

Day Meeting Packages

Minimum of 15 Guests

All Packages Include Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks

Garamond All Day Meeting Package \$55

Nashua Continental

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Peanut Butter, Yogurt, House-made Granola

Re-Energize Break

Fresh Cut Fruit, Vanilla Greek Yogurt, House-made Granola

Deli Board

(Select One) Pasta Salad, Broccoli Salad or Artisanal Field Greens Salad

Chef's Seasonal Soup (Additional \$1)

New England Clam Chowder (Additional \$2)

*Sliced Turkey Breast, Baked Ham, Grilled Vegetables, Swiss & Provolone Cheeses
Sandwich Breads & Rolls, Traditional Condiments*

Deep River Potato Chips, Assorted Cookies

Afternoon Break

Blondies & Brownies

Garamond Half Day Meeting Package \$45

Nashua Continental

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Peanut Butter, Yogurt, House-made Granola

Re-Energize Break

Fresh Cut Fruit, Vanilla Greek Yogurt, House-made Granola

Deli Board

(Select One) Pasta Salad, Broccoli Salad or Artisanal Field Greens Salad

Chef's Seasonal Soup (Additional \$1)

New England Clam Chowder (Additional \$2)

*Sliced Turkey Breast, Baked Ham, Grilled Vegetables, Swiss & Provolone Cheeses
Sandwich Breads & Rolls, Traditional Condiments*

Deep River Potato Chips, Assorted Cookies

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Calibri All Day Meeting Package \$60

Rise & Shine Breakfast

Fresh Cut Fruit, Assorted Mini Croissants, English Muffins, Whipped Butter, Jams, Jellies, Scrambled Eggs, Peppered Bacon or Maple Sausage, Breakfast Potatoes

Cinnamon & Spice Break

Warm Cinnamon Rolls with Orange Glaze Drizzle, Sweet & Spicy Nuts, Yogurt Covered Raisins

Premium Sandwich Board Lunch

*(Select Two) Pasta Salad, Broccoli Salad, Fresh Hearts of Romaine, Artisanal Field Greens Salad, Coleslaw, Potato Salad, or Chef's Seasonal Soup
New England Clam Chowder (Additional \$2)*

Sandwiches:

- ~ Warm Roast Beef, Au Jus, Caramelized Onions, Vermont White Cheddar on Baguette*
- ~ Grilled Ancho-Chipotle Chicken Breast on Ciabatta with Spinach & Roasted Tomato*
- ~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion, Bibb Lettuce in a Spinach Wrap*

Deep River Potato Chips, Whoopie Pies

Milk & Cookies Break

Chef's Assorted Cookies, Chilled Milk

Calibri Half Day Meeting Package \$50

Rise & Shine Breakfast

Fresh Cut Fruit, Assorted Mini Croissants, English Muffins, Whipped Butter, Jams, Jellies, Scrambled Eggs, Peppered Bacon or Maple Sausage, Breakfast Potatoes

Cinnamon & Spice Break

Warm Cinnamon Rolls with Orange Glaze Drizzle, Sweet & Spicy Nuts, Yogurt Covered Raisins

Premium Sandwich Board Lunch

*(Select Two) Pasta Salad, Broccoli Salad, Fresh Hearts of Romaine, Artisanal Field Greens Salad, Coleslaw, Potato Salad, or Chef's Seasonal Soup
New England Clam Chowder (Additional \$2)*

Sandwiches:

- ~ Warm Roast Beef, Au Jus, Caramelized Onions, Vermont White Cheddar on Baguette*
- ~ Grilled Ancho-Chipotle Chicken Breast on Ciabatta with Spinach & Roasted Tomato*
- ~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion, Bibb Lettuce in a Spinach Wrap*

Deep River Potato Chips, Whoopie Pies

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Verdana All Day Meeting Package \$68

Minimum of 25 Guests

Full American Breakfast Buffet

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Scrambled Eggs, French Toast Casserole, Peppered Bacon, Maple Sausage, Breakfast Potatoes

Mid-morning Break

Assorted Streusel Fruit Bars, Vanilla Greek Yogurt, Dried Fruits, House-made Granola

Hot Lunch Buffet

(Select One Themed Lunch Buffet)

Down Home BBQ

(Select One) Artisanal Field Greens, Coleslaw, Potato Salad, Broccoli Salad or Grilled Vegetable Salad

(Select Two) Mesquite Grilled Salmon, BBQ Pulled Pork, Lemon-Pepper Grilled Chicken or Montreal Slow-Roasted Beef Brisket

Baked Beans, Cornbread, Maple Butter

Seasonal Cobbler, Whipped Cream

Little Italy

(Select One) Hearts of Romaine, Antipasto Salad or Minestrone Soup

Select Two: Baked Ziti, Penne Pomodoro, Butternut Squash Ravioli with Sage Brown Butter & Toasted Pine Nuts, Italian Sausage & Peppers with Long Rolls, Chicken Parmesan, Chicken Saltimbocca, or Eggplant Rollatini

Roasted Zucchini & Yellow Squash, Garlic Bread

Cannolis & Italian Cookies

Fajita Lunch Bar

Fundido Cheese Dip, Tortilla Chips

*Fajita Chicken & Beef, Soft Flour Tortillas
Grilled Shrimp (Additional \$3)*

Spanish Rice & Beans, Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Guacamole & House-made Salsa

*Traditional Churros, Oreo Churros & Apple Filled Churros
Chocolate Sauce, Caramel Sauce, Raspberry Sauce*

