EVENING WEDDING

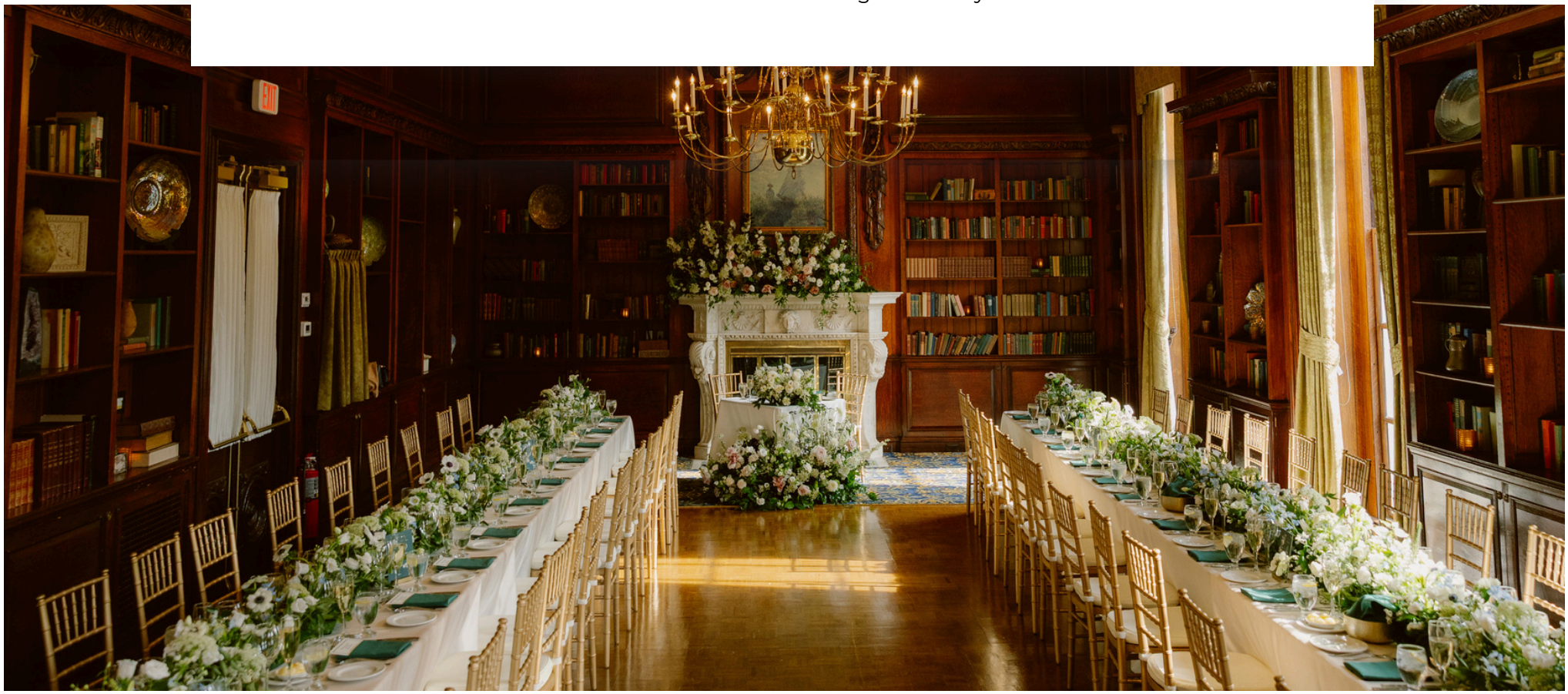
MENU

Hampshire House

Beacon Hill

JOIN US FOR AN ELEGANT BOSTON WEDDING EXPERIENCE

Located in the heart of Beacon Hill, the Hampshire House is one of Boston's premier wedding venues. Our private rooms feature sweeping views of the Boston Public Garden and a charm that speaks to Boston's finest traditions. Let the elegance of the Hampshire House lend your wedding an air of sophistication and charm to make for an unforgettable day.



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WEDDING PACKAGES

WEDDING PACKAGES

THE CLASSIC BEACON HILL WEDDING RECEPTION

Selection of Four Passed Hors d'Oeuvres
Selection of One Displayed Item
One-Hour Open Bar
Champagne Toast
Choice of First Course
Choice of Entrée
Wine Service with Dinner
Fresh Baked Rolls and Sweet Butter
Customized Wedding Cake Served as Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Complimentary Candles
Selection of Hampshire House Floor Length Linens
Complimentary Coat Check
Complimentary Private Tasting for Weddings of 50 guests or more

$325 per person

Prices are per person and are inclusive of gratuity, administrative fee and taxes.
Amount applied to food and beverage minimum is $225.11 per person.

Valet parking available to your guests for a fee.
Discounted self parking available at the Boston Common Garage.

Weddings with less than 30 guests may be subject to additional fees for linen and wedding cakes.

THE TRADITIONAL WEDDING RECEPTION

Selection of Six Passed Hors d'Oeuvres
Selection of Two Displayed Item
Five-Hour Open Bar
Champagne Toast
Choice of First Course
Choice of Entrée
Wine Service with Dinner
Fresh Baked Rolls and Sweet Butter
Customized Wedding Cake Served as Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Complimentary Candles
Selection of Hampshire House Floor Length Linens
Complimentary Coat Check
Complimentary Private Tasting for Weddings of 50 guests or more

$385 per person

Prices are per person and are inclusive of gratuity, administrative fee and taxes.
Amount applied to food and beverage minimum is $270.40 per person.

Valet parking available to your guests for a fee.
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WEDDING PACKAGES

THE ELEGANT BOSTONIAN WEDDING RECEPTION

Selection of Four Passed Hors d'Oeuvres
Selection of One Displayed Item
Champagne Toast
One-Hour Open Bar
Selection of Two Carving Stations
Selection of One Specialty Station
Two Sides of Beacon Hill
Wine Service with Dinner
Fresh Baked Rolls and Sweet Butter
Customized Wedding Cake Served as Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Complimentary Candles
Selection of Hampshire House Floor Length Linens
Complimentary Coat Check
Complimentary Private Tasting for Weddings of 50 guests or more

$325 per person

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THE GRAND WEDDING RECEPTION

Selection of Six Passed Hors d'Oeuvres
Selection of Two Displayed Items
Champagne Toast
Five-Hour Open Bar
Selection of Two Carving Stations
Selection of One Specialty Station
Two Sides of Beacon Hill
Wine Service with Dinner
Fresh Baked Rolls and Sweet Butter
Customized Wedding Cake Served as Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Complimentary Candles
Selection of Hampshire House Floor Length Linens
Complimentary Coat Check
Complimentary Private Tasting for Weddings of 50 guests or more

$385 per person

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RECEPTION

COLD HORS D'OEUVRES

RUBY GRAPES goat cheese, roasted almonds (V, GF)
MINIATURE GAZPACHO cucumber, sour cream (V, GF)
NEW **STUFFED MEDJOOL DATE** whipped ricotta, lime, chopped pumpkin seeds (V, GF)
CAPRESE SKEWER aged balsamic, extra virgin olive oil (V, GF)
EGGPLANT BRUSCHETTA rye (VG)
NEW **WHIPPED RICOTTA CROSTINI** arugula pesto, slow-roasted tomatoes (V)
WATERMELON & FETA SKEWER fresh mint, pomegranate glaze (V, GF)
WILD MUSHROOM & SWEET ONION TARTLET goat cheese (V)

SEA SCALLOPS WITH MANGO (GF, DF)
LUMP CRAB SALAD English cucumber (GF, DF)
CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori (DF)
JUMBO GULF SHRIMP cocktail sauce (GF, DF), *$2 per person*
MINIATURE LOBSTER ROLL fresh chives, *$2 per person*
KENDALL BROOK SMOKED SALMON English cucumber, dill vodka sour cream, capers (GF)
OYSTER SHOOTER* mignonette (GF, DF) (min. 50 pieces)
CAVIAR & POTATO American caviar, house- made waffle potato chip, crème fraîche, chive sticks

