

Congratulations!

Congratulations to you on your engagement and thank you for considering Fratello's for your wedding reception. Your choice of the wedding reception venue is one of the most important decisions you will make for this day and we are here to make it as memorable as possible.

Why Fratellos?

Fratello's is more than a banquet facility. Once a busy factory mill, the building now holds several businesses including Fratello's Italian Grille and their beautiful wedding venue. From the moment you step foot into our facility, you will be captivated with its charm from years past. With its original brick interior, wooden beams and wrought iron décor, our elegant facility will provide you with the perfect space for your big day.

Fratellos is more than Italian. Our culinary team has an extensive background in the food industry; working in resorts all over the state and striving for perfection in all that they serve. As you will see from the following menus, our packages offer a variety of traditional and creative options guaranteed to satisfy your guests' palettes. Looking for a certain ethnic flavor? Our chefs enjoy being creative and providing you with a menu that will complete your wedding day dream. We can accommodate weddings of up to 150 guests buffet-style or 180 guests for a plated meal.

Our highly experienced wedding coordinators will work with you from the moment you begin to plan, straight through to the last dance, ensuring that every detail is in place and all of your expectations are met, if not exceeded.



We are confident that you will find Fratello's will offer you

The Highest of Standards
with Uncompromising Value.

After you have had an opportunity to review the enclosed information, please feel free to contact us with any questions that you may have or to arrange a convenient time to meet and tour our charming facility.

Thank you and congratulations once again on your engagement.
We look forward to speaking with you soon!



The McDonough Family

Additional Details

Deposit & Payment Schedule

A \$500 non-refundable deposit is due to secure the reservation of the space for your event. A final count is due 10 business days prior with final payment due 7 days prior to the event for that head count. Any additional charges would be paid by the end of the wedding.

Menu & Details

Menu is to be finalized no later than three months ahead of time for a plated meal; one month ahead of time for a buffet meal. We recommend an initial detail meeting between three and five months before your date so that we can discuss timing and menu options with you prior to your invitations going out.

Ceremony

Ceremonies can be performed on site. A \$200 site fee applies for the additional hour of time needed for the ceremony. Ceremonies run from 6pm-6:30pm unless otherwise arranged. Ceremonies also include a rehearsal to be scheduled the day prior to the wedding where possible. Some rehearsals may need to take place a few days prior. These details will be discussed with you as the date gets closer.

Bar Options

A private bar is set up for your event and a \$25 bar setup fee will apply. The bar can be set up as a cash bar (guests pay for their drinks) or you can host the bar (hosts pay for the drinks). The hosted bar can be limited to beer and wine only or specific to a desired money limit. All packages come with a champagne toast. If you wish to upgrade to a red or white wine toast, the cost is \$4 per person. These details will be discussed with your coordinator ahead of time.

Lodging

Fratello's is located in Manchester's Historic Millyard which is conveniently located near all major highways. Manchester also holds an abundance of lodging options for all of your guests, with shuttle service to and from our facility. Please see our vendor list for specific locations.

Attractions

Manchester is home to a number of year-round entertainment options, perfect for planning your wedding weekend or hosting out of town guests. From the Manchester Fishercats to the SNHU Arena, Palace Theatre to the Millyard Museum, we have activities surrounding us for your out-of-town guests to enjoy while they are here to celebrate you! Check out the Chamber of Commerce website for specific events happening around town.

Plated Wedding Options

We have three plated wedding packages available to you, each with a wide variety of entrée options and inclusions to best suit your day and budget. Every plated wedding package includes two entrees of your choice plus a vegetarian option, champagne toast, crisp salad with freshly baked rolls, complimentary wedding dessert cutting and Freshly

Brewed Coffee Service. They also include your choice of white, ivory or black floor-length tablecloths, linen napkins, all silverware, china and lemon iced water at each place setting. A wedding coordinator will also be assigned to you from the first day you book to the last dance ensuring every detail is executed seamlessly.

