

# The Hanover Inn

at Dartmouth College



## EVENT PLANNER

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[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 or set the stage for connecting with colleagues and associates. Leave the details to us and our team of experts will ensure a memorable experience for you and your guests.

Our promise... Exceed your expectations and delight your guests!

Event Planning Guidelines 3

Breakfast 4

Meeting Break 5

Lunch 6-8

Hors D'Oeuvres 9

The Main Event 10-11

Final Bow 12

Wine Listing 13

Bar Beverages 14

# EVENT PLANNING GUIDELINES

## Information

We are full service...

we deliver, give great service and clean-up.

No extra service charges for staff or bartenders. Gratuity will remain at 17% and will be applied to all food and beverage selections. College departments using a chart string for billing do not pay 8% sales tax.

No time limits on our service. If your event is 3 hours, we'll be there with you for 3 hours.

Sustainability - the Hanover Inn is committed to work towards "green catering." We will provide china, glasses and silverware, cloth linens and napkins at no additional charge. (Unless otherwise requested)

## Timeline

*Today* - book the Hanover Inn for your event! You will be assigned a coordinator who will help you with all of your events.

*One month out* - menus need to be finalized, room set-ups need to be decided and final counts need to start being gathered. If your event requires alcohol service, it must be requested now.

*Fourteen (14) days out* - your menu and beverage selections and room set-ups will be finalized. Final banquet event orders will be sent to you for approval and signature.

*Seven (7) days out* - your final attendance count is due. This guarantee number is not subject to reduction. Any changes made to banquet event orders within 7 days of the event (including room set-ups or menu changes, etc.) are subject to approval and may incur additional charges.

Cancellations received within 10 days of your event start date may be subject to charges if food/beverage items have already been ordered, the function space cannot be resold, or that time slot is not filled with another event.

## Alcohol Policy

The Hanover Inn is licensed through the state of new hampshire to serve alcoholic beverages. In order to remain in compliance with the regulations surrounding that license, certain rules and restrictions apply. We will be happy to help you arrange alcohol service for your guests, and you'll have peace of mind knowing that our professional bartenders will service your event.

## Our Team

Sales Office General Line (603) 646-3070

### Erica Burrows

Sales Manager, ext 295  
erica.burrows@dartmouth.edu

### Alanna McDermott

Sales Associate, ext 129  
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### Kristin Licciardi

Sales Associate, ext 267  
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### Ellen Harp

Banquet Supervisor, ext 271  
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### Jason Merrill

Executive Chef, ext 279  
jason.merrill@dartmouth.edu

# A GREAT START TO THE MORNING

## **"Not Quite" Continental**

\$8.00 per guest

Breakfast Pastries and Muffins  
Green Mountain Roasters Coffee,  
Fresh Juices and Tea

## **Executive Continental**

\$12.00 per guest

Seasonal Sliced Fruits  
Pastries and Muffins  
Parfait Yogurt, Honey and Granola  
Coffee, Juices and Tea

## **Healthy Morning Start**

\$14.00 per guest

Seasonal Sliced Fruits  
Oatmeal  
Selected Bran and Wheat Cereals  
Parfait Yogurt, Honey and Granola  
Coffee, Juices and Tea

## **Late Riser**

\$14.00 per guest

Seasonal Sliced Fruits  
Pastries and Muffins  
Breakfast Sandwiches on English Muffins:  
Egg and Cheese, Egg, Cheese and Ham,  
Egg, Cheese and Bacon  
Coffee, Juices and Tea

## **Spice Up the Morning**

\$16.00 per guest

Seasonal Sliced Fruits  
Pastries and Muffins  
Make your Own Egg Burrito:  
Egg, Cheese, Bacon, Sausage, Salsa, Crema  
Sweet Onion and Potato Hash  
Coffee, Juices and Tea

## **New Englander Buffet**

\$20.00 per guest

Seasonal Sliced Fruits  
Pastries and Muffins  
Vegetable and Cheese Egg Strata  
Buttermilk Pancakes OR French Toast  
(Vermont maple syrup, whipped butter)  
Maple Sausage and Bacon  
Sweet Onion and Potato Hash  
Coffee, Juices and Tea

