



THE MANCHESTER  
DOWNTOWN HOTEL

# Wedding Menus

2018



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# *Welcome to the Manchester Downtown Hotel....*



*Thank you for considering the Manchester Downtown Hotel for your special day. Planning a wedding is one of the most special times of your life. Allow the Manchester Downtown Hotel to assist in planning every detail for your memorable day. Our exquisite function rooms boast elegance and charm- the perfect setting for your special event!*

*Our wedding packages offer options for every couple! Whether looking to host the essentials needed for your event, or working with our premier vendors to cater to all your needs, our all-inclusive packages will make planning your day stress free. Our Chef delights in providing only the most delectable options for your guests, while our staff assists in providing only exceptional service- the perfect combination for your day!*

*The Manchester Downtown Hotel has 248 beautifully appointed guest rooms and suites that can be offered at a discount to your out-of-town guests with a room block. Your guests can enjoy a relaxing swim in our heated pool or rejuvenate in our well-equipped fitness center. With our downtown location, your guests can enjoy a number of activities within walking distance of the hotel.*

*Come see for yourself all the amazing options at the Manchester Downtown Hotel!*



# Wedding Packages

## Emerald Package

### **Hors D'oeuvres Reception**

To enhance your guests' appetites, a Local & Domestic Cheese and Fruit display plus three additional (passed) hot or cold selections

### **Traditional Toast**

Champagne or Wine to toast the future

### **Three Course Meal**

Choose from one of our exquisite entrée or buffet selections

### **Table Linens**

Floor length table cloths with overlay and napkins

### **Accommodations**

A complimentary stay in one of our luxurious guest rooms is provided for the newlyweds on their wedding night. Accommodations for your guests may also be arranged at a special reduced rate.

### **Wedding Coordinator**

Someone special to assist in planning of your special event

## Sapphire Package

### **Floral Accents**

Fresh Floral arrangements for each guest table and the head table

### **Limousine**

For a grand entrance on your wedding day we offer a nine passenger limousine for up to three hours of service

### **Hors D'oeuvres Reception**

To enhance your guests' appetites, a Local & Domestic Cheese and Fruit display plus four additional (passed) hot or cold selections

### **Traditional Toast**

Champagne or Wine to toast the future

### **Three Course Meal**

Choose from one of our exquisite entrée or buffet selections

### **The Crowning Touch**

An elegant wedding cake featuring a floral cake top. Your cake will be cut and served complimentary.

### **Table Linens**

Floor length table cloths with overlay, napkins and chair cover with sash

### **Accommodations**

A complimentary stay in one of our luxurious guest rooms is provided for the newlyweds on their wedding night. Accommodations for your guests may also be arranged at a special reduced rate.

### **Wedding Coordinator**

Someone special to assist in planning of your special event



# *Diamond Package*

## **Floral Accents**

*Fresh Floral arrangements for each guest table and the head table*

## **Limousine**

*For a grand entrance on your wedding day we offer a nine passenger limousine for up to three hours of service*

## **Hors D'oeuvres Reception**

*To enhance your guests' appetites, a Local & Domestic Cheese and Fruit display, local vegetable Crudité display with house made dips, plus five additional (passed) hot or cold selections*

## **Traditional Toast**

*Champagne or Wine to toast the future*

## **Three Course Meal**

*Choose from one of our exquisite entrée or buffet selections*

## **The Crowning Touch**

*An elegant wedding cake featuring a floral cake top. Your cake will be cut and served complimentary.*

## **Table Linens**

*Floor length table cloths with overlay and napkins*

## **Chiavari Chairs**

*An elegant enhancement offered in fruitwood, gold, silver or black*

## **Uplighting**

*Décor lighting to enhance the function space*

## **Accommodations**

*A complimentary stay in one of our luxurious guest rooms is provided for the newlyweds on their wedding night. Accommodations for your guests may also be arranged at a special reduced rate.*

## **Wedding Coordinator**

*Someone special to assist in planning of your special event*

*Diamond Package  
Minimum 100 guests*

# Menu Selections - Plated

*All entrees include Chef's selection of vegetable and starch,  
warm artisan dinner rolls, coffee, tea and decaffeinated coffee*

