



WEDDINGS

NORTHFIELD INN SUITES, AND CONFERENCE CENTER

Congratulations on your upcoming Wedding! In the months to come, you will undoubtedly visit and price many facilities in the search for the perfect reception site. My hope is that your search will end here. The Northfield Inn, Suites and Conference Center specializes in Wedding Receptions that are beautiful and worry-free.

We have two elegant ballrooms for you to choose from that will seat from 200-400 people for your reception. You'll be impressed by the chandelier lit ballrooms, the large dance floors and the blank slate which can be personalized by your centerpieces. The hotel has decor items available for nominal fees or you are welcome to bring in your own décor items, providing candles are enclosed and confetti/glitter is not used. All wedding receptions have linens/table skirting provided and the appropriate china, glassware and silverware. Disposables are not used, with the exception of barware.

With minimum food & beverage requirements, the banquet space is typically complimentary. As part of what is paid for the food & beverage, the physical setup/teardown/cleanup is provided as well as round tables with 8 cushioned banquet chairs, risers if needed, microphone for toasts, cake table, DJ table, gift tables, and guest book stand.

Our banquet Chef has designed tasteful menus which are prepared on site and served by our professional banquet staff. I have enclosed our Wedding Package information, which includes every amenity for your reception. Or, if you would prefer to tailor the options to your own needs, I have provided A La Carte menus for your review.

You and your fiance will receive a complimentary King Jacuzzi Room the night of your reception. In addition, guest rooms can be set aside at a special discounted rate for your out of town guests. Tastings are done every couple of months and can include many options, depending on the number of couples involved. We recommend attending a tasting four to six months in advance of the wedding date, to help with the menu selection.

Best wishes as you begin your wedding planning!





HOT HORS D'OEUVRES

SWEET & SOUR MEATBALLS

Meatballs Simmered in a Tangy-Sweet Glaze.

50 Pieces \$ 100 Pieces \$

SOUTHWEST EGG ROLLS

Crispy Egg Rolls filled with Seasoned Chicken, Black Beans, Corn, Peppers, and Cheese. Served with Chipotle Ranch

50 Pieces \$ 100 Pieces \$

CRAB STUFFED MUSHROOM CAPS

Mushroom caps filled with Lump Crab Meat, Cream Cheese, Garlic, and Fresh Herbs.

50 Pieces \$ 100 Pieces \$

BUFFALO WINGS

Crispy Chicken Wings Tossed in your choice of Classic Buffalo Sauce or Plain. Served with Ranch

50 Pieces \$ 100 Pieces \$

CHICKEN QUESADILLAS

Grilled Flour Tortilla Stuffed with a Melted Blend of Cheeses and Seasoned Chicken. Served with Salsa

50 Pieces \$ 100 Pieces \$

FIVE CHEESE ARANCINI BITES

Golden-Fried Risotto Balls Stuffed with a Blend of Five Cheeses. Served with a Marinara Sauce

50 Pieces \$ 100 Pieces \$

STEAK AND BLUE CHEESE BITES

Sliced Steak topped with Creamy Blue Cheese and a Drizzle of Balsamic Glaze. Served on a Crispy Crostini

50 Pieces \$ 100 Pieces \$

VEGETABLE SPRING ROLLS

Golden-Fried Rolls packed with a Mix of Shredded Cabbage, Carrots, Mushrooms, and Bell Peppers. Served with Sweet and Sour Sauce

50 Pieces \$ 100 Pieces \$

CHICKEN EMPANADAS

Flaky Pastry Pockets filled with Savory Seasoned Chicken, Sautéed Onions, Peppers, and a Blend of Spices. Served with a Red Pepper Aioli.

50 Pieces \$ 100 Pieces \$

CHICKEN SATAY

Marinated Chicken Skewers with choice of Teriyaki or Peanut Sauce

50 Pieces \$ 100 Pieces \$

DEEP FRIED CHEESE RAVIOLIS

Crispy Fried Ravioli Stuffed with a Blend of Italian Cheeses. Served with a Side Zesty Marinara Sauce.

50 Pieces \$ 100 Pieces \$

BONELESS CHICKEN BITES

Crispy Bites of Chicken, Tossed in Choice of Sweet Bourbon Glaze or Buffalo. Served with Ranch

50 Pieces \$ 100 Pieces \$

CHEESE BITES

Crispy Bites of Melted Cheese, Perfectly Seasoned and Served with a Side of Marinara or Ranch for Dipping.

