

# The Hanover Inn

at Dartmouth College



## WEDDINGS

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2 South Main Street  
Hanover, New Hampshire 03755  
(603) 643-4300  
Wedding Sales Office: (603) 646-3070  
e-mail: [weddings@hanoverinn.com](mailto:weddings@hanoverinn.com)  
[hanoverinn.com](http://hanoverinn.com)

# INTRODUCTION

*The Hanover Inn is one of those exceptional places where ambience, service, and attention to detail come together to create an unforgettable event.*

It is our intention to create a unique experience for that special event with family and friends. Leave the details to us and our team of experts will ensure a memorable experience for you and your guests.

*The Hanover Inn is proud to offer:*

☞ A professional wedding coordinator to guide you through the planning of your special day

☞ Exceptional cuisine created by our Executive Chef, Jason Merrill

☞ Gracious service from our professional and attentive staff during your event

☞ Full Service Wedding Receptions and Civil Unions

☞ Rehearsal Dinners, Luncheons, Farewell Brunches

☞ Ninety-three beautifully decorated guestrooms, offered at a preferred rate for your guests

*Our promise... You and your guests will share a lifetime of wonderful memories!*

Our Team has years of experience in planning your special day. From our initial conversation through this occasion, we will be happy to offer advice and help you with all of the details. Please contact us today to arrange for your personal tour of the Inn and a meeting with one of our team.

(603) 646-3070

**Erica Burrows**  
Sales Manager  
erica.burrows@dartmouth.edu

**Alanna McDermott**  
Sales Associate  
alanna.mcdermott@dartmouth.edu

**Kristin Licciardi**  
Sales Associate  
kristin.licciardi@dartmouth.edu

**Ellen Harp**  
Banquet Supervisor  
ellen.harp@dartmouth.edu

**Jason Merrill**  
Executive Chef  
jason.merrill@dartmouth.edu

# VENUE PRICING

*All of the following spaces are included for a \$2000 rental fee. (Please ask about special off-season pricing.) The spaces can be set up according to your specifications. The Bridal Suite is our gift to you!*

## **The Daniel Webster Room**

Dine and dance the night away in our elegant and expansive ballroom. This Georgian inspired ballroom offers an elegant setting located just off the main lobby, with seating for up to 150 guests. There is ample space for our dance floor and a band or DJ, and the handsome arched windows provide an unequalled view of the Dartmouth College Green.

## **Garden Terrace**

Our outdoor Garden Terrace is the perfect location for your cocktail hour or an alfresco reception. With a direct view of Baker Tower and the Dartmouth College Green your guests will enjoy the outdoors, while a protective awning covers the area. Outdoor umbrella tables cover the remainder of the terrace, and will be open to the public.

## **Changing Room**

A comfortable, small event room with open space and full bath is available for the bride and her attendants or for the groom and his attendants on the day of the wedding. This room is provided for the entire day.

## **Our Gift to You**

A complimentary guestroom suite is provided for the couple on the night of the reception. The suite includes a king or queen sized bed, sitting area and private bath.

**Additional Rooms...**consult your Wedding Coordinator for details & pricing

## **Hayward Lounge**

An attractive, sunny lounge located just off the main lobby. Perfect for ceremonies or cocktail hours. The many windows provide excellent natural lighting and views of the Dartmouth campus.

## **Kids' Room**

Children invited to your event may need a room during the reception to enjoy appropriate activities. The Inn provides a TV/ DVD, and can arrange for babysitters if you do not wish to provide your own.

# HORS D'OEUVRES DISPLAYS

*Each display serves 50 guests.*

**Spinach, Artichokes, and Cheese Dip**  
with Crackers & Baguette \$60

**Fresh Vegetable Crudite**  
with Sour Cream Herb Dip \$75

**Pastry Wrapped Brie**  
with Apple Compote & Croustades \$75

**Smoked Salmon Platter**  
with Toasts Points, Boiled Egg,  
Red Onions, Cucumbers & Horseradish \$95

**Sushi Platter**  
California Rolls, Salmon Rolls, Mixed  
Vegetable Rolls and Unagi Rolls \$150

**Poached & Chilled Wild Shrimp**  
with Horseradish Tomatoes \$300

**Antipasto Platter**  
Sausage, Salami, Pepperoni, Olives,  
and Breads \$85

**Assorted Cheeses**  
with Crackers, Grapes, and Apples \$150

**Seasonal Fruit Cubes**  
\$95

**Beyond Crudite \$95**

- Baby Tomatoes and Mozzarella with Pesto Dipping Sauce on a Bamboo Skewer
- Salpicon of Grilled Vegetables in an Herb Tart
- Cucumbers Stuffed with Gorgonzola and Chives
- Spinach and Saffron Arancine

