



# 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](http://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

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## **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 <b>GF</b>	
Caramel Apple Crumb Cake	Cheesecake With Strawberries	

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## 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.