WOOD GRILLED LAMB* mint cucumber yogurt, flatbread, *$2 per person*

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HOT HORS D'OEUVRES

MINIATURE ORGANIC CHANTENAY CARROT SOUP ginger, lime (VG, GF)
NEW **ROASTED FINGERLING POTATO** olive tapenade (VG, GF)
ZUCCHINI & CHICKPEA FRITTER tomato confit (VG, GF)
SAFFRON RISOTTO ARANCINI sundried tomato aioli (V)
NEW **GENERAL TSO'S CAULIFLOWER BITE** (VG, GF)
VEGETABLE SPRING ROLL sweet chili dipping sauce (V, DF)
GRILLED ASPARAGUS SPEARS Asiago cheese, phyllo dough (V)

MARYLAND CRAB CAKES Cajun rémoulade sauce
LOBSTER MACARONI & CHEESE toasted breadcrumbs
NEW **SHRIMP SCAMPI** garlic, olive oil, lemon, parsley (GF), *$2 per person*
MINIATURE LOBSTER BISQUE sweet sherry
PROSCIUTTO WRAPPED SCALLOP BROCHETTES (GF, DF)

PECAN CRUSTED CHICKEN CROQUETTE spicy mango chutney
NEW **HOT HONEY CHICKEN** peppers, onions (GF)
DUCK STRUDEL* Granny Smith apples, dried cranberries (DF)
PETIT BURGER* American cheese, ketchup, mustard, cornichon, truffled French fries
NEW **FILET MIGNON BITE*** horseradish cream (GF), *$2 per person*
BABY LAMB CHOPS* Dijon mustard, herbed breadcrumbs (Halal, DF), *$2 per person*
BEEF & MUSHROOM* vol au vent, stroganoff sauce

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DISPLAYS

LOCAL SUSTAINABLE CHEESE

Hand crafted New England cheeses, chutney, seasonal fruit & berries, artisan breads (V) (Cheese selection is subject to New England market availability)

NEW

BREAD & BUTTER

Whipped ricotta, honey butter, roasted garlic & herb butter, arugula pesto, olive oil & balsamic vinegar, grilled seasoned focaccia, artisan baguette, onion ficelle and rye ficelle (V)
(minimum order for 25 guests)

APPLE & CRANBERRY BRIE EN CROÛTE

Garnished with seasonal fruit & berries, assorted crostini (V)

ROASTED VEGETABLE ANTIPASTO

Char-grilled zucchini, summer squash, eggplant, red peppers, asparagus, Buffalo mozzarella, extra virgin olive oil, aged balsamic vinegar, assorted breads (V)

SEASONAL FRUIT DISPLAY

Melon, pineapple, grapes, berries (VG, GF)

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron, roasted red pepper hummus, roasted petit vegetables, grilled flatbread (V)

ADDITIONAL PACKAGE ENHANCEMENTS*

BEACON HILL RAW BAR

- Jumbo Gulf Shrimp, *$10 per piece*
- Wellfleet Oysters*, *$6 per piece*
- Littleneck Clams*, *$6 per piece*
- Half Lobster Tail, *$20 per piece*

Served with cocktail sauce, horseradish, mignonette, fresh lemon, displayed on ice *(minimum of 50 pieces each)*

CHEESE & CHARCUTERIE BOARD assorted local soft & hard cheeses, Parma ham, capicola, soppressata, seasonal fruit, crostini, country breads, chutney
$20 per person (minimum order for 10 people)

MEDITERRANEAN MEZZE roasted red pepper hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh bocconcini, seasonal grilled petit vegetables, assorted breads (V)
$24 per person (minimum order for 25 people)

KENDALL BROOK SMOKED SALMON red Bermuda onions, capers, crostini (DF), *$280 per display (serves 20 people)*

*These items may be added to your menu at listed price or used as an upgraded substitute for any of the displays. Please consult a sales manager for upgrade charge.

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CULINARY ACTIVATIONS

INTERACTIVE, CHEF-LED STATIONS DESIGNED TO ENGAGE AND DELIGHT GUESTS WITH MADE-TO-ORDER OFFERINGS.

NEW SIGNATURE CAVIAR CART

American caviar, housemade potato chips, crème fraîche, chopped eggs, chives (GF)
$42 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Chef Fee (number of Chefs determined by guest size)

ENHANCEMENTS
Blini, *$4 per person*

NEW BURRATA À LA CARTE

Creamy burrata, slow-roasted tomatoes, prosciutto, seasonal fruits, basil, arugula pesto, grilled focaccia, balsamic glaze, extra virgin olive oil
$20 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Chef Fee (number of Chefs determined by guest size)

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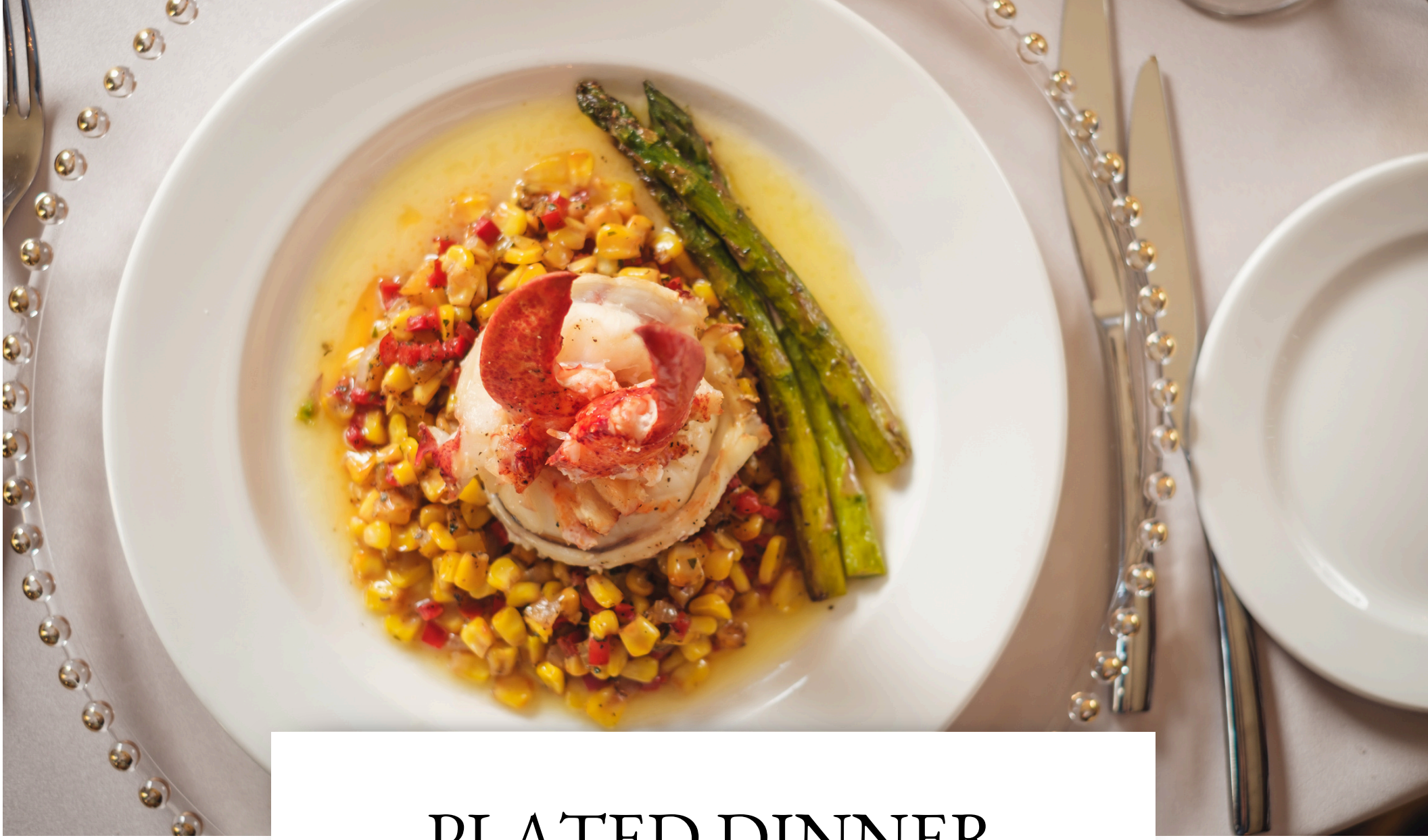

