerre Blanc

Pan Seared Boneless Chicken Breast

Spaghetti Squash, Hericot Verts, Warm Tomato Vinaigrette

Pan Seared Bone-In Chicken Breast

Garlic Whipped Potato, Sautéed Broccolini, Natural Herb Jus

Grilled Swordfish Steak

Basil Whipped Potato, Grilled Asparagus, Cranberry Chutney

Entrees (continued)

Grilled Tenderloin of Beef
Garlic Whipped Potato, Balsamic Grilled Asparagus, Wild Mushroom Demi

Vegetarian Timbale (Vegetarian/Vegan)
Layered Grilled Vegetables with Israeli Couscous, Tomato, Zucchini, Squash, Roasted Red Pepper,
Asparagus, Portabella Mushroom over Roma Tomato Puree

Hawaiian Marinated Rack of Lamb
Tomato and Basil Couscous, Grilled Pineapple, Pomegranate Mint Demi
\$10.00 additional per person

Tenderloin of Beef and Seared Sea Scallops Oreganata Duet \$
Basil Whipped Potato, Sautéed Rainbow Swiss Chard, Roasted Garlic & Shallot Demi
\$10.00 additional per person

Young Adult “Friendly” Entrees (choice of one)

Chicken Picatta
Boneless Breast of Chicken, Lemon Caper Sauce, Herb Whipped Potato, Hericot Verts

Three Cheese Ravioli
Choice of Chunky Marinara or Alfredo Sauce

Sesame Breaded Chicken Strips
Herb Whipped Potato, Roasted Seasonal Vegetables, Plum Dipping Sauce

Beef Kebabs (can be made Vegetable only)
Beef, Zucchini, Squash and Cherry Tomato Skewers over Red Bliss Whipped Potato

Dessert

Carrot Cake
Cream Cheese Filled, Walnuts, Cream Cheese Frosting

Brooklyn Cheesecake
Raspberry Coulis, Fresh Raspberries

Traditional Tiramisu
Rum & Espresso Soaked Lady Fingers, Mascarpone Cream Filled, Coco Topped, Fresh Mint

Chocolate Decadence Torte
Dense Rich Dark Chocolate Torte, Fresh Whipped Cream

Seasonal Fruit & Berry Crisp
Toasted Almond Topping, Fresh Whipped Cream, Fresh Mint

Apple Cranberry Tart
Vanilla Gelato, Caramel Sauce

Adult Culinary Stations

“Station Package” includes choice of 2 Adult Stations

Carving Station

Tenderloin of Beef, Horseradish Crème
Oven Roasted Turkey Breast, Stone Ground Mustard, Cranberry Chutney
Israeli Couscous with Brunious Vegetables
House Salad with Romaine, Red and Green Leaf Lettuce, Dried Cranberries,
Candied Pecans, Crumbled Blue Cheese, Housemade Balsamic Vinaigrette
Assorted Sliced Dinner Rolls with Sweet Cream Butter

Chicken Station

Chicken Picatta, Boneless Breast of Chicken, Lemon Caper Sauce
Penne Pasta with Pesto Cream Sauce, Diced Tomatoes, Fresh Basil and Shaved Parmesan
Oven Roasted Seasonal Vegetables
Traditional Caesar Salad, Handmade Croutons, Mini Parmesan Wheels
Garlic Toast Points

Seafood Station

Pan Seared Halibut Puttanesca, Tomato, Capers, Onion, Black Olive, Anchovies, Garlic
Pan Seared Salmon over Rainbow Swiss Chard, Citrus Beurre Blanc
Lemon and Parmesan Roasted Asparagus
Garlic Roasted Baby Potatoes
Assorted Dinner Rolls with Sweet Cream Butter

Pasta Station

Cavetappi Pasta, Crumbled Hot and Sweet Sausage, Broccoli Rabe, Roasted Red Pepper, Garlic, EVOO
Penne Arrabbiata, Spicy Marinara, Sun-dried Tomatoes, Shaved Parmesan
Three Cheese Ravioli, Pesto Cream Sauce, Fresh Basil
Traditional Caesar Salad, Handmade Croutons, Mini Parmesan Wheels
Herbed Focaccia Bread

New Orleans Seafood Cake Station

Cajun Corn and Crab Cakes, Salmon Cakes, Lobster Potato Cake
Jambalaya topped with Chicken Gumbo
Housemade Hushpuppies
Southern Style Buttermilk Cornbread
Served with the Following Sauces:
Lemon Aioli, Roasted Red Pepper Remoulade, Sour Cream and Caper Remoulade, Chipotle Crème Fraiche,
Orange Horseradish Marmalade

