

EVENTS



ACTIVITIES

ACTIVITIES@MOUNTWASHINGTONRESORT.COM 800-258-0330 603-278-8989

For a Special Mother May 9-11, 2008

A great way to thank the special lady in our life is with a weekend get away. This Mother's Day weekend, Mount Washington Resort is an exceptional place to celebrate with a hosted weekend of festival food and wine. Mom won't have to cook at all this weekend and instead can be pampered by chefs and activities just for her. Walks in the mountain playground, a massage in the spa, or a carriage ride on the trails of the Resort are just a few of the many options to ensure that mom has a relaxing weekend.

Accommodations:

For a stay in the National Historic Landmark, The Mount Washington Hotel, with its graciously appointed accommodations, please contact our reservations department at 800.258.0330 for overnight package rates.

For The Special Mom:

Mom will be surprised with a special gift bag. Each beautiful pink colored bag includes a picture frame and a few surprises that mom will appreciate.

31st Annual Taste of New Hampshire Food Festival:

Mount Washington Resort hosts the American Culinary Federation's *31st Annual Taste of New Hampshire Food Festival* on Friday, May 9. The gourmet delights will entice every palate during this annual fundraiser. Organized by the American Culinary Federation, this fundraiser benefits the *Chef and the Child* American Culinary Federation's program. The event also supports the continuing education courses in which member chefs are enrolled, as well as on-the-job training programs for culinary students. A great way to thank the special lady in our life, this Mother's Day weekend is an exceptional place to celebrate with a hosted weekend of festival food and wine.

Kids' Club:

Kids ages 4 to 12 enjoy a vast array of activities under the guidance of our experienced Kids' Club counselor team. During this special weekend, these fully supervised program sessions begin in the Kids' Club room on the lower level of The Mount Washington Hotel. Evening Kids' Club kicks off at 6:00 pm; children attending the program are to be dropped off by 6:15 pm. The nightly theme designates the games and activities we choose from. Dinner is served in the Evening Kids' Club. Reservations are suggested for Evening Kids' Club; space is limited. If there are no reservations by 4:00 pm Kids' Club may be closed for the evening.

May 9 – Springtime Fun

May 10 – Me and Mom

*The following outline of programs is specific to this event and does not include ongoing offered daily activities and programs.
All locations are in The Mount Washington Hotel unless otherwise specified.*

Friday, May 9, 2008

Taste of New Hampshire Gala Dinner Tickets:

This evening, Mount Washington Resort hosts the *31st Annual Taste of New Hampshire Food Festival*. Gala dinner tickets are available separately for \$55 per person and include tax and gratuity. A reserved table of ten is \$500. Children ages 4-12 dinner tickets are available for \$25. Children ages 3 and under are complimentary.

8:30 pm – 9:30 pm

Evening Musical Performance with *Colin McCaffrey*

Colin McCaffrey is a regionally acclaimed singer, songwriter, and record producer from East Montpelier, Vermont. Heard on countless New England recordings, Colin shines on acoustic Swing, Bluegrass, Country and Folk. His solo record "Make Your Way Home" was voted top-10 by *Seven Days* and *The Burlington Free Press* in 2003. His 2006 release *TIRED OF TOWN* garnered an award for Best Song of the Year from the *Times Argus* and *Rutland Herald*. His 2007 release *OUT OF THE WOODS* by his band *THE STONE COLD ROOSTERS* won best Country Album of the Year from the *Times Argus*.

Conservatory

Saturday, May 10, 2008

Taste of New Hampshire Program Offerings

10:00 am – 11:00 am

Culinary Demonstration – Creating Sumptuous Seafood Hors d’oeuvres

1:00 pm – 2:00 p m

Culinary Demonstration – Vegetarian Cooking

11:00 am – 12:00 pm

Family Craft – Flowers for Mom

Mom will enjoy this colorful bouquet of flowers created by her special little ones.

Kids’ Club

3:00 pm – 4:00 pm

Mom’s Mini Facial

You could do this at home but can’t find the time. Take an hour for this mini facial that you are sure to enjoy.

Gifford Room

8:30 pm - 9:30 pm

Evening Musical Concert with *Regina Delaney*

Regina Delaney is an Irish harper, singer, and dancer. She plays traditional Irish music and sings in the sean nos style (ornamented and unaccompanied). As an artist on the NH State Council on the Arts roster and the MaineArts Commission, Regina performs and teaches in schools throughout the state. In the classroom, she introduces students to Irish poetry, music, song, dance, history, and literature. From her home, Regina teaches the harp to students of all ages and has recently founded and directs the New England Irish Harp Orchestra.

Conservatory

Sunday, May 11, 2008

11:00 am - 2:00 pm

Mother’s Day Brunch

Indulge in our expansive seasonal brunch, as mom enjoys the musical sounds of young pianist. Under the guidance and direction of *Mila Filatova*, these talented pianists will amaze you. Mila graduated with the highest honors from the Conservatory of Music in Russia and currently maintains an active private teaching studio.

This Mother’s Day Brunch is \$39 per adult, \$15 for children ages 4-12; rate does not include tax and gratuity. When dining in The Dining Room, jackets are required for gentlemen and ladies should be appropriately dressed. See the Mother’s Day Brunch menu on page 4.

The Dining Room

****All events are subject to change****
Revised April 2, 2008

Mother's Day Buffet

11:00 am – 2:00 pm

The Dining Room, The Mount Washington Hotel

Breakfast Offerings

Chef Attended Omelet Station

Apple Smoked Crisp Bacon

Plump Country Sausage Links

Poached Eggs on Buttermilk Biscuits Topped With Warm Apple Compote

Lunch Offerings

Chef Attended Carving Stations Including

Maple Glazed Steamship of Ham

Garlic Roasted New York Sirloin

Mount Washington Resort Fresh Salad Display

Fresh Toppings and Dressings of the Season

Roasted Red Bliss Potato and Fennel Salad

Maple and Bacon Dressing

Display of Chilled, Roasted and Grilled Vegetables

Chefs Display of House Made Pates and Terrines

Entrees

Rosemary Seared Chicken Breast

Forest Mushroom Ragout

Lemon and Thyme Braised Beef Short Ribs

Natural Jus, Wilted Onion Salad

Grilled Atlantic Salmon, Honey Lavender Glaze

Spring Vegetable Succotash, Blood Orange Nage

Herb Roasted Fingerling Potatoes

Chefs Selection of Seasonal Vegetables

Pastry Chefs Display of Freshly Baked Pastries and Desserts

Artisan Breads and Rolls

Coffee, Decaffeinated Coffee and Assorted Teas