

Bat Mitzvah and Bar Mitzvah Package | 2015

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
A La Minute
VIP Service

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

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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com

847.870.8787

2

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

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

Aranchini

Delicate Risotto Balls stuffed with Prosciutto and Fontina Cheese and a side of Marinara

Baked Artichoke Reggiano Crostini

Marinated Artichokes with grated Parmesan Reggiano Cheese and fresh Arugula on Italian Toast Round

Herb Chicken and Brie Tartlets

Tender grilled Chicken Breast with fresh Herbs and rich Brie Cheese

Spicy Chicken Arugula Meatballs

Tender Chicken Meatballs with a spicy Cayenne Pepper Cream Sauce

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

Cold Hors D'oeuvres:

Shrimp Spring Roll

Chilled poached Shrimp rolled in a Rice Pilaf shell with Micro Greens, Carrots, and Napa Cabbage served with Ginger Soy dipping Sauce

Sesame Beef Arugula Wrap

Beef Tenderloin marinated and rolled with Arugula on a Sesame Pretzel Stick, sprinkled Parmesan and dressed in a Remoulade Sauce

Applewood Gorgonzola Roulade

Applewood Smoked Chicken wrapped around Pastrami and Gorgonzola Cheese garnished with a Dried Cranberry Aioli

Crab and Cucumber Cup

Delicate Alaskan Crab salad perched in a decorative Cucumber cup

Fresh Water 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

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

BlowTorched Ahi Tuna

Served on a Crispy Wonton with Bok Choy, Slaw, Wasabi Caviar and Pickled Ginger Aioli

Trio of Caviar

Market fresh Caviar to include Ofsetra, Sevruga and Salmon Caviar served with traditional condiments on an individual tasting spoon

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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com

847.870.8787

5

Plated Service

Select Soup or Salad
Add a Soup and Salad for an additional charge

Challah Blessing and Wine Toast

Chardonnay or Merlot

Soup Selection

Chilled Soups

Crystal Gazpacho

A chilled soup prepared with chopped Tomatoes, Cucumbers, Onions, Peppers and Herbs

Swirl Avocado Cucumber with Crème Fraiche

A refreshing combination of Cucumber, Herbs and a hint of Spice with bite size Avocado pieces. Enhanced with a Crème Fraiche monogram

Parsnip and Leek Vichyssoise with Horseradish

Parsnips, Leeks and Potatoes bring maximum flavor to this rich, smooth classic summer soup

Hot Soups

Fire Roasted Tomato with a Basil Chiffonade

Creamy Vegetarian broth highlighted with Basil and roasted for a wonderful smoky taste

Russet Potato Leek

The aroma of simmering Leeks and Potatoes makes this an appetizing 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

Roasted Corn Chowder

Thick Cream Soup with Corn, Carrots, Onions and Potatoes

Traditional Minestrone

Originally from Northern Italy this is a classic Italian Deep Pot Soup. This brightly colored, fresh tasting soup makes the most of delicious summer vegetables

Salad Selection

Field of Greens

Crisp Bib Lettuce with Vine Ripe Tomatoes, Red Onion and House Dressing, wrapped in 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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com

847.870.8787

6

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

Braided Atlantic Salmon

Pan roasted, hand braided Salmon dressed with Champagne Dill Cream

Macadamia Crusted Mahi-Mahi

An exceptional firm white flesh with a sweet taste hand-breaded with a Macadamia Nut Crust and gently sautéed

Moroccan Atlantic Salmon

Freshly grilled Atlantic Salmon tenderly charbroiled and topped with sautéed Onion, Tomatoes, Golden Raisins and Spices

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

4oz Filet with Mushroom Ragout paired with 4oz 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

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

Sautéed Spinach with Garlic

Sautéed in Olive Oil garnished with diced Red Peppers

Broccoli Polonaise

Broccoli with buttered and toasted Breadcrumbs

Sautéed Broccolini

Caramelized Onions and Parmesan Cheese

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

Patty Pan Squash

With roasted Pearl Onions

Glazed Brussel Sprouts

Applewood Bacon and caramelized Shallots with a Maple Glaze

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 Oven 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

Saffron Risotto

With Green Peas and Carrots

Tiger Duchess

Piped Garlic Mashed and Sweet Potato Mashed Piped into a colorful Rosette.

Bread Service

Select One

Assortment of Dinner Rolls and Flat Breads

French Baguette

Assortment of Raisin Rye, Bread Sticks, Bialy Challah and Matzah

Assortment of Sliced Breads consisting of Vienna Bread, Raisin Bread and Multi Grain

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

Homemade Profiteroles

with Vanilla Bean Ice Cream and Chocolate or Raspberry Granache

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, Assorted Pies, Opera Cakes, 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, Premium Tarts, a variety 10" Tortes, Opera Cakes, Cheesecakes, gourmet 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

9

Two-Hour Minimums Required for Bar Packages

*A bartender fee will be added for hosted bar, cash bar and packages bars under 100

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, Segrans 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
Per Guest

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, Southern Comfort, 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
Per Guest