PLATED DINNER

SERVED WITH BREAD & BUTTER

UPGRADE TO A FOUR COURSE MEAL, *+ $12 PER PERSON*
NEW UPGRADE TO INCLUDE GRILLED FOCACCIA, HONEY & SPICED BUTTER, OLIVE OIL, *+ $8 PER PERSON*

FIRST COURSE (SELECT ONE)

WHITE BEAN AND TUSCAN KALE SOUP roasted tomato, vegetable broth (VG, GF)

ROASTED TOMATO SOUP vine-ripened tomatoes, tomato broth, aged balsamic vinegar, extra virgin olive oil, fresh basil (VG, GF) (available chilled upon request)

ORGANIC CHANTENAY CARROT SOUP ginger, lime (VG, GF)

PUMPKIN BISQUE roasted pepitas (V, GF)

MAINE LOBSTER BISQUE velvety lobster broth, sweet sherry, lobster garnish

NEW ENGLAND CLAM CHOWDER clams, bacon, potatoes, cream

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (VG, GF)

BOSTON BIBB LETTUCE peppered goat cheese medallion, pink grapefruit and orange segments, lemon vinaigrette (V, GF)

AVOCADO SALAD Roma tomatoes, red onions, baby spinach, cucumbers, cilantro-lime vinaigrette (VG, GF)

FATTOUSH SALAD romaine lettuce, tomato, cucumber, radishes, scallions, feta cheese, olives, lavash chips, minted lemon vinaigrette, pomegranate glaze (V)

NEW **BEET SALAD** baby arugula, goat cheese, orange segments, pistachios, citrus vinaigrette (V, GF)

CARAMELIZED APPLE & DRIED CRANBERRY SALAD baby arugula, walnuts, Vermont goat cheese medallion, apple cider vinaigrette (V, GF)

CAESAR SALAD hearts of romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing

NEW **BURRATA** tomato confit, Little Gem lettuce, prosciutto, balsamic vinaigrette

WILD MUSHROOM RAVIOLI cremini mushroom, baby spinach, cream sauce (V)

RATATOUILLE VEGETABLE TART flaky crust, Vermont goat cheese, roasted tomato coulis, baby arugula (V)

PAN FRIED CRAB CAKE ancho chili aioli, cucumber relish, field greens, + $4 per person

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ENTRÉES (SELECT THREE)

GROUPS OF MORE THAN 30 GUESTS REQUIRE ENTRÉE COUNTS 14 BUSINESS DAYS IN ADVANCE

FROM THE FARM

GRILLED BEEF TENDERLOIN* shallot mashed potatoes, haricots verts, petit vegetables, port wine reduction (GF)
BEEF MEDALLION* oven roasted fingerling potatoes, baby carrots, asparagus, brandy peppercorn sauce (GF)
SURF & TURF* beef tenderloin, brandy peppercorn sauce, choice of seafood, touch of lemon butter, grilled vegetables, Lyonnais potatoes (GF), *+ $10*

(SELECT ONE)

- Grilled Gulf Shrimp
- Half Lobster Tail
- Grilled Sea Bass

HERBED RACK OF LAMB* boulanger potatoes, wild mushrooms, artichokes, rosemary jus (GF)
NEW **OVEN-ROASTED LAMB MEDALLIONS*** goat cheese polenta, ratatouille vegetables, olive tapenade (GF)
LEMON THYME CHICKEN BREAST fingerling potatoes, petit vegetables, Swiss chard, Meyer lemon jus (GF)
ROSEMARY CHICKEN BREAST leek mashed potatoes, petit vegetables, shallot marmalade, rosemary jus (GF)
NEW **GRILLED PORK CHOPS*** garlic mashed potatoes, roasted broccolini & carrots, cracked mustard sauce (GF)

FROM THE SEA

HERB-CRUSTED SALMON FILET wild rice pilaf, haricots verts, roasted beets, pomegranate reduction (GF, DF)
LEMON GRILLED SALMON petit vegetables, organic Himalayan basmati rice, ginger-citrus sauce (GF)
NEW **STEAMED HALIBUT** wrapped in Romaine lettuce with spaghetti vegetables, lemon basmati rice, slow roasted tomatoes (GF)
CHILEAN SEA BASS sautéed baby spinach, wild mushroom organic red rice, petit vegetables, lemon champagne glaze (GF), *+ $10*
GRILLED SWORDFISH warm crushed potato and crab salad, roasted red and yellow peppers, sweet and sour tomato marmalade (GF)
PAN ROASTED SCALLOPS saffron pea risotto, grilled asparagus, arugula pesto vinaigrette (GF)
LOBSTER RAVIOLI roasted vegetables, tomato vodka cream sauce
MAINE LOBSTER roasted corn salsa, sautéed asparagus, herbed butter sauce (GF) *+ $10*

FROM THE GARDEN

NEW **GARDEN VEGETABLE STRUDEL** spaghetti vegetables, baby spinach, sweet onions, red pepper chickpea puree, chimichurri sauce (VG)
POLENTA CAKES cremini mushrooms, roasted seasonal vegetables, baby spinach, charred tomato coulis, extra virgin olive oil, aged Parmesan cheese (V, GF)
RISOTTO STUFFED TOMATO saffron and ratatouille risotto, grilled asparagus, cremini mushrooms, petit vegetables, Kalamata olive tapenade, extra virgin olive oil, aged balsamic vinegar (V, GF)
ORECHIETTE PASTA petit vegetables, Roma tomatoes, kalamata olives, arugula pesto (VG)
RATATOUILLE RAVIOLI roasted ratatouille vegetables, tomato basil sauce (VG)
PUMPKIN RAVIOLI caramelized butternut squash, cranberries, purple sage butter sauce (V)
WILD MUSHROOM RAVIOLI cremini mushroom, baby spinach, cream sauce (V)

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SPECIALTY STATIONS

SPECIALTY STATIONS

THESE STATIONS WILL BE PREPARED FOR THE GUARANTEED NUMBER OF GUESTS BY A CHEF IN YOUR PRIVATE ROOM.

CARVING STATIONS

All carving stations are served with fresh baked rolls and country breads.

PEPPERED TENDERLOIN OF BEEF* wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard (GF, DF)
BLACK ANGUS BEEF SIRLOIN* cracked pepper brandy sauce, chimichurri sauce (GF)
NEW **AMERICAN WAGYU SIRLOIN*** wasabi, thinly sliced onions, soy sauce, Maldon salt (DF), *$10 per person*
DOMESTIC RACK OF LAMB* rosemary jus (GF, DF)
OVEN-ROASTED ROSEMARY LEG OF LAMB* Pinot Noir reduction, mint chutney, mustard reduction (GF, DF)

MAPLE-ROASTED TURKEY orange cranberry chutney, Dijon mustard (GF, DF)
MEDITERRANEAN ROASTED CHICKEN BALLOTINE baby spinach, feta cheese, Marcona almond romesco sauce (GF)
BACON WRAPPED STUFFED PORK LOIN Medjool dates, figs, apple brandy sauce *(GF)*

HERB-CRUSTED CHILEAN SEA BASS steamed in banana leaves, exotic fruit salsa (GF, DF)
CEDAR PLANKED SALMON dill mustard sauce (GF, DF)
LOBSTER & SHRIMP STRUDEL spaghetti vegetables, baby spinach, sweet onions, herbs, lobster sauce

GARDEN VEGETABLES STRUDEL spaghetti vegetables, baby spinach, sweet onions, red pepper chickpea puree, chimichurri sauce (VG)

$175 Chef Fee (Number of Chefs determined by guest size)

STATION ACCOMPANIMENTS

GARDEN GREENS cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette (VG, GF)

CAESAR SALAD hearts of romaine lettuce, shaved aged Parmesan cheese, herbed croutons, Caesar dressing

NEW **BEET SALAD** baby arugula, goat cheese, orange segments, pistachios, citrus vinaigrette (V, GF)

CARAMELIZED APPLE & DRIED CRANBERRY SALAD baby arugula, walnuts, Vermont goat cheese medallion, apple cider vinaigrette (V, GF)

BUFFALO MOZZARELLA red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (V, GF)

SAUTÉED HARICOTS VERTS shallot butter (V, GF)

PETIT VEGETABLES garlic and herbs (VG, GF)

GRILLED VEGETABLES squash, zucchini, eggplant, peppers, extra virgin olive oil, fresh herbs, balsamic vinegar (VG, GF)

