

THE DAY

Your dream wedding

BECOMES A REALITY,
YOU CAN TRUST US WITH THE DETAILS.



Wed.

Dreaming about the perfect wedding day is easy; after all, dreams just happen. But planning it, that takes time, energy, and so much more. We know it can become overwhelming, so let University of New Hampshire Conferences and Catering handle every detail. We have been hosting celebrations and weddings for more than 25 years. We've built a reputation for excellence and professionalism.



Eat.

We work with you to create an impressive menu. Creative and inventive world-class chefs work seamlessly with an event staff known for its pleasant demeanor and attention to detail. We provide you and your guests with an exquisite – not to mention unforgettable – wedding day experience.



Celebrate.

Nestled in the rustic New England town of Durham, we offer both modern and historic wedding facilities. Regardless of your preference, you and your guests can enjoy the beautiful scenery of all four seasons. All our venues are just minutes from the seacoast, an hour's drive from the White Mountains, and just over an hour outside Boston.

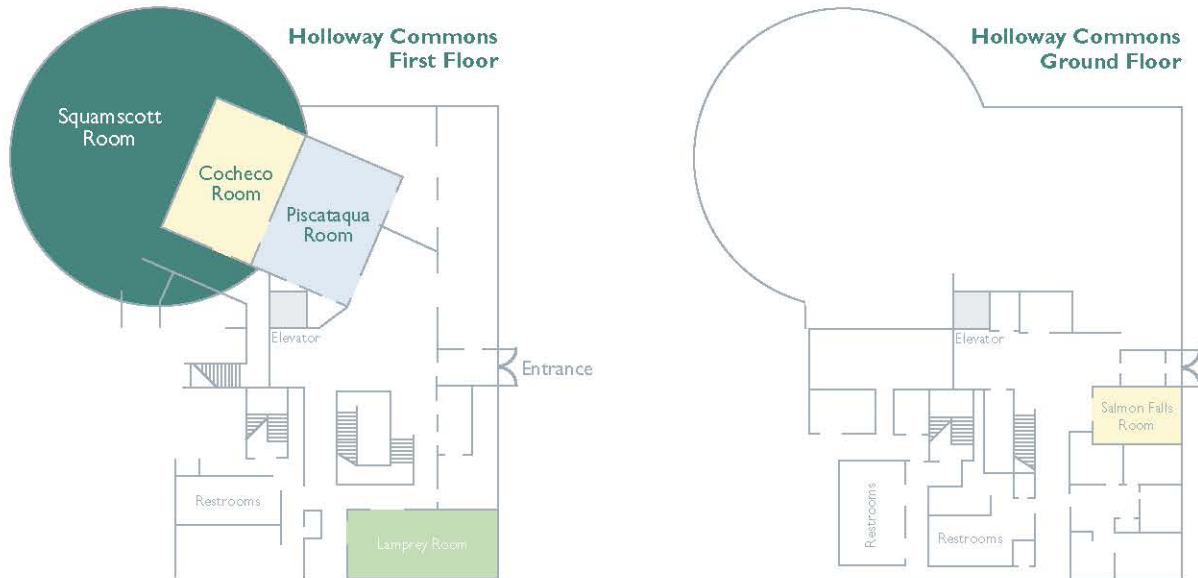


**University of
New Hampshire**

Conferences and Catering

Holloway Commons

A modern space with rooms to accommodate up to 260 guests.



