



The Hotel Northampton

BANQUET MENUS

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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

\$15.95 PER PERSON

(Minimum 10 People)

WIGGINS EXTENDED CONTINENTAL

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

\$18.95 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

\$27.95 PER PERSON

(Minimum 25 People)

CHOICE OF ONE: Bacon (additional \$3pp) or Sausage

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

\$17.95 PER PERSON

(Minimum 20 People)

NORTHAMPTON PLATED BREAKFAST

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

\$21.95 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 TWO:

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

\$5.00 per Person

\$4.00 per Person

\$6.00 per Person

\$7.00 per Person

\$10.00 per Person

\$3.75 per Person

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

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04.15.2024

CLASSIC BRUNCH BUFFET – AWARD WINNING!

\$32.95 PER PERSON

(Minimum 40 People)

2 Hours

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

CHOICE OF ONE:

Bacon (additional \$3pp++)

Sausage

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 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

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*)

\$11.95 per Person

Bloody Mary or Mimosa Bar for One Hour

\$13.95 per Person

Each Additional Hour

\$7.95 per Hour

A LA CARTE SELECTIONS

BAKED GOODS

\$45.00 per Dozen

Freshly Baked Assorted Muffins, Bagels & Cream Cheese,

Scones OR Fresh Baked Cookies (*CHOICE OF ONE*)

CHILLED BEVERAGES

Assorted Sodas

\$3.00 Each

Bottled Juice

\$3.00 Each

12 oz. Saratoga Still or Sparkling Water

\$5.50 Each

28 oz. Pellegrino Sparkling or Flat Water

\$5.50 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**

\$16.95 PER PERSON

(Minimum 10 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 \$2 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
\$19.95 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
\$19.95 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
\$19.95 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
\$18.95 per Person

MOVIE MADNESS BREAK

Caramel Popcorn
Popcorn
Doritos
Assorted Candy Bars
Coffee, Tea, Decaf & Assorted Sodas
\$18.95 per Person

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MIX & MATCH ENHANCMENTS

(MINIMUM 10 PEOPLE)

SELECT TWO

COFFEE, HERBAL TEAS & DECAFFEINATED COFFEE

\$6.95 per Person

ASSORTED GRANOLA BARS & PROTEIN BARS

\$6.95 per Person

SEASONAL WHOLE FRUIT BOWL

\$3.95 per Person

WICKED TWISTED PRETZELS

With Smokey Maple and

Tangy Mustard

Dippers: \$8.95 per Person

Pretzel Twist: \$8.95 per Person

ASSORTED INDIVIDUAL YOGURTS

\$4.00 per Person

ASSORTED CANDY BARS

\$3.95 per Person

COMPLETE BEVERAGE STATION

Coffee, Tea & Decaf

Assorted Individual Soft Drinks

& Bottled Water

\$8.95 per Person

ASSORTED INDIVIDUAL SOFT DRINKS & BOTTLED WATER

\$6.00 per Person

FRESHLY BAKED COOKIES & HOMEMADE BROWNIES

\$6.00 per Person

SIGNATURE SUNDAE BAR

Vanilla & Chocolate Ice Cream,

Hot Fudge, Caramel Sauce,

Variety of Fruits, Candy Toppings &

Whipped Cream

\$15.95 per Person

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LUNCH BUFFETS

GRANDE LUNCHEON BUFFET

Served with Freshly Baked Rolls & Butter

\$30.95 PER PERSON

(Minimum 30 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 Flatiron Sirloin with Wild Mushroom Port Wine Sauce – Add \$6.00 per Person

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

Chef's Dessert 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

\$26.95 PER PERSON

(Minimum 30 People)

1 ½ Hours

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PLATTERED SANDWICHES

\$21.95 PER PERSON

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 Panini, or ___ Tuna Salad Sandwich (please specify the quantity of each sandwiches selected)
 Cape Cod Chips and Condiments

Assorted Soft Drinks

LITTLE ITALY LUNCH BUFFET

\$28.95 PER PERSON

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

(Minimum 25 People)
 1 ½ Hours

Chocolate Mousse
 Served with Assorted Soft Drinks, Coffee, Tea & Decaf

TACO BAR (Build Your Own)

\$28.95 PER PERSON

Soft Tortillas and Corn Tortilla Shells
 Rice, Black Beans, Lettuce and Cheese
 Guacamole, Pico De Gallo & Salsa
 South West Style Salad
CHOICE OF TWO: Ground Beef, Chicken, Roasted Vegetable
 Freshly Baked Cookies & Brownies
 Assorted Soft Drinks, Coffee, Tea & Decaf

