



Mill Falls

AT THE LAKE

MEREDITH, NEW HAMPSHIRE

(800) 508-4598 |
MILLFALLS.COM



LAKE WINNIPESAUKEE

WEDDINGS AT THE LAKE

OUR WEDDING OFFERINGS INCLUDE:

An 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 off-site Weddings)- inclusive of Ceremony, Cocktail Hour, Dinner and Dancing

Use of the grounds at your Reception location for photographs

Your choice of buffet or plated menus

Ivory table linens & ivory napkins

Flatware, Stemware and Glassware

Tables & Chairs

Group Room Block for you and your guests – at a discounted rate

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





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 (Has already been calculated in venue price pdf)

Complimentary Ceremony Site - up to \$950 value

Complimentary Chiavari Chair Upgrade - \$7.50 per chair value

Complimentary House Champagne Toast - \$5 per guest value

Serenity Season Guestroom Rates Available - Many Weekends with No Minimum Stay Requirement

Complimentary Wedding Night Guestroom for the Newlyweds

Complimentary First Anniversary Guestroom Stay for the Newlyweds (Based on Availability)

10% Off Cascade Spa, Hair and Make-Up Services for the Couple on 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 À La Carte Selection of Stationary and Passed Selections for Cocktail Hour

Dinner Menu Includes:

Artisan Bread & Butter

Choice of Salad

Choice of Plated or Buffet Meal with Two Protein Entrées + One Vegetarian Entrée

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

Priced Per Person

HANDCRAFTED ARTISANAL CHEESE & CHARCUTERIE

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

\$13

ANTIPASTO

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

\$12

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.

\$9

CHILLED TRIO OF DIPS

Creamy Spinach Dip | Red Pepper Hummus | Pico de Gallo
Accompanied by Pita Crisps, Tortilla Chips, Carrots, and Celery Sticks.

\$9

AGED CHEDDAR BLOCK AND ROASTED RED PEPPER DIP

Accompanied by an Assortment of Crackers.

\$8

SEASONAL MARINATED VEGETABLE PLATTER

Squash, Zucchini, Tomatoes, Mushrooms, Red Onions, and Carrots Marinated with Fresh Herbs, Garlic, and Olive Oil

\$8

SLICED FRESH FRUIT DISPLAY

Assorted Fresh Fruit Thinly Sliced and Accompanied by Grapes and Berries

\$8

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

\$22

Add On: Lobster Tails - **\$Market Price**

Add On: Chef Attendant
\$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

\$11 (Chef Attendant Fee - **\$75**)

POTATO BAR

Mashed Potatoes with Bacon Crumbles, Shredded Cheddar, Common Man Beef Chili, Scallions, Sour Cream, Broccoli Florets

\$9

Ask about additional enhancements to stationary displays



PASSED HORS D'OEUVRES

Priced Per 100 Pieces- Can Be Ordered in Quantities of 25 Pieces

HOT

Scallops Wrapped in Bacon tossed with Maple Syrup and Lime Juice **\$425**

Crab Cakes topped with Lemon Basil Aioli **\$400**

Mini Beef Wellington with Shaved Truffles and Dijonnaise **\$400**

Chicken Parmesan Spring Rolls with House Pomodoro Sauce **\$350**

Chicken Cordon Bleu Bites served with Swiss Cheese and Ham Fondue **\$350**

Mini Steak and Cheese garnished with Banana Peppers **\$350**

House-Made Beef Meatballs tossed in Korean Barbecue Sauce **\$375**

Pork Pot Stickers with Ponzu Drizzle **\$325**

Sweet Chili Thai Chicken Bites **\$325**

Macaroni and Cheese Bites with Smoked Pulled Pork and Pickled Onions **\$375**

Vegetable Spring Rolls with Ginger Soy Dipping Sauce **\$275**

Spanakopita with Tzatziki Sauce **\$275**

Sweet Baby Bell Peppers Stuffed with Creamy Pico de Gallo and Corn **\$250**

Vegetable Samosa Potsticker with a Mango Chutney **\$275**

Vietnamese spice-braised beef chuck tacos topped with onion, cheddar cheese, pineapple salsa, and Napa cabbage served on a wonton crisp chip. Finished with a sweet soy and spiced sour cream drizzle **\$325**

COLD

Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce and Fresh Lemon **\$400**

Shrimp Taco Bite with Seasoned Shrimp, Guacamole, Sour Cream in a Tortilla Cup **\$400**

