

Galley Hatch Conference Center Wedding Receptions

All Packages

These items are included in each package

Event planning assistance

Three votive candles per table

Dance floor

Wedding cake selection

Bartender & servers

Cake cutting services

Champagne toast

Coffee & tea

Framed table numbers

Crystal

*\$35.00 per person**

White table linens

White or ivory napkins

International cheese reception display

Plated dinner selection

Wedding cake

** Minimum guest count of 75 or a \$450 room charge will be applied*

Platinum

\$50.00 per person

Executive suite for bride & groom

Full length white table linens

Choice of colored napkins

International cheese reception display

Choice of three butlered hot hors d'oeuvres

Choice of salad

Plated, stationed or buffet dinner selection

Wedding cake

Diamond

\$75.00 per person

Executive suite for bride & groom

Full length table linens with choice of color

Choice of colored napkins

Cocktail reception for one hour

International cheese reception display

Choice of four butlered hot hors d'oeuvres

Choice of salad

Plated or buffet dinner selection

Wedding cake

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Crystal Plated Dinner

Reception Display

Salad

Entrée

Please select one

An additional \$2.00 per person will be charged for two entrees



International Cheese Display

A variety of imported and domestic cheeses, fresh vegetable & fruit & selection of dips & spreads, served with gourmet crackers

Garden Salad

A fine selection of mixed field greens with fresh vegetables, served with a Zinfandel vinaigrette

Chicken Marsala

Pan seared boneless breast of chicken topped with onions & mushrooms in a Marsala wine sauce

Baked Haddock

Fresh haddock baked with buttered cracker crumbs, topped with a cream lobster sauce

Three Cheese Ravioli

Classic roasted garlic & three cheese ravioli with grilled vegetables, tossed in a pesto cream sauce

Entrée served with freshly baked rolls, Chef's vegetable and appropriate starch

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Platinum Plated Dinner

Hors d'Ouevres

International Cheese Display

A variety of imported & domestic cheeses, fresh vegetables, fruit & dips, served with gourmet crackers

Butlered Selection

Please select three butlered options from our hors d'oeuvres list

Salad

Please select one

Garden Salad

A fine selection of mixed field greens with fresh vegetables, served with a Zinfandel vinaigrette

Classic Caesar Salad

Crisp romaine lettuce with toasted croutons, freshly grated Parmesan cheese & classic Caesar dressing

Entrées

Please select two



Chicken Florentine

Boneless breast of chicken with a fresh spinach stuffing, served with a Dijon cream sauce

Chicken Cordon Bleu

Boneless breast of chicken stuffed with ham & Swiss cheese, topped with supreme sauce

Haddock Mornay

Fresh baked haddock seasoned with parmesan bread crumbs & topped with a creamy mornay sauce

Grilled Salmon

Grilled fresh salmon fillet served with béarnaise sauce

Grilled Sirloin

Hand carved 10 oz. char grilled sirloin, cooked to medium

Entrées served with freshly baked rolls, Chef's vegetable and choice of either wild rice pilaf or roasted red bliss potatoes (applicable to both entrée choices).

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Platinum Stationed Dinner

Hors d'Oeuvres

International Cheese Display

A variety of imported & domestic cheeses, fresh vegetables, fruit & dips, served with gourmet crackers

Butlered Selection

Please select three butlered options from our hors d'oeuvres list

Stations

Please select two in addition to Salad Station

Additional selections can be made at \$12.00 per person for each

Salad Station

Classic Caesar, grape tomatoes & mozzarella, roasted red pepper hummus & chilled Asian noodle salad on mixed greens. Accompanied by an assortment of rustic breads

Carving Station

Roast prime rib of beef & choice of roast turkey or pork tenderloin, served with red-skinned mashed potatoes & appropriate accompaniments

Seafood Martini Station

Pan seared Thai sea scallops, large shrimp & steamed PEI mussels, served in a martini glass with a chiffonade of lettuce & sides of cocktail sauce & horseradish