50 Pieces \$ 100 Pieces \$





COLD HORS D'OEUVRES

BRUSCHETTA

Crispy Baguette Slices Topped with Diced Tomatoes, Fresh Basil, Garlic, and a Drizzle of Balsamic and Extra Virgin Olive Oil
50 Pieces \$ 100 Pieces \$

SILVER DOLLAR SANDWICHES

Ham and Swiss, Turkey and Provolone, Beef and Cheddar, Salami-Pepperoni-Mozzarella
50 \$ 100 \$

DOMESTIC ASSORTED CHEESE DISPLAY AND CRACKERS

Brie, Swiss, Pepper Jack, and Cheddar Served with Assorted Crackers.
50 People \$ 100 People \$

FRESH CRUDITE DISPLAY

Assorted Vegetables Served with Ranch or Dill Dip.
50 People \$ 100 People \$

ANTIPASTO SKEWERS

Italian Meats, Cheeses, Pepperoncini's & Olives, Drizzled with Balsamic Vinaigrette.
50 Pieces \$ 100 Pieces \$

CHARCUTERIE BOARD

Hand Selected Cured Meats, Artisan Cheeses, Fresh Fruits, Pickled Vegetables, Sauces and Garnishes. Served with Assorted Crackers
50 People \$ 100 People \$

HOT DIPS AND SNACKS

HOT ARTICHOKE DIP

A rich dip made with Artichoke Hearts, Creamy Parmesan, Mozzarella, and a touch of garlic. Served with French Bread.

50 People \$ 100 People \$

CHILI CON QUESO DIP

Melted cheese, Zesty Chili with a Touch of Spice. Served with Tortilla Chips

50 People \$ 100 People \$

MEXICAN STREET CORN DIP

Charred Corn with Mayo, Tangy Lime, and a Hint of Smoky Chili Powder. Topped with Crumbled Cotija cheese. Served with Tortilla Chips

50 People \$ 100 People \$

BAR SNACKS

Garden of Eatin', Pretzels, and Assorted Nuts.

\$





PLATED DINNER SELECTIONS

All Entrees served with Tossed Salad or Caesar Salad, Vegetable, Starch, Rolls & Butter, Coffee, Iced Tea

POULTRY ENTREES

GRILLED CHICKEN BREAST

Tender Grilled Chicken Breast topped with your Choice of Sauce: Basil Cream, Marsala, Lemon Butter, or Cajun Cream. \$

ROASTED BONE IN CHICKEN BREAST

Roasted to perfection with your choice of Maple Pan Jus or Herb Butter. \$

TUSCAN PARMESAN CHICKEN

Juicy Chicken Breast with a Creamy Garlic and Parmesan Sauce including Sundried Tomatoes and Spinach. \$

STUFFED CHICKEN BREAST

Boneless Breast of Chicken Stuffed with Spinach Leaves and Cream Cheese, Topped with a White Garlic Cream Sauce. \$

PROSCIUTTO CHICKEN BREAST

Boneless Breast of Chicken Stuffed with Prosciutto Ham & Swiss Cheese. Topped with a White Garlic Cream Sauce. \$

PORK ENTREES

PORK MEDALLIONS

Served with your choice of sauce: Creamy Dijon, Peppercorn, Brandy Cream, or Asian Demi Glaze \$

AMERICA'S CUT OF PORK

8oz Center Cut Pork Chop Marinated and Herb Grilled. \$

STUFFED ROASTED PORK CHOP

A Thick-Cut, Juicy Pork Chop Stuffed with a Blend of Sautéed Apples, Fresh Herbs, and Seasoned Breadcrumbs \$

BACON WRAPPED PORK MEDALLION

Grilled and Marinated Pork Medallion wrapped in Bacon. \$

BEEF ENTREES

SAVORY ROAST BEEF

Sliced Roast Beef served with a Rich Mushroom Sauce. \$

BRAISED SHORT RIBS

Tender Braised Short Ribs with a Red Wine Sauce. \$

10OZ PRIME RIB OF BEEF, AU JUS

Slow Roasted with Au Jus and Horseradish Sauce. \$



All Prices are Subject to a 20% Service Charge and All Applicable Sales Tax. All Prices are Subject to Change.



