



Hawthorne Hotel

Afternoon Affair Wedding Package

Wonderful Savings
Saturday Afternoons and Sundays
(Restrictions Apply)

INCLUDED IN THE PACKAGE ARE:

Personal Assistance from a Professional Wedding Coordinator
Complimentary Menu Tasting for the Bride and Groom
Room Rental for Five Hours
Elegant Four-Course Dinner
Sparkling Champagne Toast
Floral Centerpieces, Coordinated to your Colors, For Head and Guest Tables
Custom-Designed Wedding Cake
Souvenir Wedding Knife
Place Cards
Wedding Guest Book & Pen
Limousine
Private Room for Photographs
Deluxe Wedding Night Accommodations in a One-Bedroom Suite for the Bride and Groom
Coatroom Attendant
A Selection of Floor Length Linens
Discount on Rehearsal Dinner, Bridal Shower and/or Farewell Brunch at the Hotel
For Sunday Weddings Only, a Discount on Overnight Accommodations for your Out of Town Guests
On the Night of the Reception (Subject to Availability)

On The Common, Salem, MA 01970 (978) 825-4358 Fax (978) 745-2626

For Your Cocktail Reception

SELECTION 1

(\$12 per person)

Garden Vegetable Crudités with Dill Dip
Assorted Sliced Cheeses with Crackers and French Baguettes garnished with
Grapes and Seasonal Berries

(Choice of Two)

Cashew Chicken Sate with Peanut Dipping Sauce
Vegetarian Spring Rolls with Plum Dipping Sauce
Cherry Tomatoes stuffed with Boursin Cheese
Portobello Mushroom Bruschetta
Smoked Turkey Canapés with Caramelized Onion Relish
Scallops wrapped with Hickory-Smoked Bacon
Mushrooms stuffed with Spinach and Prosciutto

SELECTION 2

(\$14 per person)

Fresh Vegetable Crudités with Parmesan Pepper and Creamy Dill Dips
Baked Brie En Croutê served with Spicy Pecans and Sliced Baguettes

(Choice of Three)

Sesame Chicken with Honey Mustard Dipping Sauce
Peking Ravioli with Scallion Soy Sauce
Curried Chicken and Apple Canapés
Roasted Eggplant and Onion Phyllo Flowers
Blackened Tenderloin with Pesto on French Bread
Gorgonzola Rosette with Spiced Pecans Croûton
Smoked Salmon Cucumber Relish Canapés

SELECTION 3

(\$17.50 per person)

International Cheese Display with French Baguettes, Crackers and Flatbreads,
garnished with Grapes and Berries
Wild Mushroom Country and Mousse Truffee Pâté
Hummus, Baba Ghanoush, Basil Caper Tomatoes and Olive Tapenade served
with Pita Chips, Focaccia and Flat Breads

(Choice of Five)

Smoked Mozzarella, Tomato and Basil Canapés
Sesame Chicken with Ginger Pineapple Sauce
Miniature Crab Cake with Chipotle Aioli
Smoked Duck, Orange Marmalade Mascarpone Croûte
Marinated Shrimp and Artichoke Skewers
Garlic and Rosemary Lamb Skewers
Salmon Mousse with Belgian Endive
Portobello Mushroom Bruschetta

Dinner

APPETIZER SELECTION

(Choice of One)

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 Traingoli, Striped Porcini Pasta, Rosemary Alfredo Sauce
“Cosmopolitan” Frozen Cranberry Shrub
Crispy Risotto Cakes, Choice of Butternut Squash or Mushroom, Fresh Plum Tomato and Basil Sauce

SALAD SELECTION

(Choice of One)

Field Green Salad, Goat Cheese, Pecans, Champagne Vinaigrette
Hawthorne Caesar Salad, Focaccia Croutons and Sun Dried Tomatoes
Bibb and Baby Lettuce with Mandarin Oranges, Strawberries, Sliced Red Onions and Orange Vinaigrette
Romaine, Iceberg, Leaf Lettuce Mixed Green Salad, Carrot and Daikon Ribbons, Sweet-Soy Vinaigrette
Baby Greens, Crumbled Blue Cheese, Toasted Pumpkin Seeds and Balsamic Vinaigrette

ENTRÉE SELECTIONS

(Choice of One)

Surcharge for a Choice of Two Entrees is \$2.00 per Person

Boneless Chicken Breast Stuffed with Arugula, Feta Cheese and Pine Nuts
with a Greek Lemon Basil Sauce \$59.00
Chicken Hawthorne, Chicken Breast Stuffed with Asparagus, Forest Mushrooms,
with Orange Hollandaise \$62.00
Maple Sugar Rubbed Pork Loin with Cranberry-Apple Wine Glaze \$60.00
Herb-Roasted Cod, Thyme and White Wine Butter Sauce \$59.00
Roast New England Haddock, Pumpkinseed Crust and Red Onion Marmalade \$60.00
Roasted Fresh Halibut or Striped Bass (Seasonal),
with Champagne Chive Beurre Blanc Market Price
Pan-Seared Salmon with Sherry Vinegar-Jus \$62.00
Pepper and Herb-Crusted Prime Rib, Double Jus \$62.00
Truffle Oil Roasted Tenderloin, Béarnaise or Sauce au Poivre served Tableside \$67.00
Surf and Turf, Grilled Filet Mignon, Bacon-Wrapped Jumbo Shrimp, Sauce Choron \$72.00

All selections are accompanied by freshly baked rolls and breads, fresh seasonal vegetable and potato, freshly brewed coffee, decaffeinated coffee, and herbal tea.

DESSERT SELECTIONS

(Choice of One)

Warm Apple Blossom, Caramel Sauce and Whipped Cream
Mountain Valley Strawberry Ice Cream Pie
Cappuccino Ice Cream Truffle
Chocolate-Laced Raspberry Bon Bon

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Beverages at the Hosted Bar

SELECTION 1

Five hour unlimited bar service
Open bar featuring Top Shelf liquor; Imported and Domestic beer;
Selection of wines; fruit juices; soft drinks; and mineral water

\$13.50 per person for the first hour
\$6.50 per person per hour for each additional hour

SELECTION 2

Hosted Bar—per drink basis, charged by consumption

Top Shelf cocktails--\$6.50

Domestic Beer--\$4.75

Imported Beer--\$5.25

Wine by the Glass--\$6.25

Soft Drinks--\$2.50

SELECTION 3

Cash Bar—individual per drink charges

Top Shelf cocktails--\$6.50

Domestic Beer--\$4.75

Imported Beer--\$5.25

Wine by the Glass--\$6.25

Soft Drinks--\$2.50

CORDIAL BAR

Our catering staff will be happy to assist you in choosing the perfect wine from our cellar to pour with your dinner. Charges are by the bottle, based on consumption.

ENHANCEMENTS

Cappuccino and Espresso Station--\$1,000

International Coffee Station (Gourmet coffees with cinnamon sticks,
Lemon zest and shaved chocolate, fresh whipped cream)--\$3.50 per person

VIENNESE PASTRY TABLE

Assortment of miniature French pastries and tortes, and truffles
Chocolate-dipped strawberries with freshly brewed coffee, tea
And decaffeinated coffee

\$7.95 per person

ICE SCULPTURES

Elegant Swans, Hearts, or a Dove, starting at \$375 each