Signature Plated Wedding Menu

\$50 per person

International and Domestic Cheese Display
Fresh Vegetable Crudités with Creamy Parmesan Peppercorn

Butler Passed Hors D'oeuvres (choose three):

Teriyaki Chicken Satay	Buffalo Chicken Salad Bites
Mini Gorgonzola Apple Chutney Tarts	Roasted Fig & Goat Cheese Tartlets
Smoked Chicken Mousse on Cheddar	Vegetable Pot Stickers, Sweet Chili Sauce
Black Bean Cakes, Cilantro Cream	Sausage Stuffed Mushroom Caps
Mozzarella Fettuccine Bruschetta Spoons	Szechuan Beef Skewers

Salads (choose one):

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Housemade Dressing
Mesclun Greens with Tomatoes, Feta & Balsamic

Entrée Selections (choose two) (Vegetarian & Children Entrees on last page)

<i>Cordon Bleu Chicken</i>	Stuffed with ham, Swiss cheese and topped with a sherry cream sauce; paired with Garlic mashed potatoes and haricots verts
<i>Pan Seared Chicken</i>	Sauteed artichoke, woodland mushrooms, golden beets, white wine sauce; paired with boiled new parsley potatoes and sautéed spinach
<i>Chicken Fratello</i>	Stuffed with garlic and Italian herbs, panko breadcrumbs, sundried tomatoes and goat cheese, creamy roasted red pepper sauce; served atop a bed of smashed sweet potato with grilled asparagus spears
<i>Beef Tips</i>	bourbon glaze, peppers and onions, atop smashed russet potatoes and roasted root vegetables
<i>Short Ribs</i>	mirepoix vegetables, root and parsnip puree, and haystack potatoes
<i>Maple Glazed Pork Loin</i>	Cinnamon apple cream; served with wild rice pilaf and roasted squash, spinach and pancetta medley
<i>Baked Salmon</i>	dill herb butter or Florentine style, served with a citrus feta orzo and seasonal squash blend
<i>NE Style Haddock</i>	Panko crumbs, white wine, lemon butter sauce; served with roasted red potatoes and broccolini

Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Gratuity.

Distinctive Plated Wedding Menu

\$57 per person

International and Domestic Cheese Display
Fresh Fruit Display and Vegetable Crudités

Butler Passed Hors D'oeuvres (choose four):

Teriyaki Chicken Satay	Buffalo Chicken Salad Bites
Mini Gorgonzola Apple Chutney Tarts	Roasted Fig & Goat Cheese Tartlets
Smoked Chicken Mousse on Cheddar	Vegetable Pot Stickers, Sweet chili Sauce
Black Bean Cakes, Cilantro Cream	Sausage en Croute, Spicy Honey Mustard
Mozzarella Fettuccine Bruschetta Spoons	Artichoke Cream filled Phyllo Cups
Fingerling Potato Skin	Szechuan Beef Skewers

First Course:

Soup du Jour or Fruit Cup

Salads (choose one):

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Housemade Dressing
Mesclun Greens with Tomatoes, Feta & Balsamic
Chef Seasonal Salad with Housemade Vinaigrette

Entrée Selections (choose two) (Vegetarian & Children Entrees on last page)

<i>Cordon Bleu Chicken</i>	Stuffed with ham, Swiss cheese and topped with a sherry cream sauce; paired with Garlic mashed potatoes and haricots verts
<i>Pan Seared Chicken</i>	Sauteed artichoke, woodland mushrooms, golden beets, white wine sauce; paired with boiled new parsley potatoes and sautéed spinach
<i>Chicken Fratello</i>	Stuffed with garlic and Italian herbs, panko breadcrumbs, sundried tomatoes and goat cheese, creamy roasted red pepper sauce; served atop a bed of smashed sweet potato with grilled asparagus spears
<i>Chicken Marsala</i>	Fresh mushrooms, marsala wine sauce, over linguini and fresh steamed broccoli
<i>Maple Glazed Pork Loin</i>	Cinnamon apple cream; served with wild rice pilaf and roasted squash, spinach and pancetta medley
<i>Baked Salmon</i>	dill herb butter or Florentine style, served with a citrus feta orzo and seasonal squash blend
<i>NE Style Haddock</i>	Panko crumbs, white wine, lemon butter sauce; served with roasted red potatoes and broccolini
<i>Slow Roasted Prime Rib</i>	12 oz choice cut, served medium- medium rare, with savory au jus; served with garlic smashed potatoes and asparagus
<i>Tenderloin of Beef</i>	7 oz roast tenderloin, drizzled with bordelaise sauce, served with mushroom risotto and roasted brussels
<i>Baked Stuffed Haddock</i>	en casserole with seafood stuffing, topped with mornay sauce; served with served with roasted red potatoes and broccolini

Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Gratuity.