PLATED DINNER SELECTIONS

All Entrees served with Tossed Salad or Caesar Salad, Vegetable, Starch, Rolls & Butter, Coffee, Iced Tea

SEAFOOD

BAKED SALMON

Salmon served with choice of Creamy Dill or Lemon Butter Sauce. \$

RED SNAPPER

Flaky Red Snapper Served with a Sundried Tomato Florentine Sauce. \$

LEMON GARLIC ROASTED SHRIMP

Large Shrimp Roasted and Served with a Lemon Garlic Sauce. \$



PASTAS AND VEGETARIAN

HOMEMADE LASAGNA

Layers of Rich Savory Marinara Sauce, Seasoned Ground Beef, Ricotta Cheese, and Mozzarella \$

PASTA PRIMAVERA

A Medley of Fresh, Seasonal Vegetables Served with a Garlic Cream Sauce. Add Chicken extra \$

CHICKEN ALFREDO

Grilled Chicken Served over a Bed of Penne Pasta, Tossed in a Rich and Creamy Alfredo Sauce. \$

GRILLED PORTOBELLO OR CAULIFLOWER STEAK

Grilled and Topped with a Chimichurri Sauce made with Fresh Parsley, Cilantro, Garlic, Red Pepper Flakes, and a Splash of Red Wine Vinegar, and Olive Oil. \$



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SIDE SELECTIONS

(Please Select One From Each Category)

STARCH SELECTIONS

Wild Rice
Homemade Macaroni and Cheese
Red Skin Garlic Mashed
Whipped Potatoes with Gravy
Homemade Cheesy Potatoes
Roasted Reds with Butter and Herbs
Au Gratin Potatoes
(Add \$1.00 Additional)
Baked Potato with Butter, Sour Cream & Chives

VEGETABLE SELECTIONS

California Vegetable Mix
Honey Glazed Carrots
Green Beans with Onions & Bacon
Green Beans Almondine
Buttered Corn
Tuscan Vegetables





DINNER BUFFETS

All Buffets to Include: Tossed Salad with Choice of Dressing or Caesar Salad, One Assorted Salads, Vegetable, Starch, Rolls, Butter, Coffee, Ice Tea

2 ENTREE BUFFET

2 Entree Requires a Minimum of 40 people \$

3 ENTREE BUFFET

3 Entree Requires a Minimum of 50 People \$

ENTREES

FRIED CHICKEN
Crispy and Golden Brown

GRILLED CHICKEN
Served with Choice of Sauce: Basil Cream, Lemon Butter, Marsala, or Cajun Cream

TUSCAN PARMESAN CHICKEN
Chicken Breast with a Creamy Garlic and Parmesan Sauce with Sundried Tomatoes and Spinach

PORK MEDALLIONS
Served with Choice of Sauce: Creamy Dijon, Peppercorn, Brandy Cream or Asian Demi Glaze

ROASTED PORK LOIN WITH DRESSING
Slow Cooked and Sliced Thin atop a Savory Herb Dressing

BAKED SALMON
Salmon Baked in a Creamy Dill Sauce or Lemon Butter Sauce

SLICED ROAST SIRLOIN OF BEEF
Served with a Rich Mushrooms Sauce on the Side

HOMEMADE LASAGNA WITH MEAT SAUCE
Served with Garlic Bread

VEGETABLE LASAGNA WITH WHITE SAUCE
Rich White Sauce with Julienne Vegetables and Garlic Bread

BUFFET ENHANCEMENT

Hand Carved Prime Rib
\$ Carving Fee \$



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THEMED DINNER BUFFETS

*Theme Buffets Require a Minimum of 50 People.
Under 50 People Add an Additional \$2.50 per/Person
All Buffets to Include Coffee, Ice Tea*

