



H A W O R T H

Inn & Conference
Center

Congratulations on your engagement!

We thank you for your interest in Haworth Inn & Conference Center, West Michigan's premier location for memorable wedding receptions! Recognized for excellence in service, our establishment provides lovely surroundings not only for receptions, but rehearsal dinners, bridal brunches, and family gatherings as well. We accommodate up to three hundred and fifty persons for group events.

The Haworth Inn, downtown Holland's only hotel, is located on the picturesque and historic campus of Hope College. Out of town guests are delighted with our beautifully appointed guest rooms. Complimentary continental breakfast is served daily and use of our fitness room is available for health conscious guests.

Enclosed is our wedding packet, with helpful information and our Wedding Reception menus. Our Certified Executive Chef, Todd Van Wieren, is always eager to help you create personalized menus to suit your taste, and guests with special dietary needs are considered as well.

Feel free to contact us for further information. We look forward to the possibility of serving you and your guests during this special time in your life!

Best Wishes,

Beth McBride
Sales Coordinator

Megan Blondin
Wedding Coordinator

Haworth Inn Bridal Packet

General Information

Ballroom Rental:

\$1,200.00 for the entire ballroom which

- Can seat up to 350 guests (banquet style)
- Includes all linen, china, dance floor, risers for head table, decorations on cake table, gift table, punch and buffet tables, and guest book podium.
- If only half of the ballroom is necessary (for parties of 125 or less) the rental fee is \$800.00
- The use of all of our audio/visual equipment is included in the ballroom rental fee

Menus:

Choose from our delicious array of entrees or buffets, included in this packet, or custom design a menu with our Guest Services Manager. Please note there is a \$0.50 charge per person dessert fee for wedding cake service.

Decorations:

Floral arrangements and coordinating linens for the cake table, gift table, punch and buffet tables, and guest book podium are included in your room rental. Speak with our Guest Services Manager for suggestions and prices on centerpieces for your dining tables.

Staff:

Our staff is very knowledgeable and takes pride in providing you with excellent service. Your guests will enjoy a delicious meal, prepared under the direction of our own Certified Executive Chef, in beautiful surroundings with gracious and friendly service.

Hotel Amenities:

The Haworth Inn & Conference Center can provide overnight accommodations for your out-of-town guests. Many couples plan their rehearsal dinner with us, too, as well as a bridal brunch the morning after the wedding. Ask your event coordinator for details.

The Haworth Inn & Conference Center is a smoke- and alcohol-free facility.

Haworth Inn Bridal Packet

Frequently Asked Questions

Q. Is the Haworth Inn & Conference Center open to the public?

A. Yes. While the Haworth Inn is owned by Hope College, both the hotel and conference rooms are for use by the public. The Haworth Inn is conveniently located between the picturesque campus of Hope College and downtown Holland.

Q. If the Haworth Inn is owned by Hope College, are the rooms like dorm rooms?

A. Not at all. In fact, the Haworth Inn & Conference Center has a 3-Diamond rating from AAA, the highest rating possible for a property without an in-house restaurant, 24-hour room service, and concierge.

Q. Do you have any adjoining rooms or suites?

A. We do not have any suites, nor do we have adjoining rooms. However, ours is a small property, and, if available, we will be happy to assign rooms next to each other or across from each other.

Q. Is the Haworth Inn & Conference Center ADA compliant (is it handicap accessible)?

A. Yes, the entire first floor is handicap accessible, and we have two ADA hotel rooms as well.

Q. But what about conferences, banquets, meetings and wedding receptions? Do we have to bring our own food in?

A. No. The Haworth Inn & Conference Center has an award-winning catering department headed by our Certified Executive Chef and Guest Services Manager, who between them have nearly 40 years of experience.

Q. What is the maximum number of people your facility can accommodate?

A. 350 persons Banquet Style and 400 persons Theatre Style in our 5,500 square foot Ballroom. Our hotel can sleep up to 172.

