

The Hotel Northampton

"Where Hospitality is a Personal Commitment"

Brunch Reception 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

Fresh Floral Centerpieces

Up to Ten Discounted Overnight Rooms

Based on availability at time of booking

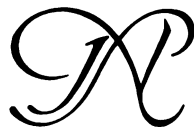
Valet Parking

Complimentary with a minimum of 135 guests

\$59.95 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)
and a 9.5% 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.



The Hotel Northampton

"Where Hospitality is a Personal Commitment"

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 - \$12.95 per person

Antipasto Display: Italian Meats, Cheeses, Marinated Vegetables, Olives, Peppercornis with Oil and Vinegar
Serves 50-75 people - \$275

***Sushi Display:** California, Tuna, Salmon, and Cucumber Rolls with Wasabi, Soy Sauce, and Pickled Ginger
Serves 20-30 people - \$325

Mediterranean Display: Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread, and Kalamata Olives
Serves 50-75 people - \$195

Triple Crème Baked Brie en Croûte: Served with Fresh Fruit, Walnuts, French Baguettes, and Crackers
Serves 25-40 people - \$195

Smoked Salmon Display: With Toasted Mini Bagels
Serves 15-20 people - \$195

*Consuming raw or undercooked shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

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 - \$12.95 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

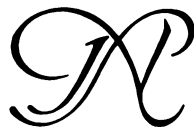
International Coffee Stations with Assorted Liqueurs - \$12.95 per person

House Wine Service with Dinner - \$10.95 per person

Two Wine Selections - 2 passes

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)
and a 9.5% 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.



The Hotel Northampton

"Where Hospitality is a Personal Commitment"

Beverage Service

Cash Bar

Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wines	\$8.00
Mixed Drinks	\$8.00 and up
Specialty Drinks	\$8.50 and up
Soda	\$2.50
Juices	\$2.50
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 @ \$15.95

Second Hour @ \$10.00

Additional Hour @ \$8.00

Five Hour Open Bar @ \$36.00

Open Premium Bar (per person)

Minimum of 40 people

First Hour @ \$17.95

Second Hour @ \$11.00

Additional Hour @ \$9.00

Five Hour Open Bar @ \$41.00

Bloody Mary or Mimosa Bar

First Hour @ \$11.95

Additional Hours @ \$6.95

Additional Enhancements

Champagne Toast	\$3.50 per person
Wine Pass Served 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 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

\$22.00 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 \$7.95 per person with a minimum of 50 guests.

Cocktail Servers are available for smaller parties at a charge of \$35.00 per server per hour

(3 hour minimum - 1 server per 20 guests required)

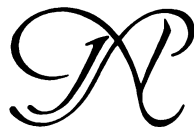
The well-being and safety of our guests is our first priority, and therefore The Hotel Northampton reserves the right to refuse alcohol service to anyone we feel may endanger the safety of themselves or anyone else. The staff and management of the Hotel Northampton are trained and educated in alcohol awareness.

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)
and a 9.5% 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.



The Hotel Northampton

"Where Hospitality is a Personal Commitment"

***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!

- ❖ *A minimum of 135 people is needed for Wedding Packages on Saturday night in our Grand Ballroom. Lower minimums may apply for Friday evening and Sunday receptions.*
- ❖ *A minimum of 50 people is needed for Wedding Packages in our Hampshire Ballroom.*
- ❖ *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 in the form of a Cashier Check. Credit cards and 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.*

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)
and a 9.5% 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.