Pasta Station

Penne pasta, tri-colored cheese tortellini & three cheese ravioli with marinara sauce, pesto cream & garlic & oil. Served with grated cheese & toasted garlic rounds

Stir Fry Station

Fresh Asian vegetables flash fried with curried chicken, Thai beef or sesame ginger pork, served with rice



Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Platinum Buffet Dinner

Hors d'Ouevres

International Cheese Display

A variety of imported & domestic cheeses, fresh vegetables, fruits & dips , served with gourmet crackers

Butlered Selection

Please select three butlered options from our hors d'oeuvres list

Salad

Please select one

Garden Salad

A fine selection of mixed field greens with fresh vegetables, served with a Zinfandel vinaigrette

Classic Caesar Salad

Crisp romaine lettuce with toasted croutons, freshly grated Parmesan cheese & classic Caesar dressing

Entrées



Haddock Mornay

Fresh baked haddock seasoned with parmesan bread crumbs & topped with a creamy mornay sauce

Chicken Marsala

Pan seared boneless breast of chicken topped with onions & mushrooms in a Marsala wine sauce

Grilled Sirloin

Hand carved 5 oz. char grilled sirloin, cooked to medium

Wild Rice Pilaf or Roasted Red Potatoes

Chef's Fresh Vegetable

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Diamond Plated Dinner

Hors d'Ouevres

International Cheese Display

A variety of imported and domestic cheeses, fresh vegetable & fruit, sun-dried tomato & pesto torta & selection of dips & spreads, served with gourmet crackers

Butlered Selection

Please select four butlered options from our hors d'oeuvres list

Salad

Please select one

Garden Salad

A fine selection of mixed field greens with fresh vegetables, served with a zinfandel vinaigrette

Spinach Salad

Fresh baby spinach topped with red peppers, Bermuda onion and grape tomatoes, served with a balsamic vinaigrette

Classic Greek Salad

Fresh greens and vegetables topped with feta cheese, calamata olives & oregano, served with a lemon herb dressing

Entrées

Please select two

Seafood Stuffed Sole

Fresh filet of sole with a house-made seafood stuffing & topped with lobster sauce

Surf & Turf

A 6 oz. filet mignon & two large seafood stuffed shrimp

Grilled Swordfish

Fresh grilled swordfish steak with a lemon tarragon butter.

Roast Prime Rib of Beef au jus

11 oz. of slow roasted prime rib, served with baked stuffed potato

Sausage & Feta Stuffed Chicken

Boneless breast of chicken with our signature stuffing & topped with a roasted red pepper cream sauce



Entrées include freshly baked rolls, Chef's vegetable & choice of wild rice pilaf or roasted red bliss potatoes unless otherwise noted (applicable to both entrée choices)

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Diamond Buffet Dinner

Hors d'Ouevres

International Cheese Display

A variety of imported and domestic cheeses, fresh vegetables & fruit, sun-dried tomato & pesto torta & selection of dips & spreads, served with gourmet crackers

Butlered Selection

Please select four butlered options from our hors d'oeuvres list

Salad

Please select one

Garden Salad

A fine selection of mixed field greens with fresh vegetables, served with a zinfandel vinaigrette

Spinach Salad

Fresh baby spinach topped with red peppers, Bermuda onion & grape tomatoes, served with a balsamic vinaigrette

Classic Greek Salad

Fresh greens and vegetables topped with feta cheese, calamata olives & oregano, served with a lemon herb dressing

Entrées



Mediterranean Shrimp & Scallop Sauté

Fresh shrimp & scallops sautéed in olive oil & garlic with baby spinach, tomatoes & calamata olives, tossed with penne pasta & imported feta cheese

Roast Prime Rib of Beef

Chef carved, slow roasted prime rib served with a horseradish cream sauce

Chicken Piccata

Boneless breast of chicken, dusted with seasoned flour & sautéed golden brown, topped with roma tomatoes & capers in a lemon-romano beurre blanc