# PASSED HORS D'OEUVRES

*\$150 per 100 pieces*

🌀 Vegetable Egg Rolls  
with Sweet Chili Sauce

🌀 Griddled Vegetable Wraps  
with Aioli Herbed

🌀 Goat Cheese Tartlets

🌀 Assorted Petite Quiches

🌀 Eggplant Caviar  
on Toast Points with Pickled Onions

🌀 Pesto Tomatoes  
on a Garlic Toast Points with Vermont Brie

*\$200 per 100 pieces*

🌀 Curry Coconut Chicken  
in a Puff Hat

🌀 Mushrooms  
Stuffed with Seafood

🌀 Asparagus  
wrapped in Prosciutto

🌀 Sausage en Croute  
with Spicy Mustard

*\$225 per 100 pieces*

🌀 Mini Crab Cakes  
with Cajun Aioli

🌀 Free Range Asian Chicken Satay

🌀 Juniper Grilled Duck Breast  
on Brioche Toast Points with Berry Jam

🌀 Mushrooms Stuffed  
with Sausage and Provolone

🌀 Shrimp Taquitos  
with Guacamole

*\$250 per 100 pieces*

🌀 Scallops  
wrapped in Maple Bacon

🌀 Tuna Tartar  
on a Sesame Cracker

🌀 Lamb Loli-Pops  
with Mint Jus

🌀 Mini Beef Wellingtons

🌀 Foie Gras Mousse  
on Brioche with Conserve

# SERVED DINNER SERVICE

*All Dinners Include: Classic Salad,  
Rolls & Butter and Coffee & Tea*

## **Appetizers**

*Add an appetizer to your menu for \$8 per guest,  
or serve an appetizer instead of the  
Classic Salad for only \$2 per guest.*

### **Crab Fritter**

on Cabbage Slaw with Caper Remoulade

### **Poached Spot Shrimp**

with Horseradish Tomato Compote

### **Chili Rubbed Flat Iron Steak**

with Black Beans & Pico de Gallo

### **Hazelnut Crusted Salmon**

Fennel Slaw & Citrus Drizzle

### **Sesame Crusted Tuna Loin**

with Chilled Soba Noodle Salad,  
Soy Ginger Glaze

### **Pork Dumpling**

with Cabbage Slaw & Soy Dipping Glaze

## **Salads**

### **Classic Field Greens**

House Mesclun Greens with Seasonal  
Garnish and Vinaigrette included

### **Romaine Hearts**

with Charred Pepper Relish  
& Basil Vinaigrette \$2

### **The Wedge Salad**

Local Bibb Lettuce with House Bleu Cheese  
Dressing, Watercress, Confit of Tomato,  
Pickled Onions \$3

### **Baby Arugula & Endive**

with Crumbled Bleu Cheese,  
Apple Maple Vinaigrette \$3

### **Farm Stand Spinach & Frisée**

with Red Onion, Feta Cheese, Bacon Sherry  
Vinaigrette \$3

### **Field Greens**

Candied Beets, Toasted Walnuts,  
Aged Balsamic Vinaigrette \$4

### **Classic Caesar**

Romaine Lettuce, Garlic, Croustade, Grated  
Romano Cheese, Roasted Tomatoes with  
Caesar Dressing \$4

## **Intermezzo**

*Designed to serve as a palate refresher between courses.*

### **Sorbet** - served in a Martini Glass \$3

Raspberry, Pear Ginger, Lemon Zest, Peach Melba,  
Grapefruit or Mango

# ENTREES (SERVED)

*Two entrée choices can be chosen to offer your guests. A vegetarian option can be offered as a third choice, if necessary.*

