

Hanover Inn
Banquet &
Catering Menus

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Banquet and Conference Services

Our classic hotel is one of those exceptional places where ambience, service, and attention to detail come together to create a highly customized unforgettable event for you and your business colleagues or guests.

At the Hanover Inn, 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. You will enjoy the sophisticated comfort of the Hanover Inn, uniquely situated on the Green at Dartmouth College that will truly enhance any occasion.

Breakfasts and business lunches, happy hours and cocktails, corporate or private dinner parties, launchings and press conferences, banquets and galas...you can rely on over 200 years of experience...your guarantee for an experience enjoyed by all.

Our Executive Chef is here to help you personalize a menu for your event or create on his own with your individual interests in mind. From tasty starters, appetizers, delicious entrées, varied hot or cold buffets, tantalizing desserts and much more. We want you to walk away knowing this dining experience was prepared just for you and your guests.

Our catering packages will contribute to the success of your meeting by the fine quality of their food. The exceptional ambience of our dining room, the outstanding service of our personnel, and the solid experience of our banquet team members play an important role in making this day a very memorable and successful one.

In addition to our unique accommodations, mixing the charm of a 200-year-old Inn along with all the modern conveniences, our guests have incredible access to many wonderful events and activities at the Hood Museum and the Hopkins Center of Performing Arts, shopping, and the vast array of opportunities that Dartmouth College brings to Hanover. These, along with the Montshire Museum of Science, King Arthur Flour, and the seemingly never ending options to enjoy outdoor recreational activities, a visit to the Hanover Inn will provide you wonderful stories to tell when you return home. We provide a complementary Business Center and guest in-room high-speed Internet access to stay connected, if you have time.

Our promise...Live up to your expectations and delight your guests!

Please be aware of the following policies with regard to advance notice, guest counts, guarantees, and special charges.

- *In order to procure the freshest and highest-quality ingredients, we ask that you provide the approximate count and menu selections 10 days in advance of the event. For menus submitted inside of 10 days prior to the event, we reserve the right to make substitutions based on availability.*
- *A guaranteed count is required 3 business days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged. Cancellations occurring 72 hours prior to the event will result in a charge of 50% of the estimated retail cost.*
- *For served meals, please select one entrée for your entire group. If multiple entrees are offered, the highest entrée price will apply for all entrees selected. Entrée counts are required 3 days prior to the event. For selected menus with entrée ordered the day of the event, a 20% surcharge will apply.*
- *The prices shown are subject to an 8% New Hampshire rooms and meals tax and a 17% service charge (minimum of \$10.00) will apply for any staffed event.*
- *Bar prices are subject to 8% New Hampshire meals tax. Additionally, a service charge of 17% (or in some instances a set fee of \$35.00 for the first hour and \$20.00 for each subsequent hour per bartender) will be added.*
- *Additional charges apply for deliveries to outside locations.*

We look forward to serving you!

Breakfast

The Continental Buffet

\$13.25 per guest

Juices

Fresh seasonal fruit

Assorted cold cereals

A selection of breakfast pastries and breads

Coffee, tea, decaffeinated coffee

The Ledyard Buffet

\$17.25 per guest

Includes continental items

with the addition of

Scrambled eggs

Choice of Green Mountain Smoke House bacon, ham, or sausage

Home fries

Please select:

French toast, regular or flavored griddlecakes

with local syrup

The Baker Tower Buffet

\$19.50 per guest

For the special group

Add to the Ledyard one of several versions of eggs:

Eggs Benedict, Breakfast Burritos, Florentine Eggs,

Finnan Haddie

Meeting Breaks

Breakfast Mini Repast

\$9.95 per guest

Coffee, tea, decaffeinated coffee with a delicious assortment of breakfast pastries

The Healthy Break

\$13.50 per guest

An assortment of whole fruits, yogurt, seasonal berries, mixed dried fruits and nuts, homemade granola, energy bars, assorted bottled juices and mineral water, coffee, decaffeinated coffee, and herbal teas

Harney and Sons English Tea Break

\$9.75 per guest

A variety of regular and herbal teas with scones, cookies and squares, and tea sandwiches

