

GOLD WEDDING PACKAGE

PLATED DINNER

Chef Menu Tasting | Fully Attended Bar
Champagne/Sparkling Cider Toast
Custom Wedding Cake From Jacques Pastries
\$80 pp

CHEESE, CRUDITÉ & FRUIT DISPLAY

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

PASSED HORS D'OEUVRES

Select Three

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

SALAD SELECTIONS

Select One

House Greens Salad Caesar Salad

ENTREE SELECTIONS

Select Two | Served With Seasonal Vegetable & Signature Side

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

*Premium Selection Add \$5 pp

SIGNATURE SIDES

Select One

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

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

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



The Event Center
at Hampshire Hills