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
Per Guest

Select Beer, Wine and Soda Package

Select Bottled Beers, House Wine Varietals and Soft Drinks

Two Hours
Three Hours
Four Hours
Per Guest

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
Per Guest

Soda Package

Attendant Fee Applies for Parties Under 100 Guests

Coke, Diet Coke, Sprite, Lemonade and Bottled Water

Two Hours
Three Hours
Four Hours
Per Guest

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

Select Wines

Cupcake Chardonnay, California

Full and elegant, flavors of Vanilla and bright Citrus

Cupcake Sauvignon Blanc, California

Rich and soft with Citrus and Gooseberry Hints

Cupcake Pinot Grigio, California

Full and complex with flavors of Pineapple and Citrus

Cupcake Riesling, California

Sweet, clean and bright with flavors of Citrus

Cupcake Merlot, California

Full and smooth with flavors of Red Cherry and Cocoa

Cupcake Cabernet Sauvignon, California

Rich and robust with flavors of Blackberry and Oak

Cupcake Pinot Noir, California

Soft and elegant with Ripe Berry and Spice flavors

Cupcake Moscato, California

Light and sparkling, bursting with Fruit fragrance and flavor

Cupcake Prosecco, California

Clean with flavors of White Peach, Citrus, Melon and Toasted Brioche

J Roget Brut, California

Dry, refreshing, crisp hints of fresh Apples with Lemon Zest

Premium Wines

14 Hands Chardonnay, California

On the palate, flavors of Apples and Pears are repeated with touches of sweet Oak and Spice

Ruffino Pinot Grigio, Italy

Fresh and fragrant, yet complex, showing refined notes of Sage and Mint, with a nice touch of minerality

Bluefield Riesling, Germany

Delicious Mineral and Flinty Fruit flavors form a juicy mid-palate, balanced with crisp refreshing acidity and a sweet, lingering finish

Casa Lapostolle Sauvignon Blanc, Chile

Grapefruit, Melon and Ripe Fruit flavors and of style and elegance with its varietal Smoky-Flinty taste

Parducci Pinot Noir, Italy

Elegant, fresh Fruit flavors enlivened by zesty baking Spice

Castle Rock Pinot Noir, Central Coast

Aromas of Cherry, Tea and Herbal Spice, on the palate, the wine gives flavors of Black Cherry, Plum and Spice

Diseno Malbec, Argentina

Bold rich and intense with Blackberry Fruit flavors, slightly spicy with a lingering finish

14 Hands Merlot, California

Flavors of Blackberries, Raspberries and Cherries are enhanced by a plush mouth feel

14 Hands Cabernet Sauvignon, California

Intense aromas of Berries and Spice, while a hint of Bramble lingers in the background

Santa Rita Reserve Cabernet Sauvignon, Chile

Citrus, Peaches and Apricots aged in Oak that imparts just a touch of smooth Vanilla and smokiness, dry, crisp and fresh

Gabbiano Chianti, Italy

Medium ruby red colour; aromas of Red Cherry, Dried Herbs, nuanced by Vanilla notes; dry, medium-bodied, velvety tannins, displaying flavours of Licorice, Spice and Red Cherries on the finish

Freixenet Cordon Negro Brut, Spain

35% Macabeo, 25% Xarel-lo, 40% Parellada, a cava with a fresh, Fruity style and a lingering aroma

Super Premium Wines

Wild Horse Chardonnay, California

Flavors of Crisp Green Apple and Bosc Pear are beautifully complemented by subtle notes of Vanilla, Caramel and Toasted Oak

Wild Horse Merlot, California

On the palate the flavors are dominated by Ripe Berry and Mocha, a supple, spicy mouth feel leads to a long finish

Castle Rock Chardonnay, Central Coast

Rich, ripe and Fruity character with a delicious blending of Vanilla, Pear, Citrus and Melon flavors

Brancott Sauvignon Blanc, New Zealand

Gooseberry flavors meld well with fresh Capsicum and underlying Nectarine and Passion Fruit flavors

Penfolds Koonunga Merlot, Australia

Flavors of Plum and Mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins

Penfolds Koonunga Hill Cabernet Sauvignon, Australia

Dark Cabernet Fruits and Tomato Leaf aromas combine with complex notes of Spice, Nutty Oak and Black Olive

Folie à Deux Ménéage à Trois Red, California

Fresh, ripe, Jam like Fruit that is the calling card of California wine

Mumm Napa Brut Prestige, Napa Valley

Touches of Vanilla and Melon, with firm acid and crisp structure, medium bodied, with excellent mousse and a rich lingering finish

Mionetto Prosecco, Italy

Prosecco is known throughout Italy as "The Welcome Wine," all are refreshing, with a food-friendly low alcohol content (around 11%)

Reserve Selections

Santa Margherita Pinot Grigio, Alto Adige

Intense aroma and dry flavor with pleasant Green Apple aftertaste

Ruffino Riserva Ducale, Tuscany

Violet, Cherry and Plum aromas and hints of White Pepper

Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley

Flavors of Cassis, Coffee and Toasted Oak with a well-structured body

Wild Horse Merlot, California

On the palate, the flavors are dominated by Ripe Berry and Mocha, a supple, spicy mouth feel leads to a long finish

Kim Crawford Sauvignon Blanc, New Zealand

Characters of cut grass and tropical fruits are dominant on the nose, flavors of passion fruit, gooseberry and subtle herbaceousness

Erath Pinot Noir, Oregon

Bright Berry Fruit aromas, elegant texture, smooth lingering finish

Moët & Chandon Imperial, France

A bouquet of fresh cut flowers and Hazelnut, smooth and Peachy on the palate

Veuve Clicquot Yellow Label, France

Rich on the nose and palate, with Almond Croissant and suggestions of Calvados in the aroma flavor

Dom Perignon, France

A fresh nose aromas, blending hints of Angelica, Dried Flowers, Pineapple, Coconut, Cinnamon, Cocoa and Tobacco