



## HAWTHORNE HOTEL

### CLASSIC WEDDING PACKAGE

#### INCLUDED IN THIS PACKAGE:

Catering Manager | Guidance, Planning, Support  
Day-Of Wedding Coordinator  
Menu Tasting for the Wedding Couple | Complimentary  
Room Rentals | One-Hour Cocktail Reception in Essex and the Mezzanine plus  
Four-Hour Dinner Dance Reception in the Grand Ballroom  
Open Bar | One-Hour Cocktail Reception  
Four-Course Meal | Elegant Options and Ability to Customize  
Sparkling Toast in Elegant Flutes  
Floral Centerpieces | Custom Arrangements, Head and Guest Tables, Exclusive Florists  
Wedding Cake | Custom Design, Exclusive Bakeries  
Place Cards, Guest Book and Cake Knife  
Limousine | 6-Passenger, Ability to Upgrade  
Photograph Room | Pickman  
Table Linens | Ivory or White Floor Length, Overlays and Napkins in an Array of Colors  
Coatroom Attendant (seasonal)  
Deluxe Wedding Night Accommodations | For the Newlyweds  
Discounted Rates | Group Overnight Room Blocks  
Food Discounts | Rehearsal Dinner, Wedding Shower, and/or Farewell Breakfast at the Hotel

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#### DINNER MENU

*Select One Appetizer, One Salad, Two Entrées and Your Wedding Cake | Prices shown are for the complete package*

##### Appetizers

Artichoke and Fontina Ravioli | Fresh Parmesan, Caper Beurre Blanc  
Pumpkin Ravioli | Sage Cream and Toasted Pepitas  
Prosciutto, Fig and Gorgonzola | Rosemary Beurre Blanc  
Pappardelle | House Marinara, Shaved Parmesan, Fresh Basil  
Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes  
Tomato and Cheddar Soup  
Lobster Bisque | Cognac Crème  
Pumpkin Bisque, Mascarpone Cream Drizzle  
Butternut Squash Risotto Cake | Cinnamon-Spiced Aioli  
Lobster and Roasted Corn Risotto Cake | Citrus-Avocado Aioli, Seasoned Arugula, Shaved Parmesan  
Fresh Fruit | Crystallized Ginger and Lemon-Yogurt Drizzle  
Chilled Jumbo Shrimp | House-made Horseradish-Cocktail Sauce



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## Salads

Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Classic Caesar Dressing  
Mixed Field Greens | Seasonal Berries, Candied Pecans, Raspberry Vinaigrette  
Mediterranean | Arugula, Kalamata Olives, Roasted Red Peppers, Feta, Artichokes, House Greek Dressing  
Wedge | Crumbled Bleu, Red Onion, Heirloom Tomatoes, Crisp Bacon, Balsamic Glaze  
Nathaniel's | Goat Cheese, Candied Walnuts, Dried Cherries, Maple Vinaigrette  
Caprese | Ripe Tomatoes, Fresh Mozzarella, Basil Leaves, House-Infused Basil Oil  
Sophia's | Fresh Greens, Fried Goat Cheese, Sliced Strawberries, Red Onion, Honey-Balsamic Vinaigrette

## Entrees

### Chicken

Mediterranean Chicken | Roasted, Artichoke, Sundried Tomato, Ricotta, Herbed White Wine Jus  
Herbed Chicken Breast | Seared, All-Natural Brined Statler, Rosemary, Thyme, Chicken Jus  
Chicken New England | Stuffed, Apples, Pecans, Maple Dijon Sauce  
Citrus-Ricotta Chicken | Statler Breast, Orange Zest, Thyme, Ricotta, Walnuts, Bourbon-Peach Glaze

### Seafood

Salmon | Roasted, Maple-Mustard Glazed  
Salmon | Seared, Dill Crema  
Sea Bass | Roasted, Champagne-Chive Beurre Blanc  
New England Haddock | Baked, Crispy Crumb Topping, Lemon Beurre Blanc  
Shrimp | Four Colossal Shrimp, Baked, Sherry, Ritz, Fresh Lemon  
*Or Add Two Baked Shrimp to Any Entrée*

### Meat

Prime Rib of Beef | Roasted, Herb-and Pepper-Crusted, Double Jus  
Tenderloin of Beef | Roasted, Sliced, Merlot Demi-Glaze  
Pork Loin | Roasted, Cranberry-Sage Compote  
Filet Mignon | 8oz. Prime Beef, Classic Béarnaise

