

Brunch Shower Package

Fratellos - Events in the Millyard provides the ultimate location for your next baby or bridal shower. A flat all-inclusive rate of \$20 per person before 9% NH Meals Tax and 18% Service Gratuity. Included in the package are ivory or white tablecloths as well as accompanying colored napkin. We also provide all tables, lined and skirted, for any of your shower needs. You are welcome to bring in a cake or celebratory dessert from a licensed bakery and we are happy to cut and serve it at no additional charge.

Punch bowls and additional alcoholic beverages are available- please see page 4.

Classic Brunch Buffet

Fresh Fruit Display - Freshly Baked Croissants & Muffins

Scrambled Eggs, Eggs Benedict** or Egg Frittata***

Bacon & Sausage - Homestyle Potatoes

Garden Salad with Zinfandel Vinaigrette & Parmesan Peppercorn

Chef Seasonal Vegetable

Freshly brewed regular & decaffeinated coffees, select teas and hot chocolate

Assorted Chilled Juices

Choice of One Pasta Entrée:

Chicken Broccoli Penne, Baked Meat or Vegetable Lasagna, Stuffed Shells or Pasta Primavera

Italian Brunch Buffet

Breakfast Antipasto with Ciabatta Crostini

Scrambled Eggs, Eggs Benedict** or Egg Frittata***

Bacon & Sausage - Homestyle Potatoes

Classic Caesar Salad

Chef Seasonal Vegetable

Freshly brewed regular & decaffeinated coffees, select teas and hot chocolate

Assorted Chilled Juices

Includes a Build Your Own Pasta Station:

Let your guests create their own pasta entrée - choose two sauces and two add-ins for your guests to enjoy.

Parmesan cheese & red pepper flakes are available at the station as well.

Sauces: Marinara, Bolognese, Alfredo, Pesto, Aglio Olio, Fra Diavolo, Crème Rosa

Mix-ins: Grilled Chicken, Meatballs, Sweet Italian Sausage, Vegetable Medley

Add more Fun to your Brunch:

Toasted Mini Bagel Bar with 3 Housemade Cream Cheese - \$3pp with Smoked Salmon - \$5pp

Waffle Bar with various fruit, syrup, whip cream and chocolate sauce- \$5pp

Vanilla Honey Yogurt Fruit Dip-\$1pp

** Salmon or Crab Oscar Benedict for \$2pp

*** (Choose from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, Vegetable or Plain)

Prices are listed per person unless otherwise specified.

All prices are subject to 9% NH Meals Tax and 18% Service Charge

Gf-Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

Lunch Buffets

Lunch buffets come with freshly brewed regular & decaffeinated coffees, select teas, assorted sodas and water

Deli Buffet \$20 per person

Soups & Salads (Choose 3):

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic - Red Bliss Potato Salad - Homemade Pasta Salad

Add to your salad: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$3pp

Choose One Platter (comes with pickles and potato chips):

Build Your Own: sliced honey ham, roast turkey breast and rare roast beef - assorted cheeses and relish tray - variety of rolls & breads

Italian Wrap Platter: assortment of Italian cold cuts wrapped with lettuce, tomato and provolone cheese

Assorted Deli Wrap Platter: assortment of turkey, ham, roast beef, and vegetable wraps

Dessert

House baked cookies and fudge brownies

Hot Lunch Buffet \$20 per person

Choice of Soup or Salad:

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden - Traditional Caesar - Red Bliss Potato Salad - Mesclun Greens with Balsamic

Add to your salad: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$3pp

Sides (choose two):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

Entrees (choose two):

Chicken Divan*	NE Style Baked Haddock*	Bourbon Beef Tips gf
Maple Glazed Pork Loin*	Chicken Marsala*	Chicken Parmesan
Stuffed Shells	Poached Salmon gf	Broiled Haddock gf
Marinated Beef Tips gf	Sausage and Peppers gf	Eggplant Rollatini
	Baked Stuffed Haddock	

Dessert

House baked cookies and fudge brownies

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Plated Luncheon

Luncheon Menus are limited to two entrée selections and are served with choice of appetizer, starch, vegetable, dessert and coffee service. Comes with assorted soda station.

