



# The Event Center

at Hampshire Hills

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Thank you for considering The Event Center at Hampshire Hills  
as the venue for your special occasion.

Superb culinary abilities and outstanding hospitality are the cornerstone of The Event Center at Hampshire Hills.

We pride ourselves in offering a unique and memorable experience that is worry free.  
We are happy to assist you in customizing your special event right down to the smallest detail.

Meet with our event coordinator and executive chef  
to plan your event details and create the ideal menu for you and your guests.  
Share with us any dietary restrictions as we can customize items on our menu.

Our rooms of multiple sizes can accommodate any event.  
Beautifully groomed grounds, specialized service, and unsurpassed value  
make The Event Center at Hampshire Hills the right choice for any occasion, especially yours.

Weddings  
Engagement Parties  
Business Meetings  
Family Celebrations  
Anniversaries  
Baby Showers  
Company Outings  
Class Reunions

Special Birthdays  
Bridal Showers  
Corporate Gatherings  
Charity Fundraisers  
Coming of Age  
Jack & Jill  
Celebration of Life  
Graduations

Consider The Hampshire Dome for a sport themed event,  
post wedding party, or other unique event.

603.673.7123  
50 Emerson Rd, Milford, NH 03055  
[hampshirehills.com](http://hampshirehills.com)

Display Hors D’Oeuvres

Small- 25 People | Medium- 50 people | Large- 100 People

Crudite \$75 / \$150 / \$300

Array of fresh vegetables with housemade buttermilk herb dressing

Fresh Fruit \$100 / \$200 / \$400

Display of sliced fresh fruit and berries

Cheese Display \$100 / \$200 / \$400

Domestic and international cheeses paired with artisan crackers and grapes

Charcuterie \$100 / \$200 / \$400

Display of select cheeses, cured meats, seasonal fruit, artisan crackers

Meze \$100 / \$200 / \$400

Tzatziki, hummus, fresh crudite, sage pita chips

Smoked Salmon \$150 / One Size 25 people

Smoked atlantic salmon, Boursin cheese, toast points, capers, red onion garnish

Baked Brie \$75 / One Size 25 people

Brown sugar glazed brie en croute, artisan crackers, berry compote

Caprese \$100 / \$200 / \$400

Fresh mozzarella, vine ripe tomatoes, basil leaf, evoo, balsamic, sea salt

Station/Passed Hors D’Oeuvres

24 Pieces or Per Person Minimum

Meatballs \$1.50 ea

House marinara, Swedish, or sweet and spicy Asian

Buttermilk Chicken Tenders \$1.50 pp

Paired with bleu cheese, honey mustard, and buffalo sauce

Spanakopita \$1.25 ea

Spinach, feta & filo bundles

Stuffed Mushrooms Florentine \$1.25 ea

Buttery spinach & cheese stuffing

Chicken Wings \$1.50 ea

Crispy jumbo wings with buffalo, bbq & bleu cheese

Pot Stickers \$1.25 ea

Ginger pork stuffed dumplings, ponzu sauce

Chicken Satay \$2.00 ea

Marinated chicken skewers, peanut sauce

Crab Cakes \$2.50 ea

Seared lump crab cakes, remoulade

Spring Rolls \$1.50 ea

Crispy vegetable spring roll, sweet chili sauce

Crispy Brussel Sprouts \$3 pp

Tangy remoulade

Four Cheese Arancine \$1.50 ea

Crispy fried breaded risotto, pesto marinara

Baked Brie Bites \$3.50 ea

Brie, almonds & raspberry en croute

Deviled Eggs \$1.00 ea

Shrimp Cocktail \$3.00 ea

Poached shrimp, cracked pepper citrus cocktail sauce

Cucumber & Boursin Canapes \$1.25 ea

Sliced English cucumbers topped with boursin cheese

Horseradish Beef Crostinis \$2.25 ea

Ciabbatta crostini, sliced chilled beef, horseradish crema

Bacon Wrapped Chicken \$2 ea

Bacon Wrapped Scallops \$3.25 ea

Buffet Packages

\$17 per person

Add \$2.99 pp for soft drinks, coffee, tea, or iced tea/lemonade

The Americana Sandwich Board

Ham & Swiss, turkey & provolone, roast beef & cheddar on a blend of wraps, artisan rolls.

