

HAMPSHIRE HOUSE

*Daytime
A La Carte Menu*



Join Us for an Elegant Boston Dining Experience

Located in the heart of Boston's Beacon Hill, the Hampshire House is one of Boston's premier event venues. Our private rooms feature sweeping views of the Boston Public Garden and a charm that speaks to Boston's finest traditions. The elegance of the Hampshire House transforms any event into a sophisticated and exciting experience that makes for an unforgettable occasion.

[Catering Menus //](#)

[Executive Chef //](#)

[The Venue //](#)

[Contact Us //](#)

BREAKFAST & BRUNCH

CONTINENTAL BREAKFAST

Freshly baked muffins, and buttery croissants

Seasonal, breakfast breads with butter and assorted preserves

Sliced seasonal fruits and mixed berries

Vanilla yogurt with house-made granola

Freshly squeezed orange, pink grapefruit and cranberry juice

Infused sparkling and mineral waters

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

\$26 per person

BREAKFAST BUFFET

Bagels with chive and regular cream cheese

Freshly baked muffins, and buttery croissants

Seasonal breakfast breads with butter and assorted preserves

Sliced seasonal fruits and mixed berries

Fluffy scrambled cage free eggs with fresh chives

Sausage, bacon and homefries

Freshly squeezed orange, pink grapefruit and cranberry juice

Infused sparkling and mineral waters

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

\$37 per person (20 guest minimum, additional \$7 per guest if fewer than 20 guests)

GF 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. Menu prices are subject to change.

BREAKFAST & BRUNCH CONTINUED >



BREAKFAST & BRUNCH

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 squeezed orange, pink grapefruit and cranberry juice

Infused sparking and mineral waters

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

\$75 per person (20 guest minimum, additional \$5 per guest if fewer than 20 guests)

BREAKFAST & BRUNCH CONTINUED >

BREAKFAST & BRUNCH

BUTLER PASSED HORS D'OEUVRES *(minimum order of 25 pieces)*

HOT HORS D'OEUVRES

GF Crisp Applewood Smoked Bacon glazed with Vermont maple syrup — \$6 each

Miniature Blueberry Pancake Stack with Vermont Maple Syrup — \$6 each

Fried Chicken & Waffles, Vermont maple syrup — \$7 each

Miniature Brioche with warm brie and fig compote — \$6 each

COLD HORS D'OEUVRES

GF Melon & Parma Ham Skewers — \$6 each

Miniature Avocado Multi-Grain Toast with chive crabmeat — \$7 each
with tomato confit — \$6 each

English Farmhouse Cheddar on wheat biscuit with fruit compote — \$6 each

GF Miniature Mixed Berry & Banana Smoothie — \$6 each

DISPLAYS

CHEESE & CHARCUTERIE BOARD assorted local soft & hard cheeses, parma ham, capicola, sopressata, seasonal fruit, crostini, country breads and fruit compotes — \$18 per person *(minimum order of 10 people)*

DISPLAY OF KENDALL BROOK SMOKED SALMON capers, red Bermuda onion, tomatoes, bagels, cream cheese — \$260 per display

GF FRESH SMOOTHIE BAR Tuscan kale, Valencia orange & Granny Smith apple smoothie, seasonal mixed berry & banana smoothie, Brazilian mango & Chantenay carrot smoothie — \$19 per person *(minimum order for 20 people)*

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BREAKFAST & BRUNCH CONTINUED >

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 CHICKEN PROVENÇAL ratatouille
vegetables, Kalamata olives, herbs de Provence,
tomato concasse, extra virgin olive oil, long
grain basmati rice — \$15 per person

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

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BREAKFAST & BRUNCH CONTINUED >

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.

GOURMET SALAD STATION

GF 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

GF 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

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BREAKFAST & BRUNCH

CONFERENCES

TEA

RECEPTIONS

LUNCHEON

BEVERAGES

POLICIES

CONFERENCE REFRESHMENTS

THE MID-MORNING REFRESH

Granola bars and energy bars
 Individual organic Greek yogurt with mixed berries
 Assorted bottled juices, soft drinks
 Infused sparkling & mineral water
 Freshly brewed Terrazzo coffee, decaffeinated coffee
 and a selection of fine teas
\$16 per person (minimum of 10 guests)

THE AFTERNOON WAKE-UP

Whole fresh fruit
 Vegetable crudité
 Roasted red pepper hummus, flatbread
 Double fudge chocolate and blondie brownies
 Assorted bottled juices, soft drinks
 Infused sparkling & mineral waters
 Freshly brewed Terrazzo coffee, decaffeinated coffee
 and a selection of fine teas
\$17.50 per person (minimum of 10 guests)

FRESH SMOOTHIE BREAK

Tuscan kale, Valencia orange, Granny Smith apple &
 avocado smoothie
 Seasonal mixed berry & banana smoothie
 Brazilian mango & Chantenay carrot
 A variety of granola bars & energy bars
\$19 per person (minimum of 10 guests)

THE CAFÉ COFFEE BREAK

Biscotti, fine Italian cookies, chewy macarons
 Chocolate dipped strawberries and rich chocolate
 truffles
 Espresso and Cappuccino
 Freshly brewed Terrazzo coffee, decaffeinated coffee
 and a selection of fine teas
\$22 per person (minimum of 10 guests)
\$175 barista fee

MEDITERRANEAN MEZZE

Hummus, tabbouleh, caponata
 Marinated mushrooms, marinated artichokes
 Assorted olives, fresh bucconcini
 Seasonal roasted vegetables
 Served with flatbread, fiselle, grissini, and
 country rosemary Kalamata olive bread
 Sparkling San Pellegrino® water
\$22 per person (minimum of 10 guests)

SAVORY SNACKS

Soft baked pretzel bites with whole grain mustard,
 Sea salt popcorn and Caramelized nut popcorn
 House-made potato chips with onion dip
 Assorted bottled juices, soft drinks,
 infused sparkling & mineral waters
 Freshly brewed Terrazzo coffee, decaffeinated coffee
 and a selection of fine teas
\$22 per person (minimum of 10 guests)

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ALL DAY CONFERENCE PACKAGE #1 >



THE ALL DAY CONFERENCE PACKAGE #1

CONTINENTAL BREAKFAST

Freshly baked muffins, and buttery croissants
 Seasonal breakfast breads with butter and assorted preserves
 Sliced seasonal fruits and mixed berries
 Vanilla yogurt with house-made granola
 Freshly squeezed orange, pink grapefruit, and cranberry juice
 Infused sparkling and mineral waters
 Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

BUFFET LUNCH

Chef's seasonal soup selection
 Mixed field greens with a framboise vinaigrette
 Greek Salad with Roma tomatoes, English cucumber, shallots, roasted red and yellow peppers, Kalamata olives, herb feta cheese, oregano red wine vinaigrette
 Haricot Verts and Potato Salad with radishes, walnuts, dried apricots, roasted pepper, baby arugula, chive lemon vinaigrette
 Fresh oven-roasted turkey, charcuterie meats, Swiss and aged cheddar, pickles, olives and a basket of assorted rolls
 Seasonal fruit salad
 Assorted miniature pastries
 Assorted bottled juices, soft drinks
 Infused sparkling and mineral waters
 Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

AFTERNOON BREAK

Double fudge chocolate and blondie brownies, chewy macaroons
 Chocolate dipped strawberries
 Rich chocolate truffles
 Infused sparkling and mineral waters
 Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

\$120 per person (Minimum of 20 guests, additional \$5 per person if fewer than 20 guests)

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ALL DAY CONFERENCE PACKAGE #2 >



THE ALL DAY CONFERENCE PACKAGE #2

CONTINENTAL BREAKFAST

Seasonal fruit and berry parfait with organic Greek yogurt
Maple granola
Gourmet carrot muffins with fresh Hawaiian pineapple and toasted coconut
Whole grain bagels with herbed and smoked salmon cream cheeses
Freshly squeezed orange, pink grapefruit and cranberry juice
Infused sparkling and mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

BUFFET LUNCH

Roasted tomato soup
Caesar Salad with hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing
Grilled cheese sandwiches toasted with cheddar cheese, vine-ripened tomatoes and crisp bacon
Maple roasted turkey, homestyle gravy and orange cranberry chutney
Mashed sweet potatoes
Sautéed seasonal vegetables
Fresh baked rolls with sweet butter
Assorted cookies
Assorted bottled juices, soft drinks
Infused sparkling and mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

AFTERNOON BREAK

Fresh whole fruit
Vegetable crudité
Roasted red pepper hummus, flatbread
Assorted bottled juices, soft drinks
Infused sparkling and mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

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THE ALL DAY CONFERENCE PACKAGE #3

CONTINENTAL BREAKFAST

Miniature croissants to include a selection of almond, chocolate and spinach & cheese
Sliced seasonal fruit & mixed berries
Assorted dry cereals and milk
Freshly squeezed orange, pink grapefruit and cranberry juice
Infused sparkling and mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

BUFFET LUNCH

White bean & Tuscan kale soup
Arugula salad with vine-ripened tomatoes, fresh basil and balsamic vinaigrette
Mediterranean chicken breast with Kalamata olives in a pine nut pesto over penne pasta
Herb-roasted cod fish with tomato tapenade and lemon basmati rice
Roasted seasonal vegetables
Parmesan-crust bread
Miniature chocolate, passion fruit and Tahitian vanilla crème brûlées
Assorted bottled juices, soft drinks
Infused sparkling and mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

AFTERNOON BREAK

Tri-color corn chips, tangy salsa, fresh guacamole
Warm house baked chocolate chip cookies
Assorted bottled juices, soft drinks
Infused sparkling and mineral waters
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

\$120 per person (Minimum of 20 guests, additional \$5 per person if fewer than 20 guests)

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HIGH TEA AT THE HAMPSHIRE HOUSE

An elegant and relaxing way to spend an afternoon with friends and family. Best served buffet style.

