HAWORTH HOTEL
CATERING MENU

REV. 9.3.26

ALL DAY PACKAGE

The all day package includes one breakfast, lunch, breakout and all day continuous beverage services. Priced per person. Limited selections for groups under 10.

Breakfast, lunch, breakout, and beverage service **62**

BREAKFAST

Assorted breakfast pastries, fresh fruit salad, vanilla yogurt, berries, and granola

Choice of one of the following:

Egg, Bacon, and Swiss Cheese Croissant Sandwiches
Assorted Bagels and Cream Cheese
Individual Egg Bakes
Breakfast Burritos
Vegan Breakfast Sandwiches
Avocado Toast Board

LUNCH

Choice of one of the following:

Power Bowl
Delicatessen
Casa Mesa
Tuscan
Teriyaki Rice Bowl
Grillmaster
American BBQ

BREAKOUTS

Choice of one of the following:

Sweet and Savory
Pretzel Bar
Recharge
Cinema Snacks

CONTINUOUS BEVERAGE SERVICE

Includes water, regular and decaf coffee, assorted herbal and organic teas, half and half, non-dairy creamer, assorted juices (AM only), and assorted Pepsi products (PM only)

Breakfast Burrito

Pretzel Bar

Prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change. **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BREAKFAST

All breakfast options include water service.
Priced per person. Limited selection for groups under 10.

BUFFET OPTIONS

Select buffet options are available plated upon request.

Continental Breakfast CG
Assorted breakfast pastries, fresh fruit salad, and a yogurt parfait station **14**

Classic Breakfast CG
Assorted breakfast pastries, fresh fruit salad, cage-free scrambled eggs, choice of one potato, and one protein **16**

Sunrise Spread CG
Assorted breakfast pastries, fresh fruit salad, cage-free scrambled eggs, choice of one potato, two proteins, and one addition **19**

Breakfast Taco Bar CG
Churro donuts, fresh fruit salad, cage-free scrambled eggs, chorizo, roasted vegetables, potatoes, shredded cheddar cheese, salsa verde, lime, cilantro, corn, and flour tortillas **19**

DISPLAY BOARDS

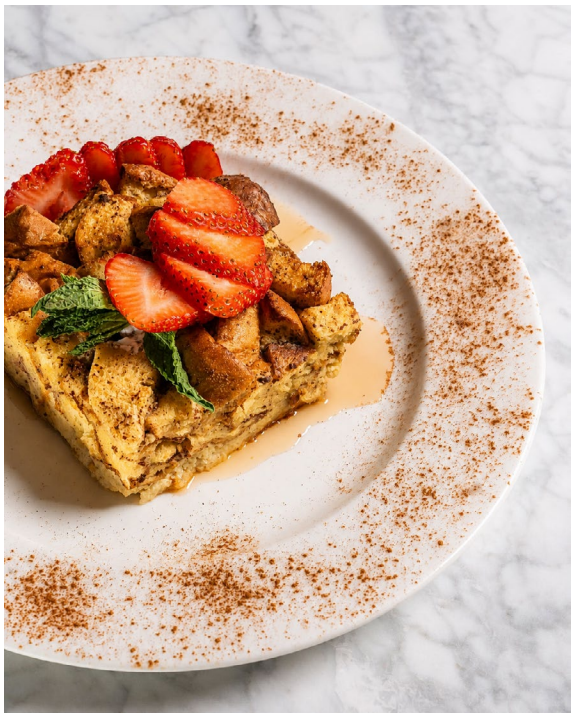
Avocado Toast Board CG
Smashed avocado, radish, cucumber, hard-boiled egg, applewood smoked bacon, balsamic reduction, on a French baguette **8**

Breakfast Bread Board CG
Chefs selection of artisanal breads, meats, gourmet cheeses, seasonal fruit, and spreads **15**

Avocado Toast

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

French Toast Bake



SELECTIONS

Breakfast Potatoes
Seasoned breakfast potatoes V
Fried potato tots V

Breakfast Proteins
Applewood smoked bacon
Sausage links
Turkey bacon
Dearborn pit ham
Vegan sausage V

Breakfast Additions
Homemade French toast bake CG VG
Berry overnight oats CG VG
Spinach, mushroom, and cheddar cheese frittata VG
Avocado toast board CG
Yogurt parfait station VG

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BREAKFAST A LA CARTE

All A La Carte items are priced by the dozen unless otherwise noted.

