



Mill Falls

AT THE LAKE

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ALEXSANDRA WICIEL

WEDDINGS AT THE LAKE

OUR WEDDING OFFERINGS INCLUDE:

Invitation for two to our Wedding Tasting event- held twice a year.

On-site ceremony rehearsal

Dedicated, specialized staff to help coordinate and oversee your special day

5.5 Hour Reception (5 Hour Reception for Offsite Weddings)- inclusive of cocktail hour, dinner and dancing.

Use of the grounds at your reception location for photographs

Your choice of buffet, plated, or stations menus

Ivory table linens & ivory napkins

Flatware, stemware and glassware

Group Room Blocks for you and your guests

SITUATED ON LAKE
WINNIPESAUKEE,
SURROUNDED BY MOUNTAINS
AND BEAUTIFUL SCENERY,
MILL FALLS AT THE LAKE IS
THE PERFECT SETTING TO
CELEBRATE THE BEGINNING
OF YOUR JOURNEY TOGETHER



THE EWINGS



THE EWINGS



MAXINE CADMAN



SOLARE PHOTOGRAPHY



MAXINE CADMAN

Serenity

The Crackle of a Fire, the Soft Sounds of Snow Falling Outside, a Stillness to the Lake, and Joyous, Happy Laughter Ringing Out Inside. Serenity Season at Mill Falls at the Lake Brings an Extra Bit of Romance to Weddings, Plus Special Savings to Our Couples.

NOVEMBER – APRIL

10% Off Cocktail Hour Hors D'Oeuvres

20% Off Winnepesaukee or Flagship Ballroom Rental Rates

Complimentary Ceremony Site – up to \$950 Value

Complimentary Chivari Chair Upgrade- \$7.50 per chair value

Complimentary House Champagne Toast – \$4 Per Guest Value

Serenity Season Guestroom Rates Available- many weekends with no minimum stay requirement

Complimentary Wedding Night Guestroom for the Bride and Groom

Complimentary First Anniversary Guestroom for the Bride and Groom (Based on Availability)

10% Off Cascade Spa Hair and Make-Up Services for the Bride the Day of the Wedding

50% Off Private Room Rentals for Your Rehearsal Dinner and Farewell Breakfast

EXCLUDES HOLIDAYS AND SPECIAL EVENT DATE. Valid ONLY at the Flagship Ballroom and Winnepesaukee Ballroom.

Season

Our Menus

WEDDING RECEPTIONS INCLUDE

Personalized a la carte selection of Stationary and Passed Selections for Cocktail Hour

Artisan Bread & Butter

Choice of Salad

Choice of plated or buffet meal with Two Entrées + Vegetarian Option

Choice of Starch

Choice of Vegetable

Locally Roasted Coffee and Teas

Ivory Linens, china, glassware and silverware for the tables.

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering



DISPLAYED HORS D'OEUVRES

HANDCRAFTED ARTISANAL CHEESE & CHARCUTERIE

Artisan Cheeses, Charcuterie and House-Made Pâté with Seasonal Preserves, Nuts, Berries, Grapes, Crackers, and French Bread Crostini

\$12

ANTIPASTO

Assorted Meats and Cheese with Roasted Marinated Vegetables, Olives, Pepperoncini, Toasted Breads, Breadsticks, Dips and Seasoned Oils

\$11

BAKED TRIO OF DIPS

Wild New Hampshire Mushroom • Creamy Five Onion • Fire-Roasted Corn and Pico de Gallo. Accompanied by Assorted Breads, Crackers and Vegetables

\$8

CHILLED TRIO OF DIPS

Creamy Spinach Dip • Black Olive Tapenade • Pico de Gallo
Accompanied by Pita Crisps, Tortilla Chips, Carrot and Celery Sticks

\$8

AGED CHEDDAR BLOCK AND ROASTED RED PEPPER DIP

Accompanied by an assortment of Crackers

\$6

FRESH VEGETABLE CRUDITES

House-made Ranch and Traditional Hummus

\$7

SLICED FRESH FRUIT DISPLAY

Assorted Fresh Fruit thinly sliced and accompanied by Grapes and Berries

\$7

Priced Per Person

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering

RAW BAR- **Must be for full guest count**

Oysters, Little Neck Clams and Jumbo Shrimp Cocktail with Cocktail Sauce, Horseradish, Lemons, Tabasco Sauce and Red Wine Mignonette

\$20

Lobster Tails - **\$Market Price** | Clam and Oyster Shucking by Uniformed Chef - **\$75** Chef Attendant Fee Additional

LOBSTER CORN CHOWDER STATION- **Must be for full guest count**

Fresh Lobster Corn Chowder Topped with Sautéed Lobster Meat Accompanied by Sweet Cornbread Muffins and Presented by a Chef

\$10 + \$75 Chef Attendant Fee

POTATO BAR

Select one: Mashed Potatoes or Russet Baked Potatoes
Add-ins: Bacon Crumbles, Shredded Cheddar, Common Man Beef Chili, Scallions, Sour Cream, Broccoli Florets **\$8**

