

HAMPSHIRE HOUSE

— Beacon Hill —

Our House, Your Story



Located in the heart of Boston's famous Beacon Hill the Hampshire House is one of Boston's premier wedding venues and reception locations. Relax amidst comfortable luxury and be pampered with attentive service, decadent cuisine and an exquisite setting that will make you feel like royalty.

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.

Whether you are dreaming of an intimate champagne brunch or an elegant luncheon, the Hampshire House will help you design a personalized and unforgettable experience that is all your own.

Wedding Services and Amenities:

- Professional wedding consultation
- Butler-style, silver-tray service
- Complimentary wedding tasting
- Customized menus
- Complimentary seasonal bud vases
- Hampshire House floor-length linens
- Complimentary menu cards
- Valet parking available to your guests for a fee
- Discounted parking available at the Boston Common Garage

To view the Hampshire House please contact our professional wedding consultants at 617-227-9600 or events@hampshirehouse.com



HAMPSHIRE HOUSE

— Beacon Hill —

Signature Wedding Luncheon

Selection of Three Passed Hors d'Oeuvres

Selection of One Displayed Item

One-Hour Open Bar

Champagne Toast

Choice of Appetizer

Choice of Entrée

Wine with Lunch

Fresh Baked Rolls and Sweet Butter

Customized Wedding Cake Served as Dessert
(minimum of 50 guests)

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Complimentary Seasonal Budvases

Hampshire House Floor Length Linens

Complimentary Coat Check

Available between the hours of 9:00am - 4:00pm

Valet parking available to your guests for a fee
Discounted self-parking available at the Boston Common Garage



Prices are per person and are inclusive of service charge and taxes.

HAMPSHIRE HOUSE

— Beacon Hill —

Timeless Brunch Wedding

Selection of Three Passed Hors d'Oeuvres

Selection of One Displayed Item

One-Hour Open Bar

Champagne Toast

Brahmin Brunch Buffet

Wine with Brunch

Customized Wedding Cake Served as Dessert
(minimum of 50 guests)

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Complimentary Seasonal Budvases

Hampshire House Floor Length Linens

Complimentary Coat Check

Available between the hours of 9:00am - 4:00pm

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HAMPSHIRE HOUSE

— Beacon Hill —

Selection of Hors d' Oeuvres

HOT

- Baby Lamb Chops* Dijon mustard, herbed bread crumbs
Miniature Beef Wellington with béarnaise sauce
Petit Burger American cheese, ketchup, mustard, cornichon, truffled French fries
Duck Confit Strudel Granny Smith apples, dried cranberries, raspberry gastrique
Foie Gras Brioche apple, port wine reduction, fleur de sel
Miniature Beer Battered Fish & Chips malt vinegar, lemon aioli
Miniature Lobster Pot Pie garnished with lobster medallion
Lobster Macaroni and Cheese with toasted breadcrumbs
Miniature Lobster Bisque with sweet sherry
Miniature Clam Chowder served in an espresso cup
Coconut Tempura Shrimp peppered strawberry dipping sauce
 Ⓞ Grilled Shrimp with cilantro
 Ⓞ Sea Scallops with Mango served in a porcelain spoon
 Maryland Crab Cakes Cajun rémoulade sauce
 Ⓞ Potato Chive Cake domestic caviar, vodka sour cream
 Ⓞ Miniature Organic Chantenay Carrot Soup with ginger and lime
 Wild Mushroom & Sweet Onion Tartlet with goat cheese
 Saffron Risotto Arancini with arrabiatta sauce
 Vegetable Spring Roll with sweet chili dipping sauce
 Grilled Asparagus Spears Asiago cheese, phyllo dough
 Roasted Mushrooms stuffed with feta cheese & spinach
 Crusty Olive Focaccia miniature pizzas
 Fingerling Potatoes with roasted ratatouille vegetables