FINE TEA SELECTIONS

4 Fruit Rouge... A blend of black teas with flavors of cherry, strawberry, raspberry and red currant
 Breakfast... a blend of Ceylon, Darjeeling & Assam teas
 Decaffeinated Earl Grey... black tea flavored with bergamot from Calabria
 Chamomile... A soothing and easily digestible infusion
 Jasmin... a sweet & fragrant green tea
 Peppermint... A blend of teas with dried garden mint
 Green Mint Tea... with spearmint & peppermint leaves

ACCOMPANIMENTS

Parmesan pastry twists
 Cinnamon raisin and lemon scones with clotted cream and assorted preserves

TEA SANDWICHES

Smoked salmon with vodka crème fraîche on marble rye
 Vine-Ripened tomato, fresh basil and Buffalo mozzarella on multi-grain
 English cucumber with dill crème fraîche on whole wheat
 Chicken Salad with ruby grapes, Granny Smith apples and celery on a miniature croissant

PATISSERIES

Fresh fruit tartlettes
 Tart lemon cake squares
 GF Chocolate dipped strawberries
 GF Chewy coconut macaroons

\$48 per person (Minimum of 20 guests, additional \$5 per person if fewer than 20 guests)

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AFTERNOON TEA AT THE HAMPSHIRE HOUSE

Our "untraditional" twist on the classic high tea. Best served buffet style.

FINE TEA SELECTIONS

4 Fruit Rouge... A blend of black teas with flavors of cherry, strawberry, raspberry and red currant
Breakfast... a blend of Ceylon, Darjeeling & Assam teas

Decaffeinated Earl Grey... black tea flavored with bergamot from Calabria

Chamomile... A soothing and easily digestible infusion

Jasmin... a sweet & fragrant green tea

Peppermint... A blend of teas with dried garden mint

Green Mint Tea... with spearmint & peppermint leaves

SALADS

GF Baby arugula with shaved fennel, roasted orzo, English cucumbers, orange segments, fresh soft herbs and champagne vinaigrette

GF Seasonal roasted vegetable salad

GF Cherry tomato and baby mozzarella with Kalmata olives, fresh basil chiffonade and aged balsamic vinegar and extra virgin olive oil

MINIATURE SANDWICHES

Lobster salad on brioche bun

Oven-roasted turkey with cranberry mayonnaise on multi-grain bread

Grilled cheese and tomato on country white bread

Beef tenderloin and Boursin cheese on marble rye

DESSERTS & DELECTABLES

House baked chocolate chip, chocolate crackle and oatmeal raisin cookies

Double fudge chocolate and blondie brownies

Petit Boston cream pies

Maple Roasted Almond and Swiss Chocolate soup served in espresso cups

Seasonal fruit tartlets

Miniature strawberry shortcakes

GF Chocolate dipped strawberries

Ricotta cheese cannolis

\$56 per person (Minimum of 20 guests, additional \$5 per person if fewer than 20 guests)

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TEA ENHANCEMENTS

Freshly brewed Terrazzo coffee and decaffeinated coffee – *\$5 per person*

GF Maine Lobster and vegetable lettuce wrap – *\$9 per person*

Grilled Chicken, roasted pepper and olive tapenade on polenta medallion – *\$7 per person*

Shrimp salad on rye – *\$6 per person*

GF Seasonal fruit and berry parfait with organic Greek yogurt – *\$7 per person*

Miniature Cupcakes (consult your sales manager for flavor options) – *\$45 per dozen (minimum order of six dozen)*

Hampshire House Cookie Jar house baked chocolate chip, chocolate crackle and oatmeal raisin cookies – *\$35 per dozen*

GF French Macarons raspberry, coffee, lemon, caramel, vanilla and chocolate – *\$50 per dozen (minimum order six dozen)*

Miniature Croissants to include a selection of almond, chocolate and spinach & cheese – *\$40 per dozen*

Chocolate Dipped Strawberries – *\$50 per dozen*

DAYTIME RECEPTIONS

HOT HORS D'OEUVRES – All Selections based on a minimum order of 25 pieces each

MINIATURE LOBSTER POT PIE
garnished with lobster medallion – \$8

COCONUT TEMPURA SHRIMP peppered
strawberry dipping sauce – \$8

MARYLAND CRAB CAKES
Cajun rémoulade sauce – \$8

LOBSTER MACARONI AND CHEESE
with toasted breadcrumbs – \$8

PETIT BURGER American cheese, ketchup,
mustard, cornichon, truffled French fries – \$8

BABY LAMB CHOPS Dijon mustard, herbed
bread crumbs – \$8

GF SEA SCALLOPS WITH MANGO
served in a porcelain spoon – \$8

GF GRILLED SHRIMP with cilantro – \$8

MINIATURE CLAM CHOWDER served in an
espresso cup – \$8

MINIATURE LOBSTER BISQUE
with sweet sherry – \$8

GF MINIATURE ORGANIC CHANTENAY
CARROT SOUP with ginger and lime – \$6

PROSCIUTTO WRAPPED SCALLOP
BROCHETTES with lemon confit – \$8

MINIATURE BEEF WELLINGTON
with béarnaise sauce – \$6

WILD MUSHROOM & SWEET ONION TARTLET
with goat cheese – \$6

DUCK CONFIT STRUDEL Granny Smith apples,
dried cranberries, raspberry gastrique – \$6

GF CRISP APPLEWOOD SMOKED BACON
glazed with Vermont maple syrup – \$5

MINIATURE BLUEBERRY PANCAKE STACK
with Vermont maple syrup – \$6

FRIED CHICKEN & WAFFLES with Vermont
maple syrup – \$7

MINIATURE BRIOCHE with warm brie and fig
compote – \$6

SAFFRON RISOTTO Arancini with
arrabiatta sauce – \$6

VEGETABLE SPRING ROLL with sweet chili
dipping sauce – \$6

GRILLED ASPARAGUS SPEARS Asiago cheese,
phyllo dough – \$6

ROASTED MUSHROOMS stuffed with feta
cheese & spinach – \$6

CRUSTY OLIVE FOCACCIA miniature pizzas – \$6

POLENTA CAKES with caramelized peppers – \$6

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DAYTIME RECEPTIONS

COLD HORS D'OEUVRES – All Selections based on a minimum order of 25 pieces each

GF GULF SHRIMP with tomato olive tapenade in a porcelain spoon – \$8

GF LUMP CRAB SALAD on a crisp English cucumber – \$8

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori – \$8

ASSORTED CAVIAR on toasted rye canapé – \$8

GF JUMBO GULF SHRIMP with cocktail sauce – \$8

MINIATURE LOBSTER ROLL with fresh chives – \$8

KENDALL BROOK SMOKED SALMON chive crêpe, vodka sour cream – \$7

BEEF TENDERLOIN Anaheim chili aioli, on focaccia – \$7

WOOD-GRILLED LAMB mint cucumber yogurt on flatbread – \$6

GRILLED CHICKEN CROSTINI olive tapenade, vine-ripened tomato on crostini – \$7

AMERICAN PEPPERED GOAT CHEESE on stone-ground corn bread – \$6

GF MELON & PARMA HAM SKEWERS – \$6

MINIATURE AVOCADO MULTI GRAIN TOAST with chive crabmeat – \$8
with tomato confit – \$6

ENGLISH FARMHOUSE CHEDDAR on wheat biscuit with fruit compote – \$6

MINIATURE MIXED BERRY & BANANA SMOOTHIE – \$6

GF RUBY GRAPES goat cheese, roasted almonds – \$6

GF MINIATURE GAZPACHO cucumber, sour cream – \$6

ROASTED RED PEPPER HUMMUS on flatbread – \$6

GF CAPRESE SKEWER aged balsamic, extra virgin olive oil – \$6

EGGPLANT BRUSCHETTA on focaccia – \$6

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DAYTIME RECEPTION DISPLAYS

BAR SNACKS

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

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

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) — \$14 per person

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

CHEESE & CHARCUTERIE BOARD assorted local soft & hard cheeses, parma ham, capicola, sopressata, seasonal fruit, crostini, country breads and fruit compotes — \$19 per person (minimum order of 10 people)

PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli Roquefort black cracked peppercorn dip and roasted red pepper herb dip — \$14 per person

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus. Served with crisp vegetables and grilled flatbread — \$14 per person

APPLE AND CRANBERRY BRIE EN CROÛTE


Garnished with seasonal fruit and berries and served with assorted crostini — \$250 per display

KENDALL BROOK SMOKED SALMON

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

SMOKED NEW ENGLAND BAY SCALLOPS

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

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DAYTIME RECEPTION DISPLAYS

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*

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 – *\$16 per person (with Serrano ham, \$9 per person)*

MEDITERRANEAN MEZZE

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

HAND ROLLED SUSHI

California rolls to include tuna, salmon, crab and vegetable – *\$9 per piece (minimum 40 pieces)*

GF BEACON HILL RAW BAR

- Jumbo Gulf Shrimp – *\$8 per piece*
- Wellfleet Oysters – *\$7 per piece*
- Littleneck Clams – *\$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 50 pieces each).

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BREAKFAST & BRUNCH

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DAYTIME RECEPTION CARVING STATIONS

MAPLE-ROASTED TURKEY
orange cranberry chutney, Dijon mustard — \$285 each

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

OVEN-ROASTED ROSEMARY LEG OF LAMB Pinot
Noir reduction, preserved lemon & mint chutney,
mustard reduction — \$250 each

APPLEWOOD SMOKED HAM
pineapple salsa, maple mustard — \$270 each

DOMESTIC RACK OF LAMB rosemary jus
— \$95 per rack

Chef's Fee — \$175 Per Station

STUFFED VEAL LOIN
apricots, red currants, Madeira sauce — \$350 each

BLACK ANGUS BEEF SIRLOIN cracked pepper
brandy sauce, chimuchurri sauce — \$350 each

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

CEDAR PLANKED SALMON dill mustard sauce
— \$260 each

HERB-CRUSTED CHILEAN SEA BASS steamed in
banana leaves, exotic fruit salsa — \$350 each

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

STATION ACCOMPANIMENTS

GF GARDEN GREENS cherry tomatoes, English
cucumbers, French radishes, julienne carrots,
champagne vinaigrette — \$9 per person

CAESAR SALAD hearts of Romaine lettuce,
shaved Parmesan cheese, herbed croutons,
Caesar dressing — \$9 per person

GF GOLDEN BEET SALAD baby arugula, pistachios,
citrus vinaigrette — \$9 per person

GF CARAMELIZED APPLE AND DRIED CRANBERRY
SALAD baby arugula, walnut crusted Vermont goat
cheese medallions, apple cider vinaigrette
— \$9 per person

GF BUFFALO MOZZARELLA red and yellow vine-ripened
tomatoes, fresh basil, aged balsamic vinegar, extra virgin
olive oil — \$10 per person

GF ROASTED VEGETABLES marinated with extra virgin
olive oil, fresh herbs and balsamic vinegar
— \$10 per person

GF SAUTÉED HARICOTS VERTS with shallot butter
— \$9 per person

GF PETIT VEGETABLES with garlic and herbs
— \$9 per person

PARMESAN-CRUSTED ROSEMARY FOCACCIA
BREAD — \$6 per person

GF POTATO AU GRATIN with a hint of nutmeg
— \$9 per person

GF HERB ROASTED CREAMER POTATOES
— \$9 per person

GF LYONNAIS POTATOES caramelized sweet onions,
Italian parsley — \$9 per person

GF SHALLOT MASHED POTATOES — \$9 per person

SWEET CORN AND SAGE STUFFING — \$7 per person

SAFFRON VEGETABLE RISOTTO CAKES
— \$9 per person

GF Hampshire House Gluten Free Cuisine.