Piscataqua Room

4214 Sq. Ft. (All 3 rooms opened)
Lecture: 300/Classroom: 200
Banquet: (10) 260/Banquet: (8) 200

Squamscott Room

2417 Sq. Ft.
Lecture: 140/Classroom: 100-120
Banquet: (10) 140/Banquet: (8) 120

Piscataqua Room

940 Sq. Ft.
Lecture: 75/Classroom: 50
Banquet: (10) 60/Banquet: (8) 48

Cocheco Room

857 Sq. Ft.
Lecture: 60/Classroom: 40
Banquet: (10) 50/Banquet: (8) 40

Lamprey Room

596 Sq. Ft.
Lecture: 24

Salmon Falls Room

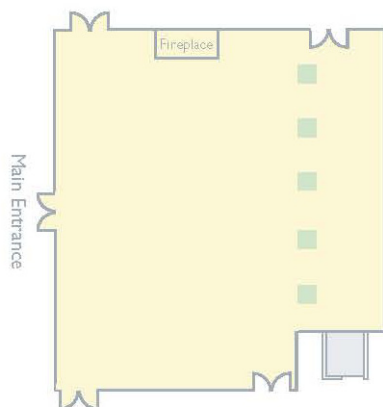
334 Sq. Ft.
Lecture: 27/Classroom: 16

Huddleston Hall Ballroom

A historic ballroom with beautiful wood architecture and working fireplace.

4183 Sq. Ft.

Banquet: 180/Lecture 300

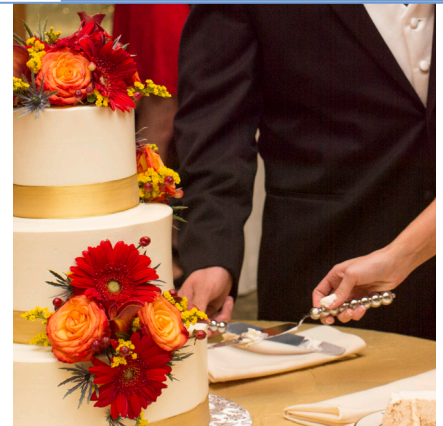


Please inquire directly for information on additional campus facilities available for your event.



University of
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We offer three levels of wedding packages for you to choose from, Emerald, Sapphire, and Diamond, each of which covers everything from the facility to the decorum to the people that make it all come together on the most important day of your life.

Customizing every last detail of a wedding isn't for everybody, so let our experts help make your day everything you imagined – and more.

We Think of Everything

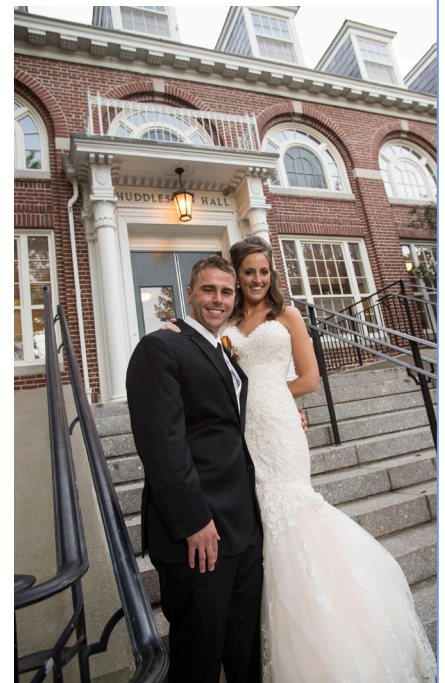
Each of these detailed and sophisticated wedding plans offers a great value and includes:

- Five Hour Wedding Reception
- Chivari Chairs
- Specialty Floor Length Linens
- Variety of Napkin Choices
- Dance Floor
- Cake Cutting & Service
- Private Menu Tasting for Bride & Groom
- On-Site Wedding Coordinator



75 person minimum on all packages

Menu pricing valid through December 31, 2020



**University of
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Conferences and Catering

Emerald Package

Display of Cheeses, Fresh Grapes and Cracker Assortment
 Passed Hors D'oeuvres **(Select Three)**
 Curried Chicken Salad in Won Ton Cup *with Cilantro, Toasted Almonds and Red Grapes*
 Ancho Chicken *with Chipotle Aioli on Toasted Cornbread Round*
 Southwestern Chicken Satay *with Cilantro-Cranberry Glaze*
 Asparagus Risotto Arancini *with Lemon Aioli*
 Truffle Mac and Cheese *with Applewood Smoked Bacon*
 Roasted Pepper, Spinach and Goat Cheese Quiche
 Crostini with Curried Vegetable Caviar and Honeyed Walnuts
 Brie and Raspberry Phyllo Star