## **Starters**

- House made New England clam chowder*  
*Butternut squash bisque with local maple cream and toasted pumpkin seeds*  
*Lobster bisque en crouete*  
*Classic Caesar Salad*  
*Local field greens with grape tomatoes, Euro cucumber, shaved carrot  
and citrus vinaigrette*  
*Local baby arugula with cucumber crown, candied walnuts, dried cranberries  
and pancetta chive vinaigrette*  
*Caprese salad with heirloom tomatoes, fresh mozzarella, organic greens  
and balsamic reduction*

## **Entrees**

- |  |  |
|--|--|
| <i>Chablis Seared Statler Chicken</i><br><i>Cranberry shallot glace de pullet</i>      | <i>Maple Glazed Pork Loin</i><br><i>Local apple and Guinness</i>       |
| <i>Chicken Piccata</i><br><i>Caper butter and fresh herbs</i>                          | <i>Grilled Sirloin</i><br><i>Berkshire blue cheese compound butter</i> |
| <i>Haddock Gremulatta</i><br><i>Lemon zest, parsley, beurre blanc</i>                  | <i>Slow Roasted Prime Rib</i><br><i>Port au jus</i>                    |
| <i>Caramelized Salmon</i><br><i>Herb buerre rouge</i>                                  | <i>Filet Mignon</i><br><i>Marsala mushroom demi-glace</i>              |
| <i>Duet Plate</i><br><i>Filet and grilled prawn or scallops with chive hollandaise</i> |  |

## **Wedding Cake Accompaniments**

- Chocolate Mousse Profiterole, Gelato, Salted Caramel Cream Puff,  
Mousse Shooter*  
*Hand Rolled Truffle +\$2.00, Tuxedo Strawberry +\$3.00*



# Menu Selections - Buffet

*All buffets include Chef's selection of vegetable and starch  
and, warm artisan dinner rolls*

## **Soups and Salads**

*House made New England clam chowder or Chicken florentine*

*Classic Caesar salad*

*Local field greens with grape tomatoes, Euro cucumber, shaved carrot and citrus vinaigrette*

*Caprese salad with heirloom tomatoes, fresh mozzarella, organic greens and balsamic  
reduction*

## **Entrees**

*(select three)*

*Chablis Seared Statler Chicken*

*Cranberry shallot glaze de pullet*

*Chicken Piccata*

*Caper butter and fresh herbs*

*Haddock Gremulatta*

*Lemon zest, parsley, beurre blanc*

*Mushroom Ravioli*

*Marsala cream sauce and local mushrooms*

*Butternut Squash Ravioli*

*with cognac cream and toasted pumpkin seeds*

*Caramelized Salmon*

*Herb buerre rouge*

*Maple Glazed Pork Loin*

*Local apple and Guinness*

*Tenderloin Tips*

*Port stewed onions with demi-glaze*

## **Dessert Station**

*Chef's section of assorted mini mousse shooters, assorted cheesecake bites,  
mini cakes and chocolate covered strawberries*

*Coffee Station*



# Hors D'Oeuvres & Stations

## Stationed Hors D'oeuvres

Priced Per Person

*Antipasto display: marinated mushrooms, artichoke hearts, fresh mozzarella & tomato salad, sliced meats & cheese, olives, peppers grilled vegetables, assorted rustic breads & herb infused olive oil \$4.25*

### *Local & domestic cheese display*

*Featuring local crafted cheese, Charcuteries, local & seasonal harvested fruits \$3.00*

*Local vegetable Crudités display with house made dips \$2.75*

*Crab Fondue martinis: with rustic breads \$7.00*

*Local Baked brie: with toasted almonds, organic lemon honey, assorted chutneys and French banquettes \$5.00*

*Raw bar: (market price) larger shrimp, oysters on half shell, crab claws*

### *Sushi Station (market price)*

## Passed Hors D'oeuvres

Priced Per 100 Pieces

### Hot

Spanakopita	\$230.00
Vegetable spring roll with mea ploy	\$230.00
Chicken & local mushroom wonton with ginger soy	\$230.00
Pork pot stickers with sesame dipping sauce	\$230.00
Panko crusted brie with seasonal fruit compote crostini	\$230.00
Chicken satay with peanut dipping sauce	\$300.00
Panko crab cakes with spicy remoulade	\$350.00
Beef satay with teriyaki glaze	\$400.00
Scallops wrapped in bacon	\$300.00
Sugarcane skewered shrimp	\$300.00
Beef wellington	\$400.00
Lamb lollipops	\$400.00

