

HAMPSHIRE HOUSE

*Daytime
Wedding Menus*



Join Us for an Elegant Boston Wedding Experience

Located in the heart of Boston's 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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Signature Wedding Luncheon

Selection of Three Passed Hors d'Oeuvres

Selection of One Displayed Item

One-Hour Open Bar

Champagne Toast

Choice of First Course

Choice of Entrée

Wine with Lunch

Fresh Baked Rolls and Sweet Butter

Customized Wedding Cake Served as Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Hampshire House Floor Length Linens

Complimentary Coat Check

\$195 per person

Available between the hours of 9:00 am–4:00 pm

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

*Prices are per person and are inclusive of gratuity and taxes.
Amount applied to food and beverage minimum is \$148.38 per person.*



Timeless Brunch Wedding

Selection of Three Passed Hors d'Oeuvres

Selection of One Display Item

One-Hour Open Bar

Champagne Toast

Brahmin Brunch Buffet

Wine with Brunch

Customized Wedding Cake Served as Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Hampshire House Floor Length Linens

Complimentary Coat Check

\$220 per person

Available between the hours of 9:00 am-4:00 pm

Valet parking available to your guests for a fee.

Discounted self parking available at the Boston Common Garage.

Prices are per person and are inclusive of gratuity and taxes.

Amount applied to food and beverage minimum is \$167.40 per person.



Selection of Hors d'Oeuvres

Hot Hors d'Oeuvres

BABY LAMB CHOPS Dijon mustard, herbed bread crumbs

MINIATURE BEEF WELLINGTON with béarnaise sauce

PETIT BURGER American cheese, ketchup, mustard, cornichon, truffled French fries

DUCK CONFIT STRUDEL Granny Smith apples, dried cranberries, raspberry gastrique

MINIATURE LOBSTER POT PIE garnished with lobster medallion

LOBSTER MACARONI AND CHEESE with toasted breadcrumbs

MINIATURE LOBSTER BISQUE with sweet sherry

MINIATURE CLAM CHOWDER served in an espresso cup

COCONUT TEMPURA SHRIMP peppered strawberry dipping sauce

 GRILLED SHRIMP with cilantro

 SEA SCALLOPS WITH MANGO served in a porcelain spoon

MARYLAND CRAB CAKES Cajun rémoulade sauce

 MINIATURE ORGANIC CHANTENAY CARROT SOUP with ginger and lime

WILD MUSHROOM & SWEET ONION TARTLET with goat cheese

SAFFRON RISOTTO ARANCINI with arrabiatta sauce

VEGETABLE SPRING ROLL with sweet chili dipping sauce

GRILLED ASPARAGUS SPEARS Asiago cheese, phyllo dough

ROASTED MUSHROOMS stuffed with feta cheese & spinach

CRUSTY OLIVE FOCACCIA miniature pizzas

PROSCIUTTO WRAPPED SCALLOP BROCHETTES with lemon confit

MINIATURE BLUEBERRY PANCAKE STACK with Vermont maple syrup

FRIED CHICKEN & WAFFLES with Vermont maple syrup

MINIATURE BRIOCHE with warm brie and fig compote

POLENTA CAKES with caramelized peppers

 Hampshire House Gluten Free Cuisine.

Please note: 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 6% Taxable Administrative Fee. Please notify your sales manager if a member of your party has an allergy.



Selection of Hors d'Oeuvres

Cold Hors d'Oeuvres

BEEF TENDERLOIN Anaheim chili aioli, on focaccia

WOOD-GRILLED LAMB mint cucumber yogurt on flatbread

GRILLED CHICKEN CROSTINI olive tapenade, vine-ripened tomato on crostini

KENDALL BROOK SMOKED SALMON chive crêpe, vodka sour cream

MINIATURE LOBSTER ROLL with fresh chives

GF LUMP CRAB SALAD on a crisp English cucumber

GF JUMBO GULF SHRIMP with cocktail sauce

GF GULF SHRIMP with tomato olive tapenade in a porcelain spoon

ASSORTED CAVIAR on toasted rye canapé

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori

AMERICAN PEPPERED GOAT CHEESE on stone-ground corn bread

GF RUBY GRAPES goat cheese, roasted almonds

GF MINIATURE GAZPACHO cucumber, sour cream

ROASTED RED PEPPER HUMMUS on flatbread

GF CAPRESE SKEWER aged balsamic, extra virgin olive oil

GF MELON & PARMA HAM SKEWERS

MINIATURE AVOCADO MULTIGRAIN TOAST
With chive crabmeat
With tomato confit

ENGLISH FARMHOUSE CHEDDAR on wheat biscuit with fruit compote

GF MINIATURE MIXED BERRY & BANANA SMOOTHIE

EGGPLANT BRUSCHETTA on focaccia

GF Hampshire House Gluten Free Cuisine.