Sapphire Package

Display of Cheeses, Fresh Grapes and Cracker Assortment
 Vegetable Crudit  with Homemade Parmesan Artichoke Dip
 Passed Hors D'oeuvres **(Select Three)**
 Curried Chicken Salad in Won Ton Cup *with Cilantro, Toasted Almonds and Red Grapes*
 Ancho Chicken *with Chipotle Aioli on Toasted Cornbread Round*
 Herbed Chicken Salad Profiterole *with Sun-Dried Tomato, Diced Smoked Bacon and Avocado*
 Southwestern Chicken Satay *with Cilantro-Cranberry Glaze*
 Truffle Mac and Cheese *with Applewood Smoked Bacon*
 Quince and Manchego Tart
 Roasted Pepper, Spinach and Goat Cheese Quiche
 Crostini *with Curried Vegetable Caviar and Honeyed Walnuts*
 Asparagus Risotto Arancini *with Lemon Aioli*
 Petite Bread Bowl *with Tomato-Cheddar Pesto*
 Scallops Wrapped in Bacon
 Brie and Raspberry Phyllo Star

Diamond Package

Display of Cheeses, Fresh Grapes and Cracker Assortment
 Vegetable Crudit  *with Homemade Parmesan Artichoke Dip*
 Passed Hors D'oeuvres **(Select Four)**
 Korean BBQ Beef Kebab
 Curried Chicken Salad in Won Ton Cup *with Cilantro, Toasted Almonds and Red Grapes*
 Ancho Chicken *with Chipotle Aioli on Toasted Cornbread Round*
 Herbed Chicken Salad Profiterole *with Sun-Dried Tomato, Diced Smoked Bacon and Avocado*
 Maine Crab Cakes *with Lemon-Herb Tartar Sauce*
 Scallops Wrapped in Bacon
 Asparagus Risotto Arancini *with Lemon Aioli*
 Truffle Mac and Cheese *with Applewood Smoked Bacon*
 Quince and Manchego Tart
 Southwestern Chicken Satay *with Cilantro-Cranberry Glaze*
 Roasted Pepper, Spinach and Goat Cheese Quiche
 Crostini *with Curried Vegetable Caviar and Honeyed Walnuts*
 Petite Bread Bowl *with Tomato-Cheddar Pesto*
 Brie and Raspberry Phyllo Star

Whether you choose our Diamond, Sapphire or Emerald package, our professional wedding consultant will guide you through the entire process.

Other menus and packages are available upon request.



Emerald Package

Buffet Menu / \$69.⁹⁵ per person

Includes:

Chef's Choice Seasonal Vegetable Medley
Sourdough, Dill & Whole Wheat Assortment of Rolls with Butter
Iced Water with Lemon and Coffee and Tea Service

Soup Or Salad *(select one)*

Tortilla Soup *with Blue Corn Crisps (Vegan)*

Roasted Carrot and Dill Bisque

Tossed Garden Salad *with Mixed Greens Local Tomatoes, Sliced Cucumbers, Shredded Carrots, and Sliced Peppers with Olive Oil Vinaigrette and Buttermilk Ranch Dressing*

Chopped Green Leaf Lettuce *with Baby Spinach, Diced Local Tomatoes, Roasted Butternut Squash; Wild Maine Blueberry Balsamic Dressing*

Caesar Salad *with Chopped Romaine, Shredded Parmesan and Rustic Croutons; Creamy Caesar Dressing*

Starches *(select one)*

Rainbow Pepper Rice Pilaf

Roasted Red Potatoes *with Smoked Paprika and Sea Salt*

Roasted Garlic and Parmesan Smashed Potatoes

Steamed Basmati Rice *with Diced Carrots, Celery, Raisins and Toasted Almonds*

Entree Selections *(select three...one choice must be vegetarian)*

Bourbon and Brown Sugar Marinated Beef Tips (4 oz)
Served with Sautéed Shallots and Roasted Crimini Mushrooms

Chicken Cordon Rouge
Boneless Chicken Breast Stuffed with Sun-Dried Tomato-Basil Boursin; Served with Roasted Red Pepper Reduction

Chutney Chicken
Sautéed Boneless Chicken Breast with Cranberry and Sweet Shallot Chutney; Topped with Toasted Cashews