The Green Break

\$6.95 per guest

Coffee, tea, decaffeinated coffee, hot chocolate (in season), iced tea (in season) with bottled water, soda, juice 8.95

Other Selections

An Assortment of Traditional Finger Pastries

\$20.00 per dozen

Juice: Orange, Cranberry, Tomato, Grapefruit, Apple or Fruit Punch, Lemonade, Iced Tea, or Apple Cider (in season)

\$4.25 per guest

or \$40 per gallon for events over 25 guests

Assorted Soft Drinks Juices, and Mineral Water

3.00 per guest

Assorted Cookies, Brownies, and Squares

\$11.50 per dozen

Luncheons

\$24.75 per guest

Include luncheon soup or salad, accompaniments, dessert, and beverage

Cold Plates

Green Mountain Smokehouse Turkey

Roll-up or croissant, cranberry mayonnaise, cut fruit, and salad

Grilled or Poached Atlantic Salmon

on field greens with raspberry vinaigrette or cucumber and yogurt

Vegetarian Roll-Up

with hummus, cheddar cheese, tomato, and avocado

Other served luncheons

Spinach and Vegetable Crêpes

Baked Scrod with Maître d' Butter and Broiled Tomatoes

Natural Roaster Chicken Breast Au Jus

Grilled Pork Tenderloin with Root Vegetables and Madeira

Luncheon Buffets

Soup, Salad, Sandwich

\$18.50 per guest

A selection of pre-made sandwiches, home-made soups, and salad bar

Specialty sandwiches available upon request

Assorted cookies and brownies, coffee, tea, decaffeinated coffee

Deli Working Luncheon

\$19.25 per guest

Choice of home-made soup or chowder

Includes selection of cold meats, cheeses, breads, garnishes, tossed salad

Assorted cookies and brownies, coffee, tea, decaffeinated coffee

Light & Crisp Salad Bar

\$19.75 per guest

Tossed salad with fresh spinach, fruit salad, pasta salad with marinated vegetables,

Choice of chicken or tuna salad

Homemade soup or chowder

Assorted cookies and brownies, coffee, tea, decaffeinated coffee

Add soda, juice, and water station to any lunch for \$1.95 per guest

Personalized Menu Consultation

The Inn's culinary team is always pleased to create special, exceptional menus for any event. We invite you to meet personally with our Executive Chef and Sous Chefs to discuss your specific needs and requests. They will review your event and the type of dining experience you wish to offer, and will recommend a selection of options that will assure a unique and exciting presentation.

The Inn's Beverage Director is available for personal consultation as well. He welcomes the opportunity to assist in the choice of beverages, and will gladly recommend a variety of possibilities from the Inn's award-winning wine list that will complement your menu.

Selected Summer/Fall (August-October, 2007) Dinner Menus

*Pan-roasted Quail and Fresh Grapes on Summer Greens with Malted Vinaigrette
Grilled Wild Striped Bass with Lobster Mashed and Sweet Basil
Blue Ox Farm Vegetables
Strawberry Shortcake
\$45.00*

*Free-range Chicken, Artichoke Terrine, and Rolled Salad
Charred Rack of Lamb with Ratatouille
Potato Boulangier
Twin Sorbets with Berry Coulis
\$52.00*

*Arugula and Whitloof with Back Fin Crab and Avocado Vinaigrette
Beef Tenderloin with Smoked Garden Tomato Fondue
Tournée Potatoes and Summer Vegetables
Berry Mousse Torte
\$50.00*

*Grilled Shrimp on a Spinach and Romaine Caesar
Roaster Chicken with French Tarragon, Green Peppercorns and Sauvignon Blanc
Basmati Rice and Asparagus
Bittersweet Chocolate Flourless Torte
\$42.50*

*Personalized Menu
Consultation*

Selected Fall/Winter (October '07-May '08) Dinner Menus

*House Terrine on Greens with Hearth-Dried Berry Chutney and Champagne
Vinaigrette*

*Grilled Atlantic Salmon with Oysters, Hard Cider, and Black Pepper
Basmati Rice*