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Displays

LOCAL SUSTAINABLE CHEESE

Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (Cheese selection is subject to New England market availability)

PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli, Roquefort black cracked peppercorn dip and roasted red pepper herb dip

APPLE AND CRANBERRY BRIE EN CROÛTE

Garnished with seasonal fruit and berries and served with assorted crostini

ROASTED VEGETABLE ANTIPASTO

Roasted zucchini, summer squash, eggplant, red peppers and asparagus with Buffalo mozzarella, extra virgin olive oil, aged balsamic vinegar and assorted breads & grissini

SLICED SEASONAL FRUITS & BERRIES

Including melon, pineapple, green & ruby grapes, strawberries, blackberries & blueberries

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Additional Package Enhancements

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

BAR SNACKS

Spiced Mixed Nuts — *\$10 per person (minimum order 20 people)*

Bacon Puff Pastry Twists — *\$7 per piece (minimum order 25 pieces)*

MEDITERRANEAN MEZZE

Hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh buccconcini and seasonal roasted vegetables, served with flatbread, fiselle, country rosemary Kalamata olive bread and grissini — *\$20 per person (minimum order for 30 people)*

CHEESE & CHARCUTERIE BOARD

Assorted local soft & hard cheese, parma ham, capicola, soppressata, seasonal fruit, crostini, country breads and fruit compotes — *\$19 per person (minimum of 10 people)*

GF HAND ROLLED SUSHI

California rolls to include tuna, salmon, crab and vegetables. Served with pickled ginger, soy and wasabi — *\$9 per piece (minimum of 40 pieces)*

GF BEACON HILL RAW BAR

- Jumbo Gulf Shrimp — *\$8 per piece*
- Littleneck Clams — *\$7 per piece*
- Wellfleet Oysters — *\$7 per piece*
- Half Lobster Tail — *\$19 per piece*

Served with our cocktail sauce, horseradish, mignonette, tarragon lemon aioli and fresh lemon, displayed on ice (minimum of 50 pieces each)

ARTISAN CHEESE

Hand crafted domestic and imported gourmet cheeses, grapes, pears, apples, dried apricots, figs, gourmet mixed nuts and crostini (Cheese will vary based on availability) — *\$18 per person (minimum order for 20 people)*

SMOKED NEW ENGLAND BAY SCALLOPS

Lemon crème fraîche, horseradish cream, capers and assorted multigrain crostini — *\$19 per person (minimum order for 25 people)*

FLORENTINE BRUSCHETTA

Assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven-baked rosemary focaccia — *\$14 per person*

KENDALL BROOK SMOKED SALMON

Red Bermuda onions, capers and crostini — *\$280 per display (serves 25 people)*

GF Hampshire House Gluten Free Cuisine.

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First Course

NEW ENGLAND CLAM CHOWDER clams, bacon, potatoes, cream

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

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

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

GF ORGANIC CHANTENAY CARROT SOUP ginger, lime, rock shrimp garnish

RATATOUILLE VEGETABLE TART herbed Vermont goat cheese, roasted tomato coulis, flaky crust

MEDITERRANEAN SAMPLER hummus, tabbouleh, caponata, herbed artichoke hearts, fire-roasted red peppers, Kalamata olive tapenade, crisp lavash points (*add \$2 per person*)

WILD MUSHROOM RAVIOLI crimini mushroom spinach, cream sauce (*add \$3 per person*)

LOBSTER RAVIOLI tomato vodka cream sauce, peppery watercress (*add \$4 per person*)

PAN FRIED CRAB CAKE ancho chili aioli, cucumber relish, field greens (*add \$4 per person*)

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First Course

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

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

GF BOSTON BIBB LETTUCE peppered goat cheese medallion, pink grapefruit & orange segments, lemon vinaigrette

GF CARAMELIZED APPLE AND DRIED CRANBERRY SALAD baby arugula, walnut crusted Vermont goat cheese medallion, apple cider vinaigrette

GF GOLDEN BEET SALAD baby arugula, peppered goat cheese, orange segments, pistachios, citrus vinaigrette

GF BABY SPINACH SALAD julienne carrots, applewood bacon, Parmesan crisps, maple-mustard vinaigrette

GF BUFFALO MOZZARELLA red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (*add \$2 per person*)



Entrées

From the Farm

GF GRILLED BEEF TENDERLOIN shallot mashed potatoes, haricots verts, petit baby vegetables, port wine reduction

GF BEEF TENDERLOIN AND GULF SHRIMP brandy peppercorn sauce, grilled vegetables, Lyonnaise potatoes

GF BEEF TENDERLOIN MEDALLION AND HALF LOBSTER TAIL petit vegetables, fingerling potatoes, citrus butter sauce (add \$5 per person)

GF CEDAR-GRILLED VEAL CHOP goat cheese risotto, rainbow Swiss chard, wild mushrooms, shallot marmalade (add \$8 per person)

GF PORK TENDERLOIN glazed pearl onions, baby carrots, roasted brussel sprouts, mascarpone cheese polenta, apple brandy sauce

HERB-CRUSTED RACK OF LAMB boulangier potatoes, ragoût of wild mushrooms and artichokes, rosemary jus (add \$5 per person)

PAN-SEARED CHICKEN BREAST wild mushroom risotto cake, baby kale, glazed petit carrots, citrus vinaigrette

GF LEMON THYME CHICKEN BREAST fingerling potatoes, petit vegetables, baby arugula, Meyer lemon jus

GF ROSEMARY CHICKEN BREAST leek mashed potatoes, petit vegetables, rosemary jus

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Entrées

From the Sea

GF GRILLED SWORDFISH warm crushed potato and crab salad, roasted red and yellow peppers, sweet and sour tomato marmalade

GF HERB-CRUSTED SALMON FILET wild rice pilaf, haricots verts, roasted beets, pomegranate reduction