Ask about optional enhancements to stationary display's



Hors d'Oeuvres

SERVER PASSED HORS D'OEUVRES

Priced per 100 Pieces- can be ordered in quantities of 25

HOT

Scallops Wrapped in Bacon Tossed with Maple Syrup and Lime Juice **\$400**

Crab Cakes with roasted red pepper remoulade **\$375**

Mini Beef Wellington with Shaved Truffles and Dijonnaise **\$375**

Short Rib Pastry Bites goat cheese whipped potatoes and horseradish crème **\$350**

Chicken Parmesan Spring Roll *house Pomodoro* **\$325**

Pork Pot stickers with Ponzu Drizzle **\$300**

Chicken Tempura Drizzled with Honey Soy Sesame Glaze **\$275**

Sweet Chili Thai Chicken Bites **\$300**

Macaroni and Cheese Bites Topped with Smoked Pulled Pork pickled onions **\$350**

New Hampshire Wild Mushroom Arancini with Caramelized Shallots and Gruyere Mornay **\$300**

Vegetable Spring Rolls with Ginger Soy Dipping Sauce **\$250**

Spanakopita with Tzatziki Sauce **\$250**

Sweet Baby Bell Peppers Stuffed with Creamy Pico de Gallo and Corn **\$225**

Buffalo Cauliflower with blue cheese crème **\$300**

COLD

Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce and Fresh Lemon **\$375**

Lobster Salad in Butter Lettuce Cups citrus vinaigrette **\$400**

Tuna Taco with Wasabi Aioli **\$350**

Seared Steak Crostini blue cheese and blueberry red onion jam **\$350**

Curried Chicken Salad – served in endive with blistered grapes **\$300**

Antipasto Skewers with Mozzarella, Sun-Dried Tomato, Kalamata Olive, Artichoke and Balsamic Drizzle **\$300**

Bruschetta – Marinated, Slow-Roasted Tomatoes on Crostini with Basil and Balsamic Reduction **\$225**

Dried Apricot, Goat Cheese and Almond phyllo cup **\$225**

Roasted red pepper hummus, toasted Pita, and roasted curried carrot straw **\$225**

SEASONAL HORS D'OEUVRES

Spring ~ Crab Salad with scallions in a tortilla cup **\$375**

Summer ~ Watermelon Cube feta cheese crumbles, balsamic reduction **\$200**

Fall ~ Open-Faced Chicken Pot Pie cranberry chutney **\$325**

Winter ~ Sausage Stuffed Mini Portabella Mushroom Caps **\$300.**

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering



Salads & Sides

SALADS

CHOICE OF ONE SALAD

Field Greens Salad with Balsamic Vinaigrette

Caesar Salad with Baby Romaine House-Made Parmesan Croutons and Parmesan Cheese

PREMIUM SALADS

\$5 per person

Lakehouse Salad cherry tomatoes, shaved parmesan, candied pecans, cucumber ribbon, sweet garlic vinaigrette

Arugula Salad roasted tomatoes, Greek olives, shaved parmesan, lemon oil vinaigrette, balsamic drizzle

Beet Carpaccio roasted sliced gold and red beets, goat cheese, broken pecans, arugula, and lemon thyme vinaigrette

Salad Caprese fresh mozzarella, vine-ripened heirloom tomato, fresh basil, olive oil, balsamic reduction

VEGETABLE CHOICE OF ONE

Chef's Choice Seasonal Vegetable

Maple Glazed Heirloom Roasted Carrots

Garlicky Green Beans

ASK ABOUT APPETIZER COURSE OPTIONS

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering

STARCHES

CHOICE OF ONE

Traditional Whipped Potatoes

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Roasted Maple Sweet Potatoes

PREMIUM STARCHES

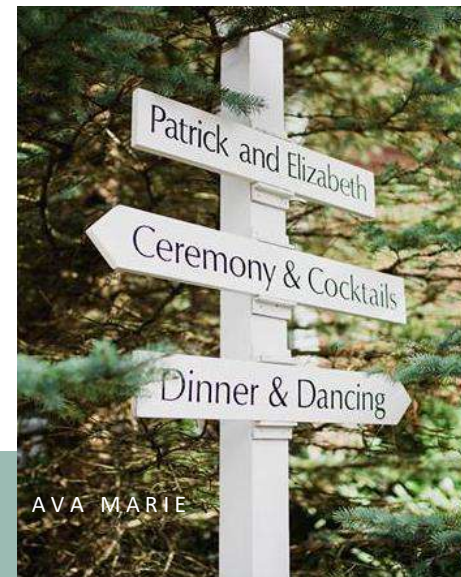
Truffle Parmesan Whipped Potatoes

Herbed Pecorino Risotto

Potato Gratin with Gruyere Cheese

Creamy Leek and Goat Cheese Polenta

\$3 Per Person Additional



CAITLIN PAGE

AVA MARIE



Main Courses

BUFFET MENUS \$49 PER PERSON

ENTRÉES

CHOICE OF TWO + ONE VEGETARIAN OPTION

Bourbon Beef Tips with Rosemary and Cracked Pepper Demi-Glace

Cider Braised Boneless Short Ribs

Baked Sole crab and scallop-stuffed, sherry crumbs and béarnaise sauce

Seared Salmon with New Hampshire Mustard Maple Glaze

Seared Salmon with Arugula Scape Pesto

Baked Haddock lobster sherry cream sauce

Chili-Herbed Rubbed Pork Tenderloin with Pancetta Crisp and Blueberry Gastrique

Caprese Statler Chicken with Pesto Mornay

Seared Statler Chicken Breast olive and artichoke stuffed with Chorizo Vinaigrette

Roasted Statler Chicken with Caramelized Shallot Jus

Eggplant Napoleon: breaded eggplant cutlet, portabella wilted spinach, fire roasted peppers, fresh mozzarella.
With pomodoro

Creamy Polenta with Eggplant and summer squash caponata, and Olive and Artichoke Pomodoro Sauce

Butternut Squash Ravioli with Sage Brown Butter Sauce

Spinach Ravioli with roasted tomatoes, snap peas, Beurre Blanc sauce.