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

Caprese Pesto Skewer with Tomato and Mozzarella Cheese **\$325**

Cranberry Brie Bites with Crostini, Brie Cheese, Cranberry Sauce with Rosemary **\$300**

Fresh Vegetable Roll in Rice Paper served with a Chili Soy Dipping Sauce **\$275**

Toasted bread points with sliced Avocado topped with Candied Jalapenos with a hot honey drizzle **\$350**

SEASONAL HORS D'OEUVRES

Spring | Ahi Tuna Tartare with Guacamole, Siracha Aioli and Sweet Soy on a Wonton **\$400**

Summer | Watermelon Bites with Whipped Feta and Balsamic Reduction **\$225**

Fall | Open-Faced Chicken Pot Pie with Cranberry Chutney **\$350**

Winter | Sausage Stuffed Mini Portabella Mushroom Caps **\$325**

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

Field Greens Salad with Market Fresh Vegetables and Balsamic Vinaigrette

Caesar Salad with Romaine House-Made Croutons and Parmesan Cheese

PREMIUM SALADS

\$4 Per Person Additional

Lakehouse Salad | Cherry Tomato, Shaved Parmesan, Candied Pecans, Cucumber Ribbon, Sweet Garlic Vinaigrette

Greek Salad | Chopped Ice Burg, Cucumbers, Red Onion, Tomatoes, Olives, Feta Cheese, Greek Dressing

Boat House Wedge | Iceberg Wedge, Red Onion, Roasted Tomatoes, Bacon, Blue Cheese Dressing

Caprese Salad | Fresh Mozzarella, Vine-Ripened Heirloom Tomato, Fresh Basil, Olive Oil, Balsamic Reduction

VEGETABLE

CHOICE OF ONE

Chef's Choice Seasonal Vegetable

Roasted Squash Medley

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

\$4 Per Person Additional

Truffle Parmesan Whipped Potatoes

Herbed Pecorino Risotto

Creamy Scalloped Potatoes

Herbed Polenta





Main Courses

BUFFET MENUS \$52 PER PERSON

ENTRÉES

CHOICE OF TWO PROTEINS + ONE VEGETARIAN OPTION

Bourbon Beef Tips with Rosemary and Cracked Pepper Demi-Glace

Cider Braised Boneless Short Ribs

Baked Sole with Crab and Scallop Stuffing, Sherry Crumb and Béarnaise Sauce

Seared Salmon with New Hampshire Mustard Maple Glaze

Baked Haddock with Lobster Sherry Cream Sauce

Herb Roasted Pork Loin with Pancetta Crisp and Apple Demi-Glace

Caprese Statler Chicken with Pesto Mornay

Mediterranean Statler Chicken with Lemon and Basil Beurre Blanc

Roasted Statler Chicken with Caramelized Shallot Jus

Eggplant Napoleon with Breaded Eggplant Cutlets, Portabella Mushrooms, Wilted Spinach, Fire Roasted Peppers, Fresh Mozzarella with House Pomodoro Sauce

Creamy Polenta with Seasonal Vegetable Noodles, Olive and Artichoke Pomodoro Sauce and Herbed Ricotta

Butternut Squash Ravioli with Sage Brown Butter Sauce

Spinach Ravioli with Roasted Tomato, Snap Peas, Beurre Blanc Sauce

Stuffed Peppers with Quinoa and Roasted Vegetables topped with Red Pepper Coulis

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

\$19 Per Person

Petite Filet Mignon with French Fries

\$24 Per Person

Main Courses

PLATED MENUS PRICED PER SELECTION

ENTRÉES

CHOICE OF TWO PROTEINS + ONE VEGETARIAN OPTION

Bourbon Beef Tips with Rosemary and Cracked Pepper Demi-Glace **\$52**

Cider Braised Boneless Short Ribs **\$52**

Sliced Garlic Roasted Sirloin with Thyme Sherry Jus and Horseradish Crème **\$54**

Bacon-Wrapped Filet Mignon with a Red Wine Demi-Glace **\$59**

Petite Filet Mignon served with Baked Stuffed Lobster Tail **\$73**

Baked Sole with Crab and Scallop Stuffing, Sherry Crumb and Béarnaise Sauce **\$50**

