



The Hotel Northampton

BANQUET MENUS

36 KING STREET NORTHAMPTON, MA 01060

413-584-3100

sales@hotelnorthampton.com



N
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

\$8.95 PER PERSON

(Minimum 10 People)

WIGGINS EXTENDED CONTINENTAL

Individual Yogurts & Seasonal Fresh Fruit Display
 Coffee, Tea, Decaf & Assorted Bottled Juices

\$10.95 PER PERSON

(Minimum 10 People)

CHOICE OF TWO:

Bakery Basket of Muffins
 Coffee Cakes
 Bagels with Cream Cheese
 Hard Boiled Eggs

DELUXE BREAKFAST BUFFET

Bakery Basket of Muffins, Coffee Cakes, Bagels with Cream Cheese,
 Fresh Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage,
 Texas French Toast with Maple Syrup & Whipped Butter
 Coffee, Tea, Decaf & Assorted Bottled Juices

\$15.95 PER PERSON

(Minimum 25 People)

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

\$15.95 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

\$14.95 PER PERSON

(Maximum 30 People)

CHOICE OF ONE:

Fresh Scrambled Eggs
 Texas French Toast with Maple Syrup
 & Whipped Butter

CHOICE OF ONE:

Bacon
 Sausage
 Grilled Ham

CHOICE OF TWO:

Orange Juice
 Cranberry Juice
 Apple Juice

ADDITIONAL ITEMS

Individual Sliced Fresh Fruit
 Individual Yogurts
 Individual Fruit & Yogurt Parfait
 Eggs Benedict or Quiche
 Smoked Salmon with Caper Relish

\$2.95 per Person

\$2.95 per Person

\$3.95 per Person

\$3.95 per Person

\$4.95 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)
 & 7.5% 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.
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CLASSIC BRUNCH BUFFET – AWARD WINNING!

\$23.95 PER PERSON

(Minimum 30 People)

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 TWO:

Bacon

Sausage

Grilled Ham

Mixed Field Greens Salad with House Balsamic

CHOICE OF ONE ADDITIONAL SALAD:

Caesar Salad

Tri Color Pasta Salad

Marinated Vegetable Salad

CHOICE OF TWO ENTRÉES:

Chicken Picatta with Lemon Caper Sauce

Chicken Francaise with Tomatoes, Capers & 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

Grilled Marinated Sirloin Flank Steak

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 (*\$50 attendant fee*)

\$9.95 per Person

Blood Mary or Mimosa Bar for One Hour

\$10.95 per Person

Each Additional Hour

\$5.95 per Hour

For Additional Enhancements & Beverages, Please Inquire

A LA CARTE SELECTIONS

BAKED GOODS (CHOICE OF ONE)

\$3.50 per Person

Freshly Baked Assorted Muffins, Bagels & Cream Cheese,

Scones or Fresh Baked Cookies

CHILLED BEVERAGES

Assorted Sodas

\$2.50 Each

Bottled Juice

\$2.75 Each

12 oz Saratoga Water

\$3.50 Each

28 oz Pellegrino Sparkling or Flat Water

\$5.25 Each

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SPECIALTY BREAKS

(MINIMUM 10 PEOPLE)

**ALL SPECIALTY BREAKS INCLUDE A BEVERAGE STATION OF SOFT DRINKS,
COFFEE, TEA & DECAF**

\$8.95 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

BALLPARK BREAK

Popcorn & Cracker Jacks
Bavarian Soft Pretzels
Served with Yellow & Spicy Mustard

AFTERNOON ELEGANCE - ADD \$2 PER PERSON

Assorted Imported & Domestic Cheeses
Assorted Crackers
Sliced Fresh Fruit

MIX & MATCH FAVORITES

(MINIMUM 10 PEOPLE)

COFFEE, HERBAL TEAS & DECAFFEINATED COFFEE

\$3.50 per Person

ASSORTED GRANOLA BARS & PROTEIN BARS

\$3.00 per Person

SEASONAL WHOLE FRUIT BOWL

\$2.50 per Person

BAVARIAN SOFT PRETZELS

With Yellow & Spicy Mustard

\$2.95 per Person

ASSORTED INDIVIDUAL YOGURTS

\$2.95 per Person

ASSORTED CANDY BARS

\$2.50 per Person

ASSORTED POTATO CHIP & SNACK BAGS

\$2.50 per Person

COMPLETE BEVERAGE STATION

*Coffee, Tea & Decaf
Assorted Individual Soft Drinks
& Bottled Water*

\$6.00 per Person

ASSORTED INDIVIDUAL SOFT DRINKS & BOTTLED WATER

\$4.50 per Person

FRESHLY BAKED COOKIES & HOMEMADE BROWNIES

\$3.50 per Person

SIGNATURE SUNDAE BAR

*Vanilla & Chocolate Ice Cream,
Hot Fudge, Caramel Sauce,
Variety of Fruits, Candy Toppings &
Whipped Cream*