CHILDREN'S MENU

Choose One of the Following to be Served to Children Under 12. All Children's Meals are Served with a Fruit Cup.

Chicken Fingers and French Fries **OR** Pasta with Creamy Cheese Sauce

\$18 Per Person

Petite Filet Mignon with Starch and Vegetable

\$23 Per Person

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering

Main Courses

PLATED MENUS PRICED PER SELECTION

ENTRÉES

CHOICE OF TWO + ONE VEGETARIAN OPTION

Bourbon Beef Tips with Rosemary and Cracked Pepper Demi-Glaze **\$49**

Cider Braised Boneless Short Ribs **\$49**

Baked Sole crab and scallop-stuffed, sherry crumbs and béarnaise sauce **\$47**

Seared Salmon with New Hampshire Mustard Maple Glaze **\$46**

Seared Salmon with Arugula Scape Pesto **\$46**

Baked Haddock lobster sherry cream sauce **\$48**

Sliced Garlic Roasted Sirloin-thyme and sherry jus and horseradish crème **\$51**

Bacon-Wrapped Filet Mignon red wine demi **\$56**

Crab Cake with Summer corn relish and spicy remoulade **\$48**

Chili-Herbed Rubbed Pork Tenderloin with Pancetta Crisp and Blueberry Gastrique **\$44**

Caprese Statler Chicken with Pesto Mornay **\$46**

Seared Statler Chicken Breast olive and artichoke stuffed with Chorizo Vinaigrette **\$46**

Roasted Statler Chicken with Caramelized Shallot Jus **\$44**

Eggplant Napoleon: breaded eggplant cutlet, portabella wilted spinach, fire roasted peppers, fresh mozzarella.
With pomodoro **\$37**

Creamy Polenta with Eggplant and summer squash caponata, and Olive and Artichoke Pomodoro Sauce **\$37**

Butternut Squash Ravioli with Sage Brown Butter Sauce **\$37**

Spinach Ravioli with roasted tomatoes, snap peas, Beurre Blanc sauce. **\$37**

Vegetable Curry with roasted spiced cauliflower, spaghetti squash in a red curry sauce. With bell pepper, snap peas, carrot and crisp wontons **\$37**

Petite Filet Mignon served with Baked Stuffed Lobster Tail **\$69**

Pan-Seared Scallops with White Wine Butter Sauce **\$50**

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering



THE EWINGS



Grand Wedding Package

\$225 PER PERSON

COCKTAIL HOUR:

STATIONARY APPETIZERS:

Chef Attended Raw Bar: Oysters, Little Neck Clams and Jumbo Shrimp Cocktail with Cocktail Sauce, horseradish, Lemons, Tabasco Sauce and Red Wine Mignonette

Seasonal Baked Brie: served with assorted crackers and warm baquette bread

Seasonal Flavors: Spring- fig, Summer - blueberry, Fall - apple, Winter - cranberry)

CHOICE OF FOUR PASSED APPETIZERS:

Ahi Tuna poke Wontons - guacamole, sriracha aioli and soy syrup

Roast beef-wrapped asparagus spears garlic boursin spread

Puffed shrimp drizzled with a sesame soy

Blue cheese & pear purse

Artichoke and goat cheese crouquette

Chicken marsala puff pastry

Lobster Quesadilla

Pork belly and apple skewer

PLATED DINNER:

SALAD- Select One

Baby spinach, dried cherries, spiced walnuts, goat cheese crumbles, shallots and champagne vinaigrette

Burrata salad, grape and yellow tomatoes, fresh basil and balsamic reduction

ENTREES- Select Two plus a Vegetarian Selection

Lobster Ravioli with fire roasted tomato cream sauce

Surf N Turf - Filet with garlic herbed shrimp, scallops, or crab cake

Pan Seared Halibut with Chimichurri Sauce

Chicken Wellington-Chicken Breast encrusted in pate of mushrooms and herbs, wrapped in puffed pastry and baked

Herb crusted lamb chops with rosemary jus

Roasted Vegetable Risotto- Creamy risotto, roasted seasonal vegetables, fresh herbs, white wine and finished with parmesan cheese

BEVERAGE SELECTIONS:

Includes a House Champagne Toast and a Five Hour Full Open Bar with Beer, Wine and Liquor