Millyard Plated Wedding Menu

\$70 per person

International and Domestic Cheese Display
Fresh Fruit Display and Chilled Grilled Vegetables Display
Red or White Wine Toast
Complimentary Dessert Cutting and Service with Chocolate Covered Strawberry
3 votives per table

Butler Passed Hors D'oeuvres (choose four):

Beef Wellington	Pan Seared Scallop with a Maple Bacon Jam
Mini Gorgonzola Apple Chutney Tarts	Smoked Chicken Mousse on Cheddar
Artichoke Cream filled Phyllo Cups	Vegetable Pot Stickers, Sweet chili Sauce
Black Bean Cakes, Cilantro Cream	Sausage en Croute, Spicy Honey Mustard
Mozzarella Fettuccine Bruschetta	Jumbo Shrimp atop Cocktail Shooter

Salads (choose one):

Crisp Garden Salad with Zinfandel Vinaigrette	Mesclun Greens with Tomatoes, Feta & Balsamic
Classic Caesar with Housemade Dressing	Chef Seasonal Salad with Housemade Vinaigrette
Caprese Salad with Balsamic and Oil Drizzle	

Intermezzo: Fruit Cup or Raspberry Sorbet

Entrée Selections (choose two) (Vegetarian & Children Entrees on page 5)

<i>Chicken Marsala</i>	Fresh mushrooms, marsala wine sauce, over linguini and fresh steamed broccoli
<i>Pan Seared Chicken</i>	Sauteed artichoke, woodland mushrooms, golden beets, white wine sauce; paired with boiled new parsley potatoes and sautéed spinach
<i>Chicken Canneberge</i>	Cranberry and Brie stuffing with pan gravy; served with green bean almandine and a rosemary brioche bread pudding.
<i>Slow Roasted Prime Rib</i>	12 oz choice cut, served medium- medium rare, with savory au jus; served with garlic smashed potatoes and asparagus
<i>Tenderloin of Beef</i>	7 oz roast tenderloin, drizzled with bordelaise sauce, served with mushroom risotto and roasted brussels
<i>Baked Salmon Oscar</i>	broiled filet, topped with lobster meat, asparagus and béarnaise; served with a citrus feta orzo and seasonal squash blend
<i>Baked Stuffed Haddock</i>	en casserole with seafood stuffing, topped with mornay sauce; served with served with roasted red potatoes and broccolini
<i>Sea Scallops</i>	tamarind glaze, gingered grilled scallions, basmati rice, braised bok choy
<i>Seafood Sampler</i>	lobster, shrimp, scallops and haddock baked in lemon butter, with seasoned crumbs, with oven roasted potato wedges and roasted carrot bouquetiere
<i>Veal Milanese</i>	lightly breaded veal cutlet, served with a lemon caper sauce; served over Orecchiette pasta with grilled asparagus spears
<i>Surf & Turf</i>	Choice of 10 oz cut choice prime rib or 6 oz roast tenderloin of beef, paired with poached salmon or sea scallops; served with fingerling potatoes and oven roasted cauliflower

Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Gratuity.

The Classic Wedding Buffet

Our Elegant Wedding Buffet offers a wide variety of choices and includes two entrée choices. The package price is \$54pp and includes your choice of white, ivory or black floor-length tablecloths, white or ivory linen napkins, all silverware, china and lemon iced water at each place setting. The Classic Wedding Buffet also includes:

International and Domestic Cheeses, Fruit & Vegetable Display
Three Butler-passed Hors d'oeuvres
Champagne Toast
Salad with Freshly Baked Rolls
Two Entrees
Starch and Fresh Vegetable
Complimentary Cake Cutting and Freshly Brewed Coffee Service.

Butler Passed Hors D'oeuvres (choose three):

Teriyaki Chicken Satay	Buffalo Chicken Salad Bites
Mini Gorgonzola Apple Chutney Tarts	Roasted Fig & Goat Cheese Tartlets
Smoked Chicken Mousse on Cheddar	Vegetable Pot Stickers, Sweet chili Sauce
Black Bean Cakes, Cilantro Cream	Sausage en Croute, Spicy Honey Mustard
Mozzarella Fettuccine Bruschetta Spoons	Artichoke Cream filled Phyllo Cups
Jumbo Shrimp atop Cocktail Sauce Shooter	Seared Scallops with Bacon Maple Jam
Szechuan Beef Skewers	Spanakopita, Balsamic Drizzle

Salads-plated or on buffet (choose one):

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Housemade Dressing
Mesclun Greens with Tomatoes, Feta & Balsamic
Chef Seasonal Salad with Housemade Vinaigrette

Entrée Selections (see next page):

Happy to accommodate specific dietary needs with separate meals.
Kids Plated Meals Available (see last page)

Starch (choose one)

Oven Roasted Red Bliss Potatoes, Polenta Cakes, Garlic Mashed Potatoes, Penne Pasta, Wild Rice or Roasted Fingerlings

Fresh Vegetable (choose one)

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

Classic Wedding Buffet cont'd.

