



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"

BREAKFAST SELECTIONS

WIGGINS LIMITED CONTINENTAL

Bakery Basket of Muffins & Bagels with Cream Cheese
Coffee, Tea, Decaf & Assorted Bottled Juices

\$16.95 PER PERSON

(Minimum 10 People)

WIGGINS EXTENDED CONTINENTAL

Bakery Basket of Muffins & Bagels with Cream Cheese
Individual Yogurts & Seasonal Fresh Fruit Display
Coffee, Tea, Decaf & Assorted Bottled Juices

\$19.95 PER PERSON

(Minimum 10 People)

DELUXE BREAKFAST BUFFET

Bakery Basket of Muffins, Coffee Cakes, Bagels with Cream Cheese,
Individual Yogurts with Toppings: Granola & Chef's Choice of Seasonal Berries
Fresh Scrambled Eggs & Breakfast Potatoes
Texas French Toast with Maple Syrup & Whipped Butter
Coffee, Tea, Decaf & Assorted Bottled Juices
CHOICE OF ONE: Bacon or Turkey Bacon (additional \$3pp) or Sausage

\$28.95 PER PERSON

(Minimum 25 People)

OPTIONAL: Tofu Scramble with vegetables (vegan, additional \$5pp)

HEALTHY MORNING YOGURT BREAK

Display of Assorted Yogurts, Seasonal Fresh Fruit,
Granola, Kashi & Fresh Berries
Accompanied By 2%, Skim & Soy Milk
Coffee, Tea, Decaf & Assorted Bottled Juices

\$21.95 PER PERSON

(Minimum 20 People)

NORTHAMPTON PLATED BREAKFAST

Bakery Basket of Croissants
Fresh Fruit Cups
Served with Breakfast Potatoes, Coffee, Tea & Decaf

\$24.95 PER PERSON

(Maximum 30 People)

CHOICE OF ONE:

Fresh Scrambled Eggs
Texas French Toast with Maple Syrup
& Whipped Butter

CHOICE OF ONE:

Bacon (add \$3pp)
Sausage
Grilled Ham

CHOICE OF ONE:

Orange Juice
Cranberry Juice
Apple Juice

ADDITIONAL ITEMS

Individual Fresh Fruit Cup
Individual Yogurts
Individual Fruit & Yogurt Parfait
Eggs Benedict or Quiche
Smoked Salmon with Caper Relish
Gluten Free Muffins

\$6.00 per Person

\$4.50 per Person

\$8.00 per Person

\$10.00 per Person

\$12.00 per Person

\$4.00 per Person

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

*Individual entrée counts are due 4 business days prior to the event.

A 15% service fee (distributed to the service personnel)

& 8% administrative fee (not a tip, gratuity or service fee) will be added to all menu & AV prices.

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CLASSIC BRUNCH BUFFET – AWARD WINNING!

\$34.95 PER PERSON

(Minimum 40 People)

1.5 Hours

Bakery Basket of Muffins, Coffee Cakes & Bagels with Cream Cheese
 Seasonal Fresh Fruit & Yogurt
 Fresh Scrambled Eggs
 Texas French Toast with Maple Syrup & Whipped Butter
 Breakfast Potatoes

CHOICE OF ONE:

Bacon or Turkey Bacon (additional \$3pp++)
 Sausage
 Eggs Benedict w/ Ham (additional \$5pp++)

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 Piccata with Lemon Caper Sauce
 Chicken Francoise with Tomatoes & Shredded Parmesan Cheese with Lemon White Wine Sauce
 Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes
 Chicken Cordon Bleu with Classic Supreme Sauce
 Grilled Pork Tenderloin with Rosemary & Apple Demi-Glace
 Poached Salmon with Lemon Dill Beurre Blanc
 Baked Haddock with Lemon Crumb Topping
 Ratatouille Lasagna
 Tofu Scramble with Vegetable (vegan)

Decadent Array of Chef Selected Desserts
 Coffee, Tea, Decaf & Assorted Bottled Juices

BRUNCH ENHANCEMENTS

Chef Made to Order Omelette & Belgian Waffle Station (\$75 attendant fee)
 Bloody Mary or Mimosa Bar for One Hour
 Each Additional Hour

\$13.95 per Person

\$13.95 per Person

\$7.95 per Hour

A LA CARTE SELECTIONS

BAKED GOODS

Freshly Baked Assorted Muffins, Bagels & Cream Cheese,
 Scones OR Fresh Baked Cookies (*CHOICE OF ONE*)