GF LEMON GRILLED SALMON baby vegetables, organic Himalayan rice, ginger-citrus sauce

GF SAUTÉED SHRIMP AND SCALLOPS seasonal risotto, petit vegetables

SKILLET ROASTED HALIBUT saffron risotto, julienne vegetables, Kalamata olives tapenade, red pepper coulis

PAN ROASTED HALIBUT goat cheese risotto, green pea mash and a champagne beurre blanc

ROASTED SALMON AND HALIBUT lemon basmati rice, petit vegetables, puff pastry, tomato and lemon-thyme coulis

GF CHILEAN SEA BASS sautéed baby spinach, wild mushroom organic red rice, petit vegetables, lemon champagne glaze

GF MAINE LOBSTER roasted corn salsa, sautéed asparagus, herbed butter sauce (add \$8 per person)

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From the Garden

GF POLENTA CAKES crimini mushrooms, roasted seasonal vegetables, baby spinach, charred tomato coulis, extra virgin olive oil

GF RISOTTO STUFFED TOMATO saffron and ratatouille risotto, grilled asparagus, crimini mushrooms, petit vegetables, Kalamata olive tapenade, extra virgin olive oil, aged balsamic vinegar

CHEF'S SEASONAL RAVIOLI SELECTION

- SWEET PEA RAVIOLI asparagus, mint cream sauce
- SUNSHINE RAVIOLI ratatouille vegetables, tomato basil sauce
- PUMPKIN RAVIOLI caramelized butternut squash, cranberries, purple sage butter sauce
- WILD MUSHROOM RAVIOLI crimini mushroom, spinach, cream sauce



Brahmin Brunch Buffet

Freshly baked muffins and buttery croissants

Seasonal breakfast breads with butter and assorted preserves

Sliced seasonal fruits and mixed berries

Eggs Benedict poached eggs, Canadian bacon, herbed hollandaise sauce on a toasted English muffin

Cinnamon Brioche French Toast stuffed with raspberry cream cheese, warm maple syrup

Sausage, bacon and homefries

Caramelized Apple and Dried Cranberry Salad baby arugula, walnut crusted Vermont goat cheese medallions, apple cider vinaigrette

Grilled Atlantic Salmon with chive white wine reduction

Chicken Provençal ratatouille vegetables, Kalamata olives, herbs de Provence, tomato concasse, extra virgin olive oil

Double fudge chocolate brownies and chocolate chip cookies

Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas



Breakfast & Brunch

CHEF'S FAVORITE ADDITIONS (available only with existing buffet)

GF SEASONAL FRUIT AND BERRY PARFAIT with organic Greek yogurt— \$6 per person

SWISS BIRCHERMUESLI rolled oats, yogurt, fresh fruits, berries, honey, roasted nuts — \$7 per person (minimum order for 10 people)

VANILLA YOGURT with house made granola — \$6 per person

WARM STEEL CUT OATS with maple syrup berries & pears — \$6 per person

SIGNATURE WARM CINNAMON PECAN ROLLS — \$7 per person

MINIATURE CROISSANTS to include a selection of almond, chocolate and spinach & cheese — \$40 per dozen (minimum of 1 dozen per flavor)

AVOCADO MULTI-GRAIN TOAST with chive crabmeat — \$17 per person

CINNAMON BRIOCHE FRENCH TOAST stuffed with raspberry cream cheese, warm maple syrup — \$12 per person

EGGS BENEDICT poached eggs, Canadian bacon, herbed hollandaise sauce, on a toasted English muffin — \$14.50 per person

SMOKED SALMON AND SPINACH BENEDICT poached eggs, Kendall Brook smoked salmon, fresh spinach, herbed hollandaise on a toasted English muffin — \$14.50 per person

MINIATURE BREAKFAST SANDWICHES (minimum order of two dozen)

Egg whites, sliced tomato, spinach and brie on a whole grain roll — \$12 each

Cage free eggs, country ham and gruyere on toasted brioche — \$12 each

Flour tortilla with scrambled cage free eggs, salsa and three cheese blend — \$12 each

GF SEASONAL VEGETABLE FRITTATA with tomato and feta cheese — \$12 per person (minimum order for 20 people)

GF SAUTÉED GULF SHRIMP AND SEA SCALLOPS with sun-dried tomatoes, pine nut pesto, petit squash, lemon basmati rice — \$25 per person

GF Hampshire House Gluten Free Cuisine.

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Breakfast & Brunch

BRUNCH STATIONS

BUTTERMILK BELGIAN WAFFLE STATION
Accompanied by fresh whipped cream, bananas, mixed seasonal berries, chocolate syrup, maple syrup, apple walnut syrup and fresh butter
— \$16 per person

GF OMELETTE STATION Featuring roasted peppers, caramelized onions, country ham, cheddar cheese, tomatoes, crimini mushrooms and baby spinach. Made with cage free eggs, Egg Beaters® or egg whites — \$17 per person

CARVING STATIONS

Carved by our chefs in your private dining room

PEPPERED TENDERLOIN OF BEEF wild mushroom bordelaise sauce, fresh horseradish, Dijon mustard — \$315 each

APPLEWOOD SMOKED HAM pineapple salsa, maple mustard — \$250 each

BACON WRAPPED STUFFED PORK LOIN Medjool dates, figs, apple brandy sauce
— \$220 each

LOBSTER AND SHRIMP STRUDEL leeks, wild mushrooms, herbs, lobster sauce — \$340 each

Chef's Fee \$175.