Q. Can I bring my own food into the Haworth Center?

A. At the Haworth Inn & Conference Center we do all of our in-house catering for all events held here.

Q. Do you allow Hors d' Oeuvres receptions?

A. Yes, we do; however, without a full meal the rental of the ballroom is \$2,500.00 rather than \$1,200.00

Q. Do you serve Alcohol?

A. The Haworth Inn & Conference Center, being owned by Hope College, is located on Hope's campus, which is an alcohol-free campus. Alcohol is not allowed anywhere on campus, and is not served at events at the Haworth Inn.

Q. Is parking available?

A. Yes there is. While there are a limited number of spaces directly in front of the hotel, there are plenty more surrounding it.

Q. May we dance/have a DJ?

A. Yes, you may. The dance floor is included with your room rental fee, and you may bring in the DJ of your choice. It is best that your DJ work with our microphone system, so please discuss your entertainment plans with our event coordinator,

Q. If I cut my own cake, can I avoid a cake-cutting fee?

A. We do not have a cake-cutting fee; instead we have a dessert fee. This covers the extra china, silverware, and linens used in dessert service.

Q. Do you make Wedding Cakes at the Haworth Inn?

A. No, we do not. However, we are happy to suggest bakeries whose cakes we have served.

Q. Do you offer a complimentary hotel room to the newlyweds?

A. Yes, we do! This room is offered based upon availability, and you may choose to use it yourselves, or to have the bride's parents or groom's parents use it. It may not be sold to a third party, nor is there a discount given if it is not used (or the hotel is booked). *If you would like to take advantage of this offer, please mention it to your event coordinator upon booking your reception.*

Q. Do you offer a discount on room blocks of a certain size?

A. No. Instead, we offer the complimentary room discussed in the previous question and answer.

Q. Do I have to either attend Hope College or work there to book a reception at the Haworth Inn? Do Haworth employees get a discount? Do Hope College Students and Alumni receive a discount?

A. We are fully open to the public—anyone may use our facilities. Our pricing structure is the same for all guests of the Haworth Inn & Conference Center.

Q. Would it be possible to also reserve a small conference room as a changing/ready room to use prior to my wedding ceremony?

A. Yes, based upon availability. A small fee may apply.

***Q.* May we use rice/glitter/birdseed/confetti?**

A. We do not allow the use of rice, glitter, birdseed or confetti on our property. Bubbles are fine, but may not be used anywhere inside the building.

***Q.* Do you offer a taste testing to help us select our menu?**

A. Yes, we offer this service for \$15.00 per person. There are certain items we do not offer for tasting, such as Prime Rib, due to the volume of the item that must be prepared. If you desire a taste testing, please discuss it with our event coordinator for information on scheduling and items available for taste testing.

Haworth Inn Bridal Packet
Wedding Menus

Beverages

Regular and Decaffeinated Coffee and Hot Tea
1.75

Cold Drinks
(Iced tea, assorted canned sodas, bottled water, fruit juice)
1.50

Sparkling White or Red Grape Juice
(Approximately five [5] glasses per bottle)
6.50 per bottle

Punch Bowl
1.95 per person
Includes premium mixed nuts and mints

Please add 18% service charge and 6% state sales tax to all food and beverage items
Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Hors d'oeuvres

Cold hors d'oeuvres

Proscuitto Wrapped Melon

Assorted seasonal melon wedges wrapped in Italian Parma Proscuitto Ham
1.50 each

Goat Cheese Torte

Mild Chavrie and Feta Cheeses layered with sun-dried tomatoes, roasted garlic cloves, toasted pine nuts and basil pesto. Served with sliced baguette
65.00 (serves 50)

Antipasto Platter

Sliced fresh mozzarella cheese, roma tomato and fresh basil drizzled with balsamic vinegar along with marinated artichoke hearts, Kosher beef salami, Kalamata olives, & roasted garlic cloves
95.00 (serves 50)

Petite Croissant Finger Sandwiches

Mini croissants filled with an assortment of chicken, egg & tuna salads
1.95 each

Imported and Domestic Cheese Tray
125.00 (serves 50)