COLD

- Beef Tenderloin* Anaheim chili aioli on focaccia
Wood-Grilled Lamb mint cucumber yogurt on flatbread
Grilled Chicken Crostini olive tapenade, vine-ripened tomato on crostini
 Apple Cranberry Chicken Salad on crostini
Kendall Brook Smoked Salmon chive crêpe, vodka sour cream
Smoked Salmon Tartlet herbed goat cheese, sun-dried tomato
 Miniature Lobster Roll with fresh chives
 Ⓞ Lump Crab Salad on a crisp English Cucumber
 Ⓞ Jumbo Gulf Shrimp with cocktail sauce
 Ⓞ Gulf Shrimp with tomato olive tapenade in a porcelain spoon
 Assorted Caviar on toasted rye canapé
California Roll crab meat, avocado, cucumber, sushi rice, nori
 Tuna Tartar mango, avocado, on a wonton chip
 Ⓞ Medjool Date Serrano ham, walnut
American Peppered Goat Cheese on stone-ground corn bread
 Goat Cheese & Fava Bean Crostini with Thai basil
 Ⓞ Ruby Grapes goat cheese, roasted almonds
 Ⓞ Miniature Gazpacho cucumber, sour cream
 Roasted Red Pepper Hummus on flatbread
 Ⓞ Caprese Skewer aged balsamic, extra virgin olive oil



Ⓞ Hampshire House Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

HAMPSHIRE HOUSE

Beacon Hill

Displays

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)

PETIT VEGETABLE CRUDITÉ

Baby carrots, squashes, tomatoes, radishes, celery, asparagus and broccoli, Roquefort black cracked peppercorn dip and roasted red pepper herb dip

APPLE AND CRANBERRY BRIE EN CROÛTE

Garnished with seasonal fruit and berries and served with assorted crostini

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

Ⓞ EXOTIC FRUIT

Tropical and seasonal fruits including New Zealand kiwi, Brazilian mango, Hawaiian pineapple, Mexican strawberries, Malaysian carambola, California grapes and Turkish figs

Additional Package Enhancements

These items may be added to your menu at listed price or used as an upgraded substitute for any of the displays.

Please consult a sales manager for upgrade charge

MEDITERRANEAN MEZZE

(MINIMUM FOR 30 PEOPLE)

Hummus, tabbouleh, caponata, marinated mushrooms, marinated artichokes, assorted olives, fresh buccinini and seasonal roasted vegetables, served with flatbread, fiselle, country rosemary Kalamata olive bread and grissini

ARTISAN CHEESE

(MINIMUM FOR 20 PEOPLE)

Hand crafted domestic and imported gourmet cheeses, grapes, pears, apples, dried apricots, figs, gourmet mixed nuts and crostini
(Cheese will vary based on availability)

HAND ROLLED SUSHI

(MINIMUM OF 40 PIECES)

California rolls to include tuna, salmon, crab and vegetables
Served with pickled ginger, soy and wasabi

SMOKED NEW ENGLAND BAY SCALLOPS

(MINIMUM FOR 25 PEOPLE)

Lemon crème fraîche, horseradish cream, capers and assorted multigrain crostini

FLORENTINE BRUSCHETTA

Assorted toppings to include slow roasted tomatoes, olive tapenade, caponata, Buffalo mozzarella, wild mushrooms served on oven-baker rosemary focaccia

Ⓞ BEACON HILL RAW BAR

(MINIMUM OF 50 PIECES EACH)

Jumbo Gulf Shrimp

Littleneck Clams

Wellfleet Oysters

Half Lobster Tail

Served with our cocktail sauce, horseradish mignonette, tarragon lemon aioli and fresh lemon, displayed on ice.

KENDALL BROOK SMOKED SALMON DISPLAY

Red Bermuda onions, capers and crostini *(Serves 25 people)*

Ask your wedding consultant about a customized ice carving to personalize your event.



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HAMPSHIRE HOUSE

— Beacon Hill —

Lunch

Appetizers

New England Clam Chowder clams, bacon, potatoes, cream

Maine Lobster Bisque velvety lobster broth, sweet sherry, lobster meat garnish

Lump Crab and Sweet Corn Chowder potatoes, cream

Cauliflower and Mussel Soup saffron and mussel puree, PEI mussel and roasted cauliflower garnish

Ⓞ *White Bean and Tuscan Kale Soup* roasted tomato, vegetable broth

Ⓞ *Chilled Cucumber Soup* English cucumber, plain yogurt, shallot, fresh dill, rock shrimp garnish

Ⓞ *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

Ⓞ *Garden Greens* cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette

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

Ⓞ *Grilled Asparagus and Marinated Crimini Mushrooms* garden greens, roasted red pepper vinaigrette

Ⓞ *Boston Bibb Lettuce* peppered goat cheese medallion, pink grapefruit & orange segments, lemon vinaigrette

