



The Hotel Northampton

BANQUET MENUS

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The Hotel Northampton

"Where Hospitality is a Personal Commitment"

PLATED DINNER

All Plated Dinners include Freshly Baked Rolls & Butter, Choice of Salad or Soup, Starch, Chef's Choice Vegetable, Dessert, Coffee, Tea & Decaf

Modified Menus Available – Inquire for Details

PLATED DINNER MENU

\$34.95 PER PERSON

CHOICE OF ONE:

Mixed Field Greens Salad with House Balsamic
 Caesar Salad with Creamy Caesar Dressing
 Walnut Apple Endive Salad with Sweet Cider Vinaigrette
 Caprese Salad Comprised of Tomato, Basil & Fresh Mozzarella - Add \$2.95 per Person

Tomato Basil Bisque
 Minestrone
 Tri-Color Tortellini
 New England Clam Chowder – Add \$2.00 per Person

CHOICE OF TWO ENTRÉES FOR PARTIES OF 40 & UNDER; CHOICE OF THREE ENTRÉES FOR PARTIES OVER 40:

Boneless Stuffed Chicken Florentine
 Chicken Picatta with Lemon Caper Sauce
 Chicken Marsala
 Chicken Francaise with Tomatoes & Parmesan Cheese with Lemon White Wine Sauce
 Chicken Cordon Bleu with Classic Supreme Sauce
 Mushroom Duxelle Stuffed Chicken Breast with Madeira Wine Sauce
 Grilled Pork Tenderloin with Brandied Apple Demi Glace – Minimum 20 count
 Grilled Salmon with Lemon Dill Beurre Blanc
 Baked Haddock with Lemon Crumb Topping
 Seafood Stuffed Baked Shrimp with Lemon Dill Beurre Blanc – Add \$5 per Person
 Herb Garlic Crusted Rack of Lamb with Rosemary Chianti Reduction – Add \$6 per Person
 Sliced Flatiron Sirloin with Mushroom Port Wine Sauce
 Grilled Filet Mignon with Wild Mushroom Port Wine Sauce, Béarnaise Sauce, or Gorgonzola Cream Sauce – Add \$5 per Person
 Grilled Sirloin with Wild Mushroom Port Wine Sauce – Add \$4 per Person
 Prime Rib au Jus with Horseradish Cream Sauce – Add \$4 per Person (Parties Over 40 People)
 Vegetable Ravioli with Pesto Cream Sauce
 Eggplant Parmesan

CHOICE OF ONE STARCH:

Rice Pilaf
 Oven Roasted Potatoes
 Parslied Red Bliss Potatoes
 Baked Potato
 Baked Sweet Potato
 Roasted Garlic Whipped Potatoes
 Twice Baked Potato – Add \$.95 per Person

CHOICE OF ONE DESSERT:

New York Style Cheesecake with Strawberries
 Carrot Cake
 Chocolate Mousse Parfait
 Chocolate Black Out Cake
 Key Lime Pie - Add \$2.50 per Person
 Pineapple Pina Colada Cake (Seasonal)
 Lemonade Cake with Strawberry Drizzle (Seasonal)
 Gluten Free Chocolate Torte

Please inform your guests that they must notify the hotel of any food allergies or dietary restrictions.

A 12.5% service fee (distributed to the service personnel)
 & 9.5% administrative fee (not a tip, gratuity or service fee) will be added to all menu & AV prices.
 All applicable State & Local taxes will be added to all taxable items.
 Prices & menu items subject to change with 90 day notice to booked functions.
 A minimum & maximum guest count may apply to selected menus;
 the hotel reserves the right to modify menus to better accommodate your group.


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BUFFET DINNER

*All Dinner Buffets Include Freshly Baked Rolls & Butter, Dessert Display,
Coffee, Tea & Decaf*

Modified Menus Available – Inquire for Details

GRANDE DINNER BUFFET

\$36.95 PER PERSON

(Minimum 40 People)

Chef Selected Homemade Soup du Jour

CHOICE OF ONE:

Mixed Field Greens Salad with House Balsamic
Caesar Salad with Creamy Caesar Dressing
Antipasto Salad
Spinach Salad with Strawberries & Pecans
Walnut Apple Endive Salad with Sweet Cider Vinaigrette

CHOICE OF ONE:

Green Beans Almondine
Maple Glazed Carrots
Sautéed Summer Squash & Zucchini
Butternut Squash – Seasonal
Vegetable Medley

CHOICE OF ONE:

Rice Pilaf
Oven Roasted Potatoes
Roasted Garlic Whipped Potatoes
Parslied Red Bliss Potatoes
Potatoes au Gratin

CHOICE OF TWO:

Chicken Picatta with Lemon Caper Sauce
Chicken Marsala
Chicken Francaise with Tomatoes & Sliced Parmesan Cheese with Lemon White Wine Sauce
Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes Topped with Balsamic Glaze
Chicken Cordon Bleu with Classic Supreme Sauce
Grilled Pork Tenderloin with Brandied Apple Demi Glaze
Baked Haddock with Lemon Crumb Topping
Grilled Salmon with Lemon Dill Beurre Blanc
Sliced Roast Sirloin with Wild Mushroom Port Wine Sauce – Add \$3.00 per Person

CHOICE OF ONE:

Lasagna (Meat or Vegetable)
Penne Pasta Marinara
Penne Bolognese
Vegetable Ravioli with Pesto Cream Sauce
Tri Color Tortellini Alfredo

Chef's Choice Dessert Display

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STATIONARY DISPLAYS

(Minimum 25 People)

THE RECEPTION

\$8.95 PER PERSON per HOUR

Imported & Domestic Cheese & Cracker Display
Accompanied by Fresh Fruit & Vegetable Crudités with Herb Dip

ANTIPASTO DISPLAY

\$275 PER DISPLAY

Italian Meats, Cheeses, Marinated Vegetables, Olives & Pepperoncini's with Oil & Vinegar
(Serves 50-70 Guests)

SUSHI DISPLAY*

\$325 PER DISPLAY

California, Tuna, Salmon & Cucumber Rolls with Wasabi, Soy Sauce & Pickled Ginger
(Serves 20-30 Guests)

MEDITERRANEAN DISPLAY

\$195 PER DISPLAY

Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread & Kalamata Olives
(Serves 50-75 Guests)

TRIPLE CRÈME BAKED BRIE EN CROUTE

\$195 PER DISPLAY

Served with Fresh Fruit, Walnuts, French Baguettes & Crackers
(Serves 25-40 Guests)

SMOKED SALMON DISPLAY

\$195 PER DISPLAY

With Toasted Mini Bagels
(Serves 15-20 Guests)

*Consuming raw or undercooked shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

CARVING STATION

All Carving Stations are served with Rustic Breads & Appropriate Condiments
A \$50 Service Fee will be applied for Each Station

Each Item will serve 25 People

Slow Roasted Turkey	\$125
Smoked Country Baked Ham	\$150
Roasted Beef Tenderloin (Serves 15-20 People)	\$350
Roasted Sirloin of Beef	\$275
Prime Rib	\$315
Boneless Roasted Leg of Lamb	\$195

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SPECIALITY STATIONS

All Stations are served for a Maximum of 1½ Hours & Have a Minimum of 25 Guests
Minimum of Three Stations or Enhancements Only

PASTA STATION

\$14.95 PER PERSON

CHOICE OF TWO PASTAS: Penne, Tri-Color Cheese Tortellini, Fettuccini, Angel Hair, or Bow Tie

CHOICE OF TWO SAUCES: Alfredo, Bolognese, Marinara, Pesto Sun-Dried Tomato, or Vodka Cream

Served with Chicken, Fresh Vegetables & Assorted Fixings

FAR EAST STATION

\$15.95 PER PERSON

Vegetable Fried Rice and White Rice

Chinese Egg Rolls or Spring Rolls

Shrimp Stir Fry and Chicken or Beef Stir Fry

Vegetable Lo Mein, Beef or Chicken Teriyaki

SALAD STATION

\$10.95 PER PERSON

Baby Arugula, Oranges, Shaved Fennel, Endive & Tart Apples, Walnuts,

Bleu Cheese, Grape Tomatoes, Mozzarella & Basil

SLIDER STATION

\$14.95 PER PERSON

CHOICE OF THREE:

Buffalo Chicken with Blue Cheese

Pulled Pork with Sweet BBQ

Philly Cheese Steak with Peppers and Onions

Tenderloin Boursin

Cheeseburger with Fixings

Mini Turkey (Cold)

SEAFOOD BAR*

\$12.95 PER PERSON

Jumbo Cocktail Shrimp, Fresh Clams & Oysters on the Half-Shell Served with Cocktail Sauce & Lemon

Based on 1 Oyster, 1 Clam, & 2 Jumbo Shrimp per Person

VIENNESE SWEET TABLE – minimum 30 people

\$12.95 PER PERSON

Assortment of Cannoli, Éclairs, Finger Pastries, Petit Fours & the Hotel Northampton's Decadent Desserts