# AFTERNOON BREAKS

## **The Beverage Buffet**

\$4.00 per guest

Coffee, Sodas and Bottled Water

## **The Afternoon Refresher**

\$8.00 per guest

Fresh Baked Cookies and Coffee Cake

Coffee, Sodas and Bottled Water

## **The Mid-Day Snack**

\$8.00 per guest

Pretzels

Popcorn

Tortilla Chips

with Pico de Gallo and Guacamole

Coffee, Sodas and Bottled Water

## **The Classic Sampler**

\$10.00 per guest

Domestic Cheeses (sliced)

Crackers and Baguette Bread

“Bunch-lets” of Grapes and Sliced Apples

Coffee, Sodas and Bottled Water

## **The Healthy Energizer**

\$10.00 per guest

Seasonal Whole Fruits

Seasonal Sliced Fruits

House-made Dried Fruit and Nut Bars

House-made Sweet Tea Breads

Organic Juices, Iced Teas and Bottled Water

# IT'S NEVER TOO EARLY FOR LUNCH

## Deli Platter Lunch

\$12.00 per guest

Assortment of Honey Ham, Smoked Turkey, Roast Beef, Cheddar, Swiss and Provolone Assorted Rolls and Breads, Lettuce, Tomato, Onion, Mayo and Mustard  
Potato Chips and Dill Pickles  
Coffee and Tea, Soda and Bottled Water and a choice of Cookies or Petit Fours (mini desserts)

## Handcrafted Soup & Bisques

Add a soup \$4.00 per guest

- 🍷 Classic Chicken Noodle Soup
- 🍷 Traditional New England Clam Chowder
- 🍷 Tomato Bisque
- 🍷 Seasonal Vegetable Minestrone
- 🍷 Chicken Cheddar Corn Chowder
- 🍷 Broccoli Cheese
- 🍷 Italian Wedding

## Sandwich & Wraps Buffet

\$14.00 per guest

Potato Chips and Dill Pickles  
Coffee and Tea, Soda and Bottled Water and a choice of Cookies or Petit Fours (mini desserts)

*Please choose three to create your buffet:*

### Waldorf Chicken Salad

with Cranberries, Walnuts and Lettuce on a Croissant

### Honey Ham and Brie

on Baguette with Dijon Mustard on Rye Bread

### Tuna Salad

with Tarragon Mayo, Lettuce and Tomato on a Pita

### Roast Beef & Boursin Cheese,

Lettuce and Red Onion on Rye Bread

### Smoked Turkey & Cheddar

with Chipotle Mayo, Avocado, Lettuce and Tomato on a Spinach Wrap

### Grilled Chicken Caesar Salad

Romaine and Parmesan Cheese in a Whole Wheat Wrap

### Veggie Pocket

Lettuce, Tomato, Cucumber, Green Pepper, Sprouts, Mushrooms, Pickles and Black Olives with Balsamic Mayo and your choice of Hummus or Cheese

## Salad Buffet

\$14.00 per guest

Assorted Rolls  
Coffee and Tea, Soda and Bottled Water and a choice of Cookies or Petit Fours (mini desserts)

*Please choose one to create your buffet:*

### Caesar Salad

Romaine Lettuce, Grated Parmesan, Croutons, Grilled Chicken, Grilled Salmon, Classic Caesar Dressing

### Greek Salad

Romaine Lettuce, Feta, Black Olives, Pepperoncinis, Red Onions, Grilled Chicken, Balsamic Vinaigrette

### Classic American Salad

Bibb Lettuce, Tomatoes, Cucumbers, Onions, Carrots, Broccoli, Mushrooms, Chick Peas, Sprouts, Croutons, Shredded Cheddar Cheese, Grilled Chicken, Italian Dressing

# A COMFORTABLE LUNCH

## All Lunches Include

Tossed Salad  
Rolls and Butter  
Coffee and Tea, Soda and Bottled Water  
and a choice of Cookies or Petit Fours  
(mini desserts)  
Lunches can be served as individual plates or  
presented as a buffet.