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering

Sweets & Treats

REFRESHMENTS

Priced per person

WATER STATION

Flat Water with Fruit and Berry Garnish - **\$3**

Assorted Flavored Seltzers - **\$4**

NON-ALCOHOLIC BEVERAGE STATION

Iced Tea and Lemonade - **\$4**

Raspberry, Peach and Mango Flavor Shots - **\$2 Additional**

SPECIALTY COFFEE STATION

Locally Roasted Coffee, Presented with Cinnamon Sticks, Chocolate Covered Espresso Beans, Rock Candy Swizzle Sticks, Flavor Shots, Homemade Whipped Cream and Brown Sugar - **\$6**

HOT COCOA & CIDER STATION

Creamy Hot Chocolate and Local Hot Apple Cider Served with Cinnamon Sticks, Nutmeg, Peppermint Sticks, Marshmallows and Homemade Whipped Cream - **\$7**

DESSERTS

STRAWBERRY SHORTCAKE

Macerated Strawberries, Homemade Biscuits, Whipped Cream and White Chocolate Shavings - **\$7** (A La Mode - **\$3** Additional)

SEASONAL HOT CRISP STATION

Spring and Summer Mixed Berry Crisp, Fall and Winter Apple Crisp, Served with Whipped Cream - **\$7** Per Person (A La Mode - **\$3** Additional)

SWEET ASSORTMENT

Variety of Gourmet Dessert Bars, Cannoli, Petit Fours, and French Macarons - **\$10**

ICE CREAM SHOPPE

Common Man Homemade Vanilla and Chocolate Ice Cream, Hot Fudge, Homemade Whipped Cream and Waffle Bowls with an Assortment of Toppings - **\$9** Per Person (25 Guest Minimum)

Add Additional Flavor of Ice Cream or Root Beer - **\$2**

LATE-NIGHT SNACKS

All Late-Night Snacks are passed with the exception of the French Fry Bar, Popcorn Bar, and Cider Donuts, and require a minimum of 50 Guests. Priced per person

FRENCH FRY BAR

French Fries | Sweet Potato Waffle Fries | Truffled Parmesan Fries | Accompanied by Garlic Aioli, Sriracha Ketchup, Maple Mustard, and Cheese Sauce - **\$7**

CHEESEBURGER SLIDERS

Served with an Onion Ring and Zesty Ketchup - **\$6**

ASSORTED PIZZAS

Chicken, Bacon, Maple, and Arugula | Pepperoni | Margherita | Garlic Oil, Gorgonzola, Mozzarella Cheese, and Scallions - **\$6**

CHICKEN & WAFFLE SKEWERS

Served with New Hampshire Maple Drizzle - **\$5**

CHICKEN WINGS

Sweet Chili | Buffalo | BBQ | Accompanied by Ranch & Blue Cheese Dressings for Dipping - **\$7**

POPCORN BAR

Buttered Popcorn, Cheddar Popcorn and Kettle Corn with Assorted Flavored Salts and Mini M&M's - **\$7**

PRETZEL BITES

Served with New Hampshire Maple Mustard and Gouda Cheese Sauce - **\$5**

GRILLED CHEESE STICKS

Served with Tomato Soup Shooters - **\$4**

GOURMET MACARONI & CHEESE BITES

Breaded and Deep Fried - **\$3**

CIDER DONUTS - (Seasonally available Mid May - Mid-November) **\$4**

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering



In-Room Options

In-Room Options are Ordered Ahead of Your Wedding Day and Delivered to Either the Bride's or Groom's Suite the Day Of. A \$50 Delivery Fee Will Apply for All Items Below- deliveries are only available at Chase House or Church Landing. All items are priced per person.

IN - ROOM ASSORTED BREAKFAST SANDWICHES

Handmade Egg Sandwiches with Bacon, Sausage, and Vegetarian
Accompanied by a Selection of Chilled Juices, Locally Roasted Coffee, and Tea **\$17**

IN - ROOM CONTINENTAL BREAKFAST

Assortment of House-Baked Breakfast Pastries and Seasonal Whole Fruit
Accompanied by a Selection of Chilled Juices, Locally Roasted Coffee & Tea **\$11**

IN - ROOM BAGEL BAR

Assorted Bagels, Flavored Cream Cheese, Nut Butters and Assorted Toppings to Include: Bacon Crumbles, Sliced Strawberries, Cucumber and Tomato Rounds, Served with Fresh Fruit Salad
Accompanied by a Selection of Chilled Juices, Locally Roasted Coffee & Tea **\$13**
Smoked Salmon Display with Capers, Red Onions and Boiled Eggs - **\$7 Additional**

LUNCH TO GO!

Assorted Deli Sandwiches, Pasta Salad, Whole Fresh Fruit and Cookie or Brownie
Accompanied by Chips and Bottled Water or Soda
Packaged and Ready to Go! **\$21**

MIMOSA ACCESSORIES***As an add onto existing delivery

Carafe of Orange Juice and Champagne Flutes **\$4**

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering



Spirits & Libations

Cocktail Pricing Below is Based on a Single Liquor Cocktail. Cocktails Requiring Multiple Liquors will be Charged Accordingly. Specialty Martinis, Signature Drinks, Special Request Wines and Beers are Available Upon Request.

