

# The Hanover Inn

At Dartmouth College



## 2008 Event Planner

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Hanover, NH 03755

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Sales Office: (603) 646-3070

[www.hanoverinn.com](http://www.hanoverinn.com)

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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

Together we will take these next steps to ensure that your event will be a complete success!

- **One month** prior to your event, menus need to be planned, 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 at this time.*
- **Fourteen (14) days** prior to your event, your menu & beverage selections and room set-ups will be finalized. Final Banquet Event Orders will be sent to you for your approval and signature.
- **Seven (7) days** prior to your event, your **final attendance count is due**. We will be happy to prepare 5% over this guarantee for any unexpected arrivals. This guarantee number is not subject to reduction.

*Please understand that events cancelled within seven (7) days prior to event start date may be subject to charges if food/beverage items have already been ordered, and/or if the meeting room/guestrooms cannot be resold.*

*Any changes made to Banquet Event Orders within seven (7) days of the event start date (including room set-ups or menu changes, etc.) are subject to approval and may incur additional charges.*

Thank you in advance for your help in adhering to this timetable. If at any time you have questions or concerns surrounding your event, please don't hesitate to contact us. We look forward to working with you!

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# AGREAT START TO THE MORNING

All Breakfasts Include: Green Mountain Roasters Coffee, Fresh Juices & Tea  
Breakfasts can be served as individual plates or presented as a buffet.

## Executive Continental \$13.00 per guest

Seasonal Fruits  
A Selection of Breakfast Pastries & Muffins  
Parfait Yogurt, Honey & Granola

## Healthy Morning Start \$15.00 per guest

Seasonal Fruits  
Oatmeal, Cream of Wheat  
Selected Bran & Wheat Cereals  
Parfait Yogurt, Honey & Granola

## Late Riser \$18.00 per guest

Seasonal Fruits  
Multigrain & Plain Bagels  
House-Smoked Salmon Riata (*cream cheese, capers, red onions*)  
A Selection of Breakfast Pastries & Muffins  
House-made Cinnamon Doughnuts

## Spice Up the Morning \$20.00 per guest

Green Chili Pork with Poached Eggs  
Sweet Onion & Potato Hash  
"Make Your Own" Egg Burrito (*pico de gallo, corn salsa, crema, salsa verde, adobe & chorizo*)  
Corn Muffins with Fruit Jam

## The New Englander \$22.00 per guest

Seasonal Fruits  
Light & Fluffy Scrambled Farm Fresh Eggs  
Antique Waffles, Pancakes  
(*Vermont maple syrup, whipped butter*)  
Green Mountain Smoke House Meats (*maple sausage, bacon*)  
Sweet Onion & Potato Hash  
Assorted Toast & Preserves

# WELCOME TO BRUNCH...

All Brunches Include: Green Mountain Roasters Coffee, Fresh Juices & Tea

## *The Old World* \$18.00 per guest

Petite Farm Greens with House-made Vinaigrettes, Dressing & Seasonal Salad Garnishes  
Breakfast Pastries & Sweet Breads  
New York Style Bagels

Local Farmhouse Cheeses, House-made Crackers & Conserves  
Poached Eggs Benedict

## *Choose a Chef Attended Action Station* \$10.00 per guest

Build your own Farm Fresh Omelet  
*(locally grown vegetables, farmstead cheeses, smokehouse meats)*  
Antique Waffles & Buttermilk Pancakes  
*(Vermont maple syrup, creamed butter, cinnamon-maple sugar)*  
Build Your Own Egg Burrito  
*(ranchero sauce, corn salsa, pico de gallo, asadero, cotija, smoked ham)*

