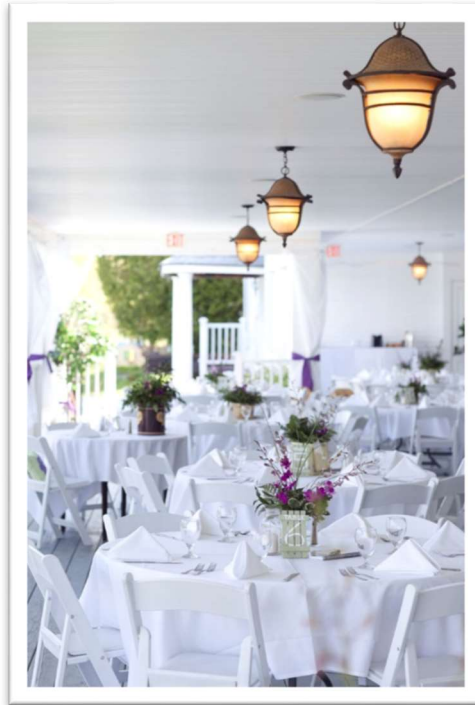




Intimate Events Offerings



The Sunset Hill House

Where Centuries of Memories Are Made

Make our historic 1880's inn the backdrop for your next event. From small intimate weddings to baby showers, it would be hard to imagine a more spectacular backdrop no matter the season. Our Private Events Team will work with you to personalize any kind of event making it yours.



The Sunset Hill House 2023 Events Package

Custom Created Menu

Continental Breakfast: Starting at \$17 per person

Breakfast Buffet: Starting at \$20 per person

Lunch Buffet: Starting at \$25 per person

Plated Lunch: Starting at \$30 per person

Hors D'oeuvres: Starting at \$20 per person

Dinner Buffet: Starting at \$55 per person

Three Course Plated Dinner: Starting at \$65 per person

Beverage Packages

Three-Hour Open Bar: \$50 per person / \$10 each additional hour

Three-Hour Deluxe Open Bar: \$70 per person / \$15 each additional hour

Venue Fee

Private Dining Room (Max 35 people)

Off Season November -May Starting at \$250

Prime Season June-August Starting at \$500

Peak Season September-October Starting at \$1000

Event Space & Porch (40-50)

Off Season November -May Starting at \$500

Prime Season June-August Starting at \$1,000

Peak Season September-October Starting at \$3,000

Larger events will be determined based on setup, staffing and guest count

All prices are subject to 8.5% meals and rooms tax and 25% Administration fee



Catering Menu

Hot Hors D'oeuvres

Mushroom Caps
stuffed with local vegetables, asiago cheese

Mushroom and Gruyere Palmier
puff pastry, sautéed mushrooms, caramelized onions, gruyere cheese

Mini Crab Cakes
roasted red pepper aioli

Meatballs
bulgogi sauce

Seafood Firecrackers
cheese, shrimp, scallops & veggies rolled into a crispy "firecracker"

Shrimp Croquettes
onion & garlic aioli

Cold Hors D'oeuvres

Guacamole Shrimp Crostini
tangy guacamole salsa, grilled shrimp

Caprese Skewers
bocconcini mozzarella, cherry tomatoes, basil, extra-virgin olive oil

Smoked Salmon
house-made crostini, caper crème fraîche

Watermelon Skewers
watermelon, smoked feta, mint, balsamic glaze

Stationary Appetizers

Crudité
local vegetables served with buttermilk herb dip

Cheese Board
artisan and local cheeses served with nuts, fruit and crackers



Salads

Garden

*mixed greens, cherry tomatoes,
sliced cucumbers, shredded
carrots, buttermilk herb dressing*

Greek

*mixed greens, feta cheese, sliced
cucumbers, shaved red onion, red
wine vinaigrette*

Spinach

*baby spinach, toasted almonds,
sliced strawberries, goat cheese,
basil vinaigrette*

Soups

Chicken and Wild Rice

Creamy Potato Leek

Standard Protein & Fish

Chicken

Pan Seared Chicken Breast
garlic herb jus

Roasted Chicken Breast
lemon and herb cream sauce

Chicken Roulade
*stuffed with spinach and goat cheese, roasted red
pepper coulis*

Pork

Roasted Pork Loin
pan gravy, apple chutney

Maple Brined Pork Chop
apple & onion chutney

Fish

Baked Stuffed Sole
seafood stuffing, lime crema

Atlantic Cod
red pepper thyme sauce

Seared Haddock
shallot cream sauce, grilled citrus

Vegetarian

Vegetable Napoleon
roasted red pepper, spinach, mushrooms

Pasta with Mushrooms & Cashew Cream
*roasted wild mushrooms,
creamy cashew alfredo*



Premium Protein

Beef Tenderloin
onion soubise, red wine demi

Roasted Prime Rib
horseradish crème, au jus

Premium Fish and Seafood

Crab Cakes
old bay remoulade

Baked Atlantic Salmon
honey-orange glaze

Seared Sea Scallops
beurre blanc, grilled citrus

Entrees served with chef's choice of seasonal vegetable and starch

**subject to change with market pricing*



Customizable Wedding Offerings



The Sunset Hill House

Where Centuries of Memories Are Made

Make our historic 1880's inn your home as you enjoy exclusive use of our property for your ceremony, cocktail hour, reception, and more. Situated on 70 acres, imagine your wedding on our historic golf course or on one of our many lawn areas with the majestic White Mountains as your backdrop. Our Team works with you each step of the way to personalize your event and ensure that every detail meets and exceeds your expectations.