DRINK PRICING

Beer Selections - **\$5.50 - \$8.50** Per Drink

Silver Gate Wines - **\$8** Per Glass

Premium Wines - Ask the Sales Office for More Information

Cocktails & Mixed Drinks - **\$9 - \$15** Per Drink

Glass of House Champagne - **\$7** Per Glass | Champagne Toast (Half-Glass) - **\$4** Per Person

Soft Drinks/Juices - **\$3** Each

BAR SELECTIONS

BEERS: Budweiser, Bud Light, Miller Lite, Samuel Adams, Samuel Adams Seasonal, Smuttynose IPA, Light Sky by Blue Moon, Corona, Corona Premiere, Heineken, Moat Mountain Miss V's Blueberry, Angry Orchard, Common Man IPA, White Claw, Kaliber (Non-Alcoholic)

HOUSE WINES: Silver Gate Wines from California: Sauvignon Blanc, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir

LIQUORS: Grey Goose, Hendricks, Jack Daniels, Jameson, Common Man Woodford Bourbon, Johnny Walker Black, Absolut, Absolut Citron, Stolichnaya Flavors, Bacardi, Captain Morgan, Malibu, Tanqueray, Beehive, Bombay Sapphire, Canadian Club, Seagram's 7, Seagram's VO, Southern Comfort, Jim Beam, Dewars, Jose Cuervo Gold, Peachtree Schnapps, Razzmatazz, Apple Pucker, Tito's, Cointreau, Midori Melon, Baileys, Kahlua, Amaretto Disaronno,

SEASONAL SANGRIAS Must be preordered with a guaranteed guest count and paid for in advance.

Available at the Bar or Passed During Cocktail Hour **\$9.00** glass (minimum 20 glasses)

WINTER SANGRIA: Red Wine, Cranberry, OJ, Cointreau, Fresh Cranberries

SPRING SANGRIA: Rose, Lemon Vodka, Raspberry Lemonade, Raspberries

SUMMER SANGRIA: White Wine, Malibu Rum, Pineapple Juice, Pineapple Slice

FALL SANGRIA: White Wine, Caramel Vodka, Apple Cider

BUBBLES BAR

Zardetto Prosecco, Chambord, Elderflower Liquor, Peachtree Schnapps, Deep Eddy Grapefruit Vodka and Deep Eddy Cranberry Vodka, Served with Orange Juice, Cranberry, Pineapple, Grapefruit and Pomegranate Juices

\$10 (25 Guest Minimum, Bartender Fee - **\$75**)

BLOODY MARY BAR

Tito's, Absolut Peppar, Ketel One and Grey Goose Vodkas Served with House Bloody Mary Mix, Tomato Juice, Limes, Lemons, Pickles, Celery, Olives, Shrimp Cocktail, Pepperoncini, Cheddar Cheese Cubes, Celery Salt, Lemon Pepper and Chili Lime Rims

\$12 (25 Guest Minimum, Bartender Fee - **\$75**)

OPEN BAR OPTIONS

COCKTAIL HOUR

Beer, House Wine, Non-Alcoholic Beverages **\$18**

Beer, House Wine, Liquors, and Non-Alcoholic Beverages **\$24**

Non-Alcoholic Beverages for Guests Under 21 **\$5**

FULL 5- HOUR RECEPTION

Beer, House Wine, Non-Alcoholic Beverages **\$38**

Beer, House and Specialty Wine, Liquors, and Non-Alcoholic Beverages **\$60**

Non-Alcoholic Beverages for Guests Under 21 **\$5**

If Extending Reception by One Hour, Bar Will Turn to hosted consumption or cash bar.

SHOULD THE TOTAL REVENUE NOT EXCEED \$250, A BARTENDER FEE OF \$75 WILL BE ADDED TO THE FINAL INVOICE

Cash Bar – Guests Pay for Their Own Drinks

Hosted Consumption Bar – Client Pays for All Drinks Ordered. Credit Card on File is Required, and Will be Billed Within 48 Hours After the Event for the Total Amount Due

Please be sure to add 15% Service Charge, 7% Admin Fee and 8.5% NH State Tax to any hosted bars

Rehearsal Dinners

All themed dinner buffets have a 20 Guest Minimum. If your guaranteed count falls below the minimum, the minimum number of guests will be charged. All buffets are priced per person.

SOUTHERN LIVING

Sweet Cornbread Muffins, Toasted Corn and Tomato Salad with Charred Vidalia Onion Vinaigrette Buttermilk Fried Chicken, BBQ Ribs, Brisket Macaroni and Cheese, Cole Slaw, Mashed Potatoes with Gravy Locally Roasted Coffee and Tea, Pecan Pie with whipped cream

\$ 4 5

LAKESIDE BBQ

Field Greens Salad with Assorted Dressings, Biscuits, Burgers, Hot Dogs, Bone-In BBQ Chicken, Homemade Veggie Burgers, Creamy Coleslaw, Baked Beans, Corn on the Cob, Locally Roasted Coffee and Tea, Brownies and Sliced Watermelon

Grilled Salmon - **\$8** Additional Bourbon Beef Tips - **\$11** Additional

\$ 4 1

FOOD TRUCK

Cajun Caesar pasta salad, Cilantro lime chicken Fajitas, BBQ pulled Pork crispy onions with Naan, Buffalo Mac & cheese bites, garlic broccoli, Loaded waffle fries, Locally Roasted Coffee and Tea and Beignets