## **Portobello Mushroom**

with Bread Stuffing, Artichoke Hearts, Roasted Red Peppers, Feta and Balsamic Reduction \$28

## **French Province Tart**

with Potato, Caramelized Onion, Brie and Thyme and Wilted Spinach \$32

## **Goat Cheese Stuffed Ravioli**

Garlic, Tomato, Onions, White Wine Thyme Broth \$34

## **Grilled Chicken Breast**

with Asiago Cheese, Black Pepper and Basil Fingerling Potatoes, Pattypan Squash \$32

## **Grilled Citrus Chicken Breast**

with Herbed Risotto & Confit of Carrot \$34

## **Stuffed Boneless Chicken Breast**

with Cornbread & Green Mountain Smokehouse Sausage and Roasted Root Vegetables \$34

## **Pan Roasted Sea Bass**

with Wild Mushrooms, Riesling & McNamara Cream, Basmati Rice and Haricot Vert \$38

## **Herb Crusted Salmon**

with Lemon Risotto, Asparagus and Confit of Tomato \$38

## **Chili Rubbed Flat Iron Steak**

with Pico de Gallo, Roasted Corn Salsa, Black Beans & Crema \$40

## **Grilled Pork Loin**

Roasted Apples and Figs, with Polenta and Green Beans \$40

## **Herb Crusted Natural Lamb Rack**

Ratatouille, Roasted Fingerling Potatoes, Mint & Anise Demi \$43

## **Peppercorn Crusted Beef Tenderloin**

Horseradish Potato Puree, Wild Mushroom Ragout, Red Wine Demi \$43

## **Balsamic & Rosemary Marinated Steak**

with Roasted Red Potatoes, Churraseo of Vegetables \$43

## **Poached Halibut**

with Saffron & Tomato Stew, Onions & Jasmine Rice \$ market price

## **Poached Maine Lobster**

with Charred Corn Dumpling, Asparagus & Lobster Fennel Essence \$ market price

# SIGNATURE BUFFETS

*There is a 50 person minimum for a buffet.  
All Buffets Include: Choice of Salads, Starch,  
Chef's Choice Vegetable, Rolls & Butter  
and Green Mountain Roasters Coffee & Tea*  
2 Entrée Buffet \$42  
3 Entrée Buffet \$45

## **Salads, please choose two**

- ☞ Tossed Garden Salad with Croutons and Two Dressings
- ☞ Baby Spinach, Sliced Mushrooms and Grape Tomatoes with Buttermilk Dressing
- ☞ Field Greens Salad with Orange, Grapefruit, Avocado with Vinaigrette
- ☞ Sliced Tomato, Basil and Fresh Mozzarella
- ☞ Orzo Salad with Grilled Vegetables

## **Starch, please choose one**

Mashed Potatoes (with Horseradish, Sour Cream or Caramelized Onion),  
Gnocchi, Red Bliss Potatoes, Fingerling Potatoes, Herbed Rice or Polenta

## **Buffet Entrees, please choose two or three**

- ☞ Pasta with Mushrooms and Alfredo Sauce
- ☞ Goat Cheese Stuffed Ravioli
- ☞ Grilled Chicken Breast with Grapes and Chardonnay (boneless)
- ☞ Herb Roasted Chicken (boneless)
- ☞ Roaster Chicken with Red Wine, Mushrooms and Pearl Onions (boneless)
- ☞ Pan Roasted Sea Bass
- ☞ Herb Crusted Salmon
- ☞ Brined & Grilled Natural Pork Loin
- ☞ Chili Rubbed Flat Iron Steak
- ☞ Peppered Roast Tenderloin

## **Chef Attended Action Stations**

*Upgrade your buffet by adding a station to your display*

- ☞ Wild Mushrooms Sautéed with Fresh Garlic, Wild Herbs \$11 per guest
- ☞ Masterfully Carved Roasted Natural Beef Herb Crusted Prime Rib \$18 per guest
- ☞ Roasted NY Strip Loin \$18 per guest
- ☞ Balsamic Marinated Flank Steak or Navajo Chili Rubbed Flat Iron \$14 per guest