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

Ⓞ *Golden Beet Salad* baby arugula, pistachios, citrus vinaigrette

Baby Spinach Salad julienne carrots, Applewood bacon, Parmesan crisps, maple-mustard vinaigrette

Ⓞ *Buffalo Mozzarella* red and yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil (*add'l charge per person*)

Saffron Vegetable Risotto Cake roasted red pepper coulis, vegetable curl garnish

Quinoa Cake dried cranberry, sweet potato, field greens, apple cider vinaigrette

Ratatouille Vegetable Tart herbed Vermont goat cheese, roasted tomato coulis, flaky crust

Mediterranean Sampler hummus, tabbouleh, herbed artichoke hearts, fire-roasted red peppers, Kalamata olive tapenade, crisp lavash points (*add'l charge per person*)

Kendall Brook Smoked Salmon Roulade chive crepe, crisp vegetables, vodka crème fraîche (*add'l charge per person*)

Wild Mushroom Ravioli mushroom cream sauce, spinach (*add'l charge per person*)

Lobster Ravioli tomato vodka cream sauce, peppery watercress (*add'l charge per person*)

Pan Fried Crab Cake ancho chili aioli, cucumber relish, field greens (*add'l charge per person*)

Ⓞ *Jumbo Shrimp Martini* cocktail sauce, fresh lemon (*add'l charge per person*)



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HAMPSHIRE HOUSE

— Beacon Hill —

Lunch

Entrees

FROM THE FARM

- Ⓞ **Grilled Beef Tenderloin** shallot mashed potatoes, haricot verts, port wine reduction, crispy onion garnish
- Ⓞ **Rosemary Beef Tenderloin** caramelized onions, fingerling potatoes, grilled asparagus, rosemary jus
- Ⓞ **Beef Tenderloin and Gulf Shrimp** brandy peppercorn sauce, grilled vegetables, Lyonnais potatoes
- Ⓞ **Cedar-Grilled Veal Chop** Parisian yams, rainbow Swiss chard, wild mushrooms, shallot marmalade
- Ⓞ **Pork Tenderloin** glazed pearl onions, baby carrots, roasted brussel sprouts, mascarpone cheese polenta, apple brandy sauce
- Ⓞ **Herb-Crusted Rack of Lamb** boulanger potatoes, ragoût of wild mushrooms and artichokes, rosemary jus
 - Ⓞ **Grilled Lamb Chops** herb roasted potatoes, roasted vegetables, thyme rosemary jus
 - Ⓞ **Beef Tenderloin Medallion and Half Lobster Tail** petit vegetables, fingerling potatoes, citrus butter sauce (*add'l charge per person*)
- Moroccan Chicken** preserved lemon, green olives, seasonal vegetables, couscous, ras el hanout
- Pan-Seared Chicken Breast** wild mushroom risotto cake, baby kale, glazed petit carrots, citrus vinaigrette
- Ⓞ **Lemon Thyme Chicken Breast** fingerling potatoes, petit vegetables, baby arugula, Meyer Lemon jus
 - Ⓞ **Roasted Chicken Breast** Lyonnais potatoes, sugar snap peas, thyme jus
 - Ⓞ **Rosemary Chicken Breast** leek mashed potatoes, petit vegetables, rosemary jus
- Char-Grilled Chicken Breast** tri-color tortellini, roma tomatoes, fresh herbs, artichoke hearts, roasted red peppers, shaved Parmesan cheese

FROM THE SEA

- Ⓞ **Ras el Hanout Seared Yellow Fin Tuna** basmati rice, peas, haricots verts, preserved lemon and mint reduction
- Ⓞ **Herb-Poached Halibut** saffron risotto, julienne vegetables, Kalamata olive tapenade, red pepper coulis
- Ⓞ **Grilled Swordfish** warm crushed potato and crab salad, roasted red and yellow peppers, sweet and sour tomato marmalade
 - Ⓞ **Herb-Crusted Salmon Filet** wild rice pilaf, haricots verts, roasted beets, pomegranate reduction
 - Ⓞ **Grilled Salmon** roasted vegetables, organic red rice, ginger-citrus nage
- Ⓞ **Cardamom Sautéed Shrimp and Scallops** creamy polenta, grilled scallions, petit vegetables, fresh raspberries, raspberry reduction
 - Roasted Salmon and Halibut** lemon basmati rice, petit vegetables, puff pastry, tomato and lemon-thyme coulis
- Ⓞ **Chilean Sea Bass** sautéed baby spinach, wild mushroom organic red rice, petit vegetables, lemon champagne glaze
 - Ⓞ **Maine Lobster** roasted corn salsa, sautéed asparagus, herbed butter sauce (*add'l charge per person*)