### Cold

Antipasto skewers	\$210.00
Crab profiteroles	\$300.00
Cucumber cup with boursin cheese	\$210.00
Maple cream with local pancetta crostini	\$210.00
Fried goat cheese & roasted red pepper canapé	\$210.00
Smoked salmon with balsamic onion jam	\$250.00
Heirloom bruschetta	\$210.00
Port poached pear & brie on crostini with organic honey	\$210.00

*A service charge of 13% of the total food & beverage will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 7% for the total food & beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee, and is not the property of the employee(s) providing service to you. All prices subject to change without notice. Substitution of seasonal items may be required.*

# Bars, Wine & Beverage

## HOST BAR PACKAGES

Package bar pricing is based on an hourly rate per person, plus NH state tax, service charge and administrative fees as listed. Prices are based on consecutive hours only, and will be charged for the same number of people guaranteed for your meal.

### Hosted Bar

The event host will be charged based upon the total number of drinks consumed on a per drink basis as tallied by the bartender. If desired, a maximum spend can be determined. Deposit is required two weeks prior to the event in the amount of \$35 per person.

### No-Host Bar

Guests will be responsible for their own drink purchases.

### Combination Hosted/No-Host Bar

The Event host may choose to provide a hosted bar for a specified period of time or amount, with the bar converting to cash bar thereafter. Deposit is required.

### Dinner Wine Pour

Wine to be poured throughout the meal or with specific courses, to be charged at consumption rate per open bottle.

	Premium	Top Shelf
First Hour	\$17.00	\$19.00
Second Hour	\$22.00	\$24.00
Third Hour	\$27.00	\$29.00
Fourth Hour	\$32.00	\$34.00

### Specialty Displays

(pricing based on 2 drinks per person)

(Accompaniments subject to change)

**Champagne Bar \$12.50 per person**

Champagne and Prosecco  
Orange, Pineapple  
and Cranberry Juice  
Fresh Strawberries and  
Raspberries to Garnish

**Bloody Mary Bar \$15.50 per person**

Absolut Peppar Vodka  
Titos Vodka  
Spicy Bloody Mary Mix  
Tabasco Sauce  
Horseradish  
Ground Sea Salt &  
Fresh cracked black pepper

Asparagus Spears  
Celery Sticks  
Grilled Cajun Dusted Shrimp  
Pickle Spears  
Fresh Lemon & Lime Wedges  
Bacon

# Beverage Pricing



## HOST BARS

*Charged upon consumption*

*Please choose between House and Premium brands*

*Please add NH state tax, service charge & administrative fees as listed below*

	<u>House</u>	<u>Premium</u>
Cocktails:	\$6.00	\$7.50
Martinis:	\$10.50	\$11.50
2-Liquor Drinks:	\$7.75	\$8.75
Wine:	\$7.50	\$8.75-\$9.75
Beer:	\$4.50	
<i>(Budweiser, Bud Light &amp; Coors Light)</i>		
Beer:	\$5.50	
<i>(Sam Adams &amp; Sam Seasonal)</i>		

## CASH BARS

*A combination of House and Premium*

*brands will be offered*

*Prices include NH state tax*

Cocktails:	\$6.50 - \$8.00
Martinis:	\$11.00 - \$12.00
2-Liquor Drinks:	\$8.25 - \$9.25
Wine:	\$8.00
Beer:	\$5.00
<i>(Budweiser, Bud Light, &amp; Coors Light)</i>	
Beer:	\$6.00
<i>(Sam Adams &amp; Sam Seasonal)</i>	

## RED WINE

La Terre, Cabernet Sauvignon	\$27.00
Robert Mondavi, Cabernet Sauvignon	\$34.00
La Terre, Merlot	\$27.00
Clos du Bois, Merlot	\$34.00
Trapiche, Malbec	\$28.00
Mark West, Pinot Noir	\$30.00
Cocobon, Red Blend	\$34.00

## WHITE WINE

La Terre, Chardonnay	\$28.00
Sonoma- Cutrer, Chardonnay	\$34.00
Kendall Jackson, Chardonnay	\$38.00
Placido, Pinot Grigio	\$27.00
Robert Mondavi, Riesling	\$31.00