\$49.00 per Dozen

CHILLED BEVERAGES

Assorted Sodas
 Bottled Juice
 12 oz. Saratoga Still or Sparkling Water
 28 oz. Pellegrino Sparkling or Flat Water

\$3.00 Each

\$3.00 Each

\$5.50 Each

\$6.00 Each

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SPECIALTY BREAKS

(MINIMUM 15 PEOPLE)

SELECT ONE

**ALL SPECIALTY BREAKS INCLUDE A BEVERAGE STATION OF SOFT DRINKS,
COFFEE, TEA & DECAF**

\$17.95 PER PERSON

(Minimum 15 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

AFTERNOON ELEGANCE - ADD \$3 PER PERSON

Assorted Imported & Domestic Cheeses
Assorted Crackers
Sliced Fresh Fruit

DELUXE SPECIALTY BREAKS

(MINIMUM 15 PEOPLE)

SELECT ONE

CHOCOLATE LOVERS BREAK

Freshly Baked Chocolate Chip Cookies
Fudge Brownies
White & Dark Chocolate Dipped
Seasonal Fresh Fruit Display
Coffee, Tea, Decaf & Assorted Sodas
\$20.95 per Person

FREAKISHLY HEALTHY BREAK

Hummus Served with Fresh Vegetables & Pita Crisps
Assorted Domestic Cheese Display with Crackers
Assorted Bar Chip Mix
Unsweetened Iced Tea, Coffee, Tea & Decaf
\$20.95 per Person

WIGGINS PUB BAR BREAK

Assorted Bar Chip Mix
Warm Wicked Twisted Pretzels
With Choice of 2 Sauces: Dijon, Yellow, Tangy,
Smoked Apple, Jalapeno or Honey Mustards
Crispy Chicken Tenders Served with Honey Mustard
Coffee, Tea, Decaf & Assorted Sodas
\$20.95 per Person

LOW-CALORIE HEALTHY BREAK

Assorted Rice Crackers with Jam & Nut Butter Spread
Pretzels
Edamame Bowl
Hummus Served with Pita Crisps
Unsweetened Iced Tea, Bottled Water
Coffee, Tea & Decaf
\$19.95 per Person

MOVIE MADNESS BREAK

Caramel Popcorn
Popcorn
Doritos
Assorted Candy Bars
Coffee, Tea, Decaf & Assorted Sodas
\$19.95 per Person

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MIX & MATCH ENHANCMENTS

(MINIMUM 10 PEOPLE)

SELECT TWO

COFFEE, HERBAL TEAS & DECAFFEINATED COFFEE

\$7.95 per Person

ASSORTED GRANOLA BARS & PROTEIN BARS

\$7.95 per Person

SEASONAL WHOLE FRUIT BOWL

\$5.00 per Person

WICKED TWISTED PRETZELS

*With Smokey Maple and
Tangy Mustard*

Dippers: \$9.95 per Person

Pretzel Twist: \$10.95 per Person

ASSORTED INDIVIDUAL YOGURTS

\$4.50 per Person

ASSORTED CANDY BARS

\$4.00 per Person

COMPLETE BEVERAGE STATION

Coffee, Tea & Decaf

Assorted Individual Soft Drinks

& Bottled Water

\$10.95 per Person

**ASSORTED INDIVIDUAL SOFT
DRINKS & BOTTLED WATER**

\$7.00 per Person

**FRESHLY BAKED COOKIES &
HOMEMADE BROWNIES**

\$8.95 per Person

SIGNATURE SUNDAE BAR

Vanilla & Chocolate Ice Cream,

Hot Fudge, Caramel Sauce,

Variety of Fruits, Candy Toppings &

Whipped Cream

\$16.95 per Person

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LUNCH BUFFETS

GRANDE LUNCHEON BUFFET

Served with Freshly Baked Rolls & Butter

\$33.95 PER PERSON

(Minimum 25 People)

1 ½ Hours

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, with Balsamic Reduction Sauce

Chicken Françoise with Tomatoes & Shredded Parmesan Cheese with Lemon White Wine Sauce

Baked Haddock with Lemon Crumb Topping

Grilled Pork Tenderloin with Rosemary & Apple Demi Glaze

Sliced Sirloin with Wild Mushroom Port Wine Sauce – *Market price*

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

Freshly Baked Cookies and Brownies Display

Assorted Soft Drinks, Coffee, Tea & Decaf

DELI BUFFET

Chef's Choice Homemade Soup du Jour

or New England Clam Chowder - *Add \$4.50 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

\$28.95 PER PERSON

(Minimum 25 People)