EGGS AND PROTEINS

Individual Egg Bakes
Choice of ham and Swiss cheese, broccoli cheddar VG,
or garden VG **24**

Pigs in a Blanket CG
Seasoned sausage wrapped in a puff pastry, paired with ketchup and mustard **24**

Quiche Bites
Assorted flavors CG **24**

Breakfast Burritos CG
Cage-free scrambled eggs, breakfast sausage, shredded cheddar, avocado, and roasted potatoes in a flour tortilla, served with sour cream and salsa verde **10 per person**

Vegan Breakfast Sandwich CG V
Vegan sausage patty, vegan egg patty, and spinach served on an English muffin **9 per person**

Assorted Proteins
Choice of applewood smoked bacon, sausage links, turkey bacon, Dearborn pit ham, or vegan sausage V **5 per person**

BAKERY

Assorted Breakfast Pastries CG VG **26**

Assorted Sweet Breads CG VG
Choice of banana or lemon blueberry **18 per loaf, serves eight**

FRUIT AND YOGURT

Fresh Fruit Salad V **6 per person**

Individual Yogurt Parfait VG
Served with berries and granola **5 per person**

Yogurt Parfait

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

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LUNCH BUFFETS

All lunch buffets include water service.
Limited selection for groups under 10.

Power Bowl CG
Grilled chicken, shrimp, quinoa blend, spring mix, sweet potatoes, broccoli and cauliflower blend, mushrooms, sliced cucumbers, feta, maple Dijon dressing, and naan bread **21**

Delicatessen CG
Choice of three sandwich selections, garden salad, and kettle chips **21**

Choice of one of the following soups:
Tomato bisque, broccoli cheddar, or seasonal selection

Casa Mesa CG
Seasoned ground beef, pulled adobo chicken, Spanish rice, vegetarian refried beans, shredded cheddar cheese, lettuce, guacamole, tomatoes, salsa, sour cream, tortilla chips, corn, and flour tortillas **21**

Tuscan CG
Caesar salad, seasonal vegetables, and garlic bread **21**

Choice of two of the following:
Traditional lasagna, white veggie lasagna, pesto chicken cavatappi, or baked sausage and mozzarella ziti

Teriyaki Rice Bowl
Glazed salmon bites, teriyaki chicken, white rice, cucumber, kimchi, nori papers, edamame, green onion, bell pepper, and sriracha mayo **24**

Grillmaster CG
French fries, broccoli slaw, leaf lettuce, tomato, onion, assorted cheese slices, house sauce, and truffle mayo on a brioche bun **23**

Choice of two of the following
Beef burgers, vegan burgers, or grilled chicken breasts

American Barbecue CG
Classic potato salad, broccoli, cornbread, bread and butter pickles, and brioche slider buns **24**

Choice of two of the following
Smoked beef brisket, honey Dijon broiled chicken thighs, or pulled Boston pork butt

Grillmaster

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

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PLATED SALADS

All plated salads include rolls, butter, and water service.
Priced per person.

Choice of three of the following:

