

Wedding Receptions in the Millyard

Deposit & Payment Schedule

A \$500 non-refundable deposit with a signed contract 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. Payments can be made by cash, check or credit card. Cash or check is our preferred method of payment. Please note that any payment made by credit card will be subject to a 2.5% credit card fee. Any additional charges for bar services or extra guests would be due at the conclusion of the event. We request a card on file for these charges.

Room Rentals and Minimums

Our food and beverage minimum is \$55 per person, before NH Meals Tax, 20% Service Gratuity and a 2% Facility Fee. We have a 50-guest minimum. Should you have under 50 guests, a \$200 room rental fee would apply.

Wedding receptions are scheduled for a five-hour timeframe, starting at 5:00pm. To ensure the best service standards, your wedding will be the only event booked in our facility during that time. You also get use of the whole event facility during that time. The way in which the space gets utilized will be determined between you and the wedding coordinator and will be discussed at the tour/detail meeting.

Package Inclusions

All our wedding packages include choice of white or ivory floor-length tablecloths, linen napkins, all silverware, china and lemon iced water at each place setting. Every package includes a champagne toast, coffee and tea service as well as complimentary cake cutting. All package prices are listed per person and are subject to NH Meals Tax, 20% Service Gratuity and 2% Facility Fee.

Ceremonies in the Millyard

We are happy to accommodate ceremonies on site. Our ceremony fee is \$200 and includes an additional half hour of time prior to the reception time. Should you want to build that half hour into the reception time, a \$100 ceremony fee would apply. Ceremonies start at 4:30 pm.

During your tour, you will be given options on how the space can be utilized for a ceremony. For groups 75 and under, a separate ceremony room can be created within the space. For groups of 75 guests or more, guests would be sitting at their reception tables for the ceremony. Ceremony rehearsals are scheduled the day prior at 12:00pm.

Wedding Receptions in the Millyard

Plated Menu Requirements

For plated menu options we do require you to provide us with meal counts of what your guests have chosen for a meal. We provide you with a plated meal spreadsheet to help make this an easy task. This is due with your final count 10 days prior. We also ask that if you make place cards, you write the entrée selection discreetly somewhere on the card.

Dietary Restrictions/Allergy Concerns

Please ask your guests on the RSVP card if they have any dietary restrictions or allergies so that we can be sure to accommodate with specialty meals if need be.

Vendors

We require that meals be purchased for your vendors working at your event. We will charge you a flat \$20 rate for their meal rather than the full package price. Vendors will have a separate area designated for them for eating so there is no need to worry about them in your seating chart.

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, to cocktail hour only or for the entirety of the reception. The hosted bar tab is charged at the conclusion of the event. We request a card on file for these charges, so we do not have to take you away from the festivities. We do not offer any hosted bar packages; pricing is based on consumption.

Day of Setup

We are happy to set up your décor for you the day of the event. Décor drop off is scheduled the day prior at 12:00pm. We will go through the process of dropping off the décor with you at your first detail meeting.

Tastings/Detail Appointments

Menu is to be finalized no later than two months ahead of time. We will reach out to you three months ahead of time to set up an appointment to go over timeline, menu options and other details of your big day.

We are happy to schedule a private tasting of the menu selections once you have booked our facility. We suggest scheduling this no less than three months prior so that we can discuss your menu selections at your detail meeting.

Plated Wedding Packages

Classico

\$55 per person

Artisan Cheese Display with Assorted Crackers -Two Passed Hors D'oeuvres
Choice of Salad, Two Protein Entrees, One Vegetarian Entrée
Choice of Starch and Vegetable to be Plated with Protein Entrees
Champagne Toast - Complimentary Cake Cutting
Coffee & Tea Service

Distintivo

\$62 per person

Artisan Cheese Display with Assorted Crackers -Fruit Platter or Vegetable Crudites
Three Passed Hors D'oeuvres
Choice of Salad, Three Protein Entrees, One Vegetarian Entrée
Choice of Starch and Vegetable to be Plated with Protein Entrees
Champagne Toast - Complimentary Cake Cutting
Coffee & Tea Service

Butler Passed Hors D'oeuvres:

Chicken Skewers, Teriyaki or Sweet & Sour	Buffalo Chicken Salad Bites
Mini Apple Cheddar Chutney Tarts	Roasted Fig & Goat Cheese Tartlets
Vegetable Pot Stickers, Teriyaki	Black Bean Cakes, Cilantro Cream
Sausage en Croute, Spicy Honey Mustard	Beef Skewers, Szechuan or Teriyaki
Artichoke Cream filled Phyllo Cups	Sweet Potato Coins, Bacon and Avocado
Mini Beef Wellington (+\$15)	Jumbo Shrimp Cocktail Shooter (+\$15)
Pan Seared Scallop with Maple Bacon Jam (+\$20)	