\$20pp

Appetizers (choose one):

Served with freshly baked rolls and butter

Chef's Soup Du Jour, Garden Salad, Caesar Salad, Chef's Seasonal Salad, Fresh Fruit Cup

Entrees (choose two):

Pan Seared Chicken gf

Sautéed artichoke, woodland mushrooms, golden beets, white wine sauce

Cordon Bleu Chicken

Sherry cream sauce

*Chicken Marsala**

Fresh mushrooms, Marsala wine sauce

*NE Style Baked Haddock**

Cracker crumbs, butter, lemon and white wine

Chicken Parmesan

Lightly breaded, layered with sweet basil marinara and mozzarella, served over penne pasta

*Chicken Fratello**

Stuffing, sundried tomatoes and goat cheese, with a creamy roasted red pepper sauce

Lasagna

Meat or vegetable

Braised Short Rib gf

Mirepoix vegetables, root and parsnip puree

Marinated Beef Tips gf

Steakhouse marinade

Broiled Haddock gf

Freshest catch, white wine and lemon butter

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped with marinara

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow roasted yellow tomatoes

Grilled Vegetable Ravioli

Pesto cream sauce

Shallow Poached Salmon gf

Blood orange beurre blanc

Gluten Free Pasta Primavera

Gluten free pasta, seasonal vegetables, aglio olio

Side (choose one):

Baked Potatoes, Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Chilled Citrus Israeli Cous Cous

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert (choose one):

Triple Chocolate Truffle Cake, ° Sweet Cheese Filled Cannoli, Lemon Velvet Cake, Tiramisu Torte, Cheesecake with Strawberries, Carrot Cake°

*Contains nuts

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Hosted Beverage Options

(For Showers, and Daytime Events with less than 30 guests)

Punch Bowls (serves 30 guests)

Raspberry Champagne Punch - \$115

Sangria (White or Red) - \$115

Mimosa Punch - \$90

Bellini Punch - \$100

Non-Alcoholic Punch Bowl - \$60

Or build your own...

Bloody Mary Bar - \$8 per glass

(Bloody Mary base, olives, horseradish, limes, lemons, celery sticks, black pepper, Worcestershire)

Exotic Bloody Mary Bar - \$10 per glass

(Same as above, plus gherkins, jumbo shrimp, pepperoncini, bacon strips)

Mimosa Bar - \$8 per glass

(Orange juice, cranberry juice, grapefruit juice, pineapple juice, with a variety of berries for mix in)

Non- Alcoholic Options

Assorted Chilled Juices - \$2pp

Lemonade and Iced Tea-\$2pp

Assorted Soda - \$2 each, based on consumption

Sparkling Waters and Honest Tea - \$2 each, based on consumption

Milk Bar - \$2pp (chocolate - strawberry and whole milk)

Tea Party-\$1pp (assorted Teas, honey, lemon, sugar, spices)

Hot Chocolate Bar-\$3pp (assorted flavored hot chocolate with marshmallows, chocolates, whipped cream)

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Cold & Hot Displays

Prices listed are per person unless noted otherwise

Minimum of 25 people

Crudités Display gf

Assorted vegetable display, chef's dip
\$3

Artisan Cheese Display

International and local cheeses with
assorted crackers
\$3

Sliced Seasonal Fruit Display gf

A colorful display of seasonal melons,
pineapple and berries
\$4
Add Vanilla Honey Yogurt Dip
\$1

Cheese and Fruit Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries
\$4
Add Vanilla Honey Yogurt Dip
\$1

Cheese, Fruit and Vegetable Crudités Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries and assorted
vegetable display with chef's choice dip
\$5
Add Vanilla Honey Yogurt Dip
\$1

Antipasto Display

Marinated artichokes, Genoa salami,
prosciutto, tomatoes, buffalo mozzarella,
grilled pesto chicken, roasted red peppers,
olives, fried eggplant
\$8

Middle Eastern Display

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, sliced
toasted pita bread
\$8

Caprese Display gf

Fresh mozzarella, heirloom tomatoes,
balsamic glaze, evoo, chiffonade of fresh
basil, toasted garlic crostini
\$5

Mediterranean Nosh Display

Warm brie Provencal, imported sausages,
citrus olive selection, herb focaccia and
seasonal fruit
\$115 serves 25 ppl

Warm Spinach and Artichoke Dip

In bread boule, with pita chips
\$85 serves 25 ppl

Warm Brie en Croute

Raspberry or apricot preserves
\$85 serves 25 ppl

Warm Maine Crab and Sherry

Cream Cheese Dip

With toasted Italian bread
\$115 serves 25 ppl

Baked Piadina

Italian flatbread, pesto, arugula, shaved
parmesan
\$3

Steamed Mussels

Creamy white wine, lemon and fennel-
ernod, chef's selection bread
\$6

Clams Diablo

Lightly spiced heirloom tomato, fire roasted
peppers, sautéed clams, chef's selection
bread
\$6

Shrimp Cocktail gf

Freshly poached shrimp served with
cocktail sauce and lemons
\$3 each

Sushi Display

Grilled vegetable, ahi tuna and salmon rolls
with pickled ginger and wasabi
Market Price

Oysters or Clams on the Half Shell

Served with cocktail sauce and lemons
Market price

Or ask us about our raw bar....