\$8.95 per Person

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LUNCH BUFFETS

GRANDE LUNCHEON BUFFET

\$19.95 PER PERSON

(Minimum 25 People)

Mixed Field Greens Salad with House Balsamic
Freshly Baked Rolls & Butter

CHOICE OF ONE ADDITIONAL SALAD:

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
Chicken Francaise with Tomatoes, Capers & 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
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

\$16.95 PER PERSON

(Minimum 25 People)

Chef's Choice Homemade Soup du Jour
or New England Clam Chowder - *Add \$2.00 per Person*

Sliced Smoked Turkey, Roast Beef, Baked Virginia Ham

Caesar Salad, 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

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LITTLE ITALY BUFFET

\$17.95 PER PERSON

(Minimum 25 People)

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

Tiramisu

Served with Assorted Soft Drinks, Coffee, Tea & Decaf

FAJITA BUFFET

\$18.95 PER PERSON

(Minimum 25 People)

Marinated Sliced Grilled Chicken & Steak

Sautéed Peppers & Onions

Shredded Cheese & Romaine Lettuce

Guacamole, Pico De Gallo & Salsa

Flour Tortillas

Mexican Style Rice & Chili

Cinnamon Dusted Cheesecake Dessert Burritos

Assorted Soft Drinks, Coffee, Tea & Decaf

MIXED GRILLED BUFFET

\$17.95 PER PERSON

(Minimum 25 People)

Chef's Choice Homemade Soup du Jour

CHOICE OF TWO SALADS: Mixed Field Greens Salad, Caesar Salad, Spinach Salad with Strawberries & Pecans

CHOICE OF TWO ENTRÉES: Grilled Chicken, Grilled Vegetables, Grilled Black Angus Steak

Served with Tortilla Wraps

Condiments Include Lettuce, Tomato, Shredded Cheese, Guacamole, Salsa & Sour Cream

Cape Cod Potato Chips

Freshly Baked Cookies & Brownies

Assorted Soft Drinks, Coffee, Tea & Decaf

LUNCH ENHANCEMENTS

New England Clam Chowder

\$2.00 per Person

Sliced Fresh Fruit

\$2.95 per Person

Caesar Salad

\$2.50 per Person

Potato Salad

\$2.50 per Person

Pasta Salad

\$2.50 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

\$17.95 PER PERSON

CHOICE OF ONE APPETIZER:

Soup du Jour
New England Clam Chowder - Add \$2.00 per Person
Mixed Field Greens Salad with House Balsamic
Caesar Salad

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 Orange Ginger Glaze
Grilled Salmon with Lemon Dill Beurre Blanc
Sliced Chicken Condon Bleu with Classic Supreme Sauce
Grilled Pork Tenderloin with Rosemary & Apple Demi Glacé
8 oz Grilled Sirloin
Vegetarian Ravioli with Pesto Cream Sauce

CHOICE OF ONE DESSERT:

Chocolate, Raspberry or Crème De Menthe Parfait
Chocolate Mousse
New York Style Cheesecake - Add \$1.00 per Person
Carrot Cake - Add \$1.00 per Person
Vanilla Custard & Chocolate Chip Croissant Bread Pudding with Cinnamon Whipped Cream

LIGHT & LIVELY LUNCH

\$16.95 PER PERSON

Chef's Choice Homemade Soup du Jour

(Maximum 25 People)

CHOICE OF TWO ENTRÉES:

Chef Salad
Chicken Caesar Salad
Spinach Salad with Strawberries & Pecans, Red Onions, Goat Cheese, Topped with Salmon & Lemon Poppysseed Dressing
Lemon Pesto Chicken Panini with French Fries & Coleslaw
Grilled Vegetable Hummus Wrap with French Fries & Coleslaw
Smoked Turkey Panini with French Fries & Coleslaw

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

ON THE ROAD...BOXED LUNCH TO GO

\$15.95 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 \$1.00 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

\$29.95 PER PERSON

CHOICE OF ONE:

Mixed Field Greens Salad with House Balsamic

Caesar Salad

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 \$2.00 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, Capers, & Parmesan Cheese with Lemon White Wine Sauce

