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

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 **10** *per person*

Floral Centerpieces **80+** *per table plus delivery*

Intimate Wedding Package

Dinner Menu

Add Additional Course **+6** *per person*

First Course

Select One

Includes Rolls and Butter

Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes **+2**
Apple-Butternut Squash Bisque | Cinnamon-Mascarpone
Artichoke and Fontina Ravioli | Fresh Parmesan, Caper Beurre Blanc
Seasonal Risotto Cakes | Chef's Crema
Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan
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 **67**
Chicken Marbella | Statler Breast, Capers, Olives, Prunes, Herbed Jus **71**
Salmon | Seared, Dill Crema **72**
New England Haddock | Crispy Crumb Topping, Lemon Beurre Blanc **70**
Prime Rib of Beef | Slow-Roasted, Herb- and Pepper-Crusted, Double Jus **98**
Filet Mignon| 8 oz., Prime, Beurre Rouge **79**
Short Rib | Slow Roasted, Bone in, Merlot Jus **93**
Surf & Turf | 4 oz. Prime Filet, Two Jumbo Shrimp Stuffed with Crabmeat, Béarnaise Sauce **83**
Pork Roast| Roasted, Cranberry-Sage Compote **68**

Accompaniments

Select Two

Buttermilk Mashed Potatoes
Seasonal Risotto
Roasted Garden or Root Vegetables
Roasted Asparagus
Honey Garlic Butter Carrots

Desserts

Wedding Cake
Fresh Strawberry **+2**
Chocolate-Covered Strawberry **+3**
Hand-Rolled Mini Chocolate Truffles **+4**

Coffee, Tea, Decaffeinated Coffee Included