

The Hotel Northampton

"Where Hospitality is a Personal Commitment"

A Graceful Entrance

Bridal Party Hospitality Suite upon Arrival

Includes Champagne, Soda Station and Fruit and Cheese Display

Fruit and Cheese Display and Vegetable Crudité during Cocktail Hour

Cash Bar

Champagne Toast

Exceptional Four 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 with Chocolate Covered Strawberry

Self-service Coffee and Tea Station Set Up After Dinner

Fresh Floral Centerpieces

Floor Length Ivory Linens

Deluxe Overnight Accommodations with Champagne for the Married Couple

Available only with our Grand Ballroom packages

Complimentary with a minimum of 135 guests

Up to Ten Discounted Overnight Rooms

Based on availability at time of booking

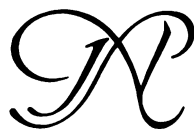
Valet Parking

Complimentary with a minimum of 135 guests

\$62.95 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.
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Dinner Suggestions

White Glove Butler Style Passed Hors d'oeuvres

(Select Five)

Hot

- Assorted Petite Quiches
- Beef or Chicken Teriyaki Skewers
- Coconut Chicken with Mango Sauce
- Fried Camembert Cheese with Honey Dijon
- Mac and Cheese Bites
- Malaysian Beef Satays
- Marrakesh Chicken Skewers
- Mini Tuscan Ratatouille Tarts
- Miniature Bruschetta
- Mushroom Profiteroles
- Olive Manchego Bites
- Potato Pancakes with Chive Sour Cream
- Prosciutto Wrapped Mozzarella
- Scallops Wrapped in Bacon
- Spanakopita
- Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola
- Thai Peanut Chicken Satays
- Tiny Crab Cakes topped with Dill Aioli
- Vegetarian Pot Stickers with Asian Dipping Sauce
- Vegetable Spring Rolls with Soy Ginger Sauce
- Wild Mushroom Tarts

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

Appetizers

(Select One)

- Seafood Stuffed Portabella with Chive Buttersauce
- Classic Bruschetta
- Choice of Hot or Cold Soup
- Lobster Arancini with Lobster Sherry Cream Sauce
- Eggplant Rollatini
- Lump Crab Cakes with Smoked Cajun Remoulade Sauce
- Seafood Newburg in Puff Pastry
- Seasonal Fresh Fruit
- Tomato Mozzarella Cocktail
- Fried Ravioli with Sweet and Spicy Sauce

Salads

(Select One)

- Caesar Salad with Creamy Caesar Dressing
- Greek Salad with Feta Cheese and Herb Vinaigrette
- Mixed Field Greens Salad with House Balsamic

Upgrades

Hors d'oeuvres

(50 piece trays)

- Assorted Sushi - \$175
- Cocktail Shrimp - \$175
- Mini Lamb Chops with Mint Jelly Accent - *Market Price*
- * Oysters on the Half Shell - *Market Price*

Appetizers

- Jumbo Shrimp Cocktail (4) - \$14
- Lobster Bisque - \$2.95
- New England Clam Chowder - \$1.95

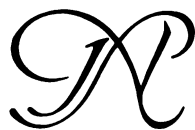
Salads - \$2.95

- 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

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Dinner Suggestions, Continued

Starches

(Select One)

Rice Pilaf
Oven Roasted Potatoes
Parslied Red Bliss Potatoes
Roasted Garlic Whipped Potatoes
Baked Potato with Sour Cream
Twice Baked Potatoes – add \$.95 per person

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
Mushroom Duxelle Stuffed Chicken Breast with Madeira Wine Sauce
Cornbread and Cranberry Stuffed Statler Chicken with Honey Pecan Glaze
Baked Haddock with Lump Crabmeat and Newburg Sauce
Herb Crusted Cod Loin with Citrus Beurre Blanc
Grilled Salmon with Lemon Dill Beurre Blanc or Brown Sugar and Mustard Glaze
Baked Stuffed Shrimp with a Seafood Stuffing and Drawn Butter – add \$5 per person
Grilled Swordfish with Herbed Garlic Lemon Butter
Herb Garlic Crusted Rack of Lamb with Rosemary Chianti Reduction – add \$6 per person
Boneless Pork Tenderloin with Brandied Apple Demi Glace
Grilled Filet Mignon – add \$5 per person
Choice of Wild Mushroom Port Wine Sauce, Béarnaise Sauce, or Gorgonzola Cream Sauce
Prime Rib au Jus served with Horseradish Cream Sauce – add \$2 per person
Grilled NY Sirloin with Bourbon Shallot Demi-Glace
Wild Mushroom Ravioli with Forestiere sauce
Vegetable Ravioli with Pesto Cream Sauce
Eggplant Rollatini

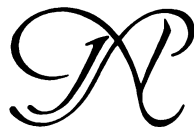
If you have a special meal or personal favorite in mind, we would be happy to customize your menu.

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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 - \$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

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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 - \$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

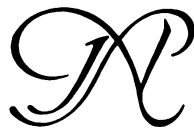
International Coffee Stations with Assorted Liqueurs - \$12.95 per person

House Wine Service with Dinner - \$10.95 per person

Two Wine Selections - 2 passes

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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)

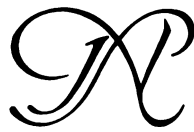
The well-being and safety of our guests is our first priority, and therefore The Hotel Northampton reserves the right to refuse alcohol service to anyone we feel may endanger the safety of themselves or anyone else. The staff and management of the Hotel Northampton are trained and educated in alcohol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

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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!

- ❖ *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.*

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