Bruschetta with Marinated Vegetables
1.25 each

Garden Fresh Vegetable Tray
100.00 (serves 50)

Jumbo Shrimp Cocktail
Market Price

Baked Pita Chips with Hummus
50.00 (serves 50)

Fresh Fruit Kabobs with Yogurt Dip
1.25 each

Tri-Colored Tortilla Chips
with Fresh Pico de Gallo
50.00 (serves 50)

Premium Mixed Nuts
1.50 per person

Almond Filled Wheel of Brie with
Crustini Display
75.00 (serves 50)

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Hors d'oeuvres

Hot hors d'oeuvres

Seafood Stuffed Mushrooms
1.75 each

Bourbon Pecan BBQ Riblets
1.95 each

Vegetarian Stuffed Mushrooms
1.50 each

Authentic Dutch Pigs-in-the-Blanket
1.50 each

Sweet and Tangy Meatballs
1.00 each

Chicken and Cheese Quesadillas
1.50 each

Miniature Deli-Style
Rueben Sandwiches
1.95 each

Beef or Chicken Sate
with Thai peanut sauce
1.75 each

Petite Maryland Crab Cakes
with honey jalapeno sauce
1.75 each

Cheesy Garlic Bread
served with marinara sauce
1.25 each

Carved Hors d'oeuvres Stations

Includes carving fee

Sliced Whole Beef Tenderloin
Mini buns, horseradish sauce and stone ground mustard
Serves 50
Market Price

Baked Virginia Ham
Mini buns, ground honey mustard, Dijon mustard & mayonnaise
Serves 75
150.00

Whole Breast of Turkey
Mini buns, mayonnaise and cranberry relish
Serves 50
125.00

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Dinner Buffet

Requires a minimum guarantee of 50 persons

Three Chef's specialty salads
Bakery fresh rolls
Choice of three accompaniments:
Potato, rice, pasta, & seasonal fresh vegetable
Coffee, decaf, lemonade and iced tea

Select two of the following entrees:

Orange Roughy
Pesto Pesto Chicken
BBQ Baby Back Ribs
Mango BBQ Turkey
Beef or Vegetable Lasagna
Stuffed Greek Chicken Breast
Sliced Roast Beef with Mushroom Sauce
Sliced Turkey Breast with Giblet Gravy
Roasted Chicken Dijonaise over Yellow Rice
Sliced baked Virginia Ham with Golden Pineapple Glaze
Roast Pork Loin with Caramelized Onion and Apple Marmalade
Citrus Soy Chicken with Cranberry Relish served over White Rice

18.95 per person

Add a touch of elegance; have a third entrée carved at the buffet:

Prime Rib
Market Price

Hickory Smoked Ham
2.95 per person

Beef Tenderloin
Market Price

Roasted Turkey Breast
2.25 per person

Chef Seasoned Roast Beef, au jus
2.95 per person

Carved Prime Rib of Pork
2.95 per person

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Theme Buffets

Requires a minimum guarantee of 50 persons

Taste of the Orient

Napa Cabbage Salad
Fresh Fruit Salad
Fresh Bakery Rolls
Vegetarian Egg Roll with Hot Mustard
Teriyaki Glazed Stir-Fry Vegetable
Szechwan Orange Beef
Sweet & Sour Chicken
Fried Rice
Fortune Cookies
\$17.50 per person

Western Cook Out

Marinated tomato and cucumber salad
Mixed Greens with choice of dressing
Apple and pear Waldorf salad
Warm cornbread and butter
Honey mustard glazed chicken breast
Barbequed baby back ribs
Whipped sweet potato casserole
Fresh green beans with toasted pecans
\$17.50 per person

*If you have a theme you would like us to customize, please let us know.
our Certified Executive Chef would be happy to help you plan your buffet.*

Please add 18% service charge and 6% state sales tax to all food and beverage items

Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Dinner Menu

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and chef's appropriate accompaniments*