Seared Salmon with New Hampshire Mustard Maple Glaze **\$49**

Baked Haddock with Lobster Sherry Cream Sauce **\$51**

Crab Cake with Summer Corn Relish and Spicy Remoulade **\$51**

Pan-Seared Scallops with White Wine Butter Sauce **\$53**

Herb Roasted Pork Loin with Pancetta Crisp and Apple Demi-Glace **\$47**

Caprese Statler Chicken with Pesto Mornay **\$49**

Mediterranean Statler Chicken Breast with Lemon Basil Beurre Blanc **\$49**

Roasted Statler Chicken with Caramelized Shallot Jus **\$47**

Eggplant Napoleon with Breaded Eggplant Cutlets, Portabella Mushrooms, Wilted Spinach, Fire Roasted Peppers, Fresh Mozzarella with House Pomodoro Sauce **\$39**

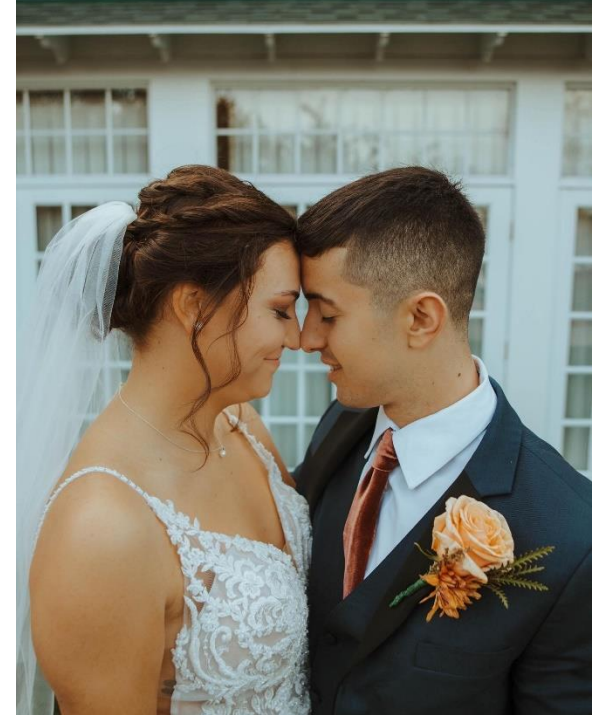
Creamy Polenta with Seasonal Vegetable Noodles, Olive and Artichoke Pomodoro Sauce and Herbed Ricotta **\$37**

Butternut Squash Ravioli with Sage Brown Butter Sauce **\$39**

Spinach Ravioli with Roasted Tomato, Snap Peas, Beurre Blanc Sauce **\$39**

Stuffed Peppers with Quinoa and Roasted Vegetables topped with Red Pepper Coulis **\$39**

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

INCLUDING BAR - \$217 PER PERSON | EXCLUDING BAR - \$159 PER PERSON

COCKTAIL HOUR:

DISPLAYED HORS D'OEUVRES:

Seasonal Baked Brie: Served with Assorted Crackers and Warm Baguette Bread
Seasonal Compote Flavors: Spring - Fig | Summer - Blueberry | Fall - Apple | Winter - Cranberry

CHOICE OF FOUR PASSED HORS D'OEUVRES:

Ahi Tuna Tartare with Guacamole, Siracha Aioli and Sweet Soy on a Wonton
Roast Beef Wrapped Asparagus Spears with Garlic Boursin Spread
Puffed Shrimp Drizzled with Sesame Soy
Blue Cheese & Pear Purses
Artichoke and Goat Cheese Croquettes
Chicken Marsala Puff Pastry
Lobster Quesadillas
Pork Belly and Apple Skewers

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

ENTRÉES - Choice of Two Proteins + One Vegetarian Option

Lobster Ravioli with Fire Roasted Tomato Cream Sauce
Surf N Turf with a Filet and your choice of Garlic Herbed Shrimp, Pan Seared Scallops, **OR** a Crab Cake
Pan Seared Halibut with Chimichurri Sauce
Chicken Wellington with a Chicken Breast Encrusted in a Pâté of Mushrooms and Herbs, Baked in a Puff Pastry
Herb Crusted Lamb Chops with Rosemary Jus
Roasted Vegetable Risotto with Creamy Risotto, Roasted Seasonal Vegetables, Fresh Herbs, White Wine, and Parmesan Cheese

BEVERAGE SELECTIONS:

Includes House Champagne Toast and 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 Seasonal Fruit Garnish **\$3**