Harvest Vegetables

Cappuccino Bavarian Torte

\$43.00

House Smoked Arctic Char on Harvest Greens

Roast Duckling with Beach Plums, Winter Puree, and Acorn Squash

Fingerling Potatoes

Pear Frangipane Tart

\$45.00

Shiitake Mushroom and Roast Vegetable Roll with Sesame Vinaigrette

Roast Stuffed Quail with Lime Honey Roasted Lamb Rack

Soft Polenta

Winter Vegetables

Pumpkin Chiffon Tart

\$48.00

Broiled Scallops with Pistachio Fennel Pesto, Cellophane Noodles, and Greens

Peppered Roast Tenderloin with Tawny Port, Roquefort, and Fingerling Potatoes

Haricots Verts

Warm Baked Apple with Bourbon Crème Anglaise

\$51.00

Hors d'oeuvres

Wild Mushroom Station

\$6.00 per guest

Wild Mushrooms, Sautéed with Herbs and Chardonnay

Pasta Station

\$5.00 per guest

Two Pastas with Varied Sauces

Carving Stations

Includes condiments, bread, and rolls

Tenderloin of Beef (serves 15-20) \$190

Turkey Breast (serves 30-40) \$110

Fresh Ham (Pork Steamship) (serves 25-30) \$110

Club Cut Sirloin (serves 25-30) \$110

Green Mountain Smoke House Ham (serves 30-40) \$120

Steamship of Beef (for parties of 75 or more) \$5.25 per guest

Warm Passed or Displayed

Crisp Artichokes and Cheese

\$32 per dozen

Chorizo and Cornmeal Fritters with Paprika Crème Fraîche

\$32 per dozen

Mushrooms Stuffed with:

Lemon, Thyme, and Bean

Garlic, Prosciutto

Roasted Red Pepper and Feta Cheese

\$33 per dozen

Broiled Scallops with Pesto

\$30 per dozen

Asian Crab Beggar's Purse

\$35 per dozen

Vegetable Quesadillas

\$29 per dozen

Tuscan Chicken Meatballs Pomodoro
\$26 per dozen

Baby Lamb Chops, Grilled or Roast
with Seasonal Sauce
\$34 per dozen

Chicken Satay with Peanut Sauce
\$26 per dozen

Beef Tenderloin on Crostini with Aioli
\$34.00 per dozen

Cold Passed or Displayed
Roast Beef with Boursin
\$26 per dozen

Assorted Canapés
\$35 per dozen

Shrimp Ceviche with Lime and Tortillas
\$30 per dozen

Iced Shrimp
\$33 per dozen

Roasted Vegetable and Hummus Pinwheels
\$25 per dozen

Toasted French Bread
with Sun-dried Tomato and Goat Cheese
or Olive Tapenade
\$24 per dozen

Baby Fresh Mozzarella and Grape Tomatoes on Skewers
\$25 per dozen

Cold Trays

Tuscan Antipasto

\$5.25 per guest

Vegetarian

\$4.25 per guest

Diced Seasonal Fruit with Yogurt Dip

\$99

Crudités of Fresh Vegetable served with Sour Cream or Cheese Dip

\$95

Smoked Salmon Tray

\$99

Domestic Cheese Tray

\$95

Assorted

\$120

Artisan and specialty cheeses are available-please inquire

Whole Baked Brie with Apples and Baguette

\$75

Snacks

per pound (serves 16-20)

Hub's Virginia Peanuts, salted or unsalted

\$32

Mad House Munchies Potato Chips

\$22

Salted Mixed Nuts

\$32

Pretzels

\$20

Dips

Bowl of Dip (one quart-serves 25)

Clam, Curry, Onion, Boursin

\$30

Baked Artichoke and Spinach Dip (serves 30-40)

