



The Event Center

at Hampshire Hills

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	Special Birthdays
Engagement Parties	Bridal Showers
Business Meetings	Corporate Gatherings
Family Celebrations	Charity Fundraisers
Anniversaries	Coming of Age
Baby Showers	Jack & Jill
Company Outings	Celebration of Life
Class Reunions	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

Appetizers & Starters

- Meatballs \$1.25 ea
House marinara, Swedish, zesty Mongolian
- Buttermilk Chicken Tenders \$1.25 ea
Accompanied by assorted sauces
- Spanakopita \$1.25 ea
- Stuffed Mushrooms \$1.25 ea
Spinach & cheese stuffing
- Chicken Wings \$1.50 ea
Accompanied by buffalo, bbq & bleu cheese
- Pot Stickers \$1.25 ea
Ginger pork filled, ponzu sauce
- Chicken or Beef Satays \$3 ea
Marinated chicken or beef skewers,
peanut pad thai sauce
- Crab Cakes \$2.25 ea
Lump crab cakes, tangy remoulade
- Bacon Wrapped Scallops \$3.25 ea
- Bacon Wrapped Chicken \$2 ea
- Spring Rolls \$1.50 ea
Crispy vegetable spring roll, sweet chili sauce
- Crispy Brussel Sprouts \$3 pp
Tangy remoulade
- Mini Beef Wellington \$3.50 ea
Puff pastry wrapped beef tenderloin, sauce béarnaise
- Baked Brie \$65 / 25 ppl
Brown sugar glazed baked puff pastry accented with
berry compote & artisan crackers
- Crudite \$3 pp
Array of fresh vegetables with buttermilk herb dip
- Fresh Fruit \$4 pp
Display of sliced fresh fruit and berries
- Cheese Display- \$4 pp
Domestic and international cheeses paired with artisan
crackers and grapes
- Four Cheese Arancine \$1.50 ea
Crispy fried breaded risotto,
pesto marinara
- Brie Brulee \$1.50 ea
Burnt sugar crusted brie on crostini
w/berry compote
- Baked Brie Bites \$3.50 ea
Puff pastry wrapped brie, almonds & raspberry
- Deviled Eggs \$1 ea
- Fruit Skewers \$3 ea
- Caprese Skewers \$3 ea
- Jumbo Shrimp Cocktail \$3 ea
With cracked pepper spiked cocktail sauce
- Cucumber & Boursin Canapes \$1.25 ea
Sliced English cucumbers
topped with boursin cheese
- Horseradish Beef Crostinis \$2.25 ea
Baguette crostini,
sliced chilled beef, horseradish crema
- Ginger Sesame Tuna Crisps \$3.25 ea
Ginger sesame marinated ahi tuna,
wonton crisp, wakame, wasabi crema
- Charcuterie \$4 pp
Sliced cured meats, cheeses, seasonal fruit, flatbreads,
artisan crackers
- Chips & Salsa \$3 pp
Tortilla chips, housemade salsa
- Chips & Dip \$3 pp
Housemade kettle chips, caramelized four onion dip
- Smoked Salmon \$150 / 25pl
Smoked atlantic salmon, boursin cheese, toast points,
capers, red onion
- Meze \$4 pp
Tzatziki, hummus, fresh vegetables & sage pita chips

Buffet Packages

\$16 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, baguette & brioche rolls.
Served with lettuce, vine ripe tomatoes, pickles, condiments, pasta salad, fruit salad,
house made kettle chips and assorted cookies.

The New Yorker Sandwich Board

Pastrami & Swiss, corned beef & Swiss, turkey & cheddar on a blend of marbled rye & wraps.
Served with lettuce, vine ripe tomatoes, pickles, condiments, pasta salad, fruit salad,
house made kettle chips and assorted cookies.

The North End Sandwich Board

Salami, hot capicola & parma ham on crusty Italian bread with fresh mozzarella, vine ripe tomato & basil leaf.
Served with pickles, condiments, pasta salad, fruit salad, 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.
Served with 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

Artisan Pizzas & Salads

Fire roasted free form flatbread pizzas.
Deconstructed mixed greens salad and
three varieties from our current offerings.
*Gluten free cauliflower crust available
add \$2*

Taco Bar

Seasoned ground beef
Hard & soft taco shells
Spanish rice
Assorted toppings
Deconstructed
mixed greens salad

Breakfast

Featuring Custom Hampshire Hills Blend A & E Coffee

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 \$18 pp

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

Buffet Entrees

Lunch Buffet

Includes fresh breads & butter
and choice of 2 signature sides

Selection of Two Entrees \$17 per person
Additional entrées please add \$6 per person

Dinner Buffet

Includes fresh breads & butter
and choice of 2 signature sides

Selection of Two Entrées \$20 per person
Additional entrées please add \$8 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

Vegetable Napoleon

Marinated grilled vegetable 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