Served with lettuce, vine ripe tomatoes, pickles, condiments, choice of fruit salad or soup, house made kettle chips and assorted cookies

The Spa Lunch

Hummus & grilled veggies, pesto grilled chicken caprese, avocado cucumber & pico de gallo, all on whole wheat wraps, The Hills Power Salad, fruit salad, mixed greens salad and dark chocolate bark

The Salad Bar

Chilled grilled chicken, chilled grilled sirloin, mixed greens salad, tomatoes, cucumbers, carrots, diced egg, Parmesan cheese, assorted salad dressings, assorted cookies

Artisan Pizzas & Salads

Fire roasted free form flatbread pizzas, deconstructed mixed greens salad and three varieties of pizza from our current offerings, assorted cookies

Gluten free cauliflower crust available-add \$2

Taco Bar

Seasoned ground beef, hard & soft taco shells, Spanish rice, assorted toppings, deconstructed mixed greens salad, assorted cookies

Breakfast

Featuring NH Coffee Roasters

Morning Coffee \$7 pp

Assorted pastries, muffins, coffee, decaf, tea

Continental \$11 pp

Fresh fruit, assorted pastries, yogurt, granola, coffee, decaf, tea, juice

Hot Breakfast Buffet \$13 pp

Scrambled eggs, bacon, sausage, home fried potatoes, coffee, decaf, tea, juice

Sunrise Brunch Buffet \$20 pp

Fresh fruit, assorted pastries, yogurt, granola, scrambled eggs, bacon, sausage, homefried potatoes, belgian waffles with strawberries-cream & maple syrup, coffee, decaf, tea, juice

Buffet Entrees

Includes fresh breads & butter and choice of 2 signature sides

Lunch Buffet

Selection of Two Entrees \$19 per person  
Additional entrées please add \$6 per person

Roast Salmon

Pan roasted atlantic salmon filet,  
lemon chive hollandaise

Parmesan

Hand breaded chicken or eggplant,  
mozzarella & house marinara

Saltimbocca

Pan seared chicken breast topped with  
parma ham, sage & fresh mozzarella

Baked Haddock

Fresh haddock baked with lemon herb butter  
and cracker topping

Statler Chicken

Garlic herb butter stuffed statler breast of chicken,  
herb veloute

Eggplant Napoleon

Eggplant cutlet, ripe tomato and fresh mozzarella stack,  
pesto pomodoro

Marsala

Pan seared chicken breast,  
mushroom & marsala demi glace

Chicken Broccoli Alfredo

Tossed with pasta in a parmesan cream

Picatta

Pan seared chicken breast, lemon caper butter sauce

Dinner Buffet

Selection of Two Entrées \$22 per person  
Additional entrées please add \$8 per person

Canneloni Florentine

Fresh pasta sheets rolled with  
spinach & four cheese stuffing, marinara

Shaker Cranberry Short Ribs

Slow cooked boneless short ribs, cranberry jus lie

Roast Turkey

Sage roasted turkey, house stuffing, pan sauce

Lasagne

Layers of fresh pasta sheets, herbed ricotta,  
mozzarella & house marinara

Sausage & Meatballs

Sweet Italian sausages & signature meatballs  
simmered in marinara

Pasta Bolognese

Pasta tossed in a slow simmered sauce of veal,  
beef, pork, tomatoes & cream

Steak Tips Add \$2 pp

Choice sirloin tips, housemade steak sauce

Chicken Tikka Masala

Tender marinated chicken in a creamy curry

General Ben’s Chicken

Crispy chicken in a sweet and spicy glaze

Plated Entrées

Includes fresh bread & butter, seasonal vegetables, and choose one signature side

Parmesan \$20

Hand breaded chicken or eggplant, mozzarella, house marinara

Saltimbocca \$22

Seared chicken breast topped with parma ham, sage & fresh mozzarella, garlic herb cream

Roast Salmon \$23

Pan roasted atlantic salmon filet, lemon chive hollandaise

Baked Haddock \$23

Fresh haddock baked with lemon herb butter and cracker topping

Statler Chicken \$21

Garlic herb butter roasted statler breast of chicken, herb veloute

Eggplant Napoleon \$18

Eggplant cutlets, ripe tomato and fresh mozzarella stack, pesto pomodoro

Shaker Cranberry Short Ribs \$22

Slow cooked boneless short ribs, cranberry jus lie

Filet Mignon \$38

8 oz grilled filet mignon, horseradish gorgonzola butter

Turf & Tail \$51

6 oz grilled filet mignon paired with Maine lobster tail & béarnaise sauce

Prime Rib \$36

12 oz slow roasted prime rib au jus, horseradish crema

Marsala \$21

Pan seared chicken breast, mushroom & marsala demi glace

Picatta \$21

Pan seared chicken breast, lemon caper butter sauce

Canneloni Florentine \$18

Fresh pasta sheets rolled with spinach & four cheese stuffing, house marinara, shaved parmesan

Lamb Chops \$32

Lemon garlic & herb grilled lamb lollipop chops, cabernet demi glace

East West Shrimp & Grits \$24

Sauteed shrimp, ginger cayenne cream, seared cheddar bacon grits

The Hills Steak Tips \$24

House marinated, grilled choice sirloin tips, housemade sauce

Roast Turkey \$20

Sage roasted turkey breast, herb stuffing, pan sauce

Chicken Tikka Masala \$20

Tender marinated chicken in a creamy curry sauce with jasmine rice

Signature Side Selections

Enhance Your Buffet With Additional Sides

Lunch-\$3 pp Dinner \$5pp

House Greens Salad

Caesar Salad

Broccoli

Baked Potato

Rice Pilaf

Smoked Paprika Roasted Potatoes

Cilantro Lime Rice

Maple Roasted Butternut

Garlic Herb Green Beans

Jasmine Rice

Mashed Potatoes

Vegetable Medley

Pasta Pomodoro

Pasta Pesto

BBQs & Clambakes

All BBQ's & Clambakes include:  
Pasta salad, potato salad, coleslaw, housemade kettle chips, condiments, sliced watermelon,  
fresh baked cookies & brownies or strawberry shortcake bar

Classic \$22 pp  
Char grilled angus burgers, natural casing hot dogs, Wisconsin bratwursts, bbq chicken, artisan rolls

Smokehouse \$30 pp  
House marinated steak tips, Carolina pulled pork, St Louis ribs, bbq chicken, artisan rolls.