GF Hampshire House Gluten Free Cuisine.

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GOURMET SALAD STATION

CARAMELIZED APPLE AND DRIED CRANBERRY SALAD baby arugula, walnut crusted Vermont goat cheese medallions, apple cider vinaigrette

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

COUS COUS SALAD mango, roasted red and yellow peppers, scallions, honey lime vinaigrette

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

Served with grilled focaccia bread, assorted rolls and country breads

\$19 per person



Wedding Cakes

The professional team at Konditor Meister will take care in designing your specialty wedding cake! Your custom designed wedding cake is served with coffee or tea.

A sampling of flavor selections includes:

STRAWBERRY GRAND MARNIER

Gold cake, white chocolate mousse with fresh sliced strawberries

CHOCOLATE MOCHA

Chocolate or gold cake, chocolate mocha mousse

LEMON BLUEBERRY

Gold cake, lemon mousse, fresh blueberries, and blueberry jam

RED VELVET

Red velvet cake with cream cheese or white chocolate mousse

LEMON RASPBERRY

Gold cake, lemon mousse and raspberry mousse

CARROT

Carrot cake, cream cheese or white chocolate mousse with walnuts and coconut

FUNFETTI

Gold cake with multi color sprinkles, white chocolate mousse

RUM CAKE

Gold cake, pastry cream with fresh sliced strawberries, chocolate filling and rum

RASPBERRY CHAMBORD

Chocolate or gold cake, raspberry Chambord mousse

CHOCOLATE

Chocolate cake with chocolate or white chocolate mousse with raspberry jam

Please notify your sales manager if a member of your party has an allergy.

Dessert Enhancements

CHOCOLATE-DIPPED RICOTTA CANNOLI
— \$35 per dozen

ASSORTED MINIATURE PASTRIES
— \$39 per dozen

HAMPSHIRE HOUSE COOKIE JAR house baked
chocolate chip, chocolate crackle, oatmeal raisin
— \$35 per dozen

ASSORTED COCONUT MACAROONS AND
CHOCOLATE-DIPPED BISCOTTI — \$35 per dozen

GF FRENCH MACARONS raspberry, black currant,
lemon, pistachio, vanilla and chocolate
— \$50 per dozen (minimum order six dozen)

GF DECADENT CHOCOLATE TRUFFLES
— \$39 per dozen

GF CHOCOLATE DIPPED STRAWBERRIES — \$55 per
dozen

GF EXOTIC FRUIT MARTINIS New Zealand kiwi,
Brazilian mango, Hawaiian pineapple, Mexican
strawberries, Costa Rican papaya, California
grapes with fresh mint — \$28 per dozen

LEMON SQUARES — \$39 per dozen

GF FLAMBÉ STATION

Prepared in your private room by our Chef for the
guaranteed number of guests.

Choice of two, served over vanilla ice cream:

BANANAS FOSTER with rum

CARAMELIZED PEACHES AND PECAN with sweet
brandy

ROASTED PINEAPPLE with coconut liqueur

\$15 per person, Chef's fee \$175

THE ULTIMATE DESSERT STATION

House baked chocolate chip, chocolate crackle
and oatmeal raisin cookies, rich chocolate
brownies, assorted miniature crème brûlées,
assorted miniature fruit tarts, exotic fruit martinis
with fresh mint, dark & white chocolate tuxedo
dipped strawberries, decadent chocolate truffles
and Swiss dark chocolate mousse martinis
— \$30 per person (minimum of 30 guests)

SWISS CHOCOLATE EXTRAVAGANZA

Executive Chef Markus Ripperger's nationally
acclaimed Maple Roasted Almond & Swiss
Chocolate Soup, miniature flourless chocolate
cake & chocolate crème brûlée, Swiss dark
chocolate mousse, dark & white chocolate tuxedo
dipped strawberries, fresh baked cookies, rich
chocolate brownies, decadent chocolate truffles,
warm white & bittersweet chocolate bread
pudding
— \$30 per person (minimum of 30 guests)

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Dessert Enhancements

PASTRY CHEF ATELIER

Allow guests to use their creativity to make their own dessert

Select Three

Miniature vanilla cannoli shells, lemon scones, chocolate fudge brownies, chocolate chip cookies, oatmeal raisin cookies

Dessert Fillings (select five)

Caramelized Peaches, Seasonal Berries, Caramelized Apples, Ricotta Cheese Filling, Marshmallow Filling, Chocolate Mousse, Vanilla Ice Cream, Mango Sorbet

Dessert Toppings:

Crème Anglaise, Chocolate Sauce, Chantilly Cream, Berry Puree, Slivered Almonds, Crushed Pistachios, Confectionary Sugar, Chocolate Shavings, Pie Crust Streusel

\$35 per person (minimum 30 guests)

Chef attended — \$175

SPECIALTY MINIATURE CUPCAKE STATION

Made from scratch by artisanal bakers using the best, all natural ingredients. Consult your sales manager for flavor options — \$45 per dozen (minimum order of six dozen)

COUNTRY COBBLER STATION

Individual homemade fruit cobblers to include Georgia Peach, Strawberry Rhubarb, Cinnamon Apple and Wild Berry — \$25 per person (minimum of 20 guests)

Gourmet Ice Cream add \$5 per person
Attendant Fee required for ice cream — \$175

