

The Hotel Northampton

"Where Hospitality is a Personal Commitment"

An Imperial Affair

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

Fruit and Cheese Display and Vegetable Crudité during Cocktail Hour

Your Selection of Six (6) Butler Style Passed Hors d'oeuvres during Cocktail Hour

Open Bar for 5 Hours

Champagne Toast

Wine Service with dinner- Two Passes of House Red and White

Exceptional Four (4) Course Dinner Including Your Choice of:

Appetizer

Salad

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 or Stationed with Chocolate Covered Strawberries

Viennese Sweet Table- Assortment of Hotel Northampton's Decadent Desserts

Self-service Coffee and Tea Station Set Up After Dinner

Upgraded Centerpiece & Napkin Color

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.

(if 135 is not met, the hotel will still offer overnight suite rate discounted)

Up to Ten Discounted Overnight Rooms

Based on availability at the time of booking

Wiggins Tavern Brunch for Two Gift Certificate for Wedding Couple

\$129.95 per person

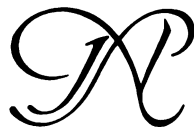
Please inform your guests that they must notify the hotel of any food allergies or dietary restrictions.

A 15% 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.

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.



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Cocktail Hour Suggestions

White Glove Butler Style Passed Hors d'oeuvres

(Select from...)

Hot

Almond Stuffed Dates Wrapped in Bacon
Beef Teriyaki Skewers (gf optional)
Buffalo Chicken Spring Rolls
Chicken Skewers: Teriyaki, Marrakesh, or
Thai Peanut Sauce (gf optional)
Coney Island Franks
Coconut Shrimp with Mango Chutney
Fried Camembert Cheese with Honey Dijon
Mac and Cheese Bites
Miniature Tuscan Ratatouille Tarts
Miniature Crab Cakes with Spicy Remoulade
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)
Stuffed Mushroom Caps: Sausage, Seafood,
Vegetarian or Gorgonzola
Vegetarian Pot Stickers with Asian Dipping
Sauce
Vegetable Spring Rolls with Ginger Plum
Dipping Sauce
Wild Mushroom Tartlets with Fresh Herbs
Wild Mushroom Rangoon

Cold

Miniature Bruschetta
Herbed Goat Cheese and Caramelized Onions on Crostini (gf)
Marinated Mozzarella and Tomato Skewers (gf)
Smoked Duck Canapés with Blueberry Gastrique
Smoked Salmon Canapés
Tarragon Chicken Salad with Green Apple on Toast Point
White Bean Puree on Crostini with Marinated Shallots and Tomatoes (df)

Upgrades

Hors d'oeuvres

(50 piece trays)

Assorted Sushi - \$250

Cocktail Shrimp - \$200

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 - \$6

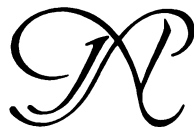
New England Clam Chowder - \$5

Tuna Tacos - *Market*

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Dinner Suggestions

Appetizers

(Select One)

Seafood Stuffed Portabella with Chive Butter Sauce
Classic Vegetable Bruschetta
Butternut or Tomato Bisque Soup (gf)
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
Puff Pastry Samosa with Tamarind Chutney

Salads

(Select One)

Caesar Salad with Creamy Caesar Dressing
Mixed Field Greens Salad with House Balsamic
Spinach Salad with Cucumber, Candied Walnuts, Sliced Pear with Cider Vinaigrette
Spinach Salad with Strawberries, Toasted Pecans, Red Onion and Lemon Poppy Vinaigrette
Harvest Apple Salad with Cider Vinaigrette
Wedge Salad with Goddess Dressing

Upgrades

Appetizers

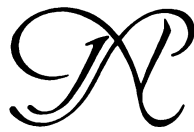
Jumbo Shrimp Cocktail (4) - \$16
Lobster Bisque - \$6
New England Clam Chowder - \$5
Tuna Tacos - *Market \$*

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)

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Dinner Suggestions, Continued

Starches

(Select One)

Rice Pilaf

Potatoes Gratin

Oven Roasted Potatoes

Roasted Herb Red Bliss Potatoes

Roasted Garlic Whipped Potatoes

Twice Baked Potatoes- add \$ 2 per person

Mushroom or Summer Vegetable Risotto- add \$2 per person

Entrée Selections

(Up to Three)