With 28 guest rooms, we create the perfect destination to celebrate for you and your family and friends.

The Sunset Hill House 2023 Wedding Package

Mountainview Lawn or Golf Course Ceremony

White Garden Chairs

Custom Created Menu

Cocktail Hour

Selection of Stationary Appetizers and Passed Hors D'oeuvres

Selection of Three Passed Hors D'oeuvres and 1 Stationary Display

Three Course Dinner – Plated

Starting at \$70

Beverage Packages

Three-Hour Open Bar: \$50 per person / \$10 each additional hour

Three-Hour Deluxe Open Bar: \$70 per person / \$15 each additional hour

Linens

Standard White Starting at \$6 per person

Venue Fee

Off Season November -May Starting at \$2,500

Prime Season June-August Starting at \$5,000

Peak Season September-October Starting at \$8,000

Additional Add-Ons

Cake Plating Charge \$3 per plate

Gift Bag Delivery to Rooms \$5 per room

Additional Bar \$350

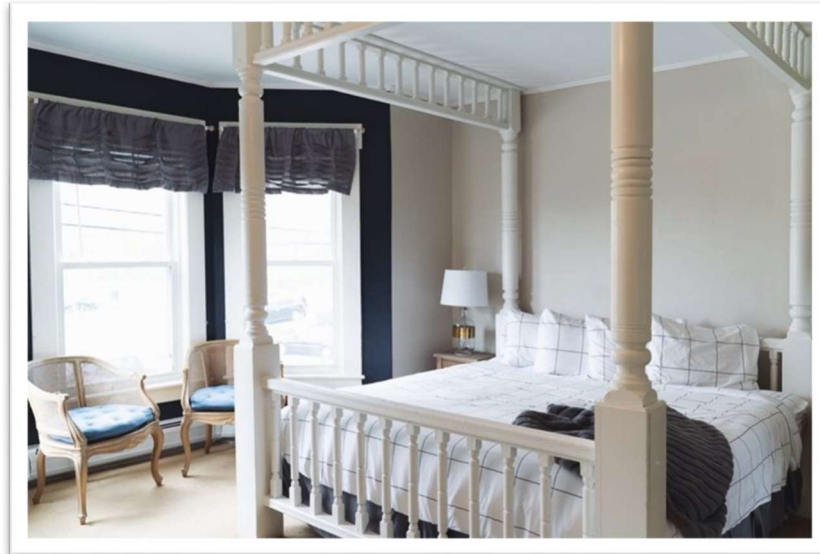
*All prices are subject to 8.5% meals and rooms tax and 25% Administration fee
Any wedding that exceeds 50 guests, requires a wedding planner*



Guest Rooms

With 28 unique and exceptionally appointed guest rooms, you and all your guests can call the Inn home for the entire weekend!

Each room is unique, with a multitude of amenities to suit their needs through their stay.



To guarantee exclusivity, we ask that all 28 of our guest rooms be rented for the weekend. By reserving the entire inn, you will receive the bridal suite complimentary.



Catering Menu

Hot Hors D'oeuvres

Chicken Firecrackers
*grilled chicken, vegetables & and cheese
rolled into a firecracker*

Mushroom and Gruyere Palmier
*puff pastry rolled with sautéed mushrooms,
caramelized onions, and gruyere cheese*

Mini Crab Cakes
with seasonal aioli

Meatballs
house-made meatballs with our Bulgogi sauce

Seafood Firecrackers (premium only)
*cheese, shrimp, scallops & veggies rolled into a
crispy "firecracker"*

Crispy Wild Mushroom Dumplings
Wild mushroom confit, phyllo pastry

Cold Hors D'oeuvres

Guacamole Shrimp Crostini
tangy guacamole salsa, grilled shrimp

Caprese Skewers
*bocconcini mozzarella, cherry tomatoes, basil,
extra-virgin olive oil*

Smoked Salmon
house-made crostini, caper crème fraîche

Stationary Appetizers

Cheese Board
artisan and local cheeses served with nuts, fruit and crackers



Salads

Garden

*mixed greens, cherry tomatoes,
sliced cucumbers, shredded
carrots, buttermilk herb dressing*

Greek

*mixed greens, feta cheese, sliced
cucumbers, shaved red onion, red
wine vinaigrette*

Spinach

*baby spinach, toasted almonds,
sliced strawberries, goat cheese,
basil vinaigrette*

Soups

Chicken and Wild Rice

Creamy Potato Leek

Standard Protein & Fish

Chicken

Pan Seared Chicken Breast
garlic herb jus

Chicken Roulade
*stuffed with spinach and goat cheese served with
roasted red pepper coulis*

Fish

Baked Stuffed Cod
seafood stuffed with a citrus crema

Atlantic Cod
red pepper thyme sauce

Pork

Roasted Pork Loin
pan gravy and apple chutney

Vegetarian

Vegetable Napoleon(v)
*eggplant, spinach, mushroom, goat cheese
roasted red pepper coulis*



Maple Brined Pork Chop

Pasta with Wild Mushrooms & Cashew Cream(V)

Premium Protein

Premium Fish and Seafood

Beef Tenderloin
shallot & herb cream sauce

Crab Cakes
old bay remoulade and micro arugula

Roasted Prime Rib
horseradish creme & au jus

Baked Atlantic Salmon
honey-orange glaze

*Entrees served with chef's choice of seasonal vegetable and starch
subject to change with market pricing

**Late Night Snacks
Served at 8PM**

Cold

*Assortment of Finger Sandwiches
House Hummus with Pita*

Hot

*Pizzas
Chicken Tenders
French Fries*