## Choose two to create a buffet for

\$24.00 per guest

### House-made "Mac & Cheese"

\$15.00 per guest  
Toasted to perfection with Shelburne  
Farms Cheddar Cheese, Elbow Macaroni  
and Honey Glazed Carrots

### Vegetable Lasagna

\$15.00 per guest  
with Seasonal Vegetables

### Country Style Meatloaf

\$17.00 per guest  
with Creamed Spinach, Whipped Yukon  
Gold Potatoes and Thyme Essence

### Sliced Turkey

\$17.00 per guest  
with Stuffing, Cranberry and Green Beans

### Chicken Pot Pie

\$17.00 per guest  
with Biscuit

### Grilled Chicken Alfredo

\$17.00 per guest  
Sliced Chicken with Broccoli,  
in Alfredo with Penne

### Grilled Wild Salmon

\$17.00 per guest  
with German Potato Salad  
Roasted Vegetables and Herb Jus

### Old Fashioned Fish & Chips

\$18.00 per guest  
with Cole Slaw

### Sesame Marinated Pork

\$18.00 per person  
with Soba Noodle Salad,  
Cucumber Slaw  
and Ginger Broth

### Grilled Bistro Steak

\$19.00 per guest  
with Roasted Baby Potatoes,  
Grilled Asparagus, Red Wine Demi

## ...Lunch on The Go...

\$18.00 per guest  
Sandwich, Pasta Salad, Chips, Whole Fruit,  
a Cookie and a Bottle of Water  
*Boxed and ready whenever your guests are!*

# FUN LUNCH BUFFET EVENTS

## **All Lunches Include**

Coffee and Tea, Soda and Bottled Water  
and a choice of Cookies or Petit Fours  
(mini desserts)

## **That's Italian!**

\$17.00 per guest

Tomato, Basil and Mozzarella Salad  
with Balsamic Vinaigrette  
Pasta Primavera  
Stuffed Shells  
Meatballs, Sausage Penne Pasta  
Garlic Bread

## **Asian Express**

\$19.00 per guest

Vegetable Egg Rolls  
Vegetable Fried Rice  
Chicken with Mixed Vegetables  
(snap peas, carrots, water chestnuts)  
Pepper Steak (peppers, onions)  
Brown Rice  
Cucumber Slaw

## **South of the Border**

\$20.00 per guest

Tossed Mexican Salad  
Build Your Own Tacos!  
Verde Chicken, Carne Asada, Pulled Pork  
Black Bean and Corn Salad with Lettuce,  
Tomato, Onion, Shredded Cheddar Cheese  
Guacamole, Pico de Gallo  
Tortilla Chips, Spanish Rice and Corn Bread

## **Mediterranean**

\$20.00 per guest

Mediterranean Chopped Salad  
(Calamata Olives, Feta and Tomato)  
Chicken Tzatziki (cucumber and yogurt sauce)  
Greek Pork Meatballs  
Falafel in a Pita with Lettuce, Tomato  
and Tahini Sauce  
Tabouleh with Grilled Vegetables  
Baklava

# HORS D'OEUVRES

Each display serves 50 guests

## “Beyond Crudités” \$95

an assortment of:

Baby Tomatoes with Mozzarella  
and Pesto on a Skewer, Salpicon of Grilled  
Vegetables in an Herb Tart, Cucumbers  
Stuffed with Gorgonzola and Chives,  
Deviled Eggs