Golden Fried Chicken Breast Stuffed w/ Roasted Garlic, Sun Dried Tomatoes, Spinach & Feta with Herb Velouté

Chicken Picatta with Lemon Caper Sauce

Pan Seared Chicken Breast with Roasted Tomato Wild Mushroom Ragu

Brick Pressed Herbed Statler Chicken with Sherry Pan Jus

Fried Chicken Cutlet, Prosciutto, Asparagus & Fresh Mozzarella with Marsala Velouté garnished with Fried Leeks

Baked Haddock with Lump Crabmeat and Newburg Sauce

Herb Crusted Cod with Citrus Beurre Blanc

Grilled Salmon with Lemon Garlic Beurre Blanc, Brown Sugar and Mustard Glaze, or Tangy Orange 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 – market price

Herb Garlic Crusted Rack of Lamb with Rosemary Chianti Reduction – market price

Boneless Pork Tenderloin with Brandied Apple Demi-Glaze

Grilled Filet Mignon – market price

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

Prime Rib au Jus served with Horseradish Cream Sauce – market price

Grilled NY Sirloin

Choice of one: Bourbon Shallot Demi-Glaze, Bearnaise, Gorgonzola Fondue, Red Wine Demi Glaze or Sauteed Mushrooms and Onions

Wild Mushroom Risotto (also in gf/v option)

Vegetable Ravioli with Pesto Cream Sauce or Marinara

Eggplant Rollatini

Tamari & Garlic Roasted Tofu Served with Miso Glaze & Sesame Ginger Slaw (GF/V)

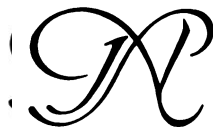
If you have a special meal or personal favorite in mind, we would be happy to customize your menu.

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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 - **\$395**

***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 - **\$295**

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

Viennese Sweet Table - \$14.95 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 - \$13.95 per person
Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, variety of Fruits, Candy Toppings & Whipped Cream

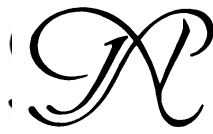
International Coffee Stations with Assorted Liqueurs - \$12.95 per person

House Wine Service with Dinner - \$15.95 per person
Two Wine Selections - 2 passes

Valet Service - \$750 plus tax (minimum 10-12 weeks advance is required)

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Beverage Service

Cash Bar

Domestic Beer	\$6 & up
Imported Beer	\$7.00 & up
House Wines	\$9 & up
Mixed Drinks	\$12.00 & up
Specialty Drinks	\$13.00 & up
Soda	\$3.50
Juices	\$5.00
Saratoga Spring Water	\$6

Open Bar Consumption Basis *Charged by the Drink*

Host Bars

Service Charges and Tax Excluded

Open Call Bar (per person)

Minimum of 30 people

First Hour @ \$18.00

Second Hour @ \$10.00

Additional Hour @ \$7.00

Five Hour Open Bar @ \$47.00

Open Premium Bar (per person)

Minimum of 30 people

First Hour @ \$27.00

Second Hour @ \$13.00

Additional Hour @ \$9.00

Five Hour Open Bar @ \$61.00

Bloody Mary or Mimosa Bar

First Hour @ \$13.95

Additional Hours @ \$7.00

Additional Enhancements

Champagne Toast	\$3.95 per person
Wine Pass Served with Dinner (2 passes)	\$15.95 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	\$85.00 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

\$30.00 per bottle

Bar set up fee is \$175.00 (5 Hour Open Bar Excluded)

Open soda bars are available at \$10.95 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)

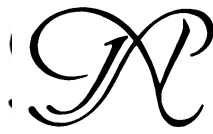
The well-being and safety of our guests is our first priority, and therefore The Hotel Northampton reserves the right to refuse alcohol service to anyone we feel may endanger the safety of themselves or anyone else. The staff and management of the Hotel Northampton are trained and educated in alcohol 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 40 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 entrées 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 services agreed upon, but reserves the right to make substitutions for items not readily available on the market with prior notification.*

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