Grilled Basil Chicken Breast Topped With Fresh Mozzarella & Sliced Tomatoes

Chicken Cordon Bleu with Supreme Sauce

Mushroom Duxelle Stuffed Chicken Breast with Madeira Wine Sauce

Grilled Pork Tenderloin with Rosemary & Apple Demi Glace

Grilled Salmon with Orange Ginger Glaze

Grilled Salmon with Lemon Dill Beurre Blanc

Baked Haddock with Lemon Crumb Topping

Seafood Stuffed Baked Shrimp with Lemon Dill Beurre Blanc – *Add \$5 per Person*

Herb Garlic Crusted Rack of Lamb with Rosemary Chianti Reduction – *Add \$6 per Person*

Sliced Flatiron Sirloin with Mushroom Port Wine Sauce

Grilled Filet Mignon with Wild Mushroom Port Wine Sauce, Béarnaise Sauce or Gorgonzola Sauce – *Add \$5 per Person*

Grilled Sirloin with Wild Mushroom Port Wine Sauce – *Add \$4 per Person*

Prime Rib au Jus with Horseradish Sauce – *Add \$4 per Person (Parties Over 40 People)*

Vegetable Ravioli with Pesto Cream Sauce

Eggplant Rollatini

CHOICE OF ONE STARCH:

Rice Pilaf

Oven Roasted Potatoes

Parslied Red Bliss Potatoes

Baked Potato

Baked Sweet Potato

Garlic Roasted Whipped Potatoes

Twice Baked Potato – *Add \$.95 per Person*

CHOICE OF ONE DESSERT:

New York Style Cheesecake with Strawberries

Carrot Cake

Chocolate Mousse Parfait

Chocolate Black Out Cake

Key Lime Pie - *Add \$2.50 per Person*

Pineapple Pina Colada Cake (*Seasonal*)

Lemonade Cake With Strawberry Drizzle (*Seasonal*)

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BUFFET DINNER

*All Dinner Buffets Include Freshly Baked Rolls & Butter, Chef's Choice Vegetable, Dessert Display,
Coffee, Tea & Decaf*

Modified Menus Available – Inquire for Details

GRANDE DINNER BUFFET

\$32.95 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
Garlic Roasted Whipped Potatoes
Parslied Red Bliss Potatoes
Potatoes au Gratin

CHOICE OF TWO:

Chicken Picatta with Lemon Caper Sauce
Chicken Marsala
Chicken Francaise with Tomatoes, Capers & Sliced Parmesan Cheese with Lemon White Wine Sauce
Grilled Basil Chicken with Fresh Mozzarella & Sliced Tomatoes Topped with Balsamic Glaze
Cornbread & Cranberry Stuffed Statler Chicken with Honey Pecan Glaze
Grilled Pork Tenderloin with Rosemary & Apple Demi Glaze
Baked Haddock with Lemon Crumb Topping
Grilled Salmon with Lemon Dill Beurre Blanc
Sliced Roast Sirloin with Wild Mushroom Port Wine Sauce
Marinated Flank Steak Roulade Stuffed with Spinach, Feta Cheese & Roasted Red Peppers

CHOICE OF ONE:

Lasagna (Meat or Vegetable)
Penne Pasta Marinara
Penne Bolognese
Ravioli

Chef's Choice Dessert Display

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STATIONARY DISPLAYS

THE RECEPTION

\$8.95 PER PERSON

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

ANTIPASTO DISPLAY

\$275 PER DISPLAY

Italian Meats, Cheeses, Marinated Vegetables, Olives, Pepperoncinis with Oil & Vinegar
(Serves 50-70 Guests)

SUSHI DISPLAY*

\$325 PER DISPLAY

California, Tuna, Salmon & Cucumber Rolls with Wasabi, Soy Sauce & Pickled Ginger
(Serves 20-30 Guests)

MEDITERRANEAN DISPLAY

\$195 PER DISPLAY

Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread & Kalamata Olives
(Serves 50-75 Guests)

TRIPLE CRÈME BAKED BRIE EN CROUTE

\$195 PER DISPLAY

Served with Fresh Fruit, Walnuts, French Baguettes & Crackers
(Serves 25-40 Guests)

POACHED SALMON DISPLAY

\$225 PER DISPLAY

Whole Poached Salmon with Cucumber Scales & Fresh Herb Dip
(Serves 35-50 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 \$50 Service Fee will be applied for Each Station

Each Item will serve 25 People

Roast Turkey	\$125
Smoked Country Baked Ham	\$150
Baked Whole Atlantic Salmon	\$225
Roasted Beef Tenderloin (Serves 15-20 People)	\$325
Roasted Sirloin of Beef	\$275
Prime Rib	\$275
Roasted Leg of Lamb	\$175

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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