## **Masterfully Carved Roasted Natural Fowl & Game**

- ☞ Natural Turkey Breast \$13 per guest
- ☞ Marinated Duck Breast \$16 per guest
- ☞ Grilled & Roasted Venison Loin \$19 per guest

# WEDDING CAKES

*The Hanover Inn has its own bake shop on premises.  
Please consult our wedding team for more options,  
details & pricing.*

## Cake Flavors

Yellow  
Chocolate  
White  
Lemon Pound  
Carrot

## Fillings

Buttercream  
Ganache  
Jam

## Icing

Fondant  
Cream Cheese  
Buttercream

## Assorted Desserts Buffet \$8 Per guest

In lieu of a traditional wedding cake, surprise your guests with a display of delicious desserts!

- 🌀 Tiny layers of cheese cake with raspberry mousse essence
- 🌀 Dark cherry black forest cake
- 🌀 Italian ricotta cheese tart
- 🌀 The richest chocolate flourless cake
- 🌀 Peaks of lemon meringue in a flaky pastry crust

# WINE SUGGESTIONS

*The following wines are all excellent complements to the Inn's cuisine, and are good choices for bar service. The Inn lists and cellars an extensive selection of additional wines. We would be pleased to discuss alternative wine choices to enhance your event. Please note that we require your wine order is in 14 days in advance of your event in order to assure availability of the wines you request. Please note that availability of wines is subject to change.*

<b>bin# sparklers</b>	House Champagne	18
110	Cava Rose, Roger Goulart, <i>Spain</i> N/V	54
723	Dom Bertiol, Prosecco Brut, <i>Italy</i> N/V	34
104	Domaine Chandon, Pinot Noir Brut, <i>Napa, California</i> N/V	38
122	Kenwood, "Yulupa" Cuvee Brut, <i>Sonoma, California</i> N/V	26
106	Moet & Chandon White Star Extra Dry N/V	72
195	Veuve Clicquot Ponsardin Yellow Label N/V	92

<b>bin# whites</b>	House White	23
299	Fume Blanc, Ferrari-Carano <i>Sonoma County, California</i> 2007	44
267	Sauvignon Blanc, Brancott <i>Marlborough, New Zealand</i> 2007	30
231	Gewurztraminer, Trimbach <i>Alsace, France</i> 2005	36
779	Gruner Veltliner, Klassik, Fritz <i>Donauland Austria</i> 2007	32
217	Pinot Gris, Elk Cove <i>Willamette Valley, Oregon</i> 2007	42
264	Pinot Grigio, Stella <i>Umbria, Italy</i> 2007	27
276	Riesling, Newport Vineyards <i>Rhode Island</i> 2007	32
272	Torrontes, Crios, Susana Balbo <i>Argentina</i> 2008	32
274	Chardonnay, Dry Creek <i>Sonoma County, California</i> 2006	40
201	Chardonnay, McManis <i>California</i> 2007	28

<b>bin# premium sake</b>		
403	Tozai Junmai, Living Jewell <i>Japan</i> N/V	

<b>bin# reds</b>	House Red	23
382	St. Francis, "Claret" <i>Sonoma, California</i> 2003	37
399	Pinot Noir, R. Stuart "Big Fire" <i>Willamette, Oregon</i> 2007	56
309	Pinot Noir, Au Bon Climate <i>California</i> 2006	48
318	Pinot Noir, Truchard <i>Napa Valley, California</i> 2006	72
852	Quinta do Coa, Douro(organic) <i>Portugal</i> 2003	41
824	Shiraz, E Minor Barossa <i>Australia</i> 2005	32
340	Shiraz, Columbia Crest, "Grand Estates" <i>Columbia Valley, Washington</i> 2003	28
323	Zinfandel, Ravenswood "Vintner's Blend" <i>California</i> 2005	29
853	Zinfandel, Windmill Estate, Lodi <i>California</i> 2006	38
854	Zinfandel, Pezzi King <i>Sonoma, California</i> 2006	48
365	Cabernet Sauvignon, St. Francis <i>Sonoma, California</i> 2004	40
304	Cabernet Sauvignon, Sterling "Vintner's Collection" <i>Sonoma, California</i> 2005	32
348	Cabernet Sauvignon, Stag's Leap <i>Napa Valley, California</i> 2005	80