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Administrative Fee. Menu prices are subject to change.





DAYTIME RECEPTION SPECIALTY STATIONS

These stations will be prepared for the guaranteed number of guests by a Chef in your private room.

GF RISOTTO STATION – SELECT TWO:

GARDEN VEGETABLE
FRESH PEA AND ASPARAGUS
TOMATO MASCARPONE
PUMPKIN AND CRANBERRY

\$19 per person

With Char-Grilled Chicken Breast add \$7 per person

With Sautéed Shrimp and Scallops add

\$9 per person

PASTA STATION – SELECT TWO:

CHEESE TORTELLINI broccoli florets,
Pecorino cream sauce
PENNE tomato basil sauce,
shaved Parmesan cheese
TRI-COLORED ROTINI artichokes, roasted red
peppers, tomatoes, pine nut pesto
ORECCHIETTE baby spinach, tomatoes,
roasted garlic sauce
FUSILLI eggplant carbonara
FARFALLE sun-dried tomatoes, goat cheese,
black olives

\$19 per person

With Char-Grilled Chicken Breast add \$7 per person

With Sautéed Shrimp and Scallops add

\$9 per person

Chef's Fee – \$175 Per Station

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GF POLENTA CAKE STATION

Served with a selection of toppings including mushroom ragout, caponata. Served with Braised Chicken Stew and Braised Boneless Beef Short Rib Ragout – *\$26 per person*

GOURMET PASTA STATION

SELECT TWO:

CHICKEN PICATTA gemelli pasta, lemon, capers, butter sauce

SHRIMP AND SCALLOP ARRABBIATA
conchiglie pasta, red chili tomato sauce

LOBSTER RAVIOLI tomato, ricotta,
vodka cream sauce

WILD MUSHROOM RAVIOLI

crimini mushrooms, with mushroom cream
sauce

SWEET PEA RAVIOLI asparagus, ricotta,
mint cream sauce

SUNSHINE RAVIOLI ratatouille vegetables,
ricotta, tomato basil sauce

PUMPKIN RAVIOLI caramelized butternut
squash, cranberries, purple sage butter sauce

\$27 per person



DAYTIME RECEPTION SPECIALTY 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)*

STIR FRY STATION – SELECT TWO:

TENDERED CHICKEN baby bok choy, udon noodles, soy-sesame sauce

GULF SHRIMP AND SEA SCALLOPS red chili peppers, daikon, water chestnuts, steamed rice

SEASONAL VEGETABLES steamed rice, pineapple curry

PEPPERED BEEF broccoli florets, scallions, steamed rice, ginger soy sauce

MAINE LOBSTER sugar snap peas, Thai basil, steamed rice, ginger garlic sauce – *add \$8 per person*

Served with classic Chinese take out containers, chop sticks and fortune cookies

\$26 per person

Chef's Fee – \$175 Per Station

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GF GULF SHRIMP AND SCALLOP MARTINI STATION

Jumbo gulf shrimp, sea scallops, crisp vegetable spaghetti, chardonnay citrus reduction
\$28 per person

GOURMET SALAD STATION

GF CAMELIZED 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

GF 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

\$18 per person

DAYTIME DESSERT SELECTIONS

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, coffee,
caramel, lemon, 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

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 BUFFET

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, chocolate dipped strawberries,
decadent chocolate truffles and dark chocolate
mousse martini
– \$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, chocolate dipped
strawberries, fresh baked cookies, rich chocolate
brownies, decadent chocolate truffles, warm
white & bittersweet chocolate bread pudding –
\$30 per person (minimum of 30 guests)

PASTRY CHEF ATELIER

Allow guests to use their creativity to make their
own dessert – \$35 per person (minimum of 30
guests), Chef attended \$175

PASTERIES (select three) Miniature 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

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BREAKFAST & BRUNCH

CONFERENCES

TEA

RECEPTIONS

LUNCHEON

BEVERAGES

POLICIES



DAYTIME DESSERT SELECTIONS

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

THE CAFÉ COFFEE BREAK

Biscotti, fine Italian cookies, chewy macaroons
Chocolate dipped strawberries
Rich chocolate truffles
Espresso and Cappuccino
Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas
\$20 per person, \$175 barista fee

COFFEE AND TEA STATION

Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas: English Breakfast, Earl Grey, Chamomile, Four Fruit Red Tea, Jasmine Mint Green, Peppermint, Decaffeinated Black Tea – \$9 per person

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)

THE PERFECT FINISH

After dinner drinks and cordials presented tableside from our cordial cart or create your own International Coffee – Price based on consumption

Attendant Fee Required for Alcohol Service \$175

CALL CORDIALS

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

DELUXE CORDIALS

Grand Marnier, \$16
B&B, \$16
Tia Maria, \$16
Cointreau, \$16
Drambuie, \$16
Hennessy VS, \$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
Remy Martin XO, \$38

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PLATED LUNCHEON / LUNCHEON BUFFETS

PLATED LUNCHEON

Each lunch entrée includes choice of one first course, fresh baked rolls with sweet butter and choice of one dessert, Terrazzo coffee, decaffeinated coffee and a selection of fine teas.

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)

ORGANIC CHANTENAY CARROT SOUP ginger, lime, rock shrimp garnish

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

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

GF BABY SPINACH SALAD julienne carrots, applewood bacon, parmesan crisp, maple-mustard vinaigrette

GF BEET SALAD baby arugula, pistachios, citrus vinaigrette

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

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

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FIRST COURSE CONTINUED >



PLATED LUNCHEON / LUNCHEON BUFFETS

FIRST COURSE

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

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 and 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)*

GF JUMBO SHRIMP MARTINI cocktail sauce, fresh lemon *(add \$4 per person)*

PLATED LUNCHEON / LUNCHEON BUFFETS

LUNCHEON ENTREES

FROM THE FARM

GF SLICED SIRLOIN SALAD grilled sirloin, mixed field greens, seasonal garden vegetables, herbed polenta cakes, champagne vinaigrette
— \$50 per person

GF GRILLED BEEF TENDERLOIN shallot mashed potatoes, crisp haricots verts, petit baby vegetables, port wine reduction — \$55 per person

GF ROASTED PORK TENDERLOIN glazed pearl onions, baby carrots, roasted brussel sprouts, mascarpone polenta, apple brandy sauce
— \$50 per person

GRILLED CHICKEN CAESAR SALAD hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing
— \$50 per person

PAN-SEARED CHICKEN BREAST wild mushroom risotto cake, baby kale, glazed petit carrots, citrus vinaigrette — \$50 per person

GF ROASTED CHICKEN BREAST lemon-thyme fingerling potatoes, seasonal vegetables, baby arugula, capers, Meyer lemon jus
— \$50 per person

GF ROSEMARY CHICKEN BREAST leek mashed potatoes, petit vegetables, rosemary jus
— \$50 per person

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LUNCHEON ENTREES CONTINUED >



PLATED LUNCHEON / LUNCHEON BUFFETS

LUNCHEON ENTREES

FROM THE SEA

GF LEMON GRILLED SALMON baby vegetables, organic Himalayan rice, ginger-citrus sauce – \$50 per person

GF NIÇOISE SALAD Seared Tuna, Boston bibb lettuce, tomato, English cucumber, haricot verts, hard-boiled egg, Kalamata olives, red bliss potatoes, balsamic vinaigrette – \$52 per person

GF NANTUCKET STEW swordfish, gulf shrimp, sea scallops, tomato broth, seasonal vegetables, bliss potatoes – \$52 per person

GF CHILEAN SEA BASS sautéed baby spinach, wild mushroom, organic red rice, petit vegetables, champagne glaze – \$60 per person

GF GRILLED SWORDFISH warm crushed potato and crab salad, roasted red and yellow peppers, sweet and sour tomato marmalade – \$60 per person

GF SAUTEED SHRIMP & SCALLOPS seasonal risotto, petit vegetables – \$60 per person

TRADITIONAL MAINE LOBSTER SALAD Boston bibb lettuce, crisp vegetables, brioche crouton – \$60 per person

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FROM THE GARDEN

GF RISOTTO STUFFED TOMATO saffron and ratatouille risotto, grilled asparagus, crimini mushrooms, petit vegetables, Kalamata olive tapenade, extra virgin olive oil, aged balsamic vinegar – \$45 per person

GF POLENTA CAKES crimini mushrooms, roasted seasonal vegetables, sautéed baby spinach, tomato coulis, extra virgin olive oil – \$45 per person

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

– \$45 per person



PLATED LUNCHEON / LUNCHEON BUFFETS

DESSERTS

MANGO SORBET exotic fruit, ginger biscotti

BANANA PUDDING layers of pudding, espresso soaked lady fingers and chocolate sauce

STRAWBERRY SHORTCAKE lemon scone, whipped cream, fresh strawberries, strawberry coulis

GF VALRHONA CHOCOLATE TORTE flourless Belgian chocolate torte, dark chocolate ganache