1 ½ Hours

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PLATTERED SANDWICHES*

\$26.95 PER PERSON

(Maximum 30 People)

Family Style Mixed Field Greens Salad with House Balsamic

CHOICE OF THREE SANDWICHES: ___ Turkey Club, ___ Grilled Vegetable Wrap, ___ Bacon Ranch Grilled Chicken Sandwich, ___ Tuna Melt, or ___ Tuna Salad Sandwich (please specify the quantity of each sandwiches selected)
Cape Cod Chips and Condiments

Assorted Soft Drinks

LITTLE ITALY LUNCH BUFFET

\$29.95 PER PERSON

(Minimum 25 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

TACO BAR (Build Your Own)

\$30.95 PER PERSON

(Minimum 25 People)

1 ½ Hours

Soft Tortillas and Corn Tortilla Shells

Rice, Black Beans, Lettuce, Sour Cream and Cheese

Guacamole, Pico De Gallo & Salsa

South West Style Salad with Cilantro Lime Vinaigrette Dressing

CHOICE OF TWO: Ground Beef, Chicken, Roasted Vegetable

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

MIXED GRILLED LUNCH BUFFET

\$31.95 PER PERSON

(Minimum 25 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 (additional \$4pp++)

Served with Tortilla Wraps

The 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

\$7.00 per Person

Sliced Fresh Fruit

\$7.00 per Person

Caesar Salad with Creamy Caesar Dressing

\$7.00 per Person

Potato Salad

\$5.00 per Person

Pasta Salad

\$5.00 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*

\$30.95 PER PERSON

CHOICE OF ONE APPETIZER:

Soup du Jour
New England Clam Chowder - Add \$4.50 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 Lemon Dill Beurre Blanc
Sliced Chicken Cordon Bleu with Classic Supreme Sauce
Grilled Sirloin with Wild Mushroom Port Wine Sauce – Market Price
Vegetarian Ravioli with Pesto Cream Sauce

CHOICE OF ONE DESSERT:

Vanilla Ice Cream Parfait with Chocolate or Raspberry
Chocolate Mousse
New York Style Cheesecake
Carrot Cake - Add \$2 per Person
Vanilla Custard & Chocolate Chip Croissant Bread Pudding with Cinnamon Whipped Cream
Gluten Free Chocolate Torte

LIGHT & LIVELY PLATTERED LUNCH*

\$27.95 PER PERSON

(Minimum 10 People & Maximum 25 People)

CHOICE OF TWO ENTRÉES:

Chef Salad with House Dressing
Chicken Caesar Salad with Creamy Caesar Dressing
Spinach Salad with Strawberries & Pecans, Red Onions, Goat Cheese, Topped with Salmon & Lemon Poppyseed Dressing
Bacon Ranch Grilled Chicken Sandwich
Grilled Vegetable Hummus
Turkey Club Sandwich
Chicken Caesar Wrap
Soup Du Jour – Add \$6 per Person

Served with French Fries, Cole Slaw, Fresh Fruit for Dessert and Assorted Soft Drinks, Coffee, Tea & Decaf

ON THE ROAD...BOXED LUNCH TO GO

\$26.95 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 and Bottle Water

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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*

\$39.95 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 \$6 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 & Shredded Parmesan Cheese with Lemon White Wine Sauce
Chicken Cordon Bleu with Classic Supreme Sauce
Mushroom Duxelles Stuffed Chicken Breast with Madeira Wine Sauce
Grilled Pork Tenderloin with Brandied Apple Demi-Glace – Minimum 20 count
Grilled Salmon with Lemon Dill Beurre Blanc
Baked Haddock with Lemon Crumb Topping
Seafood Stuffed Baked Shrimp with Lemon Dill Beurre Blanc – Add \$6 per Person
Herb Garlic Crusted Rack of Lamb with Rosemary Chianti Reduction – Add \$7 per Person
Sliced Sirloin with Mushroom Port Wine Sauce – Market Price
7oz Grilled Filet Mignon w/ Wild Mushroom Port Wine Sauce, Béarnaise Sauce, or Gorgonzola Cream Sauce— Add \$13 per Person
Grilled Sirloin with Wild Mushroom Port Wine Sauce – Add \$7 per Person
Prime Rib au Jus with Horseradish Cream Sauce – Add \$11 per Person (Parties Over 40 People)
Vegetable Ravioli with Pesto Cream Sauce
Eggplant Parmesan

CHOICE OF ONE STARCH:

Rice Pilaf
Oven Roasted Potatoes
Parslied Red Bliss Potatoes
Baked Potato
Baked Sweet Potato
Roasted Garlic Whipped Potatoes