INTERNATIONAL COFFEE STATION

Freshly brewed Terrazzo coffee served with a selection of cordials accompanied by shaved chocolate, freshly whipped cream, fresh mint and cinnamon sticks — \$10 per person (cordials charged on consumption)

Attendant Fee required for Alcohol Service — \$175

THE PERFECT FINISH

After dinner drinks and cordials presented tableside from our cordial cart or create your own with an International coffee

Price based on consumption
Attendant Fee required for Alcohol Service — \$175



Afternoon Snack Menu

PASSED

PETIT BURGER American cheese, ketchup, mustard, cornichon, truffled French Fries, \$8 per piece

MINIATURE LOBSTER ROLL with fresh chives, \$8 per piece

LOBSTER MAC & CHEESE with toasted bread crumbs, \$8 per piece

CRUSTY OLIVE FOCACCIA MINIATURE PIZZAS, \$6 per piece

MINIATURE STEAK & CHEESE steak, onions, peppers, Muenster cheese, \$8 per piece

STATIONS

LA TAQUERIA

Select Two: Fried Fish, Grilled Chicken, Pulled Pork or Skirt Steak.

Create your own tacos with our flour and corn tortillas, guacamole, jicama slaw, pico de gallo, mango salsa, chipotle lime crema, Monterey Jack cheese, shredded cabbage, pickled red onions, and tomato salsa, \$36 per person (minimum 30 guests)

Enhancements

With shrimp, scallops, or shrimp and scallops ceviche, \$12.50 per person

With churros and chocolate sauce, add \$10 per person

Chef fee — \$175


INCREDIBLE BURGER STATION

Ground beef, turkey, and vegetarian burgers grilled to perfection. Served with a variety of rolls, cheese, sautéed mushrooms, bacon, tomatoes, lettuce, red onions, blue cheese, and pickles. Accompanied by French fries, onion rings, and potato chips, \$25 per person

Chef fee — \$175

POPCORN BAR

Popcorn Flavors: Butter, Kettle Corn, Caramel
Sweet Toppings: M&Ms, Peanuts, Reeses Pieces
Savory Shaker Toppings: Ranch, White Cheddar, Nacho Cheddar, \$14 per person

 Hampshire House Gluten Free Cuisine.

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Beverage List

CALL BEVERAGE AND WINE

**Included in our wedding packages*
Hampshire House Selection of Wines
Dewars
Seagrams V.O.
Tanqueray Gin
Absolut Vodka
Titos Vodka
Bacardi Rum
Jack Daniels Bourbon
Bloody Marys / Mimosas

PREMIUM BEVERAGE AND WINE

Hampshire House Selection of Premium Wines
Johnnie Walker Black Scotch
Crown Royal Blended Scotch
Bombay Gin
Ketel One Vodka
Mount Gay Rum
Makers' Mark Bourbon

DELUXE BEVERAGES AND WINES

Hampshire House Selection of Deluxe Wines
Glenffidich Scotch
Glenlivet Scotch
Bombay Sapphire Gin
Grey Goose Vodka
Cruzan Reserve Rum
Woodford Reserve Bourbon

PORTS

Warres Warrior
Fonseca 10 years
Taylor LBV
Fonseca 20 years

COGNAC

Courvoisier VS
Courvoisier VSOP
Courvoisier XO
Remy Martin XO

CALL CORDIALS

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

DELUXE CORDIALS

Grand Marnier
B&B
Tia Maria
Cointreau
Drambuie
Hennessy VS

BEER

**Included in our wedding packages*
Coors Lite (Draught)
Heineken (Bottled)
Amstel Light (Bottled)
Samuel Adams Lager (Draught)
Samuel Adams Seasonal (Draught)
Seasonal IPA (Draught)

BOTTLED CRAFT BEERS

**Included in our wedding packages*
Downeast Cider (Boston, MA)
Whale's Tale Pale Ale (Nantucket, MA)
Allagash White (Portland, ME)

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Beverage List

SOFT DRINKS

**Included in our wedding packages*
Soda, bottled water, juice

UPGRADE TO PREMIUM BEVERAGES

The Classic Beacon Hill and The Elegant Bostonian
Wedding Reception — *\$6.50 per person*

The Traditional Wedding and The Grand Wedding
Reception — *\$10.25 per person*

UPGRADE TO DELUXE BEVERAGES

The Classic Beacon Hill and The Elegant Bostonian
Wedding Reception — *\$15.50 per person*

The Traditional Wedding and The Grand Wedding
Reception — *\$26.75 per person*

*Single malt scotches and premium bourbon
available. Please consult your sales manager.*

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Seasonal Craft Cocktails

Spice up your bar with up to two selections of these colorful concoctions

SPRING / SUMMER

PEACH BELLINI peach puree, sparkling wine, simple syrup, lemon juice — *\$15 per drink*

STRAWBERRY LIME CHAMPAGNE COCKTAIL strawberry puree, lime juice, sparkling wine — *\$15 per drink*

BLACKBERRY BRAMBLE gin, blackberry liquor, simple syrup, ginger, lemon juice, blackberry garnish — *\$16 per drink*

NEGRONI SBAGLIATO Compari, sweet vermouth, prosecco — *\$16 per drink*

CUCUMBER COOLER gin, cucumber slices, lime, tonic water, mint, simple syrup — *\$16 per drink*

