



The Hotel Northampton

BANQUET MENUS

36 KING STREET NORTHAMPTON, MA 01060

413-584-3100

sales@hotelnorthampton.com




"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, Capers & Parmesan Cheese with Lemon White Wine Sauce
Grilled Basil Chicken Breast Topped with Fresh Mozzarella & Sliced Tomatoes
Chicken Cordon Bleu with Classic Supreme Sauce
Mushroom Duxelle Stuffed Chicken Breast with Madeira Wine Sauce
Grilled Pork Tenderloin with Rosemary & Apple Demi Glace
Grilled Salmon with Orange Ginger Glaze
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 Sauce – *Add \$4 per Person (Parties Over 40 People)*
Vegetable Ravioli with Pesto Cream Sauce
Eggplant Rollatini

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*)

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)
& 7.5% 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.


"Where Hospitality is a Personal Commitment"

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, Capers & Sliced Parmesan Cheese with Lemon White Wine Sauce
Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes Topped with Balsamic Glaze
Cornbread & Cranberry Stuffed Statler Chicken with Honey Pecan Glaze
Grilled Pork Tenderloin with Rosemary & 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
Marinated Flank Steak Roulade Stuffed with Spinach, Feta Cheese & Roasted Red Peppers – Add \$3.00 per Person

CHOICE OF ONE:

Lasagna (Meat or Vegetable)
Penne Pasta Marinara
Penne Bolognese
Ravioli

Chef's Choice Dessert Display

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)
& 7.5% 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.



The Hotel Northampton

"Where Hospitality is a Personal Commitment"

STATIONARY DISPLAYS

(Minimum 25 People)

THE RECEPTION

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

\$11.95 PER PERSON 1st HOUR
\$7.95 PER PERSON 2nd HOUR

ANTIPASTO DISPLAY

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

\$275 PER DISPLAY

SUSHI DISPLAY*

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

\$325 PER DISPLAY

MEDITERRANEAN DISPLAY

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

\$195 PER DISPLAY

TRIPLE CRÈME BAKED BRIE EN CROUTE

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

\$195 PER DISPLAY

POACHED SALMON DISPLAY

Whole Poached Salmon with Cucumber Scales & Fresh Herb Dip
(Serves 35-50 Guests)

\$275 PER DISPLAY

*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

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

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)
& 7.5% 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.


"Where Hospitality is a Personal Commitment"

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

\$12.95 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

ASIAN STATION

\$14.95 PER PERSON

Vegetable Fried Rice, White Rice, Lo Mein, Chinese Egg Rolls & Spring Rolls
Chicken, Beef, or Shrimp Stir Fry
Beef Teriyaki, Crab Rangoon & Fortune Cookies

SALAD STATION

\$10.95 PER PERSON

Baby Arugula, Oranges, Shaved Fennel, Endive & Tart Apples, Walnuts,
Bleu Cheese, Grape Tomatoes, Mozzarella & Basil

TAPAS STATION

\$14.95 PER PERSON

Spanish Inspired Menu to Include Traditionally Prepared Spanish Bite-Sized
Tortilla "Omelettes" with Potato & Caramelized Onions,
Fire Roasted Mushroom & Serrano Ham, Grilled Gambas with Garlic Skewers,
Manchego & Red Pepper Tapenade with Crostini & an Assortment of Olives & Almonds

SEAFOOD BAR*

\$11.95 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

\$12.95 PER PERSON

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

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

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)
& 7.5% 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.


"Where Hospitality is a Personal Commitment"

HORS D'OEUVRES

PRICED PER 100 PIECES

COLD HORS D'OEUVRES

Herbed Goat Cheese & Caramelized Onions on Crostini	\$125
Prosciutto Wrapped Asparagus Spears with Herbed Cream Cheese	\$150
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
Rice Noodle Wrapped Shrimp with Mango Dipping Sauce	\$250
Scallops Wrapped in Bacon	\$250
Spanakopita	\$225
Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola	\$110
Swedish or Italian Meatballs	\$105
Thai Peanut Chicken Satay s	\$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

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)
& 7.5% 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.



The Hotel Northampton

"Where Hospitality is a Personal Commitment"

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	\$200
Chair Covers	\$5
Sashes	\$3
Custom Centerpieces	\$40

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)
& 7.5% 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.


The Hotel Northampton

"Where Hospitality is a Personal Commitment"

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	\$14.95
Second Hour	\$9.00
Additional Hour	\$7.00
Five Hours	\$34.00

OPEN PREMIUM BAR – PER PERSON

(Minimum 40 People)

First Hour	\$16.95
Second Hour	\$10.00
Additional Hour	\$8.00
Five Hours	\$38.00

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 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	\$75.00 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)

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)
& 7.5% 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.