

# *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.

## *Room Rentals and Packages*

Our food and beverage minimum is \$50 per person, before 9% NH Meals Tax and 20% Service Gratuity.

We have three spaces available for your upcoming wedding. You will be assigned space depending on your space needs. We do not have room rental fees.

We schedule our weddings for a 5 hour timeframe. You will also be the only event going on in our facility. We offer both plated and buffet menu options.

We do offer a 5% discount off the total price if you book during our off-peak season (January-April, November)

## *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.

## *Bar Options*

A private bar is set up for your event, exclusive to your guests. 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.

## *Lodging & Attractions*

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. See our vendor list.

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.

## *Ceremonies in the Millyard*

We are happy to accommodate ceremonies on site. Our ceremony fee is \$200 and includes an additional hour of time prior to the reception time, a rehearsal to be scheduled the day prior to the wedding where possible and a coordinator to help facilitate all the details of the ceremony.

For events in the Stark & Jefferson or Amoskeag Room, we are happy to have you use one of the other rooms for your ceremony vs. having it in the room of your reception. For events in the Grand Ballroom, the ceremony would happen inside the room but we have several upgraded options available to you to customize your ceremony space.

### Option 1: Ceremony & Backdrop \$500

includes ceremony fee plus a credit of \$300 towards a ceremony backdrop, arch or flowers from D28 Weddings or PJ's Flowers

### Option 2: Private Decorated Ceremony Room \$800

includes ceremony fee and curtains from D28 Weddings between the pillars to create a divided ceremony space on the left half of the ballroom. Chairs would be set up facing the area where the ceremony is to be held. Curtains are opened after ceremony to reveal reception space.

### Option 3: Embellished Ceremony Room with Backdrop \$1000

includes everything in Option 2 but also a \$200 credit towards D28 Weddings that can go towards a ceremony backdrop, flowers or event design.

Option 2 and Option 3 are only available for groups up to 140 guests. For groups of 140 or more, ceremonies will take place in the ballroom on the dance floor with guest sitting at their seats. You are still welcome to add Option 1 to your package.



# *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. All of our wedding packages include 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. Every plated wedding package includes two entrees of your choice plus a vegetarian option, champagne or wine toast, fresh salad with warm rolls, complimentary wedding dessert cutting and Freshly Brewed Coffee Service.

## *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*

*\$68 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 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 &amp; 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 \$53pp 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  
Penne Side, 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)

## *Penne Pasta (choose one)*

Sauce Choice: Alfredo, Marinara, Crème Rosa, Pesto, Aglio Olio, Fra Diavolo

## *Starch (choose one)*

Oven Roasted Red Bliss Potatoes, Polenta Cakes, Garlic Mashed Potatoes, Cranberries & Brown Rice,  
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 \$53pp 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 \$60pp 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 &amp; 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

**Snack Mix** \$5pp

**Ball Park Party** \$4.50pp

**Candy Buffet** \$5pp

**Energy Builder** \$5pp

**Nacho Bar** \$4.50pp

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