## BLUSH

La Terre, White Zinfandel	\$27.00
Robert Mondavi, White Zinfandel	\$34.00

## CHAMPAGNE & SPARKLING WINE

Private Label Brut	\$25.00
Korbell Brut	\$45.00



*A fee of \$75.00 will apply for all bars. This fee will be waived with \$400 in bar sales (excluding tax and gratuity). This fee includes a service charge of \$50.00, which will be provided to wait staff employees, service employees and or/service bartenders. An administrative fee of \$25.00 per bar and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*

*All alcohol must be purchased from hotel and may not be removed from function rooms.*

*Valid state ID or passport required for all alcohol purchases. Hotel does not serve shots or doubles.*

*A service charge of 13% of the total food & beverage will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 7% for the total food & beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee, and is not the property of the employee(s) providing service to you.*

*All prices subject to change without notice. Substitution of seasonal items may be required.*

# Policy & Procedures

## **Banquet Policies**

All final arrangements, including menu selections and requirements are required 12 weeks prior (at the 90 day detail appointment) to scheduled wedding date.

All food and beverage pricing will be guaranteed no sooner than 90 days prior to function date.

Groups of more than 50 may offer guests a choice of two entrees.

**All final meal guarantees will be required 10 days prior to the wedding, and cannot be reduced thereafter.**

Contact will be responsible to provide the hotel the correct number of each entrée at the time the guarantee is provided. Meal choice selections must be noted on the individual placecards to indicate the entrée selection of each guest.

All food and beverage must be ordered by the Hotel (with exception to Wedding Cakes). No food or beverage will be permitted to leave the premises.

Cake cutting fee is included in all wedding package pricing.

A fee of \$75.00 will apply for all bars.

This fee will be waived with \$400 in bar sales (excluding tax and gratuity).

This fee includes a service charge of \$50.00, which will be provided to wait staff employees, service employees and or/service bartenders. An

administrative fee of \$25.00 per bar and applicable taxes will be added.

This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

All alcohol must be purchased from hotel and may not be removed from function rooms.



**The Hotel will request proper identification of all guests and may refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced (including all members of bridal party).** The Hotel also reserves the right to refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

For decorating purposes, the Hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. The Hotel does not permit the use of confetti or glitter. Should it, or anything requiring excessive clean-up be used, the cost of clean-up will be added to the function charges. As a safety precaution, the Hotel cannot permit the use of helium balloons in the Ballroom (Salon A/B/C/D) or Armory.

Additional labor fees may apply for events requiring excessive set-up of decorations, centerpieces, etc.

## **Billing Policies**

A non-refundable deposit of \$500.00 is required to guarantee space for all receptions.

75% of the anticipated function revenue will be due following the 90 day detail appointment.

Final payment will be due upon receipt of final guarantee (10 days prior).

Any food or beverage items that are indeterminable at the final appointment will require a signed credit card authorization form.

The Manchester Downtown Hotel offers two time frames for all Saturday functions:

11am-4:30pm or 6:30pm-12am.

The Manchester Downtown Hotel reserves the right to assign another room should the original estimate or room set-up be altered. No space shall be changed without prior consent.

# Wedding Package Pricing



	<b><i>Emerald</i></b>	<b><i>Sapphire</i></b>	<b><i>Diamond</i></b>
<i>Chablis Seared Statler Chicken</i>	\$67	\$96	\$110
<i>Chicken Picatta</i>	\$66	\$95	\$109
<i>Haddock Gremulatta</i>	\$67	\$96	\$110
<i>Caramelized Salmon</i>	\$69	\$97	\$112
<i>Maple Glazed Pork Loin</i>	\$67	\$96	\$110
<i>Grilled Sirloin</i>	\$74	\$103	\$117
<i>Slow Roasted Prime Rib</i>	\$74	\$103	\$117
<i>Filet Mignon</i>	\$83	\$112	\$126
<i>Duet Plate</i>	\$83	\$112	\$126
<i>Buffet</i>	\$80	\$109	\$123



All pricing includes: Current state tax of 9%, a service charge of 13%, which will be provided to wait staff employees, service employees and/or service bartenders and an administrative fee of 7% (this administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee, and is not the property of the employee(s) providing service to you).

All prices subject to change without notice.

Package pricing will be guaranteed 90 days prior to event

12/2017