



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, Keepsake Guest Book, Use of Hawthorne's Elegant Table Numbers + Cake Knife
Limousine | 6-Passenger, Ability to Upgrade
Photograph Room
Table Linens | Ivory or White Floor Length, Overlays, and Napkins
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
Ravioli | Pumpkin with Sage Cream, Pepitas
Prosciutto, Fig and Gorgonzola Ravioli | Rosemary Beurre Blanc
Seafood Chowder | Shrimp, Haddock, Scallops, Clams, Potatoes +2
Tomato and Cheddar Soup, Garlic Croutons
Lobster Bisque | Cognac Crème +2
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 +3
Fresh Fruit | Crystallized Ginger, Lemon-Yogurt
Chilled Jumbo Shrimp | House-made Horseradish Cocktail Sauce +4
Cheese Plate | Three Cheeses, Seasonal Compote, Sliced Baguettes +2
Seared Scallops | Whipped Lemon Mascarpone, Chilled Cucumber Salad, Dill, Radish +6



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Salads

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

Mixed Field Greens | Fresh Seasonal Berries, Candied Pecans, Raspberry Vinaigrette

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

Peach | Cucumber, Basil, Honey, Crumbled Feta

Entrees

Chicken

Herbed Chicken Breast | Seared, All-Natural Brined Statler, Rosemary, Thyme, Chicken Jus **93**

Chicken New England | Stuffed, Apples, Pecans, Maple Dijon Sauce **91**

Hawthorne Chicken Marsala | Gorgonzola-stuffed, Fig, Marsala Wine **95**

Chicken Marbella | Statler Breast, Capers, Olives, Prunes, Herbed Jus **94**

Seafood

Salmon | Roasted, Maple-Mustard Glazed **99**

Salmon | Seared, Dill Crema **99**

Sea Bass | Roasted, Champagne-Chive Beurre Blanc **111**

Halibut | Pepper and Fennel-Crusted, Stewed Tomatoes **108**

New England Haddock | Baked, Crispy Crumb Topping, Lemon Beurre Blanc **97**

Shrimp | Four Butterflied Colossal Shrimp, Fresh Crab Meat, Sherry, Ritz, Herbed Garlic Butter **107**

Add Two Baked Stuffed Shrimp to Any Entrée +17

Add Butter-Poached Lobster Tail to Any Entrée +market price

Meat

Prime Rib of Beef | Roasted, Herb-and Pepper-Crusted, Double Jus **125**

Tenderloin of Beef | Roasted, Sliced, Merlot Demi-Glaze **119**

Pork Loin | Roasted, Cranberry-Sage Compote **91**

Filet Mignon | 8oz. Prime Beef, Classic Béarnaise **110**

Vegetarian | Vegan

Risotto | *Selection of One:* Wild Mushroom, Sweet Pea, Caramelized Onion **91** *Add Truffle +2*

Roasted Portobello | Quinoa, Spinach, Caramelized Onions, Roasted Tomatoes, Shaved Parmesan **85**

Coconut Curry | Jasmine Rice, Julienned Seasonal Vegetables **88**

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 +2

Lobster Risotto +5

Jasmine Rice | Herb Butter

Caramelized Onion and Goat Cheese Mashed Potatoes

Red-Skinned Mashed | Bacon, Chives

Mashed Baked Sweet Potatoes | Cinnamon-Honey Butter

Potatoes Au Gratin

Buttermilk Mashed Potatoes

Fingerling Potatoes | Duck Confit, Fresh Thyme +2

Vegetables

Roasted Brussels Sprouts | Balsamic-Maple Glaze

Roasted Vegetables | Garden or Root

True Baby French Carrots +3

Haricots Verts | Shallots, Dijon-Mustard Butter +2

Lemon-Butter *or* Honey-Garlic Carrots

Julienned Seasonal Vegetable Medley

Roasted Asparagus

Green Beans

Sautéed Broccolini | Garlic, Red Pepper Flakes

Sweet Pea + Mint Puree

Carrot Puree | Brown Butter, Thyme

Fresh Corn Puree

Parsnip Puree

Dessert

Sliced Wedding Cake (Package) | Stationed or Served

Coffee, Tea, Decaffeinated Coffee | Stationed or Served

Compliment Your Cake Plate:

Chocolate-Dipped Strawberry +3

COFFEE ENHANCEMENTS

Cappuccino Cart | Local Vendor, Based on Availability, 2-Hours, + 800

Includes Barista, Cart, Equipment, Supplies, Paper Cups, Espresso, Cappuccino, Latte, Mochachino, Flavor Shots, Chai

Cordial Corner 10 per person, per hour *plus* Required Attendant Fee +50

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

(Coffee Included in Menu, Must be Stationed)

Gelato Cart | Homemade Artisan Gelato, Based on Availability, 2-Hours, + 300 and 16pp

Includes Gelatiere, 6 Flavors, Photo-Worthy Cart, Cups, Spoons Add: Hot Homemade Cones 6pp



DETAILS

All food and beverages incur applicable state sales tax in effect on the date of the event, 15% service charge and 8% administrative fees. The administrative fee does not represent a tip or service charge for wait staff, employees or service bartenders. It is a fee charged by the Hawthorne to cover administrative costs to the hotel for preparation and planning of the event. The Timeless Wedding Package inclusions are based on a **minimum of 125 guests**. Should your count fall below the minimum guest count, you do not have to pay for full price entrees to get to 125.

We require only \$25 per person (under the 125) to cover the package costs.

Guarantee

All prices may be confirmed (90) days before the reception. A final guarantee of guest count, meal selections, and dietary requests is due to the Sales office by 12PM on the Thursday of the week before the reception.

At this point, counts may increase but not decrease.

Meal Selections

If offering three (3) entrée choices to your guests, a surcharge of \$5.00 per meal will be applied to the entrée with the lowest count. Should both entrees have the same count, the surcharge will be applied to the entrée with the lower price.

The Hawthorne will accommodate any special dietary requests, which will be a "Chef's choice" entrée, charged at the lowest entrée price selected.

Deposit | Prepayment | Cancellation

The following outlines the deposit and prepayment policies:

When the booking occurs, a non-refundable deposit, twenty percent (20%) of the Wedding Food & Beverage Minimum is required.

Six (6) months prior to the event, fifty percent (50%) of the estimated remaining balance is due.

Three (3) months prior to the event, seventy-five percent (75%) of the estimated remaining balance is due.

Four (4) business days prior to the reception, the remaining estimated balance is due in the form of a cashier's check, certified check or credit card.

Please be advised that we do not accept personal checks for the last payment.

All deposits/prepayments are non-refundable and non-transferable.

If you cancel for any reason, all deposits will be forfeited.

Other Details

All food and beverages incur prevailing state sales tax, service charges and banquet incidental fees.

There is a \$150 charge per bartender at your reception.

Additional fees for valet parking can be billed to your account.

Confetti, glitter, rice, fog/smoke machines are prohibited. A \$350 cleaning fee will be applied if used.

A décor-staging fee of \$150 will be applied to any wedding with elaborate set up. Catering Manager Discretion.

Private ceremony space may available for a fee.

Discounts are available on food when you hold your rehearsal dinner, post-wedding brunch or wedding shower at the Hotel.

Sleeping room reservations must be made under a separate agreement with the Sales Department.

The details of your wedding are not limited to this package.

The Hawthorne Hotel prides itself in creating personalized, custom-designed memories — and we are happy to do it for you.