

# HAWTHORNE HOTEL WINTER WONDER WEDDING PACKAGE

January, February, March 2025 | 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

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* 



# WINTER WONDER WEDDING PACKAGE

## **DINNER MENU**

Add Additional Course +6 per person

#### **First Course**

Select One Includes Rolls and Butter

Tomato and Cheddar Soup Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes **+2** Apple-Butternut Squash Bisque | Cinnamon-Mascarpone Prosciutto, Fig and Gorgonzola Ravioli | Rosemary Beurre Blanc Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan, Classic Caesar Dressing Nathaniel's Salad | Goat Cheese, Candied Walnuts, Dried Cherries, Maple Vinaigrette Wedge | Bleu Cheese Dressing, Crumbled Bleu, Red Onion, Heirloom Tomatoes, Crisp Bacon, Balsamic Glaze 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
Chicken New England | Stuffed, Apples, Pecans, Maple Dijon Sauce Salmon | Maple-Mustard Glaze 63
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