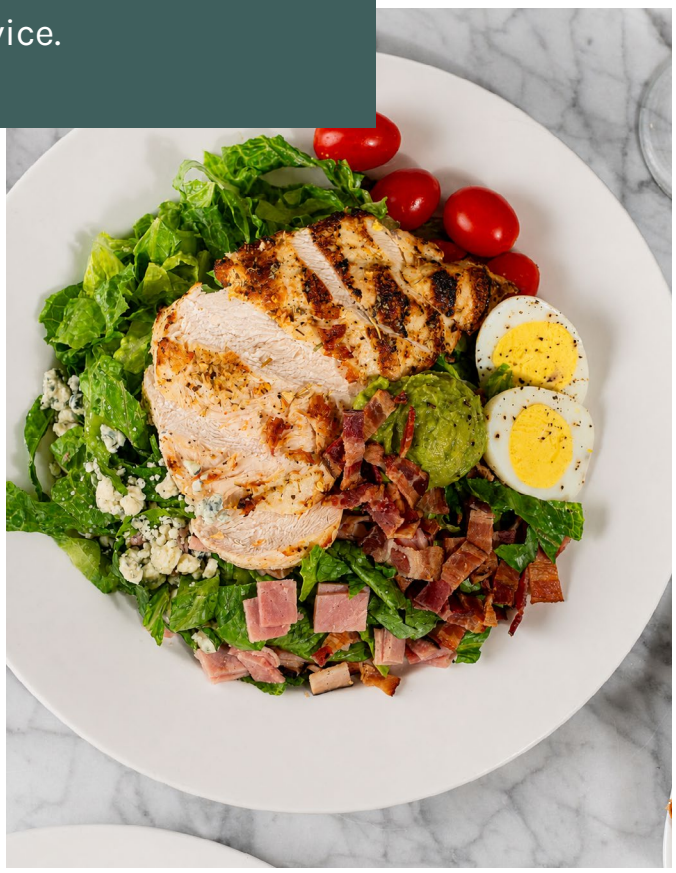
Maple Orchard VG
Mixed greens, Gorgonzola cheese, roasted butternut squash, roasted beets, sliced pear, sugared pecans, maple vinaigrette **16**

Southwest Chicken
Romaine lettuce, cumin and coriander rubbed grilled chicken, queso fresco cheese, black bean and roasted corn salsa, avocado, grape tomatoes, tortilla strips, and chipotle ranch **16**

Chicken Caesar CG
Romaine lettuce, grilled chicken breast, shaved Parmesan, focaccia croutons, and Caesar **16**

Michigan Harvest
Spring mix, grilled chicken, chévre cheese, honey crisp apple slices, spiralized beets, dried cherries, sea salt cashews, and raspberry vinaigrette **17**

Cobb
Romaine lettuce, grilled chicken breast, applewood smoked bacon, black forest ham, Gorgonzola cheese, hard-boiled egg, avocado, grape tomatoes, and ranch **16**



Cobb Salad

SALAD BAR ENHANCEMENT

Limited selection for groups under 10.

Make any salad deconstructed
Make any plated salad a deconstructed salad buffet for only **+ 3.00 per person**

SOUP ENHANCEMENT

Priced per person. Limited selection for groups under 10.
Choice of one of the following:

Tomato Bisque VG **3**
Broccoli Cheddar CG VG **3**
Seasonal Selection

Maple Orchard

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

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HANDHELDS

All handhelds include kettle chips, fresh fruit salad, and water service.
Substitute BrightSky™ bread on any listed handheld for an additional $1.00.

Choice of three of the following:

Mediterranean Veggie Wrap CG VG
Spinach artichoke spread with an olive tapenade, feta, cucumber, tomato, fresh greens, and chickpeas on a veggie wrap **14**

Haworth B.L.T. CG
Bacon, ham, crisp lettuce, ripe tomatoes, and black pepper aioli layered on multigrain bread **15**

Chicken Caesar Wrap CG
Grilled chicken breast, shaved Parmesan, crisp romaine, and classic Caesar dressing on a spinach wrap **15**

Club CG
Roasted turkey breast, applewood smoked ham, applewood smoked bacon, provolone cheese, shredded lettuce, tomato, and mayonnaise on a Dutch roll **17**

California Turkey CG
Roasted turkey breast, cucumber, bacon, tomato, fresh avocado, shredded romaine, provolone, and sweet honey vinaigrette served on a Dutch roll **17**

Roast Beef CG
Roasted top round, horseradish cheddar cheese, leaf lettuce, pickled red onion, tomato, and whole grain mustard aioli on sourdough bread **17**

Haworth B.L.T.

