



The Event Center

at Hampshire Hills

Thank you for considering The Event Center 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

Display Hors D'Oeuvres

\$5/person | 25 person minimum

Crudite

Array of fresh vegetables with housemade buttermilk herb dressing

Fresh Fruit

Display of seasonal melons, berries, pineapples, grapes

Cheese Display

Domestic and international cheeses paired with artisan crackers and grapes

Charcuterie

Display of select cheeses, cured meats paired with artisan crackers and grapes

Meze

Tzatziki, hummus, fresh crudite, sage pita chips

Baked Brie

Brown sugar glazed brie en croute, artisan crackers, fresh fruit

Caprese

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

Station/Passed Hors D'oeuvres

\$50 fee for passed appetizers | 24 pieces or per person minimum

***Meatballs \$3 ea**

House marinara

Buttermilk Chicken Tenders \$2 ea

Paired with honey mustard,
and buffalo sauce

Spanakopita \$2 ea

Spinach, feta & filo bundles

Stuffed Mushrooms Florentine \$2.50 ea

Buttery spinach & cheese stuffing

***Chicken Wings \$2 ea**

Crispy jumbo wings with buffalo, bbq & bleu cheese

Pot Stickers \$3 ea

Ginger pork stuffed dumplings,
sweet garlic teriyaki sauce

Chicken Satay \$3 ea

Marinated chicken skewers, peanut sauce

Falafel Bites \$2 ea

Served with tzatziki

Crab Cakes \$3 ea

Seared lump crab cakes, remoulade

Spring Rolls \$3 ea

Crispy vegetable spring rolls, sweet chili sauce

Baked Brie Bites \$3.50 ea

Brie, almonds & raspberry en croute

Deviled Eggs \$2 ea

Bacon Wrapped Chicken \$2 ea

Bacon Wrapped Scallops \$3 ea

Cucumber & Boursin Canapes \$2 ea

Sliced English cucumbers topped with boursin cheese

***Crispy Brussel Sprouts \$3 pp**

With balsamic glaze

Coconut Shrimp \$3 ea

Served with sweet chili sauce

Shrimp Cocktail \$3 ea

Poached shrimp, cracked pepper, citrus cocktail sauce

Pretzel Bites \$2 ea

Served warm with honey mustard & warm cheese sauce

*Station Only-cannot be passed

Breakfast Buffet Packages

25 person minimum

All breakfast packages include coffee, tea, assorted fruit juices

Morning Coffee \$8 pp

Assorted pastries, muffins, coffee, decaf, tea

Continental \$12 pp

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

Rise & Shine \$20 pp

Scrambled eggs, bacon, sausage, crispy potatoes,
coffee, decaf, tea, juice

Sunrise \$25 pp

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

Afternoon Tea \$22 pp

Assorted finger sandwiches, mini quiches, fruit salad,
fresh scones with jam and cream, light sweets

Breakfast Add Ons:

Cinnamon french toast \$2 pp

Honey baked ham \$4 pp

Assorted mini quiches \$2 pp

Buffet Packages

25 person minimum

Includes ice tea and lemonade

Americana Sandwich Board \$20 pp

Ham & Swiss, turkey & provolone, veggies/hummus, on a blend of wraps, artisan rolls.
Served with lettuce, vine ripe tomatoes, condiments, house made kettle chips,
pasta salad and your choice of house salad or Caesar salad

Artisan Pizzas & Salads \$20 pp

Fire roasted flatbread pizzas: Choose 3 varieties from cheese, pepperoni, veggie, meat lovers,
barbecue chicken, and tomato basil, served with mixed greens salad, Caesar salad
Gluten free cauliflower crust available +\$4

Taco Bar \$22 pp

Seasoned chicken & ground beef, tortillas, Spanish rice,
assorted toppings, mixed greens salad

Add: Choice of Street corn / Churros / Refried beans \$3 pp

Pasta Bar \$22 pp

Cavatappi pasta, marinara, Alfredo sauce, pesto, Italian meatballs, broccoli, Caesar salad, garlic toast, parmesan

BBQ Bar \$20 pp

Char grilled angus burgers, all beef hot dogs, artisan rolls,
kettle chips, condiments, pasta salad & house greens salad
veggie burgers upon request

Deluxe BBQ Bar \$28 pp

Marinated grilled chicken & pulled pork with burgers & hot dogs,
house greens salad, pasta salad, corn of the cob, watermelon

Build Your Own Buffet

\$28 per person

Choose 2 entrees and 2 signature sides

Includes coffee/decaf/tea station

Roast Salmon (GF)

Pan roasted Atlantic salmon filet,
lemon chive hollandaise

Parmesan

Hand breaded chicken or eggplant,
mozzarella & house marinara

Baked Haddock

Fresh haddock baked with lemon herb butter
and cracker topping

Statler Chicken (DF)

Garlic herb butter roasted
statler breast of chicken, herb veloute

Chicken Marsala

Pan seared chicken breast,
mushroom & marsala demi glaze

Chicken Broccoli Alfredo

Tossed with pasta in a parmesan cream

Chicken Picatta

Pan seared chicken breast, lemon caper butter sauce

Smoked Mac & Cheese

Cavatappi pasta with buttery ritz cracker topping
and smoked gouda cheese sauce

Canneloni Florentine

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

Red Wine Braised Short Ribs (GF) (DF)

Slow cooked boneless beef short ribs

Pulled Pork (GF) (DF)

