



Weddings and Banquets

Adult Packages

Our Professional Staff will welcome your Guests with Butler Passed Sparkling Water, Wine and Champagne.

SILVER PACKAGE

\$165 PER GUEST

Five-Hour Open Premium Bar | Six Passed Hors D'oeuvres
Selection of One Cold Display | Selection of Two Stations | Challah | Salad
Selection of Two Entrées or One Combination Plate
Wedding Cake or Plated Dessert | Coffee Service
Elegant Tray of Cookies, Brownies and Chocolate Covered Strawberries on Each Table

GOLD PACKAGE

\$190 PER GUEST

Five-Hour Open Premium Bar | Eight Passed Hors D'oeuvres
Selection of One Cold Display | Three Cocktail Tables | Salad | Challah
Selection of Two Entrées or One Combination Plate
Wedding Cake or Plated Dessert | Elite Coffee Service
Elegant Tray of Cookies, Brownies and Chocolate Covered Strawberries on Each Table

PLATINUM PACKAGE

\$250 PER GUEST

Five-Hour Open Premium Bar | Eight Passed Hors D'oeuvres
Selection of One Cold Display | Three Cocktail Tables | Salad | Challah
Raw Bar with Shrimp Cocktail, Oysters and Clams on the Half Shell
Selection of Three Entrées | Wedding Cake or Plated Dessert
Venetian-Style Dessert Table | Elite Coffee Service and Cordials

Bar Enhancements

ULTRA PREMIUM BAR PACKAGE

(Additional \$20 Per Guest)

Includes After Dinner Cordials Package

COCKTAIL HOUR SIGNATURE DRINKS

(Starting at \$12 Per Guest)

Cold Displays

CHEESE & CRUDITÉ

Display of Imported and Domestic Cheeses
Market Fresh Vegetable Crudité with an Assortment of Dipping Sauces
Assorted Flatbreads and Crackers

CROSTINI BAR

Tomato Confit with Licorice Basil, Crushed White Bean with Roasted Garlic
and Green Olive Tapenade with Toasted Walnuts

MEDITERRANEAN BAR

Savory Dips served with Imported Olives, Fresh Pita and Assorted Crispy Flat Breads
Stuffed Grape Leaves | Grilled Italian Peasant Bread with Garlic Tomato Confit

Select Two:

Tzatziki - Yogurt, Cucumber and Garlic
Ktipiti - Whipped Feta, Roasted Red Bell Peppers and Olive Oil
White Bean Hummus - Garlic, Tahini, Lemon & Olive Oil
Melitzanosalata - Roasted Eggplant Mousse
Taramosalata - Greek Caviar, Extra Virgin Olive Oil

CHARCUTERIE BOARD

(Additional \$6 Per Guest)

Assorted Cured and Dried Italian Meats and Sausages | Imported and Domestic Cheeses
Grilled Vegetables, Olives and Roasted Red Peppers | Bountiful Bread Display

All prices are subject to 22% undistributed service charge and 8.375% sales tax.

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Hors d'Oeuvres

HOT SELECTIONS

Mini Crab Cakes with Cajun Mayonnaise
Smoked Salmon Croquettes with Truffle Herb Crème Fraîche
Grilled Shrimp Skewers with a Spicy Lime Yogurt Dipping Sauce
Mini Empanadas with Ancho Chili Salsa | Wild Mushroom Croquettes
Franks in a Blanket with Mustard Sauce | Risotto and Mushroom Bundles
Chicken Satay with Sweet & Sour Sauce | Mini Grilled Cheese with White Truffle Essence
Corn and Crab Fritters with Jalapeño and Cilantro Dipping Sauce
Raspberry and Brie Bundles | Mini Beef Wellingtons | White Truffle and Parmesan Arancini
Buffalo Chicken Bites with Blue Cheese Dipping Sauce | Falafel Bites with Tzatziki Sauce
Artichoke and Goat Cheese Fritters | Chicken and Lemongrass Dumplings
Greek-Style Spanakopita | Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Lamb Gyro on Mini Pita | Blackened Mini Fish Tacos on Mini Corn Tortillas
Baby Lamb Chops *(Additional \$3 Per Guest)*

COLD SELECTIONS

Classic Shrimp Cocktail with Tanqueray Cocktail Sauce
Pastrami Smoked Salmon on Pumpernickel Bread with Cream Cheese and Fried Capers
Tuna Tartare on Potato Crisps | Beef Tenderloin Crostini with Tarragon Mayonnaise
Fresh Mozzarella and Tomato Skewers with Balsamic Glaze
Melon Wrapped Prosciutto di Parma | Watermelon, Mint and Feta Skewer
Smoked Paprika and Chive Deviled Eggs | Fig and Blue Cheese Flatbread
Beet and Goat Cheese Bruschetta | Roasted Cherry Tomato & Whipped Feta Bruschetta
Chickpea Puree and Sundried Tomato Puree Bruschetta
Soy Glazed Ahi Tuna served on a Wonton Crisps *(Additional \$3 Per Guest)*