(Minimum 30 People)
 1 ½ Hours

MIXED GRILLED LUNCH BUFFET

\$28.95 PER PERSON

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
 Condiments include Lettuce, Tomato, Shredded Cheese, Guacamole, Salsa & Sour Cream
 Cape Cod Potato Chips

(Minimum 30 People)
 1 ½ Hours

Freshly Baked Cookies & Brownies
 Assorted Soft Drinks, Coffee, Tea & Decaf

LUNCH ENHANCEMENTS

New England Clam Chowder	\$7.00 per Person
Sliced Fresh Fruit	\$6.00 per Person
Caesar Salad with Creamy Caesar Dressing	\$6.00 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

\$26.95 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
8 oz. Grilled Sirloin with Wild Mushroom Port Wine Sauce – Add \$6.00 per Person
Vegetarian Ravioli with Pesto Cream Sauce

CHOICE OF ONE DESSERT:

Vanilla Ice Cream Parfait with Chocolate or Raspberry
Chocolate Mousse
New York Style Cheesecake - Add \$1.50 per Person
Carrot Cake - Add \$2 per Person
Vanilla Custard & Chocolate Chip Croissant Bread Pudding with Cinnamon Whipped Cream
Gluten Free Chocolate Torte - Add \$2 per Person

LIGHT & LIVELY PLATTERED LUNCH

\$22.95 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 Poppysseed Dressing
Lemon Pesto Chicken Panini with French Fries
Grilled Vegetable Hummus Wrap with French Fries
Smoked Turkey Panini with French Fries
Chicken Caesar Wrap
Soup Du Jour – Add \$5.95 per Person

Served with Fresh Fruit for Dessert and Assorted Soft Drinks, Coffee, Tea & Decaf

ON THE ROAD...BOXED LUNCH TO GO

\$18.95 PER PERSON

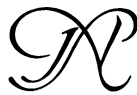
CHOICE OF SANDWICHES OR WRAPS:

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
Bottled Water – Add \$2.00 per Person

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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

\$37.95 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 \$4.50 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 Duxelle 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 Flatiron Sirloin with Mushroom Port Wine Sauce – Market Price
 Grilled Filet Mignon w/ Wild Mushroom Port Wine Sauce, Béarnaise Sauce, or Gorgonzola Cream Sauce – Market Price
 Grilled Sirloin with Wild Mushroom Port Wine Sauce – Market Price
 Prime Rib au Jus with Horseradish Cream Sauce – Market Price (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
 Chocolate Black Out 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

\$39.95 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 – *Add \$3 per Person*
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

\$9.95 PER PERSON per HOUR

Imported & Domestic Cheese & Cracker Display
Accompanied by Fresh Fruit & Vegetable Crudités with Herb Dip

ANTIPASTO DISPLAY

\$375 PER DISPLAY

Italian Meats, Cheeses, Marinated Vegetables, Olives & Pepperoncini's with Oil & Vinegar
(Serves up to 25-30 Guests)

SUSHI DISPLAY* **DISPLAY**

\$MARKET PRICE PER

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

MEDITERRANEAN DISPLAY

\$275 PER DISPLAY

Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread & Kalamata Olives
(Serves up to 25-30 Guests)

TRIPLE CRÈME BAKED BRIE EN CROUTE

\$250 PER DISPLAY

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

SMOKED SALMON DISPLAY **DISPLAY**

\$MARKET PRICE PER

With Toasted Mini Bagels
(Serves up to 20 Guests)

*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 \$75 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 Sirloin of Beef	\$Market Price
Prime Rib	\$Market Price
Boneless Roasted Leg of Lamb	\$495

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SPECIALITY STATIONS

All Stations are served for a Maximum of 1½ Hours & Have a Minimum of 25 Guests
Minimum of Three Stations or Enhancements Only

PASTA STATION

\$17.95 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

\$17.95 PER PERSON

Vegetable Fried Rice and White Rice

Chinese Egg Rolls or Spring Rolls

Shrimp Stir Fry and Chicken or Beef Stir Fry

Vegetable Lo Mein, Beef or Chicken Teriyaki

SALAD STATION

\$13.95 PER PERSON

Baby Arugula, Oranges, Shaved Fennel, Endive & Tart Apples, Walnuts,
Bleu Cheese, Grape Tomatoes, Mozzarella & Basil

