

Congratulations!

Congratulations on your engagement and thank you for considering Fratello's for your wedding reception. The 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 floors, 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 culinary 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' palates. Looking for a certain ethnic flavor? Our chefs enjoy being creative and providing you with a menu that will complete your wedding day desires. We can accommodate weddings of up to 150 guests for buffet or plated menu options.

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 your expectations are met, if not exceeded.



We are confident that you will find Fratello's offers

The Highest of Standards
with Uncompromising Value.

Once 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 for bar services or extra guests would be due at the conclusion of the event.

Room Rentals and Minimums

Our food and beverage minimum is \$50 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.

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. 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 is discussed at the tour/detail meeting.

We do offer a 5% discount off the food sales if you book during our off-peak months (January-April & November)

Menu & Details

We offer plated, buffet and family style menu options.

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 prior to your invitations going out.

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.

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. The bar itself is based on consumption.

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, only \$100 ceremony fee would apply.

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 75 guests or more, guests would be sitting at their reception tables for the ceremony.

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 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. Every plated wedding package includes two entrees of your choice plus a vegetarian option, complimentary wedding dessert cutting and Freshly Brewed Coffee Service. Additional entrée choice is \$4pp.

Classico

\$50 per person

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

Butler Passed Hors D'oeuvres (select three):

| | |
|---|-------------------------------------|
| Chicken Skewers, Teriyaki or Sweet & Sour | Buffalo Chicken Salad Bites |
| Mini Apple Cheddar Chutney Tarts | Roasted Fig & Goat Cheese Tartlets |
| Vegetable Pot Stickers, Tamarind Soy | Black Bean Cakes, Cilantro Cream |
| Sausage Stuffed Mushroom Caps | Beef Skewers, Szechuan, or Teriyaki |
| Mozzarella Fettuccine Bruschetta Spoons | |

Salads (select one):

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing
Served with warm rolls & butter

Entrée Selections (select two) (Vegetarian & Children Entrees on page 6)

| | |
|------------------------------------|--|
| <i>Rosemary Statler Chicken</i> | Herb-marinated and seared chicken breast with white wine pan jus |
| <i>Spinach and Boursin Chicken</i> | Chicken breast stuffed with spinach and Boursin, served with an herb cream sauce |
| <i>Beef Coulette</i> | Au poivre or red wine mushroom demi |
| <i>Maple Glazed Pork Loin</i> | Cinnamon apple cream |
| <i>NE Style Haddock</i> | Buttery cracker crumbs, white wine, lemon butter sauce |

Accompaniments (select two)

| | |
|-----------------------------------|--------------------------------------|
| Potato- Artichoke Cake | Broccoli and Pancetta |
| Rosemary Potato Gnocchi | Green Bean Almandine |
| Mushroom- Truffle Risotto | Glazed Stemmed Baby Carrots |
| Lemon- Oregano Orzo | Roasted Squash, Spinach and Pancetta |
| Crispy Scallion Jasmine Rice Cake | Herb-roasted Rainbow Cauliflower |
| Parmesan- Garlic Duchess Potatoes | Roasted Beet Medley |
| Citrus Quinoa Salad | Lemon-Garlic Asparagus |

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

Distintivo

\$57 per person

International and Domestic Cheese Display
Fresh Fruit Display and Vegetable Crudités
Champagne Toast

Butler Passed Hors D'oeuvres (select four):

| | |
|---|---|
| Chicken Skewers, Teriyaki or Sweet & Sour | Buffalo Chicken Salad Bites |
| Mini Apple Cheddar Chutney Tarts | Roasted Fig & Goat Cheese Tartlets |
| Vegetable Pot Stickers, Tamarind Soy | Black Bean Cakes, Cilantro Cream |
| Sausage en Croute, Spicy Honey Mustard | Mozzarella Fettuccine Bruschetta Spoons |
| Artichoke Cream filled Phyllo Cups | Loaded Duchess Potato Skins |
| Beef Skewers, Szechuan or Teriyaki | |

First Course:

Tazza di Frutta with honey drizzle

Salads (select one):

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing
Chef Seasonal Salad with Homemade Vinaigrette

Served with warm rolls & butter

Entrée Selections (select two) (Vegetarian & Children Entrees on page 6)

| | |
|------------------------------------|--|
| <i>Rosemary Statler Chicken</i> | Herb-marinated and seared chicken breast with white wine pan jus |
| <i>Spinach and Boursin Chicken</i> | Chicken breast stuffed with spinach and Boursin, served with an herb cream sauce |
| <i>Chicken Marsala</i> | Fresh mushrooms, marsala wine sauce |
| <i>Beef Coulette</i> | Au poivre or red wine mushroom demi |
| <i>Short Ribs</i> | Mirepoix vegetables |
| <i>Stuffed Pork Loin</i> | Apple-cranberry stuffed pork loin with cinnamon cream sauce |
| <i>Baked Salmon</i> | Dill herb butter or Florentine style |
| <i>Baked Haddock</i> | NE Style or Seafood Stuffed with Mornay Sauce |