CHOICE OF ONE DESSERT:

New York Style Cheesecake with Strawberries
Carrot Cake
Chocolate Mousse Parfait
Lemon Burst Cake
Chocolate Torte (gf)
Fresh Fruit Cup

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BUFFET DINNER

*All Dinner Buffets Include Freshly Baked Rolls & Butter, Dessert Display,
 Coffee, Tea & Decaf
 Modified Menus Available – Inquire for Details*

GRANDE DINNER BUFFET

\$45.95 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 & Shredded Parmesan Cheese with Lemon White Wine Sauce
 Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes Topped with Balsamic Glaze
 Chicken Cordon Bleu with Classic Supreme Sauce
 Grilled Pork Tenderloin with Brandied 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 – *Market Price*

CHOICE OF ONE:

Lasagna (Meat or Vegetable)
 Penne Pasta Marinara
 Penne Bolognese
 Vegetable Ravioli with Pesto Cream Sauce
 Tri Color Tortellini Alfredo

Chef's Choice Dessert Display

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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
(per one hour)

ANTIPASTO DISPLAY

Italian Meats, Cheeses, Marinated Vegetables, Olives & Pepperoncini's with Oil & Vinegar
(Serves up to 30-35 Guests)

\$395 PER DISPLAY

SUSHI DISPLAY* **DISPLAY**

California, Tuna, Salmon & Cucumber Rolls with Wasabi, Soy Sauce & Pickled Ginger
(Serves up to 20-25 Guests)

\$MARKET PRICE PER

MEDITERRANEAN DISPLAY

Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread & Kalamata Olives
(Serves up to 30-40 Guests)

\$295 PER DISPLAY

BAKED BRIE EN CROUTE

Served with Fresh Fruit, Walnuts, French Baguettes & Crackers
(Serves up to 20-25 Guests)

\$295 PER DISPLAY

SMOKED SALMON DISPLAY

With Toasted Mini Bagels
(Serves up to 25 Guests)

\$MARKET PRICE

*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 \$100 Service Fee will be applied for Each Station

Each Item serves up to 25 People

Slow Roasted Turkey

\$295

Smoked Country Baked Ham

\$395

Roasted Beef Tenderloin (Serves 15-20 People)

\$Market Price

Roasted NY Sirloin of Beef (Serves 15-20 People)

\$Market Price

Prime Rib

\$695

Boneless Roasted Leg of Lamb

\$595

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SPECIALITY STATIONS

All Stations are served for a Maximum of 1½ Hours & Have a Minimum of 30 Guests
Minimum of Three Stations or Enhancements Only

PASTA STATION

\$18.95 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

FAR EAST STATION

\$18.95 PER PERSON

Vegetable Fried Rice or White Rice

Chinese Egg Rolls or Spring Rolls

Shrimp Stir Fry, Chicken Stir Fry or Beef Stir Fry (choice of one)

Vegetable Lo Mein, Beef or Chicken Teriyaki (choice of one)

SALAD STATION

\$13.95 PER PERSON

Baby Arugula, Oranges, Shaved Fennel, Tart Apples, Walnuts,

Bleu Cheese, Grape Tomatoes, Mozzarella & Basil

SLIDER STATION

\$19.95 PER PERSON

CHOICE OF TWO:

Buffalo Chicken with Blue Cheese

Philly Cheese Steak with Peppers and Onions

Tenderloin Boursin (additional \$2pp++)

Cheeseburger with Fixings

Mini Turkey (Cold)

SEAFOOD BAR*

\$MARKET PRICE

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 – minimum 30 people

\$14.95 PER PERSON

Assortment of Cannoli, Éclairs, Finger Pastries, Petit Fours, Cookies, Brownies, & the Hotel Northampton's

Decadent Desserts. Coffee, Decaf & Tea Selections

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HORS D'OEUVRES

PRICED PER **50 PCS/100 PCS** (PIECES)

COLD HORS D'OEUVRES

Herbed Goat Cheese & Caramelized Onions on Crostini	\$98/\$195
Shrimp Cocktail	\$200/\$400
Smoked Salmon Canapés	\$198/\$395
Tarragon Chicken Salad with Green Apple on Toast Point	\$113/\$225
White Bean Puree on Crostini with Marinated Shallots & Tomatoes	\$113/\$225