## *Chef Attended Carving Station (or Still Station)*

*\$12.00 per guest*

Herb Roasted & Peppercorn Crusted Sirloin

or

Brined & Roasted Farm Fresh Turkey

or

Chili Rubbed Pork Loin

## A SHORT BREATHER

All Breaks Include: Green Mountain Roasters Coffee

**The Eye Opener \$9.00 per guest**

Assorted Breakfast Pastries

Juices and Bottled Water

**Afternoon Refresher \$8.00 per guest**

Fresh Baked Cookies and Brownies

Assorted Sodas

**Local & Artisan Farm Fresh Cheese, Crackers & Breads \$10.00 per guest**

Shelburne Farms Cheddar Cheese

Lazy Lady Aged Mixed Milk and Goat Milk Cheese

Pau, Vermont Brie, Maytag Bleu, Jasper Hills Cheeses

and Artisan Breads

**Healthy Energizer \$12.00**

Assorted Whole Fruits and Sliced Seasonal Fruits

House-made Dried Fruit and Toasted Nut Trail Mix

Energy Bars

Assorted Bottled Juices and Mineral Water

**Mid-Day Snack \$13.00 per guest**

Mad House Potato Chips

Fresh Baked Cookies and Brownies

Salted and Roasted Shelled Peanuts, Cheese Popcorn

Tortilla Chips and Pico de Gallo

Harpoon Sodas: Root Beer and Cream Soda

**Cocktail Snacks (include assorted sodas)**

Mad House Munchies Potato Chips \$5.00 per guest

House-made Dip: Curry, Onion, or Boursin with Chips \$5.00 per guest

Salted & Roasted Shelled Peanuts, Cheese Popcorn \$5.00 per guest

Tortilla Chips with guacamole or pico de gallo \$5.00 per guest

Choose two for \$8.00 per guest

## IT'S NEVER TOO EARLY FOR LUNCH...

All Lunches Include:

Green Mountain Roasters Coffee & Tea, Soda, Juices & Bottled Water  
and a choice of Cookies or a Taster Plate of Mini-Desserts

### For Salad Lovers

*Traditional Tuna Niçoise \$16.00 per guest*

Petite Greens, Grilled Asparagus, Roasted Baby Potatoes, Capers,  
Salted Anchovies, Olives, Tarragon Vinaigrette

*Herb Crusted & Grilled Salmon \$15.00 per guest*

Watercress, Endive, Toasted Pistachios, Honey Vinaigrette, Tomato Lamals

*Garlic Roasted Free Range Chicken Breast \$13.00 per guest*

"The Wedge" of Bibb Lettuce, Confit of Tomatoes, Sunflower Sprouts  
House-made Bleu Cheese Dressing

### Handcrafted Soup & Bisques

Add a soup with rolls or breads & butter for \$8.00 per guest

Traditional New England Clam Chowder

Lobster Bisque

Shelburne Farms Aged Cheddar Ale Soup

Seasonal Vegetable Minestrone

Free Range Chicken Corn Chowder

Gingered Tofu, Bok Choy & Egg Drop Soup

## Artisan Crafted Sandwiches

All Sandwiches Include:

Mad House Potato Chips & Dill Pickle

Green Mountain Roasters Coffee & Tea, Soda, Juices & Bottled Water  
and a choice of Cookies or a Taster Plate of Mini-Desserts

Natural House-Smoked Turkey \$13.00 per guest

Whole Wheat Bread, Avocado, Garlic Aioli, Sprouts, Tomato

Peppercorn & Herb Roasted Natural Angus Sirloin \$14.00 per guest

Toasted Baguette, Local Bleu Cheese, Sliced Hot House Tomatoes, Peppercorn Aioli

Grilled Portobello & Roasted Pepper Open Face Focaccia \$10.00 per guest

Herb Pesto, Balsamic Onions, Buffalo Mozzarella

Can't decide which sandwich to choose?

Choose the "Crafted Sandwich Combo" for \$14.00 per guest and get all three!

Hand Crafted Soup, Salad & Artisan Sandwich Triple-Play

Choose from any of our above Soup, Salad & 1/2 Sandwich

to create your own Mixed Luncheon

\$19.00 per guest

Lunch on The Go

Sandwich, Pasta Salad, Chips, Whole Fruit, a Cookie, and a Bottle of Water

Boxed and ready whenever your guests are!

