



*The Hotel Northampton*

*"Where Hospitality is a Personal Commitment"*

## ***"Brunch Reception Package"***

***Cash Bar Will Be Available***

***Fresh Fruit and Yogurt Display during Cocktail Hour***

***Three Chef's Choice Breakfast Butler Style Hors d'oeuvres***

***Champagne Toast***

### **Stationed Breakfast Items**

Freshly Baked Breakfast Breads, Pastries, and Muffins  
Country Scrambled Eggs  
Eggs Benedict with Hollandaise Sauce  
Bacon, Sausage, or Ham (select two)  
Chef's Home Fried Potatoes

### **Chef Attended Omelette and Belgian Waffle Station**

Fluffy Made-to-Order Omelettes with a Variety of Accoutrements as well as Build-Your-Own Belgian Waffle Creation with Whipped Cream and Fresh Fruits

### **Lunch Entrée Selection**

*(Select Two)*

Chicken Picatta with Lemon Caper Sauce  
Chicken Francaise  
Chicken Cordon Bleu with Classic Supreme Sauce  
Baked Haddock with Lemon Crumb Topping  
Grilled Pork Tenderloin with Brandied Apple Demi Glace  
Sliced Sirloin of Beef with Wild Mushroom Port Wine Sauce  
Vegetable Ravioli with a Choice of Marinara, Pesto Cream, or Alfredo Sauce  
Meat or Vegetable Lasagna  
Penne Pasta Bolognese  
Penne Pasta Marinara

Chef's Choice of Vegetable and Starch

### **Chef's Dessert Display**

**Custom Wedding Cake served with Chocolate Covered Strawberry**

*Coffee, Decaf, and Tea Selections*

### **House Floral Centerpieces**

**Up to Ten Discounted Overnight Rooms**

*Based on availability at time of booking*

### **Valet Parking**

*Complimentary with a minimum number of guests required.*

***\$67.95 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)  
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. (updated 1/1/2022)



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## Additional Luxuries

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### **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 - \$Market Price

**Antipasto Display:** Italian Meats, Cheeses, Marinated Vegetables, Olives, Pepperoncinis 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

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

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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

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### **Family Style Viennese Sweet Display - \$25 per table**

Chef's choice of assortment of Viennese Sweets and Cookies

### **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  
**\$23.00 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!***

- ❖ *Wedding Packages must be used on Friday, Saturday, and Sunday Receptions in our Grand Ballroom. A minimum number of guests is required.*
- ❖ *Wedding Packages must be used on Friday, Saturday, and Sunday Receptions in our Jr. Ballroom (Hampshire Room). A minimum of 50 guests is required.*
- ❖ *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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