\$12.95 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

ASIAN STATION

\$14.95 PER PERSON

Vegetable Fried Rice, White Rice, Lo Mein, Chinese Egg Rolls & Spring Rolls,

Beef Teriyaki, Crab Rangoons, Chicken, Beef or Shrimp Stir Fry & Fortune Cookies

SALAD STATION

\$10.95 PER PERSON

Baby Arugula, Oranges, Shaved Fennel, Endive & Tart Apples, Walnuts,

Bleu Cheese, Grape Tomatoes, Mozzarella & Basil

TAPAS STATION

\$14.95 PER PERSON

Spanish Inspired Menu to Include Traditionally Prepared Spanish Bite-Sized

Tortilla "Omelettes" With Potato & Caramelized Onions,

Fire Roasted Mushroom & Serrano Ham, Grilled Gambas with Garlic Skewers,

Manchego & Red Pepper Tapenade with Crostini & an Assortment of Olives & Almonds

SEAFOOD BAR*

\$11.95 PER PERSON

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

\$10.95 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 100 PIECES

COLD HORS D'OEUVRES

Herbed Goat Cheese & Caramelized Onions on Crostini	\$125
Prosciutto Wrapped Asparagus Speared with Herbed Cream Cheese	\$125
Shrimp Cocktail	\$350
Smoked Salmon Canapés	\$295
Smoked Duck Canapés with Blueberry Gastrique	\$295
Tarragon Chicken Salad with Green Apple & Endive on Toast Point	\$150
White Bean Puree on Crostini with Marinated Shallots & Tomatoes	\$110

HOT HORS D'OEUVRES

Assorted Petite Quiches	\$175
Beef Teriyaki Skewers	\$250
Chicken Teriyaki Skewers	\$135
Coconut Shrimp with Mango Dipping Sauce	\$195
Fried Camembert Cheese with Honey Dijon	\$150
Mac & Cheese Bites	\$125
Malaysian Beef Satay	\$275
Miniature Bruschetta	\$110
Olive Manchego Bites	\$195
Potato Pancakes with Chive Sour Cream	\$125
Rice Noodle Wrapped Shrimp with Mango Dipping Sauce	\$225
Scallops Wrapped in Bacon	\$225
Spanakopita	\$195
Stuffed Mushroom Caps: Sausage, Seafood or Gorgonzola	\$110
Swedish or Italian Meatballs	\$105
Thai Peanut Chicken Satay	\$150
Tiny Crab Cakes topped with Dill Aioli	\$195
Vegetarian Pot Stickers with Asian Dipping Sauce	\$125
Vegetable Spring Rolls with Soy Ginger Sauce	\$110

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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	\$175
8 Foot Projection Screen	\$65
10 Foot Projection Screen	\$105
Av Cart	\$15
Easel	\$15
Wired Microphone	\$35
Wireless Lavalier Microphone	\$65
Wireless Hand Held Microphone	\$35
Patch to the House System	\$100
Podium	\$50
Flip Chart with Markers	\$45
Post-It Flip Chart with Markers	\$65
TV with DVD Player	\$65
Conference Speaker Phone	\$80
Power Cord	\$5
Extension Cord	\$10

ADDITIONS

Valet Parking	\$200
Chair Covers	\$5
Sashes	\$3
Custom Centerpieces	\$40

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BEVERAGE SERVICE

CASH BAR

Domestic Beer	\$4.75
Imported Beer	\$5.75
House Wine	\$6.50
Mixed Drinks	\$6.50 & Up
Specialty Drinks	\$8.25 & Up
Soda	\$2.50
Juices	\$2.50
Saratoga Spring Water	\$3.50

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	\$14.95
Second Hour	\$9.00
Additional Hour	\$7.00
Five Hours	\$32.00

OPEN PREMIUM BAR – PER PERSON

(Minimum 40 People)

First Hour	\$16.95
Second Hour	\$10.00
Additional Hour	\$8.00
Five Hours	\$36.00

BLOODY MARY OR MIMOSA BAR – PER PERSON

First Hour	\$10.95
Additional Hour	\$5.95

Open Soda Bars \$7.95 per Person (Minimum 50 People)

HOUSE WINES - Upgraded Wine List Available Upon Request

Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet	\$20.00 per Bottle
House Champagne	\$27.00 per Bottle

ADDITIONAL ENHANCEMENTS

Champagne Toast	\$3.50 per Person
Wine Service with Dinner (2 Passes)	\$8.95 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 Seasonal Fresh Fruit	\$75.00 per Gallon

BAR SET UP FEE IS \$175.00 (5 HOUR OPEN BAR EXCLUDED) Cocktail Servers are Available for Smaller Parties for \$35.00 per Hour (3 Hour Minimum – 1 Server per 20 Guests Required)

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)
& 7.5% 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 days notice to booked functions.
A minimum & maximum guest count may apply to selected menus;
the hotel reserves the right to modify menus to better accommodate your group.