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

SOUP ENHANCEMENT

Priced per person. Limited selection for groups under 10.
Choice of one of the following:

Tomato Bisque CG **3**
Broccoli Cheddar CG VG **3**
Seasonal Selection

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BEVERAGES AND SNACKS

Priced per person.

A LA CARTE BEVERAGES

Regular and Decaf Coffee 4

Assorted Herbal and Organic Teas 3

Unsweetened Iced Tea 3

Lemonade 3

12oz Pepsi Products 3

Canned soda or Bubly

10oz Bottled Water 2

Poppi 3.50

A LA CARTE SNACKS

White Cheddar Popcorn 2.50

Assorted Kettle Chips 2.50

Jack Links Meat Sticks 4

Hope Trail Mix 3.50

Kind Bars 4

Nature Valley Granola Bars 3

BREAKOUTS

Includes water service.

Sweet and Savory CG VG
Gourmet cookies, assorted brownies, and assorted salty snacks **10**

Pretzel Bar CG VG
Regular and cinnamon sugar soft pretzels, served with warm beer cheese, mustard, and cream cheese dip **8**

Recharge CG
Energy bites, meat sticks, trail mix, Celsius energy drinks, fresh vegetable crudités, and lemon artichoke hummus **15**

Cinema Snacks CG VG
Regular and caramel popcorn, seasonings, and movie theater style candy **10**

CONTINUOUS BEVERAGE SERVICE

Includes water, regular and decaf coffee, assorted herbal and organic teas, half and half and non-dairy creamer

Choice of one of the following: Assorted juices, iced tea, or assorted Pepsi products

One Time Service **7**
Half day Continuous Service **11**
Full Day Continuous Service **21**

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DISPLAYS

Priced per person unless otherwise noted.

DIPS AND SPREADS FLIGHT

Display includes pimento cheese VG, lemon artichoke hummus V, and french onion dip VG. Served with pita chips and assorted crackers CG **9**

MINI BRIOCHE SANDWICHES

Minimum order of one dozen per sandwich. Served with lettuce and tomato. Mustard and mayonnaise available on the side 32

Ham and Swiss cheese CG
Turkey and provolone CG
Roast beef and cheddar cheese CG
Vegetarian CG VG

CHARCUTERIE BOARD

Chef's choice of cured meats, artisanal cheeses, and assorted accompaniments of crackers

Small Board CG **200**
Serves up to 24

Large Board CG **410**
Serves up to 50

FRESH VEGETABLE CRUDITÉ TRAY

Fresh vegetable crudités, lemon artichoke hummus, and ranch dressing

Small Board VG **100**
Serves up to 24

Large Board VG **200**
Serves up to 50

Charcuterie Board

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

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HORS D'OEUVRES

Priced by the dozen unless otherwise noted.

COLD

Vegan Lettuce Wraps V
Boston bibb lettuce, glass noodles, shredded carrots, red pepper, cucumber, cilantro, mint, cashews, served with ginger mint dressing **46**

Raspberry Ricotta Tarts CG
Whipped raspberry ricotta, topped with spiced pistachio, Maldon salt, and finished with a drizzle of honey **47**

Antipasto Skewers
Chef's choice of meats, artisanal cheeses, and pickled vegetables **27**

Caprese Skewers VG
Fresh mozzarella, almond pesto, grape tomatoes, fresh basil, and balsamic reduction **32**

Apple Brie Crostini CG V
Seasoned baguette, torched brie, honeycrisp apple, candied walnut, topped with a caramel drizzle **39**

Fresh Fruit Skewers V
Chef's choice of fresh fruit skewers **26**

HOT

Jalapeño Poppers CG VG
Roasted jalapeño stuffed with cream cheese cheddar, breaded and fried **16**

Forest Mushroom Arancini CG VG
Panko crusted forest mushroom and Parmesan cheese stuffed risotto balls **23**

Bacon Wrapped Dates
Sweet dates wrapped in applewood smoked bacon **20**

BBQ Glazed Meatballs CG
Beef and pork meatballs finished with a BBQ glaze **21**

Chicken Wings CG
Choice of buffalo or garlic Parmesan wings, served with carrots, celery, and choice of blue cheese or ranch dressing **19**

Mini Vegetable Spring Rolls CG V
Crispy vegetable spring rolls served with sweet Thai dipping sauce **29**

Warm Dips
Choice of spinach and artichoke VG, or buffalo chicken.
Served with tortilla chips **61**

Vegan Lettuce Wraps

Apple Brie Crostini

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

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DINNER BUFFETS

All dinner buffets include rolls, butter, and water service.
Priced per person. Limited selection for groups under 10.

