

# The Hotel Northampton

*"Where Hospitality is a Personal Commitment"*

## *An Imperial Affair*

### **Bridal Party Hospitality Suite upon Arrival**

*Includes Champagne, Soda Station and Fruit and Cheese Display*

### **Fruit and Cheese Display and Vegetable Crudit  during Cocktail Hour**

### **Premium Open Bar**

### **Your Selection of Five Butler Style Passed Hors d'oeuvres**

### **Champagne Toast**

### **Exceptional Four Course Dinner Including Your Choice of:**

*Appetizer*

*Salad*

*Freshly Baked Rolls and Whipped Butter*

*Any Three Entr e Selections*

*Chef's Seasonal Vegetable and Starch*

*Coffee, Decaf, and Tea Selections*

### **Wine Service with Dinner – Two Passes of House Red and White**

### **Custom Wedding Cake Served with Chocolate Covered Strawberry**

### **Staffed International Coffee Station with Assorted Liquors**

### **Viennese Sweet Table**

*Assortment of Cannoli,  clairs, Finger Pastries, Petit Fours,*

*and The Hotel Northampton's Decadent Desserts*

*Coffee, Decaf, and Tea Selections*

### **Fresh Floral Centerpieces**

### **Floor Length Ivory Linens, Upgraded Victorian Romance Table Overlays**

**Ivory Chair Covers and Chair Sashes in Any Color**

### **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*

### **One Ten-Passenger Limousine for Transportation to your Wedding and Reception**

### **Valet Parking**

*Complimentary with a minimum of 135 guests*

**\$119.95 per person**

*Minimum of 135 guests required*

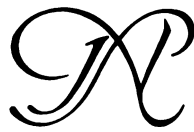
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Please inform your guests that they must notify the hotel of any food allergies or dietary restrictions.

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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

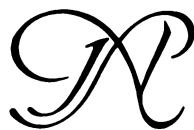
\*Consuming raw or undercooked shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

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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

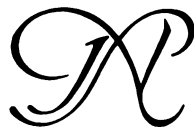
***If you have a special meal or personal favorite in mind, we would be happy to customize your menu.***

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## Additional Luxuries

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### **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

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#### **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**

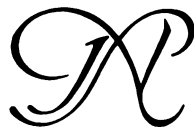
#### **House Wine Service with Dinner - \$10.95 per person**

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.

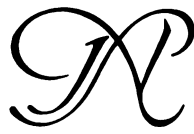
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## *The Hotel Northampton*

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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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