\$ 4 7

SALAD BAR

Spinach, romaine, mixed greens, Caprese tortellini salad, assorted vegetables, blue cheese, shaved parmesan, cheddar cheese, dried cranberries, almonds, candied pecans, sliced Sirloin, sliced grilled chicken, Salmon, served with assorted dressing and artisan rolls Locally Roasted Coffee and Tea, Lemon Cake

\$ 4 9

ITALIAN CUCINA

Antipasto Salad with Olives, Artichokes, Mozzarella, Blistered Tomatoes, Basil, Arugula, and Focaccia Croutons, Classic Caesar Salad, Garlic Bread Three Cheese Vegetable Lasagna, Chicken Parmesan, Fettuccine, Meatballs in Marinara, and Seasonal Vegetable Locally Roasted Coffee and Tea and Tiramisu for Dessert

\$ 4 8

NEW ENGLAND CLAM BAKE

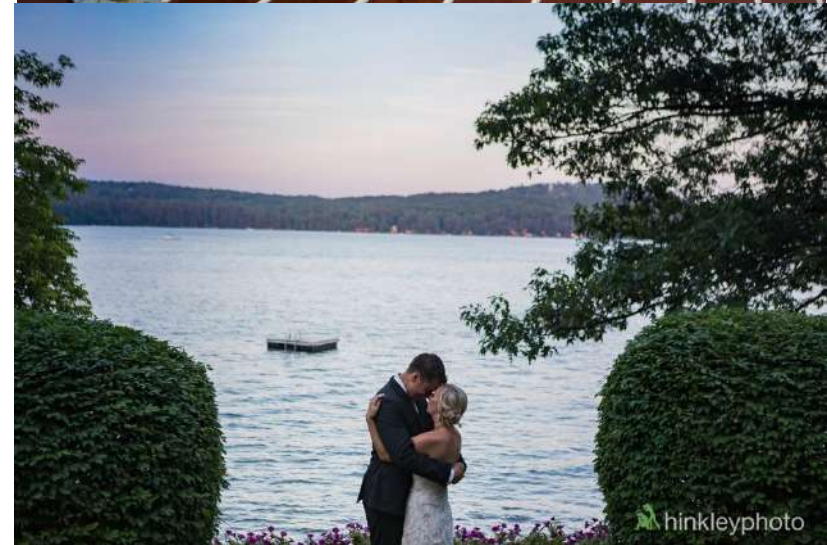
Field Greens Salad with Assorted Dressings, New England Clam Chowder, Steamers, Whole Maine Lobster (One Per Person), Steamed Corn on the Cob, Red Bliss Potatoes, Cornbread, and Sliced Watermelon

Locally Roasted Coffee and Tea with fresh Strawberry Shortcake

Market Price Per Person

Looking for something special? Your Sales Team can help customize food for your event.

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering





Fond Farewell

Priced per person

CONTINENTAL BREAKFAST

Assortment of House-Baked Breakfast Pastries and Seasonal Whole Fruit
Selection of Chilled Juices, Locally Roasted Coffee & Tea **\$11**

BAGEL BAR

Assorted Bagels, Flavored Cream Cheese, Nut Butters and Assorted Toppings to Include: Bacon Crumbles, Sliced Strawberries, Cucumber and Tomato Rounds, Fresh Fruit Salad, Selection of Chilled Juices, Locally Roasted Coffee & Tea **\$13**

Smoked Salmon Display with Capers, Red Onions and Boiled Eggs - **\$7** Additional

ASSORTED BREAKFAST SANDWICHES

Handmade Egg Sandwiches with Bacon, Sausage or Vegetarian, Fresh Fruit Salad, Assorted Stonyfield Farm Organic Yogurts and Granola, Selection of Chilled Juices, Locally Roasted Coffee & Tea **\$17**

CHEF'S LAKESIDE BREAKFAST BUFFET

Choose One: Scrambled Eggs, or Cheesy Scallion Scrambled Eggs, Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, and an Assortment of House-Baked Breakfast Pastries, Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$23 (20 Guest Minimum)

Choose One: Crisp Belgian Waffles, French Toast or Sausage Stuffed Biscuits and Gravy with Maple Syrup Drizzle - **\$3** Additional

CHEF'S WINNIPESAUKEE BRUNCH BUFFET

Choose One: Scrambled Eggs or Cheesy Scallion Scrambled Eggs

Choose One: French Toast or Crisp Belgian Waffles

Choose One: Chicken and Leeks with Mornay Sauce, Fennel Roasted Pork with Blueberry Gastrique, Seared Salmon with Maple Mustard Glaze, Sliced Roast Turkey, or Gourmet Macaroni and Cheese

Crisp Bacon, Sausage, Breakfast Potatoes, Fresh Fruit Salad, Vegetarian Pasta Salad, an Assortment of House-Baked Breakfast Pastries

Selection of Chilled Juices, Locally Roasted Coffee & Tea

\$32 (30 Guest Minimum)

BREAKFAST ENHANCEMENTS

Chef attended Waffle Station Crisp Belgian Waffles, toppings include: chocolate chips, walnuts, seasonal berries, whipped cream and maple syrup **\$10.** (Chef Fee **\$75.**) (25 guest minimum)

Crustless Quiche choice of spinach and feta or bacon and cheese **\$6.**

Cheesy Scallion Scrambled Eggs **\$4.**

Fresh House-Baked Cinnamon Buns **\$3.**

Bacon **\$4.** Sausage **\$4.**

Steel Cut Oats brown sugar, cinnamon, raisins, warm milk **\$3.**

Assorted Stonyfield Farm Organic Yogurts **\$3.**

Service is for a 2-hour time period.