SLIDER STATION

\$16.95 PER PERSON

CHOICE OF THREE:

Buffalo Chicken with Blue Cheese

Philly Cheese Steak with Peppers and Onions

Tenderloin Boursin (additional \$4pp++)

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

\$13.95 PER PERSON

Assortment of Cannoli, Éclairs, Finger Pastries, Petit Fours & 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	\$97.5/\$195
Shrimp Cocktail	\$197.5/\$395
Smoked Salmon Canapés	\$197.5/\$395
Tarragon Chicken Salad with Green Apple & Endive on Toast Point	\$97.5/\$195
White Bean Puree on Crostini with Marinated Shallots & Tomatoes	\$97.5/\$195

HOT HORS D'OEUVRES

Beef Teriyaki Skewers	\$247.5/\$495
Chicken Teriyaki Skewers	\$112.5/\$225
Coconut Shrimp with Mango Dipping Sauce	\$157.5/\$315
Fried Camembert Cheese with Honey Dijon	\$112.5/\$225
Mac & Cheese Bites	\$97.5/\$195
Malaysian Beef Satay	\$247.5/\$495
Miniature Bruschetta	\$97.5/\$195
Olive Manchego Bites	\$97.5/\$195
Potato Pancakes with Chive Sour Cream	\$97.5/\$195
Chili Lime Glazed Shrimp Skewer	\$175/\$350
Scallops Wrapped in Bacon	\$197.5/\$395
Spanakopita	\$137.5/\$275
Stuffed Mushroom Caps: Sausage, Seafood, or Gorgonzola	\$97.5/\$195
Swedish or Italian Meatballs	\$97.5/\$195
Thai Peanut Chicken Satays	\$112.5/\$225
Tiny Crab Cakes topped with Dill Aioli	\$175/\$350
Vegetarian Pot Stickers with Asian Dipping Sauce	\$97.5/\$195
Vegetable Spring Rolls with Soy Ginger Sauce	\$97.5/\$195

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)
 & 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.
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04.15.2024



The Hotel Northampton

"Where Hospitality is a Personal Commitment"

FUNCTION ROOM CAPACITY

Function Room	Square Feet	Dimensions	Conference	Open U	Hollow Square	Classroom	Theater	Reception	Rounds
Grand Ballroom	2475	33' x 75'	60	40	48	120	300	300	200
Hampshire Room	1,680	28' x 60'	60	28	32	50	150	125	80
Northampton Room	756	21' x 36'	30	22	26	30	50	60	50
Executive Boardroom	513	19' x 27'	22	16	20	20	32	N/A	24
Innsiders Boardroom	504	18' x 28'	12	N/A	N/A	N/A	N/A	N/A	N/A

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	\$50
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)	Starting at \$575 & up+tax
Chair Covers	\$5
Sashes	\$4.5/Each
Custom Centerpiece	\$65-150/per each

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BEVERAGE SERVICE

CASH BAR

Domestic Beer	\$5.50
Imported Beer	\$6.00 & Up
House Wine	\$8.50
Mixed Drinks	\$9.50 & Up
Specialty Drinks	\$10.00 & Up
Soda	\$3
Juices	\$3
Saratoga Spring Water	\$5

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

HOST BARS - Service Charge & Tax Excluded

OPEN CALL BAR – PER PERSON

(Minimum 40 People)

First Hour	\$18.00
Second Hour	\$10.00
Additional Hour	\$6.00
Five Hours	\$45.00

OPEN PREMIUM BAR – PER PERSON

(Minimum 40 People)

First Hour	\$24.00
Second Hour	\$10.00
Additional Hour	\$9.00
Five Hours	\$51.00

BLOODY MARY OR MIMOSA BAR – PER PERSON

First Hour	\$13.95
Additional Hour	\$6.00

Open Soda Bars \$8.95 per Person (Minimum 50 People)

HOUSE WINES - Upgraded Wine List Available Upon Request

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Pinot Noir or Cabernet	\$30.00 per Bottle
House Champagne	\$27.00 per Bottle

ADDITIONAL ENHANCEMENTS

Champagne Toast	\$3.95 per Person
Wine Service with Dinner (2 Passes)	\$11.95 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 Seasonal Fresh Fruit	\$90.00 per Gallon*

*Each Gallon serves up to 22-23 people

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 (3 Hour Minimum – 1 Server per 20 Guests Required)

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