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Cocktail Tables

TUSCAN TABLE

Chef-Prepared to Order (\$125 Chef-Attendant Fee)

Selection of Two Pasta: Penne | Rigatoni | Tortellini | Spaghetti | Farfalle

Selection of Two Sauce: Marinara | Alfredo | Vodka Sauce | Primavera | Bolognese

Selection of Two Additions: Flatbreads | Mini Meatballs | Sausage and Peppers

TASTE OF ASIA

(\$125 Chef-Attendant Fee)

Selection of Two Proteins: Beef | Chicken | Shrimp

with Lo Mein Noodles, Wok Fried Vegetables, Brown Garlic Sauce, and Vegetable Spring Rolls,
served in "To-Go" Boxes with Chopsticks

COMFORT FOODS

Selection of Four:

Mini Cheeseburger Sliders | Bread Crumb Crusted Macaroni and Cheese

Mini Reuben Sandwiches | Mini Pulled Pork Sliders | Mini Veggie Burgers

Mini Grilled Cheese with White Truffle Essence | Mini BLT Sliders

Fried Calamari | Mini Croque Monsieur | Hot Dogs

Sweet & Sour Glazed Chicken Meatballs | Turkey and Apple Meatballs with Cranberry Chutney

Parmesan Polenta Bites topped with Tomato Confit

SOUTHWESTERN TABLE

Fajitas **OR** Taco Bar with Assorted Toppings and Accompaniments:

Beef | Chicken | Fresh Guacamole | Salsa | Sour Cream

Cheese Quesadillas | Spanish Rice

NEW YORK DELI

Sliced Corned Beef or Pastrami | Knishes | Sour Pickles

Sauerkraut | Deli Mustard | New York Rye and Black Breads | Salted Jumbo Pretzels

THE CARVING BOARD

Whole Roasted Turkey | Cranberry Sauce Mashed Potatoes | Turkey Gravy | Cranberry-Walnut Rolls

SPANISH PAELLA TABLE

(\$125 Chef-Attendant Fee)

Saffron Rice with Clams, Shrimp, Mussels, Chicken and Chorizo

Plantain Chips | Charred Pineapple Salsa

Hampshire's Signature Sangria

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Cocktail Table Enhancements

PEKING DUCK

\$12 PER GUEST (\$125 Chef-Attendant Fee)

Slow-Roasted Peking Duck, Julienne Scallions, Marinated Cucumber and Hoisin Sauce, Hand-Rolled with Moo Shu Wrappers

SASHIMI & SUSHI

MARKET PRICE

Hand-Rolled Sushi and Sashimi, prepared by Attendants Dressed in Traditional Japanese Kimonos

RAW BAR

MARKET PRICE

Jumbo Shrimp Cocktail | Oysters on the Half Shell | Littleneck Clams on the Half Shell
Cocktail Sauce | Lemon Wedges | Mignonette | Tabasco

SMOKED SALMON

\$21 PER GUEST

Select One Type of Salmon:

Traditional | Pastrami | Lemon-Dill | Honey Truffle | Mustard Grain | Caraway

Accompaniments Include:

Red Onion | Capers | Hard-Boiled Eggs | Gherkins | Lemon | Pumpernickel Bread

CAVIAR BAR

MARKET PRICE

Selection of One:

Black American | Sevruga | Osetra

A Classic Russian Delicacy - Accompanied by Buckwheat Blinis, Toast Points, Crème Fraîche, Chopped Hard-Boiled Eggs and Chopped Red Onion

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Dinner Menu

SALADS

(Please Select One)

HAMPSHIRE SALAD

Cucumber Wrapped California Greens with
Roasted Pears, Candied Walnuts and
Sweet Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

Served with Croutons, Parmesan Cheese
and a Creamy Caesar Dressing

ICEBERG WEDGE

Iceberg Lettuce, Cherry Tomatoes, Bacon, and
Crumbled Blue Cheese with a Balsamic Glaze

BEET SALAD

Roasted Beets, Mixed Greens, Pecans, and
Goat Cheese with an Apple Vinaigrette

APPLE CRISP SALAD

Baby Spinach, Apple Chips, Dried Cranberries,
and Crumbled Goat Cheese with an
Apple Cider Vinaigrette

FARMER'S SALAD

Mixed Baby Lettuce, Tomato Wedges, Cucumbers,
Carrots and Balsamic Vinaigrette

ENTRÉES

(Please Select Two)

Served with Chef's Selection of Starch and Vegetable

CHICKEN MARSALA

All Natural Murray's Chicken Breast Sautéed with
Shiitake Mushrooms and Marsala Wine Sauce

FRENCH CUT CHICKEN PAILLARD

All Natural Murray's Chicken Breast Grilled and Served
with a Sundried Tomato and Artichoke Heart Ragout