Tender, slow roasted pulled pork
in housemade brown sugar barbecue sauce

BBQ Ribs (GF) (DF)

Tender slow roasted barbecue pork ribs

Roast Turkey

Sage roasted turkey, herb gravy

Lasagna

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

Sausage & Meatballs (DF)

Sweet Italian sausages & signature meatballs
simmered in marinara

Steak Tips Add \$2 pp (GF) (DF)

Choice sirloin tips, housemade steak sauce

Pork Loin (GF) (DF)

Oven roasted herb rubbed pork loin

Additional entrées please add \$8 pp

Fresh bread and butter +\$50

Signature Side Selections

House Greens Salad

Caesar Salad

Broccoli

Baked Potato

Fingerling Potatoes

Mashed Sweet Potatoes

**Add toppings for \$2*

Potato Salad

Pasta Salad

Cilantro Lime Rice

Maple Roasted Butternut

Garlic Herb Green Beans

Jasmine Rice

Mashed Potatoes

Rice Pilaf

Vegetable Medley

Pasta Pomodoro

Pasta Pesto

Savory Herb Stuffing

Additional sides \$4 per person

Plated Entrées \$32

Choose one signature side

Includes fresh bread & butter, seasonal vegetable

Parmesan

Hand breaded chicken or eggplant, mozzarella, house marinara

Roast Salmon (GF)

Pan roasted Atlantic salmon filet, lemon chive hollandaise

Baked Haddock

Fresh haddock baked with lemon herb butter and cracker topping

Statler Chicken (DF)

Garlic herb butter roasted Statler breast of chicken, herb veloute

Braised BBQ Short Ribs (GF) (DF)

Slow cooked boneless short ribs

Filet Mignon \$Market Price (GF)

8 oz grilled filet mignon, horseradish gorgonzola butter

Prime Rib \$Market Price (GF)

12 oz slow roasted prime rib au jus, horseradish crema

Chicken Marsala

Pan seared chicken breast, mushroom & marsala demi glace

Chicken Picatta

Pan seared chicken breast, lemon caper butter sauce

Canneloni Florentine

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

Lamb Chops (GF) (DF)

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

The Hills Steak Tips (GF)

House marinated, grilled choice sirloin tips, red wine demi glace

Roast Turkey

Sage roasted turkey breast, herb gravy

Pasta Primavera (DF)

Cavatappi pasta with a pesto sauce and chef's vegetable selection

Children's Meals

\$10 per child / Age 10 and under

Chicken Tenders & Fries

Pasta With Butter & Garlic Bread

Pasta With Marinara & Garlic Bread

Cheese Pizza & Fries

Desserts

\$5 per person

Tiramisu

Apple Crisp

Strawberry Shortcake

Chocolate Mousse Cake

Fresh Baked Cookies & Brownies

White Chocolate Strawberry Cake **GF**

Cheesecake With Strawberries

Key Lime Pie

Bar & Beverage Services

Bar Service

\$100 bar set up fee, one bartender.

\$150 bar set up fee, two bartenders.

Last call announced 30 minutes before the end of your event. Bar service will cease 15 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.

Cash Bar

A Cash Bar charges on a per drink basis. Guests purchase their own drinks.

Open Bar

An Open Bar is billed on a per drink basis. A 20% Gratuity will be applied to the total.

The contracting person is responsible for full payment of the bar.

Beverages

Organic house blend coffee, decaf, tea		\$3 pp
Soft Drinks-Iced Tea-Lemonade Choose 2		\$3 pp
Soft Drinks-Iced Tea-Lemonade Choose 2 Plus Coffee		\$4 pp
Sparkling Wine/Champagne	Toast	\$5 pp
	Glass	\$11
	Bottle	\$40
House Wines	Glass	\$11
	Bottle	\$40
Beer	Domestic	\$6
Craft Beer, Seltzers, Ciders	Premium	\$7
Draft Beer		\$8 / \$9
Cocktails	House	\$11
	Premium	\$14
Martini	House	\$15
	Premium	\$16
Soft Drinks		\$2

Specialty Wines Available By Glass or Bottle On Request

Activities

Hampshire Hills Athletic Club usage may be added to your event for \$15 per person and is based on staff availability. Guests are required to sign a club usage waiver.
Ask your sales representative about all of the amenities available

Fun & Games Package

The following games can be set up on the lawn for use during your event \$100 set up fee

Cornhole
Giant Connect Four
Jenga

Staff Leaders for games and team building activities-\$50 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 8.5% NH state meals tax, 17% gratuity, 5% admin fee on balance due

Room Rental Rates

Time restrictions apply

Americana Room	\$300
Hearthside Lounge	\$350
John Burns Room	\$800
John Burns Room & Hearthside Lounge	\$1000
The Hills Restaurant	\$300
The Hills Restaurant 3 Decks	Sun, Mon \$800
The Hills Restaurant 3 Decks+Patio	Sun, Mon \$1000
<i>Inquire with your Event Sales Representative about Tues-Sat usage</i>	
The Hills Restaurant Top Deck	Available When Restaurant Is Closed \$400
Patio	\$400

The Hampshire Dome, Tennis Courts and Indoor Gym:
Various sizes and rates
Competitive pricing and customization for your Event - Call For Rate Quote

We Promote A Smoke Free Environment

- A Designated Outdoor Smoking Area Away From The Facilities May Be Requested -