



The Hotel Northampton

"Where Hospitality is a Personal Commitment"

Brunch Reception Wedding 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

\$67.95 per person

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

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*

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

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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