\$18.00 per guest

## A COMFORTABLE LUNCH

All Lunches Include:

Green Mountain Roasters Coffee & Tea, Soda, Juices & Bottled Water  
and a choice of Cookies or a Taster Plate of Mini-Desserts

Country Style Meatloaf \$17.00 per guest  
with Creamed Spinach,  
Whipped Yukon Gold Potatoes & Thyme Essence

Roasted Barbeque Chicken \$17.00 per guest  
with Creamy Grits,  
Pea & Corn Succotash

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

House-made "Mac & Cheese" \$15.00 per guest  
Toasted to perfection with Shelburne Farms Cheddar Cheese,  
Elbow Macaroni & Honey Glazed Carrots

Grilled Wild Salmon \$17.00 per guest  
with Herbed Couscous,  
Roasted Tomatoes & Lemon Beurre Blanc

Wild Shrimp & Day Boat Scallop Alfredo \$18.00 per guest  
over Mini Penne Pasta with Roasted Tomatoes

Lunches can be served as individual plates or presented as a buffet.

Choose two to create a buffet for \$26.00 per guest.

## FUN LUNCHEVENTS

All Lunches Include:

Green Mountain Roasters Coffee & Tea, Soda, Juices & Bottled Water  
and a choice of Cookies or a Taster Plate of Mini-Desserts

### Simplicity.... \$19.00 per guest

Petite Garden Lettuce, Aged Balsamic Vinaigrette, Toasted Pumpkin Seeds, Baby Tomatoes  
Grilled Line Caught Wild Salmon  
Warm German Potato Salad, Asparagus, Herb Jus

### Outside The Box.... \$20.00 per guest

Watercress & Chicory Lettuces, Orange Segments, Toasted Cashews  
Sesame Marinated Pork Loin  
Soba Noodle Salad, Sweet & Sour Pickled Carrots, Cucumber Slaw, Ginger Broth

### Something Spicy \$23.00 per guest

Chili Jimica & Roasted Achiote Squash Salad, Citrus Vinaigrette  
Chimicurry Marinated Beef Strip Loin  
Pico de Gallo, Corn Salsa, Salsa Verde, Mushroom Tamale

### Lighter Than That... \$19.00 per guest

Petite Seasonal Greens, Balsamic Vinaigrette, Toasted Cashews & Baby Tomatoes  
Poached Free Range Chicken Breast  
Steamed Herbed Basmati Rice, Fresh (Seasonal) Garden Vegetables, Herbed Jus

Lunches can be served as individual plates or presented as a buffet.

Choose two to create a buffet for \$30.00 per guest.

## HORS D'OEUVRES DISPLAYS

Each display serves 50 guests.

Grilled Seasonal Vegetable Antipasto: Remoulades, Dressings, Pickles \$60

Crisp Artichokes and Cheese Dip with Crackers & Baguette \$60

Pastry Wrapped Brie with Apple Compote & Croustades Single Wheel \$75

Cured Sausage & Pate Antipasto, Pickle & Cornichon \$125

Poached & Chilled Wild Shrimp with Horseradish Tomatoes \$300

Local & Artisan Farm House Cheeses, Crackers & Bread \$150

Shelburne Farms Cheddar Cheese, Lazy Lady Aged Mixed Milk & Goat Milk Cheese  
Pau, Vermont Brie, Maytag Bleu, Jasper Hills  
Conserves, Jams, Crackers, Breads

Chef's Favorite Croustade Bar \$6.00 per guest

Roasted & Grilled Vegetables, Roasted Garlic Spread, Pesto Tomatoes, Olive Tapenade,  
Gorgonzola Spread, Caramelized Onions