NON-ALCOHOLIC BEVERAGE STATION

Iced Tea and Lemonade **\$5**

SPECIALTY BEVERAGE STATION ENHANCEMENTS

Add Onto Your Coffee Station: Cinnamon Sticks, Rock Candy Swizzle Sticks, Flavor Shots, Whipped Cream, Brown Sugar, Nutmeg, Peppermint Sticks, Marshmallows, Chocolate Covered Espresso Beans **\$4**

HOT COCOA or CIDER ADD ON

Add Creamy Hot Chocolate or Local Hot Apple Cider to your Coffee Station **\$3**

DESSERTS

Priced Per Person

STRAWBERRY SHORTCAKE

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

SEASONAL HOT CRISP STATION

Spring and Summer - Mixed Berry Crisp | **Fall and Winter** - Apple Crisp
Served with Homemade Whipped Cream **\$7** (À La Mode **\$3** Additional)

COOKIES AND BROWNIES

Variety of Gourmet Cookies and Brownies **\$7**

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** (25 Guest Minimum)

ASSORTED GOURMET MINI DESSERTS

Chef's Selection of Decadent Mini Desserts **\$9**



LATE-NIGHT SNACKS

All Late-Night Snacks are Passed Except for the French Fry Bar, Chicken Tenders, Pretzel Bar and Cider Donuts. Late Night Snacks Require a Minimum of 50 Guests. Priced Per Person

FRENCH FRY BAR

French Fries | Sweet Potato Waffle Fries | Truffled Parmesan Fries | Accompanied by Ketchup, Garlic Aioli, Sriracha Ketchup, Maple Mustard and Cheese Sauce **\$8**

CHEESEBURGER SLIDERS

Served with Onion Rings and Zesty Ketchup **\$7**

ASSORTED PIZZAS

Chicken, Bacon, Maple, and Arugula | Pepperoni | Margherita | Garlic Oil, Gorgonzola, Mozzarella Cheese and Scallions (Gluten Free Options Available Upon Request) **\$7**

CHICKEN & WAFFLE SKEWERS

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

CHICKEN TENDER BAR

Sweet Chili | Buffalo | BBQ | Accompanied by Ranch & Blue Cheese Dressings for Dipping **\$9**

PRETZEL BAR

Hard Pretzels, Soft Pretzel Bites, Spicy Honey Mustard, Maple Mustard, Gouda Cheese Sauce, Ranch, Chocolate Sauce and Caramel Sauce **\$11**

GRILLED CHEESE WEDGE

Served in A Tomato Soup Shooter **\$5**

MINI CORN DOG

Served in a Sweet Cornbread Muffin with Maple Sriracha Drizzle – **\$3**

GOURMET MACARONI & CHEESE BITES

Breaded and Deep Fried **\$4**

MINI POTATO SKINS

Split Baked Potatoes Topped with Cheese, Bacon, and Sour Cream. Garnished with Fresh Herbs **\$5**

CIDER DONUTS (Seasonally Available Mid-May - Mid-November) **\$5**

APPLE CIDER STATION

Fresh Sliced Apples, Caramel Sauce, Hot Apple Cider and Cider Donuts **\$9**

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 Your Suite the Day-Of
A \$50 Delivery Fee Will Apply for All Items - Deliveries Are Only Available at Chase House or Church Landing
All Items are Priced Per Person and Come on High Quality Plasticware

IN - ROOM ASSORTED BREAKFAST SANDWICHES - Handmade Egg Sandwiches with Crisp Bacon, Sausage and Vegetarian Accompanied by a Selection of Chilled Juices, Locally Roasted Coffee and Tea **\$18**

IN - ROOM CONTINENTAL BREAKFAST - Assortment of House-Baked Breakfast Pastries and Seasonal Whole Fruit Accompanied by a Selection of Chilled Juices, Locally Roasted Coffee and Tea **\$12**

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 and Tea **\$14**

LUNCH TO GO! - Assorted Deli Sandwiches, Pasta Salad, Whole Fresh Fruit and Cookie or Brownie Accompanied by Chips and Bottled Water – Individually *Packaged and Ready to Go!* **\$22**

GRILLED CHICKEN SALAD TO GO! - Grilled Chicken on a Field Greens Salad, Balsamic Dressing, Whole Fresh Fruit and Cookie or Brownie Accompanied by Chips and Bottled Water – Individually *Packaged and Ready to Go!* **\$22**