Grilled Marinated Pork Tenderloin
With Oyster Mushrooms, Pancetta, Garlic and Balsamic-Maple Reduction

Roasted Turkey Breast (Chef Carved On Site)
With Homemade Cranberry-Apricot Sauce

Agave Glazed, Baked Salmon Filet
Topped with Smoked Cashews Over Sautéed Fennel

Crabmeat and Scallop Stuffed Sole
Topped with Tarragon-Roasted Garlic Cream

Balsamic-Glazed Grilled Vegetables
Served Over Roasted Garlic Polenta with Fire Roasted Tomatoes (Vegan)

Wild Mushroom Ragout
With Tomatoes and Garlic over Orecchiette Pasta (Vegan)



Includes:

Chef's Choice Seasonal Vegetable Medley
Sourdough, Dill & Whole Wheat Assortment of Rolls with Butter
Iced Water with Lemon and Coffee and Tea Service

Sapphire Package

Buffet Menu / \$79.⁹⁵ per person

Soup Or Salad *(select one)*

Local Kale and Chorizo Soup

Wild Mushroom and Fennel Bisque

Roasted Beets *with Feta, Pistachios, Smoked Sea Salt, and Olive Oil, Tossed with Mixed Greens*

Israeli Couscous Salad *with Yellow Pear Tomatoes, Purple Basil, Chopped Arugula and Pesto Dressing, topped with Toasted Pine nuts*

Chopped Romaine and Slivered Purple Cabbage *with Roasted Cauliflower, Applewood Smoked Bacon, Cherry Tomatoes, and Creamy Apple-Mint Dressing*

Mesclun Greens *with Aged Vermont Cheddar, Red Grape Tomato, Sliced Cucumber, Grilled Pears, Cornbread & Smoked Peppercorn Crouton; Vidalia Onion Dressing*

Starches *(select one)*

Roasted Red Pepper and Orange Zest Rice Pilaf

Roasted Garlic and Parmesan Smashed Potatoes

Wild Rice Pilaf *with Dried Cranberries and Spiced Walnuts with Fresh Thyme*

Lemon-Rosemary Roasted Red Bliss Potatoes *with Smoked Sea Salt*

Entrees *(select three...one choice must be vegetarian)*

Chef Carved Slow Roasted Pork Steamship Round
Encrusted with Herbes De Provence and Sea Salt Served with Blueberry-Bourbon Barbeque Sauce

Five Spice-Rubbed Beef
Served Over a Bed of Rainbow Peppers; Hoisin Jus

Black Tea Marinated Statler Chicken Breast
Grilled and Sliced over a bed of Blanched Broccoli Rabe with Tamari-Plum Sauce

Chicken Mole Poblano
Grilled Chicken Leg Quarter topped with a Robust Mole flavored with hints of Chocolate and Cinnamon

Spicy Ratatouille
Slow Cooked Summer Squash, Zucchini, Eggplant, Bell Peppers, Onion, Herbs and Local Tomatoes

Baked Atlantic Haddock
Local Smoked Tomato Infused Olive Oil; Buttery Brioche Gremolata

Grilled Spinach and Garlic Polenta
Topped with Brown Sugar Roasted Beets

Moroccan Vegetable Tagine
With Sautéed Vegetables, Cinnamon, Saffron, Apricots, Raisins (Vegan)



Includes:

Chef's Choice Seasonal Vegetable Medley
Sourdough, Dill & Whole Wheat Assortment of Rolls with Butter
Iced Water with Lemon and Coffee and Tea Service

Diamond Package
Buffet Menu / \$89.⁹⁵ per person

Soup Or Salad *(select one)*

New England Clam Chowder

Three Bean Vegetable Soup *with Tuscan Kale (Vegan)*

Tossed Garden Salad *with Mixed Greens Local Tomatoes, Sliced Cucumbers, Shredded Carrots, and Sliced Peppers with Olive Oil Vinaigrette and Buttermilk Ranch Dressing*

Baby Spinach Salad *with Toasted Slivered Almonds, Diced Dried Apricots, Petite Peas, and Fresh Mint; Moroccan Vinaigrette*

Artisanal Greens *with Bias Cut English Cucumbers, Smoked Pecans, Aged Cheddar and Grape Tomatoes; Spiced Maple Vinaigrette*