Entrée Selections

Chicken Fratello

Stuffed with garlic and Italian herbs, panko breadcrumbs, sundried tomatoes and goat cheese, creamy roasted red pepper sauce

Chicken Marsala

Fresh mushrooms, Marsala wine sauce

Chicken Piccata

Capers, lemon butter sauce

Cordon Bleu Chicken

Stuffed with ham and Swiss cheese, sherry cream sauce

Maple Glazed Pork Loin

Apple bourbon demi glaze

Parmigiana

Veal, eggplant or chicken, breaded with hearty marinara

Marinated Beef Tips

Steakhouse seasoning

Bourbon Beef Tips

Bourbon glaze, peppers and onions

Shallow Poached Salmon

Blood orange beurre blanc

Baked Stuffed Haddock

En casserole with seafood stuffing, topped with Mornay sauce

NE Style Haddock

Cracker crumbs, butter, lemon and white wine

Seafood Newburg

Scallops, shrimp, lobster and crabmeat in a rich Newburg sauce, accompanied with puff pastry shells

Chef Attended Stations

Pasta Station \$10pp

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

Alfredo, Aglio Olio, Pesto, Crème Rosa, Marinara, Bolognese

Upgrades: Chicken, Shrimp, Meatballs, Sausage, Cheese Tortellini- \$1 each/ pp

Carving Station

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

Roast Tenderloin of Beef

Béarnaise and Bordelaise

Sauce

\$12pp

Roast Leg of Lamb

Port Wine Demi

\$10pp

The Italian Wedding Buffet

Our Italian Wedding Buffet is priced at \$54pp and includes your choice of white, ivory or black floor-length tablecloths, white or ivory linen napkins, all silverware, china and lemon iced water at each place setting. The Italian Wedding Buffet also includes:

Antipasto Display
(Soppressatas, dried cheeses, kalamata olives, marinated artichoke hearts, roasted red peppers, pesto chicken, breaded eggplant, roma tomatoes)
Three Butler-passed Hors d'oeuvres
Champagne Toast
Salad with Freshly Baked Rolls & Breadsticks
Three Entrees
Penne Pasta w/ Custom Sauce
Fresh Vegetable
Complimentary Cake Cutting and Freshly Brewed Coffee Service.

Butler Passed Hors D'oeuvres (choose three):

Teriyaki Chicken Satay	Buffalo Chicken Salad Bites
Mini Gorgonzola Apple Chutney Tarts	Roasted Fig & Goat Cheese Tartlets
Smoked Chicken Mousse on Cheddar	Vegetable Pot Stickers, Sweet chili Sauce
Black Bean Cakes, Cilantro Cream	Sausage en Croute, Spicy Honey Mustard
Mozzarella Fettuccine Bruschetta	Artichoke Cream filled Phyllo Cups
Jumbo Shrimp atop Cocktail Sauce Shooter	Seared Scallops with Bacon Maple Jam
Szechuan Beef Skewers	Spanakopita, Balsamic Drizzle

Salads-plated or on buffet (choose one):

Classic Caesar with Housemade Dressing
Caprese Salad with Balsamic & Oil Drizzle

Entrée Selections:

Happy to accommodate specific dietary needs with separate meals if needed
Kids Plated Meals Available (see last page)

Choose Three:

Eggplant Rollatini	Chicken Marsala
Chicken or Eggplant Parmigiana	Meat Lasagna
Pasta Primavera Alfredo	Veal Piccata
Butternut Squash Ravioli with Sage Cream	Stuffed Shells
Chicken Broccoli Alfredo	Linguini with White Clam Sauce

Fresh Vegetable (choose one):

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

The Cocktail Party Reception

Our Cocktail Party Reception is priced at \$62pp and includes your choice of white, ivory or black floor-length tablecloths, white or ivory linen napkins, champagne toast, all silverware, china and lemon iced water at each place setting. The Cocktail Party Reception also includes:

Two Displays
Four Butler-passed Hors d'oeuvres
Plated Salad with Freshly Baked Rolls
Two Carved Entrees & Chef Attended Pasta Station
Complimentary Cake Cutting and Freshly Brewed Coffee Service.