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

🌀 **Clam, Crab & Onion Dip**  
with Crackers and Baguette \$75

🌀 **Pastry Wrapped Brie**  
with Apple Compote and Croustades \$75

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

🌀 **Smoked Salmon Platter**  
with Boiled Egg, Red Onions  
and Baguette \$95

🌀 **Seasonal Fruit Cubes** \$95

🌀 **Assorted Cheeses, Crackers & Bread**  
with Grapes \$150

🌀 **Poached & Chilled Shrimp**  
with Cocktail Sauce \$300

**Order by the Dozen,  
can be Displayed or Passed**

🌀 **Polish Meatballs**  
with Dipping Sauce \$15

🌀 **Pesto Tomatoes on a Garlic Toast Points**  
with Vermont Brie \$17

🌀 **Mini Baked Potatoes**  
with Sour Cream, Chives, Cheddar  
and Bacon \$17

🌀 **Herbed Goat Cheese Tartlets** \$18

🌀 **Curry Coconut Chicken**  
in a Puff Hat \$18

🌀 **Mushrooms Stuffed**  
with Sausage and Provolone \$22

🌀 **Sausage En Croute**  
with Spicy Mustard Sauce \$24

🌀 **Vegetable Egg Rolls**  
with Sweet Chili Sauce \$24

🌀 **Grilled Duck Breast**  
on Brioche Toast Points with Berry Jam \$25

🌀 **Asian Chicken Satay**  
with Spicy Peanut Sauce \$28

🌀 **Poached Shrimp**  
with Tomato Horseradish Compote \$28

🌀 **Coconut Shrimp** \$28

🌀 **Lamb Pops**  
with Mint Jus \$36

🌀 **Tiny Crab Cakes**  
with Cajun Aioli \$36

🌀 **Mini Beef Wellingtons** \$36

🌀 **Scallops Wrapped in Bacon** \$36

🌀 **Caramelized Onions & Mushroom**  
Canape with Bleu Cheese \$15

🌀 **Squash Fritter**  
with Capers Remoulade \$15

# THE MAIN EVENT

## All Dinners Include

Salad, Coffee, Tea and Dessert

All dinner entrées can be served as individual plates or presented as a buffet.

*Choose two to create a buffet for*

*\$42.00 per guest.*

## Starter Options

Add an appetizer to your menu for

\$5.00 per guest

or serve an appetizer in place

of a salad for only \$2.00 per guest

### 🍷 Crab Fritter

on Cabbage Slaw with Caper Remoulade

### 🍷 Poached Shrimp

with Horseradish Tomato Compote

### 🍷 Chili Rubbed Flat Iron Steak

with Black Beans and Pico de Gallo

### 🍷 Hazelnut Crusted Salmon

with Fennel Slaw and Citrus Drizzle

### 🍷 Roulade of Cavendish Farms Quail

with Sofrito and Polenta Cake

### 🍷 Sesame Crusted Tuna Loin

with Chilled Soba Noodle Salad,

Soy Ginger Glaze

### 🍷 Pork Dumpling

with Cabbage Slaw and Soy Dipping Glaze

## Salads

### Traditional Tossed Salad

Mixed Greens with Cherry Tomatoes,  
Cucumbers, Sprouts, Croutons  
and Balsamic Vinaigrette

### Classic Caesar Salad

Romaine Lettuce, Garlic Croustade,  
Grated Romano Cheese, Roasted Tomatoes  
and Caesar Dressing

### Fresh Spinach

with Red Onion, Mushrooms, Sliced Egg,  
Dijon Vinaigrette

### Romaine Hearts

with Charred Pepper Relish  
and Basil Vinaigrette

### Baby Arugula & Endive

with Crumbled Bleu Cheese,  
Apple Maple Vinaigrette

### Roasted Autumn Squashes

with Toasted Pecans, Lambs Lettuce,  
Cherry Vinaigrette

### Field Greens

Candied Beets, Toasted Walnuts,  
Balsamic Vinaigrette

# THE MAIN EVENT, CONTINUED

## Entrees

**Tofu Stir Fry (vegan)**  
with Peppers, Baby Corn, Water Chestnuts,  
Lo Mein Noodles  
\$24.00

**Rigatoni with Roasted Vegetables (vegetarian)**  
Rigatoni with Squash, Tomatoes, Peppers,  
Olives, Pecorino Cheese and Pine Nuts  
\$26.00