Young Adult Culinary Stations

"Station Package" includes choice of 1 Young Adult Station

Italian Station

Italian Breaded Chicken Parmesan with Housemade Chunky Marinara Sauce
Four Cheese Ravioli with Alfredo Sauce
Traditional Caesar Salad, Handmade Croutons, Mini Parmesan Wheels
Roasted Seasonal Vegetables
Pesto Rubbed Focaccia Bread

All American Station

Flatbread Pizzas to include Spinach and Feta, Pepperoni, Three Cheese
Cheeseburgers and Corndogs
Served with Ketchup, Mustard, Lettuce and Tomato
Fried Tater Tots

Fajita Station

Ancho Chili Marinated Flank Steak
Pesto Grilled Chicken Breast
Sautéed Onions and Peppers, Sautéed Corn and Roasted Red Pepper
Served with Flour Tortilla Wraps, Shredded Cheddar Cheese, Shredded Pepper Jack Cheese, Sour Cream,
Salsa and Fresh Guacamole

Pasta Station

Housemade Macaroni and Cheese, Butter and Herb Crumb Topping
Penne Pasta with Chunky Marinara, Shaved Parmesan, Fresh Basil
Farfalle Alfredo with Sliced Grilled Chicken and Broccoli
Traditional Caesar Salad, Handmade Croutons, Mini Parmesan Wheels
Assorted Warmed Dinner Rolls with Sweet Cream Butter

Dessert Stations

"Station Package" includes choice of 1 Dessert Station, designed for both Adults and Young Adults alike

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream
Served with the following toppings: Oreo Cookie Crumbs, Gummy Bears, Malted Milk Balls, Heath Bar Crunch, Whipped Cream, Maraschino Cherries, Chocolate Sauce, Chocolate Dipped Waffle Cups

Chocolate Fountain

Strawberry and Pineapple Skewers, Rice Crispy Treats, Housemade Marshmallows,
Pound Cake, Brown and Blondie Bites, Oreo Cookies, Vanilla Waffers, Pretzel Rods, Fresh Baked Cookies

Mini Dessert Bites

Assorted Mini Cheesecakes, Chocolate Mousse Cups, Cannolis and Petit Fours
Fresh Fruit Cups with Mascarpone Crème and Fresh Mint, Chocolate Dipped Strawberries and Pineapple Wedges
Assorted Fresh Baked Cookies

***Both dessert stations are set with one Coffee and Gourmet Tea Station
Hot Chocolate Upgrade \$4.00 additional per person***

The Society Room of Hartford ♦ 31 Pratt Street ♦ Hartford, CT 06103 ♦ 860.524.0796

Cocktail or Dinner Hour Enhancement Stations

Katz Deli Station

Mini Pastrami Sandwiches with Sauerkraut on Pumpernickel Bread
Mini Corned Beef Sandwiches with Sauerkraut on Rye Bread
Spicy Slaw with Red and Green Cabbage, Julienne Carrots, Snap Peas, Scallion, Vinaigrette Dressing
Kosher Sour Pickles
\$12.00 additional per person

Mashed Potato Bar

Red Bliss Whipped Potato (with skin) and Yukon Gold Whipped Potato
Served with Shredded Cheddar Cheese, Crumbled Blue Cheese, Sour Cream, Crushed Bacon,
Roasted Garlic, Fresh Chives, Broccoli, Warmed Beef Chili
\$12.00 additional per person

Steamed Potsticker Station

Steamed Vegetable, Shrimp, and Chicken Dumplings
Served with Hoisin, Sweet Chili Dipping Sauce, Soy Sauce, Oyster Sauce
Braised Short Ribs, Pineapple Fried Rice, Wonton Chips, Sweet and Sour Sauce
\$15.00 additional per person

Raw Bar Station

Wellfleet and Bluepoint Oysters, Crab Claws, Shrimp Cocktail, Littleneck Clams,
Absolut Peppar Crème Fraiche, Lemon Crème Fraiche, Cocktail Sauce, Tobiko and Wasabi Caviar Topping
\$15.00 additional per person

Smoked Salmon Station

Traditional and Pastrami Smoked Salmon
Served with Chopped Egg Whites, Chopped Egg Yolk, Diced Red Onion, Capers and Lime Crème Fraiche,
Garlic Toast Points, Bagel Chips and Pumpernickel Triangles
\$18.00 additional per person

Sushi Station

Assorted Sushi Nigiri, Salmon, Tuna, Halibut
Assorted Nori Rolls, Inside & Outside Rolls, Salmon, Tuna, Crab, Tempura Shrimp, Asparagus
Soy Sauce, Wasabi, Pickled Ginger, Seaweed Salad and Calamari Salad
\$18.00 additional per person