Afternoon Break

Chips 'n Dips

*Bacon-horseradish Dip, Spinach & Cheese Fondue, House-made Salsa,
Pita Chips, Tortilla Chips, Grilled French Bread, Pepsi Brand Sodas*

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Verdana Half Day Meeting Package \$58

Minimum of 25 Guests

Full American Breakfast Buffet

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Scrambled Eggs, French Toast Casserole, Peppered Bacon, Maple Sausage, Breakfast Potatoes

Mid-morning Break

Assorted Streusel Fruit Bars, Vanilla Greek Yogurt, Dried Fruits, House-made Granola

Hot Lunch Buffet

(Select One Themed Lunch Buffet)

Down Home BBQ

(Select One) Artisanal Field Greens, Coleslaw, Potato Salad, Broccoli Salad or Grilled Vegetable Salad

(Select Two) Mesquite Grilled Salmon, BBQ Pulled Pork, Lemon-Pepper Grilled Chicken or Montreal Slow-Roasted Beef Brisket

Baked Beans, Cornbread, Maple Butter

Seasonal Cobbler, Whipped Cream

Little Italy

(Select One) Hearts of Romaine, Antipasto Salad or Minestrone Soup

Select Two: Baked Ziti, Penne Pomodoro, Butternut Squash Ravioli with Sage Brown Butter & Toasted Pine Nuts, Italian Sausage & Peppers with Long Rolls, Chicken Parmesan, Chicken Saltimbocca, or Eggplant Rollatini

Roasted Zucchini & Yellow Squash, Garlic Bread

Cannolis & Italian Cookies

Fajita Lunch Bar

Fundido Cheese Dip, Tortilla Chips

Fajita Chicken & Beef, Soft Flour Tortillas

Grilled Shrimp (Additional \$3)

Spanish Rice & Beans, Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Guacamole & House-made Salsa

Traditional Churros, Oreo Churros & Apple Filled Churros

Chocolate Sauce, Caramel Sauce, Raspberry Sauce

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Refreshing Breaks

Minimum of 10 Guests

One Hour of Service

Morning Breaks

Bakery Break \$7

*Warm Deep Dish Buttermilk Tart (Cranberry-Apple or Blueberry-Granola),
Chef's Selected Muffins, Whipped Butter, Jams, Jellies*

Re-Energize Break \$8

Fresh Cut Fruit, Vanilla Greek Yogurt, House-made Granola

Cinnamon & Spice Break \$9

*Warm Cinnamon Rolls with Orange Glaze Drizzle, Sweet & Spicy Nuts,
Yogurt Covered Raisins*

(Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas Additional \$3)

Afternoon Breaks

Milk & Cookies \$10

Assorted Cookies with Chilled Milk, Iced Tea, Lemonade

The Garden Gate \$10

*Carrots, Celery & Cucumber, Lemon-Greek Yogurt Dip, Hummus
Grilled French Bread, Bottled Spring Water*

Holman Break \$10

*Mini Corn Dogs, Soft Pretzel Bites with Cheese Sauce,
Cheese Bites with Honey Mustard Sauce, Pepsi Brand Sodas*

Whoopie Break \$10

*Boston Cream, Classic Chocolate, Chef's Seasonal Flavor
Chilled Milk, Iced Tea, Lemonade*

Crostini Bar \$12

*Traditional Tomato Bruschetta, Roasted Corn Black Bean Salsa,
Bacon-Shallot Apricot Marmalade, Grilled French Bread, Iced Tea, Lemonade*

Chips 'n Dips \$12

*Bacon-horseradish Dip, Spinach & Cheese Fondue, House-made Salsa,
Pita Chips, Tortilla Chips, Grilled French Bread, Pepsi Brand Sodas*

Afternoon Frenzy \$12

*Deep River Potato Chips, Smartfood Popcorn, Assorted Hershey Candy Bars,
Pepsi Brand Sodas*

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Break Enhancements

À LA CARTE

Priced Per Piece

- ~ Apples, Bananas, Oranges \$1
- ~ Deep River Potato Chips \$2
- ~ Smartfood Popcorn \$2
- ~ Planters Trail Mix \$2
- ~ Planters Peanuts \$2
- ~ Full Sized Candy Bars \$3
- ~ Chobani Flavored Yogurt \$3
- ~ Mini Whoopie Pies \$4
- ~ *Minimum 2 dozen*
- ~ Kind Bars \$4
- ~ Kashi Bars \$4

BEVERAGES

- ~ Iced Tea or Lemonade \$2 per person
- ~ Assorted Breakfast Juices \$3 each
Cranberry & Orange Juice
- ~ Spring Still or Sparkling Bottled Water \$2 each
- ~ Life Water \$4 each
- ~ Assorted Pepsi Brand Sodas \$3 each
- ~ Starbucks Iced Bottled Coffee Products \$5 each

BAKERY BY THE DOZEN

- ~ Chocolate Chip Cookies \$15
- ~ Chef's Specialty Cookies \$15
- ~ Kitchen Sink Cookies \$15
- ~ Brownies or Blondies \$16
- ~ Fruit Filled Shortbread Cookies \$18
- ~ Eclairs \$18
- ~ Assorted Fruit Streusel Bars \$20
Raspberry, Blueberry, Apple
- ~ Chocolate Chip Cannolis \$24
- ~ Warm Cinnamon Rolls \$26
Orange Glaze Drizzle
- ~ Assorted Mini Cheesecakes \$26

- ~ Freshly Brewed Regular & Decaf Coffee,
Fine Quality Teas
Per Person, Per Hour \$4
Per Gallon \$38
All-Day Service (6 hours of service) \$20
Half-Day Service (3 hours of service) \$11

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