



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	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

Display Hors D'Oeuvres

Small 25-50 people | Large 50-100 people

Crudite \$100 / \$200

Array of fresh vegetables with housemade buttermilk herb dressing

Fresh Fruit \$100 / \$200

Display of sliced fresh fruit and berries

Cheese Display \$125 / \$250

Domestic and international cheeses paired with artisan crackers and grapes

Charcuterie \$150 / \$300

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

Meze \$100 / \$200

Tzatziki, hummus, fresh crudite, sage pita chips

Baked Brie \$75 / One size 25 people

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

Caprese \$100 / \$200

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

Shrimp Cocktail \$150 / \$300

Poached shrimp, cracked pepper, citrus cocktail sauce

Station/Passed Hors D'oeuvres

24 pieces or per person minimum

***Meatballs \$3.00 ea**

House marinara

Buttermilk Chicken Tenders \$2.00 ea

Paired with bleu cheese, honey mustard,
and buffalo sauce

Spanakopita \$2.00 ea

Spinach, feta & filo bundles

Stuffed Mushrooms Florentine \$2.50 ea

Buttery spinach & cheese stuffing

***Chicken Wings \$2.00ea**

Crispy jumbo wings with buffalo, bbq & bleu cheese

Pot Stickers \$3.00 ea

Ginger pork stuffed dumplings, ponzu sauce

Chicken Satay \$3.00 ea

Marinated chicken skewers, peanut sauce

Crab Cakes \$3.50 ea

Seared lump crab cakes, remoulade

Falafel Bites \$2.00 ea

Served with tzatziki

Spring Rolls \$3.00 ea

Crispy vegetable spring rolls, sweet chili sauce

Baked Brie Bites \$3.50 ea

Brie, almonds & raspberry en croute

Deviled Eggs \$2.00 ea

Bacon Wrapped Chicken \$2.00 ea

Bacon Wrapped Scallops \$3.25 ea

Cucumber & Boursin Canapes \$1.25 ea

Sliced English cucumbers topped with boursin cheese

***Crispy Brussel Sprouts \$3.00 pp**

With balsamic glaze

***Chips With**

Salsa / Queso / Guacomole \$3.00 pp

Choose 2

Coconut Shrimp \$3.25 ea

Served with sweet chili sauce

Pretzel Bites \$1.50 ea

Served warm with honey mustard & warm cheese sauce

*Station Only-cannot be passed

Breakfast

Featuring NH Coffee Roasters

Morning Coffee \$8 pp

Assorted pastries, muffins, coffee, decaf, tea

Continental \$12 pp

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

Hot Breakfast Buffet \$15 pp

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

Sunrise Brunch Buffet \$20 pp

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

Breakfast Add Ons:

Bagels, cream cheese, butter, assorted jams & jellies \$3.00 pp

Bagels, cream cheese, lox, capers, red wine pickled onions \$4.50 pp

Assorted mini quiches \$3.00 pp

Salad of mixed greens, goat cheese, fresh berries, almonds, white wine lemon vinaigrette

Small \$75 / 25-50 people Large \$150 / 50-100 people

Classic Packages

\$20 per person

Americana Sandwich Board

Ham & Swiss, turkey & provolone, veggies/hummus, on a blend of wraps, artisan rolls.

Served with lettuce, vine ripe tomatoes, condiments, house made kettle chips,
and your choice of house salad, Caesar salad, or soup

-groups under 10 choose 1 sandwich option-

Spa Lunch

Hummus & grilled veggies, pesto grilled chicken caprese, avocado cucumber & pico de gallo,
all on whole wheat wraps, house or Caesar salad, fruit salad

-groups under 10 choose 1 sandwich option-

Salad Bar

Chilled grilled chicken, applewood smoked bacon, mixed greens salad, tomatoes, cucumbers,
carrots, diced egg, Parmesan cheese, assorted salad dressings

Artisan Pizzas & Salads

Fire roasted flatbread pizzas: Choose 3 varieties from cheese, pepperoni, veggie, meat lovers,
barbecue chicken, and tomato basil, served with mixed greens salad

