

PLATINUM WEDDING PACKAGE

Plated Dinner | Chef Menu Tasting | Fully Attended Bar | Champagne/Sparkling Cider Toast
Custom Wedding Cake From Jacques Pastries
Upgraded Linen, Chair Cover Options
\$90 pp

CHEESE, CRUDITÉ & FRUIT DISPLAY

Domestic & international cheeses paired with artisan crackers.
An array of fresh fruits and vegetables with buttermilk herb dip.

PASSED HORS D'OEUVRES

Select Three

Meatballs	Bacon Wrapped Chicken
Spring Rolls	Buttermilk Chicken Tenders
Spanikopita	Crispy Brussel Sprouts
Chicken Wings	Four Cheese Arrancine
Pot Stickers	Deviled Eggs
Baked Brie	Cucumber Boursin Canapes

PREMIUM PASSED HORS D'OEUVRES

Select One

Chicken Satay	Baked Brie Bites
Bacon Wrapped Scallops	Fruit Skewers
Jumbo Shrimp Cocktail	Caprese Skewers
Ginger Sesame Tuna Crisps	Crab Cakes

SALAD SELECTIONS

Select One

House Greens Salad Caesar Salad

ENTREE SELECTIONS

Select Two | Served With Seasonal Vegetable & Signature Side

Roast Salmon	Ratatouille Risotto	Braised BBQ Short Ribs
Canneloni Florentine	Hampshire Hills Steak Tips	Turf & Tail*
Roast Turkey	Baked Haddock	Statler Chicken
Saltimbocca	Prime Rib*	Filet Mignon*
Parmesan	Chicken Marsala	Chicken Picatta
	Lamb Chops*	

*Premium Selection Add \$5 pp

SIGNATURE SIDES

Select One

Steamed Broccolini	Pasta Pomodoro/Pesto	Roasted Potatoes
Mashed Potatoes	Jasmine Rice	Maple Roasted Butternut Squash
Baked Potato	Rice Pilaf	Garlic Herb Petite Green Beans
Savory Herb Stuffing	Cilantro Lime Rice	Vegetable Medley

Dinner Includes Fresh Bread & Butter and Fresh Brewed Coffee, Decaf and Tea

Package Prices Do Not Include 8.5% NH State Meals Tax, 17% Gratuity, 5% Admin Fee On Balance Due



The Event Center
at Hampshire Hills

1/2022