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Cold Hors D'oeuvres

(Priced per 50 pieces)

Fruit Skewers <i>gf</i> Strawberry-mint yogurt \$85	Horseradish Chive Cream \$100	
Raspberry Cream on Pound Cake \$75	Roasted Fingerling Potato, Crème Fraiche, Smoked Salmon <i>gf</i> \$85	Caribbean Smoked Fish Dip on Sweet Potato Crisp \$85
Muscovy Duck Breast with Raspberry Cream on Pound Cake \$110	Smoked Chicken Mousse on Cheddar <i>gf</i> \$75	Smoked Salmon, Vegetable Citrus Garni on Cucumber Round \$85
Crabmeat and Boursin Filled Cherry Tomatoes <i>gf</i> \$75	Prosciutto Wrapped Melon <i>gf</i> \$85	Jerked Chicken Plantain* \$85
Pesto Cream filled Cherry Tomatoes <i>gf</i> \$80	Antipasto Skewers <i>gf</i> Fresh mozzarella, marinated artichoke, grape tomato, olive, roasted red pepper, prosciutto, balsamic glaze \$85	Sake Cured Tuna on Fried Wonton \$85
Chilled Golden Gazpacho "Shots" <i>gf</i> \$80 With lump crabmeat garnish <i>gf</i> \$100	Caprese Skewers <i>gf</i> Fresh mozzarella, grape tomato, basil, balsamic glaze \$85	Mozzarella Fettuccine Bruschetta Spoons \$75
Portabella Mushroom and Parmesan Cheese Bruschetta \$70	Ham Pinwheels <i>gf</i> Cream Cheese, Olives \$75	Prosciutto Wrapped Asparagus <i>gf</i> \$95
Goat Cheese and Pesto Crostini \$70	Beef Negimaki <i>gf</i> Asparagus, thin roast beef and Boursin cheese \$90	Buffalo Chicken Salad Bites Bleu cheese crumble \$80
Beef Tenderloin on Crostini	Tomato Mozzarella Bruschetta	Citrus Crab Salad atop Cucumber Round <i>gf</i> \$95
		Sriracha Deviled Eggs <i>gf</i> \$80

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Hot Hors D'oeuvres

(Priced per 50 pieces)

<i>Spanakopita</i> Balsamic drizzle \$75	<i>Cheddar Hush Puppies</i> Poblano Pepper Fermented Yogurt Sauce \$85	<i>Petit Arancini</i> Diablo Sauce \$85
<i>Sausage en Croute</i> Spicy Honey Mustard \$75	<i>Spinach Feta Stuffed Mushrooms gf</i> \$75	<i>Lobster Fritters</i> Fire Roasted Pepper Crème Fraiche \$150
<i>Mini Quesadillas</i> Beef, Chicken or Vegetable Salsa, Sour Cream \$110	<i>Artichoke Cream Filled Phyllo Cup</i> \$70	<i>Mini Gorgonzola Apple Chutney Tartlets</i> \$85
<i>Southwest Chimichangas</i> Salsa Fresca \$80	<i>Vegetable Pot Stickers</i> Citrus Soy Glaze \$85	<i>Firecracker Shrimp gf</i> \$125
<i>Teriyaki Chicken Satay*</i> \$75	<i>Sweet Italian Sausage Stuffed Mushroom Caps</i> \$85	<i>Bacon Wrapped Scallops</i> Maple Glaze gf \$125
<i>Crispy Egg Rolls</i> Gingered Plum Sauce \$85	<i>Sweet and Sour Chicken Skewers</i> \$75	<i>Black Bean Cake</i> Cilantro Cream gf \$80
<i>Fried Tortellini</i> Sweet Marinara \$75	<i>Chicken Wellington</i> \$100	<i>Mini Crab Cakes</i> Red Pepper Remoulade \$110
<i>Fingerling Potato Skin</i> Gorgonzola, Pancetta crackle, sour cream and chives gf \$85	<i>Seafood Stuffed Mushroom Caps</i> \$85	<i>Szechuan Beef Skewers*</i> \$75
<i>Seared Sea Scallop on Toasted Polenta</i> Pepita Croquante Crumble gf \$125	<i>Chipotle Chicken Crepes</i> \$80	<i>Crispy Coconut Shrimp</i> Sweet Chili Sauce \$125
	<i>Beef Wellington</i> \$110	<i>Italian Meatballs</i> \$80

Classic Favorites always available upon request...