HANDCRAFTED ARTISANAL CHEESE & CHARCUTERIE - Artisan Cheeses, Charcuterie and House-Made Pâté with Seasonal Preserves, Nuts, Berries, Grapes, Crackers and French Bread Crostini **\$13**

MIMOSA ACCESSORIES*** *As an Add on to Existing Delivery*
Carafe of Orange Juice and Champagne Flutes **\$5** (CHAMPAGNE NOT INCLUDED)

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

BAR TYPES

Cash Bar | Guests Pay for Their Own Drinks

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

Open Bar | Flat Pre-Paid Amount Per Person Over the Age of 21

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 - **\$6 - \$9** Per Drink

Wine Selections - **\$8 - \$12** Per Glass

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

Glass of House Champagne - **\$7** Per Glass | Champagne Toast (Toasting Pour) - **\$5** Per Person

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

BAR SELECTIONS

BEERS: Budweiser, Bud Light, Coors Light, Miller Lite, Samuel Adams Boston Lager, Samuel Adams Seasonal, Smuttynose IPA, Allagash White, Corona, Corona Premier, Heineken, Moat Mountain (Rotating), Angry Orchard, Common Man IPA, High Noon, Kaliber (Non-Alcoholic)

WINES: Common Man Wines (White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon), Angeline Pinot Noir, Josh Cabernet Sauvignon, Bogle Merlot, J Lohr Estate Riverstone Chardonnay, Barone Fini Pinot Grigio, La Vieille Ferme Rosé, The Crossings Sauvignon Blanc

LIQUORS: Grey Goose, Absolut, Absolut Citron, Stolichnaya (Flavors), Tito's Handmade Vodka, Tanqueray, Beefeater, Bombay Sapphire, Hendricks, Bacardi, Captain Morgan, Malibu, Jack Daniels, Jameson, Canadian Club, Seagram's VO, Southern Comfort, Jim Beam, Dewars, Common Man Woodford Bourbon, Johnnie Walker Black, Milagro, Casamigos Blanco, Kahlua, Baileys, Amaretto Disaronno, Aperol

SEASONAL SANGRIAS - Must Be Preordered with a Guaranteed Guest Count and Paid For In Advance.

Available at the Bar or Passed During Cocktail Hour **\$10** glass (minimum 20 glasses)

SPRING SANGRIA | Rosé, Lemon Vodka, Raspberry Lemonade and Raspberries

SUMMER SANGRIA | Pino Grigio, Malibu, Peach and Strawberry Puree, Pineapple Juice, Strawberries and Lemons

FALL SANGRIA | Pinot Noir, Grand Marnier, Apple Cider, Apples, Cinnamon Sticks and Oranges

WINTER SANGRIA | Red Wine, Cointreau, Cranberry and Orange Juice, Cranberries and Oranges

BUBBLES BAR

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

\$10 (25 Guest Minimum, Bartender Fee - **\$100**)

BLOODY MARY BAR

Tito's Handmade Vodka and Absolut Peppar Vodka served with House Bloody Mary Mix and Tomato Juice. Garnish options of Limes, Lemons, Pickles, Celery, Olives, Shrimp Cocktail, Pepperoncini, Cheddar Cheese Cubes. Rim options of Celery Salt, Lemon Pepper and Chili Lime.

OPEN BAR OPTIONS

COCKTAIL HOUR

Beer, Wine and Non-Alcoholic Beverages **\$22**

Beer, Wine, Liquors and Non-Alcoholic Beverages **\$30**

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

FULL 5-HOUR RECEPTION

Beer, Wine and Non-Alcoholic Beverages **\$40**

Beer, 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 BAR REVENUE NOT EXCEED \$250, A BARTENDER FEE OF \$100 WILL BE ADDED TO THE FINAL INVOICE

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 and Brisket Macaroni and Cheese | Coleslaw | Mashed Potatoes with Gravy
Please Select a Dessert from the Options Below | Locally Roasted Coffee and Tea

\$ 4 8

LAKESIDE BBQ

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

\$ 4 4

Grilled Salmon - \$9 Additional | Bourbon Beef Tips - \$12 Additional

FIESTA BAR

Field Greens Salad with Roasted Corn, Monterey Jack Cheese, and Chimichurri Vinaigrette |
Make Your Own Tacos: Hard Shell Corn and Soft Flour Tortillas | Seasoned Sliced Beef, Sliced Fajita Chicken, Pork Carnitas | Sauteed Peppers and Onions | Spanish Rice | Vegetarian Black Beans | Mexican Street Corn | Corn Tortilla Chips | Salsa | Pico de Gallo | Lettuce | Sour Cream | Queso Cheese | Guacamole
Churros with Chocolate and Caramel Dipping Sauce | Locally Roasted Coffee and Tea