APRICOT FRENCH MARTINI apricot vodka, Chambord, splash pineapple juice — *\$17 per drink*

WATERMELON LIME MARGARITA tequila, watermelon puree, lime juice, agave syrup — *\$16 per drink*

SPICY CUCUMBER MARGARITA tequila, cucumber puree, lemon juice, lime juice, jalapeno, agave syrup — *\$17 per drink*

FALL / WINTER

APPLE CIDER CHAMPAGNE COCKTAIL apple cider, rum, champagne — *\$16 per drink*

GINGER CITRUS CRUSH vodka, pink grapefruit juice, ginger, honey, ginger beer — *\$16 per drink*

BLOOD ORANGE LIME RICKEY orange vodka, lime juice, blood orange puree — *\$17 per drink*

GRAPEFRUIT GIN FIZZ gin, pink grapefruit, rosemary syrup, prosecco — *\$17 per drink*

CRANBERRY GIN FIZZ Monkey Bay 47 Gin, cranberry juice, simple syrup, splash ginger ale — *\$17 per drink*

WINTER SANGRIA red wine, triple sec, fire whiskey, apple whiskey, cranberry juice, vodka, simple syrup — *\$18 per drink*

MISTLETOE MULE vodka, red wine, triple sec, lime juice, ginger beer, fresh cranberries and mint — *\$17 per drink*

FIG MANHATTAN fig vodka, rye, vermouth, orange bitters — *\$18 per drink*

GINGERBREAD MARTINI vanilla vodka, Rumchata, gingerbread cream — *\$17 per drink*

S'MORES MARTINI vanilla vodka, Godiva chocolate liqueur, Bailey's Irish cream — *\$18 per drink*

RESOLUTION MARTINI gin, simple syrup, lemon juice, rosemary syrup — *\$17 per drink*

COLD BREW MARTINI vodka, Kahlua, cold brew — *\$18 per drink*

PUMPKIN SPICE MARTINI vanilla vodka, pumpkin puree, Irish cream — *\$16 per drink*

A selection of up to two of these cocktails may be added to your event at listed price or used as an additional upgrade to beverages that are included in the wedding package. Please consult sales manager for upgrade charge.

All Food and Beverage items are subject to 7% State & Local Tax, 18% gratuity and 6% Taxable Administrative Fee. All beverages must be purchased from the Hampshire House. Proper identification will be required in compliance with Massachusetts State Liquor Laws.



Seasonal Mocktails

Non-alcoholic beverage options

SPRING / SUMMER

BLUEBERRY LIME SODA blueberries, lime, honey, sparkling water, mint — *\$9 per drink*

RASPBERRY LEMONADE raspberries, lemons, simple syrup — *\$9 per drink*

PEACH BELLINI peach puree, sparkling cider, simple syrup lemon juice — *\$9 per drink*

FALL/WINTER

SPARKLING APPLE CIDER — *\$9 per drink*

GRAPEFRUIT ROSEMARY MOCKTAIL pink grapefruit juice, rosemary simple syrup, sparkling water — *\$9 per drink*

CHERRY BOMB cherries, lime, simple syrup, sparkling water — *\$9 per drink*

Beverage Enhancements

CHAMPAGNE EFFERVESCENCE

Offer your guests a toast of distinction when you customize our classic champagne selections with a vibrant array of sun-ripened raspberries, strawberries, blueberries, tart cranberries, fresh orange and pomegranate juices, peach brandy and luxurious Chambord

\$9 per person (Champagne charged upon consumption)

THE GARDEN OASIS BEVERAGE DISPLAY

A delightful assortment of botanical refreshments ideal for enhancing your wedding reception

WILD CLOVER HONEY ICED TEA Sun-brewed iced tea with fresh lemon, sweet clover honey and fresh mint

RASPBERRY ZINGER LEMONADE Classic lemonade with a refreshing twist of fresh raspberry

ORANGE BLOSSOM & POMEGRANATE PUNCH A robust blend of wild orange blossom, fresh pomegranate juices and sparkling citrus soda

\$12 per person

All Food and Beverage items are subject to 7% State & Local Tax, 18% gratuity and 6% Taxable Administrative Fee. All beverages must be purchased from the Hampshire House. Proper identification will be required in compliance with Massachusetts State Liquor Laws.

Hampshire House Wine List

INCLUDED IN OUR WEDDING PACKAGES

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

CHAMPAGNE AND SPARKLING WINE

Korbel Brut, \$42
La Marca Prosecco, Veneto, \$48
Mumm Napa Brut Prestige, California, \$60
Nicolas Feuillatte, Epernay, \$85
Moët et Chandon Brut Imperial NV,
Epernay, \$95
Veuve Clicquot Yellow Label, Reims, \$100
Dom Perignon, Epernay, \$300

WHITE WINES

LIGHT BODIED

Chardonnay Hess Select, Monterey, \$44
Chardonnay Kendall-Jackson,
California, \$48
Chardonnay Steele, California, \$58
Pinot Grigio Mezzacorona, Italy, \$40
Sauvignon Blanc Kendall-Jackson,
California, \$42

MEDIUM BODIED

Chardonnay William Hill, Central Coast
California, \$42
Chardonnay Cambria "Katherine's
Vineyard", Santa Maria Valley, \$55
Pinot Grigio Antinori "Santa Cristina",
Italy, \$40
Pinot Grigio Santa Margherita, Italy, \$65
Sancerre, Delaporte, France, \$65
Sancerre Pascal Jolivet, France, \$70
Sauvignon Blanc Frei Brothers,
Russian River, \$50
Sauvignon Blanc Frog's Leap,
Napa Valley, \$65

FULLER BODIED

Sauvignon Blanc Brancott,
New Zealand, \$42
Chardonnay Sonoma-Cutrer,
Russian River Ranches, \$60
Chardonnay Silverado, Carneros, \$75
Chardonnay Robert Mondavi,
Napa Valley, \$65
Chardonnay Chateau Montelena,
Napa Valley, \$85
Chardonnay Far Niente, Napa Valley, \$120

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.