PAN ROASTED CREMINI MUSHROOMS caramelized ginger, soy sauce (VG)

ROASTED BRUSSELS SPROUTS maple bacon (GF, DF)

PARMESAN-CRUSTED ROSEMARY FOCACCIA BREAD (V)

POTATO AU GRATIN hint of nutmeg (V, GF)

ROASTED FINGERLING POTATOES fresh herbs (VG, GF)

SHALLOT MASHED POTATOES (V, GF)

WILD RICE PILAF steamed basmati, wild rice, fresh herbs (VG, GF)

NEW **ROSEMARY TRUFFLE PARMSEAN FRENCH FRIES** (V)

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CHEF'S SPECIALTY STATIONS

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RISOTTO STATION (SELECT TWO)

GARDEN VEGETABLE saffron (VG, GF)
LEMON & MEDITERRANEAN HERBS aged Parmesan cheese (V, GF)
TOMATO BASIL & MASCARPONE (V, GF)
PUMPKIN & CRANBERRY Asiago cheese (V, GF)
MUSHROOM & SPINACH aged Parmesan cheese (V, GF)
$175 Chef Fee (number of Chefs determined by guest size)
With Char-Grilled Chicken Breast (GF), *$9 per person*
With Sautéed Shrimp and Scallops (GF), *$12 per person*

GOURMET PASTA STATION (SELECT TWO)

CHEESE TORTELLINI broccoli florets, Pecorino cream sauce (V)
PENNE tomato basil sauce, shaved aged Parmesan cheese (V)
NEW **ORECCHIETTE** baby spinach, cherry tomatoes, arugula pesto (VG)
NEW **FUSILLI** cacio e pepe (V)
GEMELLI PASTA lemon, capers, butter sauce
LOBSTER RAVIOLI tomato, vodka cream sauce, *$9 per person*
WILD MUSHROOM RAVIOLI cremini mushrooms, baby spinach, cream sauce (V)
RATATOULLE RAVIOLI roasted ratatouille vegetables, tomato basil sauce (VG)
PUMPKIN RAVIOLI caramelized butternut squash, cranberries, purple sage butter sauce (V)
$175 Chef Fee (number of Chefs determined by guest size)
With Char-Grilled Chicken Breast (GF), *$9 per person*
With Sautéed Shrimp and Scallops (GF), *$12 per person*

NEW GOURMET POTATO STATION

Served with shallot mashed potatoes (V, GF), mashed sweet potatoes (V, GF), roasted fingerling potatoes (VG, GF), rosemary truffle fries (V)

(SELECT TWO)

- **MUSHROOM RAGOUT** (GF, V)
- **EGGPLANT CAPONATA** (GF, V)
- **SHRIMP & SCALLOP SCAMPI** (GF)
- **HOT HONEY BRAISED CHICKEN** (GF)
- **BEEF STROGANOFF*** (GF)

$175 Chef Fee (number of Chefs determined by guest size)

STIR FRY STATION (SELECT TWO)

Served with steamed white rice, udon noodles, fried wontons.

- **CREMINI MUSHROOM** stir fried vegetables, miso ginger sauce (VG)
- **TENDER CHICKEN** stir fried vegetables, red pepper flakes, carrots, teriyaki sauce (DF)
- **GULF SHRIMP & SEA SCALLOPS** stir fried vegetables, red chili peppers, soy-sesame sauce (DF)
- **PEPPERED BEEF TENDERLOIN*** stir fried vegetables, sweet onions, ginger soy sauce (DF)
- **MAINE LOBSTER** stir fried vegetables, Thai basil, ginger, garlic sauce (GF, DF), *$12 per person*

$175 Chef Fee (number of Chefs determined by guest size)

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DESSERT

THE PROFESSIONAL TEAM AT DESSERT WORKS WILL TAKE CARE IN DESIGNING YOUR SPECIALTY WEDDING CAKE!
YOUR CUSTOM-DESIGNED WEDDING CAKE IS SERVED WITH COFFEE AND TEA.

A SAMPLING OF FLAVOR SELECTIONS INCLUDES:

BOSTON CREAM PIE with vanilla chiffon cake, vanilla pastry cream, & chocolate ganache layered inside the cake
CARROT traditional, moist carrot cake layered with cream cheese filling and an accent layer of apricot preserves
CONFETTI rainbow confetti baked into vanilla chiffon cake layered with vanilla American buttercream
DOLCE DE LECHE creamy caramel mousse layered inside light vanilla chiffon cake
FRENCH VANILLA vanilla chiffon cake layered with Madagascar Vanilla mousse
CAPPUCCINO TORTE vanilla chiffon cake soaked with espresso and layered with cappuccino mousse
VANILLA CHOCOLATE vanilla chiffon cake layered with dark chocolate mousse
DAY & NIGHT vanilla chiffon cake layered with rich chocolate mousse and raspberry preserves
LEMON CITRUS vanilla chiffon cake layered with tart lemon curd and lemon mousse
LEMON SUMMER BERRY light chiffon cake layered with fresh strawberries and raspberries with lemon mousse
RIPE RED RASPBERRY light chiffon cake layered with raspberry mousse and a thin layer of raspberry preserves
STRAWBERRIES & CREAM whipped vanilla pastry cream and fresh strawberries layered inside vanilla chiffon cake
TUXEDO TORTE rich chocolate cake layered with Madagascar vanilla mousse
CHOCOLATE RASPBERRY rich chocolate cake layered with fresh raspberry mousse and raspberry preserves
DARK CHOCOLATE CAPPUCCINO TORTE dark chocolate cake soaked with espresso and layered with cappuccino mouse
RED VELVET scarlet in color and accented with just enough chocolate to make it irresistible. Layered with cream cheese filling

Please note: weddings with fewer than 30 guests are subject to additional fees on wedding cakes.

ENHANCEMENTS

- **CHOCOLATE DIPPED STRAWBERRIES** (V, GF), *$55 per dozen*
- **CHOCOLATE OR VANILLA ICE CREAM** (V), *$6 per person*
- **SORBET** (V, GF), *$6 per person*
- NEW **CHEF'S SELECTION OF TARTLETS** fruit, chocolate, berry, *$42 per dozen*
- **BERRIES & CHANTILLY WHIPPED CREAM,** *$6 per person*
- **FRENCH MACARONS**, *$55 per dozen (minimum order 6 dozen)*
- **DECADENT CHOCOLATE TRUFFLES** (V, GF), *$50 per dozen*
- NEW **ITALIAN BISCOTTI**, *$39 per dozen*

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DESSERT DISPLAYS

THE ULTIMATE DESSERT BUFFET

- Vanilla, Chocolate, Passion Fruit Crème Brûlée
- Boston Cream Pie
- Cannoli
- Fruit Tarts
- Chocolate Dipped Strawberries
- Chocolate Mousse
- Coconut Macaroons
- Exotic Fruit Skewers

$28 per person (minimum of 30 guests)

MINIATURE COBBLER STATION

Assortment of warm Georgia peach, cinnamon apple, wild berry cobbler, Madagascar vanilla ice cream
$28 per person (minimum of 20 guests)
$175 Chef Fee (number of Chefs determined by guest size)

FLAMBÉ STATION (SELECT TWO)

Prepared in your private room by our Chef for the guaranteed number of guests
Served over vanilla ice cream.

- **BANANAS FOSTER** rum (GF)
- **CARAMELIZED PEACHES & PECAN** sweet brandy (GF)
- **ROASTED PINEAPPLE coconut liqueur** (GF)
- **PEPPERED STRAWBERRIES** Chambord (GF)

$25 per person
$175 Chef Fee (number of Chefs determined by guest size)

THE CAFÉ COFFEE BREAK

Biscotti, house made cookies, chewy coconut macaroons (GF), rich chocolate truffles (GF), Espresso, Cappuccino, freshly brewed Colombian coffee, decaffeinated coffee, and a selection of fine teas
$28 per person (minimum of 10 guests), *$175 barista fee*
NEW *AFFOGATO vanilla ice cream, freshly brewed Espresso, $6 per person, $175 Barista Fee required*

COFFEE STATION

Freshly brewed Colombian coffee, decaffeinated coffee, and a selection of Dammann Frères black, green, and herbal teas
$9 per person
With Espresso and Cappuccino, $6 per person, $175 Barista Fee required
With Cold Brew, $6 per person

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PÂTISSERIES EN PROMENADE - SWEET CULINARY ACTIVATIONS

CHEF-LED STATIONS DESIGNED TO ENGAGE AND DELIGHT GUESTS WITH MADE TO ORDER OFFERINGS.

