



HAWTHORNE
HOTEL

Classic Wedding Package



INCLUDED IN THIS PACKAGE:

Personal Assistance from a Professional **Wedding Coordinator**

Complimentary Menu Tasting for the Wedding Couple

Room Rentals 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 **Open Bar** for your Cocktail Reception

Elegant **Four-Course Meal**

Sparkling Wine **Toast** in Elegant Flutes

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

White or Ivory Floor Length Table **Linens**, Overlays and Napkins in an Array of Colors

Coatroom Attendant

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

Discounts on Group Room Blocks, Rehearsal Dinner, Wedding Shower,
and/or Farewell Brunch at the Hotel



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Choose One Appetizer, One Salad, One Entrée and Your Wedding Cake
Prices shown are for the complete package

DINNER MENU

Appetizers

Artichoke and Fontina **Ravioli**, Caper Beurre Blanc

Lobster Bisque with Cognac

Steve's **Seafood Chowder** ~ Our Well-Loved Version includes Shrimp, Haddock, Clams and Potatoes in a Creamy New England-Style Soup

Pumpkin Bisque, Mascarpone Cream Drizzle

Risotto Cake of the Season:

Spring ~ Pea

Summer ~ Asparagus

Fall ~ Butternut Squash

Winter ~ New England-Sourced Mushrooms

Wild Mushroom **Triangoli**, Wild Mushroom Cream Sauce

Pumpkin Ravioli, Sage Cream and Toasted Pepitas

Freshest-Of-the-Season **Fruit** Cosmopolitan
Crystallized Ginger and Lemon-Yogurt Drizzle

Classic Jumbo **Shrimp Cocktail**, Brandied Horseradish Sauce

Smoked Salmon Gateau ~ Layers of French Crepes, Mascarpone Cream Cheese
Dilled Mustard Drizzle and Watercress

Salads

Hawthorne Caesar

Focaccia Croutons and Sundried Tomatoes

Mixed Field Greens

Seasonal Berries or Fruit, Candied Pecans, Raspberry Vinaigrette

Mediterranean

Arugula, Kalamata Olives, Feta, Artichokes, Balsamic Vinaigrette

Asian

Fresh Spinach, Romaine and Iceberg Lettuces, Mandarin Oranges, Cilantro,
and Toasted Almonds, Sweet-Soy Dressing, Won Ton Crisps

Nathaniel's Salad

Goat Cheese, Candied Walnuts, Dried Cherries, Maple Vinaigrette



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Entrees

Mediterranean-Style Grilled Breast of Chicken

Aromatic Herbs, Fennel, Artichokes, Crispy Pancetta and Roasted Red Peppers

“Our Signature” Chicken Hawthorne

Stuffed Breast with Asparagus and Forest Mushrooms,
Orange Hollandaise served Tableside

Seared All-Natural Free-Bird Chicken Breast, Seasonal Fruit Salsa

Spring Berries, Summer Stone Fruit, Fall Apples and Pears, Winter Dried Fruits

Whole-Grain Mustard-Glazed Salmon

Crispy Ginger-Topped Local Haddock

Roasted, Sliced Tenderloin of Beef, Merlot Demi-Glaze

Classic Roast Pork Loin, Apple Cider Glaze

Sugarcane-Skewered Shrimp and Sliced Roast Tenderloin

North Shore Seafood Symphony

Roasted Fresh Halibut or Bass (seasonal), Lobster Risotto,
Whole Shelled Lobster Claw, Champagne-Chive Beurre Blanc

Roasted New England Cod or Haddock, Crispy Cornbread Crust, Lemon-Butter Sauce

Herb-and Pepper-Crusted Roasted Prime Rib of Beef with Double Jus

Roasted Sea Bass, Champagne Chive Beurre Blanc, Lobster Risotto Market Price



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ACCOMPANIMENTS

Please allow your catering manager to assist with your choices to create the perfect balance for your menu.

Potatoes ♦ Grains

Roasted Yukon Gold Potatoes

Quinoa Pilaf

Wild Mushroom Risotto

Butternut Squash Risotto

Basmati Rice

Roasted Eggplant-Mashed Potatoes

Wild Rice with Whole Mixed Grains and Black Japonica Rice

Red-Skinned Smashed Potatoes with Bacon and Chives

Mashed Baked Sweet Potatoes, with Bacon and Real Maple Syrup

Au Gratin Potatoes

Roasted Red Potatoes

Mashed Potatoes

Lobster Risotto

Vegetables

Green-on-Green Vegetable Sauté with Green Onions and Cream

Modern Succotash with Edamame, Finely Diced Zucchini and Sweet Corn

Sugar Snap Peas with Fresh Carrots

Roasted Brussels Sprouts with Balsamic-Maple Drizzle

Lacquered Root Vegetables

True Baby French Carrots

Haricots Verts with Red Peppers

Maple-Spiced Glazed Carrots

Seasonal Vegetable Medley

Fresh Asparagus (Seasonal)

Green Beans with Almonds

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WEDDING CAKE PLATING & DESSERT

Package Presentation

Whipped Cream and Fresh Strawberry
Coffee, Tea, and Decaffeinated Coffee

Special Presentation Additions

Chocolate Truffle

Cheesecake Pop

Chocolate-Dipped Fresh Strawberry

Ice Cream BonBon

Bourbon Vanilla, Cappuccino, White Chocolate-Raspberry

After-Dinner Specialty Stations

Cappuccino and Espresso Station

International Coffee Station

Viennese Pastry Table

Cordial Station

Late-Night Snacks & Treats

Far East

Spring Rolls and Fried Won Ton, Duck Sauce; Sweet & Sour Chicken, Fried Rice

Fenway Park

Mini Hot Dogs, Giant Soft Pretzels with Mustards, Popcorn, Cracker Jacks,
Hawthorne's Root Beer

Mexican

Chicken and Cheese Quesadillas, Vegetable Quesadillas,
Tortilla Chips with Queso and Salsa, Cinnamon-Dusted Churros

The Kid in All of Us

Freshly-Baked Chocolate Chip, Double Chocolate, White-Chocolate & Cranberry
and Oatmeal Raisin Cookies with Glasses of Cold Milk

Feelin' Like Fall

Chilled Apple Juice, Warm Cider and Donuts

Fries

Traditional Cut, Sweet Potato, and Tater Tots

Truffled and Regular Catsup, Horseradish-Sour Cream, Curried Mayonnaise

Pizza Bar

A Variety of Your Favorite Artisan Pizzas