### Vegetarian | Vegan

Risotto | *Selection of One:* Wild Mushroom, Sweet Pea, Caramelized Onion *Add Truffle +*  
Roasted Portobello | Quinoa, Spinach, Caramelized Onions, Roasted Tomatoes, Shaved Parmesan  
Coconut Curry | Jasmine Rice, Julienned Seasonal Vegetables  
Tofu | Seared, 24-Hour Marinated, Lemon-Thyme Risotto, Squash Trio, Balsamic Glaze



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## Accompaniments

### Potatoes, Starches and Grains

Seasonal Risotto | Wild Mushroom, Butternut Squash, Sweet Pea  
Add Truffle + | Add Lobster +  
Rice Options | Pilaf, Wild, Jasmine  
Caramelized Onion and Goat Cheese Mashed Potatoes  
Red-Skinned Mashed Potatoes | Bacon, Chives  
Mashed Baked Sweet Potatoes | Cinnamon-Honey Butter  
Au Gratin Potatoes  
Herb-Roasted Red Bliss Potatoes  
Buttermilk Mashed Potatoes  
Roasted Potato Stack | Thinly Sliced, Rosemary  
Fingerling Potatoes | Duck Confit, Fresh Thyme +

### Vegetables

Roasted Brussels Sprouts | Balsamic-Maple Glaze  
Roasted Vegetables | Garden or Root  
True Baby French Carrots +  
Haricots Verts | Shallots, Dijon-Mustard Butter +  
Modern Succotash | Edamame, Finely Diced Zucchini, Sweet Corn  
Lemon-Butter Carrots  
Julienned Seasonal Vegetable Medley  
Roasted Asparagus  
Green Beans  
Sautéed Broccolini | Garlic, Red Pepper Flakes  
Butternut Squash Puree

## Dessert

Sliced Wedding Cake (Package) | Stationed or Served  
Coffee, Tea and Decaffeinated Coffee | Stationed or Served  
*Compliment Your Cake Plate:*  
Chocolate Truffle +  
Ice Cream Bon Bon Duo +  
Chocolate-Dipped Strawberry +  
Strawberry and Freshly Whipped Cream +

### COFFEE ENHANCEMENTS

Cappuccino Cart | Local Vendor, Based on Availability, 2-Hours  
*Includes Barista, Cart, Equipment, Supplies, Paper Cups, Espresso, Cappuccino, Latte, Mochachino, Flavor Shots, Chai*

Cordial Corner *plus* Required Attendant Fee  
*Baileys, Kahlua, Grand Marnier, Sambuca, Whipped Cream, Chocolate Sauce, Salted Caramel, Cinnamon*  
*(Coffee Included in Menu, Must be Stationed)*

## DETAILS

All food and beverages incur applicable state sales tax in effect on the date of the event, 14.5% service charge and 7.5% administrative fees. The administrative fee does not represent a tip or service charge for wait staff, employees or service bartenders. It is a fee charged by the Hawthorne to cover administrative costs to the hotel for preparation and planning of the event.

### **Guarantee**

All prices may be confirmed (90) days before the reception. Final payment must be provided no later than five (5) business days prior to the reception. A final guarantee of guest count, meal selections, and dietary requests is due to the Sales office no later than five (5) business days before the reception.

### **Meal Selections**

If offering three (3) entree choice to your guests, a surcharge of \$3.00 per meal will be applied to the entrée with the lowest count. Should both entrees have the same count, the surcharge will be applied to the entrée with the lower price. The Hawthorne will accommodate any special dietary requests, which will be a “Chef’s choice” entrée, charged at the lowest entrée price.

### **Deposit | Prepayment | Cancellation**

*The following will outline the deposit and prepayment policies:*

When the booking occurs, a non-refundable deposit of \$2,000 is required.

Six (6) months prior to the event, fifty percent (50%) of the estimated remaining balance is due.

Three (3) months prior to the event, seventy-five percent (75%) of the estimated remaining balance is due.

Four (4) business days prior to the reception, the remaining estimated balance is due in the form of a cashier’s check, certified check or 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 Details**

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

There is a charge for the set up of each bar at your reception.

Additional fees for valet parking can be billed to your account.

Private ceremony space may available for a fee.

Discounts are available on food when you hold your rehearsal dinner, post-wedding brunch or wedding shower at the Hotel.

The details of your wedding are not limited to this package.

The Hawthorne Hotel prides itself in creating personalized, custom-designed memories – and we are happy to do it for you!