FROM THE GARDEN

- Chicpea and Sultanas Couscous** vegetable broth, seasonal vegetables
- Ⓞ **Polenta Cakes** crimini mushrooms, roasted seasonal vegetables, baby spinach, charred tomato coulis, extra virgin olive oil
 - Ⓞ **Risotto Stuffed Tomato** saffron and ratatouille risotto, grilled asparagus, crimini mushrooms, petit vegetables, Kalamata olive tapenade, extra virgin olive oil, aged balsamic vinegar
- Chef's Seasonal Ravioli Selection** please consult your sales manager for current selection



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HAMPSHIRE HOUSE

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Brahmin Brunch Buffet

Freshly baked muffins, danish, coffee cakes, buttery croissants

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

Roasted beef tenderloin with a port-wine sauce

Chicken Provençal

ratatouille vegetables, Kalamata olives, herbs de Provence, tomato concasse,
extra virgin olive oil, long grain basmati rice

Sautéed seasonal vegetables

Chocolate brownies and assorted miniature pastries

Freshly squeezed orange, pink grapefruit and cranberry juice

Spring and mineral waters

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



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HAMPSHIRE HOUSE

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Brunch Buffet Enhancements

- ☞ **Fresh Smoothie Bar** Tuscan kale, Granny Smith apple & Valencia orange smoothie, seasonal mixed berry smoothie, Brazilian mango & Chantenay carrot smoothie - (*minimum order for 20 people*)
- ☞ **Seasonal Fruit and Berry Parfait** with organic Greek yogurt
- Swiss Bircher muesli** rolled oats, yogurt, fresh fruits, berries, honey, roasted nuts - (*minimum order for 10 people*)
- Signature Warm Cinnamon Pecan Rolls**
- Miniature Croissants** to include a selection of almond, chocolate and spinach & cheese
- Union Square Donut Bar** small batch Artisan donuts from our local bakery
Select from: brown hazelnut crunch, vanilla bean, sea salted bourbon caramel, toasted coconut, maple bacon, Boston cream (*minimum order of six dozen*)
- Cinnamon Brioche French Toast** stuffed with raspberry cream cheese, warm maple syrup
- Buttermilk Belgian Waffle Station** prepared for the guaranteed number of guests by a Chef in your private room
Accompanied by fresh whipped cream, bananas, strawberries, chocolate syrup, maple syrup, apple walnut syrup and fresh butter (*Chef's fee charged*)
- Eggs Benedict** poached eggs, Canadian bacon, herbed hollandaise sauce, on a toasted English muffin
- Smoked Salmon and Spinach Benedict** poached eggs, Kendall Brook smoked salmon, fresh spinach, herbed hollandaise on a toasted English muffin
- Miniature Breakfast Sandwiches** (*minimum order of two dozen*)
Egg whites, sliced tomato, spinach and brie on a whole grain roll
Farm fresh eggs, country ham and gruyere on toasted brioche
- ☞ **Seasonal Vegetable Frittata** with tomato and feta cheese - (*minimum order for 20 people*)
- ☞ **Omelette Station** prepared for the guaranteed number of guests by a Chef in your private room
Featuring roasted peppers, caramelized onions, country ham, cheddar cheese, tomatoes, crimini mushrooms and baby spinach. Made with farm fresh eggs, Egg Beaters® or egg whites - (*Chef's fee charged*)
- Display of Kendall Brook Smoked Salmon** capers, red Bermuda onion, tomatoes, bagels, cream cheese
- Chicken Provençal** ratatouille vegetables, Kalamata olives, herbs de provence, tomato concasse, extra virgin olive oil, long grain basmati rice
- ☞ **Sautéed Gulf Shrimp and Sea Scallops** with sun-dried tomatoes, pine nut pesto, petit squash, lemon basmati rice

GOURMET SALAD STATION

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

Organic Black Quinoa Salad mango, roasted red and yellow peppers, scallions, honey lime vinaigrette