New England Clambake \$ Market Price  
Maine lobster, littleneck clams, new potatoes, corn on the cob

Desserts

\$6.50 pp

Tiramisu

Apple Crisp

Key Lime Pie

Assorted Dessert Bars

Ice Cream Sundae Bar

Jumbo Whoopie Pie

Strawberry Shortcake

Chocolate Mousse Cake

Brooklyn Blackout Cake

Caramel Apple Crumb Cake

Cheesecake With Strawberries

Fresh Baked Cookies & Brownies

White Chocolate Strawberry Dream Cake **GF**

Dark & White Chocolate Layer Cake **GF**

Bar & Beverage Services

Cash Bar

A Cash Bar charges on a per drink basis.

Open Bar

An Open Bar is billed on a per drink basis. A 9% State Liquor Tax and a 20% Gratuity will be applied to the total. The contracting person is responsible for full payment of the bar.

Bar Fees

Established Bar w/One Bartender	\$75
Additional Bartender	\$50
Remote Bar Set Up w/One Bartender	\$100
Additional Bartender	\$50

The maximum length of alcoholic beverage services is 4 hours and 30 minutes. Bar service will cease 30 minutes before the scheduled end of your event.

The State of New Hampshire minimum legal age for the consumption of alcoholic beverages is 21 years of age.

Management reserves the right to require proof of age/identification as well as refuse any patrons service.

Beverages

Organic house blend coffee, decaf, tea		\$3.00 pp
Soft Drinks-Iced Tea-Lemonade Choose 2		\$2.50 pp
Soft Drinks-Iced Tea-Lemonade Choose 2 Plus Coffee		\$3.00 pp
Sparkling Wine/Champagne	Toast	\$3.00 pp
	Glass	\$9.00
	Bottle	\$36.00
House Wines	Glass	\$10.00
	Bottle	\$35.00
Beer-Bottle	Domestic	\$5.00
	Premium	\$6.00
Beer-Draft		\$7.00
Cocktails	House	\$9.00
	Premium	\$10.00
2 Liquor Cocktail	House	\$9.00
	Premium	\$10.00
Martini	House	\$11.00
	Premium	\$12.00

Specialty Wines Available By Glass or Bottle On Request

## Activities

Hampshire Hills Athletic Club usage may be added to your event for \$5 per person. Guests are required to sign a club usage waiver. Activities and amenities include:

Swimming Pools	Whirlpool Bath	Tennis	Racquetball	Volleyball
Running Track	Basketball	Wallyball	Croquet	Shuffleboard
Cornhole	Putting Green	Horseshoes	Playgrounds	

Additional activities including some from outside vendors. Pricing varies. Confirmation required 30 days prior to your event. Costs are non-refundable. Pricing verification at booking.

Wall Climbing	DJ/Karaoke	Face Painting	Organized Sports	Bounce House	Kids' Games
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Staff Leaders for games and team building activities-\$35 per hour/per leader

## Booking Information

All events require signed contract and non-refundable deposit; \$300 minimum.

Menu selections and guaranteed guest count must be confirmed 14 days in advance of your event. Guaranteed guest count is the minimum amount for which you will be charged even if fewer guests attend.

Menu prices reflected do not include the 9% NH State Meals Tax and 20% Service Charge.

### Room Rental Rates

Time restrictions apply

Americana Room	\$200
Hearthside Room	\$300
John Burns Room	\$650
John Burns Room-Half	\$500
John Burns Room+Hearthside	\$950
John Burns Room+Hearthside + Restaurant	Sun, Mon \$1250 Tue-Thu \$2000 Fri, Sat \$2500
The Hills Restaurant Indoors	\$300
The Hills Restaurant 3 Decks	Sun, Mon \$675
The Hills Restaurant 3 Decks+Patio	Sun, Mon \$900 Tue-Thu \$1500 Fri, Sat \$2000
The Hills Restaurant Top Deck	Available When Restaurant Is Closed \$225
Patio	\$300
Bottom Deck + Patio	\$500
Gymnasium	\$1000
2 Tennis Courts-4,5	\$3600
3 Tennis Courts-1,2,3	\$5400

The Hampshire Dome:

Various sizes and rates

Competitive pricing and customization for your Event - Call For Rate Quote

### WE ARE SMOKE FREE

Smoking is not allowed in any of our facilities or on the grounds.