Please be sure to add 15% service charge, 7% admin fee and 8.5% NH State Tax to any food and beverage you are considering

Vendors We Love

CAKES & CONFECTIONS

Borger's Cakes and Bakes | Wentworth, NH | 603-764-9491
Fredericks Bakery | Bedford, NH | 603-647-CAKE | pastry.net
From Scratch Baking Co. | Wolfeboro, NH | 603-515-1049 | fromscratchbaking.com
Goody Good Donuts | Laconia, NH | 603-528-4003
Jacques Bakery | Suncook, NH | 603-485-4035 | jacquespastries.com
Moulton Farms | Meredith, NH | 603-279-3915
Ooo La La Creative Cakes | Meredith, NH | 603-455-2989 | oolalacreativecakes.com

PHOTOGRAPHERS

Alexsandra Wiciel | Portsmouth, NH | 603-553-7569 | alexsandrawiciel.com
Authentic Eye Photography | Rumney, NH | 603-786-5048 | authenticeye.com
Caitlin Page | Wolfeboro, NH | 714-401-8635 | caitlinpagephotography.com
Garone Photography | Sandown, NH | 603-490-2917 | garonephotography.com
Hinkley Photo | Plymouth, NH | 603-738-4613 | hinkleyphoto.com
Maxine Cadman Photography | Kingston, NH | 781-640-3623 | maxinecadman.com
Michael Cirelli Photography | Londonderry, NH | 603-490-1366 | cirelliworks.com

VIDEOGRAPHERS

Curtis Wedding Films | Portsmouth, NH | 603-667-8672 | curtisweddings.com
Fisher Video Productions | Manchester, NH | 603-672-0110 | fishervideo productions.com
Latimer Studios | Nashua, NH | 617-615-9297 | latimerstudios.com
Meg Simone | Intervale, NH | 603-986-6234 | megsimone.com
NH Images Video | Hillsboro, NH | 603-566-7911 | nhimages.com

ENTERTAINMENT

Artful Noise String Quartet | Dover, NH | 603-969-5123 | artfulnoise.com
Boston Common Band | Boston, MA | 617-840-5580 | bostoncommonband.com
Cover Story Band | Manomet, MA | 954-494-4438 | www.coverstoryentertainment.com
Crown Entertainment | Westford, MA | 888-632-1207 | crownent.com
Douglas Rickard {Bagpiper} | Manchester, NH | 603-345-4219
Excite Mobile DJ's | Springfield, VT | 802-356-2868 | excitedjs.com
George Parker | Nashua, NH | 603-883-3769 | georgeonguitar.com
Get Down Tonight DJ's | Salem, NH | 888-411-DOWN | getdowntonight.com
Hank Agency Group | Newburyport, MA | 617-628-0400 | hankagency.com
Main Event Disc Jockey | Bedford, NH | 888-833-8293 | amainevent.com
Ripcord Band | Boston, MA | 617-861-7430 | www.ripcordmusic.com
Silver Arrow Band | Boston, MA | 714-872-2039 | silverarrowband.com



FLORISTS

Ford Flower Company | Salem, NH | 603-893-9955 | fordflower.com
Harrington Flowers | Londonderry, NH | 603-437-4030 | harringtonflowersllc.com
Heaven Scent Design | Laconia, NH | 603-527-4328 | heavenscentdesign.com
In Bloom Weddings & Events | Durham, NH | 603-969-9638 | inbloomweddingsandevents.com
Lakes Region Floral Studio | Laconia, NH | 603-524-1853 | lakesregionfloralstudio.com
Paisley Floral Design | Manchester, NH | 603-493-8386 | paisleyfloraldesign.com
Riverstone Florals | Gilford, NH | 603-498-5469 | riverstoneflorals.com
The Fuchsia Peony | Ashland, NH | 603-968-3059 | thefuchsiapeony.com

HAIR & MAKEUP

Cascade Spa at Mill Falls | Meredith, NH | 603-677-8620 | millfalls.com

TRANSPORTATION

Grace Limousine | Manchester, NH | 800-328-4544 | gracelimo.com
LRST Charter & Shuttle | Sanbornton, NH | 603-286-8181 | lrstnh.com
Sutton Luxury Limousine | North Conway, NH | 603-387-3663 | suttonlimos.com
Wolfeboro Trolley Co. | Wolfeboro, NH | 603-569-1080 | wolfeborotrolley.com

MISCELLANEOUS

Ashley Elizabeth Invitations | Epsom, NH | 877-309-2379 | ae-invitations.com
El's Cards | Greenland, NH | 603-373-8605 | elscards.com
Gift Baskets by Lee's Candy Kitchen | Meredith, NH | 603-279-5175
Lakes Region Tent & Event Rentals | Concord, NH |
Little Dog Paper Co. | Meredith, NH | 603-677-7003 | littledogpaperco.com
Paper Potpourri | Haverhill, MA | 978-372-3861 | paperpotpourri.com
Photobooth Planet | 603-280-4128 | photoboothplanet.com
Showcase Event Rentals & Planning | Moultonborough, NH | 603-986-5525 | showcaseh.com
VT & NH Photo Booths | Springfield, VT | 802-356-2868 | vtnhphotoboosth.com