FRESH FRUIT TART seasonal fruit and berries, flaky pie crust, pastry cream

WARM CHOCOLATE CHIP COOKIE served with Madagascar vanilla ice cream

GF CHOCOLATE MOUSSE Swiss dark chocolate mousse, chocolate shavings

GF CRÈME BRÛLÉE vanilla bean custard, caramelized sugar, fresh berries

BOSTON CREAM PIE golden sponge cake, pastry cream, rich chocolate frosting, toasted almonds

GF SEASONAL MIXED BERRIES with minted lemon crème fraîche

HAMPSHIRE HOUSE COOKIE JAR house baked chocolate chip, chocolate crackle and oatmeal raisin cookies. Served family style on platters in the center of your dining tables
(add \$1.50 per person)

BOSTON TRILOGY OF DESSERTS featuring an assortment of New England favorites including a baby Boston cream pie, a blueberry-apple tartlet, and a miniature strawberry shortcake
(add \$3 per person)

HAMPSHIRE HOUSE CHOCOLATE TRILOGY luxurious chocolate desserts to include Belgian chocolate crème brûlée, double chocolate bread pudding and Executive Chef Markus Ripperger's nationally acclaimed maple roasted almond and Swiss chocolate soup
(add \$3 per person)

GF CRÈME BRÛLÉE COLLECTION our chef's three miniature masterpieces of bittersweet chocolate, passion fruit and Tahitian vanilla crème brûlée artfully crafted and caramelized to perfection
(add \$3 per person)

PEACH AND BERRY COBBLER Georgia peaches and seasonal berries baked with a brown sugar streusel topping and served with cinnamon ice cream
(add \$4 per person)

APPLE STRUDEL German style with a flaky pastry and crisp apples, served warm with vanilla ice cream
(add \$4 per person)

SEASONAL CHEESECAKE PARFAIT

Spring/Summer

STRAWBERRY ORANGE CHEESECAKE PARFAIT layers of sweet mascarpone cheese, graham cracker and strawberry

Fall/Winter

PUMPKIN CHEESECAKE PARFAIT layers of sweet mascarpone cheese, graham cracker and pumpkin

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PLATED LUNCHEON / LUNCHEON BUFFETS

LUNCHEON BUFFETS

GREAT SELECTIONS DELI BUFFET

Chef's seasonal soup selection

Mixed field greens with a champagne vinaigrette

Greek Salad with Roma tomatoes, English cucumber, shallots, roasted red and yellow peppers, Kalamata olives, herb feta cheese, oregano red wine vinaigrette

Haricot Verts and Potato Salad with baby arugula, radishes, walnuts, dried apricots, roasted pepper, chive lemon vinaigrette

Oven-roasted turkey, charcuterie meats, Swiss and aged cheddar, pickles, olives, and assorted rolls

Seasonal fruit salad

House baked chocolate chip cookies and rich chocolate brownies

Assorted juices, soft drinks, infused sparkling and mineral waters

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

\$50 per person (Minimum of 20 guests, additional \$10 per person if fewer than 20)

THE AMERICANA LUNCH BUFFET

Roasted tomato soup

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

Grilled cheese sandwiches with cheddar cheese, vine-ripened tomato, crisp bacon

Sautéed seasonal vegetables

Classic macaroni and cheese with toasted bread crumbs

Mashed sweet potatoes

Maple roasted turkey, homestyle gravy, orange cranberry chutney

House baked chocolate chip cookies and rich fudge brownies

Assorted juices, soft drinks, infused sparkling and mineral waters

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

\$55 per person (Minimum of 20 guests, additional \$10 per person if fewer than 20)

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LUNCHEON BUFFETS CONTINUED >

PLATED LUNCHEON / LUNCHEON BUFFETS

LUNCHEON BUFFETS

EUROPEAN SOUP AND SALAD BAR

Roasted tomato soup

White bean and Tuscan kale soup

Roasted Chicken and Mediterranean Couscous Salad

Poached Salmon and Cucumber Salad with fresh dill

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

Buffalo Mozzarella layered with red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil

Fresh baked rolls and country breads

Sliced seasonal fruit and mixed berries

Assorted cookies & rich fudge brownies

Assorted juices, soft drinks, infused sparkling and mineral waters

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

\$60 per person (Minimum of 20 guests, additional \$10 per person if fewer than 20)

HEART HEALTHY LUNCH BUFFET

Organic Chantenay carrot soup with ginger and lime

Garden greens, dried apricots, julienne apples, almonds, maple-mustard dressing

Watercress, shaved fennel, orange segments, pecans, blood orange vinaigrette

Grilled salmon, French lentils, tomato coulis, fresh herbs

Oven-roasted chicken with orange cranberry chutney

Roasted zucchini, summer squash, aged balsamic vinegar, extra virgin olive oil

Fresh baked rolls with sweet butter

Fresh seasonal whole fruit

Oatmeal raisin cookies

Assorted juices, soft drinks, infused sparkling and mineral waters

\$60 per person (Minimum of 20 guests, additional \$10 per person if fewer than 20)

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LUNCHEON BUFFETS CONTINUED >

PLATED LUNCHEON / LUNCHEON BUFFETS

LUNCHEON BUFFETS

WORKING LUNCH SANDWICH BUFFET

Herbed chicken vegetable soup

Mixed field greens with a champagne vinaigrette

Vegetarian pasta salad, sun-dried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers

Roasted chicken salad sandwiches, Granny Smith apples, ruby grapes, celery, miniature croissant

Roasted tenderloin on grilled focaccia with Anaheim chili aioli

Roasted eggplant, zucchini, summer squash and peppers rolled with Buffalo mozzarella and aged balsamic vinegar in a flour wrap

Sliced seasonal fruit and mixed berries

Chocolate chip cookies and rich fudge brownies

Assorted juices, soft drinks, infused sparkling and mineral waters

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

\$60 per person (Minimum of 20 guests, additional \$10 per person if fewer than 20)

EXECUTIVE HOT BUFFET

Maine Lobster Bisque

Mixed field greens with a framboise vinaigrette

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

Vegetarian pasta salad, sun-dried tomato pesto, broccoli florets, julienne carrots, Kalamata olives, red and yellow peppers

Chicken Provençal, ratatouille vegetables, Kalamata olives, herbs de Provence, tomato concasse, long grain basmati rice

Peppered tenderloin of beef, shiitake mushrooms, port wine sauce, whole grain mustard

Seafood paella, chicken, Gulf shrimp, PEI mussels, chorizo, sweet peas, roasted pepper, saffron, rice

Fresh baked rolls and country breads

Sliced seasonal fruit and mixed berries

Assorted miniature pastries

Assorted juices, soft drinks, infused sparkling and mineral waters

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

\$85 per person (Minimum of 20 guests, additional \$10 per person if fewer than 20)

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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 – *\$16 per drink*

STRAWBERRY LIME CHAMPAGNE COCKTAIL strawberry puree, lime juice, sparkling wine – *\$16 per drink*

BLACKBERRY BRAMBLE Bombay Sapphire gin, blackberry liqueur, simple syrup, ginger, lemon juice, blackberry garnish – *\$17 per drink*

CRANBERRY GIN FIZZ Monkey Bay 47 Gin, cranberry juice, simple syrup, splash ginger ale – *\$18 per drink*

NEGRONI SBAGLIATO Campari, sweet vermouth, prosecco – *\$17 per drink*

CUCUMBER COOLER Hendrick's gin, cucumber slices, lime, tonic water, mint, simple syrup – *\$17 per drink*

APRICOT FRENCH MARTINI apricot vodka, Chambord, splash pineapple juice – *\$18 per drink*

WATERMELON LIME MARGARITA Casamigos tequila, watermelon puree, lime juice, agave syrup – *\$17 per drink*

SPICY CUCUMBER MARGARITA Tanteo Jalapeno 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 Grey Goose vodka, pink grapefruit juice, ginger, honey, ginger beer – *\$18 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*

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

MISTLETOE MULE Grey Goose vodka, red wine, triple sec, lime juice, ginger beer, fresh cranberries and mint – *\$18 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 – *\$19 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 – *\$17 per drink*

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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*

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

PHONY NEGRONI St Agrestis non alcoholic spirit with citrus, juniper & floral notes garnished with orange peel – *\$11 per drink*

CITRUS FIZZ Seedlip Groove 42, a non-alcoholic spirit with marmalade cordial, sparkling water – *\$12 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*

PUMPKIN PIE MOCKTINI non-alcoholic spiced rum, pumpkin pie puree, cream, maple syrup – *\$12 per drink*

SPICED APPLE CIDER non alcoholic spiced rum, apple cider, fresh lemon juice, falernum, ginger ale – *\$13 per drink*

© Hampshire House Gluten Free Cuisine.

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BEVERAGE STATIONS

CHAMPAGNE EFFERVESCENCE

Our classic champagne selections with sun-ripened raspberries, strawberries, blueberries and tart cranberries

Fresh orange and pomegranate juices, peach brandy and luxurious Chambord

\$9 per person (Champagne charged upon consumption)

THE BEACON STREET BLOODY MARY STATION

Build your own Bloody Mary with our selection of fine vodkas with Bloody Mary mix.

Includes freshly candied applewood smoked bacon, pickled vegetables, ground horseradish, crisp celery, fresh lemon and lime, Tabasco® sauce, sweet cocktail onions and jumbo olives stuffed with creamy bleu cheese

\$10 per person (alcohol charged on consumption)

ENHANCEMENTS: Jumbo Shrimp
– *\$9 per person*

THE GARDEN OASIS BEVERAGE DISPLAY

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

ORANGE BLOSSOM & POMEGRANATE PUNCH a robust blend of wild orange blossom, fresh pomegranate juices and sparkling citrus soda
– *\$14 per person*

FRESH SMOOTHIE BAR

Tuscan kale, Valencia orange, Granny Smith apple avocado smoothie

Seasonal mixed berry & banana smoothie,

Brazilian mango & Chantenay carrot smoothie

\$19 per person (minimum order for 20 people)

THE CAFÉ COFFEE BREAK

Biscotti, fine Italian cookies, chewy macaroons

Chocolate dipped strawberries and rich chocolate truffles

Espresso and Cappuccino

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

\$22 per person (\$175 barista fee)

All beverages must be purchased from the Hampshire House. Proper identification will be required in compliance with Massachusetts State Liquor Laws.

