



Classic Wedding Package

OUR CLASSIC WEDDING PACKAGE INCLUDES:

Personal Assistance from a Professional Wedding Coordinator

Complimentary Menu Tasting for the Bride and Groom

Room Rental for a One-Hour Cocktail Reception in the Essex and Mezzanine Foyer Areas, and a Four-Hour Dinner Dance Reception in the Grand Ballroom

One Hour of Hors d'oeuvres Passed Butler-Style and Stationed Reception

One-Hour Open Bar for your Cocktail Reception

Elegant Five-Course Meal

Wine with Dinner

Sparkling Champagne Toast

Floral Centerpieces, Coordinated to your Colors, for Head and Guest Tables

Custom-Designed Wedding Cake

Souvenir Cake Knife

Place Cards and Guest Book

Limousine

Private Room for Photographs

Deluxe Wedding Night Accommodations in a One-Bedroom Suite or Deluxe Room with his/hers bathrooms for the Bride and Groom at the Hawthorne Hotel

A Selection of Floor Length Table Linens in a Rainbow of Colors

Coatroom Attendant

**DISCOUNTS ON REHEARSAL DINNER, BRIDAL SHOWER, AND/OR
FAREWELL BRUNCH AT THE HOTEL**



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Hors d'oeuvres

Stationed

International Assorted Sliced Cheeses with French Baguettes, Crackers and Flat Breads,
Garnished with Seasonal Fresh Fruits

Garden Vegetable Crudités with Parmesan Peppercorn and Creamy Dill Dips

Baked Brie en Croute, Served with French Bread, Flat Breads and Assorted Crackers,
Garnished with Spiced Pecans, Grapes and Seasonal Berries

Wild Mushroom, Country and Truffled Mousse and Vegetarian Pates

Hummus, Baba Ghanoush, Basil-Caper Tomatoes, an Tapenade, Grilled Pita Chips
and Focaccia

Tuscany Bruschetta Station – Olives, Mushrooms, Roasted Sweet Red and Yellow
Peppers, Artichoke Hearts, Fresh Tomato, Basil and Olive Oil, Mozzarella and Provolone

Passed

Sesame Chicken with Ginger Pineapple Sauce

Miniature Crabcake with Chipotle Aioli

Scallops Wrapped in Hickory-Smoked Bacon

Spinach and Feta in Filo

Marinated Shrimp and Artichoke Skewers

Blackened Tenderloin with Pesto on French Bread

Hibachi Chicken Skewers

Tamarind-Glazed Pork with Sesame Orange Sauce

Balsamic and Fig Flat Bread

Steamed or Fried Peking Ravioli, Soy Sauce Dip

Sugarcane-Skewered Curry Shrimp

Portobello Mushroom Stacks

Crispy Asparagus with Asiago Cheese

Salmon Mousse on Belgian Endive

Miniature Beef Wellington

Smoked Salmon with Chive Crème Fraiche and Cornichon

Spicy Cilantro Bay Shrimp Salad Tartlets

Classic Style Tuna Tartare Filo Cups

Asian Tuna Tartare on Wonton Crisps

Medjool Dates, Almond, Blue Cheese Tartlets

Raspberry, Walnut and Brie Tartlets

Smoked Duck, Orange Marmalade Mascarpone Croute

Curried Chicken and Apple Canapés

Smoked Salmon Cucumber Relish Canapés

Caramelized Onion Filo Triangle

Crab Puff Pastry

Olive and Sun-Dried Tomato Croissant

Peking Duck Spring Roll

Potato Pancakes, Sour Cream and Chive

Coconut Chicken with Pineapple Dipping Sauce

Dinner Menu

Appetizers

Lobster Bisque with Cognac

New England Seafood Chowder

Chilled Gazpacho with Chile-Lime Sour Cream

Maine Lobster Agnolotti, Saffron Pasta, Chive Crème Fraiche

Wild Mushroom Triangoli, Striped Porcini Pasta Rosemary Alfredo Sauce

“Cosmopolitan” Frozen Cranberry Cosmo Cocktail

Crispy Risotto Cakes, Choice of Butternut Squash or Mushrooms, Fresh Plum Tomato and Basil Sauce

Upgrade Appetizers

Curry-Seared Rare Tuna, Crisp Lotus Root, Seaweed Salad

Chilled Jumbo Shrimp Cocktail, Cocktail Sauce and Lemon

New England Crab and Corn Cake, Cilantro Aioli, Julienne Zucchini

Crispy Risotto Cakes, with Shrimp, Fresh Plum Tomato and Basil Sauce

Salads

Hawthorne Caesar Salad, Foccacia Croutons and Sundried Tomatoes

Bibb and Baby Lettuce with Mandarin Oranges, Strawberries, Sliced Red Onions and Orange Vinaigrette

Field Green Salad Champagne Vinaigrette

Field Green Salad, Goat Cheese, Pecans, Balsamic Vinaigrette

Baby Greens, Crumbled Blue Cheese, Toasted Pumpkin Seeds and Balsamic Vinaigrette

