

The Hotel Northampton

"Where Hospitality is a Personal Commitment"

Station Reception Package

Bridal Party Hospitality Suite upon Arrival

Includes Beer, Wine, Soda Bar with Stationary and Hot Hors d'oeuvres

Fruit and Cheese Display and Vegetable Crudit  during Cocktail Hour

White Glove Butler Style Passed Hors d'oeuvres (choice of five items)

One Hour of Open Call Bar Service

Additional hours on cash basis

Champagne Toast

Custom Wedding Cake served with Chocolate Covered Strawberry

Self-service Coffee and Tea Station Set Up After Dinner

Fresh Floral Centerpieces

Deluxe Overnight Accommodations with Champagne for the Married Couple

Available only with our Grand Ballroom packages

Up to Ten Discounted Overnight Rooms

Based on availability at time of booking

Fresh Salad Station and Choice of Three of the Following Stations

All food stations will be open for a maximum of 2 hours

Chef Attended Pasta Station

Choice of Two Pastas: Penne,
Tri-Color Cheese Tortellini,
Fettuccini, Angel Hair, or Bowtie

Choice of Two Sauces: Alfredo,
Marinara, Sun-dried Tomato Pesto,
or Vodka Cream

*Served with Chicken and
Assorted Fresh Vegetables*

Potato Station

Crispy Potato Skins and Mashed Potatoes
with a Variety of Toppings and
Accoutrements

Slider Station

(Select 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)

Chef-Attended Carving Station

(Select two)

Roasted Sirloin of Beef
Roasted Beef Tenderloin- *add \$5 per person*
Smoked Country Baked Ham
Roasted Tom Turkey
Roasted Leg of Lamb

Far East Station

Vegetable Fried Rice and White Rice
Chinese Egg Rolls or Spring Rolls
Shrimp Stir Fry
Beef or Chicken Stir Fry
Vegetable Lo Mein
Beef or Chicken Teriyaki

Viennese Sweet Table

*Assortment of Cannoli,  clairs, Finger Pastries, Petit Fours and The Hotel Northampton's Decadent Desserts
Coffee, Decaf, and Tea Selections*

\$80.95 per person

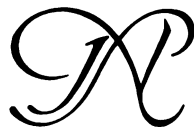
(Maximum of 135 guests for this menu)

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)
and a 9.5% administrative fee (not a tip, gratuity or service fee) will be added to all menu prices.

All applicable State and Local taxes will be added to all taxable items.

Prices and menu items subject to change with 90 days notice to booked functions.



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White Glove Butler Style Passed Hors d'oeuvres

(Select Five)

Hot

Assorted Petite Quiches
Beef or Chicken Teriyaki Skewers
Coconut Chicken with Mango Sauce
Fried Camembert Cheese with Honey Dijon
Mac and Cheese Bites
Malaysian Beef Satays
Marrakesh Chicken Skewers
Mini Tuscan Ratatouille Tarts
Miniature Bruschetta
Mushroom Profiteroles
Olive Manchego Bites
Potato Pancakes with Chive Sour Cream
Prosciutto Wrapped Mozzarella
Scallops Wrapped in Bacon
Spanakopita
Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola
Thai Peanut Chicken Satays
Tiny Crab Cakes topped with Dill Aioli
Vegetarian Pot Stickers with Asian Dipping Sauce
Vegetable Spring Rolls with Soy Ginger Sauce
Wild Mushroom Tarts

Cold

Herbed Goat Cheese and Caramelized Onions on Crostini
Marinated Mozzarella and Tomato Skewers
Smoked Duck Canapés with Blueberry Gastrique
Smoked Salmon Canapés
Tarragon Chicken Salad with Green Apple and Endive on Toast Point
White Bean Puree on Crostini with Marinated Shallots and Tomatoes

Upgrades

Hors d'oeuvres

(50 piece trays)

Assorted Sushi - \$175

Cocktail Shrimp - \$175

Mini Lamb Chops with Mint Jelly Accent - *Market Price*

* Oysters on the Half Shell - *Market Price*

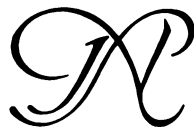
*Consuming raw or undercooked shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

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Additional Luxuries

Stationary Hors d'oeuvres Displays

***Seafood Bar:** Jumbo Cocktail Shrimp, Fresh Clams, and Oysters on the Half-Shell Served with Cocktail Sauce and Lemon
Based on 1 oyster, 1 clam, and 2 jumbo shrimp per person - \$12.95 per person

Antipasto Display: Italian Meats, Cheeses, Marinated Vegetables, Olives, Peppercornis with Oil and Vinegar
Serves 50-75 people - \$275

