



The Hotel Northampton

BANQUET MENUS

36 KING STREET NORTHAMPTON, MA 01060

413-584-3100

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

BALLPARK BREAK

Popcorn & Cracker Jacks
Bavarian Soft Pretzels
Served with Yellow & Spicy Mustard

AFTERNOON ELEGANCE - ADD \$3 PER PERSON

Assorted Imported & Domestic Cheeses
Assorted Crackers
Sliced Fresh Fruit

MIX & MATCH ENHANCEMENTS

(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

BAVARIAN SOFT PRETZELS

With Yellow & Spicy Mustard

\$3.50 per Person

ASSORTED INDIVIDUAL YOGURTS

\$2.95 per Person

ASSORTED CANDY BARS

\$2.95 per Person

ASSORTED POTATO CHIP & SNACK BAGS

\$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*
\$9.95 per Person

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.
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LUNCH BUFFETS

GRANDE LUNCHEON BUFFET

\$24.95 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

Chicken Francaise with Tomatoes, Capers & 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)

1 ½ Hours

Family Style Mixed Field Greens 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

FAJITA LUNCH BUFFET

\$23.95 PER PERSON

(Minimum 30 People)

1 ½ Hours

Marinated Sliced Grilled Chicken & Steak

Sautéed Peppers & Onions

Shredded Cheese & Romaine Lettuce

Guacamole, Pico De Gallo & Salsa

Flour Tortillas

Mexican Style Rice & Chili

Cinnamon Dusted Cheesecake Dessert Burritos

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

\$20.95 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 Orange Ginger Glaze
Grilled Salmon with Lemon Dill Beurre Blanc
Sliced Chicken Condon Bleu with Classic Supreme Sauce
Grilled Pork Tenderloin with Rosemary & Apple Demi Glacé
8 oz. Grilled Sirloin with Wild Mushroom Port Wine Sauce - Add \$3.00 per Person
Vegetarian Ravioli with Pesto Cream Sauce

CHOICE OF ONE DESSERT:

Chocolate, Raspberry, or Crème De Menthe Parfait
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

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 Poppysseed Dressing
Lemon Pesto Chicken Panini with French Fries & Coleslaw
Grilled Vegetable Hummus Wrap with French Fries & Coleslaw
Smoked Turkey Panini with French Fries & Coleslaw

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	\$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

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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	\$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)

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