ASIAN BUFFET \$

Egg Drop Soup

Choice of Two: Sweet and Sour Chicken, Beef and Broccoli or Stir Fry Vegetables

White Rice and Lo Mein Noodles

Egg Rolls

ITALIAN FEAST \$

Tossed Salad with Italian Dressing

Choice of Mostaccioli with Ragu, or Fettuccini Alfredo

Chef's Homemade Lasagna with Meat Sauce

Italian Stuffed Shells

Italian Blend Vegetables

Bread Sticks & Garlic Bread

WESTERN BBQ \$

Dill Potato Salad & Cole Slaw

BBQ Baby Back Ribs & Fried Chicken

Baked Beans

Choice of Green Beans with Onion and Bacon

or Corn on the Cob

Cornbread, Biscuits and Butter

DOWN HOME BUFFET \$

Tossed Salad with Choice of Dressing

Three Bean Salad

Roast Turkey and Dressing, Baked Virginia Ham

Au Gratin or Whipped Potatoes and Gravy

Buttered Corn or Green Beans with Bacon & Onion

Cranberry Relish, Biscuits & Rolls

SOUTH OF THE BORDER \$

Taco Bar with all the Trimmings

Chicken Enchiladas, Beef Burritos

South of the Border Salad

Spanish Rice & Refried Beans

Tostado Chips & Salsa





WEDDING PACKAGES

MAKE IT A PACKAGE

Make your wedding a package by adding this price to any menu item.

Must guarantee 100 or more to apply.
\$

FOUR HOURS OPEN BAR *Featuring Domestic Draft Beer, House Wine and Assorted Soft Drinks*

WELCOMING RECEPTION *Charcuterie Board to Include: Hand Selected Cured Meats, Artisan Cheeses, Fresh Fruits, Pickled Vegetables, Sauces and Garnishes. Served with Assorted Crackers.*

CHAMPAGNE TOAST *House Champagne Toast for All Guests*

DECOR ITEMS *Use of our Mirror Tiles, Votive Candles, Cylinder Vases*

SERVICES *Bar setup and cake cutting fees waived*

PLATED OR BUFFET DINNER OF CHOICE



ADDITIONAL HOURS OF BAR ADDED TO THE FOUR HOUR PACKAGE \$Hour

CALL BRAND LIQUORS ADDED TO FOUR HOUR PACKAGE \$

HOUSE BRAND LIQUORS ADDED TO FOUR HOUR PACKAGE \$

PREMIUM BRAND LIQUORS ADDED TO FOUR HOUR PACKAGE \$

PREMIUM PLUS BRAND LIQUORS ADDED TO FOUR HOUR PACKAGE \$





DECOR ITEMS

Based on Tables of 8 per Table

Mirror Tiles \$1.00/Table

4" Square Candle Holder with Oil Insert \$1.00/Each

5" Round Candle with Oil Insert \$1.00/Each

10" Glass Cylinder Vase \$1.00/Table

(3) White Tea Lights per Table \$1.00/Table

Chair Covers-White \$3.00/Chair

Wall of Lights Backdrop \$250.00

*Note that all items are included in the Wedding Package price with the exception of the Wall of Lights Backdrop.





BANQUET BEVERAGES

DOMESTIC KEG BEER \$

Bud light, Coors Light, Miller Lite, Natural Light, Budweiser, Busch Light, Busch

IMPORT Pricing Varies

HOUSE WINE 1.5 Litre \$ \$drink

Cabernet, Merlot, Chardonnay, White Zinfandel

PREMIUM WINE \$

Moscato, Pino Grigo

HOUSE LIQUOR \$

House Vodka, Gin, Rum, Tequila, Scotch, Admiral Spiced and Coconut Rum, Evan Williams, Amaretto, Peach Schnapps, Butterscotch, Triple Sec

CALL LIQUOR \$

Skyy Vodka, Beefeaters Gin, Bacardi, Captain Morgan, Malibu, Jim Beam, Seagrams VO/7, Candain Club, Southern Comfort, Jose Cuervo, UV Blue, Cutty Sark

PREMIUM LIQUOR \$

Titos, Tanqueray, Crown Royal, Crown Royal Apple, Jack Daniels, 1800 Tequila, Jameson, Jameson Orange

PREMIUM PLUS LIQUOR \$

Patron, Grey Goose, Chivas, Hennessy, Makers Mark

BOTTLED BEER \$

Miller Lite, Bud Light, Budweiser, Michelob Ultra, Coors Light, Busch Light

CRAFT BEER \$

Sam Adams, Blue Moon, Stella Artois, Corona, White Claw, Mikes Hard Lemonade, Seasonal Beers

ASSORTED SODAS \$

Coke, Diet Coke, Sprite

HOUSE CHAMPAGNE \$

Verdi

SPARKLING WHITE GRAPE JUICE \$