Accompaniments (select two)

| | |
|-----------------------------------|--------------------------------------|
| Potato- Artichoke Cake | Broccolini and Pancetta |
| Rosemary Potato Gnocchi | Green Bean Almandine |
| Mushroom-Truffle Risotto | Glazed Stemmed Baby Carrots |
| Lemon- Oregano Orzo | Roasted Squash, Spinach and Pancetta |
| Crispy Scallion Jasmine Rice Cake | Herb-roasted Rainbow Cauliflower |
| Parmesan-Garlic Duchess Potatoes | Roasted Beet Medley |
| Citrus Quinoa Salad | Lemon-Garlic Asparagus |

Magnifico

\$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 Chef Choice Enhancement
3 votives per table

Butler Passed Hors D'oeuvres (select four):

| | |
|--|--|
| Beef Wellington | Pan Seared Scallop with a Maple Bacon Jam |
| Mini Apple Cheddar Chutney Tarts | Coconut Chicken Tenders, Sweet chili Sauce |
| Artichoke Cream filled Phyllo Cups | Vegetable Pot Stickers, Tamarind Soy |
| Black Bean Cakes, Cilantro Cream | Sausage en Croute, Spicy Honey Mustard |
| Mozzarella Fettuccine Bruschetta Spoons | Jumbo Shrimp Cocktail Shooter |
| Duchess Loaded Potato on Parmesan Tuille | |

Salads (select one):

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing
Caprese Salad with Balsamic and Oil Drizzle
Baby Spinach Salad with Poppyseed Vinaigrette
Chef Seasonal Salad with Homemade Vinaigrette
Served with warm rolls & butter

Intermezzo: Lemon or Raspberry Sorbet

Entrée Selections (select two) (Vegetarian & Children Entrees on page 6)

| | |
|---------------------------------|--|
| <i>Chicken Marsala</i> | Fresh mushrooms, marsala wine sauce |
| <i>Rosemary Statler Chicken</i> | Herb-marinated and seared chicken breast with white wine pan jus |
| <i>Chicken Canneberge</i> | Cranberry and Brie stuffing with pan gravy |
| <i>Slow Roasted Prime Rib</i> | 10 oz choice cut, served medium- medium rare, with savory au jus |
| <i>Tenderloin of Beef</i> | 8 oz roast tenderloin, topped with bordelaise sauce |
| <i>Baked Salmon Oscar</i> | Broiled filet, topped with lobster meat, asparagus and béarnaise |
| <i>Halibut Beurre noisette</i> | Halibut basted in brown butter, seasoned with garlic and lemon |
| <i>Sea Scallops</i> | Seared sea scallops with pancetta-garlic butter |
| <i>Surf & Turf (+\$3pp)</i> | Beef coulette with choice of seared scallops or skewered shrimp, topped with bearnaise |

Accompaniments (select two)

| | |
|-----------------------------------|--------------------------------------|
| Potato- Artichoke Cake | Brocolini and Pancetta |
| Rosemary Potato Gnocchi | Green Bean Almandine |
| Mushroom-Truffle Risotto | Glazed Stemmed Baby Carrots |
| Lemon- Oregano Orzo | Roasted Squash, Spinach and Pancetta |
| Crispy Scallion Jasmine Rice Cake | Herb-roasted Rainbow Cauliflower |
| Parmesan-Garlic Duchess Potatoes | Roasted Beet Medley |
| Citrus Quinoa Salad | Lemon-Garlic Asparagus |

Plated Weddings Continued

Vegetarian Entrées

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped
with marinara

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow
roasted yellow tomatoes

Butternut Squash Ravioli

Sage brown butter cream sauce, dried cranberries

Roasted Vegetable Tower

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

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 or Fruit

Penne

Buttered or with Marinara

Mac-N-Cheese

With Grilled or Fried Chicken

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.

Dietary Restrictions / Allergen Concerns

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting menu selections from them.

Meal Counts

As a reminder, guests must decide ahead of time what they are eating. Breakdown of meal counts are to be provided at time of final guest count.

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

Wedding Buffets

Fratellos buffet packages include 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.

Primo Wedding Buffet \$56 per person

One display, two butler-passed hors d'oeuvres, champagne toast, one salad (served plated), warm rolls & butter, two accompaniments, three entrees, coffee & tea buffet service. Complimentary cake cutting and service to your guests.