All Food and Beverage items are subject to 7% State & Local Tax, 18% gratuity and 6% Taxable Administrative Fee. All beverages must be purchased from the Hampshire House. Proper identification will be required in compliance with Massachusetts State Liquor Laws.



Hampshire House Wine List

Red Wines

LIGHT BODIED

- Cabernet Sauvignon Hess Select, California, \$50
- Pinot Noir Canyon Road, California, \$40
- Pinot Noir Bridlewood, Monterey County, \$40
- Pinot Noir Kendall-Jackson, California, \$50
- Pinot Noir Cambria "Julia's Vineyard",
Santa Maria Valley, \$60
- Pinot Noir Mac Murray, Russian River, \$65

MEDIUM BODIED

- Cabernet Sauvignon William Hill,
Central Coast California, \$44
- Cabernet Sauvignon Beaulieu Vineyard,
Napa Valley, \$75
- Malbec Don Miguel Gascon, Mendoza,
Argentina, \$42
- Merlot Columbia Crest, Washington, \$40
- Merlot 14 Hands, Washington, \$42
- Merlot Ghost Pine, Sonoma and Napa Valley, \$50
- Merlot Franciscan, Napa Valley, \$58
- Zinfandel Frog's Leap, Napa Valley, \$68

FULLER BODIED

- Cabernet Sauvignon Chateau Ste. Michelle
"Indian Wells", Washington, \$50
- Cabernet Sauvignon Sequoia Grove,
Napa Valley, \$80
- Cabernet Sauvignon Joseph Phelps,
Napa Valley, \$130
- Cabernet Sauvignon Jordan, Alexander Valley,
\$100
- Cabernet Sauvignon Caymus, Napa Valley, \$130
- Malbec Catena, Argentina, \$60
- Merlot Silverado, Napa Valley, \$79
- Rioja Crianza, El Coto, Spain, \$40

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.

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Chef Markus Ripperger

Corporate Executive Chef / President of Operations



Markus Ripperger took the helm as the Executive Chef at the Hampshire House in 1992 with the confidence of a seasoned professional. Trained in culinary arts in his native Zurich, Switzerland, Markus went on to make a name for himself at the famed Restaurant L'Oasis in La Napoule, France. He then joined the Savoy Hotel and Grosvenor House in London before earning his stripes in Boston, where he presided over the dining rooms at the Colonnade Hotel, the Sheraton Boston Hotel and Swissotel.

Markus has flourished at the Hampshire House merging the best of his European heritage with classic New England creations. This is evident in such dishes as Horseradish-Crusted Rack of Lamb, Caramelized Apple & Cranberry Salad and the nationally acclaimed Maple Roasted Almond & Swiss Chocolate Soup. Markus' current passion is the eco-friendly operations of the Hampshire House and sustainable cuisine focused on the use of the freshest local ingredients. This passion has been realized in Markus' newest creations including Organic Chantenay Carrot Soup, Lemon Grilled Salmon with organic Himalayan rice and Apple Strudel.

For all his serious training and expertise, Markus still lets his playful side loose, and it is clear he enjoys his work which includes menu supervision of 75 Chestnut, 75 on Liberty Wharf, Cheers Beacon Hill, and Hampshire House.

Markus' philosophy is "To prepare a fine meal for your family or for guests is to share with them a special gift. This gift is not just a memorable meal, but the joy of celebrating life, love and good health with food."



The Hampshire House

Our turn-of-the-century mansion, on historic Beacon Hill, is where generations of Bostonians and their guests have wine, dined, and danced the night away. The five-story Georgian revival townhouse was lavished with Italian marble, carved oak paneling, crystal chandeliers and tall Palladian windows. Those windows not only looked out onto the Victorian elegance of the Boston Public Garden, but they also looked into the social world of Boston's elite, as 84 Beacon Street became one of the most fashionable salons in the city. Gentlemen in top hats and tails and ladies in silk and satin ascended the grand staircase to the heart of the house for gala evenings in the Ballroom and Library.

A Room With A View



The Grand Staircase, 1st Floor



Library, 2nd Floor



Baker Bar, 2nd Floor



Codman Room, 3rd Floor



Abbott Bar, 3rd Floor



Thayer Room, 3rd Floor

Each level of this extraordinary home provides its own unique charm. Begin in the foyer with its vast cathedral ceiling and majestic crystal chandelier and follow the grand staircase to the second floor Library and Baker Bar. This distinctive space encompasses a warm and distinguished flavor with its sweeping views of the Public Garden, carved oak bookshelves, elegant working fireplace and impressive hand-crafted oak bar. Continuing upward to the Third Floor, the former bedroom suite of the mansion, you sense the charm and hospitality of a private home. Elegant window seats invite you to escape as you enjoy the regal treetop views of the Public Garden and Boston's skyline. This delightful space is a favorite for your most intimate affairs.