CHURCHES & JUSTICES OF THE PEACE

First Congregational Church | Meredith, NH | 603-279-6271
New Hampton Community Church | New Hampton, NH | 603-744-8252
St. Joseph's Catholic Church | Laconia, NH | 603-524-1442
St. Charles Borromeo | Meredith, NH | 603-279-4403 | stcharlesnh.org
Trinity Episcopal Church | Meredith, NH | 603-279-6689
Martha Clement | Laconia, NH | 603-520-8219 | jpmarthaclement.com
Rev. T.S. Deacon Economos | Danvers, MA | 978-777-5698 | deaconministry.com
Rev. Michael Graham | Gilford, NH | 603-524-6057
Sandra Greenfield | Manchester, NH | 603-498-2639 | spiritoflifeceremonies.com
Joe Kasper | Weare, NH | 603-548-0286
Robert Pelland | Gilford, NH | 603-524-9203

The Fine Print

We Take Pride in Ensuring that Every Group has a Successful Event. Our Sales Team Will Guide You Through Every Detail of Planning to Ensure a Memorable Experience for You and All of Your Attendees. Your Wedding Coordinator Will Assist by Setting Up Standard Items Such as Place Cards, Wedding Favors, Toasting Flutes, etc. Please Inquire About Additional Setup Needs.

DETAILED

- | Our standard ivory table linens are included in the rental. Specialty linens and furniture may be arranged with an outside company.
- | Mill Falls Does Not Allow the Throwing of Confetti, Rice, or Rose Petals in the Function Rooms, Inns, or Hotel Grounds. Wedding Bubbles are Prohibited Inside Our Facilities.
- | Welcome Bags or Gifts for Guest Rooms: A Delivery Fee of \$1.50 Per Bag/Gift Will Apply for Non-Personalized Deliveries. A Delivery Fee of \$2.50 Per Bag/Gift Will Apply for Personalized Deliveries. These Arrangements Must be Made in Advance.
- | Outside areas are limited to a ceremony and/or cocktail hour only, unless hosting a tented event on our Waterfront Lawn at Church Landing
- | Winnepesaukee Ballroom Events at Church Landing Require a Minimum of 150 Guests on Saturday Evenings and Require a Minimum of 125 Guests on Friday and 100 guests on Sunday Evenings. Sundays of Holiday Weekends are Subject to Saturday Pricing and Minimums.
- | Flagship Ballroom Events at Chase House Require a Minimum of 50 Guests on Saturday Evenings. Sundays of Holiday Weekends are Subject to Saturday Pricing and Minimums.

DEPOSITS / PAYMENT SCHEDULE

- | All Deposits are Non-Transferrable and Non-Refundable.
- | Initial Deposit Required at Contract Signing: \$2500
- | Second Payment Due Three Months Before the Wedding Date: \$3000
- | Final Payment is Due Ten (10) Days Before the Wedding Date.
- | When Booking More Than One Year in Advance, an Additional \$1000 Deposit Will be Required 1 Year from the Wedding Date.

MENU SELECTIONS

- | Menus and Pricing are Updated on an Annual Basis. Pricing and Offerings Will be Based on the Planner for the Year in Which Your Event is Taking Place. Menu Selections and Prices Noted in This Planner are Valid for the 2022 Calendar Year.
- | A Guaranteed Attendance Count Will be Required 10 Days Before Your Event Date. The Final Count May Not Be Reduced After this Date. If More Than 1 Entrée Type is Offered to Guests, the Specific Counts of Each Entrée Selection Will be Due at This Time, As Well.
- | We Ask that a Maximum of Two Protein Entrées plus a Vegetarian Entrée be Selected for Plated Dinner Events. If You Wish to Offer Your Guests a Third Protein Entrée Selection, an Additional Fee of \$3.00 per meal Will Apply.
- | If You or Your Guests Have Special Dietary Needs, or You Would Like to Create a Custom Menu, Please Let Your Sales Team Know!

FOOD AND BEVERAGE SERVICES

- | Mill Falls Must Provide All Catering and Beverage Items, with the exception of the Wedding Cake or Cupcakes, Which May Be Delivered the Day of Your Event by a Licensed Bakery.
- | A flat fee of \$50 will apply for cutting and plating of Cake or Desserts from a Licensed Bakery.
- | Please Be Sure to Add 15% Service Charge, 7% Admin Fee and 8.5% NH State Tax to Any Food and Beverage Items You are Considering.
- | Mill Falls Reserves the Right to Refuse Service of Alcohol to Anyone Without Proper ID.
- | The State of New Hampshire and its Liquor Commission Regulate the Sale and Service of Alcoholic Beverages. Mill Falls is Responsible for the Administration of These Laws. Therefore, We Do Not Allow Food or Beverages to Be Brought in or Taken Away from the Premises. This is for Your Safety and the Well-Being of All of Our Guests.