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Dinner Buffet

Minimum of 25 guests - \$27 per person

Salads (choose two):

Served with Freshly Baked Rolls & Butter

Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic
Pasta Salad - Potato Salad- Red Quinoa Salad

Entrees (choose two):

Chicken Divan*	Stuffed Shells	NE Style Baked Haddock*
Chicken Capri	Vegetable Lasagna	Baked Stuffed Haddock
Chicken Parmesan	Baked Meat Lasagna	Shallow Poached Salmon gf
Chicken Piccata	Marinated Beef Tips gf	Salmon Florentine gf
Chicken Cacciatore gf	Bourbon Beef Tips gf	Seafood Newburg
Chicken Marsala*	Beef Bourguignon	
Turkey Tetrazzini	Sausage and Peppers gf	

Starch (choose one):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Cranberries and Brown
Rice, Penne Pasta, Roasted Fingerlings , Herb Scented Polenta Cakes, Citrus Israeli Cous Cous

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sauteed Squash Medley,
Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert & Coffee

Chef's Assorted Plated Desserts

Freshly brewed regular & decaffeinated coffees, select teas

Additional Entrees \$3pp

Additional Salad, Starch and Vegetable \$1pp

Chef Attended Stations

Add one or more chef attended stations to your dinner buffet. Stations are attended for one hour and are prepared for your guaranteed number of guests. Full details on following page.

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Chef Attended Stations

Pasta Station \$10 per person

Let one of our chef's prepare penne pasta to order with your choice of three sauces listed below and assorted seasonal vegetable for each of your guests.

Alfredo

Sweet Cream, butter & Parmesan

Aglia Olio

Extra virgin olive oil and fresh garlic

Marinara

Meatless red sauce

Pesto

Olive oil, pine nuts and sweet basil

Crème Rosa

A perfect blend of our marinara and alfredo

Bolognese

Traditional Hearty Italian Meat Sauce

Pasta Station Upgrades:

Chicken, Shrimp, Meatballs, Sausage, Cheese Tortellini

\$1 each/ per person

Carving Stations

Slow Roasted

Boneless Turkey

Breast

Sage Pan Gravy

\$8pp

Maple Glazed Pork

Loin

Apple Bourbon Demiglaze

\$8pp

Prime Rib of Beef

Au Jus

Horseradish Crème

\$12pp

Baked Honey Glazed

Ham

Pineapple Cherry Sauce

\$8pp

Roast Leg of Lamb

Port Wine Demi

\$10pp

Roast Tenderloin of

Beef

Béarnaise and Bordelaise

Sauce

\$12pp

A La Carte Stations

Martini Glass Mac & Cheese Bar \$10pp

Build your favorite Mac & cheese in a martini glass...

Cavatappi pasta - alfredo, creamy pesto & crème rosa sauces - gulf shrimp - diced ham - chopped bacon - cheddar - bleu cheese - parmesan cheese - grilled portabella mushrooms - green onions - hot sauce

Salad Station \$5pp

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens

Served with freshly baked rolls & butter

Dessert & Coffee Stations

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

Coffee & Tea Station \$2pp

Create Your Own Shortcake Bar \$6pp

Milk & Cookie Bar \$4pp

Chocolate Covered Strawberries

\$2 each

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Plated Dinner

Plated dinners are limited to two entrée selections and are served with choice of appetizer, salad, starch, vegetable, dessert and coffee service

Appetizer (choose one):

Chef's Soup Du Jour or Fruit Cup

Upgrades:

Jumbo Shrimp Cocktail \$4pp

New England Seafood Chowder \$3pp

Salad (choose one):

Served with freshly baked rolls and butter

Garden Salad, Caesar Salad, Chef's Seasonal Salad, Mesclun Greens with Balsamic

Starch (choose one):

Baked Potatoes, Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert (choose one):

Triple Chocolate Truffle Cake°, Sweet Cheese Filled Cannoli, Lemon Velvet Cake, Tiramisu Torte, Cheesecake with Strawberries, Carrot Cake°

*contains nuts

Coffee

Freshly brewed regular and decaffeinated coffees, select teas

Children's Entrees (select one):

\$13 per guest ages 4-11

Chicken Tenders
Served with French fries

Ziti
Marinara and Meatballs

Mac-N-Cheese
With grilled chicken

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Plated Dinner cont'd.

