

# *The Hotel Northampton*

*"Where Hospitality is a Personal Commitment"*

## *Wedding Packages*

### *A Graceful Entrance*

**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 Three (3) Butler Style Passed Hors d'oeuvres during Cocktail Hour**

**Champagne Toast**

**Exceptional Three (3) Course Dinner Including Your Choice of:  
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**

**Self-service Coffee and Tea Station Set Up After Dinner**

**House Center Piece:  
3-tiered Cylinder Vases with Ivory Floating Candles**

**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*

**Complimentary Brunch for Two Gift Certificate for Wedding Couple**

**\$69.95 per person**

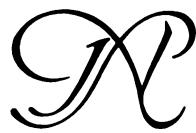
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Please inform your guests that they must notify the hotel of any food allergies or dietary restrictions.

A 14% 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. (03272025)



## *The Hotel Northampton*

*"Where Hospitality is a Personal Commitment"*

### *An Elegant Conversation*

Includes all *A Graceful Entrance* plus...

**One Hour Open Bar during Cocktail Hour Including All Call Brands**

**Your Selection of Five (5) Butler Style Passed Hors d'oeuvres during Cocktail Hour**

**Exceptional Four (4) Course Dinner**

***\$89.95 per person***

### *An Enchanted Evening*

Includes all *An Elegant Conversation* plus...

**Open Bar for Up to Four Additional Hours Including All Call Brands**

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

**Viennese Sweet Table**

*Assortment of Cannoli, Éclairs, Finger Pastries, Petit Fours,  
and The Hotel Northampton's Decadent Desserts  
Coffee, Decaf, and Tea Selections*

***\$115.95 per person***

### *An Imperial Affair*

Includes all *An Enchanted Evening* plus...

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

**Upgraded Napkin Color of Your Choice**

**House Center Pieces with Your Choice of Floating Candle Color**

**Premium Open Bar**

**Staffed International Coffee Station with Assorted Liquors**

***\$129.95 per person***

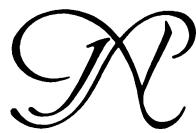
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## Dinner Suggestions

### **White Glove Butler Style**

#### **Passed Hors d'oeuvres**

(Select Five)

##### Hot

Almond Stuffed Dates Wrapped in Bacon

Beef Teriyaki Skewers (gf optional)

Buffalo Chicken Spring Rolls

Chicken Skewers: Teriyaki, Marrakesh, or Thai Peanut Sauce  
Coney Island Franks

Coconut Shrimp with Mango Chutney

Fried Camembert Cheese with Honey Dijon

Mac and Cheese Bites

Roasted Tenderloin of Beef with Boursin & Crostini

Miniature Tuscan Ratatouille Tarts

Bite Size Crab Cakes with Spicy Remoulade

Traditional Bruschetta Crostini w/ Parmesan

Mint Lime Chili Shrimp Skewers

Meatballs: Italian, Swedish, Chicken, Spicy Cheese

Blackened Sirloin Tips w/ Gorgonzola Buerre Blanc

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 (gf)

Vegetable Spring Rolls with Ginger Plum Dipping Sauce

Wild Mushroom Tartlets with Fresh Herbs

Wild Mushroom Rangoon

##### 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

### **Salads**

(Select One)

Caesar Salad with Creamy Caesar Dressing

Mixed Field Greens Salad with House Balsamic

Harvest Apple Salad with Cider Vinaigrette

Spinach Salad with Cucumber, Candied Walnuts, Sliced Pear with  
Cider Vinaigrette

Wedge Salad with Goddess Dressing

### **Appetizers**

(Select One)

Brie & Prosciutto Arancini w/ Madeira-Leek Cram Sauce

Classic Vegetable Bruschetta

Butternut or Tomato Bisque Soup

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

Filet with Truffle Medallion

Spanish Roasted Shrimp w/ Herbed Focaccia Points

### **Upgrades**

#### **Hors d'oeuvres**

(50 piece trays)

Assorted Sushi - \$250

Cocktail Shrimp - \$225

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 - \$5

New England Clam Chowder - \$4

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)

Spinach Salad with Strawberries, Toasted Pecans,  
Red Onion and Lemon Poppy Vinaigrette

#### **Starches**

Twice Baked Potatoes - \$1.50

Wild Mushroom Risotto - \$2

Summer Vegetable Risotto - \$2

Shrimp Risotto - \$3

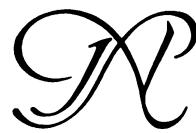
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# *The Hotel Northampton*

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## Dinner Suggestions, Continued

### **Starches**

*(Select One)*

- Rice Pilaf
- Potatoes Gratin
- Oven Roasted Potatoes
- Mashed Sweet Potatoes
- Roasted Herb Red Bliss Potatoes
- Roasted Garlic Whipped Potatoes