Ultimo Wedding Buffet \$65 per person

Two displays, three butler-passed hors d'oeuvres, champagne toast, one salad (served plated), warm rolls & butter, three accompaniments, two entrees, one carved entree, coffee & tea buffet service. Complimentary cake cutting and service to your guests

Displays

Artisan Cheese Display
Vegetable Crudites

Fresh Fruit Display
Chilled Grilled Vegetable Display

Butler Passed Hors D'oeuvres

| | |
|---|--|
| Teriyaki Chicken Skewers | Buffalo Chicken Salad Bites |
| Roasted Fig & Goat Cheese Tartlets | Vegetable Pot Stickers, Tamarind Soy |
| Black Bean Cakes, Cilantro Cream | Sausage en Croute, Spicy Honey Mustard |
| Mozzarella Fettuccine Bruschetta Spoons | Artichoke Cream filled Phyllo Cups |
| Seared Scallops with Bacon Maple Jam | Szechuan Beef Skewers |

Salads (select one):

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing
Baby Spinach Salad with Poppyseed Vinaigrette

Entrée Selections (see next page):

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

Accompaniments

Oven Roasted Red Bliss Potatoes, Yukon Gold Garlic Mashed, Herb Roasted Fingerlings, Penne with Choice of Sauce (see pasta station for sauce options), Candied Butternut Squash, Fresh Green Beans, Summer Squash Medley, Brussel Sprouts and Bacon, Sweet Potato Soufflé, Glazed Stemmed Baby Carrots, Roasted Root Vegetables, Herb Roasted Rainbow Cauliflower, Roasted Beet Medley

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

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 sauce

Wild Mushroom Ravioli

Garlic herb alfredo

Butternut Squash Ravioli

Brown sugar sage cream, dried cranberries

Maple Glazed Pork Loin

Apple bourbon demi glaze

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped with marinara

Beef Tips

Steakhouse, honey garlic or teriyaki

Pan-Seared Salmon

Citrus - mango salsa

Baked Haddock

NE Style with cracker crumbs or Seafood Stuffed with Mornay

Seafood Casserole

Haddock, scallops, shrimp and lobster in a creamy lemon-herb sauce with cracker crumb topping

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow roaster heirloom tomatoes, aglio olio

Chef Carved Entrees

Roasted Boneless Turkey Breast

Cranberry sauce, sage pan gravy

Maple Glazed Pork Loin

Apple bourbon demi-glaze

Roast Sirloin

Burgundy red-wine demi

Prime Rib of Beef

Au jus, horseradish cream
+\$4pp

Roast Tenderloin of Beef

Béarnaise
or bordelaise sauce
+\$5pp

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.

Dietary Restrictions / Allergen Concerns

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting RSVPs from them.

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

The Italian Farm Table

Our Italian Family Style Meal is priced at \$60pp 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. Family style meals are served platter style. The Italian Farm Table also includes:

Antipasto Display

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

Three Passed Hors D'oeuvres

Prosecco Toast

Two Entrees

Penne Pasta with Choice of Sauce

Two Accompaniments

Complimentary Cake Cutting and Freshly Brewed Coffee Service.

Butler Passed Hors D'oeuvres

(Select Three):

| | |
|---|--|
| Roasted Fig & Goat Cheese Tartlets | 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 | |

Entrée Selections (Select Two):

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

Eggplant Parmigiana

Veal Milanese

Chicken Piccata

Chicken Marsala

Steak Pizzaiola

Pasta Primavera

Butternut Squash Ravioli with Sage Cream

Chicken Broccoli Alfredo

Meat Lasagna Rollatini

Seafood Cioppino

Penne Pasta (select one sauce):

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

Accompaniments (select two):

Rosemary Red Potatoes, Herb Roasted Fingerlings, Garlic Yukon Mashed Potatoes, Mushroom Risotto, Lemon-Oregano Orzo, Warm Three Bean Salad, Sautéed String Beans & Shallots, Summer Squash Medley, Maple Glazed Stemmed Baby Carrots, Roasted Root Vegetables

Dessert and Late-Night Snacks

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 \$2pp

Chocolate Dipped Strawberries \$2 each

Ice Cream Sundae Bar \$4pp

Tavola Dulce \$6

(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 \$4pp

Warm homemade cookies served with white and chocolate milk

Ball Park Party \$4.50pp

Popcorn variety, flavored salt sprinkles, honey roasted nuts, pretzels

Energy Builder \$5pp

Granola, raisins, candy coated chocolate, assorted nuts, yogurt drops, coconut

Snack Attack \$5pp

Chip variety, pretzels, popcorn

Candy Buffet \$5pp

Candy Display with a variety of 9-12 candy selections

Nacho Bar \$4.50pp

Blue and white corn chips, cheese sauce, jalapeños, tomatoes, black olives, sour cream

Flatbreads \$85 per 50 pieces

Variety of Margherita, Meatlovers, Vegetable