Poultry

Pesto Pesto Chicken

Boneless chicken breast stuffed with basil pesto, Proscuitto ham and fresh grated Parmesan cheese with sun-dried tomato pesto sauce. Served with wild mushroom risotto and a roasted Parmesan tomato

14.95

Boursin Chicken

Boneless chicken breast stuffed with garlic herbed boursin cheese and fresh asparagus tips, and roasted red pepper coulis. Served with basil angel hair pasta and fresh broccoli crown

14.95

Mango BBQ Turkey

Grilled turkey medallions brushed with homemade BBQ sauce, fresh mangos and red peppers. Served with loaded mashed potatoes and sautéed fresh green beans topped with haystack onions

15.25

Pretzel Crusted Chicken

Boneless chicken breast stuffed with honey-baked ham, Gruyere cheese, and baked in a pretzel crumb crust. Served with herb roasted new potatoes and fresh vegetables

15.25

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Dinner Menu

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and chef's appropriate accompaniments*

Poultry

Chicken Dijonaise

Lightly dusted chicken breast served with shitaki mushrooms, wild leeks and a mild dijonaise sauce.
Served with yellow rice and fresh vegetables

14.95

Citrus-Soy Chicken

A roasted boneless chicken breast marinated in a tangy soy sauce served with
cranberry relish, jasmine rice and fresh vegetables

14.95

Stuffed Greek Chicken

Boneless chicken breast marinated in a Grecian vinaigrette with crumbles feta cheese then folded around
freshly sautéed spinach, mushrooms, and artichoke hearts. Served over pasta and a fresh stir-fry of
zucchini, peppers, and onions

15.95

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Dinner Menu

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and chef's appropriate accompaniments*

Beef

Market Price

Prime Rib of Beef

A ten-ounce portion of prime rib slowly roasted in our special seasonings.
Served with herb roasted new potatoes, and fresh vegetables

Petite Filet

A six-ounce portion of beef tenderloin, wrapped in applewood smoked bacon,
flame broiled and topped with balsamic infused caramelized onions.
Served with loaded smashed potatoes, and fresh vegetables

Filet Mignon

An eight-ounce filet set atop an onion laced potato pancake and topped with a
rich bourguignon sauce with Parisian carrots, pearl onions and petite peas

New York Strip Au poivre

A ten-ounce hand cut New York strip steak seasoned with freshly cracked black peppercorns,
grilled to perfection and finished with a peppercorn sauce. Served with
lyonnaise potato casserole and fresh vegetables

Tournedos Alaskan

Two four-ounce medallions of beef tenderloin each set atop a petite pan-fried Maryland crab
cake and topped with sauce béarnaise. Served with duchess potatoes and fresh asparagus

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Dinner Menu

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and chef's appropriate accompaniments*

Pork

Oven Roasted Pork Loin

Tender, slow roasted pork loin served with caramelized onion and apple marmalade,
bacon roasted red potatoes and fresh vegetables
16.50

Baby-Back Ribs

Tender baby-back ribs with our chef's special sweet and tangy BBQ sauce,
served with roasted garlic mashed potatoes and vegetable slaw
16.50

Pork Osso Bucco

A traditional Italian dish of pork braised in olive oil and slow roasted with onions, celery, carrots, and
tomatoes, until the meat is fall-off-the-bone tender. Served with Parmesan risotto and sautéed green
beans
16.50

Pork Wellington

Pork tenderloin and mushroom duxelle wrapped in puff pastry and baked until golden brown. Served with
parsnip infused potatoes and fresh asparagus
16.95

Prime Rib of Pork

Center cut prime rib of pork seasoned with garlic and herbs,
slow roasted to perfection. Finished with a rosemary scented au jus and
served with real whipped potatoes and fresh vegetables
16.95

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Dinner Menu

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and chef's appropriate accompaniments*

Mixed Grill

Petite Filet and King Salmon

A tender filet of beef wrapped in applewood smoked bacon paired
with a sample of marinated king salmon with mango chutney.
Served with loaded smashed potatoes and fresh vegetables
Market Price