LA DOLCE CANNOLI CARRETTA

Classic ricotta cream, crisp golden shells, crushed pistachios, mini chocolate chips, strawberries, toasted coconut, powdered sugar
$45 per dozen (minimum of 4 dozen)
$175 Chef Fee (number of Chefs determined by guest size)

CHURROS & CHARM

Warm churros, cinnamon sugar, toasted coconut, salted pepitas, whipped cream, Mexican chocolate sauce, dulce de leche
$45 per dozen (minimum of 4 dozen)
$175 Chef Fee (number of Chefs determined by guest size)

THE SUNDAE SOIRÉE CART

Vanilla & chocolate ice cream, warm hot fudge, caramel sauce, seasonal berries, crushed walnuts, Oreo® crumbles, M&M's®, rainbow sprinkles, whipped cream
$22 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Chef Fee (number of Chefs determined by guest size)

ENHANCEMENTS
Fruit Sorbet, *$8 per person*
NEW AFFOGATO vanilla ice cream, freshly brewed espresso, *$6 per person, $175 Barista Fee required*

NEW CLOUDS & CONFECTIONS

Select pink vanilla or blue raspberry cotton candy for spun sugar enchantment on a personalized cart
$10 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Chef Fee (number of Chefs determined by guest size)

ENHANCEMENTS
Chocolate & vanilla cake pops, *$45 per dozen*

NEW THE CHOCOLATE FOUNTAIN

Selection of sliced fruit & berry skewers, marshmallows, graham crackers, pretzels, Italian biscotti
$24 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Chef Fee (number of Chefs determined by guest size)

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DESSERT SELECTIONS & BEVERAGES

EUROPEAN MINIATURE PASTRIES – Choux Vanilla, Choux Chocolate, Strawberry Pastry, Pistachio Financiers, Mango Pastry, Opera Pastry, Napoleon, *$65 per dozen (minimum of 4 dozen)*

PETIT FOURS – Almondines, Triple Chocolate Squares, Pistachio Financiers, Chocolate Crumbles, Caramel & Cinnamon Financiers, Raspberry Cheesecakes, Operas, *$42 per dozen (minimum of 12 dozen)*

CHEF'S SELECTION OF TARTLETS Chef's selections of miniature fruit, chocolate, berry tartlets, *$42 per dozen*

FRENCH MACARONS raspberry, coffee, caramel, lemon, vanilla, chocolate (GF), *$55 per dozen (minimum order 6 dozen)*

COCONUT MACAROONS (GF) $39 per dozen

ITALIAN BISCOTTI *$39 per dozen*

HAMPSHIRE HOUSE COOKIE JAR house-baked chocolate chip, chocolate crackle, oatmeal raisin, *$39 per dozen*

SPECIALTY MINIATURE CUPCAKES chocolate, vanilla, lemon coconut, *$55 per dozen (minimum of 6 dozen)*

MINIATURE BOSTON CREAM PIES golden sponge cake, pastry cream, rich chocolate frosting, *$50 per dozen*

MINIATURE TIRAMISU mascarpone cheese, ladyfingers, espresso, chocolate sauce, fresh berries, *$50 per dozen*

MINIATURE RICOTTA CANNOLI *$42 per dozen*

LEMON SQUARES *$39 per dozen*

CHOCOLATE-DIPPED STRAWBERRIES (V, GF), *$55 per dozen*

DECADENT CHOCOLATE TRUFFLES (V, GF), *$50 per dozen*

EXOTIC FRUIT SKEWERS New Zealand kiwi, Hawaiian pineapple, Mexican strawberry (VG, GF), *$8 each*

COFFEE & TEA STATION

Freshly brewed Colombian coffee, decaffeinated coffee, and a selection of Dammann Frères black, green, and herbal teas.
$9 per person

With Espresso and Cappuccino, $6 per person
With Cold Brew, $6 per person
With Oat Milk, $15 each (serves 50 guests)

$175 Barista Fee Required

THE PERFECT FINISH

After dinner drinks and cordials presented tableside from our cordial cart or create your own international coffee.
Price based on consumption
$175 Attendant Fee required for Alcohol Service

CALL CORDIALS

Bailey's Irish Cream, *$14*
Frangelico, *$14*
Kahlua, *$14*

DELUXE CORDIALS

Grand Marnier, *$16*
Mozart Chocolate, *$16*
Cointreau, *$16*
Hennessey VS, *$16*
St-Germain, *$16*
Limoncello, *$16*

PORTS

Warres Warrior, *$15*
Fonseca 10-year, *$16*
Taylor LBV, *$15*
Fonseca 20-year, $21

COGNAC

Courvoisier VS, *$14*
Courvoisier VSOP, *$26*
Courvoisier XO, *$31*
Rémy Martin XO, $40

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LATE NIGHT SNACKS

LATE NIGHT SNACK MENU - SAVORY

PASSED

$8 per piece (minimum order of 25 pieces)

PETIT BURGER* American cheese, ketchup, mustard, cornichon, truffled French Fries
NEW **BAKED POTATO SKIN** American Caviar, chives, sour cream
MAC & CHEESE toasted breadcrumbs (V)
NEW **ROSEMARY TRUFFLED PARMESAN FRENCH FRIES** (V)
FOCACCIA MINIATURE PIZZAS (V)
NEW **MINIATURE GRILLED CHEESE** Cheddar cheese, vine-ripened tomatoes, bacon
NEW **CHICKEN PARMESAN SLIDER** chicken cutlet, tomato sauce, mozzarella cheese
FRIED CHICKEN & WAFFLES Vermont maple syrup

INCREDIBLE BURGER STATION*

Miniature ground beef, turkey, and vegetarian burgers grilled to perfection. Served with brioche rolls, cheese, sautéed mushrooms, bacon, tomatoes, lettuce, red onions, blue cheese, and pickles. Accompanied by French fries, onion rings, and potato chips.
$28 per person
Add Gluten Free Buns, *+ $24 per dozen*
$175 Chef Fee (Number of Chefs determined by guest size)

POPCORN BAR

Sweet Toppings: caramel, butter, peanuts, M&Ms®, Reese's Pieces®
Savory Shaker Toppings: ranch, white cheddar, nacho cheddar
$14 per person (minimum of 25 guests)
$175 Chef Fee (Number of Chefs determined by guest size)

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$45 per dozen (minimum of 4 dozen)
$175 Chef Fee (number of Chefs determined by guest size)

CHURROS & CHARM

Warm churros, cinnamon sugar, toasted coconut, salted pepitas, whipped cream, Mexican chocolate sauce, dulce de leche
$45 per dozen (minimum of 4 dozen)
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THE SUNDAE SOIRÉE CART

Vanilla & chocolate ice cream, warm hot fudge, caramel sauce, seasonal berries, crushed walnuts, Oreo® crumbles, M&M's®, rainbow sprinkles, whipped cream
$22 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Chef Fee (number of Chefs determined by guest size)

ENHANCEMENTS
Fruit Sorbet, *$8 per person*
NEW AFFOGATO vanilla ice cream, freshly brewed espresso, *$6 per person, $175 Barista Fee required*

NEW CLOUDS & CONFECTIONS

Select pink vanilla or blue raspberry cotton candy for spun sugar enchantment on a personalized cart
$10 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Chef Fee (number of Chefs determined by guest size)

ENHANCEMENTS
Chocolate & vanilla cake pops, *$45 per dozen*

NEW THE CHOCOLATE FOUNTAIN

Selection of sliced fruit & berry skewers, marshmallows, graham crackers, pretzels, Italian biscotti
$24 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
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BEVERAGES

SEASONAL CRAFT COCKTAILS

ENHANCE YOUR BAR EXPERIENCE WITH UP TO TWO SELECTIONS OF THESE SIGNATURE DRINKS
(AVAILABLE FOR ONE HOUR SERVICE DURING YOUR EVENT)

