



*The Hotel Northampton*

*"Where Hospitality is a Personal Commitment"*

## *A Graceful Entrance Wedding Package*

**Bridal Party Hospitality Suite Available for Getting Ready  
& To Use Thru Cocktail Hour**

**Fruit and Cheese Display and Vegetable Crudité during Cocktail Hour**

**Cash Bar**

**Champagne Toast**

**Exceptional Four Course Dinner Including Your Choice of:**

*Appetizer*

*Salad or Soup*

*Freshly Baked Rolls and Whipped Butter*

*Any Three Entrée Selections*

*Chef's Seasonal Vegetable and Starch*

*Coffee, Decaf, and Tea Selections*

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

**Self-service Coffee and Tea Station Set Up After Dinner**

**House Floral Centerpieces**

**Floor Length Ivory Linens & Gold Chiavari Chairs w/ Ivory Cushions**

**Deluxe Overnight Accommodations for the Married Couple**

*Available only with our Grand Ballroom packages*

*Complimentary with a minimum of 135 guests required.*

**Up to Ten Discounted Overnight Rooms**

*Based on availability at time of booking*

***\$65.95 per person***

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Please inform your guests that they must notify the hotel of any food allergies or dietary restrictions.

A 14% service fee (distributed to the service personnel) and a 8% administrative fee (not a tip, gratuity or service fee) will be added to all menu prices.

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## Dinner Selections

### **White Glove Butler Style Passed Hors d'oeuvres**

*(Select Five)*

#### Hot

Almond Stuffed Dates Wrapped in Bacon

Beef Teriyaki Skewers (gf optional)

Buffalo Chicken Spring Rolls

Chicken Skewers: Teriyaki, Coconut with Mango Sauce, Marrakesh,  
or Thai Peanut

Coney Island Franks

Fried Camembert Cheese with Honey Dijon

Mac and Cheese Bites

Roasted Tenderloin of Beef with Boursin & Crostini

Miniature Tuscan Ratatouille Tarts

Miniature Crab Cakes with Spicy Remoulade

Miniature Bruschetta

Mint Lime Chili Shrimp Skewers

Meatballs: Italian, Swedish, Chicken, Spicy Cheese

Olive Manchego Bites

Potato Pancakes with Chive Sour Cream

Prosciutto Wrapped Mozzarella

Scallops Wrapped in Bacon (gf)

Smoked Bluefish Pate Crostini

Stuffed Mushroom Caps: Sausage, Seafood, Vegetarian or Gorgonzola

Vegetarian Pot Stickers with Asian Dipping Sauce (gf)

Vegetable Spring Rolls with Ginger Plum Dipping Sauce

Wild Mushroom Tartlets with Fresh Herbs

Wild Mushroom Rangoons

#### 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

### **Salads**

*(Select One)*

Caesar Salad with Creamy Caesar Dressing

Mixed Field Greens Salad with House Balsamic

Mixed Field Greens with Pears, Walnuts & Champagne Vinaigrette

Panzanella Melon Salad

Roasted Butternut and Farro Salad

### **Appetizers**

*(Select One)*

Seafood Stuffed Portabella with Chive Butter Sauce

Classic or Grilled Vegetable Bruschetta

Choice of Hot or Cold Soup

Lobster Arancini with Lobster Sherry Cream Sauce

Eggplant Rollatini

Lump Crab Cakes with Smoked Cajun Remoulade Sauce

Seasonal Fresh Fruit (gf)

Tomato Mozzarella Cocktail

Fried Ravioli with Sweet and Spicy Sauce

### **Upgrades**

#### **Hors d'oeuvres**

*(50 piece trays)*

Assorted Sushi - \$250

Cocktail Shrimp - \$225

Mini Lamb Chops with Mint Jelly Accent - *Market \$*

\* Oysters on the Half Shell - *Market \$*

Sesame Crusted Seared Tuna - *Market \$*

#### **Appetizers**

Jumbo Shrimp Cocktail (4) - \$16

Lobster Bisque - \$5

New England Clam Chowder - \$4

Tuna Tacos - *Market \$*

#### **Salads - \$3**

Antipasto Salad

Caprese Salad

Roasted Butternut and Parsnip with Dried Cranberries  
and Crumbled Goat Cheese over Field Greens with a  
Cider Vinaigrette (seasonal)

Spinach Salad with Strawberries, Toasted Pecans,  
Red Onion and Lemon Poppy Vinaigrette