Tri-Color Tortellini Salad *with Artichoke Hearts, Shredded Parmesan, Sun-Dried Tomatoes and Capers with Green Goddess Dressing*

Starches *(select one)*

Roasted Sweet Potatoes Drizzled *with N.H. Maple Syrup Glaze*

Rainbow Pepper Rice Pilaf

Roasted Fingerling Potatoes Tossed *with Extra Virgin Olive Oil and Fresh Rosemary*

Coconut and Lemon Grass Infused Jasmine Rice

Entrees *(select three...one choice must be vegetarian)*

Chef Carved Dry Aged Roast Beef

Served with Grilled Wild Mushroom, Shallot and Smoked Tomato Bordelaise

Moroccan Beef Stew

With Roasted Onions, Carrots, Olives, Pumpkin, Fresh Mint, Cilantro and Orange

Tuscan Chicken Breast

Stuffed with Artichoke Hearts, Spinach, Fennel and Aged Fontina

Tex-Mex Chicken Breast

Blue Corn and Bacon Stuffing, On a Bed of Creamy Salsa Verde

Peanut Encrusted Thai Chicken Breast

Served Over a Bed of Ginger-Lime Apple Slaw

Spiral Stuffed Boneless Pork Loin

Marinated with Apple Cider and Stuffed with Pine Nuts, Cranberries and Herbs; Drizzled with Spiced Cider Reduction

Brandied Seafood Newburg

With Lobster, Shrimp, Scallops and Crab; Served in a Puff Pastry Vol-Au-Vent

Pecan Encrusted Red Snapper

Grilled Pineapple-Poblano Salsa

Wasabi-Honey Glazed Salmon Filet

Toasted Coconut and Mango Salsa

Grilled Vegetable Stacks

Marinated Eggplant, Zucchini and Summer Squash Layered with Goat Cheese Boursin

Stuffed Roasted Red Peppers

Wild Rice, Herbs, Artichoke Hearts, Olives and Toasted Pine Nuts (Vegan)

Basil Pesto Tortellini

Capers, Grilled Onions, Artichoke Hearts, Peas and Pesto Cream Sauce

Broiled Portobello Mushroom Caps

Stuffed with Blue Cheese, Sun-Dried Tomatoes and Herbs



*Emerald Package*Plated Menu / \$74.⁹⁵ per person**Includes:**

Chef's Choice Seasonal Vegetable Medley
Sourdough, Dill & Whole Wheat Assortment of Rolls with Butter
Iced Water with Lemon and Coffee and Tea Service

Salad *(select one)*

Baby Salad Greens *with Sliced Fresh Mozzarella, Local Tomatoes, Marinated Olives, Fresh Tarragon Croutons and Orange Zest infused Balsamic Reduction*

Chopped Green Leaf Lettuce *with Diced Local Tomatoes, Roasted Butternut Squash, Frisee, and Wild Maine Blueberry Balsamic Dressing*

Tossed Garden Salad *with Mixed Greens Local Tomatoes, Sliced Cucumbers, Shredded Carrots, and Sliced Peppers with a choice of Two Dressings*

Starches *(select one)*

Rainbow Pepper Rice Pilaf

Roasted Red Potatoes *with Smoked Paprika and Sea Salt*

Roasted Garlic and Parmesan Smashed Potatoes

Steamed Basmati Rice *with Diced Carrots, Celery, Raisins and Toasted Almonds*

Entree Selections *(select two options plus a vegetarian if requested)*

Bourbon and Brown Sugar Marinated Beef Tips
Served with Sautéed Shallots and Roasted Crimini Mushrooms

Beef Bourguignon
Slowly braised with Pinot Noir, Root Vegetables, Smoked Tomatoes and Peppers

Chicken Cordon Rouge
Boneless Chicken Breast Stuffed with Sun-Dried Tomato-Basil Boursin and served with Roasted Red Pepper Reduction

Harvest Chicken
Sautéed Boneless Chicken Breast with Cranberry and Sweet Shallot Chutney; Topped with Toasted Cashews