\$48

Guacamole with Tortilla Chips

\$30

Salsa with Tortilla Chips

\$30

Theme Buffets

50 guest minimum

A Night in the Big Easy

\$48.00

Please select three

Seafood Gumbo Soup

Cajun Popcorn

Commander's Palace Shrimp Remoulade

Mixed Greens

Please select two

Duck Etoufée

Chicken Jambalaya

Oysters Rockefeller Casserole

K. Paul's Blackened Red Snapper

Cajun Spiced Sirloin

Served with Warm Bread Pudding

Tuscan Buffet

\$45.00

Escarole Soup

Vegetable Antipasto

Sliced Tomato, Fresh Mozzarella, and Basil

Broccolini with Shallots and Garlic

Please select two

Chicken Asiago

Beef Roulade

Veal Scaloppini with Lemon and Capers

Ossobuco, Veal, Lamb, or Venison

Served with Focaccia, Crusty Breads, Extra Virgin Olive Oil

Tuscan Salmon with Leeks and White Beans

Asian Buffet

\$46.00:

Won Ton Soup

Soba Noodle and Seaweed Salad

Yangtze Lemon Grass Tomato Salad

Please select two

Snapper with Cellophane Noodles and Shrimp

Chicken Teriyaki

Hoisin Pork

Korean Sweet Spiced Beef Tips

Served with Tofu, Vegetable Stir-fry, and Fried Rice

Southwestern Buffet

\$45.00

Roasted Pepper Chowder

Sliced Tomato with Crumbled Goat Cheese and Pignons

Molé of Chicken or Turkey

Fajitas (beef, chicken, vegetable) with Salsa and Green Chile Sauce

Potted Beef or Pork with Aromatic Spices and Lime Sour Cream

Spanish Rice

Refried Beans

Lobster Bakes, Clam Bakes or Barbecues

Available on request

Indian Buffet

\$46.00

Field Greens with Tropical Fruit and Poppadums

Sliced Melon

Cucumber Salad with Coconut

Indian Tomato Salad

Potato Samosas

Basmati Rice

Please select two

Spinach with Fresh Shallots and Paneer

Eggplant with Madras Fruit Curry

Tandori Chicken

Garam Masala Lamb with Apple, Cauliflower, Potato

Swordfish or Shark Vindaloo

All buffets include dinner rolls, dessert, coffee, tea, and decaffeinated coffee.

These are our more popular themes. There are many more options for you if you would prefer to meet with our Executive Chef.

Grand Dinner Buffets

\$48.75 per guest, 20 guest minimum

Appetizers

Please select three in addition to salad bar

*Assorted Terrines and Pâtés
Antipasto (vegetarian and with meat)
Artichokes and Potted Mushrooms
Seasonal Salads*

Poultry and Meat Entrées

Please select one

*Roulade of Beef Braised with Tomato and Red Wine
Hoisin and Ginger Roasted Pork
Beef Tenderloin Tips with Pinot Noir
Veal Medallions with Marsala and Mushrooms
Roaster Breast of Chicken with Seasonal Sauce
Stuffed Boneless Chicken Breast
Roaster Chicken with Sun-dried Tomato and Artichokes
Lamb Osso Bucco with Potato Gnocchi*

Fish and Seafood Entrées

Please select one

Scrod, Cod, Haddock

Salmon, Grilled or Poached

Swordfish, Grilled or Baked

Sole

Other fish usually available

*Prices are comparable to those listed above.
Market varies according to availability and season.*

Striped Bass, Chilean Sea Bass

Marlin, Shark

Sea Scallops

Trout, Catfish

Mahi Mahi

Halibut, Char

Wild Salmon

Carving board

Please select one

Club Sirloin with Pinot Noir
Charcoaled Leg of Lamb with Fresh Herbs
Top Round au jus
Fresh Ham (Pork Steamship)
Roast Turkey

Desserts

Please refer to Desserts & Pastries page.

Dinner Buffets

\$44.95

Appetizers

Salad Bar and one additional appetizer

Poultry and Meat Entrées

Please select one

Fish and Seafood Entrées

Please select one

Scrod, Cod, Haddock

Salmon, Grilled or Poached

Swordfish, Grilled or Baked

Sole

Other fish usually available

Prices are comparable to those listed above.

Market varies according to availability and season.