Two entrées, two salads, and two sides 33
Three entrées, two salads, and two sides 37

Vietnamese Glazed Chicken CG
Grilled chicken glazed in a hoisin sauce marinade with lime, ginger, and mint

Burgundy Braised Beef
Slow-braised beef chuck in burgundy wine with roasted vegetable au jus

Chicken Marsala
Seared chicken breast finished in a savory mushroom Marsala wine reduction

Seared Salmon
Norwegian salmon filet seared with garlic and herbs, topped with a lemon miso sauce

Truffle Ravioli CG VG
Truffle-filled ravioli tossed in a creamy wild mushroom Alfredo, finished with truffle oil

Stuffed Portobello V
Roasted portobello mushroom filled with wild rice, quinoa, spinach, and caramelized onions

Seared Salmon

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

SALAD SELECTIONS

Garden Salad V
Mixed greens, tomatoes, cucumbers, carrots, and radishes
Choice of dressing

Caesar Salad CG VG
Romaine, Parmesan cheese, onions, croutons, and Caesar dressing

Spinach Salad
Spinach, bacon, feta, strawberries, red onions, and spiced almonds
Choice of dressing

Michigan Salad VG
Mixed greens, Gorgonzola cheese, dried cherries, candied pecans, and raspberry vinaigrette

SALAD DRESSINGS

Balsamic Vinaigrette V
Raspberry Vinaigrette V
Ranch
Caesar

SIDE SELECTIONS

Parmesan Brussels Sprouts VG
Garlic Roasted Broccoli V
Salt and Pepper Green Beans V
Signature Vegetable Blend V
Creamy Chive Mashed Potatoes VG
Smoked Cheddar Potato Au Gratin VG
Rosemary Roasted Potatoes V
Wild Rice Pilaf V

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PLATED DINNERS

All plated dinners include rolls, butter, one salad selection, and water service. Lunch portions are available upon request. Priced per person.

Choice of three of the following:

Vietnamese Glazed Chicken CG
Grilled chicken glazed in a hoisin sauce marinade with lime, ginger, and mint. Served with green beans and Yukon potatoes **28**

Seared Salmon
Norwegian salmon filet seared with garlic and herbs, topped with a lemon miso sauce. Paired with wild rice and roasted asparagus **31**

Burgundy Braised Beef
Red wine braised beef chuck, roasted vegetable au jus, served with creamy chive mashed potatoes and Parmesan Brussels sprouts **33**

Filet Mignon CG
Center-cut Angus beef tenderloin with a creamy peppercorn sauce, served with smoked cheddar au gratin potatoes and roasted asparagus **45**

Chicken Marsala
Seared airline chicken breast, mushroom Marsala wine sauce, served with creamy chive mashed potatoes and salt and pepper green beans **26**

Pistachio Pork Chop
Pistachio crust, cherry chutney, served with salt and pepper green beans and Parmesan risotto **27**

Truffle Ravioli CG VG
Truffle filled pasta, wild mushroom Alfredo, truffle oil, served with garlic roasted broccoli **23**

Veggie Stir Fry V
Seasonal vegetable stir fry with carrots, water chestnuts, bamboo shoots, edamame, celery, onion, and broccoli in a sweet teriyaki glaze, served over steamed rice and garnished with sesame seeds and fresh green onions **21**

Filet Mignon

Pistachio Pork Chop

SALAD SELECTIONS

Garden Salad V
Mixed greens, tomatoes, cucumbers, carrots, radishes, and a choice of dressing

Caesar Salad CG VG
Romaine lettuce, Parmesan cheese, onions, croutons, and Caesar

Spinach Salad
Spinach, bacon, feta, strawberries, red onions, spiced almonds, and a choice of dressing

Michigan Salad VG
Mixed greens, Gorgonzola cheese, dried cherries, candied pecans, and raspberry vinaigrette

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTION V

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DESSERTS

Priced per person unless otherwise noted.