SPRING/SUMMER

APEROL SPRITZ Aperol, soda, champagne, *$17 per drink*
BLACKBERRY BRAMBLE gin, blackberry liqueur, simple syrup, ginger, lemon juice, blackberry garnish, *$17 per drink*
NEW **SARTI ROSA SPRITZ** passion fruit, blood orange, mango liqueur, soda, champagne *$17 per drink*
CUCUMBER REFRESHER vodka, lemonade, English cucumber, dried lemon garnish, *$17 per drink*
HUGO SPRITZ St-Germain, mint, soda, champagne, lemon wheel garnish, *$17 per drink*
PEACH BELLINI peach puree, sparkling wine, simple syrup, lemon juice, *$17 per drink*
STRAWBERRY BASIL MARGARITA TWIST spicy tequila, strawberry puree, lime juice, organic agave syrup, basil bitters, berry garnish, *$18 per drink*
LYCHEE & GRAPEFRUIT FIZZ Bacardi Rum, Aperol, grapefruit, lychee, soda, dried grapefruit wheel garnish, *$17 per drink*
NEW **KIWI HIGHBALL** kiwi puree, vodka, lemon juice, organic agave syrup, soda, kiwi slice garnish, *$20 per drink*

FALL/WINTER

APPLE CIDER CHAMPAGNE COCKTAIL apple cider, rum, champagne, *$16 per drink*
COLD BREW MARTINI cold brew, vodka, coffee liquor, Bailey's, *$18 per drink*
FIG MANHATTAN fig vodka, rye, vermouth, orange bitters, *$18 per drink*
PAPER PLANE Aperol, amaro, bourbon, lemon, *$17 per drink*
POMEGRANATE PALOMA tequila, pomegranate juice, lime, honey syrup, soda, rosemary sprig, *$16 per drink*
RUM PUNCH dark rum, compote, orange juice, pineapple juice, *$16 per drink*
NEW **CHAI ESPRESSO MARTINI** vodka, espresso, coffee liqueur, spiced chai syrup, grated nutmeg, *$18 per drink*

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SEASONAL MOCKTAILS

ZERO-PROOF BEVERAGE OPTIONS

SPRING/SUMMER

BLUEBERRY BEE'S KNEES blueberries, lemon, honey syrup mint, floral blend of botanicals
GRAPEFRUIT ROSEMARY MOCKTAIL grapefruit juice, rosemary simple syrup, Kylie Minogue Sparkling Rose (zero-proof)
RASPBERRY LEMONADE raspberries, lemon juice, organic agave syrup, soda
WATERMELON REFRESHER watermelon puree, lime juice, organic agave syrup, orange bitters
PHONY NEGRONI St Agrestis non-alcoholic spirit with citrus, juniper & floral notes, orange peel garnish
NEW **BUTTERFLY EFFECT** lemonade, English cucumber juice, topped with butterfly pea blossom tea, garnished with cucumber skewer & edible botanicals
$14 per drink

FALL/WINTER

MOCKTAIL MULE apple cider, lime juice, organic agave syrup, ginger beer, Damrak VirGin 0.0
DRY 75 lemon juice, pomegranate juice, organic agave syrup, sparkling cider, floral blend of botanicals
TOM AND CHERRY lemon juice, cherry syrup, soda, floral blend of botanicals
WINTER PUNCH orange juice, pomegranate juice, cinnamon syrup, orange bitters, Damrak VirGin 0.0
CHAI COLADA Masala chai, pineapple juice, coconut cream, cinnamon, star anise garnish
SPARKLING APPLE CIDER dried apple garnish
$14 per drink

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BEVERAGE STATIONS

CHAMPAGNE EFFERVESCENCE

Our classic champagne selections with seasonal berries, fresh orange, pomegranate juices, St-Germain, Chambord
$9 per person (Champagne and sparkling wine charged upon consumption)

NEW EUROPEAN SPRITZ BAR

A curated selection of liqueurs paired with prosecco and soda water, crafted to your preference. Includes fresh mint leaves, rosemary sprigs, orange slices, lime wheels, lemon wheels, green grapes, pineapple wedges
$5 per person

- **HUGO** St-Germain liqueur
- **APEROL** bittersweet blood orange & tangerine liqueur
- **SARTI ROSA** passion fruit, blood orange, mango liqueur
- **MOUNT RIGI** cherry & elderflower liqueur

$17 per drink (alcohol charged upon consumption)
(minimum of 25 guests, additional $10 per guest if fewer than 25 guests)

ELEVATE YOUR COCKTAIL HOUR WITH BAR SNACKS

SPICED MIXED NUTS (VG, GF), *$12 per person (minimum order 25 people)*
BACON PUFF PASTRY TWISTS, *$8 per piece (minimum order 25 pieces)*
ASIAGO BAGEL CHIPS (V), *$8 per person (minimum order 25 people)*

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BEVERAGE STATIONS

ZERO-PROOF OFFERINGS

NEW THE GARDEN OASIS BEVERAGE DISPLAY (SELECT THREE)

- WILD CLOVER HONEY ICED TEA sun-brewed iced tea with lemon, sweet clover honey and fresh mint
- RASPBERRY ZINGER LEMONADE classic lemonade with a refreshing twist of fresh raspberry
- ENGLISH CUCUMBER LIME JUICE
- BLUEBERRY BEE'S KNEES blueberries, lemon, honey syrup, mint, floral blend of botanicals
- WATERMELON JUICE mint leaves

$17 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)

NEW WELLNESS TEA STATION

Caffeine-free teas, served tepid with lemon, lime, and orange wheels, sliced cucumbers, berries, mint, honey, agave, ice

- **BERRY HIBISCUS**
- **BUTTERFLY PEA FLOWER**
- **MOROCCAN MINT**

$17 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)

THE COCOA CONCIERGE

Sip, swirl & savor. Hot chocolate, whipped cream, marshmallows, crushed peppermint, chocolate shavings, cinnamon sticks, salted caramel drizzle, miniature cookies

$16 per person (minimum of 25 guests, additional $10 per guest if fewer than 25 guests)
$175 Attendant Fee (number of Attendants determined by guest size)

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HAMPSHIRE HOUSE BEVERAGE LIST

CALL LEVEL

Tito's Vodka
Tanqueray Gin
El Jimador Tequila
Bacardi Rum
Dewars White Scotch
Jameson Irish Whiskey
Johnnie Walker Red Scotch
Jack Daniels Bourbon

Wines by the glass:
Chardonnay 14 Hands, WA
Pinot Grigio Di Lenardo, Italy
Sauvignon Blanc Kendall-Jackson, CA
Cabernet Sauvignon 14 Hands, WA
Merlot Columbia Crest WA
Pinot Noir Canyon Road, CA

Included in our wedding packages.

PREMIUM LEVEL

Ketel One Vodka
Bombay Gin
Tanteo Blanco Tequila
Mount Gay Rum
Crown Royal Blended Scotch
Johnnie Walker Black Scotch
Makers' Mark Bourbon

Wines by the glass:
Chardonnay William Hill, Central Coast CA
Pinot Grigio Due Torri, Italy
Sauvignon Blanc Frei Brothers, Russian River
Cabernet Sauvignon William Hill, Central Coast CA
Malbec Don Miguel Gascon, Mendoza, Argentina
Pinot Noir Storypoint, CA

Upgrade to Premium Beverages
1-Hour Open Bar Packages, $15 per person
5-Hour Open Bar Packages, $25 per person

DELUXE LEVEL

Grey Goose Vodka
Bombay Sapphire Gin
Casamigos Tequila
Patron Silver Tequila
Pyrat Rum XO Reserve
Glenfiddich Scotch
Glenlivet Scotch
Woodford Reserve Bourbon

Wines by the glass:
Chardonnay Sonoma-Cutrer, Russian River Ranches
Sauvignon Blanc Frog's Leap, Napa Valley
Cabernet Sauvignon Hess Select, CA
Merlot, Charles Krug, Napa Valley
Pinot Noir Kendall-Jackson, CA

Upgrade to Deluxe Beverages
1-Hour Open Bar Packages, $25 per person
5-Hour Open Bar Packages, $45 per person

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HAMPSHIRE HOUSE BEVERAGE LIST

