



# *The Hotel Northampton*

## **BANQUET MENUS**

36 KING STREET NORTHAMPTON, MA 01060

413-584-3100

[sales@hotelnorthampton.com](mailto:sales@hotelnorthampton.com)





# The Hotel Northampton

"Where Hospitality is a Personal Commitment"

## **SPECIALTY BREAKS**

(MINIMUM 10 PEOPLE)

SELECT ONE

**ALL SPECIALTY BREAKS INCLUDE A BEVERAGE STATION OF SOFT DRINKS,  
COFFEE, TEA & DECAF**

**\$10.95 PER PERSON**

(Minimum 10 People)

### **AFTERNOON BREAK**

Freshly Baked Cookies  
Homemade Fudge Brownies  
Sliced Fresh Fruits

### **STRAWBERRY SHORTCAKE**

Fresh Baked Biscuits  
Fresh Strawberries  
Fresh Whipped Cream

### **HEALTHY HEART**

Individual Assorted Yogurt  
Granola Bars  
Seasonal Fruit Display

### **AFTERNOON ELEGANCE - ADD \$1 PER PERSON**

Assorted Imported & Domestic Cheeses  
Assorted Crackers  
Sliced Fresh Fruit

## **MIX & MATCH ENHANCMENTS**

(MINIMUM 10 PEOPLE)

SELECT TWO

### **COFFEE, HERBAL TEAS & DECAFFEINATED COFFEE**

\$3.95 per Person

### **ASSORTED GRANOLA BARS & PROTEIN BARS**

\$3.50 per Person

### **SEASONAL WHOLE FRUIT BOWL**

\$2.95 per Person

### **WICKED TWISTED PRETZELS**

*With Dijon, Honey Mustard and  
Jalapeno Mustard*

Dippers: \$3.95 per Person

Pretzel Twist: \$5.95 per Person

### **ASSORTED INDIVIDUAL YOGURTS**

\$2.95 per Person

### **ASSORTED CANDY BARS**

\$2.95 per Person

### **COMPLETE BEVERAGE STATION**

*Coffee, Tea & Decaf  
Assorted Individual Soft Drinks  
& Bottled Water*  
\$6.00 per Person

### **ASSORTED INDIVIDUAL SOFT DRINKS & BOTTLED WATER**

\$4.50 per Person

### **FRESHLY BAKED COOKIES & HOMEMADE BROWNIES**

\$3.95 per Person

### **SIGNATURE SUNDAE BAR**

*Vanilla & Chocolate Ice Cream,  
Hot Fudge, Caramel Sauce,  
Variety of Fruits, Candy Toppings &  
Whipped Cream*  
\$10.95 per Person

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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.  
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## LUNCH BUFFETS

### GRANDE LUNCHEON BUFFET

**\$26.95 PER PERSON**

(Minimum 30 People)

1 ½ Hours

Freshly Baked Rolls & Butter

**CHOICE OF ONE SALAD:**

Mixed Field Greens Salad with House Balsamic

Caesar Salad with Creamy Caesar Dressing

Tri-Color Pasta Salad

Marinated Vegetable Salad

**CHOICE OF TWO ENTRÉES:**

Chicken Picatta with Lemon Caper Sauce

Chicken Cordon Bleu with Classic Supreme Sauce

Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes, with Balsamic Reduction Sauce

Chicken Francaise with Tomatoes & Parmesan Cheese with Lemon White Wine Sauce

Baked Haddock with Lemon Crumb Topping

Grilled Pork Tenderloin with Rosemary & Apple Demi Glaze

Sliced Flatiron Sirloin with Wild Mushroom Port Wine Sauce – Add \$3.00 per Person

Poached Salmon with Dill Beurre Blanc

Grilled Salmon with Orange Ginger Glaze

Vegetable Ravioli with Choice of Marinara, Pesto Cream, or Alfredo Sauce

Meat or Vegetarian Lasagna

Chef's Choice of Vegetable & Starch

Chef's Dessert Display

Assorted Soft Drinks, Coffee, Tea & Decaf

### DELI BUFFET

**\$19.95 PER PERSON**

(Minimum 30 People)

1 ½ Hours

Chef's Choice Homemade Soup du Jour

or New England Clam Chowder - Add \$2.00 per Person

Sliced Smoked Turkey, Roast Beef, Baked Virginia Ham

Caesar Salad with Creamy Caesar Dressing, Fresh Fruit Salad & Cole Slaw

Cape Cod Potato Chips

Assorted Sliced Cheeses, Pickles, Lettuce & Sliced Tomato

Appropriate Condiments

Assorted Breads & Rolls

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

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## PLATTERED SANDWICHES

**\$17.95 PER PERSON**

(Minimum 10 People &  
Maximum 20 ppl) 1 ½ Hours

Family Style Mixed Field Greens Salad with House Balsamic

**CHOICE OF THREE SANDWICHES:** Turkey Club, Grilled Vegetable Wrap, Bacon Ranch Grilled Chicken Sandwich, Pulled Pork Sandwich, Tuna Melt Panini, or Smoked Turkey Panini  
Cape Cod Chips and Condiments