Salads, served with warm rolls & butter

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing
Chef Seasonal Salad with Lite Vinaigrette
Caprese Salad with Balsamic and Oil Drizzle

Accompaniments

Potato- Artichoke Cake	Broccolini and Pancetta
Rosemary Potato Gnocchi	Green Bean Almandine
Mushroom-Truffle Risotto	Glazed Stemmed Baby Carrots
Roasted Red Bliss Potatoes	Roasted Squash, Spinach and Pancetta
Crispy Scallion Jasmine Rice Cake	Herb-roasted Rainbow Cauliflower
Parmesan-Garlic Mashed Potatoes	Lemon-Garlic Asparagus

Plated Entrée Selections

Rosemary Statler Chicken

Herb-marinated and seared, with white wine pan jus or mushroom marsala

Spinach and Boursin Chicken

Spinach and Boursin stuffing, with an herb cream sauce

Chicken Canneberge

Cranberry and Brie stuffing with pan gravy

Maple Glazed Pork Loin

Cinnamon apple cream

NE Style Haddock

Buttery cracker crumbs, white wine, lemon butter sauce

Baked Salmon

Citrus herb butter or Florentine style

Beef Coulette

Au poivre or red wine mushroom demi

Short Ribs (+\$2pp)

Chianti braised, with red onion chutney

Prime Rib Au Jus (+\$6pp)

10 oz choice cut, slow roasted, served medium rare

Tenderloin of Beef (+\$4pp)

6 oz roast tenderloin, topped with bordelaise sauce

Vegetarian Entrées

Eggplant Rollatini

Ricotta, mozzarella & parmesan filled, topped w marinara

Butternut Squash Ravioli

Sage brown butter cream sauce, dried cranberries

Wild Mushroom Ravioli

Garlic herb alfredo

Orecchiette Aglio Olio

Asparagus, spinach, sundried tomatoes, slow roasted heirlooms

Roasted Vegetable Tower

Oven roasted portobello mushroom caps, eggplant slices, zucchini/summer squash planks, bell pepper, topped with marinara and mozzarella

Children's Plated Entrée (For guests 11 and under only - please select one)

\$20pp

**Chicken Tenders and Fruit
Mac-N-Cheese**

**Penne Buttered or Marinara
Grilled Chicken and Broccoli**

Prices are listed per person. All prices are subject to NH Meals Tax, 20% Service Gratuity and 2% Facility Fee

Buffet and Family Style Packages

Signature Buffet \$57 per person

One Display - Two Butler-Passed Hors D'oeuvres
Choice of Salad, Three Entrées, Two Accompaniments
Champagne Toast - Complimentary Cake Cutting
Coffee & Tea Service

Displays

Artisan Cheese Display
Raw Vegetable Crudites

Fresh Fruit Display
Chilled Grilled Vegetable Display

Butler Passed Hors D'oeuvres:

Chicken Skewers, Teriyaki or Sweet & Sour	Buffalo Chicken Salad Bites
Mini Apple Cheddar Chutney Tarts	Roasted Fig & Goat Cheese Tartlets
Vegetable Pot Stickers, Teriyaki Sauce	Black Bean Cakes, Cilantro Cream
Sausage en Croute, Spicy Honey Mustard	Beef Skewers, Szechuan or Teriyaki
Artichoke Cream filled Phyllo Cups	Sweet Potato Coins, Bacon and Avocado
Mini Beef Wellington (+\$15)	Jumbo Shrimp Cocktail Shooter (+\$15)
Pan Seared Scallop with Maple Bacon Jam (+\$20)	

Salads, served with warm rolls & butter

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing
Chef Seasonal Salad with Lite Vinaigrette
Caprese Salad with Balsamic and Oil Drizzle

Accompaniments

Oven Roasted Red Bliss Potatoes	Summer Squash Medley
Yukon Gold Garlic Mashed	Brussel Sprouts and Bacon
Herb Roasted Fingerlings	Glazed Stemmed Baby Carrots
Penne with Choice of Sauce	Roasted Root Vegetables
Candied Butternut Squash	Herb Roasted Rainbow Cauliflower
Fresh Green Beans	

Additional Items:

Display \$3pp
Entrée \$4pp
Accompaniment \$2pp

Buffet Entrée Selections

Mediterranean Chicken

Stuffed with sundried tomato, artichoke, spinach, and goat cheese; roasted red pepper cream sauce

Chicken Marsala

Fresh mushrooms, Marsala wine sauce

Chicken Piccata

Capers, lemon butter wine sauce

Dijon Encrusted Pork Loin

Honey Dijon, panko crumbs

Beef Tips

Steakhouse, honey garlic or teriyaki

Short Ribs (+\$2pp)

Chianti braised, with red onion chutney

Baked Salmon

Citrus Herb Butter

NE Style Baked Haddock

Lemon, wine, butter, cracker crumb topping

Seafood Stuffed Haddock (+\$2pp)

Lobster, shrimp and scallop stuffing, Mornay Sauce

Orecchiette Aglio Olio

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes

Wild Mushroom Ravioli

Garlic herb alfredo

Butternut Squash Ravioli

Brown sugar sage cream, dried cranberries

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped with marinara

Chef Carved Entrees (+\$25 Carver Fee)

Roasted Boneless Turkey Breast (+\$2pp) Cranberry sauce, sage pan gravy

Maple Glazed Pork Loin (+\$2pp) Apple bourbon demi

Roast Sirloin(+\$3pp) Burgundy red-wine demi

Prime Rib of Beef (+\$5pp) Au jus, horseradish cream

Roast Tenderloin of Beef (+\$6pp) Béarnaise or bordelaise sauce

The Italian Farm Table ~ Family Style \$62pp

Antipasto Display - Three Passed Hors D'oeuvres
Choice of Salad, - Prosecco Toast
Choice of Two Entrees - Penne Pasta with Sauce - Two Accompaniments
Coffee & Tea Service - Complimentary Cake Cutting

Antipasto Display

Soppressata, aged cheeses, kalamata olives, marinated artichoke hearts, roasted red peppers, pesto chicken, breaded eggplant, Roma tomatoes

Butler Passed Hors D'oeuvres

Roasted Fig & Goat Cheese Tartlets	Mini Italian Meatballs
Portabella Mushroom Bruschetta	Sausage en Croute, Spicy Honey Mustard
Mozzarella Fettuccine Bruschetta Spoons	Artichoke Cream filled Phyllo Cups
Seared Scallops with Bacon Maple Jam	Formaggio Frito, marinara
Prosciutto Wrapped Asparagus	

Salads, served with warm rolls & butter

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing
Caprese Salad with Balsamic and Oil Drizzle

Entrée Selections

Eggplant Parmigiana	Pasta Primavera
Veal Milanese	Butternut Squash Ravioli
Chicken Piccata	Chicken Broccoli Alfredo
Chicken Marsala	Meat Lasagna Rollatini
Steak Pizzaiola	Seafood Cioppino

Accompaniments

Oven Roasted Red Bliss Potatoes	Brussel Sprouts and Bacon
Yukon Gold Garlic Mashed	Glazed Stemmed Baby Carrots
Herb Roasted Fingerlings	Roasted Root Vegetables
Candied Butternut Squash	Herb Roasted Rainbow
Fresh Green Beans	Cauliflower
Summer Squash Medley	

*Family style events will have a \$5 per table charge for the additional
serviceware and platters necessary.*

Food and Service Enhancements

Additional Plated Course \$3pp

Tazza di Frutta with honey drizzle, Lemon or Raspberry Sorbet Course, Chef Soup du Jour

Additional Hors D'oeuvres Option: see events package for pricing

Red or White Wine Toast \$5pp

Table Setting Package \$8 per table

Table Numbers, Menu Cards for each place setting and 3 votives per table

Ceremony Arch Rental

Round Gold Arch \$100

White Metal Arch: \$50

Arches come undecorated

Dessert Enhancements

Ice Cream Bon Bons \$3pp

Chocolate Dipped Strawberries \$2 each

Tavola Dolce \$6pp

(Biscotti - mini cannolis - zeppoles - pirouettes - pizzelles with sweet ricotta spread and raspberry preserves - fresh berries - assorted chocolate truffles)

Favor Bars & Late Night Eats

Milk & Cookies Warm homemade cookies served with white and chocolate milk \$4pp

Snack Attack Chip variety, pretzels, popcorn \$5pp

Candy Buffet Candy Display with a variety of 9-12 candy selections \$5pp

Nacho Bar Cheese sauce, jalapeños, tomatoes, black olives, sour cream \$4.50pp

Flatbreads Variety of Margherita, Meatlovers, Vegetable \$85 per 50 pieces