### **Entrée Selections**

*(Up to Three)*

- Golden Fried Chicken Breast Stuffed w/ Roasted Garlic, Sun Dried Tomatoes, Spinach & Feta with a 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
- Lemon & Parsley – Crumbed Cod with Lemon Beurre Blanc
- Grilled Salmon with Lemon Garlic Beurre Blanc. Champagne Beurre Blanc or Brown Sugar and Mustard Glaze
- Pesto-Seared Salmon with Tangy Orange Glaze
- Grilled Swordfish with Herbed Garlic Lemon Butter or Mango Salsa and Pineapple Glaze – add \$9 per person
- Boneless Pork Tenderloin with Brandied Apple Demi Glace
- Grilled Filet Mignon – add \$11 per person
- Choice of one: Wild Mushroom Port Wine Sauce, Béarnaise Sauce, or Gorgonzola Cream Sauce*
- Braised Short Rib served with Port Wine Demi Glaze & Roasted Mire Poix – add \$6 per person
- Prime Rib au Jus served with Horseradish Cream Sauce – add \$9 per person
- Grilled NY Sirloin with Bourbon Shallot Demi-Glace, Béarnaise, Gorgonzola Fondue or Red Wine Demi Glaze
- Roasted NY Sirloin with Sautéed Mushrooms and Onions
- Fried Chicken Cutlet, Prosciutto, Asparagus & Fresh Mozzarella with Marsala Velouté garnished with Fried Leeks
- Wild Mushroom Risotto (also in gf/v option)
- Spinach & Mushroom Ravioli with Roasted Tomatoes & Caramelized Onion Marsala Cream Sauce
- Eggplant Rollatini

Tamari & Garlic Roasted Tofu served with Miso Glaze & Sesame Ginger Vegetable Slaw

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

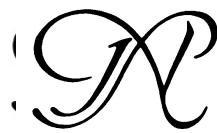
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# *The Hotel Northampton*

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## *Station Reception Package*

**Bridal Party Hospitality Suite upon Arrival**

**Fruit and Cheese Display and Vegetable Crudité during Cocktail Hour**

**White Glove Butler Style Passed Hors d'oeuvres (choice of 5 items)**

**One Hour of Open Call Bar Service**

*Additional hours on cash basis*

**Champagne Toast**

**Custom Wedding Cake served or stationed**

**Self-service Coffee and Tea Station Set Up After Dinner**

**House Floral Centerpieces**

**Deluxe Overnight Accommodations with Champagne for the Married Couple**

*Available only with our Grand Ballroom packages*

**Up to Ten Discounted Overnight Rooms**

*Based on availability at time of booking*

**Fresh Salad Station and Choice of Three of the Following Stations**

*All food stations will be open for a maximum of 2 hours*

**Chef Attended Pasta Station**

**Choice of Two Pastas:** Penne, Tri-Color Cheese Tortellini, Fettuccini, Angel Hair, or Bowtie

**Choice of Two Sauces:** Alfredo, Marinara, Sun-dried Tomato Pesto, or Vodka Cream

*Served with Chicken and Assorted Fresh Vegetables*

**Potato Station**

Crispy Potato Skins and Mashed Potatoes with a Variety of Toppings and Accoutrements

**Chef-Attended Carving Station**

*(Select two)*

Roasted Sirloin of Beef - add \$8 per person  
Roasted Beef Tenderloin - add \$8 per person  
Smoked Country Baked Ham  
Roasted Tom Turkey  
Roasted Leg of Lamb - add \$7 per person

**Slider Station**

*(Select three)*

Buffalo Chicken with Blue Cheese  
Pulled Pork with Sweet BBQ  
Philly Cheese Steak with Peppers and Onions  
Tenderloin Boursin  
Cheeseburger with Fixings  
Mini Turkey (Cold)

**Far East Station**

Vegetable Fried Rice and White Rice  
Chinese Egg Rolls or Spring Rolls  
Shrimp Stir Fry  
Beef or Chicken Stir Fry  
Vegetable Lo Mein  
Beef or Chicken Teriyaki

**Viennese Sweet Table**

*Assortment of Cannoli, Éclairs, Finger Pastries, Petit Fours and The Hotel Northampton's Decadent Desserts  
Coffee, Decaf, and Tea Selections*

**\$101.95 per person**

*(A Minimum & maximum number of guests are required for this menu)*

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# *The Hotel Northampton*

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## *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 (\$3pp upcharge applies), 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 or stationed**

*Coffee, Decaf, and Tea Selections*

### **House Floral Centerpieces**

### **Up to Ten Discounted Overnight Rooms**

*Based on availability at time of booking*

***\$67.95 per person***

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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 - **\$375**

**\*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 - **\$250**

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

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

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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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### **Family Style Viennese Sweet Display - \$25 per table**

Chef's choice of assortment of Viennese Sweets and Cookies

### **Viennese Sweet Table - \$13.95 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

### **Valet Service - \$750 plus tax (minimum 8 weeks advance is required)**

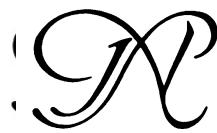
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## Beverage Service

### Cash Bar

Domestic Beer	\$6 & up
Imported Beer	\$7.00 & up
House Wines	\$8 & up
Mixed Drinks	\$10.00 & up
Specialty Drinks	\$12.00 & up
Soda	\$3.00
Juices	\$3.00
Saratoga Spring Water	\$5

**Open Bar Consumption Basis Charged by the Drink**

### Host Bars

<b>Service Charges and Tax Excluded</b>
<b>Open Call Bar (per person)</b>
<b>Minimum of 40 people</b>
<i>First Hour @ \$18.00</i>
<i>Second Hour @ \$10.00</i>
<i>Additional Hour @ \$7.00</i>
<i>Five Hour Open Bar @ \$47.00</i>

<b>Open Premium Bar (per person)</b>
<b>Minimum of 40 people</b>
<i>First Hour @ \$25.00</i>
<i>Second Hour @ \$11.00</i>
<i>Additional Hour @ \$8.00</i>
<i>Five Hour Open Bar @ \$58.00</i>

### **Bloody Mary or Mimosa Bar**

<i>First Hour @ \$13.95</i>
<i>Additional Hours @ \$7.00</i>

### 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  
**\$27.00 per bottle**

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

Open soda bars are available at \$8.95 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 50 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 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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