## Chef Attended Action Stations

Seasonally Foraged Wild Mushrooms

Sautéed with Fresh Garlic, Wild Herbs \$11.00 per guest

Masterfully Carved Roasted Natural Beef

Herb Crusted Prime Rib \$18.00 per guest

Roasted Aged New York Strip Loin \$18.00 per guest

Balsamic Marinated Flank Steak \$14.00 per guest

Navajo Chili Rubbed Flat Iron \$14.00 per guest

Masterfully Carved Roasted Natural Fowl & Game

Brined Natural Turkey Breast \$13.00 per guest

Juniper Marinated Duck Breast \$16.00 per guest

Grilled & Roasted Venison Loin \$19.00 per guest

## HORS D'OEUVRES... "PASSED TASTERS"

Chimicurri Flat Iron Steak & Pico de Gallo on a Tostada

Foie Gras Mousse on Brioche with Conserve

Eggplant Caviar on Toast Points with Pickled Onions

Pesto Tomatoes on a Garlic Toast Points with Vermont Brie

Griddled Vegetable Wraps with Aioli

Scallop Ceviche on a Silver Spoon

Juniper Grilled Duck Breast on Brioche Toast Points with Berry Jam

Poached Shrimp with Tomato Horseradish Compote

Herbed Goat Cheese Tartlets

Tiny Crab Cakes with Cajun Aioli

Shrimp Taquitos with Guacamole

Free Range Asian Chicken Satay

Vegetable Egg Rolls with Sweet Chili Sauce

Lamb Pops with Mint Jus

Tuna Tartar on a Sesame Cracker

Curry Coconut Chicken in a Puff Hat

Mini Beef Wellingtons

Choice of Two: \$9.00 per guest

Choice of Three: \$13.50 per guest

Choice of Four: \$18.00 per guest

Choice of Five: \$22.50 per guest

## THE MAIN EVENT

All Dinners Include: Green Mountain Roasters Coffee & Tea and Dessert

### Starter Options

Add an appetizer to your menu for \$8.00 per guest.  
or serve an appetizer instead of a salad for only \$2.00 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  
Roulade of Cavendish Farms Quail with Sofrito & Polenta Cake  
Sesame Crusted Tuna Loin with Chilled Soba Noodle Salad, Soy Ginger Glaze  
Pork Dumpling with Cabbage Slaw & Soy Dipping Glaze

### Salads and Entrees

The Classic Salad: Leaves of Romaine Lettuce, Caesar Dressing, Garlic Croustade,  
Grated Romano Cheese & Roasted Tomatoes

**Herb Crusted Salmon with Herbed Risotto, Asparagus and Confit of Tomato**

**\$38.00 per guest**

The Wedge Salad: Local Bibb Lettuce with House Bleu Cheese Dressing, Watercress,  
Confit of Tomato, Pickled Onions

**Grilled Free Range Statler Chicken Breast**

Yukon Gold Potato Puree, Glazed Baby Carrots, Herbed Chicken Jus

**\$36.00 per guest**

Farm Stand Spinach & Frisée with Red Onion, Feta Cheese, Bacon Sherry Vinaigrette

**Brined & Grilled Natural Pork Loin**

Tepary Beans, Caramelized Onions, Green Beans

**\$40.00 per guest**

Petite Field Greens, Candied Beets, Toasted Walnuts, Aged Balsamic Vinaigrette

**Herb Crusted Natural Lamb Rack**

Ratatouille, Roasted Fingerling Potatoes, Mint & Anise Demi

**\$43.00 per guest**

## IT'S ALL UP TO YOU

Choose a salad and an entrée below to create your own dinner menu!

