

Congratulations!

Congratulations on your engagement and thank you for considering Fratello's for your wedding reception. Your choice of wedding reception venue is one of the most important decisions you will make for your special day and we are here to help you 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. Final guest count is due 10 business days prior to the event; final payment is due 7 days prior to the event. Any additional charges would be due at the conclusion of the event.

Room Rentals and Packages

Our food and beverage minimum is \$50 per person, before 9% NH Meals Tax and 20% Service Gratuity. We offer both plated and buffet menu options, at a variety of price points.

We have three spaces available in our facility. You will be assigned space depending on your guest count and ceremony needs. We do not have room rental fees. Weddings are scheduled for a five hour timeframe. To ensure the best service standards, your wedding will be the only event booked in our facility during that time.

We do offer a 5% discount off the total price if you book during our off-peak months (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 in the room for your event, exclusive to your guests. The bar can be set up as a cash bar (guests pay for their drinks) or hosted bar (you 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 as well as 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 Apple Cheddar 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 Apple Cheddar 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-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

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

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 bouquettiere
<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 Classic Wedding Buffet offers a wide variety and includes two entrée choices. The package price is \$53pp and includes your choice of white, ivory or black floor-length tablecloths, white, ivory or colored 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
Three Sides
Complimentary Cake Cutting and Freshly Brewed Coffee Service.

Butler Passed Hors D'oeuvres (choose three):

Teriyaki Chicken Satay	Buffalo Chicken Salad Bites
Mini Apple Cheddar 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):

*We are happy to accommodate specific dietary needs with separate meals.
Kids Plated Meals Available (see last page)*

Sides (choose three)

Oven Roasted Red Bliss Potatoes, Polenta Cakes, Garlic Mashed Potatoes, Cranberries & Brown Rice, Wild Rice, Roasted Fingerlings, Penne with Choice of Sauce (see pasta station below), 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

Add one or more chef attended stations to your buffet. Stations are attended for one hour and are prepared for your guaranteed number of guests

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, Marinara, Crème Rosa, Bolognese, Pesto, Aglio Olio, Fra Diavolo

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, ivory or colored 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 with Choice of 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 Apple Cheddar 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 (Choose Three):

*We are happy to accommodate specific dietary needs with separate meals if needed
Kids Plated Meals Available (see last page)*

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

Penne Pasta (choose one sauce):

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

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, ivory or colored 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
Champagne Toast
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 Apple Cheddar 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):

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

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, Marinara, Crème Rosa, Bolognese, Pesto, Aglio Olio, Fra Diavolo

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

Penne
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

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
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

Bite Me Kupcakez
603.674.4459
bitemekupcakez.com

Florist

PJ's Florals & Antiques 603.471.3411
pjsflowers.net

Harrington's Flowers 603.437.4030
harringtonflowers.com

Chalifour's Flowers 603.623-8844
chalifours.com

Jacques Flower Shop 603.625.5155
jacquesflowers.com

D28 Weddings
603.232.1147
www.ad28wedding.com

Hair & Makeup

Transformations Hair & Now
603.647.0270
transformationsnh.com

Philip Mark Salon
603.622.5225
philipmarksalon.com

Transportation

Grace Limousine, LLC
800.328.4544
gracelimo.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

D28 Weddings
603.232.1147
www.ad28wedding.com

DJ/MC

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
petechambers.com
603.347.1030

Photo Booth

The Sleek Booth
thesleekbooth.com
617.356.7917

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

Photography

New England Weddings
603.440.3818/617.356.7917
newenglandweddings.photography

Rick Bouthiette Photography
603.483.5355
masterevent.com

Clifford Photography
cliffordphotographynh.com