Petite Filet Au poivre and Pesto Chicken Breast

A tender filet of beef seasoned with cracked peppercorns, along with a
petite version of our pesto chicken breast. Served with
roasted new potatoes and broccoli crowns
Market Price

Prime Rib of Pork and BBQ Chicken Breast

Slow roasted prime rib of pork with rosemary jus with our BBQ chicken breast. Served with real whipped
potatoes and fresh green beans with haystack onions
Market Price

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Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Dinner Menu

All selections are served with homemade soup or house salad, bakery fresh rolls and butter, beverage and chef's appropriate accompaniments

Seafood

Marinated King Salmon with Mango Chutney

Wild king salmon marinated in vinaigrette, grilled and finished with fresh mango and sweet red pepper chutney. Served with bamboo rice and fresh vegetables

18.95

Truffle Scented Sea Bass with Saffron Cream

Light and delicate sea bass dusted with white truffle infused flour, baked and set atop a delicious saffron cream sauce. Served with red pepper fettuccine and fresh vegetables

18.95

Baked Orange Roughy

A mild filet of orange roughy, baked and served with a mandarin orange and honey sauce, baked sweet potato rosettes and fresh vegetables

17.95

Stuffed Rock Sole

Tender filet of sole stuffed with crab, shrimp, and scallops, baked and finished with a lobster cream sauce. Served with Duchess potatoes and fresh vegetables

18.95

Please add 18% service charge and 6% state sales tax to all food and beverage items

Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Desserts

Peaches Foster

A favorite at the Inn—light cream puff shell filled with cinnamon ice cream and topped with warm spiced peaches
3.95*

Panna Cotta

A creamy Italian dessert topped with peaches and blueberries set atop raspberry Melba
3.25

Wild Berry Tart

Light and spongy ladyfingers surround berry mousse, and topped with wild berries
3.95

Apple Tiramisu

Spiced cider soaked cake and creamy mascarpone with fire roasted apples and thick caramel
3.95

Bumbleberry Blossom

Apples, blueberries, blackberries, and raspberries wrapped in a flaky crust sprinkled with cinnamon crumbles and topped with caramel sauce
2.95
A la mode 3.50*

Passion Berry Duo

Wild berry mousse layered with a thin chocolate snap and tropical passion fruit mousse, finished with a berry glaze
4.25

Brownie Sundae

Mackinac Island Fudge ice cream, chocolate brownie, hot fudge, whipped cream and a cherry
3.75*

Chocolate Pyramid

Dark chocolate mousse surrounding a soft white chocolate anglaise center all on a layer of dark chocolate cake
4.50

Ice Cream, Sherbet & Sorbetto

Two scoops of your favorite flavor with a rolled cookie on top
1.95*

Sinful Cheesecakes

Many varieties are available. Turn the page to learn more!

** For groups of 100 or less*

Please add 18% service charge and 6% state sales tax to all food and beverage items

Prices valid through April 30, 2005

Haworth Inn Bridal Packet

Wedding Menus

Sinful Cheesecakes

We are delighted to offer you these decadent cheesecakes produced locally and delivered fresh daily. Choose one or two flavors for your group.

3.95

Candy and Cookie Cheesecake Selections

C.B. Chocolate Mint
Andes mint patties baked into the cheesecake

Turtle Cheesecake
Fudge sauce, pecans, and caramel

Chocolate Fudge Brownie
Chocolate cheesecake topped with brownies

Fumble the Football Butterfinger
Peanut butter cheesecake with Butterfingers

Chocoholic Cheesecake Selections

Chocolate Covered Cherry
Chocolate with cherries—lots of 'em

White Chocolate
Plain cheesecake topped with white chocolate

Malt Shoppe
Creamy cheesecake with chocolate malt swirled in

French Silk
Milk chocolate cheesecake with chocolate mousse

Luscious Fruit Cheesecakes

Blueberry Breeze
Plain cheesecake topped with blueberries

Carrot Cake Cheesecake
Chunks of carrot cake baked into the cheesecake

Lemonade Cheesecake
Refreshing with lemon baked in

Strawberry Shortcake Cheesecake
Covered with strawberries and white chocolate

Key Lime Pie Cheesecake
Snappy taste of lime baked in

Berries and Cherries
Lots and lots of berries and cherries baked in

Seasonal Cheesecakes

Candy Cane
Very peppermint-y!