Displays (choose two):

Antipasto Display
Chilled Grilled Vegetable Display
Fresh Fruit Display
International and Domestic Cheese Display
Raw Vegetable Crudités

Butler Passed Hors D'oeuvres (choose three):

Teriyaki Chicken Satay	Buffalo Chicken Salad Bites
Mini Gorgonzola Apple Chutney Tarts	Roasted Fig & Goat Cheese Tartlets
Smoked Chicken Mousse on Cheddar	Vegetable Pot Stickers, Sweet chili Sauce
Black Bean Cakes, Cilantro Cream	Sausage en Croute, Spicy Honey Mustard
Mozzarella Fettuccine Bruschetta Spoons	Artichoke Cream filled Phyllo Cups
Jumbo Shrimp atop Cocktail Sauce Shooter	Pan Seared Scallops with Bacon Maple Jam
Szechuan Beef Skewers	Spanakopita, Balsamic Drizzle

Salad (choose one):

<i>Crisp Garden Salad with Zinfandel Vinaigrette</i>	<i>Mesclun Greens with Tomatoes, Feta & Balsamic</i>
<i>Classic Caesar with Housemade Dressing</i>	<i>Chef Seasonal Salad with Housemade Vinaigrette</i>

Chef Attended Pasta Station

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

Choose Three: Alfredo, Aglio Olio, Pesto, Crème Rosa, Marinara, Bolognese

Choose Two: Chicken, Shrimp, Meatballs, Sausage, Cheese Tortellini-

Chef Attended Carving Stations (choose two):

Slow Roasted Boneless Turkey Breast	Sage Pan Gravy
Maple Glazed Pork Loin	Apple Bourbon Demiglaze
Prime Rib of Beef Au Jus	Horseradish Crème
Roast Tenderloin of Beef	Béarnaise and Bordelaise Sauce
Roast Leg of Lamb	Port Wine Demi

Additional Entrée Options:

Vegetarian Entrées

Eggplant Rollatini
Ricotta, mozzarella &
parmesan filling, topped with
marinara

Butternut Squash Ravioli
Sage Brown Butter Cream
Sauce

Orecchiette Pasta
Asparagus, spinach, sundried
tomatoes, slow roasted
yellow tomatoes

Vegetable Lasagna
Baked cheese lasagna with
sweet marinara and seasonal
vegetables

Wild Mushroom Ravioli
Garlic Herb Alfredo

Children's Plated Entrée

(For guests 11 and under only-please select one)

\$20pp

Chicken Tenders
Served with French fries

Ziti
With marinara and meatball

Mac-N-Cheese
With Grilled Chicken

Reception Enhancements

Enhance your Reception by adding one or more of the following upgrades to your
Wedding Package *(prices are per person)*

Dessert Enhancements

Ice Cream Bon Bons \$1

Chocolate Dipped Strawberry \$2

Ice Cream Sundae Bar \$4

Viennese Sweets Table

Treat your guests to an assortment of our Chef's finest Cakes, Pies, Tortes, and Mini Pastries to satisfy any late night appetite.

\$6

Favor Bars & Late Night Eats

Add one of these build your own snack bars for some additional wedding fun

Milk & Cookies \$4pp

Ball Park Party \$4.50pp

Energy Builder \$5pp

Snack Mix \$5pp

Candy Buffet \$5pp

Nacho Bar \$4.50pp

Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Gratuity.

Preferred Professionals

Fratello's Events in the Millyard encourages your consideration and utilization 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

Cakes (Specialty)

Jacques Pastries 603.485.4035
Triolos 603.232.3256
Fredericks 603.647.2253

Florist

PJ's Florals & Antiques 603.471.3411
www.pjsflowers.net

Linens and Chair Covers

Divine Linen Rentals 603.647.7841
www.divinelinenrentals.com

Music, Photo Booths and Uplighting

Main Event Entertainment, LLC. 888.833.829
www.amainevent.com
Sowa Entertainment 603.685.4229
www.sowaentertainment.com

Photography

New England Weddings 603.440.3818
<https://newenglandweddings.photography/>
Rick Bouthiette Photography 603.483.5355
www.masterevent.com
Clifford Photography
www.cliffordphotographynh.com

Transportation

Grace Limousine, LLC 800.328.4544

Hair & Makeup

Transformations Hair & Now 603.647.0270
www.transformationsnh.com
Philip Mark Salon 603.622.5225
www.philipmarksalon.com