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



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HAMPSHIRE HOUSE

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Dessert Enhancements

Union Square Donut Bar small batch Artisan donuts from our local bakery

Select from: brown hazelnut crunch, vanilla bean, sea salted bourbon caramel, toasted coconut, maple bacon, Boston cream
\$45.00 per dozen (*minimum order of six dozen*)

Chocolate-Dipped Ricotta Cannoli

Assorted Miniature Pastries

Hampshire House Cookie Jar house baked chocolate chip, chocolate crackle, oatmeal raisin

Assorted Coconut Macaroons and Chocolate-Dipped Biscotti

GF **French Macaroons** Select from: coffee, raspberry, lemon, cinnamon & green apple, pistachio & chocolate, hazelnut & caramel
(*minimum order of six dozen*)

GF **Decadent Chocolate Truffles**

GF **Dark and White Chocolate Tuxedo Dipped Strawberries**

GF **Exotic Fruit Martinis** New Zealand kiwi, Brazilian mango, Hawaiian pineapple, Mexican strawberries, Costa Rican papaya, California grapes with fresh mint

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

Bartlett Pear and Pecan with sweet brandy

Roasted Pineapple with coconut liqueur

Chef's fee charged

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, dark & white chocolate tuxedo dipped strawberries, decadent chocolate truffles and Swiss dark chocolate mousse martini - (*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, dark & white chocolate tuxedo dipped strawberries, chocolate dipped biscotti, fresh baked cookies, rich chocolate brownies, decadent chocolate truffles, petit fours, warm white & bittersweet chocolate bread pudding - (*minimum of 30 guests*)

Specialty Miniature Cupcake Station

Made from scratch by artisanal bakers using the best, all natural ingredients.

Consult your sales manager for flavor options - (*minimum order of six dozen*)

Country Cobbler Station

Individual homemade fruit cobblers to include Georgia Peach, Strawberry Rhubarb, Cinnamon Apple and Wild Berry
(*minimum of 20 guests*)

Gourmet Ice Cream - add'l charge per person

Attendant Fee required for ice cream

International Coffee Station

Freshly brewed Tiramisu coffee served with a selection of cordials accompanied by shaved chocolate, freshly whipped cream, fresh mint and cinnamon sticks - (*cordials charged on consumption*)

Attendant Fee required for Alcohol Service

The Perfect Finish

After dinner drinks and cordials presented tableside from our cordial cart or create your own with an International coffee

Price based on consumption

Attendant Fee required for Alcohol Service



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HAMPSHIRE HOUSE

— Beacon Hill —

Beverage List

CALL BEVERAGE AND WINE

**Included in our wedding packages*

Hampshire House Selection of Wines

Dewars

Seagrams V.O.

Tanqueray Gin

Absolut Vodka

Bacardi Rum

Jack Daniels Bourbon

Bloody Marys / Mimosas

PREMIUM BEVERAGE AND WINE

Hampshire House Selection of Premium Wines

Johnnie Walker Black Scotch

Crown Royal Blended Scotch

Bombay Gin

Ketel One Vodka

Mount Gay Rum

Makers' Mark Bourbon

DELUXE BEVERAGES AND WINES

Hampshire House Selection of Deluxe Wines

Glenffidich Scotch

Glenlivet Scotch

Bombay Sapphire Gin

Grey Goose Vodka

Cruzan Reserve Rum

Woodford Reserve Bourbon

PORTS

Warres Warrior

Fonseca 10 years

Taylor LBV

Fonseca 20 years

COGNAC

Courvoisier VS

Courvoisier VSOP

Courvoisier XO

Remy Martin XO

CALL CORDIALS

**Included in our wedding packages*

Bailey's Irish Cream

Frangelico

Kahlua

DELUXE CORDIALS

Grand Marnier

B&B

Tia Maria

Cointreau

Drambuie

Hennessey VS

BEER

**Included in our wedding packages*

Coors Lite (Draught)

Heineken (Bottled)

Amstel Light (Bottled)

Samuel Adams Lager (Draught)

Samuel Adams Seasonal (Draught)

Seasonal IPA (Draught)

BOTTLED CRAFT BEERS

**Included in our wedding packages*

Ⓢ Downeast Cider (Boston, MA)

Whale's Tale Pale Ale (Nantucket, MA)

Allagash White (Portland, ME)

SOFT DRINKS

**Included in our wedding packages*

Soda, bottled water, juice

Upgrade to Premium Beverages - add'l charge per person

Upgrade to Deluxe Beverages - add'l charge per person

Single malt scotches and premium bourbon available. Please consult your sales manager.