Policies

Private Dining Policies

MENUS

To allow proper planning by our Chef, the Hampshire House requires a finalized menu. Plated dinners are offered with a menu of three entrées selected by the Client (subject to approval) at least on 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, the 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 areas. 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.

CAKE MINIMUM

Tiered wedding cakes are based on a 40 person minimum. If final guest count is below the minimum, client will be charged the difference at \$9 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 6% 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.

THE EVENT

CONDUCT: The 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 the Client or any guest of the Client violates the decorum of, or disturbs any other guest or any staff member of, the Hampshire House.

CLOSING TIME: If the closing time of the event is delayed or extended by more than one-half hour (with Hampshire House 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 décor. All decorations must comply with local fire laws.

CANCELLATIONS

Events may be cancelled, with the approval of the Hampshire House, without any penalty to the client, up to 12 months in advance. Events cancelled less than 12 months in advance are subject to the loss of the initial deposit. Events cancelled less than 6 months out will forfeit 75% of the estimated value of the event. Events cancelled less than 3 months out will forfeit 100% of the

estimated value of the event. If an event of equal or greater value is scheduled, the Hampshire House will issue a full 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.

ALCOHOL AND BEVERAGE SERVICE

The Hampshire House offers a wide range of superb choices in wine and beverage service. Both “cash” and “hosted” bar arrangements are available. The cash bar set up is \$175 for four hours. “Hosted” or “Open” bars will be limited to a maximum of 5 hours or less. However, at the sole discretion of the Hampshire House manager on duty at the Event, other arrangements might be made. The Hampshire House reserves the right to control and monitor the consumption of alcohol beverage for its own benefit, but it does not represent that it will do so except as required by applicable law. The Hampshire House reserves the right to refuse service to any guest or guests, if deemed necessary. All beverages must be provided by the Hampshire House and consumed on 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.

PARKING

Self-Parking is available in the Boston Common Garage (approximately 1 block away on Charles Street).

Private Dining Policies

VALET PARKING

Valet service is available for private events upon request. Valet parking charges can be hosted by the client or paid individually by the guests for \$35 per car in the evening and on the weekends or \$50 per car for daytime events.

Hosted valet parking requires a minimum of 5 cars (if there are less than 5 cars the client will be charged the difference). For five or more cars, the client will be charged for the actual number of cars that utilize valet. Valet staffing will be determined based on this guaranteed count; therefore, this count should be as accurate as possible to avoid valet congestion and guest waiting.

For valet parking with individual payment, the guests will be charged individually for the valet service per car. The Hampshire House will provide the first valet attendant at no cost to the client. One valet attendant can park 0-5 cars. Estimated counts on valet in excess of 5 cars will require additional attendants and valet fees per additional attendant that will be charged to the client. Estimated number of cars provided by the client should be as accurate as possible to avoid valet congestion and guest waiting.

- 0-5 cars Hampshire House provides complimentary attendant. Guests are charged individually for valet.
- 5-15 cars 2 valet attendants required. Client is charged for one additional attendant at \$40. Guests are charged individually for valet.
- 16-25 cars 3 valet attendants required. Client is charged for two additional attendants at \$40 each, \$80 total. Guests are charged individually for valet.
- 26-35 cars 4 valet attendants required. Client is charged for three additional attendants at \$40 each, \$120 total. Guests are charged individually for valet.
- 35-45 cars 5 valet attendants required. Client is charged for four additional attendants at \$40 each, \$160 total. Guests are charged individually for valet.

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

PREFERRED VENDORS:

The Hampshire House has extensive experience with many different vendors in the Boston area. These vendors are considered our preferred vendors and are strongly recommended by the Hampshire House for all of our clients and events. Our preferred vendor list can be obtained from our Sales Department, or it can be found on our website.

- WEDDINGS: <https://www.hampshirehouse.com/wedding/wedding-preferred-vendors.php>

Hampshire House Preferred Vendors submit Certificate of Insurance on an annual basis. Client will not be required to obtain certificate from our preferred vendors.

OUTSIDE VENDORS:

Our preferred vendors offer all services necessary. However, if you find it necessary to use outside services, any companies, firms, agencies, individuals and groups 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 outside vendors will be required to provide a valid Certificate of Insurance as outlined below. Upon advanced notice from the 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 the Hampshire House.

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 the 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 the 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 St.
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.

For clients hosting a ceremony at the Hampshire House the florist is required to be onsite for room turn from ceremony to dinner set up if utilizing the same space for ceremony and meal service.

“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 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 comes 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.

SPECIAL SERVICES:

The Hampshire House staff is happy to work with Client 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 the Hampshire House is not licensed for any entertainment groups exceeding five members.

Contact Us

On this special day, when you celebrate one of life's most precious milestones, the professional event team at the Hampshire House will oversee every detail. Customize your wedding in our mansion with our distinctive wedding menus. Please contact our event professionals at 617.227.9600 or via email events@hampshirehouse.com

The Hampshire House

84 Beacon Street, Boston, MA 02108

Tel: 617.227.9600

Email: events@hampshirehouse.com

hampshirehouse.com

[Wedding Menus //](#)

[Executive Chef //](#)

[The Venue //](#)