 Hampshire House Gluten Free Cuisine.

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HAMPSHIRE HOUSE BEVERAGE LIST

TRADITIONAL BRUNCH BEVERAGES

MIMOSA champagne, orange juice – \$14

SPARKLING WINE Domaine Ste. Michelle Brut – \$14

KIR ROYALE champagne, Chambord – \$15

BLOODY MARY vodka, tomato juice, horseradish, lemon juice, celery stick, green olive – \$16

BACON BLOODY MARY with candied bacon, celery stick, green olive – \$17

SHRIMP COCKTAIL BLOODY MARY with jumbo gulf shrimp, celery stick, green olive – \$22

CALL BEVERAGES

Hampshire House Call Wines, \$14

Dewars, \$14

Seagrams V.O., \$14

Tanqueray Gin, \$14

Absolut Vodka, \$14

Bacardi Rum, \$14

Jack Daniels Bourbon, \$14

El Jimador Tequila, \$14

Mimosas, \$14

Bloody Marys, \$16

PREMIUM BEVERAGES

Hampshire House Premium Wines, \$15

Johnnie Walker Black Scotch, \$15

Crown Royal Blended Scotch, \$15

Bombay Gin, \$15

Ketel One Vodka, \$15

Mount Gay Rum, \$15

Makers' Mark Bourbon, \$15

Tanteo Blanco Tequila, \$15

DELUXE BEVERAGES

Hampshire House Deluxe Wines, \$16

Bombay Sapphire Gin, \$16

Grey Goose Vodka, \$16

Cruzan Reserve Rum, \$16

Woodford Reserve Bourbon, \$16

Glenfidich Scotch, \$16

Glenlivet Scotch, \$16

Patron Silver/Casamigos Tequila, \$16

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

 Hampshire House Gluten Free Cuisine.

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BEVERAGE LIST CONTINUED >



HAMPSHIRE HOUSE BEVERAGE LIST

PORTS

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

COGNAC

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

CALL CORDIALS

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

DELUXE CORDIALS

Grand Marnier, \$16
 B&B, \$16
 Tia Maria, \$16
 Cointreau, \$16
 Drambuie, \$16
 Hennessy VS, \$16

PREMIUM BOURBON

Maker's Mark Bourbon, \$15
 Basil Hayden's, \$17
 Booker's Bourbon, \$18
 Knob Creek, \$20
 Bulleit Bourbon, \$16

BEER

Budweiser (Bottled), \$8
 Coors Lite (Draught), \$8
 Heineken (Bottled), \$8
 Samuel Adams Lager (Draught), \$10
 Samuel Adams Seasonal (Draught), \$10
 Seasonal IPA (Draught), \$10

BOTTLED CRAFT BEERS

GF Downeast Cider (Boston, MA), \$10
 Whale's Tale Pale Ale (Nantucket, MA), \$10
 Allagash White (Portland, ME), \$10
 Night Shift (Everett, MA), \$10
 Atlantic Brewing Company (Bar Harbor, ME), \$10

HARD SELTZER

GF High Noon, \$10

SOFT DRINKS

Soda, \$5
 Juices, \$5
 Saratoga Springs Sparkling & Flat, \$6

GF Hampshire House Gluten Free Cuisine.

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HAMPSHIRE HOUSE WINE LIST

CHAMPAGNE AND SPARKLING WINES

- Korbel Brut, \$45
- Domaine Ste. Michelle Brut, Washington, \$42
- La Marca Prosecco, Veneto, \$49
- Mumm Napa Brut Prestige, California, \$65
- Nicolas Feuillatte, Epernay, \$95
- Moët et Chandon Brut Imperial NV, Epernay, \$140
- Veuve Clicquot Yellow Label, Reims, \$155

WHITE WINES

LIGHT BODIED


- Chardonnay Hess Select, Monterey, \$45
- Chardonnay Kendall-Jackson, California, \$48
- Chardonnay Steele, California, \$58
- Pinot Grigio Mezzacorona, Italy, \$40
- Sauvignon Blanc Kendall-Jackson, California, \$42

MEDIUM BODIED

- Chardonnay 14 Hands, Washington, \$40
- 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, \$75
- Sancerre, Delaporte, France, \$80
- Sancerre Pascal Jolivet, France, \$85
- Sauvignon Blanc Frei Brothers, Russian River, \$50
- Sauvignon Blanc Frog's Leap, Napa Valley, \$68

FULLER BODIED

- Chardonnay Sonoma-Cutrer, Russian River Ranches, \$60
- Chardonnay Silverado, Carneros, \$85
- Chardonnay Robert Mondavi, Napa Valley, \$75
- Chardonnay Chateau Montelena, Napa Valley, \$150
- Chardonnay Far Niente, Napa Valley, \$150
- Sauvignon Blanc Brancott, New Zealand, \$42

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WINE LIST CONTINUED >

HAMPSHIRE HOUSE WINE LIST

RED WINES

LIGHT BODIED

- Cabernet Sauvignon Hess Select, California, \$52
- 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, \$70

MEDIUM BODIED

- Cabernet Sauvignon 14 Hands, Washington, \$40
- Cabernet Sauvignon William Hill,
Central Coast California, \$44
- Cabernet Sauvignon Beaulieu Vineyard,
Napa Valley, \$85
- Malbec Don Miguel Gascon, Mendoza,
Argentina, \$42
- Merlot Columbia Crest, Washington, \$40
- Merlot 14 Hands, Washington, \$42
- Merlot Ghost Pines, Sonoma and Napa Valley, \$50
- Zinfandel Frog's Leap, Napa Valley, \$87

FULLER BODIED

- Cabernet Sauvignon Chateau Ste. Michelle "Indian
Wells", Washington, \$50
- Cabernet Sauvignon Sequoia Grove, Napa
Valley, \$95
- Cabernet Sauvignon Joseph Phelps, Napa
Valley, \$150
- Cabernet Sauvignon Jordan, Alexander Valley,
\$130
- Cabernet Sauvignon Caymus, Napa Valley, \$155
- Malbec Catena, Argentina, \$60
- Merlot Silverado, Napa Valley, \$90
- Rioja Crianza, El Coto, Spain, \$40

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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."

[BREAKFAST & BRUNCH](#)[CONFERENCES](#)[TEA](#)[RECEPTIONS](#)[LUNCHEON](#)[BEVERAGES](#)[POLICIES](#)

THE HAMPSHIRE HOUSE

Our turn-of-the-century mansion, on historic Beacon Hill, is where generations of Bostonians and their guests have wined, 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 >

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.

MANSION LAYOUT



Room	Dimensions	Banquet	Reception	Conference
1st Floor				
Oak Room	22x26	42	75	—
Georgian	22x27	60	75	34
TOTAL		102	150	—
2nd Floor				
The Library	50x22	100	150	50
Baker Bar	23x25	30	50	—
TOTAL		130	200	50
3rd Floor				
Thayer	32x17	60	75	34
Abbott	22x13	—	25	—
Codman	22x12	18	25	—
TOTAL		78	125	—
Entire House		310	500	

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 one month before the Event. If 30 or more guests are expected, a menu count is required at least 3 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 3 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.

Menu prices are subject to change.

GUARANTEES & COUNTS

The Hampshire house requires a final guest count no later than 3 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 3 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. Event cancellations must be submitted in writing to the Hampshire House.

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 \$175.00 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

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

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.

- OUR LIST OF PREFERRED VENDORS – <https://www.hampshirehouse.com/preferred-vendors-1/>

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.

Be aware that the 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 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.

"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.

Contact Us

Whether you are entertaining clients, honoring family & friends, developing business strategies or celebrating one of life's milestones, the professional event team at the Hampshire House will oversee every detail. Customize your event in our private event spaces with our distinctive catering 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 | Fax: 617.854.7662

Email: events@hampshirehouse.com

hampshirehouse.com

[Catering Menus //](#)

[Executive Chef //](#)

[The Venue //](#)













HAMPSHIRE HOUSE

*Evening
A La Carte Menu*



Join Us for an Elegant Boston Dining Experience

Located in the heart of Boston's Beacon Hill, the Hampshire House is one of Boston's premier event venues. Our private rooms feature sweeping views of the Boston Public Garden and a charm that speaks to Boston's finest traditions. The elegance of the Hampshire House transforms any event into a sophisticated and exciting experience that makes for an unforgettable occasion.

[Catering Menus //](#)

[Executive Chef //](#)

[The Venue //](#)

[Contact Us //](#)

RECEPTIONS

DINNER

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RECEPTIONS

HOT HORS D'OEUVRES – *All Selections based on a minimum order of 25 pieces each*

MINIATURE LOBSTER POT PIE
garnished with lobster medallion – \$8

COCONUT TEMPURA SHRIMP peppered
strawberry dipping sauce – \$8

MARYLAND CRAB CAKES
Cajun rémoulade sauce – \$8

LOBSTER MACARONI AND CHEESE
with toasted breadcrumbs – \$8

PETIT BURGER American cheese, ketchup,
mustard, cornichon, truffled French fries – \$8

BABY LAMB CHOPS Dijon mustard, herbed
bread crumbs – \$8

GF SEA SCALLOPS WITH MANGO
served in a porcelain spoon – \$8

GF GRILLED SHRIMP with cilantro – \$8

MINIATURE CLAM CHOWDER served in an
espresso cup – \$8

MINIATURE LOBSTER BISQUE
with sweet sherry – \$8

GF PROSCIUTTO WRAPPED SCALLOP
BROCHETTES with lemon confit – \$8

GF MINIATURE ORGANIC CHANTENAY
CARROT SOUP with ginger and lime – \$6

MINIATURE BEEF WELLINGTON
with béarnaise sauce – \$6

WILD MUSHROOM & SWEET ONION TARTLET
with goat cheese – \$6

DUCK CONFIT STRUDEL Granny Smith apples,
dried cranberries, raspberry gastrique – \$6

SAFFRON RISOTTO Arancini with
arrabiatta sauce – \$6

VEGETABLE SPRING ROLL with sweet chili
dipping sauce – \$6

GRILLED ASPARAGUS SPEARS Asiago cheese,
phyllo dough – \$6

ROASTED MUSHROOMS stuffed with feta
cheese & spinach – \$6

CRUSTY OLIVE FOCACCIA miniature pizzas – \$6

POLENTA CAKES with caramelized peppers – \$6

GF Hampshire House Gluten Free Cuisine.