Egg nog
Thick and creamy!

Pumpkin Spider Web
Pumpkin cheesecake with chocolate

**Note: Only one or two flavors per meal function, please.*

Please add 18% service charge and 6% state sales tax to all food and beverage items.

Haworth Inn Bridal Packet

Wedding Menus

Coffee Station

After dessert, consider offering your guests a special treat.

Freshly Brewed Regular & Decaffeinated Coffee with

Flavored Creamers

Amaretto
Southern Butter Pecan
Hazelnut
Kahlua
Irish Crème

Flavored Syrups

French Vanilla
Carmel
Hazelnut
Irish Crème
Raspberry
Vanilla

Toppings

Cinnamon Sticks
Powdered Cinnamon
Powdered Chocolate
Chocolate Syrup
Nutmeg
Whipped Cream

Additional Hot Beverages

A Selection of Hot Teas
Hot Chocolate

\$3.75 per person

Requires a minimum guarantee of 50 people

Please add 18% service charge and 6% state sales tax to all food and beverage items.

Haworth Inn Bridal Packet

Wedding Menus

Policies

Food & Beverage Service

All food and beverage must be supplied by Haworth Inn & Conference Center, with the exception of wedding/birthday cakes. No food or beverage may be brought into the facility. In addition, no food prepared by Haworth Inn & Conference Center will be permitted to leave the premises.

Alcohol

Alcoholic beverages are not permitted on the premises.

Pricing

A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges. The Haworth Inn & Conference Center reserves the right to adjust prices to reflect market changes.

Tax Exempt Groups

Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming space.

Event Requirements

Room set ups, menu selections and overnight accommodations should be confirmed one month prior to an event but NO LATER THAN 14 days prior. Last minute changes are subject to additional labor charges.

Multiple Entrée Selections

Should a group wish to offer guests a choice of two entrees during a meal function, a breakdown indicating how many of each entrée is due three days prior to the event along with a guaranteed number of guests. The client will be responsible for providing color-coded place cards or name tags indicating entrée selections.

Guarantee Policy

A guaranteed number of guests must be received three days (72 hours) prior to the event. This is the minimum number for which you will be charged. Haworth Inn & Conference Center will prepare food for 5% above the designated guaranteed count. An increase in attendance will be accepted up to 24 hours prior to the event. **No reduction in guarantee will be accepted less than three business days prior to the event.**

Please add 18% service charge and 6% state sales tax to all food and beverage items.

Haworth Inn Bridal Packet

Wedding Menus

Policies

(Continued)

Cancellation Policy

If you need to cancel your wedding reception for any reason, with the exception of an Act of God, your deposit will not be refunded. We can, however, move the deposit to a different day if your date needs to be changed. Notice of cancellation must be received in writing by the Haworth Inn & Conference Center 30 days prior to the event. If less than 14 days notice is given, a charge of 50% of the projected total revenue will be assessed.

Liability

Damage done to the property as a result of a group function will be at the host organizations expense. Haworth Inn & Conference Center cannot assume responsibility for the damage to, or loss of, any articles left prior to, during or following an event.

Deposits and Billing

An advance deposit is required in order to confirm space. This deposit is non-refundable. The Haworth Inn & Conference Center is owned by Hope College; therefore, customers will receive a bill from Hope College after the event. Accounts are to be paid in full upon receipt of billing. An unpaid balance is subject to a finance charge. Hope College does not accept credit cards as a form of payment; however, the Haworth Inn does accept credit card payments. If you would like to pay with a credit card, please let your sales person know at the time of booking. The Haworth Inn will charge your credit card and your billing will not go through Hope College. **Once you have chosen to have your event billed to you, we cannot accept your credit card as payment.**

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