Assorted Soft Drinks

## LITTLE ITALY LUNCH BUFFET

**\$21.95 PER PERSON**

(Minimum 30 People)  
1 ½ Hours

Minestrone Soup

Caesar Salad with Creamy Caesar Dressing

Focaccia Bread & Breadsticks

**CHOICE OF ONE PASTA:** Tortellini, Penne, Bowtie, or Angel Hair

**CHOICE OF ONE SAUCE:** Marinara, Alfredo, or Pesto Cream

**CHOICE OF ONE MEAT:** Chicken Parmesan, Chicken Marsala, Meatballs, or Italian Sausage

Chocolate Mousse

Served with Assorted Soft Drinks, Coffee, Tea & Decaf

## TACO BAR (Build Your Own)

**\$23.95 PER PERSON**

(Minimum 30 People)  
1 ½ Hours

Soft Tortillas and Corn Tortilla Shells

Rice, Black Beans, Lettuce and Cheese

Guacamole, Pico De Gallo & Salsa

South West Style Salad

**CHOICE OF TWO:** Chicken, Pulled Short Rib, Carnitas (Pulled Pork), Roasted Vegetable

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

## MIXED GRILLED LUNCH BUFFET

**\$22.95 PER PERSON**

(Minimum 30 People)  
1 ½ Hours

Chef's Choice Homemade Soup du Jour

**CHOICE OF TWO SALADS:** Mixed Field Greens Salad, Caesar Salad, or Spinach Salad with Strawberries & Pecans

**CHOICE OF TWO ENTRÉES:** Grilled Chicken, Grilled Vegetables, or Grilled Black Angus Steak

Served with Tortilla Wraps

Condiments include Lettuce, Tomato, Shredded Cheese, Guacamole, Salsa & Sour Cream

Cape Cod Potato Chips

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

## LUNCH ENHANCEMENTS

New England Clam Chowder	\$3.50 per Person
Sliced Fresh Fruit	\$3.50 per Person
Caesar Salad with Creamy Caesar Dressing	\$3.50 per Person
Potato Salad	\$3.50 per Person
Pasta Salad	\$3.50 per Person

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### **PLATED LUNCHES**

All Plated Lunches include Freshly Baked Rolls & Butter, Choice of Appetizer, Chef's Choice Starch & Vegetable, Dessert, Assorted Soft Drinks, Coffee, Tea & Decaf

#### **PLATED LUNCH**

**\$21.95 PER PERSON**

##### **CHOICE OF ONE APPETIZER:**

Soup du Jour  
New England Clam Chowder - *Add \$2.00 per Person*  
Mixed Field Greens Salad with House Balsamic  
Caesar Salad with Creamy Caesar Dressing

##### **CHOICE OF TWO ENTRÉES:**

Grilled Basil Chicken Breast with Fresh Mozzarella & Sliced Tomatoes  
Chicken Picatta with Lemon Caper Sauce  
Baked Haddock with Lemon Crumb Topping  
Grilled Salmon with Lemon Dill Beurre Blanc  
Sliced Chicken Cordon Bleu with Classic Supreme Sauce  
8 oz. Grilled Sirloin with Wild Mushroom Port Wine Sauce – *Add \$4.00 per Person*  
Vegetarian Ravioli with Pesto Cream Sauce

##### **CHOICE OF ONE DESSERT:**

Vanilla Ice Cream Parfait with Chocolate or Raspberry  
Chocolate Mousse  
New York Style Cheesecake - *Add \$1.50 per Person*  
Carrot Cake - *Add \$1.50 per Person*  
Vanilla Custard & Chocolate Chip Croissant Bread Pudding with Cinnamon Whipped Cream  
Gluten Free Chocolate Torte - *Add \$1.50 per Person*

#### **LIGHT & LIVELY LUNCH**

**\$18.95 PER PERSON**

Soup du Jour

(Maximum 25 People)

##### **CHOICE OF TWO ENTRÉES:**

Chef Salad  
Chicken Caesar Salad with Creamy Caesar Dressing  
Spinach Salad with Strawberries & Pecans, Red Onions, Goat Cheese, Topped with Salmon & Lemon Poppseed Dressing  
Lemon Pesto Chicken Panini with French Fries & Coleslaw  
Grilled Vegetable Hummus Wrap with French Fries & Coleslaw  
Smoked Turkey Panini with French Fries & Coleslaw  
Chicken Caesar Wrap

Fresh Fruit for Dessert  
Assorted Soft Drinks, Coffee, Tea & Decaf

#### **ON THE ROAD...BOXED LUNCH TO GO**

**\$16.95 PER PERSON**

##### **CHOICE OF SANDWICHES OR WRAPS:**

Roast Beef, Turkey, Baked Virginia Ham, Chicken Caesar Wrap, or Grilled Vegetable & Hummus  
Cape Cod Potato Chips or Whole Fruit  
Fresh Baked Cookie  
Assorted Soft Drinks  
Bottled Water – *Add \$1.00 per Person*

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

### **ADDITIONS**

Valet Parking	<b>\$250</b>
Chair Covers	<b>\$5</b>
Sashes	<b>\$3</b>
Custom Centerpieces	<b>\$40</b>

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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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