*All beverages must be purchased from the Hampshire House
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HAMPSHIRE HOUSE

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Hampshire House Beverage Enhancements

SPECIALTY WEDDING COCKTAILS

Spice up your bar with up to two selections of these colorful concoctions

Blushing Bride Martini: *Grey Goose Le Poire, pear nectar, framboise, champagne float*

Lemon Meringue Pie: *Stolichnaya Vanilla vodka, limoncello, pineapple juice*

Apple of My Eye: *Crown Royal, Apple Pucker, Cranberry Juice*

Love You a Latte Martini: *Van Gogh Espresso vodka, splash of Amaretto, White Chocolate liqueur, dusted with coco powder*

Pomegranate Champagne Cocktail: *Domaine Chandon Champagne Brut, pomegranate juice, sugar cube*

(charged on consumption)

A selection of up to two of these cocktails may be added to your event at listed price or used as an additional upgrade to beverages that are included in the wedding package. Please consult sales manager for upgrade charge.



CHAMPAGNE EFFERVESCENCE

Offer your guests a toast of distinction when you customize our classic champagne selections with a vibrant array of sun-ripened raspberries, strawberries, blueberries, fresh orange and pomegranate juices, peach brandy and luxurious Chambord

(Champagne charged upon consumption)

THE MOJITO BAR

A refreshing assortment of flavored Bacardi rums, fresh herbs and seasonal fruit including mint, basil, lime, blueberries, strawberries, blackberries, watermelon, mango, coconut, pomegranate and passion fruit.

(Rum charged upon consumption. Minimum order for 30 guests. Attendant fee charged)

THE BEACON STREET BLOODY MARY STATION

Begin with our selection of fine vodkas, add our award winning Bloody Mary mix, and choose from an array of accoutrements to build your own signature Bloody Mary. Includes freshly ground horseradish, crisp celery, fresh lemon and lime, Tabasco® sauce, sweet cocktail onions and our jumbo olives stuffed with creamy bleu cheese.

(alcohol charged on consumption)

Add Jumbo Shrimp for an additional charge per person

THE GARDEN OASIS BEVERAGE DISPLAY

A delightful assortment of botanical refreshments ideal for enhancing your wedding reception

Wild Clover Honey Iced Tea Sun-brewed iced tea with fresh 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

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HAMPSHIRE HOUSE

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Hampshire House Wine List

INCLUDED IN OUR WEDDING PACKAGES

Domaine Ste. Michelle Brut
Chardonnay 14 Hands, Washington
Cabernet Sauvignon 14 Hands, Washington

CHAMPAGNE AND SPARKLING WINE

Korbel Brut
La Marca Prosecco, Veneto
Mumm Napa Brut Prestige, California
Nicolas Feuillatte, Epernay
Moët et Chandon Brut Imperial NV, Epernay
Veuve Clicquot Yellow Label, Reims
Dom Perignon, Epernay

WHITE WINES

Light Bodied

Chardonnay Hess Select, Monterey
Chardonnay Villa Mt. Eden, Santa Maria Valley
Chardonnay Kendall-Jackson, California
Chardonnay Steele, California
Pinot Grigio Mezzacorona, Italy
Sauvignon Blanc Kendall-Jackson, California

Medium Bodied

Albarino Martin Codax, Rias Baixas, Spain
Chardonnay Toasted Head, Woodbridge, California
Chardonnay William Hill, Central Coast California
Chardonnay Cambria "Katherine's Vineyard", Santa Maria Valley
Pinot Grigio Antinori "Santa Cristina", Italy
Pinot Grigio Santa Margherita, Italy
Sancerre Pascal Jolivet, France
Sauvignon Blanc Frei Brothers, Russian River
Sauvignon Blanc Frog's Leap, Napa Valley

Fuller Bodied

Chardonnay Sonoma-Cutrer, Russian River Ranches
Chardonnay Silverado, Carneros
Chardonnay Robert Mondavi, Napa Valley
Chardonnay Laguna, Russian River
Chardonnay Chateau Montelena, Napa Valley
Chardonnay Far Niente, Napa Valley
Sauvignon Blanc Brancott, New Zealand