***Sushi Display:** California, Tuna, Salmon, and Cucumber Rolls with Wasabi, Soy Sauce, and Pickled Ginger
Serves 20-30 people - \$325

Mediterranean Display: Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread, and Kalamata Olives
Serves 50-75 people - \$195

Triple Crème Baked Brie en Croûte: Served with Fresh Fruit, Walnuts, French Baguettes, and Crackers
Serves 25-40 people - \$195

Smoked Salmon Display: With Toasted Mini Bagels
Serves 15-20 people - \$195

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Sorbet Intermezzo - \$3.50 per person

Lemon, Passion Fruit, Raspberry, Mango, or Coconut

Pasta Intermezzo - \$4.75 per person

Tortellini, Penne, or Rotini
With Your Choice of Sauce:
Vodka Cream, Marinara, Alfredo, or Bolognese

Viennese Sweet Table - \$12.95 per person

Assortment of Cannoli, Éclairs, Finger Pastries,
Petit Fours, and The Hotel Northampton's Decadent Desserts
Coffee, Decaf, and Tea Selections

Signature Sundae Bar - \$10.95 per person

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, variety of Fruits, Candy Toppings & Whipped Cream

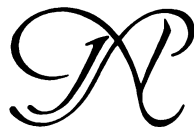
International Coffee Stations with Assorted Liqueurs - \$12.95 per person

House Wine Service with Dinner - \$10.95 per person

Two Wine Selections - 2 passes

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Beverage Service

Cash Bar

Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wines	\$8.00
Mixed Drinks	\$8.00 and up
Specialty Drinks	\$8.50 and up
Soda	\$2.50
Juices	\$2.50
Saratoga Spring Water	\$3.50

Open Bar Consumption Basis *Charged by the Drink*

Host Bars

Service Charges and Tax Excluded

Open Call Bar (per person)

Minimum of 40 people

First Hour @ \$15.95

Second Hour @ \$10.00

Additional Hour @ \$8.00

Five Hour Open Bar @ \$36.00

Open Premium Bar (per person)

Minimum of 40 people

First Hour @ \$17.95

Second Hour @ \$11.00

Additional Hour @ \$9.00

Five Hour Open Bar @ \$41.00

Bloody Mary or Mimosa Bar

First Hour @ \$11.95

Additional Hours @ \$6.95

Additional Enhancements

Champagne Toast	\$3.50 per person
Wine Pass Served 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 Fresh Fruit	\$90.00 per gallon

House Wines

An upgraded wine list is available upon request

Your Choice of Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir or Merlot

\$22.00 per bottle

House Champagne

\$27.00 per bottle

Bar set up fee is \$175.00 (5 Hour Open Bar Excluded)

Open soda bars are available at \$7.95 per person with a minimum of 50 guests.

Cocktail Servers are available for smaller parties at a charge of \$35.00 per server per hour

(3 hour minimum - 1 server per 20 guests required)

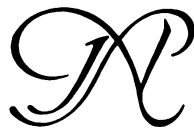
The well-being and safety of our guests is our first priority, and therefore The Hotel Northampton reserves the right to refuse alcohol service to anyone we feel may endanger the safety of themselves or anyone else. The staff and management of the Hotel Northampton are trained and educated in alcohol awareness.

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***We welcome you to envision your wedding at the Hotel Northampton
Please take a few moments to look over our spectacular wedding selections.***

We look forward to helping you plan your most special day!

- ❖ *A minimum of 135 people is needed for Wedding Packages on Saturday night in our Grand Ballroom. Lower minimums may apply for Friday evening and Sunday receptions.*
- ❖ *A minimum of 50 people is needed for Wedding Packages in our Hampshire Ballroom.*
- ❖ *A non-refundable deposit of \$1,500 is due with a signed contract to secure a date.*
- ❖ *A second non-refundable deposit of \$1,500 is due 9 months prior to your wedding.*
- ❖ *A third non-refundable deposit of \$1,500 is due 6 months prior to your wedding.*
- ❖ *75% of your proposed wedding is due 3 months prior to your wedding.*
- ❖ *Credit cards, personal checks, and cash are accepted for all deposits. These deposits will be credited to your final bill. Final Bill must be paid in advance 14 days prior to your wedding reception in the form of a Cashier Check. Credit cards and personal checks WILL NOT be accepted for the final payment.*
- ❖ *The Hotel Northampton requires a guaranteed count along with your entrée splits 14 days prior to your function.*
- ❖ *A credit card authorization form must be completed and on file to cover any late charges, damages or changes.*
- ❖ *Prices are subject to change but will be guaranteed three (3) months prior to your scheduled function. The Hotel, in good faith, will provide all items and service agreed upon, but reserves the right to make substitutions for items not readily available on the market with prior notification.*

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