Cordon Bleu Chicken

Sherry cream sauce
\$24

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce
\$24

Pan Seared Chicken gf

Sautéed artichoke, woodland mushrooms, golden
beets, white wine sauce
\$25

Chicken Parmesan

Lightly breaded, layered with sweet basil
marinara and mozzarella, paired with penne
\$24

*Chicken Fratello**

Stuffing, sundried tomatoes and goat cheese, with
a creamy roasted red pepper sauce
\$24

Chicken Capri

Roma tomatoes, sliced onions, artichoke hearts,
white wine, parmesan cheese, paired with bowtie
\$24

Lasagna

Meat or vegetarian
\$24

Braised Short Rib gf

Paired with mirepoix vegetables, root and parsnip
puree
\$28

*Tenderloin of Beef**

7 oz roast tenderloin- drizzled with bordelaise
sauce
\$27

Slow Roasted Prime Rib au Jus gf

12 oz choice cut, served medium- medium rare,
with savory au jus
\$32

*NE Style Baked Haddock**

Cracker crumbs, butter, lemon and white wine
\$24

Shallow Poached Salmon gf

Blood orange beurre blanc
\$24

Sea Scallops gf

Tamarind glaze, gingered grilled scallions,
paired with coconut basmati rice, braised
baby bokchoy
\$32

Baked Stuffed Haddock

En casserole with seafood stuffing, topped
with Mornay sauce
\$24

Salmon Florentine gf

Atop spinach with mornay sauce
\$24

*Seafood Sampler**

Lobster, shrimp, scallops, & haddock, baked en
casserole with lemon butter, topped with
seasoned crumbs
\$32

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped
with marinara
\$24

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow
roasted yellow tomatoes
\$24

Gluten Free Pasta Primavera

Gluten free pasta, seasonal vegetables, aglio olio
\$24

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Preferred Professionals

Fratello's Events in the Millyard encourages your consideration of the following professionals for your upcoming event.

Accommodations

Hampton Inn & Suites

603.623.2040

Hilton Garden Inn

603.669.2222

Springhill Suites by Marriott

603.668.9400

Quality Inn by Marriott

603.668.6110

Island Hospitality

603.627.4464

www.islandhospitality.com

Cakes (Specialty)

Jacques Pastries

603.485.4035

jacquespastries.com

Triolos

603.232.3256

triolosbakery.com

Fredericks

603.647.2253

pastry.net

Blackberry Bakery

603.434.8110

blackberrybakerynh.com

Florist

PJ's Florals & Antiques

603.471.3411

www.pjsflowers.net

Harrington's Flowers

603.437.4030

www.harringtonflowers.com

Chalifour's Flowers

603.623-8844

www.chalifours.com

Jacques Flower Shop

603.625.5155

www.jacquesflowers.com

Hair & Makeup

Transformations Hair & Now

603.647.0270

transformationsnh.com

Philip Mark Salon

603.622.5225

philipmarksalon.com

Linens ~ Chair Covers ~ Chiavari Chairs

Divine Linen Rentals

603.647.7841

divinelinenrentals.com

Lakes Regions Tent and Event

603.456.2049

lakesregiontent.com

Special Events of New

England 800.924-8389

specialeventsofne.com

Perfect Parties

603.833.3878

perfectpartylinen.com

Music, Photo Booths & Uplighting

Main Event Entertainment,

LLC. 888.833.829

amainevent.com

Sowa Entertainment

603.685.4229

sowaentertainment.com

Get Down Tonight

Entertainment

888.411.3696

getdowntonight.com

Pete Chambers

www.petechambers.com

603.347.1030

Photography

New England Weddings

603.440.3818/617.356.7917

newenglandweddings.photography

Garone Photography

603.490.2917

garonephotography.com

Rick Bouthiette Photography

603.483.5355

masterevent.com

Clifford Photography

cliffordphotographynh.com

Transportation

Grace Limousine, LLC

800.328.4544

gracelimo.com

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