Coffee, Decaf & Tea Selections

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HORS D'OEUVRES

PRICED PER 100 PIECES

COLD HORS D'OEUVRES

Herbed Goat Cheese & Caramelized Onions on Crostini	\$125
Shrimp Cocktail	\$350
Smoked Salmon Canapés	\$295
Smoked Duck Canapés with Blueberry Gastrique	\$295
Tarragon Chicken Salad with Green Apple & Endive on Toast Point	\$175
White Bean Puree on Crostini with Marinated Shallots & Tomatoes	\$110

HOT HORS D'OEUVRES

Assorted Petite Quiches	\$175
Beef Teriyaki Skewers	\$250
Chicken Teriyaki Skewers	\$135
Coconut Shrimp with Mango Dipping Sauce	\$195
Fried Camembert Cheese with Honey Dijon	\$150
Mac & Cheese Bites	\$150
Malaysian Beef Satay	\$275
Miniature Bruschetta	\$125
Olive Manchego Bites	\$195
Potato Pancakes with Chive Sour Cream	\$125
Chili Lime Glazed Shrimp Skewer	\$250
Scallops Wrapped in Bacon	\$250
Spanakopita	\$225
Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola	\$110
Swedish or Italian Meatballs	\$105
Thai Peanut Chicken Satays	\$150
Tiny Crab Cakes topped with Dill Aioli	\$195
Vegetarian Pot Stickers with Asian Dipping Sauce	\$125
Vegetable Spring Rolls with Soy Ginger Sauce	\$110

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FUNCTION ROOM CAPACITY

Function Room	Square Feet	Dimensions	Conference	Open U	Hollow Square	Classroom	Theater	Reception	Rounds
Grand Ballroom	2475	33' x 75'	60	40	48	120	300	300	200
Hampshire Room	1,680	28' x 60'	60	28	32	50	150	125	80
Northampton Room	756	21' x 36'	30	22	26	30	50	60	50
Executive Boardroom	513	19' x 27'	22	16	20	20	32	N/A	24
Innsiders Boardroom	504	18' x 28'	12	N/A	N/A	N/A	N/A	N/A	N/A

ROOM RENTAL RATES RANGE DEPENDING ON SIZE, SET UP & AVAILABILITY

AUDIO VISUAL EQUIPMENT

LCD Projector	\$175
8 Foot Projection Screen	\$65
10 Foot Projection Screen	\$105
Av Cart	\$15
Easel	\$15
Wired Microphone	\$35
Wireless Lavalier Microphone	\$65
Wireless Hand Held Microphone	\$35
Patch to the House System	\$100
Podium	\$50
Flip Chart with Markers	\$45
Post-It Flip Chart with Markers	\$65
TV with DVD Player	\$65
Conference Speaker Phone	\$80
Power Cord	\$5
Extension Cord	\$10

ADDITIONS

Valet Parking	\$250
Chair Covers	\$5
Sashes	\$3
Custom Centerpieces	\$40

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BEVERAGE SERVICE

CASH BAR

Domestic Beer	\$4.75
Imported Beer	\$5.75
House Wine	\$8.00
Mixed Drinks	\$8.00 & Up
Specialty Drinks	\$10.00 & Up
Soda	\$2.50
Juices	\$2.50
Saratoga Spring Water	\$3.50

OPEN BAR CONSUMPTION BASIS - Tabulated by Consumption of Drinks at Applicable Prices

HOST BARS - Service Charge & Tax Excluded

OPEN CALL BAR – PER PERSON

(Minimum 40 People)

First Hour	\$15.95
Second Hour	\$10.00
Additional Hour	\$8.00
Five Hours	\$36.00

OPEN PREMIUM BAR – PER PERSON

(Minimum 40 People)

First Hour	\$17.95
Second Hour	\$11.00
Additional Hour	\$9.00
Five Hours	\$41.00

BLOODY MARY OR MIMOSA BAR – PER PERSON

First Hour	\$11.95
Additional Hour	\$6.95

Open Soda Bars \$7.95 per Person (Minimum 50 People)

HOUSE WINES - Upgraded Wine List Available Upon Request

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Pinot Noir or Cabernet	\$22.00 per Bottle
House Champagne	\$27.00 per Bottle

ADDITIONAL ENHANCEMENTS

Champagne Toast	\$3.50 per Person
Wine Service with Dinner (2 Passes)	\$10.95 per Person
Non Alcoholic Fruit Punch	\$45.00 per Gallon
Wine or Champagne Punch	\$65.00 per Gallon
Mimosa	\$65.00 per Gallon
Sangria with Seasonal Fresh Fruit	\$90.00 per Gallon

BAR SET UP FEE IS \$175.00 (5 HOUR OPEN BAR EXCLUDED) Cocktail Servers are Available for Smaller Parties for \$35.00 per Hour (3 Hour Minimum – 1 Server per 20 Guests Required)

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