Gluten free cauliflower crust available

Taco Bar

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

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

Add: Seasoned chicken \$4 pp

Pasta Bar

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

BBQ Bar

Char grilled angus burgers, veggie burgers, all beef hot dogs, artisan rolls,
kettle chips, condiments, choice of potato salad, pasta salad, or house greens salad

Buffet Entrees

\$24 per person

Choose 2 entrees and 2 signature sides

Includes fresh bread and butter

Roast Salmon

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

Garlic herb butter roasted
statler breast of chicken, herb veloute

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

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

Braised BBQ Short Ribs

Slow cooked boneless beef short ribs

Pulled Pork

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

BBQ Ribs

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

Sweet Italian sausages & signature meatballs
simmered in marinara

Pasta Bolognese

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

Ratatouille Risotto

Creamy risotto with seasonal vegetables

Steak Tips Add \$2 pp

Choice sirloin tips, housemade steak sauce

Additional entrées please add \$8 per person

Signature Side Selections

House Greens Salad

Caesar Salad

Broccoli

Baked Potato

Fingerling Potatoes

Mashed Sweet Potatoes

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

Roasted Root Vegetables

Additional sides \$6 per person

Plated Entrées

Choose one signature side
Includes fresh bread & butter, seasonal vegetable

Parmesan \$22

Hand breaded chicken or eggplant, mozzarella, house marinara

Roast Salmon \$24

Pan roasted Atlantic salmon filet, lemon chive hollandaise

Baked Haddock \$23

Fresh haddock baked with lemon herb butter and cracker topping

Statler Chicken \$23

Garlic herb butter roasted Statler breast of chicken, herb veloute

Ratatouille Risotto \$20

Creamy risotto with seasonal vegetables

Braised BBQ Short Ribs \$24

Slow cooked boneless short ribs

Filet Mignon \$Market Price

8 oz grilled filet mignon, horseradish gorgonzola butter

Prime Rib \$Market Price

12 oz slow roasted prime rib au jus, horseradish crema

Marsala \$22

Pan seared chicken breast, mushroom & marsala demi glace

Picatta \$22

Pan seared chicken breast, lemon caper butter sauce

Canneloni Florentine \$20

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

The Hills Steak Tips \$25

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

Roast Turkey \$23

Sage roasted turkey breast, herb gravy

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

\$4 per person

Tiramisu	Apple Crisp	Key Lime Pie
Assorted Dessert Bars	Strawberry Shortcake	Chocolate Mousse Cake
Fresh Baked Cookies & Brownies	White Chocolate Strawberry Cake GF	
Caramel Apple Crumb Cake	Cheesecake With Strawberries	

Bar & Beverage Services

Cash Bar

A Cash Bar charges on a per drink basis. Guests purchase their own drinks. Guest counts under 50, there will be a \$75 bar set up fee.

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.

Bar Service

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.

Beverages

Organic house blend coffee, decaf, tea		\$3.00 pp
Soft Drinks-Iced Tea-Lemonade Choose 2		\$3.00 pp
Soft Drinks-Iced Tea-Lemonade Choose 2 Plus Coffee		\$4.00 pp
Sparkling Wine/Champagne	Toast	\$5.00 pp
	Glass	\$12.00
	Bottle	\$40.00
House Wines	Glass	\$12.00
	Bottle	\$40.00
Beer	Domestic	\$5.00 / \$6.00
Craft Beer, Seltzers, Ciders	Premium	\$7.00 / \$8.00
Draft Beer		\$7.00
Cocktails	House	\$12.00
	Premium	\$13.00
Martini	House	\$15.00
	Premium	\$16.00
Soft Drinks		\$2.00

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. 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

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 8.5% NH state meals tax, 17% gratuity, 5% admin fee on balance due

Room Rental Rates

Time restrictions apply

Americana Room	\$200
Hearthside Lounge	\$300
John Burns Room	\$650
Inquire with your Event Sales Representative about adding Hearthside Lounge to increase space	
The Hills Restaurant 3 Decks	Sun, Mon \$650
The Hills Restaurant 3 Decks+Patio	Sun, Mon \$950
Inquire with your Event Sales Representative about Tues-Sat usage	
The Hills Restaurant Top Deck	Available When Restaurant Is Closed \$300
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.