Pork Tenderloin
With Oyster Mushrooms, Pancetta, Garlic and Balsamic-Maple Reduction

Baked Filet of Cod
Topped with Cilantro-Cornbread Crumbs with Spicy Ancho Cream

Agave Glazed, Baked Salmon Filet
Topped with Smoked Cashews Over Sautéed Fennel

Crabmeat and Scallop Stuffed Sole
Topped with Tarragon-Roasted Garlic Cream

Balsamic-Glazed Grilled Vegetables
Served Over Roasted Garlic Polenta with Fire Roasted Tomatoes (Vegan)

Wild Mushroom Ragout
With Tomatoes and Garlic over Orecchiette Pasta (Vegan)

Roasted Vegetable Lasagna
With Wild Mushroom Béchamel, Local Tomato Marinara and a variety of Italian Cheeses



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Includes:

Chef's Choice Seasonal Vegetable Medley
 Sourdough, Dill & Whole Wheat Assortment of Rolls with Butter
 Iced Water with Lemon and Coffee and Tea Service

Sapphire Package
 Plated Menu / \$84.⁹⁵ per person

Salad (select one)

Tossed Garden Salad *with Mixed Greens Local Tomatoes, Sliced Cucumbers, Shredded Carrots, and Sliced Peppers with a choice of Two Dressings*

Arcadian Greens *with Bias Cut English Cucumbers, Smoked Pecans, Aged Cheddar and Grape Tomatoes with Spiced Maple Vinaigrette*

Chopped Romaine and Slivered Purple Cabbage *with Roasted Cauliflower, Applewood Smoked Bacon, Cherry Tomatoes, and Creamy Apple-Mint Dressing*

Starches (select one)

Roasted New Potatoes *with Ancho Infused Butter and Cilantro*

Saffron Smashed Yukon Gold Potatoes *with Ground Pink Peppercorns*

Whipped Sweet Potatoes *with Indian Masala Spices*

Roasted Fingerling Potatoes tossed *with Extra Virgin Olive Oil and Fresh Rosemary*

Coconut and Lemon Grass Infused Jasmine Rice

Entree Selections (select two options plus a vegetarian if requested)

Dry Aged Rib Eye of Beef

Slowly Roasted and Served With a Hunter Sauce of Shallots, Mushrooms, Tomatoes and Red Wine

Moroccan Beef Stew

With Roasted Onions, Carrots, Olives, Pumpkin, Fresh Mint, Cilantro and Orange

Tuscan Chicken Breast

Stuffed with Artichoke Hearts, Spinach, Fennel and Aged Fontina

Tex-Mex Chicken Breast

With Blue Corn and Bacon Stuffing, on a bed of Creamy Salsa Verde

Peanut Encrusted Thai Chicken Breast

Served over a bed of Ginger-Lime Apple Slaw

Thick-Cut Grilled Pork Chop

Marinated with Citrus and Thyme, Topped with Cranberry-Honey and Vidalia Onion Relish

Spiral Stuffed Boneless Pork Loin

Marinated with Apple cider and stuffed with Pine Nuts, Cranberries and Herbs, drizzled with Spiced Cider Reduction

Shrimp and Bay Scallop Cioppino

With braised with Saffron, Tomatoes and Thyme

Sautéed Jumbo Shrimp

Spicy Saffron, Coconut Cream

Pecan Encrusted Red Snapper

Grilled Pineapple Salsa

Wasabi-Honey Glazed Salmon Filet

Toasted Coconut and Mango Salsa

Grilled Vegetable Stacks

Marinated Eggplant, Zucchini and Summer Squash layered with Goat Cheese Boursin

Stuffed Roasted Red Peppers

Wild Rice, Herbs, Artichoke Hearts, Olives and Toasted Pine Nuts (Vegans)



**University of
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Diamond Package

Plated Menu / \$94.⁹⁵ per person

Includes:

Chef's Choice Seasonal Vegetable Medley
Sourdough, Dill & Whole Wheat Assortment of Rolls with Butter
Iced Water with Lemon and Coffee and Tea Service

Salad *(select one)*

Mesclun Greens *with Aged Vermont Cheddar, Pistachios, Diced Pancetta, Focaccia Croutons and Smoked Peppercorn and Vidalia Onion Dressing*