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

House marinated grilled tips with teriyaki glaze

Signature Side Selections

Enhance Your Buffet With Additional Sides

Lunch-\$3 pp Dinner \$5pp

House Greens Salad	Maple Roasted Butternut
Caesar Salad	Garlic Herb Green Beans
Nuts & Berries Salad	Steamed Broccolini
Baked Potato	Mashed Potatoes
Rice Pilaf	Vegetable Medley
Smoked Paprika Roasted Potatoes	Pasta Pomodoro or Pesto

Buffet Enhancements

Add Any Carving Station or Pasta Action Station To Your Buffet

Carving Stations

Additional chef charge of \$45 per event

Prime Rib

Slow cooked au jus, horseradish creme

\$425 (25ppl)

Leg Of Lamb

Rosemary & garlic rubbed, demi glace, mint sauce

\$150 (20ppl)

Turkey Breast

Sage roasted, pan sauce, cranberry sauce

\$115 (20ppl)

Pork Loin

Spice roasted, Dijon scented demi glace

\$85 (20ppl)

Tri Tip Roast Of Beef

House seasoned, cabernet jus lie

\$150 (20ppl)

Pasta Action Station

Additional chef charge of \$45 per event

Prepared to order right before you for \$12 per person

Includes all of the following:

Cheese Tortellini, Cavatappi, Gluten Free Rice Noodles

Grilled Chicken, Shrimp, Applewood Bacon, Italian Sausage

Mushrooms, Spinach, Broccoli, Peppers, Carrots, Onions, Tomatoes, Olives

Garlic & EVOO, Pesto Sauce, Marinara Sauce, Alfredo Sauce, Cheese Sauce, Vermont Butter

Finishing Touches of Parmesan, Crushed Red Pepper, Fresh Herbs

Plated Entrées

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

Parmesan \$19

Hand breaded chicken, veal or eggplant, mozzarella, house marinara

Saltimbocca \$20

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

Roast Salmon \$21

Pan roasted atlantic salmon filet, lemon chive hollandaise

Baked Haddock \$21

Fresh haddock baked with lemon herb butter and cracker topping

Statler Chicken \$19

Garlic herb butter roasted statler breast of chicken, herb veloute

Vegetable Napoleon \$16

Marinated grilled vegetable and fresh mozzarella stack, pesto pomodoro

Shaker Cranberry Short Ribs \$20

Slow cooked boneless short ribs, cranberry jus lie

Filet Mignon \$32

8 oz grilled filet mignon, horseradish gorgonzola butter

Turf & Tail \$42

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

Prime Rib \$32

12 oz slow roasted prime rib au jus, horseradish crema

Marsala \$19

Pan seared chicken breast, mushroom & marsala demi glace

Picatta \$19

Pan seared chicken breast, lemon caper butter sauce

Canneloni Florentine \$15

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

Lamb Chops \$30

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

Heritage Pork Chop \$24

Honey lemon & thyme grilled 12oz center cut heritage pork chop, Dijon scented pan sauce

East West Shrimp & Grits \$24

Sauteed shrimp, ginger cayenne cream, seared cheddar bacon grits

The Hills Steak Tips \$22

House marinated, grilled petite tenderloin tips

Roast Turkey \$19

Sage roasted turkey breast, house stuffing, pan sauce

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 pp

Tiramisu

Apple Crisp

Red Velvet Cake

Strawberry Shortcake

Cheesecake With Strawberries

Assorted Dessert Bars

Ice Cream Sundae Bar

Fresh Baked Cookies & Brownies

Variety of Cakes, Tortes & Pies

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. An 8.26% 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	\$8.00
	Bottle	\$36.00
House Wines	Glass	\$8.00
	Bottle	\$32.00
Beer-Glass/Bottle	Domestic	\$4.00
	Premium	\$4.50
Beer-Draft		\$5.00
Cocktails	House	\$8.00
	Premium	\$9.50
2 Liquor Cocktail	House	\$8.50
	Premium	\$10.00
Martini	House	\$10.00
	Premium	\$12.00

Specialty Wines Available By Glass or Bottle

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 10 days in advance of your event. Guaranteed guest count is the minimum amount for which you will be charged even if fewer guests attend. In an effort to accommodate last minute changes The Event Center will prepare 5% above your guaranteed guest count.

Menu prices reflected do not include the 9% NH State Meals Tax and 17% Service Charge.

Room Rates & Dimensions

Time restrictions apply

Americana Room	32 x 25	800 ² ft	\$200
Hearthside Room	23 x 30	690 ² ft	\$200
John Burns Room	108 x 36	3250 ² ft	\$600
Gymnasium	120 x 45	5560 ² ft	\$1000
2 Tennis Courts	120 x 106	12720 ² ft	\$3600
3 Tennis Courts	150 x 120	18000 ² ft	\$5400

The Hampshire Dome:

Various sizes and rates

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

The Event Center, Hampshire Hills Athletic Club & The Hampshire Dome
are **SMOKE FREE.**

Smoking is not allowed in facilities or on the grounds.

Thank you.