SMALL BITES

Cannoli CG VG **5**

Chocolate Covered Strawberries V **5**

Fudge Brownies CG VG **24 per dozen**

Assorted Gourmet Cookies CG VG **19 per dozen**

Petite Dessert Bites Display 6.50
Choice of three of the following: fruit tarts CG VG, key lime tarts CG VG, flourless chocolate cake VG, salted caramel chocolate tarts CG VG, or pecan pie tarts CG VG

Petite Dessert Bites

PLATED DESSERTS

Vanilla Bean Créme Brûlée VG **8**

Cheesecake CG VG
Choice of New York style, or pistachio **8**

GOURMET CUPCAKES

Minimum order of one dozen per flavor CG VG
Cookie dough, espresso, cherry almond, honey lavender, vanilla bean mousse with berries, strawberry cheesecake, or strawberry pistachio **31**

CONTAINS GLUTEN CG *Gourmet Cupcakes*
VEGETARIAN OPTIONS VG
VEGAN OPTION V

CAKES

Choice of one of the following cake flavors:
Chocolate CG VG
Vanilla CG VG
Marble CG VG
Red Velvet CG VG
Carrot Cake CG VG

Choice of one of the following fillings:
Bavarian Custard VG
Raspberry V
Lemon V

Choice of one of the following frosting flavors:
Vanilla or Chocolate Whipped VG
Vanilla or Chocolate Buttercream VG
Cream Cheese VG

Priced per item.
9" Round Cake 40
Quarter Sheet 45
Half Sheet 70
Full Sheet 125

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BAR SERVICES

HOSTED UNLIMITED BAR

Priced per person. All guests over 21 years of age will be charged the full menu price.

Beer, Wine and Spirits

	Select Domestic and imported beers, house brand wines, and Pepsi products	**Premium** Premium brand cocktails, domestic and imported beers, craft beers and seltzers, premium brand wines, and Pepsi products
TWO HOURS	24/ per person	28/ per person
THREE HOURS	28/ per person	33/ per person
FOUR HOURS	32/ per person	38/ per person
FIVE HOURS	36/ per person	43/ per person

Beer and Wine

	Select Domestic and imported beers, house brand wines, and Pepsi products	**Premium** Domestic and imported beers, craft beers and seltzers, premium brand wines, and Pepsi products
TWO HOURS	22/ per person	26/ per person
THREE HOURS	26/ per person	31/ per person
FOUR HOURS	30/ per person	36/ per person
FIVE HOURS	34/ per person	41/ per person

HOSTED CONSUMPTION BAR

Hosted consumption bars are hosted by the client, who is responsible for the total of all drinks consumed. Invoices will be calculated after the conclusion of the event based on consumption.

PEPSI PRODUCTS	2
DOMESTIC BEER	5
IMPORTED BEER	6
CRAFT BEER/SELTZER	7
SELECT SPIRITS	7
PREMIUM SPIRITS	9
SELECT WINE	26/ bottle
PREMIUM WINE	38/ bottle

CASHLESS AND TICKETED BARS

Cash is not an accepted form of payment, only credit and debit cards will be accepted. Event hosts also have the option to provide drink tickets to guests. Invoices will be calculated after the conclusion of the event based on consumption.