\$ 4 8

SALAD BAR

Spinach, Romaine, Mixed Greens | Caprese Tortellini Salad | Assorted Vegetables | Blue Cheese, Shaved Parmesan, Cheddar Cheese | Dried Cranberries | Almonds and Candied Pecans | Sliced Sirloin, Sliced Grilled Chicken and Salmon
Served with Assorted Dressings and Artisan Rolls
Lemon Cake | Locally Roasted Coffee and Tea

\$ 5 2

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 Pasta |
Meatballs in Marinara | Seasonal Vegetables

Please Select a Dessert from the Options Below | Locally Roasted Coffee and Tea

\$ 5 1

NEW ENGLAND LAKESIDE PICNIC

Roasted Corn Salad | Watermelon Salad | Cole Slaw | New England Clam Chowder | Lobster Rolls (Choice of hot or cold) | Baked Beans | Grilled Lemon Bone In Chicken | Cornbread
Apple Pie | Locally Roasted Coffee and Tea

\$ 6 7

Dessert Selection Options: Pecan Pie | Blueberry Pie | Chocolate Torte (GF) | Cannoli's

Looking for Something Special? Our Sales Team Can Help Customize a Menu 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

BAGEL BAR

Assorted Bagels | Flavored Cream Cheese | Nut Butters | Assorted Toppings to Include: Bacon Crumbles, Sliced Strawberries, Cucumber and Tomato Rounds, Fresh Fruit Salad
Selection of Chilled Juices | Locally Roasted Coffee & Tea **\$14**

ASSORTED BREAKFAST SANDWICHES

Handmade Egg Sandwiches with Crisp Bacon, Sausage or Vegetarian | Fresh Fruit Salad | Assorted Organic Yogurts and Granola | Selection of Chilled Juices
Locally Roasted Coffee & Tea **\$18**

CHEF'S LAKESIDE BREAKFAST BUFFET

Choose One: Scrambled Eggs **OR** Cheesy Scallion Scrambled Eggs

Crisp Bacon | Sausage | Breakfast Potatoes | Fresh Fruit Salad | Assortment of House-Baked Breakfast Pastries | Selection of Chilled Juices
Locally Roasted Coffee & Tea **\$24 (20 Guest Minimum)**

Add On: Crisp Belgian Waffles | French Toast **\$4 Additional Per Selection**

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 | Herb Roasted Pork Loin with Pancetta Crisp and Apple Demi-Glace | Seared Salmon with Maple Mustard Glaze | Sliced Roast Turkey |
Gourmet Macaroni and Cheese

Crisp Bacon | Sausage | Breakfast Potatoes | Fresh Fruit Salad | Vegetarian Pasta Salad | Assortment of House-Baked Breakfast Pastries
Selection of Chilled Juices | Locally Roasted Coffee & Tea

\$34 (30 Guest Minimum)

BREAKFAST ENHANCEMENTS

Waffle Station | Crisp Belgian Waffle with Toppings Including Chocolate Chips, Walnuts, Seasonal Berries, Homemade Whipped Cream and Maple Syrup **\$11 (20 guest minimum)**

Crustless Quiche | Spinach and Feta **OR** Bacon and Cheese **\$7**

Smoked Salmon Display | Capers, Red Onions and Boiled Eggs **\$8**

Cheesy Scallion Scrambled Eggs **\$5**

Fresh House-Baked Cinnamon Buns **\$4**

Crisp Bacon **\$5** | Sausage **\$5**

Assorted Yogurts **\$4**

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

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
Let Them Eat Cake | Meredith, NH | 603-244-6335 | www.letthemeatcakenh.com
Moulton Farms | Meredith, NH | 603-279-3915
The Boro Baking Co | Moultonboro, NH | (603) 253-5306