SINGLE MALT SCOTCHES

Balvenie 12 years Doublewood, *$20*
Balvenie 14 years Single Barrel, *$25*
Balvenie 21 years, *$50*
Glenlivet 18 years, *$28*
Johnnie Walker Gold, *$22*
Lagavulin 16 years, *$25*
Macallan 12 years, *$22*
Macallan 15 years Fine Oak, *$26*
Macallan 18 years, *$50*
Oban 14 years, *$25*

PORTS

Warres Warrior, *$15*
Taylor LBV, *$15*
Fonseca 10 years, *$16*
Fonseca 20 years, *$21*

COGNAC

Courvoisier VS, *$14*
Courvoisier VSOP, *$26*
Courvoisier XO, *$31*
Remy Martin XO, *$38*

CALL CORDIALS

Included in our wedding packages.
Bailey's Irish Cream
Frangelico
Kahlua

DELUXE CORDIALS

Grand Marnier, *$16*
Mozart Chocolate, *$16*
Cointreau, *$16*
Hennessey VS, *$16*
St-Germain, *$16*
Limoncello, *$16*

PREMIUM BOURBON

Maker's Mark Bourbon, *$15*
Basil Hayden's, *$17*
Knob Creek, *$20*
Bulleit Bourbon, *$16*

DRAFT BEER

Included in our wedding packages.
Night Shift (Everett, MA) Whirlpool Hazy Pale Ale
Samuel Adams Seasonal
Smuttynose Finest Kind IPA

NON-DRAFT BEER

Included in our wedding packages.
Allagash White (Portland, ME)
Atlantic Brewing Company (Bar Harbor, ME) (zero-proof)
Heineken
Corona
Night Shift (Everett, MA) Night Lite
Vaulted Blue IPA (Burlington, VT)

HARD SELTZER

Included in our wedding packages.
High Noon, *$10*

SOFT DRINKS

Included in our wedding packages.
Soda
Juices
Saratoga Spring Sparkling & Still
San Pellegrino Italian Sparkling Aranciata & Limonata

Please note: beverage offerings are based on current availability and may vary.

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HAMPSHIRE HOUSE WINE LIST

INCLUDED IN OUR WEDDING PACKAGES:

Domaine Ste. Michelle Brut, Washington
Chardonnay 14 Hands, Washington
Cabernet Sauvignon 14 Hands, Washington

WHITE WINES

LIGHT BODIED

Pinot Grigio Di Lenardo, Italy, *$45*
Sauvignon Blanc Kendall-Jackson, CA, *$45*
Sauvignon Blanc Guy Allion, Loire Valley Foundation, *$45*
Rosé Fleurs de Prairie, Provence, France, *$50*
Bordeaux Blanc Barton & Guestier, France, *$48*
Chardonnay Hess Select, Monterey, *$45*
Chardonnay Kendall-Jackson, CA, *$48*

MEDIUM BODIED

Pinot Grigio Due Torri, Italy, *$46*
Sauvignon Blanc Frei Brothers, Russian River, *$50*
Sauvignon Blanc Frog's Leap, Napa Valley, *$68*
Chardonnay William Hill, Central Coast CA, *$46*
Chardonnay Stag's Leap, Napa Valley, *$58*
Sancerre Domaine Delaporte, Loire Valley, France, *$96*

FULLER BODIED

Sauvignon Blanc Brancott, New Zealand, *$46*
Chardonnay Sonoma-Cutrer, Russian River Ranches, *$60*
Chardonnay Robert Mondavi, Napa Valley, *$75*
Chardonnay Rombauer, Carneros, *$95*
Chardonnay Chateau Montelena, Napa Valley, *$150*

These wines may be added to your event at listed price or used as an upgraded substitute for wines that are included in wedding packages. Please consult sales manager for upgrade charge.

CHAMPAGNE & SPARKLING WINES

Kylie Minogue, Sparkling Rose, *$40* (zero-proof)
La Marca Prosecco, Veneto, *$51*
Campo Viejo Cava Brut, Rioja Spain, *$50*
Santa Margherita, Prosecco, *$60*
Mumm Napa Brut Prestige, CA, *$65*
Nicolas Feuillatte, Epernay, *$95*
Moët et Chandon Brut Imperial NV, Epernay, *$140*
Veuve Clicquot Yellow Label, Reims, *$155*

RED WINES

LIGHT BODIED

Cabernet Sauvignon Hess Select, CA, *$52*
Pinot Noir Canyon Road, CA, *$45*
Pinot Noir Underwood, OR, *$45*
Pinot Noir Kendall-Jackson, CA, *$50*
Pinot Noir Elk Cove, Willamette Valley, OR, *$60*
Pinot Noir Mac Murray, Russian River, *$70*

MEDIUM BODIED

Bordeaux Château de Pez, Saint-Estèphe, *$90*
Cabernet Sauvignon William Hill, Central Coast CA, *$46*
Cabernet Sauvignon Beaulieu Vineyard, Napa Valley, *$85*
Malbec Don Miguel Gascon, Mendoza, Argentina, *$47*
Merlot Columbia Crest, WA, *$45*
Merlot, Charles Krug, Napa Valley, *$56*
Zinfandel Frog's Leap, Napa Valley, *$87*

FULLER BODIED

Bordeaux Barton & Guestier M de Magnol, Haut-Mẻdoc, *$56*
Cabernet Sauvignon Chateau Ste. Michelle "Indian Wells", WA, *$50*
Cabernet Sauvignon Sequoia Grove, Napa Valley, *$95*
Cabernet Sauvignon Buehler Estate, Napa Valley, *$70*
Cabernet Sauvignon Caymus, Napa Valley, *$155*
Malbec MAAL Biutiful Mendoza, Argentina, *$50*
Merlot Silverado, Napa Valley, *$90*

Allergy Key: GF =Gluten Free, DF = Dairy Free, V= Vegetarian, VG = Vegan Before placing your order, please inform your server if a person in your party has a food allergy.
**The consumption of raw or undercooked foods may be a risk to your health.*
All Food and Beverage items are subject to 7% State & Local Tax, 18% gratuity and 7% Taxable Administrative Fee. All menu items and prices are subject to change after December 2027

PRIVATE DINING POLICIES

MENUS

To allow for proper planning by our Chef, Hampshire House requires a finalized menu. Plated dinners are offered with a menu of three entrees selected by the Client (subject to approval) at least one month before the Event. If 30 or more guests are expected, a menu count is required at least 14 Business Days in advance of the Event. If menu selections and counts are not provided timely, Hampshire House will select one entrée to be offered to all guests. Any food allergies or dietary restrictions must be communicated no later than 14 Business Days prior to the event. Gluten Free designations are based on information provided by our ingredient suppliers. Warning: Normal kitchen operations involve shared cooking and preparation area. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for our guests with food allergies or sensitivities. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions. Children's meals are available to guests 12 years of age or under, please consult your sales manager for options.

Any food or beverage item not provided by Hampshire House requires the preapproval of Hampshire House to display or serve on-site and may be subject to additional fees.

CAKE MINIMUM

Tiered wedding cakes are based on a 30 person minimum. If final guest count is below the minimum, client with be charged the difference at $17 per person.

GUARANTEES & COUNTS

The Hampshire house requires a final guest count no later than 14 business days before the Event. Later changes may result in surcharges and fees. If a guarantee is not provided by the required date and time, the Hampshire House may accept the number of guests originally discussed as the confirmed correct attendance and the charges will be adjusted accordingly. Once final confirmation has been made, charges based on the number of attendees may not be reduced.

MINIMUM COST OF EVENT

The minimum cost of the Event is based on food and beverage items only. Charges for room rental, 7% State and local tax, 18% gratuity and 7% taxable administrative fees will be separate charges. Please note that the administrative fee does not represent a tip or service charge for the waitstaff employees, service employees or service bartenders.

FINANCIAL ARRANGEMENTS

A 50% deposit of the food and beverage minimum is required to reserve a private room. After the correct attendance is determined, the estimated balance (including all labor charges, administrative charges, state and local taxes, entertainment, special orders, etc.) is due no later than 10 business days before the Event.

PRIVATE DINING POLICIES

THE EVENT

Conduct: Hampshire House will not accept certain kinds of parties deemed inappropriate due to the size or nature of the event. We are concerned for all of our clients and wish to ensure that no event becomes disruptive or reflects badly on the facility or interferes with the neighborhood. Hampshire House therefore reserves the right to remove any individual(s) or terminate any event at which Client or any guest of Client violates any law or the decorum of the location and/or the Event, or disturbs any other guest or any staff member of, the Hampshire House with no refund due and without liability to guests or Client. Hampshire House reserves the right to hire necessary security officers, including but not limited to a doorman, when required, at Hampshire House's discretion, at the Client's expense. The Client is fully liable for any damages done by their guests.

