



TIMELESS WEDDING PACKAGE

125 person minimum

INCLUDED IN THIS PACKAGE:

Catering Manager | Sales Team 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, Souvenir Cake Knife
Limousine | 6-Passenger, Ability to Upgrade
Photograph Room
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

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 Ravioli | Rosemary Beurre Blanc
Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes (upgrade)
Tomato and Cheddar Soup
Lobster Bisque | Cognac Crème
Pumpkin Bisque | Mascarpone Cream Drizzle
Butternut Squash Risotto Cakes | Cinnamon-Spiced Aioli
Lobster and Sweet Corn Risotto Cakes | Citrus-Avocado Aioli, Seasoned Arugula, Shaved Parmesan (upgrade)
Fresh Fruit | Crystallized Ginger, Lemon-Yogurt Drizzle
Chilled Jumbo Shrimp | House-made Horseradish Cocktail Sauce (upgrade)
Cheese Plate | Three Cheeses, Seasonal Compote, Sliced Baguettes (upgrade)



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Salads

Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Classic Caesar Dressing
Mixed Field Greens | Fresh Seasonal Berries, Candied Pecans, Raspberry Vinaigrette
Mediterranean | Arugula, Kalamata Olives, Roasted Red Peppers, Feta, Artichokes, House Greek Dressing
Wedge | Creamy Bleu Cheese Dressing, 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, Sea Salt, Balsamic Glaze
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
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
Vegetarian and Vegan Options are the priced the same as the lower count entrée selected.



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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 | Bacon, Chives

Mashed Baked Sweet Potatoes | Cinnamon-Honey Butter

Potatoes Au Gratin

Herb-Roasted Red Bliss Potatoes

Buttermilk Mashed Potatoes

Fingerling Potatoes | Duck Confit, Fresh Thyme (upgrade)

Vegetables

Roasted Brussels Sprouts | Balsamic-Maple Glaze

Roasted Vegetables | Garden or Root

True Baby French Carrots (upgrade)

Haricots Verts | Shallots, Dijon-Mustard Butter (upgrade)

Modern Succotash | Edamame, Finely Diced Zucchini, Red Pepper, 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, Decaffeinated Coffee | Stationed or Served

Compliment Your Cake Plate:

Chocolate-Dipped Strawberry (upgrade)

Strawberry and Freshly Whipped Cream (upgrade)

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 per hour *plus* Required Attendant Fee

Baileys, Kahlua, Grand Marnier, Sambuca, Whipped Cream, Chocolate Sauce, Salted Caramel, Cinnamon

(Coffee Included in Menu, Must be Stationed)