Striped Bass, Chilean Sea Bass

Marlin, Shark

Sea Scallops

Trout, Catfish

Mahi Mahi

Halibut

Served Dinners

Includes salad, one dessert selection, coffee, tea, and decaffeinated coffee

Entrées

Beef

Roast Châteaubriand with Bouquetiere Vegetables

\$48.00 per guest

Roast and Smoked Tenderloin of Beef with Zinfandel

\$49.00 per guest

Tenderloin of Beef Stuffed with Wild and Crazy Mushrooms and Cabernet

\$50.00 per guest

Roast Sirloin with Périgourdine and Harvest Vegetables

\$42.00 per guest

German Roulade of Beef with Braised Red Cabbage and Apple

\$36.00 per guest

Italian Roulade of Beef with Tomato, Garlic, and Gnocchi

\$36.00 per guest

Yankee Pot Roast Jardinière

\$36 per guest

Rack of Lamb

Mustard, Herbs, and Fine Bread Crumbs

or Morels and Osso Bucco

\$43.00 per guest

Roast Leg of Lamb

Au Jus

or Persillade

\$39.00 per guest

Chicken

Grilled Breast of Chicken

\$36.00 per guest

Grapes and Chardonnay

Pinot Noir and Mushrooms

Asiago, Basil, and Black Pepper

Boneless Breast Stuffed

\$34.00 per guest

Apple and Pear

Broccoli, Vegetables, and Cheddar

Spinach and Feta Cheese

Grilled Boneless Breast

\$34.00 per guest

Scaloppine with Lemon and Capers

Marsala Wine and Mushroom

Roast Duckling

Seasonally Prepared

\$37.00 per guest

Pork Tenderloin and Loin

\$36.00 per guest

Venison, Game Birds, and other Exotics

are offered seasonally, please inquire

\$44.00-49.00 per guest

Fish

Scrod, Haddock, Cod

\$36.50 per guest

Tuscan with Tomato, Olives, and Extra Virgin Olive Oil

Traditional with Maître d' Butter and Broiled Tomato

Egg Battered with Seasonal Sauce

Atlantic Salmon, Grilled or Poached

\$38.00 per guest

Basil Pesto

Cider and Black Pepper

Red Zinfandel and Soft Polenta

Peach and Pepper Salsa

Swordfish

\$38.00 per guest

Filet of Sole

\$35.00 per guest

Zins Limited Menu Options

\$50.00/person

Starters

Choice of Two

Grilled Single Lamb Chop with White Bean and Leek Cassoulet

Crab Beignets with Corn Relish

Zins Olive Mix

Eggplant Involtinis

Iced Shrimp Cocktail

“The Wedge” – Iceberg Lettuce, Bacon & Bleu Cheese

Caesar Salad with Garlic Croutons

Field Greens with Champagne Vinaigrette

Soup or Chowder of the Day

Entrées

Choice of Three

Grilled T-Bone with Maitre d’Butter

Roast Half Duckling with Natural Au Jus and Cider

Grilled Shetland Salmon with Soft Polenta and Zinfandel Butter

Roast Chicken Marinated with Preserved Lemon, Rosemary and Garlic

Zins Flatbread, Pasta and Vegetarian specials are always available

Selection of Starch and Vegetable provide by the Chef

Rolls and Butter

Dessert

Choice of One

Strawberry Shortcake with Whipped Cream (seasonal)

Opera Torte

Cheesecake with Fresh Berries

Carrot Cake

Bittersweet Chocolate Flourless Torte

Crème Brûlée

Apple Crisp with Whipped Cream (seasonal)

Green Mountain Coffee Roaster Coffee

Price is subject to an 8% NH State Tax and a 17% Service Charge

Zins Limited Menu Options

\$61.00/per person

\$70.00/pp with hors d'oeuvres

Starters

Choice of Two

Grilled Single Lamb Chop with White Bean and Leek Cassoulet

Crab Beignets with Corn Relish

Zins Olive Mix

Eggplant Involtinis

Iced Shrimp Cocktail

Soups and Salads

Choice of Two

"The Wedge" – Iceberg Lettuce, Bacon & Bleu Cheese

Caesar Salad with Garlic Croutons

Field greens with Champagne Vinaigrette

Soup or Chowder of the Day

Entrées

Choice of Three

Grilled T-Bone with Maitre d' Butter

Roast Half Duckling with Natural Au Jus and Cider

Grilled Shetland Salmon with Soft Polenta and Zinfandel Butter

Roast Chicken Marinated with Preserved Lemon, Rosemary and Garlic

Zins Flatbread, Pasta and Vegetarian specials are always available

Selection of Starch and Vegetable provide by the Chef

Rolls and Butter

Dessert

Choice of One

Strawberry Shortcake with Whipped Cream (seasonal)