Organic Grain Salad *a mixture of Tri-Color Quinoa, Wild Rice, Brown Rice, Sliced Green Onions, Grilled Zucchini and Summer Squash with Lemon-Dill Vinaigrette*

Roasted Beets *with Feta, Pistachios, Smoked Sea Salt, and Olive Oil, over Mixed Greens*

Israeli Couscous Salad *with Yellow Pear Tomatoes, Purple Basil, Chopped Arugula and Pesto Dressing, topped with Toasted Pine nuts*

Starches *(select one)*

Roasted Red Pepper and Orange Zest Rice Pilaf

Wild Rice Pilaf *with Dried Cranberries and Spiced Walnuts with Fresh Thyme*

Thai Steamed Rice *with Chopped Peanuts, Spicy Green Pepper and Ginger*

Moroccan Couscous *with Apricots, Fresh Mint, Diced Vegetables and Olive Oil*

Medley of Roasted Purple and Sweet Potatoes *with Toasted Coconut and Lime*

Entree Selections *(select two options plus a vegetarian if requested)*

Grilled Beef Tenderloin Filet

Encrusted with Black Pepper and Sea Salt topped with Blueberry-Bourbon Barbeque Sauce

Chicken Mole Poblano

Grilled Chicken Leg Quarter topped with a Robust Mole flavored with hints of Chocolate and Cinnamon

Dijon and Herb Encrusted, Frenched Rack of Lamb

Sliced and Served with Balsamic and Shallot Reduction

Black Tea Marinated Duck Breast

Grilled and Sliced over a bed of Blanched Broccoli Rabe with Tamari-Plum Sauce

½ Maine Lobster and Seared Diver Scallop

Citrus-Mint Olive Oil

Spicy Ratatouille

Medley of seasonal vegetables, braised with tomatoes, herbs and aromatics

Grilled Spinach and Garlic Polenta

Topped with Brown Sugar Roasted Beets

Moroccan Vegetable Tagine

Sautéed Vegetables, Cinnamon, Saffron, Apricots and Raisins



University of New Hampshire Conferences and Catering is proud to maintain working relationships with a select group of local businesses.

Among our preferred vendors are:

Beach Grass Planning

www.BeachGrassPlanning.com

(603) 828-5308

Red Carpet Flowers

www.MyRedCarpetFlorist.com

(603) 868-7021

Susan Costa Photography

www.SusanCostaPhotography.com

(207) 423-4400

Speaking Photography

www.SpeakingPhotography.com

(603) 674-4715

Tara Photography

www.TaraPhotography.com

(603) 707-0030

Jacques Fine European Pastries

www.JacquesPastries.com

(603) 485-4035

Freeze Frame

www.FreezeFramePhotoBoothsofNH.com

(603) 923-9503

Main Event DJ's & Entertainment

www.AMainEvent.com

(888) 833-8293

Jeff Day Ice Designs

www.IceDesigns-NH.com

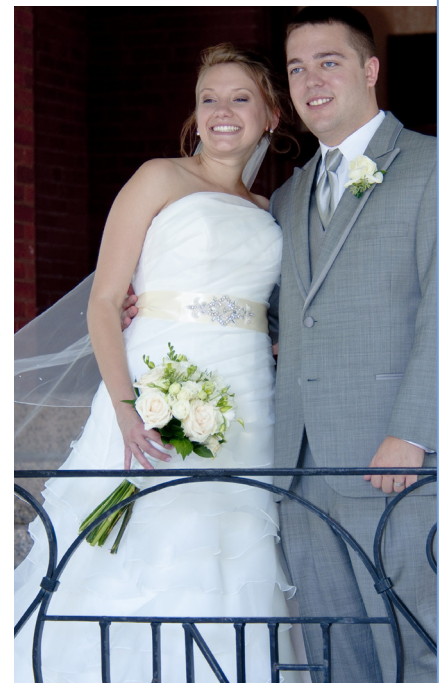
(603) 286-9558

Grace Limousine

www.GraceLimo.com

(800) 328-4544

Preferred Selection



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