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RECEPTION HORS D'OEUVRES CONTINUED >

RECEPTIONS

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RECEPTIONS

COLD HORS D'OEUVRES – *All Selections based on a minimum order of 25 pieces each*

GF GULF SHRIMP with tomato olive tapenade in a porcelain spoon – \$8

GF LUMP CRAB SALAD on a crisp English cucumber – \$8

CALIFORNIA ROLL crab meat, avocado, cucumber, sushi rice, nori – \$8

ASSORTED CAVIAR on toasted rye canapé – \$8

GF JUMBO GULF SHRIMP with cocktail sauce – \$8

MINIATURE LOBSTER ROLL with fresh chives – \$8

KENDALL BROOK SMOKED SALMON chive crêpe, vodka sour cream – \$7

BEEF TENDERLOIN Anaheim chili aioli, on focaccia – \$7

WOOD-GRILLED LAMB mint cucumber yogurt on flatbread – \$6

GRILLED CHICKEN CROSTINI olive tapenade, vine-ripened tomato on crostini – \$7

AMERICAN PEPPERED GOAT CHEESE on stone-ground corn bread – \$6

GF RUBY GRAPES goat cheese, roasted almonds – \$6

GF MINIATURE GAZPACHO cucumber, sour cream – \$6

ROASTED RED PEPPER HUMMUS on flatbread – \$5

GF CAPRESE SKEWER aged balsamic, extra virgin olive oil – \$6

EGGPLANT BRUSCHETTA on focaccia – \$6

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RECEPTION DISPLAYS >

RECEPTIONS

DINNER

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RECEPTION DISPLAYS

BAR SNACKS

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

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

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) — \$14 per person

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

CHEESE & CHARCUTERIE BOARD assorted local soft & hard cheeses, parma ham, capicola, sopressata, seasonal fruit, crostini, country breads and fruit compotes — \$19 per person (minimum order of 10 people)

PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli Roquefort black cracked peppercorn dip and roasted red pepper herb dip — \$14 per person

HUMMUS TRILOGY

Artichoke & roasted garlic, Moroccan saffron and roasted red pepper hummus. Served with crisp vegetables and grilled flatbread — \$14 per person

APPLE AND CRANBERRY BRIE EN CROÛTE

Garnished with seasonal fruit and berries and served with assorted crostini — \$250 per display

KENDALL BROOK SMOKED SALMON

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

SMOKED NEW ENGLAND BAY SCALLOPS

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

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RECEPTION DISPLAYS CONTINUED >



RECEPTION DISPLAYS

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*

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 — *\$16 per person (with Serrano ham, \$9 per person)*

MEDITERRANEAN MEZZE

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

HAND ROLLED SUSHI

California rolls to include tuna, salmon, crab and vegetable — *\$9 per piece (minimum 40 pieces)*

GF BEACON HILL RAW BAR

- Jumbo Gulf Shrimp — *\$8 per piece*
- Wellfleet Oysters — *\$7 per piece*
- Littleneck Clams — *\$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 50 pieces each).

GF Hampshire House Gluten Free Cuisine.

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RECEPTIONS

DINNER

BEVERAGES

POLICIES

RECEPTION CARVING STATIONS

MAPLE-ROASTED TURKEY
orange cranberry chutney, Dijon mustard – \$285 each

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

OVEN-ROASTED ROSEMARY LEG OF LAMB Pinot
Noir reduction, preserved lemon & mint chutney,
mustard reduction – \$250 each

APPLEWOOD SMOKED HAM
pineapple salsa, maple mustard – \$270 each

DOMESTIC RACK OF LAMB rosemary jus
– \$95 per rack

Chef's Fee – \$175 Per Station

STUFFED VEAL LOIN
apricots, red currants, Madeira sauce – \$350 each

BLACK ANGUS BEEF SIRLOIN cracked pepper
brandy sauce, chimichurri sauce – \$350 each

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

CEDAR PLANKED SALMON dill mustard sauce –
\$260 each

HERB-CRUSTED CHILEAN SEA BASS steamed in
banana leaves, exotic fruit salsa – \$350 each

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

STATION ACCOMPANIMENTS

GF GARDEN GREENS cherry tomatoes, English
cucumbers, French radishes, julienne carrots,
champagne vinaigrette – \$9 per person

CAESAR SALAD hearts of Romaine lettuce,
shaved Parmesan cheese, herbed croutons,
Caesar dressing – \$9 per person

GF GOLDEN BEET SALAD baby arugula, pistachios,
citrus vinaigrette – \$9 per person

GF CARAMELIZED APPLE AND DRIED CRANBERRY
SALAD baby arugula, walnut crusted Vermont goat
cheese medallions, apple cider vinaigrette
– \$9 per person

GF BUFFALO MOZZARELLA red and yellow vine-ripened
tomatoes, fresh basil, aged balsamic vinegar, extra virgin
olive oil – \$10 per person

GF ROASTED VEGETABLES marinated with extra virgin
olive oil, fresh herbs and balsamic vinegar
– \$10 per person

GF SAUTÉED HARICOTS VERTS with shallot butter
– \$9 per person

GF PETIT VEGETABLES with garlic and herbs
– \$9 per person

PARMESAN-CRUSTED ROSEMARY FOCACCIA
BREAD – \$6 per person

GF POTATO AU GRATIN with a hint of nutmeg
– \$9 per person

GF HERB ROASTED CREAMER POTATOES
– \$9 per person

GF LYONNAIS POTATOES caramelized sweet onions,
Italian parsley – \$9 per person

GF SHALLOT MASHED POTATOES – \$9 per person

SWEET CORN AND SAGE STUFFING – \$7 per person

SAFFRON VEGETABLE RISOTTO CAKES
– \$9 per person

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SPECIALTY STATIONS >

RECEPTIONS

DINNER

BEVERAGES

POLICIES

RECEPTION SPECIALTY STATIONS

These stations will be prepared for the guaranteed number of guests by a Chef in your private room.

GF RISOTTO STATION – SELECT TWO:

GARDEN VEGETABLE
FRESH PEA AND ASPARAGUS
TOMATO MASCARPONE
PUMPKIN AND CRANBERRY

\$19 per person

With Char-Grilled Chicken Breast add \$7 per person

With Sautéed Shrimp and Scallops add \$9 per person

PASTA STATION – SELECT TWO:

CHEESE TORTELLINI broccoli florets,
Pecorino cream sauce
PENNE tomato basil sauce,
shaved Parmesan cheese
TRI-COLORED ROTINI artichokes, roasted red
peppers, tomatoes, pine nut pesto
ORECCHIETTE baby spinach, tomatoes,
roasted garlic sauce
FUSILLI eggplant carbonara
FARFALLE sun-dried tomatoes, goat cheese,
black olives

\$19 per person

With Char-Grilled Chicken Breast add \$7 per person

With Sautéed Shrimp and Scallops add \$9 per person

GF POLENTA CAKE STATION

Served with a selection of toppings including mushroom ragout, caponata. Served with Braised Chicken Stew and Braised Boneless Beef Short Rib Ragout – \$26 per person

**GOURMET PASTA STATION
SELECT TWO:**

CHICKEN PICATTA gemelli pasta, lemon, capers,
butter sauce

SHRIMP AND SCALLOP ARRABBIATA
conchiglie pasta, red chili tomato sauce

LOBSTER RAVIOLI tomato, ricotta,
vodka cream sauce

WILD MUSHROOM RAVIOLI
crimini mushrooms, with mushroom cream
sauce

SWEET PEA RAVIOLI asparagus, ricotta,
mint cream sauce

SUNSHINE RAVIOLI ratatouille vegetables,
ricotta, tomato basil sauce

PUMPKIN RAVIOLI caramelized butternut
squash, cranberries, purple sage butter sauce
\$27 per person

Chef's Fee – \$175 Per Station

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SPECIALTY STATIONS CONTINUED >



RECEPTIONS

DINNER

BEVERAGES

POLICIES



RECEPTION SPECIALTY 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)*

STIR FRY STATION – SELECT TWO:

TENDERED CHICKEN baby bok choy, udon noodles, soy-sesame sauce

GULF SHRIMP AND SEA SCALLOPS red chili peppers, daikon, water chestnuts, steamed rice

SEASONAL VEGETABLES steamed rice, pineapple curry

PEPPERED BEEF broccoli florets, scallions, steamed rice, ginger soy sauce

MAINE LOBSTER sugar snap peas, Thai basil, steamed rice, ginger garlic sauce – *add \$8 per person*

Served with classic Chinese take out containers, chop sticks and fortune cookies

\$26 per person

Chef's Fee – \$175 Per Station

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GF GULF SHRIMP AND SCALLOP MARTINI STATION

Jumbo gulf shrimp, sea scallops, crisp vegetable spaghetti, chardonnay citrus reduction
\$28 per person

GOURMET SALAD STATION

GF CAMELIZED 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

GF 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

\$18 per person

RECEPTIONS

DINNER

BEVERAGES

POLICIES

DESSERT SELECTIONS

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, coffee,
caramel, lemon, 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

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 BUFFET

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, chocolate dipped strawberries,
decadent chocolate truffles and dark chocolate
mousse martini
– \$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, chocolate dipped
strawberries, fresh baked cookies, rich chocolate
brownies, decadent chocolate truffles, warm
white & bittersweet chocolate bread pudding
– \$30 per person (minimum of 30 guests)

PASTRY CHEF ATELIER

Allow guests to use their creativity to make their
own dessert – \$35 per person (minimum of 30
guests), Chef attended \$175

PASTRIES (select three) Miniature 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

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DESSERT SELECTIONS CONTINUED >

RECEPTIONS

DINNER

BEVERAGES

POLICIES



DESSERT SELECTIONS

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

THE CAFÉ COFFEE BREAK

Biscotti, fine Italian cookies, chewy macaroons
 Chocolate dipped strawberries
 Rich chocolate truffles
 Espresso and Cappuccino
 Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas
\$20 per person, \$175 barista fee

COFFEE AND TEA STATION

Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas: English Breakfast, Earl Grey, Chamomile, Four Fruit Red Tea, Jasmine Mint Green, Peppermint, Decaffeinated Black Tea – *\$9 per person*

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)*

THE PERFECT FINISH

After dinner drinks and cordials presented tableside from our cordial cart or create your own International Coffee – *Price based on consumption*
Attendant Fee Required for Alcohol Service \$175

CALL CORDIALS

Bailey's Irish Cream, \$13
 Frangelico, \$13
 Kahlua, \$13

DELUXE CORDIALS

Grand Marnier, \$15
 B&B, \$15
 Tia Maria, \$15
 Cointreau, \$15
 Drambuie, \$15
 Hennessy VS, \$15

PORTS

Warres Warrior, \$13
 Fonseca 10 year, \$14
 Taylor LBV, \$13
 Fonseca 20 year, \$22

COGNAC

Courvoisier VS, \$15
 Courvoisier VSOP, \$26
 Courvoisier XO, \$31
 Remy Martin XO, \$36

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DINNER APPETIZERS >

RECEPTIONS

DINNER

BEVERAGES

POLICIES



DINNER

Each dinner entrée includes choice of one first course, fresh baked rolls with sweet butter, choice of one dessert, and Terrazzo coffee, decaffeinated coffee and a selection of fine teas.