# BAR SERVICE

*Every Bar includes  
Soda, Juice & Bottled Water at \$2 each*

## **Select Bar**

Smirnoff Vodka, Gordon's Gin, Bacardi Rum,  
Seagram's 7, Cutty Sark Scotch  
House Red & White Wines  
Domestic Beers  
*\$5 per drink or glass of Wine, \$4 per beer*

## **Superior Bar**

Absolut Vodka, Bombay Gin, Bacardi Select  
Rum, Canadian Club Whiskey, Dewar's White  
Label Scotch, Jack Daniels Whiskey  
Wines: Columbia Crest Chardonnay &  
Round Hill Merlot  
Imported & Microbrew Beers  
*\$6 per drink, \$6 per glass of Wine, \$5 per beer*

## **Premium Bar**

Grey Goose Vodka, Bombay Sapphire Gin,  
Mount Gay Rum, Crown Royal Whiskey,  
Dewar's 12 Year Old Scotch, Maker's Mark  
Bourbon  
Wines: Columbia Crest Chardonnay &  
Round Hill Merlot  
Domestic, Imported & Microbrew Beers  
*\$7 per drink, \$6 per glass of Wine, \$4-\$5 per beer*

## **Price Fixed Bars**

*Keep your bar within your budget!  
Unlimited drinks for a set price.*

	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
<b>Select Bar</b>	\$12	\$16	\$21	\$27	\$31
<b>Superior Bar</b>	\$14	\$20	\$23	\$33	\$38
<b>Premium Bar</b>	\$17	\$23	\$29	\$37	\$42

## **Specialty Drinks**

**Mimosa, Bloody Marys, Screwdrivers \$6 each**  
*Please ask your event coordinator for other drink ideas,  
wines, sherry, and port choices.*

# DETAILS, DETAILS, DETAILS

*Receptions are limited to five hours, not including the cocktail hour. Friday and Saturday receptions must end by 11:00pm and Sunday receptions by 10pm. Prices listed do not include 8% NH Tax and 17% Service Charges.*

## **Included in Set-up**

Standard Table Linens, China, Glassware, and Votive Candles. Specialty linens available at an additional cost.

## **Deposits & Payment**

To secure your reservation, an advance deposit of \$2000 (\$1000 for off-site events) is required. A credit application will also need to be completed and returned before event is confirmed. One month prior to the wedding, 50% of the balance will be due. Any open bars must have a pre-set limit that will be included in the calculation of the balance due. All remaining charges are due 3 days prior to the wedding. Any charges remaining after the wedding, will be applied to the credit card on file. Ⓒ Cancellation of the scheduled wedding date will result in the forfeiture of all monies paid as deposit. If the event is rescheduled for another date, the deposit(s) will not be forfeited; it will be applied to the new date. Cancellations must be submitted in writing.

## **Guestrooms**

We are pleased to provide a block of rooms for your guests. Individual guests may reserve guestrooms by referencing the room name (last names of the bride and groom) and providing their credit card to guarantee the reservation.

Ⓒ Guestroom reservation must use a minimum of 5 guestrooms. The Inn will hold a maximum of 25 guestrooms

in the reservation.

Ⓒ A minimum two-night stay MAY be required, depending on the date(s) you choose. Discounted group rates vary seasonally and are provided upon request.

Ⓒ The Inn will hold the guestroom reservation until 60 days prior to the wedding date. Any rooms not reserved by guests will then be released for sale to the general public.

## **Menus**

In order for us to provide the highest levels of service, we ask that events offering multiple entrées provide seating cards with individual entrée selections noted.

Ⓒ Guarantees and entrée counts (for events offering multiple entrée selections) are due seven days prior to the event.

## **Valet Parking Services**

We strive to provide an excellent first impression of the Inn for you and your guests. The Inn offers a valet parking service as follows:

Ⓒ Overnight Guest Parking - \$18 per night, per vehicle.

Ⓒ Guest Parking - \$15 per vehicle for duration of event.

*Valet Service must be scheduled with your wedding coordinator one month prior to your event.*

*The Hanover Inn can provide catering at off-site locations.*

*Please ask us about our services and pricing for your reception site!*