



## 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

Hawthorne's Romantic Candlelight Centerpieces | Assorted Sizes

Place Cards, Wedding Guest Book

Use of Hawthorne's Timeless Table Numbers, Card Box, 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 **9** per person

Floral Centerpieces **75+** per table plus delivery



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## DINNER MENU

*Add Additional Course +6 per person*

### First Course

*Select One*

Includes Rolls and Butter

Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes +2  
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 +4

Cheese Plate | Three Cheeses, Roasted Grapes, Cheese Spread, Sliced Baguettes +2

Charcuterie | Family-Style, Chef's Selection of Meats, Pate, Pickled Vegetables,  
Assorted Mustards and Spreads, Focaccia +6

### Entrees

*Select Two*

Herbed Chicken Breast | Seared, All-Natural Brined Statler, Rosemary, Thyme, Chicken Jus 65

Citrus-Ricotta Chicken | Statler Breast, Orange Zest, Thyme, Ricotta, Walnuts, Bourbon-Peach Glaze 69

Salmon | Seared, Dill Crema 70

New England Haddock | Crispy Crumb Topping, Lemon Beurre Blanc 68

Prime Rib of Beef | Slow-Roasted, Herb- and Pepper-Crusted, Double Jus 96

Surf & Turf | 4 oz. Prime Filet, Two Jumbo Shrimp Stuffed with Crabmeat, Béarnaise Sauce 81

Filet Mignon | 8 oz., Prime, Beurre Rouge 77

Pork Roast | Roasted, Cranberry-Sage Compote 66

### 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 +2

Chocolate Covered Strawberry +3

Hand-Rolled Mini Chocolate Truffles +4

Includes Coffee, Tea, Decaffeinated Coffee