FILET MIGNON

Served with a Red Wine Demi-Glace

SHRIMP SCAMPI

Served in a White Wine, Butter and Lemon Sauce

CLASSIC CHATEAUBRIAND

Sliced Beef Tenderloin served with
a Red Wine Demi-Glace

WILD STRIPED BASS *(Market Price)*

Sautéed with a House Spice Blend and Lemon

GOLF COAST GROUPER *(Market Price)*

Pan-Seared and served over Cilantro Rice
and Tomato Compote

ROASTED ATLANTIC SALMON

Prepared with White Wine, Butter and Lemon Sauce

DESSERT

CHOICE OF WEDDING CAKE **OR** PLATED DESSERT

MOLTEN LAVA CAKE | APPLE GALETTE | LEMON & MANGO SORBET

CHOICE OF SORBET WITH MIXED BERRIES | MIXED BERRIES WITH CRÈME ANGLAISE

LEMON MOUSSE WITH MINT MERINGUE

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Dessert Display Enhancements

ATTENDED CHOCOLATE FOUNTAIN

\$15 PER GUEST (*\$125 Chef-Attendant Fee*)

Choice of White Chocolate, Milk Chocolate **OR** Dark Chocolate with Selection of Six Dippers:
Bananas | Marshmallows | Strawberries | Pretzels | Mini Cream Puffs | Oreos | Butter Cookies
Pineapple | Graham Crackers | Rice Krispies Treats | Vanilla Wafers | Maraschino Cherries

CHILDHOOD FAVORITES

\$6 PER GUEST

Platter of Your Favorite Hostess and Drake Desserts:
Twinkies | Cupcakes | Yodel's | Mallomars | Coffee Cakes

CUPCAKE BAR

\$4 PER GUEST

Vanilla, Chocolate, Red Velvet and Carrot Cake Cupcakes with Assorted Frostings and Toppings:
Chocolate, Vanilla Buttercream and Cream Cheese Frosting | Sprinkles | Cherries | Nuts | and More!

THE COOKIE JAR

\$8 PER GUEST

Hampshire's House-Made Chocolate Chip, Oatmeal Raisin, Sugar and
Double Chocolate Chip Cookies, Brownies and Blondies

MINI DESSERTS

\$8 PER GUEST

Assortment of Mini Cheesecakes, Mini Cannoli, Mini Napoleons, Mini Cupcakes and Mini Cookies

ICE CREAM SUNDAE BAR

\$8 PER GUEST

Chocolate and Vanilla Ice Cream, with Assorted Toppings:
Whipped Cream | Sprinkles | M&M's | Chocolate Chips | Cookie Crumbles
Hot Fudge | Butterscotch | Caramel Sauce

THE WAFFLE BAR

\$4 PER GUEST

House-Made Warm Buttermilk Waffles | Maple Syrup | Chocolate Sauce | Whipped Cream | Mixed Berries

VENETIAN TABLE

\$16 PER GUEST

Assortment of Cakes, Pies, Cookies, Brownies, Mini Desserts, Ice Cream Sundae Bar and Seasonal Fruit

ELITE COFFEE SERVICE

\$5.50 PER GUEST

Espresso, Lattes, Cappuccinos and Mini Cookies

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Departure Displays

NEW YORK STYLE PRETZELS

\$8 PER GUEST

Freshly Baked Pretzels served with Spicy Grain Mustard

FRENCH FRY BAR

\$8 PER GUEST

Sweet Potato Fries, Zucchini and Shoe String Fries, served in French Fry Cups with Spicy Mustard, Ketchup and Queso Dip

THE CANDY STOP

\$8 PER GUEST

Selection of Six Candies, served in Old Fashioned Glass Apothecary Jars *(To-Go Bags Included)*

THE HOT CUP

\$4 PER GUEST

Hampshire's Delicious Freshly Brewed Regular and Decaffeinated Coffee or Hot Cocoa, served in To-Go Cups with Bagels and Cream Cheese

THE DEEP FREEZE

\$8 PER GUEST

Please Select Two:

Italian Ices | Ice Cream Sandwiches | Flavor Ices | Ice Cream Cups

FRIED ZEPPOLE STATION

\$6 PER GUEST

Topped with Powdered Sugar, served in Festival Bags

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Additional Pricing

EXTEND THE EVENT

\$275 LABOR FEE

30 MINUTES: \$8 PER GUEST | 60 MINUTES: \$12 PER GUEST

Beverages will be charged on consumption

FACILITY RENTAL

\$1,000

Ask about our Seasonal House Membership!

CEREMONY SITE FEE

STARTING AT \$500

VENDOR MEALS

\$50 PER PERSON

SECURITY

\$400 PER GUARD

VALET SERVICE

\$150 PER ATTENDANT

At least one attendant is required per 75 Guests

COAT CHECK FEE

\$175

Required for events with 100 Guests or more

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