HOT HORS D'OEUVRES

Beef Teriyaki Skewers	\$248/\$495
Chicken Teriyaki Skewers	\$113/\$225
Coconut Shrimp with Mango Dipping Sauce	\$158/\$315
Fried Camembert Cheese with Honey Dijon	\$113/\$225
Mac & Cheese Bites	\$98/\$195
Malaysian Beef Satay	\$248/\$495
Miniature Bruschetta	\$98/\$195
Olive Manchego Bites	\$98/\$195
Potato Pancakes with Chive Sour Cream	\$98/\$195
Chili Lime Glazed Shrimp Skewer	\$175/\$350
Scallops Wrapped in Bacon	\$198/\$395
Spanakopita	\$138/\$275
Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola	\$113/\$225
Swedish or Italian Meatballs	\$98/\$195
Thai Peanut Chicken Satays	\$113/\$225
Tiny Crab Cakes topped with Dill Aioli	\$175/\$350
Vegetarian Pot Stickers with Asian Dipping Sauce	\$98/\$195
Vegetable Spring Rolls with Soy Ginger Sauce	\$98/\$195

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

*Individual entrée counts are due 4 business days prior to the event.

A 15% service fee (distributed to the service personnel)

& 8% 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	Square Feet	Dimensions	Conference	Open U	Hollow Square	Classroom	Theater	Reception	Rounds
Grand Ballroom	2475	33' x 75'	60	50	48	95	250	250	200
Hampshire Room	1,680	28' x 60'	30	28	32	50	140	100	80
Northampton Room	756	21' x 36'	28	24	30	30	55	55	50
Executive Boardroom	513	19' x 27'	20	18	20	20	35	25	30
Innsiders Boardroom	504	18' x 28'	12	N/A	N/A	N/A	N/A	N/A	N/A

FUNCTION ROOM CAPACITY

ROOM RENTAL RATES RANGE DEPENDING ON SIZE, SET UP & AVAILABILITY

AUDIO VISUAL EQUIPMENT

LCD Projector	\$200
8 Foot Projection Screen	\$100
10 Foot Projection Screen	\$150
Av Cart	\$25
Easel	\$15
Wired Microphone	\$75
Wireless Lavalier Microphone	\$75
Wireless Hand Held Microphone	\$75
Patch to the House System	\$100
Podium with Microphone	\$70
Flip Chart with Markers	\$95
Post-It Flip Chart with Markers	\$125
Conference Speaker Phone	\$80
Power Cord	\$20
Extension Cord	\$15

ADDITIONS

Valet Parking (based on availability, must be requested 60 days in advance)	\$Market Price
Chair Covers	\$5/each
Sashes	\$4/each

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BEVERAGE SERVICE

CASH BAR

Domestic Beer	\$6.00-\$7.00 & Up
Imported Beer	\$7.00 & Up
House Wine	\$9.00
Mixed Drinks	\$11.00 & Up
Specialty Drinks	\$13.00 & Up
Soda	\$3.50
Juices	\$3.50
Saratoga Spring Water	\$5.50

OPEN BAR CONSUMPTION BASIS - Tabulated by Consumption of Drinks at Applicable Prices

HOST BARS - Service Charge & Tax Excluded

OPEN CALL BAR – PER PERSON

(Minimum 30 People)

First Hour	\$18.00
Second Hour	\$10.00
Additional Hour	\$7.00
Five Hours	\$47.00

OPEN PREMIUM BAR – PER PERSON

(Minimum 30 People)

First Hour	\$27.00
Second Hour	\$13.00
Additional Hour	\$9.00
Five Hours	\$61.00

BLOODY MARY OR MIMOSA BAR – PER PERSON

First Hour	\$13.95
Additional Hour	\$7.00

OPEN SODA BARS(Minimum 50 People) \$10.95

HOUSE WINES - Upgraded Wine List Available Upon Request

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Pinot Noir or Cabernet	\$30.00 per Bottle
House Champagne	\$30.00 per Bottle

ADDITIONAL ENHANCEMENTS(*Each Gallon serves up to 22-23 people)

Champagne Toast	\$3.95 per Person
Wine Service with Dinner (2 Passes)	\$18 per Person
Wine or Champagne Punch*	\$75.00 per Gallon*
Mimosa*	\$75.00 per Gallon*
Sangria with Seasonal Fresh Fruit*	\$85.00 per Gallon*

BAR SET UP FEE IS \$175.00 (5 HOUR OPEN BAR EXCLUDED) Cocktail Servers are Available for Smaller Parties (20 People or less) for \$55.00 per Hour, with 3 Hours Minimum at the ratio of 1 Server per 20 Guests required. *All cash bars will be required to meet a beverage minimum revenue of \$450 or higher.*

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