Opera Torte

Cheesecake with Fresh Berries

Carrot Cake

Bittersweet Chocolate Flourless Torte

Crème Brûlée

Apple Crisp with Whipped Cream (seasonal)

Hors D'oeuvres

*½ Cheese and Cracker Tray
3 Dozen Assorted Canapés
3 Dozen Iced Shrimp with Cocktail Sauce*

*We serve Green Mountain Coffee and Harney & Sons Teas
Price is subject to an 8% NH State Tax and a 17% Service Charge.*

Limited Menu Options

\$69.00/per person

Up to 25 guests

Appetizers

Choice of Two

Garlic Flan with Wild Mushrooms

Trout Quenelles Glacage

Baked Oysters with Hazelnuts and French Tarragon

A Warm Terrine of Free Range Chicken with Black Truffle

Salads

Choice of One

Grilled Radicchio and Young Romaine Caesar

Heath's Watercress and Citrus Salad

Whitloof and Field Greens with Wine Soused Pear, Petit Basque, and Filberts

Intermezzo

Granité, Sorbet, Consommé to name a few

Entrées

Choice of Two

Yellowfin Tuna Pan-Roasted with Backfin Crab Beggar's Purse and Asian Flavors

Sirloin Steak, Dry-Aged with Cipollini Onions, Great Hill Bleu Cheese Tart

and Wilted Greens (Three Weeks Notice)

Rack and Osso Bucco of Lamb with Morels, Winter Leeks, and Red Zinfandel

Wild or Organic Salmon with Cider, Cracked Black Peppers, and Fresh Shucked Oysters

Salsify Gratin

House Smoked Tenderloin of Beef, Braised Endive, Winter Puree, and

Bouquetier Vegetables

A Mixed Grill of Native Fish and Shell Fish

In addition, we have vegetarian entrées

Select One Pastry

Additional courses and custom menu to suit your needs are always available.

Please inquire.

Desserts & Pastries

Served Desserts

The following items are offered as plated desserts only.

Please select one item

Opera Torte (cake)

An almond butter cake, flavored with rum, layered with chocolate ganache and topped with a chocolate glacé.

Apple, Almond & Raspberry Pastry

Puff pastry topped with raspberry almond butter cake and sliced apple

Individual Mousse Pastry

Molded with a layer of cake. Available in many different flavors

Crème Brûlée

Buffet Desserts

(25 guest minimum)

Please select one item

Please keep in mind that the selection the pastry shop adds to your event is based on the size of the event, the season and availability of ingredients. Items from this list are likely to be included on your buffet by the pastry shop.

Mousse Torte (cake)

One layer of cake with a molded mousse top layer. Please see list of flavor suggestions and feel free to combine flavors.

Buttercream Torte (cake)

Layers of yellow or chocolate cake with a choice of flavor combinations from our list.

Mousse Torte and Buttercream Torte flavors

Suggestions: Rum, Mocha, Cranberry, Pistachio, Frangelico, Caramel, Apple, Amaretto, Grand Marnier, Kahlua, Macadamia, Pecan, Hazelnut, Chambord, White, milk, and dark chocolate

Fresh berry mousse (strawberry, blueberry, raspberry) and fruit flavors (mango, passion fruit, etc.) may be available according to the season, production and market availability.

Buffet Desserts Continued

*Carrot Cake with Cream Cheese Icing
Angel Food Cake served with seasonal berry sauce*

New York Style Cheesecake

Bittersweet Chocolate Flourless Torte (cake)

Hot Apple Crisp with Whipped Cream

Pies & Tarts

Sour Cream Apple Pie with Streusel Topping

Traditional Apple Pie

Sour Cream Berry Pies with Streusel Topping

Rhubarb Tart (spring/early summer)

Lemon Meringue Tart

The pastry shop reserves the right to choose a dessert for you when an event is scheduled with less than 10 days notice due to product availability and production scheduling.