### Other Leafy Options

Romaine Hearts with Charred Pepper Relish & Basil Vinaigrette  
Baby Arugula & Endive with Crumbled Bleu Cheese, Apple Maple Vinaigrette  
Roasted Autumn Squashes with Toasted Pecans, Lambs Lettuce Cherry Vinaigrette

### Other Main Event Options

#### Griddled Polenta

with Caramelized Onions, Wilted Spinach & Charred Tomato Vinaigrette \$28.00

#### Goat Cheese Stuffed Ravioli

Garlic, Tomato, Onions, White Wine Thyme Broth \$34.00

#### Herb & Olive Crusted Misty Knoll Chicken

with Lemon Risotto & Confit of Carrot \$34.00

#### Chili Rubbed Flat Iron Steak

with Pico de Gallo, Roasted Corn Salsa, Black Beans & Crema \$40.00

#### Juniper Rubbed Venison Loin

with Hunter Style Mushroom Ragout, Charred Corn & Roasted Red Peppers \$40.00

#### Poached Halibut

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

#### Poached Maine Lobster

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

#### Peppercorn Crusted Beef Tenderloin

Horseradish Potato Puree, Wild Mushroom Ragout, Red Wine Demi \$43.00

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

Choose two to create a buffet for \$45.00 per guest.

## The Final 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 & Toasted Hazelnut Linzer Torte

## A Creamy Finish

Within the Season Crème Brûlée

The French Classic Crème Carmel

New Orleans Style Bread Pudding

## For The Chocolate Lovers....

Chili Infused Chocolate Robuchon Tart

The Richest Chocolate Flourless Cake

Mexican Chocolate Terrine

## Fridged Soufflés

Frozen Vermont Goat Cheese Soufflé

Frozen Coco Berry White Chocolate Soufflé

Frozen Citrus Soufflé

## The Classics

Peaks of Lemon Meringue in a Flaky Pastry Crust

Shortcake Biscuits with Foraged Berries & McNamara Cream

Delicate Lady Fingers with Tiramisu "Café"

The Short Stack of Napoleon

Choose a dessert buffet (three choices) for \$8.00 per guest

Choose a mini taster plate of desserts (chef's choices) for \$5.00 per guest

## 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 seven days in advance of your event in order to assure availability of the wines you request.

### Sparkling & Champagne

122 Brut, Kenwood "Yalupa"	25.
104 Brut, Domaine Chandon	38.
142 Brut Premier Cru, Nicolas Feuillatte	60.
106 Moet & Chandon White Star Extra Dry	72.
195 Veuve Clicquot Ponsardin Yellow Label	92.

### White

227 Chardonnay, Columbia Crest	24.
214 Sonoma Cutrer "Russian River Ranches"	40.
299 Fume Blanc Ferrari-Carano	38.
728 Pinot Grigio, Stella	27.
217 Pinot Gris, Elk Cove	42.
252 Viogner, Condrieu	66.
233 Riesling, Bonny Doon	29.

### Red

383 Merlot, Round Hill	24.
382 Merlot, St. Francis "Claret"	36.
304 Cabernet Sauvignon, Sterling "Vintner's Collection"	32.
315 Bordeaux, Chateau La Lagune	58.
300 Pinot Noir, Estancia "Pinnacles Ranches"	35.
330 Pinot Noir, Saintsbury Carneros	62.
340 Shiraz, Columbia Crest "Grand Estates"	28.

## BAR SERVICE

Every Bar includes Soda, Juice & Bottled Water at \$2.00 - \$3.50 each

### Select Bar:

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Seagram's 7, Cutty Sark Scotch

House Red & White Wines

Domestic Beers

\$5.00 per drink or glass of Wine, \$4.00 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

\$6.00 per drink, \$6.00 per glass of Wine, \$5.00 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

\$7.00 per drink, \$6.00 per glass of Wine, \$4.00 - \$5.00 per beer

<u>Prix Fixe Bars</u>	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
Select Brands	\$12.00	\$16.00	\$21.00	\$27.00	\$31.00
Superior Brands	\$14.00	\$20.00	\$23.00	\$33.00	\$38.00
Premium Brands	\$17.00	\$23.00	\$29.00	\$37.00	\$42.00

Add some flair to your affair! .... Champagne Toasts \$3.00 per guest

### Specialty Drinks

Mimosa, Bloody Marys, Screwdrivers \$6.00 each

Please ask your event coordinator for other drink ideas, wines, sherry, and port choices.