#### **Starches**

Twice Baked Potatoes - \$1.50

Wild Mushroom Risotto - \$2

Summer Vegetable Risotto - \$2

Shrimp Risotto - \$3

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### *Dinner Suggestions, Continued*

#### **Starches**

*(Select One)*

Rice Pilaf

Potatoes Gratin

Oven Roasted Potatoes

Mashed Sweet Potatoes

Roasted Herb Red Bliss Potatoes

Roasted Garlic Whipped Potatoes

Baked Potato with Sour Cream (gf option)

#### **Entrée Selections**

*(Up to Three)*

Chicken Cordon Bleu with Classic Supreme Sauce

Chicken Picatta with Lemon Caper Sauce

Pan Seared Chicken Breast with Roasted Tomato Wild Mushroom Ragu

Chicken Saltimbocca, Wilted Spinach and Linguini Carbonara

Brick Pressed Herbed Half Chicken with Sherry Pan Jus

Baked Haddock with Lump Crabmeat and Newburg Sauce

Herb Crusted Cod Loin with Citrus Beurre Blanc

Grilled Salmon with Lemon Garlic Beurre Blanc. Champagne Beurre Blanc or Brown Sugar and Mustard Glaze

Baked Stuffed Shrimp with a Seafood Stuffing and Drawn Butter – add \$6 per person

Grilled Swordfish with Herbed Garlic Lemon Butter or Mango Salsa and Pineapple Glaze – add \$3 per person

Herb Garlic Crusted Rack of Lamb with Rosemary Chianti Reduction – add \$7 per person

Boneless Pork Tenderloin with Brandied Apple Demi Glace

Grilled Filet Mignon – add \$7 per person

*Choice of one: Wild Mushroom Port Wine Sauce, Béarnaise Sauce, or Gorgonzola Cream Sauce*

Brined Pork Chop – add \$3 per person

Prime Rib au Jus served with Horseradish Cream Sauce – add \$4 per person

Grilled NY Sirloin with Bourbon Shallot Demi-Glace, Béarnaise, Gorgonzola Fondue or Red Wine Demi Glaze

Roasted NY Sirloin with Sautéed Mushrooms and Onions

Roasted Portabella Stack with Peppers, Zucchini, Summer Squash, Fresh Mozzarella, Brown Rice, Rose Tomato Sauce and Basil Oil (also in gf/v option)

Wild Mushroom Bolognese (also in gf/v option)

Vegetable Ravioli with Pesto Cream Sauce

Eggplant Rollatini

***If you have a special meal or personal favorite in mind, we would be happy to customize your menu.***

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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 - **MARKET \$**

**Antipasto Display:** Italian Meats, Cheeses, Marinated Vegetables, Olives, Pepperoncinis with Oil and Vinegar  
Serves 50-75 people - **\$375**

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

**Mediterranean Display:** Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread, and Kalamata Olives  
Serves 50-75 people - **\$275**

**Triple Crème Baked Brie en Croûte:** Served with Fresh Fruit, Walnuts, French Baguettes, and Crackers  
Serves 25-40 people - **\$250**

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

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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 - \$13.95 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

#### **Valet Service - \$750 plus tax (minimum 8 weeks advance is required)**

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## Beverage Service

### **Cash Bar**

Domestic Beer	\$5.00 & up
Imported Beer	\$6.00 & up
House Wines	\$8.50 & up
Mixed Drinks	\$10.00 & up
Specialty Drinks	\$10.00 & up
Soda	\$3.00
Juices	\$3.00
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 @ \$18.00*

*Second Hour @ \$10.00*

*Additional Hour @ \$6.00*

*Five Hour Open Bar @ \$39.00*

**Open Premium Bar (per person)**

**Minimum of 40 people**

*First Hour @ \$20.00*

*Second Hour @ \$10.00*

*Additional Hour @ \$7.00*

*Five Hour Open Bar @ \$45.00*

### **Additional Enhancements**

Champagne Toast	\$3.95 per person
Wine Pass Served with Dinner (2 passes)	\$10.95 per person
Non-alcoholic Fruit Punch	\$55.00 per gallon
Wine or Champagne Punch	\$75.00 per gallon
Mimosa	\$75.00 per gallon
Sangria with Fresh Fruit	\$90.00 per gallon

**Bloody Mary or Mimosa Bar**

*First Hour @ \$13.95*

*Additional Hours @ \$6.00*

### **House Wines**

*An upgraded wine list is available upon request*

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

**\$30.00 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 \$8.95 per person with a minimum of 50 guests.

Cocktail Servers are available for smaller parties at a charge of \$45.00 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. 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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