

MENU

Breakfast Selections

Nathaniel's Eye Opener \$9.25

Chilled Orange Juice
Assorted Breakfast Breads
Marmalade, Butter and Jellies
Freshly Brewed Coffee, Tea or Decaffeinated Coffee

With Sliced Fresh Fruit \$10.25

Breakfast Buffets

(Minimum 25 Persons)

The Maritime \$17.95

Chilled Orange Juice
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Assorted Breakfast Breads
Freshly Brewed Coffee, Tea or
Decaffeinated Coffee

On The Common \$19.95

Chilled Orange Juice
Sliced Fresh Fruit
Eggs Benedict
Belgium Waffles with Warm
Maple Syrup
Assorted Bagels and
Cream Cheese
Assorted Breakfast Breads
Freshly Brewed Coffee, Tea and
Decaffeinated Coffee

The Derby \$21.95

Chilled Orange Juice
Seasonal Sliced Melons
Fresh Bagels with
Cream Cheese
Scrambled Eggs Salsa
Bacon and Sausage
Vegetable Quiche
Cheese Blintzes with
Fruit Compote
Assorted Muffins, Danish
and Croissants
Freshly Brewed Coffee, Tea or
Decaffeinated Coffee

Additional Items

Freshly Brewed Coffee, Tea or
Decaffeinated Coffee \$2.50
Assorted Breakfast Breads \$3.00
Assorted Juices \$2.50
Assorted Soft Drinks \$2.00
Individual Yogurt and Granola \$3.75
Cookies and Brownies \$2.25
Mineral Water \$3.00

Seasonal Sliced Fruit \$3.00
Specialty Beverages \$3.00
Bagels and Cream Cheese \$3.00
Assorted Cold Cereals \$2.50
French Toast with Warm Maple Syrup \$3.00
Cheese Blintz with Fruit Compote \$3.00
Eggs Benedict \$4.00

Specialty Breaks

Salem Recess \$6.95

Oatmeal, Chocolate Chip and Peanut Butter Cookies
Assorted Soft Drinks
Freshly Brewed Coffee, Tea or Decaffeinated Coffee

Willows Time Out \$8.95

Grilled Hot Dogs and Rolls
Spicy Mustard and Relish
Peanuts, Popcorn and Cracker Jacks
Assorted Soft Drinks

Wharf Natural Breather \$7.50

Sliced Fresh Fruit
Granola Bars, Trail Mix
Assorted Natural Sodas
Mineral Water and Juices

"Witch" Ice Cream Is For You? \$9.50

Vanilla, Chocolate and Strawberry Ice Cream
Hot Fudge and Strawberry Sauce
Reese's Pieces, M&M's
Whipped Cream, Nuts and Cherries



CATERING INFORMATION

Menu Selection

The menu selections included in this presentation intend to represent the variety of inventive combinations that can be prepared by our Chefs. Our Catering Staff can also make seasonal recommendations to assist you with designing a special menu unique to your event. Menu prices are subject to change. The Hawthorne Hotel will guarantee banquet prices 60 days prior to your event.

Beverage Arrangements

Our Catering Staff will be pleased to assist with choosing appropriate wines and other beverages to complement your menu and program. We will be pleased to arrange for either a cash or open bar, a minimum of two weeks prior to your function. A standard bartender fee of \$50 will be assessed. For parties under 25 persons, there will be a \$35 cocktail server fee. The sale and service of alcoholic beverages is regulated by governmental authorities. The Hawthorne Hotel is responsible for the administration of those regulations. No alcoholic beverages may be brought into the Hotel for a banquet function.

Banquet Room Assignments

As other guests may reserve the same room as you prior to or following your function, please adhere to the times confirmed. Should your time schedule change, please contact the Catering Office; and every effort will be made to accommodate you. Function rooms are assigned by the attendance anticipated. If attendance increases or decreases, we reserve the right to change the function room assignment.

Table Linens

A selection of tablecloths with complementing napkins are provided by the Hotel. If you wish to arrange for specialty linens, at the client's expense, our Catering Staff will be pleased to offer a referral company.

Coat Check

A hosted coat check may be arranged at a charge of \$50 plus \$0.75 per wrap will be added to the master account. If tipping is permissible only the \$50 charge will be at the client's expense.

Special Services

Our Catering Staff can assist you with any special needs for your particular function, such as floral arrangements, ice carvings, limousines, suggestions for musicians, and photographers.

The Hotel can provide cakes for all occasions. Should the client elect to supply a cake, there will be a service charge to cover handling. Arrangements for deliveries to the Hotel must be made with the Catering Office.

Displays and Decorations

All displays and/or decorations proposed by the client shall be subject to Hotel approval. The Hawthorne Hotel shall not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel.

Guarantee

Your function should be completely designed, including menus and all environmental details, 14 days prior to your event. The final guest count must be communicated to our Catering Staff, by noon, two days prior to the event. In the case of a weekend, or when two entrees are selected, a 72-hour notification will be required. The number shall constitute a guarantee, not subject to reduction. In the event a guarantee is not received, the Hotel will assume the original anticipated attendance. The Hotel will prepare 5% above the guaranteed attendance upon request.

Deposit, Cancellation and Payment Policy

To secure your reservation with us, we respectfully require an initial deposit. The estimated balance, for all food, beverage, and applied room rental, is to be made payable one week prior to the event. (Wedding prepayment subject to package plan terms.) In the event cancellation should occur, the charges will be based on the contracted scale. Payments accepted by certified check, bank check, cash, or credit card.

Service and Labor Charge

Please add to quoted prices: 5% Massachusetts sales tax, 13% gratuity (distributed amongst service personnel), and 6% administrative charge. Should the number of guests for the function hall fall below 16 guests, there will be a labor set-up charge of \$25 added to the final bill.



HAWTHORNE
HOTEL