Alcohol Service Policy

- *The Hanover Inn is required by New Hampshire state law to uphold all statutes and Liquor Commission regulations regarding serving of alcohol. Servers at the Inn are trained to recognize intoxicated behavior, to assess individual limits, and to limit or refuse service when necessary. Service of alcohol at events is governed by the following policies:*
- *Any guest whose appearance indicates they may be younger than the legal age for consumption of alcohol (21 years) must furnish acceptable legal proof of age, or they will not be served.*
- *The Inn may choose not to serve alcohol at an event attended by a significant number of underage guests or when, in our opinion, circumstances might encourage violation of state alcohol regulations.*
- *Any guest who appears to be intoxicated, or at risk of becoming so if served alcohol, will not be served.*
- *We reserve the right to limit or suspend service during any event if, in our opinion, the Inn's liquor license or the comfort and safety of our guests may be in jeopardy.*

Hanover Inn Function Wine Suggestions

The following wines have been selected for their quality, value, and reliable availability and have been well-received by our guests. They 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. The Inn's Beverage Manager, Richard DuMez, 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

<i>122 Brut, Kenwood "Yalupa"</i>	<i>25.</i>
<i>104 Brut, Domaine Chandon</i>	<i>38.</i>

White

<i>227 Chardonnay, Columbia Crest</i>	<i>24.</i>
<i>295 Chardonnay, Estancia "Pinnacles"</i>	<i>29.</i>
<i>290 Sauvignon Blanc, Kenwood</i>	<i>30.</i>
<i>728 Pinot Grigio, Stella</i>	<i>27.</i>
<i>233 Riesling, Bonny Doon</i>	<i>29.</i>

Red

<i>383 Merlot, Round Hill</i>	<i>24.</i>
<i>347 Merlot, Hogue Cellars</i>	<i>34.</i>
<i>304 Cabernet Sauvignon, Sterling "Vintner's Collection"</i>	<i>32.</i>
<i>300 Pinot Noir, Estancia "Pinnacles Ranches"</i>	<i>35.</i>
<i>340 Shiraz, Columbia Crest "Grand Estates"</i>	<i>28.</i>

BANQUET BEVERAGE MENU

A LA CARTE BARS

SELECT BAR

Smirnoff Vodka
Gordon's Gin
Bacardi Rum
Seagram's 7
Cutty Sark Scotch
Jim Beam Bourbon
\$5.00 per drink

SUPERIOR BAR

Absolut Vodka
Bombay Gin
Bacardi Select Rum
Canadian Club Whiskey
Dewars White Label Scotch
Jack Daniels Whiskey
\$6.00 per drink

PREMIUM BAR

Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Rum
Crown Royal Whiskey
Dewars 12 Year Old Scotch
Makers Mark Bourbon
\$7.00 per drink

Every bar setup includes the following:

Domestic Beer \$4.00
Imported Beer & Regional Microbrews \$5-8.00
House Wines \$6.00
San Pellegrino \$3.25
Soft Drinks \$2.00
Juices \$3.00

PRIX FIXE BARS

	Select Brands	Superior Brands	Premium Brands
One Hour	\$15.00	\$18.00	\$20.75
Two Hours	\$18.50	\$24.50	\$27.50
Three Hours	\$23.25	\$30.50	\$33.50
Four Hours	\$28.50	\$35.50	\$41.00
Five Hours	\$32.50	\$40.75	\$47.50

BRUNCH

Add Champagne & Mimosas \$7.00
Bloody Marys and Screwdrivers \$6.00

PUNCHES

Champagne Punch \$90.00 per gallon
Vodka or Rum Punch \$100.00 per gallon

AFTER DINNER WINES

Top off your dinner with a touch of taste!

Our vintage port and sherry list is available on request.

All prices are subject to the 8% NH rooms & meals tax & a 17% service charge. All prices and vintages are subject to change. Specialty alcohol orders require commitment to volume purchased and are based on availability