PHOTOGRAPHERS

Alexsandra Wiciel | Portsmouth, NH | 603-553-7569 | alexsandrawiciel.com
Authentic Eye Photography | Rumney, NH | 603-786-5048 | authenticeye.com
Wilton Brothers Photography | Deerfield, NH | 603-303-4891 | wiltonbrothersphotography.com
Garone Photography | Sandown, NH | 603-490-2917 | garonephotography.com
Hinkley Photo | Plymouth, NH | 603-738-4613 | hinkleyphoto.com
Jeanette Fuller Photography | Plymouth, MA | 774-222-1687 | jeanettefullerphotography.com
Maxine Cadman Photography | Kingston, NH | 781-640-3623 | maxinecadman.com
Michael Cirelli Photography | Londonderry, NH | 603-490-1366 | cirelliworke.com
NH Images Video | Hillsboro, NH | 603-566-7911 | nhimages.com

VIDEOGRAPHERS

Billodeau Video | Bow, NH | 603-568-1897 | Billodeauvideo.com/
Curtis Wedding Films | Portsmouth, NH | 603-667-8672 | curtisweddings.com
Fisher Video Productions | Manchester, NH | 603-672-0110 | fishervideoproductions.com
Meg Simone | Intervale, NH | 603-986-6234 | megsimone.com
Navarro Studio | Boston, MA | 617-651-7989 | navarrostudios.co
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
East Coast Soul | Boston, MA | 617-356-7802
Excite Mobile DJ's | Springfield, VT | 802-356-2868 | excitedjs.com
Get Down Tonight DJ's | Salem, NH | 888-411-DOWN | getdowntonight.com
Hank Agency Group | Newburyport, MA | 617-628-0400 | hankagency.com
LaBella and the Beat | Dover, NH | 603- 343-8870 | labellaandthebeat.com/
Main Event Disc Jockey | Bedford, NH | 888-833-8293 | amainevent.com
Nazy DJ's | Concord, NH | 603-965-6200 | nazydjs.com
Precision Entertainment DJ's | Concord, NH | 603-965-6200 | precisionentertemtdjs.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
In Bloom Weddings & Events | Durham, NH | 603-969-9638 | inbloomweddingsandevents.com
Lakes Region Floral Studio | Laconia, NH | 603-524-1853 | lakesregionfloralstudio.com
Lily Flower Floral Design | Suncook, NH | 603- 419-0677 | lilyflowerfloral.com
Riverstone Florals | Gilford, NH | 603-498-5469 | riverstoneflorals.com
The Fuchsia Peony | Ashland, NH | 603-968-3059 | thefuchsiapeony.com
White Birch Floral | Hampstead, NH | 603- 770-9356 | www.whitebirchfloralstudio.com

HAIR & MAKEUP

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

TRANSPORTATION

Bar Hoppah | Laconia, NH | 603-406-4353 | barhoppah.com
Grace Limousine | Manchester, NH | 800-328-4544 | gracelimo.com
First Student | Manchester, NH | 800-774-3135 | firsctcharterbus.com
LRAT Charter & Shuttle | Tilton, NH | 888-386-8181 | lrairportshuttle.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 |
Showcase Event Rentals & Planning | Moultonborough, NH | 603-986-5525 | showcasenh.com
VT & NH Photo Booths | Springfield, VT | 802-356-2868 | vtnhphotoboosth.com
WOOD you Marry Me? | Manchester, NH | 603-620-3642 | www.woodyoumarrymeshop.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. 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
Lisa Olech | Central NH | 603-254-5816
Kerri Parker | Meredith, NH | 603-393-6620

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.

DETAILS

- | 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, Guest Rooms or Hotel Grounds. Use of Fog Machines are Prohibited. Use of 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. Weddings on a Friday or Saturday evening have a mandatory guest room block of 10 guest rooms above the ballroom. Sunday Weddings that conclude by 10pm do not have mandatory rooms. 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.
- | Overnight Guest Rooms Have a 2-Night Minimum May through October for Any Friday, Saturday or Sunday of a Holiday Weekend Stay.

DEPOSITS/PAYMENT SCHEDULE

- | All Deposits are Non-Transferrable and Non-Refundable
- | Initial Deposit Required at Contract Signing: \$2,500
- | Second Payment Due Three Months Before the Wedding Date: \$3,000
- | Final Payment is Due Ten (10) Days Before the Wedding Date
- | When Booking More Than One Year in Advance, an Additional \$1,000 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 Events Taking Place through March 2025.
- | 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.
- | We Ask that a Maximum of Two Protein Entrées Plus One 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 Per Meal Will Apply for All Meals.
- | 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 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.