Closing Time: If the closing time of the event is delayed or extended by more than one-half hour (with Hampshire House's permission), an overtime labor charge will be added to your final bill.

Décor: The use of traditional tape, nails, staples or tacks to hang objects are not allowed. No decorations are to be hung or draped on existing pictures, mirrors, doors or decor. All decorations must comply with local fire law.

CANCELLATIONS

The Event may be canceled by Client without any penalty to the Client if Client delivers written notice of the cancellation to Hampshire House at least 12 months in advance of the date reserved. Events canceled in writing with less than 12 months notice will result in the forfeit of the initial deposit. Events cancelled in writing with less than 6 months notice will be charged 75% of the Total Estimated Minimum Price of the Event set forth in the contract, PLUS any out of pocket costs incurred by Hampshire House. Events cancelled in writing with less than 3 months notice will be charged 100% of the Total Estimated Minimum Price of the Event set forth in the contract and Banquet Event Order, PLUS any out of pocket costs incurred by Hampshire House, and Hampshire House is authorized to, and may charge the authorized event credit card for all such charges. Failure to notify of cancellation in writing will result in 100% of the Total Estimated Minimum Price of the Event set forth in the contract and Banquet Event Order, PLUS any out of pocket costs incurred by Hampshire House. If an event of equal or greater value is later scheduled by Hampshire House for the same time period, Hampshire House will issue an appropriate refund.

SNOW

In the event of snow that results in the city of Boston declaring a Snow Emergency, the Event may be rescheduled to a mutually agreed upon date that is no later than 30 days after the original event date. For events beginning prior to 5pm, the decision must be made no later than 5pm on the previous day. For events beginning at 5pm or later, the decision must be made prior to 11am on the event date. The rescheduled Event will be subject to the minimum guarantees, number of guests or quantities and all contract terms for the original Event.

PRIVATE DINING POLICIES

ALCOHOL & BEVERAGE SERVICE

Hampshire House offers a wide range of superb choices in wine and beverage service. Our wedding packages include one hour and five hour open bar options along with a champagne toast and wine service. Any and all alcoholic services provided by Hampshire House will be limited to a maximum of 5 hours or less, with the option to extend for a six-hour event offering non-alcoholic beverages alone for the final hour. Hampshire House reserves the right to control and monitor the consumption of alcohol beverages for its own benefit, but it does not represent that it will do so except as required by applicable law. Hampshire House reserves the right to refuse service to any guest or guests, if deemed necessary. In accordance with Massachusetts State Laws all guests attending event shall provide proper identification to be served alcohol. All beverages must be provided by the Hampshire House and consumed on property. No alcoholic beverages, cannabis products or illegal drugs may be brought into or consumed on the property.

COAT CHECK

Coat check services are available at the front desk in the lobby of the Hampshire House. The Hampshire House is not responsible for any lost or stolen items.

CANDLES

For all functions at the Hampshire House, the Boston Fire Department (BFD) will only allow the use of LED lighting and/or votive tea lights in approved containers. Tea-light candles with glass holders are provided by the Hampshire House for your cocktail reception and dinner. The Hampshire House is responsible for adhering to the regulations provided by the Boston Fire Department.

PARKING

Self Parking is available in the Boston Common Garage (approximately 1 block away on Charles Street). Discounted parking validations are available Monday - Friday after 4pm or all day on Saturday or Sunday.
Public events occuring in the city may temporarily affect the availability on accessibility of parking facilities in the area. Clients and guests are encouraged to plan accordingly and consider alternative transporation options when necessary.

VALET PARKING

Hampshire House can assist in hiring a valet company to offer hosted valet parking for your event. Rates are based on time of event, date of event and quantity of cars. Please consult your sales manager for more information. The Hampshire House assumes no liability for theft or damage associated with parking or valet service although we will use reasonable caution to protect the property of our customers.

VENDOR POLICIES

VENDORS

Hampshire House maintains a list of preapproved vendors of services you may find necessary (see https://www.hampshirehouse.com/preferred-vendors-1/). However, if you wish to use other services, any companies, firms, agencies, individuals and groups attending or performing at the Event, whether or not for compensation, hired by or on behalf of your event/group shall be subject to the Hampshire House's approval. Two weeks prior to the event, all such vendors will be required to provide Hampshire House with the contact and performance details at least 10 days in advance, and we reserve the right to condition or disapprove any entertainment to assure it complies with applicable licensing and other laws, and to protect Hampshire House and the comfort and privacy of groups in adjacent areas. All vendors must also provide a valid Certificate of Insurance as outlined below. Upon advanced notice from Hampshire House to you, we shall cooperate with such vendor and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the vendor does not interfere with the use and enjoyment of our premises by other guests and members of Hampshire House.

BE AWARE THAT HAMPSHIRE HOUSE IS NOT LICENSED FOR ANY ENTERTAINMENT GROUPS EXCEEDING FIVE MEMBERS.

We reserve the right to approve all specifications, including electrical requirements, from all outside contractors, and if applicable to charge a fee for outside services brought into Hampshire House. Your outside contractors/vendors must comply with all other similar requirements we deem appropriate, in our sole discretion, regarding use of our function space, facilities and use of Hampshire House services and must supply a Certificate of Insurance with the following requirements:

- A minimum of $1,000,000 General Liability

The certificate must also name as additionally insured as noted below:
Hampshire House
84 Beacon Street
Boston, MA 02108

Each party agrees that the insurance coverage required to be maintained under the provisions of this Agreement shall not limit or restrict its liabilities under this Agreement.

Notwithstanding its publication of a list of preapproved vendors or its approval or disapproval of other vendors, Hampshire House neither supervises nor controls their actions, nor makes any representation either expressed or implied as to their suitability, Further Hampshire House disclaims and shall have no liability for the performance, actions or failures of any vendor contracted or retained by Client, including but not limited to those on the list of preapproved vendors.

VENDOR POLICIES

"DO-IT-YOURSELF" OR "DIY" POLICIES

Clients who wish to take on the responsibility of any duties within the event which would normally be done professionally must notify Hampshire House one month in advance of the event date.

- Set up must be completed within provided vendor load-in and set up time, no more than two hours prior to event start time.
- Hampshire House will not provide carts, brooms, tape, tools, etc. so please be sure that whoever is handling the DIY items come prepared.
- Everything must be removed from the event space within the 60 minute load out period at the end of the event. Nothing can be stored overnight at the Hampshire House.
- Centerpieces must come preassembled and labeled with where they should be placed.
- Lighting MUST be done professionally by a licensed vendor.
- Additional charges apply for excessive dirt/debris.

DAY-OF COORDINATION

- When hosting your wedding celebration at Hampshire House, a member of our sales team will work with you to ensure a wonderful event by suggesting vendors, customizing your setup, planning food and beverage selections, and assisting with the coordination of your onsite ceremony and flow of your reception. We recommend hiring a professional event planner if you require additional assistance with sourcing and coordinating vendors, personalizing décor items and transportation arrangements.

SPECIAL SERVICES

The Hampshire House staff is happy to work with Clients on the special requirements of the Event. We have extensive experience with many different suppliers in the Boston area. Please consult with a Sales Manager to arrange flowers, special occasion cakes, transportation, photographers, displays or audiovisual equipment. We also offer a wide range of music options, which include classical string groups, jazz trios, and disc jockey service. If you wish to supply your own entertainment of any kind, we must receive the contact and performance details at least 10 days in advance, and we reserve the right to condition or disapprove any entertainment to assure it complies with applicable licensing and other laws, and to protect the Hampshire House and the comfort and privacy of groups in adjacent areas. BE AWARE THAT HAMPSHIRE HOUSE IS NOT LICENSED FOR ANY ENTERTAINMENT GROUPS EXCEEDING FIVE MEMBERS.

CONTACT US

EVENTS@HAMPSHIREHOUSE.COM
617-227-9600

HAMPSHIRE HOUSE
Beacon Hill

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HAMPSHIREHOUSE.COM