



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

For Your Cocktail Reception

AN ELEGANT SELECTION OF HORS D'OEUVRES PASSED BUTLER-STYLE
AND STATIONED FROM DECORATED BUFFET TABLES

STATIONED *(Choose Two)*

Wild Mushroom, Country and Truffled Mousse and Vegetarian Pates

Baked Artichoke Dip

Focaccia Chips, Seeded Flat Breads, Jicama and Sweet Pepper Dipping Sticks

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

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

International Selection of 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 on Croute, Served with French Bread, Flat Breads and Assorted Crackers
Garnished with Spiced Pecans, Grapes and Seasonal Berries

PLEASE SELECT FIVE

Sesame Chicken with
Ginger Pineapple Sauce

Miniature Crab Cake with
Chipotle Aioli

Scallops in Hickory-Smoked Bacon

Spinach and Feta in Crisp Filo Pastry

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 Curried Shrimp

Portobello Mushroom Stacks

Crispy Asparagus with
Asiago Cheese

Smoked Salmon with Chive
Crème Fraiche and Cornichons

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 Canapés

Caramelized Onion Filo Triangles

Crab Puff Pastry

Olive and Sun-Dried Tomato Croissant

Peking-Duck Spring Roll

Potato Pancakes, Sour Cream and Chive

Dinner

APPETIZER

(Choose 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 Triangoli, Striped Porcini
Pasta, Rosemary Alfredo Sauce

“Cosmopolitan” Frozen Cranberry Shrub

Crispy Risotto Cakes, Choice of
Butternut Squash or Mushroom,
Fresh Plum Tomatoes and Basil Sauce

UPSCALE APPETIZER

(Additional Cost)

Wild Mushroom Consommé with Gold Leaf

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

Chilled Jumbo Shrimp Cocktail,
Cocktail Sauce and Lemon

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

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

SALAD

(Choose 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 and Leaf Lettuce Mixed
Green Salad, Carrot and Daikon Ribbons,
Sweet-Soy Vinaigrette

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

UPSCALE SALAD

(Additional Cost)

Micro-Herb Salad on Avocado,
Meyer Lemon Vinaigrette

Arugula, Roasted Beets, Haricots Verts,
Grated Ricotta Salata, Walnuts,
Sherry-shallot Vinaigrette

INTERMEZZO

(Choose One)

Champagne
Lemon-Lime
Raspberry

ENTRÉE
(Choose One)

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

Chicken Hawthorne—Chicken Breast stuffed with Asparagus, Forest Mushrooms,
Roasted Fingerling Potatoes, Orange Hollandaise

Maple-Sugar Rubbed Pork Loin with Cranberry-Apple Wine Glaze, Whipped Sweet Potatoes

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

Roast New England Haddock, Pumpkinseed Crust, Steamed Red Bliss Potatoes,
Red Onion Marmalade

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

Pan-Seared Salmon with Sherry Vinegar Jus, Roasted Eggplant and Goat Cheese-Mashed Potatoes

Pepper and Herb-Crusted Prime Rib, Double Jus and Potato Parmesan Gratin

Truffle Oil Roasted Tenderloin, Double-Stuffed Baked Potato,
Béarnaise or Sauce au Poivre served Tableside

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

ALL SELECTIONS ARE ACCOMPANIED BY FRESHLY BAKED ROLLS AND BREADS, FRESH SEASONAL
VEGETABLES, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEA.

Dessert
(Choose One)

White Chocolate Raspberry Bonbon

Warm Apple Blossom, Caramel Sauce and Whipped Cream

Cup-a-ccino—Chocolate Cup Filled with Cappuccino Chocolate Mousse,
Whipped Cream, Dusted with Powdered Cocoa and Cinnamon

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

SELECTION 1

Additional four-hour unlimited bar service; open bar featuring top shelf liquor; imported and domestic beer; selected wines, fruit juices; soft drinks; and mineral water.

SELECTION 2

Hosted bar, per drink basis; charged by consumption; top shelf cocktails; call brand cocktails; domestic beer; imported beer; wine by the glass; cordials; soft drinks.

SELECTION 3

Cash bar individual, each individual pays per drink charges; top shelf cocktails; call brand cocktails; domestic beer; imported beer; wine by the glass; cordials; soft drinks.

ENHANCEMENTS

CAPPUCCINO AND ESPRESSO STATION

INTERNATIONAL COFFEE STATION

Gourmet coffees with cinnamon sticks, lemon zest, shaved chocolate, and fresh whipped cream

VIENNESE PASTRY TABLE

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

CORDIAL BAR

Includes Bailey's, Kahlua, Grand Marnier, and Sambuca

WINE

Upgraded wines are available to substitute for the house wine
At an additional cost depending on your selection

Beverages at Hosted Bar

Dinner Package

Arugula Chicken \$93
Chicken Hawthorne \$95
Maple Sugar Pork \$94
Herb Roasted Cod \$93
Roast Haddock \$94
Roast Halibut MARKET PRICE
Striped Bass MARKET PRICE
Pan-Seared Salmon \$96
Prime Rib \$97
Tenderloin \$101
Surf and Turf \$106

Upscale Appetizer

Mushroom Consommé \$6
Curry Tuna \$8
Shrimp Cocktail \$10
Risotto Cakes \$6
Crab and Corn Cake \$6

Upscale Salad

Micro-Herb Salad \$8
Arugula Salad \$4

Beverages at Hosted Bar

\$6.50 per person
for each additional hour

*(The first hour is already
included in your package)*

Hosted and Cash Bar

Top Shelf \$6.50
Domestic Beers \$4.75
Imported Beers \$5.25
House Wine \$6.25
House Champagne \$5.75
Soft Drinks \$2.50
Mineral Water \$3.00

*(There is a charge of \$50 for setup and a
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 and Details

*All food and beverages incur
applicable state sales tax,
13% service charge,
And 6% banquet incidental.*

Surcharge for a choice of entrée \$2

GUARANTEE

This pricing 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 outlines our deposit and prepayment policies:

When the booking occurs, a deposit of \$2,000 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 or 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 reason, all deposits will be forfeited.

OTHER FEES & DETAILS

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

There is a charge for setup 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.