



INTIMATE WEDDING PACKAGE

40 person minimum

INCLUDED IN THIS PACKAGE:

Catering Manager | Guidance, Planning, Support

Day-Of Wedding Coordinator

Room Rental

Photograph Room

Three-Course Meal | Elegant Recommendations, Ability to Customize

Wedding Cake | Custom Design, Exclusive Bakeries

Candlelight Centerpieces | Assorted, Hurricane and Votive

Place Cards, Wedding Guest Book, Souvenir Cake Knife

Table Linens | Ivory or White Floor Lengths and Overlays, Napkins in an Array of Colors

Overnight Accommodations for the Wedding Couple in a Standard Room | Night of the Wedding

Discounts | Overnight Accommodations for Overnight Guests (Based on Availability)

Discounts | Rehearsal Dinner, Wedding Shower and Farewell Brunch at the Hotel

Additional Items

Sparkling Toast

Floral Centerpieces



INTIMATE WEDDING PACKAGE

DINNER MENU

Add Additional Course

First Course

Select One

Includes Rolls and Butter

Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes (upgrade)

Pumpkin Bisque | Sage Cream, Toasted Pepitas

Apple-Butternut Squash Bisque | Cinnamon-Mascarpone

Artichoke and Fontina Ravioli | Fresh Parmesan, Caper Beurre Blanc

Seasonal Risotto Cakes

Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Classic Caesar Dressing

Nathaniel's Salad | Goat Cheese, Candied Walnuts, Dried Cherries, Maple Vinaigrette

Chilled Jumbo Shrimp | House-made Horseradish Cocktail Sauce (upgrade)

Cheese Plate | Three Cheeses, Roasted Grapes, Cheese Spread, Sliced Baguettes (upgrade)

Charcuterie | Family-Style, Chef's Selection of Meats, Pate, Pickled Vegetables,

Assorted Mustards and Spreads, Focaccia (upgrade)

Entrees

Select Two

Herbed Chicken Breast | Seared, All-Natural Brined Statler, Rosemary, Thyme, Chicken Jus

Citrus-Ricotta Chicken | Statler Breast, Orange Zest, Thyme, Ricotta, Walnuts, Bourbon-Peach Glaze

Salmon | Seared, Dill Crema

New England Haddock | Crispy Crumb Topping, Lemon Beurre Blanc

Prime Rib of Beef | Slow-Roasted, Herb- and Pepper-Crusted, Double Jus

Surf & Turf | 4 oz. Prime Filet, Two Jumbo Shrimp Stuffed with Crabmeat, Béarnaise Sauce

Filet Mignon | 8 oz., Prime, Beurre Rouge

Pork Roast | Roasted, Cranberry-Sage Compote

Accompaniments

Select Two

Buttermilk Mashed Potatoes

Roasted Red Bliss Potatoes

Seasonal Risotto

Roasted Garden or Root Vegetables

Roasted Asparagus

Honey Garlic Butter Carrots

Desserts

Wedding Cake

Add plate enhancement:

Strawberry, Freshly Whipped Cream (upgrade)

Chocolate Covered Strawberry (upgrade)

Hand-Rolled Mini Chocolate Truffles (upgrade)

Includes Coffee, Tea, Decaffeinated Coffee