RED WINES

Light Bodied

Cabernet Sauvignon Hess Select, California
Pinot Noir Canyon Road, California
Pinot Noir Bridlewood, Monterey County
Pinot Noir Kendall-Jackson, California
Pinot Noir Cambria "Julia's Vineyard", Santa Maria Valley
Pinot Noir Mac Murray, Russian River

Medium Bodied

Cabernet Sauvignon William Hill, Central Coast California
Cabernet Sauvignon Beaulieu Vineyard, Rutherford, Napa Valley
Malbec Don Miguel Gascon, Mendoza, Argentina
Merlot Columbia Crest, Washington
Merlot 14 Hands, Washington
Merlot Ghost Pine, Sonoma and Napa Valley
Merlot Franciscan, Napa Valley
Zinfandel Frog's Leap, Napa Valley

Fuller Bodied

Cabernet Sauvignon Chateau Ste. Michelle "Indian Wells", Washington
Cabernet Sauvignon Sequoia Grove, Napa Valley
Cabernet Sauvignon Joseph Phelps, Napa Valley
Cabernet Sauvignon Jordan, Alexander Valley
Cabernet Sauvignon Caymus, Napa Valley
Malbec Catena, Argentina
Merlot Silverado, Napa Valley
Rioja Crianza, El Coto, Spain

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HAMPSHIRE HOUSE

Beacon Hill

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 entrees 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.

GUARANTEES & COUNTS

The Hampshire house requires a final guest count no later than 14 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, 15% service charge and 5% 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 10 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.

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 \$50.00 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).

VALET PARKING

Valet service is available for private events upon request. Valet parking charges can be hosted by the client or paid individually by the guests for \$20 per car in the evening and on the weekends or \$30 per car for daytime events.

For hosted valet parking, a minimum guarantee of cars will be agreed upon by the client and the Hampshire House. The client will be charged for this minimum guarantee or actual number of cars that utilize valet, whichever is greater. Valet staffing will be determined based on this guaranteed count; therefore, this count should be as accurate as possible to avoid valet congestion and guest waiting.

For valet parking with individual payment, the guests will be charged individually for the valet service per car. The Hampshire House will provide the first valet attendant at no cost to the client. One valet attendant can park 0-5 cars. Estimated counts on valet in excess of 5 cars will require additional attendants and valet fees per additional attendant that will be charged to the client. Estimated number of cars provided by the client should be as accurate as possible to avoid valet congestion and guest waiting.

0-5 cars Hampshire House provides complimentary attendant. Guests are charged individually for valet.

5-15 cars 2 valet attendants required. Client is charged for one additional attendant at \$40. Guests are charged individually for valet.

16-25 cars 3 valet attendants required. Client is charged for two additional attendants at \$40 each, \$80 total. Guests are charged individually for valet.

26-35 cars 4 valet attendants required. Client is charged for three additional attendants at \$40 each, \$120 total. Guests are charged individually for valet.

35-45 cars 5 valet attendants required. Client is charged for four additional attendants at \$40 each, \$160 total. Guests are charged individually for valet.

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.

HAMPSHIRE HOUSE

— Beacon Hill —

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.

Weddings: <http://www.hampshirehouse.com/wedding/wedding-preferred-vendors.html>

Celebratory Events: <http://www.hampshirehouse.com/private-events/celebratory/celeb-preferred-vendors.html>

Corporate Events: <http://www.hampshirehouse.com/private-events/corporate/corp-preferred-vendors.html>

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.

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.

SPECIAL SERVICES:

The Hampshire House staff is happy to work with Client on the special requirements of the Event. We have extensive experience with many different suppliers in the Boston area. Please consult with a Sales Manager to arrange flowers, special occasion cakes, transportation, photographers, displays or audiovisual equipment. We also offer a wide range of music options, which include classical string groups, jazz trios, and disc jockey service. If you wish to supply your own entertainment of any kind, we must receive the contact and performance details at least 10 days in advance, and we reserve the right to condition or disapprove any entertainment to assure it complies with applicable licensing and other laws, and to protect the Hampshire House and the comfort and privacy of groups in adjacent areas. **Be aware that the Hampshire House is not licensed for any entertainment groups exceeding five members.**