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.
**Holloway Commons**

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

**Huddleston Hall Ballroom**

A historic ballroom with beautiful wood architecture and working fireplace.

- **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

Please inquire directly for information on additional campus facilities available for your event.
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, 2018*
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 Crudité 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 Crudité 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
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)
BUFFET MENUS

Sapphire Package

Buffet Menu / $79.95 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)
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)
BUFFET MENUS

Diamond Package

Buffet Menu / $89.95 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)
- 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
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
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)
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)
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