Roasted Garlic Rosemary Potatoes

Wild Rice Pilaf

Chef's Vegetable

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Platinum & Diamond Packages

Butlered Hors d'Oeuvres

*Please refer to the appropriate menu
for number of choices*



Vegetable Spring Roll with Sweet & Sour Sauce

Sausage & Feta Stuffed Mushroom

Chicken Satay with Peanut Sauce

Spanikopita

Florentine Stuffed Mushroom

Caramelized Onion & Bleu Cheese Flatbread

Spinach & Goat Cheese Flatbread

Smoked Salmon on Rye Crostini with Caper Mayonnaise

Mediterranean Chicken on Crostini

Roasted Garlic & Goat Cheese Stuffed Mushroom

Crab Cake with Basil Aioli

*Please add an additional \$.50 per person for the following
selections:*

Large Shrimp with Cocktail Sauce

Thai Seared Sea Scallop with Mango Chutney

Seafood Stuffed Mushroom

Maple Glazed Scallop wrapped in Bacon

Prices subject to change. A 20% taxable service charge and 8% NH state tax will be added to prices.

Enhancements

Table

Full length colored table linens
Colored napkins
Chair covers with sash
Strawberries in Champagne

Bar

Premium Brand Cocktail Hour
Bottle of Red & White Wine on each table

Menu

Additional appetizer selection
Third entrée selection
Vegetarian & vegan options
Customized menu – please inquire with the Sales & Event Manager

Desserts

Candy Assortment: *Pecan Diamonds, Chambord Cups, Louisiana
Creamy Pralines, Chocolate Peanut Butter Pave Truffles*
Mini Pastries
Chocolate Covered Strawberries
Bananas Foster Chef Attended Station

Specialty

Centerpieces
Specialty Wedding Cakes
Sheet Cakes
Chocolate Fountain
Ice Sculpture

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Wine List

House

White

Woodbridge Chardonnay
Woodbridge White Zinfandel
Woodbridge Pinot Grigio

Reds

Woodbridge Merlot
Woodbridge Cabernet Sauvignon

Premium

White

J. Lohr Estates Riverstone Chardonnay
Robert Mondavi Private Selection Chardonnay
Cavit Pinot Grigio
Smoking Loon Sauvignon Blanc

Red

Robert Mondavi Private Selection Cabernet Sauvignon
Bogle Merlot
J. Lohr Estates Seven Oaks Cabernet Sauvignon
Smoking Loon Pinot Noir

Pricing *Per bottle*

Premium.....please inquire

Prices subject to change. A 20% taxable service charge and NH sales tax will be added to prices.

Bar Selection

Brands

	House		Premium
Absolut	Basilica Amaretto	J&B	Grey Goose
Stoli	Baileys Irish Cream	Jack Daniels	Beefeaters
Stoli Raspberry	Jonnie Walker Red	Jose Cuervo	Bombay Sapphire
Bacardi	Seagrams 7	Kahlua	Chivas Regal
Captain Morgan	Seagrams VO	Peach Schnapps	Jamesons
Myers	Canadian Club	Sour Apple Pucker	Crown Royal
Malibu	Dewars		
Tangueray			

Cordials

Frangelico
Sambuca
Cointreau
Grand Marnier
B&B

Domestic Beer

Budweiser
Bud Light
O'Douls

Premium Beer

Amstel Light
Corona
Heineken
Sam Adams

Cash Bar

Per drink

House brands.....	\$5.50	Domestic beer.....	\$3.75	Assorted soda.....	\$1.50
Premium brands.....	\$6.50	Premium beer.....	\$4.75	Assorted juices.....	\$1.75
2 liquors.....	\$7.00	House wine.....	\$5.00	Spring water.....	\$1.50
Cordials.....	\$8.00	Premium wine.....	as requested		

Open Bar

Please inquire with the Sales & Event Manager

Additional

Beverages

Per 25 guests

Champagne punch.....	\$100.00	Mimosa.....	\$100.00	Fruit punch (non-alcoholic)...	\$50.00
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