PEPSI PRODUCTS	2
DOMESTIC BEER	5
IMPORTED BEER	6
CRAFT BEER/SELTZER	8
SELECT SPIRITS	8
PREMIUM SPIRITS	10
SELECT WINE	8/ glass
PREMIUM WINE	10/ glass

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ALCOHOL SELECTIONS

BEER

Domestic
Coors Light, Budweiser, Bud Light, Michelob Ultra

Import
Stella Artois, Corona

Craft
Bell's Seasonal, Founders All Day IPA, New Holland Tangerine Space Machine, New Holland Lake Life Seltzer, Angry Orchard, High Noon

WINE

Select
Fox Brook Pinot Grigio, Fox Brook Chardonnay, Fox Brook Cabernet Sauvignon, Fox Brook Merlot

Premium
Parducci Chardonnay, Parducci Cabernet Sauvignon, Parducci Pinot Noir, Kono Sauvignon Blanc

SPIRITS

Select
House Vodka, Whiskey, Bourbon, Gin, Spiced Rum, Silver Rum, Tequila

Premium
Tito's Vodka, Crown Royal Whiskey, Maker's Mark Bourbon, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, 1800 Silver Tequila

SPECIALTY PACKAGES

All beverages are charged on consumption.

MADE IN THE MITTEN PACKAGE

Includes assorted local craft beers, Michigan wines, and Holland made spirits **7 per drink**

MIMOSA BAR

Includes La Luca Prosecco, orange, cranberry, and pineapple juice, with a selection of seasonal fruit
38 per bottle

BLOODY MARY BAR

Includes Tito's Vodka, bloody mary mix, celery, olives, pickles, limes, lemons, hot sauce, and Worcestershire sauce **9 per drink**

BUBBLY

Choice of one of the following:
St. Julian Sparkling Wine **26 per bottle**
La Luca Prosecco **35 per bottle**
Red or white sparkling grape juice **12 per bottle**

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COCKTAIL ADD-ONS

Priced per drink.

WARM WEATHER

The Tulip
Tito's Vodka, St. Germain Liqueur, cranberry juice, lime juice **9**

Haworth 75
Tanqueray Gin, St. Julian Sparkling Wine, lemon juice, simple syrup **10**

Paloma
1800 Tequila, grapefruit juice, lime juice, club soda, simple syrup **9**

Citrus Mint Mojito
Bacardi Rum, lime juice, orange juice, sparkling water, mint simple syrup **8**

COLD WEATHER

Spicy Margarita
1800 Tequila, margarita mix, splash of orange juice, jalapeño simple syrup **9**

Apple Cider Moscow Mule
Tito's Vodka, apple cider, ginger beer, splash of lime juice **9**

Bourbon Smash
Maker's Mark Bourbon, cranberry juice, lime juice, simple syrup **8**

Sangria
Parducci Pinot Noir, chopped fruit (apples, cranberries, and oranges), cinnamon, club soda, cranberry juice **10**

MOCKTAILS

Strawberry Margarita
Sour mix, strawberry daiquiri mix, Bubly, lime juice **3**

Strawberry Mojito
Strawberry nectar, Starry, mint simple syrup **3**

The Sunrise
Orange juice, pineapple juice, sparkling grape juice, grenadine **3**

Apple Cider Mule
Apple cider, ginger ale, lemon juice **3**

Paloma
Grapefruit juice, Bubly, lime juice **3**

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BAR POLICIES

Guests must be a minimum of 21 years old with a valid physical ID to be served.

Consumption bars require a minimum sales amount based on the final guest count. If the minimum is not met, the remaining balance will be charged to the final invoice.

Alcohol services will be available for a maximum of 5 hours per event.

No more than (2) alcoholic beverages will be served per valid ID at a time.

No shots, doubles, or drinks that require more than (1) standard pour of alcohol will be served.

Alcohol is to be consumed in designated spaces only.

Haworth Hotel reserves the right to refuse services or terminate bar services at any time.

Bars will close a minimum of 30 minutes prior to the conclusion of each event and will be open no later than 10:30 PM. In the event that a bar closes due to safety concerns, no refunds will be provided.

Haworth Hotel at Hope College, as a licensee, is the only authority on the administration of sale and service for all alcoholic beverages on the premises. Therefore, all liquor, beer, and wine must be supplied by the Haworth Hotel and consumed on the premises.

SPECIAL ORDERS

Special orders are available. Please speak with your event contact to learn more. There will be a minimum quantity requirement on special orders and the total must be paid in full.

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