Upgrade Salad

Arugula, Roasted Beets, Hericots Verts, Grated Ricotta Salada, Walnuts, Sherry Shallot Vinaigrette (upgrade cost)

Micro Herb Salad Meyer Lemon Vinaigrette on Avocado (upgrade cost)

Entrees

Boneless Chicken Breast with Arugula, Feta Cheese and Pine Nuts,
Basmati Rice, Greek Lemon Basil Sauce
\$95

Chicken Hawthorne, Chicken Breast Stuffed with Asparagus, Forest Mushrooms,
Roasted Fingerling Potatoes, Orange Hollandaise
\$97

Maple-Sugar Rubbed Pork Loin with Cranberry-Apple Wine Glaze
and Whipped Sweet Potatoes
\$96

Herb-Roasted Cod, Thyme and White Wine Butter Sauce, Bacon Mashed Potatoes
\$95

Roast New England Haddock, Pumpkin-Seed Crust, Steamed Red Bliss Potatoes,
Red Onion Marmalade
\$96

Roasted Fresh Halibut or Striped Bass (seasonal), Lobster Risotto,
Champagne Chive Beurre Blanc
Market Price

Pan-Seared Salmon with Sherry Vinegar Jus Roasted Eggplant and
Goat Cheese Mashed Potatoes
\$98

Pepper and Herb Crusted Prime Rib, Double Jus
and Potato Parmesan Gratin
\$99

Truffle Oil-Roasted Tenderloin, Over-Stuffed Baked Potato,
Béarnaise or Sauce au Poivre Served tableside
\$103

Surf and Turf, Grilled Filet Mignon, Bacon-Wrapped Jumbo Shrimp,
Yukon Gold Mashed Potatoes, Sauce Choron
\$108

Dessert

White Chocolate Raspberry Bon Bon

Warm Apple Blossom, Caramel Sauce and Whipped Cream

Cup-a-ccino, Chocolate Cup Filled with Cappucino Chocolate Mousse, Whipped Cream,
and Dusted with Powdered Cocoa

Oreo Ice Cream Torte

Mountain Valley Strawberry Ice Cream Pie

Manhattan Truffle – Homemade Vanilla and Chocolate Ice Cream
Blended with Sliced Cherries and Almonds, Dipped in Dark Chocolate
And Topped with Chocolate Drizzle

Beverages at Hosted Bar

\$6.75 per person, per hour, for each additional hour
(The first hour is already included in your package)

Hosted and Cash Bar

Domestic Beers \$5.00

Top Shelf \$6.75

Imported Beers \$5.50

House Wine \$6.50

House Champagne \$6.00

Soft Drinks \$2.75

Mineral Water \$3.25

There is a charge of \$50 for setup and bartender for each bar

Enhancements

Cappuccino and Espresso Station - \$700

International Coffee Station - \$3.50 per person

Viennese Pastry Table - \$7.95 per person

Cordial Station - \$7.50 per person

Custom Ice Sculptures From \$375

Other Fees

All food and beverages incur applicable state sales tax,
13.5% service charge and 6.5% administrative fees. *The Administration fee does not
represent a tip or service charge for wait staff employees or service bartenders. It is a fee
charged by the hotel to cover administrative costs to the hotel for preparation and
planning of the event.* Surcharge for a second choice of entrée - \$2.00

Guarantee

This price is based on a guaranteed minimum of 150 people. (A sit-down dinner with a dance floor in the ballroom can accommodate up to 190.) All prices may be confirmed 90 days before the reception, and a guaranteed count and final payment must be provided no later than three business days prior to the reception.

If a choice of entrée is offered, a count of each selection must be provided three business days before the reception. A surcharge per meal is applied to the entrée with the lower count; if both entrees have the same count, the surcharge is applied to the entrée with the lower price.

Deposit / Prepayment / Cancellation

The following will outline the deposit and prepayment policies:

When the booking occurs a deposit of \$2,000.00 is required. Six months prior to the reception fifty percent (50%) of the estimated balance is due. Three months prior to the reception seventy-five percent (75%) of the estimated balance is due. Three business days prior to the reception, the remaining estimated balance is due in the form of a cashier's, certified check or a credit card. Please be advised that we do not accept personal checks for the last payment. All deposits/prepayments are non-refundable and non-transferable. If you cancel for any reasons, all deposits will be forfeited.

Details

All food and beverages incur prevailing state sales tax, service charge and banquet incidental fees.

There is a charge for set up and a bartender for each bar at your reception. Additional fees for valet parking may either be charged to your guests or billed to your account.

Private ceremony space is available for a set up fee.

Discounts are available when you hold your rehearsal dinner, post-wedding brunch, or bridal shower at the Hotel or in one of our dramatic and unusual settings throughout the North Shore.

Please inquire about discounts on our special opportunity time packages for Friday evening, Saturday afternoon, or winter weddings.