**Grilled Chicken Breast**  
Yukon Gold Potato Puree,  
Glazed Baby Carrots, Herbed Chicken Jus  
\$30.00

**French Province Tart  
(vegetarian)**  
with Potato, Caramelized Onion,  
Brie and Thyme  
\$32.00

**Tomato and Olive Stuffed Chicken**  
with Herb Risotto, Grilled Asparagus  
and Lemon Wheel  
\$34.00

**Soy Glazed Salmon**  
with Sticky Rice Cake, Ginger Bok Choy  
and Soy Mirin Glaze  
\$38.00

**Grilled Pork Loin**  
with Roasted Apples and Figs, Polenta  
and Green Beans  
\$38.00

**Chili Rubbed Flat Iron Steak**  
with Pico de Gallo, Roasted Corn Salsa,  
Black Beans and Crema  
\$40.00

**Herb Crusted Natural Lamb Rack**  
Ratatouille, Roasted Fingerling Potatoes,  
Mint and Anise Demi  
\$43.00

**Balsamic & Rosemary Marinated Steak**  
with Roasted Red Potatoes,  
Churrasco of Vegetables  
\$43.00

**Herb Crusted Halibut**  
with Saffron and Tomato Stew, Onions  
and Jasmine Rice  
\$market price

**Poached Maine Lobster**  
with Charred Corn Dumpling,  
Asparagus and Lobster Fennel Essence  
\$market price

# THE FINAL BOW

## Take the Cake

🌀 The Singing Opera Cake

🌀 Tower of Carrot Cake

🌀 Tiny Layers of Cheese Cake  
with Raspberry Mousse Essence

🌀 Dark Cherry Black Forest Cake

## Flaky Finish

🌀 Italian Ricotta Cheese Tart

🌀 Local Roasted Apple Almond Pastry

🌀 Wild Raspberry and Toasted Hazelnut  
Linzer Torte

## A Creamy Finish

🌀 Within the Season Crème Brûlée

🌀 The French Classic Crème Carmel

🌀 Vanilla, Cranberry or Lemon Panna Cotta  
with Fresh Berries

🌀 Berry Mousse  
with Fresh Berries and Mint Garnish

## For The Chocolate Lovers

🌀 Chili Infused Chocolate Robuchon Tart

🌀 Dark Chocolate Mousse  
with White Chocolate Shavings  
and Fresh Berries

🌀 Triple Chocolate Decadence

# WINE SUGGESTIONS

*We will be happy to help you choose the best wines to compliment and enhance your menu. We ask that your wine order be communicated to us 14 days in advance of your event to help ensure availability of wines you request. Please note that the availability or vintages of the wines are subject to change.*

## **bin# sparklers**

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

## **bin# whites**

509	House White	23
264	Pinot Grigio, Stella <i>Umbria, Italy</i> 2007	27
227	Columbia Crest, "Grand Estates" <i>Columbia Valley, Washington</i> 2003	28
201	Chardonnay, McManis <i>California</i> 2007	28
267	Sauvignon Blanc, Brancott <i>Marlborough, New Zealand</i> 2007	30
779	Gruner Veltliner, Klassik, Fritz <i>Donauland Austria</i> 2007	32
272	Torrentes, Crios, Susana Balbo <i>Argentina</i> 2008	32
276	Riesling, Newport Vineyards <i>Rhode Island</i> 2007	32
231	Gewurztraminer, Trimbach <i>Alsace, France</i> 2005	36
274	Chardonnay, Dry Creek <i>Sonoma County, California</i> 2006	40
217	Pinot Gris, Elk Cove <i>Willamette Valley, Oregon</i> 2007	42
299	Fume Blanc, Ferrari-Carano <i>Sonoma County, California</i> 2007	44

## **bin# premium sake**

403	Tozai Junmai, Living Jewell <i>Japan</i> N/V	42
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## **bin# reds**

507	House Red	23
340	Shiraz, Columbia Crest, "Grand Estates" <i>Columbia Valley, Washington</i> 2003	25
304	Cabernet Sauvignon, Sterling "Vintner's Collection" <i>Sonoma, California</i> 2005	32
824	Shiraz, E Minor <i>Barossa Australia</i> 2005	32
382	St. Francis, "Claret" <i>Sonoma, California</i> 2003	37
853	Zinfandel, Windmill Estate, <i>Lodi California</i> 2006	38
365	Cabernet Sauvignon, St. Francis <i>Sonoma, California</i> 2004	40
852	Quinta do Coa, Douro(organic) <i>Portugal</i> 2003	41
309	Pinot Noir, Au Bon Climat <i>California</i> 2006	48
854	Zinfandel, Pezzi King <i>Sonoma, California</i> 2006	48
399	Pinot Noir, R. Stuart "Big Fire" <i>Willamette, Oregon</i> 2007	56
318	Pinot Noir, Truchard <i>Napa Valley, California</i> 2006	72
348	Cabernet Sauvignon, Stag's Leap <i>Napa Valley, California</i> 2005	80

# BAR SERVICE

*Every Bar includes*

*Soda, Juice and Bottled Water at \$2 - \$3.50 each*

## **Select Bar**

Smirnoff Vodka, Gordon's Gin, Bacardi Rum,

Seagram's 7, Cutty Sark Scotch

House Red and 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 and

Columbia Crest Shiraz

Imported and 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 and

Columbia Crest Shiraz

Domestic, Imported and 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
Select Bar	\$12	\$16	\$21	\$27	\$31
Superior Bar	\$14	\$20	\$23	\$33	\$38
Premium Bar	\$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.*

**Add some flair to your affair!**

Champagne Toasts \$3.00 per guest