Add an additional course for \$9 per person.

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*)

GF JUMBO SHRIMP MARTINI cocktail sauce, fresh lemon (*add \$4 per person*)

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FIRST COURSE CONTINUED >

RECEPTIONS

DINNER

BEVERAGES

POLICIES



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

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

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

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

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

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

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



DINNER ENTREES

FROM THE FARM

GF PORK TENDERLOIN glazed pearl onions, baby carrots, roasted Brussel sprouts, mascarpone cheese polenta, apple brandy sauce – \$65 per person. *Chef suggests Cambria Pinot Noir*

GF GRILLED BEEF TENDERLOIN shallot mashed potatoes, haricots verts, petit baby vegetables, port wine reduction – \$70 per person. *Chef suggests Chateau Ste Michelle Cabernet Sauvignon*

GF BEEF TENDERLOIN AND GULF SHRIMP brandy peppercorn sauce, grilled vegetables, Lyonnais potatoes – \$75 per person. *Chef suggests 14 Hands Merlot and/or Brancott Sauvignon Blanc*

GF BEEF TENDERLOIN MEDALLION AND HALF LOBSTER TAIL petit vegetables, fingerling potatoes, citrus butter sauce – \$85 per person. *Chef suggests William Hill Cabernet Sauvignon and/or Kendall Jackson Chardonnay*

HERB-CRUSTED RACK OF LAMB boulanger potatoes, ragoût of wild mushrooms and artichokes, rosemary jus – \$80 per person. *Chef suggests Gascon Malbec*

GF CEDAR-GRILLED VEAL CHOP goat cheese risotto, rainbow Swiss chard, wild mushrooms, shallot marmalade – \$85 per person. *Chef suggests Bridlewood Pinot Noir*

PAN-SEARED CHICKEN BREAST wild mushroom risotto cake, baby kale, glazed petit carrots, citrus vinaigrette – \$65 per person. *Chef suggests Sonoma Cutrer Chardonnay*

GF LEMON THYME CHICKEN BREAST fingerling potatoes, petit vegetables, baby arugula, Meyer lemon jus – \$65 per person. *Chef suggests Frei Brothers Sauvignon Blanc*

GF ROSEMARY CHICKEN BREAST leek mashed potatoes, petit vegetables, rosemary jus – \$65 per person. *Chef suggests Kendall Jackson Chardonnay*

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RECEPTIONS

DINNER

BEVERAGES

POLICIES



DINNER ENTREES

FROM THE SEA

GF HERB-CRUSTED SALMON FILET wild rice pilaf, haricots verts, roasted beets, pomegranate reduction – \$70 per person. *Chef suggests Kendall Jackson Chardonnay*

GF LEMON GRILLED SALMON baby vegetables, organic Himalayan rice, ginger-citrus sauce – \$70 per person. *Chef suggests Kendall Jackson Pinot Noir*

GF SKILLET ROASTED HALIBUT saffron risotto, julienne vegetables, Kalamata olive tapenade, red pepper coulis – \$75 per person. *Chef suggests Silverado Chardonnay*

GF PAN ROASTED HALIBUT with a champagne beurre blanc, goat cheese risotto and a green pea mash – \$75 per person

ROASTED SALMON AND HALIBUT lemon basmati rice, petit vegetables, puff pastry, tomato and lemon-thyme coulis – \$75 per person. *Chef suggests Hess Select Chardonnay*

GF SAUTÉED SHRIMP AND SCALLOPS seasonal risotto, petit vegetables – \$75 per person. *Chef suggests Martin Codax Albarino*

GF CHILEAN SEA BASS sautéed baby spinach, wild mushroom organic red rice, petit vegetables, lemon champagne glaze – \$80 per person. *Chef suggests Frei Brothers Sauvignon Blanc*

GF GRILLED SWORDFISH warm crushed potato and crab salad, roasted red and yellow peppers, sweet and sour tomato marmalade – \$80 per person. *Chef suggests Cambria Pinot Noir*

GF MAINE LOBSTER roasted corn salsa, sautéed asparagus, herbed butter sauce – \$90 per person. *Chef suggests Silverado Chardonnay*

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DINNER ENTREES CONTINUED >



DINNER ENTREES FROM THE GARDEN

GF POLENTA CAKES
crimini mushrooms, roasted seasonal vegetables, baby spinach, charred tomato coulis, extra virgin olive oil – \$60 per person. *Chef suggests Antinori Pinot Grigio*

GF RISOTTO STUFFED TOMATO
saffron and ratatouille risotto, grilled asparagus, crimini mushrooms, petit vegetables, Kalamata olive tapenade, extra virgin olive oil, aged balsamic vinegar – \$60 per person. *Chef suggests Frei Brothers Sauvignon Blanc*

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

\$65 per person. Chef suggests Robert Mondavi Chardonnay

DINNER DESSERTS

MANGO SORBET exotic fruit, ginger biscotti

BANANA PUDDING layers of pudding, espresso soaked lady fingers and chocolate sauce

STRAWBERRY SHORTCAKE lemon scone, whipped cream, fresh strawberries, strawberry coulis

GF VALRHONA CHOCOLATE TORTE a flourless Belgian chocolate torte covered in a dark chocolate ganache

FRESH FRUIT TART seasonal fruit and berries in a flaky pie crust with a delicate pastry cream

WARM CHOCOLATE CHIP COOKIE served with Madagascar vanilla ice cream

GF CHOCOLATE MOUSSE Swiss dark chocolate mousse, chocolate shavings

GF CRÈME BRÛLÉE a vanilla bean custard with caramelized sugar and fresh berries

BOSTON CREAM PIE golden sponge cake, pastry cream, rich chocolate frosting, toasted almonds

SEASONAL CHEESECAKE strawberry white chocolate, key lime, pumpkin, or egg nog

GF SEASONAL MIXED BERRIES minted lemon crème fraîche

BOSTON TRILOGY OF DESSERTS featuring an assortment of New England favorites including a baby Boston cream pie, a blueberry-apple tartlet and a miniature strawberry shortcake (*add \$3 per person*)

HAMPSHIRE HOUSE CHOCOLATE TRILOGY luxurious chocolate desserts to include Belgian chocolate crème brûlée, double chocolate bread pudding and Executive Chef Markus Ripperger's nationally acclaimed maple roasted almond and Swiss chocolate soup (*add \$3 per person*)

GF CRÈME BRÛLÉE COLLECTION our chef's three miniature masterpieces of bittersweet chocolate, passion fruit and Tahitian vanilla crème brûlée artfully crafted and caramelized to perfection (*add \$3 per person*)

PEACH AND BERRY COBBLER Georgia peaches and seasonal berries baked with a brown sugar streusel topping and served with cinnamon ice cream (*add \$4 per person*)

APPLE STRUDEL German style with a flaky pastry and crisp apples, served warm with vanilla ice cream (*add \$4 per person*)

SEASONAL CHEESECAKE PARFAIT

Spring/Summer

STRAWBERRY ORANGE CHEESECAKE PARFAIT layers of sweet mascarpone cheese, graham cracker and strawberry

Fall/Winter

PUMPKIN CHEESECAKE PARFAIT layers of sweet mascarpone cheese, graham cracker and pumpkin

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THE BEACON HILL CLAM BAKE

NEW ENGLAND CLAM CHOWDER

clams, bacon, potatoes, cream

CAESAR SALAD

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

Jalapeño Cornbread

PEI MUSSELS

white wine with onions, fresh herbs, green peppercorns, lime wedges,
drawn butter

STEAMED ONE AND A HALF POUND MAINE LOBSTER

lemon crown, drawn butter

CORN ON THE COB & BOILED NEW POTATOES

served family style

BOSTON TRILOGY OF DESSERTS

a baby Boston cream pie, a blueberry-apple tartlet and a miniature strawberry shortcake

\$125.00 per person

CLAMBAKE ENHANCEMENT

Barbecue Chicken Drumsticks – *\$10 per person*

SAMUEL ADAMS BEER SAMPLING

Please consult your Sales Manager to enhance your clambake by adding Samuel Adams Lager, Boston Ale, Samuel Adams Light and Seasonal Ale (price based on consumption)

Chef suggests Kendall Jackson Chardonnay and Cambria Pinot Noir

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SEASONAL CRAFT COCKTAILS >

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 — \$16 per drink

STRAWBERRY LIME CHAMPAGNE COCKTAIL strawberry puree, lime juice, sparkling wine — \$16 per drink

BLACKBERRY BRAMBLE Bombay Sapphire gin, blackberry liqueur, simple syrup, ginger, lemon juice, blackberry garnish — \$17 per drink

CRANBERRY GIN FIZZ Monkey Bay 47 Gin, cranberry juice, simple syrup, splash ginger ale — \$18 per drink

NEGRONI SBAGLIATO Campari, sweet vermouth, prosecco — \$17 per drink

CUCUMBER COOLER Hendricks gin, cucumber slices, lime, tonic water, mint, simple syrup — \$17 per drink

APRICOT FRENCH MARTINI apricot vodka, Chambord, splash pineapple juice — \$18 per drink

WATERMELON LIME MARGARITA Casamigos tequila, watermelon puree, lime juice, agave syrup — \$17 per drink

SPICY CUCUMBER MARGARITA Tanteo Jalapeno 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 Grey Goose vodka, pink grapefruit juice, ginger, honey, ginger beer — \$18 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

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

MISTLETOE MULE Grey Goose vodka, red wine, triple sec, lime juice, ginger beer, fresh cranberries and mint — \$18 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 — \$19 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 — \$17 per drink

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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*

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

PHONY NEGRONI St Agrestis non-alcoholic spirit with citrus, juniper & floral notes garnished with orange peel – *\$11 per drink*

CITRUS FIZZ Seedlip Groove 42, a non-alcoholic spirit with marmalade cordial, sparkling water – *\$12 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*

PUMPKIN PIE MOCKTINI non-alcoholic spiced rum, pumpkin pie puree, cream, maple syrup – *\$12 per drink*

SPICED APPLE CIDER non alcoholic spiced rum, apple cider, fresh lemon juice, falernum, ginger ale – *\$13 per drink*

GF Hampshire House Gluten Free Cuisine.

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HAMPSHIRE HOUSE BEVERAGE LIST

CALL BEVERAGES

Hampshire House Call Wines, \$14
 Dewars, \$14
 Seagrams V.O., \$14
 Tanqueray Gin, \$14
 Absolut Vodka, \$14
 Bacardi Rum, \$14
 Jack Daniels Bourbon, \$14
 El Jimador Tequila, \$14
 Mimosas, \$14
 Bloody Marys, \$16

PREMIUM BEVERAGES

Hampshire House Premium Wines, \$15
 Johnnie Walker Black Scotch, \$15
 Crown Royal Blended Scotch, \$15
 Bombay Gin, \$15
 Ketel One Vodka, \$15
 Mount Gay Rum, \$15
 Makers' Mark Bourbon, \$15
 Tanteo Blanco Tequila, \$15

DELUXE BEVERAGES

Hampshire House Deluxe Wines, \$16
 Bombay Sapphire Gin, \$16
 Grey Goose Vodka, \$16
 Cruzan Reserve Rum, \$16
 Woodford Reserve Bourbon, \$16
 Glenfidich Scotch, \$16
 Glenlivet Scotch, \$16
 Patron Silver/Casamigos Tequila, \$16

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

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BEVERAGE LIST CONTINUED >

RECEPTIONS

DINNER

BEVERAGES

POLICIES



HAMPSHIRE HOUSE BEVERAGE LIST

PORTS

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

COGNAC

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

CALL CORDIALS

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

DELUXE CORDIALS

Grand Marnier, \$16
 B&B, \$16
 Tia Maria, \$16
 Cointreau, \$16
 Drambuie, \$16
 Hennessy VS, \$16

PREMIUM BOURBON

Maker's Mark Bourbon, \$15
 Basil Hayden's, \$17
 Booker's Bourbon, \$18
 Knob Creek, \$20
 Bulleit Bourbon, \$16

BEER

Budweiser (Bottled), \$8
 Coors Lite (Draught), \$8
 Heineken (Bottled), \$8
 Samuel Adams Lager (Draught), \$10
 Samuel Adams Seasonal (Draught), \$10
 Seasonal IPA (Draught), \$10

BOTTLED CRAFT BEERS

GF Downeast Cider (Boston, MA), \$10
 Whale's Tale Pale Ale (Nantucket, MA), \$10
 Allagash White (Portland, ME), \$10
 Night Shift (Everett, MA), \$10
 Atlantic Brewing Company (Bar Harbor, ME), \$10

HARD SELTZER

GF High Noon, \$10

SOFT DRINKS

Soda, \$5
 Juices, \$5
 Saratoga Springs Sparkling & Flat, \$6

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HAMPSHIRE HOUSE WINE LIST

CHAMPAGNE AND SPARKLING WINES

Korbel Brut, \$45
 Domaine Ste. Michelle Brut, Washington, \$42
 La Marca Prosecco, Veneto, \$49
 Mumm Napa Brut Prestige, California, \$65
 Nicolas Feuillatte, Epernay, \$95
 Moët et Chandon Brut Imperial NV, Epernay, \$140
 Veuve Clicquot Yellow Label, Reims, \$155

WHITE WINES

LIGHT BODIED

Chardonnay Hess Select, Monterey, \$45
 Chardonnay Kendall-Jackson, California, \$48
 Chardonnay Steele, California, \$58
 Pinot Grigio Mezzacorona, Italy, \$40
 Sauvignon Blanc Kendall-Jackson, California, \$42

MEDIUM BODIED

Chardonnay 14 Hands, Washington, \$41
 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, \$75
 Sancerre, Delaporte, France, \$80
 Sancerre Pascal Jolivet, France, \$85
 Sauvignon Blanc Frei Brothers, Russian River, \$50
 Sauvignon Blanc Frog's Leap, Napa Valley, \$68

FULLER BODIED

Chardonnay Sonoma-Cutrer, Russian River Ranches, \$60
 Chardonnay Silverado, Carneros, \$85
 Chardonnay Robert Mondavi, Napa Valley, \$75
 Chardonnay Chateau Montelena, Napa Valley, \$150
 Chardonnay Far Niente, Napa Valley, \$150
 Sauvignon Blanc Brancott, New Zealand, \$42

 Hampshire House Gluten Free Cuisine.

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HAMPSHIRE HOUSE WINE LIST

RED WINES

LIGHT BODIED

- Cabernet Sauvignon Hess Select, California, \$52
- 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, \$70

MEDIUM BODIED

- Cabernet Sauvignon 14 Hands, Washington, \$40
- Cabernet Sauvignon William Hill,
Central Coast California, \$44
- Cabernet Sauvignon Beaulieu Vineyard,
Napa Valley, \$85
- Malbec Don Miguel Gascon, Mendoza,
Argentina, \$42
- Merlot Columbia Crest, Washington, \$40
- Merlot 14 Hands, Washington, \$42
- Merlot Ghost Pines, Sonoma and Napa Valley, \$50
- Zinfandel Frog's Leap, Napa Valley, \$87

FULLER BODIED

- Cabernet Sauvignon Chateau Ste. Michelle "Indian
Wells", Washington, \$50
- Cabernet Sauvignon Sequoia Grove, Napa
Valley, \$95
- Cabernet Sauvignon Joseph Phelps, Napa
Valley, \$150
- Cabernet Sauvignon Jordan, Alexander Valley,
\$130
- Cabernet Sauvignon Caymus, Napa Valley, \$155
- Malbec Catena, Argentina, \$60
- Merlot Silverado, Napa Valley, \$90
- Rioja Crianza, El Coto, Spain, \$40

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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."

RECEPTIONS

DINNER

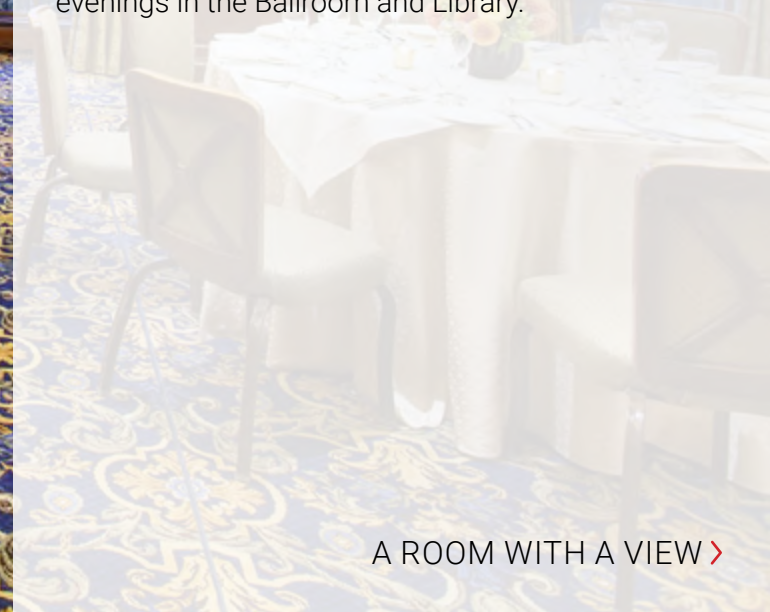
BEVERAGES

POLICIES



THE HAMPSHIRE HOUSE

Our turn-of-the-century mansion, on historic Beacon Hill, is where generations of Bostonians and their guests have wined, 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 >

RECEPTIONS

DINNER

BEVERAGES

POLICIES

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.



MANSION LAYOUT



Room	Dimensions	Banquet	Reception	Conference
1st Floor				
Oak Room	22x26	42	75	—
Georgian	22x27	60	75	34
TOTAL		102	150	—
2nd Floor				
The Library	50x22	100	150	50
Baker Bar	23x25	30	50	—
TOTAL		130	200	50
3rd Floor				
Thayer	32x17	60	75	34
Abbott	22x13	—	25	—
Codman	22x12	18	25	—
TOTAL		78	125	—
Entire House		310	500	

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 one month before the Event. If 30 or more guests are expected, a menu count is required at least 3 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 3 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.

Menu prices are subject to change.

GUARANTEES & COUNTS

The Hampshire house requires a final guest count no later than 3 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 3 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. Event cancellations must be submitted in writing to the Hampshire House.

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 \$175.00 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

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

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.

- OUR LIST OF PREFERRED VENDORS — <https://www.hampshirehouse.com/preferred-vendors-1/>

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.

Be aware that the 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 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.

"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.

Contact Us

Whether you are entertaining clients, honoring family & friends, developing business strategies or celebrating one of life's milestones, the professional event team at the Hampshire House will oversee every detail. Customize your event in our private event spaces with our distinctive catering 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 | Fax: 617.854.7662

Email: events@hampshirehouse.com

hampshirehouse.com

[Catering Menus //](#)

[Executive Chef //](#)

[The Venue //](#)











